FUTURE SHOP CORRECTION NOTICE

On page 20 of our September 19th - 25th flyer, an error occurred.

Bell Audiovox 8200 Cellular Phone (SKU 10019578) was advertised incorrectly with a free \$50 gift card. This phone does not include a gift card.

We sincerely apologize for any inconvenience this may have caused our valued customers.

FUTURE SHOP

CORRECTION NOTICE

On page 4 of our September 12th-18th flyer, an error occurred.

The Compaq S4300NX computer bundle was advertised with the incorrect rebate calculation. The correct rebates are as follows:

> Instant Rebate-\$50 Mail-in Rebate=\$1399.99

\$1799.99-\$350.00

We sincerely apologize for any inconvenience this may have caused our valued customers.

A trip to Port Dover takes mom and daughter back in time

Te had such a great dinner experience last week that I just have to tell you about it. Gerry and I (Lori) went to Port Dover to see a play at the Lighthouse Theatre and have dinner.

We were to have dinner at a place called the Erie Beach Hotel, in the Cove Room. As soon as we drove up to the place I immediately thought of my grandparents, Claude and Edith Kentner. It looked like just the kind of place that we might have gone to with them when we were kids. The place looked a little old and a bit tired, but the lawn was immaculately trimmed. All the cars parked in front looked like something my grandpa would have driven-Cadillacs, Lincolns; you know, the kind of cars you see when driving around in Florida.

When we went inside, the service was very friendly— we were greeted as soon as breaded, accompanied by veggies and we walked in the door. The wait staff was also very open and friendly, their uniforms were absolutely a flash from the past. The completely white uniform dress with the soft-soled white shoes- more resembling something that might be worn in a hospital, rather than the black and white seen now.

The menu was simple. Obviously you were going to have either perch or pickerel, fished from the lake, which we were sitting next to. There were a few other items on the menu, but I didn't pay a whole lot of attention. Anyhow, we decided that Gerry would have the perch and I would have the pickerel so that we could compare.

The next thing you know the waitress brings over a rolling salad bar that she parks beside our table for us to help ourselves from. The cart has a relish platter (couple kinds of pickles, carrots, celery, olives and pickled pumpkin), creamy

What's cookin'

Lori Gysel Gerry Kentner



coleslaw, three-bean salad in a vinegar brine, Hawaiian marshmallow salad, preserved crab apple slices, lemon horseradish jello and cucumber salad with sour cream dressing. This was just a super way to start the meal. We were able to take what we wanted and enjoy a leisurely appetizer. As we were munching away, the waitress brought a basket with two pieces of warm celery bread—delicious!

Then of course, comes the dinner. Both the pickerel and the perch were lightly mashed potatoes. A huge bowl of tartar sauce was placed on the table and there were large wedges of lemon on each plate. The difference between the pickerel and the perch was that the perch are a small fish. One serving consisted of four whole fish, filleted, battered and fried. Whereas my pickerel was half of a fish, filleted, battered and fried. Both had a very mild taste easily overwhelmed by the tartar sauce and lemon. But yummy nonetheless!

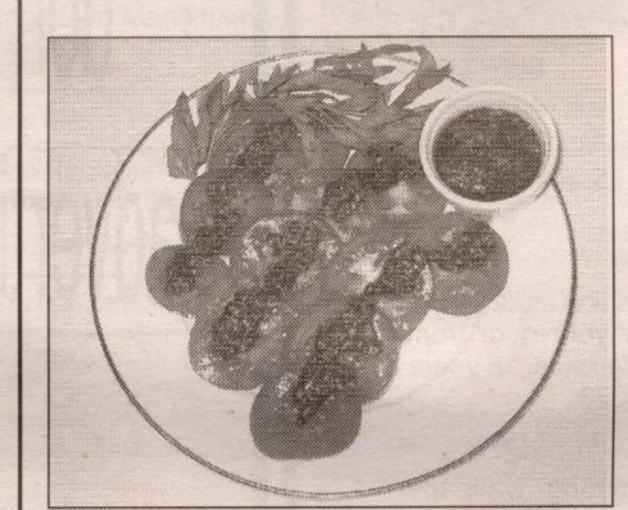
Believe it or not, after all that I managed to eat a piece of coconut cream pie for dessert! I couldn't resist. This was really homemade, not just baked in the restaurant, but made from scratch in the restaurant and boy, was it good!

This whole trip was a great time, but the meal was particularly memory-invoking (even though I'd never been there before) just like taking a step back in time. If you ever have the opportunity to visit Port Dover, this is the place to go!

Have fun and keep cooking!

www.kentnerscatering.com

Basil and Garlic Coulis



Ingredients

- 1 bunch fresh basil (leaves only)
- 3-4 garlic cloves
- olive oil
- salt and white pepper

Method

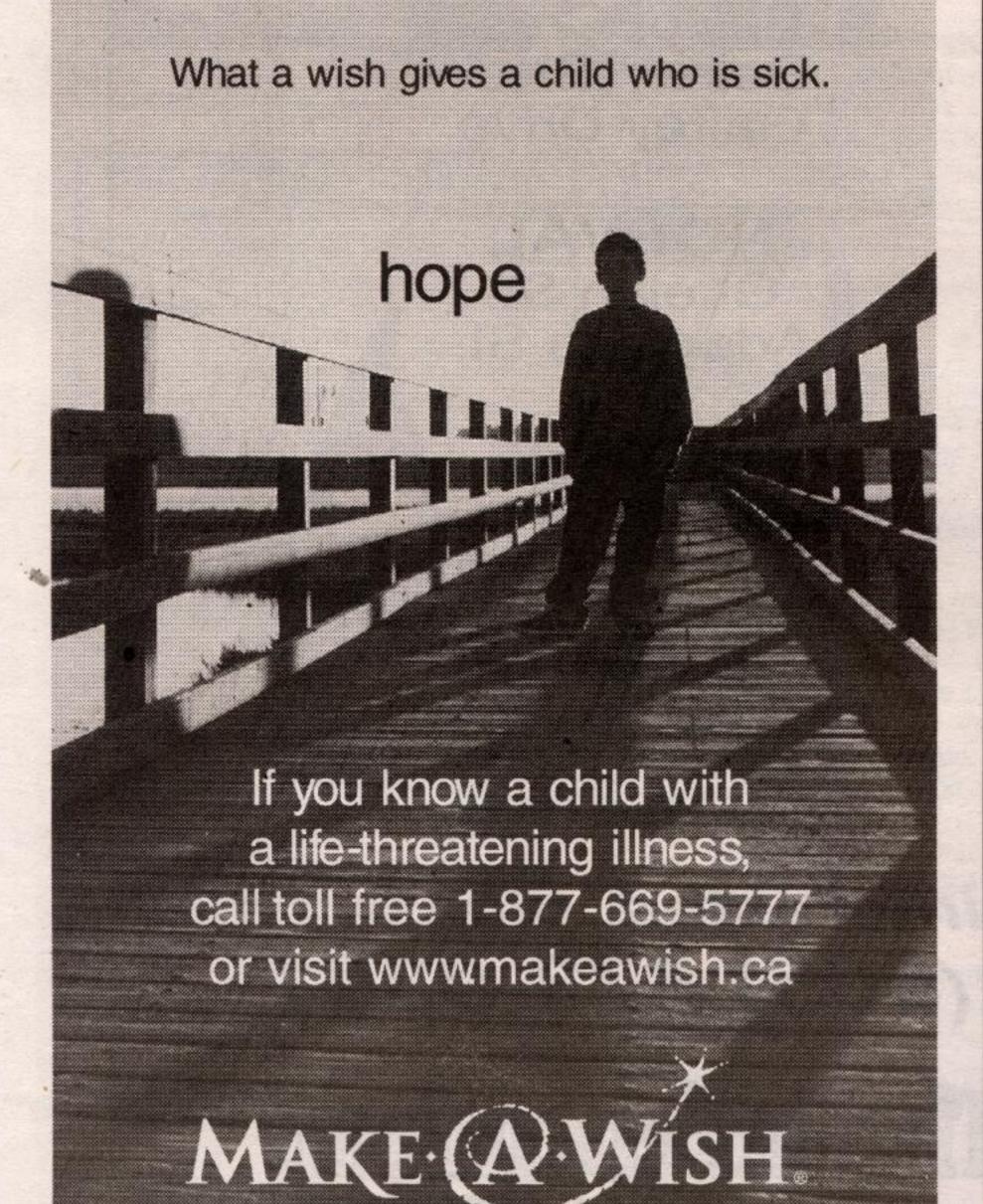
1. Wash and pat dry the basil.

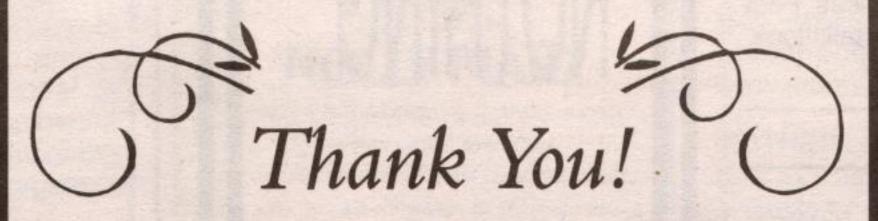
- 2. In a food processor, place the garlic cloves and basil leaves. Process until mixture is a coarse texture, but all leaves have been minced and are not still whole.
- 3. While processor is still on, drizzle olive oil through the feed tube until the mixture has the consistency of a thick salad dressing.
 - 4. Salt and pepper to taste.

A state of mind.

Wish kid Cody age 8

Every fishing line ever cast.





To those who participated in the 25th Anniversary Celebration of John Armstrong Terrace, and the local businesses who contributed to a successful event with their generous donations:

> A&P **Charley Fitzwhiskies** Frisco Fries Georgetown Fruit Market Georgetown Photo Jones Funeral Home Loblaws Maple Avenue Baptist Church M&M Meat Shops Pizza Hut Smitty's **Swiss Chalet** Tim Horton's Vanderburgh Flowers Victorian Lace Wal-Mart Yong's Restaurant Young's Pharmacy Zellers

Entertainment provided by:

Bruce Laing Music Makers The Van Raven Family

From the Residents and Social Committee of John Armstrong Terrace, Georgetown.

\$ SAVE THOUSANDS IN INTEREST! \$

Have you thought about taking advantage of the equity in your home to consolidate debt AND help you pay off your mortgage quicker?

CURRENT SITUATION	BALANCE	PAYMENT
Mortgage (6% interest rate)	\$200,000.00	\$ 1,279.61
Car loan	15,000.00	442.00
Mastercard	3,5000.00	105.00
Visa	2,500.00	75.00
Computer loan	3,500.00	110.00
Penalty to break mortgage	3,000.00	0.00
Total balance & payments	\$227,500.00	\$ 2,011.61

NEW MORTGAGE	BALANCE	PAYMENT
Mortgage (4.4% interest rate)	\$228,000.00	\$ 1,249.27
Car loan	Paid off	0.00
Mastercard	Paid off	0.00
Visa	Paid off	0.00
Computer loan	Paid off	0.00
Total balance & payments	\$228,000.00	\$ 1,249.27

NEW MONTHLY PAYMENT SAVINGS: \$762.34

If you take \$325 of the payment savings and add this to your mortgage payment, your mortgage will be paid off 8 years earlier! That's 96 monthly payments sooner than scheduled.



moneyconnect home mortgages

Debbie Forget — 905-877-2426 x2 dforget@moneyconnect.ca www.moneyconnect.ca



*The legal stuff: The example above is for illustration purposes only. Individual circumstances vary, and payment savings may increase or decrease depending on a variety of factors. Legal, appraisal and insurance fees may apply. Interest rates are subject to change. E&OE.