



### Brown Sugar Cookies

(Melanie Honesty)

- 1 cup butter or margarine, softened
- 1 cup brown sugar, packed
- 2 cups all purpose flour
- 1 egg
- 1 tsp vanilla
- 1 tsp baking soda
- 1/8 tsp salt
- Nuts (optional)

Blend butter and sugar together well, beat in egg and vanilla. Stir flour, soda and salt together and add to butter mixture. Mix well. Drop by teaspoonfuls onto greased cookie sheet. Bake in 350° F oven for 6 to 8 minutes.

Makes 4 dozen cookies.

### Chocolate Macaroons

(Melanie Honesty)

- 1/2 cup milk
- 1/2 cup butter or margarine
- 6 tbsp. cocoa powder
- 2 cups white sugar

Put together in sauce pan and bring to a boil.

Remove from heat and add

- 3 cups of rolled oats

- 1 cup of fine coconut

mix well and drop by teaspoon on waxed paper.

Cool and serve.

### Marinated Tomatoes

(Joyce Schofield)

- 6 large tomatoes, peeled and sliced in 1/2 inch slices
- 1 minced clove garlic
- 1/2 tsp dried thyme
- 1/4 cup sliced green onions
- 1/4 cup parsley, minced
- 1 tsp salt
- 1/4 tsp pepper
- 1/4 cup red or white vinegar
- 1/3 cup vegetable or olive oil

Place tomatoes in a shallow dish. In a separate bowl, combine onions, parsley, thyme, garlic, salt and pepper. Sprinkle over tomatoes.

Combine oil and vinegar in shaker and blend well. Pour over tomatoes. Cover and refrigerate at least 2 hours before serving. Spoon marinade over tomatoes from time to time.

**Benny's Restaurant and Deli**

**FAMILY DINING SPECIAL**

2 Rib Eye Steaks on Kaiser  
2 1/4 lb Homemade Burgers served with 2 side salads,  
2 sides of french fries and 4 soft drinks

**\$29.99**

Enjoy Family Dining Every Night

Not valid with any other offer. Valid until Dec. 30, 04  
OPEN MON-SAT 9AM-9PM • L.L.B.O.  
**295 Main St. Milton 905-878-8858**

Call today to book your Christmas Cleaning!



Provides a full residential cleaning service. One time cleans available.

Let us take care of all your cleaning needs. For a no cost, no obligation, in home estimate,

Please call **905-877-3443**

More affordable than you think!

### e-presence

"Web Design for your small business"

- Web design and consulting.
- Domain Name registration
- Hosting and Search Engine submission
- Competitive prices and excellent service

Get your online presence with e-presence

For more information visit

<http://www.e-presence.ca>, or call 905-875-9928

### Orange Pecans

(Briquet Atkinson)

- 2 tbsp unsalted butter
- 2 tsp grated orange peel
- 2 tsp ground cinnamon
- 1 tsp ground coriander
- 1/2 tsp ground cloves
- 1/4 tsp cayenne pepper
- 2 cups pecan halves
- 2 tbsp sugar
- 1 tsp salt

Preheat oven to 300° F. Melt butter in heavy sauce pan over low heat, add orange peel, cinnamon, coriander, cloves, cayenne & stir until aromatic - about 30 seconds. Add pecans, coating thoroughly. Then add sugar & salt, coating evenly. Transfer nut mixture to baking sheet. Bake until nuts are toasted - 30 minutes...stir occasionally. Can be made 3 days in advance.

### Hashbrown Bake-up

(Colleen Gorman)

- 1 bag hashbrowns
- 1 can mushroom soup
- 1 can celery soup
- 1 can corned beef
- 1 cup chopped red & green peppers
- 1 cup cheddar cheese - shredded for topping

Mix all except cheese ingredients in a shallow baking dish and bake at 375° for at least 1 hour or until golden brown. Just before it's done, sprinkle the cheese on top.

**M&M MEAT SHOPS**

Hundreds of meal ideas. One aisle.  
[www.mmmeatshops.com](http://www.mmmeatshops.com)

**420 Main St., Milton (beside Telus) 905-878-1848**

11065 2nd Line RR#1  
Campbellville, ON L0P 1B0

**Boss Roofing**

"When you want it done right, call the Boss!"  
Specializing in residential re-roofing & repairs

David Fuller  
Owner

Halton 905-854-5375      Toll Free 1-888-439-BOSS

### Snow-Capped Cookies

(Elizabeth Williams)

- 1-3/4 cups flour
- 1 cup Planters chopped pecans
- 3/4 cup (1-1/2 sticks) butter, softened
- 1/2 cup powdered sugar
- 1/2 tsp. vanilla
- 1/4 tsp. salt
- 3 squares Baker's semi-sweet baking chocolate
- 3 squares Baker's premium white baking chocolate, coarsely grated

Preheat oven to 350° F. Combine flour and pecans; set aside. Mix butter and sugar until well blended. Add 2 tsp. water, vanilla and salt; mix well. Gradually add flour mixture, stirring until well blended after each addition. Shape into 1-inch balls; place on ungreased baking sheets.

Bake 20 minutes or until edges are golden brown. Cool on wire racks.

Melt semi-sweet chocolate as directed on package. Dip each cookie halfway into melted chocolate, then press top lightly into grated white chocolate to create a snowy appearance. Let stand until set.

**Gordon Food Service**

A GFS Canada Company