

CRAB and MUSHROOM EN COQUILLE

1/4 Cup butter
 1 Pint mushrooms, cleaned and sliced
 1/4 Cup flour
 1 1/2 Cups dry white wine
 1 Cup sour cream
 1 1/2 Cups shredded Gruyere cheese
 1 1/2 lbs. crab meat, frozen or canned
 Salt and white pepper to taste
 Toasted slivered almonds

1. Sauté the mushrooms in the butter until just golden brown. Remove a few and reserve for garnish.

2. Sprinkle the flour over the remaining mushrooms. Stir-cook the roux until thick. Do not allow the roux to brown.

3. Remove from heat and slowly add the wine. Return to heat and stir-cook until mixture is thickened. Stir in shredded cheese. Stir-cook over low heat until cheese melts.

4. Add sour cream, crab meat, and season with salt and pepper. Do not allow mixture to boil.

5. Spoon mixture into 4 individual coquilles (shells) or shallow baking dishes. Garnish with reserved mushrooms and slivered almonds. Heat uncovered 10 - 15 minutes at 325°, just until bubbly. Serve immediately. If desired, coquilles can be prepared in advance and refrigerated. Increase baking time to 30 minutes.

CARAMEL PEARS

3 Large, firm pears
 6 Tbsp. brown sugar
 4 Tbsp. butter
 Kirsch Sauce

1. Cut pears in half, peel and core. Place the halves, cored side up, in a shallow baking pan.

2. Sprinkle the pears with brown sugar and dot each with butter. Bake at 450° 15 - 20 minutes, just until pears are tender. Baste the pears 3 - 4 times with the syrup that accumulates in the pan.

3. Remove the pears and place in individual dessert dishes, drizzling remaining syrup over the pear halves. Chill well.

4. At serving time, pour Kirsch sauce over the pears. If desired, pears can be topped with whipped cream.

KIRSCH SAUCE:

2 Egg yolks
 1 Whole egg
 6 Tbsp. sugar
 Dash salt
 1 1/2 Cups milk, scalded
 1 Tsp. vanilla
 1/4 Cup Kirsch *

1. Beat egg yolks, the whole egg, sugar and salt together in a heavy saucepan (not aluminum).

2. Gradually add milk, beating with a whisk constantly. Stir-cook over very low heat until sauce coats a metal spoon. Remove from heat immediately and place pan in a bowl of ice water. Stir until partially cooled, then stir in vanilla and Kirsch. Chill thoroughly. Yields: 2 Cups.

* Kirsch is a colourless liqueur made from cherries.

RIDEAU CANAL.

TENDERS

ASKED FOR

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—AND—

Filling with Stone,

Five Crib Piers and Two Abutments to carry the Super-structure of the Bridge to be built across an arm of water at the foot of the Locks,

JONES' FALLS

The plan and further particulars of the work can be seen on application to the Lockmaster of that Station. Tenders will have to be sent to the Rideau Canal Office on or before the 1st Nov., 1882.

The lowest or any Tender not necessarily accepted.

Rideau Canal Office,
Ottawa, Oct. 3rd, 1882.

To Mary J. Thayer - Jones Falls
Copy - June 20th 1974
R. Chapman

The contract for the above tender was awarded to Charles S. Burtch, grandfather of Herbert Burtch.

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