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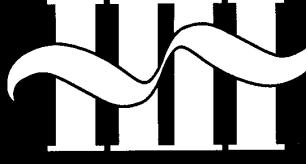
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TOWN OF HALTON HILLS
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NOTICE OF MEETING

Halton Hills Agricultural Community Meeting

DATE/TIME: March 28th, 2006 AT 7:00 p.m.

PLACE: Pineview Public School,
1074 No. 5 Side Road, Georgetown
(South East Corner of Trafalgar Road and 5 Side Road)

The Town of Halton Hills Economic Development Committee invites the agricultural community to a meeting on March 28th, 2006 at 7:00 p.m. at the Pineview Public School. The purpose of the meeting is to exchange information and for members of Council and staff to address issues raised at the session held on November 17, 2005.

There will be brief presentations at the beginning of the meeting and the meeting will then be open for questions and discussion.

Present at the meeting will be: Mayor Rick Bonnette, Economic Development Committee Members, Councillors Mike O'Leary and Jane Fogal, Regional Councillor Clark Somerville, and Ward 2 Councillors Bryan Lewis and Joan Robson. Other Councillors may also be available at the meeting.

Senior Town of Halton Hills staff from planning, economic development, engineering, finance, fire, clerks, and building, zoning & enforcement as well as Region of Halton staff will be in attendance.

Please attend. We hope to see you there!

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CLOSURE AND SALE OF ROAD

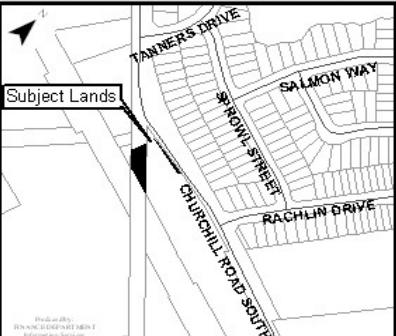
NOTICE is hereby given that Council for the Town of Halton Hills will be considering the passage of a By-law to close and authorize the sale of the following roads to the abutting owner, at Council's meeting to be held on Monday, April 3, 2006 at 7:30 p.m. The meeting will be held in the Council Chamber in the Civic Centre, 1 Halton Hills Drive, Halton Hills:

Part of the unopened Third Line Road Allowance between Concession 4 and 5 and part of the untravelled portion of Churchill Road, being part Lot 26, Concession 5, all of which is shown as Parts 1 and 2 on Plan 20R-16414.

Inquiries regarding the proposed closure and sale should be directed to Mr. R. A. Goddard, C.E.T., Manager of Capital Works at 905-873-2601 Ext. 2310. Council shall hear any person who claims that the person's land will be prejudicially affected by the By-law and who applies to be heard. Persons wishing to be heard should notify the Clerk's Department prior to the meeting date.

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Location of Subject Lands



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

AN EQUAL OPPORTUNITY EMPLOYER

Hash: a perfect way to use leftovers

Happy St. Patrick's Day! We've got the perfect recipe for you— either to have tonight or to use up the leftovers from a larger piece of corned beef. Hope you enjoy it as much as we did!

Corned beef (or cured beef) may be sold by the piece or canned. The beef is cooked, preserved with salt or brine and then in the case of the canned variety, it is packed with beef fat and jelly.

From the end of the 19th century, military slang gave the name bully beef to the preserved beef distributed by the army. During the First World War, the corned beef salvaged from American stocks was known as bully beef. It can be eaten cold with salad or heated up and served with onions or combined in a hash or on sandwiches.

Hash is a preparation of finely chopped raw or cooked meat, poultry, fish or vegetables. Hashes are nearly always prepared from leftovers. Fish for hashes should be a firm fish such as tuna, swordfish or cod and one variety of fish per hash is best.

The corned beef hash featured today would be a great dish with some steamed cabbage on the side. Great use for leftovers, perfectly inexpensive for the poorer winter months and fabulously hearty and tasty! For a little more nutrition, try adding some

Lori Gysel

&

Gerry Kentner



diced up carrots, celery and leeks to the mix— you can also add chopped cabbage right into the hash instead of serving it on the side and of course frozen baby peas make a nice addition too.

Vegetables must be chopped up small though in order to preserve the hash nature of the dish and provide the optimum flavour.

If you are going to add any extra vegetables to today's recipe, then add them at the beginning into the butter. Sauté them until they are soft and any onions are translucent. Then carry on with the rest of the recipe.

If you are adding frozen baby peas, add them at the end with the milk and just keep the hash on the heat until the peas are heated through.

Have fun and keep cooking!

Corned beef hash

Ingredients

- 2 tbsp butter
- 3 cups finely chopped cooked potatoes
- 2 cups finely chopped cooked corned beef
- 1/2 cup finely chopped onion
- 2 tbsp chopped fresh parsley (optional)
- 2 tsp Worcestershire sauce



- 1/2 tsp pepper
- 2 tbsp milk

Method

In a large frying pan, melt butter. Stir in remaining ingredients, except for the milk. Cook over medium heat for approximately 15 minutes until heated through, stirring occasionally. Stir in milk. Heat through. Serve.



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Register by March 31, 2006 at www.driventoquit.ca

For local resources or more information, contact the Halton Region Health Department at 905-825-6000 or www.halton.ca

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