

Reward offered in Acton tool theft

BY FRANCES NIBLOCK

An angry Acton man is offering \$150 for information that will lead to recovery of \$1,500 worth of his tools, stolen from a Mill Street construction job last Sunday.

Mike Hastings, owner of Advance Woodworking, vowed he won't rest until he finds the thief but also admitted he will never see his tools again. "Hot tools will go for \$50 in a matter of minutes. I'll never see them again and I'm even madder because two of the tools were brand-new."

In an interview Thursday, Hastings explained he never left tools on the job site before but he did the

night they were stolen because he was in a hurry to take his kids to a hockey game.

"The windows were boarded up and you couldn't see in. There were a couple of scruffy people around while we were working and no one's seen them since. The cops took fingerprints but so far they haven't caught anyone," Hastings said.

"My first reaction was to break somebody's legs but when I cooled down I decided to put up a reward and ask The Tanner to help."

Hastings hopes the sign, in front of 18 Mill St., will lead to the thief. He also issued an open letter to the

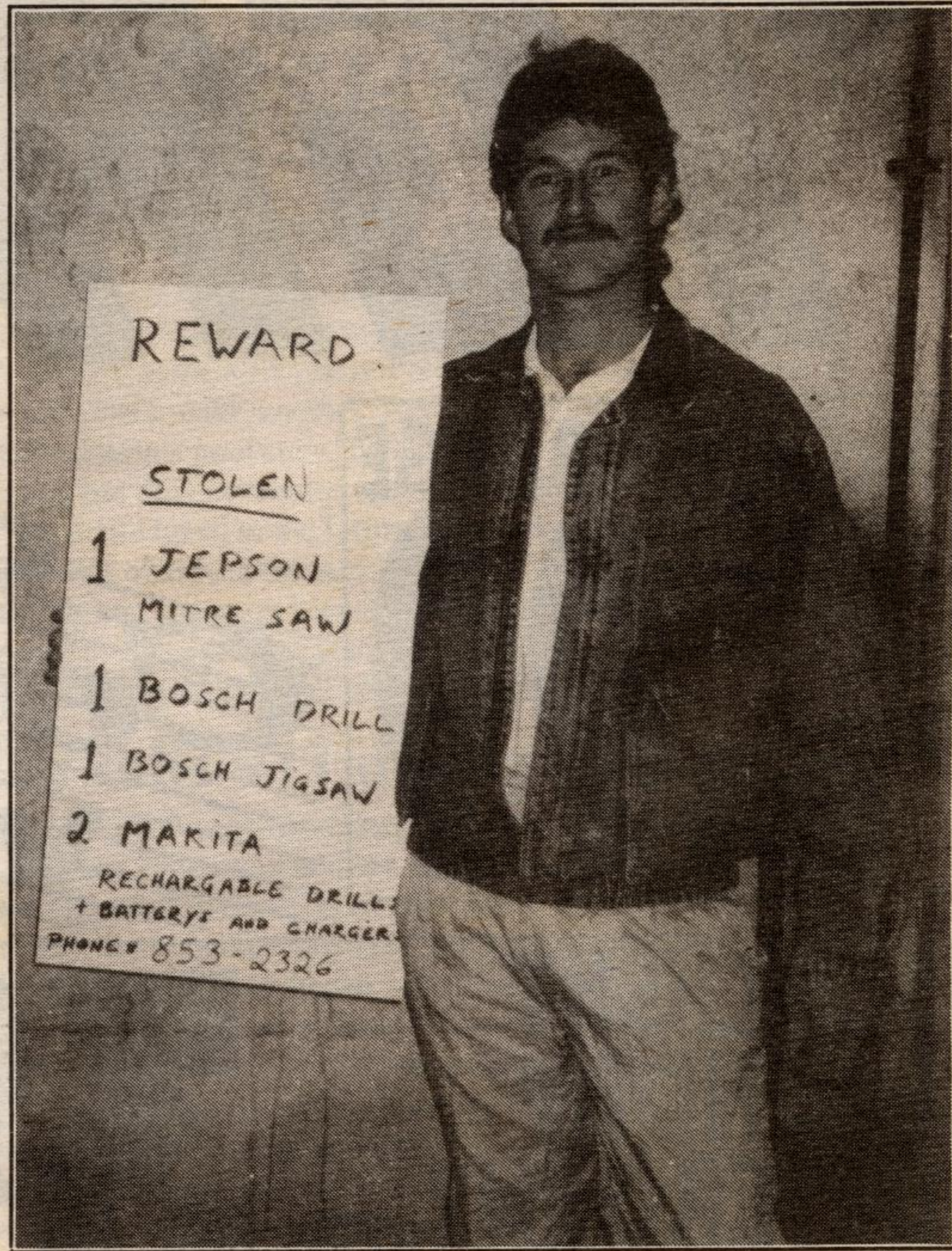
"jerks" who stole his tools. In it Hastings said "whoever took the tools stole the money I need to buy food for my kids next month. I'll have to wait to get paid for the jobs I couldn't finish on time because I lost the tools."

The tools did not have on-site insurance because Hastings could not afford the insurance premium. Friends and family have lent him tools until he can afford to replace his own.

Halton police have no suspects or leads in the theft, which occurred when someone climbed through a second floor bathroom window into the apartment above Sandi's Styling Salon.

The missing tools include a Bosch drill and jig saw, a Jepson mitre saw, two Makita rechargeable drills and sander and various hand tools.

The Acton Tanner is trying to help Mr. Hastings recover his lost tools; if readers have any tips that might help locate the criminals, they can call us at the newspaper, at 853-5100, during regular office hours (9 am to 5 pm, Monday through Friday).



Acton resident Mike Hastings displays the sign he has posted on Mill Street in the hopes of recovering his stolen tools. (Frances Niblock photo)

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Acton cemetery cost is questioned

BY FRANCES NIBLOCK

An Acton man is launching his own investigation into the cost of opening a grave site in Halton Hills after reading a Tanner story on the issue.

Lou Bonnette, father of Acton Councillor Rick Bonnette, said it is "absolutely ridiculous" that it costs \$468.75 to dig a grave in Acton.

"How can it cost that much to dig a grave? It didn't cost me that much to have my whole basement dug. I sure am going to investigate prices in Rockwood, Hillsburgh, Erin and Brookville. Are taxpay-

ers getting hosed? I may be wrong but I sure am going to find out," Bonnette said in a telephone interview Friday.

The issue surfaced when an Acton woman complained to the Town about the bill she got from the Town recently for digging a grave. Town staff are preparing a report on the issue.

Grant Usher, Halton Hills Deputy Treasurer, said Friday that Halton Hills' cemetery rates are "reasonable" compared with other surrounding municipalities. He also noted that the new Provincial Cemeteries Act, which came into effect July 1, is responsible for some of the increased costs to buy a plot, dig a grave, and inter a body.

"Until now cemetery costs have been subsidized by all taxpayers but we are moving to user-pay fees. The \$468.75 cost includes a number of factors including the capital cost

for the equipment, the cost of moving the equipment to Acton for the job, and there is a time factor as well. In the winter it costs more to dig a grave because the ground has to be thawed and in the spring we often have to pump out water. Those costs are equalized so everyone pays the same fee, no matter what time of year the grave is dug," Usher explained.

Bonnette said that he wants to know if taxpayers are being well-served by elected officials and Town staff.

"If this grave business is an indication, then maybe there's a lot of other areas that people are being soaked in and they have no recourse. I want to make damn sure that the figures are fair and I'm going to check with local contractors to find out what it would cost to bring a piece of grave digging machinery to Acton."

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• FRIAR'S PANZEROTTI •

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To 1 cup lukewarm water, add 1 pkg. fast yeast and 1 tsp. sugar. Stir and let stand for 10 minutes.

Into the food processor, mix together 1 cup flour, 1 tsp. salt, 1 tsp. veg. oil, 1 tsp. baking powder.

Pour yeast into food processor. Set machine to pulse. When mixed, add more flour until dough is just sticky to touch.

Make a dough roll and cut into four pieces. Roll out each piece to size. Fill with tomato sauce, pepperoni, mushrooms and mozzarella cheese. Fold over. Seal ends with a fork and trim. Deep-fry at 350 degrees F, or until golden.

After you've tried it, come on in and tell us what you thought. And on those days when you don't feel like cooking ...

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GIVE HIM A CALL FOR FISH & CHIPS
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