

Outlook on Lifestyle

BEEF STROGANOFF
 1½ lbs. round steak (cut in strips
 1½" x 2¼")
 ½ lb. mushrooms (whole or sliced)
 1 medium onion (sliced)
 ¼ cup butter
 6 tbsps. oil

¼ cup flour
 1 Oxo beef cube
 2 cups boiling water
 3 tbsps. Worcestershire sauce
 3 tbsps. tomato paste
 ½ tsp. dill or thyme
 1 med. bay leaf
 1 cup sour cream
 salt
 pepper

Fry onions in butter (3 mins.), add mushrooms and fry (3 mins.). Remove onions and mushrooms. Brown floured steak strips in oil. Add all other ingredients except sour cream. Cover and cook 1 hour (until meat tender). 10 minutes before serving, add sour cream. Serve Stroganoff with boiled rice.

SAME DAY TAX RETURNS

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The McGibbon Hotel

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Margaret Vint is the BIA (Business Improvement Area) promotions co-ordinator for Georgetown which is a contract position. Mrs. Vint has her own promotions, public relations and media consulting firm. She recently completed the display for the Elizabeth's Fashions Bridal Show. Mrs. Vint is seen here with her son Ian who is eager to try some of her beef stroganoff. Mrs. Vint is starting to work on plans for the downtown Georgetown Pioneer Days celebration in June.

Backyard Naturalist

By DON SCALLEN
 Herald Special



Winter invasions

It is intriguing how bird migration from the north changes from year to year. Species common in this area one winter, may be totally absent the next. During the early winter of 1984-85 Purple Finches surged into southern Ontario in large numbers and remained throughout the season. By March of 1985, this attractive raspberry-colored finch had supplanted the ubiquitous House Sparrow as the most frequent visitor to my feeders. Last winter however, to my knowledge, not one Purple Finch fed in my backyard. None have arrived this winter either.

Whereas Purple Finches often pass us by for more favorable climes further south, other northern species consider even this area too far south to visit on a regular basis. Two of these northerners that did grace us with their presence last winter, were the Pine Grosbeak and the White Winged Crossbill. A poor cone and berry crop in the north country may have driven these birds south to avail themselves of our crab-apples, hawthorn berries and tree buds.

1986-87 has been the winter of the small finch. Resident Goldfinches, in their drab winter plumage have been joined by flocks of the equally drab Pine Siskin. Of late, good numbers of the delightful Common Redpoll have added a welcome flash of scarlet to the finch flocks.

Other birds that penetrate our area on an irregular basis are the northern owls. The southward movement of northern species of owls is considered to be a direct response to the availability of small mammals in their northern habitat. If the populations of voles, mice and lemmings are low, these birds move south until they encounter productive hunting territory. This winter good numbers of the beautiful Snowy Owl have forsaken the bleak tundra for southern Ontario and other areas south.

The migrations of northern birds southward occur over wide fronts. If Peter Whelan in his weekly Globe and Mail column reports that Redpolls or Grosbeaks or Crossbills are on the move south, you can almost be assured that they will arrive in this area. If they are being observed in Kitchener, Oshawa or Toronto, they will be observed in Halton Hills as well. These unpredictable invasions can make winter birding a delight.

Emergency day

Coun. Marilyn Serjeantson will be going to Arruprior, Ontario, next month to attend a four day conference on emergency preparedness. She's one of 35 elected officials and mayors to attend March 9 to 12.

Chairman Hilton

Ted Hilton of Acton has been elected chairman of the town's property standards committee. Municipal bylaw officer Bob Ustrzycki has been appointed secretary to the committee.

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