

WHO AM I ??? ~ submit your ideas to name our new "mini" newsletter and win!



Rick Taylor would like to announce the marriage of his son Jacob to Alexis Olsen in Saskatoon, SK on June 11th 2011



Benita Thurston would like to announce the marriage of her daughter Erika to Tim Williamson on the beach in Torfino, BC on June 4th 2011 while son Ryker practises his hand-holding



Marc Abbott would like to announce the birth of his grandchild Emory Markis Novak born May 29th, 2011 and weighing in at 7 pounds 15 ounces



Nader Haifa and his wife Sehan would like to welcome a new addition to their family; Leanne was born two months premature on June 17th weighing in at 5 lbs 2 oz



The PDHS Girls Rugby Team is actively working to raise funds for their first ever international trip to Australia in March 2012. The girls are keen to involve the local community in sharing this once in a lifetime experience with them.

Bert Champagne, shown with granddaughter Bobbi in her rugby uniform, was golfing in a tournament they had as a fundraiser.

CONGRATULATIONS to William Klassen and his wife Marg who will be celebrating 30 years of marriage on July 20/11



Jason Dodds holds a pike while his son Pierce holds a bass, caught at Christie Lake located off of Hwy 5 across from Flamboro Downs

The deadline for submissions for the next newsletter is August 15th – please email Teresa or Benita

Caribana Festival – Toronto, July 14th – August 1st
<http://www.caribanatoronto.com/home>

Fergus Truck Show ~ July 22nd to 24th
<http://www.fergustruckshow.com>

Hillside Festival ~ July 22nd to 24th
<http://www.hillsidefestival.ca>

Fergus Scottish Festival & Highland Games, Aug 12th – 14th
<http://www.fergusscottishfestival.com>

The Canadian National Exhibition, August 19th – Sept 5th
<http://theex.com>

Eden Mills Writers' Festival – Sept 18th
<http://edenmillswritersfestival.ca>

Ontario Place
<http://www.ontarioplace.com>

Bingemans Park – Kitchener
<http://www.bingemans.com>

“What’s In Season?”
Ontario Farm Fresh fruits & vegetables
<http://ontariofarmfresh.com/consumers/whats-in-season>

Ontario Farmer’s Markets
<http://www.farmersmarketsontario.com>

Summer Fun Guide – Ontario
<http://www.summerfunguide.ca>

Ontario Provincial Parks
<http://www.ontarioparks.com>

Food websites
<http://www.kraftrecipes.com>
<http://www.foodnetwork.com>
<http://allrecipes.com>
<http://www.cooks.com>

Ontario Motorcycle Routes
<http://bikeroads.atspace.com>

Ontario Charity Motorcycles Rides
<http://ontario.bikerides.ca>

Ontario Summer Fun – attractions & coupons
<http://www.savealoonie.com/printable-coupons/attractions-ontario-summer-fun>

High School Volunteer Hours
<http://www.volunteerguelphwellington.on.ca>

MacKinnon Family Day

Saturday August 13th from 11 am – 3pm
Join us for balloons, face-painting, basketball toss,
dunk-tank, bouncy castle, food & refreshments

Youth volunteers welcome...
Get a head start on collecting your volunteer hours
Bring your sheets and have them signed

Barbequing Do's & Don'ts

1. Always start with a completely clean grill. The amazing fish that you cooked last week was indeed tasty, but unless you want a hint of fish with your hot dogs, you need to clean your grill before cooking. It is recommended that you clean your grill each and every time you use it. Wait until it cools down, and then clean the surfaces with baking soda and the racks with grease fighting dish soap and water.
2. Before you begin cooking, spray your cooking area with a non-stick cooking spray. This will prevent your meat from sticking when you are rotating or removing it. If your meat sticks and tears, you will lose a large amount of juice, and your meat may dry out.
3. Never place food on the grill until the temperature is correct. The fluctuation in temperatures will cause your food to dry out or burn. If you are using a charcoal grill, make sure that the coals are completely gray before putting the meat on the grill. This will allow the temperatures to level out, and the majority of the lighter fluid to burn off.
4. While marinating before you cook will add flavour, covering your meat in barbeque sauces before cooking will dry your meat out, and may even cause it to burn. This happens because most barbeque sauces contain high amounts of fat and sugar, which burn really easy. Alternatively, lightly seasoning your meat will work well, and will not have any adverse effects. If you must use barbeque sauce, only add it in the final minutes before taking your meat off the grill. Just remember that meat has a natural flavour that is only brought out by barbequing, so you do not want to ruin that.
5. Searing your meat will lock in the juices and taste, but you do not want to cook your meat at that temperature for the whole amount of time. Once you have seared both sides, reduce the heat to medium. This will ensure that your meat is full of flavour and tender.
6. Use a clean plate/tray for cooked meat; never put it back on the same plate you had it on when it was raw. Do not handle cooked meat with the same utensils that you used when it was raw.
7. Never poke your meat while it is cooking. Poking holes in meat will cause the juice inside to leak out into the bottom of the grill. Not only will this make your food dry and unappealing in the end, but it also could potentially ruin your barbeque grill. At the very least, it will cause a build-up of unwanted grease and juices on your grill, which will make cleanup harder.

JULY LUNCH N' LEARN - DATE & TOPIC TO FOLLOW....

REMEMBER that MacKinnon offers a Scholarship Program,
see HR for details