

### Bedroom fire in Milliken

A Markham firefighter douses a mattress pulled out of a house on Dairis Cres. in the Brimley Rd.-Steeles Ave area. The fire took place Monday evening about 8 p.m. It started in a bedroom while no one was home and was noticed by neighbors. Damage is estimated at \$5,000. The Ontario Fire Marshal's office is investigating the cause.

—Bill Lanning

### B'nai Brith 2nd annual garage sale

B'nai Brith Women Markham-Unionville Chapter will be holding its 2nd Annual Garage and Baked Goods sale on Sunday, Sept. 28 from 9 a.m. to 4 p.m. at 273 Main Street in Unionville.

Items for sale will include children's clothing, household items, toys, odds and ends and baked goods. Free coffee will be served.

The money raised will be donated to community projects and the B'nai Brith Women Childrens House in Israel. For more information please call Linda Brown at 477-5855.

### Warrant issued

A warrant in the first has been issued for a suspect in connection with a Markham fraud case.

Investigation by York Regional Police revealed that between Aug. 14 and 18, American Express Canada Inc. was defrauded of \$2,350.

The suspect is charged with attempted fraud and fraud over \$1,000.

### Theft from mall

York Regional Police are looking for two suspects after a theft at Markville Shopping Centre netted \$200.

The money was taken from a cash register till at Reni's Needle Craft.

Police are looking for two non-white males in their early 20s. They were reportedly clean shaven and well-dressed.

### Gourmet Corner



STEVE TREADWELL

### Grilled duck makes great warmed salad

This week Gourmet Corner features Warm Duck Salad with Field Vegetables, another international recipe from Steve Treadwell, chef at Melba's Restaurant in Markham.

#### Ingredients

4 deboned duck legs (the butcher can do this for you)

#### Marinade

1 tbsp lemon thyme  
1 tbsp rosemary  
½ cups red wine  
Coarsely ground black pepper  
4 celery stocks (cut into julienne strips)  
¼ red cabbage (cut into julienne strips)  
½ celeriac or turnip (cut into julienne strips)  
Freshly chopped unsqueezed parsley

#### Pear Vinaigrette

½ cup pear vinegar  
2 tbsp Pommery mustard  
1 cup olive oil  
1 tbsp sugar

Flatten duck legs with meat hammer and place, skin up, in an earthen ware dish. Mix marinade ingredients together and pour over the duck. Cover with plastic wrap and leave in the refrigerator for 24 hours.

Place vinaigrette ingredients and juice from the marinade in a glass jar and shake well. Pour the vinaigrette over the raw vegetables and mix together.

Place a suitable weight (eg a plate) over the vegetables and return to the refrigerator.

Grill duck legs and cut into small pieces (the skin should be nice and crisp). Heat some of the vinaigrette, mix with the cooked duck, then pour over the vegetable salad.

Toss together with the tossed parsley and a little salt, if needed, and serve immediately.



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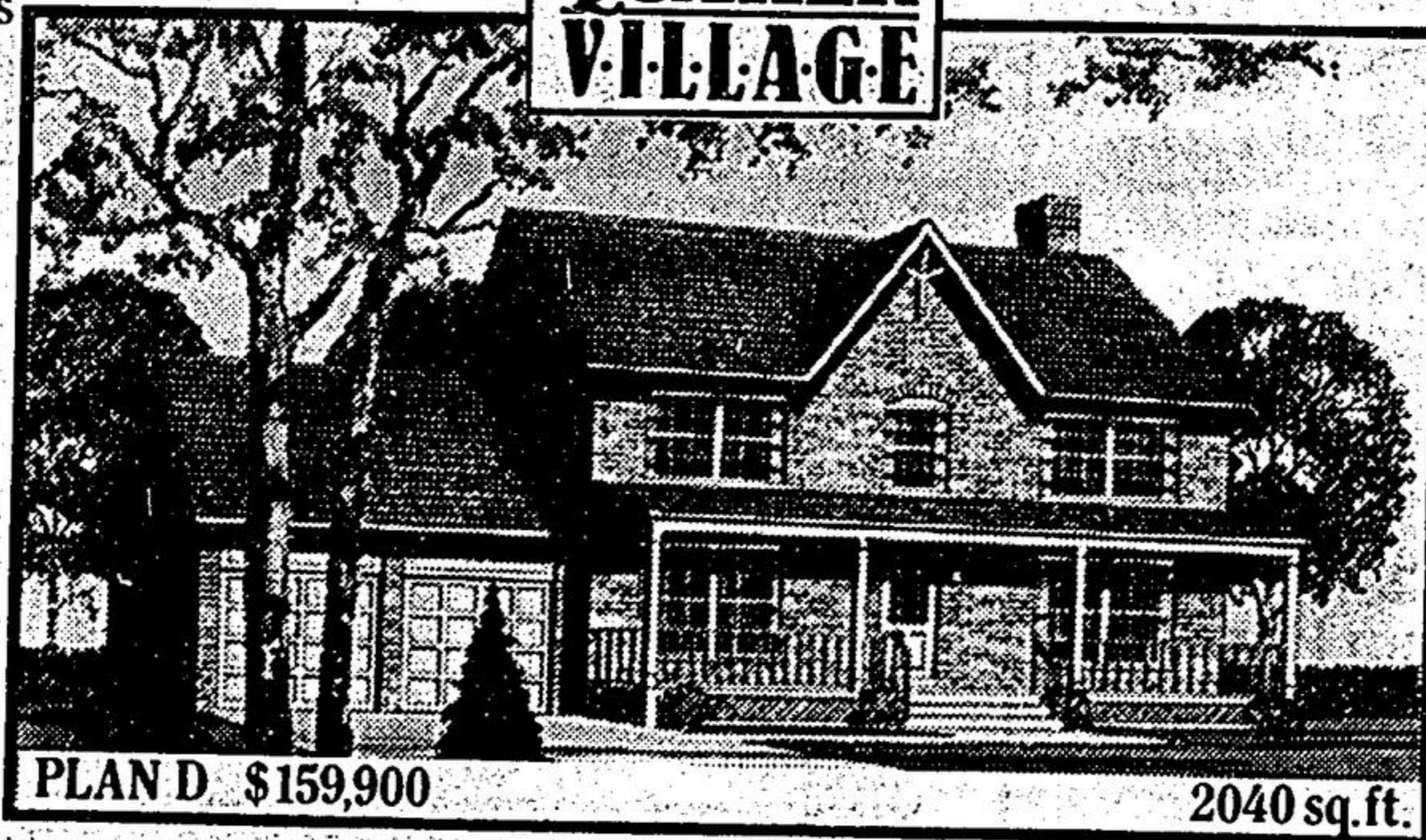
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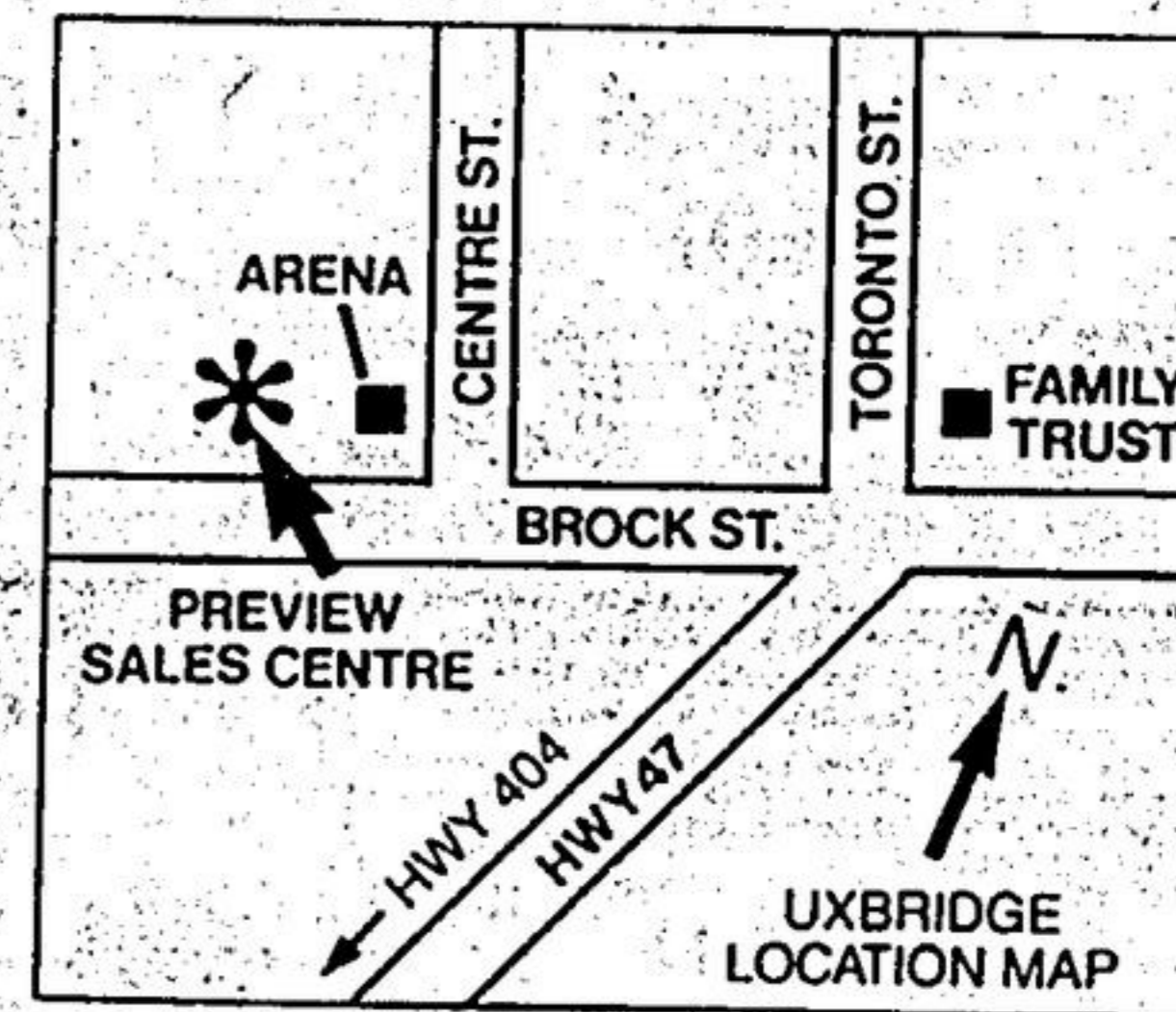


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