

Holiday RECIPES



Christmas in the kitchen

(NC) — This Christmas, as in Christmases past, Canadian kitchens will be filled with the rich, spicy scent of holiday baking.

Christmas just isn't Christmas without an array of fresh, home-baked goodies. Pies, fruitcakes and cookies of all descriptions make the holiday especially festive and continue the traditions that families cherish.

The special treat

Every family has its favorites in the holiday baking assortment. Whether it's a treasured recipe handed down from one generation to the next, or an imaginative invention all your own, the family Christmas wouldn't be complete until that one special treat is placed on the groaning board.

Getting ready for the holiday can be almost as exciting as the big day itself. Make your family part of the preparations. For instance, older children can shop for your baking ingredients. The "grown-up" chore is sure to delight them.

Young ones can join you on baking day. Provide them with a few cookie cutters and some dough and they can create custom-made confections. Other simple tasks like stirring batter, adding pre-measured ingredients, or kneading dough will keep your child busy and involved in the family's celebrations.

The decorating stage is one that all children adore. Set out a wide choice of edible decorations: raisins, chocolate chips, coconut, colored sprinkles, candied fruit. Then let your offspring unleash their artistic talents. Gingerbread people, fancy-shaped cookies and holiday bars or squares are all ideal for decorating and even the smallest hands turn out highly original creations.

Kids can help out at clean-up time, too. But that messy chore will be much easier if you use PAM. Instead of greasing cake or loaf pans, muffin tins and cookie sheets, spray them with PAM. Baking won't stick, and cleaning pots and pans will take just minutes.

If you like to add butter anyway, PAM will allow you to cut down on the amount you use while still preserving the flavor. And you can also spray PAM on the mixing bowl, the counter-top, and beater blades before you start your baking. (Tip: Use PAM on your



Here is a Christmas recipe your family is sure to enjoy. It's a classic fruit-cake, easy to make and delicious.

PAM® no-stick cooking spray
8 ounces dried apricots (about 1½ cups)
1 cup red and green maraschino cherries
9 ounces Brazil nuts (about 1½ cups)
5 ounces red and green candied pineapple (about 1 cup)
¼ cup all-purpose flour
¼ cup sugar
½ teaspoon baking powder
½ teaspoon salt
3 eggs
1½ teaspoons vanilla

Spray 9-cup tube cake pan with PAM. Mix all ingredients except Sweet Glaze. Spread in pan. Bake in 300° F oven until wooden pick inserted in centre of cake comes out clean, about 1½ hours. If necessary, cover with aluminum foil last 30 minutes of baking to prevent excessive browning. Invert on heatproof plate. Remove pan; cool fruitcake. Drizzle with Glaze and decorate as desired. Wrap in plastic wrap; store in refrigerator. (Makes 10 to 12 servings.)

grater and kitchen shears before you cut or grate fruit, as a clean-up shortcut.)

PAM is a real time-saver for the family cook. At this hectic holiday period, this is one helper you won't want to be without.

Merry Christmas

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PARTY PRETTY PUDDING
2 pkg. (3½ oz.) pudding mix, vanilla flavoured
2 pts. fresh strawberries, hulled sliced and sweetened.
- Prepare pudding as directed
- Spoon ½ of the cooled pudding into serving bowl. Cover with ½ of the strawberries. Repeat with a second layer of pudding and the remaining strawberries. Spoon the remaining ½ of the pudding on top of the strawberries.
- You can use any type of fruit.
—Peggy McLaughlin Georgetown

mins., scraping bowl occasionally. Pour into ring dish.
- Microwave at 50% (Medium) 12 minutes, rotating every 3 minutes. Increase power to high. Microwave 1 to 8 minutes or until cake springs back when lightly touched and begins to pull away from sides of dish. Let stand 10 minutes. Invert onto serving plate. Cool completely before slicing.
—Peggy McLaughlin Georgetown

BRAN MUFFINS

5 to 6 dozen

2 c. bran
4 c. bran flakes
3 c white sugar
5 c flour
3 tbs. baking soda
2 c hot water
4 beaten eggs
1 c corn oil
1 qt. buttermilk
2 c raisins

Mix dry ingredients and raisins together make a well add oil, rest of the wet ingredients and water last. Let stand 12 hrs. in a cool place. Bake as needed 25 mins. at 350°. Put in 4L. container with lid.

Mix keeps 2 months in the refrigerator.

—Peggy McLaughlin Georgetown

CHERRY CHOCOLATE UPSIDE DOWN CAKE

(Microwave)

2 tbs. sugar
1 can (21 oz.) cherry pie filling, divided
1 pkg. (18½ to 18¾ oz.) devils' food cake mix (2 layer size)
1 tsp. ground cinnamon
3 eggs
½ c. water
¼ c. vegetable oil

MAKES ONE RING CAKE

- Generously butter 12 c. ring cake dish. Sprinkle with sugar to coat sides and bottom. Spread half of the cherry pie filling in dish.
- In large bowl combine remaining cherry pie filling, cake mix, cinnamon, eggs, water and oil. Beat at medium speed of electric mixer 3

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