

CHOCOLATE AND ORANGE CRUNCH CAKE

Crunch Layer
 1 c. Graham cracker crumbs
 1/2 c. packed brown sugar
 1/2 c. chopped walnuts
 1/2 c. butter or margarine melted
 1 tsp. freshly grated orange rind.

Cake
 4 tbsp. butter
 Two-thirds c. sugar
 4 tbsp. cocoa
 2 tsp. water
 2 tsp. sugar
 1 egg
 1/2 c. milk

1 one-third c. flour
 2 tsp. baking powder
 1/2 tsp. baking soda
 2 tsp. freshly grated orange rind.

In a hurry? ... use instead a chocolate cake mix (large enough for 2 x 9" pans). Make according to directions on package but add 2 tsp. of freshly grated orange rind.

Frosting
 1 can ready to spread vanilla frosting
 1 c. frozen whipped topping thawed
 3 tbsp. freshly grated orange rind
 1 tsp. freshly grated lemon rind

Decoration
 11 oz. can mandarin oranges well drained and dried with paper towel, grated chocolate

Preparation
 Heat oven to 350F. Grease and flour three 8" round cake pans.

Crunch Layer
 In a small bowl, combine all the ingredients for the crunch layer until crumbly. Press one-third of the crunch layer into each prepared pan.

Cake
 Cook 2 tbsp. of the sugar, water and cocoa for one minute. Cream butter and sugar until fluffy. Add egg and beat. Add chocolate mixture and mix well. Stir together flour, baking powder soda and orange peel. Add to other ingredients alternately with the milk. Pour one-third into each cake pan and spread batter evenly over crunch layer. Bake at 350F for 15-20 mins. Cool 10 minutes and remove from pan. Let the 3 cakes cool completely before frosting.

In a hurry? ... Make up a cake mix according to instructions and add 2 tsp. freshly grated orange rind. Pour one-third mixture into each cake pan and spread evenly over crunch layer. Bake until a toothpick inserted in the centre comes out clean.

Frosting
 In a small bowl beat frosting until fluffy; add whipped topping and continue beating until light and fluffy. Fold in grated orange and lemon rinds. Place one layer, crunch side up on serving plate and spread with about 1/4" of the frosting. Put on top another cake crunch side up and spread with an equal amount of frosting. Top with the remaining cake.

crunch side up. Spread the rest of the frosting over the top and sides.

Decoration
 Grate chocolate over the cake and decorate with the well drained and dried mandarin oranges. Store in refrigerator.

Variation
Orange Crunch Cake - Instead of using a chocolate cake mix use a yellow cake mix and omit the grated chocolate.

MRS. PAM SOWARD
 34 Moultriey Cres.
 GEORGETOWN

FABULOUS CHOCOLATE FUDGE FRUIT CAKE

1/2 c. mixed peel
 1 c. red candied cherries
 1 c. green candied cherries.
 1 c. dark raisins
 1 c. brandy
 1 c. chopped almonds
 2 c. all purpose flour
 1/2 tsp. baking powder
 1/2 tsp. salt
 4 oz. unsweetened chocolate
 3/4 c. butter
 1 1/4 c. granulated sugar
 4 eggs
 2 tsp. vanilla
 1/2 c. milk

Grease on 8" square fruitcake pan lined with brown paper (Pan at least 3" deep). Marinate cherries and raisins overnight. Measure flour, baking powder and salt in medium sized bowl. Stir with fork until well blended. Melt chocolate in double boiler. Place butter and sugar in large mix master bowl. Beat with electric mixer until creamy. Add the eggs one at a time, beating constantly. Beat in the vanilla, milk and chocolate until smooth. Beat in the dry ingredients alternating with the brandy drained from the fruit. Add the almonds. Scrape into the prepared pan and smooth the top. Bake in the centre of a preheated oven 275F. for 2-2 1/4 hrs. until cake tester inserted in the centre comes out clean. Do not worry if cracks appear in the crust. Cake will settle when cooled.

Cool in the pan on a rack for about 20 minutes. Soak cheese cloth in brandy and wrap cake in cheese cloth and foil.

Heleen McCormack
 59 Maple Ave. Unit 7
 GEORGETOWN

FROZEN RASPBERRY CHEESECAKE

24 chocolate wafers
 1/4 cup butter, melted
 1 egg (separated)
 1 cup whipping cream
 250 g. cream cheese
 Two-thirds cup icing sugar
 Two thirds cup raspberry juice undiluted
 1 tsp. lemon juice
 Crush wafers. Mix with melted butter. Press into bottom of buttered springform pan and chill.
 Beat egg white until stiff.
 Beat whipping cream in separate bowl.
 Beat cheese, separately

until smooth, add egg yolk, juices and icing sugar.
 Folding whipping cream into cheese mixture, then fold in egg white. Pour onto crust. Freeze until firm. Decorate with chocolate curls. Remove from freezer approx. 15 mins. before serving to make cutting easier.

Marin Archer
 90 McIntyre Cres.
 GEORGETOWN

YULE LOG

1/4 c. butter
 1 c. chopped pecans
 1 c. flaked coconut
 14 oz. can sweetened condensed milk
 4 eggs
 1/2 c. water
 1 pkg. devil's food cake mix
 1 can ready-to-spread chocolate frostings
 Heat oven to 350F. Foil line one 15 x 10" jelly roll pan. Place butter on jelly roll pan, and melt in the oven. Sprinkle evenly with nuts and coconut; drizzle condensed milk on top. In large bowl, beat eggs at high speed until thick and lemon colored, about 5 minutes. At lowest speed, gradually blend in water. Add cake mix; blend one minute. Pour batter over condensed milk; spread evenly with spatula.

Bake at 350F for 25 to 35 minutes or until top springs back when touched lightly in center. Lightly sprinkle one large clean cloth with powdered sugar. Remove cake from oven. Cover with towel and invert immediately. Remove pan and foil from cake. Starting from shorter side, roll up with filling inside roll. Do not roll towel in cake. Wrap towel around rolled cake until cooled. Cool completely. Frost with chocolate frosting. Comb frosting with fork to make log appearance. Garnish as desired, 12 servings.

Mrs. Mara Fantegrossi
 R.R.3
 GEORGETOWN

CHRISTMAS MORNING WIFE SAVER

16 slices white bread, crusts removed
 16-20 slices Canadian back bacon or ham slices
 16-20 slices of sharp cheddar cheese
 6 eggs
 1/2 tsp. salt
 1/2 tsp. pepper
 1/2 - 1 tsp. dry mustard
 1/4 c. minced onion
 1/4 c. green pepper, finely chopped
 1-2 tsp. worchestershire sauce
 3 c. whole milk
 Dash red pepper (tabasco)
 1/4 lb. butter
 Crushed corn flakes

In a 9 x 13 buttered pyrex dish put 8 pieces of bread. Add pieces to cover bottom of dish entirely. Cover bread with slices of thinly sliced bacon. Lay slices of cheddar cheese on top of bacon, then cover with remaining bread to make it like a sandwich.

In a bowl beat eggs, salt and pepper. To egg mixture add mustard, onion, green pepper, worchestershire sauce, milk and tobaso. Pour over the sandwiches. Cover and let stand in frig. overnight. In morning melt 1/4 lb. butter, pour over top, sprinkle with corn flakes crumbs. Bake uncovered 1 hour at 350F. Let sit 10 minutes before serving.

MARGARET WILCOX
 142 Guelph St.
 GEORGETOWN

APPLE PIE
Pastry
 1 lb. lard
 5-5 1/2 c. pastry flour
 1 tsp. salt
 1 tsp. baking powder
 1 egg, beaten
 Cold water
 1 tsp. vinegar
 Sift flour, salt and baking powder into large mixing bowl. Cut in lard. Place egg in a measuring cup and add water to make one cup. Stir in vinegar. Gradually sprinkle liquid over dry

ingredients, mixing gently with fork. Form pastry into 6 balls. Roll out on floured board, makes 3 double or 6 single pies.

Filling
 5 to 7 tart apples (Lobos, Spy) peeled, cored and quartered.
 1 c. brown sugar
 3 tbsp. soft butter
 3 tsp. all purpose flour
 1 tsp. cinnamon
 3 tsp. sweet or sour cream.

Cover bottom of a 9 to

10 inch pastry lined pie plate with apple quarters. In a small bowl, blend sugar, butter, flour and cinnamon. Sprinkle over apples. Drizzle with cream. Bake in preheated 400F oven for 15 minutes. Lower heat to 350F and bake until topping is golden brown and apples are tender, about 30 minutes.

MARGARET WILCOX
 142 Guelph St.



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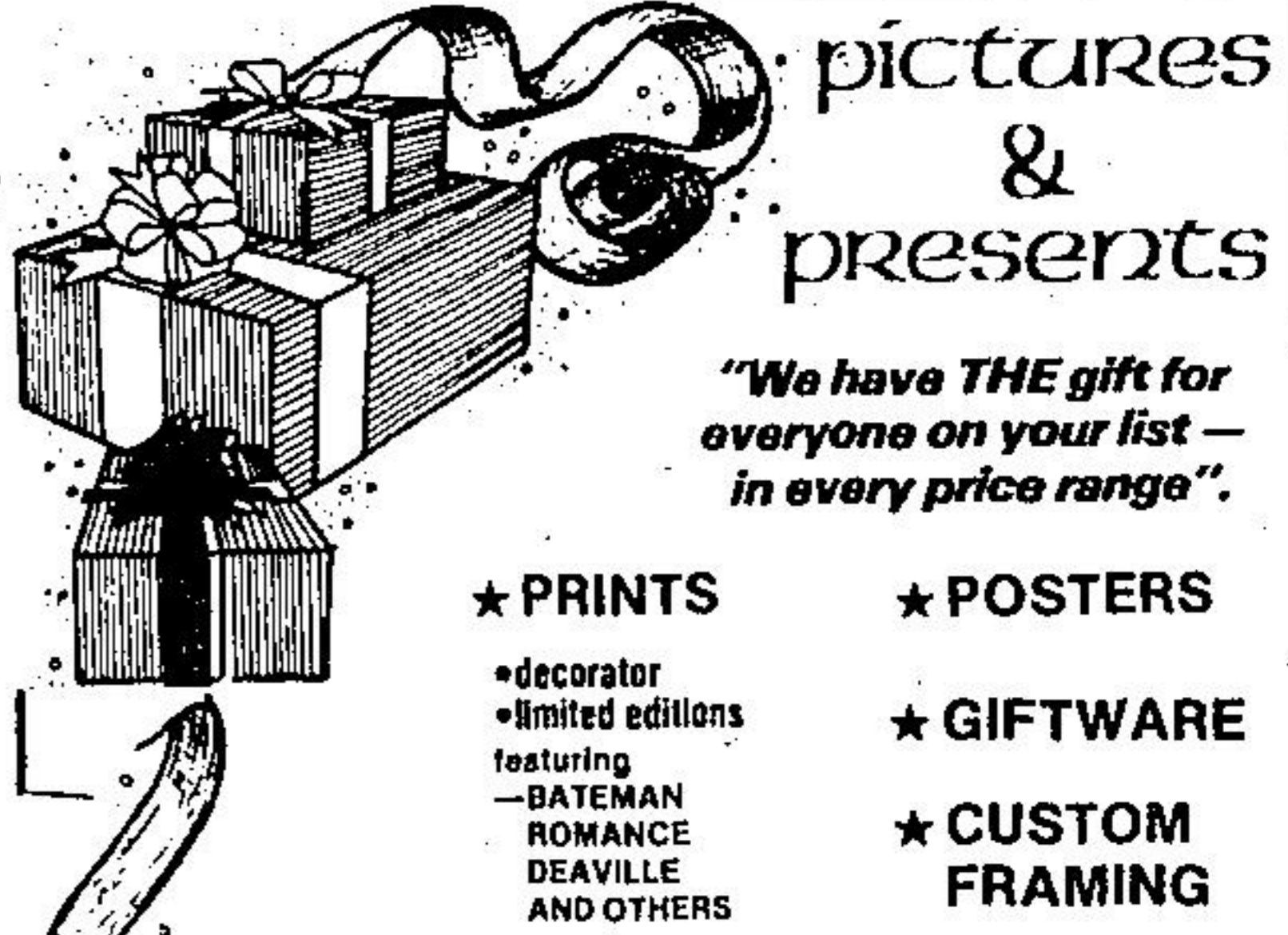
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