



The Fearless Chef

by helen godwin

With the cool weather upon us we sometimes look for an interesting diversion that the whole family can participate in. Why not candy making? One thing you can depend on is participation. Everyone wants in on it, if only to get to clean out the pot.

There are a few basics about candy making that you should read about first. Firstly, do not try to substitute ingredients and never double or half a recipe. Pick a nice dry day for candy making, as damp weather has an adverse effect on it. Use a large and heavy aluminum pot graded one inch down from the top. A wooden spoon should be used for stirring. Unless you know what you are doing use a candy thermometer. I never have any success without one.

PULLED MINT CREAM TAFFY

- 3 cups sugar
- 1 cup boiling water
- 1/8 tsp. baking soda
- 1/2 tsp. salt
- 1 cup heavy cream
- a few drops oil of peppermint
- 1/4 cup butter

Combine the first four ingredients in a large heavy saucepan and heat until boiling. Cover and cook for about 3 min. Uncover and cook without stirring to 236 degrees on your candy thermometer or the soft ball stage. Reduce heat and slowly add the cream. Cook without stirring to 257 degrees on your candy thermometer or the hard ball stage. They say the best thing to pour the taffy onto is a large marble slab, so if you have one, you are in luck. I use a large platter or a cookie sheet. Whatever you use, butter it with all of the butter. Pour the syrup over the platter, pouring away from you in case it splashes.

Allow syrup to spread over the platter, then while it is still warm add a few drops of oil of peppermint. When it is cool enough to touch, start folding the edges into the centre and then press down. Be careful, it may still be hot in the middle. Then when you can gather it up, pull it apart between your two hands, then fold it back. If you have two people it is much more fun. Pull the taffy between you, twist, then fold and keep repeating this until it is firm, stretchy and satiny.

Pull it into a long rope and cut it into one inch lengths. Let the lengths fall onto a board dusted with icing sugar or corn starch. Wrap them in waxed paper or store in foil, making sure they are well dusted. They will be better the next day — if you can keep them that long.

OLD ENGLISH TAFFY

- 1 cup butter
- 1 cup sugar
- 1/3 cup chocolate chips
- 1 cup toasted slivered almonds

Grease a 7 x 11 pan and sprinkle with half the almonds. Combine the butter and sugar in a heavy pot. Cook and stir until mixture boils. Continue cooking until you reach 300 on your candy thermometer or to the hard crack stage. Pour carefully over the almonds. Let stand a few minutes until the top begins to set, then add the chocolate chips. When the chocolate has melted from the heat of the candy, smooth it over with a spatula and sprinkle with the remaining almonds. Let stand until cold and break into pieces.

PEANUT BRITTLE

- 2 cups sugar
- 2 cups chopped slated peanuts

Put the sugar into a large iron fry pan and heat slowly, stirring constantly until it melts and turns a golden brown color. Butter a 9 x 9 pan generously and spread the chopped peanuts over the bottom. Pour the melted sugar over the peanuts and let stand until cool. Break into pieces.



IN NASSAGAWEYA Presbyterian Church on Aug. 20, Irene Kidd and Robert Wilson exchanged vows.

Wedding

Wilson—Kidd

Irene Kidd and Robert Wilson were united in marriage on Aug. 20, 1977 in a double-ring ceremony at 4 o'clock in Nassagaweya Presbyterian Church, Haltonville. The ceremony was officiated by the Rev. Mary P. Farmery with organist Sandra Early. The bride is the daughter of Mrs. James D. Kidd and the late Mr. Kidd of R.R. 2, Rockwood and the groom is the son of Mr. and Mrs. Ron Wilson of R.R. 3, Milton.

The maid of honor was Heike Bollert, friend of the bride and bridesmaids were Nancy Scott, friend of the bride, Susan Tallon, sister of the bride and Bonnie Gillespie, friend of the bride. The best man was Eric Wilson, brother of the groom, and ushers were Les Wilson, the groom's brother, Dan Kidd, brother of the bride and Doug Tallon, brother-in-law of the bride. The bride was given in

marriage by her brother Leslie Kidd.

She carried an old handkerchief belonging to the late Mrs. Carson, a friend, and wore a gold stone bracelet belonging to her great-aunt. After the ceremony, she was presented with a silver horseshoe from England, to carry with her bouquet, by the groom's sister Rosemary Wilson. Flowers were done by Mr. and Mrs. Ron DeVries of R.R. 2, Rockwood. The bride and groom were piped from the church and into the reception by Harvey Brush of Milton.

A garden reception for 80 was held at the home of Mr. and Mrs. Fred Andrew of Fifth Line, R.R. 2, Rockwood. Telegrams were received from relatives in England.

A dance was held after the reception at Brookville Hall. Special guests at the wedding was the bride's great-aunt



KURPEL—KOVACHIK: Christine Kovachik was married to Bill Kurpel at Holy Rosary Church in August.

Wedding

Kurpel—Kovachik

Christine Kovachik and Bill Kurpel were united in a double ring ceremony recently at Holy Rosary Church, Milton. Christine is the daughter of Mr. and Mrs. V. Kovachik of Bell School Line, Milton. Bill is the son of Mr. and Mrs. J. Kurpel of Augustine Dr., Burlington.

Father Paul Boucher officiated at the ceremony, accompanied by the Holy Rosary Folk Choir under the direction of Dr. Bill Wright.

Matron of honor was Beverly Mehlenbacher and the best man was Ted Mehlenbacher. Bridesmaids were Cari, Vicki and Teresa, sisters of the bride; Jean Kovachik, sister-in-law of the bride, and Kathy and Pam, sisters of the groom.

Flowergirl was Patti Kovachik, sister of the bride. The ushers were Mike and Paul, brothers of the bride; Frank, brother of the groom; Greg Colbec and Peter Spyzk, friends of the groom.

The wedding reception was held at the Holiday Inn, Burlington. The dinner was in buffet fashion followed by music by the Good Times Band of the Hamilton Musicians Guild.

About 175 guests attended the wedding and some were from as far away as North Bay, Long Sault, Nova Scotia, Kitchener, Hillsburgh and Sudbury. The groom's grandmother was on hand at the ceremony and the reception, and she is the only living grandparent from either family. Master of Ceremonies was Deiter Hundrieser, brother-in-law of the bride. Speeches were said by Cari Kovachik, Greg Colbec, Jane Stansbra and Ted Mehlenbacher.

Showers were held by Bev Mehlenbacher and Rose Kurpel. The couple honeymooned in Eastern Canada. Christine is employed by Halton Community Credit Union Main St., Milton. Bill is a member of the Ontario Provincial Police in Long Sault, Ont.

The couple will take up residence in Cornwall.

Congregation honors

Palermo rector, wife

St. Luke's Anglican Church Parish Hall in Palermo was the scene of a luncheon reception following a recent Sunday morning service when the parishioners of St. Luke's gathered to congratulate "Buntie" and "Pat" Noble on the occasion of their 40th wedding anniversary. The get-together was a complete surprise and the amazement and obvious joy of the Nobles added to the atmosphere of "togetherness" which seemed to surround the event.

Presentations were the order of the day with Mrs. B. Oates presenting a corsage to Buntie and a boutonniere to Pat, and with Mrs. E. Henriksen presenting a gift of cranberry glass to the honored guests on behalf of the congregation.

Both Rev. and Mrs. Noble thanked the many friends for their thoughtful gesture and good wishes and expressed their appreciation and special delight in the fact that the parishioners of St. Luke's

combined to make one big happy family. Buntie and Pat had everyone join hands and sing one of their own family refrains, "The more we are together, the happier we'll be!"

The daughters of Rev. and Mrs. Noble, Vesper and Sybil, were present for the reception, together with the grandchildren, Deirdra and Blake, and their father, Carl MacLeod. Greetings had been received prior to the reception from their son Wallace, in Calgary.

A beautifully decorated cake centred the bountifully set luncheon table and the ACW members, the Evening Guild and Altar Guild members saw that a good cup of tea was brewed and served while the special guests chatted with congregational members and friends.

AROUND THE HOUSE

with Bill McDonald

Don't discard children's stained clothing. Try covering a spot with liquid embroidery, painting on flowers, birds, or any design you fancy.

So simple we never thought of it — fill sugar bowls and salt shakers in the sink. Spills just rinse away.

A plastic garbage can with snap-on lid makes a great waterproof toy holder for outdoors.

Heat baby food in an egg poacher. Each container can hold a different course, and using only one pan saves energy.

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Jessie Henderson from Toronto.

Prior to the wedding a party was given by the maid of honor Heike Bollert and bridesmaids Nancy Scott and Bonnie Gillespie. A stag for the groom was held at the home of John Livesy, Milton.

After a brief honeymoon trip travelling north, the Wilsons are now residing in Milton.

Wedding

Cunneyworth—Howard

Janet-Maree Edna Howard was married to Allan Ronald Cunneyworth Aug. 27 at 5:30 p.m.

The bride is the daughter of Mr. and Mrs. Allen R. Howard of 60 Robert St., Milton. The groom is the son of Mr. and Mrs. Ronald Cunneyworth of R.R. 5, Caledon East.

Rev. Duncan Wallace officiated at the candlelit double-ring ceremony in Grace Anglican Church.

The bride's sister Phyllis Learmont was maid of honor. Bridesmaids were Nancy Bickers of Milton and Donna Whaley of Norval. Vicki Learmont, the bride's niece was flower girl.

The bride's father gave her in marriage. William Bishop of Toronto, a friend of the groom, was groomsmen. Ushers were Thomas Learmont, the bride's brother-in-law, and

Lorne Merrish of Toronto, a friend of the groom.

After the wedding a supper was held at the Canadian Legion. Dancing and a buffet followed in the evening. The Legion Auxiliary catered the event.

Emcee was Steven Gervais, the bride's employer. Grace was said by Mrs. Jean Booth of Hamilton, aunt of the bride.

Among the 175 wedding guests were the bride's grandfather Nelson Howard of Milton, the bride's grandmother Mrs. Edna Porter of Hamilton, and the groom's grandparents Mr. and Mrs. George Oresky. Also attending were the groom's brother Wayne Cunneyworth of Calgary and the bride's sister and brother-in-law Mr. and Mrs. James Patterson and children Jay and Heather from Calgary.

Mrs. Raymond Whaley made the attendants' gowns. The cake was made by the groom's aunt, Mrs. Fred Sidon of Toronto.

Mr. Bishop, the best man, gave a party for the groom in Toronto. The bride was entertained at showers given by her attendants and a neighbor, Miss Debbie Finn of Milton, Mrs. George Service, a cousin of the bride, and Mrs. Fred Sidon of Toronto, the groom's aunt. Mrs. Ethel Genereaux of Hamilton gave a Tupperware shower.

The bridal couple spent their honeymoon in the Bahamas. They have taken up residence at R.R. 4, Caledon East.

The bride is employed by Man's World Men's Hairstylist; and the groom is a butcher at Tullamore Farmers' Market.



A NASSAU HONEYMOON followed the wedding of Mr. and Mrs. Allan Ronald Cunneyworth. The bride is the former Janet Howard of Milton. Photo by Edward G. Agnew.

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