

What's Cookin': Celebrating the Royal wedding with a champagne breakfast

Happy Mother's Day! But before we get into that, did you watch the Royal wedding?

At 3 a.m. I excitedly got out of bed (I was so excited, I had actually been out of bed since 2 a.m.), jumped in the car and drove over to my Mom's house— in my pyjamas, but WITH my party hat on— after all, this is an English wedding! As I approached the kitchen door I could see in the window that she was making fresh scones! There are very few people who are fun enough to not only get up at 3 a.m. AND make scones, but also to be cheerful about it. Mom also was adorned in pyjamas with a cool feather-bedecked fascinator attached to her head! Aunt Doris was there too looking somewhat tired, but well into the spirit of things.

Mom had set a beautiful table in the living room the night before with little glass plates, a three-tier stand for the goodies, fan-

Lori Gysel & Gerry Kentner



cy china cups and saucers, lovely napkins—the works! We started the early morning off with a few cups of tea. Then an hour or so later, we moved on to warm currant scones with butter, cream and homemade strawberry preserves. After the wedding was over and we were waiting for them to drive to Buckingham Palace for the kiss, we had some champagne and then a sausage, egg, cheese breakfast casserole that I had made with homemade relish. We topped the whole thing off with delicious cupcakes that Doris brought. By the time 9 a.m. rolled around, we were full and ready for a nap!

The wedding was beautiful. I wish we could've seen inside the kitchens of Buckingham Palace to see what they were making and how it all worked, but alas, that remains a mystery. I did hear that they were making 10,000 canapes for the afternoon reception and all canapés must be no more than two bites.

The recipe you've got today is the most unusual fruit salad recipe I've ever come across. It has a lot of grated carrot in it. It may sound a bit strange when you read it, but the carrot in combination with all those dried fruits and the crunchy fresh ones is fantastic—it makes quite a bit. Give it a try but don't leave anything out, as it is the combo of ingredients that makes it work. This recipe would be a treat for Mother's Day!

Have fun and keep cooking!



Carrot Fruit Salad

Serves 10-15

Ingredients

- 4 medium carrots, shredded
- 3-4 cups fresh orange juice
- 1/3 cup sugar
- 1 cup sultana raisins
- 3/4 cup diced dried figs
- 3/4 cup diced and pitted dates
- 1 firm pear, skin on, diced
- 1 firm apple, skin on, diced
- 1/3 cup shelled sunflower seeds
- 1/3 cup shelled pumpkin seeds
- 1 banana, sliced

Method

Mix all ingredients together. Tastes best if it sits for a couple of hours before serving—if this is the case, add the banana right before serving. It keeps for a couple of days in the fridge.



The Regional Municipality of Halton www.halton.ca

Halton Small Business Centre

Upcoming Business Seminars and Programs

Starting a Small Business: A general overview of the things you will need to consider, along with resources to help you succeed. Covers structure, registrations, regulations, licences, taxes and financing options.

Thurs., May 12
Halton Regional Centre
6:30 – 8:30 p.m.
\$25/person

First Steps in Exporting: The Ministry of Economic Development and Trade will share with you resources, programs and services available to potential exporters including export readiness, market research, export planning and practical issues.

Wed., May 18
Burlington Central Library
6:30 – 8:30 p.m.
No cost

Consultant-on-Site Program: In partnership with the Halton Hills Public Library, a business consultant will be available to meet with small business clients at the Georgetown Branch Library on Thurs., May 19. Appointments must be booked in advance. No cost.

Small Business Financing and Insurance: RBC Royal Bank will present an overview of financing and insurance needs for small business.

Wed., May 25
Halton Regional Centre
6:30 – 8:30 p.m.
No cost

Consultant-on-Site Program: In partnership with the Milton Public Library, a business consultant will be available to meet with small business clients at the Milton Public Library on Thurs., June 2. Appointments must be booked in advance. No cost.

Starting a Small Business: A general overview of the things you will need to consider, along with resources to help you succeed. Covers structure, registrations, regulations, licences, taxes and financing options.

Wed., June 8
Milton Public Library
6:30 – 8:30 p.m.
\$25/person

Marketing: Convert those prospects into paying customers by learning about targeting, branding, marketing plans and promotion.

Wed., June 15
Halton Hills Public Library, Acton Branch
6:30 – 8:30 p.m.
\$25/person

Registration and pre-payment for all seminars is required as seating is limited.



Contact us for more information and registration details for these events. Join our online community. Get connected at www.halton.ca/business!

2011 Rain Barrel SALES \$42 each (cash only)

Halton Region will be hosting four rain barrel sales events to promote wise outdoor water use. Halton residents can purchase a rain barrel for \$42, cash only, at any of the four truckload sales. Diverting water from a downspout into a rain barrel allows you to capture rain water and store it for future use to water gardens, shrubs and potted plants.

Date	Location
Saturday, May 7, 2011 8:00 a.m. to 12:00 p.m.	Mapleview Mall, 900 Maple Avenue, Burlington (lower parking lot)
Saturday, May 14, 2011 8:00 a.m. to 12:00 p.m.	Oakville Place Mall, 240 Leighland Avenue, Oakville (lower parking lot)
Saturday, May 28, 2011 8:00 a.m. to 12:00 p.m.	Milton GO Station Parking Lot 780 Main Street East (Main & Thompson), Milton
Saturday, June 4, 2011 8:00 a.m. to 12:00 p.m.	Robert C. Austin Operations Centre, 11620 Trafalgar Road, Georgetown

- Limit of one per purchase, per household
- Must provide proof of Halton Region residency (i.e. Driver's License)
- 208 litre (55 gallon) capacity
- Minor assembly required

For more information visit www.halton.ca/waterconservation.



Making Halton a better place to live, work and retire
Gary Carr, Regional Chair