



### Driving for a cause

Brent Dance was one of the 266 golfers who braved the inclement weather last week to take part in the 19th annual Paul Murr Memorial Golf Tournament which raised \$45,000 in aid of the Canadian Cancer Society. Photo by Ted Brown

## Twinkle lights and martini bars are all the rage

**H**oly cow, it's wedding season! In the catering business, we experience two periods of time every year when the bulk of the wedding bookings come in.

One is the very beginning of January— all the brides and grooms who got engaged over Christmas and New Year's come rushing in and book their events for the coming season. Usually most of the larger receptions book at this time.

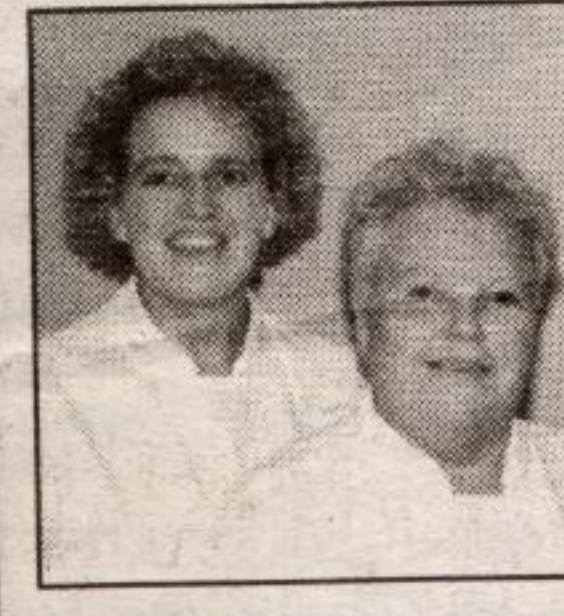
The other key booking time is in the spring as soon as the snow melts and the sun starts to shine; this is the time when all the smaller receptions to be held in people's homes and gardens are booked. What is funny this year, is that, since the snow stayed for so long and the cold still hasn't left us completely, most of the phone calls we are receiving right now are rush bookings because the clients didn't really didn't realize that June is only a week away!

Anyhow, here are some interesting things we are seeing for the coming season:

- Lots and lots of outdoor receptions— this has been a growing trend for many years and this year is no exception
- More elaborate receptions celebrating 25th, 50th and 60th wedding anniversaries as well as wedding receptions
- More emphasis on simple and classy receptions

### What's cookin'

Lori and Gerry Kentner



- Twinkle lights, twinkle lights, twinkle lights (did I mention that twinkle lights are really popular?)
- Wooden folding chairs
- Organza overlays on guest tables
- Simple, simple centerpieces
- More colour in the linens this year— the last few years have been primarily white, taupe, beige and ivory, but this year is seeing some pale blue, soft pink, soft yellow and even purple, all making a reappearance
- Martini bars
- Non-alcoholic punch before the bar opens (perhaps to make up for the martini bar later!)
- Chocolate station for dessert
- More four-course meals and less three-course meals
- Dessert served a little later in the evening rather than immediately following dinner
- Lots of barbecue buffets for dinner
- Lots of catered breakfasts and lunches the day after the reception to save the host from all the work.

Have fun and keep cooking!

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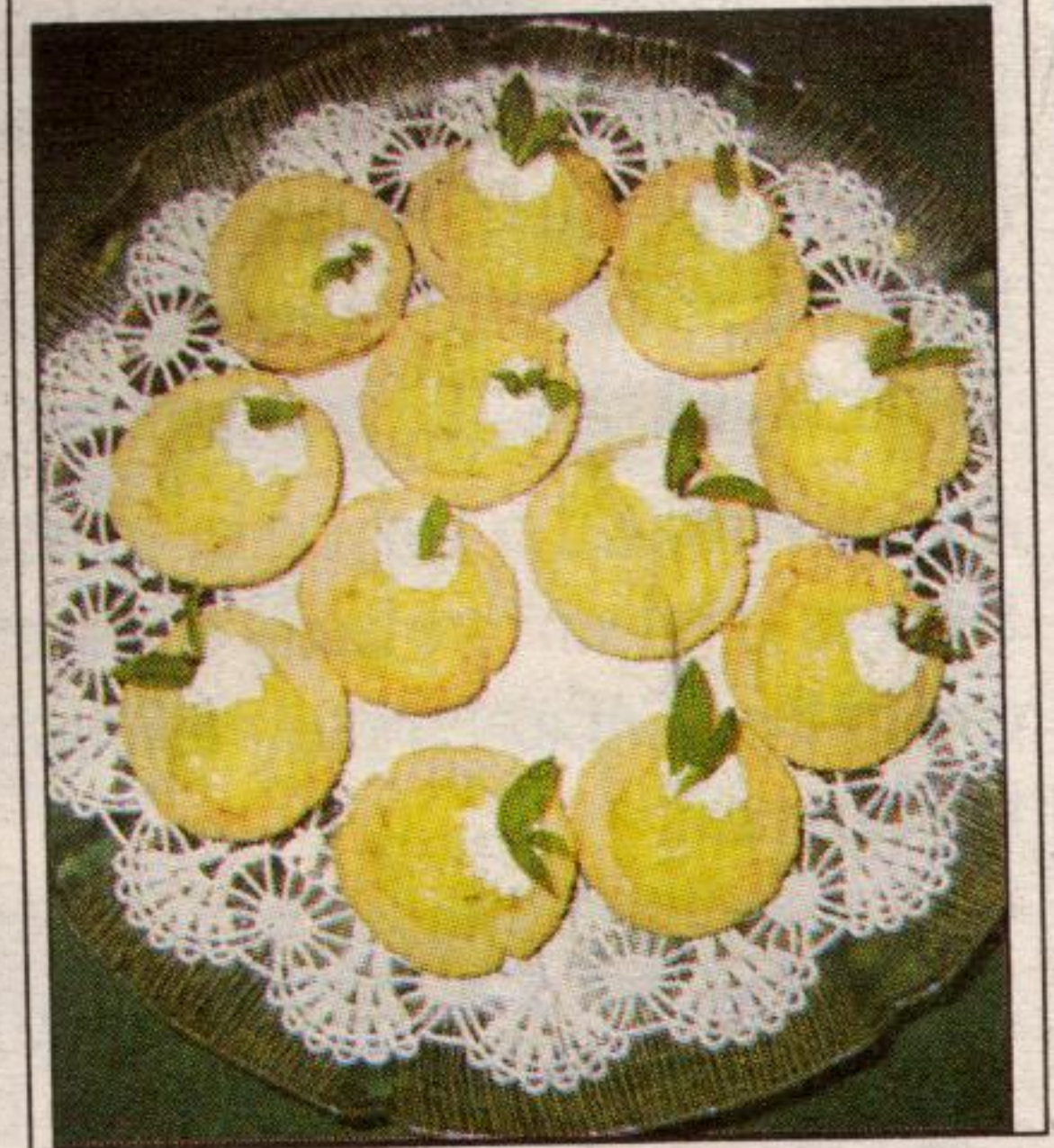
### Lemon Curd

#### Ingredients

- 8 eggs
- 2 1/2 cups sugar
- 2 tsp grated lemon rind
- 1 1/3 cups fresh lemon juice
- 1 lb melted butter

#### Method

Melt butter, without boiling on top of the stove. Beat eggs and sugar until light and lemon-coloured. Blend in juice and zest. Pour in a large bowl and place over a pot of simmering water. Gradually whisk in melted butter. Cook over water for one to two hours until thickened. If overcooked, it becomes grainy and loses its lemon colour.



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