

# Culinary Outlook

## Holiday baking is a piece of cake

By Aileen Claire  
NEA Food Editor

Holidays are just a few "X" marks away on the calendar. This is the season when everyone will be eschewing a diet in favor of chewing a cookie or sweet treat. Get a head start on your baking and whip up some very special honeyed cookies or a Kentucky bourbon-fruit loaf that requires no aging.



BOURBON-fruit cake can be eaten now or stored for the holidays.

### GREEK HONEY COOKIES

- 1 cup butter or margarine, softened
- 3/4 cups sugar
- 1/2 cup orange juice
- 3 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup (8 ounces) glace colored pineapple, diced or wedges, finely chopped
- 1/4 cup (2 ounces) glace diced orange peel, finely chopped
- Honey Syrup (recipe follows)

Beat butter and sugar in large mixing bowl until fluffy; beat in orange juice. Combine flour, baking powder, soda and salt; mix into orange-juice mixture. Mix in glace fruits. Wrap dough in plastic wrap; refrigerate at least 1 hour.

Roll dough into 1-inch balls; shape balls into 2-inch long logs or ovals. Bake on ungreased cookie sheets in preheated 350-degree oven until golden, about 20 minutes. Cool on wire racks.

Place cookies in baking pans; pour Honey Syrup over cookies. Let stand 15 minutes. Place cookies on wire racks on wax paper. Spoon Honey Syrup remaining in pans over cookies. Let stand 30 minutes; store in airtight containers. This kitchen-tested recipe makes about 6 dozen cookies.

### HONEY SYRUP

- 1 cup honey
- 1/4 cup water
- 1/4 cup sugar
- 1 cup finely chopped walnuts
- 1/2 teaspoon ground cinnamon

In a small saucepan, heat all ingredients to boiling, stirring frequently. Reduce heat and simmer until syrup is thickened a little, 5 to 8 minutes. Cool 10 minutes.

### KENTUCKY BOURBON-FRUIT LOAF

- 3 cups flour
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 teaspoon allspice
- 1/4 tablespoons butter
- 1/4 cup dark molasses

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### A Tasty Recipe

#### APPLE CRISP WITH CHEESE

- 4 cups sliced apples
- 1/2 cup raisins
- 4 to 8 tbsp. sugar

#### Topping:

- 1/2 cup all purpose flour
- 1/2 cup brown sugar
- 1/2 tsp. salt
- 1/2 cup grated cheese
- 1/2 cup butter
- 1 cup rolled oats

Place apples and raisins in baking dish. Sprinkle with enough sugar to sweeten. Mix topping ingredients until crumbly. Sprinkle over apples. Bake in moderate oven (375) for 30 minutes or till apples are tender. 6 servings.



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Home Post Scripts



By Glenda Hughes

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"Professionalism" is a word that is very dear to me in my working world. The real estate profession has come a long, long way over the past 50 years, and is still improving daily. Thank goodness there are very few of the highly aggressive, brow beating types left - but there are some. Almost every week, most of us must fight the old image of the "ruthless" real estate agent image. It's a tough battle, for it has been long imbedded over the generations, and passed down through the years. Ever since I was old enough to understand grown-up jargon, I can remember my brother saying that "good salespeople are born, not made." Coming from a family that talked sales most of their lives, I guess I really came to believe it for the most part. Now that I too am in sales, that phrase has renewed meaning. With each house that is purchased or sold, we usually deal with one other agent to finalize the transaction. It is at this point that we really get to see how another agent works. Mostly, it is a great learning experience, for everyone does things differently, and one can learn a lot, by just listening. Occasionally the experience is not a pleasant one, and the "ruthless" agent appears. Unfortunately, when this happens, it kind of sneaks up on us, and we are left with our mouths hanging open - and then it's too late to do very much. I am still having nightmares over a recent transaction - not so much for what effect it had on me, but for the damage it did to my clients and worse, the damage it does to the profession. How can we fight that old image, when there are unprofessional agents out there in the work force?

I can only pray that their time in the industry is short. Hopefully the agent you have working for you is of the very professional kind - honest, up front, knowledgeable, caring and considerate. If you get the feeling that is not what you are dealing with - there are lots of other agents to choose from.

*Homes Sold Creatively*

#### THIS WEEK'S MORTGAGE RATES

AS OF NOVEMBER 19, 1987

	VARIABLE	6 MO OPEN	6 MO CLOSED	1 YR OPEN	1 YR CLOSED	2	3	4	5	7	10
Bank of Nova Scotia	9%	-	9%	10%	10%	10%	11	11	11 1/2	-	-
Bank of Montreal	9%	9%	-	11	10 1/2	10%	11	11 1/2	11 1/2	11 1/2	-
Canada Trust	-	9%	-	-	10%	10%	11	11	11 1/2	-	12%
CIBC	9%	9%	-	10%	10%	10%	11	11 1/2	11 1/2	-	-
Halton Comm Cr Union	10%	-	-	11	10%	-	-	-	-	-	-
I D Bank	9%	-	9%	10%	10%	10%	11 1/2	11	11 1/2	-	-
Royal Bank	9%	9%	-	11	10%	10%	11	11	11 1/2	-	-

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