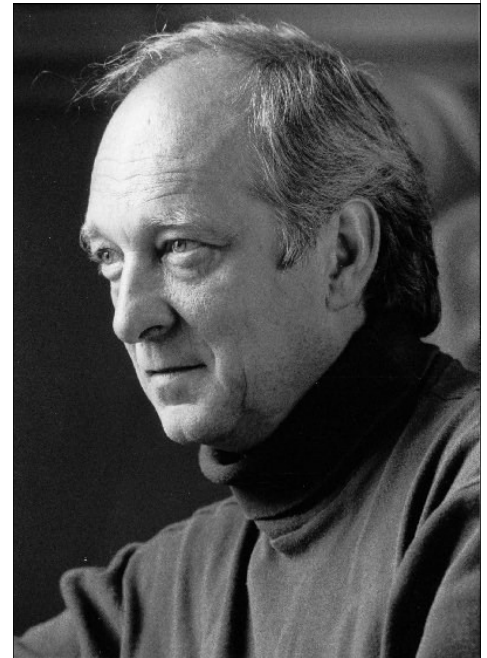


# The Kerosene Lamp Concert Series presents *The Maestro Meets Mozart*

The Kerosene Lamp Concert Series will present an evening of Mozart music with the Conductor of the Kingston Symphony on Sunday, June 8 at 8:00 p.m. at the historic Black River Chapel.

Glen Fast, the Music Director of the Kingston Symphony puts down his baton and picks up a flute for an evening of Mozart quartet music for flute and strings. Tickets are \$20.00 and are available by phoning Bernie at 613-476-6143 or at Hicks General Store in Milford.

Angeline's Restaurant Inn and Spa in Bloomfield is offering a special package for folks who would like to make it a special dinner theatre experience that evening. For \$55.00 per person you get a three course dinner and tickets to the Mozart show. For dinner reservations please phone Angeline's at 613-393-3301.



## Vicki's Veggies

We still have  
some Heirloom Tomatoes  
Plants, Basil, Parsley, Hot Peppers, Nut  
Trees and Everbearing Raspberry  
and Strawberry plants.

We would like to donate Heirloom Tomato  
Seedlings to any young 4H members who  
are growing their own gardens. Give us a  
call if you know someone interested.

Inquire 613-476-7241 Vicki Emlaw & Tim Noxon  
81 Morrison Pt Rd RR#2 Milford ON KOK 2P0

### Green Peamole

- 2 cups fresh or frozen green peas
- 2 Tbs. olive or hemp oil
- 1 lemon, juiced
- 2 garlic clove or as many as you like
- 1/4 tsp. Celtic sea salt or to taste
- 1 tsp. dulse or kelp powder
- 1/4 cup ground white sesame seeds  
(grind in your coffee grinder)
- or 2 Tbs. tahini
- 1 tsp. freshly ground cumin

Blend all ingredients in a food processor. If you use frozen peas, allow them to defrost for an hour or two depending on amounts used.

Serve with flax crackers or crackers of your choice or veggio dips.

This is a very quick dip to make. Make sure you always have frozen peas in the freezer.

- Recipe from Erika Wolff