



Happy Holidays

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Homemade Fresh Scented Pine Cones

Material:

Pinecones
Cotton Swabs or paint brush
White Glue (clear drying)
Finely ground Spices (cinnamon, cloves, nutmeg)
Basket
Fresh greenery (pine is used here)
Ribbon
24 small berries
12 large berries

Centerpiece Instructions:

First you'll need to scent your pine cones. With a cotton swab or paint brush, dab glue on the inside edges of the pine cones. While the glue is still wet, sprinkle spices Cinnamon. cloves and nutmeg are my favourites) over glue, shake off excess spice and,allow to dry completely.

You can use fresh or artificial greenery. I used fresh pine (little sprigs can be taken from your Christmas tree for this project. Not many pieces are required to complete this). I filled the bottom of my basket with pine cones (if you don't have enough pine cones, you can line your basket with paper or something similar),

Fill your basket about half full with you liner material (pine cones).. Insert small branches of pine around the outside edge and then fill the basket with pine cones until it is completely full. Insert small sprigs of pine throughout the pinecones, filling any holes that are visible.

To add a little extra highlight, insert small and large berry sprigs (I used artificial berries) randomly where ever there is greenery. Tie a bow around the handles of your basket or if your basket has no handles, wire a bow to the sides of your basket.

Variations: The pine cones can be decorated with ribbon and hung on your tree or arranged on a tray of candles. You might also like to see this alternate method of making Scented Pine Cones.

CD Christmas Ornament Craft

Recycle your old CD's and make beautiful Christmas decorations.

What you will need: Old CDs, pretty ribbon or lace, drill, pictures from old Christmas card, and beads

What to do for star ornament:

1. Place two CDs back to back so that the shiny sides face out. Tape them together so that they don't move around while drilling holes.
- 2 Print out the star pattern and cut it out. Place it on top of the CDs and mark with a permanent marker where the holes should be drilled.
3. Drill the holes big enough so that your lace or ribbon will fit through twice.
4. Starting at the top of the star, lace the ribbon in and out all the way around the star twice so that you have a star. Tie the ribbon at the top and add beads if you would like.
5. To finish, glue a picture from a Christmas card or family picture in the center.



What to do for Ray Ornament:

1. Glue two CDs together so that the printed sides are together. Keep wrapping ribbon around and through the middle hole of the CD's until you get back to where you started from. Tie the two ends together and add some

beads to the top.

Egg Carton Christmas Tree



This easy kids Christmas craft is made from recycled egg cartons.

Materials:

- Cardboard style Egg carton
- Green paint, washable kids paint or acrylic paint
- Paintbrush
- White glue
- Brown crayon or marker
- Yellow craft foam
- Piece of cardboard at least 8" x '12"
- Scraps of wrapping paper, foil or construction paper
- Items to decorate your tree such as sequins, buttons, garland, glitter, craft foam shapes
- Thin ribbon
- Hole punch

- 1) Cut the lid off the egg carton and discard it as it is not needed for this project
- 2) Cut the cups of the egg carton so that you have the following; one group of four connected cups, 1 group of three connected cups, 1 group of two connected cups and a single egg carton cup.
- 3) Glue the cups upside-down onto the cardboard starting with the single cup, then the double, followed by the triple and finally glue the four connected cups on as pictured. It may be helpful to put a book or other weighted item on top of the egg carton cups until the glue dries.
- 4) Paint the egg carton cups green and let dry completely.
- 5) Draw a tree trunk under the tree using brown crayon or marker.
- 6) Cut a pot from craft foam or construction paper using the pattern included. Glue it onto the cardboard at the bottom of the trunk.
- 7) Cut out different size squares and rectangles from wrapping paper, foil or construction paper and glue them to the cardboard under the tree. These will be the presents.
- 8) Make some bows and glue the bows and other scraps of ribbon onto the presents.
- 9) Cut a star from yellow craft foam (or construction paper) using the pattern provided and glue it on the top of the tree.
- 10) Glue other decorations onto your tree. Some examples would be glitter, garland, craft foam shapes, sequins etc.
- 11) Punch a hole in the cardboard near each of the top comers. Thread a 12" piece of ribbon or string through the holes and tie the ends securely. This will form a hanger for your picture.

Optional: color in the cardboard to give a more finished look. Possibly draw a background on the cardboard with a window, fireplace and furniture or simply write "Merry Christmas" above your tree.



Coffee Filter Angel Craft

These little angels are very simple to make and very inexpensive.

What you will need: Three coffee filters for each angel, one large bead for the head, a pipe cleaner, doll hair, and paint.

What to do:

1. Cut the pipe cleaner in half. Gather up one coffee filter across the width and wind one of the halves of pipe cleaners around it to make the wings.
2. Cut about 10 strings of doll hair about 6 inches long. Wrap the other half of the pipe cleaner around the middle of the doll hair lengths leaving about 1 1/2" of pipe cleaner at one end.
3. Wind the 1 1/2" length around to form a halo. Insert the other end of the pipe cleaner through the center of a coffee filter and then through the center of the bead and then through the center of another coffee filter. Bend a loop in the end of the pipe cleaner so the coffee filters and bead don't fall off.
4. Bring the top coffee filter down around the bead and gather it around the bottom of the bead to form the neck of the angel. Attach the wings to the body just below the bottom of the bead. Wind the ends of the pipe cleaner from the wings around to form the arm.
5. Paint the angel with watercolors or glitter glue and draw on a face.

UPCOMING EVENTS!

SCARBOROUGH VILLAGE THEATRE

3600 Kingston Road Tel: 416-396-4049 or 416-438-8734

A 245-seat "thrust" theatre with intimate reserved seating on three sides of the stage. The theatre is wheelchair accessible. Free parking! Theatre doors open 30 minutes before the show. The Box Office is open from 10 am to 10 pm daily. Tickets may be purchased in person, or by telephone (416-396-4049); phone orders are by Visa or MasterCard only.



Upcoming Shows:

NINE - November 5-21, 2009

\$24.00 General admission, \$20.00 Students/seniors

Faced with writer's block and a looming deadline for his new film, Guido Contini has a problem.. .and it's too late to back out. Now he must balance the demands of his mistress, wife, leading lady, producer, and the hoards of beautiful women clamouring to be loved by him and him alone. Retreating into his past, he finds the inspiration to make his new film, and to face the world.

THE CURIOUS SAVAGE - Dec. 3 - 5, 10 - 12, 17 - 19 at 8:00 pm. Dec. 13 & 19 at 2:00 pm.

Tickets - \$17.00 General admission, \$14.00 Seniors/Students

TORONTO ZOO

361A Old Finch Avenue Phone: 416-392-5929

Wednesday, November 11th — The 24th Annual Remembrance Day Ceremony

Waterside Theatre Ceremony begins promptly at 10:55 am

Toronto Zoo invites veterans and the general public to join in remembering and honouring the many wartime sacrifices that Canadians have made for their country.

Admission for veterans and all guests attending the ceremony is FREE from 9:30 to 11:00 am.



Saturday, December 26th - The 34th Annual Christmas Treats Walk
Front Entrance 10:00 am

Don't miss this much loved annual event where Siberian tigers, polar bears, reindeer and other animals receive their seasonal goodies. Strolling Carollers, FREE Hot Chocolate, following the walk ending at our polar bear exhibit in our NEW Tundra Trek. Please bring a non-perishable food item for the food bank.



Thursday, December 31st - The 7th Annual New Year's Eve Family Countdown

Front Entrance, Indo-Malaya and African Rainforest Pavilion

Join some true party animals this New Year's Eve at the Toronto Zoo! Great music, entertainment, animal visitors and much more. The fun runs from 6:00 until 9:00 pm when we have our very own Kid's Countdown. Please note this is an outdoor, ticketed event, prices applicable to all members, space is limited and we can not guarantee tickets will be available night of event.

ONE OF A KIND CHRISTMAS SHOW AND SALE

Thursday, November 26 to Sunday, December 6, 2009

Direct Energy Centre, Exhibition Place,

Weekdays 11am-10pm. Saturdays 10am-9pm, Sundays 10am-6pm

Ice Rinks and Arenas

Here are the Scarborough indoor arenas and outdoor ice skating rinks, listed alphabetically. Not all rinks are open year-round. Call for skating times and costs.

Arena	Address and Community	Phone #
Scarborough ARENAS		
Agincourt	31 Glenwatford Dr	416-396-4037
Centennial	1967EllesmereRd	416-396-4057
Centennial Ice Galaxy	1967 EllesmereRd	416-396-4057
Heron Park	292 Manse Rd	416-396-4035
Malvern Arena	30 SeweUs Rd	416-396-4054
McGregor Park	2231 Lawrence Ave E	416-396-4023
Mid-Scarborough	2467 Eglinton Ave E	416-396-4043
Scarborough Gardens	73 Birchmount Rd	416-396-4137
Scarborough Village	3600 Kingston Rd	416-396-4048
Scarborough OUTDOOR RINKS	Outdoor rinks are open from mid December to March, weather permitting.	
Albert Campbell Square	Scarborough Civic Centre	416-392-1111



Sunday, November 15th at 12:30 p.m.

A Toronto tradition for more than 100 years, the Santa Claus Parade returns to put smiles on the faces of families all across the city. The parade consists of 22 floats, 22 bands, 200 clowns, more than 1,500 volunteers, and the big man himself, Santa. It's a parade with a rich history of merry making. Children and adults alike celebrate Santa's long journey from the north to the city. Over the years Santa has arrived in style - pulled by live reindeer, carried by horse-drawn carriage and even flown in on an airplane.

Cavalcade of Lights!

Nathan Phillips Square from November 28 - December 31, 2009

The festivities kick-off on Saturday, November 28 at 7:00 p.m. with the lighting of Toronto's official Christmas tree, fireworks and live musical performances. The concert culminates in a spectacular fireworks display at 8:00 p.m., followed by a skating party on the iconic rink.



Remembrance Day Ceremonies in Toronto

Sunday, November 8 .

Scarborough Civic Centre at 2 p.m
Borough Drive

Wednesday, November 11

East York Civic Centre (Memorial Gardens) at 10:45 a.m.
Coxwell Avenue

York Civic Centre (York Memorial Collegiate Auditorium) at 10:45 a.m.
Eglinton Avenue West



Visit the Trail of Lights at Downsview Park

Canada's largest walk-through holiday light show!

November 27, 2009 - Sunday, January 3, 2010 6:00 - 11:00 pm

Come and experience the chanting wonder of one of Canada's largest holiday light shows.

Open all holidays - Christmas Eve, Christmas Day night. New Year's Eve and New Year's Day night.

For prices call (416) 952-2222



Kidzfest

A weekend of FREE fun for families at Yonge-Dundas Square.
Saturday November 28 and Sunday November 29, 2009

All day - Holiday Crafts

Celebrate the 10th Anniversary of Sponge Bob Square Pants

11:00a.m. - Harry and His Bucket Full of Dinosaurs followed by a meet and greet at 11:45am

12:00p.m. - Join **Sesame Street** and **Mr. Dressup**

1:00p.m. to 3:00p.m. - Meet and Greet with SpongeBob SquarePants.

1:00p.m.- Birds of Prey

2:00p.m. - Harry and His Bucket Full of Dinosaurs followed by a meet and greet at 2:45pm



Illuminite

Come out for this FREE holiday lighting spectacular on Saturday, November 14, 2009 at Yonge-Dundas Square. The fun begins at 6:00pm with Circus Orange putting on an amazing show featuring pyrotechnics, fire and breathtaking performances. The lighting finale is at 7pm.

Things to do around the city...

Elves Workshop at Casa Loma

Throughout December

1 Austin Terrace, Toronto, ON, M5R1X8

Price: Adults: \$18, Seniors & Youth: \$12.50, Kids: \$10.50

Phone 416-923-1171

Elves in the Workshop takes place throughout December on all weekends leading up to Christmas. Guests are able to create gingerbread house ornaments to take home. Coffee is served to parents and hot chocolate and holiday treats are on hand for all children. This program is recommended for children ages two to eight years old.

A free gingerbread house is given to each child, however a \$10 fee applies & adults who wish to decorate a house of their own. Attendees must pay regular Casa Loma admission.

Regency & Victorian Christmas Treats

Dec 05 2009

Todmorden Mills Heritage Museum 67 Pottery Rd., Toronto

Phone (416) 396-2819

Cook up some Christmas Treats

Price: Kids: \$15, Youth/Adult/Senior: \$20

Todmorden Mills Heritage Museum and Art Centre presents a family oriented culinary workshop on preparing traditional holiday treats. Participants make a variety of goodies made from authentic 19th-century recipes found in the house's cookbooks.

A Regency Christmas in the Valley

Dec 06 2009 - Dec 24 2009

Todmorden Mills Heritage Museum

Festive events with a traditional twist

Price: Child: \$2, Youth/Senior: \$3, Adult: \$5.24

Traditional holiday decorations and activities are key elements of this family event at Todmorden Mills Heritage Museum and Art Centre. Old-fashioned desserts are served, such as Whim Wham and Hedgehog Topsy Cake, and kids can make crafts to take home.

A Victorian Toronto Christmas

Jan 01 2009-Dec 31 2009

Mackenzie House

82 Bond St., Toronto, ON, M5B 1X2

Phone 416-392-6915

Price: Child: \$3.81, Youth/Senior: \$3.33, Adult: \$5.71

Mackenzie House is a traditional Victorian townhouse located by Dundas subway station in Toronto. This holiday season, kids can make biscuits in the historic kitchen and have a cup of mulled cider. Christmas-themed stories are told and a tour of the house, which is decorated for the holidays, is included.

Visitors may also write a letter to Santa Claus on Victorian stationery or a Christmas card from the Mackenzie House's old fashioned press. Letters are dropped into the "magic" mailbox.

All holiday activities are included in the price of admission to the museum.

Santa Stories

Mackenzie House

Dec 13 2009-Dec 20 2009

Price: \$8

Visitors gather in the Mackenzie House family room and listen to stories about Christmas in the Victorian era. Cookies and hot apple cider are served to all guests in the museum's historic kitchen. This family event is suitable for children of all ages, and guests may tour the museum while on site.

34th Annual Christmas Treats Walk

Toronto Zoo

Dec 26 2009, 10:00 a.m.

The Toronto Zoo's animals open their Christmas presents in this popular annual event. Price: General admission: \$21, Senior (age 65+): \$15, Child (ages 4-12): \$13, Members and children under 3 are free. Phone 416-392-5929

Siberian tigers, polar bears, reindeer and other zoo animals receive delicious Christmas presents in this annual outdoor event. Carollers stroll the zoo and free hot chocolate is offered at the end of the new Tundra Trek exhibit. The Trek highlights the effects of climate change on polar bears, arctic wolves, snowy owls, and more.

Admission is half price for all. Visitors are asked to bring a non-perishable item for the food bank.

Christmas Craft Sales

One of a Kind Christmas Craft Show

The 35th edition of Canada's largest craft show rolls into town

Direct Energy Centre

100 Princes Blvd., Toronto, ON

Price: Adults: \$10, Seniors (65+): \$6.50, Students (ages 13-17): \$6.50.

November 26- December 6

The One of a Kind Christmas Craft Show offers one-stop shopping for unique holiday gifts. Visitors can pick up visual art, jewelry, huggable monsters, toys, fashion, ceramics glass, home decor, food and more. Artists and creators will be on hand to talk about their works.

Seasons Christmas Show

Everything you need to outfit your home for the holidays

International Centre

6900 Airport Road, Mississauga, ON

Price: Adults: \$12, Seniors & Youth: \$10, Children (ages 12 and under): free.

The Christmas Seasons Show has decorating and gifts ideas for the holidays, complete with a Canadian Living kitchen stage, workshops on cheese pairings and an appearance by Santa Claus. A list of Canadian celebrities including decor experts, chefs and TV personalities will be announced soon. Here's some of what you'll find at the show:

Show Hours:

Friday, November 20 10:00 am to 8:00 pm

Saturday, November 21 10:00 am to 6:00 p

Sunday, November 22 10:00 am to 5:00 pm



Children's Old-Fashioned Christmas

Scugog Shores Historical Museum

16210 Island Road, Port Perry, Ontario, L9L 1B4

Dec 06 2009, From: 11:00 AM to 3:00 PM

There is a tour of the museum village all traditionally decorated for the holidays. Located on Scugog Island, the Museum preserves and presents the heritage of Scugog Township. Buildings have been restored to reflect the mid-to-late 19th century, with realistic displays of the period. The village comes alive during special event days, with costumed artisans and interpreters. Throughout the year, the museum provides educational tours for schools and community groups. Head Memorial Church is a beautifully restored heritage church available for wedding rentals.

The Light Before Christmas

IMAX - Ontario Science Centre

Dec 17 2008-Jan 04 2009

The Light Before Christmas tells the story of a sister and brother's Christmas Eve lessons. A caring old man takes them in from the cold. Following the lines of the season's most popular story, "A Night Before Christmas", the children are whisked off to a magical world.

Downsview Park's Trail of Lights

Visit Downsview Park any night in December and you can take a stroll along a walking trail decorated with towering - and often animated - LED light displays. This ticketed event is new for 2008 and worth a look. An outdoor encounter with the holiday-themed characters and scenes that make up the Trail of Lights is a memorable way to mark the festive season.

Toronto's Cavalcade of Lights

November 29 - December 31

Enjoy fireworks and lightening displays at neighbourhoods throughout the city.

Solar Stage Theatre

4950 Yonge Street. North York. ON. M2N6K1
416-36S-8031

The Frog Prince

Oct. 10. 2009 to Oct. 25,2009

Halloween Howl Musical Puppet Show

Oct. 3 1.2009 to Nov. 1,2009

The Paperbag Princess

Nov. 7.2009 to Dec. 5. 2009

For the past quarter century. The Solar Stage Theatre facility has been nestled between a wall of automatic teller machines and a Second Cup coffee outlet in the basement of one of the ubiquitous glass and steel obelisks of the city's banking sector. Within the last few years, the company has incorporated a children's program at its North York location. There are cushion areas in front for children to sit away from parents. Past productions have included Pinocchio, Aladdin, The Teddy Bear Show' It's Halloween. Boo! and Peter Rabbit. Performances that are currently happening and are coming soon include Little Red Riding Hood, Rumpelstiltskin, The Paperbag Princess and more.

Scarborough Village Theatre

3600 Kingston Rd. Scarborough
416-267-9292

The Uninvited

Based on Dorothy McCardle's classic ghost story

October 2009

This thrilling tale of ghosts and dark secrets was first famous as a novel, and then as a classic motion picture. Seeking to escape the demands of life in London. Pain Fitzgerald and her brother. Roddy, an aspiring playwright, discover a charming house in the west of England where fifteen years earlier a murder may or may not have occurred by the gnarled tree.

October 16. 17. 22. and 23 at 8:00pm.

Please note ihe matinees are October 18 and 24 at 2:00pm.

Nine

November 2009

Faced with writer's block and a looming deadline for his new film, Guido Contini has a problem, but it's too late to back out. Now he must balance the demands of his mistress, his wife, leading lady, producer, and the hoards of beautiful women clamouring to be loved by him and him alone. Retreating to his past, he finds the inspiration to make his new film and to face the world.

November 5, 6, 7, 12, 13, 14, 19, and 20 at 8:00pm.

Please note the matinees are November 8, 15, and 21 at 2:00pm

The Curious Savage

December 2009

In his delightful warm-hearted tale, in keeping with the Holiday Spirit, takes us to a sanatorium in the 1950's where the greedy stepchildren of Mrs. Ethel Savage have committed her in order to bring her to her senses. There, Mrs. Savage meets a variety of social misfits who may be saner than those who live outside the walls.

December 3, 4, 5, 10, 11, 12, 17, and 18 at 8:00pm.

Please note the matinees are December 13 and 19 at 2:00pm.

The Wisdom of Eve

January 2010

Adapted from the story by Mary Orr, on which the film All About Eve and the hit musical Applause were based. An engrossing and revealing "inside" story of life in New York's theatre world, told in terms of an unscrupulous ingenue's rise to Broadway stardom.

January 14, 15, 16, 21, 22, 23, 28, and 29 at 8:00pm.

Please note the matinees are January 24 and 30 at 2:00pm.

New Years Eve Appetizers

Crab Ball

1 lb Philadelphia cream cheese (with onion)
1 tin of crab meat well drained
½ cup of 1 Heinz chili sauce
a squeeze of lemon
Use horseradish to taste (approx. 1 teaspoon to 2 teaspoons)

Mix cheese and crab together and form into ball. Mix chili sauce, lemon and horseradish and pour over ball. Serve with Breton crackers.

Sweet Sausage Rolls

- 1 (8 ounce) package refrigerated crescent rolls
- 24 servings miniature smoked sausage links
- ½ cup butter or margarine, melted
- ½ cup chopped nuts
- 3 tablespoons honey
- 3 tablespoons brown sugar

Unroll crescent dough and separate into triangles: cut each lengthwise into three triangles. Place a sausage on the long end and roll up tightly; set aside. Combine the remaining ingredients in an 11-in. x 7-in. x 2-in. baking dish. Arrange sausage rolls, seam side down. in butter mixture. Bake. uncovered, at 400 degrees F for 15-20 minutes or until golden brown Makes 24.

Rip and Dip Spinach

1 -cup mayonnaise
1-cup sour cream
1 pkg. Knorr vegetable soup mix
1 small red onion
Salt and pepper to taste
1 pkg. Spinach (cooked and well drained)
1 round pumpernickel loaf

Mix all ingredients in order and chill for 2 hours (best if done the night before).

Herongate Barn Theatre
Akona Rd. 1.5 Km North of Taunton Rd.
Phone 905-472-3085

Great Food. Great Shows, Great Prices, and a Warm Welcome! Yes, it really is a barn!

The century old Herongate Barn Theatre began as a dairy farm. It is now a truly unique dinner theatre experience.

Where else can you dine in a bull pen or manger, and sit on a theatre seat that originally came from the historic old Victory Burlesque Theatre in Toronto?

At Herongate they work hard to ensure you an excellent meal and a delightful season of quality entertainment. They also offer special rates for groups and organizations wishing a special evening or fund raising event.

Looking
By Norm Foster
Until November 7, 2009
Matinees: October 18 and November 1

Val's an OR nurse, Andy's in the storage business, Nina's a police officer and Malt's a radio morning show host. They're middle-aged, single and looking. Val agrees to meet Andy after answering his personal ad in the newspaper. Nina and Matt are coaxed into joining their friends for support. Romance and laughter are the result... "Norm Foster does it again... Great characters with lots of quality humor... the dating game meets theatre!

Run For Your Wife
By Ray Cooney
November 13 - December 31, 2009
Matinees: TBA

If you are interested in an evening of virtually continuous laughter, then this is the play for you! John Smith is a London taxi driver who happens to have two wives and a very tight schedule to keep. All's well until an accident interrupts his busy schedule and the forces of law and order become involved.

"..... an unforgettable evening of comedy! ...a worldwide smash HIT that has audiences in stitches"

Matinee Showtimes:
Arrival 12:00 pm Show 2:00 pm Finished by 4:30 pm (approx.)
Evening Showtimes:
Arrival 6:00 pm Show 8:00 pm Finished by 10:30 pm (approx)

RECIPÉS

Chocolate Chip and Coconut Rum Cookies

1 cup + 2 tablespoon all-purpose flour
¼ teaspoon salt
½ teaspoon baking soda
¾ stick unsalted butter, softened
½ cup firmly packed light brown sugar
¼ cup granulated sugar
1 large egg, lightly beaten
¾ teaspoon vanilla
¾ teaspoon light rum
½ cup grated coconut
½ cup semi-sweet chocolate chips

PREHEAT oven to 375.

SIFT the flour, salt, and baking soda together In a bowl and set aside. In another bowl, using an electric mixer beat the butter, brown sugar, and granulated sugar until the mixture is light and fluffy. ADD the eggs, vanilla, and rum. Beat the mixture well. Fold in the flour mixture, coconut, and chocolate chips. Form the cookies on a baking tray, using a small ice cream scoop.

BAKE for about 8-10 minutes.

Sausage Stuffed Baked Potatoes

2 long baking potatoes, backed
1 tbsp (15 mL) extra virgin olive oil
2 mild Italian sausages, casings removed
1 small onion, finely chopped
4 cloves of garlic, minced
½ tsp Italian herb seasoning
½ tsp fennel seeds, crushed
1 red pepper, diced
2 tbsp chopped fresh Italian parsley
¼ tsp salt
¼ cup shredded Asiago cheese
1 egg

Cut potatoes in half lengthwise. Scoop out inside with small spoon and place in bowl. Set potato shells aside in 13 x 9 inch baking pan. Preheat oven to 400 F.

Heat oil in non-stick skillet over medium-high heat and cook sausage, onion, garlic, Italian herb seasoning and fennel seeds, breaking up with wooden spoon or spatula for about 8 minutes or until no longer pink. Add red pepper and cook for 2 minutes. Add to reserved potato and stir to break up potato and combine. Add Parsley and salt. Let cool slightly.

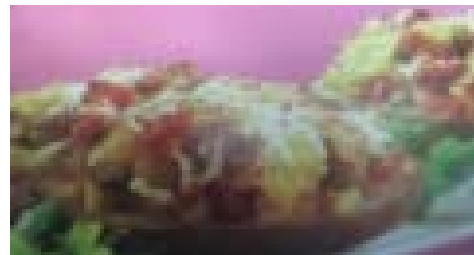
Stir in ½ cup Asiago cheese and egg until combined well. Spoon filling into potato shells and sprinkle each with remaining cheese. Bake for about 30 minutes or until golden brown and knife is hot when inserted in centre.

Serves 4.

Cheddar Toasties with Bacon and Almonds

3 to 4 slices bacon
1 small onion, diced
½ cup (125 mL) toasted sliced or slivered almonds, divided
2 cups (500 mL) grated medium or old cheddar
4 tbsp (60 mL) chopped fresh parsley, divided
¼ cup (50 mL) sour cream
⅛ to ¼ tsp (0.5 to 1 mL) cayenne
1 baguette or other crusty bread

Cut bacon crosswise into ¼-inch (5-mm) slices. Heat a frying pan over medium heat until warm; add bacon. Fry for 8 to 10 minutes or until bacon bits are browned and crispy. Remove bacon bits to a paper towel; pour off and discard most of fat in the pan. Return the pan to heat; add onions. Fry onions for 5 to 8 minutes or until lightly golden. Drain on paper towel with bacon; cool. Meanwhile, chop ¼ cup (50 mL) almonds. In a small bowl, toss cheddar with 2 tbsp (25 mL) parsley, onions, bacon and chopped almonds. Stir in sour cream and cayenne. (If making ahead cover and refrigerate for up to a day.)When ready to serve, preheat broiler. Slice baguette diagonally into ½-inch thick (1-cm) pieces. Lightly toast 1 side of slices. Turn over, spread untoasted side with cheese mixture; broil 2 to 3 minutes or until melted and lightly golden. Serve garnished with remaining parsley and almonds.



Makes 18 hearty nibbles

INDIAN GRILLED LAMB KEBABS

¼ cup (50 mL) yogurt
1 tbsp (15 mL) finely chopped garlic
1 tbsp (15 mL) finely chopped ginger root
1 tbsp (15 mL) lemon juice
1 tbsp (15 mL) garam masala **or** 1 tbsp (15 mL) tandoori paste
Salt to taste
2 tbsp (25 mL) vegetable oil
1½ lb (750 g) boneless lamb leg, trimmed of fat, cut in 1-inch (2.5-cm) cubes
2 tbsp (25 mL) oil for brushing lamb.



Combine all ingredients except lamb. Stir in lamb and marinate for 4 hours or overnight in refrigerator.

Thread lamb onto skewers, brush with oil, season with salt and pepper and grill for about 6 to 10 minutes, turning once, or until juices are just pink for medium rare or no longer pink for medium. Place skewers onto serving platter.

Holiday Drinks for the New Years

The World's Best Sangria Liqueur

- 1 ½ Liters Cabemet Sauvignon Red Wine
- 1 cup Sugar
- ¾ oz Brandy
- 1 Large sliced lemon
- 1 Large sliced orange
- 1 Large sectioned apple

Blending Instructions

- Mix ingredients together in a large container, stir, and let sit in a refrigerator for 18 - 24 hours
- Note: A much more delightful sangria is produced when the fruit juice blends with the wine by osmosis rather than by stirring
- Before serving, stir again, and add sugar or brandy to taste.
- It should be fairly strong and fairly sweet, almost syrupy.
- Then, cut the mixture with some sort of bubbly water, orange or lemon flavored if possibly, but plain bubbly water is fine, until it seems to have a thinner, more wine like consistency. Serve immediately.

Mulled Spiced Holiday Drink

- 1 bottle (46 ounces) cranberry juice
- 1 bottle (46 ounces) white grape juice
- 6 whole cloves
- 2 cinnamon sticks (3 inches), broken
- Citrus-Cinnamon Stir Sticks, optional (see below)
- Pour juices into a Dutch oven. Place cloves and cinnamon on a double thickness of cheesecloth; bring up comers of cloth and tie with kitchen string to form a bag. Add to juice mixture. Bring to a boil. Reduce heat; cover and simmer for 30 minutes or until flavors are blended. Discard spice bag. Serve warm with stir sticks if desired. Yield: 10 servings (2-1/2 quarts).

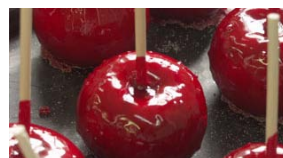
Citrus-Cinnamon Stir Sticks

- 3 medium navel oranges
- 1 cup sugar
- 1 cup water
- 12 cinnamon sticks (5 inches)
- Additional sugar, optional

To add a little zest to hot cider. Once the stirrer is added to the beverage, the orange strip will eventually fall off the cinnamon stick...but that's all right. It will continue to add flavour.

- Using a citrus stripper or vegetable peeler, cut 12 strips of peel from oranges, about 4-6 in. long. In a small saucepan, bring sugar and water to a boil over medium heat. Reduce heat; simmer, uncovered, for 12 minutes.
- Place one orange strip at a time in hot syrup; cook for 3 minutes. Remove orange strip to waxed paper; when cool enough to handle, wrap strip around a cinnamon stick. Dip into hot syrup; place on a wire rack. Sprinkle with sugar if desired. Let stand until dry. Yield: 1 dozen.

YUMMY Homemade Candy Apples



A layer of crunchy hard candy coats a crisp, tart apple in this old-fashioned favorite. You can use chopsticks or Popsicle sticks. If the candy mixture begins to harden before you are done, warm it gently over medium heat just until it liquefies again.

Ingredients

- 15 craft sticks
- 15 apples
- 2 cups white sugar
- 1 cup light corn syrup
- 1-½ cups water
- 8 drops red food coloring

1. Lightly grease cookie sheets. Insert craft sticks into whole, stemmed apples.
2. In a medium saucepan over medium-high heat, combine sugar, corn syrup and water. Heat to 300 to 310 degrees F (149 to 154 degrees C), or until a small amount of syrup dropped into cold water forms hard, brittle threads. Remove from heat and stir in food coloring.
3. Holding apple by its stick, dip in syrup and remove and turn to coat evenly. Place on prepared sheets to harden.



YUMMY Homemade Caramel Apples

Ingredients

- 6 small apples
- 1 package caramels (14 oz.)
- ½ cup chopped nuts (optional)
- 6 popsicle sticks

Cooking Instructions

1. Line a cookie sheet with waxed paper. If using nuts, empty the nuts onto the paper and divide into six equal heaps. Leave as much space as possible between each heap.
2. Wash and dry the apples. Twist off the stems and push Popsicle sticks half way onto the apples where the stems used to be.
3. Melt the caramels in the microwave or a saucepan over low heat.
4. Dip apples in the melted caramel to coat. Use a knife to help cover the whole apple. Place each apple, stick side up. If using nuts, place each apple onto a heap of nuts and roll over to cover.
5. Refrigerate until the caramel is firm, about 1/2 hour.

Enjoy!



Holubtsi (Cabbage Rolls)

- ground beef and rice filled

To prepare the cabbage:

Place one large head of cored cabbage in a deep pot of boiling water to which salt has been added. Remove the leaves as they become soft. Cool and drain the leaves and remove any remaining core. Cut the leaves to the desired size (personally I cut them about 3" wide).

Grease a cassarole dish and place a few leaves of cabbage to line it. Put a tablespoon full of filling (filling recipe follows) into each leaf and roll it up tucking in the edges of the leaves as you roll. Arrange the holubtsi in layers, adding some fried onions and garlic (to taste, sautéed in olive oil) between the layers. When the dish is filled place extra prepared cabbage leaves over the top to prevent scorching.

Cover and place in 325 degree oven for 1 1/2 to 2 hrs or until both the cabbage and filling are tender.

For a nice variation you could also use grape or beet leaves.

Also, you could pour some tomato juice over the top to add flavour.

Fillings:

1. Rice/ground beef Filling

2 cups rice

2 cups water

2 tsp. salt

1 medium onion (chopped)

4 tbsp olive oil

Pepper

1 lb. ground beef

Wash rice well. Add water and stir in salt. Bring to boil and cook for one minute. Stir and cover. Turn down heat and simmer until rice starts to get tender. Take off of heat and let stand covered until the rest of the water is absorbed. The rice at this stage will only be partly cooked.

Sauté chopped onion in olive oil and add to the rice. Fry ground beef adding salt and pepper , when cooked add to rice and mix well. Season to taste. Cool and roll into cabbage.

For extra flavor you can place bacon strips between rows of cabbage rolls before placing in oven to cook.

Varcnyky (pyrogies)

Dough

4 cups flour

2 tsp salt

2 tbsp olive oil

2 eggs well beaten

1 cup water

1. Combine flour and salt

2. Add rest of ingredients

3. Knead until smooth and elastic

4. Cover and let stand at least 15 min.

5. Roll out thin on a floured board

6. Cut out rounds with a glass or beer mug

Fillings-

i. Potato/Cheese

2 cups mashed potatoes 2 tbsp. vegetable oil 1/2 cup chopped onion salt and pepper to taste

- saute onions in oil, season, add potatoes and mix well.

ii. Kapusta (sauerkraut)

2 cups sauerkraut

1/2 cup onion, chopped

4 tbsp. vegetable oil

pepper to taste

- bring sauerkraut to boil in some water. Rinse, cool, drain and squeeze out water. Chop finer if you want. Saute onions in oil and add to sauerkraut, season to taste.

To make:

Add 1 tbsp of filling to each round of dough , fold over and pinch the dough together well. When boiling add a little salt and oil to the water so they don't stick together. When they come to the surface, they're ready.