

# Community

## "Canadiana Christmas" at art gallery

CAMPBELLVILLE - Wyget Woods Art Gallery is hosting a month-long celebration of local art talent with its first "Canadiana Christmas" show and sale. The exhibition begins today (Wednesday) and continues through Sunday, December 23. There is an optional admission charge of \$1 which will be donated to the Kids' Help Phone, a toll-free telephone help service sponsored by the Canadian Children's Foundation.

An outing to Wyget Woods starts with a scenic country drive just 10 minutes north of Highway 401 at Campbellville. You are welcomed by festive decorations outside and in and by the wafting scent of hot mulled cider offered to all guests.

The works of Canadian painters including Milton's Penny Maloney-Ridley and Karl Barnhart, Campbellville's Chris Burnett and Barbara Ayres and Ontario artists Michael Duman, Roy Lefneski, Jill Segal and many others are featured throughout the gallery, offering a wide selection of affordable prints, water colors, oils and etchings.

For the "Canadiana Christmas", talented artists, craftspeople and artisans have been invited to display a cross-section of works, ideal for Christmas gift-giving.

Included in the show are the floral arrangements of Campbellville's Maranatha Flowers, hand-carved wood sculptures by Gerald A. Boileau of Mississauga; metal sculptures by Andreas Drenters of the Rockwood Academy; wooden rocking horses by Acton's Loonwoods; handcrafted oak-framed mirrors by Woodwright's Touch of Milton; Susan Nelson's calligraphy from Guelph; unique handwoven clothing by Andrea McGill of Moffat and much more.

"We believe people are looking for originality and quality in their Christmas gift shopping and for themselves, too," explains gallery co-owner Betty Bassett. "With so many talented creative artists in this area, gathering their works together under one roof just seemed natural."

Wyget Woods Art Gallery and Conservation Framing is open Wednesday to Saturday, 10 a.m. to 6 p.m. and Sundays from 2 p.m. to 6 p.m.

The gallery features landscapes, wildlife, family life and folk art themes throughout its artwork.

Wyget Woods is located 8 km north of Highway 401, 2 km east of Guelph Line on 20th Sideroad between Campbellville and Rockwood. For further information call Betty Bassett or Roy Metcalfe at (416) 854-2173.



## Lioness Club anniversary

The Georgetown Lioness Club gathered for a group picture during the celebration of their club's 20th anniversary on Sunday. Pictured from left to right, front row, left to right are original members Edith Neely, Norma Firth, Pat Mason and Bev Gos. Middle row, left to right are Lil Chapman, Gayle Laroche, Joyce Tilson, Louise Gibbin and Penny Bristow. Back row, left to right are Pat Dellio, Lois Barrager, Marcella Neely, Rita Zorge, Kay Ledwidge and Joyce Gosling. (Herald photo)

## Hawthorne Hill Studio art and craft show

Hawthorne Hill Studio Art and Craft Show and Sale continues through to Dec. 2nd. The show features work by local artist Jacquie Cameron, Camille Egan and others.

There are a selection of crafts and baking including home-made

Christmas cakes, pies, preserves and much more. You will find something for everyone on your Christmas list.

The studio is located just outside of Georgetown on the Fifth Line between the 15 and 17 Sideroad. Hours are Sat. 10 - 5 and Sunday 12 - 5. Browsers welcome.

## Communications association workshop

Learn how to get rid of unpleasant "pre-presentation" symptoms like sweaty palms, insomnia and dry mouth this Tuesday, when Valerie Martineau of Mediacom Canada offers her solutions on making successful presentations at the Halton Peel Communications Association monthly meeting.

As Manager of Business Development for Mediacom, Ms. Martineau has perfected her presentation skills to the point

where she enjoys presenting, and more importantly loves to have fun while presenting. The presentation skills workshop will help reinforce Valerie's conviction that, "good presenters are not just born that way, but through good planning, organization and perfected delivery techniques, they are created."

This workshop, sponsored by the Halton Peel Communications Assoc. is open to all interested members of the general public. This is part of a series of HPCA

sponsored workshops which cover a wide range of subjects relating to business and professional communications.

The workshop is in the Tower Garden Restaurant (12th floor) of the Mississauga Civic Centre on Tuesday, November 27, 1990 at 7 p.m. Admission is free for members of the HPCA, and \$5.00 for non-members. For further information, or to reserve a place, please call Nancy Wood at 271-8574.

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**Tenderflake**  
BEST RECIPES

BARBARA KETTYLS  
HOLIDAY QUICHE SQUARES

**D**elicious and full of flavour, the combination of ingredients makes this appetizer look as colourful as a brightly lit Christmas tree. A big hit with the Kettys clan, the pastry is tender and flaky and the filling is rich, smooth and creamy. As an added plus, these quiche squares can be made in advance, frozen and then reheated.

**FILLING**

2 cups	shredded Swiss cheese	500 mL
1 cup	chopped beef salami, pepperoni or ham	250 mL
2/3 cup (approx. 6)	finely chopped green onions	150 mL
1/2 cup	finely chopped parsley	125 mL
1/3 cup	pimentos, drained & chopped	75 mL
5	eggs	5
2 cups	18% cream	500 mL
3/4 tsp	salt	3 mL
1 tsp	basil	5 mL
1/4 tsp	pepper	1 mL

**PASTRY**

TENDERFLAKE Perfat Pastry dough for double-crust 9" (23 cm) pie (see TENDERFLAKE lard package).

Roll out pastry dough to a 16" x 11" (40 cm x 28 cm)

rectangle. Fit into a 15" x 10" (2 L) jelly roll pan. Press edges around sides of pan.

Sprinkle cheese, salami, green onion, parsley and pimento evenly over pastry. Beat remaining ingredients thoroughly together. Pour mixture over filling.

Bake on lower oven rack in a pre-heated 400°F (200°C) oven for 25 to 30 minutes, or until set and crust is golden.

Cool 10 minutes, then cut into small squares and serve warm. Makes about 50 appetizers.

**Tenderflake**  
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