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COMMENT

Don't have a working oven or BBQ on Thanksgiving? Try a fire pit

By Lori Gysel & Gerry Kentner
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What's Cookin'!

Happy Thanksgiving Weekend! Just a quick story today, as the recipe takes up some space.

Last year we decided to have a vegan Thanksgiving in honour of my oldest son, Alex, who is a vegan. The funny part is, that on the day of the big meal, our oven broke down. So did my mom's. And our BBQ was not really working



very well either.

So thank goodness for the ability to cook over an open fire! You don't have to cook over the fire— the BBQ or oven will do just fine.

But it certainly leant to the air of fun and camaraderie on such a special day. Have fun and keep cooking!

Thanksgiving Stuffed Squash

INGREDIENTS

Serves 6

- 6 individual size squash (we used marina di Chioggia variety)
- olive oil
- salt and pepper

STUFFING INGREDIENTS

- 1 cup cooked wild rice
- 1 cup cooked pot barley
- 1 cup cooked multi-colour quinoa
- 2 tbsp olive oil
- 1 large onion, finely diced
- 1 stalk celery, finely diced
- 1 red pepper, finely diced
- 1 jalapeno pepper, seeds removed, finely diced
- 2-3 cloves garlic, minced
- 1/4 cup dried cranberries
- 1/4 cup chopped, toasted pecans
- 1/4 cup chopped, toasted hazelnuts
- 2 tbsp chopped fresh thyme
- 1/4 cup chopped chives
- 1/4 cup chopped fresh parsley
- salt and pepper

DRESSING INGREDIENTS

- 2 cups apple cider
- 2 shallots, finely diced
- 1 tsp Dijon mustard
- 1 tbsp apple cider vinegar
- 1/3 cup olive oil

METHOD

1. Carve out top of squash. Remove seeds. Brush interior with olive oil and sprinkle with salt and pepper.
2. Heat BBQ to medium-low heat. Place squash, lids on, right side up and cook for 15 minutes.
3. Remove lids and set on BBQ to cook. Turn squash upside down and continue



cooking until the interior flesh is fork-tender. Remove squash and lids from BBQ and set aside.

4. In a large bowl, place wild rice, barley and quinoa.

5. In a large fry pan, heat olive oil.

6. Add onion, celery, red pepper and jalapeno pepper. Cook over medium heat until vegetables are softened and slightly browned. Add garlic and cook for 1 more minute. Add vegetable mixture to grain mixture.

7. Add cranberries, nuts and herbs to grain mixture. Mix. Taste for seasoning.

8. Spoon stuffing mixture into squashes. Place back on BBQ or wrap in foil and place in hot coals in bonfire. Heat approximately 20 minutes to 1 hour, depending on which method you choose— just heat until stuffing and squash are hot through.

9. Meanwhile, place apple cider in a small pot and reduce to approximately two thirds cup. Add shallots and continue to simmer until shallots are softened. Turn off heat. Add mustard, vinegar and oil, whisking to incorporate. Remove from heat and set aside.

10. Serve one squash per person, drizzling the warm dressing onto the stuffing mixture, then placing the top back on for presentation. Enjoy!