# beciaties:

SISTER MABEL'S CARAMEL CORN

qts. popped popcorn cups light brown sugar,

firmly packed cup corn syrup

lb. butter tsp. cream of tartar

tsp. salt tsp. baking soda

Preheat oven to 250 degrees F. Place popcorn in a large 4-inch deep buttered roast pan. Keep warm in oven. Cut large pieces of waxpaper to fit cookie sheets. Lightly butter waxpaper. In a large saucepan combine sugar, syrup, butter, cream of tartar and salt. Bring to a boil, stirring constantly. Continue to stir constantly and boil until it reaches 260 degrees F. Remove from heat. Stir in baking soda quickly and thoroughly. Remove popcorn from oven. Pour syrup over popcorn, stir gently until well coated. Bake at 200 degrees F for 1 hour, stirring 2 or 3 times during baking. Turn out at once on waxpaper. Spread out and allow to cool thoroughly. Break or cut apart. Store in a tightly covered container. Makes 6 quarts.

Eleanor Robinson. Georgetown, Ont.

LIVER PATE

lb. chicken livers. cut in 12 inch cubes

medium onion. chopped or minced

Saute livers and onions in 2 tablespoons or more of margarine, till done. (about 12 hour).

In Blender: Put sauted livers and onions in with pan drippings.

Add: tbsp. brandy

(or other favourite alcohol)

tbsp. lemon juice

tbsp. Miracle Whip -6 drops Tabasco

(or more to taste) tsp. garlic powder

1/2 lsp. salt

olives.

1/2 tsp. dry mustard

4 tsp. paprika well. Chill overnight. Blend May be decorated with sliced

> Carie Gemmel Georgetown, Ont.

# Microwave

BASIC BREAD STUFFING Power select: High, Medium-

Approximate cooking time: 13 minutes. Yield: 6 to 8 stvings (about 4

cups) 112 cups celery, thinly sliced

(optional)

cup chopped onion cup butter or margarine cups fresh bread cubes

cup water (optional) tsp. parsley flakes

1 to 112 tsp. poultry seasoning (or sage)

tsp. salt 15 tsp. pepper

In 2-quart casserole dish heat celery, onion and butter 6 to 7 minutes at high until celery and onion are tender, stirring twice. Add remaining ingredients and combine thoroughly. Heat on medium-low covered 5 to 6 mintries or until heated through.

Mrs. J. Stennull, Limehouse, Ont. **CARMEL POPCORN** 

1 cup popcorn (popped) 2 cups packed brown sugar

I tsp. salt 1 tsp. vanilla

1 cup butter 1/2 cup corn syrup 1/2 tsp. baking soda

Combine butter, sugar, syrup and salt in heavy saucepan. Heat and stir over medium heat until boiling. Boil 5 minutes without stirring. Stir in vanilla and baking soda. Pour over popcorn in large roasting pan. Bake 1 hr. or longer at 250 F. Stir every 15 min. Cook until carmelized.

> Wendy McLaughlin Georgetown.

TAHINI SAUCE

1/4 cup tahini (sesame seed paste)

2 cloves garlic, pressed

1 tbsp. sesame oil 1 tsp. oriental soya sauce

Beat all the ingredients together in a food processor or blender or with a whisk. Serve at

### BEST EVER RUM CAKE

We received this VERY SPECIAL recipe from ELSIE for our December issue. We do apologize for the late publication but we were determined to try it out first to see what kind of cake would come out of the oven . . . ELSIE, please tell us your secret because we never got pass the third cup of rhum. . .

1 tsp. sugar

cup dried fruit

tsp. soda eggs, large

lemon juice or 2 qts. rum

brown sugar cup butter baking powder

Before starting, sample rum to check quality. Good, isn't it?

(now proceed). Select large mixing bowl, measuring cup, etc. Check rum again. It must be just right. To be sure rum is proper quality, pour one level cup of rum into a glass

FOR VEGETABLES

Use it on a variety of steamed vegetables, as a side dish or a main course. Serves 4.

Juice of 1/2 lemon

1/2 cup yogurt

2 tbsp. olive oil

room temperature.

Olga Kobsa Acton.

and drink it as fast as you can. Repeat. With electric mixer, beat one cup butter in a large and fluffy bowl. Add 1 seaspoon of thugar and beat again. Meanwhile, make sure rum is still alrigt. Try another cup. Open second quart if necessary.

Add eggs, 2 cups fried druit and beat until high. If druit gets stuck in the beaters pry loose with drewscriber.

Sample rum again and check for tonsisticity.

Next, sift 3 cups pepper or salt (really doesn't matter). Sample rum.

Sift 12 pint lemon juice. Fold in chopped butter and strained nuts. Add 1 bablespoon of brown thugar or whatever colour you can find. Wix mell,

Grease oven, turn cake pan to 350 degrees. Pour mess into boven and ake.

Check rum again and bo to ged. Mrs. Sylvia Fisher Georgetown, Ont.

A HOME

Half a cup of friendship and a cup of thoughtfulness

Creamed together with a pinch of powdered tenderness Very lightly beaten in a bowl of

loyalty With a cup of faith, one cup of charity.

Be sure to add a spoonful each of gaiety that sings and also the ability to laugh at the little things.

Moisten with the sudden tears of healtfelt sympathy.

Bake in a good natured pan and serve repeatedly.

Charles James Georgetown, Ont.

**CRABMEAT DIP** 8 oz. package cream cheese

6 oz. (approx.) tin crabmeat Salad dressing for right con-

sistency (approx. 3 tablespoons). Add to taste and colour: tsp. Worchestershire sauce

1/3 cup ketchup

1/2 tsp. garlic powder

tsp. horseradish Mix together in bowl and keep

in fridge until needed. Serve with crackers or vegetables.

> Carle Gemmel Georgetown, Ont.

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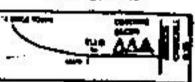
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