COMMUNITY CALENDAR

Sunday, Oct. 26

Acton brunch: Acton Kinette Club hosts a Community Brunch, 9:30 a.m. to 1 p.m. at the Acton Arena. All-you-caneat buffet. Tickets, \$5 per person, preschoolers free. Benefiting group, St. Joseph's School.

Country Jamboree: Erin Legion hosts a Country Jamboree, 1-5 p.m. Admission, \$5 (free to all entertainers). Dinner \$8.50 (\$5 for entertainers). No smoking. Info: 519-833-2212.

Family history research: The Halton-Peel Branch of the Ontario Genealogical Society meets at Oakville Library, 120 Navy Street, Oakville at 2 p.m. Speaker: Jane MacNamara on Proving Family Relationships in Scotland: A look at the records. Visitors welcome.

Monday, Oct. 27

Quilters meet: The Halton Hills Quilter's Guild will meet at the Mold-Master's SportsPlex on Guelph St. at 7:15 (library at 7 p.m.). Info: Sheila Barrington, 905-702-8623

Halton Hills Toastmasters: Prepare yourself for business and personal success! Develop your speaking, presentation and leadership skills now at St. Alban's Church, Glen Williams, Mondays, 7:30-9:30 p.m. Contact: Patsy Tousignant, VP Membership, 905-873-1375/416-595-3642 or Katherine Atkinson-Thomas, VP Public Relations, 905-565-4233 or www.haltonhillstm.org

Tuesday, Oct. 28

CNIB service day: CNIB Halton/Peel will be holding a Georgetown Service Day, 10 a.m. to 2 p.m. at the Georgetown Seniors Centre, 318 Guelph St. A drop-in day. CNIB staff will on hand to provide services: talking book machine exchanges, technical aids and magnifier purchases, referrals for services and general information about CNIB. Low vision assessments will be done by appointment only. Info: 905-275-5332 or 1-888-275-5332.

Wednesday, Oct. 29

Hospital volunteers: The Georgetown Hospital Volunteer Association will be having its fall membership meeting at the North Halton Golf Club, starting at 9 a.m. with refreshments.

Wasn't that a party!

What's

cookin'

Lori Gysel

o m e Speople really know how to host a party!

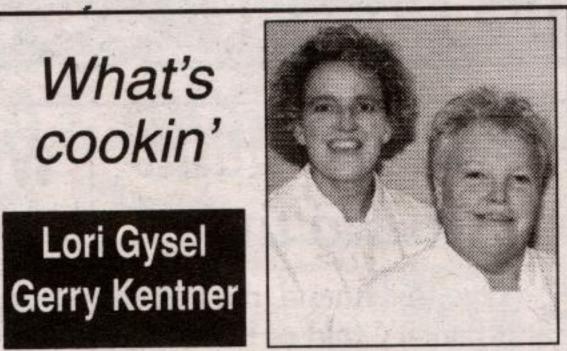
Last weekend my family was fortunate enough to be invited to a

party in Kitchener. Now, this is a group of friends who get together fairly regularly and we usually entertain on a casu-'al level because we all work and there are always a pack of kids at these parties.

But these hosts went over the top! They had a kids' table set up with all the required paper and plastic supplies and a centerpiece made out of mini soft drinks!

A beautiful buffet table was laid out for the adults, coolers prepared to receive drinks, an impressive display of hors d'oeuvres ready to go, furniture completely re-arranged to accommodate the weary and a guitar on standby for those willing to play. There was a costume box, a computer, movies, air hockey and who knows what else for the entertainment of children.

The only thing that I thought was strange was there was no sign of any meal. Being



a caterer, it's obviously something I look for. I wasn't worried, but I thought perhaps everything was in another frid-

ge? Then at 5:30 p.m., my query was answered. The doorbell rang.

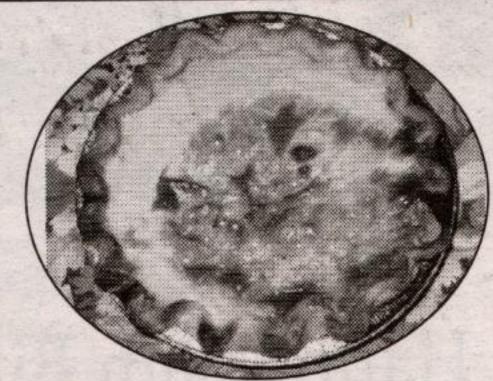
When we opened the door there was a pleasant young lady standing there and parked at the end of the driveway was The Wok Wagon. Everyone gathered around to find out what was going on.

As it turns out The Wok Wagon is a Kitchener-Waterloo company that sends a mobile kitchen to park at the end of your driveway and prepare your Chinese food on the spot!

What a neat idea! It was by far the freshest Chinese food that I've had outside of eating at a restaurant, as well as generous portions, delicious flavour and a liberal hand with the quantities of seafood.

It was a completely novel concept; perhaps I can convince them to drive to Georgetown!

Have fun and keep cooking! www.kentnerscatering.com



Custard Pie

Ingredients

- 1 nine-inch unbaked pie shell
- 3 cups milk
- 4 eggs
- 1/2 cup sugar
- 1/4 tsp salt
- 1 tbsp cornstarch
- 1/2 tsp vanilla
- pinch of nutmeg

Method

1. Heat milk over low heat until hot— do not bring to a boil.

2. Beat together the eggs, sugar, salt, cornstarch and vanilla. Beat thoroughly with a whisk to remove any lumps.

3. Spoon a few tablespoons of the hot milk into the egg mixture and stir, then pour the egg mixture slowly into the hot milk and mix.

4. Pour the entire mixture into the unbaked pie shell sprinkle with nutmeg.

5. Bake in a preheated 350 F. degree oven for 25 minutes.



X Strong strategic planning for quality of life: balancing population growth with continued conservation and preservation of Halton's unique natural heritage (waterfront and woodlands, headwaters and watercourses; escarpment and rural/farming areas).

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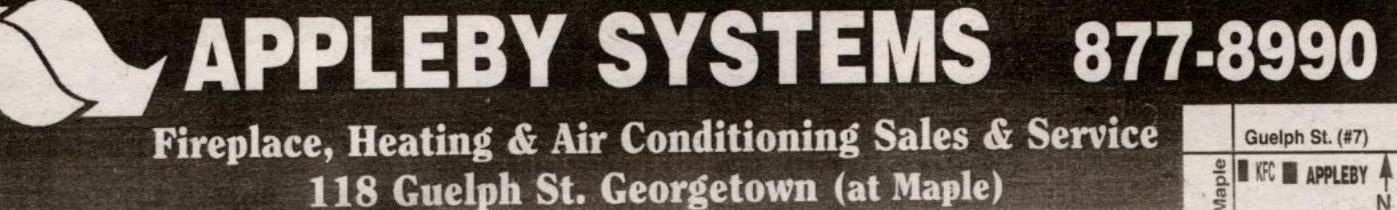
There is something magical about a storm or power outage that brings out the community in people when they feel safe and warm. All Regency Gas Stoves, Inserts and Fireplaces have been designed to provide you with warmth and a sense of comfort even when your power is out. Some models do double duty as a cooktop allowing you to enjoy a camp style meal indoors with your friends and family. No Power? No Problem with a Regency Gas Fireplace Product!

*Also includes free remote control thermostat. Offers ends Nov. 9th.

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Hours: Monday - Friday 9-5; Saturday 11-4; Appointments available after hours upon request