

# Meet Mira van Bodegom

Ayr, Ontario





**The idyllic landscape surrounding Mira's family home in the Village of Ayr is the perfect backdrop for her adventures by foot, bike and canoe.**



### Fresh air

It's the great outdoors where Mira feels the most at home. When asked to describe her perfect day, the answer is simple, "on a trail, could be anywhere, having some snacks and enjoying the morning."





## Geocaching

To help guide her adventures, Mira is always on the lookout for “geocaches.” These tiny treasures are tucked away in hidden places for people to find using GPS—and there are millions to find worldwide. You can travel pretty much anywhere and discover something in places you never would have thought to look. The activity also allows you to see familiar places in a new light.



## Exploring Ayr

Located between Kitchener and Cambridge, the Village of Ayr offers more than just scenic hikes. If you happen to be passing through, or looking for a new place to explore, there's the cenotaph in the downtown area, a picturesque gazebo in Centennial park as well as an old ice house to visit.

### Family favourite

Mira's husband's grandfather was an accomplished baker and his much-loved banana bread recipe has "floated down through the family. It's delicious," Mira says. "The kids really like it, I can slice it up and pack it in their lunches, it's easily frozen too."

It isn't just the taste that's irresistible—it's also the smell. Mira's two children can arrive home from school and know if a loaf has been baked in an instant. Needless to say, there's never a slice left on the plate.







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# Dad's Banana Chocolate Chip Bread

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## Ingredients

2 cups all-purpose flour  
1 tsp baking powder  
1 tsp baking soda  
½ tsp salt  
3 ripe bananas, mashed  
3 tbsp sour cream  
½ cup butter, softened  
½ cup sugar  
½ cup brown sugar  
2 eggs  
1 tsp vanilla  
1 cup chocolate chips

## Directions

Preheat oven to 350°F.

Grease a loaf pan. Mix flour, baking powder, baking soda and salt in a bowl.

In another bowl, mix bananas and sour cream.

Using a mixer, beat butter and sugars until light and fluffy. Add eggs to the butter mixture, one at a time, beating well after each addition. Stir in vanilla. Stir banana mixture into butter mixture. Add flour mixture until blended. Fold in chocolate chips until combined. Pour batter into prepared loaf pan.

Bake for approximately 1 hour or until a toothpick inserted into the centre comes out clean. Remove from oven and let cool in the pan for 10 minutes. Transfer to a rack and let cool completely before slicing.

## Notes

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