

Cupboards

by Margot McCallum

No chatter for you this month. Just recipes, as promised. With wishes for a Merry Christmas and a Happy New Year.

TOMATO JUICE FRAPPE

1 pint 2-ounce can tomato juice
1 small onion, sliced
Few celery leaves
Dash of Tabasco sauce
1/2 teaspoon salt
1 teaspoon unflavored gelatin
1 tablespoon cold water

Combine tomato juice, onion, celery leaves, Tabasco, and salt in saucepan. Bring to boil and simmer about 5 minutes. Strain.

Sprinkle gelatin over cold water and let stand 5 minutes. Add to hot tomato mixture and stir until dissolved. Cool.

Pour into refrigerator tray and freeze to a mush, stirring occasionally. Serve in sherbert glasses. Serves 6.

More party fare: Goodies for Christmas

PARTY SANDWICH LOAF

Prepare the following sandwich fillings: ham salad, cottage cheese and crushed pineapple, deviled eggs, and chicken salad.

Remove crusts from an unsliced loaf of enriched bread and cut lengthwise into five slices. Spread each bread slice with softened butter. Spread ham salad between first and second slices of bread;

cottage cheese and pineapple between second and third slices of bread; deviled egg between third and fourth slices; chicken salad between fourth and fifth slices.

Press loaf firmly together. Wrap in waxed paper and chill in refrigerator for an hour.

Frost top and sides of loaf with cream cheese softened with cream. Sprinkle with chopped nuts and place sliced radishes on top of loaf. Garnish platter with watercress. Cut into thick slices when serving.

Serves 10-12

BLITZ TORTE

1 1/3 cups sifted cake flour
1 1/3 teaspoons baking powder
1/8 teaspoon salt
1/2 cup shortening
1 1/2 cups sugar
4 eggs, separated
5 tablespoons milk or cream
1 teaspoon vanilla
1/2 teaspoon cinnamon
1/2 cup shredded blanched almonds

Mix and sift flour, baking powder, and salt 3 times.

Cream shortening. Gradually beat in 1/2 cup sugar. Add egg yolks, one at a time, beating after each addition until the mixture is light and fluffy.

Alternately add dry ingredients with milk, starting and ending with flour and beating after each addition until smooth.

Add vanilla. Spread batter in two 9-inch greased pans.

Beat egg whites until stiff. Gradually beat in 1 cup sugar and cinnamon. Spread in equal amounts on top of each layer. Sprinkle thickly with almonds.

Bake in slow oven (325°F.) 25 minutes. Increase heat to (350°F.) and bake 30 minutes longer.

Remove cake from pans. Cool. Put layers together with crushed sweetened fruit and whipped cream.

Serves 12 if layered. Serves 18 if single layers.

SHERRIED BUTTER-NUT DROPS

1 1/2 cups softened butter or margarine

1 3/4 cups sifted confectioners' sugar
1/4 teaspoon salt
3 1/3 cups sifted enriched flour
1/2 cup sherry or juice
1 cup finely chopped walnuts or pecans

Cream butter and sugar thoroughly and add salt.

Add flour alternately with wine, mixing well after each addition. Stir in nuts.

Drop by teaspoonfuls onto greased, floured cookie sheets.

Bake in moderate oven (350°F.) 20 to 25 minutes. Makes about 100.

HAWAIIAN PARTY CASSEROLE

2 cans (12 ounces each) luncheon meat, coarsely grated
1 No. 2 can pineapple slices, drained
5 teaspoons cornstarch
Juice drained from pineapple
1/2 cup sliced celery
1/2 cup finely chopped green pepper

2 pounds potatoes, pared and cooked

Reserve 3 slices pineapple and arrange layers of meat and remaining pineapple in 3-quart casserole.

Blend cornstarch with a little pineapple juice and add to remaining juice; cook until thickened, stirring constantly.

Add celery and green pepper to pineapple mixture and cook until crisply tender. Pour over contents of casserole.

Season and mash potatoes; place in 5 mounds around edge of casserole. Make a depression in each.

Arrange reserved pineapple slices in centre of casserole.

Bake in hot oven (400°F.) 35 to 40 minutes. Before serving dot potatoes with butter. Serves 6 to 8.

HUMPTY DUMPTY

From a slice of whole wheat bread, cut an egg-shaped piece attached at bottom end to a small rectangle of bread. Spread egg-shaped piece cut from enriched bread.

Decorate Humpty-Dumpty egg face with diamond shaped cucumber peel for eyes, a strip of raisin for the nose, pimento cut in half-moon shape for mouth, and a strip of pimento for belt.

To simulate a wall on which egg is sitting, pipe cream chesse across the rectangular section of bread, representing the cement between the bricks of a wall. Pipe cream cheese on the wall for Humpty Dumpty's legs.

Visiting

Friends from all over

by Dorothy Marquette

Mrs. David Roberts, Elwyn and Gwynfor are spending a few weeks with relatives in England.

Mr. and Mrs. Robert Gamble visited friends in Boston and Gloucester, Mass.

Mrs. Hilda White of Oshawa and Mr. Ronald Stewart of Toronto, were guests of Mr. and Mrs. Edgar Loucks.

Mrs. Donald Hay visited her brother and sister-in-law Mr. and Mrs. Norman Boyd of Cleveland, Ohio.

Mr. and Mrs. Atkinson and daughter, Mrs. John Pop of Kitchener, were weekend guests of Mrs. Robert Atkinson.

Mrs. Gordon Robinson of Winchester visited her daughter Mrs. Donald McLaren.

Mr. and Mrs. James Morrow of Windsor visited the former's sister Mrs. William Carscadden.

Mr. and Mrs. Hubert MacDonald and Keith were Sunday guests of Mr. and Mrs. M. Steele of L'Orignal.

Mr. Bruce Carscadden of Sudbury was a weekend visitor of his mother Mrs. William Carscadden.

Mrs. Eric Honey spent a few days with her parents Mr. and Mrs. Aubrey Nesbitt of Carleton Place.

Bozica Costigliola and Henry Chapin, of Ottawa, were Sunday evening guests of Dennis and Jude McGann.

Women's Institute

Food for all seasons

by Elma Sutherland

Instead of the regular meeting of Greely-Manotick Station Women's Institute, members and guests visited Pirjo-Liisa Fashions where the ladies bought clothing, with a discount being refunded to the branch.

On 23rd November, members met at the home of Mrs. May Harper, where the hostess and Mrs. Milton Payne demonstrated cooking skills learned at the adult training workshop "Food for All Seasons." The ladies were shown how to make egg noodle dough which was cut into noodles and made into ravioli pockets which were stuffed, boiled, sauced and eaten with much enjoyment.

On 24th November, members and friends attended the Orpheus production of "Brigadoon."

The next meeting will be the Christmas meeting to be held December 15th at the home of Mrs. Ann Loughlin.

FEDERATED W.I.

"Nothing is achieved before it is thoroughly attempted" said Janet Hiepleh, President of the Federated Women's Institute of Ontario at the annual meeting in Toronto. With this purpose in mind the Delegates representing the 27,000 members in Ontario passed a resolution requesting the Governments to help home owners, farmers, and small businesses refinance their debts by making loans available at a lower interest rate.

Honourable Lorne Henderson, Minister of Agriculture and Food congratulated the women for the leadership in their communities and spoke of the need for a better understanding of the farmer and his production.

It was fitting that the Federated Women's Institute of Canada should ask the members across our Country to promote Consumer-Relations programmes at this time.



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