



Weekend!

EXTRA!



Friday, December 19, 1980

Green Dragon becomes John's Restaurant

Bargains, specials on menu

By Maureen Edward
Herald Special

Mmm, mmm good or perhaps it would be more appropriate to say mmm, mmm "moo guy" which means mushroom in Chinese, according to John Chan, the new manager of John's Restaurant, formerly known as the Green Dragon.

"Moo Goo Har Kew Shrimp" or Mushrooms and Breaded Jumbo Shrimp is just one of the specialties Mr. Chan is offering at John's Restaurant in downtown Georgetown.

The aroma of freshly-cooked Chinese dishes permeates the dining room of the restaurant which attests to the experience Mr. Chan has gained as a former manager and chef of Chinese cookery in Toronto restaurants.

EAGER TO PLEASE
Mr. Chan is now a resident of Georgetown and is eager to please his customers.

"I'm always open to suggestions," he says. "If someone

has a health problem and cannot have monosodium glutamate (a food enhancer) in their diet, then I will substitute other ingredients to give the dish a similar flavor. I hope that later in the New Year, I'll be able to offer specials to senior citizens."

Breakfast specials offer plenty of variety and the lunch specials, which change daily, are a terrific bargain for the mere sum of \$1.75. Other items on the menu are not only reasonably priced, but are also competitive with other local Chinese restaurants.

In the next few months, Mr. Chan hopes to obtain a liquor licence and at that time will extend his business hours in the dining room.

John's Restaurant has a take-out service and offers free home delivery on orders over \$6, delivered in town. Pick-up orders over \$5, are discounted by 10 percent. Business hours for the take-out service are Sunday from 11 a.m. to 8 p.m., Monday through Thursday 11 a.m. to 10 p.m. and Friday and Saturday 11 a.m. to midnight.

The menu at John's Restaurant includes both Canadian and Chinese cuisine. The Chinese food that Mr. Chan offers at the moment is a Canadian version of Chinese cuisine which is quite different from traditional Chinese cuisine. In about six months' time, Mr. Chan intends to gradually offer a selection of some traditional Chinese dishes.

If you can't face the thought of entertaining and cooking for friends or family on Boxing Day, New Year's Eve or New Year's Day, Mr. Chan would be happy to make reservations for your group, since he'll be open for business on these days.

Take-out service is available on Christmas Day. The phone number of John's Restaurant is the same as the one for the Green Dragon: 877-0151. For large groups, there is a special menu offering very reasonable prices for either take-out or restaurant service.

If you have any trouble with the interpretation and pronunciation or are just curious to try Moo Guy, Moo Goo Guy Pan or Jar Doo Chicken Wing, just ask John Chan or one of his assistants at John's Restaurant.

Public service groups share Gougeon's space

The building on Main Street South which houses Robert Gougeon Household Furnishings has undergone a major facelift in recent weeks, and customers who haven't visited the store in a while are going to find a lot of changes.

The furnishings will now be on display on the lower level of the building, with the entrance around the side in the alley which leads to the public parking lot in the rear.

Mr. Gougeon is still getting the furnishings organized, but the store is open for business in the mean time. He says he has several ideas he wants to put into practice in the future, including specializing in certain types of furniture, but that will have to wait a while.

Now located on the main floor where the store used to be are the offices of the Children's Aid Society, Family and Social Services and the local office of the region's public health department. These offices were in the Medical Associates' building next to the hospital.

The new location on Main Street will give members of the public in need of the services offered by these organizations better access. Being on the main floor also means no stairs to contend with.

Being located in the Medical Associates building had the advantage of giving staff the opportunity to develop rapport with the doctors whose practices were located in the same building.

The first public health office in Georgetown actually opened its doors for the first time 17 years ago on the top floor of the

Gougeon building. Since then, the office has moved to the Silvers building, then to the Guelph Street plaza before settling in the Medical Associates building.

The public health nurses offer a wide range of services, including pre-natal classes, clinics for senior citizens, chest clinics, home visiting, nurses in the schools and screening for home care programs.

Public health nurses work closely with the doctors and other agencies in the area,

both professional and volunteer.

The Family and Social Services office will provide counselling services to those who need them, just as it's done now, and will refer people with problems to the appropriate agency. Counsellor Betty Hill said the services will remain the same in the new building, but the location will make it much easier for potential clients to seek assistance. Mrs. Hill said most of her clients live within easy access of the downtown area.

Our Bob's got some Yule treats for you

By R.C. (BOB) OLLIVIER
Herald Columnist

Even with rising food prices, festive cooking can be a highlight of the Christmas season. Many of the old and traditional recipes came from pioneering days when a cook would use whatever was at hand.

An example was maple syrup, made from potatoes. The following recipes are intended to supplement those given in this writer's regular weekly column, Ontario Outdoors, where fish and game cooking is given on a regular basis. Break away from the old routine of turkey and its trimmings, or simply try some of the side dishes with your traditional bird.

Try Goose, wild if you have it, or buy a "farmed" goose.

RICED GOOSE

1 Goose, about 10-12 pound
Adjust the recipe for a larger bird.

Quarter cup butter
2 cups uncooked wild or white rice
Half-cup chopped onion
cup chopped celery
2 cups water
2 chicken bouillon cubes
Half teaspoon parsley flakes
1 teaspoon salt
half teaspoon thyme
half teaspoon pepper
6 slices bacon

Clean goose. For stuffing, melt butter in large fry pan; add rice, onion, and celery. Cook slowly stirring constantly, until rice is popping. Add water, bouillon cubes, parsley and seasonings. Cover for 20 minutes to simmer or until the rice is tender. Don't let rice stick. If so, add more water. Set to cool, then fill bird and truss in regular fashion. Place the bacon on the breast to add fat, and roast for about 25 minutes per pound, basting as needed.

If you already have a turkey, try a

"CHESTNUT STUFFED TURKEY"
One 8-10 pound turkey
salt and pepper to season

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Look for us on Monday next week

Season's greetings from The Herald

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HAPPIER CHRISTMAS

Ivy Porter was the happy winner of a microwave oven in the "You Could Win a Happier Christmas" contest sponsored by Georgetown's downtown merchants. Jim Goodlet presented the oven to Mrs. Porter, who actually filled out her ticket at Goodlet's Hardware. Still to come is a chance to win a Skylark holiday.

(Herald photo)