

## Choral Society polishes its Christmas concert

By LOIS FRASER  
Herald Special

The Georgetown Choral Society is winding up rehearsals for their annual Christmas concert. With only a week to go, the choir is polishing their diction and expression. Lead by perfectionist Dale Wood, the 70-voice choir learned the four-part harmony in the first two months of rehearsal. They spent the last month fine-tuning the sound.

The choir has been very successful in doing so and Georgetown audiences are very supportive in the choir's efforts. Their Christmas concerts usually sell out. Last year the choir performed in Brampton and sold over 600 tickets. There are quite a few choir members from Brampton and this year's concert is likely to be just as successful. The Brampton concert will be held Nov. 24 at the Second Christian Reformed Church, which is at McLaughlin Road and Steeles Avenue. There are also two concerts at Knox Church in Georgetown at 8 p.m. on Nov. 25 and 26, so Brampton folk aren't the only ones in for a treat.

Why export our local talent? The main reason is financial. With expensive music costs, the director's salary and frequent requirements for a professional accompaniment, it is a challenge to break even. Fortunately, the choir has several patrons such as Paul Armstrong Insurance, Barber and Henley Travel, Concept Fire Protection, Curwood Packaging, Dominion Seed House, Halton Community Credit Union, Fred and Margaret Nelson, Howell Plumbing,

MacKenzie Lumber, McNally Construction, Tube Form Company, Dennis and Edna Tweedle, Henry and Rita Vandentop, Varian Canada, and Westeel P. Graham Bell. These generous donators make the concerts possible.

Besides financial considerations, the quest for professional satisfaction has encouraged the choir to expand the number of concerts. Since the choir works hard to perfect their sound, they want as many people as possible to enjoy the results.

The choir invites you to join them for *Messa di Gloria* by Puccini and many traditional Christmas songs. Tickets are \$8 each (\$6 students and seniors) and are available through choir members, Oxbow Books or by calling 459-4312 after 6 p.m.

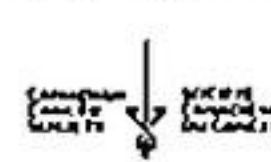
### Public meeting

The Acton Women's Action Group is holding a public meeting about the food bank on Thursday, Nov. 23 at 8 p.m. at the YMCA, 40 Mill St. in Acton.

For more information call Shirley at 853-0490, Sandra at 853-3618 or Kim at 853-3898.

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### Christmas cottage

The Credit Valley Artisans have the solution to merrier Christmas shopping. On Nov. 25 from 10 a.m. to 4 p.m., the Artisans will hold their first Christmas show back at the Cedarvale Cottage. There will be a huge variety of unique Christmas gifts and items. The show will feature weaving, stained glass, pottery, watercolors, baking and lots, lots more. Admission is \$1 and that one dollar gives you a chance to win one of the fantastic door prizes.

Ho! Ho! Here's to Merry Christmas Shopping at the Cedarvale Cottage.

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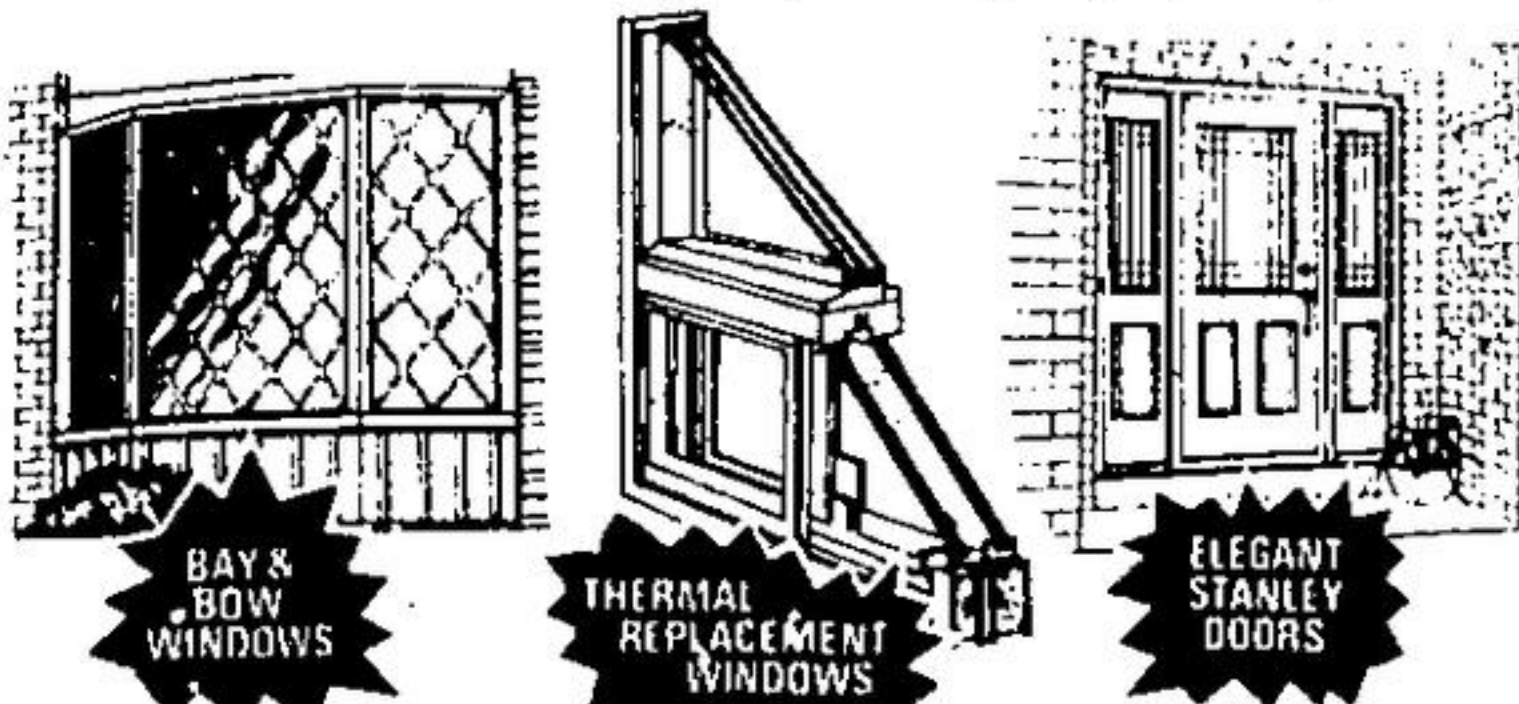
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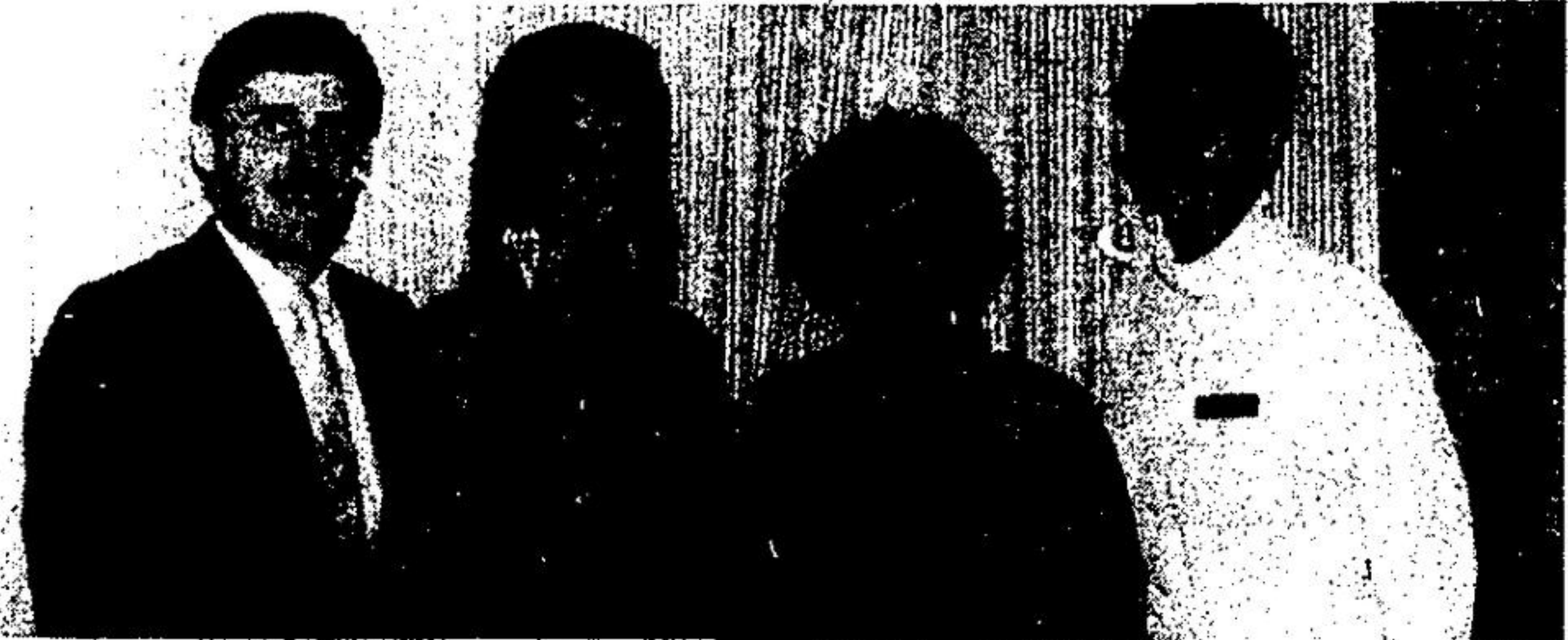


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# Cookbook '89 WINNERS



Pictured above is Herald Advertising Manager Dan Taylor (left) with this year's Cookbook Recipe Contest Winners. From left to right they are: (1st place) Suzan Baker, (2nd place) Louise Frankow and (3rd place) Judy Robinson.

- 1st PLACE: SUZAN BAKER, Georgetown**  
Chicken Breasts with Apricot-Pecan Wild Rice Stuffing.
- 2nd PLACE: LOUISE FRANKOW, Georgetown**  
Raspberry-Strawberry Flan
- 3rd PLACE: JUDY ROBINSON, Georgetown**  
Boneless Pork Tenderloin with Apple Fennel Stuffing.

### HONOURABLE MENTIONS

- LORNA PENNOCK, Georgetown** Spécial Pizza Supper  
**AMANDA HEIKAMP, Georgetown** Spaghetti Calbenare

<p><b>1st PLACE</b></p> <p><b>CHICKEN BREASTS WITH APRICOT-PECAN WILD RICE STUFFING</b></p> <p><b>Marinade:</b> Combine together and pour into a shallow glass dish: 2 cups orange juice 1 cup lemon juice 2 tsp. salt 1 tbsp. ground ginger 1 large onion, thinly sliced 2 large cloves garlic, sliced</p> <p><b>Stuffing (makes about 7 cups):</b> 1 lb. wild rice, soaked in cold water overnight 2 cans chicken broth 1. 1/3 cups toasted, chopped pecans 2/3 cup chopped, dried apricots (1/4 lb.) 1/4 cup raisins, chopped 1/4 cup grand marnier 1/2 tsp. leaf sage, crumbled 1/2 tsp. cinnamon pepper to taste</p> <p>Place wild rice and broth in a saucepan, cover, simmer on low 30-40 minutes, or until rice is tender and liquid is absorbed. Combine the rest of the ingredients and cool completely.</p> <p><b>Chicken:</b> 4 whole chicken breasts (about 12 oz. each) boned and halved Place chicken between 2 sheets of waxed paper. Pound to 1/4 inch. Add chicken to marinade to fit snugly; turn to coat all sides. Cover, refrigerate overnight, turning once. Drain marinade. Dry chicken thoroughly. Place chicken, smooth side down and spoon about 1/4 cup, cooled stuffing onto each piece, roll up and secure with toothpicks if necessary. Let stand at room temperature for 1 hour. Sprinkle chicken with seasoned salt and spread 1 tsp. butter on each bundle. Place chicken, seam side down, in a shallow pan. Bake at 375 F. for 30 minutes; turning once and basting occasionally. Serve on a bed of remaining rice and pass the orange sauce at the table.</p> <p style="text-align: right;">Suzan Baker</p>	<p><b>2nd PLACE</b></p> <p><b>RASPBERRY/STRAWBERRY FLAN</b> (10 servings)</p> <p>3/4 cup butter 1 1/2 cup flour 1/3 cup icing sugar Blend ingredients to make a soft dough. Pat into a 10 inch quiche or fluted pan. Prick well. Bake in a 350 F. oven for 15-20 minutes. Cool.</p> <p><b>Custard Layer</b> 4 egg yolks 1/4 cup flour 1 tsp. lemon rind, grated 1/2 cup sugar, white 1 1/2 cup milk 1 tsp. vanilla Mix egg yolks, white sugar and flour in a heavy saucepan. Blend in milk. Cook over med. low heat, stirring constantly until mixture thickens and boils. Remove from heat. Add lemon rind and vanilla. Cool slightly and spread filling in flan shell.</p> <p><b>Glaze</b> 2 cups raspberries/strawberries 1/3 cup orange juice 1 tsp. butter 1/2 cup red currant jelly Spread raspberries/strawberries over custard. Cook glaze ingredients over medium heat. Spoon over fruit and chill.</p> <p style="text-align: right;">Louise Frankow</p>	<p><b>3rd PLACE</b></p> <p><b>BONELESS PORK TENDERLOIN WITH APPLE FENNEL STUFFING</b> (Serves 4 to 6)</p> <p>As meat is cooking, bake some potatoes, squash, and maybe make some apple sauce, and you will have a most nutritious, pleasing to look at fall/winter supper, good enough for company! 1 1/2 lbs. boneless pork tenderloin 4 bacon slices (cut in half)</p> <p><b>Stuffing:</b> 2 tbsp. butter 1 medium onion, finely chopped 3/4 cup of finely chopped celery 2 apples, unpeeled and shredded 1 tsp. red currant jelly 1/2 tsp. fennel seeds 1/4 tsp. salt freshly ground pepper to taste 1/4 cup fine dry breadcrumbs Melt the butter in a large saucepan and saute onion and celery for about 3 minutes until slightly tender. Stir in shredded apples, jelly, fennel seeds, salt and pepper. Cook for about 5 minutes stirring often, until the apples are tender and most of the liquid has evaporated. Remove from heat and stir in breadcrumbs. With a sharp knife, cut the tenderloins lengthwise but not right through. Meat should open like a book. Between sheets of waxed paper lightly pound meat with a rolling pin to flatten slightly. Spread the stuffing down the cut side of the meat. Fold narrow ends of tenderloin into stuffing and fold sides together. Wrap bacon slices around the outside and secure with either string or skewers. Place on rack in roasting pan. Bake at 325 F. oven for about 50 minutes, broil briefly to crisp bacon.</p> <p style="text-align: right;">Judy Robinson</p>
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### Special Thanks To Our Distinguished Judges:

*The Copper Kettle*  
517 Main St., Glen Williams  
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*New Duke of York*  
118 Guelph St., Georgetown  
873-1409

*Foodstuffs*  
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