



excuse us while we change.  
midnight madness, december 19th.



## Prepare this dish in advance

As well as being a wonderful time of the year, Christmas can also be stressful for those who entertain and do the cooking for this festive season.

To ease the pressure, I do as much as I can ahead of time so that I'm organized and relaxed once everyone arrives. I plan the menus and grocery list and then decide how much can be prepared in advance.

This week's recipe is excellent for either a sit-down dinner or a buffet table. You can make it the day before and refrigerate, then either bring back to room temperature before baking or add on additional baking time. It's great the next day reheated or makes a wonderful base for cream of squash soup. Enjoy!

### Squash Casserole

5 1/2 cups butternut squash, cooked and mashed

1/2 cup finely chopped onion

1/2 cup melted butter

1/2 cup breadcrumbs

1 tbsp. sugar

salt and pepper to taste

2 eggs, beaten

Preheat oven to 375 degrees F. Combine cooked squash with onion, 1/4 cup of the melted butter, 1/4 cup of the breadcrumbs, sugar, salt and pepper. Stir in beaten eggs and turn into a greased 1 1/2 quart casserole. Drizzle remaining butter over the top and sprinkle with breadcrumbs. Bake, uncovered for 45 minutes or until centre is set. Serves 8 to 10.

*Reni Tost is a freelance food writer.*

## Tetra Society needs skilled volunteers

The Hamilton-Wentworth chapter of the Tetra Society of North America is urging Miltonians to help create unique products that enrich the lives of people with disabilities.

The non-profit organization depends on the expertise of technologists and skilled craftsmen to break down environmental barriers for adults and children.

The Tetra Society joins volunteers and local community members with disabilities to design and build unique assistive devices. These products give people with disabilities greater independence.

More than 30 chapters of the organization exist across Canada and the U.S. Its members have created assistive aids, communication tools and recreational devices.

Volunteers are comprised of community members with knowledge in skilled trades, engineers, technicians, health professionals, architects, mechanics, and those who are handy around the house.

For more information, call (905) 332-4759, visit [www.tetrasociety.org](http://www.tetrasociety.org) or e-mail [rbaliko@cogeco.ca](mailto:rbaliko@cogeco.ca).

### Change to win.

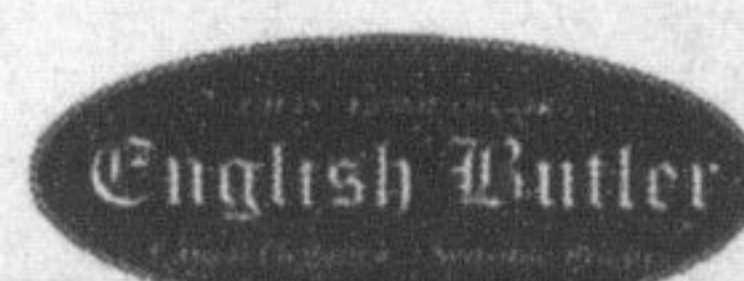
Open until midnight. Need a little more time to get all of the gifts you need? Oakville Place has the brands you want, plus entertainment and a chance to win \$500 in Oakville Place Gift Certificates. Ask our concierge for details. If Santa's helper spots you, you may even take home a free gift!

**Friday, December 19th, 10 a.m. to 12 midnight.**

### Boxing Day Event, December 26, 8 am to 9 pm.

Mall open until 9 pm including The Bay, Sears, Danier Leather, Arlies, Roots and participating stores.

Great Holiday Gift Ideas at the following:



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\*No purchase necessary. PIN-based and international transactions not eligible. Grand Prizes not to exceed \$20,000 CDN and 19 guests each. First Prizes not to exceed \$4,000 CDN and 3 guests each. Starts 11/01/03. Ends 12/31/03. Restrictions apply. See [www.mastercard.ca](http://www.mastercard.ca) for Official Rules and complete details. ©2003 MasterCard International Incorporated. All Rights Reserved.

