



WINNER OF HERALD'S COOKING CONTEST

"Tis the season to be jolly. It's also the season when mom goes to an extra bit of trouble around the kitchen preparing Christmas baking for hungry families and guests. To celebrate the beginning of turkey dinners and rich desserts, The Herald has sponsored a cooking contest. The winner, Gloria Campbell (centre) won \$100.00 for her recipe called Yulelog. Her recipe was picked by Karen Cosgrove (right), a home economics teacher at Georgetown District High School. Advertising Manager Steve Foreman is seen here handing Gloria her prize. Tina Ann Varley won second prize for her Sausage and Cheese Pie recipe, collecting \$75.00. Third place and \$50.00 went to Leah Doiron for her Steamed Fruit Pudding recipe. (Herald photo)

1st PRIZE

YULE LOG
 5 large eggs, separated
 ½ cup sugar
 ½ cup cocoa
 1 t vanilla
 ¼ t cream of tartar
CHOCOLATE BUTTERCREAM FILLING
 1 egg yolk
 6 1 oz. squares melted semi-sweet chocolate, cooled
 ½ cup unsalted butter
 1 t vanilla
 ¼ t Cognac or rum
COFFEE BUTTERCREAM FROSTING
 2 egg yolks
 3 T sugar
 1 cup unsalted butter
 1 T vanilla
 2 T instant coffee combined with 1 T boiling water, icing sugar if needed.
 1. Preheat oven to 350°F, line a 10x15 inch jelly roll pan with greased waxed paper.
 2. Beat egg yolks lightly. Add sugar, cocoa and vanilla. Beat until well blended.
 3. Beat egg whites with cream of tartar.
 4. Add ¼ egg to chocolate mixture, mix lightly.

5. Pour chocolate mixture back into egg whites. Mix gently but thoroughly.
 6. Spread in prepared pan.
 7. Bake 12 to 15 minutes or until cake springs back when touched lightly in centre.
 8. Turn cake out onto a tea towel sprinkled with icing sugar. Peel off waxed paper. Roll cake up in towel starting at narrow end.
 9. Cool completely.
 10. To assemble. Place all ingredients for chocolate butter filling in food processor, adding butter 1 T at a time.
 11. Repeat with coffee buttercream frosting. Add icing sugar if frosting is not stiff enough.
 12. Unroll cooked cake. Spread with chocolate buttercream filling. Roll cake again, wrap in waxed paper and chill until ready to use.
 13. Frost with coffee buttercream frosting. Trim ends of log. Use trimmed pieces placed on an angle for branches of the tree. Place meringue mushrooms dusted with cocoa along side of log. Run fork along top of log to make it look like a log.
MERINGUE MUSHROOMS
 3 egg whites
 1/8 t. salt

1 ½ c. sugar
 Beat eggs until stiff but moist. Add sugar in small amounts while continuing to beat. Pipe small (24) rosettes onto greased cookie sheet. Make 1 ½" straight pipes. Bake 250° for ½ hr. Turn over off and let dry 2 hrs.
TO ASSEMBLE:
 Make an indent in rosette bottom and fit stick in. Put icing on bottom and place on cake.

2nd PRIZE

SAUSAGE & CHEESE PIES
 1 lb. pork sausage
 2 cups sliced green onion
 1 cup sliced mushrooms
 1 doz. individual pastry shells
 1 ½ cups shredded mozzarella
 4 eggs, well beaten
 2 cups cream
 In large skillet, brown meat, onions, mushrooms on low heat.
 In bowl beat eggs till light, add cream and blend.
 Spoon meat mixture into shells (¼ full)
 Top with shredded Mozzarella
 Level shells with egg and cream mixture

Bake at moderate oven 350° F, 25 to 30 minutes or until pies seems firm and set.

—TINA ANN VARLEY
 34 Holmesway Place
 Acton

3rd PRIZE

STEAMED FRUIT PUDDING
 This small pudding is great either the day it's made or when it's reheated by steaming about 30 minutes.
 sugar
 ½ cup currants
 ½ cup chopped seeded raisins
 ½ cup chopped dates
 ½ cup finely chopped candied pineapple
 ½ cup chopped mixel peel
 1 cup chopped pecans
 1 cup sifted all-purpose flour
 ½ tsp. baking soda
 ¼ tsp. salt
 ¼ tsp. each-ground cinnamon, nutmeg, allspice & ginger
 ½ cup soft butter
 ¼ cup packed brown sugar
 1 egg
 2 tbsp. brandy (if desired)
 Lemon hard sauce

- Grease a 5 cup tube mold and sprinkle it with sugar, baking it to coat sides. Combine fruit and nuts in a medium bowl. Sift in flour, soda, salt and spices, and toss with hands to coat fruit-nut mixture.

- Beat butter with brown sugar in a large bowl until fluffy. Add egg and brandy, and beat well. Stir in fruit mixture, blending well. Spoon into mold and cover tightly with foil.

- Set pudding on a rack in a large kettle. Add boiling water to half way up sides of mold and bring back to boil over high heat. Cover kettle tightly, reduce heat, and steam 3 ½ hours. Cut in wedges to serve with lemon hard sauce.

LEMON HARD SAUCE

1 ½ cups sifted icing sugar
 ½ cup soft butter
 1 tbsp. lemon juice
 1 tsp. grated lemon rind
 Gradually beat icing sugar into butter until fluffy. Beat in juice, then stir in rind. Chill until shortly before serving.

—LEAH DOIRON
 23 Storey Dr.
 Acton