

# Mountainview Animal Hospital



- Compassionate pet health care
- In-clinic laboratory equipment and services
- In-depth dental care
- Surgery
- Microchipping
- Radiographs & ultrasounds
- Behaviour & nutrition counseling
- Affiliated with emergency /after hour services



Providing compassionate veterinary care, enabling you & your pet to share many quality years together

**905-702-8822**

## HOURS

Monday - Friday: 8:00am - 7:00pm

Saturday: 9:00am - 12:00pm

Sunday - Closed

Welcoming  
new patients!

[www.mountainviewanimalhospital.ca](http://www.mountainviewanimalhospital.ca)



# GLOBE PRODUCTIONS Summer Musical Theatre Camp!

Ages 8  
to 13  
years

- ★ Singing
- ★ Dancing
- ★ Acting
- ★ Theatre Games

**2 Week  
Session:  
July 14<sup>TH</sup> - 25<sup>TH</sup>**

**Cost: \$400/session** - includes a day  
trip to see a Stratford production

[www.globeproductions.ca](http://www.globeproductions.ca)



# Give YOUR Children CONFIDENCE!

Strengthen the mind  
and body at  
**Rampulla's Martial Arts**

**\$69**  
Trial Month

- No Obligation
- Uniform Included

**Families  
Welcome**

**Beginners Classes**  
Ages 5-8 yrs.  
and 9-14 yrs.

**Call Today!**



**Rampulla's Martial Arts**  
14 Main St. S. Downtown Georgetown

**702-1116**

[www.rampullasmartialarts.com](http://www.rampullasmartialarts.com)

# What's Cookin': More puff pastry tips

One more puff pastry recipe for you this week— after all, who doesn't like candied bacon wrapped around pastry stuffed with cheese?!

By the way, these work perfectly well and are great without the bacon if you've got some non-meat eaters in your house. Complete step 4 in the recipe, then twist each piece of pastry individually and lay on a baking sheet (no need for a rack if there's no bacon involved).

Do not roll in the sugar mixture. Just brush the twists lightly with egg on the outside and you can sprinkle with a little more parmesan or coarse salt or just leave them plain and bake. They should take about 15 minutes.

By the way, a little shout out to Literacy North Halton. I was at their "Great

**Lori Gysel &  
Gerry  
Kentner**



Groan-Up Spelling Bee" a couple of weeks ago. It is their main fundraiser and wow, what a well-organized, super fun event! (I thought I was a good speller until I got there).

If you like to spell and a good laugh, you should definitely check out this event for next year. I believe it's been going on for about 11 years (not sure what rock I've been under that I never knew about it before), but better late than never!

Enjoy the long weekend!

Have fun and keep cooking!

## Sweet and Savoury Bacon-Wrapped Puff Pastry Straws

Makes 30

### Ingredients

- 1 box President's Choice Butter Puff Pastry (thaw in fridge overnight)
- 1 egg, beaten
- ½ tsp cayenne pepper
- ¼ cup grated parmesan cheese
- 15 strips thinly sliced bacon (cut in half lengthwise)
- ½ cup brown sugar
- 1 tbsp dried thyme
- ¼ tsp ground black pepper

### Method

1. Preheat oven to 425 degrees F. Line baking sheets with parchment paper and place a wire rack on top. Spray the wire rack with non-stick spray.

2. Open the sheet of pastry and brush the surface lightly with some of the beaten egg. Sprinkle with cayenne pepper. Sprinkle with the parmesan cheese.

3. Lay the second sheet of puff pastry on top and press gently around the edges.



4. Cut the pastry into 15 long strips, then cut those in half, to yield a total of 30 strips.

5. Take a piece of bacon and wrap it around the pastry. Then twist and place on the prepared baking sheet. Repeat with the remaining puff pastry and bacon until everything has been used.

6. Mix the brown sugar, thyme and pepper together. Now take each pastry twist and dip through the brown sugar mix, using your hands to coat all over the twist. Place each twist back on the baking sheet and repeat with remaining twists.

7. Bake the twists for about 20 minutes, rotating the pans halfway through.

**Victoria Weekend BBQ:** on Saturday, May 17, at the St. Alban's Parish Hall & Grounds, 537 Main St., Glen Williams. Dinner 7 p.m. followed by fireworks at dusk. Tickets call the office at 905-877-8323.

**Friday night supper:** 6-7 p.m. at the Georgetown Legion. May 16 menu: Chicken pot pie and garden salad. May 23 menu: Reuben sandwich and soup. May 30 menu: Shepherd's Pie and salad. Ticket \$6, dessert \$1 extra. Hosted by Georgetown Legion Ladies Auxiliary.

**St. John's Annual Roast Beef Dinner:** on Friday, May 23, 6 p.m. at St. John's Anglican Church in Stewarttown (corner of Trafalgar Rd. and 15 Sideroad), 6 p.m. Tickets: adults, \$15; children (6-10 yrs), \$6. To reserve tickets, please call Joan, 905-877-5797.

**Georgetown Kiwanis Club Lobster**

## Community dinners

**fest:** on Friday, May 23, all-you-can-eat lobster and steak and a dance at Gellert Community Centre on Eighth Line. Tickets are \$75 and are available from any Kiwanis member or by calling 905-877-4411 ext 221.

**Norval United Church 48th Annual Chicken Barbecue and Silent Auction:** on Saturday, May 31, 4-7:30 p.m. at Huttonville Community School, 2322 Embleton Rd. Adults \$13 (\$15 if purchased after May 20), seniors & children \$10 (\$12 after May 20). Maple Lodge Farms barbecue half /quarter chicken with baked potato, garden salad, roll, homebaked pie, tea, coffee, and drinks for children. Tickets: [www.norvalunited](http://www.norvalunited), 905-877-8203.