

## Desserts

### TRIFLE

1 large Jelly roll (red)  
1 tin pears, drained  
1 instant vanilla pudding  
1 pkg. dream whip (whipped)  
Break Jelly roll in chunks and put in casserole. Over this pour pudding (made up). Make slits to let pudding run through. Add pears cut in quarters and cover with dream whip. Let stand in refrigerator for 2 to 3 hours.

Georgina Bible,  
RR8 Orangeville

## Muffins

### BANANA MUFFINS

Preheat oven to 400 F. Mix together:  
2 cups Tea-Bisk  
2/3 cup sugar

Make a well in centre of these dry ingredients. Add:  
1 well-beaten egg  
1 cup mashed bananas  
1/2 cup chopped nuts

Combine lightly. Fill 12 greased muffin cups 2/3 full. Bake for about 18 minutes.

Jean Ieam,  
Terra Cotta

### BANANA MUFFINS

1/2 cup white sugar  
1/2 cup Miracle Whip  
2 bananas  
1 cup all purpose flour  
1 tsp. baking soda  
1/4 tsp. salt

Mix baking soda and bananas together, then mix all together. Bake at 400 F for 20 to 25 minutes.

Jean Ieam,  
Terra Cotta

## Cookies

### HERMITS

2/3 cup margarine  
1 cup brown sugar  
2 eggs  
1 1/2 cups flour  
2 tbsp. sour cream  
1/4 tsp. baking soda  
1/4 tsp. nutmeg  
2 tsp. cinnamon  
1 cup nuts, chopped  
1/2 cup chopped dates

Cream butter or margarine, sugar, eggs, soda dissolved in cream. Add flour and spice, nuts, and dates. Drop from teaspoon on greased pan. Bake in 375 F oven 15-18 minutes.

Jean Ieam,  
Terra Cotta

### "PECAN SANDIES"

Cream:  
1 cup butter  
1/4 cup confectioners sugar  
Add:  
2 tsp. vanilla  
1 1/2 tsp. water  
Add:  
2 cups flour  
1 cup chopped pecans

Place on an ungreased cookie sheet in the shape of a half moon. Bake for 20 minutes at 300 F. Roll in confectioners sugar. Yield: 3 dozen.

Sandra King,  
Deerpark Cr., Brampton

### PEANUT BUTTER COOKIES

No flour  
1 cup peanut butter  
1/4 cup white sugar  
1 egg  
1 tsp. vanilla  
Blend all. Make balls size of a walnut. Put on a cookie sheet and bake 13 minutes in 350 F oven.

Georgina Bible,  
RR8 Orangeville

## Cookies/Bars

### APPLESAUCE DROPS

1 cup brown sugar, firmly packed  
1/2 cup shortening  
1/2 cup applesauce  
1 cup raisins  
1 egg  
1 1/4 cup flour  
1/2 tsp. baking soda  
1/2 tsp. salt  
1 tsp. ground cinnamon  
1/2 tsp. ground cloves  
Preheat oven to 400 F. Mix sugar, shortening, applesauce and egg. Stir in the rest of the ingredients. Cover and refrigerate for at least 1 hour. Drop by teaspoon onto an ungreased cookie sheet. Bake 8 to 10 minutes. Remove and cool.

This recipe can be doubled.

### GLAZE

1/4 cup butter  
2 cups icing sugar  
1 tsp. vanilla  
1-2 tbsp. milk  
Heat butter until brown. Take off heat. Stir in sugar and vanilla. Stir in milk 1 tablespoon at a time until smooth. Put a dab on each cookie.

This will make enough glaze for double the Applesauce Drops recipe!

Gabriele Ramsden,  
Reid Court, Georgetown

### POTATO CHIP COOKIES

1 cup margarine  
1/2 cup white sugar  
1 1/2 cup flour  
1/2 cup plain cracked potato chips (Roll in between 2 pieces of waxed paper to crack with rolling pin)  
1/2 cup finely chopped walnuts  
1 tsp. vanilla

Mix all above ingredients until well mixed. Then make small balls about 1 teaspoon. Flatten with a fork after they have been placed on a cookie sheet. They spread a little so don't put them too close together. Bake at 350 F about 8 minutes. When cool sprinkle with powdered sugar. Makes about 50 cookies. Keeps well in tin cookie jar.

Vera Roberts,  
Mountainview Rd. S.,  
Georgetown

### COCOA-GRAHAM BARS

2 cups graham cracker crumbs  
1/3 cup cocoa  
1 can (14 oz.) condensed milk  
1 tsp. vanilla  
confectioners sugar  
Mix well graham cracker crumbs and cocoa. Blend in milk and vanilla. Spread evenly in greased 8x8" pan. Bake in preheated 350 F oven for 25 minutes or until knife comes out clean. Cool in pan on rack. Cut in 24 bars, then sprinkle with confectioners sugar.

Louise Frankow,  
Princess Anne Drive,  
Georgetown

### FLUFFY SHORTBREADS

1 lb. soft butter, or margarine, or half and half  
3 cups flour  
1 cup icing sugar  
1/2 cup cornstarch  
1 tsp. vanilla

Whip all together in mix-master until consistency of whipped cream. Drop in small mounds (1 teaspoon) on buttered cookie sheets and bake for 15 minutes at 325 F. Place a small piece of maraschino cherry on each one.

I have mixed these by hand and I put the cherry on before baking.

Barbara Gagnon,  
RR4, Acton

### BUCKEYE BALLS

1 1/2 cup creamy peanut butter  
1/2 cup soft margarine  
3/4 cup icing sugar  
1 tsp. vanilla essence  
Chocolate mixture: Melt until smooth:  
1 cup chocolate chips  
2 (tbsp. Crisco shortening)

Mix first four ingredients in baking bowl by hand. Mix will be stiff. Knead well and shape into 1" balls. Place on cookie sheet lined with wax paper and chill. Insert toothpick into balls and dip 2/3 way into chocolate mixture. Return to wax papered cookie sheet and chill until chocolate is hard.

Sandra King,  
Deerpark Cr., Brampton

## Pies

### ESPRESSO PARFAIT PIE

1 1/2 cup graham crumbs  
1 pint ice cream, vanilla or coffee flavored  
1 envelope and 1 tsp. unflavored gelatin  
2 tsp. instant espresso coffee  
1/4 cup butter, softened  
1/4 cup cold water  
1/3 cup sugar  
3 eggs, separated  
2 tsp. grated lemon rind

Combine graham cracker crumbs and butter in small bowl. Blend well. Press crumb mixture against side and bottom of 9" pie plate. Chill while preparing filling.

Remove ice cream from freezer to soften.

Combine the water and 3 tsp. of the sugar in a medium-size heavy saucepan. Sprinkle gelatin over sugar and water; let stand for 5 minutes to soften. Beat in egg yolks until well blended. Stir in coffee.

Cook, stirring constantly, over low heat for 8 minutes or until gelatin is completely dissolved and mixture is slightly thickened and coats a spoon. Remove from heat; stir in lemon rind.

Beat egg whites in medium-size bowl until foamy. Gradually beat in remaining sugar until meringue forms soft peaks.

Beat ice cream into hot gelatin mixture a few tablespoons at a time (ice cream should thicken and set gelatin just enough to fold in meringue). Fold in meringue until no streaks of white remain. Spoon into prepared pie crust. Quick-chill in freezer or chill in refrigerator for 4 hours or until firm. Garnish with whipped cream and grated lemon rind, if desired.

Louise Frankow,  
Princess Anne Drive,  
Georgetown

LIGHTING isn't  
something  
you just  
switch  
on or  
off!

OVER  
4,000  
Square Feet of  
Lighting For You  
To Choose From

Whether you  
need Residential  
or Commercial  
Lighting, we  
carry everything  
from bright and  
practical to soft  
and romantic.

LIVING  
LIGHTING

245 Guelph Street  
Georgetown

873-2996

## Holiday Solutions

### GIFT BASKETS

The Kentners have designed the most national Market to combine the best products from Europe and the finest American Christmas items.

SWEET \$15.95	SAVOURY \$18.95
SEAFOOD \$15.95	CHEESE \$17.95

When combined, any two baskets make a wonderful treat!

### CHRISTMAS FAVOURITES

Each year Gerry offers her favourite Christmas Treats for you and 2 or guests. Everything from sweet pastries and cakes to savory plates and soups. There is a great variety of goodies to make your Christmas!

### FESTIVE TREATS

Each of the following treats is described in the brochure. For party sizes, call us to get a price list. We also have combinations of quantities that are festive and make this year's Christmas memorable!

### PARTY FOODS

CHEESE TRAYS	Basic - \$1.50 p.p.	Traditional - \$2.00 p.p.
KENTNER KANAPES	\$12.00 Doz.	
KENTNER SUPER SANDWICH TRAYS	\$10.75 Doz.	
MEAT PLATTERS	From \$1.95 p.p.	

A Large Selection of A LA CARTE HOR D'OEUVRES (Hot or Cold) From \$7.00 Doz.

### PARTY TRAYS

BASKET OF CRUDITEE	\$40.00
CHRISTMAS SPINACH DIP	\$35.95
CAPTAINS PLATTER	\$85.00
PARTY PICKERS	\$45.00
SEAFOOD MOUSSE	\$42.00

### ENQUIRE ABOUT OUR

MIDNIGHT  
SPECIAL  
BUFFET  
\$3.95 p.p.

NEW  
YEAR'S  
BUFFET  
\$6.95 p.p.

WE CATER ANYTIME! - ANYWHERE!

The Kentners  
SOCIAL CATERING

877-1113

846-6639

