

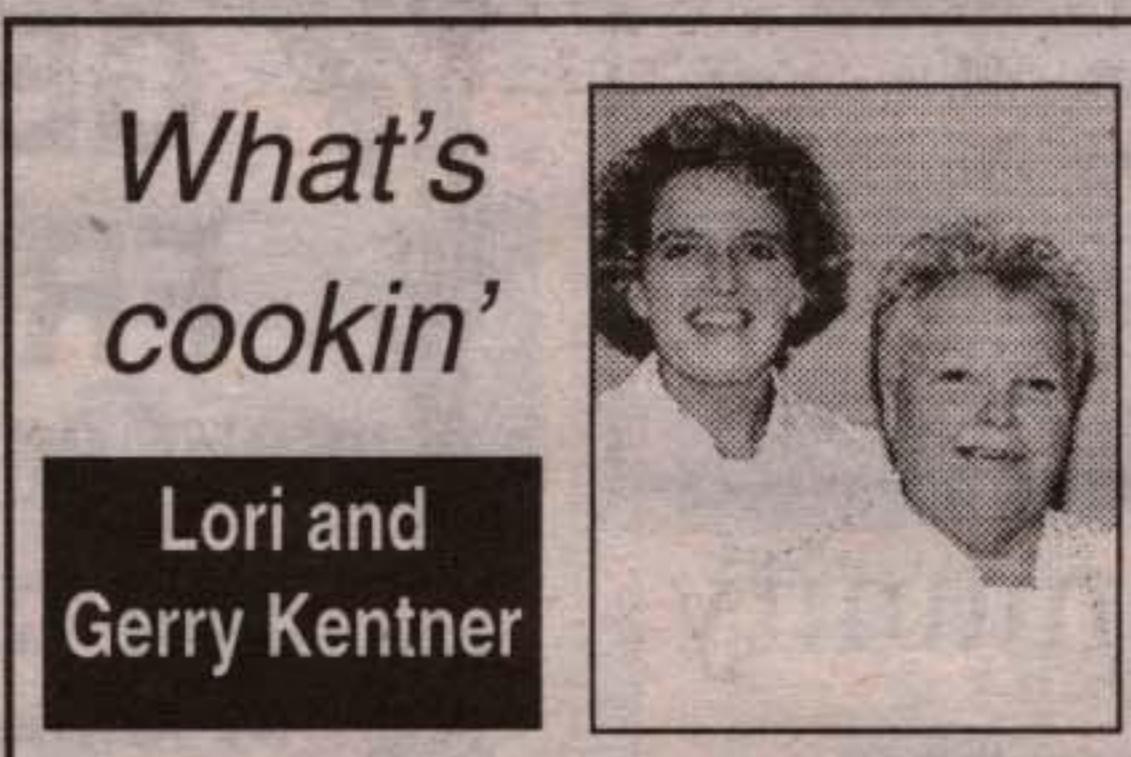
Let the barbecue battle begin!

Charcoal vs. gas: It's your choice

Welcome to the first article in a six-week barbecue series. We thought it appropriate that we start at the very beginning and debate the merits of a charcoal versus gas barbecue.

This is an age-old argument that some people feel very strongly about. The bottom line is that both work and whatever you are the most comfortable with is the one you should use. It's better that you are barbecuing on something rather than standing in the kitchen over your stove on a nice summer night.

A charcoal barbecue provides a certain flavor to your foods that can't be matched on a gas



grill. However, charcoal is messy, it takes longer for the grill to be ready since the charcoal must heat for quite a while before you begin cooking, and it is more difficult to control the level of the heat.

A gas grill doesn't give the same "true" barbecue flavor in some people's opinion but there

are no coals to preheat and you can adjust your heat with the turn of a switch. The gas grill also has the endurance to cook for events that stretch over a long period of time.

For all of these reasons we use both kinds.

We use the charcoal for rotisserie cooking of beef and pigs, but we use the gas grill when we cook other barbecue foods because most of the time we are cooking for large numbers of people and over long periods of time.

So, pick your implement of choice and warm it up because there are some great tips coming your way in the next six weeks.

Have fun and keep cooking!

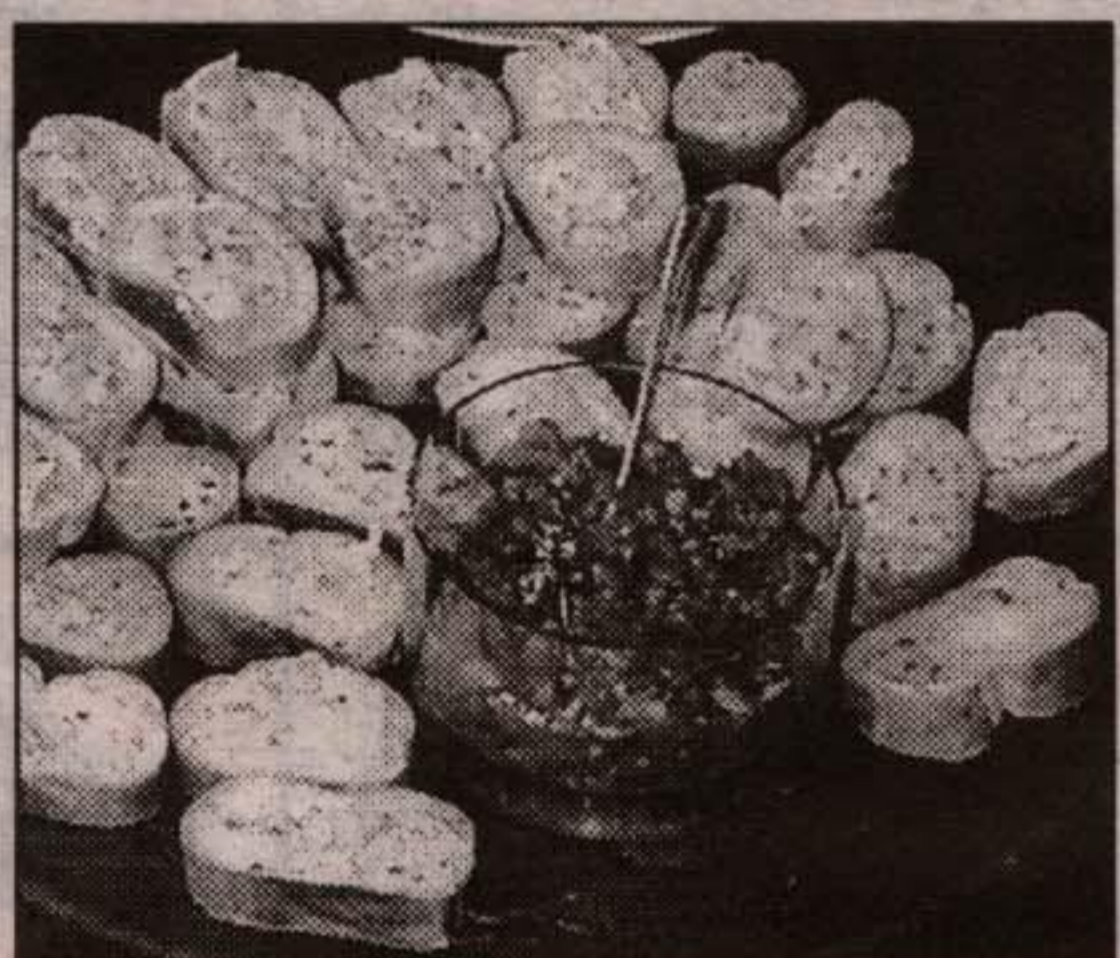
Bruschetta on the grill

Ingredients:

- 4 tomatoes, diced fine
- 2 tbsp olive oil
- 2 cloves of garlic, minced
- 1/2 cup fresh parsley, chopped fine
- 1/2 cup fresh basil, chopped fine
- 2 baguettes
- olive oil
- parmesan cheese

Method:

1. Mix together diced tomatoes,



olive oil, garlic (you may want to add more garlic depending on how much you like), fresh parsley, basil and oregano. Then salt and pepper to taste.

2. Let tomato mixture sit for at least two hours

3. Slice baguettes into thin slices (approx. 1/2 inch thick). Brush with olive oil and sprinkle with parmesan cheese (the cheese is optional).

4. Warm barbecue to a low-medium heat. Toast baguette slices on grill and place on a platter as they become light brown and warm.

5. Serve the platter with the tomato mixture in the centre and the toasts all around. Everyone can put their own topping on the toasts.

More Internet computers coming to local libraries

Halton residents will soon have increased access points to Internet resources. Through a Local Labor Market Partnership with Human Resources Development Canada (HRDC), the public libraries will provide Halton community members with 160 per cent more publicly accessible Internet computers.

While the entire network of libraries will benefit from this partnership, each location has been able to tailor its upgrade plan to meet local needs.

The libraries will assume responsibility for the ongoing operation and maintenance of the new technology improvements. In addition, they will make in kind contributions equal to 35 per cent of the project costs. Those contributions will include staff time to plan and implement the project, to develop electronic resources and navigation tools and to train the public.

By the end of summer 1999, the community will find Halton Hills Public Library branches will offer enhanced resources. More Internet workstations, better printers, more electronic resources and more job search tools. All these add up to more opportunities for Halton residents to develop information and technical competencies that are critical employment and business skills.

The Halton public libraries have a strong tradition of supporting workers and employers. The libraries offer tours for job seekers, collect career and employment materials, participate in job training and community placement programs, and develop relevant collections for small business entrepreneurs. Many Halton libraries also host HRDC job banks.

The project enables the libraries to accelerate the expansion of Internet resources available to the community by several years. This partnership with HRDC provides the public libraries of Halton with an opportunity to vastly improve Internet resources as the next millennium approaches.

WAL-MART® Garden Centre

Now Open

Monday - Friday 8 am to 9 pm, Saturday 8 am - 6 pm, Sunday 11 am - 5 pm

PlantSMART
WAL-MART

Guarantee

Trust Wal-Mart for all your planting needs. We guarantee every plant that we sell.



Local Dept. Manager
Marg Hepburn

PlantSMART
WAL-MART

Gardening Tip
Planting of Rose Bushes

1. Prune off any broken or bruised roots and branches and soak the roots in water anywhere from an hour to 24 hours before planting.
2. Dig a hole at least twice as wide and deep as the extended root system to allow room for future growth and adequate drainage.
3. Prepare a soil mixture of 2 parts loose top soil to 1 part moss. Place 6" of this mixture in the bottom of the hole and build a cone-shaped mound in the hole.
4. Place the plant in the hole, spreading the root system over the cone-shaped mound of soil. The graft or bud union (this is the spot, generally a couple of inches above the roots from which the branches start to grow out of the trunk or stem of the root system) should be about 1" below ground level. Fill the hole 1/2 full of loose soil mixture and tramp the soil with your foot to eliminate air pockets.
5. Soak thoroughly with water and allow time for the water to soak in, then fill the hole to ground level with loose soil mixture again. Firm the soil mixture with your foot. Create a saucer of the soil around the plant to hold water and maintain this saucer for at least 2 months until the plant is established.
6. Trim back all roses to 4" above the ground level, water thoroughly at least once a week depending on soil and weather conditions and fertilize periodically in accordance with the instructions provided by the fertilizer supplier.

2 Gallon Evergreen

Choose from a large selection of cedar, juniper and much more.

9⁹⁷ & UP EVERY DAY

PlantSmart 20-10-5 Weed & Feed

9 kg will cover approx. 400m².

7⁶⁶ & UP EVERY DAY

PlantSmart #1 Grade Rosebush

Hybird or tea roses.

5⁹⁷ & UP EVERY DAY

Bedding Plants 4 Pk

84¢ PK. EVERY DAY

Peat Moss 3.8 CF

4⁹⁷ BAG EVERY DAY

Cow/Sheep Manure 15 kg

1⁷⁷ EVERY DAY

Perennials 9 cm pot

1⁷⁷ EACH EVERY DAY