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CONCEPT www.conceptford.com

905-873-1626
361 Guelph St. (Hwy. #7), Georgetown

What's Cookin': It's peach season

Peach season is a particular favourite of my husband (Lori's). Who can resist those baskets brimming with aromatic, brightly coloured fruit?

But once you get the peaches home, now what do you do? Eating them "au naturel" is lovely, but a few more ideas wouldn't hurt. So, here we go... peach pie, peach and blueberry pie, peach and raspberry pie, peach melba (a dish of vanilla ice cream with sliced fresh peaches and raspberry jam), peach jam, peach and blueberry jam, peach and raspberry jam, warm fruit compote (peaches, plums, pears and cherries all cooked up with cinnamon, sugar and rum), peach crisp (on its own or mixed with any of the other fruits), sliced peaches warmed up in a fry pan with brown sugar and butter (even a little cointreau if you like) and served over ice cream, peach tart (a piece of puff pastry with a half peach - peeled - in the middle, brush the pastry with egg, brush the peach with honey and bake). Yummy!

Now I know that 99% of you know how to peel peaches, but for the poor 1% who don't, we really must make their lives easier and let them in on the secret.

Bring a large pot of water to a boil (enough water to be able to completely submerge the peaches). Gently place the peaches in the boiling water. Turn heat off. Allow the peaches to stay in the water for 3 to 5 minutes, depending on how ripe they are. After a couple of minutes, remove one peach - run under cold water for a second so it's able to be handled and the skin should

Lori Gysel & Gerry Kentner



peel off quite easily just with your fingers. If the skin is still difficult to remove then place back in the water and repeat the procedure until you can remove the skins. Have fun and keep cooking!

Grilled Pineapple Chicken Salad

Serves 2

Ingredients

- 2 slices fresh pineapple
- 1 cooked chicken breast
- 12 red grapes - halved
- 1 stalk celery - diced
- 1/4 cup chopped chives
- 1/4 cup mayo
- 1-2 tbsp orange juice

Method

Grill two slices of fresh pineapple on BBQ or flat top grill. Mix mayo with orange juice. Chop chicken breast. Mix all ingredients together and mound on top of each slice of pineapple.



www.poolguys.ca
905.873.9444 Georgetown, ON

Pool Winter Safety Covers

Pool Size	Cover Size	Price (HST not included)
12x24	14x26	\$1,091
15x30	17x32	\$1,360
16x32	18x34	\$1,411
18x36	20x38	\$1,598
20x40	22x42	\$1,756

Please note: Installation is Extra. Price is for cover only.



Cornfest
August 28th & 29th 12pm - 5pm

- Fresh Ontario sweet corn
- Steamed the old fashioned way
- Corn husk dolls
- The Corn Story - plant to product
- Tractor drawn wagon rides
- Vintage corn handling equipment
- Corn maze
- Park exhibits open
- Country Canteen open
- Kid's scavenger hunt & prizes

Fall Farm Craft Show
September 18th & 19th
9am - 4pm

- Over 140 juried vendors
- Handmade quality
- Great gifts for Christmas
- Country decorating at its best
- Live entertainment
- Food available
- Debit machine on site
- Free Parking

8560 Tremaine Rd.,
Milton
905-878-8151

Check out our website for all our summer events! www.countryheritagepark.com
Daily admission: Adults \$7, Children \$4, Family/Package: \$20 (Some events differ) / Programs subject to change.