

PUBLIC NOTICE

In observance of Christmas and New Year holidays, the Hydro Administrative Offices will be: Closed 12:00 noon Tuesday December 24th. Re-opened 8:30 a.m. Friday, December 27th. Closed 12:00 noon Tuesday, December 31st. Re-opened 8:30 a.m. Thursday, January 2nd.

Emergencies and urgent inquiries will be attended to during the holidays by a standby crew.

Hydro
mississauga

2325 HURONTARIO ST. PHONE 279-9050

CITY OF MISSISSAUGA RECREATION AND PARKS DEPARTMENT TENDERS

Sealed Tenders in the envelopes provided will be received by the Clerk on behalf of the Council of the City of Mississauga until 4 o'clock, E.S.T.

TUESDAY, JANUARY 7TH, 1975

for the following:

TR-37-1974 - Supply and Installation of Lacrosse Box at Anaka Park

TR-38-1974 - Foundation and Plumbing for Fleetwood Park Comfort Station

Specifications, Tender Forms, Envelopes and Plans may be obtained from the Purchasing Section, City of Mississauga, 2nd Floor, 1 City Centre Drive, Mississauga, on payment of \$20.00 for each set of documents which is not refundable.

Tenders will be opened at a Public Tender Meeting on Wednesday, January 8th at 12:30 p.m. E.S.T. in the Council Chambers.

Lowest or any Tender not necessarily accepted.

Martin L. Dobkin, M.D., Mayor
David R. Turcotte, Clerk
E.M. Halliday, Commissioner of Recreation & Parks

R.D. Hasted
Purchasing Supervisor

FRUIT CAKES

Search no further - we have the definitive one

Those holiday fruitcakes are not difficult to make, but do require some special care in preparation and storage.

The custom of making fruitcakes comes to us from Europe. In earlier times, such cakes were a delicacy that usually could not be afforded at other times of the year.

Round pans are best lined by cutting circles a little larger than the bottom and strips an inch deeper than the pan to stand around the sides. Fit the circles in the bottom, pressing so they curve up a little over the stem.

Fruitcakes range from the very dark ones, containing brown sugar, molasses and many spices, to the light or golden ones, made with granulated sugar, light-colored fruit but with no spices.

Follow the fruitcake recipe carefully. Soak the raisins and fruit overnight in juice, if required. Peels should be thinly cut, currants and raisins left whole, nuts chopped coarsely and candied fruit left in large pieces.

Mix the dried fruits such as figs, dates, apricots, raisins and nuts with a little of the flour in the recipe to keep them from sticking together.

About pans

Use bright, shiny pans and line them with greased brown paper to keep the

outer crust of the cake from getting too brown. To line square pans, cut paper the width of the pan but long enough to go down one side, across the bottom and up the other side.

Use paper clips to hold paper in place while pouring the batter.

To keep the cake from crowning too soon or too much, cover it with a heavy piece of greased brown paper.

Never fill the pans more than three-quarters full.

Fruitcakes are always baked at a very low temperature - 250 degrees F to 275 degrees F - for a long period of time to allow the heat to penetrate the heavy mixture. Pre-heat the oven to the required temperature.

Before you start your cake, make sure the pans will fit in the oven and arrange the racks to allow free air circulation along the sides and among the pans.

Because of the excellent keeping-quality, fruitcakes are often made weeks ahead

of Christmas. Storage improves their flavor. The length of time required to age and mellow the cakes and the time they will keep depends on the amount and kind of fruits and nuts used.

Storage

For successful long storage, use a larger proportion of glazed fruit than raisins or currants. Heavily fruited dark cakes should be made two-to-four months before serving.

Dark cakes, with mostly raisins and nuts and very little glazed fruit, should be made two-to-four weeks before serving.

Light fruitcakes blend flavors and mellow in two to three weeks.

To store a fruitcake: allow it to cool, then wrap it in aluminum foil or plastic wrap and place it in an airtight container in a cool place. A fruitcake can also be frozen; it will mellow and age in the freezer.

Cut the cakes in halves or quarters so you can use just the amount you'll need at one time. Do not refreeze a fruitcake; this spoils its texture.

For added flavor to insure its moist quality in storage, brush it from time to time

with fruit juice, cider, rum or brandy; or saturate a cheesecloth and wrap it around the cake before unwrapping it tightly.

Here is a recipe for a light fruitcake. It combines raisins, candied fruit and dried coconut in a simple batter and needs only be made two to three weeks ahead.

Recipe

- 1/2 cup chopped citron peel
- 1 cup halved candied cherries
- 3 cups light raisins
- 2-3 cup chopped candied pineapple
- 1 cup (4 ounces) slivered blanched almonds
- 2 cups dried coconut
- 2 tablespoons finely grated orange rind
- 2-3 cup orange juice
- 1/2 cup butter
- 1 cup sugar
- 3 eggs
- 1/2 teaspoon vanilla
- 1/2 teaspoon almond extract
- 2 cups sifted all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup milk

Directions

Grease and line bottom and sides of two 6-inch square fruit cake pans, or two 9 1/2 x 5 1/2 x 2 1/2 inch loaf pans, or one 8-inch square fruitcake pan with two layers of heavy paper and one of waxed paper. Grease again.

Mix fruits, almonds, coconut, orange rind and juice. Cover and let stand overnight. Add cream butter. Gradually add sugar and beat until fluffy. Add eggs one at a time beating well after each addition. Stir in vanilla and almond extract. Combine and sift flour, baking powder and salt. Stir into batter alternately with milk. Add fruit mixture and mix thoroughly. Turn into pans and bake at 275 degrees F until skewer inserted in center comes out clean (2-to-2 1/2 hours for smaller pans; 3-to-3 1/2 hours for large



The season for fruitcakes

pans). Cool completely in pans on racks. Remove cakes from pans, wrap closely in heavy waxed paper or aluminum foil and store in cool place.

Pudding

Now here's a recipe for plum pudding. Presumably, at one point it contained plums, or at least the dried plums we call prunes.

But today Little Jack Horner would be disappointed. Even the recipe used by Queen Victoria's chef had no plums.

Here is his recipe, modernized and halved:

- 1/2 lb. raisins
- 1/2 lb. currants
- 1/4 lb. crystallized peel
- 3/4 lb. chopped suet or 1 1/2 cups
- 2 cups of flour
- 3/4 cup of brown sugar, packed rind of one lemon or 2 teaspoons bottled rind
- 2 eggs
- 3/4 cup milk
- 2 teaspoons ground cloves
- 1 tablespoon cinnamon
- 1 teaspoon nutmeg
- 1/2 cup brandy
- Pinch of salt

Mix all the ingredients thoroughly in a large bowl several hours before the pudding is to be boiled. Butter the inside of the mould well before filling it.

Bring the water to a boil and tie the mould in a cloth. The mould should be no more than two-thirds full. Lower it into the pot. Make sure the boiling water comes up halfway on the sides. Turn down the heat immediately and cook very slowly for about four and a half hours.

Do not let the pot boil dry. Queen Victoria's chef suggests accompanying the pudding with a custard sauce, but some prefer a showier dessert.

If you pour brandy over it and light it just before carrying it in, your kids will be enthralled.

Mr. Dress Up plans visit

Mr. Dress Up and Friends visit Glenforest Secondary School Jan. 5 as part of the Bethesda Concert Series.

The CBC daytime-show stars will entertain games, songs and his famous Tickle Trunk.

The evening begins at 8 in the school auditorium. The school is located on Fiddlegate Dr. south of Burnhamthorpe Rd. Tickets cost \$1.50, and for children under 12, 75 cents. Call Derek Morrison at 625-1962 or Betty Lytle at 625-0659 for ticket information.

service directory

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