

Lori decides to give readers an oldie but a goodie

What is with the weather? For the first time in 15 years, I decided to strap a pair of downhill skis to my feet and there is no snow.

I broke the bank and purchased two new winter coats to keep me warm and cosy on those cold winter mornings and it's not cold!

I've got all kinds of yummy winter meals floating around in my head, waiting to put in the paper for you, but the temperature is all wrong—I'd be better off writing barbecue recipes.

Of course, now that I have actually put fingers to keyboard on this particular topic, there will be a gigantic snowstorm before this edition hits the stands and you'll all wonder what the heck I'm talking about!

So, since I have no idea what kind of weather we will have, I'm going to give you an all year round favourite—butter tarts. Perfect for cosy winter nights by the fire with a cup of tea and just as perfect in the blazing sun on a blanket with a picnic.

You will note in the filling portion of the recipe, there is a couple of tablespoons of flour listed as optional. Some people like really runny, drip-on-your-shirt type

butter tarts.

Others prefer a quite solid filling.

I like them somewhere in the middle. I have enough trouble not spilling my lunch on my blouse without a really runny butter tart to help, but I don't like them solid.

So, this quantity of flour in the filling should give you a middle of the road filling. But adjust the filling to suit your needs—more flour makes them more solid, less flour (or none) makes them runny.

You must be very careful with butter tarts. You must only fill them two thirds of the way full, as the recipe says. If you fill them any fuller, the filling will boil over before the pastry cooks and you will be left with a pastry shell and only a dribble of filling left inside.

You also have to be careful of the temperature. You don't want the oven so hot that the pastry burns on the edges before the entire tart is cooked. Also, cook them on the middle rack of the oven—and for heaven's sake, put a baking sheet under the muffin

What's cookin'

**Lori Gysel
Gerry Kentner**



tin, just in case you do get a boil over. You don't want to be cleaning the oven all night long!

If you like a liqueur flavour to your food, you can soak the raisins in warmed-up rum, amaretto, cointreau or other liqueur of your choice instead of boiling water. If this is the case, once the raisins are soft, you must still drain them before putting them in the tart shells. What happens to the leftover liqueur at that point is at the discretion of the cook!

The funny part about the butter tarts is that I had baked up a batch at work a couple of weeks ago for a class I was teaching and they looked so good I thought I should make some at home. But my catering days are never far behind me and I still have trouble cooking small quantities. I only

know how to make big batches of food. So, I whipped up a few little tarts for the four of us. Well, okay, they weren't so little and there were 36 of them.

So many, as a matter of fact that I ran out of raisins and had to start using pecans. Then I ran out of pecans and switched to cherries. Anyhow, I thought, never fear, I will take some over to the neighbour's house tomorrow. Well, tomorrow came and tomorrow went, but the tarts stayed. We ate all 36 in a few short days. Oops. So, you've got fair warning now—if you make them—they are highly addictive. It is impossible to eat only one and downright difficult to stop at two. Be careful!

Have fun and keep cooking!

**See Butter Tarts
recipe on pg. 27**

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The Regional Municipality of Halton

PUBLIC NOTICE

ALTERATIONS TO VARIOUS REGIONAL ROADS CITY OF BURLINGTON TOWN OF HALTON HILLS

The Planning and Public Works Committee for the Regional Municipality of Halton proposes at its meeting on Wednesday, February 22, 2006 at 9:30 a.m. to recommend to Regional Council at its meeting of Wednesday, March 1, 2006 at 9:30 a.m. to pass a By-law for the alterations to various Regional roads in the City of Burlington and Town of Halton Hills.

Construction drawings showing the works may be reviewed at the Planning & Public Works Department, Halton Regional Centre, 1151 Bronte Road, Oakville.

ROAD IMPROVEMENT LOCATIONS CITY OF BURLINGTON/TOWN OF HALTON HILLS

Location	Road Improvements	Developer	Status
Dundas Street (Regional Road 5) just east of Appleby Line (Regional Road 20)	Right turn lane	Redcliff	Proposed
Appleby Line (Regional Road 20) at signalized access south of Dundas Street (Regional Road 5)	Southbound left turn & Northbound right turn lane & Traffic signals (temporary)	Redcliff	Proposed
Appleby Line (Regional Road 20) Taper just south of Upper Middle Road	Southbound right turn taper	Torgan	Proposed
Dundas Street (Regional Road 5) at Millcroft Park Drive	North leg construction (eastbound left-turn lane, westbound right turn lane, traffic signals)	Multinational	Proposed
Dundas Street (Regional Road 5) at Street "E" (between Millcroft Park Drive & Berwick Drive)	Paved shoulder	Monarch	Built
Steeles Avenue (Regional Road 8) at Fifth Line (realigned)	Eastbound left-turn lane	First Gulf	Built
Appleby Line (Regional Road 20) at Street "A" (north of Dundas Street)	West leg intersection construction	Emery	Proposed
Appleby Line (Regional Road 20) at Street "B" (north of Dundas Street)	West leg intersection construction	Emery	Proposed

For further information, or to arrange an appointment to review the construction drawings, please contact Mr. Matt Krusto, Transportation Co-ordinator at extension 7225.

Toll Free: 1-866-4HALTON (1-866-442-5866)

Email: matt.krusto@halton.ca

Peter M. Crockett, P. Eng.,
Commissioner of Planning and Public Works

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