

## Acton Seniors invite all to annual Christmas bazaar

The annual Christmas Bazaar is being held tomorrow (Saturday), starting at 11 a.m. and continuing to 2 p.m. This is the same day as the Acton Santa Claus Parade, so hopefully people will pop in to the Acton Seniors Centre before the parade (at 1 p.m.), or after, to warm up with a nice cup of tea, and perhaps purchase something for that special person, a treat to take home for supper or even baking for Christmas. There is always a great variety of crafts and baking for everyone to enjoy plus the Country Store and Grannie's Attic. Items for the bakery table can be taken to the centre either today (Friday) or Saturday morning before 11 a.m. Of course, if you are able to help on the day of the bazaar, Margaret would love to hear from you.

The Acton Seniors Centre is donating \$1,000 towards a defibrillator to be installed at the Acton Arena and Community Centre. Hopefully it will never be needed, but it will be there to assist anyone requiring help. If any senior would like to enroll in the CPR course being offered (giving you the skills and knowledge to assist at a time of emergency), there will be a course run in the near future. Just pop in the centre and ask for details and sign up. It is important that as many people as possible know how to assist in an emergency—and who knows the knowledge you have gained may save a life.

The centre will be sponsoring two families this Christmas through Halton Hills Community Support and Information (HHCSI). We are presently collecting Canadian Tire money to be used for gifts and toys. There is a box at the entrance of the centre for the Canadian Tire money.

A lot of people have picked up their newsletters but there are still a few remaining to be picked up. If you aren't able to get to the centre in the next few weeks maybe you can ask a neighbour or friend to pick yours up. It only takes a minute, and you won't know what is planned for the next three months until you get yours. They are now filed alphabetically by street name.

The next trip to Casino Rama is Nov. 24; please note there will be no trip in December. Please call Ruth for details, 853-5124.

—By Julie Conroy, Acton Seniors Centre

## Creating order out of organized chaos

Gerry is writing today.

My recipe box is a mess! Can you believe it? You know, the ones that hold the 3x5 index cards?

Well, last week I purchased a new recipe box to try and help the situation. Guess what? When I pulled out all my boxes and clippings and photocopies, I found another new recipe box. I had obviously purchased this one a long time ago with a similar thought in mind—who knows when! It's okay though, because I have enough recipes for at least three boxes.

So what do I do and how do I approach this task? I have loose recipes cut from magazines, like the ones you read while waiting in the doctor's office — I never tear them out, I just scribble it quickly on any piece of paper I have in my purse. There are also clippings from newspapers, from friends and even hastily scribbled recipes off the TV. These should all be transferred to the cards and filed in some order.

Believe it or not, 99 per cent of my recipes in this box have been tried. Some are new, but most are old ones that I have been using for years.

Several years ago, I copied many of my recipes for both of my daughters. They often refer to them and I have even borrowed their books when I have misplaced a recipe. Both my mother and my mother-in-law passed away without passing on their recipes and I always thought it was a shame not to pass on your heritage and leave a small piece of yourself for your family.

So, now to my task at hand. Part of the procrastination in doing this is that I think I enjoy the search through hundreds of recipes to find

What's cookin'?

Lori Gysel  
Gerry Kentner



just the one I need. It is therapeutic, enjoyable, memorable, inspiring and never frustrating. Will I ever get around to it? We'll see. Have fun and keep cooking.

www.kentnerscatering.com

### Easy Raspberry Pie



#### Ingredients

- 1 frozen pie shell (8-9")
- 4 cups fresh raspberries
- 2/3 cup sugar
- 1/4 cup flour

#### Method

1. Wash raspberries.
2. Mix raspberries, sugar and flour together.
3. Place mixture in frozen pie shell.
4. Bake in a preheated 350 F. oven for approximately 40 minutes. Keep an eye on the pie to make sure the mixture doesn't boil over. The pie is done when the pastry is golden brown and the filling is cooked and combined looking.

Cook's Note: If you can only find a 10" pie shell, you may need 5-6 cups of fruit. You will need to adjust the sugar to 3/4 cup and the flour to 1/3 cup.

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