

The second annual Chase the Dream motorcycle ride and show was held recently in Terra Cotta and raised \$40,000. The fundraiser was held for Terra Cotta youngster Chase Galea, who suffers from cerebral palsy (CP) and hearing loss. Galea, 6, is a case study for other children suffering with CP at Shriners Hospital in Pennsylvania and ErinoakKids Centre for Treatment and Development in Mississauga. More than 350 motorcyclists registered for the ride through the Caledon Hills while the Larry Melton Band provided entertainment and Don Reinhart Sr. handled the live auction at the Terra Cotta Inn. Event team members were Carl Minor, George Farrugia, Eddie Palmer, Keith Edwards and Marian Heydon.



Chase the Dream



What's Cookin': Vegetarian dishes

Today's recipe comes from my good friend and fantastic cook, Angela Dadd. Many of you will remember Angela from her Tea Room days downtown, where she whipped up the most fantastic quiche ever! Well, these days you can see Angela teaching classes at the President's Choice Cooking School.

This recipe (and next week's too) are from her 'Vegetarian Trip to Africa' class. I highly recommend that you sample the two recipes together—they are a delicious dinner any time of the year. And come on out to the cooking school to see

Lori Gysel & Gerry Kentner



Angela's next classes!

If you want a little dip for the fritters, just mix up some mayo with some sriracha sauce, just enough so it's a bit on the spicy side! You can tell by the photo I had trouble keeping people out of the dip until the photo was taken.

Have fun and keep cooking!

Black Eyed Pea Fritters

Recipe courtesy of Angela Dadd

Yield: Makes about 40 fritters

Ingredients

- 1 cup dried black-eyed peas
- 1/2 medium onion, finely chopped
- 1/4 teaspoon minced fresh habanero chile (with seeds)
- 1 large egg
- 1 teaspoon salt
- 6 to 8 tablespoons water
- 6 to 8 cups vegetable or peanut oil

Prepare peas:

Soak peas in water to cover by 2 inches for 8 hours. Drain in a colander.

Make fritters:

Purée drained peas, onion, and chile in a food processor until as smooth as possible and blend in egg and salt. Blend in 6 tablespoons water until smooth and fluffy,



adding remaining 2 tablespoons water if necessary to form a batter just thin enough to drop from a spoon.

Fry fritters:

Heat 2 inches oil in a 4-quart Dutch oven or a wide 4-inch-deep heavy pot until a deep-fat thermometer registers 375°F, then gently drop batter by tablespoons into hot oil, forming 8 fritters. Fry until golden, about 1 1/2 minutes on each side, and transfer to paper towels to drain. Make more fritters in same manner, returning oil to 375°F between batches.

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Saturday, September 28 • 8:00pm

Tickets \$50.00

Proceeds from this performance will go to the Perchance to Dream fundraising campaign for the Halton Hills Library & Cultural Centre.



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