

Have a happy, fire-safe holiday

Over the past number of years, Halton Hills Firefighters have been witness to several tragedies which have taken the joy from Christmas festivities of many families. Often these tragedies could have been prevented by precautions and extra attention to hazards in the home.

The following suggestions are offered by the firefighters in the hopes that all our community may enjoy a safe, happy festive season.

1. For those who enjoy the esthetic effect of an evergreen Christmas tree, a few simple

precautions could prevent a potential disaster. Buying a fresh tree which does not have brittle branches is a must. Before bringing a tree into your home, cut the butt diagonally and place the tree in a container suitable to keep water over the butt during the period the tree is in your home. Having the butt immersed in water will keep your tree fresher and safer over the holiday. When decorating your tree, use only well maintained CSA approved lighting fixtures and non-combustible decorations. Be sure to keep lights and other sources of ignition away from

gifts wrapped in very combustible paper products. Even a green tree will burn if ignited by burning material around the base of the tree.

2. After friends are in to celebrate the season, be sure to check the furniture and ash trays for smouldering cigarettes and dispose of them in a non-combustible container.
3. Be sure the battery in your smoke detector has not worn out.
4. Before leaving home be sure all appliances are off and the fire in solid fuel appliances is out.



This succulent bird can appear on your table with or without Santa is easy as counting backwards.

Recount cooking time for 'perfect turkey'

Too often, otherwise confident cooks panic at the thought of roasting a turkey. But there's no need to panic, say foods and nutrition specialists of the Ontario Ministry of Agriculture and Food.

The secret to a perfectly cooked bird is to count the cooking time backwards.

Determine at what time you will want to eat. Let's assume it's 6 p.m., allowing 30 minutes for the bird to stand prior to carving, it's now 5:30 p.m. Then, consult the note at the end for the roasting time in a 160 deg. C (325 deg. F) oven. A five kilogram (11 pound) turkey requires 4 1/2 to 5 1/2 hours of cooking. Back-tracking, it is now between 1 p.m. and 12:15 noon. Whether the bird is fresh or frozen and thawed, it should be out of the refrigerator one hour prior to cooking to bring it to a reasonable temperature and to allow time to stuff or prepare it for roasting. It is now between 12 noon and 12:15 noon. If the turkey was frozen, ideally it should be thawed in the refrigerator allowing 10 hours per kg. (five

hours per lb). If thawed at room temperature, you should allow three hours per kg. The five kg. bird would need 15 hours for defrosting, bringing the time to between 9 p.m. and 8:15 p.m. the night before you want to serve the turkey. So, at that time, you would take the bird out of the freezer. However, should the turkey be fresh, you would leave it in the refrigerator until 11:15 a.m. the day of the meal.

It is best to do these calculations on paper and keep the notes handy. It avoids a lot of confusion, not to mention "panic" at the thought of serving a partially-cooked or an overcooked, dry turkey.

Here are additional tips on handling the bird to ensure it is safe to eat and won't be the cause of distressing cramps.

When thawing at room temperature for the required hours, place the big bird on a rack, in a roasting pan. Silt the bag that covers the turkey, along the back, but leave the bag on. The juices lost during thawing will drip into the pan. These should be discarded and the pan thoroughly washed before cooking the bird in it. Slide the pan and turkey into a brown paper bag to ensure a more even thawing. Otherwise, the surface of the bird will reach room temperature before the inside, is thawed, giving the surface bacteria a chance to multiply readily.

Remember that time has been allowed to stuff or prepare the turkey for cooking either after thawing or standing at room temperature. This is no time to "cheat" by stuffing the bird ahead of time. (A lot of people do it with fresh birds. This is not advised.) As soon as a bird is stuffed, it should be slipped into the oven to start the cooking process.

Always cook a turkey at 160 deg. C (325 deg. F), and remove any leftover stuffing from the cooked bird before storing it in the refrigerator. Leftover turkey meat should be cut from the carcass and set in the refrigerator within two hours of its removal from the oven.

Cooking a perfect turkey is as easy as counting backwards. Try it. It works!

Stuffing for Tom



The holiday turkey isn't complete without a tasty stuffing to finish it off.

- 1 large onion, chopped
 - 1 cup chopped celery
 - 1 cup chopped mushrooms
 - 1 cup chopped, dried apricots
 - 1/2 cup raisins
 - 1/2 cup chopped walnuts or pecans
 - 1 tsp. salt
 - 1/2 tsp. pepper
 - 1/2 tsp. savory
- Mix bread cubes, seasonings and parsley. Sauté onion, celery, mushrooms in butter and add to bread mixture. Toss lightly but thoroughly. Makes: 9 cups stuffing.
- Fruit-Nut Stuffing
 - 6 cups fresh bread cubes
 - 1 cup butter
 - 1/2 cup chopped celery
 - 1 cup chopped cranberries
- Prepare bread cubes and set aside in deep bowl. Melt butter. Sauté celery, cranberries, apricots and raisins in half the butter until celery is tender and fruit is plump. Add to bread crumbs in bowl, along with the nuts, additional butter and seasonings. Toss to mix well. Makes: 7 cups.

SAFE PARTY

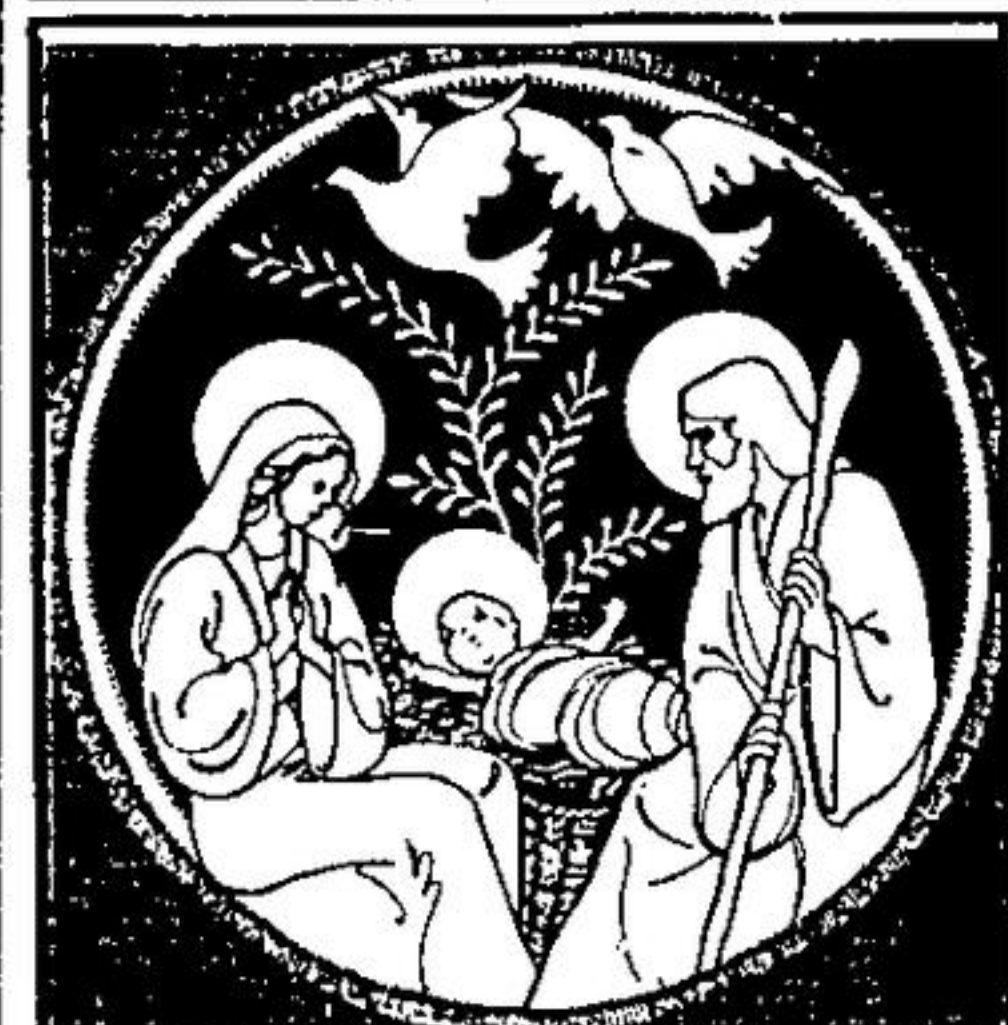
Put safety in your party plans. Make sure your guests leave holiday parties in a sober, safe condition. If the party-goer is too tipsy to drive home, arrange transportation or keep him over night.



Greenery and glitter, turkey and treats, love and laughter, that's what holidays are made of. Hope your Christmas is the best!

MANAGEMENT AND STAFF

STATION HOTEL



PEACE ON EARTH

May the radiance and gift of His love light your way to everlasting peace and contentment. Best wishes for a joyous Christmas.

GRANT'S MOTORS
ACTON



DASHER, DANCER... and all of Santa's crew wish you all the best! Merry Christmas to Everyone... and to our customers a big "Thanks".

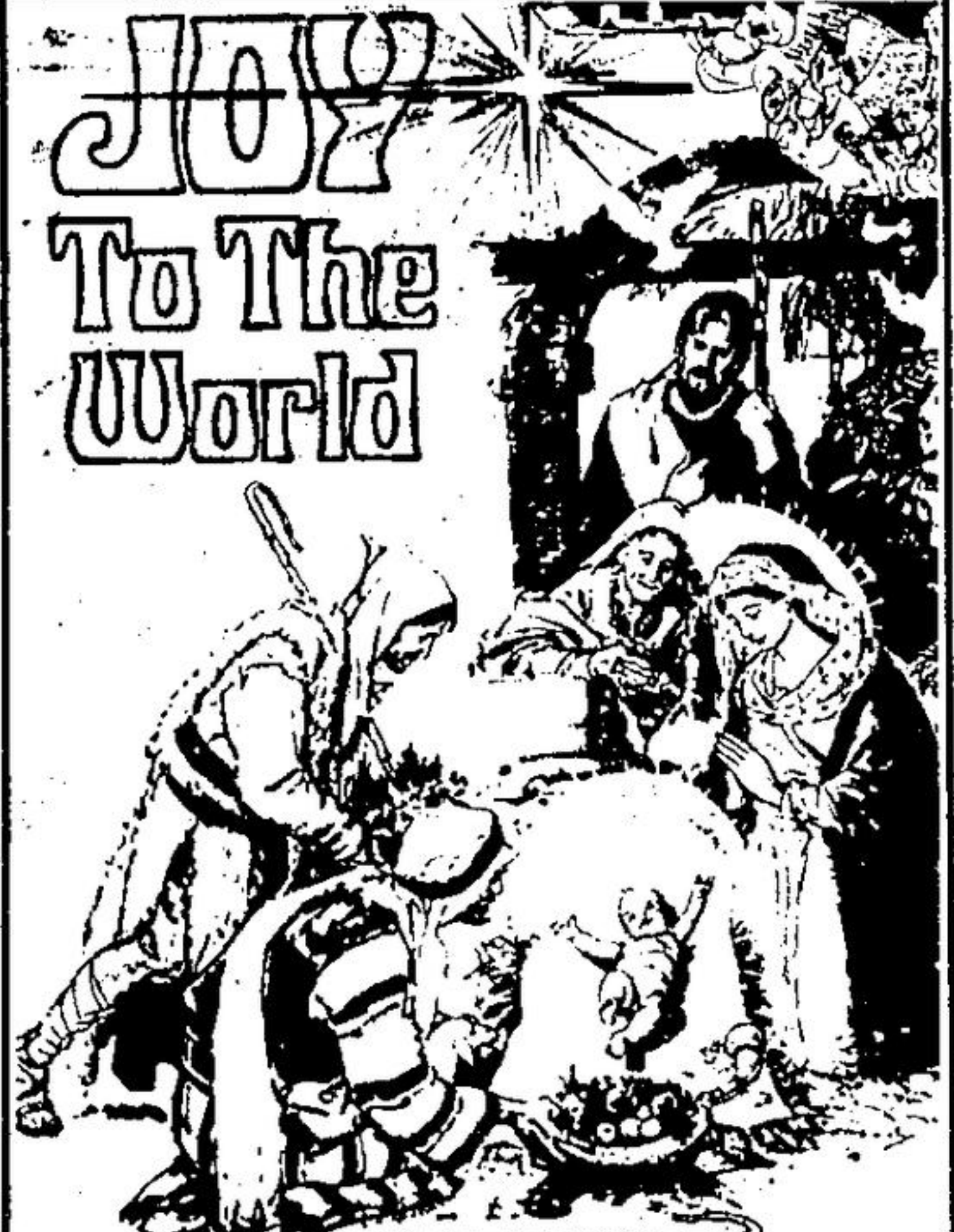
GRACE ROBERTSON & HELEN MEDLAND
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Peace on Earth

The true meaning of Christmas stems from the message, that heralded His birth... "Peace on Earth, Good Will to All Men." We wish a generous share of spiritual happiness for you. And we take this opportunity to thank you for your friendly good will.

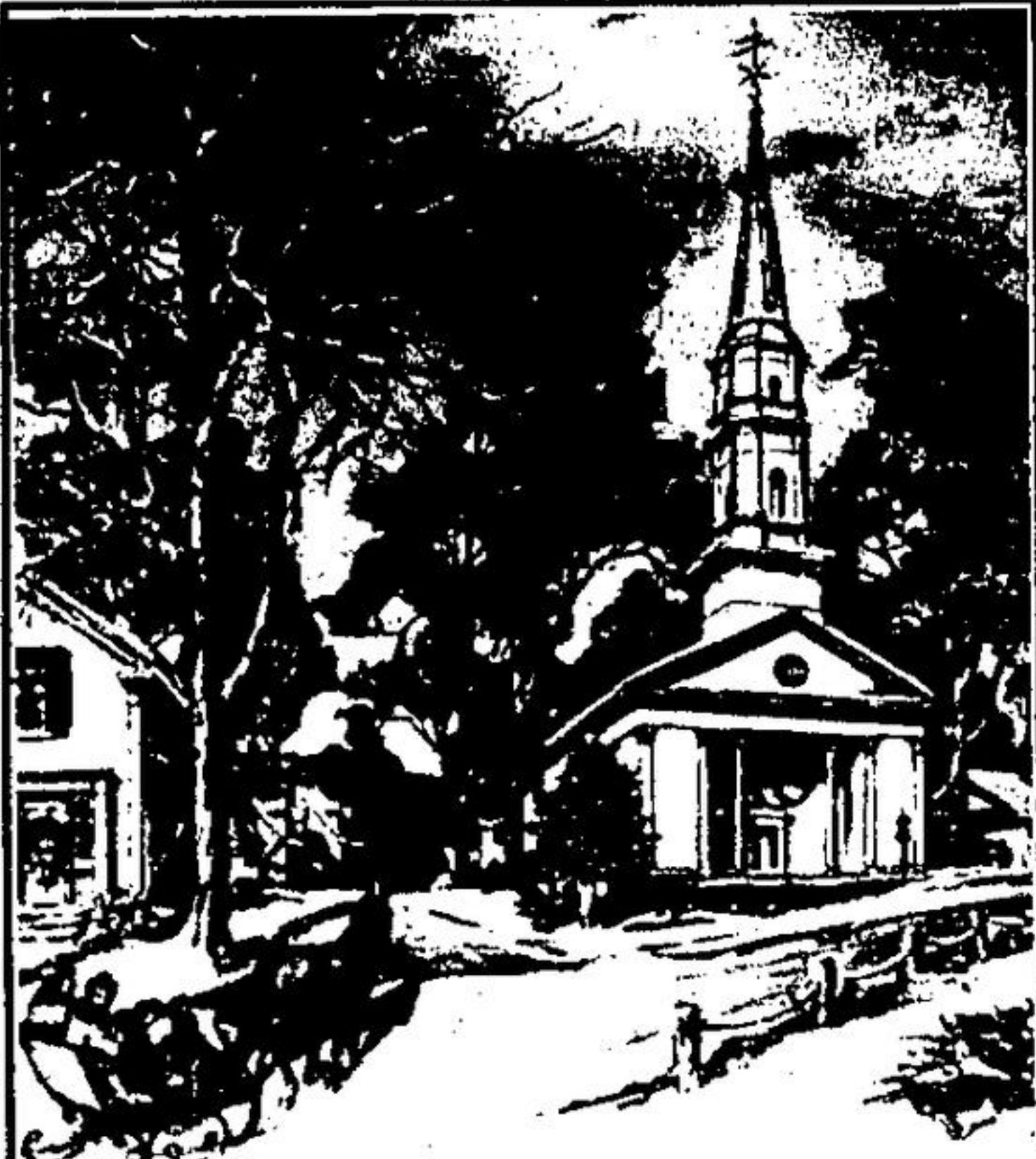
Mr. & Mrs. Mike Kinal and Staff



JOY To The World

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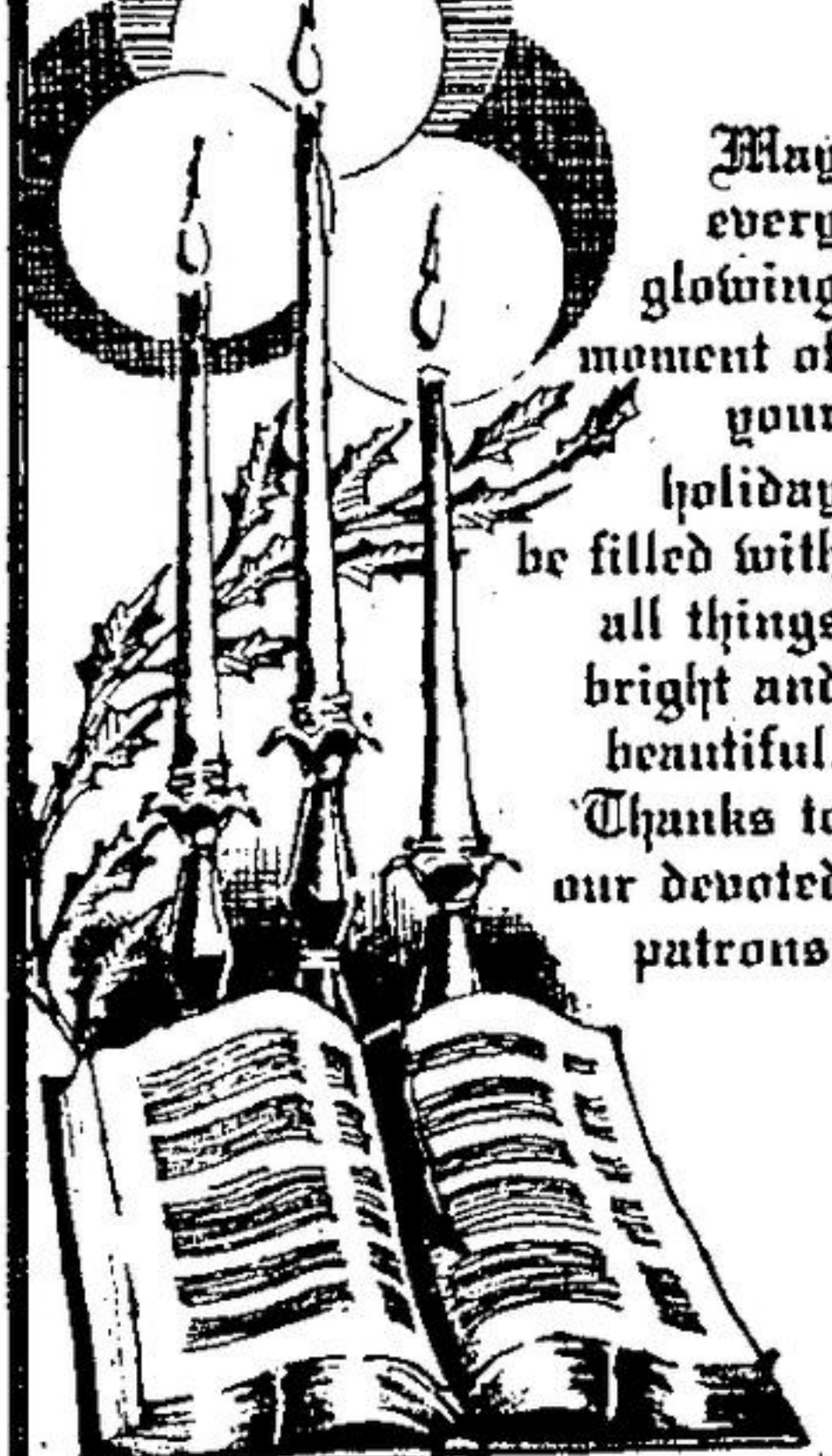


MERRY CHRISTMAS

In the spirit of the season we bestow on all our neighbors and friends this wish—a blessed Yahr, filled with special moments to be enjoyed with the folks you love.

MANAGEMENT & STAFF
GOY CARTAGE LIMITED

HOLIDAY GREETINGS



May every glowing moment of your holiday be filled with all things bright and beautiful. Thanks to our devoted patrons.

Merry Christmas & a Happy New Year From Everyone At

Bendeleo
Party & Bath Boutique
124 MILL ST. E. ACTON 853-1421

CHRISTMAS

For your good friendliness throughout the year, we offer our most festive wishes for a season filled with lots of cheer. Have a wonderful time!



Mavalik BUMPER TO BUMPER

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