

A Special Thank You
to this year's Gold sponsor
Westerveld Contracting
Our sincere apology to any sponsors who may have been missed on the full page ad on September 26, 2013
www.georgetownfallfair.ca



The BRICK.com
Nobody Beats The Brick.
First Time Ever!
PAY ONLY 67¢
ON THE DOLLAR!

On Now at The Brick!
For more details go instore or online @thebrick.com.

Edible Delights opens

Edible Delights held its grand opening in September with co-owners Victoria Julien (left) and Wendy Julien-Crosby, (right) being congratulated by Mayor Rick Bonnette. Edible Delights is a Cake Studio, Bakery and Catering, located at 130 Guelph St. (across from Dominion Gardens Park). For information call 905-873-2228.

Photo by
Jon Borgstrom



What's Cookin': BBQ with end-of-season veggies

This past week has been the most glorious fall weather—cool in the mornings, but sunny, blue skies and warm all day long.

This is the perfect weather for a delicious tomato and basil salad, alongside a BBQ steak. Pluck a couple of your end-of-season tomatoes and slice them in thick slabs, sliver up some fresh basil and sprinkle on top with a drizzle of olive oil, coarse salt and fresh ground pepper.

Nothing else is needed for a perfect taste of fall.

For your steak, by all means, choose your favorite, but here is a bit of steak info I learned this summer.

A hanger steak is a cut of meat from the diaphragm of a steer or heifer. It is a small cut of meat, weighing only about 1-1.5 pounds. I enjoyed hanger steak for the first time this summer at a French restaurant, serving steak frites.

I ordered my steak rare, as I always do. When I popped in the first bite, I

Lori Gysel & Gerry Kentner



immediately sensed a liver-ish flavour. Not in a bad way— I like liver— but clearly this cut of meat lives inside the animal, somewhere close to the liver, enough so that it has picked up the flavour.

The taste was very beefy and rich. I was glad it was a small steak. It was deliciously tender but this certainly had to do with the fact that it was rare.

This cut can be quite tough when cooked past medium-rare. Similar to a flank steak, it is usually better when marinated as well.

Have fun and keep cooking!

Questions or comments, email Lori and Gerry at whatscooking@theifp.ca



TED ARNOTT, MPP
Wellington-Halton Hills

Web: www.tedarnottmpp.com
Phone: 1-800-265-2366



A NEW MUNICIPAL CEMETERY IN HALTON HILLS

A dedication and opening ceremony for Devereaux Cemetery will be held this Saturday, October 5 at 11 a.m. Members of the public are invited to attend.

Located at 12337 17th Side Road, just west of Trafalgar Road, Devereaux is a short drive from Georgetown, Acton, Milton and Brampton, and provides a quiet, country setting on land farmed for generations by the Devereaux family.

Devereaux is adjacent to Holy Redeemer Cemetery, and is operated by The Catholic Cemeteries of the Diocese of Hamilton for the benefit of residents of the Town of Halton Hills and surrounding communities.

DEVEREAUX
CEMETERY

For more information, please call John Perrotta at
905-877-8500 or 1-800-661-5985
www.devereauxcemetery.ca