



New in Acton

Join us for Family Together at the Ontario Early Years Centre Acton Satellite with your children from birth to kindergarten age on the first Saturday of the month from November to April. Great opportunity for dads and working parents to visit the Centre and interact with their children in creative, free play and circle activities. Talk with other parents or make use of our Resource Library at the Ontario Early Years Centre, Acton Satellite, 85 Wallace St. For details call 519-853-2574.

Haunted House!

Take the 'Tour of Terror' where each turn brings you face to face with the unknown! The Acton BIA will be presenting a Haunted House Tour at Off the Wall Youth Centre in Acton on Oct. 29, 1-4 p.m. Everyone is welcome!

Donations for Christmas

Each year, our agency coordinates baskets of children's toys and clothing for families who need assistance at Christmas time. Donations are gratefully accepted at this time of the year to assist with costs associated with purchasing items for this needed service. Last year many local families were helped through this program. If you would like to donate, or sponsor a family, please call our office at 519-853-3310 and ask to speak to Cathy.

HHCSI is a member agency of United Way of Halton Hills

Lori discovers what could be, may not be

I was wrong. I know those of you that know me well may need to read that twice, just to ensure it really says what you thought it said.

Yes, I was wrong.

I was teaching a cooking class in Don Mills last week and one of the recipes I was cooking was Smoky Pumpkin Soup. This fabulous soup needs a variety of vegetables other than pumpkin to give it its dense flavour— namely carrots, red pepper, onion, sweet potato and parsnips. Well, apparently this particular store was out of parsnips. But you can't make the soup without parsnips— it just wouldn't be the same.

So I trotted on over to ask the produce manager if he had any lurking in the back room somewhere. Well, no, he didn't. But I was welcome to come and snoop around for myself (helps when you work for the same company— a name badge gets you into all kinds of places!). So, what do I find on one of the shelves, but parsley plants with a long white root— very parsnip looking to me. I asked the produce manager— are those roots on the parsley plant not the same thing as parsnips?

He said no. Twenty years in the produce business and he says no. Well, I've been a cook for 20 years and I say yes. Why would they both have such similar names— otherwise— PARSnips, PARSley? Why do they look the same? If they aren't the same, then what is the difference? Well, poor Mr. Produce Manager wasn't used to having people like me harassing him in his own cooler. All he knew was they were not the same thing.

Well, I needed parsnips and I needed

What's cookin'

Lori Gysel
Gerry Kentner



them bad. So, I took three bunches of the parsley, long white parsnip-looking roots attached and trotted on off to the kitchen. (You'll note how I do a lot of trotting in this story— it just sounds so much better than slothed or moseyed). So I cleaned up my new-found roots and cut them into a large dice. They still looked like parsnips, but the aroma was different— more celery-like and less carrot-like.

My confidence began to waiver. But I carried on.

Tossed the pieces in olive oil and salt, roasted them in the oven on a separate tray (in case they were really awful tasting and would ruin the rest of the roasted veggies). Once they were all nicely caramelized, slightly blackened around the edges and shrunken, I removed them from the oven and tasted one. Hmmmm...

Definite hints of celery— kind of akin to celery root, but not quite. Quite good though. So, what is there to lose?

I continued on with my soup production— mystery veggies and all. And what was the final result? The soup was good. I would say it was great, but that would be kind of show-offy of me.

When I got home, I got out the cooking bible and here is the true scoop... parsnips and parsley root are not the same thing.

There are actually three types of parsley: curly-leaved, flat-leaved and turnip-rooted. The turnip-rooted parsley is cultivated for its swollen root, which is cooked like celery root and used in soups, or pureed with cream. And that's the end of that story!

Have fun and keep cooking!



Rocky Road Fudge

(Makes 40 squares)

Ingredients

- 350 grams semi-sweet chocolate chips
- 1 (300 ml) can sweetened condensed milk
- 2 tbsp butter
- 2 cups dry roasted peanuts
- 250 grams mini marshmallows

Method

Over low heat, melt chocolate with condensed milk and butter. Remove from heat. In a large bowl, combine nuts and marshmallows. Fold in chocolate mixture. Spread in a 9"x13" baking pan lined with waxed paper. Chill two hours. Remove from pan. Peel off paper. Cut and serve.

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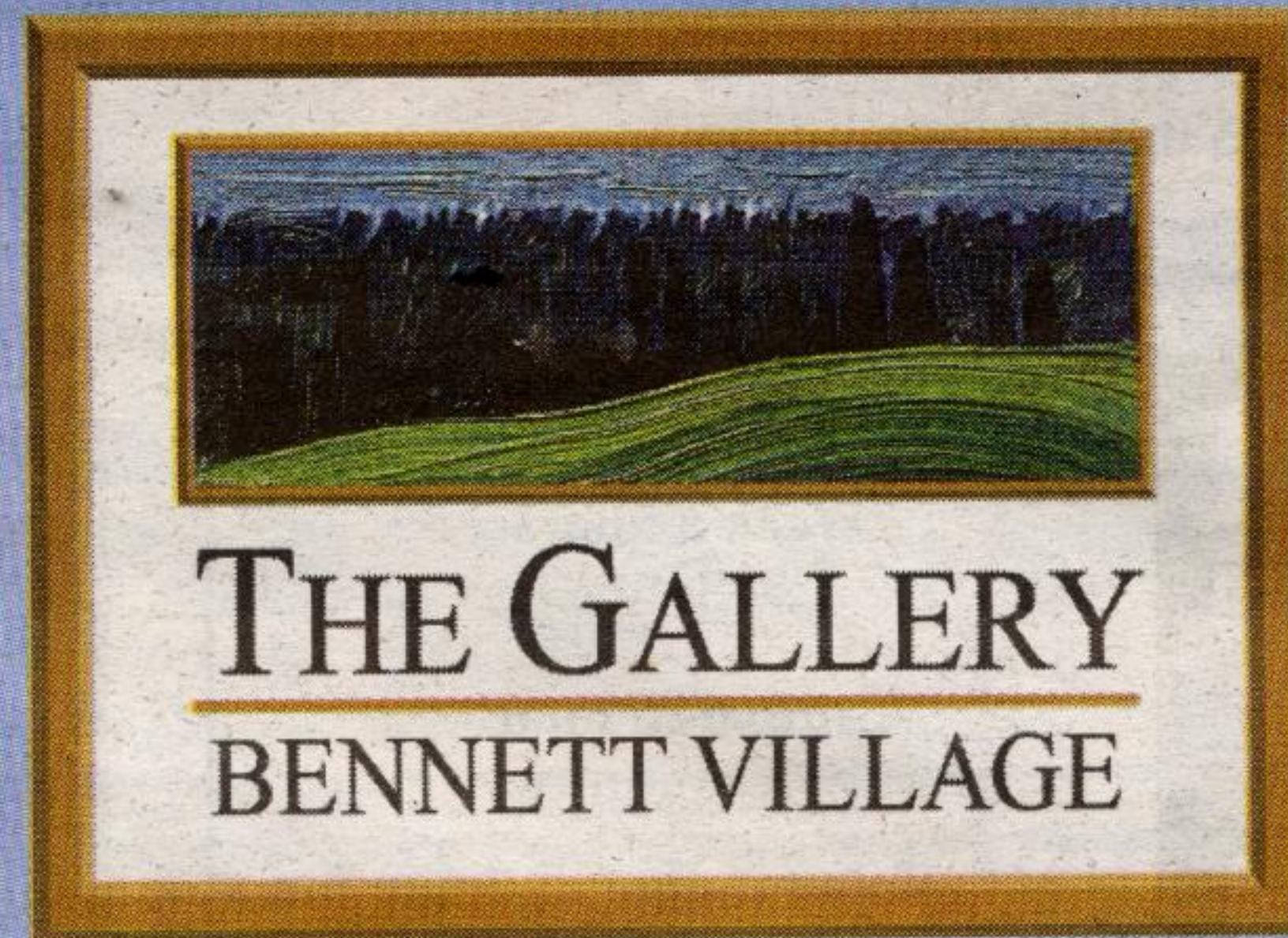
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