

Save your tags

Anyone wishing to contribute plastic milk or bread bag square tags to the wheelchair drive must drop them off at one of the following locations, no later than Dec. 1: Wastewise, The Freckled Lion, Georgetown Yarn and Crafts, and Glen Williams Antique Market. The tags must have an expiry date. One thousand tags will be exchanged for a wheelchair that will be donated to a child with special needs in South Africa.



The Regional Municipality of Halton
www.halton.ca

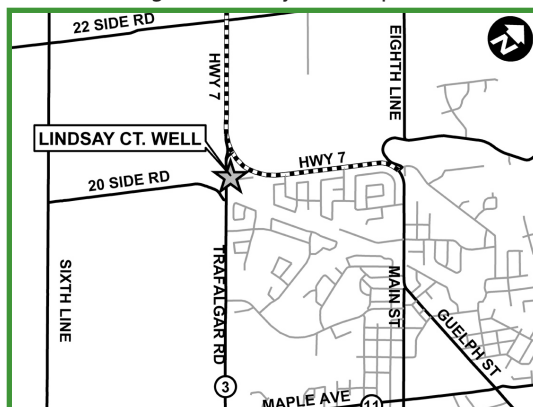
NOTICE OF STUDY COMMENCEMENT

**PUBLIC COMMENT INVITED
LINDSAY COURT WELL ADDITIONAL WATER SUPPLY CAPACITY
CLASS ENVIRONMENTAL ASSESSMENT**

THE STUDY

Halton Region is initiating a Class Environmental Assessment (Class EA) study for the provision of additional water supply capacity from the Lindsay Court Well for the Georgetown urban area including nearby hamlets of Stewarttown, Glen Williams and Norval. One of the projects identified in the *Georgetown Water Supply Master Plan Review* (Halton Region, June 2003) is to provide future growth in the Georgetown urban area with additional municipal water supply from the Lindsay Court Well. This Class EA study will evaluate an increase in the maximum day pumping capacity at the Lindsay Court Well from 6,545 m³/day to 7,500 m³/day.

Figure 1 – Study Area Map



From 2006 to 2007 and in consultation with the Ministry of the Environment (MOE) and Credit Valley Conservation (CVC), Halton Region completed an ecological monitoring program and groundwater assessment of the Lindsay Court Well to confirm the feasibility and sustainability of this project. The map above shows the approximate study area.

THE PROCESS

The study is being conducted in accordance with the requirements of a Schedule 'B' project under the *Municipal Class Environmental Assessment* (June 2000), which is an approved process under the Ontario Environmental Assessment Act. A Class EA Report will be prepared to document the planning process followed, including conclusions, recommendations and how public input was received and considered. The Class EA Report will be available for review for a period of 30 calendar days. At that time, notification of the review period and Class EA Report locations will be made by means of a similar newspaper notice and a letter mailed to those on the project contact list.

COMMENTS

We are interested in any questions or comments you may have concerning this project. Please contact either one of the following project team members if you have any questions or comments, wish to obtain more information on the project, or if you would like to be added to the project mailing list:

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Green Bean Casserole

Ingredients

- 2 lbs green beans, washed, ends trimmed and beans snapped in half
- 1/2 cup sliced almonds, toasted

For the sauce

- 2 tbsp butter
- 1 tbsp olive oil
- 1/2 lb white mushrooms, sliced
- 1 cup chicken stock
- 3/4 cup dry white wine
- 1/4 cup 35% cream
- 1/4 cup chopped fresh chives

Method

1. Preheat the oven to 350 degrees F.
2. To make the sauce, melt 2 tbsp butter and 1 tbsp olive oil in a frying pan over medium heat. Sauté the mushrooms until they are somewhat caramelized, stirring regularly. Remove the mushrooms and set aside.
3. Pour the chicken stock into the pan, turn up the heat to high



and cook until reduced to about a quarter of a cup. Add the white wine and bring it to a boil. Reduce the sauce to about half a cup. Now add the cream, bring to a boil, and reduce until slightly thickened; add the mushrooms. Continue to reduce slightly to compensate for additional liquid in with the mushrooms. Add chopped chives. Set aside.

4. Place green beans in a casserole pan. Pour white wine mushroom cream sauce overtop. Cover with foil and bake for 30-45 minutes, until beans are tender and sauce is bubbling.
5. Remove from oven, top with toasted almonds. Serve.

(See story, pg. 25)

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The Ontario Migraine Clinic

www.migraineclinic.ca

Egg Nog Jog

Join us Sunday December 9 for our 25th Annual Egg Nog Jog sponsored by The Ontario Migraine Clinic.

Special 25th Anniversary technical garment for all pre-registrations received *before* November 19. Commemorative medals and prizes for top finishers! High School teams welcome!

Register at www.eventsonline.ca/info 905.877.5578



Proceeds go to Cancer Assistance Services of Halton Hills.



If you know a young person, aged 6 to 17, who is involved in worthwhile community service; a special person who is contributing while living with a limitation; a youth who has performed an act of heroism; or a 'good kid' who shows a commitment to making life better for others, doing more than is normally expected of someone their age – help us recognize their contribution – nominate them today!

Nominations are now being accepted for the Ontario Junior Citizen of the Year Awards

The strength of our community lies in solid citizens. Today's youth are tomorrow's leaders.

Follow the leader... leading by example

Nominations will be accepted until December 28, 2007

Contact this newspaper or the Ontario Community Newspapers Association at www.ocna.org or 905.639.8720.

ACCEPT THE CHALLENGE - NOMINATE SOMEONE TODAY!



ONTARIO JUNIOR CITIZEN OF THE YEAR AWARDS

Sponsored by: **TD Canada Trust**

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