Baha'is host devotional meetings

The Baha'i community of Halton Hills is hosting a public devotional meeting this coming Tuesday, December 4 in the meeting room of the Halton Hills Cultural Centre at 7:30 p.m.

"It is natural for us to turn to prayer in times of difficulty," says Isabelle Weaver, member of the Baha'i faith and longtime resident of Halton Hills. "The world is going through such a difficult time, our community wanted to provide a local place for prayers that would be open to people of any faith."

The Baha'is have planned for a public devotional each month alternating locations between Georgetown and Acton from now until June. Devotionals will be hosted at the Boathouse in Acton's Prospect Park on January 9, March 6, and May 8. Georgetown devotionals will take place at the Halton Hills Cultural Centre, 9 Church St. in Georgetown on December 4, February 5, April 9 and June 4.

Live and recorded music will be featured and the program will include scripture readings from the Bible, the Koran and the Baha'i writings. Participants are invited to bring their own prayers and readings. There will be time for discussion and reflection and refreshments will be served.

Visions of sugar plums danced in Gerry and Lori's heads

Cinnamon Buns. The recipe calls for frozen (raw) white dinner rolls. Unfortunately, these seem to be very hard to come by. I had several people call me this week to see if I knew where these could be purchased. I do not. But I will keep my eyes open.

In the meantime, you can substitute frozen white bread dough. (Apparently this is much easier to find!) Buy a loaf that is about 15 ounces and cut it into 15 small chunks. This will give you pretty much the same result. Thanks to Stella and Shelia here in the Kentners kitchen for that remedy!

The recipe today for Sugar Plums was inspired by our (Gerry and myself) annual trip to the Sugar Plum Fair. It is held at Casa Loma in Toronto. I think we go more to have an afternoon away from work and to see the beautiful Christmas decorations at Casa Loma than to buy much. But we always seem to find something for someone on our lists. However this year, it was a little weird since it was so warm, we didn't even have to wear jackets and there certainly was no fluttering of white stuff in the air. (Not complaining, just commenting!)

Casa Loma was fabulously adorned with pine bough garlands twirling up the banisters, thick velvety ribbons, a giant Christmas tree with glorious lights and décor. It was lovely.

Among all the items that are sold, of course we pay particular attention to the food. Sugar plums are obviously plentiful— handmade by the fund-raising members of the National Ballet



School, beautiful Christmas cakes adorned with marzipan and dried fruits, nuts and all kinds of goodies to make them spectacular and a wonderful array of handmade gingerbread houses. The houses were outstanding— elaborate three-story creations, with stained glass windows, wrap-

around porches, some even had gingerbread furniture on the porch and yards full of trees, snowmen and so much more!

My personal mission this year is to try and create one of these monster-sized gingerbread houses. From what I understand it is a real trick to melt the candies in windows (to create the stained glass effect) without burning them or the gingerbread. My husband has fond memories of hammering Life Savers candies into little pieces for these gingerbread masterpieces with his sisters when he was little. I'll let you know how it works out!

Have fun and keep cooking!

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Sugar Plums

Ingredients

- 1 2/3 cups dates
- 1 1/2 cups raisins
- 1/3 cup slivered almonds
- 1/2 cup walnut pieces
- 1/2 cup preserved
- or crystal ginger
- 1 orange, finely grated peel
- 2 tbsp brandy or cognac
- 1/2 cup sugar

Method

In a food processor with metal blade, whirl dates and raisins until coarsely chopped. Remove.

Whirl nuts and ginger on and off



until coarsely chopped.

In another bowl, mix the chopped dates, raisins, nuts and ginger with the orange peel and brandy (or cognac). Mix with hands.

Place sugar in shallow dish. Form mixture into small balls and roll in sugar.

These can be made weeks ahead of time and frozen in an air-tight container.





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