

# Carbonation gives tea some tang!

**TEA SPARKLE**  
Yield: 6 servings  
6 regular size tea bags  
3 cups boiling water  
1 28 oz. bottle lemon-lime flavor carbonated beverage  
ice cubes

Place tea bags in a tea pot, pour over boiling water, brew 5 minutes. Pour into a large pitcher, let stand at room temperature to cool, stir in carbonated beverage, pour over ice cubes in a tall glass.

**NOTE:** When you want to fuss, frost the rims of your glasses with lemon sugar. To do this, mix 2 tbs. sugar and 1 tbs. grated lemon rind in a sauce dish. Beat 1 egg white slightly in a small bowl, dip rims of glasses in egg white then into sugar mixture to coat generously. Let stand until sugar dries.

Nonie Graham

**CHOCO MINT MILKSHAKE**  
Yield: 4 servings

4 cups milk  
1/2 cup cocoa mix  
1/2 tsp. peppermint extract

Combine all ingredients in container of electric blender. Whirl at high speed until smooth. Top with ice cream or whipped cream.

Nonie Graham

**ENERGIZING APPLE NOG**  
Yield: 2 servings

1 apple, cored and chopped coarsely  
1/2 cup orange juice or small peeled orange  
1/2 cup skim milk  
1 egg  
pinch of cinnamon

Combine all ingredients in a blender, or food processor, and whirl until smooth.

**DARK FRUIT CAKE**

Yield: 1 1/2 lbs.

Preheat oven to 250 degrees F. (30 to 40 min. per lb.)

2 lbs. raisins  
1 lb. currants  
1 lb. candied cherries  
8 oz. preserved citron (cut fine)  
8 oz. mixed peel (cut fine)  
3 candied pineapple rings  
1/2 lb. pitted dates  
1 lb. blanched almonds  
1 lb. white sugar  
1 lb. butter  
1/2 cup molasses  
10 eggs well beaten  
4 cups flour  
2 tsp. cinnamon  
1 tsp. each: cloves, nutmeg, allspice, salt and baking soda  
1 cup each: grape, lemon, and orange juice.

Wash currants and raisins. Halve cherries, chop citron and peel, pineapple and dates, the size of almonds. Add almonds, dredge all the fruit and nuts in 1/2 cup flour, allow to stand 8 hrs. Prepare pans, line with 2 layers of foil and grease. Then cream sugar and butter, add molasses, then eggs. Beat well. Add flour and dry ingredients, alternately with fruit juices. Beat thoroughly. Pour batter over fruit. Blend well. Pour into pan until 3/4 full, bake. This is enough for a 3-layer square cake. Wrap when cool, in a brandy-soaked cheese cloth, then in foil to age.

Pam Archibald

**GRANOLA**

1 pkg. large flaked rolled oats  
flaked coconut  
1 small jar of honey  
cooking oil  
1 to 2 cups wheat germ  
unsalted sunflower seeds  
raisins

In a large flat roasting pan put oats, coconut, wheat germ and sunflower seeds. Mix honey and oil together well, pour over dry ingredients, mix with hands or a fork, till combined. Put in oven at 250 degrees F. Stir every 5 min. Bake for 15 to 20 mins. or until golden. Add raisins. Leave pan out to cool. Pack in an air tight container.

Chris Kuntz

**GELATINE POPSICLES**

Stir in 1 pkg. of unflavored gelatine when preparing juice for popsicle molds. This retards dripping as well as adding nutrition.

Birdna Armitage



by bettianne  
GEORGETOWN MARKET PLACE

NO ONE NEEDS AUTOMOBILE PROBLEMS, ESPECIALLY AT CHRISTMAS TIME!

PREVENT TRANSMISSION TROUBLE  
HAVE YOUR TRANSMISSION CHECKED TODAY!



CANADA'S LARGEST TRANSMISSION SPECIALIST!

Mister transmission  
all Canadian

OUR NATIONWIDE WARRANTY IS HONORED THROUGHOUT CANADA AND THE U.S.A. IN ANY CITY, TOWN, PROVINCE AND STATE. 100% PARTS AND LABOUR

18 THOMPSON ROAD  
AND MAIN ST. E.  
UNIT NO. 9

878-8426  
CALL US TODAY

MILTON ONTARIO

# the olde Hide House A Unique Experience!



- a unique presentation of natural leather and natural wood products!
- a unique combination of good prices, wide choice and first rate quality!
- a unique 19th century building as a setting!
- a unique and extensive collection of leather items!
- a unique line of pine and oak furniture made to order on the site!



COME AND SEE FOR YOURSELF

JUST THE PLACE TO DO  
YOUR CHRISTMAS SHOPPING!

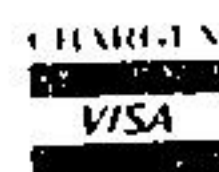
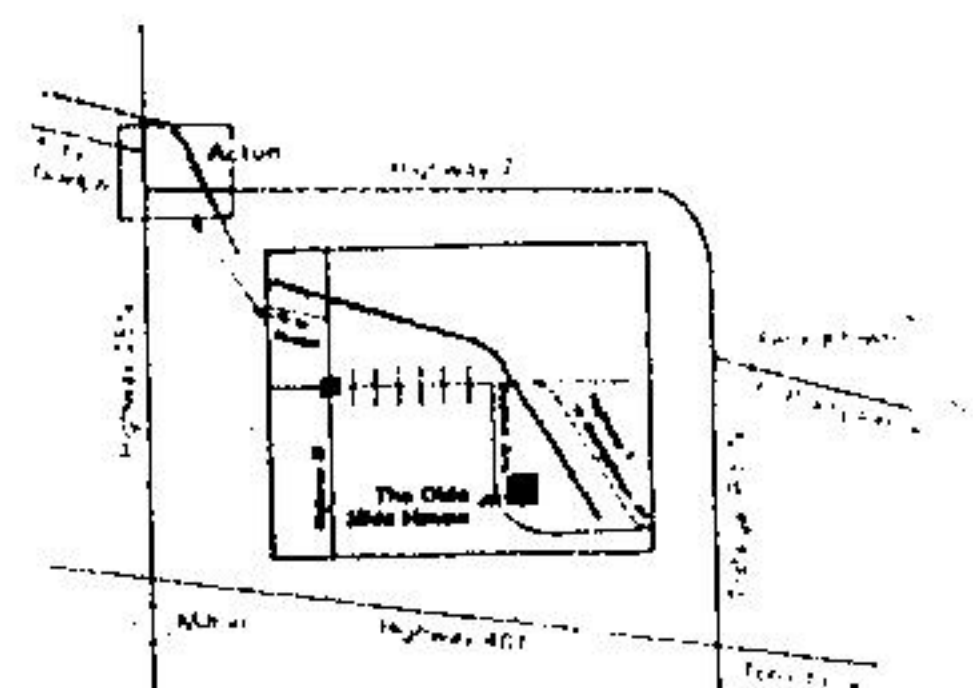


• STORE HOURS •  
Monday, Tuesday, Wednesday, Saturday  
10 a.m. - 6 p.m.  
Thursday, Friday 10 a.m. - 9 p.m.  
Sunday 12 Noon - 6 p.m.

(519) 853-1031

Just Minutes From 401 On Highway 25, North

All types of leather garments, shoes, boots, slippers, handbags, belts, billfolds, clutches, attaches, gloves, luggage, jewellery, crafts, skins, rugs, from well known names such as Dacks, Greb, Cougar, Pony, Bee Jays, Celebrity, Boulet, Brown, Renwick, Rolfs, Mimo Sacs, Tandy, Etc.



Master Charge & ChargeX Welcomed