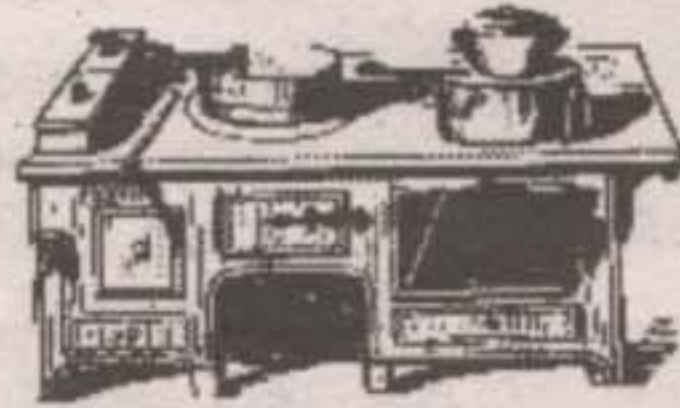


BOARD & BATTEN

Keeping the home fires burning

Glenda's Kitchen Kapers

BY GLENDA BENTON



As I was looking for a potato recipe to share as a roll call at our February W.I. meeting, I was amazed at how many ways you can spruce up that potato. In our house it is not a meal unless potatoes are served. Bert loves his mashed potatoes but has learned to eat them in other ways as well. He does not like escalloped potatoes because he got them morning, noon and night when he was on a western harvest exchange before we were married. If he didn't have escalloped potatoes he had rice and I was told early on that he really didn't want me to prepare those dishes. (I do once in a while and get away with it.) I served the following recipe and Bert still thought it was escalloped potatoes. It was nice for a change.

CARROT - POTATO CASSEROLE

4 medium potatoes, peeled and sliced
1 medium onion, peeled and sliced
4 medium carrots, peeled and sliced
1 can (10 oz) condensed soup (I used celery but potato, chicken or mushroom would work as well)

In lightly greased 8" square baking pan, layer potatoes, then onion, then carrots. Combine soup with 1 soup can water. Pour over vegetables. Bake covered at 350°F for 30 minutes, uncover and bake 30 minutes more or until vegetables are tender. Makes 4 to 6 servings. I halved it and we ate it all!

CRISPY CHEESE TOPPED POTATOES

4 medium sized potatoes, washed and sliced 1/4" thick
3 tbsp. butter, melted
Salt
1 1/2 cups grated cheddar cheese
2 cups cornflakes, crushed to 1 cup crumbs
Paprika

Dip potato slices in melted butter. Place, slightly overlapping in a foil-lined and greased large, shallow baking pan. Sprinkle lightly with salt. Bake at 375°F for 15 minutes. Remove from oven and sprinkle with cheese. Top with crushed corn flakes and and sprinkle lightly with paprika. Return to oven and bake about 25 to 30 minutes longer or until potatoes are tender. Makes 4 to 6 servings.

CREAM OF POTATO SOUP

5 cups raw potatoes, thinly sliced
1/4 cup chopped celery
1 onion, sliced
1 cup cold water
2 tsp. salt (or less)
2 1/2 cups milk
3 tbsp. butter or margarine
1 tbsp. chopped parsley (optional)
Cook potatoes, onion, and celery in 1 cup water until all vegetables are cooked. Mash in liquid. Add butter, milk and heat to boiling point. Serves 6.

"Minds are like parachutes ... they function only when open."



The Lawn Chair Gardeners

THE BROTHERS VON CUBE
1ST LINE HOME CARE GURUS

Don't forget your feathered friends this Spring!

As the new Warton Willy drifts back to sleep, dreaming that his work ethics really could land him a job in the Senate, it's time for the general populous to get ready for the spring that he forecast.

It's time to finish up the home renovations. Time to finish framing, drywalling, painting, trimming, papering, repainting, wiring, and yes finally decide in which position the bathtub will fit so the work can be finished.

Spring is only three weeks away and an air-tight game plan has to be in effect before things hit the proverbial fan. The annuals and herbs need

to be started, cuttings need to be taken from geraniums, and tubers like canna lilies can be divided and potted up.

If maple syrup is on the agenda this spring, it won't be long before the days are sunny and above freezing so find the spiles, clean the pails

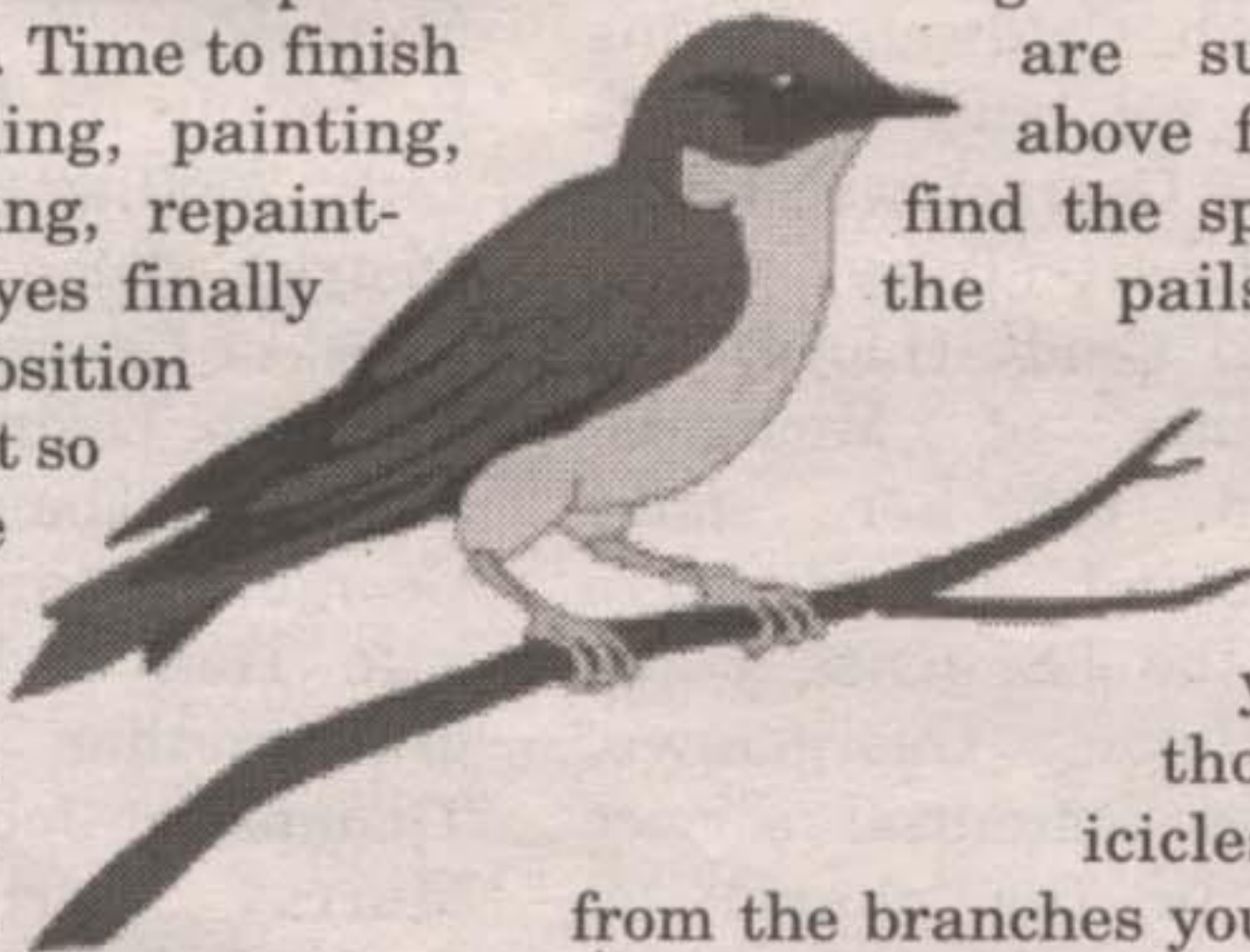
and start gathering firewood. When you see those little icicles hanging from the branches you know the sap's on the move.

If wood duck watching is planned for summer, hanging a

nesting box in a tree out over the water might be easier now if the water is still "stiff." The other bird boxes need to be painted but can wait for fairer weather to be hung. Hopefully our winter birds haven't been forgotten, since food supplies will be running low until the snow is gone.

And finally, our pets, the ones occupying the end of the couch for the last three months, will soon be ranging a little farther from home than they should. For your protection and theirs, be sure to update all vaccinations, especially Rabies. Check with your local vet for a clinic near you.

Play it safe and have a great Spring.



Wellington Trailer Sales & Service



Aluminum Horse & Livestock Trailers
Steel Horse Trailers
Utility, Cargo & Car Haulers
Goosenecks & Bumper Pulls
Hitches & Accessories Available



1-800-283-6966
(519) 856-2451

R.R. #3
Rockwood, Ont.
NOB 2K0

"A FULL SERVICE FACILITY"

Leathertown LUMBER

264 Main Street North, Acton L7J 1W9
Family owned and operated.

Everything you need to do the job right!

Hours:
Monday to Friday
7 a.m. to 6 p.m.
Saturday
8 a.m. to 4 p.m.

Windsor Water Softener Salt
Save with coupon from Crystal II
Water Softening Salt

Select plus	Crystal II
\$4.99/20 kg	\$5.99/20 kg
\$7.69/40 kg	\$10.49/40 kg

ROXUL insulation from \$19.79

Crafters Plywood - Baltic Birch

5' x 5' x 1/8"	\$18.99 ea.
5' x 5' x 1/4"	\$24.99 ea.
5' x 5' x 1/2"	\$39.99 ea.

Mini Pickwick pine paneling 14. sq. ft. \$6.99 bundle

King SALT & SAND 50/50 \$349 each, 20 kg

WE SPECIALIZE IN PRESSURE TREATED LUMBER
(519) 853-1970
Fax: (519) 853-2542, Toronto Line (416) 601-1259

We stock SICO the largest paint manufacturer in Canada. Choose from over 4,000 colours!

John Deere Pre-Season Sale

The Biggest Savings of the year!

425 Lawn and Garden Tractor
• 20-hp, V-Twin, liquid cooled engine
• 54-inch mower deck
• Automatic transmission

\$199 per month*
Save Over \$1,700



LT133 Lawn Tractor
• 13-hp
• 38-inch mower deck
• 5-speed shift-on-the-go transmission



\$59.99 per month*
OR \$2,799

JS60 Lawn Mower
• 6-hp
• 21-inch steel deck
\$379
Save \$90



Save \$90

Spring is just around the corner at our store. With big savings and easy monthly payments, you may see green long before the first day of spring. So don't wait.

HALTON Grounds Care Equipment



NOTHING RUNS LIKE A DEERE

SALES, SERVICE, PARTS & RENTALS

Easy to reach on Hwy. 401 & James Snow Parkway
1589 Steeles Ave. E. Milton, Ont. L9T 2X8

905-878-2121



1ST ANNIVERSARY AT OUR NEW LOCATION! Acton Home Hardware

"Customer Appreciation Day"

Join us for Instore Draws and Scratch 'n Save Coupons

(Up to 50% off merchandise, March 8th Only)



362 Queen Street E., Acton
(519) 853-1730