

**Saturday, November 22nd -  
Ladies of the Cherry  
Valley United Church  
Bake Sale/Craft Sale**

**In the Church Hall from 10:00  
AM to 2:00 PM.**

**All Vendors are local Artists  
or Groups offering hand craft-  
ed items sure to please some-  
one on your gift list.**

**The Bake Sale is  
simply not to be missed.**

**See you there!**

## An Invitation

Are you new to the area, and looking for ways to meet people and become involved in County life? Or have you been here longer and would like to expand your intellectual and social horizons?

Either way, we invite you to apply for membership in The Tennyson Club, an eclectic and social presence in the County for over 100 years.

We meet six evenings a year, September-November and March-May, on a rotation basis in members' homes and for this reason membership is limited to 30. Every year members are divided into six small groups, each of which is responsible for putting on a program for one evening. The form of the program is up to them, be it debate, presentation, discussion, theatre, art, music, etc.

For further information  
please call the President of the Club,  
Margaret Moore at 393-5771.

## Vicki's Veggies

We still have lots  
of Produce at this time  
of the year. We have Arugula, Greens,  
Carrots, Beets, Potatoes, Mibuna, NZ  
Spinach, Red & White cabbage, Sorrel, All  
Herbs and until frost we have Everbearing  
Stawberries and Raspberries (call ahead to  
reserve) Ground Cherries, Cape Gooseberries,  
Tomatillos, Squash, Watermelons, Pumpkins  
and more.

613-476-7241

Vicki Emlaw & Tim Noxon

81 Morrison Pt Rd RR#2 Milford ON KOK 2P0

## Leek Potato & Arugula Soup

4 tbs butter  
1 onion chopped 3 leeks, chopped  
2 med potatoes  
4 cups stock  
2 large handfulls arugula, roughly  
chopped  
2/3 cup heavy cream Salt & pepper

1. Melt butter add onion, leeks, potatoes and stir until coated with butter. Heat until sizzling then reduce the heat to low.
2. Cover and sweat the veg for 15 min. Pour in stock and boil, reduce heat cover and simmer for 20 min until tender.
3. Press through strainer or food mill and re turn to pan. Add the chopped arugula to the pan & cook the soup gently, uncovered for 5 min.
4. Stir in the cream, then season to taste and re heat gently.

From the book called Potato.