

Sign up this month for library's fall preschool programs

Halton Hills Public Library has structured programs for babies, two year olds and preschoolers, aged 3 to 5. Registration for all programs (except Family Story Time) is by lottery. Registration forms will be available until Sept. 25, at both branches, or at www.library.hhpl.on.ca

Baby Tales is a six-week program for infants 6-23 months and an adult. Music, nursery rhymes and movement are used in this 20-minute program. It's a great way to meet other new parents!

Tales for Twos is an excellent way to spend some one-on-one time with your two year old. Simple stories, music, flannel rhymes and the occasional craft or movie fill this six-week program where adults attend and participate with their toddlers.

If your 3-5 year old is ready to spend some time away from you, Library Lion Tales is a fun eight-week program featuring longer stories, flannel stories, crafts, movies and songs. Children attend the program on their own, but adults remain in the library.

Family Story Time is for adults and young children to attend together. Registration is not required for this eight-week program, so moms, dads, grandparents or caregivers can bring children once, twice or weekly.

For more information about any of the library's programs, call 905-873-2681 ext. 2520 or 519-853-0301.

Countdown to Thanksgiving begins

Before you even think it, I know Thanksgiving is still three full weeks away. But, it's my job to help you have stress-free events—so that's what I'm trying to do! In order to make your life so much easier on the day of, I need you to do a few little jobs in advance. This week all I want you to do is three little things and they'll take no time at all.

First, consider what you are serving for the main course. Are you having a turkey, chicken, capon, salmon, pork, beef? Well, decide what you want and whether you want fresh or frozen. If you are buying frozen from the grocery store, they will be stocking their freezers soon, if not already, so go buy it and put it in your freezer so you don't have to worry about it. If you plan on having fresh, then go order it from your butcher now. They sell everything right down to the last, tiniest bird at this time of the year; there is not much fresh product left for those who didn't order in advance. So, pop in; it will only take a minute and get your order in now.

Second, you are going to need some chicken or turkey bones to make a stock (because I am going to tell you how to make gravy from scratch in advance!). The easiest is to buy a whole chicken, eat it for dinner, then use the bones. Put the bones in the fridge and I'll tell you what to do with them in a minute.

Third, decide what you'll be having for dessert. If you are going to buy something from the grocery store or make something from scratch, then no worries, you can do that later. But, if you want a fresh, homemade pie (or two, or three) that you don't have to make yourself, you really should go order that now too or you'll be disappointed.

Now, here's how to make stock. The reason we are doing this is so that on the day of the dinner, you will have the gravy already made on

What's cookin'?

Lori Gysel
Gerry Kentner



the top of the stove and you won't have to fiddle with last minute gravy making. Then, the drippings from the Thanksgiving bird can go in the freezer for your next gravy needs.

Rinse off the bones with cold water. Then, place the bones in a large stock pot and fill the pot with cold water until the bones are more than just covered. Add in a couple of carrots and a couple of celery stalks that you chopped in medium-sized chunks. If you have a leek or an onion in the house, clean and chop it in medium-sized chunks as well and toss into the pot. Then add a couple of bay leaves, a few stalks of fresh thyme (stick and all), four or five black peppercorns and a handful of fresh parsley.

Bring the water to a boil, then reduce the heat to a simmer. Allow the stock to simmer for four or five hours—the longer the better. Keep an eye on it and if you begin to run out of water, add more. Once the stock is finished cooking, remove from the heat and allow it to cool slightly. Then strain it to remove all the veggies, bones and herbs. Put the strained liquid into containers and freeze. Do not worry if you don't have that much liquid. This is merely the base from which we build on to make the gravy and it is going to be good gravy!

That's all you have to do this week and you are well on your way to a delicious and stress-free Thanksgiving!

Have fun and keep cooking!

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Peanut Butter Pie

Crust ingredients

- 1 1/2 cups chocolate wafer crumbs
- 1/2 cup melted butter

Filling ingredients

- 1 cup whipping cream
- 5 oz cream cheese
- 3/4 cup icing sugar
- 1 1/4 cup peanut butter
- 3 oz semi-sweet chocolate
- 3 tbs cream

Method

1. To make crust, blend crumbs with melted butter. Press into nine-inch pie pan. Set aside.

2. Whip cream until stiff peaks form. Chill. Whip cream cheese and icing sugar until smooth, add peanut butter. Whip three minutes. Slowly add whipped cream to peanut butter mixture.

3. Spoon into crust and chill. Heat chocolate and cream in microwave. Stir briskly until mixture is smooth, then spread over filling. Chill.

4. Very rich! Serve in thin slices.

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