

COCONUT APPLE TARTS

5 tbsp. soft unsalted butter
 ½ cup granulated sugar
 1 egg
 ¼ cup all purpose flour
 ¼ tsp. baking powder
 ½ cup fine coconut

Filling

2 tbsp. unsalted butter
 2 unpeeled cooking apples, cored and finely chopped (about 2 cups)
 2 to 3 tbsp. granulated or brown sugar
 ¼ tsp. Cardamon or Mace

Flour-apricot Jam
 Granulated sugar

Cream butter and sugar until soft, then stir in egg. Add flour and baking powder, then work in coconut. Gather dough into a ball, wrap in waxpaper, and chill at least 1 hour.

Butter a 12 shallow 2" muffin cups (non stick if possible) cut off and reserve One third of the chilled dough. Divide remainder into 12 equal pieces, and press each into a muffin cup to cover bottom and sides.

Filling

Melt butter in a sauce pan and add chopped apples. Toss gently over moderate heat a minute or two, until apples are coated in butter. Remove from heat and stir in sugar, mixed with cardamon or mace (amount of sugar depends on tartness of apples.)

Immediately fill crust-line cups with apple mixture, sprinkle each with pinch of flour, and top with a teaspoon of jam. Divide reserved dough into equal pieces. Press each into a circle with fingertips, place on top of filling, and pat to cover (Don't worry if there's a small gap here and there, but make the top crust fairly even). Sprinkle with sugar.

Bake tarts in centre of a 350F oven for 40 min. loosen gently with a tableknife and allow to cool at least 30 min., before removing. If you're not going to serve them right away, they can be left in the cups to cool completely.

MRS. D. DEVALK
 51 Dawson Cres.
 GEORGETOWN

HEALTH BALLS

½ cup. peanut butter
 ½ cup melted or liquid honey
 ½ cup chopped nuts
 ½ cup powdered cocoa
 2 cups rice Krispies
 Coconut (hold till end)

Mix all above together in large bowl, (Not Coconut).

Roll into balls about 1". Roll balls in coconut (about 1 cup). Refrigerate till firm.

The best part of this easy recipe is the fact that the children can help make them. They always love them too!

MRS. JUDY HOOTON
 19 Division St.
 ACTON

ASPARAGUS HAM ROLLS

16 Asparagus stalks, cooked
 4 thin slices of boiled ham
 ½ cup grated sharp Cheddar Cheese
 1 cup medium white sauce (2 tbsp. butter, 2 tbsp flour, 1 cup milk, salt and pepper)
 Toast points

Put 4 asparagus stalks on each ham slice. Roll up. Fasten with toothpick. Broil for 5 min. on each side. Add cheese to heated sauce. Stir until cheese is melted; pour over ham rolls. Broil to golden brown. Garnish with toast. Makes 4 servings.

MRS. D. DEVALK
 51 Dawson Cres.
 GEORGETOWN

HOTTURKEY THING:

This is such a good left-over dish that we have been known to cook a turkey just to get at this the day after. And friends have been known to scrape the casserole clean as a whistle. You can do these in individual casseroles or a 1 or 1½ quart job.

2½ cups diced cooked turkey
 2 cups fine sliced celery
 1½ cup chopped toasted almonds
 1 tsp. salt

1½ tsp. cracked black pepper
 ½ cup. chopped green pepper
 3 tbsp. grated onion and juice

3 tbsp. lemon juice
 ¼ tsp. monosodium glutamate (ACCENT)
 1 cup mayonnaise
 ¼ tsp. Tabasco
 Fine crushed potato chips
 Grated aged cheddar cheese
 Grated Parmesan or Romano cheese
 Paprika

Combine the first 11 items and mix thoroughly. Turn into the casseroles or casserole. Sprinkle grated cheddar cheese over the top, then over that add crushed potato chips to a depth of about ¼ inch, then sprinkle on more grated cheddar, and some grated Parmesan or Romano. Dust lightly with paprika and bake about 35 minutes at 350F or until top is nicely brown. Serve piping hot.

MRS. HAZEL ARNOLD
 51 Charles Street,
 GEORGETOWN

ALMOND TORTE

1 cup sugar, sifted
 6 eggs, separated
 Grated rind and juice of 1 lemon
 ½ tsp. almond extract
 1 cup unblanched almonds, finely ground
 ½ cup. toasted white

bread crumbs.
 Lemon orange filling
 1 cup heavy cream, whipped or Confectioners sugar sifted

Beat sugar into egg yolks, a little at a time. Beat until very light and creamy. Add Lemon rind and juice, Almond extract, ground Almonds, and bread crumbs. Blend well. Whip egg whites until stiff. Fold lightly into batter. Turn into two 8" layer cake pans that have been greased and lined with wax paper. Preferably, use pans with removable rims. Bake in preheated moderate oven (350 F) for about 40 minutes. Spread layers with lemon-orange filling. Spread top and sides with whipped cream or sprinkle with confectioners' sugar. Makes 6 to 8 servings.

MRS. D. DEVALK
 51 Dawson Cres.
 GEORGETOWN

APRICOT PIE IN NUT CRUST

Nut Crust
 1 cup dried apples
 ¼ cup sugar
 1½ cup water
 1 envelope unflavored Gelatin
 ½ cup heavy cream
 Chopped nuts
 NUT CRUST: Mix 1 cup ground pecans or walnuts, 2 tbsp. sugar and 2

tbsp. softened butter. Press into 8" pie pan; bake if desired in preheated moderate oven (350 F) 15 to 20 mins. or until edges are golden brown.

Prepare crust and cool. Put apricots, sugar and 1 cup water in saucepan, bring to boil, cover and simmer 15 to 20 min, or until apricots are soft. Soften Gelatine in remaining ¼ cup cold water. Add to hot apricots and force through sieve or foodmill (There will be about 1 cup pure) cool, then fold in whipped cream. Pour into crust and sprinkle with nuts.

MRS. D. DEVALK
 51 Dawson Cres.
 GEORGETOWN

GRAMMA'S CHRISTMAS SALAD

1 pkg. Cranberries
 2 cups white sugar
 2 lbs. Red Grapes
 1 cup Whipping Cream
 ½ cup chopped Pecans
 Wash, drain and crush cranberries. (This may be done in a few seconds with a food processor, using the "Chopping" blade). Mix together the crushed berries and the sugar. Cover and let stand in the fridge overnight.

Seed and chop the grapes, place them in a large bowl. Add the

chopped pecans and the cranberry mixture, mix well. Just before serving whip the cream and fold it into the salad mixture.

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 MICHAEL SANDELL
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