

**TIPSY TORTE**  
 1 pint whipping cream  
 1/2 cup milk  
 1/2 cup Tia Maria or Kahlua  
 1 pkg. Dad's chocolate chip cookies  
 1 square semi-sweet chocolate (shaved).

- Method:**
- Whip the cream with chilled beaters until stiff.
  - In a small bowl, combine the liquer and milk.
  - Butter a spring-form pan or square baking dish.
  - Dip each cookie quickly in liquer and milk mixture, but do not soak.
  - Set cookies side by side in bottom of the pan until it is covered. Fill in the empty spots with dipped, broken cookies.
  - Spread a layer of whipped cream over the cookies.
  - Repeat layers until the pan is full or all the cookies are used, ending with the whipped cream.
  - Top with a sprinkling of shaved chocolate.
  - Refrigerate at least 6 hours or overnite.

Marina Archer  
 90 McIntyre Cr.  
 Georgetown

**MEATBALLS IN CHERRY SAUCE**  
 1 pound ground lean pork  
 1/2 cup soft bread crumbs  
 1 egg  
 2 tsp. minced onion  
 1/4 cup finely chopped water chest-nuts  
 2 tbsp. milk  
 3/4 tsp. salt

18 tsp. pepper  
 1/4 tsp. garlic salt  
 1 tsp. Worchester-shire  
 Prepare sauce and set aside. Mix remaining ingredients well and shape into 3 dozen small balls. Brown slowly in skillet without added fat. Drain well, add to sauce and simmer gently about 10 minutes. Serve hot with cocktail picks.

**CHERRY SAUCE**  
 1 can (1 pound) pitted dark sweet cherries  
 1/4 cup orange juice  
 3 tbsp. each brown sugar, vinegar and lemon juice.  
 2 tbsp. soy sauce  
 1/4 tsp. each Worchester-shire and grated orange rind.  
 1 tbsp. cornstarch

Drain cherries and put syrup in large saucepan. Add remaining ingredients and mix well. Cut cherries in half and add to mixture. Cook, stirring until clear and slightly thickened.

**COLD APPETIZER**  
 Dried Beef and Cantaloupe. Wrap bite size pieces of ripe cantaloupe in s slices of dried beef. Secure each with a toothpick.

**VERY SIMPLE**  
 Diena Devalk  
 51 Dawson Cr.  
 Georgetown

**SNOW SQUARES & ANGEL SAUCE**  
 Snow Squares

1 envelope of gelatine  
 4 tbsp. cold water  
 1 cup boiling water  
 3 egg whites  
 1/4 tsp. salt  
 1 tsp. vanilla  
 2/3 cup white sugar  
 16 graham wafers rolled fine.

Soak gelatine in water 5 mins. Add boiling water &

dissolve; add sugar. Allow to cool and not set. Add stiffly beaten egg whites, salt & vanilla. Beat well until it is like a thick cream. Turn into lightly greased 9 x 9 pan & chill until set. Cut into 2" squares. Roll in cracker crumbs and serve with angel sauce.

**Angel Sauce**  
 3 egg yolks  
 1/2 cup white sugar  
 1/2 cup melted butter  
 2 tsp. lemon juice  
 1 tsp. grated lemon rind  
 1/2 cup cream whipped

Beat egg yolks until thick, gradually add sugar then butter, lemon & rind.

Blend thoroughly, fold in whipped cream & salt. Chill. Top squares with sauce & chopped nuts to garnish.

Susan Grant  
 27 Marilyn Cres.  
 Georgetown

**CHOCOLATE RUM BALLS**  
 1 - 12 ounce pkg. vanilla wafer cookies (crushed)  
 1 cup chopped walnuts  
 1/4 cup cocoa  
 1 can 14 oz. condensed milk  
 1/4 cup rum  
 Icing sugar or coconut to finish

In large bowl combine cookie crumbs, nuts and cocoa, add condensed milk and rum. Mix well. Chill 30 mins to make it easier to handle. Roll into 1" balls then coat in either icing sugar or coconut. Cover and store in the refrigerator. May need to be rerolled in sugar before serving.

MRS. V.E. BIRTLEY  
 58 Joycelyn Cres.  
 GEORGETOWN


**COCONUT AND CHERRY DELIGHTS**  
 1/4 cup margarine or butter  
 2 cups sifted icing sugar  
 1/4 cup cereal cream  
 1 cup Maraschino Cherries drained : chopped  
 3 cups shredded coconut tightly packed  
 2 oz. unsweetened chocolate (grated)  
 2 tsp. heavy cream  
 Melt butter, remove

from heat add icing sugar, cream, coconut, and cherries. Drop by tsp. on waxed paper, chill. Combine chocolate and cream in double boiler blend till smooth dip bottom of cookie in chocolate. Let harden on wax paper or leave cookies plain.

JEAN STAMP  
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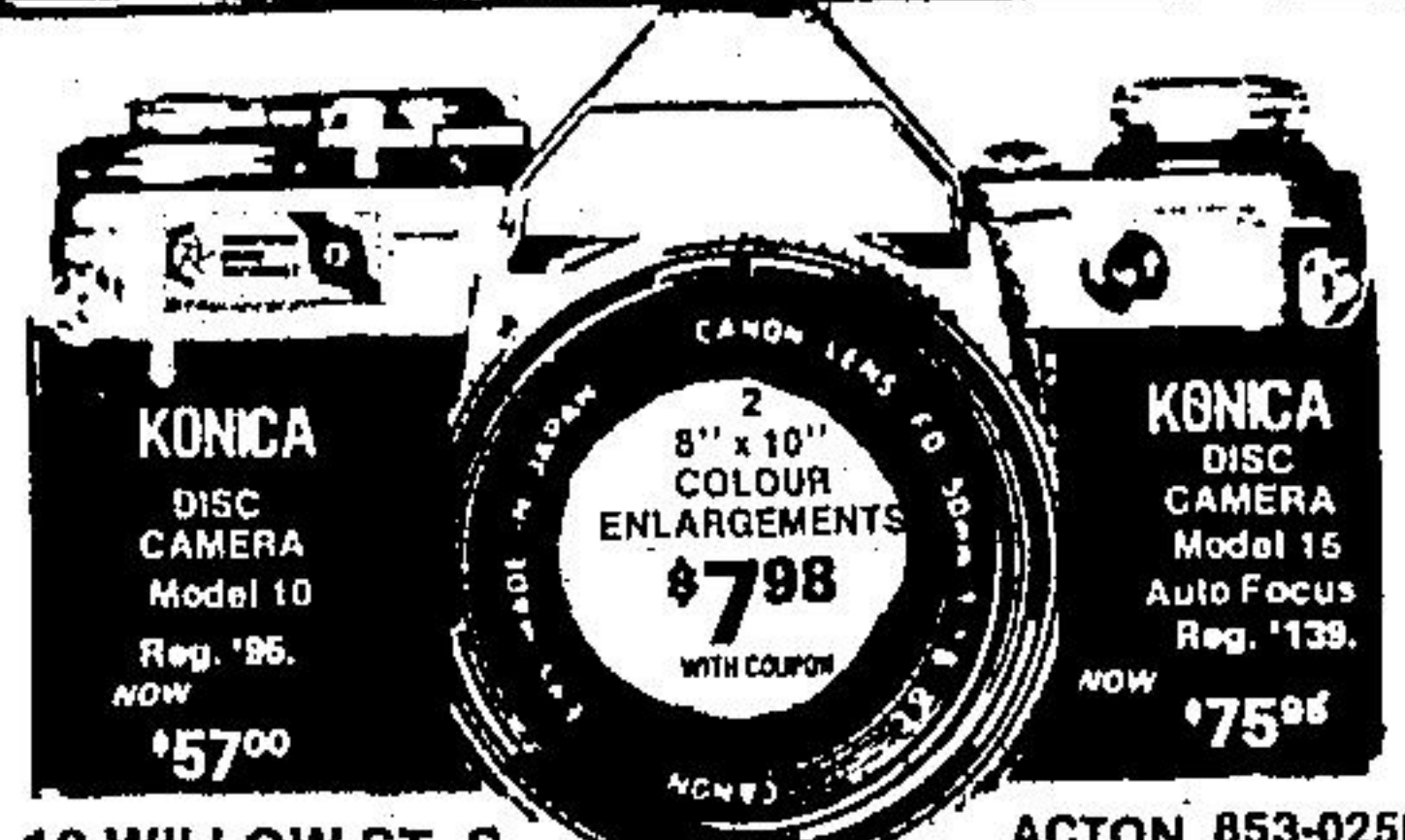


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