



## SEXUAL ASSAULT & VIOLENCE INTERVENTION SERVICES (SAVIS) OF HALTON

- **Free** anti-violence presentations to businesses/associations/schools
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- **Free** 24-hour support line - anyone may call: **905.875.1555**

**905.825.3622 • Toll free: 877.268.8416 • [www.savisofhalton.org](http://www.savisofhalton.org)**

## Announcement

North Halton Kitten Rescue is now a Canadian registered charity.

As a charitable organization we can now issue official tax receipts for donations received.



## Looking for that purrfect gift?

Make your donation in the name of a special person on your Christmas list. A card will be mailed to them stating that you have made a gift.

Be sure to include their full name and address!

**Mail donations to:**

NHKR, 13448 22nd Side Road, Georgetown, ON L7G4S4 or make a donation from the Canada Helps icon on our website [www.nhkr.ca](http://www.nhkr.ca)

Charitable #815318134RR0001

## Notice of Passing of Zoning By-law BL-2013-120

(Olympia Sand and Gravel Ltd.)

TAKE NOTICE that the Council for The Corporation of the Town of Caledon adopted BL-2013-120 on December 9, 2013, to amend Comprehensive Zoning By-law 2006-50, as amended in accordance with Section 34 of the Planning Act, R.S.O. 1990, c.P.13., to rezone the property located at part of Lots 27 and 28, Concession 2 WHS, Town of Caledon, Region of Peel.

The purpose and effect of the application is to permit the use of Part of Lots 27 and 28, Concession 2 WHS (CAL) for an above-water-table sand and gravel extraction.

A copy of by-law BL-2013-120, which includes a key map showing the location of the lands to which the by-law applies is available on the Town's website at [www.caledon.ca](http://www.caledon.ca) or by request to the Administration Department at [legislative.services@caledon.ca](mailto:legislative.services@caledon.ca) or 905.584.2272 x.2366.

If you wish to appeal the decision of the Council, a notice of appeal must be filed with the Clerk of The Corporation of the Town of Caledon not later than January 9, 2013. A copy of an appeal form is available from the OMB website at [www.omb.gov.on.ca](http://www.omb.gov.on.ca) or by contacting the Town Clerk.

### A NOTICE OF APPEAL MUST:

1. be in writing;
2. set out the reasons for the appeal;
3. be accompanied by the Ontario Municipal Board fee in the amount of \$125.00, which can only be paid by certified cheque or money order made payable to the Minister of Finance, Province of Ontario; and,
4. be accompanied by the Town's fee in the amount of \$150.00, which can be paid by cheque.

Only individuals, corporations and public bodies may appeal a by-law to the Ontario Municipal Board. A notice of appeal may not be filed by an unincorporated association or group. However, a notice of appeal may be filed in the name of an individual who is a member of the association or the group on its behalf.

No person or public body shall be added as a party to the hearing of the appeal unless, before the by-law was passed, the person or public body made oral submissions at a public meeting or written submissions to the council or, in the opinion of the Ontario Municipal Board, there are reasonable grounds to add the person or public body as a party.

Further information with respect to these applications is available to the public for inspection by contacting:

Ohi Izirein, Senior Policy Planner 905.584.2272 x.4271  
Development Approval and Planning Policy Department

DATED at the Town of Caledon this 19th day of December, 2013

Carey deGorter  
Town Clerk



6311 Old Church Road  
Caledon, ON L7C 1J6  
[www.caledon.ca](http://www.caledon.ca)  
T. 905.584.2272 | 1.888.225.3366 | F. 905.584.4325

# What's Cookin': A sweet or savory treat

Today's recipe is simple and delicious—the best thing about it, is how versatile it can be. We are showing the Palmiers in a sweet application today; you can add raisins or other dried fruit like chopped apricots, cranberries, cherries, even chocolate chips or candied ginger would be great. For these ingredients, just sprinkle them over the puff pastry before you begin folding the edges in and rolling it up.

However, if you are looking for a savory treat, you can also skip

the sugar and sprinkle finely grated parmesan cheese and finely chopped fresh

rosemary or any other combination of cheese, nuts, seeds, dried fruit that you like. Crumbled blue cheese with fresh walnuts is very nice.

The key to working with puff pastry is to keep the dough cold, so although you do have to thaw it first (in the fridge overnight is best) keep it in the fridge until just before you need to work with it, as it becomes difficult to handle once it starts to get warm. Puff pastry is made from many, many layers of pastry and fat all layered together. When the pastry goes in the oven, the fat layers melt, creating an air pocket, which rises with the heat of the oven—thus the “puff”. So it is important to keep the integrity of the layers in tact. If you are making something where you have scraps of puff pastry left over, you can't just squish them together and roll it out again—well you can, but it won't puff. Have fun and keep cooking!

## Palmiers

### Ingredients

- 1 pkg. President's Choice Butter Puff Pastry, thawed in fridge overnight
- 1 1/3 cups sugar

### Method

1. Preheat oven to 425 degrees F.
2. Sprinkle one third cup sugar on a flat surface. Unroll 1 sheet of puff pastry onto the sugar and sprinkle another one third cup over the top.
3. Lightly roll the dough until the sugar is pressed into the pastry.
4. Fold the sides of the pastry towards the centre, so they go halfway to the middle. Fold them again so the two folds meet exactly at the middle of the dough. Fold one half over the other half as though closing a book. Press slightly.
5. Slice the dough into 15 slices and place on a parchment paper lined baking sheet.
6. Repeat with second piece of pastry.
7. Bake cookies for 6-9 minutes or until caramelized and brown on the bottom then turn with a wide spatula and bake for another 3-6 minutes until caramelized and golden. Makes 30.



By Cory Soal  
R.H.A.D.

## ... Lend Me Your Ears

### TINNITUS

Or ringing in the ears, does not cause hearing disorders, it may accompany decreased hearing and other ear symptoms such as pressure, unsteadiness or dizziness. Often, it occurs alone.

Tinnitus arising from the inner ear frequently indicates more permanent and serious disease. Exposure to a sudden loud noise - a gunshot or explosion, for example results in tinnitus that subsides to a low level of ringing for an extended period of time. Disorders affecting the cochlea (hearing center) of the inner ear can cause tinnitus.

To find out more about this common problem call...

The Georgetown



## HEARING CLINIC

*We care about your hearing!*

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## Halton District School Board 2012-2013 Financial Statements Available

As in previous years, the Halton District School Board will post its financial statements on the Board's website at [www.hdsb.ca](http://www.hdsb.ca)

A link to the financial statements for the fiscal year ended August 31, 2013 can be found on the home page under “Also of Interest”.

### The 2013 audited financial statements include:

- Management Report
- Independent Auditors' Report
- Consolidated Statement of Financial Position
- Consolidated Statement of Financial Operations
- Consolidated Statement of Cash flows
- Consolidated Statement of Changes in Net Debt
- Notes to the Consolidated Financial Statements

