

Culinary Outlook

Celebrating chives, cousin to onion and garlic

In tandem with the first "sighs" of spring — the last of the ice finally melting away, newly sprouted leaves rustling in a more temperate breeze — come the first shoots of greenery up through the revitalized soil, a sign not only of more greenery to come, but also of the first edible greens of the year that can be foraged for food.

Chives are something many people recognize only in a jar on their spice rack, chopped up and dried. Primarily relegated to mixtures with cream cheese, sour cream dips for chips, or again with sour cream on baked potatoes, this cousin to the onion (as well as to garlic) also makes a unique and delicious addition to salads, vegetable dishes, omelets, soufflés and cold or hot meat dishes.

Chives (*Allium Schoenoprasum*) and its close relative, the Wild Chive (*A. Schoenoprasum* variety *sibiricum*), are available fresh during much of the year. But, if foraging in the wilds for your

own herbs holds no appeal, or your grocer carries only the dried variety, an even fresher and more convenient approach is to grow your own chives, either indoors or out.

They are very hardy, grow easily in a window box or as an attractive border along a flowerbed or walkway, and grow more vigorously and even improve in flavor when the leaves and decorative lavender flowers are clipped frequently.

Sometimes described as being a mixture between onion and garlic in flavor, chives truly have a taste all their own.

They are fresh and pungent but not overpowering. For the imaginative cook, many wonderful combinations can be discovered when chives become part of the culinary process.

These two delectable recipes were found in the delightful book, *Cooking With Herbs and Spices* (Angus & Robert-

son), by Rosemary Hemphill.

Creamed Cucumber is an unbeatable composition, incorporating a creamy white sauce.

CREAMED CUCUMBER

- 2 green cucumbers, or 6 apple cucumbers
- 1 tablespoon chopped chives
- 1 cup white sauce
- Salt and pepper

Peel the cucumbers, cut into cubes, put into boiling water and cook a few minutes. Drain. Make a white sauce with 1½ tablespoons of butter, 2 level tablespoons of flour and 1 cup of milk. Stir in the cucumber, chives, salt and pepper. Heat through and serve hot.

HOT BISCUITS

- 1 tablespoon butter for greasing baking pan
- 2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon sugar
- 4 tablespoons butter
- ½ cup milk

Butter a baking sheet. Put flour, baking powder, salt, and sugar into a bowl. Rub in the 4 tablespoons butter until mixture

looks like coarse cornmeal. Add milk. Mix well to make a soft dough. Turn out on lightly floured board. Pat out ½ inch thick. Cut biscuits into 2-inch rounds or cut into 2-inch squares with a knife. Place on buttered baking pan and bake at 450° F. for 12-15 minutes or until biscuits are golden. Makes 12 biscuits.

Variation

Chive Biscuits: Add ½ cup chopped chives to flour and shortening mixture.

The following recipe for Pecans Toasted With Chives, selected from *Billy Joe Tatum's Wild Foods Field Guide And Cookbook* (Workman), makes for an excellent and unusual snack, sure to be enjoyed by friends and family alike.

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FOR THE BLARNEY IN US ALL

COOKING WITH CLASS

On March 17, everyone's Irish. Why not celebrate St. Patrick's Day with a unique dessert.

KAHLÚA SHAMROCK COFFEE CREAM DESSERT

- ¼ cup + 1 tablespoon sugar (50 mL + 15 mL)
- 1 envelope gelatin
- 3 eggs, separated
- 1¼ cups milk (300 mL)
- ½ cup semi-sweet chocolate chips (125 mL)
- 2 teaspoons instant coffee (10 mL)
- ½ cup Kahlúa (125 mL)
- ½ cup whipped cream (125 mL)
- Kiwifruit
- Kahlúa cream topping

Combine ¼ cup (50 mL) sugar and gelatin in heat-proof bowl. Beat in egg yolks. Scald milk; add chocolate chips

and instant coffee and stir until smooth. Slowly whisk flavored milk into egg mixture. Set bowl over a pan of hot water over medium heat and stir constantly until nicely thickened (about 10 minutes). Add Kahlúa and chill for about one hour. Beat egg whites until stiff with remaining sugar.

Fold thoroughly into chilled mixture together with the stiffly beaten whipping cream. Rinse a 4 cup (1 L) mold in cold water. Pour in Kahlúa mixture. Refrigerate overnight until set. Unmold onto a chilled platter. Cut slices of kiwi-fruit into shamrock shapes and surround the Irish coffee cream. Serve with Kahlúa cream topping.

KAHLÚA CREAM TOPPING

- ½ cup whipping cream (125 mL)
- ½ cup sour cream (125 mL)
- 1 tablespoon Kahlúa (15 mL)
- 1 teaspoon sugar (5 mL)

Beat cream until soft peaks form. Whisk in sugar and fold in sour cream and Kahlúa. Refrigerate until serving time. Serves 4 to 6.

KAHLÚA IRISH COFFEE

- 1 ounce Kahlúa (28 mL), ½ ounce (14 mL) Irish Whiskey, coffee and whipped cream.



Employment and Immigration Canada

Halton Hills job board

The Canada Employment Centre is open Monday to Friday from 8:30 a.m. to 4:30 p.m. The office is located at 232 Guelph Street in Georgetown.

The following represents only a few of the jobs posted on the CEC's Job Boards.

Order 0620065 - SHEET METAL ROOFER HELPER - Permanent fulltime. Must have "G" licence and have good manual dexterity. Own transportation to employer. \$7-\$8/hour depending on experience.

Order 0621042 - BACK-HOE OPERATOR - Permanent fulltime. Must have previous experience operating a back-hoe. Must be reliable. Must have own transportation to employer. \$12/hour to start.

Order 0790726 - MEAT WRAPPER - Fulltime. Must work Saturdays. Experience as a meat wrapper an asset. Well groomed and enjoy working with the public. \$5-\$7.50/hour depending on experience.

Order 0623368 - REWINDER - Experience preferred but not necessary as employer is willing to train. Must have good manual dexterity and be able to operate machines quickly. \$5.50-\$8/hour depending on experience.

Order 0603780 - MILLWRIGHT - Permanent fulltime. Preference given to a fully certified millwright. Will consider someone with several years experience. \$13/hour plus depending on experience.

Order 0628880 - COFFEE SHOP ATTENDANT - Seasonal fulltime. Flexible hours. Must enjoy working with the public. Cash experience is preferred. Must be reliable. \$4.55-\$6/hour depending on experience.

Order 0736397 - LANDSCAPE WORKER - Seasonal fulltime days, hours vary. Must have clear class "G" licence and own means of transportation. Own safety boots. Employer willing to train a reliable worker.

Order 0779889 - HOUSE CLEANER - Experience not necessary. Employer willing to train a reliable and responsible person willing to work part time. Salary \$6/hour to start.

Order 0622790 - GENERAL LABOURER - Permanent fulltime. Employer willing to train a reliable worker. Must have own means of transportation and be willing to work outside. \$7.50/hour to start.

If you are interested in any of the above positions, visit the Georgetown CEC.

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