

**This year at
Books & Company
Upstairs!**

Saturday 13th 9:00 am to 8:00 pm
Sunday 14th 10:00 am to 6:00 pm

Come on inside and warm up to a collection of hand-made local wares including artwork, handspuns, photography, preserves, soaps and lotions, clothing, baked goods, pottery, woodworking, jewellery and much more.

With an emphasis on naturally sourced materials!

All locally crafted!

Call Vicki 613-476-7241 or Bay 613-476-3216 for more information.

One weekend only in December 2008

Saturday 13th 9:00 am to 8:00 pm & Sunday 14th 10:00 am to 6:00 pm
Books & Company 289 Main St. Picton across from the CIBC

Vicki's Veggies & Honey Pie Hives and Herbals
presents

Busy Hands



Christmas Craft & Gift Sale

Vicki's Veggies

Our Roadside Stand is now closed for the season as it has been too cold to keep things from freezing out there. We still have a few things for sale like Potatoes, Carrots, Jerusalem Artichokes, Beets. Plus lots of frozen Soups, Pickled Beets, Hot Peppers and Chutney. People can stop by the house or come to the Christmas Sale. We have started going to a Market in Toronto called the Green Barns at St. Clair and Wychwood if anyone is in TO. We appreciate all the support from everyone.. Thanks. PS. I did a little vignette with Jamie Kennedy this summer. To view it go to www.thermador.ca then go to Real Food then look under winter vegetables and vignette 1 part 2.

Vicki Emlaw & Tim Noxon
81 Morrison Pt Rd RR2 Milford ON K0K 2P0

Truffade

Ingredients:

sunflower oil or butter
1 lg onion (thinly sliced)
1 1/2 lbs of potatoes (thinly sliced)
1 1/4 cups of grated hard cheese.
freshly grated nutmeg
salt and pepper

Bake at 350.

Grease a shallow baking dish. 1st layer onions. 2nd layer of potatoes. 3rd layer of cheese.

More onions than potatoes then brush potatoes with oil or butter and sprinkle with nutmeg, salt and pepper.

Top with a layer of cheese and bake for 1 hour 5 mins.

Recipe from Potato by Sally Mansfield