

Here's a great idea for leftover turkey

Best Recipes

by Sheila Peck



Wondering what to do with leftover turkey and all that zucchini from the garden? Here are a few recipes you might want to experiment with this weekend.

Hot Turkey Salad

3 cups diced cooked turkey
 1/2 to 1 cup diced celery
 1/4 cup chopped toasted almonds
 2 teaspoons finely chopped onion
 1 tablespoon lemon juice
 1/2 to 2/3 cup salad dressing
 salt and pepper to taste
 1 cup grated nippy cheese
 1 cup crushed potato chips

Cut turkey into half-inch cubes or pieces and celery slightly smaller. Mix together turkey, celery, almonds, onions, lemon juice and salad dressing. Add salt and pepper, if necessary. Place in four individual ramekins or in a five-cup casserole. Sprinkle with cheese and top with potato chips. Bake in a moderately hot oven 375 degrees F. 25 minutes.

Yields four servings.

Pickled Zucchini

2 pounds small zucchini, unpeeled
 2 medium onions
 1/4 cup coarse pickling salt
 2 cups white vinegar
 1 cup granulated sugar
 2 teaspoons mustard seed
 1 teaspoon celery seed
 1 teaspoon turmeric

Cut zucchini and onions in very thin slices. Add salt and cover with ice water; let stand two hours and drain. In large saucepan, combine remaining ingredients and bring to boil. Add zucchini and onions, return to boil and boil gently two minutes. Pack into hot sterilized jars and seal. Yield: About three pints.

Schnitz Peach Pie (9-inch pie)

5 cups peeled, sliced peaches
 1 9-inch unbaked pie shell
 1/4 cup flour
 1/2 cup sugar
 3/4 cup sour cream
 2 to 3 tablespoons brown sugar
 Arrange peach slices in

pie shell. Combine flour, sugar and sour cream. Pour over peaches. Bake at 425 degrees F. for 12 minutes. Reduce heat to 350 degrees. Continue baking until fruit is tender and filling is set, about 40 minutes. Top with brown sugar and return to oven for five minutes. Cool to room temperature before serving. Pie may bubble over slightly during baking.

Guiding lights

Five members of the 11th Oakville Girl Guide Company recently received their All Round Cords — the highest achievement earned in the movement. From left are: Michelle Campbell, Barbara Sparkes, Sharon Lenz, Mina Allan and Kimberly Baker.



Disabled cyclist due in Oakville tomorrow morning

A 31-year-old victim of multiple sclerosis will arrive in Oakville tomorrow morning on the specially adapted tricycle he's riding across Canada as part of an awareness and fund-raising campaign.

Richard Beecroft of Ottawa, who was stricken with MS a decade ago — resulting in loss of balance — will arrive in Bronte around 10 a.m. and local cyclists are encouraged to join him at that point. Mr. Beecroft will arrive at Mother's Pizza Parlor & Spaghetti House between 10:30 and 11 a.m. A marching band, complete with color section, will greet Mr. Beecroft as he bicycles along Cross Avenue, where Mother's is located.

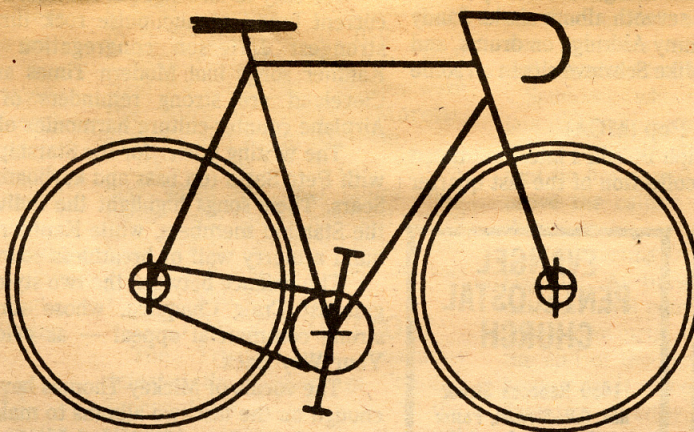
Jo White of Mother's head office in Burlington, told The Journal Record the restaurant is assisting Mr. Beecroft in his endeavor to bicycle from British Columbia to Newfoundland. Mr. Beecroft left Victoria, B.C. May 8 and hopes to complete his journey on August 22. He has been averaging 50 miles a day during his marathon.

Mr. Beecroft's main purpose is to educate the public about MS, a mysterious disease that attacks the central nervous system, but he also welcomes donations for research — as there is no known cause or cure for the disorder.

Donations may be sent to the Halton chapter of the Multiple Sclerosis Society. For more information contact Ruth Hoshoooley at 827-5673.

MS Cycle of Celebration

Saturday July 18



Come and welcome Richard Beecroft, cycling across Canada from Victoria, B.C. to St. John's, Newfoundland.

Meet him at Lakeshore Rd. and Mississauga St. in Bronte at 10:00 a.m. and ride or run to Mother's Pizza Parlor on Cross Ave.

Or, Join the Celebration at Mother's at 10:45 a.m.

The Halton Chapter of
the Multiple Sclerosis Society

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