RECIPE FILE

Creamy cocoa makes your heart beat

In the weeks before Valentine's Day, many spend countless hours secretly planning ways to make the occasion an unforgettable one for their sweetheart.

Declarations of love are traditionally expressed through symbols of affection such as flowers, champagne, diamonds, candy hearts, and, of course, chocolate.

Rich chocolatey desserts are a favourite for Valentine's Day and they're especially appropriate since research shows cocoa contains the same chemical that stimulates the brain when people are in love.

This year, why not forego an evening on the town in favour of a tailor- made dinner-for-two at home. Creating that special atmosphere is easy. Make your sweetheart's favourite dish or experiment with something new, add a bottle of wine, candles, and top it all off with an elegant heart-shaped dessert -Coeur a la Creme au Chocolat.

Created by the French, this no-bake creamy dessert has traditionally been served heart-shaped and often garnished with berries. This version, from the Fry's Cocoa test kitchens adds chocolate to create a two-toned dessert that looks stunning and tastes great.

Its simple ingredients also eliminate the need to drain the dessert, unlike the more traditional recipes in which special perforated molds are a requirement.

To create the two-toned effect, the vanilla and chocolate mixtures are

Omagh

with ELLA PATTERSON

Brownies earn badges in style

Omagh Brownies have been on the move recently.

The 1st Milton Pack, which meets at Percy W. Merry School, enjoyed snowshoeing and a marshmallow roast at Crawford Lake Conservation Area Sunday, Jan. 26.

Led by leaders Dale Martin, Donna Johnston and Tracy Trafford, the group toured the Long House in the Indian village to learn about native people.

In the activity room, the girls made bird feeders using pine cones. Those who attended earned their snowshoeing badges.

000

The leaders of Hornby Scouts and Guides held an enjoyable dance party at the Royal Canadian Legion Hall on Saturday evening.

Proceeds from the event will be used to purchase camping equipment for the groups.

000

Mr. and Mrs. Rick Rowan of Calgary are visiting for a few days with relatives and friends in this area.

000

Get well wishes to Henry Peacock who is a patient at Milton District Hospital.

000

Happy birthday to Katie Patterson on her special day.

000

The exceptional-sized plant mentioned in a recent Omagh News column is still growing tall and straight.

Rumour has it the plant has produced a second flower stalk 36 inches in length with four beautiful red blooms on top, and a third stalk with a large flower bud is already 12 inches in height.

spooned into each half of a heartshaped mold. While these molds are easy to find and perfect for Valentine's Day, this recipe can be

in a small dessert bowl. Serve this tempting dessert on a bed of chocolate sauce and garnish with candied violets.

Coeur a la Creme au Chocolat

- 2 tbsp (30 mL) butter
- 1/3 cup (75 mL) Fry's Cocoa
- 1 pkg (259 g) cheese, softened 1 cup (250 mL) whipping cream,
- 1 cup (250 mL) icing sugar
- 1 tbsp (15 mL) butter, melted
- 1 tsp (5 mL) vanilla

 Fry's Chocolate Sauce cocoa. Set mixture aside to cool. Line six 3-inch (7.5 cm) individual heartshaped molds or one 3-cup (750 mL) mold with a double layer of moistened cheese-cloth, allowing generous overhang all around.

created in any shape of mold or even In large mixer bowl, beat cream cheese until light. Gradually beat in 1/4 cup (50 mL) of the whipping cream until smooth. Blend in scing sugar. Divide mixture in half. Stir cocoa mixture into one half and 1 tbsp (15 mL) melted butter and vanilla into the other half.

Beat remaining whipping cream until stiff. Divide whipped cream evenly between chocolate and vanilla mixtures; fold into each. Spoon chocolate mixture into one side of each mold. Fill remaining side with vanilla mixture.

Fold edges of cloth over top to Directions: Melt 2 tbsp (30 mL) cover. Refrigerate overnight. To butter in small saucepan; blend in serve, pull back cheesecloth and invert from mold. Remove cheese-cloth

Coeur a la Creme au Chocolat le traditionally served heart-shaped and garnished with berries.

Garnish as desired and serve with Fry's Chocolate Sauce. Makes six

Fry's Chocolate Sauce

Directions: Combine 2/3 cup (150 mL) sugar and 1/3 cup (75 mL) Fry's Cocoa in medium saucepan.

Gradually stir in 1/2 cup (125 mL) water. Cook and stir over medium heat until mixture comes to a boil. Reduce heat and boil gently 5 minutes; stir occasionally. Cool. Add 1/2 tsp (2 mL) vanilla.

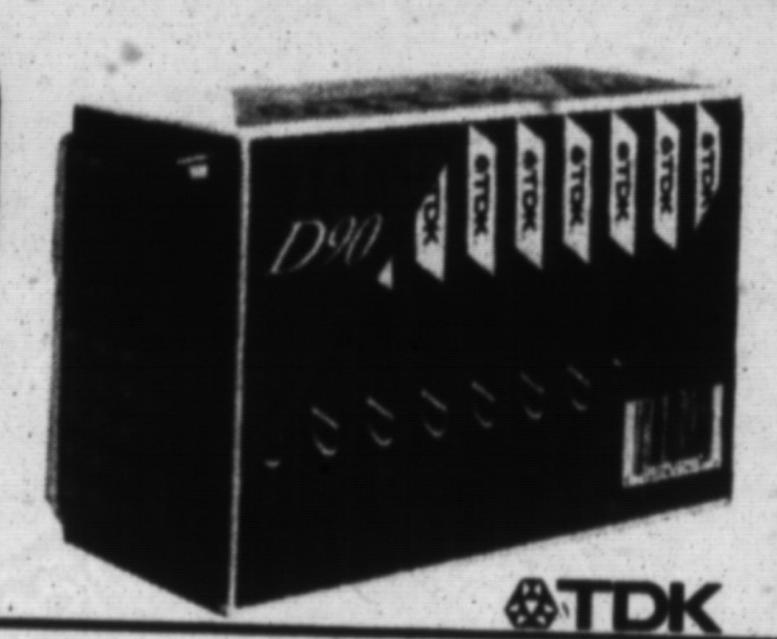
Cover and store in refrigerator. Makes about 3/4 cup (175 mL).

Radio Shack has a world-class selection of Supertape' audio, video and phone answerer tapes, and brand names like Kyocera'', TDK' and Memorex'!

TDK 10 pack with calculator

Get this terrific 10 pack of 90 minute TDK cassette tapes | Pocket-size calculator has and a pocket calculator for large easy-to-read LCD one low price. It adds up to top quality and sound sav-ings! 441-8009

display. Features 7 functions. A terrific value!



THIS OFFER **EXPIRES**

25% off phone answerer tapes



Get 25% off the regular price of all Radio Shack phone answerer tapes. Choose from a wide selection of lengths, prerecorded message tapes, or blank ones so you can create

your own announcements.

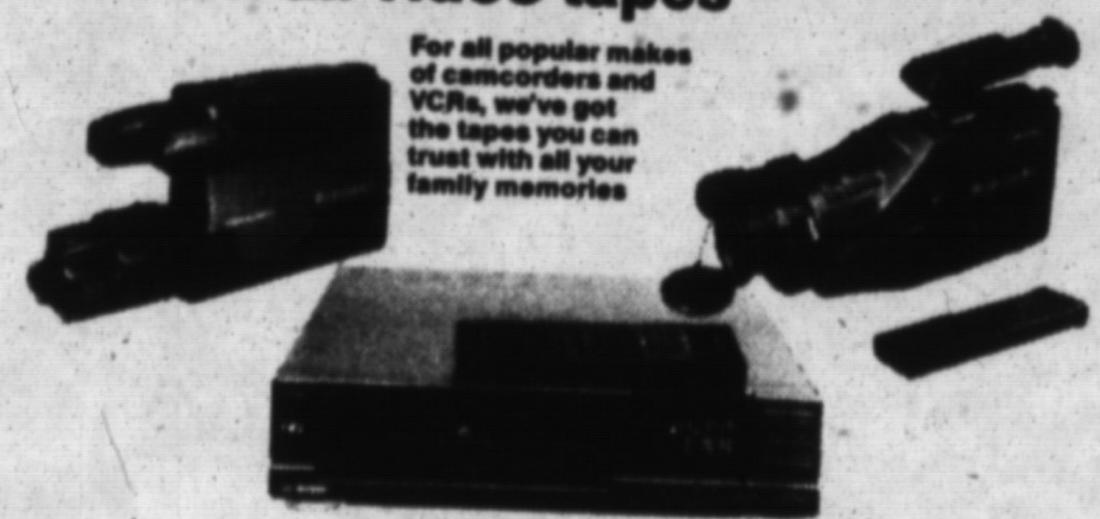
20% off audio cassette tapes



ternorex audio tapes. And you can ette tapes at 20% off. Discount

does not apply to TDK 10 pack

15% off all video tapes



Get 15% off the regular price of all Radio Shack, TDK and Kyocera 8mm, VHS and Beta video tapes. Use the 8mm/VHS tapes for camcorder recording and the VHS/Beta tapes for taping TV shows on your VCR.

is coupen in to your nearest Radio Shack and save 15%. Coupen expires Feb. 8th, 1992.

APPLY TODAY!

Make shopping at Radio Shack easier—apply for a Radio Shack all Radio Shack stores and participating dealers across Canada.



Value Leader

Sale ends Feb. 8, 1992