

Leathertown Lumber delivers more than just wood

BY ELAINE THOMAS

From early Monday morning until Saturday at four, Leathertown Lumber is a hub of activity. Customers are in and out, busy staff members catering to their needs, as the phones ring in the background.

Betty Farr and her husband bought the business in 1992, and have been running it with the help of family and long-time employees ever since. Mr. Farr has retired, but Betty still remains active in the business, even though she prefers to stay behind the scenes. Joining her in the upstairs office is the Farr's daughter Jo-Anne.

The lumber business wasn't new to the Farr family. Betty's father owned a lumberyard in Etobicoke, where Betty worked from childhood, and her husband learned the ropes there. Their son Anthony has just joined the operation, which makes him third generation.

Leathertown Lumber carries a large stock of items. Even though they are known for their pressure treated lumber and all types of wood, they also offer a complete line of Sico paints and a plethora of builder and do-it-yourself hardware.

Excellent customer service is important to the crew at Leathertown. They will go out of their way to help you find what

you are looking for and they'll do it with a smile. The friendly faces behind the counter are Manager Gregg and hardware specialists Wally, David and Anthony. These four, along with the rest of the staff strive to give small town service, at prices competitive with the big box stores of larger communities. "We often have customers who are looking for something unusual. I've had them say, You're the fifth ones we've called and the only one who could get it for us," says Betty proudly.

Leathertown Lumber has four trucks on the road, and they offer free delivery to locations in the GTA and surrounding area. "We do whatever we can to fulfill our customer's needs," Gregg says.



PHOTO BY ELAINE THOMAS
The friendly staff at Leathertown Lumber include (from left) Anthony, Wally, David & Gregg.

board & batten

ALL THE COMFORTS OF HOME & GARDEN

High seas tea

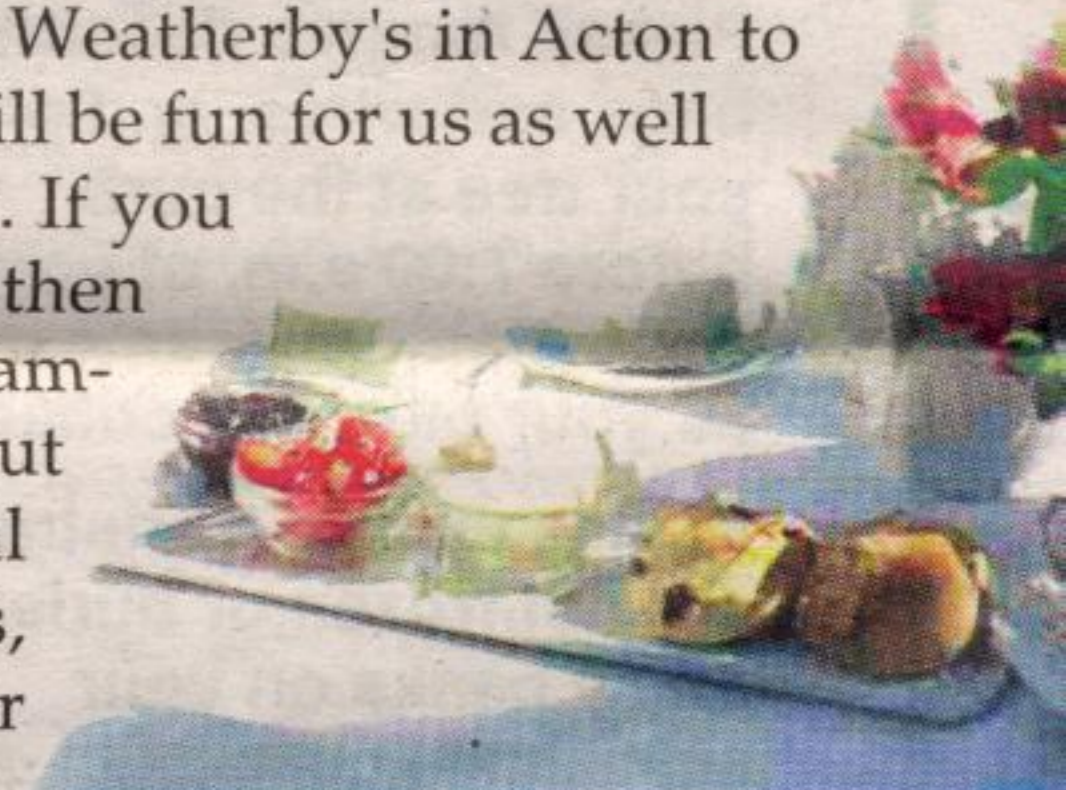
I have an idea

WITH CATHY MCLEOD

We made it, the hustle and bustle and stress is over with and we are rewarded with... January. I hate January; I find it long, cold and just plain blah. Rather than succumbing to the blues, I was thinking how I could make the most of it. Rory and I just came back from a cruise to the Caribbean and one of the many pleasures we enjoyed on the high seas was to in Afternoon Tea. So, I thought that would be something fun I could surprise my co-workers to brighten up a dreary day.

I found out that proper "High Tea" is actually on the heavier side and is considered Afternoon tea is lighter and is considered "Low Tea". This name came from serving drawing room on "low" tables such as a coffee table (shouldn't it be called a tea table). There are three basic types of Afternoon Low Tea; Cream Tea - tea, scones, jam and cream. Tea - tea scones and sweets and Full Tea - tea, tiny sandwiches, scones, sweets and de-lux. The latter is what we enjoyed on our cruise. As soon as we sat down someone was there then someone appeared with sandwiches; behind him was a plate of scones; then clotted cream and jam. After that came a man with cookies; then desserts. Then they started the process over again... amazing. Well, I can tell you my coworkers will only enjoy a little taste because there is no way I am going to wait on them.

My plan is to fill a 3-tiered tray with cookies and scones with a side of Devonshire cream and strawberry jam. Oh yeah and tea! I have a collection of dainty tea cups and saucers that I will bring in to add to the effect. I made a trip to Weatherby's in Acton to stock up on all that is needed. Having Afternoon Tea will be fun for us as well as helping me to relive a treasured part of our holiday. If you have been on holiday and enjoyed a special treat, then duplicate it at work or try it at home with friends and family. If you have not yet gone on vacation how about bringing in a taste of where you are going, be it tropical or European and get as detailed as you wish with props, music whatever. Whatever you plan, enjoy the winter months, they really aren't all that bad.



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Call Leathertown Lumber for competitive prices on all your renovation projects.

Here we are into a new year. I hope you had a great holiday season. It was hard to completely enjoy the festivities as our thoughts are turned to those in the world who were suffering. It sure makes one so thankful for our abundance and security when there is so much need in the world.

We entertained friends on New Year's Eve and this Sweet & Sour Skillet Dinner tasted so good, if I do say so myself. Others thought so too and so I thought I would start 2005 off with a main dish.

kitchen kape

COOKING UP A TREAT WITH GLENDA B...

Sweet & Sour Skillet Dinner

- | | | |
|----------------------------|---------------------------------|---------------------|
| 6 boneless chicken breasts | 1 medium green pepper in chunks | 3 tbsp. ketchup |
| 1 tbsp. vegetable oil | 1 can pineapple chunks | 3 tbsp. soya sauce |
| 1 onion in chunks | 1/4 cup white vinegar | 1 tbsp. corn starch |
| 1 clove garlic minced | 3 tbsp. brown sugar | 1 tsp. ginger |
| 2 medium carrots sliced | | |

Cut chicken into bite sized pieces and brown in oil. Lower heat and add onion and carrots. Cover and cook 10 minutes. Add carrots and green pepper. Combine pineapple and juice with vinegar, sugar, ketchup, soya sauce, cornstarch and ginger. Stir into skillet. Cover and simmer 10 minutes more or until meat is tender.

I made this ahead of time and reheated it in the oven. If you like to barbeque in the summer then you might enjoy this. You can always keep the recipe until summer.

Vegetable Stuffed Burger

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|---|-----------------|------------------|
| 8 ground steak patties about 1/4 inch thick | 4 onion rings | Salt & pepper |
| 8 green pepper strips | 4 slices tomato | Prepared mustard |
| | 4 slices cheese | |

On a large square of heavy-duty aluminum foil, place 1 ground steak patty. Top with green pepper strips, 1 onion ring, 1 tomato slice and 1 cheese slice. Season to taste with salt & pepper and mustard. Top with the second patty; press edges together to seal. Repeat with remaining patties. Wrap each securely in the foil. Grill over low heat 10 minutes on each side until done. These may be served on hamburger rolls if you like. Makes 4 servings.