

Dateline

Dateline is a free listing for local non-profit community groups to promote their events for the coming week. It's published in Thursday's paper only.

7:30 to 10 p.m. The cost is \$2.50. For more information, call (905) 875-1681. **Pickleball** is held at the Milton Leisure Centre from 1 to 2:45 p.m. The cost is \$3.75. For more information, call (905) 878-7946.

Wednesday July 10

The **Royal Canadian Sea Cadet Corps Chaudiere**, a youth program for boys and girls aged 12 to 18 years, meets at 6:15 p.m. at the Milton Fair Grounds, Building 3, on Robert Street. For more information, call (905) 875-1400 and leave a message.

The **Milton chapter of BNI** meets at the Sunrise Cafe from 7 to 8:30 a.m. and visitors are welcome. For more information or a reservation to attend, call Heidi Cherry at (416) 580-7507.

Milton District Hospital holds a **one-on-one breastfeeding clinic** with a certified lactation consultant from noon to 4 p.m. To make an appointment, call Jill Hicks at (905) 878-2383, ext. 7610.

The Milton Seniors' Activity Centre, 500 Childs Dr., holds **Snooker League** from 9 a.m. to noon, **Craft Club** from 9 a.m. to noon, **Contract Bridge** from 9:15 to 11:30 a.m., **Billiards**

from noon to 9 p.m., **Canasta** from 1:30 to 3:30 p.m. and **Bingo** from 7 to 9 p.m. Each activity costs \$2 for members and \$4.25 for non-members. For more information, call the seniors' centre at (905) 875-1681. The Weekly Summer Barbecue is open at noon to the public and features a meal deal for \$8. Visit the reception desk to sign up or phone in your order to the centre by Monday. **Volleyball** is held at the Milton Leisure Centre from 12:30 to 2:30 p.m. The cost is \$3.75. For more information, call the leisure centre at (905) 878-7946.

Thursday July 11

The Deck youth drop-in centre, 900 Nipissing Rd., is open from 4 to 9:45 p.m. for all ages. Visit www.yfcmilton.com.

Milton District Hospital holds a **one-on-one breastfeeding clinic** with a certified lactation consultant from 6 to 9 p.m. To make an appointment, call Jill Hicks at (905) 878-2383, ext. 7610.

Indoor Lawn Bowling is played from 1 to 3 p.m. at the Milton Soccer Centre, 821 Main St. E. Pay as you go for \$7. Novice training is provided by members of the Milton Lawn Bowl-

ing Association. The Milton Seniors' Activity Centre, 500 Childs Dr., holds **Snooker League** from 9 a.m. to noon, **Walking Club** from 9:30 a.m. to noon, **Guitar Club** from 9 to 10:30 a.m., **Book Club** from 11 a.m. to noon, **Billiards** from noon to 9 p.m., **Bid Euchre** from 1:30 to 4 p.m., **Clogging** from 2 to 3 p.m. and **Table Tennis** from 7 to 9 p.m. Each activity costs \$2 for members and \$4.25 for non-members. For more information, call (905) 875-1681.

Friday July 12

The Deck youth drop-in centre, 900 Nipissing Rd., is open from 3 to 10:45 p.m. for all ages with parental permission to stay late required for kids in Grades 6 to 8. Visit www.yfcmilton.com.

Milton District Hospital holds a **drop-in breastfeeding group** with a certified lactation consultant from 10 to 11:30 a.m. at Our Lady of Victory School, 540 Commercial St., with information shared and babies weighed. For women and babies only. Call Jill Hicks at (905) 878-2383, ext. 7610.

The Milton Seniors' Activity Centre, 500 Childs Dr., holds **Snooker League** from 9 a.m. to

noon, **Contract Bridge** from 9 a.m. to noon, **Drop-in Tai Chi** from 9:30 to 11 a.m., **Bingo** from 9:30 a.m. to noon, and **CyberCafé** from 1 to 3 p.m. Each activity costs \$2 for members and \$4.25 for non-members. **Evening Bid Euchre** takes place at the Nassagaweya Tennis Club from 7:30 to 10 p.m. The cost is \$3. For more information, call (905) 875-1681.

Saturday July 13

The **Escarpment Prayer Walk** is held in a local park for those seeking time and spiritual refreshment. Meet at St. George's Anglican Church, 7051 Guelph Line at Derry Road, at 9:30 a.m. All are welcome. The cost is \$10 for park admission and refreshments. For information, go to www.escarpmentchurch.com.

Indoor drop-in soccer is held at the Milton Soccer Centre, 821 Main St. E., for ages 12 to 14 from 7 to 8 p.m. for \$5; ages 15 to 17 from 8 to 9 p.m. for \$5; and adults from 9 to 10:30 p.m. for \$7.

The Milton Seniors' Activity Centre, 500 Childs Dr., holds **Billiards** from 1 to 3 p.m., and **Table Tennis** from 1 to 3 p.m. The cost is \$2 for members and \$4.25 for non-members. For more information, call (905) 875-1681.

The Hamilton Spectator



Go Cooking

Salute to Summer July-August 2013

Enjoy an intimate evening in our state-of-the-art kitchen, and watch one of the area's leading chefs prepare a delicious custom menu before your eyes, with each course perfectly paired with a wine sampling, hand-picked by our professional sommelier. Let mouth-watering sensations soothe your most treasured memories and emotions. Food and beverage enthusiasts will find a taste for every palate as Go Cooking celebrates summer with an exciting lineup of our popular Chef's Table evenings. Learning never tasted so good!

A TASTE OF BURLINGTON PARTNERSHIP*

The Summer 2013 Chef's Table lineup includes a selection of restaurants featured in A Taste of Burlington, an initiative of Tourism Burlington, Akkenhot B&A, Burlington Downtown and local restaurants to promote Burlington's many fine eateries. Get a sneak peak in the Go Cooking kitchen at some of the participants in the summer program, who will celebrate A Taste of Burlington by offering pre-fixe lunch and/or dinner menus in their restaurants to offer food enthusiasts a wide variety of culinary experiences and cuisines.

*SUMMER FAVOURITES

With Adam MacKay, Executive Chef, Paradise, Burlington
Monday, July 8, 2013 7:00-9:00 p.m.

Plan to visit memories of another time with this evening's experience. Adam will awaken your palate with a unique take on the traditional opening salad - an amazing red wine poached pear salad. A savoury entrée of pan-seared Rainbow Trout over quinoa salad will take you back to the cottage at dinner time after a day of fishing. Remembering the sunset, Adam will close the evening with a tangy and delicious lemon cheesecake. Potential allergens (not dairy, fish, and shellfish)

*SUMMER INDULGENCE

With Brandon Ashby, Head Chef, West Plains Bistro, Burlington
Tuesday, July 16, 2013 7:00-9:00 p.m.

Brandon takes you on a tasting journey starting with white wine-steamed clams, served with shallot parsley caper butter. Savour an inspired dish of sea scallops in lemon and lavender honey butter with chive risotto and steamed vegetables. Your final indulgence is a light and tantalizing lemon mousse in a phyllo cup with fresh berries and a hint of mint. Potential allergens (dairy and shellfish)

*LOCAVORE LOVERS

With Tobias Puhl-Weary, Owner/Chef, Red Canoe Bistro, Burlington
Tuesday, July 23, 2013 7:00-9:00 p.m.

Tobias celebrates our local bounty from the garden, opening with fresh heirloom tomato and blue Benedictine salad, paired with pickled shallots and a sweet basil purée. With your taste buds still savouring the opening, the main dish of steelhead trout moussade, garnished with roast garlic, sweet pepper and chive tapenade, over quinoa pilaf will be sure to impress. A French-inspired summer berry clafoutis with late harvest Vidal Quantilly cream will nicely finish your evening.

*ITALIA DEL GUSTO

With Michael Stauffer, Executive Chef, Celli's Osteria, Burlington
Wednesday, July 31, 2013 7:00-9:00 p.m.

Prepare for a whirlwind trip from southern to northern Italy with Michael's menu. Begin in the south with summer Risotto with Sicilian eggplant, baby zucchini and fennel topped with Pecorino Romano cheese. Next, Northern Italian style veal saltimbocca, prepared with preserved lemon brown butter, sage and chili roasted rapini. Finish your journey south again with Sicilian cannoli "strata" with local strawberry compote, pistachios and mascarpone cream. Dèlicieux!

*AN UNEXPECTED JOURNEY

With Will Edsall, Executive Chef, Queens Head, Burlington
Monday, July 29, 2013 7:00-9:00 p.m.

Will takes you on an exotic journey with the creative use of local fare. You will start your evening with local vegetable phyllo pastries, bursting with fresh Ontario sweet potato, spinach and red pepper and a dip of honey thyme. Enjoy rich and savoury spaghetti squash Bolognese with flow do late mozzarella and sweet basil. You will be amazed and sated with the fresh of summer berry Napoleón with Madagascar vanilla gelato.

DISTINCTIVE DINING

With Sharon Rocchi, Culinary Program Manager, Ronald McDonald House Hamilton
Tuesday, August 20, 2013 7:00-9:00 p.m.

Sharon Rocchi's love of food shines through with her offerings for a late summer evening. Who said lasagna has to have noodles? You will discover noodle-less tomato lasagna with crispy quail and pascetta chips served with basil chamichurri and balsamic glaze. Sharon follows with seared and roasted flank steak, topped with lobster and mushroom sauce accompanied with porcetta and shallot-crusted potato. Cap off this evening of distinction with chocolate and bourbon terrine with maple banana butter sauce and a mini poached pear. Truly a unique evening of tasting experiences!

CLASSIQUE CUISINE

With Fraser MacFarlane - Owner/Executive Chef, Quatrefoil Restaurant, Dundas
Tuesday, August 27th, 2013 7:00-9:00 p.m.

Escape to France with a group of dining in Paris. Start your hour with rich and savoury seared sea scallop summer corn chowder with cheese, chorizo and sweet pepper crustin. Next, enjoy confit duck leg complemented by

corn risotto, mustard and cherry mustard. Your excursion ends with delicious caramel poached pineapple wrapped in sweet pastry crust, cashews, caramelized white chocolate and topped with decadent coconut ice cream.
Bon Appetit!

CHEF'S TABLE EVENINGS

Series Pricing
\$55* per seat
\$50* per seat for Spectator subscribers

CREATIVE KITCHEN CLASSES

Join local culinary experts as they demonstrate kitchen skills and techniques during informal daytime sessions in the Go Cooking kitchen. Small samples are served along with light refreshments.

BUTCHERING & BACKYARD BARBEQUING!

Wednesday, July 17, 2013 1:00 - 2:30 p.m.

With William Wallace, C.C.C., Corporate Chef/ Business Development, TMF Foods
William brings his 30+ years experience in all manner of restaurant businesses - from national chain hotels to multi-unit dining concepts in every role from dishwasher to Chef - to our patio. In this session, William focuses on his expertise in butchery and passes on his secrets to prepare the best in BBQ favourites including: pork back ribs, pork side ribs, beef short ribs, beef brisket on herb foccaccia, and even BBQ sauce!

ISLAND GRILL - A TASTE OF THE CARIBBEAN POT.COM!

Wednesday, August 21, 2013 1:00 - 2:30 p.m.

With Chris De La Rosa, Owner, CaribbeanPot.com, Hamilton
Looking for a staycation? Go Cooking brings the Caribbean to you for an afternoon on our outdoor patio. From a small village in the Caribbean to an international audience, Chris shares his passion for island cuisine with our Go Cooking guests - starting with his take on Caribbean "bruschetta" - fresh avocado/mango salad served on a grilled olive oiled French stick. Enjoy marinated chicken drumsticks, wrapped in bacon and basted with tamarind BBQ sauce, served with a classic version of enhanced baked mac & cheese. Where would a Caribbean menu be without rum? Finish with grilled fresh juicy pineapple with brown sugar/rum sauce on top of Coconut Cream ice cream.

Price \$30* per seat
\$25* per seat for Spectator subscribers

Reserve your spot online at

gocooking.ca



*All registration fees subject to HST. Full payment required to reserve seat. We accept VISA, MasterCard and American Express.

Please note any known food allergies at time of registration. Sorry, no refunds or exchanges.

All Go Cooking events are located at The Hamilton Spectator, 44 Frid Street, Hamilton