

## North Halton Happenings

### ON NOW

Kilbride Area Preschool is registering for its spring session. Half-day programs for children aged 2½ to 5 yrs. run Tuesday, Wednesday and Thursday mornings 9:30 to noon and 12:30 to 3:00. Sign up for your choice of half days. Located in Ella Foote Hall (behind Kilbride Public School). Call Debbie at 336-1667.

### APRIL 8

Palm Day Parade at Stone United Church, 4th Line, Rockwood. Launch of helium balloons and modern day Palm Parade. 10 a.m.

### APRIL 11

Rockwood Lioness Euchre & Bridge Party at 7 p.m., Rockmosa Community Centre. \$5 - prizes and dessert. All welcome!

### APRIL 13

Good Friday Morning Breakfast from 8 to 10:30 a.m. at Eden Mills Presbyterian Church. Adults \$5; children 12 and under \$2, preschoolers no charge.

### APRIL 18

Rockwood Gardening Club presents "Hostas & Daylilies" by Ron Crawford, Crescent Nursery. Meeting at 8 p.m., Rockwood Town Hall (opposite Waterside Park), first meeting free. For more info call Jean Martin 856-9001.

### APRIL 23

The Halton Hills Quilters Guild meets at Centennial Middle School in Georgetown, 7:15 p.m. For info call Wendy McHugh 519-833-0483.

### APRIL 25

Free Health Fair at the Aberfoyle Community Centre (Brock Rd.), 2 to 9 p.m. Over 25 Information Booths. Speakers/Topics: 2 p.m. Exercises, 2:45 Alzheimers, 3 p.m. Diabetes, 4 p.m. Osteoporosis, 7:30 p.m. Pediatrician on ADD and Food Additives. Sponsored by the Women's Institute.

### APRIL 27

Euchre Night at the Eden Mills Community Hall. Prizes, refreshments, admission \$3. Everyone welcome. Call 519-856-4784 for information.

### APRIL 28

Keepsake Exhibition, 10 a.m. to 4 p.m. at St. Paul's United Church, 123 Main St., Milton. More than 300 keepsakes on display inside; large on display in the parking lot. Admission \$5 for senior/student/child. Adults \$8. Family \$15. Lunch available. All welcome.

### MAY 8, 15 & 22

Journaling in the Garden, 10 to 12 noon, The Arboretum, Univ. of Guelph. Three journaling workshops which explore gardens of senses, colours, memories and dreams with the assistance of nature. \$30, registration and payment by Apr. 24. Call 519-824-4120, ext. 4110.



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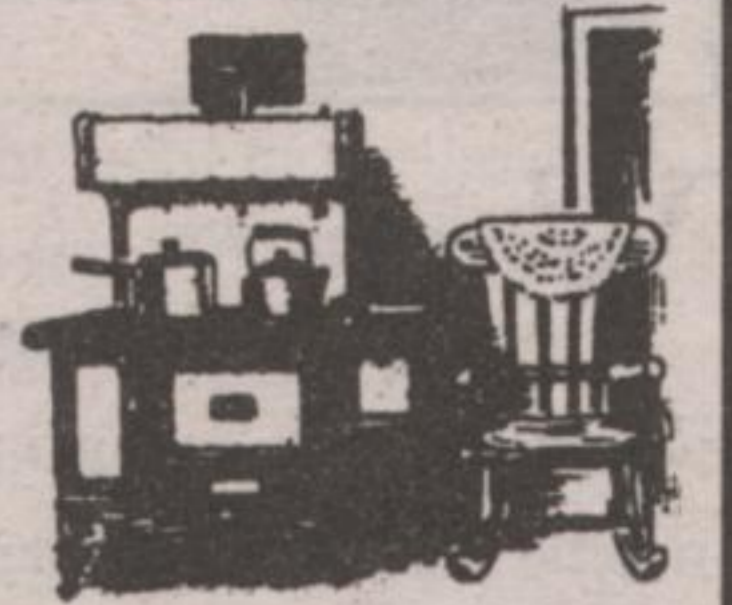
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# BOARD & BATTEN

Keeping the home fires burning

## Glenda's Kitchen Kapers

by Glenda Benton



As I write this, we are getting another kick from Old Man Winter. As you read it, I hope it is a little more spring-like. It's great that many of you read my recipes. If the gremlins creep in, I always hear. I hope you didn't try spreading the pie filling mixture on the HAM in last month's recipe. Of course it should have read jam. Those of you who type know that "h" is next to "j." It is on my keyboard and I guess Deb's too. If we don't do anything worse than that we'll not do you any harm.

I always look forward to fresh maple syrup, so I thought I'd share a couple of maple syrup treats.

### Maple Walnut Muffins

- 1 cup all purpose flour
- ½ cup whole wheat flour
- 2 tsp. baking powder
- 1 tsp. salt
- ½ tsp. cinnamon
- ¼ cup butter or margarine
- 1/3 cup pure maple syrup
- 2/3 cup milk
- 1 egg
- ½ tsp. maple extract
- ½ cup chopped walnuts

In a bowl, combine dry ingredients except walnuts. Melt butter, add syrup and milk, then beat in egg and maple extract. Stir butter mixture into dry ingredients, and stir to moisten.

Stir in walnuts. Sprinkle tops of muffin batter with sugar/nut topping. Bake at 375°F for 15-20 minutes.

### Sugar Nut Topping

Combine 2 tbsp. sugar with ¼ tsp. cinnamon and 3 tbsp. finely chopped nuts. Pecans are nice instead of walnuts.

### Maple Glazed Squash

Squash gets a pleasant sweet and spicy flavour from the maple syrup and cinnamon in this recipe.

- 2 medium acorn squash
- Salt and pepper to taste
- 1 cup maple syrup
- 1 medium apple, peeled and chopped
- 2 tbsp. raisins (optional)
- 1 tsp. ground cinnamon

Cut squash into 1-inch rings and remove seeds. Place squash in a greased 13x9x2-inch baking dish. Sprinkle with salt and pepper. In bowl, combine remaining

ingredients; pour over squash. Cover and bake at 350°F for 50-60 minutes or until tender.

I did find a Maple Syrup Pie recipe that is pretty close to what I was looking for after tasting the one up north last Thanksgiving. I haven't made it but will when we get our maple syrup next week.

### Maple Syrup Pie

- 1 baked 8-inch pie shell
- 1 cup maple syrup
- 6 tbsp. flour
- ½ cup water
- 2 egg yolks
- 1 tbsp. butter
- ¼ cup chopped walnuts (optional)
- 2 egg whites
- 1/8 tsp. salt
- ½ cup sugar

Preheat oven to 425°F. Heat maple syrup in double boiler. Combine flour and water, stirring until smooth. Gradually add flour mixture to heated syrup; cook, stirring constantly, until mixture thickens, about 10 minutes. Add a little of the hot mixture to beaten egg yolks, then add to remaining mixture in double boiler. Continue cooking three or four minutes longer. Remove from heat; stir in butter and nuts. Cool slightly and pour into baked pie shell. Beat egg whites and salt until soft peaks form. Gradually beat in ¼ cup sugar until meringue is stiff and glossy. Spread over pie. Bake until lightly browned about five minutes. Pie may be topped with whipped cream instead of meringue and decorated with walnut pieces. The pie up north did not have a meringue but this sounds just as good. I will be anxious to try it...

*Nothing splendid has ever been achieved except by those who dared believe something inside them was superior to circumstance.*

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