

From The Kitchen

By Joyce Walter - Moose Jaw Express

Preparing sweet treats for Easter get-togethers

With families and friends expected to visit during the Easter weekend, the wise homemaker will always have some homemade treats on hand to feed the visitors.

This week’s recipes suggest three ways to welcome those guests.

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FILLED CAKES

Cake:
3 cups flour
2 cups granulated sugar
1/2 cup sweetened cocoa powder
2 tsps. baking soda
2 cups water
2/3 cup vegetable oil
2 tbsps. cider vinegar
2 tsps. vanilla extract
Filling:
8 oz. cream cheese, softened
1 egg
1/3 cup granulated sugar
6 oz. semi-sweet chocolate chips
pinch salt

Preheat oven to 350 degrees F. Lightly grease 2 muffin tins.

To make the cake batter, sift together the flour, sugar, cocoa and baking soda in a large bowl. Add the water, oil, vinegar and vanilla. Beat at medium speed for about 3 minutes until well combined.

To prepare the filling, in a large bowl using a wooden spoon, cream the cream cheese. Add the egg, sugar and salt and beat until smooth and thoroughly combined. Fold in chocolate chips.

Pour batter into tins, filling each about 2/3 full. Spoon a layer of cheese filling onto the batter. Top with more batter.

Bake for 20-25 minutes.

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CARROT CAKE

2 cups flour
1 tsp. salt
2 tsps. baking soda
4 eggs, unbeaten
3 cups finely grated carrot
1 cup raisins
2 cups white sugar
2 tsps. cinnamon
1 1/2 cups Mazola oil
Frosting:
8 oz. cream cheese, softened
1/4 lb. butter
2 cups icing sugar
2 tsps. vanilla

For the cake, combine sugar, eggs and oil and beat well. Add all other ingredients and beat again to combine. Preheat oven to 350 degrees F. Place batter in a greased and floured large cake pan. Bake for 35 minutes or until toothpick inserted in

centre comes out clean.

Remove from oven and cool before frosting.

To make the frosting, beat cream cheese and butter. Add icing sugar and vanilla and cream again. Frost cake and let set in refrigerator. Slice and serve. Store leftovers in refrigerator. Note: a tiny amount of crushed pineapple may be added to the cake batter for a different flavour.

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SODA CRACKER CAKE

35-40 single soda crackers, unsalted
1 cup butter
1 cup brown sugar
2 cups dark chocolate chips

Line a cookie sheet with foil and then spray with Pam. Cover the foil with soda crackers, perhaps needing to break some to fill spaces around the edges.

Heat butter and brown sugar in a saucepan to boiling, then boil for three minutes.

Carefully pour over crackers. Bake at 350 degrees F until crackers float and caramel bubbles. Remove from oven and sprinkle the chocolate chips on the crackers. When chocolate melts, spread and smooth over the crackers.

Cut into slices while still warm. Let set before serving.

Joyce Walter can be reached at ronjoy@sasktel.net

Mischievous animal kingdom the focus of Harmony Arts Program’s ‘Madagascar Jr.’

Jason G. Antonio - Moose Jaw Express

The Mae Wilson Theatre will soon host numerous wild and wacky animals as youngsters with the Harmony Arts Program re-create life at the zoo and on the African savannah.

Youths from six to 14 are working on “Madagascar Jr.,” based on the 2005 Dreamworks movie. The cartoon features Alex the lion, Marty the zebra, Melman the giraffe, Gloria the hippo and hilarious, plotting penguins taking an exotic crack-a-lackin’ adventure across the ocean!

Having spent their lives in blissful captivity with an admiring public and regular meals, Marty makes a birthday wish to see the wild. His wish comes true, and with the help of some mischievous penguins, he and his friends escape New York’s Central Park Zoo and find themselves in the world of the eccentric lemur King Julien of Madagascar.

As they war with the ferocious Foosa aboriginals and keep Alex from eating them, the story looks at loyalty, friendships and adjusting to new surroundings.

The first performance is on Thursday, March 30, at 12:30 and 7:00 p.m., the second show is on Friday, March 31, at 12:30 and 7:00 p.m. and the third show is Saturday, April 1, at 2 p.m.

The matinees are for schools, while the public shows are in the evening. Tickets can be purchased through the Moose Jaw Cultural Centre or Harmony Arts Program website.



Cast members — including Alex the lion (standing on the table) and other zoo animals — practise the first song of the show. Photo by Jason G. Antonio

Lexie Watson, 10, is excited to play the self-centred King Julien because the lemur’s only motivation is to always party.

“I really actually really like it because I really want to have fun. It’s really fun to be this guy,” she exclaimed, adding the character matches her energy-driven personality.

The most interesting scene for Watson — this is her third production with Harmony Arts Program — is the musical number “Move it.”

“It’s the best. It’s about just moving it, partying all the time, (and not caring) about the others,” she grinned, adding, “I would recommend (attending the show) because it’s very, very fun and I think it’s really, really cool.”

Participating gives Grace Handey, 12, the opportunity to play different characters and escape her comfort zone. Her favourite parts are when she speaks because she had zero lines last year.

Besides the spring shows, Handey has also participated in the program’s summer camps.

NOTICE OF CALL FOR NOMINATIONS FOR BY-ELECTION RURAL MUNICIPALITY OF RODGERS NO. 133

PUBLIC NOTICE is hereby given that nomination of candidates for the office of:

COUNCILLOR for DIVISION FOUR (4): RM of Rodgers No. 133

will be received by the undersigned on the 19th day of April, 2023, from 9:00 am to 4:00 pm at #4-1410 Caribou St W, Moose Jaw, SK and during regular business hours from March 29th, 2023 to April 18th, 2023, at #4-1410 Caribou St W, Moose Jaw, SK.

Nomination forms may be obtained from the municipal office at #4-1410 Caribou St W, Moose Jaw, SK.

Dated this 29th day of March, 2023.

Colleen Ferguson
Returning Officer

VILLAGE OF AVONLEA PROVINCE OF SASKATCHEWAN TAX ENFORCEMENT LIST

Notice is hereby given under The Tax Enforcement Act that unless the arrears and costs appearing opposite the land described in the following list are fully paid before the 28th day of May 2023, a tax lien will be registered against the land.

Note: A sum for costs in an amount required as prescribed in the regulations will be included in the amount shown against each parcel.

DESCRIPTION OF PROPERTY		TOTAL ARREARS AND COSTS
7.5’ of Lot 5, 6, 7	Block 6 Plan AU3774	\$889.52
31’ pf 8, 9	Block 16 Plan 65R25468	\$485.64
Lot 6	Block 7 Plan AY1304	\$971.43
Lots 10-11	Block 6 Plan AU3774	\$1,004.20

Dated this 29th day of March, 2023

Jaimie Paranuik
Administrator



Central Park Zoo penguins plot how to escape the venue. Photo by Jason G. Antonio