

Congratulations Dennis!

CTV Southwestern Ontario's own Dennis Watson has just been named the Lions Club of Kitchener "2007 Citizen of the Year for Kitchener-Waterloo".

A news release from the Lions Club cites his many contributions to the region, including his work with Junior Achievement of the Waterloo Region, KW Oktoberfest, The Kitchener-Waterloo Community Foundation, Centre in the Square, Skills Canada, The United Way, Chamber of Commerce, Conestoga College, Cambridge Memorial Hospital, and more.

In our newscast recently, you heard Dennis humbly share the recognition with everyone here, "I get the credit for everything everybody here does, so I'm really accepting this honour on behalf of everybody here at the station for all that they do to make this such a great place to live."

It is truly an outstanding achievement to gain such recognition within our community. Please join me in congratulating our VP & GM!

-- Andy

Congratulations Randy and Sheryl!

Brody Preston Steinman arrived on April 24th weighing 8lbs, 3oz.



Ingredients

1/3 cup plus 3 tbsp spoons olive oil
3 medium onions, chopped
2 14.5 ounce cans peeled diced tomatoes in juice
4 tbsp chopped fresh parsley
1 tbsp dried oregano
5 garlic cloves, minced
1/2 tsp cayenne pepper

2 lbs uncooked large shrimp, peeled, devined (tails left intact)
1/2 cup ouzo (unsweetened anise liqueur)
1/2 cup kalamata olives, pitted and halved
8 ounces feta cheese, crumbled
Toasted French bread slices

Directions:

Heat 1/3 cup oil in large saucepan over medium heat. Add onions; sauté until golden, about 12 minutes. Add tomatoes with juices, 3tbsp parsley, oregano, garlic and cayenne. Bring to boil. Reduce heat to medium-low. Cover; simmer until sauce thickens, about 20 minutes. Transfer to medium bowl. (Can be made 1 day ahead. Cover, chill re-warm before continuing.)

Preheat oven to 400. Heat 3 tbsp oil in heavy large skillet over medium-high heat. Sprinkle shrimp with salt and pepper. Add to skillet, sauté until almost opaque in center, about 3 minutes. Remove skillet from heat. Add ouzo. Carefully ignite ouzo with match. Return skillet to medium heat; cook shrimp until flames subside. Add tomato sauce and olives; stir.

Transfer shrimp mixture to 10 – 12 cup baking dish. Sprinkle cheese over. Bake until shrimp are cooked through, about 10 minutes. Sprinkle with 1 tbsp parsley. Serve immediately with toasts.

Happy Anniversary!

Bob Tiffin	May 26 - 28 yrs.
Jeff Soltysiak	May 31 - 26 yrs.
Zeljko Zugaj	May 20 - 23 yrs.
Warren Letson	May 4 - 21 yrs.
Alan Fraser	May 8 - 19 yrs.
Tom Farwell	May 15 - 13 yrs.
Terra Crowley	May 22 - 7 yrs.
Jennifer Fergusson	May 5 - 6 yrs.
Johnny Mazza	May 12 - 4 yrs.
Sarah Bordage	May 17 - 2 yrs.



Happy Birthday!

John Lay	May 1
Andy LeBlanc	May 1
Stephen Langan	May 3
Cameron Crassweller	May 10
John Scott	May 12
Bruce Fricker	May 16
Tom Farwell	May 17
Penny Jolly	May 23
John Smith	May 24
Rachelle Fox	May 26
Sarah Bordage	May 31

FACE FROM THE NORTH

You may have noticed a different face in the hallways over the last couple of weeks, as MCTV's Katherine Dolan was in town to cover the OHL Western Conference Final. Katherine used to be a high school teacher, but now she covers the Sault Ste. Marie Greyhounds for CTV's Northern Ontario affiliate. She was here in Kitchener for Games 1, 2 and 5 of the series and was able to bring an out of town perspective to the views in the north. She was also live from the Aud before game five!



Katherine was hoping the series went 7 games, because she had so much fun working with the crew here at CTV Southwestern Ontario. She says many thanks to everyone for saying hello and making her feel welcome, and hopes to cross paths with us again soon!

Kyle Bowden

Kyle was in Ottawa recently celebrating the 50th with CTV News anchors and A-channel anchors from across the country.

