Emergency Appetizer

Serves 6-8

Ingredients

- 1 block cream cheese (or goat cheese)
- 1/2 cup pesto sauce
- 1/2 cup salsa
- 1/2 cup grated cheese (any kind)
- · crackers or bread

Method

- 1. In an oven-proof serving dish, layer the block of cream cheese (or goat cheese on the bottom). Then layer the pesto, salsa and shredded cheese on
- Serve cold or heat in a 350 F degree oven for approximately 15-20 minutes until the shredded cheese is melted and cream cheese is warm.
- 3. Serve with bread or crackers or both!

Tax help

During March and April, Links2Care will be offering free income tax preparation services through Canada Revenue Agency's Community Volunteer Income Tax Program.

Trained volunteers provide this service to people who meet the financial eligibility criteria. To qualify for this service, the maximum income level for a single person is \$25,000 and the maximum for a couple is \$35,000.

To find out more call Tanya Georgetown,905-873-6502 Cathy, Acton 519-853-3310.

What's Cookin': What to serve drop-in guests

show up spur of the moment? Have you ever been quietly

minding your own business at home and have your husband walk in with a bunch of buddies? Have you ever been going about your daily routine and have your teenager walk in with a gang of other teenagers? Have any of these people ever been hungry?

Have you ever had company

Have you found yourself standing in front of the fridge, with the door open, thinking "holy smokes, what am I going to feed these people, I haven't shopped in a week?"!

Well, if you are anything like me, you would answer yes to several, if not all of the above questions. So what to do? Don't panic. Breathe.

Today's recipe isn't really even a recipe, it's a guideline. It has four ingredients. Surely you have four ingredients in the house?

Georgetown

Runners aid

local groups

Lori Gysel & Gerry Kentner



Start with something on the bottom- do you have cream cheese or goat cheese or brie? Excellent. Next come the toppings. If possible, we're going for two different colours herebut this is not urgent—you've got to work with what you've got. Do you have pesto sauce, or chopped black or green olives or fresh basil leaves or fresh parsley? So put the pesto sauce on top of the cheese— or the chopped olives or the chopped herbs— whatever you've got.

Now, do you have salsa or a can of diced tomatoes or a fresh tomato or some cherry tomatoes? Great, that goes next.

Last but not least is some grated cheese- any kind or a

mixture of kinds will do: parmesan (not the pre-grated kind). cheddar, mozzarella, anything? Yes, put that on top. No? Well, don't worry about that, just go with the other three layers.

Perfect pop it in the oven to warm up. Now something to dip with. Look hard. Do you have crackers or fresh bread? That was easy. If not, do you have bagels, pitas, naan bread— any of those you could toast, then cut in pieces to arrange on the platter. What about tortilla chips, plain potato chips, rice crackers, rice cakes? How about plain everyday bread- you could make toast fingers, like when you were a kid! If not, you could spread the cheesy dip on veg-

Good luck with the last minute company. Have fun and keep cooking!

Email questions and comments to whatscooking@theifp.ca

Food drive at Curves

The IFP • Halton Hills,

Thursday, March 1, 2012

Curves Georgetown holds Annual Curves

Food Drive 2012 throughout the month of March, March 1-31, to support the Georgetown

Bread Basket. Drop off food donations to Curves, 39 Main St. S, Georgetown. Info: 905-702-0418.

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The Georgetown Runners Club presented cheques— worth \$6,000 in total— to two local community service groups. Top, the Runners donated \$1,000 to the Tuesday Night Troopers, a program of the Community Living North Halton. From left, Jeff McDonald, Tuesday Night Troopers; Elaine Kirk, group volunteer; Marielle Uliana, Georgetown Runners; Joe Cleary, Georgetown Runners; and Kim Sullivan, Tuesday Night Troopers. Left photo: the Georgetown Runners presented \$5,000 to Cancer Assistance Services of Halton Hills. From left, Don Mashinter, Georgetown Runners, Bryan Turner, representing CAShh, and Dave Borrett, Georgetown Runners.



On February 4, 2012 Community Living North Halton (CLNH) hosted its 3rd Annual Bonspiel at the Milton Curling Club. The event was very successful raising over \$12,000.00. The money raised will directly benefit individuals who have developmental disabilities by supporting their recreation and leisure programs at CLNH. We wish to express our heartfelt thanks to all the people responsible for making this fundraiser so successful.

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Medieval Times Jean Fraser **Appliance Depot** Len Lee **Dave Charlton** Metro Superstore Jan Mowbray Rotarty Club of Milton Floyd MacDonald Bette Gardin

A special thank you to **SOBEY'S** for their very generous donation of food products. Our kitchen volunteers under the direction of Donna Nesbitt served delicious meals which were thoroughly enjoyed by all. Lastly, a heartfelt thanks to our curlers; your personal commitment is very much appreciated and directly benefits the people we support. We look forward to another successful Bonspiel next year.

The Canadian Champion

Community Living North Halton Bonspiel Committee