

What's Cookin': A meal to remember

It was a strange Christmas this year. The storm usurped Christmas' thunder. But we had the warmest, coziest, friendliest, simplest supper that I've had in years — not on Christmas Day, but on Dec 22.

Our power was out, but we are one of the lucky ones— we have a woodstove, gas fireplace, gas cook-top and a functioning hot water heater— many people had nothing. And this was the case with some of our neighbours.

I had all the fixin's for a traditional Christmas dinner— turkey, potatoes, the works. So, I cooked up my turkey on the BBQ. There was no rotisserie, so I jammed a large can of beer up the bird (I had a couple of mouthfuls first) and set the bird in a roasting pan full of leeks and chicken stock. I had to manipulate the legs to get the thing to stay standing, but it worked. Then I plopped it, pan and all, onto the BBQ and let it cook for a few hours.

Meatless Minestrone

Ingredients

- 3 tbsp vegetable oil
- 1 carrot, diced
- 1 stalk celery, diced
- 1/2 green pepper, diced
- 1 leek, white part only, diced
- 1 medium onion, diced
- 1 large clove garlic, minced
- 2 cups chopped green cabbage
- 28oz can tomatoes, broken up
- 14oz can tomato sauce
- 8 cups vegetable stock
- 19oz can chick peas,
- 1 tsp celery seed

Lori Gysel & Gerry Kentner



While it was cooking, Michael and I made mashed potatoes, mixed green veggies, and carrot pumpkin soup. Once the bird was ready, we made gravy by flashlight.

The neighbours came over, tired from dragging branches all day and we had a wonderful, magical dinner together by candlelight. Everyone helped set up the tables, scour the house for chairs, gather glasses and do dishes. The meal was simple— served buffet style on the stove in pots. No fancy linens, no beautifully garnished platters, no good china. But we drank wine and enjoyed the true spirit of Christmas, which is families and friends, coming together to share a meal. It was one of the nicest meals I've ever had. Thank you all.

Have fun and keep cooking.

- 2 tsp dried oregano
- 2 tsp dried basil
- salt and pepper to taste

Method

1. Heat oil in a large pot. Sauté carrot, celery, green pepper, leek and onion 5-10 minutes until onion is translucent. Add garlic, cook for 1 minute. Add cabbage, tomatoes, tomato sauce, stock, chick peas and spices. Simmer 45 minutes.

Note: If soup is too thick, just add more stock. You can substitute chicken stock and add salami for the non-vegetarians! Serves 12.

CHURCHES & TEMPLES

GEORGETOWN CHRISTIAN REFORMED CHURCH

welcomes you!

Interim Pastor: Tom Van Milligen Youth Pastor: Brian DeBoer

Sunday Worship Services: 10:00 am & 6:00 pm

11611 Trafalgar Road (north of Maple Avenue) 905-877-4322
www.gcrcc.on.ca

KNOX PRESBYTERIAN CHURCH

Rev. Steven Boose

116 Main St. S., Georgetown, ON

905-877-7585

Chair-lift access available.

'Sunday's Cool' youth ministry program for ages 4 & up.

Service Dial-in: 905-702-1629

www.knoxgeorgetown.ca

SUNDAY WORSHIP SERVICES: 11:00 A.M.

SUNDAY SERVICES

- Lord's Supper 10 A.M. • Ministry Meeting 11:00 A.M.
 - Fellowship Lunch 12:00 P.M. • Ministry Meeting 1:00 P.M.
- Meeting In: Georgetown Seniors Centre
Address: 318 Guelph Street
Phone: 905-873-1005 Website: www.haltonhillsbiblechapel.com



Services EVERY Sunday
16 Adamson Street, South
Norval, Halton Hills

familyhouseofworship@start.ca Services starting at 10 am



Halton.ca 311

Halton Small Business Centre

The AHA! Moment: A Turning Point for Your Business Success

Join Halton Region Small Business Centre for a unique educational and networking event that brings together small businesses from across Halton Region to learn, share best practices and make valuable business connections. The event includes speakers, break-out sessions and networking. Register early to avoid disappointment! Please see below for more details.

Upcoming Business Seminars and Programs

Starting a Small Business

Seminar: A general overview of the things you will need to consider, along with resources to help you succeed. Covers structure, registrations, regulations, licences, taxes and financing options.
Wednesday, January 15
Burlington Central Library
6:30 p.m. – 8:30 p.m.
\$25/person

The AHA! Moment: Educational and networking event for small business owners.
Wednesday, February 5
Rattlesnake Point Golf Club
7:30 a.m. – 12:00 p.m.
\$40/person

Starting a Small Business

Seminar: A general overview of the things you will need to consider, along with resources to help you succeed. Covers structure, registrations, regulations, licences, taxes and financing options.
Wednesday, February 12
Halton Hills Public Library, Georgetown Branch
6:30 p.m. – 8:30 p.m.
\$25/person

Marketing – Research and Cost

Effective Ideas: Identify why and how conducting market research can impact your business success and learn some cost effective ideas to market your business.
Wednesday, February 26
Burlington Central Library
6:30 p.m. – 8:30 p.m.
\$25/person

Getting Started Information

Session: A one hour overview of all the rules and regulations you need to know about if you are starting a business in Halton. Staff will guide you through a checklist for starting a new business. These are casual, informative small groups of five or less.
Every Tuesday
9:00 a.m. – 10:00 a.m.
Halton Regional Centre, Small Business Centre
No cost, but registration is required

Canadian Youth Business

Foundation (CYBF) – General Information Session: A one hour overview of the CYBF financing program, including a review of the application process and evaluation and eligibility criteria. Canadian Youth Business Foundation provides financing based on character and a great business plan of up to \$15,000 for young entrepreneurs between 18 and 39 years of age who are looking to start their own full-time small business. 1st and 3rd Tuesday each month in 2014.
10:00 a.m. – 12:00 p.m.
Halton Regional Centre, Small Business Centre
No cost, but registration is required

Registration and pre-payment for all seminars is required as seating is limited.

Contact us for more information and registration details for these events. Join our online community.

Get connected at

www.haltonsmallbusiness.ca



Enhanced Bulk Brush Collection Services

Due to the volume of debris to be collected following the December ice storm, Halton Region is extending its enhanced bulk brush collection services through to the end of February to assist residents with cleanup. Residents in areas of Halton where yard waste is regularly collected can set out one pile of unbundled bulk brush on their regular garbage collection day. Halton's three-bag garbage limit has also been lifted until January 31. For full details visit www.halton.ca/stormupdate.

Halton Regional Meeting Schedule

Meetings can be viewed at www.halton.ca/meetings.

Jan 28 9:30 a.m. Health & Social Services Cttee.
Jan 29 9:30 a.m. Planning & Public Works Cttee.

Jan 29 1:30 p.m. Admin & Finance Cttee.

Please contact us as soon as possible if you have any accessibility needs at Halton Region events or meetings.