



The Georgetown Choral Society was at its best on the weekend as they presented the complex Messiah to appreciative audiences.



Bass Bruce Armstrong was one of four powerful soloists.



Choral Society conductor Dale Wood says Sunday's performance was the best.

## The sheer majesty of the Messiah

The Advent of the Christmas season was ushered in on the weekend in magnificent fashion as the Georgetown Choral Society presented three performances of Handel's Messiah.

Audiences for the three engagements - Friday in Brampton, and Saturday and Sunday at the Georgetown District High School cafeteria - were near capacity. In fact, ticket sales had to be halted in Brampton when numbers neared the 800-mark.

Each of the performances was well-received. But according to conductor Dale Wood, the Society's crowning achievement of the weekend was their effort Sunday.

"Sunday was the best by far," he said, "mainly due to the style. Often the Messiah is done both at the amateur and professional levels in a loud, forceful manner. We wanted to take it back more to the baroque style. Originally, it was composed for only 27 voices."

The acoustics of the GDHS cafeteria lent itself well to the Society's presentation of the Messiah. Mr. Wood was actually surprised there wasn't a great deal

more reverberation.

Certainly, the ideal venue for such a work would have been a large church, in keeping with the spiritual atmosphere generated by the Messiah. Previously, the Society has had use of Holy Cross Church for projects, but no longer have that luxury.

However, the audience was soon so wrapped up with the presentation, the surroundings virtually became irrelevant.

"I think it made things a little more intimate," says Mr. Wood. "We had anticipated the sound bouncing around more. But it was very much in keeping with the small orchestra."

The Messiah is one of the most often performed classical works, particularly during the Advent. The entire undertaking takes the audience through a wide realm of musical variations. At times, the music takes on an almost "bouncy" appeal, and builds force as it progresses.

Anticipation reaches a climax with Hallelujah, undoubtedly the most recognized portion of the entire work for those who have enjoyed the Messiah.

The performance was greatly enhanced by the four capable and talented soloists. Soprano Mary

Jane McGinn, alto Pamela Cooper, tenor George de Kler, and bass Bruce Armstrong, maintained a powerful and intense level throughout the performance. Particularly touching was the duet by Mrs. Cooper and Mr. de Kler, "O death, where is thy sting," as the performance neared its finale.

And great credit must go to the Choral Society, as a whole, for their tremendous effort in putting the pieces together for such an ambitious undertaking.

As their conductor Mr. Wood noted, their ability to maintain such a high level of intensity through such an intricate work as the Messiah, is a credit to their dedication.

The Choral Society won't have much time to bask, however. This Monday, they're back to practising for the upcoming Carolfest, which will be staged with other local church choirs on Monday, Dec. 19 at Knox Presbyterian Church.

Then in the new year, they will begin rehearsals for their Cabaret, and after that they will be working on their Spring Concert production.

## Talented musicians perform this Sunday

Pianist Valerie Nichol, and guitarist Trevor Burt will perform at St. George's Anglican Church, 80 Guelph St., Georgetown, this Sunday, Dec. 4 at 3:30 p.m. and 7:30 p.m.

The music, composed by Trevor Burt and Robert Daigneault, is inspired and influenced by many forms of music from baroque to the present day. Along with the concert, there will be an art show of Ms. Nichol's atmospheric abstract paintings.

Keyboard player, Valerie Nichol has performed in galleries and concert halls across Canada. She has worked with the Toronto Dance Theatre and has played the music for David Reader's award winning film, Within An Image Landscape. Her playing has been described as being "spontaneously fresh" and

"colorful."

Guitarist Trevor Burt has also performed extensively in Canada and the United States. His ability to exude his own personal warmth within the music has been praised by many. He has been called a master with the instrument.

Robert Daigneault is a freelance composer and arranger. He was composer in residence at the Toronto Dance Theatre for many years. His works have been performed and recorded by many Canadian artists travelling to the States as well as Europe. "Haunting" and "captivatingly alluring" have been used to describe his music.

Tickets for this concert will be available at the door. For further information, contact St. George's Anglican Church, 877-8044.

## Railway museum hosts Christmas fiesta fun

Santa Claus will pay a special visit to the Halton County Radial Railway Museum for the Ladies' Annual Christmas Fiesta.

The event is being held Sunday, Dec. 4, from 11 a.m. to 4 p.m.

Santa is scheduled to be on hand from noon to 2:30 p.m. and will greet youngsters from his very own room aboard "old car 107", an interurban-type electric car built for the Montreal and Southern Counties Railway in 1912. Car 107 has been decorated for the season and will roll over the museum's mile of scenic track while the youngsters whisper Christmas wishes in Santa's ear.

Children will ride free for this special day, and the cost for adults is \$4.25; for students it's \$2.25; and for seniors, the price is \$2. Rides will be

available for everyone on historic street cars, weather permitting.

The Ladies of the Ontario Electric Railway Historical Association will be displaying handicrafts, gifts, books, a bake table, penny table, and can offer gift suggestions for those hard-to-buy-for people.

Rockwood railway station, an authentic former CN rail passenger station will be turned into a cozy Tea Room for the occasion with tables grouped around the old pot-bellied stove. Inside, visitors will be able to enjoy homemade stew and rolls, hot dogs, and mulled cider.

The Halton County Radial Railway Museum is on the Guelph Line, near Rockwood, 16 km north of Hwy. 401.

## Christmas cards available

'Tis the season to send Christmas greetings! Canadian Mental Health Association, Oakville is proud to feature a

reproduction of an original oil by Oakville artist Joyce Kellock on its Christmas cards. Call CMHA at 845-5044 for details.

## Local K-40 decides officers

The inaugural meeting of the K-40 Club in Georgetown was held recently and a full slate of officers was elected.

The K-40 Club is comprised of former Kinsmen Club members who are now over the age of 40, but still wish to remain active in the endeavors and goals of the Kinsmen.

The club will begin meetings on a monthly basis at various locations in Georgetown, starting in January, 1989.

Elected to office for the K-40 Club were: Joe Lindsay, president; Don Pearson, vice-president; Peter Wor-ton, secretary-treasurer; and Doug Smith and George Mieh, directors.

For more information on the K-40 Club, contact Doug Smith at 877-2273 during the day, or 873-0127 during the evening.

**GEORGETOWN CUSTOM CAR SOUND**  
"THE CAR STEREO EXPERTS"  
55 SINCLAIR AVE. 877-2425

**SPECIAL**  
24 Exp. Photo Finishing \$9.99  
Valid With Same Day or Next Day Service  
WE USE KODAK PAPER FOR QUALITY PRINTS  
**CRAIG'S PHOTO**  
NORMANBY PLAZA  
Next to Ketchum's Food Market 877-5945

**Little Angels**  
•nursery furniture & accessories •maternity fashions  
•infant wear •gifts •toys  
211 Guelph St. NORTHVIEW CENTRE Georgetown  
(Across from Canadian Tire) 873-2448

**WATCH THIS SPACE FOR ALL KIWANIS EVENTS!**

**"Good service, good coverage, good price - That's State Farm insurance."**  
**ROBERT TAIT**  
INS. AGENCY LTD  
174 Guelph St., Georgetown 873-1833  
Like a good neighbor, State Farm is there.  
**STATE FARM INSURANCE**  
State Farm Insurance Companies  
Canadian Head Office: Scarborough, Ontario

**Typically Robert K...**  
**robert k. smith fashions**  
133 Wyndham St. Downtown Guelph 821-7490

### 1988 COOKBOOK CONTEST RESULTS WINNERS

**1ST PLACE - \$125.00**  
**MR. DON SMITH**  
Rexway Drive, Georgetown  
**RAINBOW TROUT WITH SHRIMP & CRAB STUFFING**

4 medium trout  
Stuffing:  
1 can small shrimp  
1 can crab  
1 small green pepper  
1 small onion  
1/2 cup celery  
1/2 cup Miracle Whip  
1 tsp. Worcestershire sauce  
1 tsp. dry mustard  
1/2 cup bread crumbs

**Rice Pilaf:**  
2 tbs. butter or margarine  
1 medium onion  
1 pkg. chicken bouillon  
2 cups water  
1 cup rice  
1 bay leaf

Melt butter in 2 qt. sauce pan and saute onion until tender but not burned, add rice and bay leaf. Stir to coat evenly. Mix chicken bouillon in 2 cups hot water and add to rice. Bring to a boil, then cover and simmer for 18 minutes or until done to desired tenderness, add more liquid as required.

Mix stuffing in a large bowl and set aside.

De-bone trout by slipping a fillet knife between backbone and flesh, carefully cut away being careful not to cut through skin. Now slide the knife between the ribs and flesh. Do this on both sides. You should now have the bones exposed with the head and tail still attached. Using kitchen shears cut the backbone out leaving the head and tail attached. Rinse fish in cold water and pat dry with paper towels.

Stuff the trout with the shrimp and crab mix, rub fish lightly with oil and thyme, wrap in foil.

Set temperature of oven or gas barbecue at 350 F. Put wrapped fish on barbecue grill or rack in oven and cook for 15 minutes on each side.

Put rice pilaf and fresh vegetables on each plate along with whole trout (heads and tails can be removed if desired). Serves 4.  
Don Smith, Rexway Dr., Georgetown

**2ND PLACE - \$75.00**  
**LOUISE FRANKOW**  
Princess Anne Dr., Georgetown  
**ESPRESSO PARFAIT PIE**

1/4 cup graham crumbs  
1 pint ice cream, vanilla or coffee flavored  
1 envelope and 1 tsp: unflavored gelatin  
2 tbs. instant espresso coffee  
1/4 cup butter, softened  
3/4 cup cold water  
1/3 cup sugar  
3 eggs, separated  
2 tsp. grated lemon rind

Combine graham cracker crumbs and butter in small bowl. Blend well. Press crumb mixture against side and bottom of 9" pie plate. Chill while preparing filling.

Remove ice cream from freezer to soften.

Combine the water and 3 tbs. of the sugar in a medium-size heavy saucepan. Sprinkle gelatin over sugar and water; let stand for 5 minutes to soften. Beat in egg yolks until well blended. Stir in coffee. Cook, stirring constantly, over low heat for 8 minutes or until gelatin is completely dissolved and mixture is slightly thickened and coats a spoon. Remove from heat; stir in lemon rind.

Beat egg whites in medium-size bowl until foamy. Gradually beat in remaining sugar until meringue forms soft peaks.

Beat ice cream into hot gelatin mixture a few tablespoons at a time (ice cream should thicken and set gelatin just enough to fold in mer-

ingue). Fold in meringue until no streaks of white remain. Spoon into prepared pie crust. Quick-chill in freezer or chill in refrigerator for 4 hours or until firm. Garnish with whipped cream and grated lemon rind, if desired.  
Louise Frankow, Princess Anne Drive, Georgetown

**3RD PLACE - \$50.00**  
**LISA KNOEPLI**  
Sargent Road., Georgetown  
**VEGETABLE SUPREME**

2 cups broccoli pieces  
2 cups cauliflower pieces  
2 eggs  
1/2 cup mayonnaise  
1 10-oz. can Cream of Mushroom Soup - not diluted  
1 medium onion, finely chopped  
1 cup of sharp cheddar cheese, grated  
1/2 cup butter, melted  
1 box seasoned croutons, crushed

Preheat oven to 350 F. Cook the vegetables separately in boiling salted water for 5 minutes. Drain the vegetables and distribute into the bottom of an oblong casserole dish approximately 3 inches deep. Set dish with vegetables aside. Beat eggs in a large bowl. Combine with mayonnaise, onion, mushroom soup and 1/2 cup of cheese. Pour over the vegetables. Sprinkle remaining 1/2 cup of cheese over top and finally cover the casserole with crushed seasoned croutons. Bake in preheated oven for 40 minutes. Serve dish hot. Serves 8 people.

### HONORABLE MENTION

**Helen Stapleton**  
Mid St., Georgetown  
"BIRCHERMUESLI"

**Marcia Kloepper**  
Mullen Pl. Glen Williams  
"STUFFED HAM"

**Bonnie Ablett**  
Main St., Glen Williams  
"CHICKEN CACCIATORE OVER NOODLES"

**WE CATER ANYTIME ANYWHERE!**  
**The Kentners**  
SOCIAL CATERING  
63 MILLS ST. GEORGETOWN 877-1113

**MANY THANKS**  
To This Year's Official Judges

**Poppy's RESTAURANT L.L.B.O.**  
CORNER OF GUELPH ST., (HWY. 7) & MOUNTAINVIEW RD., S. GEORGETOWN  
877-2418