

Charity dinner in Claremont

The women's groups of Claremont will again band together to aid the Oshawa-based Auberge Shelter.

A total of five community organizations have planned a fund-raising ham dinner for Thursday, Oct. 16 at 6 p.m. in Claremont Masonic Hall.

Guest speaker for the evening will be Sal Garofalo of Durham

Family Services.

Sponsoring the event are Claremont United Church Women, Baptist Women's Missionary Society, Legion Ladies Auxiliary, Legion Branch 483 and Claremont Lionesses.

Cost of the charity dinner is \$7 for adults, \$3 for children, with preschoolers free. Tickets are available from Karen Marks at

649-3030 or Laurie Roy at 649-2296.

Executive director Joyce Killin will attend the dinner to answer questions about the shelter, which serves battered women and children throughout Durham Region.

A similar fund-raiser was successfully held in Claremont last year.

Gourmet Corner



STEVE TREADWELL

This week Gourmet Corner features Grilled Fresh Tuna with Ratatouille and Egg Noodles, another recipe from Steve Treadwell, chef at Melba's Restaurant in Markham.

- Ingredients**
- 1lb fresh tuna (skinned and cut into 1-inch cubes)
 - 1/2 egg plant
 - 1 green pepper
 - 2 tomatoes (skinned and seeded)
 - 4 green onions
 - 1/2 red onion
 - 1/2 cup red wine
 - 1 tbsp tomato paste
 - egg noodles
 - 2 tbsp finely chopped garlic
 - 2 tsp each oregano and parsley
 - 2 tsp olive oil
 - Freshly ground black pepper and salt
 - 1 cup whipping cream

Method
Cut vegetables into 1/2-inch pieces. Mix with the tuna. Add parsley, oregano and white wine.

Cover with plastic wrap and refrigerate for 24 hours. Remove from fridge and set aside. Heat olive oil in frying pan and saute garlic for one minute without burning. Add juice from the vegetables and reduce by half.

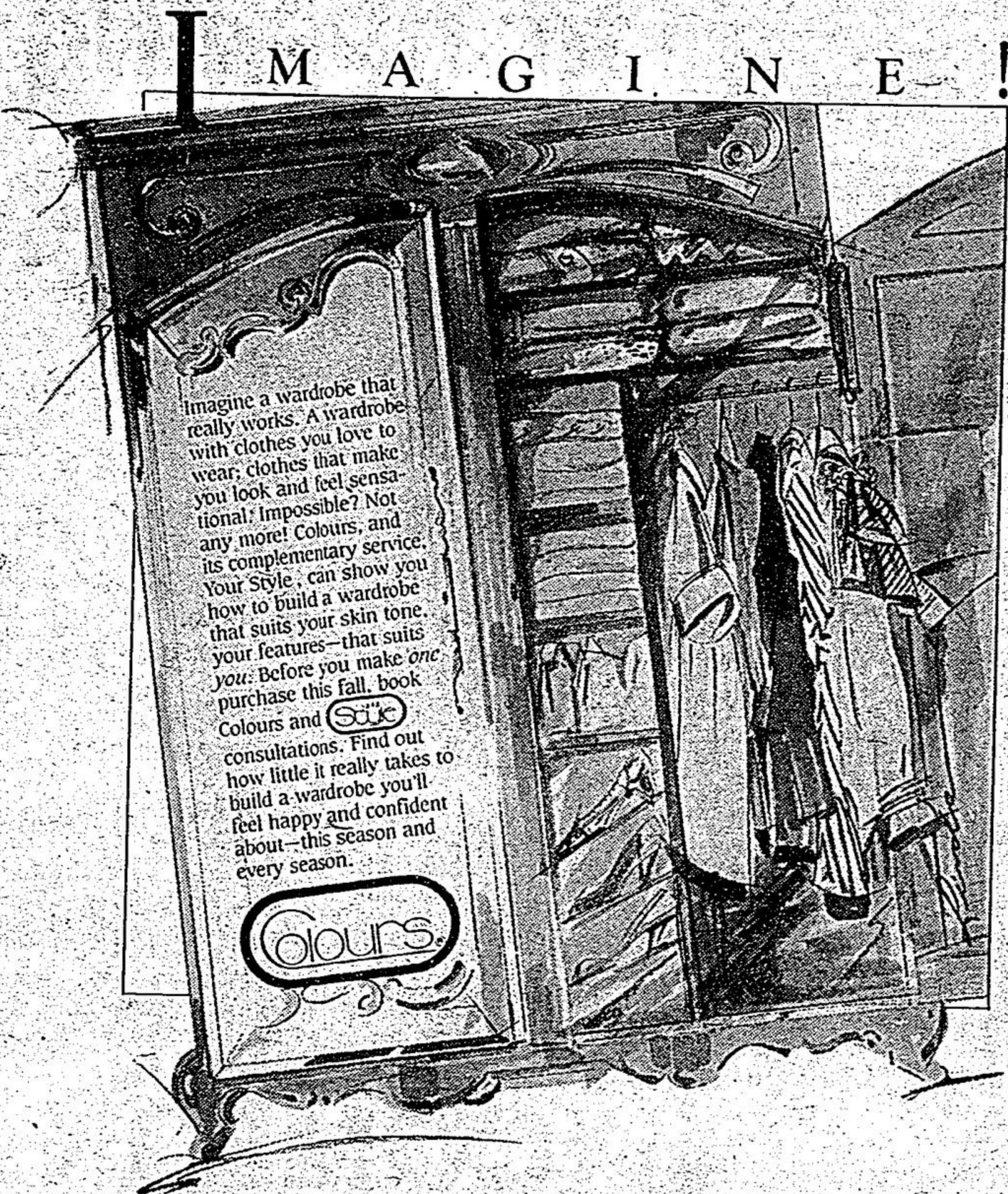
Whisk in the tomato paste, add cream and continue to reduce the sauce until it thickens slightly. The sauce should coat the back of a spoon. If it isn't thick enough, mix together flour and butter to form a thick paste and whisk 1/2 tsp. into boiling sauce.

Add vegetables to the sauce, cook for one additional minute, season with salt and pepper to taste and set aside. Place tuna onto wooden skewers and grill on a very high heat, turning occasionally. Mix the tuna with the vegetable mixture. Cook noodles until al dente, tender but firm. Drain, fold into sauce. Serve immediately.



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