

Share a fondue among friends

We recently spent a mother/daughter evening over a bubbling pot of cheese fondue and a rented movie (a definite chick flick)!

We thought we'd share this recipe with you — it brings back many fond memories for us of other cities we've visited and fondues that we've shared. We hope that you enjoy it as much as we do.

It's very easy, suitable for many occasions and absolutely delicious, which is the only word that matters when it comes to food! Use

What's cookin'

Lori and Gerry Kentner



this fondue as an appetizer for any event, or make it your meal on a cold evening for two. Our little rule that makes things even more fun is that if you drop your speared food in the fondue pot, you must get up and kiss everyone else you are sharing the fondue with!

Also remember that necessity is the mother of invention...Lori made cheese fondue for friends one night and forgot that she had no pot, so she served it right out of the cooking pot and set it on the woodstove to keep it warm! Have fun and keep cooking!

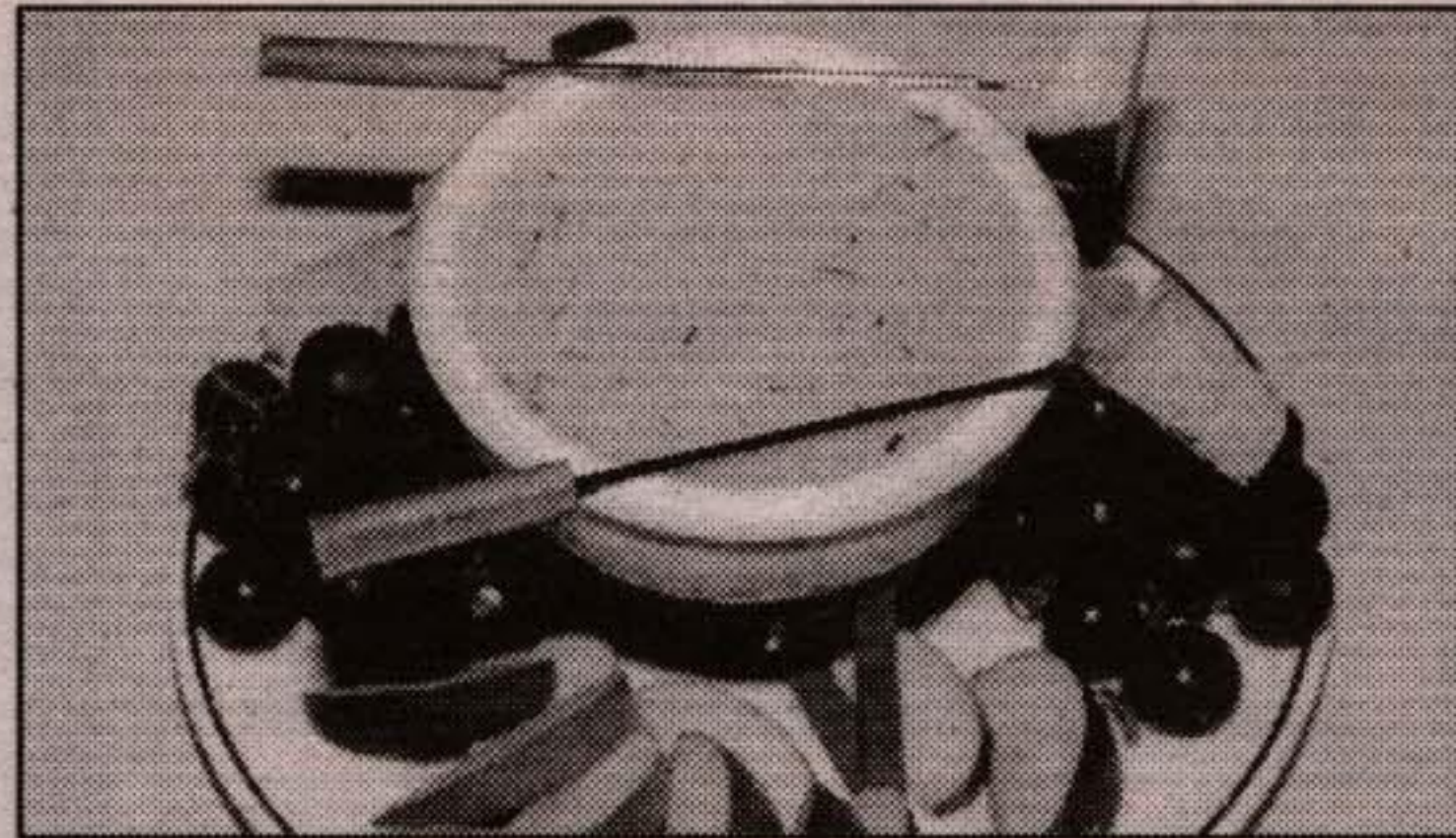
Ingredients:

- 12 ozs. Gruyere cheese, grated
- 12 ozs. Emmental cheese, grated
- 8 ozs. dry white wine
- 2 cloves garlic, minced
- 1 tsp. olive oil
- Bread and fruit for dipping

Method:

Heat olive oil in a medium size saucepan. Add garlic and saute for a few minutes until fragrant (do not brown the garlic). Over low heat, add wine and cheese and stir slowly until cheese is melted and just bubbling. Be careful not to burn. Transfer to the fondue pot and set over the fuel. (A ceramic fondue pot is better for cheese or chocolate fondue than a steel pot).

Keep the flame low and if you want to thicken the sauce, turn the heat off for a few



minutes, then reheat as it sets. If you have no fondue pot, serve from your cooking pot and reheat as it sets.

Most restaurants that we have had cheese fondue in serve it with Italian bread chunks only, but we prefer to serve it with some fresh fruit to spear, such as delicious apples, firm but ripe pears, clementines, kiwi, grapes, pineapple, etc. The bread should be a dense bread to hold together when you dip (calabrese works really well.)

Exotic pet bylaw will be fought 'tooth and nail', says falconer

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Watermann said he only heard about the town's exotic pet bylaw after his daughter read about in The Independent & Free Press.

"They (council) should have informed every person that's being affected and they didn't contact me," said Watermann. He said he knows of at least one other falconer in town.

The town's proposed exotic pet bylaw was deferred by general committee last month after Steve Edgar, the president of the Halton Exotic Pet Association (HEPA), suggested some exemptions to the prohibited animal list and recommended a grandfather clause that would exempt all animals currently owned by area residents until the animals die. It was to be back to general committee April 12 but because it couldn't be completed in time, is scheduled for the May 3 meeting instead.

"A grandfather or sunset clause (that would exempt the animal for its lifetime) doesn't apply to me because I'm breeding," said Watermann.

Watermann said people with exotic animals, such as a tiger, should be checked out to ensure their professionalism.

"It should not mean a blanket law should affect everyone who is involved with animals," he said.

Watermann said if the bylaw is passed he'll fight it "tooth and nail."

He believes a similar bylaw was shot down in Toronto recently because it was ruled unconstitutional. He said people have the right and freedom to make a living, and a bylaw like the one proposed by the town would take away his right.

The incident that sparked the request for a local bylaw, occurred six years ago at the Acton Fall Fair when some fairgoers complained about a man who brought his pet six-foot long boa constrictor to the event.

Councillor Rick Bonnette, who requested the bylaw at that time, said stories on the bylaw have been in the paper for the past year so area residents were informed it was coming up.

He said he doesn't think Watermann has anything to worry about.

"Those types of birds are indigenous to North America," said Bonnette. He said at the last committee meeting he planned to put forward a motion to exempt the birds native to North America but the bylaw was deferred instead. He said he will put forward that motion at the next meeting.

—By Lisa Tallyn, staff writer

Georgetown

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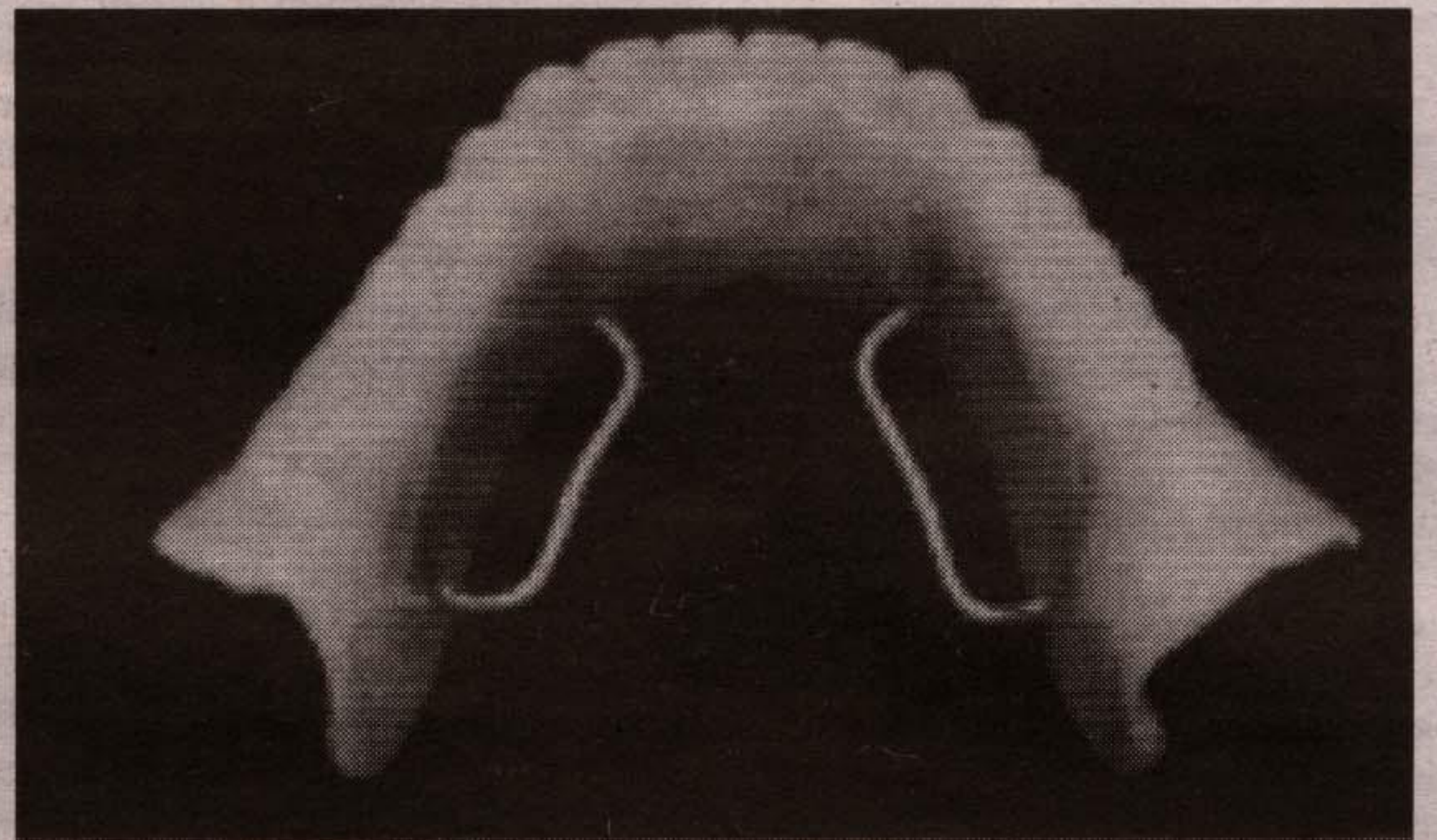
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