



"SPINNING A YARN"

In addition to retailing wool, craft, and art supplies, Col-Craft are proud of their role as teacher, and advisor in the many classes of

knitting, crocheting, smocking and tatting they have offered over the years. After eight successful years in Georgetown, Joyce,

Betty, Gail and Diane always encourage people to drop in and browse or come to them for friendly advice on any crafting project.



COOK'S CORNER

Kiwifruit - New Zealand's Jewel

Originally called a Chinese Gooseberry, the fuzzy brown kiwifruit with the emerald starburst interior was introduced to New Zealand from China in 1906. Since then, New Zealand's rich soil and temperate climate have bred "a jewel of a fruit" served internationally as these globe trotting recipes prove.

Kiwifruit is ready to use when soft to the touch. To ripen firm kiwifruit, seal it in a plastic bag with an apple.

United Kingdom - Kiwifruit Soup
5 or 6 large kiwifruit, peeled & diced
2 cups sauterne or sweet white wine (500 mL)
1 cup water (250 mL)
1/4 cup sugar (50 mL)
Pinch of salt
1 tbsp cornstarch (15 mL)
Fresh mint sprigs

In saucepan, combine kiwifruit, 1 cup (250 mL) wine, water, sugar and salt. Bring to a boil; reduce heat, simmer 5 minutes. Dissolve corn-

starch in 1/4 cup (50 mL) wine; add to soup; boil 1 minute, stirring. Remove from heat; stir in remaining wine. Puree half of soup. Stir puree into remaining soup. Chill. Serve garnished with mint. Makes 4 to 6 servings.

Italy - Kiwifruit Pie
1 2/3 cups ricotta cheese (400 mL), about 400 g
1/4 cup icing sugar (50 mL)
1/4 tsp vanilla (1 mL)
9-inch (1L) baked pie shell, cooled
1 can (10 oz/284 mL) peach slices
5 kiwifruit, peeled & sliced
1 banana, sliced
1 strawberry
1/2 cup sugar (125 mL)
1 tbsp cornstarch (15 mL)
1 tbsp fresh lemon juice (15 mL)

In mixing bowl, combine ricotta cheese, icing sugar and vanilla. Spread over bottom of pie shell. Drain peaches, reserving syrup. Arrange peach, kiwifruit, and banana slices over cheese. Center

with strawberry. Mix sugar and cornstarch in saucepan; add reserved peach syrup and lemon juice; cook over medium heat, stirring constantly, until mixture thickens. Cool. Brush over fruit. Chill. Makes 8 servings.

Germany - Giant Kiwi for Two
1 cantaloupe
2 kiwifruit, peeled & sliced lengthwise
1/2 lb purple grapes (250g), halved & seeded
4 tbsp rum (60 mL)
Juice of 1/2 large lemon
1/2 tsp vanilla (2 mL)
1 cup drained maraschino cherries (250 mL)
1 tsp sugar (5 mL)

Cut cantaloupe in half. Remove seeds. Using a melon baller, scoop out most of cantaloupe. Combine balls in bowl with half of kiwifruit slices, grapes and maraschino cherries. Combine rum, 1 tsp (5 mL) lemon juice and vanilla; refrigerate. Scrape remaining cantaloupe from shells and puree with remaining kiwifruit, remaining lemon juice and sugar. Chill puree and shells. To serve: Fill cantaloupe shells with marinated fruit. Combine marinade with pureed mixture; pour over fruit. Makes 2 servings.

For additional free Kiwifruit recipes, send your name and address to New Zealand Kiwifruit Recipes, 22 St. Clair Ave., E., No. 500, Toronto, Ontario M4T 2T3.

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