# White plates make any dish pop

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ble oil and a few drops of sesame oil. Mix together, then toss with the vegetables.

This particular dish was headed for a family-style meal, where all the platters of food would be passed from guest to guest. Sometimes the glamour of the dish is more about the way it is presented.

In this case, we had a deep, sloped bowl available and this made the perfect presentation for the slaw and satays. Had they been served separately or just laid on a flat platter, they would not have looked quite so spectacular. And of course, the plain white china shows off the food so much better than a pattern.

So if you are headed out to buy serving dishes on a budget, I would suggest simple white is the best bet. White shows off the food well, is easier to replace and add to - I would use table linens, flowers and ornaments to bring the colour to the table, rather than the dishes. And if you really want a flash of colour, you can always use a

in You Tube

charger under the main plate.

Have fun and keep cooking!

# BEEF (OR BEEF) SATAYS

# Ingredients

Five boneless, skinless chicken breasts (or 2 lb beef tenderloin)

1/2 cup coconut milk

3 tsp. curry powder

1 tsp. oyster sauce

1 clove garlic, crushed

ciove game, crusned

2 tbsp. vegetable oil

pinch of salt and pepper

Bamboo skewers

# Method

- Combine coconut milk, curry powder, oyster sauce, garlic, oil and salt and pepper in medium bowl. Mix well.
- Cut each chicken breast lengthwise, into approximately five to eight equal strips (depending on size of chicken breast). If using beef, then cut into thin strips. Put the strips into the marinade (if using chicken and beef, they must be marinated separately). Marinate at least one hour, or overnight.
- 3. Spear the chicken or beef onto a skewer so that the skewer runs the length of the meat. Place it on a solid surface, lay a piece of plastic wrap over it and pound it lightly so that the meat is somewhat flattened. Set aside in the fridge until ready to cook. (May be made up to one day ahead at this point.)
- Grill on the barbecue or bake at 375 degrees, approximately five to seven minutes.

# Please watch out for the KIDS!



Please drive with CAUTION!

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### NOTICE OF PUBLIC INFORMATION CENTRE

MUNICIPAL CLASS ENVIRONMENTAL ASSESSMENT STUDY
John Street Wastewater Pumping Station
Georgetown, Town of Halton Hills
PR-2987A & PR-2987B

#### Background

Halton Region is undertaking a Municipal Class Environmental Assessment Study for the John Street Wastewater Pumping Station in the Town of Halton Hills. The John Street Wastewater Pumping Station is nearing the end of its useful life and requires significant capital upgrades in order to maintain the station in a state-of-good repair.

A wide range of servicing alternatives have been considered, including a new station and upgrading the existing station to address wastewater conveyance requirements in the vicinity of the John Street Wastewater Pumping Station. The impact of various alternatives on social, cultural, economic and natural environments have been evaluated and assessed during the Study.

#### Process

The Study is being conducted in compliance with the requirements of a Schedule B undertaking under the Municipal Class Environmental Assessment (October 2000, as amended 2007, 2011 and 2015), which is an approved process under the Ontario Environmental Assessment Act.

As part of the Study, a Public Information Centre (PIC) is scheduled to allow the public and interested stakeholders to learn more about the Study and provide input and comments on the recommended alternative solution. The PIC has been arranged for:

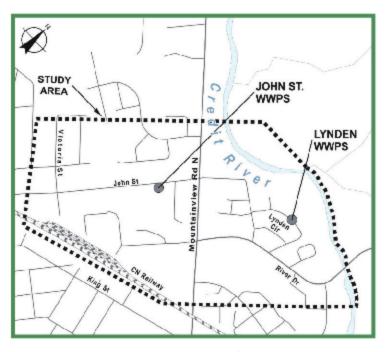
Date: Thursday, November 30, 2017

Time: 6 p.m. – 8 p.m. (Drop-in)

Location: Georgetown Public Library
9 Church Street, Georgetown, ON

#### Comments

If you are unable to attend the PIC and would like to provide comments, please forward them to the Project Team by December 21, 2017. Comments received through the course of the Study will be considered and documented in the Class Environment Assessment Project File Report. For more information on this Study and the consultation process, please visit the project website at halton.ca/EAprojects



The map shows the approximate limits of the Study Area.

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