

Children's Art in the Park on tomorrow

Week of the Child, Oct. 14-21, is being celebrated at the Children's Art in the Park, at Cedarvale Park in Georgetown tomorrow (Saturday), 10 a.m. to 1 p.m. Children can enjoy painting, necklace making, gluing, face painting and more.

The week focuses on the needs, rights and interests of children and the value of early childhood education.

"A growing body of research indicates that a nurturing, stimulating environment is critical to a child's development," said Mary Beth Jonz, director, Children's Services at Halton Region. "The recent announcement of funding for early childhood development could support more quality child care programs in Halton during this time of significant growth in the community."

Federal and provincial governments recently pledged to commit \$2.2 billion to early childhood development over the next five years.

Children's Art in the Park is hosted by Halton Region, Association of Early Childhood Educators, Ontario, Child Care Enrichment Committee of Halton, and The Halton Resource Connection.

Follow the dos and don'ts of cake making

The structure of a cake is very fragile, some more so than others. So proper baking conditions are essential for quality products. Here are a few tips for ensuring that your cake comes out the way it was intended.

Preheat the oven. Make sure ovens and shelves are level. Don't let pans touch each other in the oven. If the pans touch, the air cannot circulate and the cakes will rise unevenly.

Bake at the correct temperature. An oven that is too hot will cause the cake to set unevenly or to set before it has fully risen. The outside will be too dark before the inside is finished cooking. An oven that is too cool will cause poor volume and texture because the cake won't set

fast enough and may fall.

Do not disturb the cakes until they have finished rising and are partially browned. Disturbing cakes before they set may cause them to fall. I usually set my oven timer for only 10 minutes shy of the suggested cooking time and I do check it at that point, but not before. Or,

better yet, if you have a window and a light in your oven, use them.

To determine if a cake is done: the cake will shrink away from the side of the pan slightly. The cake will be springy; the center top of the cake will spring back when pressed gently. A toothpick inserted into the center of the cake will come out clean.

Once the cake is finished baking, remove from the oven, but allow the cake to cool for about 15 minutes in the pan. Cakes are too fragile to turn out hot, and they may break. The exception is angel food cakes, which are turned upside down and allowed to cool completely in the pan.

Have fun and keep cooking!

What's cookin'?



Lori and Gerry Kentner

Crunchy coffee cake

Cake ingredients

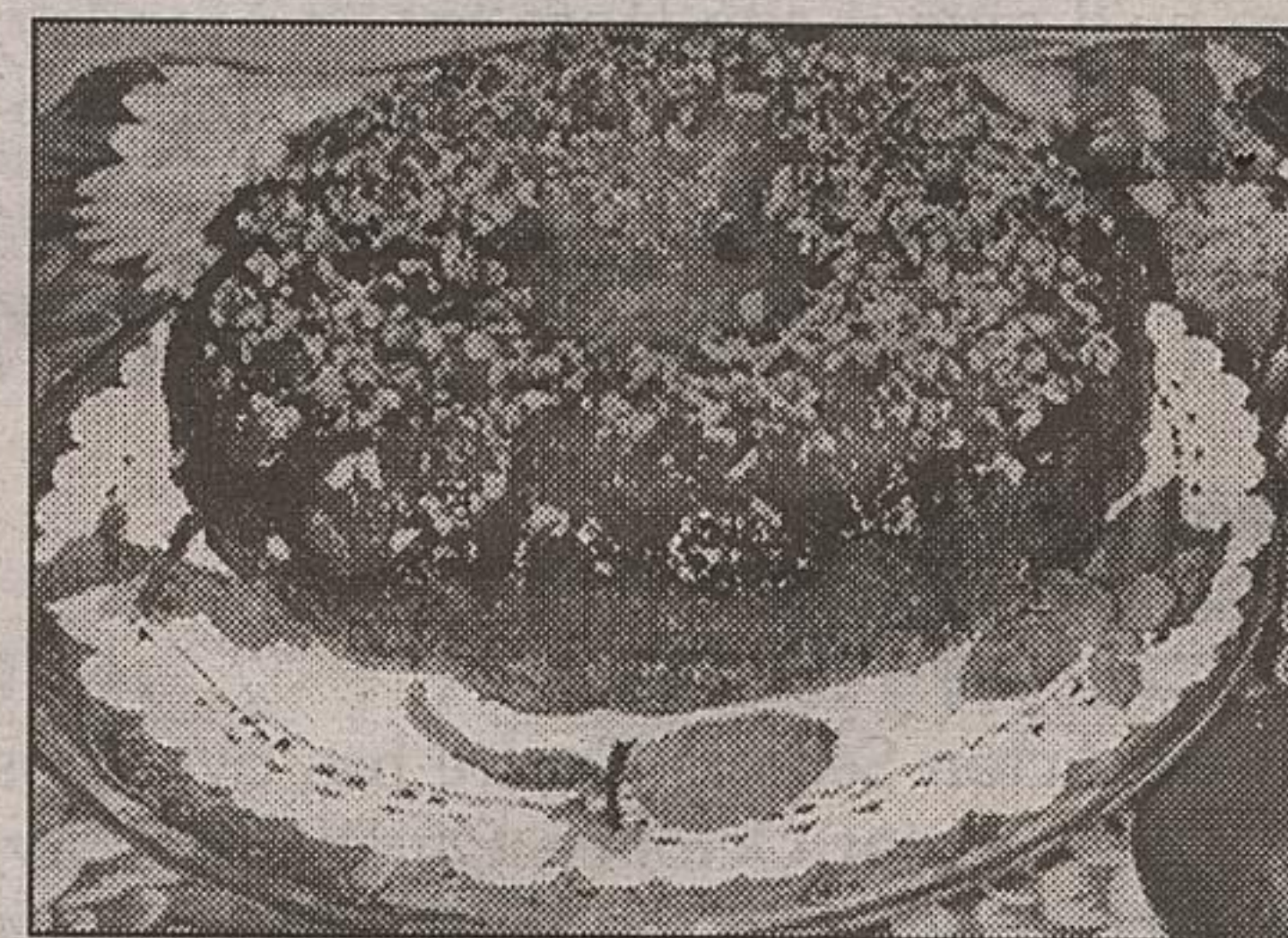
- 3/4 cup sugar
- 2 cups sifted all-purpose flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1 tsp cinnamon
- 1/4 tsp nutmeg
- 1/3 cup shortening
- 1 cup milk
- 2 eggs

Topping ingredients

- 2/3 cup brown sugar
- 2 tbsp all purpose flour
- 2 tbsp butter

Method

1. Make topping by combining brown sugar and flour. Cut in the butter to resemble corn meal. Add nuts and chill until ready to use.
2. Preheat oven to 350 degrees F.
3. Combine and sift together sugar, flour, baking powder, salt, cinnamon and nutmeg.
4. Add shortening and milk. Beat for 1 1/2 minutes.
5. Add eggs and beat 1 1/2 minutes.
6. Spray the baking pan (11" x 7" x



1") with non-stick cooking spray. Pour 1/3 of the batter into the baking pan. Sprinkle with half of the topping. Add remaining two-thirds of the batter and sprinkle with the remaining topping.

7. Bake for approximately 35-40 minutes.



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