

Christmas parties

Alternative festive recipes

By R.C. (BOB) OLLIVIER

Food is a large part of the tradition of the "Festive season" in many parts of the world. Canada, being made up of so many nationalities, has many dishes that are now recognized as Canadian, which are adaptations of the traditional European recipes. Some of the following may be new to you, yet I hope you may add them to your recipe box. They are in the main, my own and as I have said in my Ontario Outdoors column "One invents a recipe as one invents a machine or gadget. But one plays a recipe as one would play a piece of classical music. With respect, care and reverence, its subtle nuances dictated by the mood present". In other words change it to suit yourself and your taste.

TURKEY NOT AVAILABLE

Turkey was not always available and was not known in some countries, and Venison usually made up the centre of a large meal.

Here is a recipe for Venison Roast, 1/2 to 3/4 pound per person, salt and pepper to taste, 1 1/2 ounces onion salt, Worcester or Tabasco sauce to taste (1 tsp), one medium apple peeled and sliced, 1/2 cup water.

Trim all fat, season meat and place in roasting pan, cover with apple slices. Mix onion salt and water and spread over roast and apple. Sprinkle sauce and the 1/2 cup water. Cover and cook at 250-275 degrees F for about 6 1/2 to 7 hours. When done discard the apples and the pan liquid. The stated ingredients should be enough for 8

pounds meals so work out the quantity needed for lesser size roast.

The following may be done on the top of the stove, freeing the oven for baked goods. Venison (Deer, Moose) North; In a large pan melt 3 tablespoons of butter with 3 tablespoons of oil. Flour meat (5 to 6 pounds) and brown all sides. Add 16 ounces beef consomme and 2 cups red wine, 5 to 6 pepper corns, 6 cloves, 2 onions, 2 carrots sliced thin.

Cover tightly and simmer about four hours depending on size of piece. Remove when tender and save juices in pot. Add 2 tablespoons wild rice (that has been ground in a coffee grinder) to make gravy. I am sure that you will enjoy Venison North with a side dish of Wild Rice, for a truly northern flavour.

Want something different in potatoes? Then try Potatoes Ray. Take your spuds

and scrub but leave skin on. Split two thirds through and add 1/4 teaspoon Oregano then add pinch each salt and pepper and top with a pat of butter. Wrap in foil and bake. You will never taste anything like it in potatoes and this can be done on camping trips or any other time you want a change.

Pheasant (or turkey) Casserole; soak wild rice over night, saute chopped onion, chopped celery and chopped green pepper in butter til soft. Saute sliced mushrooms in butter til half cooked. Boil rice in fresh water til grains open then drain and add to vegetables. Boil the bird in salted water til fork tender, remove skin, take meat from bones in bite size pieces. Add to rice mixture along with enough beef consomme to moisten then bake in 350 degrees F oven covered for one hour.

SALAD DRESSING
For a salad dressing that

will lift your spirits or your head try the following, 1 lemon, 1 cup oil, 1/4 cup vinegar and mix. 1/2 tablespoon salt, pinch cayenne pepper, 1/4 tablespoon white pepper and mix 1/4 pound block Blue Cheese and cream til soft. Add mixed liquids then dry powders. Blend and let stand over night. If it is too thick add equal parts vinegar and oil. This is not for everyone, so better have alternatives on hand, but a treat for the person with a different taste bud.

For the lover of sour dough, try this coffee cake, 1 egg, third cup oil, 1 cup sour dough and mix 1 cup flour, 3/4 cup white sugar, 1/4 teasp. salt, 1 teasp. baking powder, 1/2 teasp. baking soda and mix. Combine first mix with second and mix well.

Line loaf tin with wax paper. Top with 1/2 teasp. Cinnamon, 1/2 cup brown

sugar, eighth cup butter, 1/2 tablespoon flour. Nuts, raisins, cherries if desired. Bake at 375 degrees F for 35

to 40 minutes. My wish is that you enjoy these recipes as I have and don't be afraid to adjust to your own taste.

GREETINGS

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**PUBLIC NOTICE
STREET CLOSING**

TAKE NOTICE THAT the Council of The Corporation of the Town of Halton Hills intends to pass a by-law to stop up, close and convey a portion of unopened road allowance known as River Street, located in the former town of Georgetown, described as follows:

ALL AND SINGULAR that certain parcel or tract of land and premises situate, lying and being in the Town of Halton Hills in The Regional Municipality of Halton (formerly Town of Georgetown) in the Province of Ontario and being composed of that part of River Street lying between Ontario Street and Ewing Street as shown on Registered Plan No. 69 in the Registry Office for The Regional Municipality of Halton (No. 20), and further shown as parts 1 to 9 inclusive on Plan Survey by M.P. VanHarten.

The Council or a Committee of the Council will hear in person, or by their council, solicitor or agent, any person who claims that their land will be prejudicially affected by the by-law and who applies to be heard at a meeting to be held in the Council Chambers at the Municipal Offices, Trafalgar Road on the 21st day of January, 1980 at the hour of 7:30 p.m. in the evening.

This notice was first published on the 19th day of December, 1979.

K.R. RICHARDSON,
Clerk Administrator,
Town of Halton Hills.

CHRISTMAS JOY

It's a stocking-stuffing, present-wrapping, bow-tying busy time, Christmas! What fun!

Kentmers
877-1113