



Campaign continues

As part of the United way campaign, Roos Travel was giving a free draw ticket on the 2000 Beetle, to the first 100 customers purchasing a winter vacation in October. The Beetle is on display around town, and tickets are available from the United Way office. On hand with the Beetle are (from left) United Way east campaign chair Chris Miller, executive director Brenda Smith, Roos employees Connie Vandongen, Cathy Wassermann, Rhonda Tobiasz and most recent ticket buyer Ken Veerman. Photo by Ted Brown

Remembrance reminders

Remembrance services will be held on Sunday (Nov. 7) in Glen Williams Cenotaph (Confederation and Main Sts.) at 12:30 p.m. and at the Georgetown Cenotaph (in Remembrance Park at James and Charles St.) at 2:30 p.m. Branch 197 Acton Legion's service at the Acton Cenotaph on Mill St. in front of Trinity United Church begins with 10:30 a.m. parade from the post office. A church service will follow at Knox Presbyterian Church.

On Sunday night (Nov. 7), 7:30 p.m. at Holy Cross Church, an ecumenical service, sponsored by the Georgetown Ministerial Association will feature songs and readings in remembrance. There is no admission, and members of the Royal Canadian Legion, Georgetown Choral Society and the Georgetown Children's Chorus will participate.

Apples are as versatile as they are varied

Canadian apples are plentiful, versatile and delicious. Apple growers are constantly developing new varieties, some I will list here, but my list may not contain all types you may be familiar with. Here are several varieties and their uses.

For fruit bowls and dessert: Snow, Lobo, Red Delicious, Russet, Jona Gold, Empire, Gala, McIntosh.

For cooking: Crimson Beauty, Duchess, Greening, Northern Spy, Mutsu.

All purpose: Courtland, Gravenstein, Wealthy, Johnathan, Melba,

What's cookin'



Lori and Gerry Kentner

McIntosh, Golden Delicious, Newton, Rome Beauty, Spartan, Northern Spy, Wine Sap.

To store, the baskets of apples should be covered with perforated plastic and kept at a temperature just above freezing. Bring out a few at a time and keep in a crisper of

the refrigerator to prevent loss of moisture. Apples left uncovered may flavor other foods. Apples will keep several months in a cold room stored between layers of newspapers.

Most apples Ontario growers export are used for processing into cider, juice, applesauce, etc. While we have a large variety and quantity of Ontario apples at market, American apples from California and Washington are still very prevalent in our marketplace.

So buy or pick some apples this fall and enjoy this fruit's versatility. Have fun and keep cooking!

Apple Crumble pie

Pastry ingredients

- 2 cups cake and pastry flour
- 1/4 tsp salt
- 1 cup shortening
- 2-3 tbsp cold water

Method

Add salt to flour and blend in shortening with a pastry blender or two knives. Even blend in with your hands, using a gentle touch. Sprinkle in water slowly and mix only until pastry comes together. You can add another dash of water if necessary. The pastry should not be sticky at all. Do not overwork the pastry. This seems to be a common problem with pastry makers. This causes the pastry to become tough and shrink. Roll out

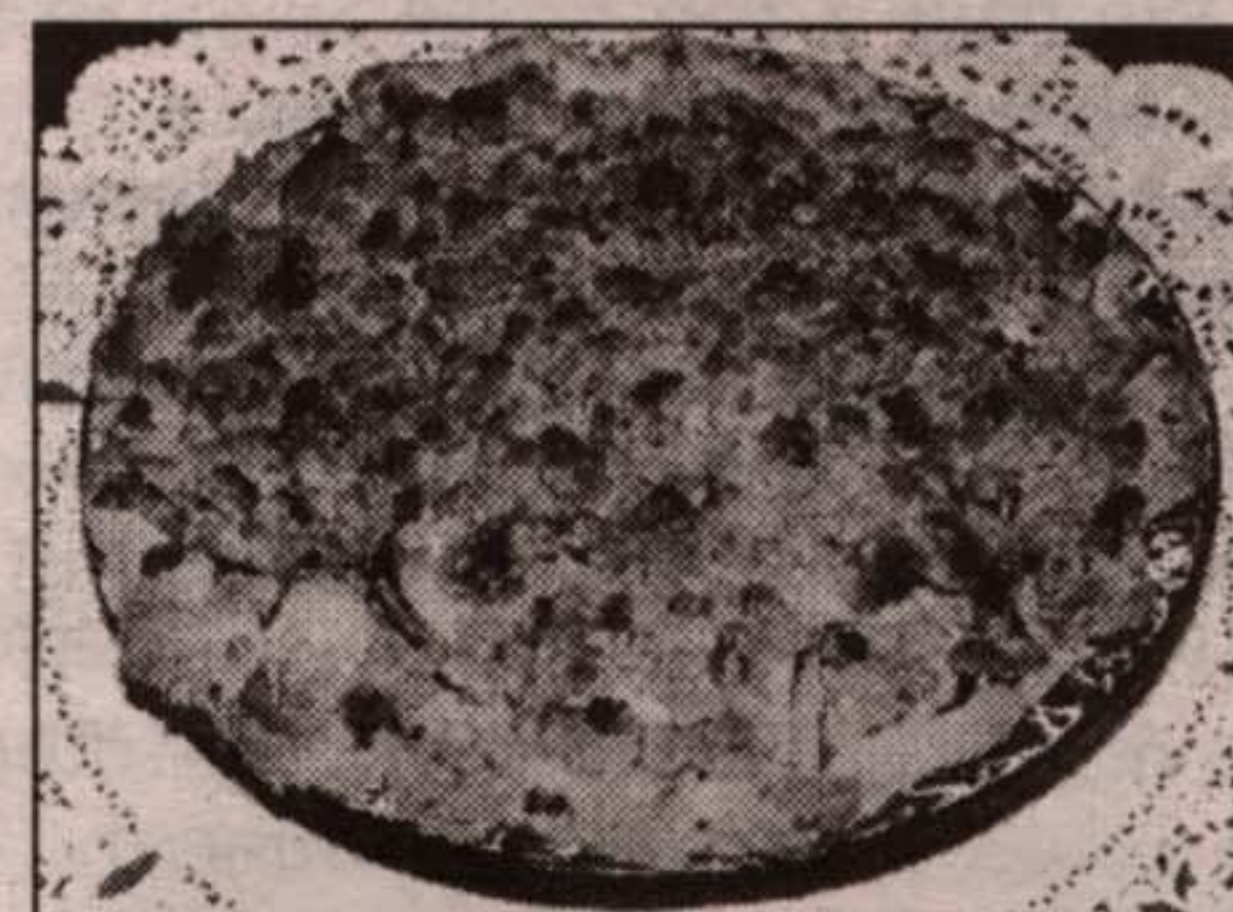
enough pastry to cover bottom of a nine-inch pie plate. Overlap over sides an half inch and turn this under, then flute edges with your fingers or a fork.

Pie filling and topping ingredients

- 6-8 apples (Spy or Wealthy apples make a nice pie)
- 1/2 cup white sugar
- 1/2 cup flour
- 1/2 cup butter
- 1/2 cup brown sugar
- 1/2 cup oatmeal
- 1/2 tsp cinnamon, optional

Method

Peel and slice the apples into the



pie shell. Fill the pie shell past the rim of the pie plate because it condenses as it cooks. Sprinkle with the white sugar. Mix all the remaining ingredients in a bowl, then place over apples. Bake in a preheated 375 degree oven, uncovered for 60 minutes, approximately (it usually takes an extra 10 minutes to bake, but all ovens are different.) The topping should be bubbling around the edges when done.

The 2000's are in!

Protegé Se



B4000



- \$0 Down -
- 20,000 km/yr - 48 months
- AM/FM CD Player
- Automatic Transmission
- Air Conditioning

LEASE FROM
\$300/MO*
TAX INCLUDED

MAZDA introduces
FREE roadside assistance
36 months
unlimited mileage

- \$0 Down -
- 20,000 km/yr - 48 months
- 4L V6 Engine
- Automatic Transmission
- Air Conditioning • 4 Door

LEASE FROM
\$425/MO*
TAX INCLUDED

www.achillesmazda.com.

ACHILLES MAZDA
357 Queen St. East ACTON •
853-0200

*See dealer for details.

Get in. Be Moved

