

Specialties

SISTER MABEL'S

CARAMEL CORN

6 qts. popped popcorn
2 cups light brown sugar, firmly packed
½ cup corn syrup
½ lb. butter
¼ tsp. cream of tartar
1 tsp. salt
1 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

1 lb. chicken livers, cut in ½ inch cubes
1 medium onion, chopped or minced

Saute livers and onions in 2 tablespoons or more of margarine, till done. (about ½ hour).

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

Add:

1 tbsp. brandy (or other favourite alcohol)
2 tbsp. lemon juice
3 tbsp. Miracle Whip
5 -6 drops Tabasco (or more to taste)
¼ tsp. garlic powder
½ tsp. salt
½ tsp. dry mustard
¼ tsp. paprika

Blend well. Chill overnight. May be decorated with sliced olives.

Carie Gemmel
Georgetown, Ont.

Microwave

BASIC BREAD STUFFING

Power select: High, Medium-low.
Approximate cooking time: 13 minutes.
Yield: 6 to 8 servings (about 4 cups)

1½ cups celery, thinly sliced (optional)
1 cup chopped onion
½ cup butter or margarine
8 cups fresh bread cubes
2 eggs
¼ cup water (optional)
3 tsp. parsley flakes
1 to 1½ tsp. poultry seasoning (or sage)
1 tsp. salt
½ 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 minutes or until heated through.

Mrs. J. Stennull,
Limehouse, Ont.

CARMEL POPCORN

1 cup popcorn (popped)
2 cups packed brown sugar
1 tsp. salt
1 tsp. vanilla
1 cup butter
½ cup corn syrup
½ 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 caramelized.

Wendy McLaughlin
Georgetown.

TAHINI SAUCE FOR VEGETABLES

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

¼ cup tahini (sesame seed paste)
Juice of ½ lemon
2 cloves garlic, pressed
½ cup yogurt
1 tbsp. sesame oil
1 tsp. oriental soya sauce
2 tbsp. olive oil

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

Olga Kobasa
Acton.

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 rum.

1 tsp. sugar
1 cup dried fruit
2 tsp. soda
2 eggs, large
lemon juice
1 or 2 qts. rum
brown sugar
1 cup butter
baking powder
nuts

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

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 alright. 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 drowscriber.

Sample rum again and check for tonsistency.

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

Sift ½ 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.

Dips

CRABMEAT DIP

1 8 oz. package cream cheese
1 8 oz. (approx.) tin crabmeat

Salad dressing for right consistency (approx. 3 tablespoons). Add to taste and colour:

1 tsp. Worcestershshire sauce
1/3 cup ketchup
½ tsp. garlic powder
2 tsp. horseradish

Mix together in bowl and keep in fridge until needed. Serve with crackers or vegetables.

Carie Gemmel
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 galey that sings and also the ability to laugh at the little things.
Moisten with the sudden tears of heartfelt sympathy.
Bake in a good natured pan and serve repeatedly.

Charles James
Georgetown, Ont.

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