



PAVING AT the O.H.C. housing project on Cobblehill Rd. was done by Prospect Paving, Toronto, last week. —(Staff Photo)

the painted box



By Wendy Thomson

I've been holding back on the recipe end of this column for fear the computer would go blooey again and send out those fantastic amount of ingredients. Now is the time to try again.

Every now and then I find myself apologizing to company as we settle down to a makeshift meal of hot dogs. Invariably, I find that (by expert management) I've ended up with one package of wieners and (of course) one package of hamburger buns.

But now I've discovered a way of putting them together to make it appear as if it was all done on purpose.

Dog-In-A-Bun

In a skillet, melt 1 tsp. butter and add 1 tsp. of either ketchup, mustard, or something else along that line. Cut wieners in half, then split them lengthways. Lay in pan and simmer till slightly browned, turning once.

Spread bottom half of hamburger bun with mustard, arrange four pieces of wiener on that, spoon on blob of relish sit two pieces of wiener on that, spread top of bun with ketchup and balance on top. It doesn't make as big a mouthful as it sounds, since each wiener piece is only a quarter of one.

And a combination dessert-drink to go with it?

Raspberry Float

Blend together (with mixer or in blender) 1 cup raspberry sherbet and one (6 oz.) can lemon-lime pop. Serves two. Now something to go on vanilla ice cream.

Honey-Butterscotch sauce

In a saucepan, mix 3/4 cup sugar, 1 and 1/3 cups brown sugar, 3/4 cup of corn syrup and honey (I used 1/4 cup syrup and 1/2 cup honey, mainly because that was all the syrup I had), 1/4 cup butter, 1/2 cup evaporated milk. Stir over medium heat until well-blended. Add another 1/2 cup evaporated milk and 1/2 tsp. vanilla.

It's getting a little late in the summer for potato salads, but I used this recipe for a book-mark and didn't find it again till now. I had this at Friend-Jenny's, and it's one of the nicest salads I've tasted.

Jenny's Potato Salad

Combine 4 cups diced cooked potatoes, 1 tsp. salt, 1/4 tsp. pepper, 1 medium onion diced, 1/2 cup chopped celery, 1/2 cup

chopped sweet pickle, 4 hard-boiled eggs diced, and maybe a little shredded carrots, if you've a mind.
Blend 1/4 cup pickle juice (or 2 tsp. vinegar) 1 tsp. mustard, 1 cup mayonnaise. Mix with vegetables and refrigerate overnight.

Three locations for courses

Sheridan College's SOS course - in Search of Self - begins again this fall in three locations, Oakville, Brampton and Burlington.

Bored? Depressed?

Women who are bored, depressed or uncertain about their abilities or marketability for jobs are invited to spend 10 weeks gaining the knowledge, confidence and perspective necessary to help them decide what they want to do. The course is open to women of all ages, educational backgrounds and work experiences.

"Some of the women," said Mrs. Pat Cook, coordinator for the series, "find they will be happier staying at home. This is fine, because they have explored all the other possibilities and have found what was best for them. As a result they are more content."

The program features talks with prominent women, a career opportunities survey, talks with employers, discussion and problem-solving sessions, and a discussion evening with husbands.

The program will run on consecutive mornings starting Tuesday, Sept. 28 in Burlington; Thursday, Sept. 30, in Brampton and Wednesday, Oct. 6 in Oakville.

Anxious applicants wait as O.H.C. units ready now

Acton's senior citizens and certain families are looking anxiously—and hopefully—at the Ontario Housing Corporation this week. Knowing many more have applied than can be accommodated, all those on the O.H.C.'s long lists are wondering just what will happen now.

The 12 senior citizens' units in the new complex have been completely finished for the past week, while there are few things yet to be done in the 18 geared-to-income rental housing units. Headway Corporation building superintendent Dominic Lombardo's work here is almost complete.

The weedy site on Cobblehill has been transformed into a small block with its attractive, modern units on a central grassy court.

Interviews soon

And what happens next? When everything is completely finished, Ontario Housing Corporation will send out

inspectors. If paint needs patching, the painter will be called back. If a tap doesn't work, it's a call to the plumber.

Not till everything is fixed may people move in.

So far, no interviews have been held. But soon all those who have applied will receive phone calls and interview times will be set up. An O.H.C. representative will come to town to talk to every senior citizen and family who had indicated their hope of having one of the units.

Point system

There is a point system the representative will use to determine who most needs the units. (And Mayor Duby has requested that he interview the interviewer, to double-check on the choices made.)

Mayor Les Duby and clerk-administrator Joe Hurst are both only too aware that there have been far more applications sent to O.H.C. than there are units for.

Of course in some cases, circumstances have changed. Some older people have died, or gone to the Manor or a nursing home since first applying. Families in need of lower rental housing may have moved away. Just the same, the town forwarded many applications, and many others went direct to O.H.C. in Toronto.

More lately

Mayor Duby points out there has been another flurry of inquiries as the building nears completion. Some people from outside Acton are even calling, but they are not eligible.

Another building?

"I think we have had enough

interest through present applications and other enquiries that we could make application for another unit at a later date," says the mayor.

He stresses that the town office has no jurisdiction at all over the rental of the housing units. "We simply took care of the applications by forwarding them to Ontario Housing."

In charge of things here is housing manager W. J. Dudge, whose office is in Mississauga. Mr. Dudge said this week he expects all interviews to be held within two weeks.

Mayor Duby also pointed out this week that the final draft plan has not been approved, in the normal course of necessary paper work.



BACK OF THE UNFINISHED geared-to-income housing shows picture window and yards partially divided by privacy fence. Each house is complete with TV aerial. —(Staff Photo)

Paper protects empty rooms

As they near completion, the new O.H.C. housing units grow more and more attractive, practical... and inviting.

Many are hoping they will be chosen by the Corporation to live in the government-supported housing.

Completely ready for occupancy now are the 12 senior citizens' units, in a handy, low apartment-type building which faces south on the Cobblehill Rd. property.

Bachelors, doubles

Some of the units are for couples, the rest are "bachelor" apartments. Half the units are upstairs. All will have a frig and stove installed and a TV aerial ready for hook-up. The halls are already laid with broadloom. There is electric heat in each

unit. In the family units, which are in nine semi-detached sections, there is gas heating.

In each section there is a fire alarm system with sprinklers.

Mail boxes!

A surprise: mail boxes in the senior citizens' lobby. Some day soon, there'll be delivery from the post office straight to this building. (The apartments on Churchhill Rd. are included in this plan.)

The family units face away from the central courtyard, into the neat back gardens. Each family has upstairs and downstairs, some three bedrooms and some four.

Everything is trim, covered in protecting papers. And waiting.



THE SENIOR CITIZEN apartments in Cobblehill Road are complete but neither O.H.C. officials nor town council know when they'll be ready for occupancy. They must be inspected before they are occupied. The nine geared-to-income family units are not yet finished but work is proceeding rapidly. —(Staff Photo)

Ladies' Aid meeting

The Ladies' Aid of Knox Church met in the Dr. A. C. Stewart hall on Tuesday afternoon, August 31. The president opened the meeting with a poem entitled "The Ladies' Aid." The hymn "Safe In The Arms of Jesus" was sung, followed by prayer by the president. One minute of silence was observed in memory of Mrs. Nesbitt who passed away since the last meeting.

Name trees

The roll call was answered with the name of a Canadian tree. The minutes of the last meeting were

read and approved and the treasurer read the financial statement.

After a short business period, Mrs. Robinson read the scripture lesson, John 15, and Mrs. Moran led in prayer. The collection was taken and Mrs. McIntyre led in prayer. The hymn "God Sees The Little Sparrow Fall" was sung followed by the Lord's Prayer repeated in unison.

Mrs. Murray gave a reading "I'm Just Fine" and conducted a contest while lunch was being prepared. Then everyone enjoyed a cup of tea.

Anniversary for couple

On Sunday Mr. and Mrs. Wallace Gordon celebrated their 25th wedding anniversary.

A dinner was held by the family at their home.

Those attending were Judy and Linda Gordon, Joan, Bryan and Tammie Hammond, Elda, Wilmer and Jack Fryer, Ida, Joe, Dorothy and Donna Heveran, Olga, Jim, Donna Joanne and Billy Gordon.

Hickory trees only grow in Canada along the Lower Great Lakes and St. Lawrence River.

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