

Gerry goes on a whirlwind of fall cooking adventures

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Gerry is writing today

I thought I had retired 10 years ago from our catering business, but I look at the activity in my kitchen and you would never know it.

The past month or so has been a wild flurry of kitchen activity of feeding the masses. In the last two weeks we have driven almost 3,000 km all over Southern Ontario to either deliver it or serve it.

In mid-September Lori and I spent a fabulous five days in the Bahamas, eating amazing food each night for dinner and resting up for what appears to have been a wildly busy fall.

Late September we hosted a coffee party, which entailed baking for 15 guests. This was followed by a trip to Wilfrid Laurier University in Waterloo to watch our grandson from the University of Windsor play football (they won!). Late into the night before I baked 150 chocolate chip cookies for the team's return home. Grandparents will understand this request from him.

The first weekend in October we travelled to Windsor to again watch him play (they lost!). We took with us a turkey dinner including homemade pies for an early Thanksgiving Dinner with our Windsor family.

More driving ensued as we travelled to Huntsville (direct from Windsor) to do some "leaf peeping" for a day.

Thanksgiving Weekend, we travelled north of Peterborough to a summer camp, where Lori's oldest son Alex was working for six months, to bring Thanksgiving Dinner there. I prepared a casserole and muffins for the morning and then Lori and I took over the commercial kitchen (they prepare and serve three meals a day for up to 130 people daily).

Lori prepared the meal for six vegans and I prepared the traditional turkey dinner for the other six, only we both prepared twice what we needed (of course). Leftovers were squirreled away by all after dinner. What a lot of hauling, I forgot this part.

Leaving there on Thanksgiving Monday, we drove to Niagara to drop our youngest grandson Michael to Ni-



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agara Culinary College where classes started the next day

The next Saturday, we watched Marcus play football in Guelph, but only I managed a half bushel of local apples for the buses (they lost).

Last weekend, Light up the Hills volunteers spent a day installing lights in Dominion Gardens with a 13-man crew of volunteers, so over I went with homemade tomato soup, sandwiches and fresh baked muffins. I gotta keep their strength and their enthusiasm up while working so hard. Thanks to you all!

Now, today, as I write this I have two large slow cookers of chili on the

go for a Light Up The Hills board meeting AND our Annual General Meeting. I have to keep these guys fed and their enthusiasm up.

In between all of this we had the usual out-of-town medical appointments and meetings. I have always said that my personal mission in life is "to feed people". I fear the day they won't ask me to make the pies anymore.

Have fun and keep cooking.

Spinach Mushroom Quiche

INGREDIENTS

Serves six

- 1 nine-inch pie shell
- 8 oz. mushrooms sliced
- 142 grams (5 oz.) fresh spinach
- 2 T butter
- 3 large eggs
- 1 cup milk
- 1 cup evaporated milk (or 10% cream)
- 1 T fresh thyme
- ½ tsp grated nutmeg
- 3 cups grated cheese (cheddar and mozzarella

or your choice)

- Salt and pepper

METHOD

1. Prepare a 9-inch pie shell
2. Sauté mushrooms in butter until softened. Add thyme, cook for a few more minutes. Set aside to cool.
3. Drop spinach into boiling water until softened. Drain and set aside to cool. When cool, squeeze out liquid and chop.
4. Whisk eggs, milks, nutmeg, salt and pepper.
5. Put ½ of the mushrooms and



spinach in bottom of pie shell. Top with ½ of cheeses mixed together. Top with remaining mushroom, spinach and cheeses.

6. Pour liquid over.

7. Bake in 375 F. degree oven for 60 minutes, let rest 15 minutes before cutting.

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