# •The IFP• Halton Hills •Thursday, November 14, 2013 🕟

What's Cookin': Gerry's food adventures in Scotland continue

old house on the sea, on the island of Islay in Port Charlotte idea, as we On our three-week Scottish holiday, we rented a 200-year- for one of the weeks. This turned out to be the best planned could



# **Public Notice**

# **Environmental Assessment Study**

**Notice of Public Information Centre #2** Mississauga Road, Old Main Street, Bush Street, Winston Churchill Boulevard and Olde Base Line Road

### The Project

The Region of Peel is undertaking a Schedule 'C' Municipal Class Environmental Assessment (EA) to develop a road design that addresses safety and pavement condition deficiencies on Mississauga Road, Old Main Street, Bush Street, Winston Churchill Boulevard and Olde Base Line Road. The approximate limits of the project area are illustrated on the map.

The EA will review and recommend solutions to address:

- road safety deficiencies
- sight lines that do not meet standards
- pavement condition deficiencies
- road drainage problems
- parking
- · pedestrian and cycling needs.

This EA will not be considering road widening or increasing the number of lanes and will provide a solution that meets the needs of all road users and maintains the rural character of the community.

### **The Process**

The Class EA process includes:

- public and agency consultation
- an evaluation of road improvement alternatives
- an assessment of the possible environmental effects of the improvements
- the identification of reasonable means to mitigate any adverse impacts

### **Public Information Centre**

Two Public Information Centres (PICs) have been planned for this study. The first PIC (May 9, 2013) sought feedback on the Draft Problem Statement, Preliminary Alternative Solutions and Preliminary Evaluation Criteria. The second PIC will consist of an Open House, where you can speak with different team members about your specific concerns. The PIC will provide an overview of what we have heard and the technical work completed to date. Please join us at this PIC to share your opinions on:

- Alternative design concepts developed by the study team
- Evaluation of alternative design concepts
- Preliminary recommended design concept

The Project Team members will be present to answer questions and discuss the next steps of the study. The second PIC is scheduled for:

Date: Wednesday, Nov. 20, 2013

Time: Open House 4:30 p.m. to 8:30 p.m.

Caledon Country Club, 2121 Olde Base Line Road, Caledon Location:

### **Comments and Information**

Please visit our website: peelregion.ca/pw/transportation/environ-assess/mississauga-road-bush.htm for updates on this project. Comments and information regarding the study are being collected to assist the Region of Peel in meeting the requirements of the EA Act. This material will be maintained on file for use during the project and may be included in project documentation.

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The Region of Peel is committed to ensure that all Regional services, programs and facilities are inclusive and accessible for persons with disabilities. Please contact the Project Manager if you need any disability accommodations to participate in the PIC.

### This notice first issued November 4, 2013.

With the exception of personal information, all comments will become part of the public record of the study. The study is being conducted according to the requirements of the Municipal Class Environmental Assessment, which is a planning process approved under Ontario's Environmental Assessment Act.

cook meals in.

**Lori Gysel** & Gerry Kentner



One madisappointment in Scotland was

the distinct lack of vegetables, greens and fruit. Fruit on buffets was generally canned and vegetables at meals were mostly carrots, onions and potatoes. Lettuce was nearly non-existent.

Our best fish dinner on the island was on the day we met the fish lady and her truck. She came to the street on Thursdays at 11:30 a.m. She opened up the side and wow— what an assortment of fresh fish including live prawns! Not as adverturous as Lori would have been, we chose haddock that night.

For several breakfasts, we cooked up Ayrshire bacon (similar to our back bacon) on a warmed white roll, called a bacon butty. All of the wee shops have fresh buns on their shelves each day for this traditional treat. Since I've arrived home, I have sourced out Ayrshire bacon— available at Sweet Molly's in Acton (it's worth the drive).

Loved the Scottish confection called tablet made of butter, sugar, vanilla and evaporated milk. It's similar to our fudge. Every little shop sold tablet, usually made right in the village. My dad often spoke of this sweet treat.

While in Edinburgh waiting in a taxi to get into the Royal Military Tattoo, a security guard came into our cab to check our bag. Upon discovering two raincoats and two umbrellas (which we needed every 15 minutes) she asked where my sweeties were and was quite astonished that we hadn't brought any. Absolutely everyone travels with their bag of candies. I thought we were going to be denied admission!

There is so much more to tell, but hopefully in these last three articles, I have shared some wonderful flavours of my birthplace.

Have fun and keep cooking!

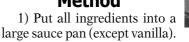
Email questions and comments to Lori and Gerry at whatscooking@theifp.ca

# Scottish Tablet

## **Ingredients**

- 1 Kg white sugar (about 5 1/2 cups)
- 1 tin sweetened condensed milk (400g)
- 100 gram unsweetened butter (about 6 oz)
- 1 tsp vanilla (optional)
- 1/2 cup milk

### Method





2) Bring to a boil, stirring occasionally. Then

turn down the heat to low and simmer, still stirring occasionally until a teaspoon of the mixture dropped into cold water forms a soft ball. This will take approximately one hour.

3) Add vanilla. Remove pan from heat and stir vigorously for about 20 minutes until mixture cools and stars to feel grainy

4) Pour into a greased 9x13 pan to set.

*Chef's Note:* This makes a large batch, perfect for packaging and sharing. It takes a lot of time and effort, especially the beating, but it is well worth it.