### Crime Stoppers of Halton

## Thief targets KFC

Investigators in Milton seek information that could help solve two forced entries on the same night last month.

During the Wednesday night of September 23, the Kentucky Fried Chicken on Main Street and the Vacuum Store on Main Street near Thompson Road were hit by thieves. Access was gained to KFC through an air-conditioning vent. Once inside, the thief forced open doors to offices and cabinets. After finding some cash, the culprit left through a side door.

The Vacuum Store was entered through an adjoining business. From here the culprit took vacuums, cash, a fax machine and a printe worth \$2,500.

If you have any information that leads to an arrest in this or any other case, you may be eligible for a cash reward of up to \$1,000. Call 1-800-222-TIPS or 825-TIPS.

# FORD EMPLOYEES WELCOME 828-1600

# Try updated Thanksgiving meal

Thanksgiving is one of the rare occasions when families get together to visit and delight in being part of an extended unit.

It's a time to enjoy the bounty of the harvest. From apples and pumpkins to roast pork and turkey, these fall classics put the memories in Thanksgiving — deliciously.

For me, it means a time to prepare these hearty foods, but with a more adventurous touch, a chance to update the old and start a new tradition.

The following is a sample menu for an updated Thanksgiving dinner:

- Barbecue roasted turkey with appleonion stuffing
- Mashed potatoes with parsnips and carrots
- Tossed salad with spinach and mustard greens
- Apple and dried cranberry pie

#### Mashed potatoes with parsnips and carrots

4 lbs potatoes, peeled and cut into 2-

225 Main Street East (Main & Martin St.) Milton



pieces

2 medium carrots, peeled, finely grated 1/4 cup butter

3/4 cup milk

Cook potatoes and parsnips in large pot of boiling water until very tender — about 20 to 30 minutes. Drain. Return potatoes and parsnips to pot. Mash until smooth. Mix in grated carrots. Stir in butter and milk. Add salt and pepper to taste. Transfer to bowl and serve.

#### Apple and dried cranberry pie

A better solution!

Pastry for double crust pie

#### Filling:

1 cup dried cranberries

2/3 cup sugar

3 tbsp all purpose flour

7 cups thinly sliced peeled tart apples

2 tbsp lemon juice 1/4 tsp cinnamon

1/4 tsp nutmeg

Glaze:

1 egg yolk 2 tsp sugar

Preheat oven to 375°F. In a large bowl combine filling ingredients.

Roll out half the pastry on floured surface to 13-inch round. Transfer to a 9-inch pie plate. Spoon in apple-cranberry filling, mounding slightly in the centre. Roll out second half of dough on floured surface to 13-inch round. Drape crust over filling. Trim overhang to one-half inch. Press crust edges together, fold under. Crimp edge. Cut steam vents in centre of pie. Brush top with glaze.

Bake pie until apples are tender and crust is golden, about one hour. Transfer to rack and cool one hour. Serves 8:

A total of 60 community organizations will show what they have to offer at Milton Mall Saturday, Oct. 17.

The Milton Community Open House will feature displays and ongoing demonstrations and will run from 9:30 a.m. to 3

For more information, call Information Milton at 875-4636.



