

## Stepping out to eat can be an interesting event

Gerry and I thought you might be a little tired of reading our recipes, so, we've invited a couple of other chefs to share their creations with you. Today we are featuring a delicious recipe by Tim Biffis, chef and owner of The Cellar Steak and Seafood House on Main St. in Georgetown. Our family has celebrated a few special events at Tim's restaurant before and always enjoyed our meal. The soon-to-be teenage boys in the family thoroughly enjoyed the surf and turf platter for two — what a treat!

If you haven't stopped in to visit Tim and his talented team, then you should — and if you are looking for a reason to go, Tim will be celebrating his birthday on May 26 so why not go and drink a toast to the chef.

Speaking of stepping out for a bite to eat...here are a couple of fabulous sounding events that only the real foodies in the crowd will be able to appreciate...

La Foire Gourmande (loosely translated as "the food

### What's cookin'

Lori Gysel  
Gerry Kentner



lovers fair") takes place north of Sudbury on both the Ontario and the Quebec sides of Lake Timiskaming. The fair takes place August 19-21. It started out as a celebration of local produce and has grown to become a tourist attraction with cooking demos, music and fun events. Local delicacies

include buffalo, sturgeon caviar, trout and pickerel, arctic char and sweet treats from the local chocolate maker!

Michael Stadlander is holding a maple syrup and leek festival on his Eiginsinn Farm, but he is closing down his business of having paying guests come to his farm for gourmet dinners. The interesting part is that Chef Stadlander plans to work with 10 students to create sculptures from available wood, stone and other materials for what he calls his "heaven on earth" project. He will then host a 10-course feast with different dishes at each sculpture. One such work will be a large pig with a barbecue in its rear for cooking pork! *Have fun and keep cooking!*

## Warm Spring Mix Salad with Grilled Salmon, Poached Asparagus and Raspberry/Tarragon Vinaigrette

Recipe courtesy of  
The Cellar Steak and Seafood House

### Ingredients

- 4 4 oz salmon filets
- 12 asparagus spears
- 4 portions spring mix salad
- 1 vine ripened tomato
- raspberry vinaigrette

### Dressing Ingredients

- 1 tbsp Dijon mustard
- 2 tbsp fresh lemon juice
- 1/4 cup raspberry puree or raspberry jam
- 1 tsp dry tarragon
- 1/2 cup balsamic vinegar
- 1 cup extra virgin olive oil
- salt and pepper to taste



TIM BIFFIS

### Method

For dressing, mix all ingredients except olive oil together in a bowl. While whisking, slowly add the olive oil to incorporate into the dressing.

Rub the salmon with olive oil and season with salt and pepper. Use your barbecue or indoor grill or pan-sear the filet and finish in the oven. Cook until desired doneness (5-10 minutes).

Mix the salad with vinaigrette dressing until you have the desired amount of dressing coating the leaves.

Plunge the asparagus into boiling water for 1-2 minutes, depending on the thickness of the stems. Remove and set aside.

Divide the salad onto four plates. Place salmon filet in middle of the salad. Arrange the asparagus against the salmon filet. Garnish with slices or wedges of tomato.

## COMMUNITY CALENDAR

Continued from pg. 20  
Tuesday, May 17

**Acton Horticultural Society:** Diana Pooke will speak on Grasses & Companion Plants, 7:30 p.m. at Knox Church. Contact Sandy, 519-853-3912

**Buddhism:** "Modern Buddhism - We are all connected", is a discussion group that will be held at the Halton Hills Cultural Centre, 7:30-9 p.m. Admission free. Presented by SGI Canada (Soka Gakkai International - Canada). Info: 905-877-1513 or 905-864-9411 or victoriaks@yahoo.com.

**Family Story Time:** Come to the Georgetown library, 2 p.m. for a half hour of stories, music and fun for children age five and under and their grownups.

Wednesday, May 18

**Acoustic Jam:** 8-10:30 p.m. at the Georgetown Legion, 127 Mill St. Bring your instrument, voice, enthusiasm and help us welcome spring! Info: Hugh or Wendi, 519-853-1383.

**McHappy Day:** One dollar from every Big Mac, McMuffin and Happy Meal sold on Wednesday, May 18 at all Georgetown and Acton McDonald's locations will be used to purchase a cardiac monitor for the Neonatal Pediatric department at the Georgetown hospital.

**Nut/Fruit trees:** An informative evening on Nut Trees and Native Carolinian Fruit Trees for Southern Ontario will be the topic by guest speakers Linda and Ernie Grimo at the Georgetown Horticultural Society meeting, 7:30 p.m. at St. George's Church. Also the Society's Flower Show; everyone is welcome to participate. Info: Jenny, 905-877-2469.

**Evening euchre:** 7:15 p.m. at the Acton Seniors Centre in the Acton Arena and Community Centre. Admission, \$3, includes refreshments and prizes, light lunch.

**Help is needed:** Red Cross is organizing an information night, 6:30 p.m., in the Community Room of the Milton police station on Childs Dr. Come learn how your time can make a big difference for somebody involved in a disaster.

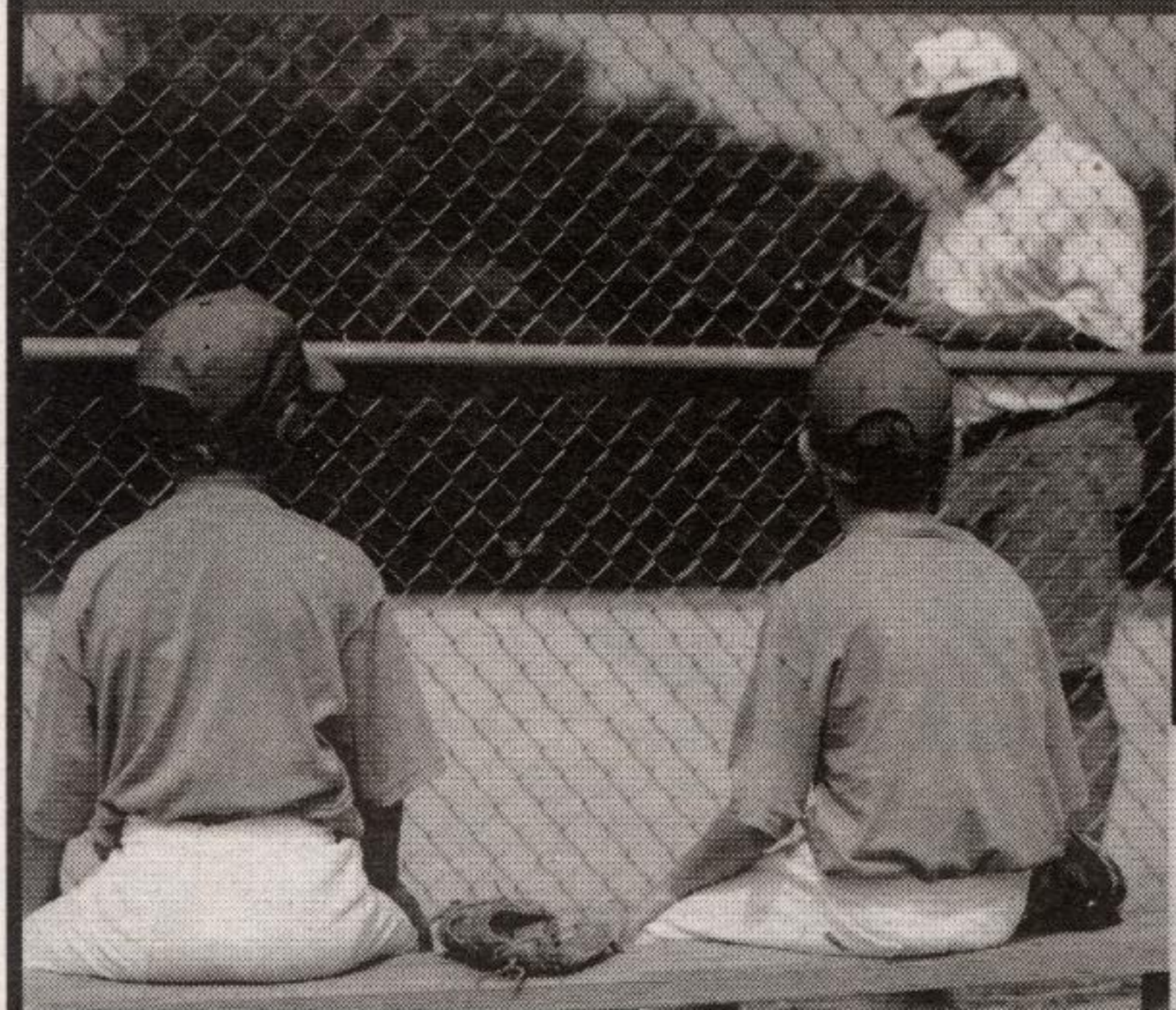
Thursday, May 19

**Famous Fish Fry:** Howell's Famous Fish Fry will be held at Hillcrest United Church (Trafalgar Rd. and Five Sideroad). Serving continuously from 5-7:30 p.m. Take out. Tickets, \$12 adults and \$6 children under 12. Call Karen, 905-702-5322.



Friday June 3, 6 pm - 9 pm  
Saturday June 5, 10 am - 6 pm  
Sunday June 5, 10 am - 2 pm

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- Giveaways, prizes and entertainment
- Meet Leigh-Ann Allaire Perrault, Colour & Design Consultant for Benjamin Moore presented by Bergsma's Paint & Wallpaper Ltd.
- Visit Art Effects Gallery & Framing Centre guest, watercolourist Laura Berry
- Be amazed by the magical talents of Stephen Elvay of Ace up the Sleeve

