Party post-mortem

Make notes on your 2004 Thanksgiving for an even better 2005 holiday dinner

Tow is the time for reflection. How did the big family meal go? Did You do enough work ahead of time, so as to avoid spending the entire party day in the kitchen? Did you delegate enough and did those workers do their job? Did you make enough gravy? Did you remember everything you needed?

Now take all those lists you made — grocery list, menu, etc and scribble a couple of little notes on them like "For 2005, get three bottles white wine instead of two, double the amount of gravy, only need one turnip", whatever.

But be specific. Don't assume you will remember what your notes mean because you won't. Use numbers instead of just saying more or less. And any other little things that you want to remember like "buy a second dish for gravy, buy unscented candles instead of scented" should get added to your notes.

Save those notes for next year. And now you have truly cut down on the amount of work again.

I had one woman tell me last night that this was the easiest, most relaxing Thanksgiving she's had in years. The food was delicious and she had 17 guests, which is the most she's ever entertained! That is just what I wanted to hear.

Feel free to send in (e-mail) your comments to: info@kentnerscatering.com and let

What's cookin'

Lori Gysel **Gerry Kentner**



us know about your Thanksgiving experiences. Be honest, if the whole thing was still too overwhelming, then we'll have to find a way to make it easier for you next time.

Now you've got leftovers. Well, a week has passed since most of you had your meal, so you probably don't have a lot left now. But, if you've still got the carcass from the bird and its been well refrigerated this whole time, then empty out any remaining stuffing and carve off any large chunks of meat. Then throw the whole bird in a large pot, covered with water, toss in a few carrot chunks, celery, onions, a bay leaf and a couple of peppercorns and bring it to a boil. Reduce to a simmer and now simmer for several hours. Allow the mixture to cool and then strain. Pour the liquid into small containers and lable for the freezer. Now you have homemade stock for your next adventure in cooking.

Have fun and keep cooking!

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Raspberry Sour Cream Pie

Ingredients

• 1 10-inch pastry shell (note: this recipe fills

a 10" plate exactly

• 21/2 cups frozen raspberries, thawed and drained

• 1/2 cup all-purpose flour

• 7/8 cup white sugar

• 1/8 cup white sugar (for topping)

• 3 cups sour cream

- 2 tsp vanilla
- 11/4 cup white soft breadcrumbs

• 4 tbsp melted butter

Method

1. Spread raspberries evenly over crust.

2. Stir together flour and white sugar. Add sour cream and vanilla and mix together well. Spoon over raspberries and smooth top.

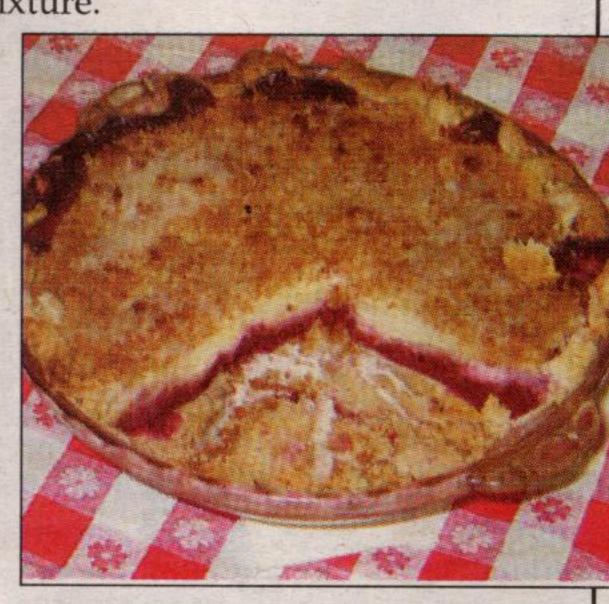
3. Mix breadcrumbs and melted butter in a small bowl. Sprinkle over sour cream. Sprinkle sugar (for topping) over the breadcrumb mixture.

4. Bake at 400 degree F. for 15 minutes, then 375 degrees for a further 45 minutes until lightly brown on top and a sharp knife comes out clean.

Notes:

· You may use fresh raspberries if you wish, but you must extract the juice first. You only want the pulp for this recipe.

• If you like the pie sweeter, add a little more sugar to the sour cream mixture.



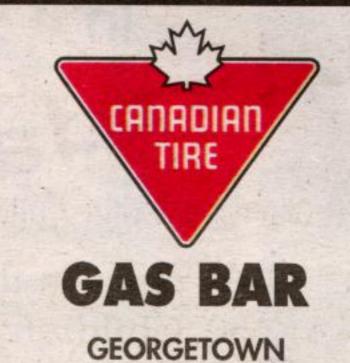


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