

“A friend of mine, Olivia Hawken was looking after our 3 kids while we went to an aunt’s funeral. Jane was about 5 years old, standing on a stool in the kitchen watching Olivia peel potatoes. Olivia put the potato peeler down and took a knife to get the “eyes” of the potato out. Jane then suggested that she should simply use the end of the peeler since that was what it was for! Olivia often remarked about a 5 year old telling her how to peel potatoes!”

Kay Nicol (Jane’s mother) on when it all began!

Foreword by Victoria Haenel

Anyone who has ever experienced one of my Mom’s meals readily agrees that should she choose to do so, she could create an extremely successful business in the catering industry. From preparation to presentation, she puts five-star meals together seemingly with ease.

She creates a delicious dinner for two, plans effortlessly a big family feast or throws a lavish 4-course dinner for business associates with most discriminating taste. A collection of family recipes has grown over the years into a full scale set of “cookbook worthy” culinary gems.

My main motivation for putting this exceptional cookbook together has become by now very apparent. I love my Mom very much and plan on preserving the family tradition. I also want to share something with her that is an important part of her life. Only recently have I begun to understand what she enjoys about being creative in the kitchen.

Under my mother’s guidance and encouragement (plus a little teasing), my culinary skills have improved (I am now able to coddle an egg – a feat which at first I was certain was a misprint in the cookbook – who ever heard of “coddling an egg”; see on page 154 under **Cooking Terms**.)

Although anytime we host a dinner party, there is inevitably a panicked long distance phone call back home on how to fix something or interpret something else, or merely to ask what a particular cooking tool was.

My mom probably remembers long ago when I was about 21 and made lasagna for the first time – who knew that the noodles had to be precooked? My most recent, a springform pan. Was the dish going to leap onto a serving plate for me, maybe perform a double somersault?

From the desk of :

NORM WIMMER

To: *Victoria*

A Living Example!

Perfect description

Norm



Date : *09/08/99*



For those who are “kitchen-challenged” (you know who you are), the following little anecdote will not only show you that ANYONE can eventually put together a great meal but hopefully give you a few laughs as well about rough beginnings.

Believe me, you can become efficient in the kitchen, learn to enjoy the pleasures that come with a wonderful meal, a trait that at first seemed to have somehow skipped a generation as the following newspaper clipping I received, rightfully suggests ... thanks again Dad! At that time the cartoon described pretty much the extent of my cooking skills.

Well, I got the hint, time has passed, and ...? I am cooking! So, there is still hope for everyone.

The following recipes are a sample of some of her family favourites that are simple enough for a novice such as myself and will ensure a great meal without splurging the kids' education funds or chaining you to the kitchen for days at a time.

Enjoy!

**Five-star meals in a flash;
it's gourmet, but YOU cooked it.™**

P.S.

Aside from her great skills in creating culinary delights, Jane is an accomplished artist as illustrated with a sample of her sketches throughout this book of her memories from where she grew up in Owen Sound, Ontario.

Impeccable interior design abilities, exquisite stained glass pieces and magnificent paper tole works are displayed throughout her home (and that of many of her family members) showcasing a true artist a heart.

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