

Stan and Mary Fay

50th wedding anniversary a time for reminiscing

By Joyce Beaton
Stan Fay could write a book about Milton and he should. He's lived here for 61 of his 73 years and his wife Mary was born here. They've watched the town grow from a few thousand people and have been an active part of that growth.

Saturday they celebrated 50 years of marriage. It was a happy day with over 200 friends, neighbours and relatives coming to St. Paul's United Church to wish them well. It was a time for remembering, for thinking back over the years and for remarking at the changes in their lives and in the life of Milton.

Sports and politics
Stan's life has been one of active involvement in local sports and civic affairs. He was a town councillor between the years 1939 and 1945 and Reeve in 1952.

As manager and coach of baseball and hockey teams he recalls the day five trainloads of Miltonians went to Galt during play-offs to support the efforts of the junior hockey team. He coached the Milton Juvenile Ontario Champions in 1947 and in 1951 the Halton County Baseball Champions.

In business 44 years
During this time he built a successful Plumbing and Heating Business, S.A. Fay and Sons Ltd. For 44 years he has worked from Milton's Main St., he and Bus Knight being the only remaining businesses in town started by families still active in the business.

Stan has watched the plumbing business go from a craft to a "do-it-yourself" trade. "There aren't too many men left who can properly wipe a joint," he says of the days when all the pipe was lead and it wasn't just a matter of soldering a joint.

He's worked in the 40s through the changes from coal and wood furnaces to oil and gas. He's helped with the transition in the 50s from septic tanks to sewers.

Married 1926
Those were the days when everyone in town knew everyone else. He and Mary were married May 25, 1926 at her parent's home on the corner of Bronte and Mill Streets. Mary is the only daughter of James and Edith McEachern. She was the middle child with seven brothers.

Stan's family came from Peake England in 1912 when he was 10 years of age. He is the son of Henry and Eva Fay who lived in Hornby for two years before settling in Milton in a house where Milton Motors now stands on Main St. His father worked at P.L. Robertson Co. until his retirement. Stan was the



STAN AND MARY FAY celebrated their Fiftieth Wedding Anniversary Saturday at St. Paul's United Church. The couple has lived their married life in Milton and have three sons and one daughter. They have taken an active part in the growth and development of Milton over the years.

second youngest of ten boys. He and his brother Harold of Orlando Florida are the only two of the family living.

In school here
Stan and Mary both attended Bruce St. Public School. Mary went to Martin St. when it was a high school. Stan quit school at the age of 14 to begin work. In 1918 he learned the plumbing trade from E.F. Earl in Milton. Coincidentally, it was in the same building at 146 Main St. as he has his business today.

He stayed with Mr. Earl for ten years and when he left May 3, 1929 he was given the following citation: "This is to certify that the bearer, Mr. Stanley Fay, has been in my employ for the last ten years and it gives me pleasure to give him a testimonial both as to character and faithfulness always prompt and thoroughly honest and sober." It was signed by Mr. Earl.

His good business reputation has continued throughout the years. He retired a few years ago from active participation in the business which is now run by sons Charles and Keith and daughter Margaret. A third son Stanley is Vice-President

of sales for P.L. Robertson Co.

Stan Fay has a rounded personality. His good business sense is balanced with a love of music. As a young man he can remember playing coronet with the town band and later with the Lorne Scots Band in Georgetown. He recalls the days when the band would meet soldiers returning from World War One. They would play them from the Court St. railway station to the Town Hall. Those were the days when the band concerts Thursday nights at the old bandstand in Victoria Park.

From 1926 until the early 50s Stan sang baritone with St. Paul's United Church choir and before that with the choir of Knox Presbyterian Church. Later his children Margaret, Charles and Stanley joined their father in the choir. The boys were all members of Stan's ball teams.

Family life
Stan describes his wife of 50 years as "a home-loving woman." Mary worked for four years prior to her marriage at the Bell Telephone office in Milton. Her family still is her first love and she delights in

telling of her 12 grandchildren and one great-grandchild.

Mary is a member of the U.C.W. of St. Paul's United Church and does volunteer hospital work.

Built home
When first married Mary and Stan lived on Robert St. Ten years later they moved to Main St. over their place of business and for the past 30 years have lived in the house they built at 246 Woodward Ave.

For a short ten months in 1929 the Fays lived in Dundas while Stan worked for the J. F. Crowley Co. They returned to Milton and Stan worked as a manager of the Crowley Co. branch here until 1932 when he opened his own business.

S.A. Fay and Sons Ltd., plumbing, heating and sheet metal, has been at its present location at 146 Main St. since 1942.

Chansonettes attend choral workshop soon

Among those attending the annual "Choirs in Contact" choral workshop to be held at McMaster University on June 4, 5 and 6 are several members of the Milton Chansonettes including director Judy Hunter, accompanist Win Newell, Section Heads Dawn Brodie, Jill Comfort, June Fish and choir members Marg Duncan, Marjorie Magee, Janice Schuyler, Anne Ptolemy, Joan Fox, Barb Twitchell and June McCuaig.

Also attending will be Joyce Hayward, accompanist of the Georgetown Choral Society. About 400 singers representing choirs across Ontario will be attending the conference which will include workshops in various areas of choral work. As the grand finale, the massed voices will present a concert at Hamilton Place at 3:30 p.m. on Sunday, June 6.

The program will include Dvorak's Mass in D+, directed by Eric Ericson, con-

ductor of the Swedish Radio Choir. Also on the program.

will be a jazz cantata "The Creation" and "Look to This Day", conducted by Norman Luboff of the Norman Luboff Singers. The public is invited to attend.

—There are bargains in Champion classifieds.



JOYCE
BEATON

Single Sock Society is there a one-footed sock thief?

The Beaton family are charter members of the Single Sock Society.

With five males in the house, we have accumulated over the years several bags full of single socks. One of a kind.

Periodically they are brought out and spread on the living room carpet. Guests think we've invented the latest in parlor games. Trying to find a mate for the blue stripes and the red argyles is much more difficult than matching two off-shades of brown or dark blue.

At one time I thought I had the answer. I bought everyone black socks. Another time I dumped the bunch of them in the washing machine and attempted to dye them all the same color.

Taking a Sherlock Holmes approach, I tried one weekend to unravel the mystery. Where do the odd socks go? They seem to make it together into the washing machine but never come out in pairs.

Is the machine gobbling up the weaker sock? Is there some sort of perverted sex and the single sock game being played?

Are we supporting a one-footed sock thief? Should we advertise for an amputee?

It was a waste of breath to suggest the men of the house could wear odd socks.

The mystery came close to being solved not long ago. A female friend told me how she had discovered a pair of lost pantyhose. Apparently she took her stockings and the slacks off together and was shocked to find the next time she wore the slacks in public that she had a big bump in the pants where one shouldn't be. She reached up the pantleg and started to pull. You guessed it, out came the lost pantyhose.

With this clue I rummaged through the closets. Just perhaps the socks have clung to towels, etc. from static in the dryer. Not one.

We're thinking of opening a single sock swap shop. Any customers?



The Fearless Chef

by helen godwin

LEBANON

I had the honor to attend a Lebanese feast in Halifax several years ago. It was one of my first experiences in ethnic gastronomic delights. It was delicious, but I must admit to a certain distrust over the raw kibbie which is very similar to Steak Tartare. It was delicious and as usual I ate too much. I am going to save the steak tartare for another day though. Today I will give you the recipe for three of my favorite Lebanese dishes.

KIBBIE (cooked)

- 2 cups cracked wheat (or shredded wheat)
- 1 clove garlic minced
- 3 onions minced
- 1 1/2 lbs. lean ground lamb
- 4 Tbsp. olive oil
- salt, pepper and a dash of nutmeg
- 1 cup slivered almonds

Soak the cracked wheat (you can get it in a health food store) in enough water to cover it for 10 mins. Drain it and put it through the meat grinder along with the garlic and 2 of the onions. Take half of the ground lamb and mix it with the above mixture. Set aside. Chop the remaining onion and saute in 3 Tbsp. of oil until transparent. Add the rest of the lamb, almonds and spices and stir fry for about 5 mins.

Grease an 8 x 8 pan (preferably glass) well or spray with Pam and add half the first mixture to form a crust on the bottom. Cover with the lamb and almond mixture then add the rest of the first mixture to cover, pressing down firmly. Sprinkle with the remaining Tbsp. of oil and cut into squares. Before baking, make sure the knife goes right through. Bake in a 350 degree oven for about 45 mins. Garnish with parsley and serve warm.

LEBANESE RICE

- 1/3 cup pignolia nuts (health food store) or almonds
- 1 cup long grain rice (rinse then soak in hot water)
- 1/2 cup steak (chopped small)
- 1/4 cup butter
- 2 chicken bouillon cubes
- 2 cups boiling water
- salt, pepper and nutmeg

Saute meat in butter, add nuts and stir until golden. Add well drained washed rice, stir with a fork gently until rice is coated with butter. Add chicken stock and spices, bring to a gentle boil, lower heat to low and cover until done, 15-20 mins. This can be reheated in the oven the next day.

EGGPLANT CASSEROLE

- 1/3 cup olive oil
- 2 cloves garlic
- 1 green pepper
- 3 cups peeled and diced eggplant
- 2 cups zucchini peeled and diced
- 2 cups sour cream
- salt and pepper

Saute the 2 garlic cloves in the oil until golden brown, then discard garlic, reserving the flavored oil. Then add the rest of the ingredients to the oil. Cover and simmer over very low heat for 30 mins. Uncover and continue to cook 10 to 15 mins. more to reduce the liquid. Add the sour cream and mix well.

Serve warm or cold. I like it best cold. If cold, sprinkle the top with a little lemon juice and parsley. This can be served in the scooped out halves of the eggplant.

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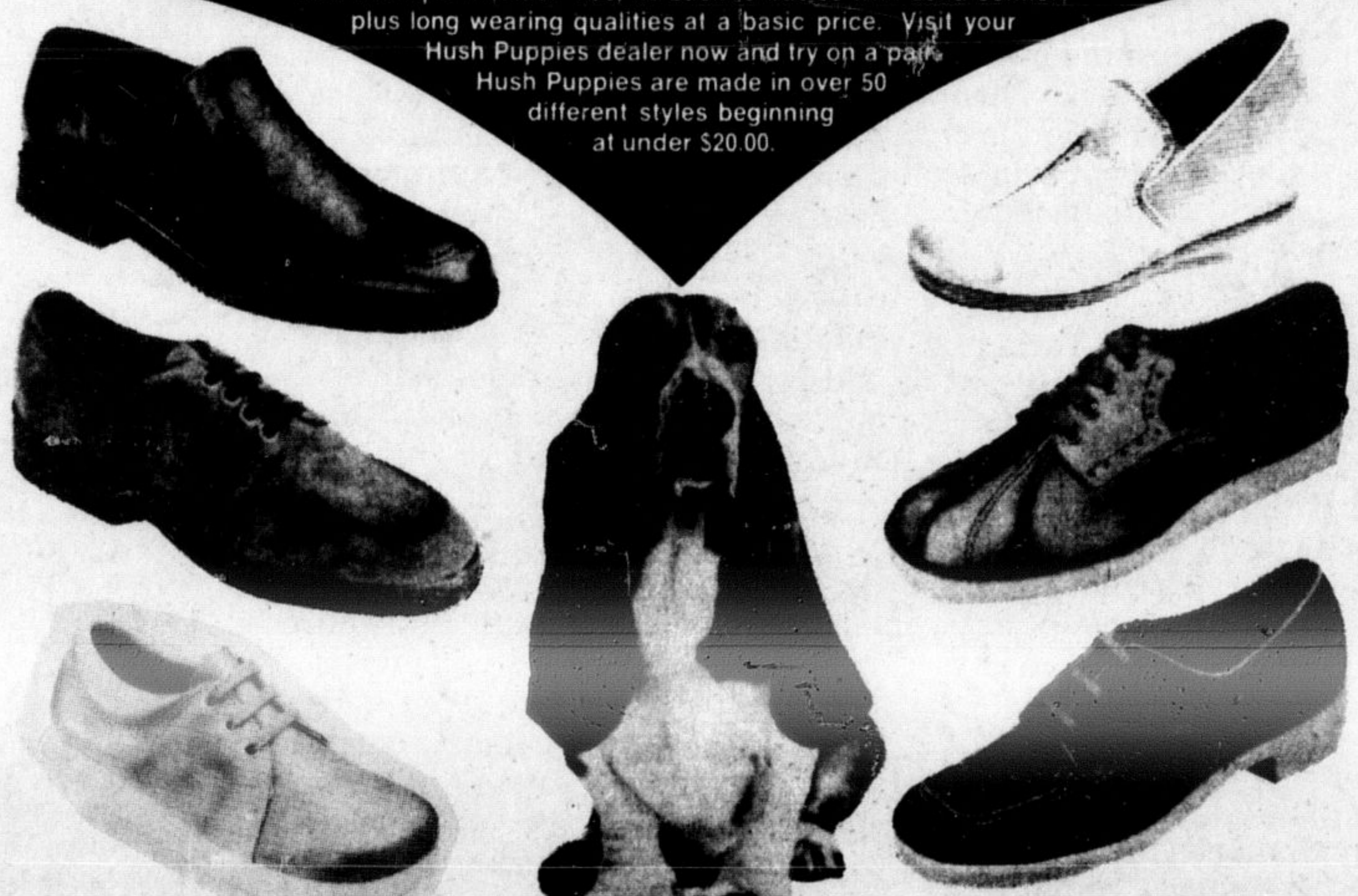
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