

A taste of holiday spirit

The holidays are still more than a month away, but it's already beginning to look a lot like Christmas on the Peninsula.

On Nov. 27, the public is once again invited to go back in time to celebrate some good old-fashioned fun of yesteryear at the second annual Christmas on the Peninsula event.

The festivities, which kick off at 9 a.m. and run until 6 p.m., include a Christmas market (located inside the White Rock Community Centre, 15154 Russell Ave.) – a throwback to times past with a distinctive village feel to it as visitors are treated to original and unique gifts, tasty treats and carolers in traditional Victorian dress.

The free, day-long event also includes a children's parade, crafts, face painting, Christmas tree lighting and much more.

For Doreen Best, who sits on the planning committee for Christmas on the Peninsula, the family-friendly celebration is a lot of fun, but also a great way to get to the true meaning of Christmas without all of the holiday hoopla.

"It's about encouraging people to come and experience the true spirit of Christmas," said the retired motel owner who lives with her husband, Edmund, in South Surrey.

"These days we are fast-tracked into believing that if we have the bigger, more expensive gift that we are doing our children and grandchildren a real service, but really it's not the gift, it's the giver that's important."

Last year's inaugural event was a huge success, said Best, who anticipates another great turnout.

"I was on the door counting people and greeting visitors and can tell you that it was extremely busy. This year it's going to be even bigger and better."

For more information, visit www.christmasonthepeninsula.com

Having already gotten into the holiday spirit, Best has begun her Christmas baking for friends and family. While she is now a whiz in the kitchen, especially when it comes to making her butter tart recipe, which she has shared with readers, the proud grandmother admits it's been a process of trial and error that began when she was 15.

"I'll always remember the time my mother was away and I was looking after my dad and brother," said Best. "I decided that I would make them an apple pie, which did not turn out as planned. When I took it out of the oven I noticed there was something strange on top of it – a lump of fat – I had put too much lard in the pastry.

"I couldn't throw it away, because we didn't waste food and I couldn't show it to my dad because I was too embarrassed. Instead, I decided to eat the whole thing right then and there. Right after that I decided to learn how to do a proper pastry."

Kristyl Clark local flavours



Butter Tarts

Ingredients:

- 2 eggs
- 2 cups brown sugar
- 2 tbsp. vinegar
- 1 tsp. vanilla
- 1/2 cup melted butter
- 1 1/3 cup currants

Instructions:

Beat eggs only until whites and yolks are well-blended. Beat in sugar and add vinegar and vanilla. Stir in melted butter and the currants. Fill unbaked tart shells 1/2 to 2/3 full. Bake at 350 degrees until the tops are puffed and golden brown.



Brian Giebelhaus photo

Black Press

Friday

November 26, 2010 (Vol. 35 No. 95)

Christmas cheers:

The countdown to the holidays begins with the return of a one-day family festival – Christmas on the Peninsula – to uptown White Rock Saturday.

