Holiday RECIPES



ECLAIRS AND CREAM PUFFS

1. Preheat oven to hot (400°). Bring 1 c water, 1/2 c. (1 stick) butter or margarine and 1 tsp. sugar to a full rolling boil in a large saucepan. Add 1 c. sifted all-purpose flour all at once. Stir vigorously with a wooden spoon and cook about 1 min. or until mixture forms a thick smooth ball that leaves sides of saucepan clean. Remove from heat; cool slightly.

2. Add 4 large eggs, 1 at a time, beating vigorously after each addition, until paste is shiny and smooth and breaks away in strands. (Paste will separate as you add each egg, but with continual beating it will smooth out, become stiff and hold its shape).

3. FOR CREAM PUFFS: Drop dough by rounded thep. 3 inches apart, on ungreased cookie sheets. FOR ECLAIRS: Shape with spatula into 4x1%" strips. (You should have enough for 12 large puffs or 12 eclairs.) Bake in preheated hot oven (400°) for 40 mins. or until light golden brown. Cool on wire rack,

4. CUSTARD FILLING: Combine 3/4 c. sifted all-purpose flour and 1 c. augar in a medium size saucepan; stir in 3 c. milk. Bring to boiling, stirring constantly over low heat, until mixture bubbles. Cook, stirring 3 to 4 mins, until mixture is thick. Remove from heat. Beat 4 large eggs lightly in a medium size bowl; beat in 1 c. hot milk mixture.

5. Return egg mixture to saucepan. Cook, stirring constantly, over medium heat, 1 to 2 minutes until thickened (do not boil). Add 1 thep. butter and 1 thsp. vanilla; pour into a bowl. Refrigerate with wax paper directly on surface for 2 hrs. or until

TO FILL: Cut tops off puffs or eclairs with sharp knife. Remove some of the soft dough in centre, Fill each with ¼ c. custard, Replace

6. GLAZE: Melt 1 package (6 oz) semisweet chocolate pieces with 1 tbsp, vegetable shortening in a small bowl set over hot, not boiling water t to melt. Let cool 2 minutes. Spoon over puffs or eclairs. Or, dust with

ce or refrigerate. *Use a wooden spoon for mixing puf-

-Peggy McLaughlin Georgetown

WHITE CLOUD STRAWBERRY PIE PASTRY

1 cup flour 1/2 tsp. salt 15 cup lard Mix with pastry blender until crumbly, add 214 tsp. cold water to mix. Gently roll out to fit a 9" pie plate.

FILLING

Beat until frothy 5 egg whites, ¼ tsp. sa.t, 1/4 tsp. cream of tartar, add gradually % cup sugar. Beat well until stiff peaks form.

Pile meringue into pastry tined ple tin. Swirl with a spatula. Bake at 350° 15 mins, or until light brown.

Cool.

Put a bowl and clean beaters into the fridge to chill.

When ready to serve whip 11/2 cups whipping cream in chilled bowl, fold in berrries.

Cut ple into serving pieces, top each with cream/berry mixture.

-Mrs. v. Birtley 56 Joycelyn Cr. Georgetown

TURKEY STUFFED MUSHROOMS

15 large mushrooms 11/2 lbs. ground turkey 2 thap, chopped parsley 1 carrot shredded pinch salt, pepper 2 lbs. dried onions 1 tsp. celery salt 2 cups chicken broth 1 tbsp. ketchup 1 thep, steak sauce

Heat oven to 375*. Gently wash and dry mushrooms. Reserve caps. Finely chop stems, add ground turkey, parsley, carrot, onions, saltand pepper, add celery salt. Place a mound of mixture on each mushroom cap. Arrange in a lightly greased baking dish. Pour chicken broth in pan. Bake for 30-40 mins. till

done. Blend ketchup and steak sauce. Brush tops of turkey mixture before completion of cooking.

--- Mrs. V. Birtley 56 Joycelyn Cr. Georgetown



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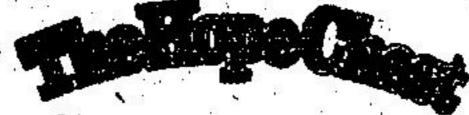
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