# the trimmings in Downtown Georgetown

entertal topological entertal television in

NING IN CASUAL ELEGANCE
78 Main St. S.
DowntownGeorgetown
873-7402



t - Reynaldo, the chef at The Cellar serves farlene Brading on the right. Dinner reser-

s promoted to manager by rest in cooking and led him Toronto hotel. He continutulinary arts with the aid of ence over the following six

own restaurant, consisting presented itself when Rey abining 40 years of working

nat consists of beef chicken, bork. For starters, Marlene allops, stuffed mushroom by filet-mignon, New York tarragon, veal Marsalla, lobna light curry sauce, as well there is always a scrumpmplete your meal.

all parties for as many as 70 s, birthday and anniversary

celebrations and small, intimate Christmas gatherings have become their specialty.

Although providing fine meals takes up most of his day, Rey will be expanding his horizons once again early in 1994, when he intends to part with some of his cooking secrets. He will offer cooking classes to anyone interested in pursuing the culinary arts. Details will follow in this paper.

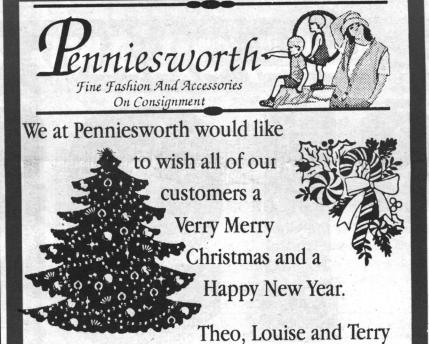
Marlené and Rey and staff wish to extend Greetings of the Season to all in Halton Hills and wish everyone a Healthy and Prosperous New Year.

#### The Cellar's holiday hours are: Open for Christmas Eve; Christmas Day; New Year's Eve and New Year's Day

In order to provide their clientele with excellent quality meals and service, it is recommended that reservations be made by calling The Cellar at 873-7402.

A welcome holiday for the staff will occur between Jan. 3 and 16. Lunch will be served as usual Monday, Jan. 17.





43 Main St. S.

877-1242



Christmas Hours:

Monday – Friday 10 am – 9 pm Saturday 9 am – 5 pm

Sunday 12 noon – 4 pm

Having Trouble Finding
That Perfect Gift?
Look no further – one stop
shopping at the

Something Special For Everyone Fresh Daily Home Baked Goods

Browse through the old town charm and rediscover Downtown Georgetown

Wishing you all a safe and happy holiday





## Christmas Recipes

### Edible cookies to hang

1 c. butter, softened

1 c. sugar

3 eggs, beaten 1/3 c. brandy

1 tsp. mace

4 c. flour

Cream butter and sugar. Beat in eggs, brandy, and mace. Add sifted flour and work dough until smooth. Shape into a roll, wrap in plastic wrap or foil, and chill thoroughly.

Working on a lightly floured surface, roll dough out to 1/16 inch thickness and cut into desired shapes with cookie cutters.

Place cookies on an ungreased baking sheet and sprinkle with colored sugar. Use a toothpick to make a hole near the top of the cookie for inserting string after baking.

Bake at 375° until golden, 8-to 9 minutes. Makes about four dozen cookies.

### Marzipan Strawberries

Ingredients
3 3-ounce packages of
strawberry-flavored gelatin
1 small can flaked coconut
1 c. pecans, finely chopped
1 can sweetened
condensed milk
Red granulated sugar
Slivered almonds
Green food coloring

Mix gelatin, coconut, pecans and condensed milk together and refrigerate for 24 hours.

Form into strawberry shapes about 1 1/2 inches long. Do all of the shaping and then roll each one in red sugar. To make strawberry

leaves, soak almonds in green food coloring. Separate slivers to dry. Insert two slivers into the top of each strawberry. Makes about five dozen confections.



n Georgetown meters for all of December