ENTERTAINENT



Registration deadline today

Artisans offer watercolor course

The Credit Valley Artisans are offering a course designed to introduce beginners to the materials and techniques used in painting with transparent watercolors.

The emphasis will be on gaining a familiarity with the medium through a series of exercises which will include color mixing. This is a small class for persons 16 years or older.

The course is scheduled to run from 9:30 a.m. until noon daily from Monday, July 4 until Friday, July 8. It

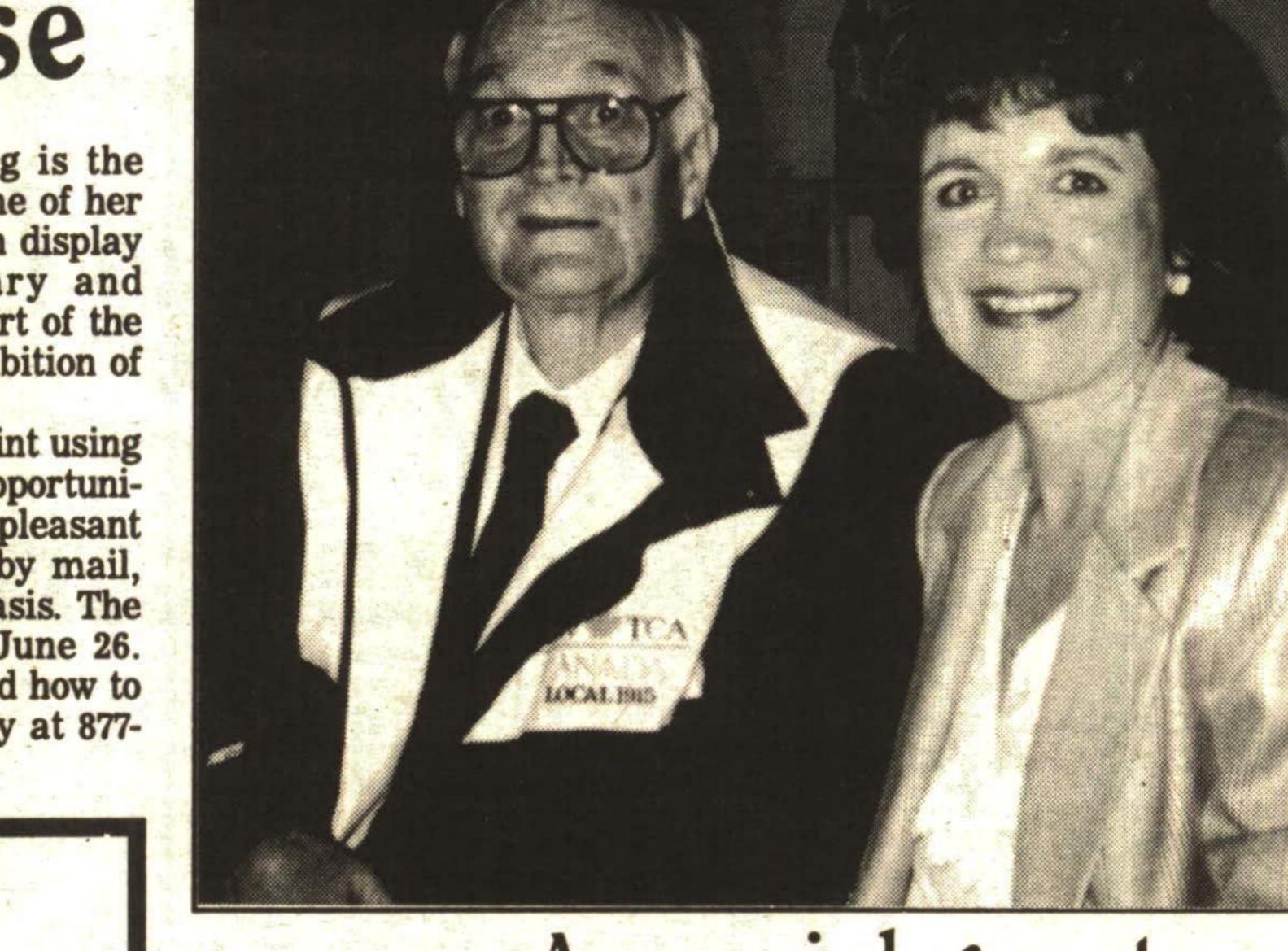
will be held at the Cedarvale Cottage, Main St. and Maple Ave., Georgetown.

Local artist and member of Georgetown's Palette

and Pencil Club, Susan Ying is the instructor for this course. Some of her work can be seen currently on display at the Halton Hills Library and Cultural Centre Gallery as part of the Palette and Pencil Club's exhibition of paintings.

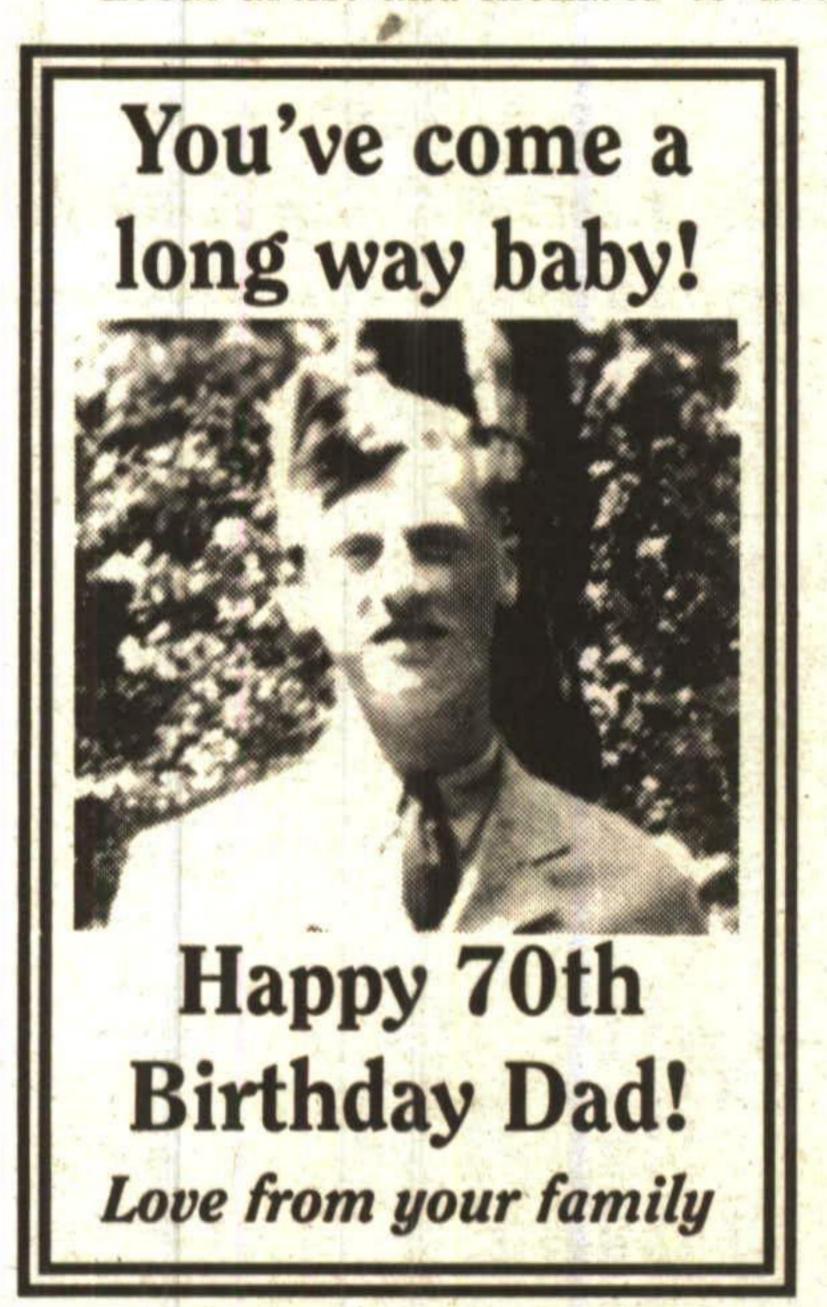
If you have had a yen to paint using watercolors, here is a good opportunity to learn how to do it in a pleasant environment. Registration is by mail, on a first come first served basis. The deadline for registration is June 26.

For more information regarding this course and how to register please call the Registrar Laura Hanley at 877-



A special guest

At last month's Toastmasters meeting, Steamer Emmerson, was guest speaker. Mr. Emmerson is a lifelong resident of Georgetown who was mayor from 1969-70. He has been recuperating from a stroke and this was his first speaking engagement in over two years. The Halton Hills Toastmasters Club is hosting a potluck supper at its meeting, Monday, June 27, 7:30-9:30 p.m. at the Glen Williams Town Hall. As usual, past and present members as well as visitors are welcome.





SAT. & SUN. MATINEE 2:00 p.m.

235 GUELPH STREET, GEORGETOWN 873-1999



VIOLENCE, FRIGHTENING SCENES, NOT RECOMMENDED FOR CHILDREN

* GEORGETOWN CINEMAS

EVENINGS 7 & 9:20 p.m. CINEMA #2 SAT. & SUN. MATINEE 2:00 p.m.

235 GUELPH STREET, GEORGETOWN 873-1999



LORRAINE'S COOKERY CORNER RE/MAX Suburban (91) Inc. 877-5211

SUPER QUICK WARM CHICKEN SALAD

Lettuce

2 boned, skinless chicken breasts

- 6 large mushrooms, quartered and peeled
- 1 onion cut into small wedges
- 1 tangerine
- 1 tablespoon sesame oil

Italian salad dressing

2 cloves garlic

- 1 bottle President's Choice "Passion Fruit Glaze"
- Slice chicken & marinate for 2 hours in 2/3 of the passion fruit glaze
- In a jar or Tupperware, mix a little Italian dressing with a little passion fruit glaze, sesame oil, 1 minced garlic clove and chill

(Steps 1 & 2 can be done the night before)

- In frying pan, add chicken with passion fruit marinade, plus mushrooms, onion & 1 clove garlic. Fry till cooked. 5
- Toss lettuce in chilled dressing
- Place drained chicken mixture on top of lettuce
- Add tangerine segments & serve.

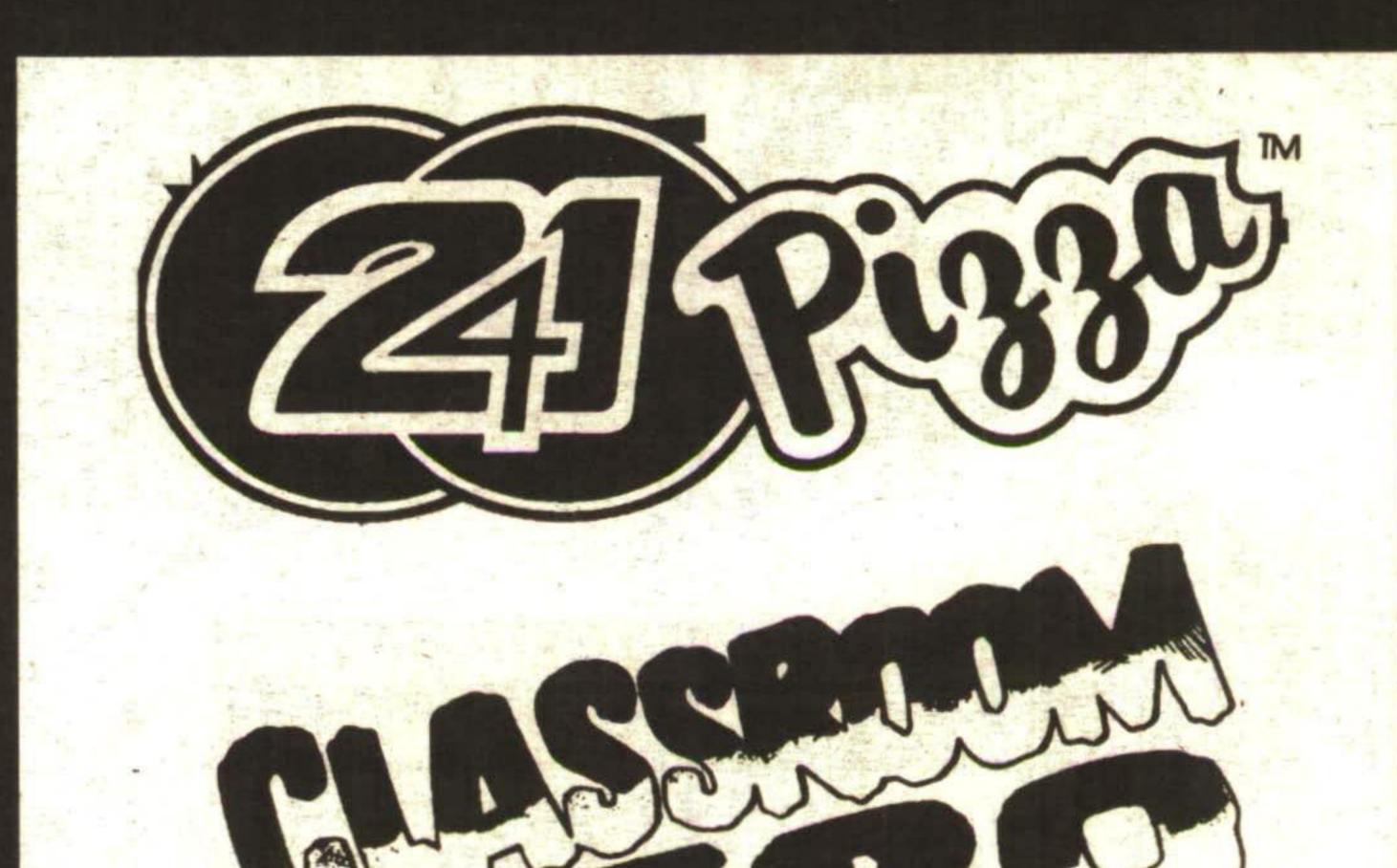


Birthday Heather Love from Mom, Dad and your five brothers Richard, Douglas, Bruce, Brian and

William.

Happy

40th



We would like to thank all our customers for making our Classroom Hero a great contest. Again, thanks to all.

The Staff & Management

873-7241

