What's Cookin': Start the year off right with a salad

Happy New Year! Thought we'd best start the new year off right with a salad! This salad is still quite festive though, so for any of you who are still entertaining, this might just fit the bill!

When first encountering a pomegranate, removing the seeds can seem a daunting task! However, there is a relatively easy way.

- 1. Cut the very top of the pomegranate off.
 - 2. Score the pomegranate all



the way around— if you imagine that a pomegranate is like an orange, you are making segments, without cutting all the way through the flesh (just cut

- soak for 5-10 minutes.
- 4. While the pomegranate is seeds.
- bottom and all the skin and mem- as a snack! brane will float to the top.
- 6. Scoop the skin and mem-
- 3. Whisk together Dijon, honey, orange juice and zest. Slowly whisk in olive oil to your liking.
- 4. Prepare salad by chopping or breaking washed romaine into a bowl.
- 5. Top with drained orange segments, almonds and pomegranate seeds.
- 6. Drizzle with half of the dressing and toss gently.

Chef's note: This salad will serve four, but there will be enough dressing for another salad.

7. Drain seeds in a colander. 3. Place the pomegranate in a Eat right away or store in airtight large bowl of cold water and let container in the fridge for a couple of days.

Once you've learned how to reunder water, use your hands to move the seeds- now use them break it apart and remove the more often! You can make juice, smoothies, sauces for meats and 5. The seeds will sink to the desserts, use them in salads or just

Have fun and keep cooking!



- The Family Insidious Chapter 2 • Don Jon
- **Coming Soon** Closed Circuit Runner Runner

 Riddick • LOTTERY • GREETING CARDS • E-CIGARETTE • ATM

160 GUELPH ST., **GEORGETOWN**

905-877-6463



By Cory Soal

IFP Halton Hills, Thursday, January 2,

WHAT SHOULD YOU EXPECT FROM HEARING INSTRUMENTS

Although hearing instrument technology has greatly improved over the years, the fact still remains that nothing can mimic the human ear. Due to the damage in your ears that is causing hearing loss, you will never be able to hear as well as a normal hearing person. Expecting results from your hearing instruments that cannot be achieved will only lead to frustration and dissatisfaction. By asking your hearing professional questions and describing your experiences, the optimum performance can be reached to match your expectations. The following are some facts:

- * The extent of improvement to your hearing is directly proportional to the severity and the duration of your loss.
- * The more severe the hearing loss the harder it will be for the hearing instruments to restore your hearing to near normal.
- The longer the duration of your hearing loss the harder it will be for your brain to adjust to the new sounds.

The Georgetown



HEARING CLINIC

We care about your hearing!

Professional Arts Building 99 Sinclair Ave., Suite 210, Georgetown 905-873-6642

community of Halton Hills and surrounding areas since 1992

Green Salad with Pomegranate Dressing **Ingredients**

- 1 pomegranate
- 1 large navel orange
- 1 can mandarin oranges, drained
- 1/4 cup whole natural almonds, toasted
- 1 tbsp Dijon
- 1 tbsp honey
- 1/3 cup pomegranate juice

of half navel orange

zest of 1 navel orange

• 1/2 to

3/4 cup olive oil • 1 head romaine hearts

Method

- 1. Remove seeds from half of the pomegranate and set aside.
- 2. Zest the orange and juice half the orange and set aside.

SEXUAL ASSAULT & VIOLENCE INTERVENTION

SERVICES (SAVIS) OF HALTON

• Free anti-violence presentations to businesses/associations/schools

• Free 24-hour support line - anyone may call: 905.875.1555





• Free confidential counselling

LUNCH BUFFET SERVED THURSDAY & FRIDAY

Featuring: 11:30 am to 2:00 pm

- Roast Beef

Sexual Assault & Violence

- Ham
- Fish & Chips
- Assorted Salads - Dessert Table
- Tea & Coffee

Private Catering Available

Fri. 9:30 pm -close Sat. 9:30 pm -close

Dan McVeigh & The North of 49

Rock n' Roll

Beetroots

79 Main Street South, Georgetown 905-877-3388

TED ARNOTT, MPP Wellington-Halton Hills

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



Warmest wishes from your friends at Tim Hortons.



Wishing everyone in our community the happiest of holidays. It is our pleasure to serve our guests from the Georgetown community every day and we thank you for your loyal patronage. Happy Holidays, from Georgetown Tim Hortons Restaurant Owners. Management, and Team Members

