

Cookie baking, a fun family holiday activity

Warm holiday memories are made from the sweet smell of cookies baking and the wonderful tastes of festive goodies. For many, cookie baking is a popular family tradition. It's fun for everyone - even the youngest members of the family can help roll and decorate sugar cookies and gingerbread Santas. Treat family, friends and unexpected guests to trays of cookies and other marvelous foods that will tempt the eyes before they touch the palate.

Delicious, Delightful Gifts
Cookies are great gifts for friends and terrific offerings at bazaars and charity fund raisers, too. There's a special joy in making and giving gifts from your kitchen. Trade the frantic pace of

department store shopping for the fresh-baked aromas and warmth of your own kitchen. Presentation is the key to a memorable gift:

- Present cookies in a cookie jar, teapot, mixing bowl or freezing container.
- Arrange cookies on a new cookie sheet, tray or serving plate.
- Offer cookies in a basket with oven mitts, apron or a kitchen towel.
- For the kids on your list, package cookies in a toy boat, truck, or lunch box.
- Combine a gift of homemade cookies with the recipe and some of the ingredients such as spices and dried fruits.

Freezing Tips
The trick to enjoying holiday entertaining is simple - plan ahead. Many cookies can be made weeks ahead and stored in tins or in the freezer. In traditional England, holiday baking started in late November with the making of plum pudding and fruitcake. But today, thanks to your freezer, you can start baking any time. The Crisco kitchens bring you these handy freezing tips:

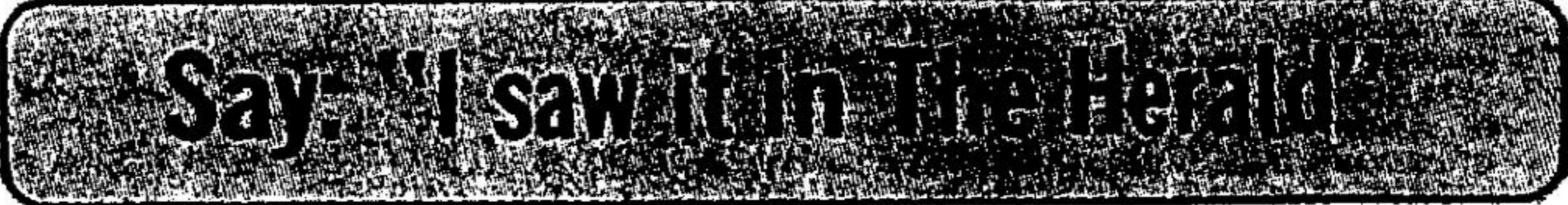
- Ensure temperature of your freezer is 32 $\frac{3}{4}$ F (0 $\frac{3}{4}$ C) or lower.

- Cool unfrosted cookies thoroughly. Separate layers of cookies with plastic storage bags for maximum retention of flavour and moisture.
- Freeze frosted cookies uncovered until they are firm, then pack in a single layer in an airtight container lined with plastic wrap or aluminum foil. Before sealing, remove as much air from bag as possible.
- Label and date all packages.
- Most bar cookies are excellent for freezing. Line pan with foil before baking; remove

from pan when cooled and cut into squares. Wrap in air-tight plastic.

- Rolls of refrigerated cookie dough can be wrapped and refrigerated for several weeks or frozen for about six months. When ready to bake, slice the frozen dough with a sharp knife.

The Crisco kitchens have two scrumptious recipes for your holiday celebrations. Try Apricot Almond Bars and Raspberry Coconut Drops - they're sure to become your festive favourites.



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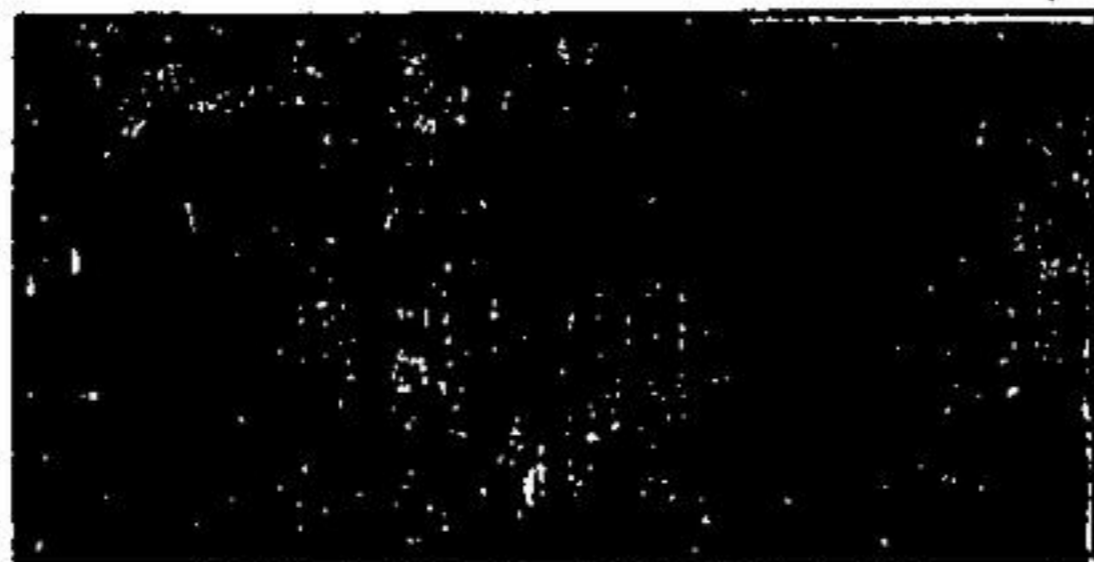
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