Remember the days of...

By Lori Gysel & Gerry Kentner whatscooking@theifp.ca

(Gerry is writing today)

We had an orange ice cream float with our barbecue dinner on the deck the other night and instantly, I was taken back to the early sixties when I was in high school.

You see, I haven't had an old-fashioned float for many years and was reminiscing about these treats at Watson's on the main street of Acton, particularly after a Saturday night ice skating session at the

The pop was in a dispenser in front of the booths and a "Flip" was 5 cents. Add ice cream for another 10 cents to make the float, paired with a cone of chips doused in vinegar for 15 cents. What a gourmet treat for a 15-year-old!



What's Cookin'

I purchased the cone-shaped container I used for the onion rings in the photo in the U.S. about a year ago, knowing there would be the perfect time to debut this funky gadget. Even bought the coneshaped papers with it.

On the rare occasion when we order fries and rings...we share, Dave prefers fries and I prefer rings.

So, take a step back to your youth, enjoy a burger, fries, onion rings and a float on a warm summer eve and remember the days. I know many of you reading this will recall fondly and probably remember the boys and/or girls you were with.

Have fun and keep cooking



Crispy Onion Rings

Makes 12-18 rings

INGREDIENTS

- 2 thick slices of Spanish Onion
- 2/3 cup all purpose flour
- ¼ cup cornmeal
- ½ tsp Kosher salt & pepper
- ¼ tsp paprika
- 2 cups butter milk (or regular milk with 1 tsp lemon juice added)
- cooking oil of choice (I used vegetable)

METHOD

- 1. Separate onion slices into rings. Soak in milk for 15 minutes.
- 2. Mix flour, cornmeal, salt & pepper & paprika.
- 3. Heat cooking oil to a medium heat. Make sure oil is not up over 1/2 the depth of the pan (so not to bubble over when frying)
- 4. One at a time, dip each onion ring into flour mixture, shaking off excess liquid and place gently in oil. It should start to sizzle immediately. Add more, but don't overcrowd pan.
- 5. Fry until golden brown, then turn over and fry other side the same.
 - 6. Drain on paper towel prior to serving.

A NEW CEMETERY IN HALTON HILLS

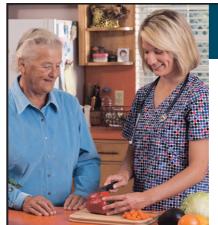
A new cemetery for the general public is taking shape for residents in Halton Hills and their families. Devereaux Cemetery is located in a quiet country setting on the 17th Side Road, just west of Trafalgar Road. It's adjacent to the Holy Redeemer Cemetery and open to people of all religious faiths.

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CANADA DAY IS NEARLY HERE! WEDNESDAY JULY 1, 2015

The Annual Canada Day Parade in The Glen is forming up, but there is still space if you would like to participate in this great annual event

KIDS ON BIKES is back in the parade again, with prizes for the best decorated bike - 2 categories, kids under 12 and kids 12 and over (no need to sign up, just come to the registration desk to find the bikes collecting point)

Parade starts at 12 noon behind Preston's store in Glen Williams

For information and entry forms, call 905-873-8261 or email: anthea.hoare009@sympatico.ca or pzubacs46@gmail.com



《 Page 25