## Look out grass, it's 'monster' mower

Talking in the front door of the church last Sunday, I exchanged pleasantries with the minister.

"Sure was quite a rain last night Ted," he said, "But we must have needed it— my lawn really greened up after that shower."

In my case, the rain isn't necessary to 'green up the lawn.' It simply makes it taller.

Grass cutting has always been my major Saturday activity— I have acres and acres of grass, all over the property.

For me, riding up and down the lawn is a therapeutic time of contemplation.

I'd venture to say I've solved more problems in the world from that little yellow seat, than any philosopher in the universe.

Up until this year, I'd climb aboard the trusty John Deere and be finished about three hours later—but that's changed. In the past I shared grass cutting duties with Dad. He cut the north side of the lane, I cut the south side.

Being retired, Dad had time on his hands, and enjoyed cutting it in little segments, taking on a 45-minute area one day, and another half hour the next, off and on throughout the week.

But with Dad's passing earlier this year, cutting both sides of the lane has become my sole responsibility. I first tackled the entire area three weekends ago.

More than six and a half hours later, I hobbled away in pain from the little John Deere, thinking there had to be a better way.

Don't get me wrong— I still love cutting grass. But there just ain't enough issues in the universe to contemplate for six hours— three seems to be my limit.

My nephew cuts grass all over, including a cemetery, so we sat down one day and shared a few ideas on how to address my problem over a cold Sleeman's.

"It would seem to me Uncle Ted," he said authoritively, "That you've either gotta cut less grass, or find a way to cut it a helluva lot faster."

It's damned annoying when someone so easily simplifies things like that.

Since cutting less grass seemed to be out of the question, it was time to investigate a faster way.

I looked at tow-behind offset mowers to hitch to the John Deere, but they're kinda heavy and have a separate engine that requires service. I figured they'd probably tax those 18 little horses under the hood of the Deere a bit too much.

Dropping by Ed Stewart's Equipment in Erin, I talked to Randy Stewart. After reviewing a few different options (at different costs), I

A TED BIT



**Ted Brown** 

decided to utilize my farm tractor at home, and mount a seven foot wide finishing mower on it, the type used to cut the grass at conservation areas and soccer fields.

Driving in the lane Wednesday evening, my heart skipped a beat as the new mower greeted me, resting in the yard.

Rich charcoal grey in colour, it beckoned me to come hither.

The paint glistened, the rubber floatation tires were so black and clean, and it was truly a study of serious, ass-kicking, grass cutting hardware:

I did manage to make supper before getting out the big tractor, and I hitched it to the mower, then made a few necessary adjustments.

All connections made, I fired the old International up, and pulled the PTO into gear.

A warm fuzzy feeling surged through me as that powerful drone emitted from under that 84 inch wide deck.

Now this was a mower!!!

My dad would have been so pleased to see this hunk of machinery— I know I inherited his 'machinery' genes.

For some unknown reason, my daughters failed to share my enthusiasm to the same degree as me, but to be fair, I will say they did politely sit on the veranda to witness the ceremonial 'first swath' cut across the lower lawn.

In two passes, that new mower devoured what the little riding mower would have taken about four or five swaths to do, with a fraction of the effort.

I tell ya, mowing the grass has now taken on a whole new dimension at the Brown homestead. With the 'monster' mower, wide open spaces are a piece of cake.

The trusty John Deere will still handle the fine work around the house, but I'm expecting my grass cutting time to be easily cut in half.

Of course, when it's so easy to cut those bigger areas, that chunk of grass on the back hill would look so nice if I just trimmed it up a bit...

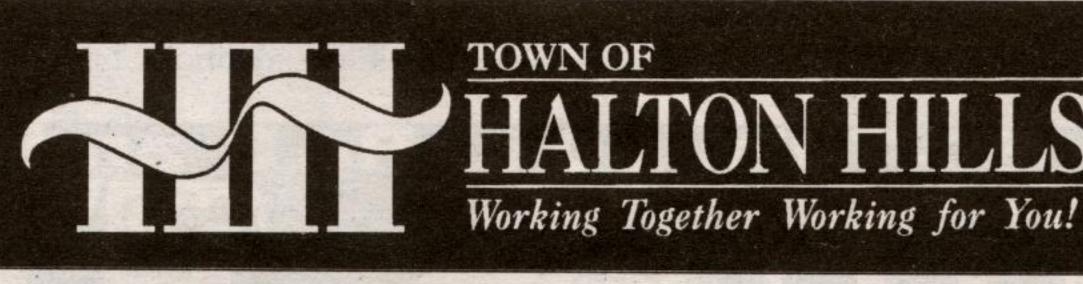
• Less Salt
• More Efficient
• Better Taste

SAVE
\$100 OR
2 MONTHS
FREE
RENTAL

BOEFINEERS
HOME SERVICES

905-702-7629

Luxurious Softened Water
Puritied Drinking Water
Puritied Brinking Water



## PUBLIC REMINDER

Greenwood & Fairview Cemeteries

Please remove all winter wreaths, baskets, floral hangers and personal effects immediately.

Those left by June 20, 2003 will be removed, labelled and set aside for pick-up by the owner until June 30, 2003.

For these and other issues related to By-law 00-154, please contact Warren Harris, Manager of Parks and Cemeteries at (905) 873-2601, ext. 2274.

1 Halton Hills Dr., Halton Hills, ON L7G 5G2 Tel.: 905-873-2600 • Fax: 905-873-2347



130 Guelph St. 873-2476

HEALTH & WELLNESS JUNE WORKSHOPS AT LE CAFE SOLEIL

If you would like to receive weekly updates of upcoming events at Le Café Soleil please call 905-873-0194 or email @nancyhealthylady.com

MASTER YOUR INTUITION Thursday June 5, 2003, 7-9 pm

Learn about your intuition • How it works • How you can benefit from using it
We ourselves have all the answers and it is possible to access this information in order to live a
happier and more fulfilling life. We were all born with an intact intuition which we can learn to use
again. Featured as a guest reader at the Omega Center in Toronto and the Learning Annex we
welcome Oliver Guttorm. He was born and raised in Copenhagen, Denmark. Since 1993, Oliver
has since worked as an Intuition Reader in Europe, Israel and now in Canada.
 Cost \$25.00 R.S.V.P. Spaces are limited

JUICING WITH ERIKA

Wednesday June 18, 2003, 7-9 pm

This class welcomes you to the world of juicing. Come visit the class hungry and you'll go home not only full but fully equipped with the knowledge of what it takes to get started with juicing. Why it is the quickest way back to health. And what juices are the healthiest for you. Juices will give you natural energy, help you sleep, clear your thoughts, strengthen your digestive system and build your immune system. Erika trained at the world renowned Hippocrates Health Institute under the direction of Brian Clement and Viktoras Kulvinskas, who developed the H.H.I. Live Food Program, this program has improved the health of millions of people around the world.

Cost \$25.00 R.S.V.P.

**COOKING IN THE RAW** 

Wednesday June 25, 2003, 6:30-9 pm

Food Tasting Recipe Class. A demonstration of FOREVER HEALTHY'S 5 minute recipe system - A Unique, Fast, Easy, and Nutritious & Delicious Healthy Food Preparation System. COME HUNGRY! PLENTY OF TASTY SAMPLES! How to Increase the Nutritional Values of Beans, Grains, Seeds & Nuts By 50 to 300% for Optimum Health and Healing

Make Your Own Fresh Supper Healthy Recipes In Seconds
Healthy Foods That Taste Great
Say Goodbye to Cravings, Indigestion and Low Energy
Get ready for an incredible Food-gasm! The "Cooking in the Raw" manual includes plenty of super healthy, fast recipes, health tips, shop and stock list, food charts, and even a raw skin care recipe! Presented By; Wayne Gendel
Cost \$55.00 R.S.V.P.