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COMMUNITY CALENDAR

Continued from pg. 17
Wednesday, Nov. 17

Beef dinner: Limehouse Memorial Hall holds a beef dinner; sittings at 5 p.m. and 6:30 p.m. Adults, \$11, children (age 6-12), \$6 and children five and under free. Tickets call Glenda, 905-877-2101.

Nature photography: Georgetown Horticultural Society meets at Knox Church, Georgetown, 7:45 p.m. Topic: the nature photographs of Robert McCaw, "The Spectacular, the Scarce and the Sometimes Secret." Info: Jenny, 905-877-2469.

Bruce Trail hike: A local 5 to 6 km hike. Depart at 9:30 a.m. from the tall light standard between Zellers and the medical building. Bring water and a snack. Leader: Maureen, 905-873-9757.

Coffee Hour: Ladies are invited to Milton Christian Ladies Coffee Hour, 9:30-11 a.m. at Milton Gospel Hall, 306 Ontario St. Free admission. Info/transportation: Nancy, 905-876-0831.

Folk and Traditional Music Jam Session: at Georgetown Legion, 8-10:30 p.m. Folks who enjoy playing, singing and listening to this type of music are welcome. Info: Hugh Hunter 519-853-1383 or hhunter@thetank.ca

Thursday, Nov. 18

Limehouse euchre: Play euchre at the Limehouse Memorial Hall, 7:30 p.m. Hosted by the Limehouse W.I.

Georgetown Legion Ladies: holds a potluck dinner, 7 p.m.; its regular meeting at 8 p.m. Bring a dish and a Food Hamper donation.

This column serves up special orders

Wow! I was just looking up some information for our column and discovered that next week is the completion of exactly six years of writing for this paper! That's a lot of recipes! Our first column appeared November 20, 1998, it was spinach and phyllo pizza. Thank you to everyone who reads— you are what keeps the column running!

Thank you for asking! We can't always give you what you want right away, but we will do it as soon as we can!

As for today's recipe, it comes from another friend, John Carter, who brought it to a Thai-themed dinner at my house. A truly colourful dish to grace any dinner table and high in veggie content, low in all the not-so-good-

for-you stuff! Perhaps a nice addition to some of those parties you may be attending in the near future. Best of all, it can be made well in advance and is actually better tasting when it has a chance to let the flavours combine.

Have fun and keep cooking!

www.kentnerscatering.com

What's cookin'



Lori Gysel
 Gerry Kentner

On a similar note, the requests have been pouring in! There has been a raft of phone calls

recently asking for particular recipes of types of food. So, just to let you know that we appreciate your suggestions and that we are paying attention— here's what's coming up:

Tom Massena, the baked custard you asked for is coming up on December 31. For the nice lady who asked for stew, it is the leading recipe in January; I believe January 7 is the date. There have been several people asking for hors d'oeuvres for the holiday season. You will see hors d'oeuvres on December 10 and 17. And for Jane Greenhill, a good friend to whom I promised some quick and easy recipes for busy people, watch in the new year when we will give you a whole series of 5-ingredient recipes!

Asian Coleslaw

Ingredients

- 1 cup snow peas
- 1 cup carrots, fine julienne
- 2 cups Nappa cabbage, thinly sliced
- 1 Asian pear, fine julienne
- 1/2 cup Red onion, thinly sliced
- 1 yellow pepper, fine julienne
- 1 red pepper, fine julienne
- 3 green onions, diagonal slice
- 1/4 cup cilantro, chopped
- 1/4 cup fennel fronds
- 2 tbsp black sesame seeds



Method

1. Bring large pot of salted water to boil. Blanch snow peas for two minutes. Plunge immediately into ice water, then drain.
2. Blanche carrots in water for approximately one minute, then plunge into ice water and drain.
3. Combine the Nappa cabbage, Asian pear, Red onion, and both peppers together in a large bowl.
4. Add the blanched snow peas and carrots to the rest of the vegetables.
5. Add green onions, cilantro and fennel fronds.
6. Toss the slaw with some of the dressing. Add more if necessary.
7. Sprinkle the salad with black sesame seeds.

Cook's note: If you don't have black sesame seeds, use toasted regular sesame seeds instead.

Dressing

- 1/2 tsp Dijon mustard
- 1 tbsp sesame oil
- 3 tbsp rice wine vinegar
- 5 tbsp soy sauce
- 1/2 cup vegetable oil
- 1/2 tsp Sambal (or chili garlic sauce)
- 1 tbsp fresh ginger, grated
- 2 1/2 tbsp lime juice
- 1 tbsp salt

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