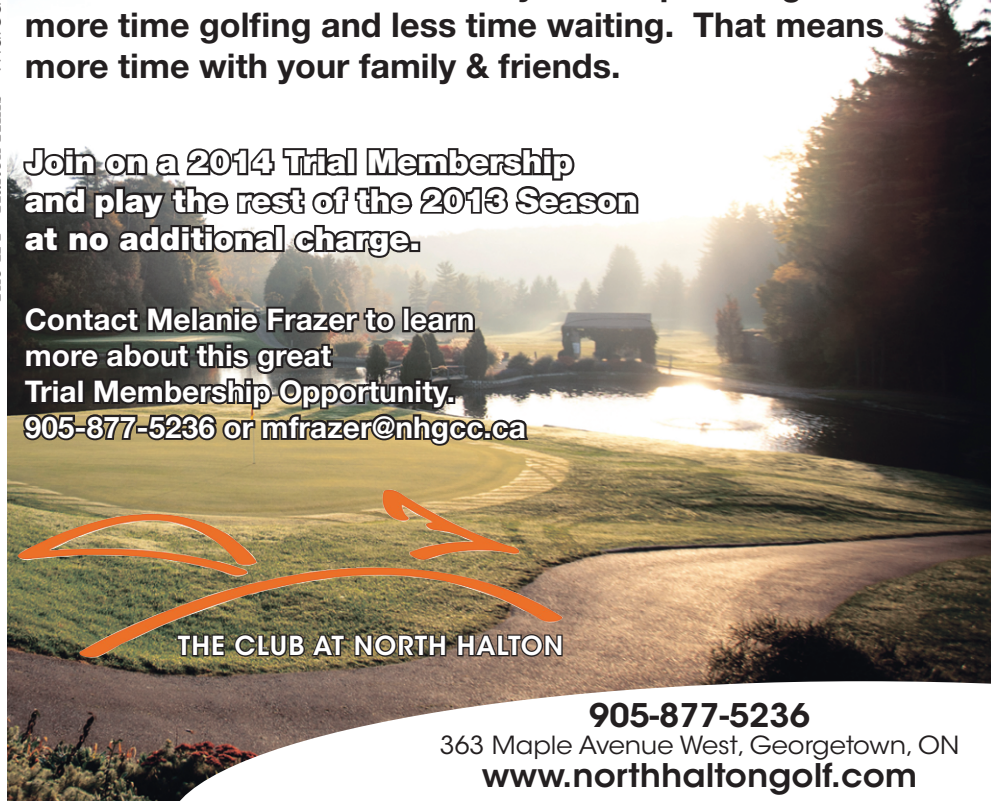


EXCEPTIONAL GOLF FOR AN EXCEPTIONAL PRICE

Don't you deserve to be a member at a Private Golf Club? Private Club members will tell you that private golf means more time golfing and less time waiting. That means more time with your family & friends.

Join on a 2014 Trial Membership and play the rest of the 2013 Season at no additional charge.

Contact Melanie Frazer to learn more about this great Trial Membership Opportunity. 905-877-5236 or mfrazer@nhgcc.ca



905-877-5236
363 Maple Avenue West, Georgetown, ON
www.northhaltongolf.com

A Ted Bit Time to make some old-time chili sauce

I really enjoy tomatoes. I like them the year 'round, but this time of year, I really 'love' tomatoes, especially if they are home-grown, right off the stem.

And The Sidekick and I have a whack of tomatoes.

The Sidekick is the first to say she's no gardener. She likes fresh veggies from the garden, and like me, she 'loves' tomatoes, but she's reluctant to call herself a gardener.

I built two raised 4x8 ft. box planters for her in the fall of 2011, to plant a few things for the table.

Last fall I 'enlarged' the two gardens and took the sides off them, to make it easier to cut the lawn. The garden became about 5x20 feet. I also decided it was time to fertilize so I applied a load of sheep manure before winter.

Last spring, The Sidekick planted beans, peas, spinach and I planted sunflowers and tomatoes—about a six-foot row of sunflowers and six tomato plants.

Now I know how prolific tomatoes can be, especially when they are planted in a high concentration of sheep manure. Some gardeners claim the reason plants grow so tall in sheep manure is because they are trying to get as far away from the stuff as possible. I know that's wrong, but it makes for a great story when talking to gullible wannabe gardeners.

With a wet summer, the tomato plants grew like the wildfire—I was pleased knowing the six plants would produce more than our share of tomatoes. But soon after, I noticed something else growing.

It seems we had another crop growing at the far end of the garden.

A number of other plants were trying to 'escape' from the sheep manure—more tomatoes.

Turns out we had a huge growth of volunteer tomatoes that seeded themselves from last year.

And they have grown like crazy. We have more tomatoes than we have ever grown before—cherry tomatoes, Roma tomatoes (my personal favorite) and a

few huge beefsteak tomatoes, all growing at the other end of the garden.

The Sidekick is in a state of shock, trying to keep up to the flood of red ripening tomatoes on the ground.

We've been eating tomatoes at virtually every meal, and have taken tomatoes to church, as well as both of our places of employment, trying to get rid of them. And as much as I love tomatoes, unfortunately, after a while, they don't like me. Seems they have a little too much acid for my stomach, forcing me to up my acid reflux medication.

I've even tried frying the green ones—not too bad, if the batter is right—and I've thought of making tomato sauce.

The final coup de grâce occurred this past weekend, when I considered making chili sauce.

My grandmother could produce an old-time chili sauce that was second to none. And my oldest sister is the keeper of her guarded family recipe.

One day in passing, I asked if she had the recipe, 'cuz we had so many tomatoes around.



TED BROWN

'We've taken tomatoes to both our offices, trying to get rid of them'

Mentioning a recipe like that to her is like pushing a starter button on a dynamo. Within an hour, she arrived at my house, not only with a print-out of

the recipe, but also the necessary spices and paraphernalia needed to create the masterpiece, and a sample of what it is supposed to taste like.

The sample was the cruel part—now I KNOW I have to make this damned chili sauce—it's that good.

And The Sidekick, as fond as she is of tomatoes and salsa, doesn't share my attraction to the chili sauce.

"It's too sweet," she says.

Over the next few days, I expect to be found hand picking the required 11 quarts of Roma tomatoes needed for a batch of chili sauce, and will give it my best shot as I bottle up the wonderful chunks of tomato and sauce.

Now all I've gotta do is find a couple dozen empty quart sealer bottles...

—Ted Brown can be reached at tbrown@theifp.ca

WildBLEU®
Technical Fabrics For Everyday Life



MOISTURE WICKING PAJAMAS & SHEETS
HOW WILDBLEU™ WORKS:

Our products use a patented yarn that wicks moisture away from the skin and then forces the moisture to the surface of the fabric where it evaporates quickly. Our Heat Release Technology™ uses a combination of natural and synthetic fibers ...and it combines the best of both.

NIKPAUL
CANADA INC.
1-866-270-0919

www.wildbleu.ca

Guardian

Young's

Pharmacy & Homecare

Rexall

... more reasons to make our pharmacy your pharmacy!

47 Main Street S, Georgetown 905-877-2711