

(cont. from Page 8)

**CHEESE RICE**

Boil ½ cup of rice for 15 minutes. run cold water through it and drain well. Beat 2 eggs well in a medium sized bowl. Add 1 cup grated old cheese 2 cups milk Salt and pepper Melt 2 tbsp butter in casserole Add rice Add egg mixture Stir well Put in 2 quart Casserole bake 300 Degrees 1 hour and 10 mins. This is very nice served with cold Ham and tossed salad

Mrs. L Attenborough  
265 Main St. West  
Stouffville

**COUNTRY STYLE CASSEROLE**

Brown ½ cup minced onion with 1 lb. ground beef. Stir in ½ cup corn syrup, 8 oz. can tomato sauce, 1/3 cup vinegar, 1 tbsp prepared mustard, 1 tsp worchestershire sauce 2 tsp salt, ¼ tsp pepper and oregano. Bring to a boil.

Cook 8 oz. pk noodles, spaghetti or macaroni as package directions. In a 2 qt casserole, arrange alternate layers with meat mixture and grated cheese. Top with 1 lb. can tomatoes and (cheese slices, optional). Bake at 350 F for ½ hour or until bubbly. Serves 6 to 8.

Mrs. Norman Kemp  
1143 Sherwood Forest Drive  
Markham

**CHICKEN BREASTS SUPREME**

8 large chicken breasts (boned)  
2 cups dairy sour cream  
½ cup lemon juice  
4 tps. worchestershire sauce  
4 tsp. celery salt  
2 tsp. paprika  
2 cloves garlic finely chopped  
1 tbsp. salt  
½ tsp. pepper  
1 ¼ cup dry bread crumbs  
1 cup butter

Cut chicken breasts in half, wipe dry with damp paper towel. In large bowl combine sour cream, with lemon juice, worchestershire, celery salt, paprika, garlic, salt and pepper

Add chicken to sour cream mixture, coating each piece well. Let stand covered in refrigerator over night.

Remove chicken next day, and roll in crumbs. Arrange in single layer in shallow pan. Melt butter, spoon half over chicken.

Bake uncovered at 350 for 1 hour. spoon rest of butter mixture over it and leave 15 minutes longer.

Serve with rice and a green vegetable and salad.

Any left overs are good warmed up, also can be eaten cold the next day.

Bev Spence  
Stouffville

**CHICKEN IN SOUR CREAM**

7 to 11 chicken breast halves  
1 large (or 2 - 10 ounce) cans cream of mushroom soup  
2 packages dry onion soup mix (I have cut it down to 1 ½ packages)  
½ pint dairy sour cream  
1 tablespoon lemon juice  
1 teaspoon dill seed butter  
Salt, pepper, paprika

Place chicken breasts in buttered baking dish, skin side up. Dot each with butter, sprinkle with salt, pepper and paprika. Combine remaining ingredients and pour over chicken.

Bake in 350 degree oven 1-¼ to 1-½ hours, or until chicken is tender and sauce is brown.

Serve with rice, green vegetable and tossed salad.

(Other pieces of chicken can be substituted for breasts)

Bev Spence  
Stouffville

**COMPANY STEW**

(Serves 8 or 9)  
3 lbs lean beef (round Steak) cut in servings  
½ pkg. of Lipton onion soup mix  
2 cans cream of mushroom soup  
¾ cup of sherry

Heat oven to 350 F when bubbly reduce to 325 F. Cook 3-4 hours, uncovered. The last ½ hour add 1 can sliced mushrooms and juice. Serve over hot broad noodles or rice.

Elizabeth Raven,  
77 Senator Reesor's Dr.,  
Markham

**GOURMET PORK CHOPS**

6 pork chops (butter fly chops)  
dash of pepper  
1 can mushroom soup  
1 ½ teaspoon rosemary  
1 package (3 ½ ounces) french fried onion rings  
2 tablespoons flour  
1 teaspoon salt  
¾ cup water  
½ teaspoon ginger

Coat chops with flour salt and pepper and brown. Place in casserole. Mix soup, water, ginger and rosemary, and pour over chops. Sprinkle ½ onion rings.

Cover and bake at 350 degrees for 50 minutes. Uncover, sprinkle rest of onion rings. Bake for 10 minutes more.

Remove meat to platter. Blend ½ cup sour cream (this is optional), into soup mixture and heat. Pour over meat.

Serve with rice and fresh asparagus.

Bev Spence  
Stouffville

**CHICKEN CASSEROLE**

1 package Uncle Ben's Wild Rice  
½ cup butter  
¾ cup flour  
1-10 oz. can sliced Mushrooms and chicken broth  
1-½ cups light cream  
3 cups cooked chicken (diced)  
¾ cups diced pimento  
2 lbs. parsley  
1 ½ tsp. salt  
¾ tsp. pepper  
½ cup slivered almonds

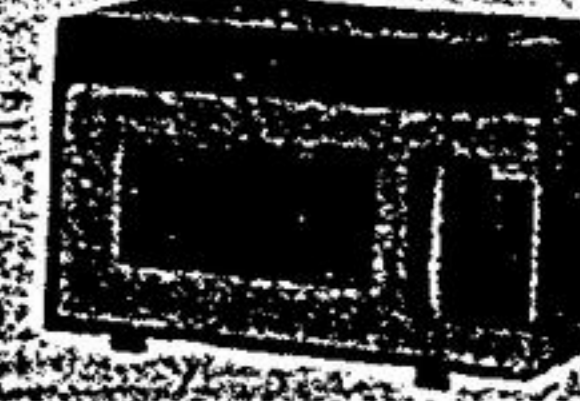
Method: Prepare rice according to directions and set aside. Melt butter, stir in flour till smooth. Drain mushrooms, save the liquid. Add chicken broth to mushroom liquid to measure 1 ½ cups.

Gradually stir into flour mixture and cook until it thickens. Add cream, wild rice, mushrooms, chicken, pimento and salt and pepper. Bake in dish for 30 mins. at 350 deg.

Mrs. Marry Heffernan  
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**Poached Eggs**

2 cups water  
½ teaspoon white vinegar  
½ a teaspoon salt  
2 eggs

1. Combine water, vinegar and salt in a deep 1 qt. non-metallic casserole.
2. Heat uncovered in Microwave Oven 2 minutes or until water mixture comes to a boil.
3. Carefully break eggs, 1 at a time, into the liquid.
4. Heat covered with plastic wrap in Microwave Oven 1 ¼ minutes.
5. Let stand, covered, 1 minute or until eggs reached desired degree of doneness.

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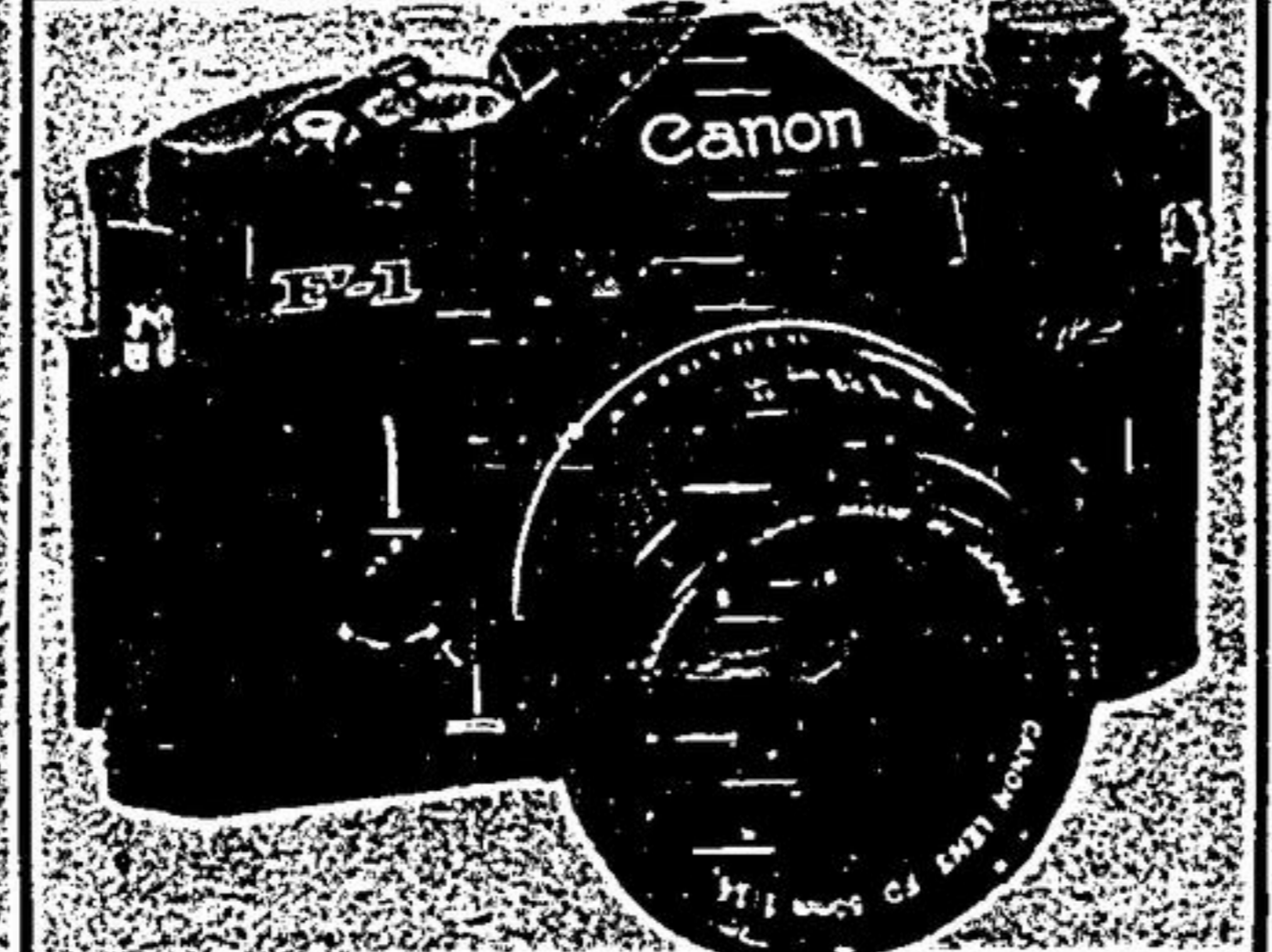
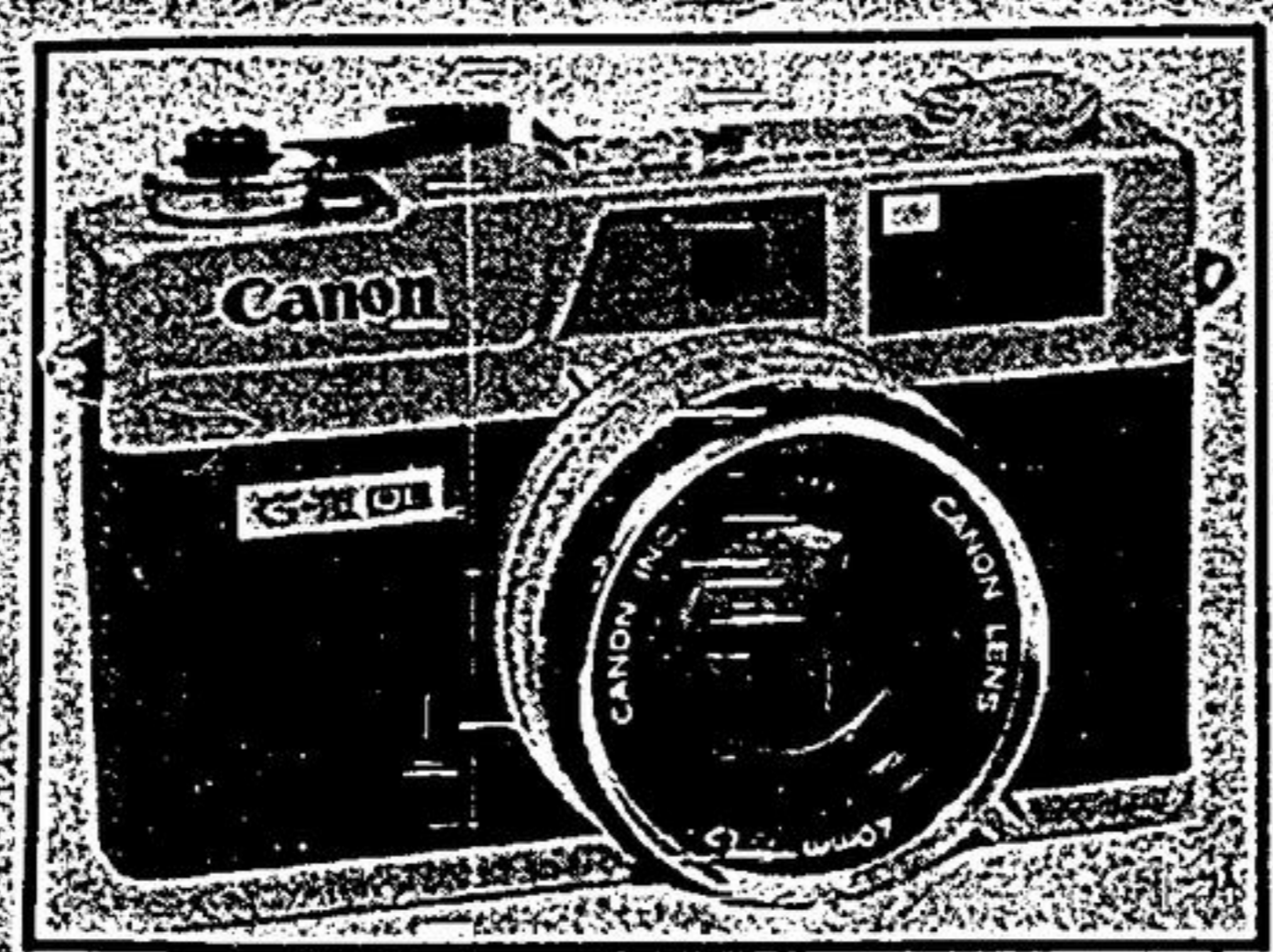


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