

COOKIE RECIPES

SEMI-DOT SQUARES

1 cup white sugar
 1/2 cup shortening
 add 2 cups flour
 3 tsp. baking powder
 1 tsp. salt
 1 1/2 tsp. vanilla
 1 cup milk
 Add 2 squares semi-sweet chocolate to 3 egg whites beaten stiff with 1/2 cup white sugar. Fold in first part. Bake 350 F for 45 minutes. Cool.
 Icing: 3 eggs yolks
 1/2 cup icing sugar
 1/2 cup white margarine
 Put on cake and add 1 square melted, dot chocolate on top of icing like ribbon.

Claudette Caldwell,
 Georgetown

HALTON FARMER'S COOKIES

1 cup shortening
 1/2 cup white sugar
 1/2 cup brown sugar
 1 1/2 cups pastry flour
 1 tsp. baking powder
 1 tsp. soda
 1/2 tsp. salt
 2 eggs beaten
 1 tsp. vanilla
 2 cups Rice Krispies
 2 cups oatmeal
 1 cup coconut
 Mix in order given. Form into balls the size of walnuts. Press down with fork. Bake 10 minutes at 375 F.

Mae Brander,
 Norval

CHOCOLATE FINGERS

1 cup white sugar
 1 cup brown sugar
 3 tbsp. cocoa (heaping)
 1/2 cup milk
 pinch salt
 butter the size of a walnut
 1 tsp. vanilla
 2 slices day old bread
 1/2 cup dessie coconut
 Bring this mixture to a boil for 5 minutes.
 2 slices of day old bread cut into four strips dip in boiled chocolate.
 Roll in dessie coconut if desired.

Mrs. M. Gale,
 Georgetown

Recipe For A New Home



Ingredients

1. A family in search of a new home
2. A Real Estate Agent who really cares.
3. A Realty Company with access to hundreds of listings.
4. A Qualified Experienced Agent
5. A Real Estate Agent experienced in solving home buyers problems.

Instructions

Bring the family in search of a new home together with the Real Estate Company. Stir in hundreds of listings. Mix thoroughly with the Agent who cares. Top with years of experience. Allow setting time. Serves the Halton Hills area.



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MUFFIN RECIPES

MANDARIN MUFFINS

1 11 oz. can Mandarin oranges
 1 1/2 cups sifted cake flour
 1/2 cup sugar
 1 1/2 tsp. baking powder
 1/2 tsp. nutmeg
 1 egg, beaten
 1/2 tsp. salt
 1 tsp. allspice
 1/3 cup soft butter
 1/2 cup milk
 Drain Mandarin oranges well and cut each into 3-4 pieces. Combine dry ingredients in large bowl and cut in butter until mixture looks like coarse crumbs. Add milk and egg and stir just until dry mixture is moistened. Gently stir in orange pieces. Bake muffins at 350 F for 15-20 minutes. Can also be baked in Bundt pan for 45-55 minutes. Turn out on wire rack and while still warm, roll in topping made from 1/2 cup sugar, 1 1/2 tsp. cinnamon and 1/4 cup melted butter.

Mae Brander,
 Norval

RHUBARB MUFFINS

1 1/2 cup brown sugar
 1/2 cup oil
 1 egg
 2 tsp. vanilla
 1 1/2 cup diced rhubarb
 2 1/2 cup all purpose flour
 1 tsp. baking powder
 1 tsp. baking soda
 1/2 tsp. salt
 1 cup sour milk
 (1 tbsp. vinegar)

TOPPING:

1/3 cup white sugar
 1 1/2 tsp. cinnamon
 1 (tbsp. melted butter)
 In a mixing bowl combine brown sugar, oil, egg and vanilla, beat until well blended. Stir in milk and rhubarb. Combine flour, baking powder, baking soda and salt. Add all at once to rhubarb mixture. Stir just until mixed. Fill greased muffin tins 2/3 full. Combine sugar, cinnamon and butter. Sprinkle over muffins, pressing gently into batter. Bake in 400 F. oven for 15-20 minutes.

This recipe makes 1 1/2 - 2 dozen muffins. They freeze well. Works well with frozen rhubarb.

Mrs. Kelly Clark,
 Acton

CORN BREAD MUFFINS

1 cup sifted flour
 3/4 cup yellow corn meal
 1/2 tsp. salt
 2 1/2 tsp. baking powder
 2 tbsp. sugar
 1 egg
 1 cup milk
 1/4 cup oil

Preheat oven to 425 F. Sift together flour, corn meal, salt, baking powder and sugar. Add egg, milk, and oil. Stir quickly and lightly until mixed. Do not beat. Fill 12 muffin cups. Bake 20-30 minutes until golden brown. Serve with butter and maple syrup.

Mrs. Darlene Brown,
 Georgetown

BIG BATCH BUTTERMILK BRAN MUFFINS

5 cups all purpose flour
 5 tsp. baking soda
 1 tsp. salt
 2 cups brown sugar
 3 cups all-bran cereal
 3 cups bran
 3 eggs
 1 cup vegetable oil
 1/4 cup molasses
 2 cups raisins
 1 1/2 cups cold water
 1 quart buttermilk

Beat eggs, add sugar, then oil and molasses. Sift together flour, soda and salt, add all-bran cereal and bran. Mix together water and buttermilk. Alternately add flour mixture and buttermilk mixture to egg mixture, ending with buttermilk. Wash raisins in boiling water and pat dry. Add to batter. Let it sit at least 24 hours in the refrigerator. Will keep up to 10 days. Bake at 400 F, 15 to 20 minutes. Makes 4 dozen large muffins with batter filled to top. Use paper muffin cups or grease tins well with shortening.

Mrs. J. Nurse,
 Terra Cotta

Wendy Jones,
 Acton



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