



The

Haydon Voice



Winter 2011



BUY A TREE HELP HAYDON HALL!

With this coupon, when you buy a Christmas Tree at POWELL'S TREE FARM \$2 will be donated to Haydon Hall!!!



Ready Cut or Cut Your Own

Blue, White & Norway Spruce

White & Scotch Pine

Greenery, Wooden Reindeer
& other Christmas items

Powell's Tree Farm

2945 Durham Rd. 20

5km East of 57 • 905 263 2762

listed on www.christmastrees.on.ca

*Special Thanks to George & Mary Anne Powell
for helping with this fundraiser!*

*Get an e-copy of this coupon at
www.haydoncommunityhall.com and
email it to friends, family and anyone
else you know! This year, you can also
show the coupon on your smartphone!*



Farmer's Parade: Join us for an evening of Christmas sparkle on **Wednesday, December 7th**, 7:00pm (approximately). Haydon Hall will again serve as a warm-up station with hot chocolate & treats. Hotdogs & warm cider will also be available for sale in front of Graham's Garage.

Christmas Potluck: Come out to celebrate the Season as a community at Haydon Hall on **Wednesday, December 14th** at 6:30pm. Bring your favourite dish to share and your singing voice for caroling after the meal.

Euchre Parties: Mark your 2012 calendars for January 28, February 18, March 31 and April 28. Tickets are \$15 (for cards and a full lunch) are available from Cecile-905 263 2394

Yoga classes will continue in 2012; classes (\$10 ea) are Thursday evenings from 8-9pm. Preregistration is required - please contact Jodi (905 432 6257 or jodimcintyre@sympatico.ca)

We are also planning to repeat our **Winter Wine & Cheese** and the **'Kitchen Concert'**. Visit our website in 2012 for more details!

haydoncommunityhall.com

facebook

Our website is also a blog! You can leave comments and sign up for email updates. Check in regularly for up to date information - we're also looking for online contributors so take a look today!

Do a search for 'Haydon Community Hall' next time you're on Facebook and join our page!

Get a Great Gift — Support a Great Cause!

Ever heard of people driving to Port Perry to get dishcloths? Sounds crazy right ... but the *Stockholm Inside* store in Port Perry is the only distributor of this unique product in Canada! Now you can save yourself the trip and get yours right here in Haydon!!!



As part of our fundraising efforts, we are selling these eco-friendly, 100% biodegradable sponge cloths. Made of cellulose, these cloths from Sweden are not just useful, but darn cute too! A soft pliable cloth with an extraordinary ability to absorb up to 15 times its own weight, it effectively dries and cleans all surfaces.

With a variety of bold and quirky designs, the cloths make a great gift or stocking stuffer; wrap it around a bottle of wine with a ribbon and voila! you'll have the perfect hostess gift for all your holiday parties.

The cloths are \$5 each or 5 for \$20. They will be available for sale during the Farmer's Parade and at the Christmas Potluck or by getting in touch with Sarah (905 263 4144 or sarahbobka@mail.com).

Announcing 2012 Photo Contest

We are pleased to announce a photo contest 'Celebrating Rural Life'. The contest is **open to everyone** (not just those who live in Haydon!) and all subject matter (landscape, animals, people, etc) is welcome.

Photos will be judged in 3 divisions: age 14 and under, age 14-18 and adult. Email submissions to haydoncommunityhall@gmail.com by **Wednesday, February 15, 2012**. We ask that you include your name, phone number and a brief description of the photo and that photos be submitted as PDF, JPeg or GIF files; winners may be asked to submit prints for display. Winning photos will be announced and displayed at our Winter Wine & Cheese and will also be featured on our website.

We all know what a beautiful place Haydon is to live in ... so let's show it off! Get out your cameras and start scouting for that perfect shot. Visit www.haydoncommunityhall.com as additional details (including information about prizes, judges, etc) are announced.

CANDY CANE NANAIMO BARS

From Barb Walsh

- 6 squares Baker's semi-sweet chocolate
- 3/4 cup + 1tbsp butter, softened, divided
- 1 egg
- 2 cups graham cracker crumbs
- 1 cup flaked coconut
- 1/2 cup chopped walnuts
- 2 tbsp custard powder
- 3 tbsp milk
- 2 cups icing sugar
- 1 tsp peppermint extract
- 8-10 drops red food colouring
- 2 tbsp crushed candy canes (about 2)



1. Heat oven to 350°F
2. Microwave 2 chocolate squares and 1/2 cup butter in large microwaveable bowl on MEDIUM 2 min. or until completely melted (stirring regularly)
3. Blend in egg; then stir in graham crumbs, coconut and nuts
4. Press into bottom of 9-inch square pan and bake 8 min; then cool completely
5. Beat 1/4 cup remaining butter, custard powder, milk, sugar, extract and food colouring with mixer until well-blended; spread onto crust, then refrigerate 15 min.
6. Microwave remaining chocolate and butter in microwaveable bowl on MEDIUM 2-3 min. or until butter is melted; stir until chocolate is completely melted
7. Spread over custard layer, sprinkle with candy cane and refrigerate 3 hours before cutting into bars.

