

## Cookery Corner

CANDLELIGHT DINNER  
FOR FOUR

### VEGETABLE SPEARS WITH CRAB DIP

- 1 Large green pepper
- 1 Cup sour cream
- 1 Can, 7½ oz, or 1 pkg. frozen crab meat thawed
- ½ Tsp. salt
- ¼ Tsp. garlic powder
- Grated lemon peel from ½ lemon
- Celery, carrot, cucumber sticks

1. Cut thin slice from stem end of pepper. Remove seeds and membranes. Set aside.

2. Place sour cream, crabmeat, salt, garlic powder and lemon peel in blender. Buzz on medium-high speed until smooth, about 45 seconds. Pour dip into prepared green pepper. (Note: Carefully pick over crabmeat, removing cartilage.)

3. Place the filled pepper on a platter. Arrange vegetable spears around the dip. Serves four.

### ROCK CORNISH HENS WITH FRUIT SAUCE

Allow 1 Cornish Hen, about 1 lb. each, per serving

- 1 Tblsp. onion salt
- ¼ Tsp. pepper
- ½ Cup butter, melted
- 2 Tblsp. wine vinegar or lemon juice
- 1 Tblsp. cornstarch
- Dash salt
- 1 Can, 11 oz, mandarin oranges, drained (reserve syrup)
- 1 Can, 10 oz, pitted bing cherries, drained (reserve syrup)
- 2 Tblsp. brandy

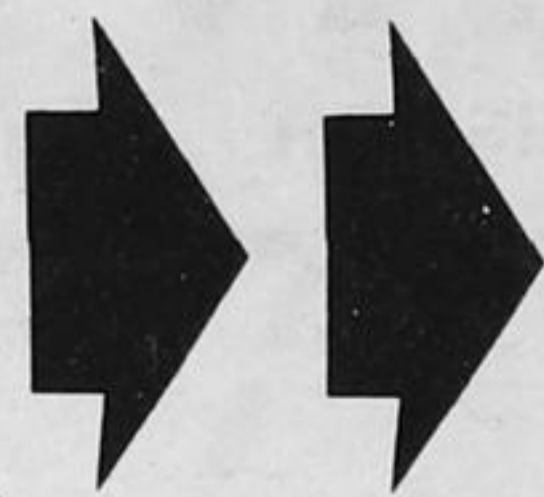
1. Thaw hens. Rinse under cold water. Dry thoroughly with paper towels.

## ANNOUNCEMENT

EFFECTIVE APRIL 1, 1979 THE NAME

**SOPER MOTOR SALES LIMITED**

HAS BEEN CHANGED TO



**ELGINVIEW  
MOTORS LTD.**

HWY 15 - OVERLOOKING ELGIN - 359-5230

TRY US FOR AN OUTSTANDING SELECTION AND GREAT VALUES  
IN BOTH NEW AND USED CARS AND TRUCKS.

ALSO TRY US FOR QUALITY BODY REPAIRS AND PAINTING.

DOUG MOULTON  
PRESIDENT.

### POTS de CREME

- 1 Bar, 4 oz, semi-sweet cooking chocolate
- 2 Tblsp. sugar
- ¾ Cup cream
- 2 Egg yolks, slightly beaten
- ½ Tsp. vanilla

1. Heat chocolate, sugar and cream over medium heat, stirring constantly, until chocolate is melted and mixture is smooth.

2. Remove from heat. Gradually beat into egg yolks. Stir in vanilla. Pour into pots de creme cups, demi-tasse cups or other small individual serving dishes. Chill thoroughly. If desired, garnish with whipped cream. Serves 4.

2. Combine onion salt and pepper. Rub cavities of hens with seasonings. Place hens, breast side up, on rack in open shallow roasting pan. Brush each with melted butter. Roast 50 - 60 minutes at 400°, basting hens occasionally.

3. Blend vinegar, cornstarch and salt in a small saucepan. Measure reserved syrups, adding water if necessary to make 1 cup. Stir syrup into cornstarch. Cook, stirring constantly until mixture comes to a boil and thickens. Cook 1 minute longer.

4. Stir fruits into sauce and heat through. Pour sauce into chafing dish over low flame. Warm the brandy, pour over the sauce and ignite. Serve the sauce with hens.

# GRAY'S SPORT CENTRE

NOW OWNED BY CY & CAROLINE JARDINE  
TELEPHONE 387-3134, HOME 387-3829

- FULL LINE OF HARDWARE NEEDS ◦ LAWNMOVERS (LAWNBOY) & GARDEN TILLERS
- GIFTS ◦ PANASONIC TV'S ◦ BOAT & MOTOR - SALES & RENTALS
- KITCHEN APPLIANCES ◦ FARM SUPPLIES ◦ LAWN & GARDEN SUPPLIES ◦
- SUPERIOR QUALITY PAINTS & PAINT ACCESSORIES ◦
- POWER TOOLS ◦ ◦ CHAIN SAWS ◦
- PLUMBING SUPPLIES ◦ CLOTHING ◦ WORK BOOTS ◦
- FISHING TACKLE ◦
- WALLPAPER ◦

Sandy will cut hair  
on  
Mon. Tues & Wed.

We look forward to your continued patronage!

WE'VE PROBABLY GOT IT ◦ ◦ ◦ ◦

JUST GIVE ME TIME TO FIND IT!