Winterize your home

The first snow of winter has come and gone, and many people still haven't thought about protecting their homes from the icy grasp of winter. This is important, because after all, you want your home to provide the maximum amount of warmth and comfort at a reasonable cost.

By doing a few relatively simple things in and around your home now, you can avoid unpleasant surprises down the road, and possibly reduce your heating costs at the same time.

Reducing drafts and heat loss by caulking and weatherstripping for instance, can have a major impact on the energy efficiency of your home:

Test windows and doors

To see if your home could use some reinforcement, try testing your windows and doors to see how they stand up.

Take a feather or a piece of tissue paper and hold it around the edges of your doors and windows. If you detect movement in the feather or tissue, chances are you're losing some heat through poor seals or cracks. And this, of course, translates directly into higher heating bills.

If you find that you do have leaks, the situation can usually be corrected by applying some caulking or weatherstripping around the edges of your windows and doors. Or, consider a doorsweep to keep drafts at bay.

Attic

Check your attic to see if your insulation needs to be topped up. Old insulation can become damp from condensation and worn down, thereby losing its effectiveness.

CHRISTIE & WOODS REAL ESTATE LTD.



COZY HOME FOR 1ST TIME BUYER OR RETIREE

3 bedroom brick, 1 1/2 storey. Separate living and dining room w/ fireplace. Recent windows and roof. Call Yvonne at (905) 878-2095.

Yvonne Christie - Broker/Owner 878-2095 *Sales Rep. Allan Christie* 878-2095

Miltom's

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Main Street Realty - Realtor

Each firm independently owned and operated

Come see us at - 167 Main St. E., Milton Across from Knox Presbyterian Church

• 1.8 Acres mostly cleared

5th Line Nassagaweya

New well and survey

\$139,900



UDREY NEWELL

ROSS CESCON Sales Representative

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BOARD & BATTEN FARM HOUSE Offering 4 bedrooms and 2 baths, with a view in all directions. 83 acre corner farm with a bank barn with hydro and water. Asking \$369,000. Make your dream come true. Call Les Bunker.

STILL LOOKING

A Country Home, anywhere in Halton or East Flamborough. Unique design with small acreage, quiet privacy and trees, up to \$300,000. If you are thinking of selling or know someone who is, call me first. Collin Stewart.

NEAR TOWN-SPECIAL ZONING

Attractive 3 bedroom bungalow complete with large kitchen,

formal living room with fireplace, huge rec. room with wood-

burning stove, central air, private patio & back yard. Zoned

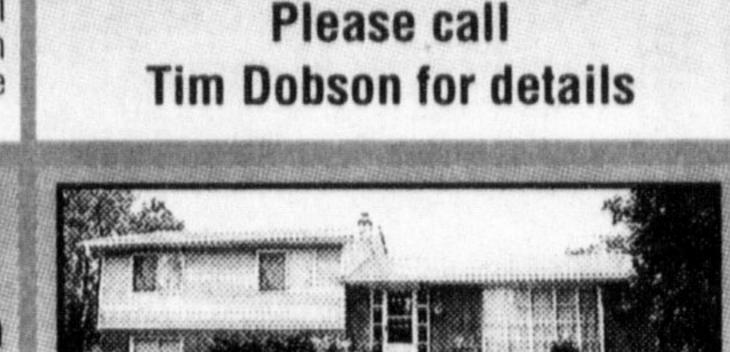
JUST MOVE IN

pool table, master bdrm. has ensuite, new flooring in kit. & 2nd

bdrm. Listed at only \$121,900. Call Ron today for your viewing

MCA-1. Asking \$319,900. Call Bill Currie 878-4944.

\$319,900



PRICED TO SELL

Country- Close to all amenities. School pick up at driveway, 3+1 BR, 2 baths, 1 with spa, new kitchen with built in desk, stove & oven, new bath & laundry room. Please call Sam Nadalin to view.

FABULOUS END-UNIT

Features gas fireplace (no need for base-

boards), separate dining room; huge side yard.

More details at...

www.new-all.com/328 wilson.htm

STILL

NEEDED

One bedroom on 2nd

or 3rd floor, 2 bed-

room on top floors; if

interested in selling

Joan Tattrie - Hollings

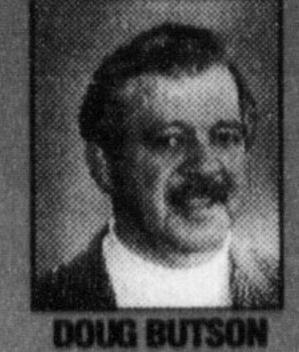
876-1575 or page me

please call:

at 878-4444.



Easily maintained brick/alum. bungalow with single garage. Close to schools, recreation and shopping Also has 4 bedroom, 2 baths., woodstove and central air. Please call Doug Butson for details.





TREASURES

Wrap this one up with bows & celebrate Valentines in your new home! Call Chris Newell for details.

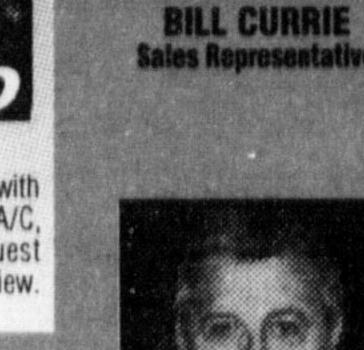
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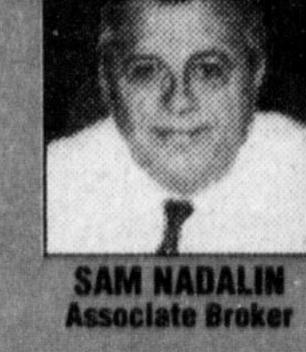
"BUY WITH ME, FLY FOR FREE"



\$699,000

SPECTACULAR VIEW 4 bdrms., 5 washrooms, eat-in kit., overlooks D.R., L.R. with F.P. Main floor F.R., den, office, indoor pool, central A/C. numerous w/o's, attached & detached garage, plus guest cabin. All this on 27 escarpment acres with spectacular view. Offered at \$699,000. Contact Bill Currie at 878-4944.





This spacious 3 bdrm. home features good



sized fenced yard, eat-in kit. & a finished rec. room. For more details please call Diane Carway 878-4444 ext. 260



Visit Chris Newell's Website at

WAY BEINGON NEW THIS WEEK:

- Expanded directory with lots of
- homeowner reference sources
- Entry into the Real Estate Web-Ring

- Revised "Hints" on main page
- Expanded "Seller Services"
- Christmas issue of The Miltonian



Let Better Homes and Gardens help you sweeten the Holiday Season

Marbled Mint Candy Remarkable Fudge PREP: 25 MIN., CHILL: 30 MIN. PREP: 15 MIN., COOK: 15 MIN.

Call Bill Currie 878-4944.

semisweet mint-flavored chocolate pieces or semisweet chocolate pieces

vanilla-flavored candy coating, cut up finely crushed candy cane or finely crushed striped round peppermint candies

Line a baking sheet with foil. Set baking sheet aside. In a small saucepan heat chocolate pieces over low heat, stirring constantly, till melted and smooth. Remove saucepan from heat.

In a 2-quart saucepan melt candy coating. Remove saucepan from heat. Stir in crushed candy canes. Pour melted coating mixture onto the prepared baking sheet. Spread coating mixture to about a 3/8-inch thickness; drizzle with the melted chocolate. Gently zigzag a narrow metal spatula through the chocolate and peppermint layers to create a marbled effect.

Chill candy about 30 minutes or till firm. (Or let candy stand at room temperature for several hours or till firm.) Use foil to lift firm candy from the baking sheet; carefully break candy into pieces. Store tightly covered for up to 2 weeks. Makes about 1 1/4 pounds (about 32 servings)

evaporated milk

semisweet chocolate pieces dark chocolate or milk chocolate candy bar, cut up (optional) jar marshmallow creme

chopped walnuts

Line a 13x92-inch baking pan with foil, extending foil over edges of pan. Butter foil; set aside. Butter sides of a heavy 3-quart saucepan. In saucepan combine sugar, evaporated milk, and butter. Cook and stir over medium-high heat till mixture boils. Reduce heat to medi-

um; continue cooking and stirring for 10 minutes. Remove pan from heat. Add chocolate pieces, cut-up chocolate bar (if desired), marshamallow creme, walnuts, and vanilla; stir till chocolate melts and mixture is combined. Beat by hand for 1 minute. Spread in the prepared pan. Score into 1-inch squares while warm. When fudge is firm, use foil to lift it out of pan. Cut fudge into squares. Store in a tightly covered container in the refrigerator. Makes about 4 pounds. (96 pieces).

Easy Chocolate Truffles

START TO FINISH: ABOUT 3 HOURS

1-11 1/2 oz pkg milk chocolate pieces almond extract toasted ground almonds vanilla-flavored candy coating semisweet chocolate pieces, melted

In a heavy saucepan combine milk chocolate pieces and whipping cream. Cook over low heat for 4 to 5 minutes or till chocolate melts, stirring frequently. Remove saucepan from heat. Cool slightly. Stir in almond extract. Beat mixture with an electric mixer on low speed till smooth. Cover and refrigerate about 1 hour or till firm.

Line a baking sheet with waxed paper. Shape chocolate mixture into 3/4-inch balls; roll in ground almonds. Place on prepared baking sheet. Freeze for 30 minutes.

Meanwhile, melt candy coating. Line a baking sheet with waxed paper. Quickly dip truffles, one at a time, into coating. Let excess coating drip off truffles. Place truffles on prepared baking sheet; let stand about 30 minutes or till coating is set. Decoratively drizzle the melted chocolate over the tops of the truffles. Store in a tightly covered container in the refrigerator. Makes about 30 pieces.

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