

Best Buy CORRECTION NOTICE

NEWSPAPER RETRACTION FOR THE BEST BUY OCTOBER 18 CORPORATE FLYER In the October 18 flyer, page 8, the Samsung 60" / 65" 1080p 240Hz 3D Slim LED TVs (Web Code: 10243916 / 10243917) were advertised with an incorrect price. The CORRECT prices are as follows: \$2399.99, save \$400 for the 60" and \$2999.99, save \$400 for the 65". As well, the Dell Laptop with Intel® Core™ i5-4200U Processor (WebCode: 10268761) advertised on page 12 is English ONLY. Also, shipments to select stores have been delayed. Customers may request a raincheck if this product is not available for purchase. Please see a Product Specialist for details. We apologize for any inconvenience this may have caused our valued customers.

What's Cookin': A foodie in Scotland

Gerry is writing today...

Within three hours of landing in Edinburgh, Scotland in August, we were sitting having

tea and scones at the Willow Tea Room on Sauchilhall St. in Glasgow. This was the first place on my holiday to-do list and I didn't want to miss it. And impressed I was. Charles Rennie Macintosh was the creator of many memorable interiors for several tea rooms between 1887 and 1917, including the furniture. Mr. Mackintosh was a well revered architect in Scotland, designing many significant buildings.

The Scottish sure do love their sweets and their tea and their scotch whisky, a major industry in Scotland. Scotland is not known on the world stage as a major culinary destination, but they have fabulous fish and chips (usually haddock), the best smoked salmon, wonderful desserts and fantastic hot tea! They certainly cater to the tea drinkers. Every hotel had a tea kettle in your room with several flavours of tea, china tea cups, china tea pot and biscuits on the tray. The coffee is very strong with no cream in sight.

Lori Gysel & Gerry Kentner



There are candy stores and bake shops everywhere, sweetie shops they call them. In grocery stores, there are rows upon rows of packaged baked goods and bags of every candy imaginable. Every pub, café and food establishment had at the entrance several covered tiered plates of their home-made goodies.

Scones of course, bakewell tarts, fern tarts, shortbreads, sponge cake, lemon drizzle cake, meringues, lemon tarts, sticky toffee pudding, chocolate brownies, crème brulees, cranachan and on and on. This of course, is why you need so much tea— to wash it all down.

Enough sweet tales for now, more Scottish food stories to come.

Have fun and keep cooking!



Buttermilk Scones

Ingredients

- 3 cups all-purpose flour
- 1/3 cup granulated sugar
- 2 and 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 6 oz unsalted butter, chilled
- 1 cup buttermilk
- 3/4 cup currants
- 2 tsp orange zest, finely grated
- 2 tbsp whipping cream (coffee cream is okay)

Method

1. Preheat the oven to 425 degrees F. Lightly butter a baking sheet. Sift the flour, sugar, baking powder, soda and salt into a large mixing bowl (or combine them in the work bowl of your food processor and pulse once or twice to aerate).

2. Roll the cold butter in flour to make it easier to handle, and then cut into slices. Roll in flour again, and then cut into sticks, and the sticks into cubes. If making by hand, use a pastry cutter to cut the butter into the flour until mixture has a breadcrumb texture. (Or distribute the butter over the flour in the food processor and process briefly to the breadcrumb texture; then turn into a bowl.)

3. Add the buttermilk, currants, and orange zest. Mix lightly with a fork— just enough that the mixture is moistened and forms a soft dough.

4. Turn the dough out onto a lightly floured surface. Knead very gently for 8 to 10 turns, and then pat the dough out into a large circle, one half inch thick. Using a cookie cutter (or an upside-down glass), cut out round circles of dough, or cut them into pie-shaped wedges. Place them 1" apart on the prepared cookie sheet. Brush the tops lightly with the cream.

5. Bake in the preheated oven for 12 to 15 minutes, until golden brown. Serve them warm, with fresh butter and homemade jam.

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SUNDAY SERVICES

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• Fellowship Lunch 12:00 P.M. • Ministry Meeting 1:00 P.M.

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Phone: 905-873-1005 Website: www.haltonhillsbiblechapel.com

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Alexander Trenton, DD, F.C.A.D. (A) Denturist

TOOTH CHATTER - georgetowndentureclinic.ca

DO YOU NEED A DENTURIST???

Please answer true or false to the following questions:

My dentures move when I eat or speak

My dentures cause recurring sore spots

My dentures are over 5 years old
My denture teeth are worn down and flattened from wear

I have to be careful of what I eat because I have difficulty chewing
I have persistent splitting at the corners of my mouth

My lower jaw is sticking out further than it used to

After a meal, I notice ringing in

my ears and/or have discomfort in my jaw joint

My dentures keep breaking

My teeth no longer show when I smile

My lips are not as full as they used to be, making me look older

If you answered True to any one of these questions, you should give us a call. Your Denturist is a Denture Specialist. We can offer information and solutions to many of these problems. Call for an appointment today!

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18 Church Street, Georgetown 905-877-2359



NOTICE OF MEETING

This is to advise that the Council for the Town of Halton Hills will be considering the proposed 2014 Rates and Fees at the Council meeting to be held Monday November 18, 2013. The report of the proposed fees for 2014 may be obtained at the Town's web site at www.haltonhills.ca, If you wish to register to speak at Council at its meeting to be held Monday November 18, 2013 please contact the Clerk's Division at (905) 873-2601 ext. 2333.

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TEMPORARY ROAD CLOSURE DUE TO PRODUCTION COMPANY REQUEST

DATE: Monday, October 28, 2013
Rain Date October 29-31, 2013
TIME: Between 7:00 AM and 8:00 PM
LOCATION: 8th Line and 27 Side Road, Halton Hills

This information is presented as a courtesy notice to motorists, pedestrians and area residents. If you require any additional information regarding this temporary road closure, please contact Valerie Petryniak, Licensing & Business Relations Officer at 905-873-2601 ext. 2350.

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