

The Embrun Home and Trade Show

Embrun Arena

THURSDAY, MAY 21st — 5 P.M. TO 10 P.M.
 FRIDAY, MAY 22nd — 2 P.M. TO 10 P.M.
 SATURDAY, MAY 23rd — 10 A.M. TO 10 P.M.
 SUNDAY, MAY 24th — 10 A.M. TO 5 P.M.

Organized by the Embrun Chamber of Commerce

30 Merchants Participating

Plus: A total draw of 20 gift certificates valued at \$25. each, which you will be able to spend at any participating merchant.

EVERYONE WELCOME

Admission: 6 to 12 — 50¢
 12 to adult — \$1.00

CASTOR CUPBOARDS

with Margot McCallum

ANN LEE CARSCADDEN'S BLITZ TORTE

Ingredients:

1 C. cake flour or 1 C. minus 2 T. all-purpose flour	1/4 C. milk
1 tsp. baking powder	1 tsp. vanilla
1/4 tsp. salt	1/4 tsp. cream of tartar
1/2 C. butter or margarine, softened	1/3 C. sliced blanched almonds
1 1/4 C. sugar, divided	Filling (recipe follows)
4 eggs, separated, at room temperature	Whipped cream (optional)

Method:

Combine flour, baking powder and salt. In large bowl cream butter and 1/2 C. sugar until light and fluffy. Beat in egg yolks one at a time, beating well after each. Add dry ingredients, a third at a time, alternately with milk and vanilla, beginning and ending with dry ingredients. Spread evenly in 2 well-greased 9-inch round layer pans. Set aside.

In small bowl, beat egg whites until foamy; add cream of tartar and beat until soft peaks form. Gradually add 1/2 C. plus 2 T. sugar, beating until stiff peaks form. Lightly spreads over cake batter and sprinkle with almonds and remaining 2 T. sugar. Bake in preheated 350° oven 30 minutes or until meringue is golden. Cool in pans on racks 10 minutes; turn out on racks, meringue sides up, and cool thoroughly. To assemble, place on layer on cake plate, spread with Filling and top with second layer. Garnish with whipped cream. Refrigerate any leftovers.

Filling:

In saucepan combine 1/4 C. sugar and 2 tsp. cornstarch. Blend in 4 egg yolks and 1 C. sour cream. Stir over low heat until thick and bubbling. Remove from heat; stir in 1 tsp. vanilla and 1/2 tsp. almond extract. Chill well.

Serve with fresh raspberries. Makes 8 servings.

Ann Lee Carscadden (nee Croskery) of Edwards, married Dale, native of Russell in 1968 and they moved to Russell in 1974. Ann Lee is Treasurer of the Russell United Church Women's Association and can sometimes be found at work in the Russell Scotia Bank.

A budding bridge player and novice gourmet cook, mother of Rhonda and Sean, all make Ann Lee a very interesting person. If you cannot locate her at times, try the closest Flea Market.

50TH WEDDING ANNIVERSARY

Russell and Edith Phair of Russell, Ont. will celebrate their GOLDEN ANNIVERSARY on June 6, 1981. They will be delighted to greet all friends, relatives and neighbors at an afternoon tea in the Russell United Church Hall, Mill Street from 2 - 5 o'clock p.m. Best Wishes only.



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Opening Hours: Mon. to Thurs., 8 A.M. to 6 P.M.
 Fri. 8 A.M. to 9 P.M.
 Sat. 8:30 A.M. to 3 P.M.

