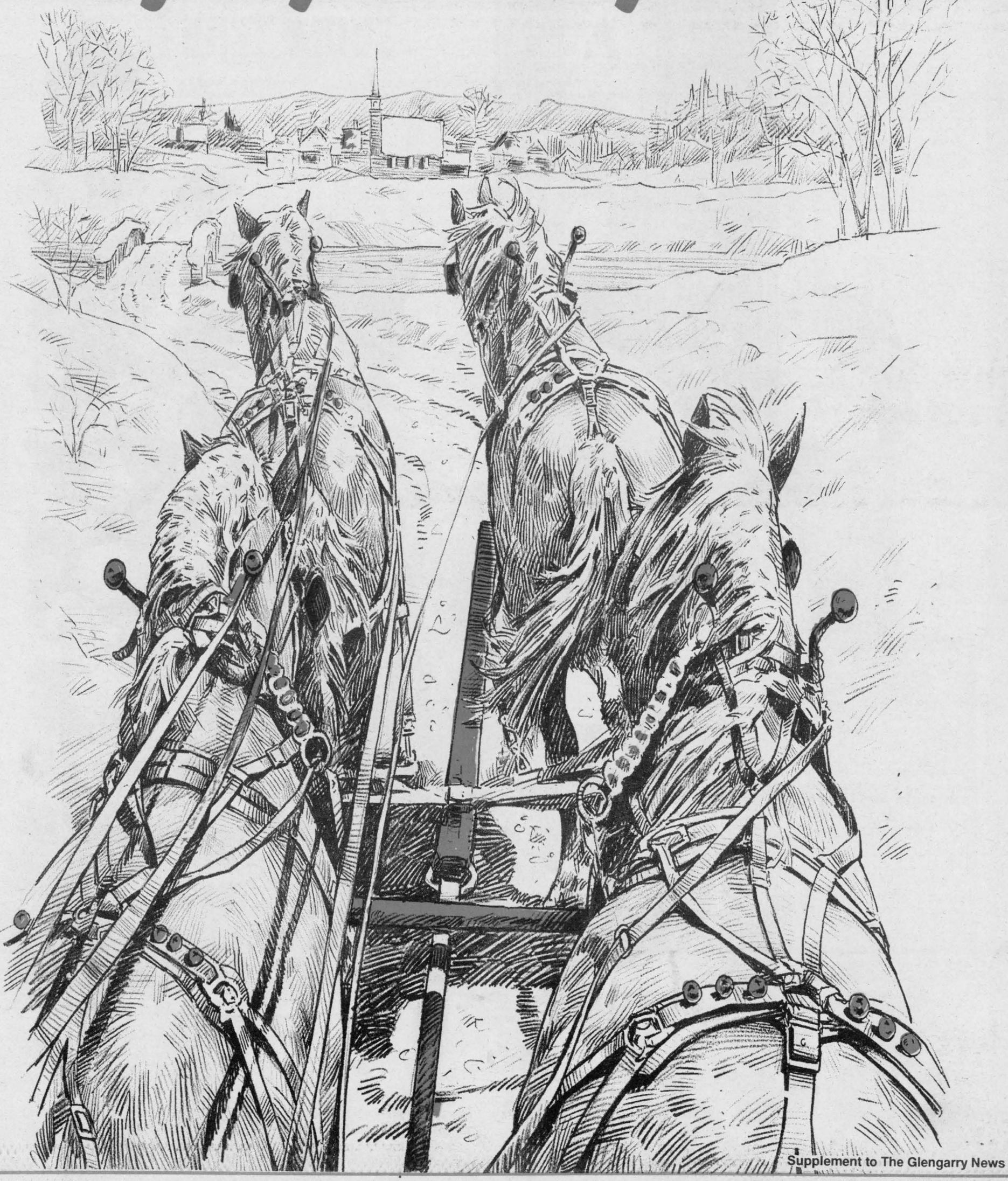
Glengarry's Holiday Favorites



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Packing and shipping food

Once you've baked your cookies, glazed the fruitcakes and prepared the snack mix, it's time to wrap your food attractively and safely. Be sure to choose the right cakes, breads and cookies for mailing. Foods to be mailed must be sturdy and should keep well. Soft drop, bar and fruit cookies are good travellers, as are fruit and pound cakes, and all kinds of breads. Give your crisper cookies and tender pies to neighbors and family nearby.

For Cookies: Use empty metal coffee or shortening tins for packing. Wrap two drop cookies back to back, but wrap bar cookies individually with foil, and then seal using cellophane tape.

For Breads and Cakes: Those should be sent in strong cardboard boxes, after you've wrapped your delicacies first in plastic wrap or strong plastic bags, and then again in aluminum foil.

To Pack: Line your containers with waterproof plastic wrap, wax paper or aluminum foil. As filler, use crumpled foil, or wax paper but not unsalted popcorn, which can become moldy, especially if the package is sent overseas.

Pack cookies close together in order to leave as little empty space as possible. Shifting will cause them to break. Place wrapped cakes and breads in a filler-lined box.

Add more filler to the container, packing it down to minimize shifting and breakage. The box should be so full that you have to use pressure to tape it shut.

If you can, wrap your package in corrugated cardboard, then a double layer of brown paper.

Label only the top with the address of your friend or family member.Write "Fragile" Handle With Care and Perishable. Keep from Heat on the top and on the sides of your package.

Send overseas packages by air whenever possible to avoid spoilage.

Good luck!

Hélène Levac,
R.R. #2, Alexandria.

Choc-Oat-Chip Cookies

1 cup (2 sticks) margarine or butter, softened
1-1/4 cups firmly packed brown sugar
1/2 cup granulated sugar
2 eggs
2 tbsps. milk
2 tsps. vanilla
1-3/4 cups all purpose flour
1 tsp. baking soda
1/2 tsp. salt
2-1/2 cups Quaker Oats (Quick or Old Fashioned) uncooked
One 12-oz. pkg. (2 cups) Nestle Tollhouse semi-sweet chocolate morsels
1 cup coarsely chopped nuts (optional)

Heat oven to 375°F. Beat margarine and sugar until creamy. Add eggs, milk and vanilla; beat well. Add flour, baking soda and salt; mix well. Stir in oats, chocolate morsels and nuts; mix well. Drop by rounded tbsps. onto greased cookie sheet. Bake 9 to 10 mins. for a chewy cooky or 12 to 13 mins. for a crisp cookie. Cool 1 minute on cookie sheet; remove to wire rack. Cool completely. About 5 dozen.

Denyse St. Denis,
RR 1, Alexandria.

Pecan Crunch

2 cups graham cracker crumbs
1/2 cup butter or margarine, melted
2 pkgs. (3.4 ounces each) instant vanilla pudding mix
2 cups milk
1 quart butter pecan ice cream, softened
1 carton (8 ounces) frozen whipped topping
2 Heath candy bars (1.4 ozs. each) crushed

Combine crumbs and butter in a bowl. Pat into the bottom of an ungreased 13x9x2" pan. Chill. In a mixing bowl, beat pudding mixes and milk until well blended, about 1 minutes. Fold in the ice cream and whipped topping. Spoon over crust. Sprinkle with crushed candy bars. Freeze. Thaw 20 minutes before serving.

Yield: 12-16 servings.

Denyse St. Denis,
RR 1, Alexandria.

Chocolate upside down cake

1 cup flour
2 tsps. baking powder
4-1/2 tsps. cocoa
1/4 tsp. salt
3/4 cup sugar
2 tblsps. melted butter
1/2 cup milk
1 tsp. vanilla

Combine above ingredients. Add 1/2 cup coarsely chopped walnuts (optional). Spread batter in 8x8 greased pan.

Mix together:
1/2 cup sugar
1/2 cup brown sugar
1/4 cup cocoa

Sprinkle this over batter. Pour one cup boiling water over top of cake and bake for 45 minutes in 350°F oven. This works very well doubled and baked in a 9x13 pan.

Rita MacLennan,
RR1, Glen Robertson.

Crispy Peanut Squares

1/2 cup firmly-packed brown sugar
1/2 cup peanut butter
1/2 cup corn syrup
1 cup roughly chopped peanuts
4 cups Kellogg's Rice Krispies
1 cup chocolate chips, melted

1. Combine sugar, peanut butter and corn syrup in a large saucepan. Cook over medium heat stirring constantly until mixture starts to bubble; 90°C (185°F).

2. Remove from heat and stir in peanuts and Rice Krispies, using two forks, mix until cereal is evenly coated.

3. Press warm mixture evenly and firmly into buttered 3.5 litre (13x9x2") rectangular pan. If desired, spread roughly with melted chocolate and cool.

Cut into squares when firm.

Yield: 24-5cm. (2") squares

Erin Beauchamp,
Vankleek Hill.

Macaroni Salad

Macaroni salad for 50
3lbs. fully cooked ham, cubed
3 lbs. macaroni, cooked, drained
1-1/2 lbs. shredded cheddar cheese
1 bag (20 ozs.) frozen peas, thawed
1 bunch celery, chopped
1 large onion, chopped
1 can (5-3/4 ozs.) olives, drained, sliced.

Dressing

1 qt. mayonnaise
1/2 bottle French salad dressing
2 ozs. vinegar
1/4 cup sugar
1/2 cup light cream
1 tsp. onion salt
1/2 tsp. each salt and pepper

Combine first seven ingredients. Combine all dressing ingredients. Pour over the ham mixture and toss. Refrigerate.

Berthe Seguin,
Alexandria.

Southern Cookies

28 single graham wafers
1 cup butter
1 cup firmly packed brown sugar
1 tsp. vanilla extract
1-1/3 cups chopped toasted pecans
8 oz. semi sweet chocolate chips

Preheat oven to 350°. Lightly butter 15-1/2x10-1/2x1" cookie sheet. Arrange graham crackers side by side, edges touching on prepared cookie sheet. Stir butter and brown sugar in medium saucepan over medium heat until butter melts and sugar dissolves. Mix in vanilla. Increase heat and boil one minute. Pour caramel mixture over graham crackers. Sprinkle with chopped pecans. Bake until caramel topping bubbles -- about 10 minutes. Remove from pan. Immediately sprinkle chocolate chips over cookies. Return to oven for one minute only. Then cool for 5 mins. Carefully transfer each cookie separately onto racks and cool completely.

Lucienne Diotte,
Fassifern.

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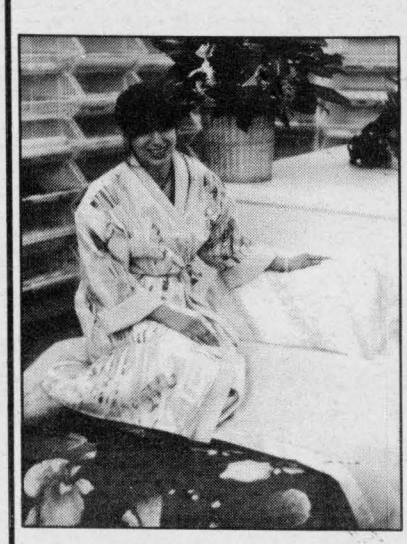

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Sue's Peanut Butter Bars

1/2 cup peanut butter
1/2 cup corn syrup
1/2 cup brown sugar, packed
4 tsps. butter
2 cups Rice Krispy cereal
1 cup peanuts (optional)

Heat the peanut butter, corn syrup, sugar and butter in saucepan over low heat. Stir as you heat it.

Combine cereal and peanuts in bowl. Pour hot mixture over top and mix together well. Press evenly in greased 8x8-inch pan and chill.

Icing

2/3 cup semi sweet chocolate chips
2 tbsps. butter

Melt chocolate chips and butter over low heat, mixing well. Spread over squares and chill.

Cut into squares and enjoy!

Sue Poirier, Alexandria.

Crunchy Chicken Salad

25 servings
8 cups shredded, cooked chicken
4 cups shredded lettuce
2 cups Julienned carrots
2 cups Julienned cucumbers
3/4 cup green onions, chopped
2 cups fresh bean sprouts

Dressing

4 tbsps. vegetable oil
4 tbsps. lemon juice
4 tbsps. sesame seeds, toasted
3 tbsps. soya sauce
1/2 tsp. salt and pepper
1/2 tsp. dry mustard
Hot pepper sauce to taste

Refrigerate. Just before serving, pour dressing over salad and toss gently.

This tasty dish uses less sugar, salt and fat.

Berthe Seguin, Alexandria.

Magic Cookie Bars

1/2 cup butter
1-1/2 cups graham wafer crumbs
1 can Eagle Brand sweetened condensed milk
1 cup semi sweet chocolate chips
1-1/3 cups flaked coconut
1 cup chopped nuts

Preheat oven to 350°F. In 13x9" baking pan melt butter in oven. Sprinkle crumbs over butter. Mix together and press into pan. Pour Eagle Brand evenly over crumbs. Sprinkle with chips then coconut and nuts. Press down firmly.

Bake 25 to 30 minutes or until lightly browned.

Cool before cutting.

Makes 24 bars.

Dorina Massie, RR 1, Alexandria.

Vegetable Dip

3 cups salad dressing (mayo)
1 cup sour cream
1 tsp. lemon juice
3 tbsps. dehydrated onion flakes
3/8 tsp. curry powder
1/2-3/4 cup parsley
1 tbsp. chives
1 tsp. Worcestershire sauce

Blend together vegetables.

I usually use this dip with: carrots, cauliflower, radishes, tomatoes (cherry), cucumbers, celery.

Eileen van Blankers, RR5, Alexandria.

Holiday Cranberry Eggnog

1 cup cranberry juice cocktail
1 cup milk
2 eggs
2 tbsps. sugar
1/4 tsp. vanilla

Place all ingredients in blender. Blend until smooth and fluffy.

Mary Couture, Greenfield.

Sugar Pie

9" unbaked pastry shell
1-1/2 cups brown sugar (packed)
1/3 cup flour
Pinch of salt
1/2 pt. (1-1/4 cups) whipping cream
1/4 cup milk

Combine brown sugar, flour and salt in saucepan. Mix well. Stir in cream and milk. Bring to a boil over med. heat, stirring constantly.

Pour cooled filling into unbaked shell.

Bake at 375°F about 30 minutes. Serve with unsweetened whipped cream and sprinkle with chopped nuts.

Louise Dubeau, Lancaster.

Cheddar Swiss Strata

6 cups French or Italian bread cut in 1" cubes
1 can cheddar cheese soup
1 cup milk
4 eggs beaten
1-1/2 cups shredded Swiss cheese

In greased 2 qt. oval baking dish arrange bread cubes.

In medium bowl, combine soup, milk and eggs. Stir in cheese. Pour over bread.

Cover and refrigerate overnight.

Uncover, bake at 350° for 40 minutes or until set. Serves 8.

Nancy Ripley, Greenfield.

No Bake Peanut Butter Crunch

1 cup light corn syrup
1 cup granulated sugar
1 jar (12 ozs.) crunchy peanut butter
6 cups Rice Krispies cereal

Heat and dissolve the sugar in the syrup over medium heat. Stir in peanut butter until smooth. Mix in cereal.

Turn into a buttered 8x12-inch pan and spread evenly.

When thoroughly cooled, cut into squares.

Yield: 2 dozen.

C. Brokx, Bainsville.

Quick Easy Casserole

One lb. raw hamburger in bottom of casserole dish. Put a handful of macaroni over the meat (spread fairly evenly).

Add 1 can kernel corn. Slice raw onion in a full row plus sliced raw potatoes. Add 1 can tomato soup.

Bake one to 1-1/2 hours in 350° oven. Take cover off for last 10-15 minutes.

Lucienne Diotte, Fassifern.

Potato Pie

1 lb. minced beef
1 chopped onion
2 cloves garlic, minced
1/4 tsp. each cumin, hot pepper flakes, oregano, salt
1 can (19 ozs.) tomatoes
1 pepper, diced
4 thinly sliced potatoes
1 tbsp. flour
1 tbsp. oil
1 cup shredded cheddar
2 green onions, sliced

In large skillet, cook minced onion and garlic over medium heat. Drain off fat. Stir in spices. Cook one minute, stir in tomatoes and cook 20 minutes until thick. Stir in pepper. In 11x7 inch baking pan, toss together potatoes, flour and oil. Spread evenly. Spoon meat mixture over top. Bake, covered in 350°F oven for about 45 minutes until potatoes are tender. Sprinkle with cheese and bake for 5 minutes until melted. Sprinkle with green onions. Serves 4.

V. Hardy, RR1, Dalkeith

Lemon Dessert

Crust:
1-3/4 cups flour
1 cup margarine
3/4 cup chopped walnuts
2 tbsps. sugar

Mix above and pat down in 9x13 pan. Bake at 350° for 25 minutes.

Filling:
Two 8-oz. pkgs. cream cheese, softened
1/2 cup powdered sugar
13 oz. cool whip
4 pkgs. instant lemon pudding and pie mix
5 cups whole milk
1/2 cup chopped walnuts

Cream the powdered sugar and cream cheese -- fold in one-half of the cool whip and spread on cooled crust.

Using your wire brush, heat the instant pudding and milk until thick -- then spread over the cream cheese mixture. Spread the remaining cool whip over the lemon mixture. Sprinkle nuts over all.

Prepare this the evening before serving. It is worth the time as you can serve 12 or 15 portions.

Beverly Norman, RR1, North Lancaster.



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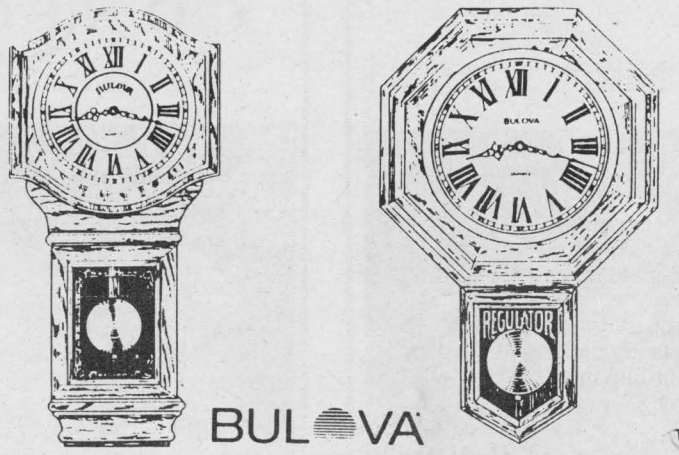

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Butter Tart Squares

1-1/2 cups all purpose flour
2 tbsps. granulated sugar
1/2 cup margarine
2 eggs
1-1/2 cups lightly packed brown sugar
1/4 cup melted margarine
1 tbsp. vinegar
1 tsp. all purpose flour
1 cup raisins

Combine flour and sugar in mixing bowl. Cut in margarine with pastry blender until crumbly. Press into 9" square cake pan. Bake at 350°F for 10 minutes. Cool 10 minutes.

Beat eggs and brown sugar together in small bowl with electric mixer until light and fluffy. Stir in remaining ingredients. Pour over crust. Bake at 350°F for 20-25 minutes or just until set and golden.

Cool and cut into squares.

Eileen van Blankers, RR5, Alexandria.

Potato Pancakes

2 cups grated potatoes, firmly packed, (about 3 large)
1/2 small onion, grated
1/2 tsp. salt
1/8 tsp. pepper
1 egg lightly beaten
2 tbsps. dry bread crumbs or flour
Bacon drippings, butter or shortening

Grate peeled potatoes and onions on a grater and drain thoroughly. Stir in remaining ingredients, except last item.

Heat bacon drippings or other in a frying pan until hot, and add spoonsful of the potato mixture. Spread lightly and fry until underside is brown and crispy. Turn carefully and fry second side. Makes 8 small pancakes.

Serve with applesauce.

Mrs. Hildred Brown, Vankleek Hill.

Chicken or Turkey Tetrazzini

4 chicken breasts or sliced turkey breast
4 tbsps. butter
1/4 cup white wine (can use apple juice)
1-1/2 cup mushrooms
1/2 tsp. salt
1/4 tsp. pepper

Bone chicken and cut into strips. Brown chicken in butter, add wine and mushrooms, salt and pepper.

Simmer until meat is tender.

Lorna Chapman, Glen Sandfield.

Giant Mushroom Caps

Serve these to accompany your roast beef dinner.

12 very large fresh mushrooms
1/4 cup sour cream
1 tbsp. Dijon mustard
1 tbsp. prepared horseradish
1/4 cup sour cream
1 tbsp. steak sauce
Snipped chives for garnish

Wash mushroom caps. Remove stems. Place mushroom caps, hollow side up in 10x6x1-1/2" baking dish.

In small bowl combine the first 1/4 cup sour cream, the Dijon mustard and horseradish; mix well and spoon onto six mushroom caps. Then combine the remaining 1/4 cup sour cream, mix well and spoon into remaining six mushroom caps.

Top with snipped chives. Bake at 325° for 15 minutes.

Beverly Norman, RR1, North Lancaster.

P-Nutty Warmup

1/2 cup liquid honey
1/3 cup smooth peanut butter
4 cups milk
nutmeg (optional)

In a saucepan combine honey and peanut butter; gradually stir in milk.

Cook over medium heat, stirring constantly until mixture is hot.

Pour into mugs and sprinkle with nutmeg.

K. Gadbois, RR1, Alexandria.

Cookies

1 cup butter or margarine
1 cup brown sugar
1 cup white sugar
2 eggs
1 tsp. vanilla
1-1/2 cup flour
1 tsp. soda
1 tsp. salt
3 cups oatmeal

Refrigerate till cool; then cook at 300°. Drop in spoonsful.

Louise Dubeau, Lancaster.

Brown Sugar Candy

4 cups brown sugar
2 tbsps. flour
2 tbsps. baking powder
Mix all together.
1 cup cream
4 tbsps. butter
1/2 cup nuts

Boil 15 to 20 minutes. Put in a buttered pan. Cut while warm.

Dorina Massie, RR 1, Alexandria.

Special lemon broiled chicken breasts

INGREDIENTS:

1. Six fresh split chicken breasts.
2. Garlic powder.
3. Fresh ground black pepper.
4. Rosemary.
5. Marjoram.
6. Oregano if desired. [optional]
7. One lemon cut in half.
8. "Lowry's" seasoned salt.

INSTRUCTIONS:

Wash the chicken in cold water and do not dry. Lay in a flat roasting pan skin side up. Season in this order with fresh black pepper, garlic powder, seasoned salt, rosemary and marjoram. Oregano is optional. Turn chicken over and repeat the same process. Place in a pre-heated oven set to broil or your highest setting with the rack close to the flame or element and let cook skin side down until golden brown.Turn chicken over with the skin side up and cook until dark golden brown.When finished pull rack with pan out and squeeze the fresh lemon halves all over the top of the breasts.Do not take the chicken out of the oven first, pull rack and squeeze while chicken is at it's hottest! Place two chicken breasts on each plate with thin end facing each other and pour remaining juice all over each breast until circle at bottom of plate is just covered. Serves six to eight. Excellent with boiled new potatoes,quatered and topped with melted butter with parsley and a few sprinkles of course salt.

Pound cake

1-1/4 cup butter (softened)
1-1/2 cup granulated sugar
4 eggs
2-1/2 cups flour
1-1/2 tsps. baking powder
1/4 tsp. ground nutmeg
1/4 tsp. salt
1 tsp. vanilla
1/2 cup milk or evaporated milk.

Cook at 350° for 55-65 minutes until golden brown.

Alice Dubeau, Lancaster

Easy Peanut Butter Fudge

Prepare 8-inch square pan lined with wax paper.

12 ozs. milk chocolate morsels
12 ozs. crunchy peanut butter
12 ozs. can sweetened condensed milk

Melt chocolate and peanut butter in top of a double boiler. Remove from heat and stir in milk.

Pour into an 8x8-inch pan, which has been lined with waxed paper. Cut into 1-inch pieces.

Yield: 1-1/2 pounds.

Caroline Brokx, Bainsville.

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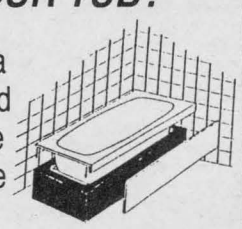

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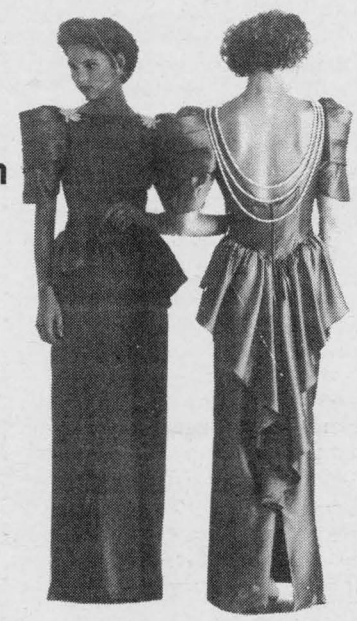

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Cranberry-Raspberry Pie

2 cups cranberries, chopped
10 ozs. frozen raspberries
1/2 tsp. almond flavoring
1-1/4 cup sugar
2 tbsps. minute tapioca
Mix well and pour in unbaked pie shell.
Top with:
1 cup flour
1 cup sugar
1/2 cup butter
Mix well.
Bake at 350°F for 50-60 minutes.

Evelyn Ward, Dalkeith.

Crunchy Chicken Legs

Lovely hot or cold.
Marinate for 2 hours:
chicken legs skinned
1/2 cup honey,
1 tsp. ginger
dark salt
1 tbsp. vinegar
1 tbsp. chili sauce
1 crushed garlic clove
Bake 40 minutes at 350°.
Shake chicken legs out of marinade in 2 cups crushed cornflakes.

Mrs. Ruth MacGillivray, Dalkeith.

Sucre a la Creme

1 petite can Carnation milk
3 tasse sucre brun
Cuire au four micro-onde couvert de Saran Wrap pendant 9 minutes
Ajouter 1/2 ou moin de beurre, 1 tasse de sucre a glacage, 1/2 tsp. vanilla.
Battre 5 minutes.
Ajouter des noix (optionel)
P.S. Le moin de beurre, le plus dur sera le sucre a la creme.

Dianne Larocque, Glen Robertson.

Brownies

1/2 cup butter
1 cup white sugar
2 ozs. unsweetened chocolate
2 eggs
1/2 cup flour
1/2 cup walnuts
1/2 tsp. baking powder
Mix together. Bake at 350°F for 20 minutes.

Kateri Dubeau, Lancaster.

Blueberry Coffee Bread

Bake at 350° for 1 hour. Makes one loaf.
1/3 cup vegetable shortening
1 cup sugar
2 eggs
1/3 cup honey
Rind of 1 lemon, grated
1/2 cup brewed coffee
2-1/2 cup all purpose flour
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1/2 tsp. ground cinnamon
2 cups frozen blueberries

Preheat the oven to moderate 350°. Grease and flour a 9x5, 3-inch loaf pan. Beat the shortening and the sugar until fluffy in a large bowl with an electric mixer at high speed. Beat in the eggs, one at a time.

Lower speed, stir in the honey, lemon rind and coffee. Sift in the flour, baking powder, baking soda, salt and blueberries. Pour into the prepared loaf pan.

Bake in the preheated oven (350°) for one hour, or until a wooden pick inserted into the centre comes out clean.

Cool in the pan on a wire rack for 10 minutes then loosen around the edges with a knife. Cool on the rack. Cut into thin slices. Serve with cream cheese, blueberry preserves or peach jam.

Hélène Levac, R.R. #2, Alexandria.

Zucchini Raisin Bars

2 eggs
1 cup brown sugar
1/2 cup margarine melted
1 tbsp. water
1 tsp. vanilla
1 cup white flour
1 tsp. salt
1 tsp. baking soda
1-1/2 cups bran cereal
1 cup raisins
1 cup shredded coconut
3 cups coarsely grated zucchini

1. Beat eggs in large bowl, gradually add sugar, then add vanilla, margarine and water.
2. Mix dry ingredients. Beat into liquid mixture, add raisins, coconut and zucchini.
3. Bake in 9x13 pan for 40 minutes at 350°.

Makes 24 two-inch bars.

Lorna Chapman, Glen Sandfield.

Fruit juices, bottled water is a natural for holiday entertaining

Create a splash this holiday season by tempting your guests with alcohol-free beverages that are low in calories and high on taste!

Health-conscious friends will appreciate a well-stocked bar of fruit juices and bottled water. Start with a variety of bottled waters including sparkling, non-sparkling, and flavored with fruit essence. Pour cold bottled water into frosted glass pitchers or arrange single-serving bottles of water in a large bucket of ice.

Add fruit to the formula

Add a fresh fruit juice selection by rotating pitchers of your favorites from refrigerator to bar top, ensuring a well chilled beverage for every glass. Fruit juices like these will add just the right flavor to your sparkling and non-sparkling bottled water selection: orange, pineapple, grapefruit, cranberry, grape, passion fruit, papaya juice, pink grapefruit, pure lemon and lime juices.

Don't forget to garnish

Lemon, lime and orange slices are natural beverage-beautifiers. More exotic fruits add intrigue, such as kiwis, pineapples, strawberries, grapes, and maraschino cherries. A few drops of bitters will also work well to add some holiday cheer!

Mixing made easy

Be sure to have all the tools on hand to make the mixing job easy. Start with a variety of glassware including the following types: collins, highball, old-fashioned, beer mugs, pousse cafe, red wine, white wine, champagne flutes, brandy sniffers, and punch cups. Other basics you will need: a glass stirrer or long spoon, a small sheering knife for cutting fruit, a fruit juice extractor, some measuring spoons, an ice bucket with tongs, and a heavy mixing glass, shaker or blender.

Lemon Oat Butter Lacies

2 cups margarine, softened
1 cup sugar
2 cups all purpose flour
3 cups Quaker oats (Old fashioned, uncooked)
1 tbsp. grated lemon peel
1 tsp. vanilla
powdered sugar

Beat margarine and sugar until creamy. Add remaining ingredients except powdered sugar; mix well. Cover; chill 30 minutes.

Heat oven to 350°F. Shape dough into 1-inch balls; place on ungreased cookie sheet. Flatten with bottom of glass dipped in powdered sugar. Bake 12 to 15 minutes or until edges are light golden brown.

Cool 1 minute on cookies sheet; remove to wire rack.

Cool completely. Sprinkle with powdered sugar, if desired.

About 4-1/2 dozen.

Ginette Gareau, RR2, Alexandria.

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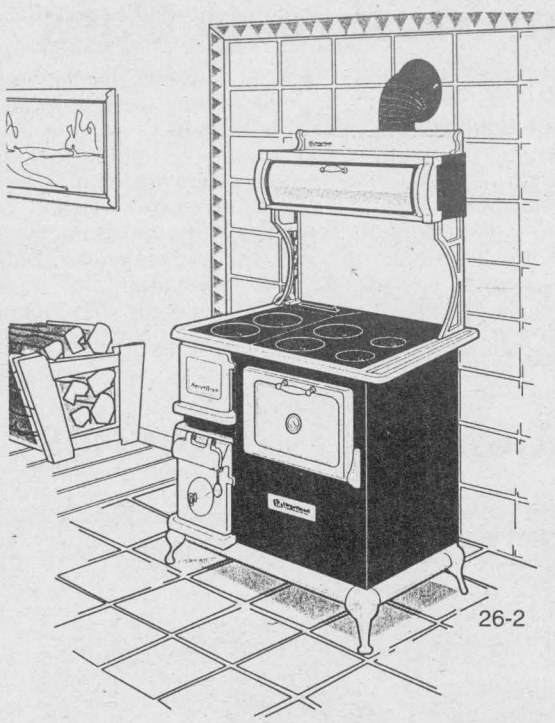

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1 — Angels We Have Heard on High

Angles we have heard on high,
Sweetly singing o'er the plains
And the mountains in reply
Echoing their joyous strains.
CHORUS:
Gloria, in excelsis Deo.
Gloria, in excelsis Deo.
Shepherds, why this jubilee?
Why your joyous strains prolong?
What the gladsome tidings be
Which inspire your heavenly song?
Come to Bethlehem and see
Him whose birth the angels sing.
Come and adore on bended knee
Christ the Lord, the newborn King.

2 — We Three Kings

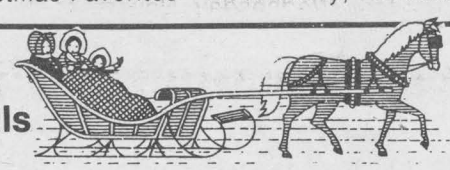
We three Kings of Orient are,
Bearing gifts we traverse afar,
Field and fountain, moor and mountain,
Following yonder star.
REFRAIN:
O star of wonder, star of night,
Star of royal beauty bright;
Westward leading, still proceeding,
Guide us to that perfect light.
Born a King on Bethlehem's plain,
Gold I bring to crown him again,
King forever, ceasing never,
Over us all to reign.
Frankincense to offer have I,
Incense owns a Deity nigh,
Prayer and praising, all men raising,
Worship Him, God most high.
Myrrh is mine, its bitter perfume
Breathes a life of gathering gloom;
Sorrowing, sighing, bleeding, dying,
Sealed in the stone-cold tomb.
Glorious now behold him arise,
King and God, and Sacrifice!
Alleulia! Alleulia!
Earth to the heavens replies.

3 — Le Reveillon du Jour de l'An

On m'avait invité à réveillonner
Pour fêter l'arrivée de la nouvelle année
Moi qui es toujours gai, je n'ai pas refusé
Et à mon arrivée j'ai entendu chanter,
Ah que c'est bon prendre un verre de bière,
Avec la cuisinière dans un p'tit coin noir
Et si c'est bon, bon à l'oréal
Y'a pas de mal là dans l'temps du Jour de l'An
Mais il est arrivé, on lui souhaite la Bonne Année
La bière est de cote et on prend du Brandy, on a tous mangé
Je me suis enivré, et toute la Sainte journée
Je me mets à murmurer
Ah que c'est si bon, bon . . .

4 — Santa Claus is Comin' to Town

CHORUS:
You better watch out, you better not cry
Better not pout, I'm telling you why:
Santa Claus is comin' to town.
He's making a list and checking it twice,
Gonna find out who's naughty and nice,
Santa Claus is comin' to town.
He sees you when you're sleepin',
He knows when you're awake,
He knows if you've been bad or good,
So be good for goodness sake.
Oh! You better watch out, you better not cry,
Better not pout, I'm telling you why:
Santa Claus is coming to town.
1. I just came back from a lovely trip
Along the Milky Way,
I stopped off at the North Pole
To spend a holiday;
I called on dear old Santa Claus
To see what I could see,
He took me to his workshop
And told his plans to me. So,
Chorus
2. Now Santa is a busy man,
He has no time to play,
He's got millions of stockings
To fill on Christmas day;
You'd better write your letter now
And mail it right away,
Because he's getting ready
His reindeers and his sleigh. So,



5 — Jingle Bells

CHORUS
Jingle bells, jingle bells
Jingle all the way
O what fun it is to ride
In a one-horse-open-sleigh.
1. A day or two ago,
I thought I'd take a ride
And soon Miss Fanny Bright
Was seated by my side,
The horse was lean and lank,
Misfortune seemed his lot,
We ran into a drifted bank,
And we, we got upsot!
CHORUS
2. Dashing through the snow
In a one-horse-open-sleigh,
O'er the fields we go,
Laughing all the way,
Bells on bob-tail ring,
Making spirits bright
What fun it is to ride, and
Sing a sleighing song tonight!

6 — Away in a Manger

Away in a manger,
No crib for a bed,
The little Lord Jesus
Laid down His sweet head.
The stars in the bright sky
Looked down where He lay,
The little Lord Jesus
Asleep on the hay.
The cattle are lowing,
The Baby awakes,
But little Lord Jesus
No crying He makes.
I love Thee, Lord Jesus;
Look down from the sky,
And stay by my side
Until morning is nigh.
Be near me, Lord Jesus,
I ask Thee to stay
Close by me forever,
And love me,I pray.
Bless all the dear children
In Thy tender care,
And fit us for heaven
To live with thee there.

7 — Winter Wonderland

Over the ground lies a mantle of white,
A Heaven of diamonds shine down thru the night
Two hearts are thrilling in spite
of the chill in the weather.
Love knows no season, Love knows no clime,
Romance can blossom any old time,
Here in the open, we're walking
and hoping together.
Chorus
Sleighbells ring, are you listening?
In the lane, snow is glistening,
A beautiful sight, we're happy tonight,
Waling in a winter wonderland
Gone away is the blue bird,
Here to stay is a new bird,
He sings a love song, as we go along,
Walking in a winter wonderland.
In the meadow we can build a snowman,
Then pretend that he is Parson Brown,
He'll say "Are you married?"
We'll say "No, man! But you can do the job when you're in town!"...
Later on we'll conspire
As we dream by the fire,
The face unafraid, the plans that we made,
Walking in the winter wonderland!

8 — White Christmas

The sun is shining, the grass is green,
The orange and palm trees sway,
There's never been such a day
In Beverly Hills, L.A.
But it's December, the twenty-fourth,
And I'm longing to be up north.
Chorus
I'm dreaming of a White Christmas
Just like the ones I used to know,
Where the tree tops glisten
And children listen
To hear sleighbells in the snow.
I'm dreaming of a White Christmas
With ev'ry Christmas card I write.
May your days be merry and bright,
And may all your Christmases be white.

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9 — What Child Is This

What child is this, who,laid to rest,
On Mary's lap is sleeping?
Whom angels greet with anthems sweet,
While shepherds watch are keeping?
CHORUS:
This, this is Christ the King;
Whom shepherds guard and angels sing:
Haste, haste to bring Him laud,
The Babe, the son of Mary!

10 — Joy To The World

Joy to the world! The Lord is come!
Let earth receive her King;
Let every heart prepare Him room,
And Heaven and nature sing.

Joy to the earth! The Saviour reigns,
Let men their songs employ;
While fields and floods,
Rocks, hills and glades
Repeat the sounding joy.

No more let sins and sorrows grow
Nor thorns infest the ground,
He comes to make his blessings flow
Far as the curse is found.

He rules the earth with truth and grace,
And makes the nations prove
The glories of His righteousness,
And wonders of His Love.

11 — O Come All Ye Faithful

O Come, All Ye faithful!
Joyful and triumphant,
O come ye, O come ye to Bethlehem,
Come and behold Him,
Born, the King of angels;
O come, let us adore Him, Christ the Lord.

God of God.
Light of Light.
Lo! He abhors not the Virgin's womb;
Very God,
Begotten, not created;
O come let us adore Him, Christ the Lord.

Sing, choirs of angels,
Sing in exultation,
Sing, all ye citizens of Heaven above;
"Glory to God
In the highest;"
O come let us adore Him,Christ the Lord.

Yea, Lord we greet Thee,
Born this happy morning
Jesus, to Thee be glory given;
Word of the Father, Now in flesh appearing;
O come, let us adore Him, Christ the Lord.

12 — Mon Beau Sapin

1. Mon beau sapin, roi des forêts,
Que j'aime ta parure!
Quand par l'hiver, bois et guérêts
Sont dépouillés de leurs attraits,
Mon beau sapin, roi des forêts,
Tu gardes ta parure.

2. Toi que Noël planta chez nous
Au saint anniversaire,
Joli sapin, comme ils sont doux,
Et tes bonbons et tes joujoux,
Toi que Noël planta chez nous,
Par les mains de ma mère.

3. Mon beau sapin, tes verts sommets
Et leur fidèle ombrage,
De la foi qui ne ment jamais,
De la constance et de la paix,
Mon beau sapin, tes verts sommets
M'offrent la douce image.

13 — Il est né Divin Enfant

REFRAIN
Il est né, le divin Enfant!
Jouez, hautbois, résonnez, musettes;
Il est né, le divin Enfant;
Chantons tous son avènement.

1. Depuis plus de quatre mille ans
Nous le promettaient les prophètes:
Depuis plus de quatre mille ans
Nous attendions cet heureux temps!
REFRAIN:

2. Ah! Qu'il est beau, qu'il est charmant!
Ah! ques ses grâces sont parfaites!
Ah! qu'il est beau, qu'il est charmant!
Qu'il est doux, ce divin enfant!
REFRAIN

3. Une étable est son logement,
Un peu de paille est sa couchette;
Une étable est son logement:
Pour un Dieu, quel abaissement!
REFRAIN

4. O Jésus! O roi tout-puissant!
Tout petit enfant que vous êtes,
O Jésus! O roi tout-puissant!
Régnez sur nous entièrement.
REFRAIN

14 — Star of the East

Star of the East,
Oh Bethlehem's star,
Guiding us on the Heaven afar!
Sorrow and grief and lull'd by thy light,
Thou hope of each mortal,
In death's lonely night!
Oh star that leads to God above!
Whose rays are Peace and Joy and Love
Watch o'er us still till life hath ceased,
Beam on, bright star, sweet Bethlehem star.

15 — Shepherds In The Fields Abiding

Shepherds in the field abiding,
Tell us, when the seraph bright
Greeting you with wondrous tidings
What you saw and heard that night.
REFRAIN:
Gloria, in excelsis Deo.
Gloria, in excelsis Deo.
Gloria, in excelsis Deo.

We behold (it is fable)
God incarnate, King of bless,
Swathed and cradled in a stable,
And the angel strain was this:
REFRAIN:
Choristers on high were singing,
Jesus and His Virgin-birth.
Heavenly bells the while a-ringing,
"Peace, good will to men on earth".
REFRAIN:
Thanks, good herdsmen, true your story,
Have with you to Bethlehem;
Angels hymn the King of glory
Carol we with you and them.
REFRAIN:

16 — O Little Town of Bethlehem

O little town of Bethlehem
How still we see thee lie!
Above thy deep and dreamless sleep
The silent stars go buy;
Yet in thy dark stareets shineth
The everlasting Light;
The hopes and fears of all the years
Are met in thee tonight.

For Christ is born of Mary;
And gathered all above,
While mortals sleep, the angels keep
Their watch of wondering love.
O morning str, together
Proclaim the holy birth,
And praises sing to God the King,
And peace to men on earth.

How silently how silently,
The wonderous gift is given!
So God imparts to human hearts
The blessings of His heaven.
No ear may hear His coming;
But in this world of sin,
Where meek souls will receive Him, still
The dear Christ enters in.

O holy Child of Bethlehem,
Descend to us, we pray;
Cast out our sin, and enter in;
Be born in us today.
We hear the Christmas angels
The great glad tidings tell;
O come to us, abide with us,
Our Lord Emmanuel.

17 — Noël a la Campagne

Comme nous sommes des bons Habitants,
Envoye, Envoye la p'tite jument
Le jour de Noël est important.
Envoye la p'tite toute p'tite
Envoye, envoye la p'tite jument,
Le jour de Noël est important.
Envoye, envoye la p'tite jument,
En cas de beau temps, mauvais temps
Envoye, envoye la p'tite toute p'tite
Envoye, envoye la p'tite jument.
En cas du beau temps, mauvais temps,
Envoye, envoye la p'tite jument,
A la messe de minuit on se rend
Envoye, envoye la p'tite toute p'tite
Envoye, envoye la p'tite jument.
A la messe de minuit on se rend
Envoye, envoye la p'tite jument
On s'en retourne tous content
Envoye, envoye la p'tite toute p'tite
Envoye, envoye la p'tite jument.
On s'en retourne tous content,
Envoye, envoye la p'tite jument
Avec tous nos amis du rangs
Envoye, envoye la p'tite toute p'tite
Envoye, envoye la p'tite jument.
Avec tous nos amis du rangs,
Envoye, envoye la p'tite jument.
On vas fêter cet événement
Envoye, envoye la p'tite toute p'tite
Envoye, envoye la p'tite jument.

18 — While Shepherds Watched

While shepherds watched their flocks by night,
All seated on the ground,
The angel of the Lord came down,
And glory shone around.
"Fear Not," said he (for mighty dread had seized their troubled minds);
"Glad tidings of great joy I bring
To you and all mankind."

"To you in David's town, this day
Is born of David's line
A Saviour, who is Christ the Lord;
And this shall be the sign.
The heavenly Babe you there shall find
To human view displayed,
All meanly wrapped in swaddling bands
And in a manger laid."

Thus spake the Seraph and forthwith
Appeared a shining throng
Of angels praising God who thus
Addressed their joyful song.
"All glory be to God on high,
And to the earth be peace,
Goodwill henceforth from Heaven to men
Begin and never cease."

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19 — Trois Anges Sont Venus

Trois anges sont venus ce soir
M'apporter de bien belles choses;
L'un d'eux avait un encensoir,
L'autre avait un chapeau de roses.
Et le troisième avait en main
Une robe toute fleurie
De perles, d'or et de jasmin,
Comme en a Madame Marie!
Noël! Noël! Nous venons du ciel
t'apporter ce que tu désires,
Car le bon Dieu Au fond du ciel bleu
Est chagrin lorsque tu soupires!
Veux-tu le bel encensoir d'or,
Ou la rose éclose en couronne?
Veux-tu la robe, ou bien encore
Un collier où l'argent fleuronne?
Veux-tu des fruits du Paradis
Ou du blé des célestes granges?
Ou comme les bergers, jadis,
Veux-tu voir Jésus dans ses langes?
Noël! Noël! Retournez au ciel,
Mes beaux anges, à l'instant même;
Dans le ciel bleu
Demandez à Dieu
Le bonneur pour celui que j'aime!

20 — L'enfant Au Tambour

Sur la route...
Petit tambour s'en va...
Il sent son coeur qui bat...
Au rythme de ses pas...
Oh! Petit enfant...
Où vas-tu?
Hier mon père...
A suivi le tambour...
Le tambour des soldats...
Alors, je vais au ciel...
Là, je vais donner
Pour son retour
Mon tambour.
Tous les anges...
Ont pris leurs beaux tambours...
Et ont dit à l'enfant...
Ton père est de retour...
Et l'enfant s'éveille...
Sur son tambour...

21 — Bonhomme! Bonhomme!

Bonhomme', bonhomm', sais-tu jouer, (bis)
Sais-tu jouer de ce violon là. (bis)
Zing zing de ce violon-là. (bis)
Bonhomme!
Tu n'est pas maîtr' dans ta maison
Quand nous y sommes!
Bonhomm', bonhomm', si tu jouais (bis)
Si tu jouais de cett' flûte-là (bis)
Flûte, flûte, de cett' flût' qui flûte (bis)
Zing, zin, zan, de ce violon-là (bis)
Bonhomme! (bis)
Tu n'est pas maîtr' dans ta maison
Quand nous y sommes!

22 — Petit Papa Noël

Petit papa Noël
Quand tu descendras du ciel
Avec tes jouets par milliers
N'oublie pas mon petit soulier
Mais avant de partir
Il faudra bien te couvrir
Dehors tu vas avoir si froid
C'est un peu à cause de moi.

23 — Sainte Nuit

1. O nuit de paix, Sainte nuit!
Dans le ciel l'astre luit;
Dans les champs tout repose en paix.
Mais soudain, dans l'air pur et frais.
Le brillant choeur des anges
Aux bergers apparaît.
2. O nuit de foi! Sainte nuit!
Les bergers son instruits;
Confiants dans la voix des cieux,
Ils s'en vont adorer leur Dieu;
Et Jésus en échange
Leur sourit radieux.
3. O nuit d'amour! Sainte nuit!
Dans l'étable, aucun bruit;
Sur la paille est couché l'Enfant
Que la Vierge endort en chantant;
Il repose en ses langes
Son Jésus ravissant.
4. O nuit d'espoir! Sainte nuit!
L'espérance a reluit:
Le Sauveur de la terre est né;
C'est à nous que Dieu l'a donné.
Célébrons ses louanges:
Gloire au Verbe Incarné!

24 — Vive le Vent

Sur le long chemin, tout blanc de neige blanch,
Un vieux monsieur s'avance avec sa canne dans la main.
En tout là-haut le vent qui siffle dans les branches,
Lui souffle la romance qu'il chantait petit enfant:
REF:
Viv' le vent, viv' le vent, viv' le vent d'hiver!
Qui s'en va, sifflant, soufflant,
Dans les grands sapins verts! Oh!
Viv' le temps, viv' le temps, viv' le temps d'hiver!
Boul' de neige et jour de l'an, et bonne année grand-mère!
Joyeux, joyeux Noël aux mill' bougies,
Quand chantent vers le ciel les cloches de la nuit; Oh!
Viv' le vent, viv' le vent, viv'le vent d'hiver,
Qui rapporte aux vieux enfants leurs souvenirs d'hiver.
Et le vieux monsieur descend vers le village,
C'est l'heure où tout est sage, et l'ombre danse au coin
du feu,
Mais dans chaque maison, il flotte un air de fête,
Partout la table est prête et l'on entend la mêm' chanson.

25 — D'où viens-tu, bergère

D'où viens tu bergère
D'où viens-tu?
D'où viens-tu bergère
D'où viens-tu?
Je viens de l'étable
De m'y promener
J'ai vu un miracle
Ce soir arrivé.

26 — Noël Blanc

Oh, quand j'entends chanter Noël
J'aime à revoir mes joies d'enfant
Le sapin scintillant
La neige d'argent . . .
Noël, mon beau rêve blanc.
Oh, quand j'entends sonner au ciel
L'heure où le bon vieillard descend
Je revois tes yeux clairs, Maman!
Et je songe à d'autres Noël blancs . . .

27 — Le p'tit renne au Nez Rouge

On l'appelait, Nez Rouge
Ah comme il était mignon
Le p'tit renne au Nez Rouge
Rouge comme un lumignon.
Son p'tit nez faisait rire
Chacun s'en moquait beaucoup
On allait jusqu'a dire
Qu'il avait le nez partout.
Une fée qui l'entendit
Pleurer dans le noir
Pour le consoler lui dit:
Viens au paradis ce soir
Comme un ange, Nez Rouge
Tu conduiras dans le ciel
Avec ton p'tit Nez Rouge
Le chariot du Père Noël.
Quand ses frères le virent d'allure si leste
Suivre très digne les routes célestes
Devant ses ebats
Plus d'un renne resta baba.
On l'appelait nez rouge
Ah comme il était mignon
Le p'tit renne au Nez Rouge
Rouge comme un lumignon.
Maintenant qu'il entraîne son entratraîne
char
A travers les cieux
C'est lui le roi des rennes
Et son nez fait des envieux.
Vous fillettes et garçons
Pour la grande nuit
Si vous savez vos leçons
Des que sonnera minuit
Ce petit point qui bouge
Ainsi qu'une étoile au ciel
C'est le nez de Nez Rouge
Annonçant le Père Noël.

28 — Sainte Nuit

Sainte Nuit, à minuit
Le hameau dort sans bruit
Dans l'étable repose un enfant
Que sa mère contemple en priant
Elle a vu le Sauveur
Dans l'enfant de son coeur.

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29 — Good King Wenceslas

Good King Wenceslas looked out
On the Feast of Stephen,
When the snow lay round about,
Deep and crisp and even;
Brightly shone the moon that night,
Though the frost was cruel,
When a poor man came in sight,
Gathering winter fuel.

Hither page, and stand by me,
If you know'st it, telling,
Yonder peasant, who is he?
Where and what his dwelling?''
''Sire, he lives a good league hence,
Underneath the mountain,
Right against the forest-fence,
By Saint Agnes' Fountain.''

''Bring me flesh, and bring me wine,
Bring me pine logs hither;
Thou and I will see him dine,
When we bear them thither.''
Page and monarch, forth they went,
Forth they went together;
Through the rude wind's wild lament
And the bitter weather.

''Sire, the night is darker now,
And the winds blow stronger;
Fails my heart, I know not how;
I can go no longer.''
''Mark my footsteps, my good page
Tread thou in them boldly,
Thou shalt find winter's rage
Freeze thy blood less coldly.''

In his master's steps he trod,
Where the snow lay dinted;
Heat was in the very sod
Which the Saint had printed.
Therefore, Christian men, be sure,
Wealth and rank possessing,
Ye who now will bless the poor,
Shall yourselves find blessing.

30 — Hark, the Herald Angels sing

Hark the herald angels sing,
''Glory to the new-born King,
Peace on earth and mercy mild,
God and sinners reconciled.''
Joyful, all ye nations rise,
Join the triumph of the skies,
With the angelic host proclaim,
''Christ is born in Bethlehem.''
REFRAIN:
Hark, the herald angels sing
''Glory to the new-born King.''

Christ, by highest heaven adored,
Christ, the everlasting Lord,
Late in time behold Him come,
Offspring of a virgin's womb,
Veiled in flesh the Godhead see,
Hail, the incarnate Deity,
Pleased as Man with man to dwell,
Jesus, our Emmanuel!!
REFRAIN:

Hail, the heaven born Prince of Peace!
Hail, the Son of Righteousness!
Light and life to all He brings,
Risen with healing in His Wings,
Mild He lays his glory by,
Born that men no more may die,
Born to raise the sons of earth,
Born to give them second birth.
REFRAIN:

31 — Ça Bergers

1. Ça bergers assemblons-nous
Allons voir le Messie
Cherchons cet enfant si doux
Dans les bras de Marie
Je l'entend, il nous appelle tous
O sort digne d'en vie!

2. Laissons là tout le troupeau,
Qu'il erre à l'aventure,
Que sans nous sur ce côteau
Il cherche sa pâture.
Allons voir dans un petit berceau
L'auteur de la nature.

3. Que l'hiver par ses frimas
Ait endurci la plaine,
S'il croit arrêter nos pas,
Cette espérance est vaine.
Quand on cherche un Dieu rempli d'appas,
On ne craint point la peine.

32 — It Came Upon A Midnight Clear

It came upon the midnight clear,
That glorious song of old,
From angels bending near the earth
To touch their harps of gold;
''Peace on the earth, good will to men,
From Heaven's all-gracious King.''
The world in solemn stillness lay
To hear the angels sing.

Still through the coven skies they come
With peaceful wings unfurled;
And stil their heavenly music floats
O'er all the weary world;
Above its sad and lowly plains
They bend on hovering winds,
And ever o'er its Babel sounds
The blessed angels sing.

But with the woes of sin and strife
The world has suffered long;
Beneath the angel strain have rolled
Two thousand years of wrong;
And man, at war with man, hears not
The love song which they bring;
O hush the noise, ye men in strife,
And hear the angels sing.

And ye, beneath life's crushing load
Whose forms are bending low,
Who toil along the climbing way
With painful steps and slow,
Look now! For glad and golden hours
Come swiftly on the wing,
O rest beside the weary road,
And hear the angels sing.

For lo! The days are hastening on,
By prophet bards foretold,
When with the very-circling years
Comes round the Age of Gold.
When peace shall over all the earth
Its ancient splendours fling,
And the whole world give back the song
Which now the angels sing.

33 — Silent Night

Silent night, holy night
All is calm, all is bright
Round yon Virgin, mother and Child
Holy Infant so tender and mild
Sleep in heavenly peace,
Sleep in heavenly peace.
Silent night, holy night,
Shepherds quake at the sight
Glory streams from Heaven afar
Heavenly hosts sing alleluia
Christ the Savior is born,
Christ the Savior is born.

34 — The First Noël

The first Noël the angel did say
Was to certain poor shepherds in fields as they lay:
In fields where they lay a-keeping their sheep
On a cold winter's night that was so deep.
REFRAIN:
Noël, Noël, Noël, Noël,
Born is the King of Israel.

They looked up and saw a star,
Shining in the east, beyond them far
And to the earth it gave a great light,
And so it continued both day and night.

And by the light of that same star,
Three wise men came from country far
To seek for a King was their intent,
And to follow the star wherever it went.

The star drew nigh to the northwest,
O'er Bethlehem it took its rest.
And there it did both stop and stay,
Right over the place where Jesus lay.

Then entered in those wise men three,
Fell reverently upon their knee,
And offered there in His presence
Their gold and myrrh and frankincense.

Then let us all with one accord
Sing praises to our heavenly Lord,
That hath made heaven and earth of 'nought,
And with His blood mankind hath brought.

35 — O Christmas Tree

O Christmas tree, O Christmas tree,
How beautiful and bright
O Christmas tree, O Christmas tree,
How beautiful and bright.
The sight of thee at Christmas tide
Spreads hope and gladness far and wide,
O Christmas tree, O Christmas tree
How beautiful and bright.

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Home at home apple pie

Ingredients:
Pastry:
1-1/2 cup all purpose flour
1/2 cup finely ground almonds
1 tbsp. granulated sugar
1/2 tsp. baking powder
3/4 cup softened unsalted butter
Crumble:
1/4 cup sugar
1/2 cup ground almonds
2 tbsps. all purpose flour
3 tbsps. softened butter
Filling:
[illegible] 8 apples, depending on size, preferably Spy or Wolf Rivers
3 tbsps. butter
Method:
1. Make the pastry by combining the flour, ground almonds, sugar, the baking powder and butter until they are well mixed together and the mixture is not sticky.
2. Press the mixture into 9 inch pie dish or flan dish with a removable base with your fingers until it is evenly over it.
3. Peel, core and quarter the apples.
4. Hold the apple quarters firmly on a cutting board and cut them into thin slices with a sharp knife.
5. Fan the sliced quarters out decoratively over the crumble mixture.
6. Dot the remaining butter over the pie and place it in the centre of an oven pre-heated to 425°F degrees.
7. After 10 minutes reduce the heat to 350° and bake the pie for a further 20 minutes.
8. Remove the pie from the oven to cool and then brush it with melted apple jelly.

Notes: 1. About 10 minutes before the pie is done you can finish it by beating 3 or 4 tbsps. of milk or cream with an egg pouring the mixture over the apples and returning it to the oven to bake until the custard has set.

2. You can make the glaze by heating 3 or 4 tbsps. of apricot jam, straining it and brushing the cooled pie with it.

Rita MacLennan,
RR1, Glen Robertson.

Turkey Leftovers

Here is a recipe to add to your post Christmas menu.

Turkey Soup

For a thicker, smoother soup, strain, blend or purée it in a food processor. The stock may be cooled and frozen for up to two months, or the complete soup may be frozen for up to two months. Serves 10-12.

Ingredients:
1 turkey carcass
1 onion, peeled and quartered/2 onions peeled and finely chopped
4 carrots, scraped and halved
1 bay leaf
2-1/2 quarts water
2 leeks, trimmed and finely chopped
8 oz. parsnips, peeled and finely chopped
2 celery sticks, finely chopped
1 tbsp. Worcestershire sauce
2 tbsps. long grain rice
salt, freshly ground black pepper
6 tbsps. flour
1/4 cup butter or margarine
2/3 cup light cream (optional)
Method:

Break up the carcass and put it into a large saucepan with the onion quarters, carrots, bay leaf and water. Bring to a boil, remove any scum from the surface, cover and simmer for 1-1/2 hours.

Strain off the stock. Reserve 2-2-1/2 quarts. Strip off any turkey trimmings and chop finely with the cooked carrots.

Place the carrots and turkey trimmings in a clean saucepan with the reserved stock, all the remaining vegetables, the Worcestershire sauce, rice and salt and pepper to taste. Bring to a boil, then lower the heat and simmer gently for 30 minutes, stirring occasionally.

Cream the flour and fat together and gradually whisk into the soup. Stiring well between addition. Return to a boil for five minutes. Stir in the cream if using and serve.

It's hmm hmm good!

Best of luck,

Hélène Levac,
R.R. #2, Alexandria.

Peanut butter pie

Two 9" graham cracker crusts
1 cup sugar
1/2 cup milk
1/2 cup peanut butter
8 oz. cream cheese
8 oz. whipped topping

Mix the sugar, milk, peanut butter and cream cheese. Fold in whipped topping. Pour into pie shell and freeze.

Rita MacLennan,
RR1, Glen Robertson.

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Pecan Pie

1/2 cup pecans
1 cup brown sugar
1 cup dark corn syrup
3 eggs
1 tbsp. melted butter
1 tsp. vanilla

Mix sugar, butter, syrup and vanilla. Add to lightly beaten eggs, then add pecans. Pour into pie crust. Bake at 375° for 30 minutes.

Could be served with whipped cream or ice cream.

Louise Dubeau,
Lancaster.

Chicken Cacciatore

INGREDIENTS:

1. Four cans B&B sliced mushrooms.
2. one tbsp. chopped garlic.
3. Vegetable oil.
4. Six chicken breasts .
5. Salt and fresh ground pepper.
6. Rosemary.
7. Oregano {optional}
8. Red cooking sherry or red wine.
9. One jar of olive condite.

INSTRUCTIONS:

In a large skillet, saute the mushrooms and garlic in oil until cooked and then take out of pan leaving the oil that is left.Turn heat up and sear the chicken in this very hot pan,that has been seasoned on both sides with the salt, pepper,rosemary,and oregano until brown on both sides,you may have to add a little oil to keep from burning.When finished turn the heat down to simmer,put the mushrooms and garlic all over the chicken, Pour the jar of drained olive condite over the chicken,and pour about 1/2 cup of sherry all over the entire pan.Cover and let simmer for one hour or until very tender.

Caramel Apple Squares

2-1/2 cups wheat flakes
1-1/2 cups apple-and-cinnamon flavor round toasted oat cereal
One 6-oz. pkg. dried apples, finely chopped
36 vanilla caramels
3 tbsps. milk
2 tbsps. margarine or butter

Toss together cereals and dried apples in a very large bowl.

Place the caramels, milk, and margarine or butter in a heavy saucepan. Cook and stir over low heat till caramels are melted.

Stir caramel mixture into cereal mixture. Firmly press into buttered foil-lined 9x9x2" baking pan. Cool completely. Using a "wet" knife, cut into squares. (Makes 25).

Ginette Gareau,
RR 2, Alexandria.

Turkey à la King

1 medium onion, chopped
3/4 cup sliced celery
1/4 cup diced green pepper
1/4 cup butter or margarine
1/4 cup all-purpose flour
1 teaspoon sugar
1-1/2 cups chicken broth
1/4 cup half and half cream
3 cups cubed cooked turkey or chicken
1 can (4 ounces) sliced mushrooms, drained
6 pastry shells

In a skilled, sauté the onion, celery and green pepper in butter until tender. Stir in flour and sugar until a paste forms. Gradually stir in broth. Bring to a boil 1 minute. Reduce heat, add cream, turkey and mushrooms, heat through. Serve in pastry shells or over toast. Yields 6 servings.

Mrs. Angeline Poirier,
Bainsville, Ont.

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Wilson Shrimp Mousse

Here's one of our family's Christmas favorites:
1 pkg. 8-oz. cream cheese
1 can 10-oz. tomato soup
1 cup mayonnaise
2 pkgs. Knox gelatine (dissolve in 1/4 cup cold water)
2 tins salad shrimp (drained and rinsed)
1/2 cup fine chopped celery
1/2 cup fine chopped shallots
1/2 tsp. Worcestershire sauce
1/2 tsp. Tabasco sauce

In a pan, heat tomato soup. Add cream cheese and stir until smooth. Remove from heat. Add gelatine (dissolved in water) and mayonnaise. Stir till smooth. Use wire whip. Stir in remaining ingredients. Pour into well oiled mold or small containers.

Refrigerate at least 8 hour, best overnight.

Linda Wilson, RR 1, Glen Robertson.

Chewy Noels

2 tbsps. butter or margarine
1 cup packed brown sugar
1 cup chopped nuts
1/3 cup all purpose flour
1/8 tsp. baking soda
1/8 tsp. salt
2 beaten eggs
1 tsp. vanilla
powdered sugar

In 9x9x2-inch baking pan, melt butter or margarine. Stir together brown sugar, nuts, flour, soda and salt; stir in eggs and vanilla. Carefully pour over butter in pan; do not stir. Bake at 350° for 20 to 25 minutes. Sift powdered sugar over top. Place waxed paper under wire rack; immediately invert pan onto rack. Cool. Dust again with powdered sugar. Cut into bars. Write Noel on each bar with green decorator icing if desired.

Makes 24.

Change the message to fit the celebration with colorful decorator icing. It offers a quick and easy way to inscribe festive notes, dates, or names on cookies and party desserts.

Claudette Gee, Alexandria.

Christmas Coffee Eggnog Punch

3 eggs, separated
1 cup light cream
1/2 cup sugar
1 pint milk
2 cups strong coffee
1 tbsp. vanilla
pinch salt
1 cup whipping cream or whipped topping
nutmeg

Beat egg yolks until thick and lemon colored. Add cream, sugar, milk, coffee, vanilla and salt. Beat egg whites until stiff, but not dry. Fold into coffee mixture. Fold in whipped cream. Pour in punch bowl and sprinkle with nutmeg.

Mary Couture, Greenfield.

Chicken Breasts in Mushroom Sauce

4 chicken breasts
1/4 cup all purpose flour
2 tbsps. sour cream
4 tsps. Dijon mustard
1 cup chicken stock
Pinch each dried thyme, salt and pepper
1 tbsp. butter
1-1/2 cups quartered mushrooms
3 green onions cut in pieces

Whisk together 2 tsps. of the flour, sour cream, mustard and 2 tbsps. of the chicken stock; set aside.

Melt butter over low heat; mix flour with thyme, salt and pepper. Dredge chicken breasts in flour mixture. Cook chicken breasts in melted butter in frying pan until done. Remove from pan and keep warm. Add mushrooms to skillet, cooking and stirring for 3 minutes. Add remaining chicken stock and increase heat to high and boil for 3 minutes. Whisk in sour cream mixture, add onions.

Cook about 3 minutes until thickened. Pour over chicken breasts and serve.

Nancy Ripley, Greenfield.

Layered Coconut Bars

1/4 cup butter or margarine, melted
1 cup vanilla wafers
1/2 cup semisweet chocolate chips
1/4 cup chopped walnuts
3/4 cup flaked coconut
2/3 cup sweetened condensed milk
Candied fruit, optional

Combine butter and crumbs in an 8" square baking dish; press down to form a crust. Sprinkle with chocolate chips, walnuts and coconut. Pour milk over all. Bake at 350°F for 25 minutes. Decorate with candied fruit if desired. Yield: 9 servings.

Mrs. Angeline Poirier, Bainsville, Ont.

Microwave Peanut Brittle

1 cup sugar
1/2 cup corn syrup
1 cup roasted peanuts
1 tsp. butter
1 tsp. vanilla

Stir sugar and corn syrup together in a large glass bowl; microwave on high 4 minutes. Stir in peanuts, microwave on high for 3-5 minutes. Add butter and vanilla. Blend well.

Microwave on high 2 minutes more. Add 1 tsp. baking soda. Stir and pour onto lightly greased cookie sheet.

Nancy Ripley, Greenfield.

Tropical Fruit Balls

1/2 of a 6 oz. can (1/3 cup) thawed pineapple juice
3 tablespoons light corn syrup
1 cup chopped light raisins
2-1/2 cups finely crushed vanilla wafers
1/2 cup chopped almonds or walnut pieces
Sifted powdered sugar

Stir together thawed pineapple juice and corn syrup in a large mixing bowl. Add crushed wafers, stirring till combined. Add raisins and nuts. Shape into 1 inch balls. Roll balls in powdered sugar to coat. Store tightly covered in the refrigerator. Makes about 60.

Mrs. Angeline Poirier, Bainsville, Ont.

Dutch Apple Cake

1-3/4 cup flour
3 tsps. baking powder
3/4 tsp. salt
1/2 cup butter
1 cup sugar
1 egg
1-1/2 tsp. vanilla
3/4 cup milk
Topping:
2 medium size apples
1/4 cup sugar
1 tsp. cinnamon

Stir flour, baking powder and salt together. Cream butter gradually and sugar; mix together. Add egg and vanilla and beat until light and fluffy. Stir in dry ingredients with milk. Pour into pan.

Peel and core apples. Place in row, sprinkle sugar and cinnamon on top.

Bake at 350° for 50 to 60 minutes.

Josée Séguin, Alexandria.

Carrot Salad

Lasts three months.
2 lbs. carrots
1 medium onion (sliced)
1/2 cup vegetable oil
3/4 cup vinegar
1 tsp. Worcestershire sauce
1/2 tsp. pepper
1 green pepper (sliced)
One 10-oz. can tomato sauce
1 cup sugar
1 tsp. mustard
1 tsp. salt

Cook carrots (only) until tender, approx. 10 minutes. Drain and cool.

Layer veggies in a dish, pour ingredients over veggies.

Ready to eat in 24 hrs.

Alice Dubeau, Lancaster.

Banana Cake

1/2 cup brown sugar
1/2 cup white sugar
1/2 cup melted butter
1 egg
1 cup mashed bananas
1 tsp. baking soda
1-1/2 cup flour
1 tsp. baking powder
2 tbsps. milk
1/2 tsp. salt
add nuts or raisins

Mix all ingredients together. Bake at 350° for one hour.

Madeleine Séguin, Alexandria.

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Apple Streusel Mincemeat Pie

1 lb. Granny Smith apples, pared and thinly sliced
3 tbsps. flour
2 tbsps. melted butter
1 9-inch unbaked pie shell with a high-standing fluted rim
28-oz. jar ready-to-use mincemeat -- 2-2/3 cups
Streusel, see recipe below.

In a very large bowl, toss apples with flour and melted butter; arrange in the pastry shell. Spread mincemeat over apples. Top with streusel.

Bake on the rack below centre of a pre-heated 425° oven for 10 minutes. Reduce temperature to 375°, continue baking until golden brown -- 25 to 30 minutes.

Streusel

In a medium bowl stir together 1/2 cup flour, 1/4 cup firmly packed brown sugar and 1 tsp. ground cinnamon. Cut in 1/3 cup of butter until crumbly. Stir in 1/4 cup chopped walnuts.

Beverly Norman, RR1, North Lancaster.

Orange Shortbread

1 cup butter or margarine, softened
1/2 cup plus 1 tbsp. sugar
1 tbsp. orange juice
1 tsp. grated orange rind
2-1/2 cup all purpose flour
1/4 cup cornstarch

1. Preheat oven to 350°. Grease an 8-inch square cake pan.

2. Beat butter and 1/2 cup sugar in small bowl until creamy. Beat in orange juice and rind. Combine flour and cornstarch on a sheet of waxed paper. Fold into butter mix until well blended and smooth.

3. Spread mixture into pan. Mark into squares, prick with a fork and sprinkle over remaining sugar.

Bake in preheated oven for 40 minutes or until golden. Remove to wire rack and cool completely.

Makes 20 squares.

K. Gadbois, RR1, Alexandria.

Mom's No Miss Pie Crust

1 lb. pure lard
1 tbsp. salt
5 cups flour

Mix until crumbled.

In a measuring cup: 1 egg beaten, 1 tbsp. vinegar.

Mix well then fill to one cup with ice cold water. Mix with your flour mixture into a ball.

Should make approximately 5 pies.

Good luck!

Rejeanne Decoste, Alexandria.

Cherry Snowballs

1 cup butter,
1/4 cup icing sugar
2 cups flour
1/2 lb. candied cherries
1 cup almonds, chopped fine (rolled or blender)
1/4 tsp. salt
1 tsp. vanilla

Mix well. Place cherry in centre of small piece of dough and cover. Bake at 325° for 35 minutes. Roll in sugar while hot.

Veronica Susan Ward, Dalkeith.Cr

Minou's Macaroons

1 lb. butter
4 cups sugar
1 cup milk

Heat to boil for four minutes.

In large bowl:
6 cups oatmeal
1 cup coconut
1 cup cocoa

Mix with hot mixture then press firmly into pan.

Michel (Minou) Menard, Alexandria.

White Fruitcake

1/2 cup butter
1/4 tsp. salt
1-1/2 cups white sugar
1 cup milk
5 eggs beaten separately (whites and yolk together)
3 cups flour
Use 1 cup to mix fruit
2 tsps. baking powder
1/2 lb. walnuts
1/2 lb. mixed peel
1 lb. cherries, raisins, currants

Flavor with lemon extract. Cook 1-1/2 hours at 350°F.

Isobel Kemp, Alexandria.

Hot Banana Cocoa

1 tbsp. unsweetened cocoa
1 tbsp. sugar
1 tbsp. cold milk
2 tbsps puréed banana
1 cup hot milk
cinnamon

Combine cocoa and sugar in mug. Blend in cold milk. Add banana purée . Stir in 1 cup hot milk. Sprinkle with cinnamon.

K. Gadbois, RR1, Alexandria.

Coconut Balls

1 cup peanut butter
1 cup icing sugar
1 cup Rice Krispies
1 tbsp. butter

Mix together; make balls, then roll that in one cup icing sugar.

Mix with butter; water to make a thin syrup then roll in coconut. Then chill.

Gisele Decoste, RR2, Alexandria.

Christmas Shortbread

1 cup soft butter
1/2 cup cornstarch
1/2 cup icing sugar
1 tsp. vanilla
dash salt
1 cup flour

Roll into small balls. Press flat with a glass. Bake at 270° for 20 minutes.

Anne MacGillivray, Dalkeith.

Christmas Fudge Candy

Makes 2 pounds.
1-2/3 cup packed brown sugar
2/3 cup Carnation milk

Boil 5 minutes stirring constantly.

Remove from heat, add 1-1/2 cup butterscotch chips, 2 cups mini marshmallows, 1 tsp. vanilla, 1 cup walnuts (chopped).

Pour in 8x8 pan.

Anne MacGillivray, Dalkeith.

Magic Nanaimo Bars

1/2 cup butter
1/4 cup brown sugar
1/4 cup cocoa
1 egg, beaten
2 cups graham wafer crumbs
1 cup coconut flakes or shredded
1/2 cup walnuts or peanuts, chopped
1 can Eagle Brand sweetened condensed milk
1/3 cup Realemon brand lemon juice
1/3 cup melted Chipits semi-sweet chocolate baking chips

Melt butter and stir in sugar, cocoa, egg, crumbs, coconut and walnut. Press into bottom of a 9x9 pan. Combine Eagle Brand with Realemon juice. Blend well and spread onto base.

Sprinkle with toasted almonds or pistachios or drizzle with melted chocolate chips. Refrigerate until firm, about 2 hours.

Mme. Dorina Massie, RR 1, Alexandria.

Low Cholesterol Turkey Squash

A microwave recipe:
1 squash
1/2 cup cooked brown rice
1/2 pound ground turkey
2/3 cup chili sauce
Two 5-oz. cans mushrooms
2 tbsps. maple syrup

Cut squash in half lengthwise. Remove seeds and scrape out fibers. Place squash upside down in an 8x10 inch pan full of water, (glass pan). Place in microwave, cover pan with plastic wrap and cook high for 8 minutes.

Break up turkey and microwave for 6 minutes at medium.

Combine rice, turkey, mushrooms, chili sauce and maple syrup; stuff squash with this filling.

Return to 8x10 pan right side up. Cover with plastic wrap. Microwave on medium about 4 minutes.

Great way to use up the Christmas turkey leftovers.

Mary Couture, Greenfield.



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- power sunroof with sunscreen
- hi-power sound system with anti-theft circuitry
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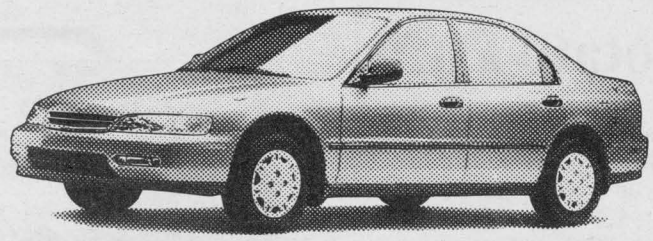

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Pumpkin Bread

3-1/2 cups all purpose flour
1-1/2 tsps. baking powder
1 tsp. baking soda
1 tsp. salt
2 tsps. cinnamon
1 tsp. nutmeg
1/2 tsp. allspice
3/4 cup chopped pecans, walnuts or raisins
2-1/2 cups white sugar
7/8 cup vegetable oil
3 large eggs
2/3 cup water
2 cups pumpkin

Sift flour with baking powder and soda. Mix all dry ingredients and nuts together. Beat eggs well, add water, oil and pumpkin. Pour into dry ingredients. Mix well. Pour into well greased loaf pans. Makes two small and one large. Bake at 350° for one hour and 15 minutes for large loaf and 50 minutes for small ones. Batter is thin -- do not add extra flour.

Mrs. Mark Chisholm,
"Glengarry Pines"
RR4, Goderich.

Crowd Chicken Casserole

24 servings
10 cups diced, cooked chicken
10 cups chopped celery
2 bunches green onions, sliced
2 cans 4 ounces chopped green chilies
1 can 5-3/4 oz. olives, drained, sliced
2 cups slivered almonds
5 cups (20 ozs.) shredded cheddar cheese
2 cups mayonnaise
2 cups (16 ozs.) sour cream
5 cups crushed potato chips

Combine the first six ingredients, add 2 cups cheese. Mix mayonnaise and sour cream; add to chicken mixture and toss. Spoon into two greased 13x9x2 baking dish. Sprinkle with chips. Top with remaining cheese. Bake uncovered at 350°F for 20 to 25 minutes or until hot.

Berthe Sauvé,
Alexandria.

Peanut Butter Apple Muffins

2 cups flour
4 tsps. baking powder
3/4 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/4 cup peanut oil
1/4 cup peanut butter
1/4 cup sugar
1 egg
1 cup milk
3/4 cup apple, raw, chopped
2 tbsps. sugar, mixed with
1/4 tsp. cinnamon

Sift flour, baking powder, salt, cinnamon and nutmeg together; set aside.

Cream oil and peanut butter with 1/4 cup sugar, beat until light and fluffy. Add egg and beat well. Stir in milk and chopped apple. Add flour mixture; stir just enough to moisten dry ingredients.

Fill greased muffin tins 2/3 full with batter; sprinkle sugar mixed with cinnamon on top. Bake at 400°F for 2-25 minutes.

C. Brokx,
Bainsville.

Chocolate Honey Squares

1/3 cup butter or margarine
1/2 cup Fry's cocoa
1/3 cup honey
3 cups miniature marshmallows or 30 large
1 tsp. vanilla
4-6 cups Rice Crispies
1 cup peanuts

Melt butter. Add cocoa. Stir in honey and add marshmallows.

Cook over low heat; stir constantly, until marshmallows melt and mixture is smooth. Remove from heat.

Add Rice Crispies and peanuts. Stir until combined. Press into lightly greased 8x9 pan. Cool. Cut in squares.

Mrs. Francine Countouris,
Fort Lauderdale, Florida.

Potato Puffs

6 hot cooked medium potatoes, peeled
1/3 cup (approx.) milk
3 tbsps. butter
1 tbsp. grated onion
1 tsp. baking powder
1 tsp. finely-chopped parsley
1/8 tsp. thyme or savory (optional)

Place hot peeled potatoes in a bowl and mash. Gradually beat in enough milk to moisten potatoes well. Beat in 2 tbsps. butter and grated onions. Sprinkle potatoes with baking powder, a pinch of salt, parsley and thyme or savory if you are using one of them.

Beat until potatoes are fluffy; turn into buttered 6 cup casserole. Dot with remaining butter.

Bake at 350F for 25 minutes.

Makes 6 servings.

Florence Montpetit,
RR1, Glen Robertson.

Carrot Cake

1-1/2 cup oil
2 cups sugar
4 eggs
2-1/2 cups flour
1/2 tsp. salt
1/2 tsp. soda
2 tsps. baking powder
1 tsp. cinnamon
2 cups carrots
1 cup nuts

Icing

8 oz. cream cheese
1 pkg. icing sugar
1/4 cup margarine
1 tsp. vanilla

Gisele Decoste,
RR2, Alexandria.

Very Good Punch

48 ozs. pineapple juice
48 ozs. orange juice
26 ozs. gingerale
26 ozs. vodka or gin

Red cherries or sliced oranges, if desired.

Josée Séguin,
Alexandria.

Almond Meringue Date Squares

Bottom layer:
1/2 cup butter or margarine
1/2 cup white sugar
2 egg yolks
1-1/2 cup all purpose flour
1 tsp. baking powder
1 tsp. vanilla

Mix and press into a 9-inch square pan, well greased.

Filling:
1 cup chopped, pitted dates (no pits)
1/2 cup water

Cook this in saucepan for 5 minutes. Cool slightly. Spread this over bottom layer very carefully.

Top layer:
2 egg whites (room temperature)
1 cup packed brown sugar

Beat egg whites until frothy and turning white. Add brown sugar and continue to beat until stiff and glossy. Spread over date layer. Sprinkle with 1/2 cup slivered almonds. Bake at 350F for 30 minutes.

Cool and cover to store -- the meringue will soften this way.

Florence Montpetit,
RR 1, Glen Robertson.

Tomatoes Country Style

1 clove minced garlic
1/4 cup minced parsley
1/4 tsp. salt
one 8-oz. pkg cream cheese, softened
1 tsp. fresh basil or 1/2 tsp. dried basil
4 beefsteak or other large tomatoes
1/2 cup flour
1 egg, beaten well with 1 tbsp. milk
2/3 cup dry bread crumbs
3 tbsps. butter
3 tbsps. olive oil
fresh basil or parsley

Mix together garlic, parsley, salt and cream cheese; add basil. Cut tomatoes into 12 even slices, about 1/2 inch thick. Spread 6 slices with about 2 tbsps. of cream cheese mixture each, top with remaining tomato slices to make 6 sandwiches. Dip each in flour, then in egg mixture, and finally in crumbs. Fry on both sides over medium heat in mixture of butter and olive oil until brown. Garnish with fresh basil or parsley.

Makes 6 servings.

Beverly Norman,
RR1, North Lancaster.

Boiled Fruitcake

3 lbs. chopped seedless raisins
2 cups brown sugar
1/2 cup butter or Crisco
2-1/2 cups hot water
1 tsp. salt
1 tsp. cinnamon
1/4 tsp. cloves
1/4 tsp. nutmeg

Boil 7 minutes then let cool

3 eggs
2 tsps. soda
1 tsp. Magic baking powder
1 jar red and green cherries
1 lb. walnuts
1 box mixed fruit
3 tbsps. vanilla

Then add the flour, 5 cups. Bake in rather a slow oven -- 275° -- from 1-1/2 to 2 hours.

Kateri Dubeau,
Lancaster.

Chicken Schnitzl

Served with dill flavored sauce.
4 boneless chicken breasts (one pound or more)
1/4 cup flour
1 tsp. seasoned salt
1/4 tsp. pepper
1 beaten egg
2 tbsps. milk
3/4 cup fine dry bread crumbs
1 tsps. paprika
oil and margarine for frying

Sauce

1 cup chicken broth
1 tbsp. flour
1 tsp. dried dillweed
1/2 cup sour cream
Worcestershire, garlic salt, pepper to taste

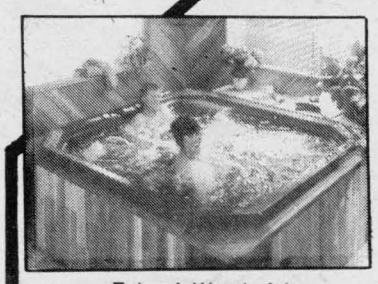
Pound chicken breasts to 1/4-1/8 inch thickness. Coat with mixture of the 1/4 cup flour -- seasoned salt and pepper. Combine egg and milk and dip chicken in egg mixture -- then in mixture of crumbs and paprika.

Heat oil and margarine in frying pan. Fry chicken about 8 minutes or so on each side. (Check for doneness).

Remove chicken from pan to platter and keep warm. Pour chicken broth into skillet -- scraping to loosen crusty drippings. Blend the one tbsp. flour and dillweed into sour cream. Stir sour cream mixture into broth. Season to taste with the Worcestershire, garlic salt and pepper. Cook and stir till mixture is thickened -- do not boil. Serve sauce over chicken.

I also serve a fresh lemon wedge with above.

Beverly Norman,
RR1, North Lancaster.



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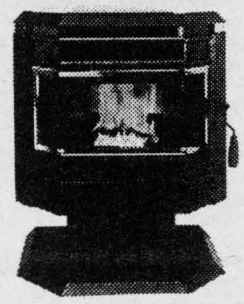

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Turkey Chop Suey

(Perfect for those leftovers.)
1/2 cup sliced onion
2 tbsps. butter or margarine
2 cups diced, cooked turkey
2 cups chicken broth (instant chicken base)
1 cup sliced celery
One 5-oz. can drained, sliced water chestnuts (optional)
1/2 cup water
3 tbsps. soya sauce
1/4 cup corn starch
1 can or 1 lb. bean sprouts

In saucepan cook onion in butter 'til tender but not brown. Add turkey broth, celery and water chestnuts; heat to boiling. Combine water, soya sauce, and corn starch; stir into turkey mixture. Cook until thick and bubbly. Add sprouts, and heat through.

Serve on hot rice.
4-6 servings

Lorna Chapman, Glen Sandfield.

Brandy-Glazed Mincemeat Mounds

Makes 4 dozen.
2 cups flour
1/2 tsp. salt
1/2 tsp. baking powder
1/2 tsp. nutmeg
1 tsp. cinnamon
2/3 cup butter
2/3 cup brown sugar
1 egg
1 cup mincemeat
1/4 cup sour cream
1 cup chopped pecans
slivers of candied cherries

Stir together flour, salt and baking powder and spices; set aside. In medium bowl, cream butter and sugar until light; beat in eggs. Stir in flour mixture until blended. Stir in mincemeat, sour cream and pecans. Drop by heaping teaspoonsful two inches apart on cookies sheet.

Bake in 400° oven for 10 minutes or until lightly browned. Remove to rack that has been placed over waxed paper. While cookies are hot, spoon 1/2 tsp. brandy glaze over each. Press cherry slivers on each.

Brandy Glaze
1/4 cup milk
1 tsp. vanilla
1/4 cup brandy
3 cups confectioners sugar

In medium bowl mix milk, brandy and vanilla together. Blend in sugar until smooth.

Mary Couture, Greenfield.

Dream Cake

1 cup flour
1/2 cup butter
1/4 cup brown sugar
Second part:
2 eggs
1-1/4 cup brown sugar
1/2 cup coconut
1/2 cup walnuts
1 tbsp. butter
3 tsps. flour

Mix and spread ingredients from first part in a pan and cook until golden brown.

Then mix ingredients from second part and spread over first part. Put back in oven at 350° and cook until completely brown. Cut in squares.

Mrs. Francine Countouris, Fort Lauderdale, Florida.

Pumpkin dessert

4 cups cooked or canned pumpkin
1 cup evaporated milk
4 eggs beaten slightly
1-1/2 cups sugar
1 tsp. vanilla
2 tsps. pumpkin spice (or 2 tsps. cinnamon)
1/2 tsp. salt
Crust:
1 cup flour
1 cup coconut
1/4 cup sugar
1/2 cup butter

Mix together and press into 9x13 inch pan. Build up the edges. Bake crust 10 minutes at 250°F until light brown. Pour the filling into baked hot crust. Spread the filling evenly into the crust. Bake 40 minutes at 350°F. Top with whipped cream. Cut into squares and serve on small plates.

Rita MacLennan, RR1, Glen Robertson.

Onion Pie

This is a Mennonite dish. It is rich but delicate and great with steak.
3 tbsps. butter
2 cups sliced onions
1/2 tsp. minced garlic
1 unbaked 10" pie shell
6 eggs beaten
1 cup half-and-half
1/2 tsp. salt
1/2 tsp. Tabasco sauce
1/4 tsp. white pepper
1/4 tsp. nutmeg (ground)
1/4 tsp. powdered mustard
paprika

Cook onions in butter in skillet. Add garlic. Sauté until onions are soft and golden. It takes about 20 minutes. Do not rush this! Preheat oven to 350°. Spread onion mixture in bottom of pie shell. Combine the beaten eggs and half-and-half. Add seasonings except paprika and blend. Pour the egg mixture over the onions and sprinkle with paprika.

Bake for 40-50 minutes. The top will be puffed and brown and still a bit shaky -- that's alright.

Nancy Ripley, Greenfield.

Honey Apple Cake

2 cups sifted regular flour
1 tsp. double acting baking powder
1/2 tsp. salt
2 medium cooking apples, pared and diced
1 cup sugar
1/2 tsp. cinnamon
1 cup melted shortening
1 cup honey
2 eggs, slightly beaten
1/3 cup sugar

Oven heat 350°. Bake for 45 minutes or until cake springs back when lightly touched with finger. Sprinkle with sifted confectioner's sugar.

Kateri Dubeau, Lancaster.

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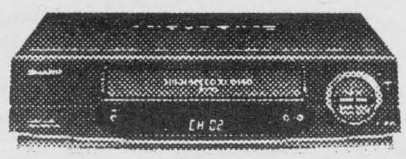

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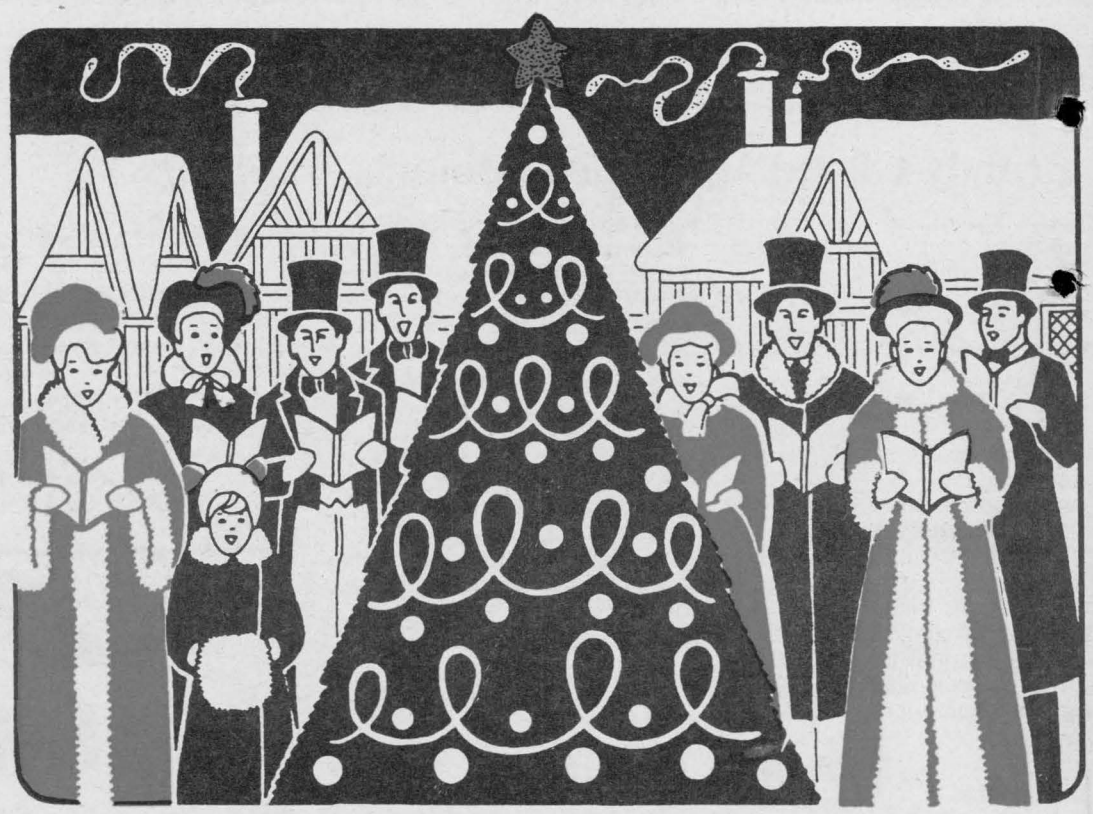


FRIDAY, DECEMBER 2

Join our band of merry carolers for a festive evening of bilingual caroling along Alexandria's Main Street. Help light the Christmas Tree in Mill Square...And keep the chill out with free hot chocolate.

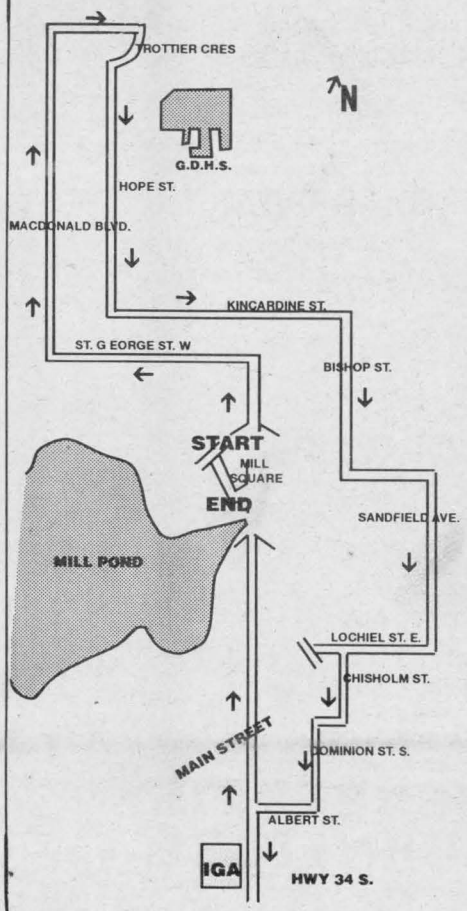
Candlelight Parade leaves Loeb Parking lot at 7:00 p.m.

LE VENDREDI 2 DÉCEMBRE

Venez vous joindre à notre groupe de joyeux chanteurs qui participeront, tout le long de la rue Main, a une soirée de festivités avec chant de Noël.

Rassemblons-nous au Mill Square pour allumer notre arbre de Noël réchauffons-nous avec un bon chocolat chaud gratuit.

La parade à la chandelle débute au terrain de stationnement Loeb à 19:00 (7:00 p.m.)



Meet at Loeb's and walk to Mill Square

OR

Catch a ride on a passing haywagon along the route as shown to the left. The wagons will start the trip at 6:30 p.m and rendez-vous with the caroling parade at Loebs at 7:00 p.m.

The route will be repeated so you can ride back as you came.

Se rencontrer au magasin Loeb et marcher ensemble en fredonnant j'usqu'au Mill Square

OU

Prendre un tour d'une voiture remplie de paille. Les voitures suivront le trajet tel qu'indiqué sur la carte à la gauche.Ces voitures commençeront leur route à 18:30 (6:30 p.m.). Le rendez-vous pour le début de la parade à la chandelle sera au terrain de stationnement Loeb à 19:00 (7:00 p.m.)

Pour le retour, les voitures suivront le même trajet.

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