

Seniors' Centre news

Fund-raisers net \$1,700

Two big events in the past couple of weeks have kept staff and volunteers very busy. On April 20 at the Pancake Breakfast we served nearly 200, and at the Yard Sale April 27, buyers just kept coming.

Profits from these two events were approximately \$1,700 and will help to fund ongoing programs at the Centre. Winner of the 50/50 draw (\$83.50) at the Yard Sale, was Jane Carson.

Upcoming events

- The next bingo for members only, will be held on Monday, May 6 at 1:30 p.m.
- On Tuesday, May 7 at 12:30 p.m., Belinda Gallagher, Master Gardener, will be speaking on proper planting procedures and flower growing.
- Want to learn about flowers and corsage making? A workshop on Tuesday, May 7 at 1 p.m. will be hosted by Daisy Harris. Daisy, who was co-owner of Harris Florists, brings a wealth of knowledge about flowers and arranging.
- Meat pies are again going on sale and will be made on Wednesday, May 8. If you wish to order, please sign the list at the kitchen counter in the Centre.
- For camera enthusiasts, the next meeting of the Camera Club will be on Monday, May 13 at 1 p.m.
- Our May Luncheon will be served by Flo Carswell's group on Tuesday, May 14 at 12:30 p.m. Shepherd's pie, vegetables and dessert are on the menu. Cost is \$6.
- The square dancing club meets every Tuesday from 2-4 p.m. and invites new members to join.
- Leading up to the Ontario Seniors Games, we have a report from the Carpet Bowling Competitions. On April 22, against Burlington, Georgetown swept the series. Bob Brown and June Gilson came in first, and will go to the finals in Kingston in August. Marilyn Mason and Gwen Wenham came in second while Mary Aerts and Liz Nelissen finished third.

And a final note: Please sign the registration book when you come to the Centre for any reason. Our government grants depend on the numbers attending the Centre. Also, some members have not yet picked up their April-May magazine.

Until next time, Cheerio!

—By Dave Hastings, Georgetown Seniors Centre

Floridian food given French twist

Gerry wrote this week's story.

While vacationing in Florida, we had the pleasure of meeting a young French couple who operated their own French pastry shop in Clearwater. The local newspaper ran an article about their eight-month-old business and it sounded interesting, so we drove over for lunch.

During the ordering and eating process, we struck up quite a conversation and made a date to return in a few days after hours. They are both French-trained pastry chefs and specialize in classic French pastries such as delicious almond and chocolate croissants, rich and buttery madeleines, chocolate ganache tarts, cream puffs, opera cake, fresh fruit tarts, puff pastry, linzer torte, foccacia and many more.

For lunch we enjoyed a ham pocket in puff pastry and a French pate sandwich with cornichons on homemade foccacia. Yum, yum!

When we returned for an evening visit, they had prepared a South African dish, named rougaille, for us. This dish was served with whole red bliss potatoes and foccacia. This recipe originates in Reunion, South East Africa near Madagascar and The Seychelles Islands in the Indian Ocean. They had holidayed there the previous year. Neat eh?

Her method of cooking this dish was with chicken, but shrimp or other shellfish could be used as

What's cookin'

Lori and Gerry Kentner



well as beef.

Sear bite sized pieces of boneless breast of chicken (1 breast per person), in olive oil. Remove and sauté 1 sliced Spanish onion and 1 clove chopped garlic. When vegetables are translucent, add six chopped tomatoes, chopped fresh parsley and 1-2 tbsp chopped fresh ginger. Cover and simmer 15 minutes, then add the cooked chicken, cover and simmer approximately 10 more min-

utes. Add salt and pepper to taste.

I looked up another recipe for rougaille, as well for you to try. It is slightly different, but I am sure it is also delicious. I haven't tried this one—the texture of these dishes will be like a thick soup.

Slice six tomatoes, two onions, garlic, spring onions and coriander leaves.

Pour 3 tsp oil in frying pan and fry up the tomatoes and onions. Once onions are translucent, add garlic, and 1 tbsp mashed tomato. Sprinkle a little water in pan if necessary. Add salt, chopped spring onions and coriander leaves. This can be served with beef, chicken or grilled fish.

Have fun and keep cooking!

www.kentnerscatering.com

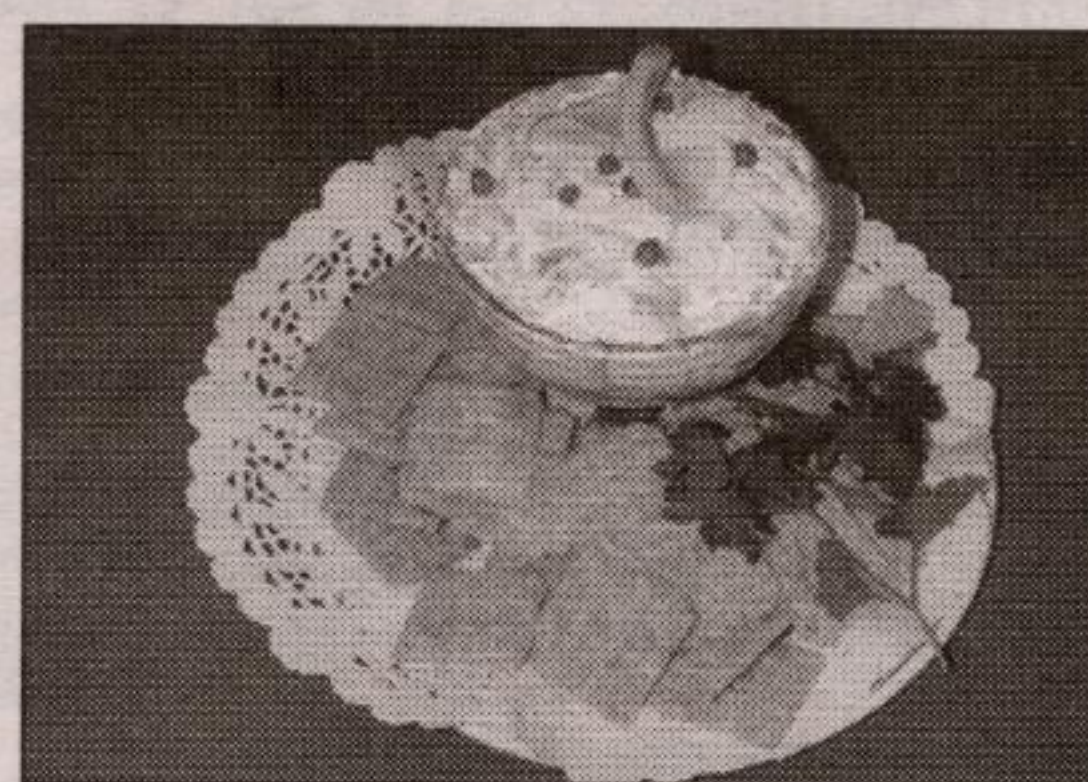
Smoked Salmon Spread

Ingredients

- 250 grams cream cheese
- 4 tbsp sour cream
- 2 tbsp drained horseradish
- 5 tsp lemon juice
- 1/2 pound smoked salmon, shredded
- 2 tsp capers

Method

Beat cream cheese (with fork or with beaters) until fluffy. Mix in



sour cream, horseradish and lemon. Gently fold in salmon and capers. Transfer to serving dish and refrigerate if not serving immediately.

If you have refrigerated this dish, then remove from the fridge one hour prior to serving, so that it can soften up.



WILLIAM OSLER HEALTH CENTRE

Etobicoke Hospital Campus
 Brampton Memorial Hospital Campus
 Georgetown Hospital Campus
www.williamoslerhc.on.ca

May 3, 2002

An open letter to the Community of Halton Hills:

We want to take this opportunity to address concerns raised about obstetrical services at the Georgetown Hospital Campus.

The Board of Directors of William Osler Health Centre remain committed to providing quality patient care to the communities it serves. Any changes in the levels of services provided to the communities must be approved by the Board of Directors. The Board has not received, nor does it anticipate receiving, a recommendation to approve changes to the obstetrical services at Georgetown Hospital Campus.

It is the Board's responsibility to ensure the communities receive appropriate and quality health care services in the best way possible. As such, the corporation continually reviews the provision of clinical services across William Osler Health Centre campuses.

The Board recognizes the ongoing commitment of the physicians and staff to the quality of care and services they provide to the community.

The Board remains committed to addressing the growth in demand for services at Georgetown Hospital Campus, and as such has submitted plans to the Ministry of Health and Long-Term Care for major expansions to the emergency department, ambulatory care and diagnostic imaging areas.

Thank you for your continued support of William Osler Health Centre.

Dr. Farooque Dawood
 Chair, Board of Directors