

A kissing fondue makes for lively fun

Friendly fondue for the New Year

and GEORGINA NEVILLE

The Swiss call fondue the friendship dish because each guest dips into a communal pot to retrieve a load of dripping, melted cheese to cover a chunk of bread. A great idea for a friendly, infor-

mal New Year's midnight supper. Lose one of the pieces of bread in the cheese, and tradition demands that a woman must kiss her neighbor — and a man pay for the next round of wine.

Anyone inclined not to pay either penalty has only to remember to spear the bread chunk through the crust first

and or pepper
2 loaves French bread
Grate the cheese and

The real joy of a cheese fondue is in the making. It's quickly mixed, keeping bubbles rise to the surface. the cook away from the stove. Once it is bread, there's usually a scramble to see until blended. who can get the crusty line of cheese still sticking to the bottom of the pot.

Serve bubbling hot in the caquelon. Serves four to six.

metric recipe if you have the metric measuring cups. Buy the cheese by weight (grams), measure the flour by dry measure, and the wine and kirsch in a liquid measuring cup.
CHEESE FONDUE

454 g. Swiss cheese (Gruyere or

1 clove garlic

400 mL dry white wine

30 mL kirsch, sherry or brandy

Grate the cheese and toss lightly with to activate a kind of anchor on the the flour. Rub the inside of the cooking pot with the clove of garlic. Pour in the wine and set over low heat until

Add the grated cheese by the handin its ceramic pot (the caquelon), the fuls, stirring constantly with a wooden only heat comes from the small burner spoon, allowing each handful to melt underneath. When all the melted before adding the next. Add kirsch, cheese has been wiped up with the sherry or brandy and the spices, stirring

MONTCLAIR **MINERAL WATER** 750 ML BOTTLE

SAVE 39° ON TWO

SCOTT **PAPER TOWELS**

SAVE 39°

SHOPSY'S 24 OZ. TUB

POTATO SALAD & **COLESLAW** **HOSTESS ALL FLAVOURS**

BOTTLE PLUS DEP. SAVE 66

ARRIVING DAILY EGG NOG

HI-C 48 OZ.

SODA 750 ML BOTTLES

MINUTE MAID FROZEN CONCENTRATE 6.25 OZ. ORANGE 🕝 JUICE SAVE 19

DOWNY **FABRIC** SOFTENER

1 LT. BOTTLE

HEINZ STRAINED

BABY 4.5 OZ.

SAVE 16°

VALLEY FARM FROZEN PEAS

2 b. BAG

SAVE 30°

Make monsters

MONSTER COOKIES 125 mL butter or nargarine 125 mL peanut butter 250 mL brown sugar

1 egg 5 mL vanilla 200 mL wholewheat

50 mL wheat germ 2 mL salt 2 mL baking pow 2 mL baking soda 250 mL quick cooki

rolled oats 250 mL raisins, chopped 50 mL seasame seeds

Cream the butter, peanut butter and sugar together until light. Beat in egg and vanilla. In another bowl stir flour, wheat germ, salt, baking powder and baking soda to blend.

Stir the dry ingredients into the creamed mixture, then add the rolled oats and raisins. Place a heaping tablespoon on an oiled cookie sheet and flattenevenly, using the back of the space. Von should the spoon. You should have a circle that is about 15 cms in diameter. Place only two cookies to each sheet. Sprinkle the cookies with sesame seeds.

Bake in a preheated 190 C (375 F) oven for 12 to 15 minutes or until done. Cool on the pan for five minutes before removing with a wide spatula to a cooling rack. Makes about 10 giant cookies.

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