

GARAGE SALES GEORGETOWN

GARAGE SALE

Attention: DAYCARE and PARENTS!!

Saturday September 3rd

14 PRESTON STREET

at EATON STREET (Behind St. Brigid's School)

8:00 am - 12:00 pm

Kinex, Game Cube, Clarinet, Skates, Exercise Bike, Pollys, Ponys, Smurfs, Pokemon, DVD Players, Cameras, Build-A-Bear

multi-house

GARAGE SALE

Saturday September 3rd

34, 55 and 57

TREANOR CRESCENT

8:00 am - 11:00 am

children's toys, books, DS games, DVD's, dog carrier, air hockey table, desks, household items ... much more

ReStore

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multi-family

GARAGE SALE

Saturday September 3rd

302 DELREX BOULEVARD

8:00 am - 2:00 pm

scrapbooking material, camping equipment, bicycles much more

NO EARLY BIRDS PLEASE

GARAGE / MOVING SALE

Saturday September 3rd

17 WILLOUGHBY WAY

8:00 am - 12:00 pm

GARAGE SALES ACTON

HUGE GARAGE SALE

Saturday September 3rd

4939 FIRST LINE

(just North of Acton)

8:00 am - 3:00 pm

Mapquest: <http://mapq.st/rdPzIG>

major appliances, toys, maple cabinet doors, household items, clothes, furniture, desk, bed, side table, lamps.

Great for students moving to school. Don't Miss It!

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What's Cookin':

Summer search for the best poutine in Quebec

Michael (my 15-year-old son) and I just returned from a trip to Quebec City. We had a wonderful time, but most importantly, we were able to conduct actual research on the long-pondered question "What makes good poutine?"

We started our research on day one, about 15 minutes after crossing the border into Quebec. We stopped at a little mom & pop type place and ordered salad and poutine for lunch. The poutine was very good—it was beef gravy and the cheese was shredded—we think it was mozzarella, but we really didn't have much to compare it to at this point, so the search continued.

Day two, we had some poutine at a fast food shop in the Mega Park des Galleries—the place was called Chez Ashton. This one was good, but not as good as the day before, there wasn't enough gravy, but they did use cheese curds. Day four we once again stopped at a little mom & pop place right outside of Montreal. Michael decided to go really wild and order the poutine et smoked viande (poutine with smoked meat). I ordered my standard—poutine and salad. This one may have been the best.

The final test came on day five, at a campsite where we reheated the leftovers of the poutine et smoked viande for breakfast—now that is true commitment to the cause!

Our conclusions are this—there are several characteristics that make up a good poutine. First of all the fries. We have made poutine at home, so we know that the best fries of all are hand-cut ones, skin on, tossed in olive oil and coarse salt, then spread in a thin layer on baking sheets and baked at 400 F degrees. Flip once when crispy, then remove once both sides are crispy. We did not get any homemade fries on our trip—so there was room for improvement in all the poutines we ate. Regardless of whether they are deep fried or baked, they must be very crispy in order to stand up to the gravy and not be a pile of glue at the bottom of the plate.

Lori Gysel &
Gerry
Kentner



Next the cheese. The taste of the cheese curds is best, however, on the one day where they served shredded cheese, we really liked the way that it melted on the fries better. So we are thinking that maybe shredding some cheese curds might be the way to go—we'll try that out as soon as we are able to eat it again (we're a little poutined out right now).

The gravy—this is really the key to the whole shooting match. Beef gravy is best, although many places use chicken gravy. Obviously homemade is much better than

some powdered version. But the texture is very key—it must be very thick in order to cling to the fries and melt the cheese, but not gloopy. A very thin margin for error here. And, it must be boiling hot in order to melt the cheese.

There were lots of varieties available, you could get smoked meat on top (which was ok, but both of us preferred the original), ground meat, sausages and more. And of course we tried reheating it over the camp barbecue the next day—it was still quite tasty, if not somewhat soggy.

Try making it at home—crispy homemade fries, shredded cheese curds, really hot homemade beef gravy—ah, life is good.

Have fun and keep cooking!

Email questions and comments
to Lori and Gerry at
whatscooking@theifp.ca

Pork and Lemongrass Kabobs

Makes 16 kabobs

Ingredients

- 1 1/2 lb lean ground pork
- 6 garlic cloves, crushed
- 1/2 cup chopped fresh cilantro leaves and stems
- 1/2 tsp brown sugar
- 1 tbsp soy sauce
- 1/2 tsp sambal
- salt and pepper
- 8 lemongrass stalks
- sweet chili sauce or sambal to serve

Method

1. Place the ground pork, crushed garlic, chopped coriander root, sugar, soy sauce, sambal, salt and pepper in a large bowl. Mix well.

2. Trim root end off lemongrass stalks. Cut lemongrass stalks in half on the di-



agonal.

3. Divide pork into 16 portions. Mould each one into a ball.

4. Stick a length of lemongrass halfway into each ball, then press the meat mixture around the lemongrass to form the shape of a cigar.

5. Bake the pork kabobs in a preheated 400 degree oven for approximately 15-20 minutes, until the pork is browned on the exterior and cooked through.

6. Arrange on a platter, garnish with coriander leaves and serve with sweet chili sauce or sambal.



Tim Hortons gives \$1,000 to Brendan

Tim Hortons \$1,000 scholarship recipient Brendan Rorke (center) received his cheque from manager Julie Korhonen and general manager Peter Brzozowicz.



...and to Erin

Tim Hortons \$1,000 scholarship recipient Erin Madore (in white) received her cheque from managers (from left) Tonya Drake and Melissa Lane and general manager Peter Brzozowicz.

Photo by Ted Brown

Photo by Ted Brown