

Get ready for dinner around the summer campfire

It's almost camping time. Some of you have probably been already— but I'm a bit of a suck for the really warm weather.

Funny how the term camping means different things to different people. For some it means a gang of friends, a tent or two, a few hotdogs and a large amount of beer (I've done that— now I like a few more luxuries).

For others it means minimal equipment, lots of dried fruit and nuts and a canoe (yep, I've done that too— ditto on the liking of more luxuries). Maybe for you it means a trailer or boat, some steaks and a couple of good bottles of wine (I'd like to try that— can't afford it).

For me, camping means either a tent or a yurt (if you're not sure what that one is, you'll have to look it up— I'm not telling!). My family and my high school friends (even though we are a long way from having finished high school!) are there. And our pickup truck is jam-packed full of stuff. Sometimes I think we may as well pack the whole house. Why so much stuff? Well, there's four of us, and everyone wants different things. We all want coolers bursting at the seams with good food (more on that soon). I want a really comfortable air mattress to sleep on and a good selection of drinks. I also want to drink my wine out of a real wine glass— not plastic. Both boys want footballs, Frisbees, water games, board games, books, lots of flashlights (for after-dark games of flashlight tag with other kids at the campground). Olivier wants the canoe (well, ok, we all want the canoe) and tools. Olivier and Alex want their dirt bikes. And the list goes on.

But the one thing we all agree on is the good food. I remember when I was a teenager, as long as you packed one bag of chips, per person, per day, that was all that really mattered. Just throw a few hotdogs in the beer cooler and you were all set! Not any more.

So, what do we eat now? Seafood paella,

Lori Gysel & Gerry Kentner



steaks, risotto, homemade burgers, salads, corn cakes, osso bucco, avocado salsa, rice krispie squares, homemade cookies, pie and more. Some of you are thinking— are you serious? Are you for real? Are you nuts? Yes. Yes. A little.

How can you possibly make all that delicious food when camping? Well, prep in advance. The next couple of times you are grocery shopping, buy some ingredients for homemade burgers and a couple of really good meats and marinades. Make them— it won't take long when you are in the kitchen

already— and Ziploc bag them. Then pop them in the freezer. They'll be there waiting for you when you pack to leave camping. Make some homemade cookie dough now. Depending on what type of cookies you make, either freeze the dough in a long log so that you can slice it off later, or form them into little blobs on the cookie sheet and freeze. Then bake them up the morning you are leaving. Make a pie and freeze it— raw— then bake it up the night before you go.

The day before you leave, make up a batch of spicy cornbread. Except, keep all the dry and all the wet ingredients in separate Ziploc bags. When you get to your camping destination, then you can mix the wet and dry together, then instead of baking it— just pour into a pan and fry like pancakes. Eat them as with grilled chicken or some other marinated meat.

Have fun and keep cooking!

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

July 7 entry deadline for garden contest

The Georgetown Horticultural Society invites residents to enter its annual garden contest. Entry forms are available at Foodstuffs in Downtown Georgetown or Hallmark Cards or Johnson Realtors in the Georgetown Market Place. The contest entry deadline is July 7. For details call Barbara, 905-877-5954.

CLNH wants books

Community Living North Halton is in need of books (good condition— hard or soft cover) for their Book Sale fundraiser to occur at Georgetown Farmers Market, Sat. July 12. Please bring donated books to Horizon Packaging at 12 Todd Rd., Georgetown. Proceeds will go to CLNH Drop In Centre.

UCHS needs dog food

UCHS is desperately seeking donations of canned dog food to help feed the masses of dogs that are at the Shelter during this period. Any donations can be dropped off at Global Pet Foods, Georgetown, or the UCHS Thrift Shop on Moore Park Plaza, Georgetown, for the donors' convenience.

Fill Bread Basket's shelves

The Georgetown Bread Basket (food bank) is running low on the following items: canned meat, canned milk, dry cereal, canned tomatoes, canned vegetables, canned fruit, dry soup, canned juice, jams, Cheese Whiz. If you can help, please drop food off at A & P North or South, Canadian Superstore, Food Basics, Price Chopper, and volunteers will get it to the food bank.

Bacon-wrapped shrimp

Ingredients

- 1 lb fresh or frozen raw shrimp (31/40 or 16/20 per pound size)
- 1 lb sliced bacon
- 1/3 cup fruit based barbecue sauce

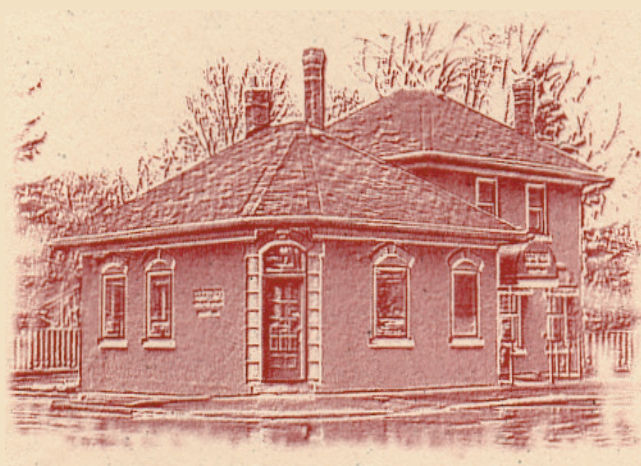
Method

1. Thaw shrimp if frozen and remove shells, leaving tails on.
2. Par cook bacon and drain.
3. For 16/20 shrimp, wrap one piece of bacon around each shrimp. For the smaller size, use one half piece of bacon.
4. Place shrimp on baking sheet and brush one side with barbecue sauce.
5. Bake in a preheated 400 F degree oven for 6-9 minutes.



Cook's notes:

1. These can also be barbecued for great results!
2. Multiple shrimp and bacon can be placed on a skewer and barbecued— this can work as the entrée for your meal or a great topper to a dinner-sized salad!



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