

North Halton Happenings

FEBRUARY 4

Guelph Arts Council hosts **Portfolios and More**, presented by Nan Hogg, Guelph artist and teacher, who for many years has worked with young people interested in a career in art. Held at Guelph Arts Council office, 147 Wyndham Street North, Suite 404 from 7 to 9:30 p.m. The registration is \$15 and is payable in advance. For more information call 519-836-3280.

FEBRUARY 5

Conservation Halton is holding a public meeting from 7 to 9 p.m. to seek input to its new strategic conservation plan for 2002-2003. The purpose of the meeting is to: communicate Conservation Halton's mission statement and corporate values; solicit reaction and input into the goals and strategic directions of the preliminary strategic plan; and to seek recommendations for the action plans and performance measurements needed to ensure effective implementation of the strategic plan. To register call 905-336-1158, extension 227.

FEBRUARY 5

Canadian Federation of University Women - Milton and District, presents "Community Health Issues" with Debbie Taylor and Kim Gillies of Community Care Access Centre of Halton (CCAC) at 7:30 p.m. in Hugh Foster Hall. For information, call 905-878-2421.

FEBRUARY 10

Celebrate the magic of winter during **Snowflakes and Snowsnakes** at Crawford Lake featuring: legends in the longhouse, marshmallow roasts, native games, craftmaking and more! \$5 per person five years and over, preschoolers are free. 10 a.m. to 4 p.m.

FEBRUARY 25

The Halton Hills Quilters Guild will meet at Centennial Middle School in Georgetown at 7 p.m. Info: Wendy McHugh 519-833-0483.

MARCH 5

If you have a green thumb or ideas for town beautification, the **Campbellville Beautification Committee** meets the second Tuesday of every month and we are always looking for volunteers to help with our activities. Contact Ruth Hull 905-854-3677 for details. The next meeting is at 7 p.m. chez Ruth.



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Failure of electrical and mechanical equipment is a major cause of fatal fires. Some helpful hints to protect you are:

1. If a circuit breaker trips or a fuse blows, always find out why.
2. Extension cords should be used only temporarily and with extreme care.
3. Never run electrical cords under carpets or hang cords from nails.
4. Purchase only CSA or ULC approved electrical appliances.
5. Keep insulation and combustible material well away from recessed ceiling pot lights.
6. Don't ever exceed the maximum bulb wattage specified by lighting equipment manufacturers.

If you are experiencing any electrical problems or have a question, please contact a local reputable electrical contractor.

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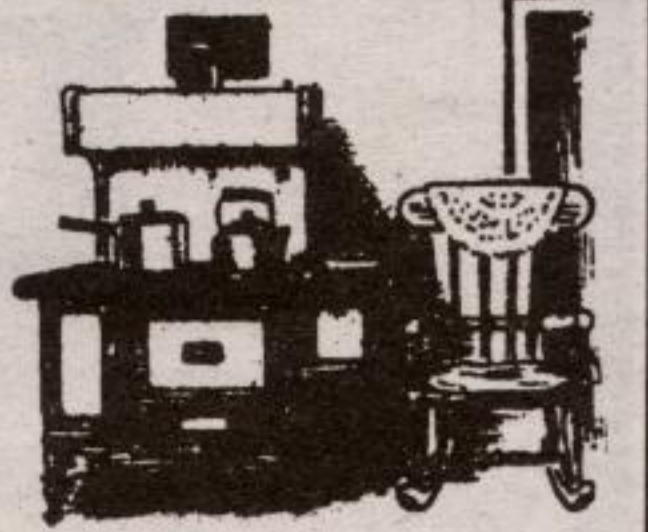
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Keeping the home fires burning

Glenda's Kitchen Kapers

by Glenda Benton



If you are looking for a quick, nourishing after school snack or something different for lunch, this is a good one. When our son was growing up, this was his favourite and soon became a favourite among his snowmobiling buddies as well. With Bert being at home for lunches and thinking of something different, we've been enjoying it again.

BUN SPREAD

- 1/2 lb process cheese (I use Velveeta)
- 1 small onion
- 1/2 green pepper
- 1/2 tin tomato soup

Put through food chopper (I use the food processor now). Add tomato soup (undiluted). Stir. This will keep in fridge two to three weeks. Split buns and spread on the filling. Broil or grill until bubbly. Watch them closely - they will burn. Crumbled bacon can be added on top, but they are delicious without.

Yes, it's the casserole season and of course I must give you a recipe. Many of you have mentioned the Superior Meat Loaf I put in the January 2000 issue. This is a good one too and comes from the Federated Women's Institute cookbook printed in 1988. This is compliments of Alberta. The serving suggestion makes this a unique meal.

WORLD'S BEST MEAT LOAF

- 2 lbs ground beef
- 1 cup mayonnaise
- 2 tbsp. finely chopped onion
- 1 1/2 cups soft bread crumbs
- 1 tsp. salt
- 1/4 tsp. pepper

- 6-8 potatoes, cooked and mashed
- 2 cups hot, sliced, cooked beets

Combine meat, mayonnaise, onion, bread crumbs and seasonings. Turn into 1 1/2 quart tube pan, bake at 325 F. for 75 minutes. Unmold on a large platter. Fill the centre with mashed potatoes, surrounding with beets. Serves six to eight. Any vegetable or combination of vegetables can be arranged around the meat.

GREAT PORK CHOP BAKE

- 6 bone-in pork chops
- 1 tbsp. vegetable oil
- 1 can condensed cream of chicken soup, undiluted
- 3 tbsp. ketchup
- 2 tbsp. worcestershire sauce
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 4 medium potatoes, cut into 1/2 inch wedges
- 1 medium onion, sliced into rings.

In a skillet, brown pork chops in oil. Transfer to a greased 13x9x2" baking dish. In a bowl, combine the soup, ketchup, worcestershire sauce, salt and pepper. Add potatoes and onion; toss to coat. Pour over the chops. Cover and bake at 350 for 55-60 minutes or until meat juices run clear and potatoes are tender. Serves six. This is an easy recipe to have for two or three people if you wish.

The way to love everything is to realize it might be lost.

Printed memories of Marion Laing

by Deborah Quale

Marion Laing, a former Guelph resident who is now living in Eden House, Eden Mills, recently completed a book of memories for her niece Marg Walker. No stranger to writing, Ms. Laing and her brother Bruce previously put together two books about their days in Fort Qu'Appelle, one of which was used by the congregation in their anniversary book, the other containing family history.

Marion Isabel Laing was born in the Presbyterian Manse at Fort Qu'Appelle, Saskatchewan on September 3, 1906, where her father, Albert Augustus Laing, was the minister. Her mother, Marion Steele Noble, was of the Noble family of Norval, born at The Elms where MP Julian Reed now resides. At six weeks of age Ms. Laing, her mother and grandmother were on their way to have their picture taken, but on the way the horse

spooked, bolted and tossed the three of them out of the cutter into the snow, luckily without injury.

Ms. Laing's mother was a daughter of the "man responsible for the village of Norval." Robert Noble owned the mill and employed many locals. To help her father, Marion Noble "the second" often drove the horse and buggy to Milton to do the banking for the mill, and bring home the payroll.

Robert Noble was born in 1835 in Cumberland County, England. He had been trained as a miller from childhood, and became an early member of the Canadian Miller's Association. After his arrival in Canada in 1852, he served a three-year apprenticeship with Wentworth Flour Mills near his home in Dundas. Soon he was appointed manager of a new flour mill at Elora for three years, and then moved to a Freelon mill to

take charge. He ran that for a syndicate of farmers until 1868, when he bought property at Norval consisting of the flour and grist mill, saw mill, woolen mill and 400 acres of land on the Credit River.

After he purchased the mill, he often received letters from an older brother in England who would tell him one relative or another had fallen on hard times and could use some help. Robert Noble brought the relatives out to Canada and gave them jobs in the mill.

Although approached many times to run for political office, he felt his lack of formal education might be a hindrance, having only a grade three education. Robert Noble's children, however, were all sent to private school. His son Bob, wanted to be a doctor and his mother apparently held him to it,

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