ET helps feed the hungry

Acton's Entertainment Tonight Video is trying to help feed the hungry with a Holiday movie rental offer.

Anyone who donates an item of non-perishable food to the FoodShare bin at ET will be eligible for the two-for-one deal.

Entertainment Tonight owner Rosanne Jordan says it's a small effort to help those less fortunate.

"We are Acton people and we know that this is a tough time for everyone. We don't have any cash but we hope in some small way we can donate a bit of our time and the use of our videos. If that will help feed some hungry little children then we are glad to do it."

Acton defection?

Word on the street says the owners of a rural Guelph specialty store are wooing a Mill Street merchant, hoping he will move his store to their facility.

The Acton merchant says he is

seriously considering the offer because of low sales in town. Negotiations are underway.

Santa stroll

Santa Claus made a surprise hike down Mill Street in Acton Tuesday night after a mix-up with his sleigh.

Seems Santa was dropped off at St. Alban's Church for a special pre-Christmas visit with members of the the Acton Sparks group.

When Santa was ready to leave, his sleigh and all eight reindeer were nowhere to be found.

So, Santa used shank's pony to head back to the North Pole, but not before being greeted with honks and calls of Merry Christmas as he made his way along the street.

The gift of life

One hundred and 51 Acton residents gave the best Christmas present ever when they donated blood at Thursday's Red Cross blood donor clinic at the Acton Legion.

Clinic co-ordinator Geoff Moon said he is "very pleased" that so many people took time to attend the clinic. Special thanks to P.R.E View Video, Acton I.G.A. and Tim Horton Donuts.

The next clinic, Wednesday, March 25, will be sponsored by the Acton Tanner.



FOOD FAN: Acton's Nancy Enright, shown in the sports room at her home, loves to mix two of her favourite things — baseball and good food. Enright is the author of several cookbooks and once interviewed the Jays at spring training about their favourite recipes. (Frances Niblock photo)

Hot on the trail of the Blue Jays

BY DOUG HARRISON

Like the Toronto Blue Jays' emergence as World Series Champions following years of mediocrity in the late 1970's, Nancy Enright, too, has come a long way over the years.

An Acton resident the past three years, Enright, a renowned food writer and co-author of cookbooks, began her career several years ago after attending the University of British Columbia to study French and theatre. After realizing she "hated" the acting side of theatre and esteemed to the writing aspect of the film criticism course, Enright realized writing was her real love.

University, Enright, 44, enrolled in the two-year journalism program at Sheridan College in Oakville. Before completing the two years it appeared her career was about to be launched, as she accepted a sports reporter's position at the now-defunct Mississauga Times.

"I remember my first story, it was the 100th running of the Kentucky Derby," recalled Enright, a self proclaimed lifelong Blue Jay fan. "I went down there to take photos and do a bit of writing." She later discovered another eventual love of her life during an assignment at the old community newspaper.

"I did a story on a lady chef and was intrigued by the process (of cooking)," Enright said last week from her home, which she designed along with husband, John, on a three-acre lot in rural Acton. "Becoming a food writer was kind of unusual because most of them today are home economists.

"It (the interview) got me keen to take some culinary courses. It was my love and became my passion."

A passion strong enough to land her a food writing position at the Globe and Mail. Enright began working on the food front with the section "The Shopping Basket." In 1984, Enright's expertise allowed her to venture to Frankfurt,

Germany to cover the Culinary Olympics. After five or six years working on the "Basket," she started her own column, The Spice Rack.

"It dealt with herbs and spices," she explained. "Eventually that started something new and I started to grow herbs."

Enright, who also did a lot of work with A Basket Full of Favourites — a book based on Globe and Mail and Shopping Basket writers — saw her hard work pay immediate dividends. Her solo project, appropriately titled, Nancy Enright's Canadian Herb Cookbook, was on the shelves by Lorimer Publishing in 1985.

"It's the longest cookbook name ever," joked Enright, who now does a lot of consulting while still free-lancing periodically to the Travel section of the Globe. Her work can also be found in Canadian Living and Petro Canada's series of Canadian Living Cookbooks.

The Enrights (son Douglas, 16) have a place in Dunedin, Fla., and for the past 10 years or so, have attended the Bluebirds' spring training site.

From the days of Bill Caudill to Damaso Garcia, and in more recent years with the likes of Lloyd Moseby and Jesse Barfield, Enright has covered the spring training happenings of the Boys of Summer for the Globe. In 1991, Enright wrote a feature on the best restaurants to eat in the Dunedin area following discussions with Blue Jay personnel and her own find-

"I wanted to find out if they (the players) cooked, if their wives cooked and what they ate," she admitted. "I got to try Lloyd's (former outfielder, Moseby) barbequed ribs, Damo's (Garcia) rice and (former shortstop Tony) Fernandez's beans.

"I love Dunedin, it's a great place for spring training. I know all the restaurants and which ones to avoid."

As for the cream of the crop in

Acton. "I would recommend one: J.T.'s," said the daring Enright. "There's a new menu there with a lot of traditional dishes — roast beef and steak. The service is great."

Enright was introduced to "America's pasttime" by her husband and has been a die-hard follower since the Jays' inception in 1977. After just two months, she already misses the high which the World Series brought to many Canadians. Especially the stellar play of the Series MVP Pat Borders, "one of my all-time favourites."

Enright sat, her house filled with close friends, glued to the television when Dave Winfield delivered the decisive blow to scalp the Atlanta Braves in six games. Clad in her Borders jersey, Enright was elated when the Jay catcher was rewarded for his outstanding play. And why not?

For it was Enright, who in 1988, interviewed the then Jay rookie for the first time in Florida and bought the first ever Borders jersey. She subsequently had it signed and while pointing at Borders, leaned to her son and said, "he's going to be a good one." Can't get much better than a World Series MVP. "He's great, even if he spits," she blurted, adding she feels "like pulling her hair out" when anyone suggests the sport is boring.

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"I wanted to find out if they (the players) cooked, if their wives cooked and what they ate," she While Enright lauded the offseason signings of Paul Molitor and Dave Stewart, she's sad to see fan favourites such as David Cone, Jimmy Key and Tom Henke depart. Her greatest disappointment, however, was of epic proportions, literally. It was the ageless Winfield.

"I feel bad for him," lamented Enright, who witnessed all three World Series games at Skydome and the parade. "His agent may have blown (his chance at returning). We could've kept him if (Jay management) made the effort.

"It's absurd what they're paying players today. They should send some of the money to Somalia."

What are your Christmas traditions?



"Our family gets together every year at Christmas. My side of the family meets Christmas Eve to open presents. Christmas Day Leith my husband's family."

Debbie MacDougall, Park Avenue

"Christmas Eve I'm always busy delivering gifts, so the Mrs. and I sleep in Christmas morning. When we get up we feed the reindeer, open our presents and get ready for the Boxing Day sales."

Santa Claus, North Pole





"My husband and I started a tradition of our own last year. I go and visit my mother for Christmas dinner and while I'm in Toronto visiting, he's here cooking my turkey dinner."

Heather Weston, Longfield Road

"Every year on Christmas Eve we each open one gift. We open the rest Christmas Day and have two big meals. We also always put oranges and nuts in our stockings."

Kim Winter, Alma Street, Rockwood



ACTON TANNER HOLIDAY HOURS

Thursday, Dec. 24: 9 am to noon Friday, Dec. 25: Closed Thursday, Dec. 31: 9 am to noon Friday, Jan. 1: Closed

Have a Safe & Happy Holiday!