COMMENT Create unique cookies for a puzzle fan

By Lori Gysel & Gerry Kentner whatscooking@theifp.ca

Dad (Dave Kentner) just celebrated his 70th birthday a few weeks ago. What do you get a guy who simply does not need anymore ties?

Well, a couple of friends got him a lawn full of 70 flamingos, planted there stealthily in the middle of the night. Some family took him away for the weekend. My sister and I took him for breakfast in London, Ont. (she lives in Windsor, so we met halfway).

And I baked him a puzzle. Yes, a puzzle.

Dad and I are huge puzzle aficionados-every Christmas we get each other one and we're very



Sugar Cookies

INGREDIENTS

- 1 cup unsalted butter, softened
- 1 and 1/4 cups sugar
- 1 tsp vanilla extract
- 2 tbsp orange zest
- 1 egg
- 2 and 1/4 to 2 and 1/2 cups all purpose flour
- 1 tsp baking powder
- 1/4 tsp salt

METHOD

1. With a blender, cream together butter and sugar until fluffy and pale.



critical over the quality of these gifts. So I made

some sugar cookie dough, bought these awe-

some puzzle-shaped cookie cutters at Foodstuffs

on Main St. in Georgetown and cut the cook-

ies, baked them, cooled them, assembled them,

wrote a message in icing on them, let the icing

harden, separated them and delivered it to him

so that he could then have the fun of assembling.

excellent roast beef and homemade pie dinner!

Have fun and keep cooking!

Great birthday- thanks Mom for making the

What's Cookin'

2. Add vanilla, zest and egg, mix together completely.

3. In a separate bowl, mix flour, baking powder and salt.

4. Mix wet and dry ingredients together. Add more flour if dough is not fairly firm.

5. Form into a disc. Refrigerate for an hour or more until firm.

6. Roll out dough to one quarter inch. Cut cookie shapes. Reform dough with scraps and cut again. Place cookies on a parchment lined baking sheet and bake in a preheated 400 degree F. oven for 6 minutes or until barely light golden around edges. Remove and cool.



Get tickets now for St. John's Roast Beef Dinner

St. John's Annual Roast Beef Dinner will be held Friday, May 22, 6 p.m. at St. John's Anglican Church, corner of Trafalgar Rd. and 15 Sideroad in Stewarttown. Takeouts are available. To order tickets, please call 905-877-5797 or 905-873-6280. Adults \$15, children (6-10 years) \$6.

Halton Hills Victoria Day Household Waste Collection Notice

Please note collection day changes.

Mon	Tues	Wed	Thurs	Fri	Sat
		Aroa 1 3 4 5		Area 2	
		Area 1, 3, 4, 5 Collection moves		Collection moves	
Victoria Day					
18	19	20	21	22	23

Due to Victoria Day, household waste collection services the week of May 18 will take place the day after your regular collection day.

Please place your waste at the curb by 7 a.m. on your scheduled holiday collection day.

Find your waste collection day at halton.ca/wastecalendar

- Sign up for weekly email or phone call waste collection reminders. \sim
- Download your waste collection calendar to your personal iCal,
- Google calendar or Microsoft Outlook calendar.
- Print your own collection calendar.

Halton Waste Management Site

will be closed Monday, May 18, 2015

Regular operating hours: Open Monday to Saturday • 8:00 a.m. to 4:30 p.m. 5400 Regional Road 25, Milton



Blue Box

- Plastic bottles
- Glass bottles
- Metal cans
- Plastic plant pots & trays





- Leftover food
- Paper cups & plates
- Wood cutlery
- Paper napkins





Items for Garbage

- Plastic cutlery
- "Compostable" plastic cups, plates & cutlery
- Juice pouches



Please contact us as soon as possible if you have any accessibility needs at Halton Region events or meetings.

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