

Talented singing duo to perform at church

Two talented and well-known performers will be regaling an audience at Hillcrest United Church Thursday, Oct. 15.

Baritone Daniel Lichti will present Songs of Travel by Ralph Vaughan Williams and will headline the evening. Soprano Virginia Anderson will follow with a variety of musical entertainment to please and delight in this duo recital.

Owen Jones will act as master of ceremonies and Peggy Knapp will do the introductions for the evening, which will begin at 8 p.m.



VIRGINIA ANDERSON



DAN LICHTI

Included in his 1988-89 season is a six-week tour of France and Germany under Hellmuth Rilling.

The Songs of Travel to be performed locally include The Vagabond, Let Beauty Awake, The Roadside Fire, Youth and Love, In Dreams, The Infinite Shining Heavens, Whither Must I Wander? Bright is the Ring of Words, and I Have Trod the Upward and the Downward Slope.

Virginia Anderson was most recently the

winner in the 1987 CNE Music Competition in the Oratorio, Canadian Composer, English Art Song and French Art Song classes. She has a rich, sparkling flexibility which showed particularly well in her recital debut at Heliconian Hall, Toronto in June, 1987.

She has many years of church solo and chorus experience behind her in Toronto and Montreal and is presently a member of the Baroque Ensemble at the Royal Conservatory of Music, Toronto, under the direction of Susan Prior.

He has a reputation as a Bach interpreter and was selected to sing the bass arias from the St. John Passion and the B-Minor Mass during the Bethlehem Bach Festival's 100th anniversary celebration of its first North American performance.

Highlights from last season include Beethoven's Ninth Symphony with the Kitchener-Waterloo Symphony, Elgar's Dream of Gerontius with the Edmonton Symphony Orchestra and the Richard Eaton Singers, and Bach's solo cantata Ich Habe Genug at the Elora Three Centuries Festival.

Her performance will include Sound the Trumpet, Over the Rim of the Moon (a song cycle including Beloved, A Blackbird Singing and Nocturne), and Cuatro Madrigales Amatorios (also a song cycle).

For more information about the concert, call Carol Brownridge at 878-9145.

Handicapped can drop in

A recent survey has indicated a need for a drop-in centre for disabled adults in North Halton.

The survey was prepared by the Physically Handicapped Citizens' Affiliation and sent to approximately 400 adults with special needs. Of the 10 per cent who responded, everyone was in favour of a drop-in centre.

The Recreation Committee for Special Needs - North Halton was subsequently formed to look more closely at filling this need. The committee consists of representatives from the Affiliation, the Town of Halton Hills Parks and Recreation, the Leisure Services Department of the Town of Milton, Acton Social Services, the Victorian Order of Nurses, Friends in Deed, Halton Support Services, and individual handicapped citizens.

Since most of the survey respondents lived in Acton, the new committee searched for a facility in that town that would be wheelchair accessible. They finally selected the Acton Legion Hall for a convenient location.

Long-term goals include weekly programs for adults with special needs, cards, bingo, crafts, movies, darts, special events, and excursions.

On September 13, a busload of 15 passengers travelled to the Royal Botanical Gardens for a day-long workshop on gardening.

Upcoming programs at the Acton Legion Hall will run Wednesdays from 10 a.m. until 3 p.m. Participants can choose to stay for half a day or remain for the entire day, in which case, they should bring a lunch. Coffee and tea will be available.

On October 12, Dave Markham will present



Leisure Link

WITH ESTHER CALDWELL

a leathercraft workshop. All materials will be supplied and each person will be able to craft a leather key fob to take home.

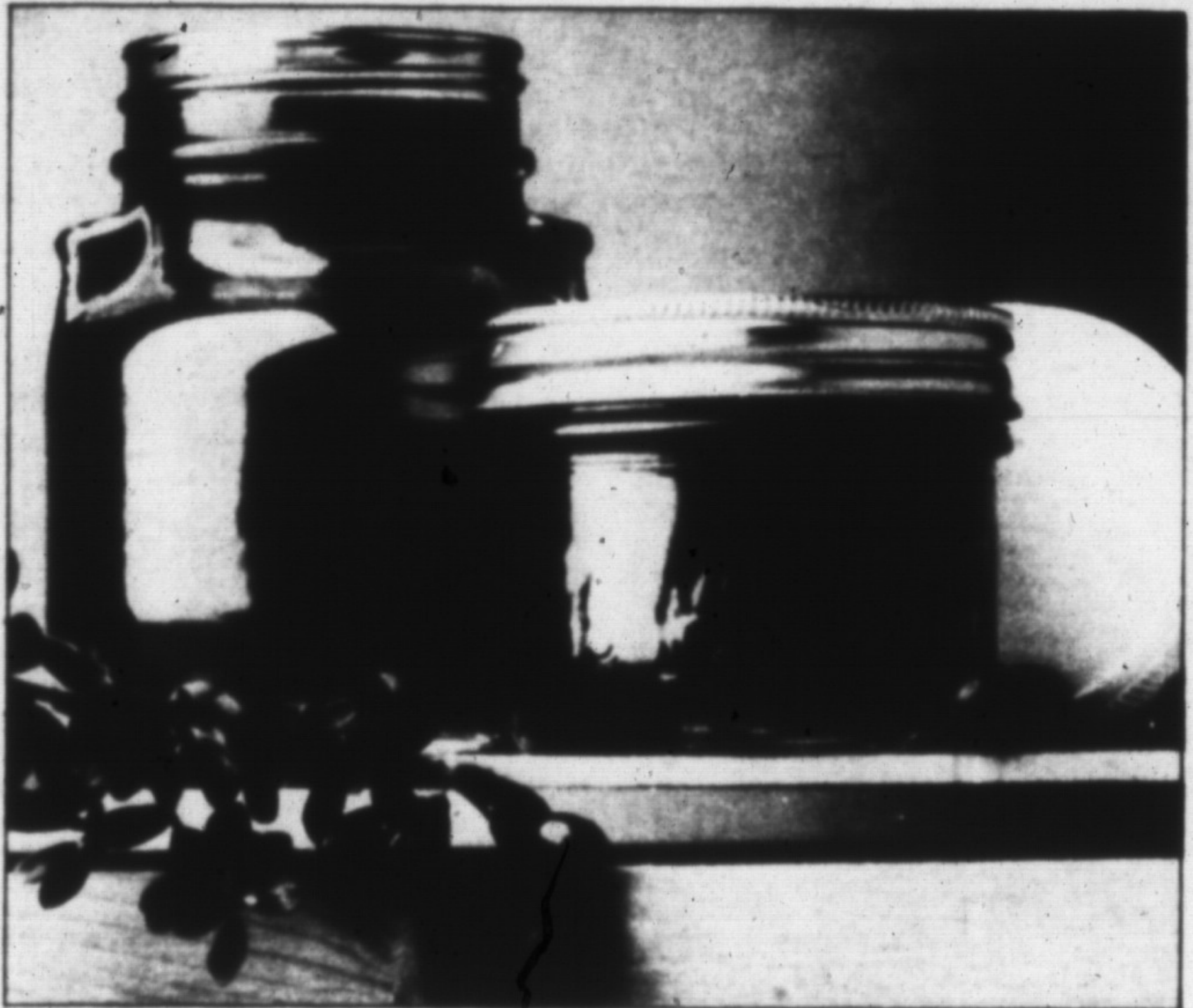
At the Christmas craft workshop on November 9, a variety of crafts will be demonstrated and participants will make small gifts and tree ornaments. A Christmas party is planned for December 14.

For information on getting involved in the programs, call Bonnie Ward at 878-7211, extension 181 or committee chairperson Shirley Raszewski at 875-1531.

And talking about Christmas, the Santa Claus Parade is scheduled for Sunday, Nov. 20 at 2 p.m. The theme is "Old-Tyme Christmas". Citizens are invited to enter theme floats or non-theme ones. Call Judy Howard at 878-7211, extension 186 for more information. Judy would also appreciate hearing from people who would like to sponsor one of the many bands that will be playing in the parade.

The six-week-long Christmas craft workshop starting on Tuesday, Oct. 4 may be just the place for you to create original gifts. The classes start at 6:30 p.m. and 8:30 p.m. in the Community Room at the John Tonelli Sports Centre. The course fee is \$25 and you can pre-register at the Leisure Services Department.

Recipe File



Cranberry ketchup, as it is known in some circles, is an ideal condiment which adds a sweet and sour flavour.

Cranberry condiment adds zest to meals

Known as sassamanesh to native Indians, cranberries were among the agreeable things early settlers found in the New World. While cranberry relish is traditional at holiday meals today, restricting these tart, colourful berries to such limited use is a shame. Economical cranberries found in your produce counter are great made into a zesty sauce and preserved in jars for use throughout the year.

Known as cranberry ketchup in some circles where it was made to serve with game, Cranberry Condiment makes a wonderful addition to a cook's repertoire of homemade specialties. The zesty, maroon-coloured sauce wakes up roasted poultry and meat entrees, it enlivens reheated leftover meats and is a wonderful sweet-sour complement to pork and lamb.

The recipe is simple enough for beginner cooks who wish to indulge in home canning as an occasional hobby. Once your friends taste Cranberry Condiment, jars of this sauce will become sought-after gifts.

CRANBERRY CONDIMENT

- 3 lbs. (1.4 kg) cranberries (11 cups)
 - 2 cups finely chopped onion
 - 3 cloves (1 tbsp.) garlic, finely chopped
 - 1 1/2 cups water
 - 1 cup white vinegar
 - 3 cups lightly packed brown sugar
 - 2 tsp. dry mustard
 - 1 tsp. EACH — ground cloves, salt, pepper
 - 1/2 tsp. EACH — ground allspice, cayenne pepper
- Wash and stem cranberries; drain. In a large stainless steel or enamel saucepan, combine cranberries, onion, garlic and water. Cook over medium heat about 10 minutes or until cranberries are soft. Pour mixture through a dampened cheesecloth sieve. Use back of spoon and squeeze cloth to force as much mixture as possible through sieve.
- Return sieved mixture to saucepan; stir in remaining ingredients and bring to a boil; reduce heat and simmer 45 minutes or until thick.

- Fill boiling water canner with hot water. Place 2 pint (500 mL) or 4 half-pint (250 mL) mason jars in canner. Cover, bring water to a boil; boil at least 15 minutes to sterilize jars.
- Place Bernardin Snap Lids in boiling water; boil 5 minutes to soften sealing compound.

- Ladle cranberry mixture into a hot jar to within 1/4-inch of top rim (head space). Remove air bubbles by sliding rubber spatula between glass and food; readjust head space to 1/4-inch. Wipe jar rim removing any stickiness. Centre Snap Lid on jar; apply screw band just until fingertip tight. Place jar in canner. Repeat for remaining cranberry mixture.

- Cover canner; return water to a boil; process 10 minutes for half pint (250 mL) or pint (500 mL) jars. Cool 24 hours. Check jar seal (sealed lids curve downward). Remove screw band. Wipe jars, label and store in a cool, dark place.
- Makes 4 half-pint (250 mL) or 2 pint (500 mL) jars.

Canning Tips

New plastic storage lids for standard size (70 mm) mason jars are now available from Bernardin, one of Canada's leading producers of home canning supplies.

The white plastic storage lids are ideal to use on freezer jams as they eliminate flavour and aroma transfer from other frozen foods. The plastic lids also make great covers for storing home canned foods in the refrigerator after the Snap Lid vacuum seal has been broken. Be sure to include one with gifts of your home canned specialties.

Plastic storage lids cannot, however, be used in heat processing (boiling water canner). They do not form an air-tight seal. For heat processing followed by room temperature storage, use two-piece metal lids, then substitute the plastic storage lid after the jar has been opened.

HOME IMPROVEMENT SHOW

SEPT. 25-OCT. 1, 1988

GREAT IDEAS FOR FALL HOME IMPROVEMENTS

55 Ontario St.

Mon.-Fri. 10:00 a.m.-9:30 p.m.; Sat. 9:30 p.m.-6:30 p.m.

MILTON MALL