

North Halton Happenings

FEBRUARY 7

How Safe are our Skies? "Airplanes and their pilots" topic by Cam Bailey, 7:30 p.m., Nassagaweya Community Centre, Guelph Line. Sponsored by the Nassagaweya Women's Institute. Admission free; refreshments served.

FEBRUARY 10

St. Valentine's Day Masseur, an evening of professional Murder Mystery Dinner Theatre, presented by Big Sisters of North Halton. Optimist Centre, 311 Commercial St. Cocktails 6 p.m.; dinner and show 6:45 p.m. Draws & door prizes! \$35, all proceeds to Big Sisters. Tickets at M&M Meats, Milton and by calling 905-854-9953.

FEBRUARY 15

Gardening from a Natural Perspective, The University of Guelph Arboretum Course runs from 9 a.m. to 12 noon OR 1 to 4 p.m. A practical lecture using slides and a tour. Designed to help participants understand "nature's gardens." Insights to restoration or development of your site and reduce the effort. Part of program is outside; please dress accordingly. \$20 fee; registration by Thurs. Feb. 1. 519-824-4120, ext. 4110.

FEBRUARY 25

Family History Research: The Halton-Peel Branch of the Ontario Genealogical Society regular meeting will be held at Chinguacousy Branch Library, lower level, 150 Central Park Dr., Bramalea at 2:00 p.m. Guest speaker will be Frances Hoffman. Topic: "Using Diaries and the Immigrant Experience." Visitors are welcome.

UNTIL MARCH 25

Colours of War, an exhibit of works of art from the Canadian War Museum, Ottawa spanning the years 1914 to 1945. Wellington County Museum & Archives, County Rd. 18 (between Fergus & Elora). Call 519-846-0916 for more information and hours.



Sponsored by ...

MOFFATT
SCRAP IRON & METAL INC.

**INDUSTRIAL COMMERCIAL
ROLL-OFF CONTAINER SERVICE**

WE BUY ALL METALS

**COPPER, BRASS
ALUMINUM, CARS, CAST
& OTHER METALS**

**MOBILE CAR FLATTENER
COMPLETE MOBILE CLEANUP**

Mon. - Fri: 7:30 ~ 5:00

TEL: 905-854-2792
FAX: 905-854-1225
moffatt@netcom.ca

9620 GUELPH LINE,
CAMPBELLVILLE, ONTARIO

3/4 MILE NORTH OF THE 401

Discover

**Plumbing Warehouse
Bath & Kitchen Showroom**

We carry name brand products!

Business Hours *Free delivery • Seniors' Discounts*
Open 7 Days
Mon-Thurs 9-7
Fri 9-8 Sat 9-5
Sun 12-5

5 Mountainview Rd. N.,
Georgetown
905-702-0885

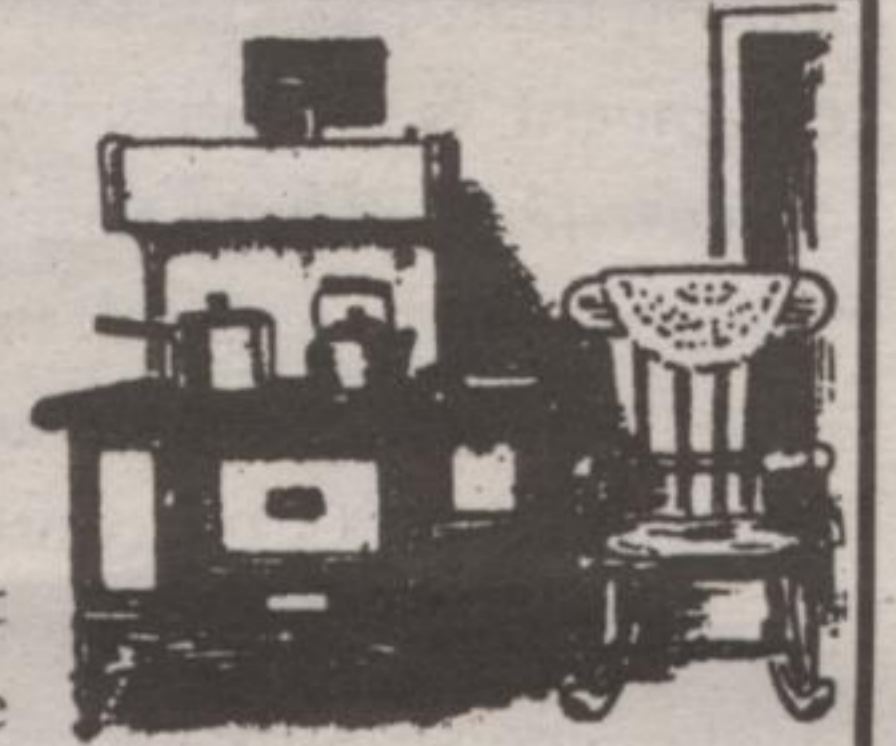


BOARD & BATTEN

Keeping the home fires burning

Glenda's Kitchen Kapers

BY GLENDA BENTON



I think I might have said before that January and February are casserole months at our table. Because the cook stove is on, I often like to cook a casserole in it. I like to experiment and have a variety although we do have our favourites that I find I'm repeating often. One is the Seven Layer Casserole, which I think most people have. The one I wish to share this month is called Meat and Rice, and I will give some ideas for variations. Happy experimenting!

Meat & Rice Casserole

1 10-ounce can condensed cream soup
1/2 cup dairy sour cream
1/2 cup milk
1 1/2 cups chopped meat
1 1/2 cups cooked rice
1 cup canned or cooked peas
1 2-ounce can chopped mushrooms, drained
Seasonings
Crumbs
1 tbsp. butter, melted

In a bowl, stir together soup, sour cream, and milk until smooth. Stir in meat, rice, peas, mushrooms and seasoning. Turn mixture into a 1 1/2 quart casserole. Combine crumbs and melted butter. Sprinkle over casserole. Bake uncovered at 350°F until heated through, about an hour.

Variations

Soup Suggestions: Cream of mushroom, celery, chicken or cheddar cheese.

Meat Suggestions: Beef, pork, ham, chicken or turkey, cooked ground beef.

Seasoning Suggestions: 1 tbsp. snipped parsley (with any meat); 1/4 or 1/2 tsp. chili powder (with beef or ground beef); 1/4 tsp. caraway seed (with pork or

ham).

Crumb Suggestions: 3/4 cup soft bread crumbs; 1/2 cup crushed crackers (14 crackers); 1/2 cup crushed pretzels (omit butter).

The variations can be anything you feel like adding. A little brown sugar, a little prepared mustard, a pinch of nutmeg, pickle juice, and of course you can't go wrong adding ketchup. You can start with the same ingredients and have a different tasting casserole every night of the month if you want!

Seven Layer Casserole

1 lb. browned ground beef
1 or 2 onions, sliced
3 or 4 carrots, sliced
2 or 3 stalks celery, sliced
1 cup Minit Rice
3 or 4 potatoes, sliced
1 can peas, drained
1 can tomato soup
A little water to keep moist (or juice from peas)

Layer in the order given in a small roaster or large casserole dish. Bake at 375°F for 1 1/2 to 2 hours. I always add garlic powder to ground beef dishes or fresh garlic if I have it. Salt and pepper is used to taste.

There are two ways to get to the top of an oak tree. Catch that first limb and climb, or find a good healthy acorn. Sit on it and wait.

Not enough
volume for a
dumpster?

R.J. FERRIER
- DISPOSAL INC. -

1 800 331 5431
1 519 824 0092

Fax 519 824 9919

Ask about our
weekly small
business pickup

• Industrial
• Commercial • Residential

ROLL-OFF CONTAINER SERVICE
WEEKLY PICKUP

14 TO 40 YARD CONTAINER SERVICE

NOW OFFERING A 10 YARD LIGHT DUTY CONTAINER FOR HOME RENOVATION

"A locally owned company that appreciates your business"

C.A. TOWING

& SERVICE CENTRE

CAMPBELLVILLE, ONT.



HEAVY & MACHINERY

Heavy Duty
Underlift Available

1-800-363-2209

SERVICE CENTRE HOURS

OPEN MON TO FRI
8:00 a.m. - 5:30 p.m.
SATURDAYS
9:00 a.m. - 1:00 p.m.
(no long weekends)

905-854-0169

LIGHT TOWING

24 Hr. Emergency
Services & Repairs

905-854-2180



McISAAC

COMPLETE SEPTIC AND DRAIN SERVICE

RESIDENTIAL COMMERCIAL INDUSTRIAL

Septic Tanks and Beds
Drains and Sewers

~ high pressure flushing ~
~ electric snake service ~
~ drain repair ~
~ tank cleaning and inspection ~
~ bed repair ~

Mac McIsaac

R.R.# 4, Acton, ON L7J 2M1

519-853-2790

Regional Pump Service

• Water Treatment • Flow Rates
• Sewage Pumps • Repairs to most makes

Howard Wrigglesworth

390 Ontario St. N., Unit 3, Milton

905-878-0549

