

INDIAN RIVER DIRECT
CITRUS TRUCKLOAD SALE

GEORGETOWN

TUESDAY, Jan. 5, 10 am - 12 NOON
Yoyo Japanese Restaurant 357 Guelph St., (beside Ford dealership)

ACTON

TUESDAY Jan. 5, 12:30 pm - 2:00 pm
The Hide House (Eastern & Mill)

20 LB. BOX OF FLORIDA
Seedless Navel Oranges or Ruby Red Grapefruit **\$35.00**
PER BOX

www.indianriverdirect.com

Attention Parents of all babies born in the year 2015!

2015 BABY Honour Roll

The DEADLINE for Booking and Material Submissions is Friday, January 22nd, 2016
The PUBLICATION date is January 28th, 2016

Submit a COLOUR PHOTO along with the Baby's Full Name and Date of Birth.

The price is **\$35.00** (tax included)

Please email photo and information to Kelli Kosonic: kkosonic@theifp.ca
or you can come into the office located at the Georgetown Marketplace Mall (at the back where Wal-Mart previously was - OUTSIDE access only).

Opioid Treatment Services

905-877-8888
118 Mill Street Unit 101
Georgetown, Ontario L7G 2C5

- Struggling with an addiction to OPIOID Narcotics like heroin, percoet, oxycontin, Tylenol#3, doda, afeem or others?
- Have drugs overtaken your life causing MARRIAGE, MONEY or SOCIAL PROBLEMS?
- Are you ready to improve your life?
- We're here to HELP YOU. We offer a discreet, confidential and easy methadone treatment program.
- Let us be your guide to recovery and help you realize the JOYS of living without drugs.

◆ Treatment
◆ Counseling
◆ Support

"I can see changes in people very quickly after they start on the program. In two or three weeks, their faces are brighter, their mood is better, they are turning their lives around"

Help is available. Call Today!

COVERED BY OHIP

Georgetown Pharmacy
www.georgetownpharmacy.ca

118 Mill Street, Unit 101
Georgetown ON L7G 2C5

Monday to Friday 9:00am to 7:00pm
Saturday 9:00am to 4:00pm
Sundays and Holidays 10:00am to 2:00pm

Angelo Dias
Pharmacy Manager

905-877-8888
angelo@georgetownpharmacy.ca

GEORGETOWN pharmacy

[f](https://www.facebook.com/georgetownpharmacy) [t](https://twitter.com/georgetownpharmacy)

COMMENT

Enjoy a New Year flatbread

By Lori Gysel & Gerry Kentner
whatscooking@theifp.ca



What's Cookin'

Gerry is today's author. Happy New Year's everyone! Lori and I wish you all a happy, healthy and prosperous 2016!

Thank you to our readers and supporters for your encouragement and kind acknowledgements of our column. This inspires us to continue to challenge ourselves to bring you a wider mix of unique recipes to inspire both cooks and non-cooks.

Lori and I are suggesting that instead of a sit down New Year's Eve or New Year's Day meal, you try an hors d'oeuvres/appetizer format. This requires more advance preparation, but less 'a la minute' rushing to get everything hot on the table all at once.

Set up a beautiful table of a great variety of appetizers and beverages. Keep in mind your vegetarians, gluten-free folks, non-drinkers and, of course, children.

All your foods can be laid out before your guests arrive, just be sure to keep any protein on ice. If you feel that you have time, every half hour or so intersperse a few hot treats. All of our local grocery stores and food stores carry a huge variety of 'ready to eat' foods. Not everything on your table needs to

be homemade— too much pressure!

As we eat with our eyes first followed by our noses, your presentation can overwhelm your guests, no matter what you are serving. Make some foods interactive such as a 'make your own sushi' station, a cheese fondue, fill their own skewers, lettuce wraps or mini tacos.

Have fun with your guests and hopefully both the host and hostess can stay out of the kitchen and enjoy their own party.

At the Kentner home, New Year's brings a quiet candlelight dinner. There will be enough shrimp, smoked salmon, beef tenderloin and lobster for an additional four meals. These ingredients will result in the most eclectic and enjoyable combination of leftovers which will show up as a meal or a snack in January.

Enjoy all your holiday social events which hopefully bring you many hugs and smiles from all of those you care about. Have fun and keep Cookin' in 2016!

Apricot Pecan Flatbread

INGREDIENTS

- 1 piece puff pastry
- 2/3 cup apricot jam
- 2 1/2 table spoon butter, softened
- 2/3 cup pecans, chopped
- 1/2 - 3/4 cup crumbled bleu cheese or gorgonzola
- 1/2 teaspoon thyme (1 TBsp if fresh)
- 2 1/2 oz cooked chicken shredded (optional)

METHOD:

Roll one piece of puffed pastry to 10x12 on a piece of parchment. Prick all over.

Place on baking pan, top with parchment and another baking pan. Bake at 400F degrees for 15 minutes.

Remove top pan and bake another five minutes until crisp and golden. (Baked pas-



try can be frozen at this point)

Blend apricot jam and butter then spread out to edge.

Sprinkle pecans, crumbled cheese and chicken evenly out to edge. Sprinkle thyme

If pastry is very crisp as it should be, even topped it will still be crisp the next day.

Cut into 5x6 or strips (makes 30).

(If blue cheese is not to your liking, a good substitute would be goat cheese or brie).

SALE RUNS
Dec 28, 2015 - Jan 8, 2016

BOXING WEEK SALE

Including Floor Model Clearance Items!

VANITIES TUBS TOILETS KITCHEN SINKS
TAPS SHOWERS FAUCETS BATHROOM SINKS

Many More In-Store Specials!

Bath & Kitchen Studio

332 Guelph Street, Georgetown
(Across from Canadian Tire)
905-702-0885
www.bathstudio.ca