

# Pork exiting change from seasonal turkey

Pick a plump fresh Leg of Ontario Pork for your festive meal. Roasted to a scrumptious golden brown it makes an exciting change from stuffed turkey or goose. Sumptuous and delicious it is habit forming so it is bound to become a regular feature for special occasions and buffet parties.

A whole leg of pork weighs from 8 to 20 pounds (4 to 9 kg.) Since there is a small proportion of bone to lean and very little fat in this cut of pork a pound (0.5 kg) yields two to three servings. If a whole leg is too large buy the shank or butt end or the centre cut of the leg of pork. Each cut roasts beautifully.

When roasted with care to done but not overdone, the leg of pork is one of the most succulent roasts. (Rely on a roast meat thermometer to register the internal temperature as it cooks to 170°F (80°C) for juicy, tender eating.

Add even more appetite appeal and glamor by serving with the roast pork a fruit accompaniment of spiced crabapples, pickled pears, curried mixed fruit or honey-glazed squash rings and poached apple sections.

Also, look forward to great encores from the left-

overs of your Roast Leg of Ontario Pork. Sliced cold, it is wonderful in sandwiches and with salads; rewarmed it is tasty in casseroles and melt-in-your mouth pork pies.

## Roast Leg of Pork

10 to 16 lbs. fresh leg of pork  
Sage and savory  
Pepper

Place fresh leg of pork, fat side up, on a rack in a shallow roasting pan. Score fat and skin, if desired. Rub with thyme and pepper. Insert a meat thermometer into the centre of the thickest part of the roast, making sure the tip does not rest in fat or on bone. Do not cover. Roast at 160°C (325°F) for 30 minutes per pound until the internal temperature reaches 80°C (170°F). (There are no pink juices when you make a small cut into the meat.) Allow the roast to rest 15 min. before carving, to set juices and firm meat. Makes 24 or more servings.

Poached Apple Sections: Cut unpeeled, red apples into eights. Simmer in a simple syrup of 1/2 cup sugar in 1 cup water flavored with one 2-inch piece of cinnamon

stick for about 4 minutes until tender.

## Honey-Glazed Squash Rings

3 acorn squash, halved, cleaned and sliced into rings (6 per squash)  
Lightly salted water  
1/2 cup liquid honey  
1/4 cup butter  
1/2 teaspoon nutmeg  
1 tablespoon boiling water

Cook squash rings in lightly salted boiling water for 10 minutes until just tender. Drain and place on a greased baking sheet or around the roast. Mix honey, butter and nutmeg until creamy; stir in boiling water. Brush lightly onto squash rings. Bake in 325°F oven for about 12 minutes or until squash. Cut rings in half if desired. Serve with roast pork.

Makes 12 servings

## Curried Pork Salad

2 cups cubed cooked pork  
10 oz can pineapple bits  
1 carrot, coarsely grated  
1 cup sliced celery  
1/2 cup sliced green onion  
1/2 cup salted peanuts  
1/2 cup mayonnaise  
2 tsp. chopped chutney  
2 tsp. lemon or lime juice  
1 tsp. grated lemon or lime rind

1/2 tsp. curry powder  
Crisp salad greens

Toss together pork cubes, pineapples, carrot, celery, green onion and peanuts in bowl. Combine mayonnaise, chutney, lemon juice, lemon rind and curry powder, stir into pork mixture. Chill. Serve on crisp salad greens. Makes 4 servings

America's fastest growing major city is Houston, National Geographic says.



## No butts about it

Town council has decided to "butt out" between Jan 18 to 24, proclaiming that period "National Non-Smoking Week" in Halton Hills. According to the Halton Council on Smoking and Health, an estimated 30,000 Canadians die each year from smoking-related diseases.

## THE KINSMEN CLUB OF GEORGETOWN

### WIN WITH KIN!

\$100 in Groceries  
Only 300 Tickets for Each Draw.

Tickets On Sale at:  
A&P, IGA, LOBLAWS and YOUNG'S PHARMACY

**NEXT DRAW: DECEMBER 27th**

All proceeds for Ice Re-surfacer at Gordon Alcott Arena

## Turkey time is back again and tradition is here to stay!

The delights of gathering together include the best in family dining. This is roast turkey with distinctive stuffing and a cranberry accompaniment that shimmers. A very special coffee adds a special holiday note.

### VANDERMINT DUTCH COFFEE

1/2 oz. Vandermint  
Hot coffee  
Whipped cream

Pour Vandermint into a tall cup or glass mug; fill with coffee and garnish with whipped cream. Makes 1 serving.

### ROAST TURKEY WITH SAVORY FRUIT STUFFING

10 lb. turkey, ready to stuff  
1 lb. pork sausage  
1 medium onion, chopped  
1 clove garlic, minced  
1 large can apricots, chopped and drained (reserve the liquid)  
1/2 cup Leroux Triple Sec  
1/2 bags (7-oz. size) seasoned bread cubes for stuffing

Brown sausage, onion and garlic; toss with apricots, Leroux Triple Sec and bread cubes.

Add reserved apricot liquid, as needed, to moisten mixture. Stuff the turkey and roast, uncovered, at 325°F for 4 hours or until done.

Baste with butter, as needed. Serves 6.

### CRANBERRY-FRUIT MOLD

1/2 cup orange juice  
2 envelopes unflavored gelatine  
2 cups cranberry juice  
1 cup chopped orange sections  
1 1/2 cups chopped pared apples  
1/2 cup broken walnuts  
3 tablespoons Leroux Fraise de Bois

In a small bowl, soften the gelatine in the orange juice for five minutes.

Place the bowl in a pan of simmering water and heat until the gelatine is melted.

Combine with all other ingredients.

Spoon into 6 one-cup molds for individual servings and place in refrigerator until set. Unmold onto lettuce leaves. Makes six servings.



THIS FAMILY THANKSGIVING DINNER features turkey with savory apricot stuffing and a delicate cranberry-fruit mold. For after dinner, it's Vandermint Dutch Coffee.

## JOHN'S RESTAURANT

53 MAIN ST. S. 877-0151  
DOWNTOWN GEORGETOWN

**BREAKFAST SPECIAL!**  
9:00 a.m. to 11:00 a.m.

- Bacon or Ham and Egg
- Western Omelette
- Cheese Omelette

**\$1.75** each

Above orders complete with Tomato, Home Fries, Toast and Beverage

**LUNCHEON SPECIAL!**

EVERY DAY **\$1.75** each  
From 11 a.m. to 2 p.m.

**FREE HOME DELIVERY**  
(\$6.00 minimum order in Georgetown)

**10% DISCOUNT on Pick-up Orders**  
of \$5.00 or more

**OPEN CHRISTMAS DAY AND NEW YEARS DAY!**

Seasons Greetings to all our Customers and Friends!  
From the Management & Staff

# SILVER'S

## BOOKING DAY

# Sale

**Men's SUITS**

★ ENTIRE STOCK  
★ LATEST STYLES

SAVE UP TO \$40<sup>00</sup>

REG. 104<sup>99</sup> to 169<sup>99</sup>

SALE

84<sup>99</sup> TO 129<sup>99</sup>

**Ladies DRESSES**

LATEST STYLES REDUCED

20% to 33 1/3%

REG. 40<sup>00</sup> to 67<sup>00</sup>

29<sup>99</sup> TO 49<sup>99</sup>

**Men's PANTS**

REG. to 30<sup>00</sup> SALE

19<sup>99</sup>

**Ladies COATS**

LADIES WINTER

REG. 84<sup>99</sup> to 199<sup>99</sup>

69<sup>99</sup> TO 159<sup>99</sup>

**Men's SWEATERS**

MEN'S CARDIGANS, PULLOVERS

4<sup>99</sup> to 14<sup>99</sup>

ORIG. 9<sup>99</sup> to 25<sup>00</sup>

**Ladies SWEATERS**

14<sup>99</sup> TO 29<sup>99</sup>

REG. 22<sup>99</sup> to 38<sup>00</sup>

**Children's WINTER OUTERWEAR**

REG. 19<sup>99</sup> TO 49<sup>99</sup>

15<sup>99</sup> TO 39<sup>99</sup>

INFANTS, CHILDREN, GIRLS, BOYS SIZES

**Brand Name JEANS**

ASSORTED STYLES

21<sup>99</sup>

**Girl's SWEATERS**

GIRL'S 4-6X 7-14

REG. 8<sup>00</sup> TO 12<sup>00</sup>

3<sup>99</sup> to 5<sup>99</sup>

**Men's SHIRTS**

FLANNELS POLY/COTTON

9<sup>99</sup>

CHECKS AND PLAIDS