

## SPECIALTY RECIPES

### QUICHE LORRAINE

Preheat oven to 425 F.  
19" uncooked pie shell  
Ingredients:  
1 tsp. soft butter  
½ pound bacon, cooked crisply  
4 eggs  
½ tsp. salt  
dash of tabasco  
¼ tsp. nutmeg  
¼ tsp. white sugar  
¼ tsp. pepper  
1 cup grated sharp cheddar cheese  
1 small onion chopped  
Method: Into the uncooked pie shell, sprinkle crumbled bacon,

onion and cheese. Slightly beat eggs, beat in remaining ingredients. Pour mixture into the pie. Bake 15 minutes at 425 F, then reduce heat to 300 F for 30 minutes or until a knife comes out clean when inserted 1 inch from the edge. Let pie stand 10 minutes before cutting. Serve with salad.

Phyllis Caughey,  
Georgetown

### SHRIMP CREOLE

½ large onion, chopped  
1 clove garlic, minced  
1 large can (2 cups) tomatoes  
1½ tsp. salt

1 tbsp. Worcestershire Sauce  
dash of hot pepper sauce  
12 oz. frozen shelled shrimp (fresh shrimp may be used and more if desired)  
½ cup chopped green pepper  
½ cup chopped celery  
3 tbsp. shortening  
1 8 oz. can tomato sauce  
1 tsp. sugar  
¼-1 tsp. chill powder  
2 tsp. corn starch

In a skillet, cook onion, celery and garlic in shortening until tender but not brown. Add tomatoes, tomato sauce, salt, sugar, Worcestershire

Sauce, chill powder and hot pepper sauce. Simmer uncovered for 45 minutes. Mix corn starch with 1 tbsp. cold water and stir into sauce. Cook and stir until it thickens. Add

shrimp and green pepper. Cover and simmer 5 minutes. Serves 6.

Mrs. Carol Marshall,  
Georgetown

## COOKIE RECIPES

### NEAPOLITAN SQUARES

1½ to 2 cups graham wafer crumbs  
½ cup butter  
1 cup brown sugar  
1 heaping (tbsp.) flour  
Mix and press in 9" pan. Mix 1 can Eagle brand milk, 2 cups designated coconut. Spread over crumbs and bake 25-30 minutes at 350 F. Cool and ice with pink butter icing.

Mae Brander,  
Norval

### RAISIN COOKIES

Preheat oven to 375 F.  
1 cup raisins  
½ cup water  
1 cup white sugar  
½ cup shortening  
2 eggs  
½ tsp. vanilla  
2 cups all purpose flour sifted  
1 tsp. salt  
½ tsp. baking powder  
½ tsp. baking soda  
½ tsp. cinnamon  
¼ tsp. nutmeg  
Method: Bring raisins and water to boil, simmer uncovered 5 minutes then set aside. Cream sugar and shortening until light in a large mixing bowl; beat in eggs and vanilla until mixture is fluffy. Stir in raisins. Combine remaining ingredients and stir creamed mixture into them. Drop dough by heaping tablespoons, 2 inches apart on an ungreased cookie sheet. Bake 12 minutes or until lightly brown in 375 F oven. Cool

on wire racks. Store in tightly covered containers (cookies will become soft). Yield: about 2 dozen.

Phyllis Caughey,  
Georgetown

### PEANUT BUTTER SQUARES

1 cup peanut butter  
2 6 oz. pkgs. chocolate chips  
2 cups small coloured marshmallows  
Melt over low heat in a double boiler the peanut butter and chocolate chips. Mix thoroughly until blended. Remove from heat and let cool. Add marshmallows and stir until they are coated. Pour into 8"x8" greased butter pan. Place in refrigerator until cooled and cut into squares.

Mae Brander,  
Norval

### GRAHAM WAFER COOKIES (UNCOOKED)

1 egg  
½ cup brown sugar  
1 tsp. cocoa  
½ cup margarine  
½ cup nuts  
2 cups Graham wafers.  
Boil egg, ½ cup sugar, 1 tsp. cocoa, ½ cup margarine for 1 minute and cool. Crush 2 cups Graham wafers, ½ cup nuts. Stir into the above mixture, pack into an 8x8 pan and ice with a plain chocolate icing.

Mrs. M. Gale,  
Georgetown

### CHOCOLATE CHIP COOKIES

2 cups brown sugar

1 cup shortening  
2 eggs beaten  
3 ½ tsp. water  
1 tsp. vanilla  
Beat all together, then add, mix thoroughly.

2½ cups cake and pastry flour  
1 tsp. baking soda  
1 tsp. salt  
1 cup chocolate chips  
Drop by spoon and press down with fork. Bake at 375 for 8-10 minutes.

Mae Brander,  
Norval

### EVERYTHING COOKIES

1 cup cooking oil  
1 cup margarine  
1 cup white sugar  
1 cup brown sugar  
2 eggs, beaten  
1 tsp. vanilla  
3½ cups all purpose flour  
1 tsp. cream of tartar  
1 tsp. baking soda  
1 tsp. salt  
Mix first 6 ingredients together well. Add next 4 ingredients. Fold in:

1 cup Rice Krispies  
1 cup sun flower seeds  
1 cup desiccated coconut  
1 cup rolled oats  
1 cup crushed nuts  
Roll into small balls and press with a fork. Bake 12 to 15 minutes in 350 F oven on ungreased cookie sheets. Makes 11 dozen.

Alice Greenaway

IF YOU'VE ENJOYED...  
**WE CAN HELP YOU**

### KEEP YOUR SHAPE ERGOMETER W2

A new sophisticated exercise cycle from WELDER TUNTURI

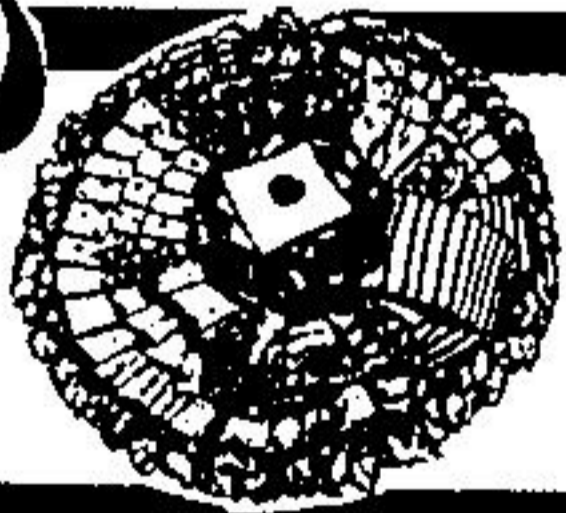
With a new modern design and with even more to offer the enthusiast, the Ergometer W2 sets new standards in aerobic exercise and fitness measurement. Stronger and tougher construction, but really good looking, it is a quality exerciser. The Ergometer W2 is a superb precision exerciser for the discerning, who want to cycle their way to fitness and health.



FULL LINE OF SWEAT SUITS FROM  
PLATTS — ADIDAS — PENMANS



# HOLIDAY SEASON STARTS HERE CUSTOM MEATS



PARTY TRAYS?  
LET US DO IT!

## MEAT AND CHEESE TRAYS

PERFECT FOR YOUR CHRISTMAS TABLE

## FRESH TURKEYS

BEST TO ORDER EARLY!



## PARTY TREATS FOR CHRISTMAS

• Battered Vegetables (Mushrooms, Cauliflower, or zucchini)  
• Battered Smelts

• Cheese Balls  
• Sausage Rolls  
• Salad Shrimp  
• Chicken a la Kiev

MANY OTHER SPECIALTY ITEMS

OUR OWN NATURALLY SMOKED

## BLACK FOREST HAM



COME AND SEE OUR WIDE SELECTION OF FROZEN GOURMET VEGETABLES

# Al's CUSTOM MEATS

Shop at Al's Meats and Save!!! We Do Not Compromise On Quality!

HOURS:  
Mon.-Thurs. 8:00-8:30  
Friday 8:00-7:00  
Saturday 8:00-4:00

TRAFALGAR ROAD  
Between Stewarttown & Ashgrove

877-6082