

Holiday RECIPES



PECAN BALLS

Preheat the oven to 300°F. Makes 2-3 dozen.
 ½ cup butter (or margarine)
 3 tbsp. icing sugar
 1 cup sifted flour
 ¼ tsp. salt
 1 tsp. vanilla extract
 1 cup finely ground pecans (walnuts can be substituted)

Mix the dough in the above order until it holds together. Chill the dough for a ½ hour. Form balls. Bake on an ungreased baking sheet for 20 to 25 minutes. After you take them out of the oven, immediately dip them in icing sugar. Then cool on a rack.

The above recipe can be made in a variety of variations. Substituting the nuts for dried fruit, cherries, cheese or raisins. Each giving a totally different flavour.

—Mrs. S. Riddall
 34 Fagan Dr.
 Georgetown

DREAM CAKE BARS

Melt ¼ cup butter
 Mix ¼ cup brown sugar
 With butter & sugar add 1½ cup flour. Spread mixture in 11"x7" pan. Bake 15 min. at 350°. Remove from oven and spread the following mixture:
 1½ cups brown sugar
 2 eggs
 ½ c. each red & green candied cherries
 1 cup coconut
 ¾ cup cut dates
 2 tbsp. flour
 ¼ tsp. baking powder
 pinch of salt

Bake 15 minutes at 350°, cut in squares when cool.

—Mrs. D. Layton
 63 Duncan Dr.
 Georgetown

CRANBERRY DELIGHT

2 small pkgs. black cherry jello
 1 can crushed pineapple (use juice to make topping)
 1 can whole berry cranberry sauce
 1 sm. can mandarin oranges
 ½ cup chopped walnuts
 ¼ cup port wine

Make jello according to directions using ¼ port wine as part of cold water measure. Mix all ingredients into jello. Put into lasagna-sized dish.

TOPPING

1 large pkg. softened cream cheese
 ¼ cup pineapple juice
 Mix together and spread over jello when hardened.

OPTIONAL

Decorate top with red & green cherries

—Mrs. Ruth Parent
 55 Market Street
 Georgetown

PEPPERMINT PIE

1¼ cups graham cracker crumbs
 ¼ cup sugar
 3 tbsp. hot chocolate mix
 ¼ cup butter (melted)
 3 eggs separated
 ½ cup sugar
 1 envelope unflavored gelatin
 4 tbsp. water
 ¼ tsp. peppermint flavouring
 ¼ cup peppermint candy (broken into pieces)
 ½ cup chopped almonds
 ½ cup whipped cream

Heat oven to 375°. Mix together crumbs ¼ cup sugar, hot chocolate mix and butter. Press firmly into 9" pie plate, bake 6-8 mins. Cool.

In top of double boiler, beat egg yolks, add sugar & cook until custard like. Cool 5 mins. sprinkle gelatin over 1 tbsp. cold water, add 3 tbsp. boiling water to dissolve, add peppermint flavoring. Add gelatin mixture to custard. Beat egg whites till stiff. Fold egg whites, candy and nuts into custard. Fold in whipped cream. Pour into baked pie shell and chill 1 hour. Serve.

—Mrs. V. Birtley
 56 Joycelyn Cr.
 Georgetown

CHOCO-SCOTCH CLUSTERS

1-6 oz. pkg. (1 c.) chocolate chips*
 1-8 oz. pkg. (1 c.) butterscotch chips*
 2 tbsp. peanut butter - chunky
 4 c. Rice Krispies
 ½ c. chopped nuts

Melt chips and peanut butter in heavy saucepan over low heat, stirring constantly until well blended. Remove from heat. Add Rice Krispies, nuts, stir until well coated.

Drop by teaspoonful onto waxed paper or buttered baking sheet. Let stand in cool place until firm. Yields about 4 dozen.

Mixture maybe pressed into buttered 9x9 inch pan if desired. Cut into squares when firm. Yields about 3 dozen squares.

*Or use 2 c. of 1 kind of chips
 —Peggy McLaughlin
 Georgetown

HAM & SHRIMP SALAD PUFF

1 cup water
 ½ cup margarine
 1 cup all purpose flour
 ¼ tsp. salt
 4 large eggs
 1 cup cubed cooked ham
 1 cup cooked shrimp or 1 can of shrimps, drained and rinsed off.
 1 cup sliced celery
 ½ cup chopped red or green peppers
 ½ cup mayonnaise
 1 tsp. dillweed (opt).
 1 tbsp. horseradish sauce (opt)
 salt and pepper (taste first)

Bring water and margarine to a boil. Add flour and salt, stir vigorously over low heat until mixture forms a ball. Remove from heat. Add eggs one at a time, beating well after each addition until smooth and thick. Spread dough on a bottom of a greased pizza pan or cookie sheet at 200°C (400°F) about 30-35 mins. or until puffed and golden brown. TURN OFF OVEN. Prick puff with a fork. Place back in oven for 10 mins. Then cool. Combine remaining ingredients mix lightly. Season to taste, cover and chill. At serving time line puff bowl with lettuce and fill with salad mixture. Garnish as desired.
 *Use a wooden spoon to mix the puff.

—Peggy McLaughlin
 Georgetown

SHRIMP CHEESE LOGS

3 or 4 loaves of bread cut crusts off. Flatten with rolling pin. Spread with following:
 1 container Imperial Cheddar Cheese
 18 oz. Cream Cheese
 17-6 oz. tin broken shrimp.
 Mix together and spread on bread. Roll pieces up like jelly roll, dip in 3-4 t. melted butter, cut in 3-4 pieces & freeze individually on cookie sheet. When ready to serve broil until brown.
 (This is an all time favourite. Great to have on hand in the freezer to serve with drinks at the holiday season).

—Sharon Beesley
 77 Deirex Blvd.
 Georgetown

Easy-bake Cranberry Streusel Cakes for Christmas



These cakes keep well and make lovely gifts for family and friends. Fill a wicker basket and trim with Christmas ribbons.

(NC) — Making bread for Christmas gift giving is a gift from the heart, something made by hand in a spirit of holiday joy. Here's a recipe that's perfect for homemade gift baskets.

Cranberry Streusel Cakes are fast and easy to make with Fleischmann's Quick-Rise Instant Yeast, a highly active, more vigorous yeast that speeds dough rising time. Simply mix the yeast directly into the flour and other dry ingredients and stir in hotter liquids, 125-130°F (50-55°C). There is no need to dissolve the yeast first.

Cranberry Streusel Cakes
 2 cups (500 mL) all-purpose flour
 1 envelope Fleischmann's Quick-Rise Instant Yeast
 1 cup (250 mL) quick-cooking rolled oats
 ½ cup (50 mL) firmly packed brown sugar
 ½ tsp. (2 mL) salt
 Grated rind of 1 orange
 ½ cup (125 mL) water
 2 tbsp. (30 mL) margarine
 1 cup (250 mL) sour cream
 2 eggs
 1 cup (250 mL) whole berry cranberry sauce
Streusel Topping
 ½ cup (50 mL) firmly packed brown sugar
 ½ cup (50 mL) all-purpose flour
 ½ cup (125 mL) quick-cooking rolled oats
 1 tsp. (5 mL) cinnamon
 ½ cup (50 mL) margarine

MIX together streusel ingredients; set aside.

SET aside 1 cup (250 mL) all-purpose flour from total amount.

MIX remaining flour, Fleischmann's Quick-Rise Instant Yeast, rolled oats, sugar, salt and grated orange rind in a large bowl.

HEAT water, margarine and sour cream until hot to touch, 125°-130°F (50°-55°C).

STIR hot liquids into dry ingredients.

MIX in eggs.
 BEAT for 2 minutes at medium speed of electric mixer.

USING wooden spoon, beat in remaining 1 cup (250 mL) of all-purpose flour.

PREHEAT oven to 200°F (100°C) for 2 minutes, then turn off oven.

DROP dough by spoonfuls into 16 well-greased muffin tins, dividing batter evenly.

TOP with 1 tbsp. (15 mL) cranberry sauce.

SPRINKLE with streusel topping.
 PLACE muffin tins in warmed oven and let rise 20 to 25 minutes.

REMOVE pans from the oven and heat oven to 375°F (190°C)

BAKE for 25 minutes; or until lightly browned.

COOL 5 minutes; then run a knife around muffin tins and remove cranberry cakes and cool completely on wire rack.

MAKES 16 individual cakes.

Laura Secord

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