



Old House Dedicated At Village

The historic Mackenzie house, built in 1837 by John Brown and moved to Black Creek Pioneer Village in 1973 from its site at Islington Avenue and Highway No. 7 in Woodbridge was officially opened recently by Premier William G. Davis who received a key in appreciation from sisters Mrs. John Glynn of Limehouse and Mrs. C.J. Agnew of Downsview, nieces of Mr. A.A. Mackenzie.

Mrs. Glynn told the premier and the audience that it was "a pleasure for my sister and me to present the key that will open this very important door. I hope you will keep the key as a memento of a very happy occasion which our uncle would have loved."

Premier Davis replied at the opening ceremonies that Major Addison Mackenzie was the kind of man who represented the people who made Ontario what it is today. He was a man of integrity, honor and humility, quiet but colorful, one of our very real people.

Major Addison Alexander (Lex) Mackenzie, born November 1, 1885 at Woodbridge, Ontario was a major and a military cross winner in W.W. I, councillor for the village of Woodbridge from 1927-35, conservative member for York North in the Ontario legislature from 1945-57, member of the Humber Valley conservation authority in 1964 and representative to metro conservation authority 1961-70.

The Pioneer Village clockmaker and his wife, a seamstress, presently reside in the Mackenzie house on Maple Avenue. The original portion of the building was constructed as a one-storey log cabin in 1837 by John Brown, whose father came to Upper Canada from Pennsylvania in the 1850s.

The roof was later raised, making it a 1½-storey house, and a frame kitchen wing with an extra bedroom added.

The home, now 137 years old, was later owned by John Brown's grand-daughter Lydia Ann Addison and her husband, Donald Mackenzie, and still later by their son, Addison Alexander Mackenzie.

The home remained on its original location on the southeast corner of highway 7 and Islington Avenue in Woodbridge until 1973, when it was moved to the pioneer village.

The Mackenzie home has been restored to the period just prior to confederation. The simple front porch opens to a mid-Victorian parlour with elegant wallpaper and dark walnut furniture, upholstered with hair cloth.

The clockmaker's workshop is located in the room off the parlour. The multitude of gears, weights, cases and delicate tools in his shop emphasize the nature of his trade. The clockmaker repairs and creates precision timepieces to meet the growing demand of



ORIGINALLY BUILT as a log cabin in 1837 by John Brown, the Mackenzie house was moved to Black Creek Pioneer Village in 1973 from its site on Islington Avenue at Highway No. 7 in Woodbridge. The house has been restored to the period just prior to confederation. Herald Photo

MR. AND MRS. DAVID EARL WARD Couple Married In Campbellville

Hendrika Maria Nagtzaam and David Earl Ward were married recently in a double ceremony at the Ebenezer United Church in Campbellville.

Hendrika is the daughter of Adrianus Louis and Anna Catharina Nagtzaam of RR 1 Georgetown. She was a butcher's helper at L & M Food Store in Georgetown.

David is the son of Earl Francis and Mildred Louis Ward of RR 1 Campbellville. He is a farmer dealing with pigs in Campbellville.

The ceremony was conducted by Rev. Russell Finley. Organist was Mrs. Susan Fatt sister of the groom.

Mary-Anne Nagtzaam the bride's sister was maid of honor. Eieda Ward the groom's sister and Petra Nagtzaam sister of the bride were bridesmaids.

Murray Fatt the groom's brother-in-law was best man with Carl and Louis Nagtzaam as ushers.

Showers were given by the Junior Farmers a group both the bride and groom belong to and Mrs. Edna McDonald of Snelgrove, an aunt of the groom.

The couple received two telegrams and gifts from the bride's relatives who live in Holland the morning of their wedding day.

A reception was held following the ceremony in the church hall with about 60 guests.

Toast master was Mr. Jack BALLINAFAD

The envy of a great many other children in the neighborhood are Renee and Helen Schwartz 8 and 12 years of age, who are spending three weeks of their holidays in Germany.

They travelled by plane alone and will also make the flight back home by themselves. They are visiting with their grandparents.

We extend sympathy to Mr. and Mrs. Eric Haynes who returned home from Scotland. Mr. and Mrs. Haynes received the news that Mrs. Haynes' father was seriously ill so they made the hurried flight to see him. He died a week after their arrival. His widow is expected this week for an extended visit with her daughter and son-in-law.

Visiting with Paul Eckert and family are his sister and brother-in-law Mr. and Mrs. Vanderveldens from Hillgrin, Holland.

There was a family gathering at the home of Mr. and Mrs. Reg French on Sunday. Those present from a distance were Mr. and Mrs. Basil Tone and family, Bay Ridges; Allan Smelling and Miss Louise Dickson of Fergus; Ruth Kirkwood and Mr. and Mrs. Edwin Tone from Halifax; Mr. and Mrs. Frank Tone and family of Damascus and Mr. and Mrs. W. Schmidt from Kenilworth.

The women of the UCV conducted an impressive church service on Sunday. There will be services held every Sunday during the remainder of July and August, as planned by the session while the minister is on vacation.

Mr. and Mrs. Tom Given spent a week camping and fishing in the Timmins area. They returned home Saturday evening.

On Sunday afternoon, Mrs. Given attended a shower at the home of Mrs. Applford for her niece Carolyn Firth who is to be a bride-to-be later this month. Winnifred Smith

McDonald, uncle of the groom. Mr. and Mrs. Nagtzaam celebrated their 22nd wedding anniversary on their daughter's wedding day.

Following a trip around Ontario, Mr. and Mrs. Ward took up residence on the farm near Campbellville.

University Students Make Tests On Conservation

Six University of Toronto students from the Department of Microbiology will be conducting water quality tests on the lakes at Terra Cotta, Bellfountain and Monora Conservation Areas this summer.

The Credit Valley Conservation Authority gave permission for this project at its last regular meeting.

These students, in conjunction with the Ministry of the Environment, are working on a water pollution project, the results of which should provide valuable information for the Authority.

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Salad Made In The Morning Good To Eat In The Evening

Meateater Salad is specially designed for the men in your life! It's a zesty blend of food from the meat and vegetable food families and is a favorite of everyone, even the cook, say Food Specialists at the Ontario Food Council, Ministry of Agriculture and Food.

Nutritional needs continue even in summer and Ontario salad vegetables, now plentiful supply, can make an important contribution. Green pepper, mushrooms, spanish onion, potatoes, radishes and celery used in the Meateater Salad, belong to the vegetable family of course, and provide many essential vitamins and minerals. Protein, iron and vitamins are contributed by the meat family's sliced beef and egg garnish.

Because Meateater Salad is prepared six hours prior to serving, the cook can join in summer fun and still serve satisfying, nutritious fare to family and friends.

MEATEATER SALAD Make it in the morning, serve it in the evening. A good way to use leftover meats, it is a main course salad.

Salad Dressing Ingredients
¾ cup salad oil
1-3 cup tarragon vinegar
1 teaspoon lemon juice
1 teaspoon salt
1 teaspoon dry mustard
1 teaspoon dry parsley
½ teaspoon Worcestershire sauce
¼ teaspoon pepper
¼ teaspoon thyme

Salad Ingredients
¾ pound of leftover roast beef or pork, cut into very thin julienne strips or
¾ pound lean beef broiled until done, then cut into very thin julienne strips
½ pound small fresh mushrooms, left whole
2 potatoes, boiled, peeled, quartered and cubed
1 green pepper, cut in 1 inch squares
½ Spanish onion, thinly sliced
1 stalk celery, cut diagonally
6 radishes, thinly sliced
1 dill pickle, sliced
Garnish: 1 hard cooked egg

In a bowl whisk salad dressing ingredients. Add prepared meat and vegetables. Toss to combine. Chill for six hours. To serve, arrange lettuce leaves on six salad plates and divide salad. Garnish each with a slice of egg and fresh parsley, if desired.

Makes eight cups. Makes six servings (1-½ cups each)

Tarragon Vinegar
1 cup white vinegar
4 teaspoons dried tarragon
Bottle, refrigerate. Strain one week later. Keeps indefinitely.

SALAD VEGETABLES If you want to be a real winner this July, join the "Start Fresh - It's Salad Month" party. The campaign for freshness starts at the supermarket and proceeds to your kitchen where your imagination and artistry will run wild. It should end with a happy, well-fed family asking for more of the same, say Food Specialists at the Ontario Food Council, Ministry of Agriculture and Food.

The goodness of any salad can only be the sum total of what it contains. First-rate salads cannot be made with second-rate produce. Careful marketing for fresh, crisp greens and other salad vegetables is an essential part of the end product. When you buy Head or Iceberg lettuce check for crispness rather than size of the head.

Pick one with a small core. Bost or Butterhead lettuce should have loose, wavy green leaves that separate easily. Leaf lettuce should be light green in color, and made up of loosely bunched leaves with ragged edges. Romaine, in contrast, will have elongated

dark outer green leaves shading to almost white at their root end. The combination of a few leaves from each variety will provide instant artistry from a color, texture, shape and flavor point of view. The color contrast of the Romaine, the raggedness of the leaf and the "butteriness" of the Butterhead, combined with the crispness of the Iceberg makes you an instant artist. Just add your favorite homemade or bottled dressing at serving time - then sit back and wait for the applause of approval.

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MAC'S MILK

MOORE PARK PLAZA STORE FRESH MEAT DEPARTMENT MOORE PARK PLAZA STORE

TENDER JUICY	Chuck Steaks	79¢ lb.
LEAN MINCED	BEEF	79¢ lb.
	Round Steaks	\$1.35 lb.
	Rib Steaks	\$1.29 lb.

Values On Sale July 10 to July 13

Calendar of Coming Events

Presented as a Public Service Each Week by 6 Prominent Businesses

TOWNE SEWING CENTRE FOR THE BEST BUYS FOR THE BEST FABRIC FOR THE BEST SELECTION FOR THE BEST TRIMS FOR THE BEST IN NOTIONS FOR THE BEST IN SEWING MACHINES IN FACT! FOR THE BEST IN TOWN SHOP "TOWNE" 39 Main St. 877-4321	COMFI FURNITURE FOR QUALITY HOME FURNISHINGS SHOP IN COMFORT At COMFI 30 MAIN ST. 877-5777
by bettiannne OF GEORGETOWN LOOK FOR OUR SIDEWALK DAYS SPECIALS THUR.-FRI.-SAT. JULY 11-12-13 ● FREE DECORATING SERVICE ● FREE LAYAWAY ● LOTS OF FREE PARKING ● FREE DELIVERY	WIGO TV & APPLIANCES Your PANASONIC & SONY Headquarters PORTABLE AM-FM RADIOS ★ PORTABLE CASSETTE RECORDERS 40 Main St. S. 877-3376
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AT THE CREDIT VALLEY CLUB (BUSES RUNNING)
20 - '40. Games
\$1000.00 JACKPOT
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BINGO

THURSDAY NIGHT at 8:00 p.m.
HOLY CROSS PARISH HALL
MAPLE AVENUE GEORGETOWN
20 REGULAR GAMES \$20. PER GAME
OTHER SPECIALS
JACKPOT 59 Numbers \$450.
PROCEEDS FOR HOLY CROSS CHURCH