

What's Cookin': Enthusiastic critique of Cuban resort cuisine

Just returned from Cuba and I have to tell you about the food!

I've been to Cuba once before and I understood why people say that no one goes there for the food. But, this time we went somewhere different— Iberostar Ensenachos in Cayo Santa Maria— the beaches were the most beautiful I've ever seen and the food was Very Good!

I hesitate to say excellent, because it wouldn't compare to fine dining here at home, but compared to what I was expecting— it was great.

We ate at the buffet every night, as we have a deep seated fear of the a la carte restaurants (from our previous trip).

First of all the food on the buffet changed— it wasn't the same food every time. There was always fish being grilled— tuna, swordfish, lobster, salmon, sea bass, shrimp, perch were some that were up for offer.

There was a young fellow working the salad station— so there were a large variety of salad fixings and dressings— you tell him what you want and he custom mixes your

Lori Gysel & Gerry Kentner



salad for you – delicious! Two nights there was a wonderful selection of cheeses— a creamy delicious blue, a manchengo, a parmesan, a brie and one other that I couldn't name (and neither could they).

Plus there were lots of different meats; sometimes whole chickens that had been roasted, turkeys, lots of pork,

barbecued and other ways.

There was a pasta station where they were custom making your pasta dish for you and pizza— really good pizza – homemade dough, rolled super thin with a simple tomato sauce, then a bit of chorizo or tuna or veggies and a bit of cheese.

And a surprisingly good paella on a couple of occasions. I'm a pretty picky bread eater and this was certainly the weak link, but in a pinch, when you need a bit to go with the cheese, it was fine. Can't really comment much on the

desserts, as that is not my thing— but they were custom cooking bananas foster almost every night and my hubby said the cakes and things were quite good— I really liked their shortbread cookies.

The drinks were delicious and the service was top notch. I'd go back in a heartbeat. Have fun and keep cooking!

Note: In last week's column on Joan Doane's ice storm cooking adventure, we inadvertently put in the wrong website info for Joan. It should have read, www.joandoane.com. Sorry Joan.



TOWN OF HALTON HILLS
Working Together Working for You!

EMPLOYMENT OPPORTUNITY COMMUNITY DEVELOPMENT COORDINATOR

Posting No. 201402

Note: This job ad contains basic criteria – please visit our website at www.haltonhills.ca/jobs for the full listing of requirements to be successful in this position.

Come join our team! We are looking for a candidate who shares our corporate values of Honesty, Excellence, Team, Fun, Creativity and Respect. These values are second nature for the successful candidate and are demonstrated in their work and interactions with colleagues and the community. You are a top performer who demonstrates superior customer service through relationship building with community groups and the public in the interests of promoting and optimizing the safe and appropriate use of community assets.

Reporting to the Recreation Supervisor, Community Development, this contract position is responsible for working closely with community groups to oversee facility scheduling, facilitate public events and administer the Town's Municipal Assistance Program (Grants).

YOU POSSESS:

- Two year college diploma in Recreation, Business Administration or equivalent
- Over 3 years' experience scheduling facilities, coordinating public special events and administration, preferably in a municipal setting
- Specialized training managing public events
- Valid Ontario Driver's Licence (Class G) and access to personal vehicle for Town business
- Proficiency in Microsoft Office Suite (Word, Excel and PowerPoint) as well as facility scheduling (Class), data and financial management software (Amanda)

Qualified candidates may submit a detailed

resume in confidence to the Town by 4:30p.m., Friday, March 21, 2014. Please quote Posting No. 201402 on your cover letter and/or resume.

**MAIL: HUMAN RESOURCES
TOWN OF HALTON HILLS
1 HALTON HILLS DRIVE
HALTON HILLS, ON L7G 5G2
FAX: (905) 873-1431
EMAIL: humanresources@haltonhills.ca**

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TRANSFER OF LAND

NOTICE is hereby given that Council for the Town of Halton Hills will be considering the passage of a by-law to authorize the transfer of the following lands to the Regional Municipality of Halton, at its meeting to be held on Monday, March 17, 2014 at 7:00 p.m., in the Council Chambers at the Civic Centre, 1 Halton Hills Drive, Georgetown:

Part Lot 18, Concession 7 shown as Parts 1 to 7 on 20R-19655

Inquiries regarding the proposed transfer should be directed to Mr. Kevin Okimi, Recreation & Parks at (905) 873-2601 x 2280.

Council shall hear any person who claims to be prejudicially affected by the by-law and who applies to be heard. Persons wishing to be heard should notify the Clerk's Division at (905) 873-2601 x 2333 prior to the meeting date.



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Fried Chicken with Onion Mushroom Sauce

Serves 2

Ingredients

- 4 pieces chicken drumsticks
- 2/3 cup flour
- 1 tsp each salt, black pepper, paprika
- 1 cup vegetable oil
- 2 tbsp butter
- 6 mushrooms, sliced
- 1 cooking onion, sliced
- 1 clove garlic, minced



- 2 tsp dried thyme
- 2 tbsp flour
- 1 cup chicken or vegetable stock or white wine
- 1/4 cup 35% cream
- freshly ground black pepper and coarse salt to taste

Method

1. Rinse and pat dry chicken.
2. Mix flour, salt, pepper



**By Cory Soal
R.H.A.D.**

... Lend Me Your Ears

GETTING USED TO NEW HEARING INSTRUMENTS

Part 1

A patient who has never worn hearing instruments before, or is wearing a new type or circuit may go through a period of adjustment. The following are suggestions to help you through that adjustment period:

Don't get discouraged. It may take time to realize the benefit of your hearing instruments. You have been hearing through a damaged system that has delivered distorted signals to your brain. Now the sounds you are being exposed to are louder and different than what you are used to. In time, your brain will adjust to the new signals it is receiving.

When you first start wearing the hearing instruments, you will suddenly hear sounds you were previously unaware of. Many you will recognize as sounds you used to hear before you had a hearing loss, and others will have to be identified for you. These sounds will seem bothersome at first because you are not used to hearing them. In time, like those with normal hearing, you will unconsciously block out these daily sounds.

The Georgetown



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Thursday
at 7 pm
March 6,
13, 20, 27**

**Price \$5.00 per Five Game Session
(3 Sessions)**

CASH PRIZES

**Call 905-877-7166
for details.**

**Profits to stay in Halton for
Youth Activities!**

Acton Seniors Centre to host GST Auction

The Acton Seniors Recreation Centre is holding a GST (Goods Services and Talent) auction on Saturday, March 22. You can preview the items from 10 a.m. and the auction will begin at 12 noon.

Refreshments are available. All items will be paid by cash or cheque (with photo I.D.) only.

This event will be held in the Community Centre at the Acton Arena, 415 Queen Street Acton. For more information call 519-853-5951.