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North Halton Happenings

UNTIL JANUARY 12, 2001

A Season of Giving - Traditions of Gift Giving from Around the World at the Guelph Museum, 6 Dublin S., Guelph. Exhibit highlights gift giving traditions and stories surrounding them. Specially designed for school groups. Call 519-836-1221 for hours.

DECEMBER 2

Rockwood Nursery School Annual Christmas Craft and Bake Sale from 9:30 a.m. to 2 p.m., Rockwood Town Hall, Main Street.

DECEMBER 8

Splash Bash at the Milton Leisure Centre from 8 to 10 p.m., the Friday Night Youth program for aged 9-13 years. Rock-out to an evening of swimming, dancing and prizes. Cost is \$5 per person. Pay at the door.

DECEMBER 10 Christmas is coming... The Rockwood Library will once be again be hosting our annual Visit with Santa! Pre-registration is necessary for this event. Register beginning November 1. Call the Library at 856-4851 for more information. The cost is \$1 per child and each child receives a gift from Santa. Refreshments are provided. Don't forget to bring your letters for Santa's mailbox; Santa will reply to each letter so please make sure you include your name and address.

DECEMBER 12

Christmas Potluck Supper for the Nasagiweya Historical Society, held at Nassagaweya Presbyterian Church. Call Audrey Allison at 905-854-2378 for details.

DECEMBER 17

Christmas Pageant Joint Service at St. John the Evangelist Anglican Church, Rockwood, 10 a.m. Also Annual Carols on the Green at 6:30 p.m.

DECEMBER 24

Traditional Lessons and Carols Service at St. John Anglican, Rockwood, 10 a.m. Family Service at 4 p.m., 8 p.m. Candlelit Choral Eucharist, 11 p.m. Candlelit Service.

DECEMBER 25

Christmas Day Service at St. John's Anglican, Rockwood, 10 a.m. For more information call Rev. Susan Wells at the church office at 519-856-9211.

JANUARY 16 & 18, 2001

Winter Stargazing at The Arboretum, University of Guelph, 7 to 9 p.m. This two evening workshop will prepare participants for the celestial events nature has in store for the season and helps identify winter constellations with the help of facts, stories and myths behind them. No experience or equipment required. Fee \$25, registration and payment by Jan. 9. Call 519-824-4120, ext. 4110.



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Glenda's Kitchen Kapers

BY GLENDA BENTON

As I sit down to do this column the snow-covered ground and flurries in the air makes one think of Christmas. Having been raised in a home where it was a must to have ten or more kinds of cookies and squares, and two kinds of

Christmas cake, I followed the same pattern. It was my job for years to arrange these trays and I still enjoy opening all those tins. However, I do not do all the fancy goodies I once did. My family members do not have a sweet tooth and maybe we are better for it. It wouldn't be Christmas, however, if I didn't bake some, so here are a couple of my favourites.

Chipits Dreams

- 1 cup chocolate chips
- 1 cup butterscotch chips
- 8 oz. pkg. cream cheese, softened
- 8 oz. pkg. mixed candied fruit
- 4 oz. pkg. marshmallows, finely cut, or 2 cups miniature marshmallows

2 cups dessicated coconut

Melt chipits in a 2½ quart bowl over hot water. Stir in cream cheese, candied fruit and marshmallows until well mixed. Shape into balls, logs or patties. Roll in coconut. Place on waxed paper, chill until firm.

Variations: Use 1 cup chopped nuts or cut-up marachino cherries (well drained) in place of mixed candied fruit.

Zesty Fresh Lemon Bars

½ cup butter or margarine, softened

½ cup granulated sugar

Grated peel of 1/2 fresh lemon 1¼ cups flour

- cup firmly packed brown sugar
- 1 cup chopped walnuts
- 2 eggs, slightly beaten ¼ cup flour

Grated peel of ½ fresh lemon

- 1/4 tsp. baking powder
- 1 cup icing sugar

1 tbsp. butter or magarine, softened

2 tbsp. lemon juice

Cream together butter, sugar and the first lemon peel. Gradually stir in flour to form a soft dough. Press into the bottom of 13x9x2" baking pan. Bake at 350°F for 15 minutes. Meanwhile, prepare filling. Combine brown sugar, walnuts, eggs, remaining flour and lemon peel, and baking powder. Spread over baked crust. Bake at 350°F for 20 minutes longer. Remove from oven. Prepare glaze by gradually blending a small amount of the icing sugar into the softened butter, then add lemon juice and remaining sugar, stirring to blend well. Drizzle glaze over bars while still hot. Cool and cut into bars. Makes 36.

Fruit Bars

3 eggs

½ cup oil 1 cup corn syrup

- 1 tsp. baking powder
- 1 cup chopped nuts
- ¼ cup brown sugar 1 tsp. vanilla
- 1½ cups all purpose flour
- 1 tsp. salt
- 2 cups candied fruit

Combine all ingredients in a 9x13" cake pan and bake at 350°F for 40 minutes, or until a cake tester comes out clean.

May the warmth of the season be shared by you and yours

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