

School board likely to take on new debt

Another \$1.7 million is expected to be added to the Halton District School Board's \$3-million deficit.

Board members heard the bad news recently just before passing an operating budget of \$165.9 million. The short-year budget covers the period from Jan. 1 to Aug. 31, 1998.

The increase to the budget deficit is from an expected provincial clawback of savings gained by school boards during the two-week teachers' strike last fall.

Business superintendent Wayne McNally said he saw staff drafting clawback legislation when he visited the Ministry of Education recently.

"It's not definite, but it's 99.9 per cent sure," he said. "It's about as definite as it can get without seeing it in black and white."

He said the clawback would cost the Halton board \$1-\$2 million.

"The government will probably redistribute it as something like learning materials grants," said Mr. McNally. "Then they can say they're putting money back into the system, but it will probably not be an even trade on the clawback."

Oakville Trustee Peter Petrusich estimated the loss from the clawback at \$1.7 million. He urged any extra board money, such as savings in snow clearing, go towards paying down the deficit.

Mr. McNally said provincial transition funds for amalgamations and downsizing will be sought to reduce the deficit. He said the fund is available for many uses, but deficits are not specifically mentioned.

The business superintendent said the

deficit must be cleaned up within a couple of years.

"We'll have to cut expenditures to a point where it's less than our funding, but there'll have to be a strategy on where you go for the next two years," he said.

The board will not tackle the deficit until its 1998-99 budget. Mr. McNally urged trustees to pass the short-year budget immediately because it's late and staffing decisions must be made.

A minor adjustment was made to the short-year budget, with \$157,000 moved from tuition fees to the decentralized school budget, which had earlier lost \$248,000.

Spending of decentralized budget items is controlled by schools and may not always go to supplies, said Dusty Papke, director of education.

But some trustees urged the \$91,000 more be returned to that budget.

"This is putting money back into the classroom," said Oakville Trustee Marianne Hawthorne.

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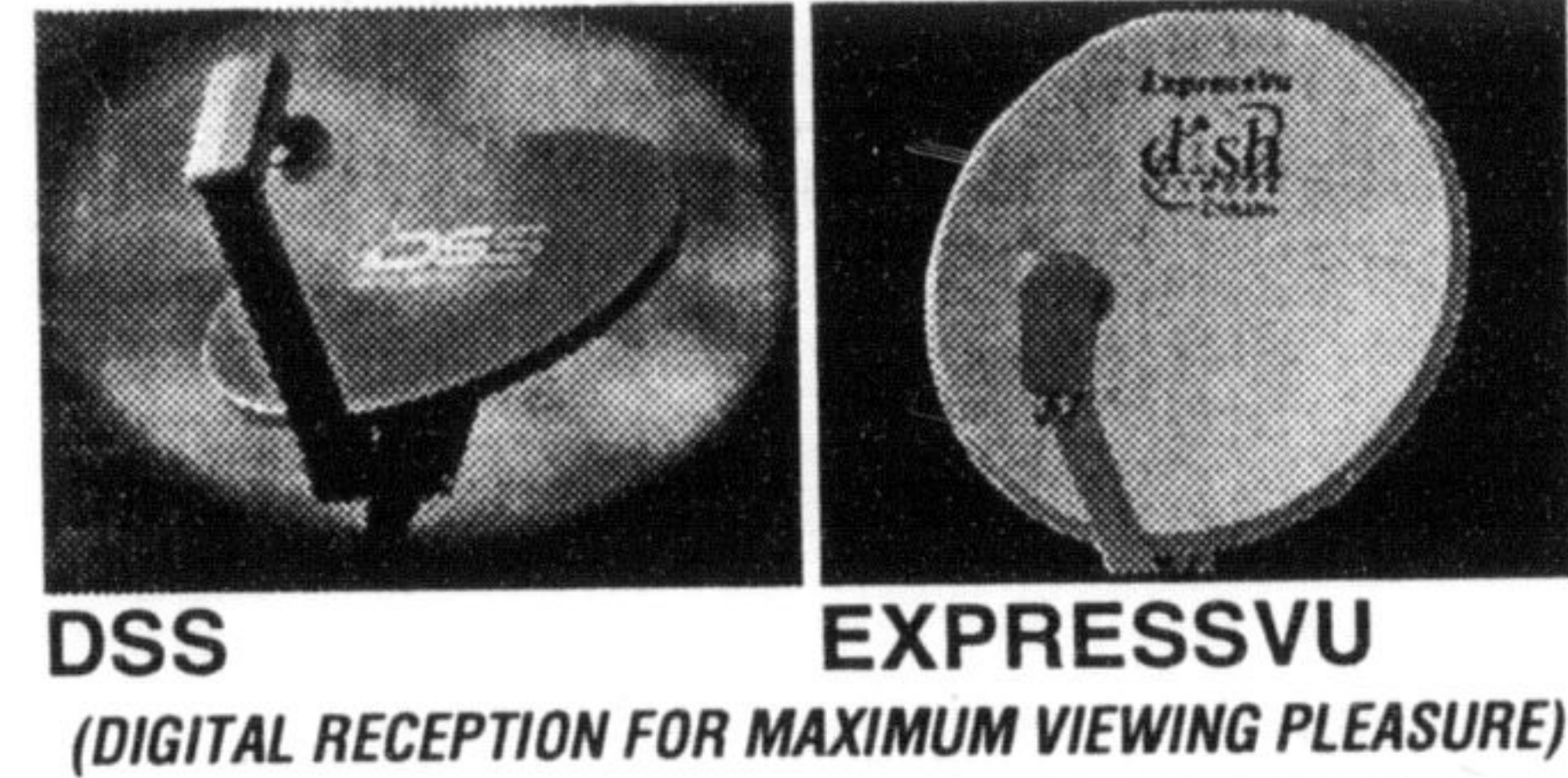
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PAGE 5 - 18.5-HP TRACTOR, 60-1820-8 COPY READS: 48" Tractor SHOULD READ: 46" Tractor

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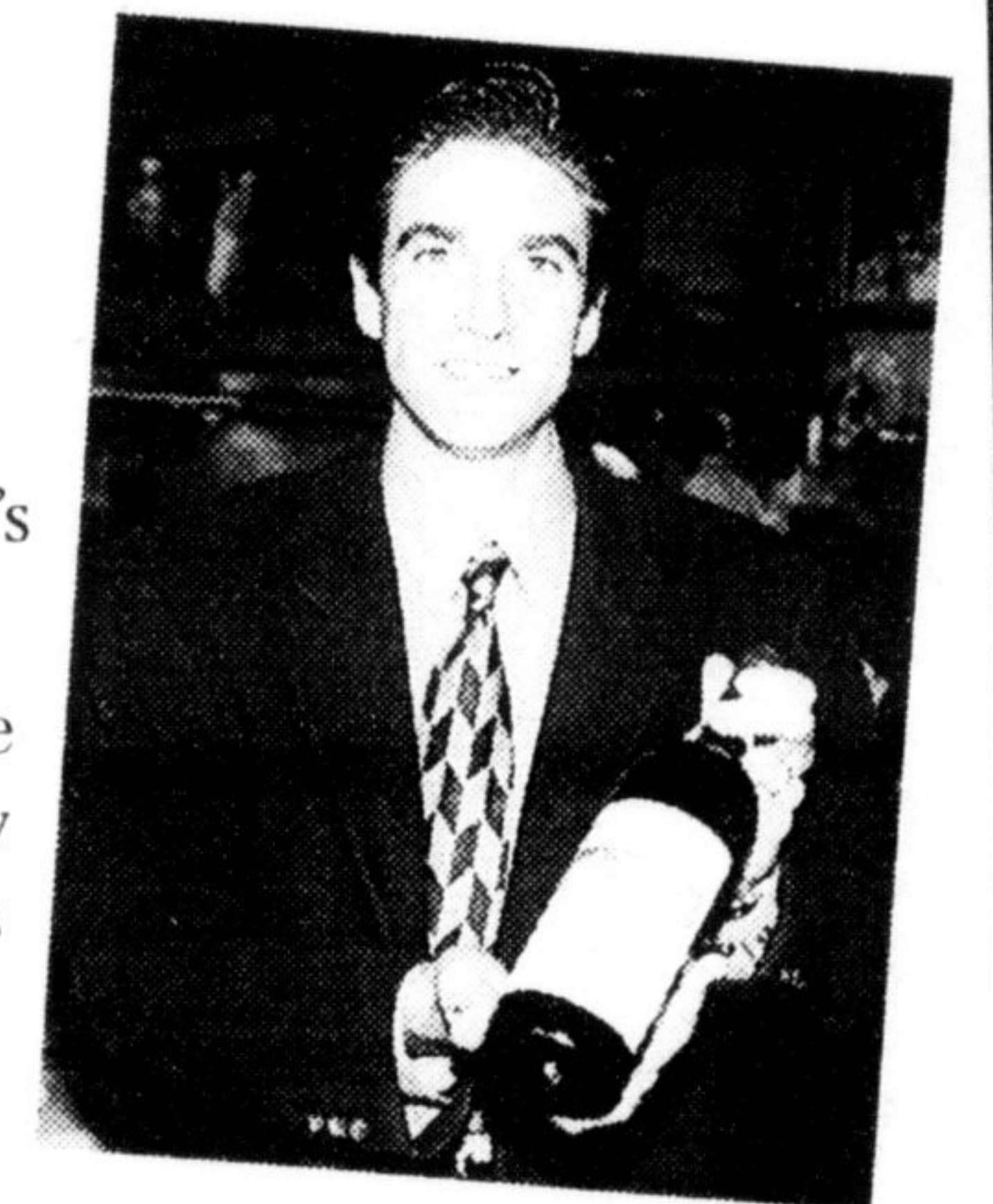
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Brunello Celebrates 2nd Year Anniversary

Brunello Ristorante has become an esteemed part of Milton and one of Halton's premiere dining spots.

The restaurant is artistically designed with muraled walls re-creating the renaissance scene of "The Bay of Naples" and "The Creation of Wine" appropriately surrounding the bar. The art on the walls is mirrored by the art on the plates, which is as pleasing to the eye as it is to the palate.

The name "Brunello" comes from one of Italy's most celebrated wines, Brunello Di Montalcino.



Owner Michael Morra, who comes from a family tradition of haute cuisine ("Michael's Back Door" in Mississauga) brings to Brunello his commitment to exceptional service and quality. "This is the place for those who want the best of everything, without the taint of pretension".

Brunello offers a delightful dining experience. From the moment you walk into Brunello, huge murals create a Mediterranean atmosphere. But it is the food that is important. Chef Domenic Pasqualino and Sous Chef Anthony Morra take great pride in their work. You can enjoy quality food, reminiscent of Tuscany in a warm ambience that takes you back in time to Renaissance Italy. A variety of fresh fish and fine cuts of quality meats, accented by the generous use of fresh herbs, are purchased daily to enrich the patrons' selection.

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To celebrate our Second Anniversary, Brunello Ristorante invites all to experience the "Tastes of Tuscany".

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Chef Dominic Pasqualino carefully created a special menu of some of Tuscany's most traditional dishes. Travel to Tuscany... in the Heart of Milton. Starts April 15 - May 3



Sample of Brunello Menu, from left to right: Chef's Antipasta Platter, Pollo alla Diavola, House Specialty Linguine al Cartoccio Provenzale,

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