

Here are two rather simple but tasty appetizers to serve to your seafood-loving friends!

Smoked Salmon Cheesecake

1 lb plus 1 oz. of cream cheese cup sour cream 1/4 lb. smoked salmon, diced 2 tbsp. green pepper, finely diced 2 tbsp. red pepper, finely diced 2 tbsp. celery, finely diced 2 tbsp. cooking onion, finely diced 3 dashes Tabasco sauce 3 dashes Worcestershire sauce sall and pepper to taste I tsp. fresh dill, chopped 3 large eggs enough butter to grease pan 1/4 cup bread crumbs

Whip the cream cheese in the mixer until it is smooth. Blend in the sour cream until it is completely incorporated.

Fold in the smoked salmon. Fold in the peppers, onion and celery. Add the Tabasco, Worcestershire, salt, pepper and dill.

One at a time, whip in the eggs with the mixer.

Butter a loaf pan and sprinkle the sides and bottom with bread crumbs. Pour in cake mixture.

Bake the cheesecake in a 325°F oven for 40 minutes. Remove from the oven and refrigerate for at least 4 hours before removing from the pan.

Slice and garnish with fresh dill. Yield: 12 appetizer portions.

Caviar Mousse

Preparation: 30 minutes; total time, 4 hours

envelope unflavoured gelatin 1/3 cup cold water 1/3 cup mayonnaise 1 tbsp. fresh lemon juice 2 tsp. Worcestershire sauce tsp. Dijon-style mustard 1/8 tsp. pepper 4 hard-cooked eggs, chopped 1/3 cup chopped red pepper 1/3 cup chopped celery 1/3 cup salmon caviar 2 egg whites, at room temperature 1/2 cup heavy cream 3 tbsp. salmon caviar for garnish (optional) Assorted crackers

Preparation Lightly oil a 4-cup ring mold; set aside. In 1-quart saucepan sprinkle gelatin over cold water. Let stand 3 minutes to soften. Cook over medium heat, stirring constantly, until gelatin is dissolved about 4 minutes; cool 5 minutes.

In bowl stir together next 5 ingredients. Then stir in next 5 ingredients. Stir in gelatin. Chill 30 minutes or until mixture mounds

when dropped from a spoon.

In clean bowl, with clean beaters, beat the egg whites until stiff peaks form. With chilled beaters, in chilled bowl, beat heavy cream until stiff peaks form. Fold whipped cream into salmon mixture. Fold in beaten egg whites. Spoon into prepared mold. Refrigerate 3 hours or until firm

Loosen mold by running a sharp knife around insides of mold. including the centre. Invert onto serving plate. Hold a hot damp towel over bottom of mold for 30 seconds. Shake to release then lift off mold. Garnish with additional caviar, if desired. Serve with crackers.

Note: Caviar is the roe of certain types of fish which is washed. then processed with salt flavour and preserve it. Caviars such as red lumpfish and red or natural salmon are pasteurized and vacuumpacked in affordable two and four ounce jars. Once opened, any unused caviar should be closed, refrigerated and used within two days.

SUNDAY, MAY 24, 1992 RIVER OAKS GROUP RUN

The day of the Eighth Annual River Oaks Group Run will soon be here - have you picked up your entry form yet?

The 2km Fun Run & Oakville Elementary School Challenge will begin at 8:45 am and the 10km Race takes off from the starting line at 9:30 am with the wheelchair start at 9:25 am. It all happens at the River Oaks Recreation Centre 2400 Sixth Line. Oakville on Sunday, May 24th, 1992.

Sponsored by The River Oaks Group. Developers of the River Oaks

Community and co-sponsored by Oakville Runners Club Inc. and The Town of Oakville Department of Parks & Recreation, the River Oaks Group Run is shaping up to be as successful as ever! T-shirts for the first 300 entries, fruit and refreshments for participants and cash prizes will make it a not-to-be-missed event on your family's calendar.

Entry forms are available at the River Oaks and Glen Abbey Recreation Centres. For further information, call Tom Anderson at 827-0068.

NORTH OAKVILLE CHURCH DIRECTORY

Faith Baptist Church

1415 Trafalgar Rd 847-0938 Paster Gordon Phillips Sunday Bible School 94 a.m. Sunday Service 11 00 a m & 6 00 p.m. Call for weekday programs. Nursery provided

Holy Trinity (Croatian)

7110 Trafalgar Rd 842-2386 Pastor Marijan Mihokovii Saturday 7:00 p.m. Sunday 9.00 a.m., 11.00 a.m.

Knox Sixteen Presbyterian Church

Dundas St. W. (Hwy #5) at Sixteen Mile Creek 25 -0653 Minister Rev Cecil Cunninghan Worship & Sunday School 10:00 a m

Munn's United Church

Sixth Line at Dunda: 844-843-1 Pastor Rev James W Forbes Worship and Sunday School 10:30 a.m. Nursery provided

Oakridge Bible Chape

1285 Montclair Dr 849-0822 Sunday, 9.30 a.m. Communion Service 11-00 a m. Family Bible Hour & Sunday School

Palermo United Church

Hwy #5 & Hwy #25 - 82/-0530 Minister Rev John Shearman Sunday Worship & Sunday School 9 45 a.m. Nursery provided

Sheridan Hills Missionary Church

330 Tratalgar H.I. 844-4645 Pastor Ivan Preston Sunday School 94 and Sunday Service 10 an

St. Cuthbert's Parish

Liberal Catholic Church worship a Palerma United Church Hwy #5 & Hwy #25 848-8034 Holy Eucharist Sundays 12:00 noon Open Communion

St. Michael's Parish

18 Sewell Di 844-797 Pastor Father Peter Coughlin Associate Pastor Father Charlie Jordan Saturday 5:30 p.m. Sunday 9:00 a.m 10:30 a.m., 12:00 noon

St Simon's Anglican Church

14/ ratalgar Road - 845-8351 Sunday 8:30 a.m. Said Eucharist 10 30 a.m. Sung Eucharis Nursery and Church School

Trafalgar Baptist Church

River Oak: Public School Munns Avenue 849-5850 Minister Rev Gerry Brodie Sunday Worship & Sunday School 10:45 a.m. Nursery provided

Trafalgar Presbyterian Church 354 Upper Middle Rd - Enter at White Oaks Blvd and Lancaster Blvd 842-5873

Minister Reverend Ferne Reeve Sunday 11:00 a.m.

Trinity United Church

251 McCraney St E - 845-315 Pastor William Sparling Sunday Worship Church School 10:00 a.m. Programs to youth senior citizen. and handicapped Nursery Provided

Upper Oaks Community Church

105 McCranev St 847-862 Pastor Craid Side Sunday Worship 10:00 a.m. Educational opportunities for all ages 11 Oca n Nursery provided