


**Humber**  
leaps into **Orangeville**

Full-time programs starting Fall 2007:  
Business Administration  
Business Management  
Police Foundations

Apply Now! [ontariocolleges.ca](http://ontariocolleges.ca)

 **HUMBER**  
Orangeville Campus [orangeville.humber.ca](http://orangeville.humber.ca)



## Wal-Mart aid

Mia Irwin (right) and Joanne Chandler, participants in last year's Weekend to End Breast Cancer, have already begun raising funds for the upcoming run (Sept. 7-9,) and Georgetown Wal-Mart has helped them by matching their fundraising of \$682.62 each. On hand to make the presentation were (from left) Georgetown Wal-Mart Pharmacy Department manager Agnes Jackman and store manager John Divirgilio.

Photo by Ted Brown

# Teaching a cook new tricks

One of the reasons I like my job best is that I am constantly exposed to different chefs and every single time I see one, I learn something new— or at least pick up a trick or tip that I didn't know before. Here are a few I've picked up lately that may help you!

When you are cracking an egg, don't crack it on the edge of a bowl; crack it on a flat surface. If you crack it on the edge of something, then you are forcing the bits of eggshell into the egg— then you are more likely to get bits of eggshell in the food you are cooking.

Dulce de leche is a fabulous and recently very popular ingredient. It is a caramelized milk and sugar combo that is used in cakes, cookies, cheesecakes and much more. It is also delicious on its own— on top of ice cream or spread on a cracker!

The interesting part is that there is a cheater way to make it! All you have to do is take a can of sweetened condensed milk, remove the label and submerge it in a pot of water. Bring to a boil and continue to boil for several hours. Add more water if can becomes exposed. Remove the can at the end and allow to cool. Then open the can and use the dulce de leche inside!

Lori Gysel & Gerry Kentner



When trying to roast vegetables such as potatoes or asparagus, broccoli, etc. in the oven with olive oil, you must allow them to completely dry first or the olive oil and salt will not stick properly. So wash them well in advance and then let them sit to dry on towels before tossing with oil and salt.

Always use unsalted butter when baking. If you don't have unsalted butter on hand, then do not add the extra salt called for in the recipe.

If you are trying to make devilled eggs or egg salad— any recipe where you have to peel the eggs, you will find it easier if the eggs are a bit older. Do not use fresh eggs— use ones that are a few days old because the membrane will separate from the egg much easier after they have been cooked.

Have fun and keep cooking!

## Rosemary Potatoes

### Ingredients

- 2-4 potatoes per person, depending on the size
- coarse salt
- fresh ground black pepper
- fresh rosemary (approximately one stem of rosemary for every 10 small potatoes (more for garnish)
- olive oil to coat

one half tsp dried for every cup of potatoes.

Place the seasoned potatoes on a baking sheet. Bake in a preheated 400 F degree oven for 30 minutes to 1 hour depending on how full your baking sheet is and how large the potatoes are. To test for doneness, pierce the potatoes with a fork— they should be soft on the inside and slightly browned on the outside.

Cook's notes:

1. You can bake these potatoes in the oven partially, allow them to cool enough to handle, then arrange them on a skewer and finish them on the barbecue.

2. You can prepare these potatoes in advance and then just reheat before eating.

3. These potatoes are very nice served room temperature in the summer.



## Investment and retirement planning that comes to you.

I'm an RBC mobile financial planner. I'll work with you to develop a plan that works for you, at a time and place convenient to you. For expertise that's available on your schedule, call me to make an appointment.



**Kathy Quigley**  
Tel: 905-873-1613  
[kathy.quigley@rbc.com](mailto:kathy.quigley@rbc.com)

FIRST > FOR YOU



Financial planning services and investment advice are provided by Royal Mutual Funds Inc. Royal Mutual Funds Inc., RBC Asset Management Inc. and Royal Bank of Canada are separate corporate entities which are affiliated. Royal Mutual Funds Inc. is licensed as a financial services firm in the province of Quebec. Registered trademarks of Royal Bank of Canada. © Royal Bank of Canada 2007.

www.independentfreepress.com