

Acton Seniors host Card Night on Wednesday

Congratulations, Martha Couture on winning our large 50/50 jackpot.

Edna Nellis and Francis Hogenbirk had mooners at Bid Euchre last week. Don't forget the trip to Rama on Wednesday, May 26 and please call Ruth at 519-853-5124 if you wish to go.

Everyone is gearing up for the Seniors' Spring Fling tomorrow (Saturday), 11 a.m. to 2 p.m. This will be a one-time chance to buy baking, plants, crafts, jewelry, or attic treasures and take a chance on several raffles.

On Tuesday at 1:30 p.m., Mac-Millan's are offering free samples of their delicious products at the centre. This will be a good time to try different foods that add variety to your meals.

Our monthly Card Night is on Wednesday, May 19 at 7:15 p.m. Enjoy the challenging games, snacks and great fellowship.

Do you enjoy gardening? Then don't miss the trip on Saturday, June 12th to Stoney Creek and Niagara. The first stop is at The Celtic Dream Garden for a tour of their four acres of gardens and sculptures and then on to the Niagara Parks School of Horticulture. Call Betty at 853-5951 for information.

The trips from our centre are not limited to members only. For just an extra \$3, others are welcome to accompany us on these excursions.

—By Ena Gibson,
Acton Seniors Recreation Centre

Limes have traveled the world

Well, you learn something new everyday! All this time I have been eating Key Lime Pie... oh, and by the way, this homemade version of Key Lime Pie is nothing like a store boughten version— even if you have never liked Key Lime Pie before you are going to love this one! Anyhow, all the time I have been eating this delectable treat every time it was offered, I never knew there was really such a thing as a Key lime.

I really never thought about it much; I was too blinded by overwhelming action of my salivary glands every time it was mentioned. If I did give it a quick thought, I assumed it had something to do with the Florida Keys. Turns out I was wrong. (My husband has probably fainted now, since I actually admitted publicly to being wrong!)

There is actually more than one variety of lime. Citrus aurantifolia is commonly known as the West Indian, Mexican or Key lime (the Florida Keys lending the Key name). The reason for the name is because these are the principal areas of production— except for the Florida Keys which lost most of its production capability in a hurricane. This lime usually has seeds.

Another variety is the citrus latifolia; probably originating in the Orient by way of Persia and the Mediterranean, then possibly via

What's cookin'

Lori Gysel
Gerry Kentner



Brazil and Australia to Tahiti, and finally to California. The common names are Persian or Tahiti lime and in California, these are known as the Bearss lime. This is the only lime cultivated in the U.S. and it is seedless.

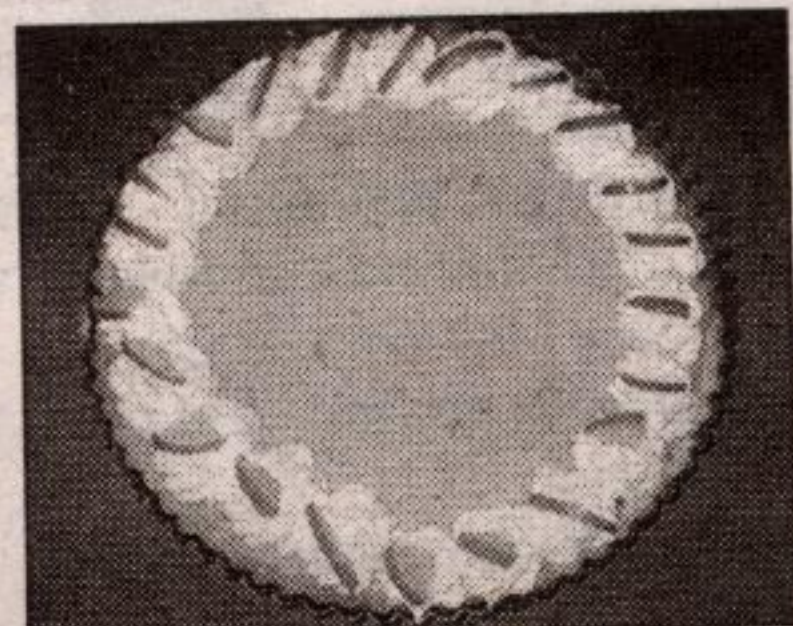
The last variety is citrus limetoides. This is a sweet lime— named such because it is almost completely devoid of acidity. This juicy fruit enjoys popularity in the Near and Middle East and India.

The acid limes are thought of as green fruits. This is because, although they would ripen to orange and then yellow if left on the tree, they are deliberately picked at the green stage, perhaps partly in order to ensure that they are not confused with lemons.

Key Lime Pie can be made from either of the acid lime varieties, although it would be somewhat more authentic if made from the Key lime variety. So when you go shopping for your limes, look for limes imported from Mexico or the West Indies. These limes will have seeds.

Have fun and keep cooking!
www.kentnerscatering.com

Key Lime Pie



Ingredients

- 1 recipe sweet pastry (see below)
- 1 can Eagle brand-sweetened condensed milk
- 5 egg yolks
- 1/2 cup fresh lime juice (preferably from Key limes)
- 1 tsp lime zest

Method

1. Whisk together condensed milk, egg yolks, lime juice, zest in a bowl. Pour into the pre-baked pie shell and bake 15 to 18 minutes. Remove from oven and cool.
2. Cover the top with whipped cream or pipe whipped cream around the edges. Decorate with fresh lime slices or zest.

Sweet Pastry Ingredients

- 1 1/4 cups all purpose flour
- 1/4 cup white sugar
- 3 1/2 oz unsalted butter, chilled
- 1 tsp lemon zest
- 1 egg

Method

1. Pulse to aerate the flour and sugar in work processor.
2. Roll the butter in flour, after cutting into cubes. Pulse until mixture resembles coarse meal.
3. Beat the egg, then, add slowly through feed twice, just until incorporated.
4. Turn out onto a counter and form into a ball; then knead gently a few times. Refrigerate at least one hour before using.
5. Roll out the pastry in a little bit of flour. Lift into an 8" or 9" flan pan with a removable bottom. Refrigerate 30 minutes.
6. Bake at 375 degrees F. 20-30 minutes until golden— cool. Reduce temperature to 350 degrees F.

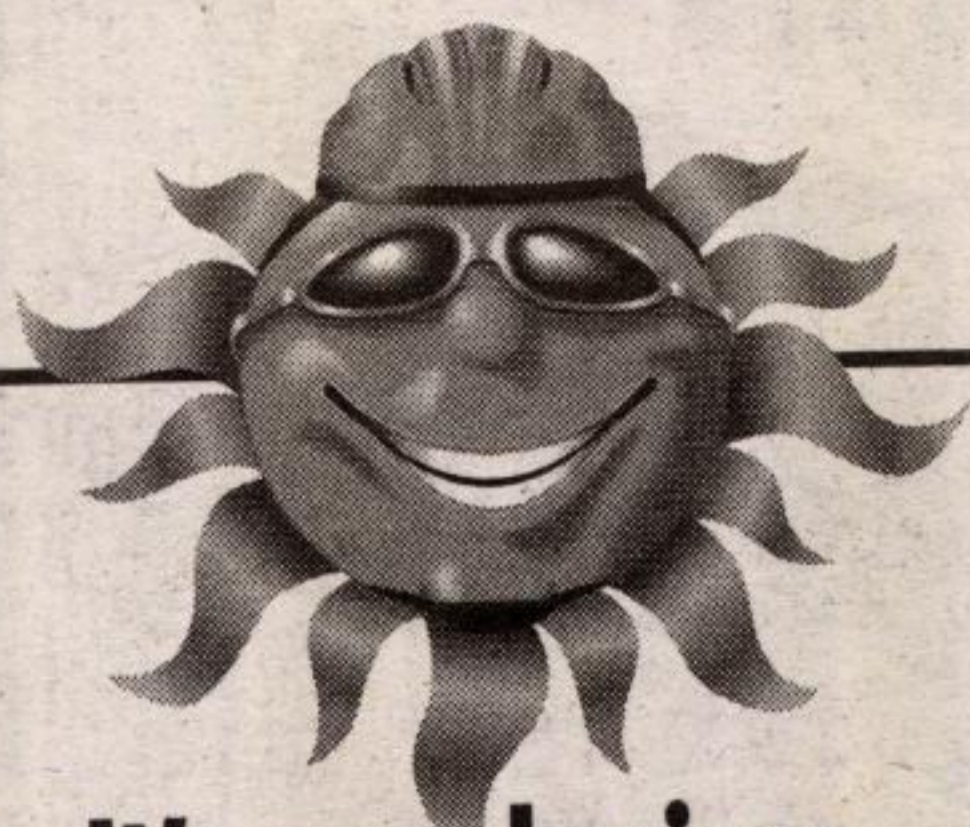


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NOTICE

NOTICE OF SPECIAL MEETING OF MEMBERS PROSPERITY ONE CREDIT UNION LIMITED Wednesday, May 19, 2004

NOTICE IS HEREBY GIVEN that a special meeting of the members of Prosperity One Credit Union Limited (the "Credit Union"), will be held at the Conference Centre of the Ramada Inn, 161 Chisholm Drive, Milton, Ontario, on Wednesday, May 19, 2004, at 7:30 p.m. Registration will begin at 6:30 p.m.

Special Business at the Special Meeting of Members:

1. To consider and, if thought advisable, to confirm by special resolution, pursuant to section 107(1) of the *Credit Unions and Caisses Populaires Act, 1994* (the "Act"), an amendment to the Credit Union's by-laws already approved by its Board of Directors, reducing the quorum requirement for a meeting of the holders of the Credit Union's Class C Special Shares, and of its Class D Special Shares. The text of the proposed special resolution is available in all offices of the Credit Union.
2. To consider and, if thought advisable, to pass, pursuant to section 309 of the *Credit Unions and Caisses Populaires Act, 1994* (the "Act"), a special resolution approving the Credit Union's proposed amalgamation with TEAME Credit Union Limited ("TEAME"), and the carrying on of business thereafter with TEAME as one amalgamated credit union, which shall be known as Prosperity One Credit Union Limited, pursuant to the terms and conditions of an amalgamation agreement between the Credit Union and TEAME dated as of the 11th day of February, 2004. The text of the proposed special resolution is available in all offices of the Credit Union.
3. To conduct such further and other business as may properly come before the meeting or any adjournments thereof.

DATED the 28th day of April, 2004.

BY ORDER OF THE BOARD

Appala
Pat J. Buwalda
Secretary

Notes:

1. The resolutions to be considered at this meeting are special resolutions. The special resolutions require the approval of at least two-thirds of the members of the Credit Union presented at the Special Meeting in person, or, as permitted by the Act and by the Credit Union's by-laws, represented at the Special Meeting by proxy, and voting.
2. Only members of the Credit Union, according to its records as of April 30th, 2004 (the "Record Date" according to the credit Union's by-laws), shall be entitled to notice of the meeting.

Prosperity ONE

44 Main St. East, Milton
(905) 878-8105