

Lori's stream-of-consciousness on packing the perfect picnic

It's the long weekend! It's time to pack your cooler and head somewhere fun— even if it is an afternoon of fun and not a whole weekend.

So, what are you going to pack? Well, as you know, Gerry and I are the queens of the quick picnic and being August now, we've probably rustled up at least a dozen or more picnics each so far this summer- maybe more.

As soon as someone says 'let's go somewhere', Gerry and I both haul some butt into the kitchen and throw some food in a cooler.

My family has actually perfected the PPP (picnic-packing procedure). As soon as the decision is made, Alex runs and fills the bottom of the ever-ready cooler with cold drinks from the fridge. Michael runs off for non-food related items like blanket, towels, books, etc. Olivier fetches important things like wallets, purses, sunglasses and opens up the car. While I head to the kitchen and start whipping things onto the counter for lunch.

So, what are you going to put in there? You've got 10 minutes and no time for additional shopping or recipe hunting. If you are anything like me, there is a conversation going on in your mind— some of it may even escape for others to hear, but it's only meant for your own benefit. Too bad if everyone thinks you're crazy!

Mine would sound something like this:

'Hmmm' (open fridge) 'Good Lord, when was the last time I cleaned the fridge? Is there any cleaner in the cupboard— oh, wait a minute, I'm supposed to be packing a picnic. (Immediately put pot of eggs on to boil— they will be ready by the time the rest of the picnic is packed.) 'Kielbasa or polish sausage— good. Canned salmon or tuna— yep. Okay, enough protein.

Now, veggies— lettuce from garden? No, too delicate and don't feel like making salad dressing. Baby cucumbers and tomatoes— check. Fruit— we've got apricots, plums and cherries, some of each is great. Oh, better wash that first. What would I do without Ziploc bags— whoever invented these things, must have made a mint! I wonder if it was a woman or a man who came up with the idea— must have been a woman.

Oops, sidetracked again— okay back to the picnic.

**Lori
Gysel
&
Gerry
Kentner**



What about the carbs? Cold potatoes left from last night? Maybe not today. Fresh bread would be excellent. No bread. Well, don't feel like wasting time at the store, so how about some crackers or melba toast— perfect.

Now we need snacks— peanuts in the shell or chips or wasabi peas or something salty. Cool— we have the peanuts. I remember eating peanuts

like this and an entire basket of cherries in the back seat of my parent's Country Squire station wagon when Stephanie and I were about 8 and 5. We were singing at the top of our lungs to *The Sound of Music* sound track on an 8-track tape, of course. Windows down and on our way home from Niagara. What a great day that was.

Oh, better get back to the present. Throw in a stack of plastic plates, cutlery, a few paper towels, a couple of tea towels, plastic bag for garbage, can opener for salmon, knife for tomatoes, and we're done. Everything goes in the cooler— cold stuff on the bottom with ice or ice packs and then dry stuff on top.

We're off. I wonder if they sell *The Sound of Music* sound track on CD these days? '

Have fun and keep cooking!

(Lori and Gerry can be reached at whatscookin@independentfreepress.com)

Cheese and Tomato Flan

Ingredients

- 3 sheets phyllo pastry
- 1/4 cup butter, melted
- 1/3 cup Dijon mustard
- 3 oz mozzarella, thinly sliced
- 3 oz fontina cheese, thinly sliced
- 2-3 tomatoes, thinly sliced
- 1 large clove garlic, minced
- 2 tbsp chopped fresh oregano
- 2 tbsp olive oil
- salt and pepper

Method

Cut each sheet of phyllo in half, crosswise. Lay one half on a tea towel, keeping remaining halves covered with damp towel.

Brush the exposed sheet with melted butter.

Place another sheet over the first, making sure edges are not perfectly aligned.

Brush with 1 tbsp of the mustard.

Roughly layer remaining sheets, alternat-



ing butter and mustard and ending with mustard.

Gently lift onto flan form. Fold phyllo edges under to create ruffled effect.

Cover with a layer of mozzarella and fontina cheese. Arrange tomato slices on top. Sprinkle with garlic, oregano and olive oil. Season with salt and pepper.

Bake 35-40 minutes in a 375 F degree oven.

United Way offers new fundraising workshop

United Way of Halton Hills presents *Fundraising 101—Where to begin when establishing or expanding a fundraising program*, on Thursday, August 24.

In this half-day morning workshop, participants will learn about fundraising basics and what needs to be in place in order to implement a successful fundraising/resource development program.

The program, offered at St. John's United Church in Georgetown, will be led by Cay Nadon of Georgetown, a highly sought-after

fund-raising professional who is a wealth of information. With 19 years experience in the non-profit sector. Nadon taught the inaugural Annual Giving Program at Georgian College and has worked locally with the United Way of Halton Hills, Bennett Health Care Centre, and Georgetown Hospital Foundation, among many others.

The workshop will run for approximately three hours and lunch will be included. Cost is only \$10.

To register e-mail your name and the organization you will be representing before Friday, August 11 to unitedwayhh@bellnet.ca.

Payment will be taken the day of the event (cash only please).



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