

Georgetown Seniors get into the spirit of the season with a Tree Trimming party

The Christmas season is here and the Georgetown Seniors Centre is bustling with activity. On Tuesday, Dec. 3 we will be holding our annual Tree Trimming and Entertainment Day.

Starting at 12:30 p.m. until 1:30 p.m. you will be entertained by our new band, from 1:30-2 p.m. the choir will delight you with songs and carols and then the Drama Club will present their Christmas pageant, from 2-2:30 p.m. While these activities are going on you are invited to help raise and decorate our Christmas (not holiday) tree. After these festivities you are invited to "trip the light fantastic" as the band plays for dancing. There is no admission but you are requested to bring a donation of food or toys for the Salvation Army basket. Don't miss this opportunity for fun and fellowship.

Also on Dec. 3 our Camera and Art Club are holding a show and art sale. Come and view some of the amazing talent on display, noon to 4 p.m. In the evening starting at 7 p.m. it's euchre for the card players. All are invited to attend.

Our next bid euchre nights are Saturday, Dec. 7 and Dec. 21 at 7 p.m. Again the public is invited.

In-house bingo this month is on Monday, Dec. 2 and Dec. 16 at 1:30 p.m. and is for members only.

Christmas dinner at the centre is on Tuesday, Dec. 10 at noon. It's a turkey dinner with all the trimmings. Tickets are \$18 per person and available at the centre. Entertainment will be provided by our own band and choir. Please note seating is limited so book now.

Starting today (Friday), there will be a turkey draw each week for four weeks. Draw dates are Nov. 29, Dec. 6, 13 and 20. New tickets are sold for each draw.

Note to the pool players: Our annual fellowship lunch will be held at the McGibbon Hotel at 11:30 a.m. on Thursday, Dec. 12. See you there?

Until next time—cheerio!

—By Dave Hastings, Georgetown Seniors Centre

Florentines secrets

Here comes the holiday recipes—you can't avoid it—Christmas is on the way!

Today's recipe for Florentines is very simple, but if you've never made them before, there are a few things you need to be aware of:

1. The recipe calls for caster sugar. If you don't have any of this, then use regular, granulated sugar and put it in the food processor for a minute or two, to make it a little more pulverized.

2. The recipe calls for candied peel and candied cherries. There are different qualities of peel. Some have just the citrus fruits; the more deluxe mixes (and therefore more expensive) have citrus fruits, pineapple, cherries and maybe even more! (This is the kind we use at work). Make sure you are getting the quality you prefer. If you buy one of the deluxe mixes, there is no need to buy candied cherries as well unless you like lots of cherry in your cookies.

3. When you put the batter on the pan, it will be quite runny. Arrange a little mound of the fruit/nut mixture in the center of where you would like each cookie to be positioned and the thin batter will fall around that.

4. These cookies spread A LOT when baking! So, leave lots of space on the cookie sheet for them to spread.

5. Keep a close eye on the cookies when they are in the oven because they are very fragile and can go from perfectly done to burnt in a matter of minutes.

6. The finished cookie should be "lacy" in appearance, very thin and dainty looking.

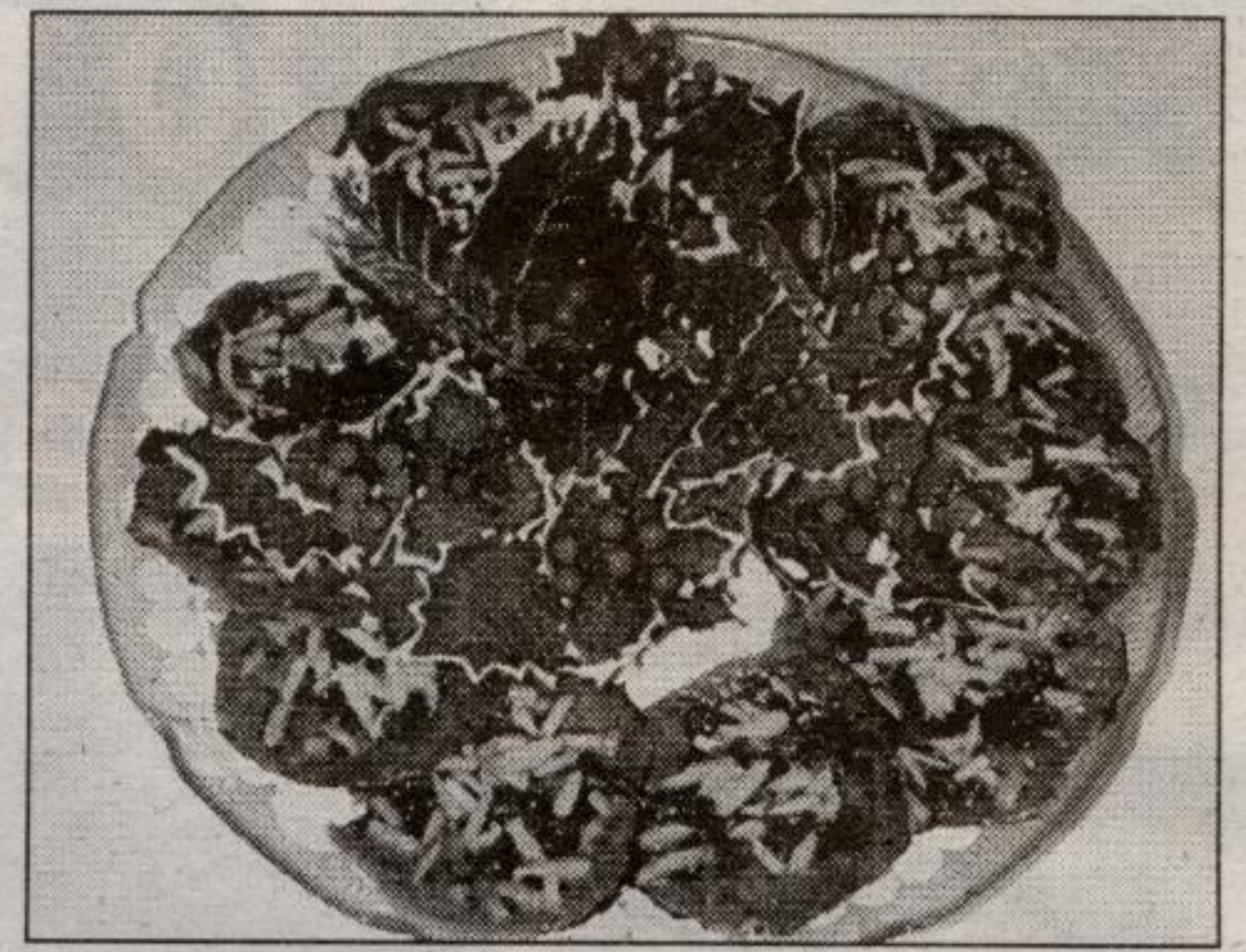
7. Use a good quality melting chocolate to paint on the cookies. If you are not sure what to buy, ask at the store and they should be able to direct you to the right kind.

8. These cookies cannot be stored for too long. Make them a day in advance, but do not refrigerate. Just let them sit out on the counter. Because they are mostly sugar and butter, if you refrigerate them they will "melt".

Have fun and keep cooking!

What's cookin'

Lori and Gerry Kentner



Florentines Ingredients

- 4oz butter
- 3 oz caster sugar
- 2 tbsp whipping cream
- 4 oz shredded, blanched almonds
- 2 oz candied peel, chopped
- 2 oz candied cherries, chopped
- 6 oz bitter plain chocolate

Method

1. Melt butter and sugar, then add cream and allow mixture to boil for one minute.
2. Add nuts, peel and cherries, stirring all the time.
3. Drop in neat mounds onto a greased baking tray, leaving plenty of room between them, as they will spread.
4. Bake in a preheated 350-degree oven for about 10 minutes or until golden brown.
5. Remove from the oven and leave for a few seconds before gently easing them onto a wire rack with a palette knife.
6. Melt chocolate in a double boiler.
7. When the florentines are cold, spread the flat sides with the melted chocolate and make wavy lines as a decoration with a fork.

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*We reserve the right to limit quantities. While quantities last. Final sale, no refunds, no exchanges.



Where Child Abuse Hurts Most



Sometimes the worst scars of child abuse can't be seen. Whether physical or emotional, abuse attacks a child's self-esteem and emotional development, leaving long-term emotional trauma and pain. You can help prevent child abuse by being a nurturing parent or caregiver. By letting children know they are special, competent and loved, you can help them develop positive self-images and happier futures.

If you feel overwhelmed, angry or frustrated as a parent, help is out there for you. Look in your area for support groups and services, or talk to a trusted friend, family member, pastor or doctor about what you can do to protect and support your child. If we all do our part to prevent child abuse, we'll get to the heart of the matter.