26- The Mississauga Times, Wednesday, December 18, 1974

with a beautiful

Sheridan plans Mexico trip for artists

Have a "Brighter" Christmas

GLASS TIFFANY LAMP or a

METAL WALL SCULPTURE

Sheridan College invites bines local artists to explore photographic and painting techniques on location in Mexico this spring. The 10-day tour, sponsored by the continuing education

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bines travel with professional instruction in art and photography. A similar trip to Spain was organized last spring. A full schedule has been planned from the time of professional instruction in art and photography. A similar trip to Spain was organized last spring. A full schedule has been planned from the time of division of Sheridan, com- arrival in Guadalajara, art schools are also

from Wrought Art

Reg. value

\$90.00

NOW ONLY

★ Glass Tiffany Lamps

★ Wide selection of beautiful

Metal Wall Sculptures!!!

HOURS - Mon. - Wed. 9-6 Thurs. - Fri. 9-9

Sat.

scheduled Two pre-trip workshop sessions will be held in January and February at the Oakville Sheridan campus to familiarize students with use of the equipment, study of composition and techniques.

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10 MERRY CHRISTMASES And let us all make a generous gesture

By BETTY BRADLEY Merry Christmas to all the children who

vill play shepherds and wise men and Joseph and Mary in their church basements and find no conflict when Santa arrives at the end of their performance. The gospel and the myth both offer the key to loving and giving and the children understand.

Merry Christmas to mothers and fathers who wil exhaust themselves catering to an older and a younger generation, knowing their effort will be well repaid by the joy of their children and grandparents on Christmas day

Merry Christmas to grown sons and daughters everywhere who will travel great distances to share this one magic day with their families. Christmas gives a focal point to family ties and somehow the season shows us how to give expression to our feelings.

Merry Christmas to all who will work on Christmas day, giving up their own celebration to serve the general good; ospital staff, policemen, people who run our buses and trains, restaurant personnel, firemen and others. Merry Christmas to those children and

adults confined to hospital beds who will

spend the day in pain or discomfort, and bless the staff who will do their best to make the day somewhat special. And bless the teenage volunteers who will donate few hours on Christmas day to cheer the patients

Merry Christmas to uncomplaining pensioners who live alone in single rooms and are forgotten. Their pension rarely lasts the full month and we prefer not to think about what they may be able to afford for Christmas dinner this year.

Adam's rib

Their plight is perhaps the most desperate of all because it is a question of survival on a month-to-month basis and their deterwhen the gift they can't ask for is to wake up Christmas morning in a home with two loving parents.

through no fault of their own. It is a hard season to cope with unemployment. Merry Christmas to those who have lost loved ones during the year. A bereavement is more acute when one is surrounded by

happy celebrants. Merry Christmas to the lonely and to those far from home who will eat Christmas dinner in a hotel dining room. It is not easy to be alone at any time, but on Christmas day it can be hard to bear. Those of us who look forward to this very special season are the lucky ones. We are surrounded by family. Our homes ring with music and laughter. Our tables groan with good food. We hang garlands and decorate an evergreen. The fun of planning surprises is contagious and we hide parcels in the back of cupboards. Our kitchen smells of shortbread and home made mincemeat. We revel in this exquisite annual emotional orgy.

But what of the lonely, the unhappy, the poor, the sick, the old? The season emphasizes their condition and for too many it can be the saddest day of the year. Perhaps if all of us who are blessed extended a friendly, hand or made a generous gesture we could help just a little. We could try.

mined cheerfulness is a lesson to us all. Merry Christmas to children from broken homes who will selfishly make outrageous demands for expensive gifts Merry Christmas to the families whose father is out of work this time of year and to the children who will be deprived

Shortbread for the holidays

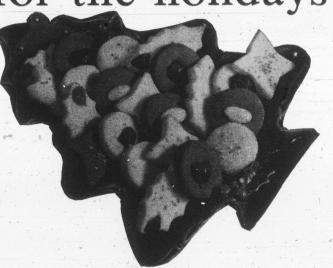
Avshire shortbread contains egg yolk and cream, and Queen's tea cakes, egg, grated lemon rind and rosewater.

ginger-flavored cakes, sandwiched with ginger icing and decorated with green sugar.

vear-round, but especially at Christmas and Hogmanay,

Shortbread is probably a descendant of the Yule Bannock, an oatmeal cake, which used to be baked on





Shortbread cookies make a good treat for the holidays.

creamed mixture.

Ginger

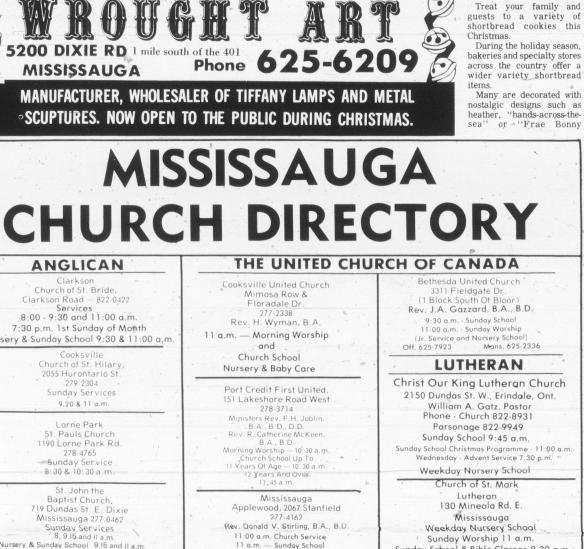
candied peel or cherries and to 2 cups. Reduce baking $\frac{1}{4}$ cup chopped almonds with time to 15 minutes. flour before adding to

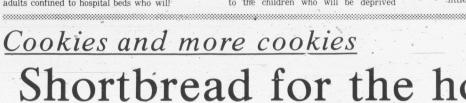
Oatmeal shortbread

1 cup butter

shortbread ¹/₂ cup brown sugar ¹/₂ cups rolled oats Make as shortbread but combine ¹/₄ cup finely chopped candied ginger with flour before adding to creamed mixture. When 1 cup sifted all-purpose flour Cream butter until light yellow. Add sugar gradually and beat until fluf-fy.Combine rolled oats and cool, sandwich two cookies together with small amount of butter icing.

flour Add to creamed mixture ½ cup at a time. Mix well after each addition. Roll on lightly floured board to 3/8inch thickness. Cut in 1½-inch rounds and prick with fork. Bake 12 to 15 minutes at 350 degrees. Makes about 5 dozen





"petits

Treat your family and Scotland. Fine, thin cakes, cut in strips, with caraway, are sold as "petticoat tails." The During the holiday season, name comes from

gastels," meaning small cakes in old French.

Ginger torte is made of two

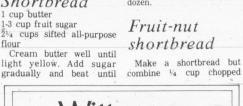
Like tartans and whiskeys, shortbread is part of the pride of Scotland. It is eaten the Scottish New Year's

The rich, slightly sweet bisquit-type cake is an essential part of the welcome to those who visit on the first day of the New Year.

fluffy. Reserve ¼ cup flour for flouring board. Add 2 cups flour to creamed mixture $\frac{1}{2}$ cup at a time. Mix well after each addition. Turn dough onto board and gradually knead in remaining $\frac{1}{200}$ cup flour. Divide dough in half and knead each half 5 minutes. Chill 30 minutes. Roll to 3/8 inch thickness. Cut in 11/2-inch

quarters. Try these following shortbread variations: l cup butter

Cream butter well until light yellow. Add sugar



rounds and prick with fork.

Bake about 20 minutes at 300 degrees. Cool. Makes about 4



Chocolate

shortbread



New books at Port Credit Barbara Cartland. Library include those listed Centennial — James A They are on display

AY:

ANGLICAN



Lorne Park St. Pauls Church 1190 Lorne Park Rd. 278-4765

Sunday Service 8:30 & 10:30 a.m St. John the

Baptist Church, 719 Dundas St. E. Dixie Mississauga 277-0462 Sunday Services 8, 9.15, and II a.m. rsery & Sunday School 9 15 and II a.m. 7 p.m. First Sunday of Each Month Tringty Church

11:00 a.m. Church Service 11 a.m. — Sunday Schoo Upper Church School Meet Every Sunday 9:30 a.m

Sunday School & Bible Classes 9.30 a.m. Rev. Neville Mirtschin, Pastor 278-3771

Day

Christmas even in honor of the new-born child. The round cake bore the sign of the cross. This is why so many rounds of shortbread made today are marked into

Shortbread

1-3 cup fruit sugar

21/4 cups sifted all-purpose flour

