

Canadians are crazy for corn

forn on the cob, niblet corn, corn bread, corn chowder, roasted corn, cream corn, corn pancakes, corn salsa, corn relish, corn muffins, corn meal, corn chips, corn syrup, corn flour, corn oil, corn whiskey, corn mash, corn flakes.... we love corn!

Did you know that corn flakes were invented by Dr. Kellogg, who was one of two brothers who lived in Battlecreek, Michigan in the 1800s? Kellogg invented the flakes to help a patient who had dentures and couldn't eat traditional cereal that was made with whole grains. Kellogg invented corn flakes and his brother (also a doctor) created the cereals that later became the Post (Tony the Tiger) cereal company.

Many people had been trying to create a cereal out of corn, but the secret to Kellogg's

Country Style Corn Bread

(makes 8 servings)

- 1 cup corn meal • 3/4 cup bread flour
- 11/2 tsp baking powder
- 1/2 cup sugar
- 1 tsp salt
- 2 eggs
- 1/2 cup milk or buttermilk
- 1/4 cup vegetable oil

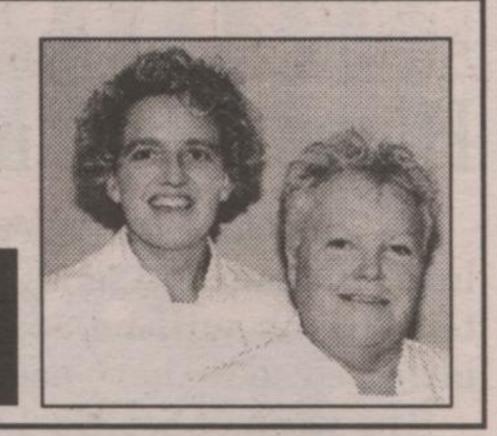
Method

1. Preheat oven to 350F. Lightly oil 9-inch square pan (or spray with non-stick coating).

2. Mix together the cornmeal, bread flour, baking powder, sugar and salt in a mixing

What's cookin'

Lori and **Gerry Kentner**



success was a press he created that had steam drums which flattened and squeezed the moisture out of the corn in order to create corn flakes.

These flake cereals began a huge industry worth billions of dollars worldwide and over \$355 million a year in Australia alone.

Now where, you may ask, would a couple of cooks who live in Georgetown come across information like that? Well, my dad is fondly known around here as Mr. Trivia. He actually went to Battlecreek and read all about the infamous Dr. Kelloggs and now that information has gone to good use.

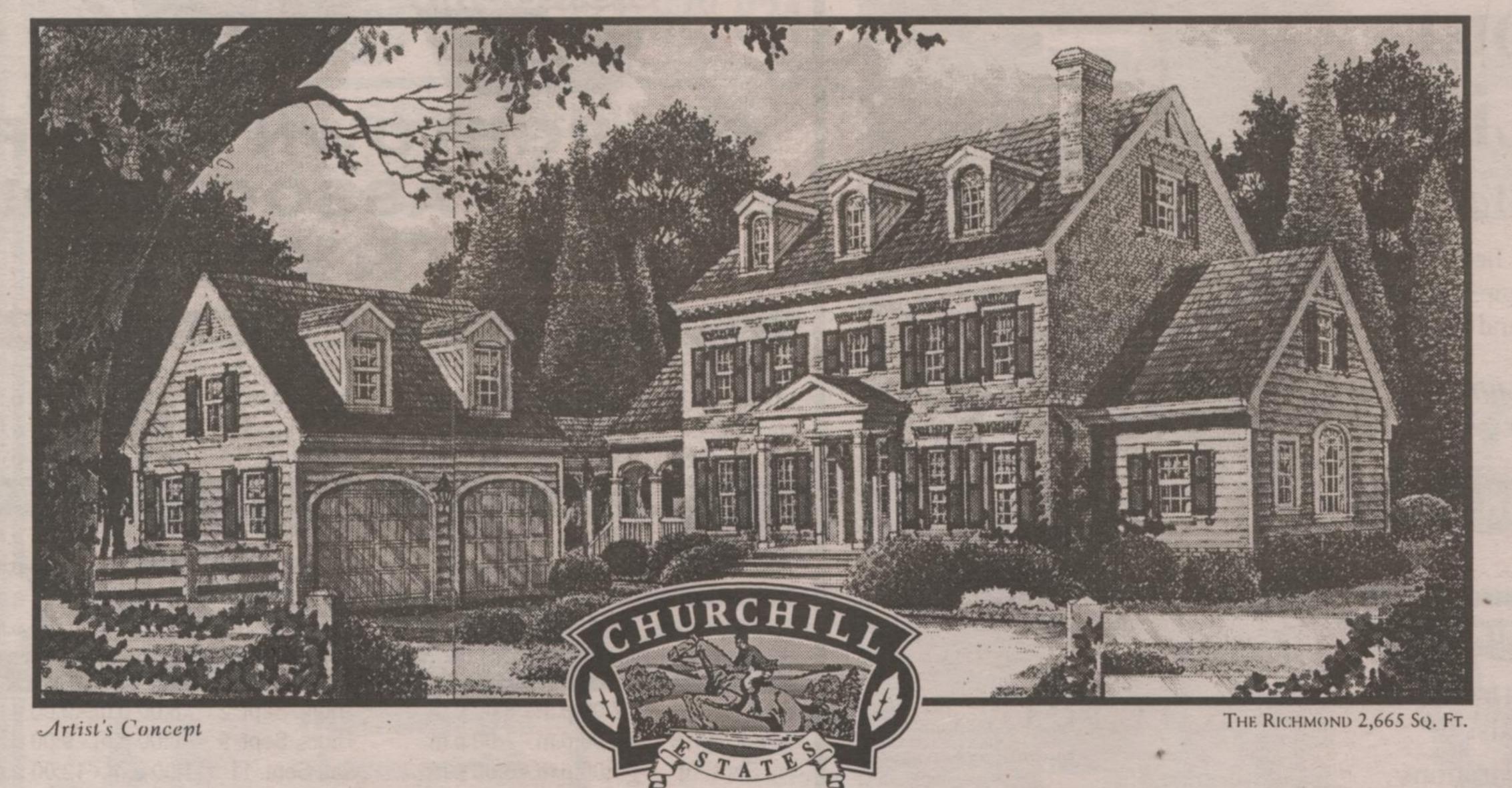
Have fun and keep cooking!



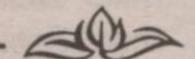
bowl.

- 3. Stir together the eggs, buttermilk and oil until blended.
- 4. Add the wet ingredients to the dry and combine until just mixed.
- 5. Pour the batter into the prepared pan and bake at 350F degrees for 25-30 minutes or until surface is golden brown and it springs back when lightly pressed with a fingertip.

6. Cool the bread in the pan for 10 minutes.



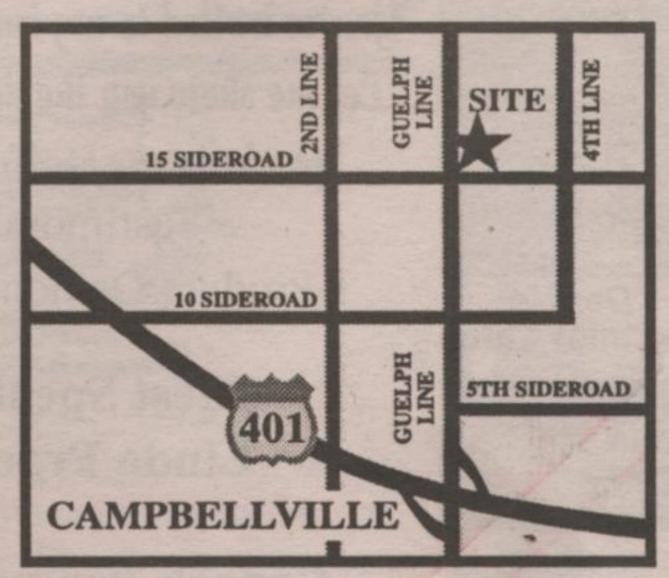
CLASSIC COUNTRY ESTATE HOMES ON SPRAWLING COUNTRY LOTS



Spaciously designed and graciously appointed, with features ranging from private studies to great rooms with huge fireplaces and French doors. With 10 spectacular models to choose from, nestled just north of Campbellville and priced from 347,000. Churchill Estates. For the home you want to spend the rest of your life in ... out in the country and out of this world designs,

Join Us For a Preview Opportunity

It's a chance to see your dream home, captured in one beautiful blueprint. In just a few weeks, Forest Homes is unveiling an ultra-exclusive collection of estate residences on sprawling 1/2 to 2 acre lots that recall the grand plantation homes of the South.



CALL TODAY FOR YOUR PRIORITY PREVIEW APPOINTMENT

[905] 878.7777 GARY THOMAS - REMAX BLUE SPRINGS REALTY, HALTON