

Whiting faces challenges as new School Board chair

BY DOUG HARRISON
The Acton Tanner

The Social Contract, budget constraints and teacher contract negotiations are issues new Halton Board of Education chair Dave Whiting will be addressing in early 1994.

"The budget will be looked at in January. It's an election year, so the Board will want to deal with it before the election," says Whiting, an Acton resident.

"More of a concern is the Social Contract. All of the issues are tied into it. Part of the teachers' contract concerns are covered in the Social Contract and are not negotiable."

Whiting, a former RCMP officer, was transferred from Alberta and posted to Toronto in 1975.

He chose to live in Acton because it was close to outlying detachments in Kitchener and Mississauga.

Whiting ran for Regional council in 1980, serving two terms and later spent three terms on the Niagara Escarpment Commission.

The local real estate agent will have more involvement with the Board than he did during his tenures as trustee for Wards 1 and 2 (Acton and Georgetown) and vice-chair. He will chair meetings twice a month.

"It's going to be tough," admits

Whiting. "The job demands a good relationship with staff and administration."

"It's more of a ceremonial position, but not the same as a mayor or regional chairman. There will be some public relations work and visits to schools."

Whiting is looking at the end of January for a resolution to the 1994 budget. While he didn't reveal figures, Whiting confirmed the Board's stand on a zero per cent increase in the mill rate. He says that about \$4 million will be cut from this year's budget of \$285 million.

Whiting is pleased that North-Halton may be further recognized thanks to his appointment.

"It's good for Acton to have a voice down there," Whiting says.

"I think you maintain a certain profile once you've sat in the chair."

"Acton schools have good people and the students are well-regarded. You don't realize this until you go to other areas."

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SANTA VISITS AHS: Acton High School students surround Santa Claus in hopes of receiving a Christmas wish. Standing in the back row, from left to right, are Jen Jensen, 17, and Cora Routledge, 16. Sitting on Santa's lap are Shannon Lyuess, 14, and Jason Furness, 17. At the front, Sarah Wilson, 14, awaits her chance to talk with the jolly elf. (Brad Hammond photo)



"Peace on earth & good sandwiches for all."

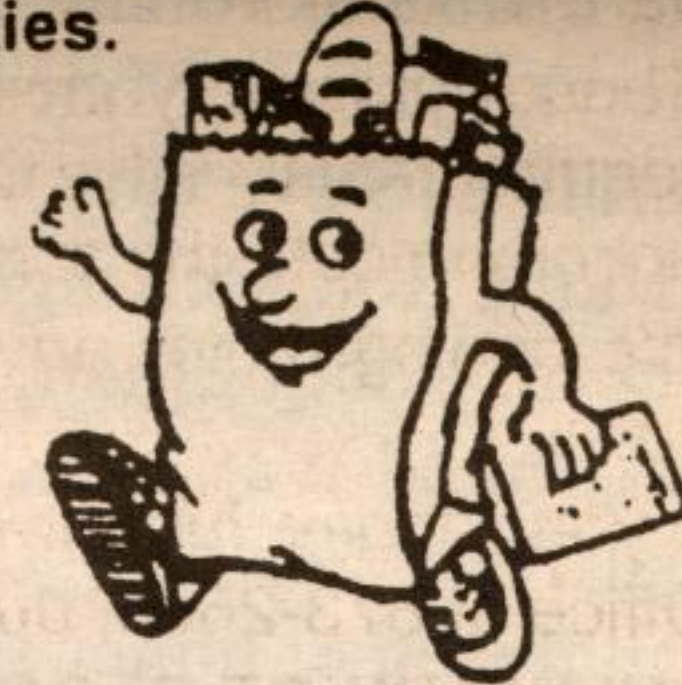
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RECIPE CORNER

Clark's World Famous Secret Recipe Chicken Wings

- 3 pounds wings separated at joints
- 2 one pound bowls of whole wheat flour
- 1 egg
- 1 cup milk
- 1 teaspoon powdered chicken soup mix
- Dash garlic powder
- Dash pepper
- Dash ground chilli powder
- Dash ginger
- Dash poultry seasoning
- Dash dry mustard
- Dash cayenne pepper

Mix egg and milk in bowl, add chicken soup mix. Add all spices to one bowl of flour. Roll dried wings into flour, dip in egg mixture. Roll in second bowl of flour. Deep fry for 10 to 12 minutes, place cooked wings on paper towels to allow excess grease to drain. Blend 1 teaspoon of hot sauce with 2 cups of your favourite barbecue sauce. Dip wings into sauce.

Whole wheat flour is essential.

Glazed Chicken Wings (17 or 18 appetizers)

- 3 pounds chicken wings
- 1/3 cup soy sauce

- 2 tablespoons vegetable oil
- 2 tablespoons chilli sauce
- 1/4 cup honey
- 1 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/4 teaspoon garlic powder
- 1/4 teaspoon cayenne red pepper (optional)

For easier handling as a finger food, separate chicken wings at joints. Mix remaining ingredients; pour on chicken. Cover and refrigerate, turning chicken occasionally, at least one hour. Heat oven to 375 degrees. Drain chicken, reserving marinade. Place chicken on rack in foil-lined broiler pan. Bake 30 minutes. Brush chicken with reserved marinade. Turn chicken and bake, brushing occasionally with marinade, until tender, 30 minutes.

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