



HAMPTON community association newsletter

www.villageofhampton.ca 905-263-2341



HOROSCOPE

Virgo | Aug 24 - Sep 23

The New Moon and Solar Eclipse on September 1 are all yours. Exert your personal power in a gentle way. People will bend over backward to please you. Be reasonable. Any conflict will go your way, but it won't be forgotten. The delicate tendrils of love reach into your world during the September 16 Full Moon (and Lunar Eclipse). You may be in the mood to be charmed and tempted, but after a while only real love will suffice. The September 30 New Moon could bring a money matter into better balance. You'll have a clearer, more complete view of a financial situation. your personality.

Libra | Sep 24 - Oct 23

Look for invitations, gifts, and other tokens of friendship early this month. The September 1 New Moon (and Solar Eclipse) can bring money and favors your way. Most of this is in return for favors you've done recently. Say thank you and keep paying it forward. Life could get confusing around the Full Moon (and Lunar Eclipse) of September 16. Take your time and take a good, practical look at things. There's really nothing wrong, and you can handle anything. Embrace your sibs and neighbors at the end of the month with the September 30 New Moon. Get together and support one another.



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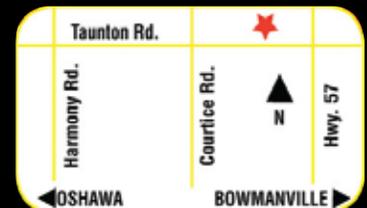
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Alice White

Lloyd Yezik

Ned Wells

April White

Grace Moores

Barb Yezik

Leslie Crawford

Elizabeth Aping

Melanie Flett

Newsletter Liason:

Barb Yezik, Georg Krohn, Grace Moores & Alice White

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BUYING?

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NEIGHBOURHOOD WATCH

First meeting is to be held Thursday, October 6th at the Hampton Community Hall.

HAMPTON BREAK-INS

Due to the recent incidents of local break-ins it is everyone's responsibility to keep their eye out on any strange looking vehicles or individuals in the area that seem suspicious. If you witness anything unusual please contact Crime Stoppers Durham Region (905) 436-8477. Let's all pitch in to keep Hampton a safe place to live!

WELCOME

Laura & Scott Ritzie and their three children Clare, Tom and Patsy.

Karly & Matt & Grace.

Please let us know if you are new to the Community, have a birth/engagement/wedding/Condolence/prayer or announcement for someone so we can include you in the next newsletter. Email: depp071968@hotmail.com

WE INVITE HAMPTON RESIDENTS to a stroll on the trail by Hampton Pond. If you have any suggestions on how this area could be improved contact Grace Moores at 905-263-4340.

CHECK OUT <http://calendar.durhamregion.com/Communities/clarington/> for upcoming events in Clarington

POKÉMON GO

This latest fad is fun and entertaining for kids and adults. Please keep in mind to be respectful of your neighbours property as you venture forth scouting out the area for characters. GOOD LUCK AND HAVE FUN!



Ron Hooper

Local Councillor, Ward 2

Clarington

Leading the Way

40 Temperance Street
Bowmanville, Ontario L1C 3A6

Tel: 905-623-3379 Ext. 291
Fax: 905-623-5717
Home: 905-623-3097
Email: rhooper@clarington.net
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APPLE FESTIVAL

Saturday, 15 October 2016
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HAPPY BIRTHDAY LLOYD YEZIK FRIDAY SEPTEMBER 30TH



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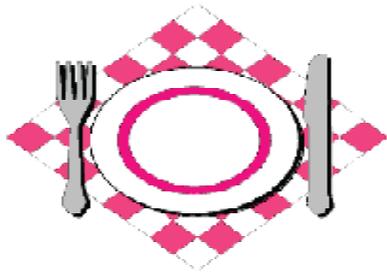


Community Luncheon

Open to anyone who would like to join us.

Thursday, September 15th.

Hampton United Church
C. E. Wing - 12:30 pm.



Please RSVP to Janis Rottine 905-263-2058 or
Wilma Kantor 905-263-2645 if you plan to attend

Freewill offering will be appreciated to assist with costs.

Sponsored by Hampton Women United

BUTTERNUT RICOTTA TART WITH FIERY ROCKET SALAD

Ingredients

- 1 butternut squash (about 600g), peeled and cut into 2cm cubes
- 2 tbsp olive oil
- 320g sheet ready-rolled puff pastry
- 250g tub ricotta
- a few sage leaves, finely chopped
- good grating of nutmeg
- zest and juice ½ lemon
- 70g bag of rocket
- 1 red chilli, deseeded and finely chopped
- 25g pine nut

Method

1. Heat oven to 220C/200C fan/gas 7. Put the squash on a baking tray. Toss in half the oil, season and spread out into a single layer (you may need 2 baking trays). Roast for 30-35 mins or until tender.
2. Meanwhile, place a large rectangle of baking parchment on a baking tray. Unroll the pastry and lay it on top. Score a 1cm border with the tip of a knife and prick the inside part all over with a fork. Bake in the oven for 15 mins.
3. Mix the ricotta, sage, nutmeg, lemon zest and plenty of seasoning in a bowl. Once the pastry and squash are cooked, remove from the oven. Gently press the centre of the pastry case down with the back of a spoon. Spread the ricotta mix into the centre. Lay on squash. Bake for a further 10-15 mins until the pastry is golden and crisp. Mix the lemon juice, rocket, chilli, pine nuts and 1 tbsp oil. Scatter half over the tart and serve the rest on the side.

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Clarington
This Week

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CREAMY PUMPKIN & LENTIL SOUP

Ingredients

- 1 tbsp olive oil, plus 1 tsp
- 2 onion, chopped
- 2 garlic clove, chopped
- approx 800g chopped pumpkin flesh, plus the seeds
- 100g split red lentil
- ½ small pack thyme, leaves picked, plus extra to serve
- 1litre hot vegetable stock
- pinch of salt and sugar
- 50g crème fraîche, plus extra to serve

Method

1. Heat the oil in a large pan. Fry the onions until softened and starting to turn golden. Stir in the garlic, pumpkin flesh, lentils and thyme, then pour in the hot stock. Season, cover and simmer for 20-25 mins until the lentils and vegetables are tender.

2. Meanwhile, wash the pumpkin seeds. Remove any flesh still clinging to them, then dry them with kitchen paper. Heat the 1 tsp oil in a non-stick pan and fry the seeds until they start to jump and pop. Stir frequently, but cover the pan in between to keep them in it. When the seeds look nutty and toasted, add a sprinkling of salt and a pinch of sugar, and stir well.

3. Whizz the cooked pumpkin mixture with a hand blender or in a food processor until smooth, then add the crème fraîche and whizz again. Taste for seasoning.

4. Serve with a spoonful of crème fraîche, a few thyme leaves and the toasted seeds scattered on top.



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ERIN O'TOOLE

Member of Parliament for Durham

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