

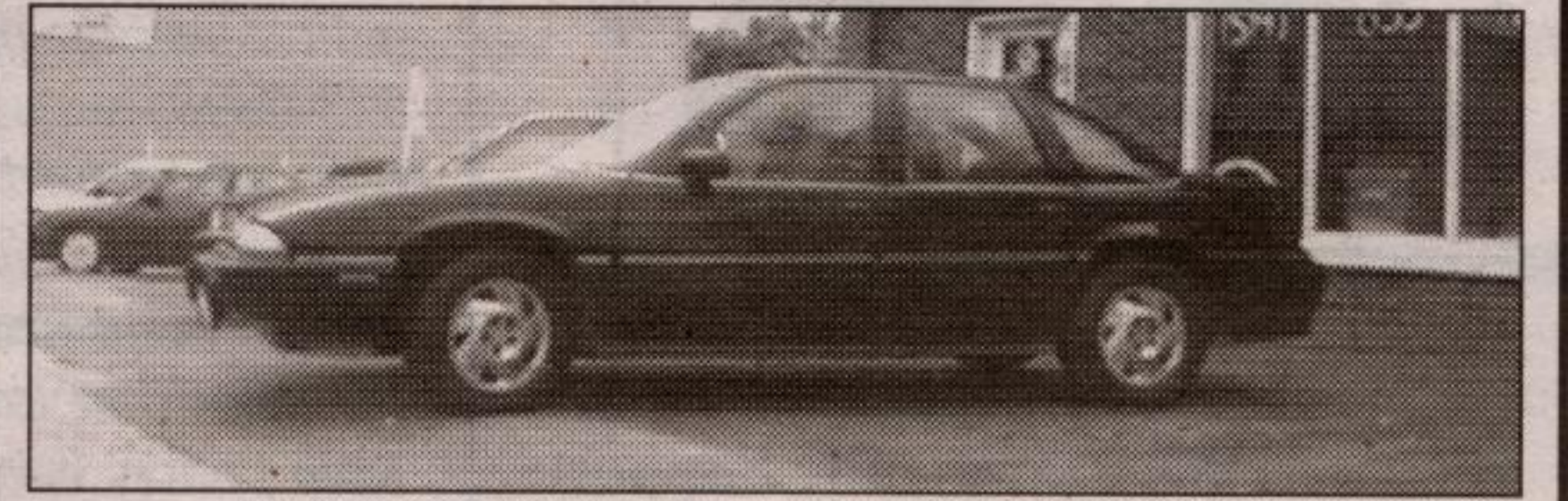
Knox donation

Georgetown Knox Presbyterian Mission and Outreach Committee members Hank van Goch (left) and Marcia Cardinell (second from left) dropped by the Cancer Assistance Services of Halton Hills (CASHH) to donate a cheque for \$1,050 to CASHH vice-president David Hassan and director Ted Gorth (far right). The funds were raised by church congregation volunteers operating a food booth at the Georgetown Fall Fair.

Photo by Ted Brown

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We wish you both all the luck in the world.

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Fall into a quick and easy party

Have you had a theme party lately? Most people I chat with entertain for the traditional family/religious holidays. People also seem to enjoy having company over in the summer when they can barbecue.

But people don't seem to entertain as often in the fall and winter. Why?

Well, it could be because it's cold and dark, so everyone feels a little less energetic. It also could be because the likelihood of having all the guests sit on the deck is slim, so therefore, one must tidy up one's house and host them indoors.

It also could be because one is nervous about what to serve, how long will it take, how much will it cost, how will I get it all ready at the right time and am I ever going to be able to sit down or do I have to spend the entire day and night in the kitchen?

Excellent questions.

Well, here is a solution. Have a theme party, but the theme must allow for a menu of foods that are simple to prepare and can be prepared mostly in advance.

A favourite at my house is the Mexican food party. Setup a portion of your counter space devoted to drinks—set it up self serve so you aren't making drinks for your guests all night. Margaritas are the obvious drink of choice. Mix up a pitcher or two in advance. Try setting out a pitcher of margaritas with alcohol and one without for any non-drinkers. Set out the glasses with the dish of salt rim and let your guests do it themselves.

Fill the kitchen sink with pop, bottled water, beer, wine, and lots of ice. (Remember though, that even though your guests are making their own drinks, you are the host and it is still your responsibility to watch what your guests are drinking and be in control of who should or shouldn't be drinking!)

For appetizers, serve a basket of nacho chips—choose a couple of different colours to make it pretty, and put out a bowl of guacamole, salsa and sour

What's cookin'

Lori and Gerry Kentner



cream. All three dips can be purchased ready-made or you can make these yourself in advance.

For the main course try serving a fajita buffet and maybe some quesidillas. So, for the fajitas, prepare a stir-fry with chicken and julienne vegetables (this can be all prepared in advance and only has to be cooked at the last minute), soft tortillas (in different colours) and toppings. Try sour cream, guacamole, salsa, sliced green onions, grated cheese, sliced lettuce, chopped tomatoes, fried onions, sliced jalapeno peppers, hot sauce and anything else that sounds good to you.

To make it fun and easier for you, stock up on some bright coloured or patterned paper plates and napkins. Lay everything out and let the guests fix their own fajitas.

Fresh fruit kabobs with a couple of sauces works well for dessert. Again, you can make these in advance. Cut fruits like pineapple, watermelon, honeydew and cantaloupe into large chunks, with the skins removed. Skewer the chunks, alternating colours, on the sticks. Then, finish each one off with a nice big strawberry, orange slice, or something colourful. Serve the kabobs with a dish of chocolate sauce and a dish of plain yogurt mixed with a little sugar and strawberry jam. Delicious!

Now you have a party. And you most definitely will not have to cook, clean and serve drinks all night long!

Have fun and keep cooking!

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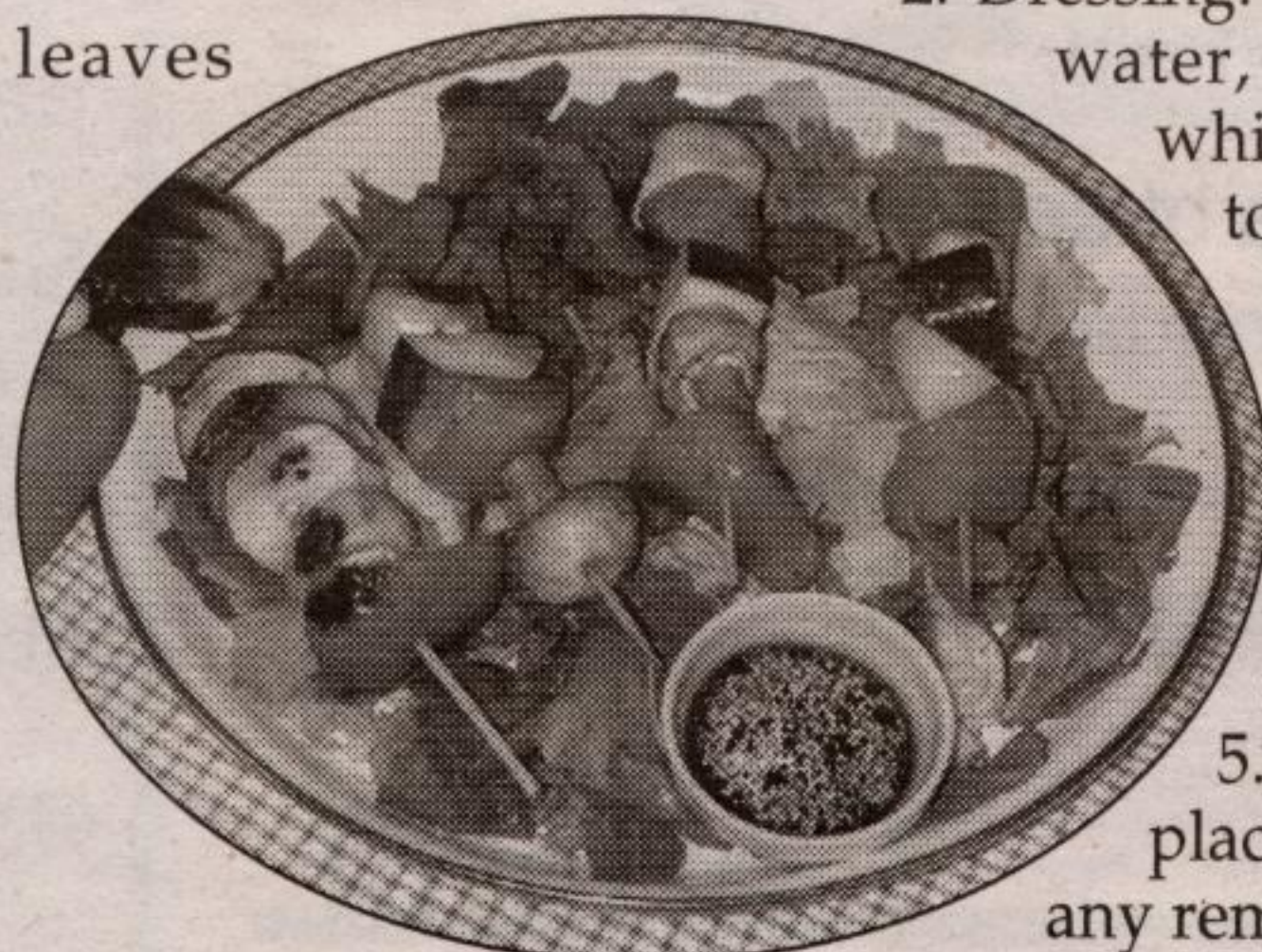
Grilled Vegetable Salad

Ingredients

- 1 medium zucchini
- 1 medium sweet red pepper
- 1/2 large red onion
- 12 small mushrooms
- 3 cups mixed lettuce leaves (Boston, romaine, radicchio)

Dressing

- 2 tbsp lemon juice
- 2 tbsp water
- 1 tbsp brown sugar
- 4 tsp balsamic vinegar
- 1 tsp crushed garlic
- 2 tbsp olive oil
- salt and pepper



Method

1. Cut zucchini, red pepper and onion into two-inch chunks. Alternately thread along with mushrooms onto barbecue skewers.
2. Dressing: In a small bowl, combine lemon juice, water, sugar, vinegar and garlic; gradually whisk in oil. Season with salt and pepper to taste. Pour into dish large enough to hold skewers.
3. Add skewers to dressing; marinate for 20 minutes, turning often.
4. Grill vegetables until tender, basting with dressing and rotating often, approximately 15 minutes.
5. Remove vegetables from skewers and place on lettuce-lined serving platter. Pour any remaining dressing over vegetables.

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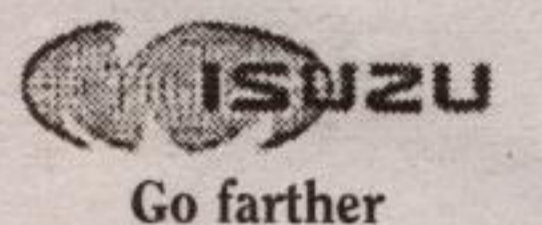
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