

KNOX PRESBYTERIAN CHURCH
 116 MAIN STREET SOUTH GEORGETOWN
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 Website: www.knoxgeorgetown.ca

THANKSGIVING SERVICE
 SUNDAY, OCTOBER 13TH, 2013
 11:00 a.m.
 Rev. Steven Boose, Minister
 Sermon Topic:
 "Giving Thanks from the Heart"



ANNIVERSARY ROAST BEEF DINNER
 FRIDAY, OCTOBER 18TH, 2013

Two Sitzings: 5:00 and 6:30 p.m.
 Adults \$15.00, Students \$9.00,
 5 & under free

Take-out orders available
 For information and tickets: please call
 Jack and Marnie Thompson
 905-873-6220

ALL WELCOME!

What's Cookin': Stuffing your turkey

Happy Thanksgiving! A quick story today, just enough to give you a couple of reminders about stuffing your turkey. If you are going to stuff your turkey, consider preparing the stuffing ingredients the day before, refrigerating overnight, then just before roasting, combine the wet and the dry ingredients and insert in bird. Stuff the bird loosely, do not cram it in!

Lori Gysel & Gerry Kentner



Even more food safe is to bake your stuffing separately, outside of the bird. Whether you cook the stuffing in or out of the bird, it should be 165 degrees F. to be fully cooked. The turkey itself should be 170 degrees F. in the breast and 180 degrees F. in the thigh— use a thermometer! Have fun and keep cooking!

Turkey Stuffing

Enough stuffing to fill approximately 12 lb turkey

- Ingredients**
- 2 tbsp butter
 - 2 tbsp canola oil (or other vegetable oil)
 - 1 large Spanish onion, finely diced
 - 1 red pepper, finely diced
 - 2 stalks celery, finely diced
 - 2 cups thinly sliced mushrooms
 - 1 box frozen chopped spinach, thawed, squeezed so all juices are removed
 - 1 to 1 1/2 loaves whole wheat bread, cubed
 - 2 eggs
 - 2 tsp sage
 - 2 tsp dried thyme
 - salt and pepper



- Method**
1. In a large non-stick skillet, heat butter and oil together until hot.
 2. Add onion, red pepper, celery and mushrooms. If your pan is small, you

may need to do this in a couple of batches, using only part of the butter and oil each time, as the pan should not be mounded full. Cook the vegetables over medium heat until they begin to caramelize. Set vegetables aside.

3. In a large bowl, combine cooked vegetables, spinach, bread, eggs and spices. Mix well.

4. Insert stuffing into both cavities of the turkey, stuffing gently— do not pack tight or there will be no air circulation and both the stuffing and the turkey will not cook properly.

Cook's Note: *If you would like to cook stuffing outside of the turkey, then spray a baking dish with non-stick spray and fill with stuffing. Add a few teaspoons of butter to the top of the stuffing and cover with foil. Bake in a 350 degree oven for approximately 40 minutes, depending on the size and depth of the baking dish.*

2013 Your Town Throwdown
 CHAD BROWNLEE, DERIC RUTTAN, JASON BLAINE

OCT 24 AT 8PM

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