

Culinary Outlook

Yield To The Temptation Of Apples

With apples at their abundant best now, the mouth waters at thoughts of classic apple desserts and beverages: apple pie, apple crisp, apple cider.

These old favorites can be savored with new variations. Instead of plain apple pie, why not apple dumpling pie? Ordinary apple crisp is a delightful surprise as caramel apple crisp which blends the flavors of apple and cheese together. Both recipes also have a special ingredient, Kahlúa, to lend subtle spice to their taste.

Kahlúa and apples make a great combination. Try the following ideas, including apple ciders with Kahlúa, and toast the fall bounty.

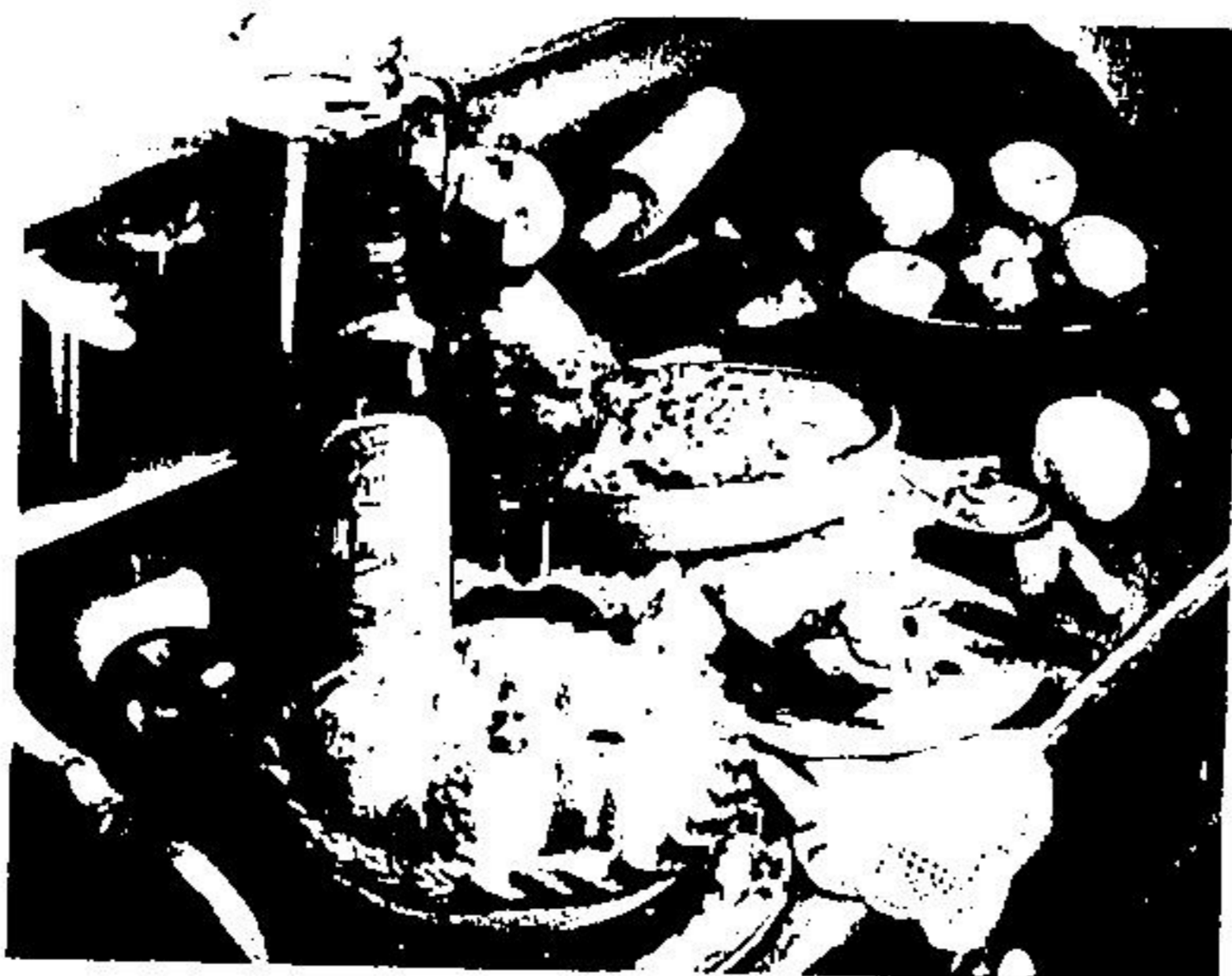
APPLE DUMPLING PIE

Pastry for crust
4 large cooking apples (firm and oval in shape)
1/2 cup Kahlúa (125 mL)
1/2 cup sugar (125 mL)
1/4 cup apple juice (50 mL)
1 tablespoon lemon juice (15 mL)
2 tablespoons butter (30 mL)
3 tablespoons seedless raisins (45 mL)
Kahlúa sauce

Prepare your favorite double crust pastry recipe. Pare apples, cut each in half lengthwise and core.

Combine Kahlúa, sugar, apple and lemon juices and butter in a 10-inch (25 cm) skillet. Bring to simmering. Arrange apples in liquid, cover and simmer 5 minutes. Turn apples and continue cooking, covered, until barely tender, about 10 minutes longer. Remove from heat, drain and save liquid (should be about 1/2 cup/125 mL). Let apples cool slightly.

Lift apples with wide spatula and arrange cut-side down in pastry-lined pan. Combine raisins with 2 tablespoons (30 mL) of cooking liquid and spoon over apples. Place reserved pastry round on top. Gently shape pastry over apples, pressing between each one with edge of hand so top looks like eight individual 'dumplings'. Turn top edge of pastry under bottom crust and flute (keep pastry edge to within 1/4 to 1/2 inch (1/2 cm to 1 cm) of edge of pan and keep fluted edge low). Prick centre of pie several times with fork and top of each apple once. Brush top lightly with melted butter and sprinkle with coarse sugar. Bake in 425° F (220° C) oven 25 to 30 minutes, until golden brown. Serve warm with Kahlúa sauce, if desired.



COOKING WITH CLASS

Kahlúa Sauce

1/2 cup softened butter (125 mL)
1 1/2 cups sifted powdered sugar (375 mL)
1 egg yolk
3 tablespoons Kahlúa (45 mL)

Beat butter in small bowl with mixer until creamy. Gradually beat in powdered sugar until light and smooth. Continue beating, adding egg yolk, then Kahlúa. Mixture should be smooth, light and very creamy. Makes 1 1/2 cups (375 mL).

KAHLÚA CARAMEL APPLE CRISP

4 medium-large cooking apples
1/4 cup light brown sugar (packed) (50 mL)
1/4 cup granulated sugar (50 mL)
1/2 tea-poon pumpkin pie spice (3 mL)
1 tablespoon cornstarch (15 mL)
1 cup sifted all-purpose flour (250 mL)
1 cup coarsely grated sharp cheddar cheese (250 mL)
1/2 cup butter or margarine (125 mL)
1/4 cup Kahlúa (50 mL)
1 tablespoon lemon juice (15 mL)
Kahlúa cream

Peel, core and thinly slice apples. Combine brown and white sugars and spice. Toss half with apples and cornstarch. Mix remaining half with flour and cheese. Add butter and blend to fine crumbs. Turn apples into a one-litre casserole (about 2 inches deep) or into a 8 or 9-inch (20 or 23 cm) baking pan. Drizzle with Kahlúa and lemon juice. Cover top with crumb mixture, packing down lightly. Bake at 350° F (180° C) for 40 minutes or until apples are tender and crumbs golden brown. Cool 15 minutes before serving. Top with Kahlúa cream.

Kahlúa Cream

Beat 1 cup (250 mL) whipping cream with 3 tablespoons (45 mL) Kahlúa to soft but firm peaks.

KAHLÚA APPLE CIDERS

Hot Kahlúa Cider
1 1/2 ounces (45 mL) Kahlúa, 8 ounces (250 mL) of hot cider or apple juice and garnish with lemon or lime wedges.

Hot Spiced Kahlúa Cider
1 1/2 ounces (45 mL) Kahlúa, 8 ounces (250 mL) hot cider or apple juice, 1 orange slice, 1 lemon slice, 1 cinnamon stick and 4 cloves.

Hot Buttered Kahlúa Cider
Simply add 1/4 teaspoon (2 mL) butter to either of the about two recipes.

SIMPLY SOUPER B Tips

- Add that "extra" to soups, and use up leftovers too! Try chopped green onion, wiener pennies, ham cubes, pepperoni or chopped hard-cooked egg.
- When entertaining on fall days, nothing is nicer than Campbell's soup. Offer soup in mugs, delicate cups or deep plates. For a large party a chafing dish is excellent as a server/warmer for soup.
- Chilled blender soups are popular and easy to prepare. Prepare these soups with milk, blend well and serve chilled: Campbell's Condensed Cream of Asparagus, Cream of Celery or Cream of Chicken.
- 1 can Campbell's Condensed Cream of Chicken Soup heated together with one soup can milk and a dash of curry powder becomes "Senegalese Special" when served chilled (chill 4 hours or overnight).
- For extra special broiled cheese sandwiches, heat 1 can Campbell's Condensed Tomato Soup just as it comes from the can with 1 tbs (15 mL) prepared mustard. Spoon over the prepared sandwiches. Delicious!
- Make Campbell's Condensed Vegetable Soup extra tangy by heating the soup as the label directs and adding 1 tbs (15 mL) lemon juice and 1/4 tsp (1 mL) basil.
- For a change from traditional

appetizers, Hot Bean Dip is a warm welcome for guests. In a blender container or food processor, purée 1 can Campbell's Condensed Bean with Bacon Soup, 1/4 cup (50 mL) catsup, 2 tsp (10 mL) prepared horseradish and 1 tsp (5 mL) prepared mustard. Heat; stir often and serve with crackers or potato chips.

Clothing Care Counselling

Have your suit or dress cleaned regularly. Regular drycleaning makes them look new longer. Modern drycleaning prolongs the life of fabrics because it removes dirt and grime that normally rub and cut the fabric fibres causing fabric deterioration. Drycleaning also kills germs and odour causing bacteria. Your drycleaner also has a retexturizing treatment to restore that like new feel again - so if you want to look like a millionaire go to your cleaner!

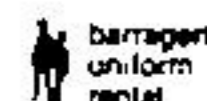


BARRAGERS CLEANERS & LAUNDROMAT

Delrex Dry Cleaners
Shamrock Cleaners
(Erin)

877-2279

166 Guelph St.
Georgetown



New Toaster Strudel, versatile snack

The variety of gadgets in most kitchens simplifies meal preparation. However, they never seem quick enough to prepare a hot snack in seconds.

When requests for snacks and desserts put you in a tizzy, take a renewed look at one of your "old-fashioned" appliances — your toaster! Consumers' demands for "snack time... anytime" have prompted a brilliant new lineup of nibbles and sweets at your local grocery store.

Newest among these, is a frozen flaky pastry pocket filled with real fruit specifically formulated for quick and easy toaster preparation. Unlike other toaster products, this new Toaster Strudel™ from Pillsbury is made with flaky yeast-raised pastry kept fresh and moist in your freezer.

BALLINAFAD FARM MARKET

Trafalgar Road North

We Carry
Ice
Coffee (take out)
Fresh Vegetables & Fruits

OPEN 7 DAYS A WEEK

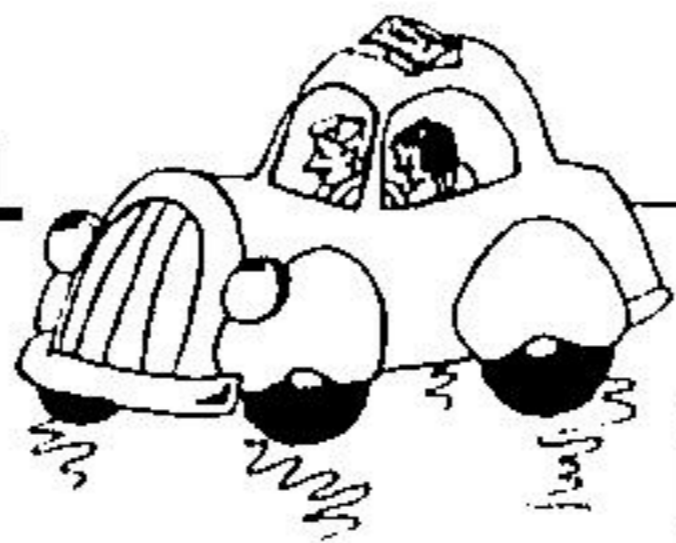
8 a.m. to 7 p.m. (Sunday to Friday)
8 a.m. to 6 p.m. (Saturdays)

877-3392



NELL'S DRIVING SCHOOL

Next Course:
Oct. 5th - 28th
Monday & Wednesday
6:30 - 9:30



For Information About Course or Private Lessons: **PHONE 877-2671**

Approved by Ontario Safety League

FADAD AUDIO

HOURS: Tues. 10-6,
Wed. 9-6, Thurs. & Fri.
10-8, Sat. 10-5:30,
Closed Mon.

QUALITY STEREO SYSTEMS & ACCESSORIES FOR YOUR HOME & AUTOMOTIVE RECORDS & TAPES & CDs
Sales - Service - Installation

71 Mountainview Rd. N. Unit 1
Georgetown 877-1688



BOXED MEAT AND SEAFOOD

"Buy A Lb. or Buy A Box"

Prices in Effect Until Monday, Sept. 28, 1987

GREAT SCOTT'S PANZEROTTI PIZZAS

Micro or Oven

12 for \$8.99

SEAFRESH CHEESE BITES

Oven or Deep Fried

5 LBS./\$9.99

HALIBUT STEAKS

10 LBS.

\$59.90 BOX

or \$6.49 lb.

CANTELLONI

3 1/2 LB. TRAY
Pasta stuffed with meat and cheese

\$9.99

SCHNEIDER'S BONELESS LOIN PORK CHOPS

\$20.99 BOX

SCHNEIDER'S BONELESS MARINATED CHICKEN BREASTS

\$19.99 BOX

5 MILL ST. ACTON

853-0101

OPEN 7 DAYS A WEEK