

Halton Hills cooks share their favorite recipes

DATE, WALNUT AND FRUIT BARS

Ellnor Fuller of McIntyre Crescent in Georgetown offers an interesting recipe for delicious date, walnut and fruit bars which local cooks and their families are sure to enjoy.

For the pastry layer:
 1 1/2 cup flour
 1/2 cup sugar
 1/2 cup butter or margarine
 Combine and pack into a 9-inch by 12-inch pan; bake at 350 degrees until lightly brown.
 For the topping:
 1/2 cup brown sugar
 1/2 cup white sugar
 2 eggs
 1 tsp. vanilla
 2 tsp. flour
 1 tsp. baking soda powder
 1/2 tsp. salt
 1/4 tsp. nutmeg
 1 cup walnuts
 1/2 cup chopped dates
 1 cup mixed fruit peel and cherries
 Bake at 350 degrees for about 20 minutes; cool and sprinkle with icing sugar.

Acton's Nancy Cook lives up to her name with these two mouth-watering dessert recipes:

PEANUT BUTTER BONBONS

To prepare the bonbons:
 1 cup peanut butter
 1 cup peanuts, finely chopped
 1 cup icing sugar
 Combine and blend ingredients well; form into one-inch balls; chill for 30 minutes.

For the coating:
 4 squares semi-sweet chocolate
 2 tsp butter

Melt and roll chilled bonbons in chocolate; place on waxed paper; store in fridge. The result is the Cook family's favorite Christmas treat.

MARZIPAN BARS

For the pastry:
 one cup flour
 2 tsp. sugar
 1/2 cup butter
 Combine ingredients and line an eight-inch by eight by two-inch pan; spread with raspberry jam to cover pastry.
 Next, blend:
 1/2 cup butter
 1/2 cup white sugar
 2 well-beaten eggs

1/2 cup rice flour
 Divide blended mixture in two halves and tint one half pink and one green; alternate the colors over the pastry; spread even and "marble" batter by swirling colors together; bake 25 to 30 minutes at 350 degrees.

For the icing:
 3 tbsp. butter
 1 1/2 cup icing sugar
 2 tsp. warm milk
 almond extract
 Blend together (tint pink if you wish) and ice the cooled squares.

Easily one of Stevens Crescent's top chefs is Joan Gillespie, who has generously provided a series of favorite recipes.

CHOCOLATE SLICES

Melt the following ingredients in a bowl over hot water until blended:
 2 cups Graham cracker crumbs
 1/2 cup butter or margarine
 1/2 cup white sugar
 1/4 cup coconut
 4 tbsp cocoa
 1 egg
 1 tsp. vanilla

Press into 8 by 8-inch pan, but work quickly - it hardens fast.

For the icing:
 2 cups icing sugar
 1/2 cup butter or margarine
 enough milk to mix firm coloring of your choice
 Spread icing on top of first mixture; refrigerate for about 20 minutes.

Final icing melt and spread 4 squares semi-sweet chocolate or chips, keep in fridge but remove half-hour before cutting.

SWEET AND SOUR PORK CHOPS

Trim pork chops of most of the fat; grease a casserole dish; place chops in dish and slice onion on top; mix 1 cup ketchup, 1 cup brown sugar and couple drops lemon juice; pour mixture over chops and cover; cook in oven at 325 degrees for 1 1/2 hours.

DRESSED-UP POT ROAST

Using 3 to 4 pounds of the choicest cut of beef (if there is such a thing), prepare a topping from 1 package onion soup mix and 1 can mushroom soup (undiluted); wrap together tightly in

aluminum foil and place in roasting pan; roast at 350 degrees for about 3 hours. To avoid using more than one pan, include peeled potatoes (sliced in halves) and cut-up carrots inside foil with roast.

TOURTIERES

To make 1 large pie:
 1/2 lbs. minced pork
 1 small, minced onion
 1/2 cup water
 1/2 lb. minced beef
 salt and pepper to taste
 garlic powder to taste
 Simmer ingredients together until meat loses red color; place in pie crust and cover with pastry; bake at 400 degrees for 30 minutes.

BARBECUE SAUCE

A surefire recipe:
 1 cup ketchup
 2 tsp. vinegar
 1/2 tsp. salt
 2 tsp. Worcester sauce
 2 tsp. sugar
 few grains pepper
 Combine ingredients and simmer for 5 minutes

HOT CHICKEN SAUCE

Baste your chicken with a sauce made up of:
 1/2 cup sweet pickle juice
 1/2 cup water
 1 tsp. white vinegar
 1/2 cup ketchup

MACARONI SOUP

Place 1 beef brisket in just enough water to cover it, add 1 sliced onion and boil for about 2 hours; add 1/2 or 3/4 cup macaroni; after another 10 minutes or so, add 28 oz. canned tomatoes to heat.

CHRISTMAS RELISH TREE

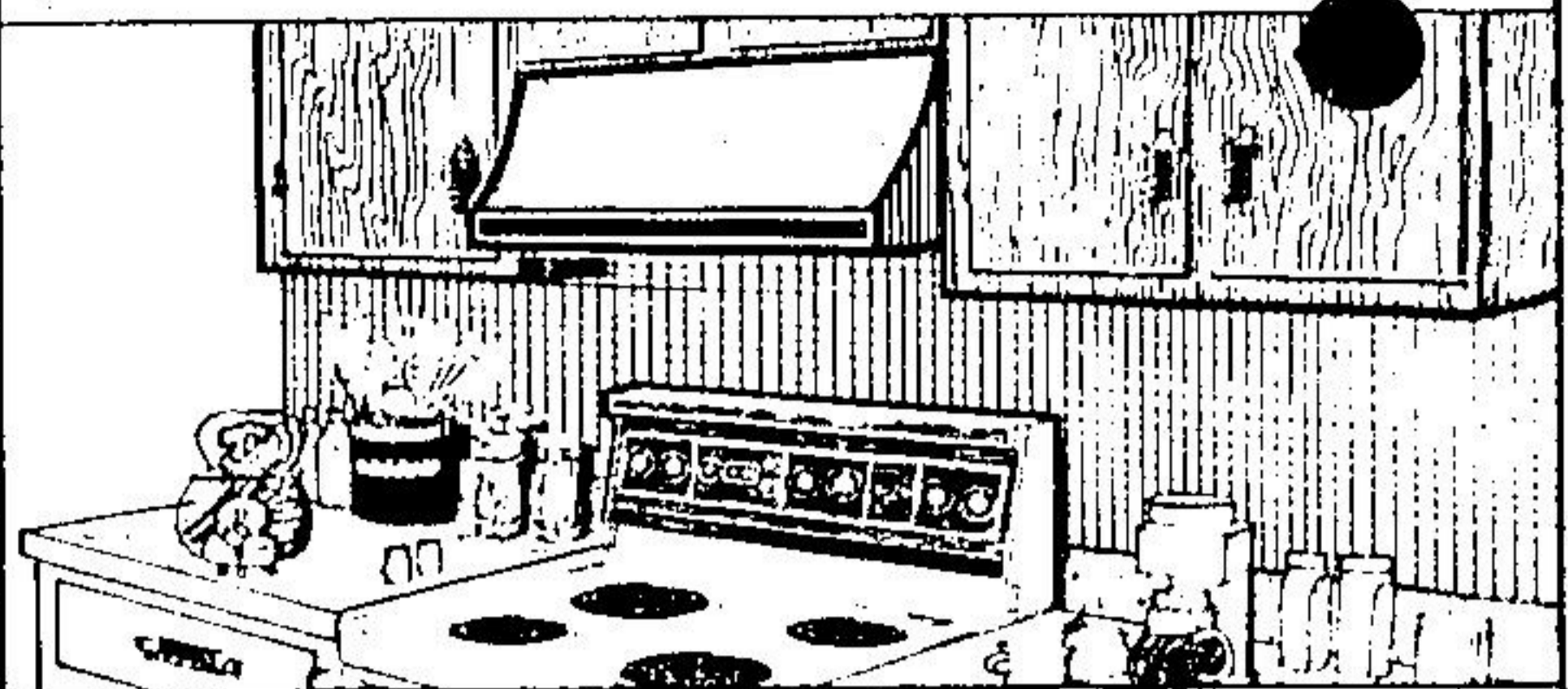
Use a 3-tiered serving tray, or place a small compote atop a footed cake plate, fill with all sorts of crisp relishes, pickles, stuffed celery, carrot sticks, olives, etc. Top with a Christmas tree star ornament.

COD AU GRATIN

Boil cod filets until flakey (keep water level low); layer cod flakes, grated cheese and white sauce in casserole. Cover and bake at medium heat, 350 deg F, until cheese melts and begins to bubble.

Chris Kuntz

Where would you put a Microwave Oven in this kitchen ?

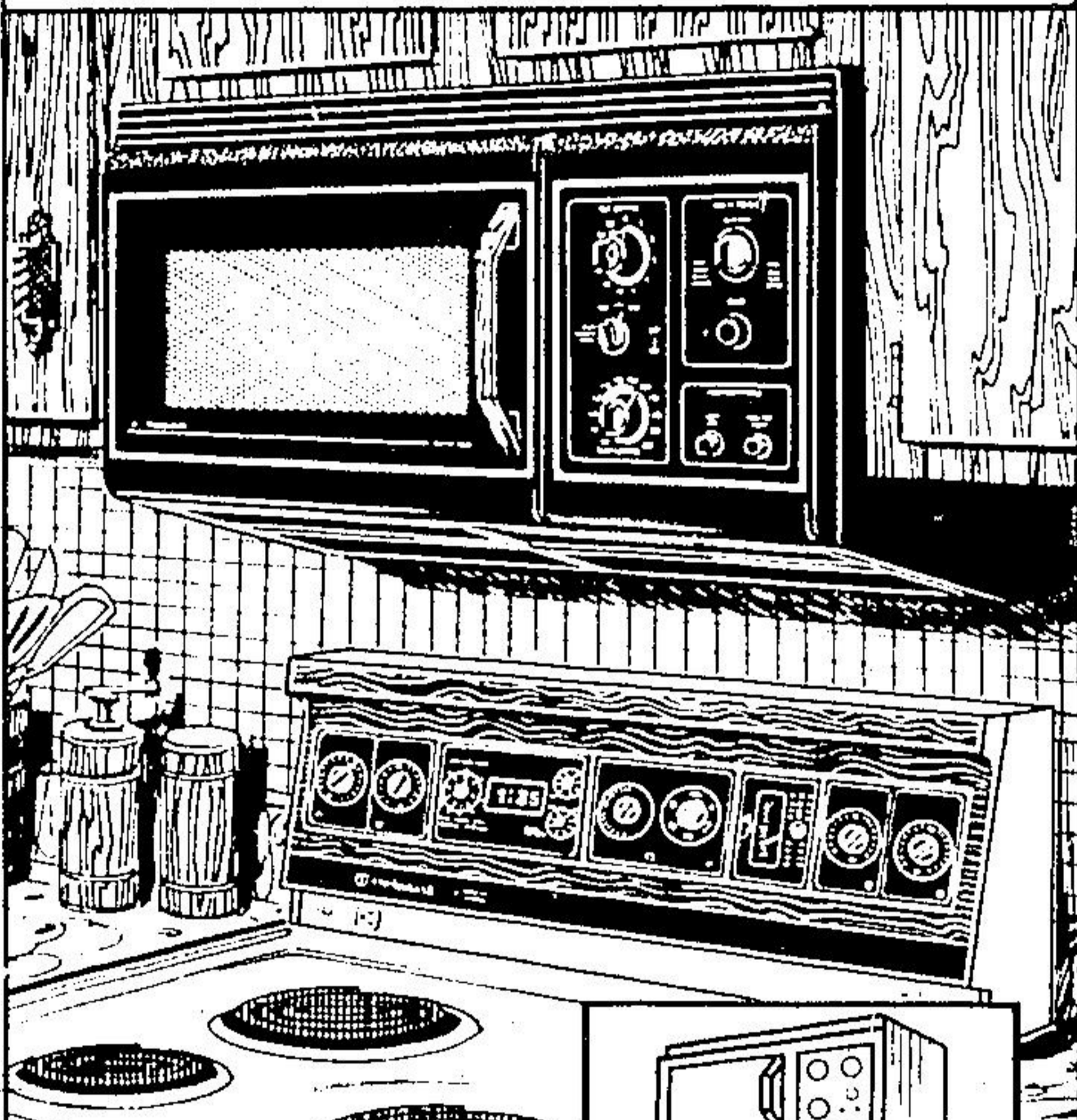


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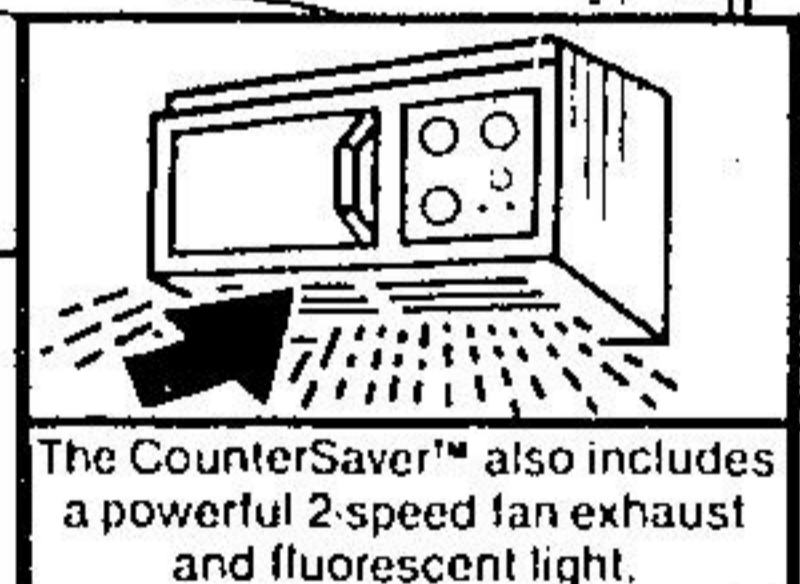
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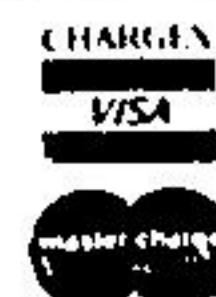
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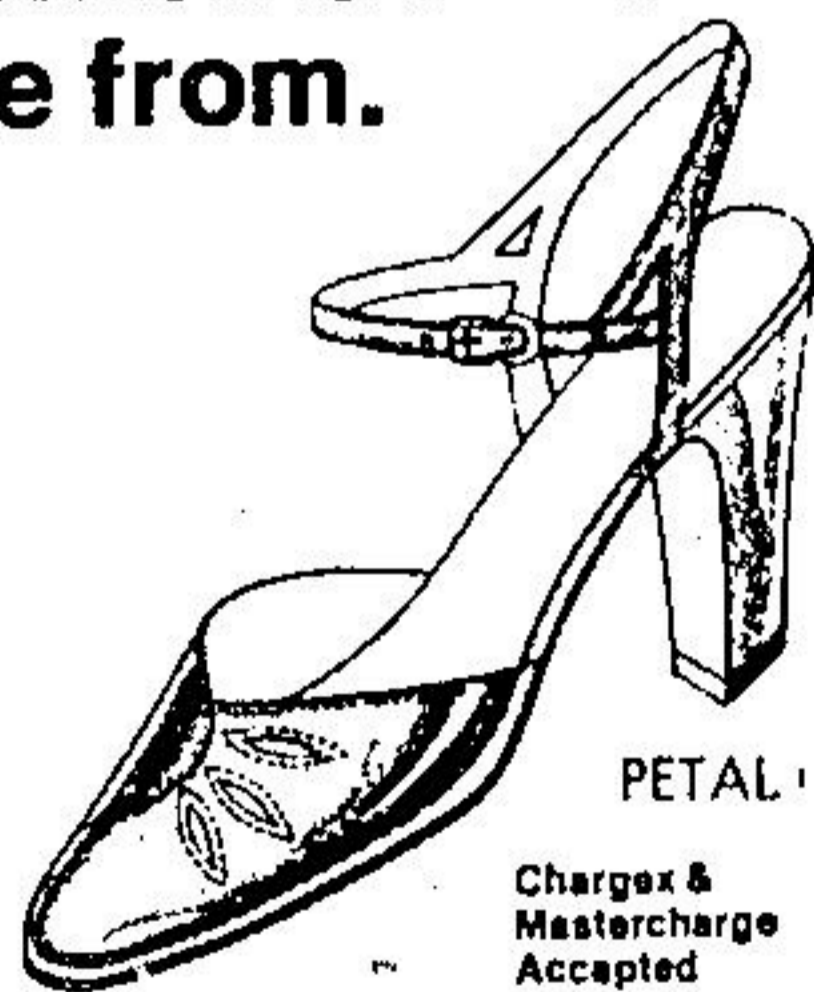
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