

# School holds fund-raiser for ailing student

George Kennedy Public School is hosting a scrap booking fund-raiser at the school on Saturday, Jan 28, from 9 a.m. to 9 p.m.

All proceeds raised will be donated to the Pearson family of Georgetown who's son Zach, 13, has been battling leukemia for the past five months.



**ZACH PEARSON**

A potluck lunch and dinner will be provided during the 12-hour event.

The event will include exciting door prizes, spot gifts, raffles, participant loot bags and fabulous Silent Auction items including a television, a dinner with Halton Hills Mayor Rick Bonnette, amazing scrap booking kits and lots more.

Registration is \$50 per participant and must be received by January 18. Call Anne Davidson to register, 905-702-9339.

# 'I do, let's eat' traditions around the world

It's wedding planning season! Many couples have gotten engaged at Christmas or New Year's and if they didn't do it then, they just may be doing it at Valentine's. Bridal shows are kicking into high gear, as is the whole industry—and it certainly is an industry!

One of the most interesting parts of having catered weddings for a large portion of my life is the little traditions and personal touches that different families put into their special day. And I say their special day because although the day is technically all about the happy couple; their parents, children, friends and loved ones are also extremely excited and have their own important moments all wrapped into one giant fest!

Special moments shared throughout the planning are fun such as parents being invited to attend a tasting with the couple and help select the meal, dance lessons taken together to perfect the dance that will be performed the night of the wedding, overnight shopping excursions to look for any number of needed supplies. I've seen the joy all these things can bring to everyone.

Families dressed in traditional garb, whether it is a kilt for the groom or a sari for the bride, poems written and read at the evening meal, fireworks secretly arranged to surprise the newly married ones at their reception, parties and showers—there are so many things that make the whole season of a wedding a wonderful time.

But I particularly find fascinating, the role that food plays in all the different cultures. I am quite familiar with the role the wedding cake or the cham-

*What's cookin'?*

**Lori Gysel  
Gerry Kentner**

pagne plays in my own culture, but there are so many other cultures with fabulous traditions. Here are a few that I've read about or experienced:

At a traditional Chinese wedding, not only does each dish at the meal mean something, but the number of dishes is also important—eight is the number for good luck (not including dessert). Some of the symbolism goes like this: roast pig (virginity), lobster or other red food (happiness), chicken or other poultry (peace), fish (abundance), sea cucumber (selflessness), noodles (longevity).

A Greek bride carries a lump of sugar to make sure she has a sweet life. Instead

of throwing a bouquet, the bride may choose to throw a pomegranate—its seeds symbolize fertility. And, watch out for the dishes—they get thrown and smashed to ensure good luck for the couple.

In Polish tradition, the parents of the bride and groom greet the couple at the reception with a glass of wine and bread that has been sprinkled with salt. The bread represents the parents, hope that the couple will never be in need. The salt is a reminder that they must learn to cope with problems. The wine is the wish for a happy life.

At a traditional Korean wedding, the bride and groom share three spoonfuls of rice, symbolizing the meals they will be sharing together. Many different dishes are served to guests, including several kinds of soup, accompanied by lots of sticky white rice. Noodles symbolize long life. The groom's father may toss red dates towards the bride, symbolizing his hopes for many grandchildren.

Have fun and keep cooking!

## Apple Slaw

### Ingredients

- 1 Granny Smith apple, cored and cut into thin sticks
- 2 tsp lemon juice
- 2 tsp olive oil
- 2 tsp maple syrup
- 1 green onion, sliced thin
- 1 tbsp slivered red onion



mix with lemon juice to prevent browning.

Mix in other ingredients

Do not prepare too far in advance of serving, as apple will soften and discolor.

### Method

Immediately upon cutting up apple,

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