

Acton church hosts community Christmas dinner

A group of friends are busy planning for the fourth annual Community Christmas Dinner, which takes place at Beth-El Christian Reformed Church in Acton at 1:30 p.m. on Christmas Day.

In past years most of the dinner has been provided by members of our community who shared samples of their excellent cooking skills such as dish of potatoes or vegetables. The dinner was also supported by persons willing to set up, serve or help with clean up. Many of these people also joined in eating the meal with us. All had a good time.

Anyone looking for something to do on Christmas Day is invited to join the festivities.

If you are interested in coming, please RSVP Ann at 519-853-3687 or if you wish to donate a food item for the meal, contact Paulette, 519-853-1047.

...and so is Glen's St. Alban's Church

For those who are alone on Christmas Day at 1 p.m., St. Alban the Martyr Anglican Church, 537 Main St. in Glen Williams is holding a Christmas Day dinner. It's free of charge. Please call the church office to make a reservation, 905-877-8323. Transportation is available.

Tourtiere is traditional dish that has many variations

Everyone is entitled to their opinion—whether we are talking stuffing ingredients, how to make gravy, whether to roast the bird right side up or upside down or the merits of deep frying the bird. And the ingredients of tourtiere are no exception to the rule.

I've researched several recipes and they do all have some common features. The meat is ground. There is always some kind of combo of sweet and savoury spices, there is always bread crumbs, potato or crackers in the recipe to absorb the fat from the meat and help provide body to the pie and the pie is always encased in some kind of pastry.

However the type of meat varies greatly from recipe to recipe. One recipe even says that a traditional tourtiere is a game pie which originally got its name from the stock dove (tourte). The stock dove resembled the partridge and is now extinct. But at one time, the stock dove was a pest to farmers, as it ate constantly and was a threat to crops. So, farmers killed the birds and ate their bounty. Apparently, once stock doves became extinct, the pie carried on, using a combination of other game meats to replace the birds.

I believe today's recipe comes from my good friend, Ruth Carter. I say I believe it is hers because it has been a very long time since I've been able to eat one of her tourtières and I will never have the chance again, as Ruth is no longer with us. I've had this recipe for years and I never did mark where it came from, but I think she was the source.

I was no stranger to meat pies as my mom (Gerry) is one of the meanest meat-pie makers in the west. However, I was introduced to tourtiere in my teens when I was first invited to spend Christmas Eve with Ruth's family.

Speaking of giving credit for recipes, last week we published the poached pears with cranberry reduction and I completely forgot to mention that

Lori Gysel
&
Gerry
Kentner



the idea for that recipe came from my girlfriend, Jill Farrington. I did remember to phone her and apologize for the slip, but I wanted to make sure you all knew what a great cook Jill is too!

As the festive time is now on our doorstep, Gerry and I would like to take this opportunity to wish you and your families a wonderful Christmas.

Have fun and keep cooking!

Tourtiere

Pastry ingredients

- 2 cups cake and pastry flour
- 1/4 tsp salt
- 1 cup shortening
- 2-3 tbsp cold water



Method (pastry)

Add salt to flour and blend in shortening with a pastry blender or 2 knives. Even blend in with your hands, using a gentle touch. Sprinkle in water slowly and mix only until pastry comes together. You can add another dash of water if necessary. The pastry should not be sticky at all. Do not overwork the pastry. This seems to be a common problem with pastry makers. This causes the pastry to become tough and shrink.

Roll the pastry out on a lightly floured counter. Line bottom of 9" pie dish. Roll and cut a piece appropriate for the top of the pie. Set both aside (cover with a damp tea towel).

Ingredients (filling)

- 2 lbs. lean ground pork

- 1 1/2 cups finely chopped onion
- 1 tsp ginger
- 1/4 tsp cloves
- 1/4 tsp allspice
- 1/2 tsp pepper
- 1 tsp salt
- 1/2 cup water
- 1 cup fine bread crumbs
- 1 egg, slightly beaten
- 1 tsp cold water

Method

Combine meat and spices. Cook over medium heat, breaking up the meat until the pork loses its raw colour. Add one half cup water and simmer for half an hour. Stir in bread crumbs. Allow to cool. Spoon mixture onto the pastry in the pie dish.

Cover with the other piece of pastry. Cut a couple of slashes in the top of the pie. Mix the egg with the 1 tsp cold water and brush the top of the pie.

Bake at 425 F degrees for 15 minutes. Then continue baking at 350 F degrees for approximately 40 more minutes. Allow to cool for 15 minutes before cutting.

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7U139105A	2005 Chevrolet	Aveo LT	13,856	Red	1.6L, auto, air, pwr. grp., keyless, CD	\$14,599	7M141228A	2000 Olds	Alero GL 4 Dr.	47,603	Red	3.4L, auto, keyless, air, ABS, fog, spoiler	\$7,599
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G439	2003 Chevrolet	Cavalier VLX	62,049	Silverleaf	2.2L, auto, keyless, PW, spoiler, CD, tilt, keyless	\$9,999	G406	2006 Chevrolet	Uplander LS EXT	42,085	Red	3.5L, auto, rear, air, keyless, Onstar	\$19,389
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G445	2006 Buick	Lucerne CX	24,125	White	3.8L, auto, keyless, ABS, Onstar, CD	\$16,499	4480	2004 GMC	Envoy SLT	24,698	Blue	4.2L, auto, leather, roof, boards	\$26,999
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G432	2005 Toyota	Malibu Maxx	42,609	Driftwood	3.5L, auto, air, ABS, alum whls., CD	\$16,499	G419	2003 Chevrolet	Blazer LS	51,022	Graphite	4.3L, auto, air, CD, running boards	\$14,259
6K277960A	2005 Chevrolet	Impala	43,251	Grey	3.4L, keyless, 1SA, bench	\$17,599	G418	2003 Chevrolet	Trailblazer LTZ	69,894	Gray	4.2L, auto, running boards, leather, Onstar	\$21,899
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G459	2004 Chevrolet	Epica LS	24,859	Black	2.5L, auto, pw seat, pwr. grp., air	\$23,826							
G444	2003 Pontiac	Gr. AM SE1	45,365	Red	3.4L, auto, pwr. grp, CD, keyless, spoiler	\$11,999							
G458	2003 Olds	Intrigue GLS	93,587	Sandstone	3.5L, auto, leather, roof, spoiler,	\$9,999							

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