

## Ice storm cooking adventure— Part 2

*Last week, Joan Doane, a humor writer (winner of the 2013 Harry Dale Literary award and proud co-founder of the Georgetown Wordsmiths writer's group) began telling us how her family survived with ice storm. Here's a special meal she created.*

**Lori Gysel & Gerry Kentner**



Put olive oil, butter and minced garlic in a cold cast iron pot and place pot on glowing bed of embers. Sip wine in front of nice warm fire while watching pot. Jump up when garlic just starts to sizzle and remember that you have to get vegetables ready. Throw all vegetables (which you chopped earlier in the day when you could see what you were doing, right? If not, have hospital on speed dial as it will be hard to dial when you're missing a finger or two) into a large bowl, sprinkle with salt & pepper and juice from half the lemon and toss to coat.

In the dim light, find your bottle of wine (a reminder that you should always keep it close at hand during these trying times) and take it and the vegetables to the fire-place. Stumble over the dog on your way there. Go back and get a spoon. Flip the switch on the kitchen light out of habit. Swear loudly when nothing happens. Stumble over the dog again on the way back. Swear loudly at the dog.

The garlic and butter/oil mixture will be

nicely cooked by this time. With a spoon, transfer 1/2 of it to a small saucepan and put it near the fire to stay warm. Put all the vegetables into the hot pot, tossing to coat with the remaining garlic-butter. Add fresh thyme sprigs and glug of wine to the pot and toss again.

Have a glug yourself. Pat the dog who's trying to lick the empty veggie bowl. Put the bowl on the floor for the dog to lick. Go and get the salmon and shrimp in the kitchen. Again, flick the light switch on the way in and out of the kitchen. Use different swear words this time.

Arrange salmon on top of the vegetable 'prairie'. Arrange the four fillets around the pot like settlers circling the wagons for the night. Say things like, "Is that a bear I hear in yon mountains?" and "Gee, Ma, this is a great place to camp for the night!"

Place the shrimp across the fillets, about four to each 'wagon'. If you can whinny like a horse, it would be appropriate to do so at this stage of the recipe. It's the only

stage that you'll be able to work it in, so go ahead, give it a try. Have some more wine, just to loosen up your vocal chords. Tell the dog to "Git along, little doggy!" and tell him to start roundin' up the family.

Pour the reserved garlic-butter over the salmon and shrimp. Squeeze the remaining 1/2 of the lemon over everything. Add another glug of wine. Add it to the pot too. Now, pour a lovely stream of heavy cream over everything (only heavy cream here, as anything less will curdle with the lemon juice; then again, it's dark; who cares?), cover the pot by turning the lid upside down creating a flat surface. Justify the cream and the butter as essential to keeping up your fat reserves in the cold (some people have to venture outside; not necessarily you, but let's keep up the reserves for others, shall we?) Wipe the sweat from your brow, pour yourself a curative of cold wine and then bank the embers around the pot, shovelling some onto the flat upturned lid as well. Now put the fire screen in place and take a well-deserved break. Wonder why it's taking the dog so long to find Pa and the children.. Top up wine glass and shrug shoulders. Whatever.

After 20 minutes, remove embers from top of pot with a lot of red-faced huffing and puffing and waving about of shovels

### Little Seafood on the Prairie

- 1 tbsp olive oil
- 1 tbsp butter
- 2 garlic cloves, minced
- 2 cups Brussels sprouts, halved
- 2 cups mushrooms, halved
- 1/2 medium eggplant, cut in 1/2 " chunks
- 1 cup frozen peas
- 1 lemon, halved
- 2 fresh thyme sprigs
- 1/2 cup (or more!) white wine
- 4 frozen wild salmon fillets, unthawed
- 12 large frozen shrimp, peeled, unthawed
- 1/2 cup heavy cream (35%)
- salt & pepper, to taste

and spoons. Realize that it's much easier getting embers ON a pot than taking them off. Carefully, using oven mitts, take pot to kitchen and place on trivet. Try to get family's attention with lots of clanging of spoons on pot lids while hollering "Come and git it!"

Hear front door opening and family arriving home with pizza and wings to save you from having to cook in these conditions. Feel loved. Finish off the wine. Feed salmon to dog.

(Joan can be reached at [www.joandoanne.com](http://www.joandoanne.com))

*Have fun and keep cookin'.*

## New Arrivals

- Bedroom
- Sofas
- Side Boards
- Chests
- Dining Tables
- Sectionals



**Durham Furniture**  
Dealer

**Emerald Isle**  
HOME FURNISHINGS

265 GUELPH ST., GEORGETOWN 905-873-2753



**SIMMONS**  
MATTRESS GALLERY