

# Halton Region

A Partnership  
That Works!

## PUBLIC NOTICE

**PROPOSED TRUCK CLIMBING LANE (AT 6<sup>TH</sup> LINE),  
TRAFFIC SIGNAL INSTALLATION (AT DUBLIN LINE), AND  
ASPHALT RESURFACING ON CAMPBELLVILLE ROAD  
(REGIONAL ROAD 9) FROM 6<sup>TH</sup> LINE TO DUBLIN LINE,  
TOWN OF MILTON/TOWN OF HALTON HILLS, PR-1831**

Notice is hereby given pursuant to Sections 297 and 300 of the Municipal Act, R.S.O. 1990, Chapter M.45 as amended that the Council for the Regional Municipality of Halton proposes at its meeting on **Wednesday, May 8<sup>th</sup>, 2002 at 9:30 a.m.** to pass a by-law for the proposed Truck Climbing Lane (at 6<sup>th</sup> Line), Traffic Signal Installation (at Dublin Line), and Asphalt Resurfacing on Campbellville Road (Regional Road 9) from 6<sup>th</sup> Line to Dublin Line, Town of Milton/Town of Halton Hills, PR-1831.

Plans showing the proposed work may be inspected at the Planning & Public Works Department, Halton Regional Centre, 1151 Bronte Road, Oakville.

On **Wednesday, May 1<sup>st</sup>, 2002 at 9:30 a.m.** in the Halton Room at the Halton Regional Centre, 1151 Bronte Road, Oakville, Ontario, Council through its Planning and Public Works Committee will hear in person, or by his/her Counsel, any person who claims that his/her lands will be prejudicially affected by the said by-law and who applies to the Regional Clerk no later than **Friday, April 19<sup>th</sup>, 2002** to be heard.

For further information, please contact Ms. B. Kingsmill, Design Supervisor at extension 7622 - Email: [kingsmill@region.halton.on.ca](mailto:kingsmill@region.halton.on.ca).

TINA AGNELLO  
REGIONAL CLERK



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TTY 905-827-9833  
or visit us at: [www.region.halton.on.ca](http://www.region.halton.on.ca)

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To prosper in the 21st century, Canadian agriculture must lead the world in food safety, innovation and environmentally-responsible production.

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You have a stake in  
this new direction.



To learn more and provide input,

visit [www.agr.gc.ca/puttingcanadafirst](http://www.agr.gc.ca/puttingcanadafirst) or call  
1 800 O-Canada (1 800 622-6232) TTY/TDD 1 800 465-7735

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## Floridian trip gets a thumbs up from a food connoisseur

**M**y family is fortunate enough to have just returned from holiday in Florida, so I thought I would share some of my Floridian food experiences with you.

One of the first meals we ate was pizza at Disney with the kids. I think it was the best meal we ate during our entire stay. Or, perhaps it was the fact that we had walked 400 miles around the park and I was starving to death that made it taste so good!

Seriously though, we had a fabulous fried grouper sandwich while walking the pier at John's Pass. The grouper was frozen, not fresh, because apparently it is mating season or for some reason there is a restriction on fishing grouper right now. The sandwich was great though— not greasy at all and served on thick fresh bread, lightly toasted with a squeeze of lemon, some tartar sauce and shredded lettuce. Truthfully, it was my sister's sandwich, but I ate most of it!

Another night my husband, sister and I got a night out on the town while Grandpa and Grandma watched all the kiddies. We went to a restaurant/bar with live music where we had some really great steamed oysters (once again, this was my husband's appetizer, but I ate a good portion of it) and a very tasty vegetarian pizza with grilled Portobello mushroom, chevre cheese, mozzarella cheese, roasted red pepper and spinach. I think the mushroom had been marinated in balsamic vinegar, because it had that distinctive taste to it. Wash all of that down with a couple of frozen margaritas— great meal!

Without a doubt the absolute best meal was prepared at home by my Mom. We had fresh shrimp— hot

What's  
cookin'

Lori and  
Gerry Kentner



out of the pot, peel your own— for an appetizer.

Follow that up with a monstrous grilled beef tenderloin, baked potato with all the trimmings, Caesar salad, fresh vegetable salad, garlic bread and ice cream with fresh fruit for dessert— yummy!

And of course, we were treated to a meal at my Dad's favourite restaurant while we were there. We all dressed up in our finest apparel, including the kids, who looked great! The wine list at this restaurant had literally hundreds of choices. It was the most expensive one I've ever seen. The least expensive wine was about \$25 U.S. (quite reasonable for fine dining), the most expensive bottle was \$1,000 U.S. We had a good laugh and wondered if anyone ever actually orders that wine or does it just sit on the shelf and get more expensive every year?

My oldest son tried frogs legs for the first time— I was very proud of his experimental nature. He loved them and ate the whole plate full. I had a mixed seafood platter with lobster, shrimp, scallops, fish, the works. It was delicious! I did however leave room for a slice of key lime pie. I just love key lime pie and this was a homemade one. It was wonderful.

We had a truly great holiday with fabulous food and drinks! Needless to say, it's back on the diet for me. Have fun and keep cooking!

[www.kentnerscatering.com](http://www.kentnerscatering.com)

## Salmon and Spinach Gratin

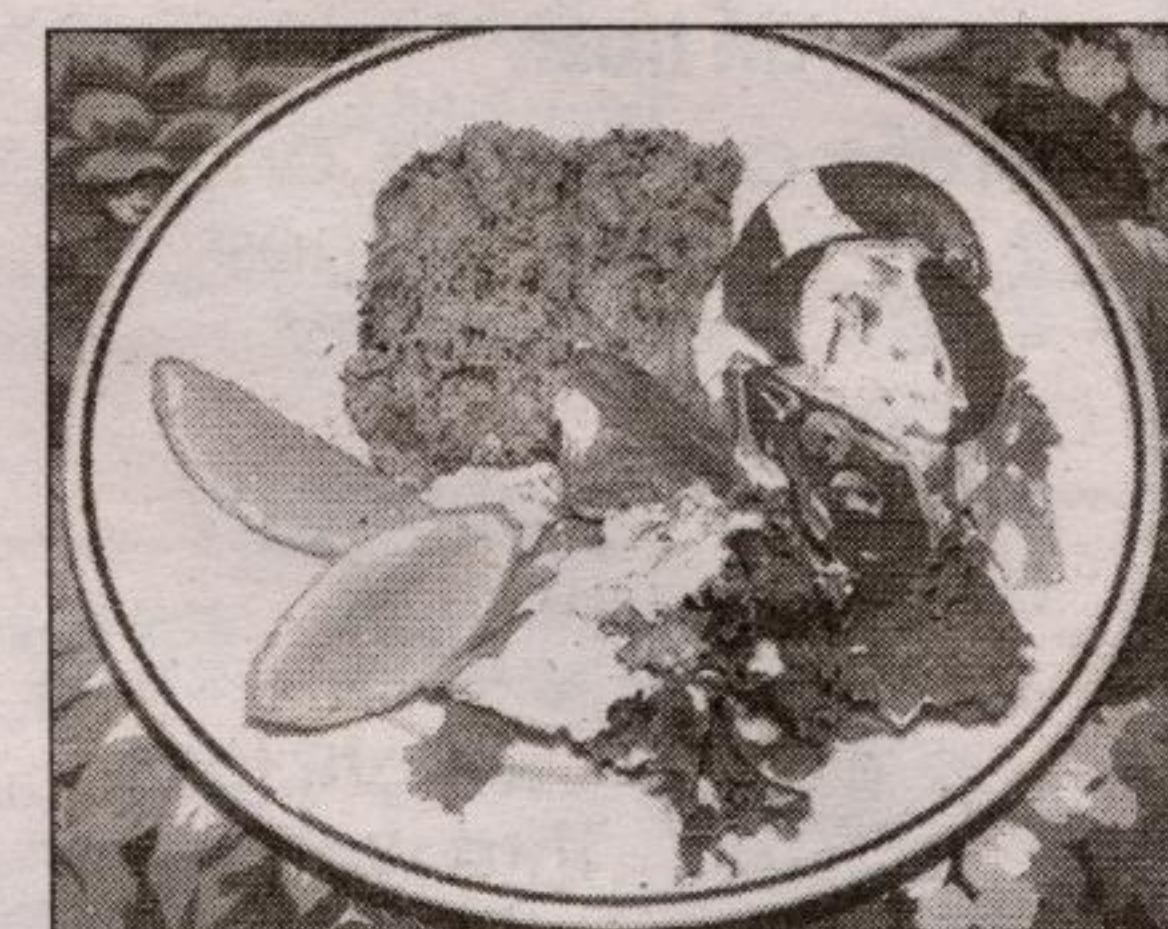
### Ingredients

- 1 package (10 oz) fresh spinach
- 2 tbsp butter
- 1 cup sliced mushrooms
- 2 tbsp all-purpose flour
- 1 cup milk
- 2 tbsp chopped white onion
- 1/2 tsp dried dill
- 1 tbsp chopped capers
- pepper to taste
- 1 can (7.5 oz) red salmon, drained
- 2 tbsp fresh whole wheat bread crumbs
- 2 tbsp Parmesan cheese
- 1 tbsp chopped fresh parsley

### Method

1. Remove stems from spinach and wash well. In a saucepan, cover clean spinach with cold water. Place on stove on high heat and bring to a boil. Immediately remove from heat, drain, rinse with cold water and drain again. Squeeze all excess liquid from spinach.

2. Chop the spinach and spread



in a shallow baking dish. Set aside.

3. In a small pan, melt 1 tbsp of butter over medium heat, cook mushrooms, stirring often until lightly browned. Spread mushrooms over spinach.

4. In the same saucepan, melt remaining butter, stir in flour and cook, stirring for one minute. Whisk in milk and cook, whisking for two minutes or until mixture simmer and is smooth and thickened. Stir in green onion, season with pepper to taste. Flake salmon and mash bones, gently stir into sauce. Spoon over mushrooms.

5. For the topping, combine the bread crumbs, Parmesan cheese and parsley. Sprinkle over salmon mixture. Bake in a 400 F degree oven for five minutes or until heated through. Brown the top under the broiler for an additional two minutes if desired. Serve immediately.