

Acton Legion to host winter fun days

By Sharon Graham
Acton Legion news

This Sunday, Jan. 31 is winter horseshoes day, hosted by the Acton Legion. While this is open to members only, the horseshoe players are accepting donations for the Acton FoodShare food bank on the Saturday before and on Sunday before the game.

Family fun day is on Sunday, Feb. 14. Everyone is welcome. Come out and have a good time.

We will be having washer toss on Family Day, Monday, Feb. 15 at 1 p.m. for those who would like to try it out. If you do not know how to play, come out and join in. It should be an afternoon of fun.

We are hosting our first time washer toss for Zone B7 on April 30. This is for legion members only. Registration is 9-9:30 a.m.

Start time is 10 a.m. for singles followed by doubles. The entry fee is \$5 per person and \$15 per pair. The sign up sheet is on the board now. It should be a great day as there are a lot of our members who play washer toss and really enjoy it.

On Feb. 5 we will be having roast beef on a bun and fries for \$8, starting at 5:30 p.m. Everyone is welcome. The cut-off date to buy your tickets for the dinner is on Feb. 3.

On Feb. 28 there is a trip to Sunnybrook to visit the veterans; please come out and join us.

Check the boards behind the bar for upcoming events. We invite people to join our legion. If you are 18 and a Canadian citizen you can join. Application forms are online at legion.ca under membership section or you can pick one up at the bar anytime.



Frans went on mission to find local clay

By Frans Rood

Pottery and Ceramics instructor,
Credit Valley Artisans

I know that many residents of Halton Hills who have gardens will attest to the fact that we have a lot of clay in our backyards, but did you ever think about the native Canadians who used this very clay to make their dishes and pots and wonder just how they accomplished this?

My friend Monika Minnis from Hamilton has been making "local clay" pots for years and will be teaching a class on Jan. 30 and Feb. 6 at the Credit Valley Artisans. In order to get more hands-on experience to help her, I decided to get back to the basics of collecting and processing raw clay.

A few weeks ago I ventured out to find some local clay! Now remember this was in early January and there wasn't much soft ground around where I could easily dig some up! So, out I went with my bucket and pickaxe—being ever hopeful I would find a place with suitable materials.



Well it didn't take too long before I came upon a working construction site. A quick look around and I noticed suitable material for my needs. I asked the guy working there if I could have some clay. He looked at me like I was from another planet, but told me I could take whatever I wanted. A small bucket will hold about 40-50 lbs before you know it. Problem was that about the same amount got stuck to my boots!

I brought the "treasure" home and started working it right away.

It was quite a learning process for



Rood creates working clay from local deposits (left) and then forms a smudge pot (right).

Submitted photos me to begin the turn this clay into a usable form for our class, but I knew that I was ready to go through the process of learning how our ancestors from all parts of the globe made their own dishes by hand.

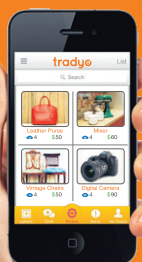
If you would like to join us—go to the website www.creditvalleyartisans.ca and sign up for the course. If you want to make pots with us but the timing is not good for you, let us know! We are planning on holding more courses in the future.



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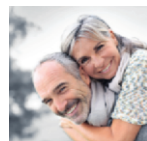
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