

Christmas DAYS REMAINING 32

The best way to get your message out before Christmas is through the Markham Economist & Sun and Stouffville Tribune. For details call your sales representative at 294-2200 or 640-2100.

EXPERIENCE **a COUNTRY Christmas** DAYS REMAINING 32

Sinsational chocolate mousse and meringue torte tastes and looks great

Courtesy of Baker's Chocolate
Makes four servings

Prep time: 30 minutes
Baking time: 90 minutes
Chilling time: 30 minutes

Meringue:

- 3 egg whites
- pinch of cream of tartar
- 3/4 cup sugar
- 1 tsp vanilla

Chocolate mousse:

- 4 squares Baker's semi-sweet chocolate, chopped
- 3 egg yolks
- 2 tbsp liqueur, orange, almond or coffee (optional)
- 1 cup whipping cream, whipped

Meringue:

• In a large bowl, beat egg whites with cream of tartar, until peak forms. Beat in sugar, one tablespoon at a time, until stiff peaks form. Beat in vanilla.

- Spread meringue on foil-lined baking sheet into 12, 3 1/2 inch discs.

• Bake at 225F for one and a half hours or until firm to the touch. Turn off oven and leave meringue in oven to dry.

Chocolate mousse:

• Melt chocolate in microwave on medium power for two minutes, stir until completely melted. Cool to room temperature.

• Stir in egg yolks and liqueur. Fold in whipped cream. Set aside.

To serve:

• Place one meringue disk on plate, spoon chocolate mousse over meringue, place another meringue disk on top and repeat layer ending with meringue.

- Serve with chocolate sauce and dust with icing sugar.

Chocolate sauce (optional):

- 4 squares Baker's semi-sweet chocolate, chopped
- 1/4 cup each water and sugar
- 2 tbsp butter
- 2 tbsp liqueur, orange, almond or coffee

• Melt chocolate with water over low heat, blend until mixture is completely smooth.

• Add sugar. Bring to boil over medium heat and boil two minutes, stirring constantly. Remove from heat, add butter and liqueur.

Tip: Meringue may be made up to two days ahead and stored in an airtight container.

Latcham Gallery Gift Shop

BEYOND

Unique, one-of-a-kind hand crafted creations to fill all your Christmas gift-giving needs.

The Latcham Gallery
6276 Main Street, Stouffville
(905) 640-8954

Wednesday, Friday, Saturday 10:00 am - 5:00 pm

Thursdays 10:00 am - 8:00 pm

Sundays 12:00 noon - 4:00 pm



Stouffville Lions Annual Christmas Donation Project

December 1st to December 15th, 1999

Donations of toys, gifts, non-perishable food items and new or good used clothing, will be collected and distributed to needy Stouffville families in time for Christmas by the Stouffville Lions.

DONATIONS MAY BE DROPPED OFF AT THE FOLLOWING LOCATIONS:

Canadian Imperial Bank of Commerce
6311 Main Street

Birker & Hassard Insurance Brokers Ltd
6262 Main Street

Markham - Stouffville Credit Union
6245 Main Street

The Co-operators Insurance
L.G. Irwin Agency Inc
6358 Main Street

The Tribune
37 Sandford Dr.,
Suite 306

Scotiabank
6323 Main Street

Toronto Dominion Bank • Toronto Dominion Bank
5892 Main St. 6212 Main St.

CONFIDENTIAL REFERRALS ARE APPRECIATED AND WILL BE PROCESSED WITH DISCRETION

For further information regarding donations or for confidential referrals, please contact:

Lion Cliff Aiken, 640-2153

Lion Carl Johnston, 640-5554

Project Chairman Lion Lorne Hurst, 640-4943



61 YEARS OF SERVICE
Watch For Other
Stouffville Lions Events
Thru The Holiday Season

GLAD TIDINGS! THE PERFECT GIFT!

Stouffville Therapeutic Centre

For Massage, Shiatsu & Reflexology

OFFERS:

CHRISTMAS GIFT CERTIFICATES

\$5.00 OFF

Regular One-Hour Sessions



Call: 642-4237

or Drop in at:

37 Sandford Drive,
Ste. 303, Stouffville



Meadowbrook Golf & Country Club

* Meadowbrook is the perfect place to host your Christmas luncheon, dinner party and dance

* Catering staff to look after all your specific wishes

* Personalized mouth-watering menus arranged with only you in mind

* We cater to any size group - from our intimate dining room to our decorated banquet room to host up to 150 - dance floor/DJ arrangements
* Personalized seating and table colours

* Banquet Room and dining room overlooking our private golf course with twinkling lights decorating the trees

* Ample Parking * Close to Highway 404

For further information and reservations please call 905-887-5801 or fax 905-887-5804

11939 Warden Avenue, Gormley

Wheels

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Markham
Economist & Sun and
Stouffville Tribune
every Thursday.
To advertise, contact
your sales

representative at
294-2200 or
640-2100.