

# A 'Wee Bit' of Advice for a Successful St. Patrick's Day Celebration

Perhaps it's the thrill of believing in the good luck that four-leaf clovers and leprechauns bring, or the visual delight from the emerald and Kelly green decorations that dress the store windows all across town. Whatever the reason may be, "On St. Patrick's Day, everyone wants to be Irish," writes award-winning caterer Abigail Kirsch, author of "Invitation to Dinner"

This mid-March holiday that commemorates Bishop Patrick, the patron saint of Ireland, marks a day of feasting and merriment. From the resonant Celtic music to the decorative parades to the traditional meal of corned beef and cabbage, the sounds, sights and tastes of the Irish seem to put everyone in a festive mood.

This St. Patrick's Day, get in the Irish spirit with Kirsch's unique twist to the traditional corned beef and cabbage. The following recipes will make you think you've found a pot of gold - with or without the help of a leprechaun.

## A Wee Bit of Corned Beef and Cabbage on Caraway-Studded Irish Soda Bread

Makes 32 sandwiches  
4 1/2 pound corned brisket of beef  
8 whole cloves  
1 large onion, peeled

and quartered  
2 large carrots, peeled and quartered  
2 ribs celery with leaves, quartered

12 whole black peppercorns, crushed with the bottom of a heavy pan or meat pounder

1/4 teaspoon mustard seeds, crushed  
2 bay leaves  
8 sprigs fresh flat-leaf parsley

1 small (1 to 1 1/2 pounds) green cabbage, tough outer leaves removed, cored and cut into quarters

1/2 cup plus 2 tablespoons Dijon mustard  
2 tablespoons sour cream

**Caraway-Studded Irish Soda Bread** (recipe follows)

**Garnish**  
8 cornichons, cut lengthwise into four slices each

1. Place the corned beef in a 6-quart or larger stockpot or kettle with water to cover. Poke the cloves into the onion sections and add them to the kettle along with the carrots, celery, peppercorns, mustard seeds, bay leaves and parsley. Bring the corned beef to a boil over high heat, then reduce the heat and simmer, partially covered, until the beef is fork-tender, about 2 1/2 to 3 hours.

2. Remove the corned beef and reserve the cooking liquid. Let the beef cool to room temperature, lightly covered.

3. Add the wedges of cabbage to the corned beef cooking broth and simmer it over medium heat, uncovered, until tender, about 15 to 20 minutes. Remove the cabbage and half of the carrots and cool to room temperature. In the bowl of a food processor fitted with the cutting blade, pulse the cabbage together with the carrot pieces several times until you have a coarse but spreadable texture. Reserve this cabbage spread until needed for service. (Refrigerate this spread if preparing ahead. If the corned beef and cabbage are prepared the day before, save the broth, covered, in the refrigerator, and use it for reheating the meat.)

4. In a small bowl, whisk 2 tablespoons of the Dijon mustard with the sour cream until well blended. Refrigerate, covered, until needed for service.

### Finishing Touches And Table Presentation

Carve the corned beef into 1/8-inch slices, then cut each slice to fit the soda bread. Spread each piece of soda bread with a thin coat of the remaining 1/2 cup of Dijon mustard followed by a spread of the cabbage and a slice of

corned beef. Finish the "sandwich" with a small dab of the sour-cream mustard placed in the center of the beef. Set a cornichon slice over the top. Arrange the corned beef sandwiches on a large tray lined with emerald green napkins.

### Caraway-Studded Irish Soda Bread

Makes 32 slices

1 tablespoon vegetable shortening  
6 cups all-purpose flour  
1 teaspoon caraway seeds

1 1/2 teaspoons salt  
1 1/2 teaspoons baking soda

12 tablespoons salted butter, chilled and cut into small cubes

1 tablespoon Dijon mustard  
2 1/4 cups buttermilk

1. Preheat the oven to 425 F. Grease two 13-inch-by-18-inch baking sheets and set aside.

2. Place the flour, caraway seeds, salt and baking soda in a large mixing bowl. Add the butter, and using your fingers or a pastry blender, combine until the mixture resembles small peas.

3. Mix the mustard and buttermilk gradually into the

flour mixture. Knead the dough gently, flouring your hands as needed, and gather it into a ball. Cut the ball in half, forming each half into a 6-inch, somewhat flat, circle. With a sharp knife, cut the figure "X" 2 inches long and 1/2 inch deep in the center of each bread, extending the cut to the sides of the bread.

4. Place the bread rounds on the two greased baking sheets. Bake for about 45 min-

utes, until the breads are golden brown. Cool the breads on a wire rack.

### Finishing Touches And Table Presentation

Cut the cooled breads into quarters down the cross marks. Cut each quarter into at least four 1/4-inch slices. Don't worry, some of the bread inevitably will crumble, but you'll have plenty to work with.



## Save now, pay in the future

Dear Editor,

I would like to add my name to the list of people opposing the sale of land at the McKenzie-Smith Bennett schools.

Angela Tyler, Stella Brunelle and Mike O'Leary expressed the feelings of

many resident (The New Tanner, March 9, 2000.)

What will a few dollars in their hand now cost the school board down the line?

Another concerned Acton citizen,

Sincerely,  
Lois Turkosz

## How can beneficial land be sold?

To the Editor,

If push comes to shove between the school board and the Town over the three acres of M.Z. Bennett the final chapter of "The Never Ending Story" should be written in the Town's favour.

With Council's recent approval of another \$2.1 million for the twinning of the Alcott Arena and Leisure Centre, the short end of the stick has broken and the shaft is apparent.

Affirmative action must be taken immediately before the floodgates open to developers. A letter of intent to purchase could possibly buy some time.

After talking with our school board trustee about the budget cuts from the Harris government it seems like we are all lodged between a rock and a hard place.

How can we sell something so beneficial to the community, that we've paid for through the education part of our taxes, is totally beyond my comprehension!

Could we not tap into the hydro restructuring and Provincial Offences Act monies?

Possibly a new fund raising campaign could be launched. One is presently about to start for the Leisure Centre.

After seeing an increase in allotment, road repairs of a million Dollars to the Fourth Line and a paper trail commencing on the purchase and closing of 22 Sideroad down to the Fourth Line, I couldn't see a better time or opportunity for one local business to help show us the way.

We lost at prospect park yet we can still rebuild. If we lose the three acres the story is definitely over.

Steven Grasby.

### Police Beat

Acton firefighters were busy with a cornfield fire and a grass fire last Wednesday. At 1:20 p.m. they responded to a house on the Milton-Halton Hills Town Line to fight a fire in a cornfield. The homeowner had emptied ashes from a wood stove in the field that caught fire. About half-an-acre burned before the fire was extinguished.

At 5:19 on Wednesday, crews were called to the Fourth Line, south of Highway 7, after a spark from a garbage fire ignited nearby vegetation. Neighbours managed to put out the fire before the fire crew arrived

**THE HALTON FEDERAL LIBERAL ASSOCIATION**  
*is holding an evening with*  
**THE HON. LLOYD AXEWORTHY**  
Minister of Foreign Affairs  
at the Royal Canadian Legion  
15 Wright St., Acton  
**Friday, Mar 24th.**

Reception 5pm • Speech 6pm • Dinner 7pm

Tickets Available. Contact:

- 853-0133 (Acton) • 877-7745 (Georgetown)
- 875-4756 (Milton) • (905) 336-2999 (Burlington)
- (905) 849-1891 (Oakville)



**Sports FACT:**

WHAT NATIONAL HOCKEY LEAGUE TEAM HAS THE MOST STANLEY CUP WINS?

ANSWER: THE MONTREAL CANADIENS HAVE WON THE STANLEY CUP 23 TIMES, THE MOST IN THE NHL.

**Kids' Crossword**

1		2		3
4				5
		6		7
	8			
9				

#### CLUES ACROSS

- Canada or Mexico, for example
- To bet
- To play a guitar
- Type of vegetable

#### CLUES DOWN

- Milk-producing animal
- Impulses
- Abbreviation for road
- An episode of a TV program that has aired before
- Tool for cleaning a floor
- Pa's spouse

Down  
1. Cow 2. Urges 3. Rd. 5. Rerun 7. Mop 8. Ma

Across  
1. Country 4. Wager 6. Strum 9. Parsnip

Answers

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**TIMELINE**

- WOOD BUFFALO NATIONAL PARK IN ALBERTA, CANADA, ONE OF THE WORLD'S LARGEST NATIONAL PARKS, WAS ESTABLISHED.
- THE LINCOLN MEMORIAL, DESIGNED BY U.S. ARCHITECT HENRY BACON, WAS COMPLETED IN WASHINGTON, D.C., IN THIS YEAR.
- FRENCH FASHION DESIGNER PIERRE CARDIN WAS BORN ON JULY 7 IN VENICE, ITALY.

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**new word**

**trek**

To journey on foot; to hike

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