

Dennis was presented with an award from the M-S Society of Canada recently. It recognizes ten years of support of the "Super Cities Walk" of which Janine is Honorary Co-Chair!

AND....

Rick Smith competed in the 2002 "Slot Games Media Charity Challenge" and came home with a fourth place finish and \$100 for charity. The media member with the highest points after 10 minutes of playing was awarded \$1,000. Over \$40,000 will be awarded to local Ontario charities! Congratulations to Keith Montag and his wife Erin.
The newlyweds exchanged wedding vows on October 5th!



Get ready for the WINTER GALA!

Saturday, January 18th
A fabulous evening of dining,
dancing, and of
course chances to win great prizes!
Details to come!







John Lay is passing along the following website for Holiday gift ideas from his client "The Oakwood Inn"

www.oakwoodinnresort.com

Visit this site to find out what they have to offer!

IF IT'S NEWS TO YOU.... IT'S NEWS TO US!

Submitted by Melanie Hnetka

The travel bug has bitten various members of the newsroom.

In early December, Deb Simic is leaving her hubby and kids behind for an exotic 5 day trip to Atlantic City. Deb and her mom will spend their time mingling with others at the exquisite Trump Marina. Besides taking in a Christmas show, Deb isn't quite sure what else they will do... except relax and work on perfecting their blackjack skills.

Nancy Pine is heading south of the border with about 40 of her closest friends. They will be boarding a bus on December 15th and heading to Buffalo for a Bills game. Drew Bledsoe and his squad will go head-to-head against the San Diego Chargers. Nancy is now busy brushing up on her football knowledge for the big day.

And "I can see clearly now. The Rayjon Share Care Story" is in its final editing phase. Paul Francescutti, along with Joe and Alex have been working overtime to get the show ready for it's debut next month. The show can be seen right here on CKCO on December 29th at 6:30pm.

Staff will also have a chance to view the show during the lunch hour early in the new year.....details to come!

Happy Birthday!

Tracy Jasmins	Nov. 7
Dennis Watson	Nov. 12
Linda Fricker	Nov. 14
Jenn Cipriano	Nov. 20
Jim Troyak	Nov. 21
Mike Lockston	Nov. 23
Kate Ingram	Nov. 24
Alex Spiridonov	Nov. 26
Paul Smith	Nov. 28



Happy Anniversary!

John Arajs	Nov. 20 - 36 yrs.
John Smith	Nov. 27 - 30 yrs.
Fred Martinovic	Nov. 25 - 21 yrs.
Dave Carswell	Nov. 15 - 20 yrs.
Linda Fricker	Nov. 11 - 17 yrs.
Janine Grespan	Nov. 9 - 15 yrs.
Rick Bon	Nov. 22 - 4 yrs.
Darryl Konynenbelt	Nov. 29 - 3 yrs.
Mike Stratulat	Nov. 1 - 2yrs.
54	





KING STREET COOKS! (favorite recipes of CKCO employees)

Bûche de Noël (aka Paul Smith's Yule Log!)

Jelly Roll

5 eggs (separated)

1 cup white sugar

1 tbsp grated lemon rind

2 tbsp lemon juice

1 cup sifted cake flour

1/4 tsp salt

icing sugar

- In a large bowl beat egg whites until stiff but not dry. Add ½ the sugar slowly, beating constantly.
- In a medium bowl beat egg yolks until thick and lemon coloured; add remaining sugar gradually, continuing to beat until stiff enough to hold a soft peak. Add grated lemon rind and juice.
- Fold egg yolk mixture gently into egg whites.
- Combine salt and flour and fold quickly but lightly into egg mixture.
- Line a large shallow pan (11" x 16" cookie sheet) with waxed paper, pour in batter evenly and bake in 350°F oven for 15 minutes being careful not to over bake it.
- Turn onto a clean linen towel well sprinkled with icing sugar. Remove paper and trim off crusts. Roll lifting end of towel nearest you. Wrap in towel and cool. Unroll to fill.

Coffee Cream

1/3 cup water

½ cup sugar

5 egg yolks

1 cup soft unsalted butter

1 tbsp instant coffee

1 tbsp boiling water

1/4 tsp vanilla

- Combine water and sugar in very small saucepan. Heat; stir until sugar dissolves. Boil without stirring until syrup falls in 6" thread from fork (Don't boil too long or it turns into candy!).
- Beat egg yolks in small bowl until thick and lemon coloured. Add sugar syrup gradually, beating constantly. Add butter in small pieces, beating at medium speed to blend after each addition.
- Dissolve coffee in boiling water; cool. Beat in coffee and vanilla.
- If mixture is too soft, chill.

Chocolate Butter Icing

2 cups icing sugar, sifted

1/3 cup butter, soft

1 tbsp cream

1 tbsp rum

3 squares unsweetened chocolate, melted

- Cream sugar and butter together.
- Blend in cream and rum.
- Blend in chocolate.

To Assemble

- Unroll jelly roll and spread with Coffee Cream, reserving 1/4 cup for icing.
- Roll up again. Cut diagonal slice from each end of roll to give it the shape of a freshly cut log.
- Secure cut pieces on top with icing to make knots.
- Ice tops of knots and ends of log with ¼ cup Coffee Cream; mark with fork to look like wood.
- Ice rest of roll thickly with Chocolate Butter Icing. With fork decorate log to look like bark.

Good luck and enjoy!

I've been making this family favourite off and on for the last 15 years. I have no idea how much fat or calories are in this festive treat. All the eggs, butter, and sugar make it sinfully rich and good. Take my word for it and don't try to use any low fat substitutes. It never turns out right.

This recipe comes from Chatelaine Seasonal Soivées circa 1963, give or take a few years --- Paul.







Dear CKCO Staff:

On behalf of the United Way, I would like to thank the staff of CKCO-TV for their support of our 2002 internal fundraising campaign. This year we were just shy of our \$10,000 goal... with a total of \$9,415.33 raised, thanks to staff, corporate and retiree donations!

Thanks to everyone who supported this year's campaign, whether through payroll donation, volunteering at the Open House, baking goods for the bake sale, donating items to the silent auction or participating in baby photo contest. Each one of you helped out in your own way and your support has not gone unappreciated, especially in a time when charitable requests from organizations are ever-increasing.

The local United Way funds agencies such as Big Brothers, Big sisters, Canadian Mental Health Association, Canadian Red Cross Society, Extend-A-Family, Multicultural Centre, MS Society, and many others.

For over sixty years the K-W community has recognized the importance of assisting those in need by supporting United Way's annual fundraising campaign. From 1941 to the present day, United Way donors have joined together to help others improve their lives. The entire community has benefited, because by supporting our neighbors, our community is a stronger and healthier place to live.

The staff of CKCO has proved that "United...we care!" Thanks again for a successful 2002 campaign!!

Kindest Regards,

Tracy Jasmins Employee Campaign Coordinator For the United Way



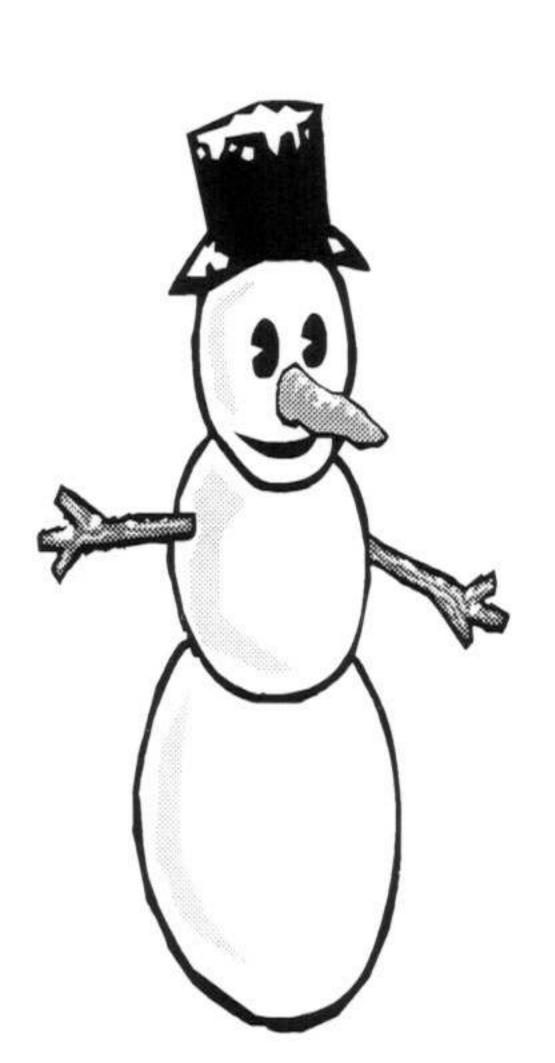
the GREAT CKCO Family Room GIVEAWAY

Keep those pictures coming...our Fall Sweeps promotion has been a great success so far, with 2 more weeks to go.

We are giving away up to \$15,000 in prizes in *CKCO's Great Family Room Giveaway*...one lucky viewer will receive a new home theatre system complete with TV and surround sound, DVD's and more from Steve's TV....a new Gas Fireplace, installed, with choice of mantel from Napoleon...and \$1500 Gift Certificates from Blinds to Go, Charterhall Furniture and Panagos Van Flooring....Nightly winners are receiving Pizzas from New Orleans Pizza and Weekly winners are receiving a Panasonic DVD Player from Steve's TV. The response to date has been outstanding...luring viewers to tune in to our News at Six during ratings to see if they are a qualifier/winner.

From a sales perspective, this promotion has been instrumental in getting a brand new client to air and return business from 3 other clients that had strayed for a while.

The Grand Prize winner will be announced on Monday, December 2 in our News at Six.



Don't be late for the Rec Club Children's Christmas Party on Saturday, December 14th. Entertainment by Eric Traplin starts at 1pm sharp! Retiree



Everyone is welcome to join the retirees for their Christmas lunch on Dec. 10th at the Concordia Club at noon.

On an other note - for those of you who remember Bob Clem (he was at one time a cameraman(Bolex) here at CKCO) has recently been in touch and is now living in the San Diego area.