

Form Hunters Association

Outdoorsmen Are Seeking Answers From County Farmers

Georgetown Anglers and Hunters, Georgetown Revolver Club and four other Halton County gun clubs have formed the Halton Hunters' Association to improve relationships between hunters and farmers and insure the preservation of hunting in the county.

The clubs are currently calling on area farmers with a questionnaire asking them if they would allow hunting on their lands, and if so, what type.

They are hoping for a favourable response from the farmers so that they can present it to Esquimes and Nassagaweya Township councils if a total hunting ban appears likely. Local hunters fear that township councils are heading toward the ban.

Halton Hunters' Association was formed two weeks ago. As well as the two

Georgetown clubs it includes Oakville Rod and Gun Club, Halton Sportsman's Association, Appleby Gun Club and Maple Rock Shooting Range.

Two representatives from the Department of Lands & Forests were present at the organizational meeting to discuss the Trespass Act with the representatives.

A Trespass Act is included in the Game and Fish Act but another section of the Act states conservation officers are not obliged to enforce it. It was pointed out that in the past the officers have not enforced the Trespass Act because they already have more work than they can handle, but the officers agreed that current conditions warrant checking with the Minister of Lands and Forests to see if it is time this law should be enforced, and if doing so would be feasible.

It was also decided that every organized club in Ontario should be contacted and urged to write their MPP urging that the Trespass Act be reviewed with a view to much higher penalties.

The questionnaires currently being taken around to farmers by Association members are being filled in during the visit to avoid their becoming mislaid and the speed the assessing of the results.

The survey is to be completed by January 13.

BAG A PRETTY GIFT
Cellophane or plastic bags, which come in assorted sizes, make good see-through wrappings for difficult packages or for gifts that won't fit into boxes. Insert the item into the bag and gather the bag at the top into a rosette. Tie with tinsel or ribbon and decorate.


First Decorations Were Quite Varied

The early types of decorations for Christmas trees were as varied and as characteristic as the nationalities of the people creating them.

The farm folk in Lithuania designed windmills and birdcages of straw; the fisher-folk used fish nets; some Scandinavians formed strings of small flags, and the Poles favored feathers, bright ribbon, and colored papers tied onto the trees.

One use of tinsel stems from an enchanting legend of dingy cobwebs woven by a spider around a tree on Christmas Eve which miraculously turned to silver in the morning.

From the simple fruits and wafers, each generation added ingenious improvements to their decorations; red cranberry strings and gilded nut shells, colorful paper chains and sparkling stars, striped candy canes and spiced cookies shaped like animals, bells and gingerbread men. The apples wrapped in bright papers evolved into today's scintillating Christmas ornaments.



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the warmth of family
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AND FASHIONS, TOO ... a doll with hair that grows, that can be combed and set in an endless variety of styles. The only thing more a girl could ask would be a wardrobe of the latest in stunning female wear.



Christmas Ham

- | | |
|---|------------------------------------|
| 2 teaspoons dried rosemary leaves | 2 medium onions, peeled and sliced |
| 1 1/2 teaspoons cloves | parsley sprigs |
| 1 teaspoon ginger | 1 stalk celery with top — sliced |
| 10 to 12 pound (fully cooked — bone-in ham, | 2 cups apple cider |

Preheat oven to 325 degrees. Combine one teaspoon of the rosemary, one teaspoon of the cloves and the ginger. Place ham fat side up in shallow, open roasting pan. Rub surface with clove mixture. Insert meat thermometer in center, away from bone. Place parsley, onion and celery around the ham. Pour cider into pan, then cover tightly with foil.

Bake, basting frequently with cider mixture in the pan until thermometer registers 130 degrees F., about 3 hours. Remove from oven. Increase oven temperature to 400 degrees. Pour off liquid from roasting pan and strain. Skim off fat, and discard. Set liquid aside.

Remove skin from ham and score surface in diagonal pattern. Sprinkle with 1 teaspoon rosemary and half teaspoon cloves. Brush ham with some reserved liquid, about 30 minutes or until browned.

To serve: Carve a few slices and arrange around ham on platter. Garnish with spiced crabapples, if desired.



SHOWER GAL ... With her own tub and shower unit, this little doll can be showered and shampooed, shows enjoyment by bobbing her head back and forth.

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The meaning of Christmas is found in the family. In our troubled world, the family continues to be the heart of our nation. Faith, hope and love are elements of joy and peace; may they abound in your family now and throughout the New Year.

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