



2 CITY Parent 1 Camp Fair

FREE ADMISSION

Saturday, January 13
10:00 am to 4:00 pm
Royal Ontario Museum

Eaton Court, 100 Queens Park (Bloor St. at Avenue Rd.)

DISCOVER a world of enriching camping possibilities for summer of 2001! Parents and children are invited to preview dozens of camps with a variety of exciting programs.

Participating Camps Include: School House, Camp Can Aqua, Hollows Camp, Kindermusik, Toronto Island Canoe/Waterfront Montessori, Camp Kawartha, Camp Kirk, Camp Otterdale, Camp Temagami, Zodiac Swim, Camp Swallowdale, Gyros Gymnastics, Ontario Science Centre, Equus, Children's Technology Workshop, Barbizon Modelling, Egalacres Farm Camp, Toronto Zoo, Ontario Place, and more.

Produced by Premier Consumer Shows at 905-815-0017 or 1-800-265-3673.

ROM 2 FOR 1 ADMISSION

100 QUEENS PARK

Visitors to the City Parent Camp Fair (Free Admission) will be granted 2 FOR 1 ADMISSION to the ROM upon presentation of this coupon

Valid Saturday January 13th, 2001 only
Cannot be combined with any other offers or discounts.

The Markhaven Foundation presents

ALZHEIMER'S:

An educational panel presentation for health care workers & the public

January 18, 2001,
2:00 - 4:00 p.m.

MARKHAM THEATRE • FREE ADMISSION
• NO REGISTRATION REQUIRED

Light Refreshments will be served following the panel presentation

PANELISTS:

Sue Hart,
Director, Alzheimer's Services
Alzheimer's Society of York Region
Author of 4 highly acclaimed books on Alzheimer's

Dr. Jack White
Attending Physician and Medical Director, Markhaven Home for Seniors

Anna Jennings, R.N.
Administrator, Markhaven Home for Seniors

Moderated by
Eric Tappenden, MSW

For information call The Markhaven Foundation, (905) 472-4779

MEDIA SPONSOR FOR BOTH EVENTS: ECONOMIST & SUN

Victoria:

A play about Alzheimer's Disease

Monday, Jan. 29, 2001
8:00 p.m.

MARKHAM THEATRE

TICKETS AVAILABLE AT

Markham Theatre Box Office

at (905) 305-SHOW or the

Markhaven Foundation Office,

227 Main St. N., Markham, Ste. 2

(905) 472-4779

\$29.75



"Witty, heart-rending Victoria should not be missed. It heats the soul."

Pat Donnelly, Montreal Gazette Theatre Critic

Markham Theatre For Performing Arts

Proceeds to support Markhaven Home for Seniors Building Fund Campaign

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The best choice is here

Dressings add unique spin to traditional recipes

From page 12.

condiment, is seeing a rebirth. Fruit, herb and spice-based vinegars are popping up in a wide range of sauces and salad dressings.

The Newmarket resident said he makes his dressings from scratch, with a variety of flavours, from white balsamic vinegar and raspberry vinaigrettes to mango, papaya and kiwi-flavoured types.

Bodanis, who, along with his Culinary Team Ontario teammates, won a gold medal and placed second overall in the World Culinary Olympics in Germany a few months ago, said there isn't any type of sauce or dressing he won't try creating.

"Right now, there's a phase in the industry where anything is possible, anything goes," said Bodanis, citing how fish may be served with veal-based sauces.

"The golden rules are out. You've got to be able to be different," he continued. "Sometimes it doesn't work and

sometimes it works out for the best."

Six years ago, Sophia and Rick O'Brien (no relation to Gary O'Brien) created O'Brien's Fire, hot sauce she says is set apart from the others.

"Today, there's such a great choice because

there's an exciting number of ingredients.

We have terrific chefs who will keep daring to

be different and push the limits."

"It's not banged up with chemicals and you don't have to shake it because it's all natural," said the Keswick woman, who began selling her product almost two years ago.

"It has heat as well as flavour. A lot of times, there's too much garlic or another ingredient or

the sauce can just be used for barbecues," she said.

O'Brien's Fire can be used on "absolutely" anything, from stews and soups to salad dressings and pasta sauces, O'Brien said.

"You can leave it on the table and use it on everything ... except in your coffee," she joked, adding a chef she knows bakes olive breads using her sauce.

She hasn't ruled out creating a new sauce in the future, since people are willing to try innovative food products.

"Nowadays, people are willing to try different things," she added. "There's a big market for different sauces."

The demand is there because ingredients needed to make those products are available, Elias said.

"Today, there's such a great choice because there's an exciting number of ingredients," she said. "We have terrific chefs who will keep daring to be different and push the limits."

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