

COMMUNITY CALENDAR

Saturday, August 18

Clothing drive: The Ultimate Bean Coffee Roasting Co. will be holding a clothing drive for the Salvation Army at the Georgetown Farmers Market in downtown Georgetown, 8 a.m. to 12:30 p.m. Donors will receive a free cup of gourmet specialty coffee.

Monday, August 20

Vacation Bible School: Preregister for vacation bible school to be held Aug. 20-24 at Milton Gospel Hall, 306 Ontario St., one block south of Steeles Ave., 9:15 a.m. until 11:30 a.m. For ages five and up. Call 905-878-5019.

Tuesday, August 21

Reading Club: Halton Hills Public Library Mates Ahoy Reading Club will hold a wrap-up party at the Acton branch at 2 p.m. Another party at the Georgetown Branch on August 23 at 2 p.m. Call (905) 873-2681 ext. 2515 or (519) 853-0301 to r.s.v.p. after your child receives his or her invitation.

Seniors euchre: All are welcome to come to the Georgetown Seniors Centre for euchre at 7 p.m.

Foot care clinic: VON foot care clinic at St. John's United Church on Guelph St., 1-4 p.m. Cost, \$20. By appointment only. Call 1-800-387-7127, ext. 2210.

Business After Five: Minuteman Press and Boston Pizza co-host Halton Hills Chamber of Commerce's Business After Five event, 5-7 p.m. at Boston Pizza. Bring your business cards for this networking event. Info: Sue Walker, 905-877-7119.

People and events become associated with food

We've recently been experiencing more and more clients looking for desserts to satisfy their guests who can't eat sugar—and they are looking for something more interesting than just plain fruit.

So this week and next week you will find two of the recipes we have been using. I hope you enjoy them, our clients certainly have been!

One of the girls I work with suggested that I write a story about food association.

You know how you always think of a certain person or place when eating a certain food. Here are some of the answers I got:

Bread pudding reminds Jennifer of her grandma. Traditional roast beef dinner is what makes Robin think of her mom. Pizza conjures up images of dad for Andrea. Jen thinks of both her moms when she sees spaghetti on the menu. For Pam, it's a Dutch dish called Oielbolin that makes her think of her mom.

I personally think of my Grandma Kentner when having a roast beef dinner, since we ate dinner at her house most Sunday nights of my childhood. My mom brings visions of large quantities of delicious foods, homecooked foods like meatloaf, scalloped potatoes and peach pie.

Good friends of mine from Acton remind me of sushi since that is what we almost always have together.

My Grandpa Calder reminds me of 'mince and totties'—can you tell he's Scottish?

Cheap pizza and beer remind me of my university days. Even the smell of Indian food brings me back to when I lived in London, England because we went out for a real Indian feast every weekend.

There's something about the human mind that is aroused so easily by the aroma of foods or the sound of a particular song—you are transported miles away from where you are.

Have fun and keep cooking!
www.kentnerscatering.com

What's cookin'

Lori and
Gerry Kentner



Four Fruit Squares

Ingredients

- 1/2 cup raisins
- 1/2 cup chopped dried apricots
- 1/2 cup chopped dates
- 1/2 cup chopped pitted prunes
- 1 cup water
- 1/3 cup Splenda granular
- 1 cup all purpose flour
- 1 tsp baking soda
- 1 1/2 tsp cinnamon
- 1/4 tsp nutmeg
- 1/4 tsp salt
- 2 eggs
- 1 tsp vanilla
- 1/2 cup buttercream frosting (optional)

Method

In a saucepan, combine dried fruit, water and Splenda. Bring to a boil, simmer five minutes, over low



heat stirring occasionally. Cool.

Combine flour, baking soda, cinnamon, nutmeg and salt. Beat eggs until frothy. Stir in fruit mixture, flour mixture, vanilla and nuts. Mix well. Spread evenly in greased eight-inch square baking pan. Bake at 350 F degrees for 25 to 30 minutes or until cake tester inserted in centre comes out clean. Cool on rack. Frost if desired. Store in refrigerator.

Buttercream Frosting

Ingredients

- 1/2 cup skim milk
- 1/8 salt
- 2 tbsp all-purpose flour
- 1/3 cup Splenda granular
- 1/3 cup butter, softened
- 1/2 tsp vanilla

Method

In a small saucepan, com-

bine milk, salt and flour. Cook over low heat, stirring constantly, until mixture comes to a boil. Simmer one minute. Cool to room temperature. Stir in Splenda.

Cream butter with vanilla. Add milk mixture and beat until light and fluffy. Spread over cake.

Store in refrigerator.



HALTON HILLS
GOLF
ACADEMY

Practice Range and Teaching Facility

Grand Opening

Friday August 17, 2001

Come grow with us!

HHGA offers a 26,000 sq. foot two-tiered Bent grass tee deck, undulating putting green, practice chipping green and sand bunker. We're the ideal facility to work on all aspects of your game.

Lessons are available to help you grow your game.

To allow proper growth of the tees and greens for the 2001 season golfers will be utilizing our concrete tee decks and octagonal mats. As the full facility is not available, take advantage of our "Buy One Bucket, Get One Free" promotion for the remainder of the season.

7801 5 Side Road (Campbellville Side Road)

just west of Hwy 25 on the north side

Open 7 a.m. until Dusk Daily

(905) 878-3209 • www.hhga.ca

Come check us out!