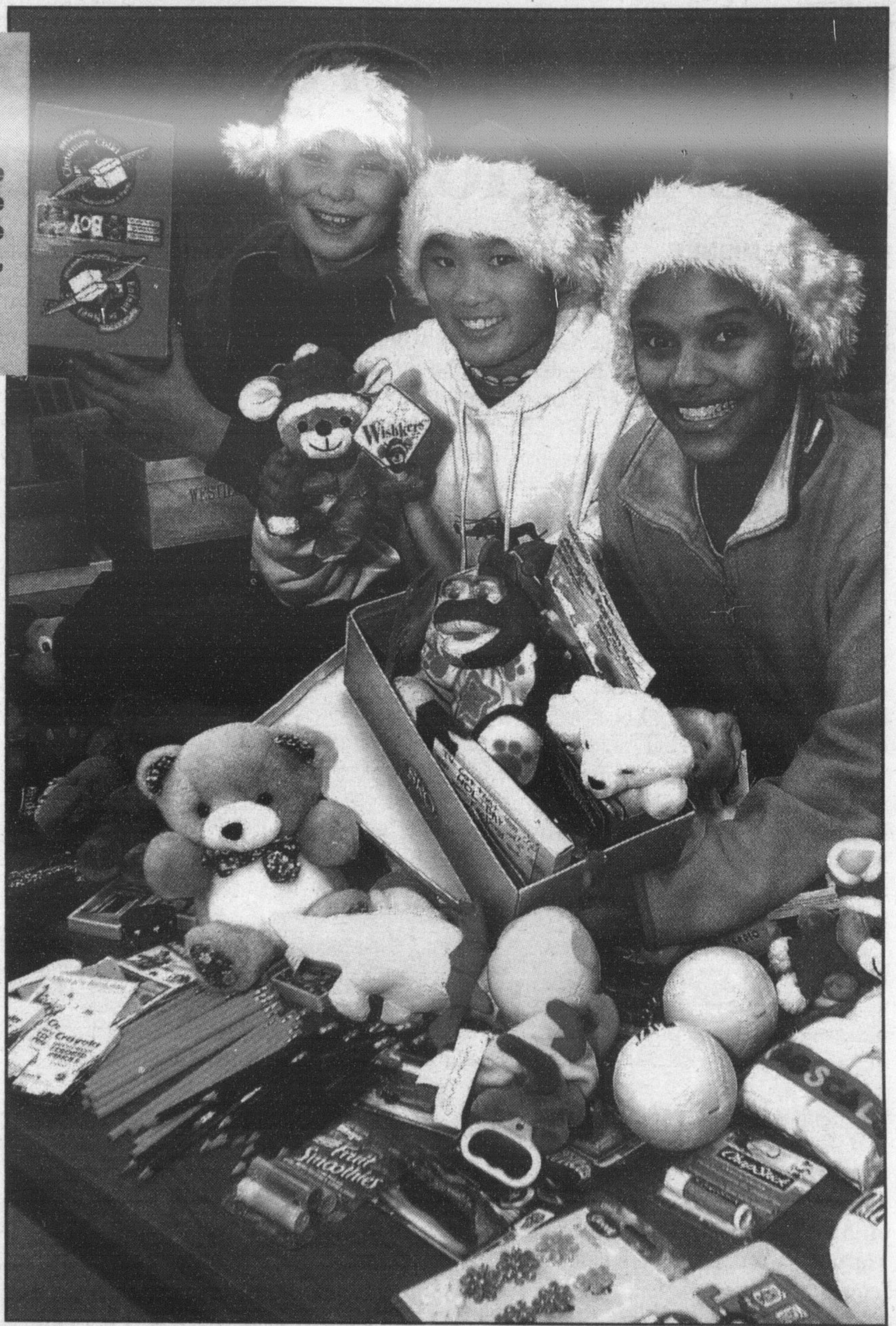


Boxin' up a little goodwill

Trillium School students (from left) Gabe Virgilio, Nikolas Chung and Emma Hughes pack shoe boxes full of Christmas presents and school supplies destined for third world countries. This is the first year the school and its 40 students have taken part in Operation Christmas Child, which see things like stuffed animals, small games, tooth brushes and tooth paste, towels, pencils, crayons, jewelry and hats all collected and boxed up for shipment.

Photo by GRAHAM PAINE



THE CORPORATION OF THE TOWN OF MILTON

TTY: 905-878-1657

905-878-7252

Milton Online

www.milton.ca

Mayor Gord Krantz and Members of Milton Council cordially invite the Citizens of the Town of Milton to attend the

Swearing-in and Inaugural Ceremony For the Members of the Council Elect

to be held at 7:30 p.m. on Monday, December 1st, 2003 in the Municipal Council Chambers Town Hall, 43 Brown Street.

Troy McHarg
Town Clerk

NOTICE OF PUBLIC INFORMATION CENTRE

ROAD RECONSTRUCTION AND REPLACEMENTS OF WATERMAIN & WASTEWATER MAIN REPLACEMENT George Street, Broadway Avenue, Court Street North and Elm Street (George St. to Woodward Ave.)

The Town of Milton is intending to reconstruct **George Street** (Ontario St. to Court St.), **Broadway Avenue** (Ontario St. to Court St. North), **Court Street North** (Woodward Ave. to CPR) and **Elm Street** (George St. to Woodward Ave.). The road reconstruction will include the installation of sidewalks, curbs, storm sewers and asphalt road surface.

The Region of Halton intends to replace the watermain on **Court Street North** (George St. to Woodward Ave.) on **George Street** (Ontario St. to Court St.), on **Elm Avenue** (George St. to Woodward Ave.) and on **Broadway Avenue** (Elm Ave. to Court St. North)

Halton Region also intends to replace wastewater mains on **Court Street North** (Woodward to CPR) and on **George Street** (Ontario St. to Elm Ave.)

A Public Information Centre is being held to provide the public with an opportunity to review project drawings and to discuss any potential construction disruptions from the proposed works. Staff from the Town of Milton, Region of Halton and the engineering consultant will be in attendance to answer questions.

DATE: Tuesday December 9, 2003
LOCATION: W.I. Dick Elementary School
TIME: 6:00 p.m. to 8:00 p.m.

Interested persons are invited to drop in during the above-noted hours to review and comment on the proposed design.

This project is being designed in accordance with the Class Environmental Assessment, Schedule A, for Municipal Road Projects.

If you are unable to attend this Public Information Centre and wish to obtain additional information or provide written comments, please address your concerns to:

Rick Tipping CET
Project Coordinator
Town of Milton
43 Brown Street
Milton, ON L9T 5H2
Tel: 905-878-7252 (ext. 2164)
Fax: 905-878-6995
email: rick.tipping@milton.ca

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Project Manager
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Brenda Kingsmill
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1151 Bronte Road
Oakville ON L6M 3L1
Tel: 1-866-442-5866 (ext. 7613)
Fax: 905-847-2152
email: kingsmill@region.halton.on.ca

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HERBAL MAGIC HOLIDAY RECIPE
Poached Pears with Raspberry Sauce Serves 4

4 medium pears, cored and peeled
Freshly squeezed lemon juice
2 cups water
2 cups unsweetened frozen raspberries, thawed
1/3 cup dry white wine
1 tsp sweetener

1. Cut a thin slice off the bottom of each pear so it stands 2. Rub pears with lemon juice 3. In a large saucepan, bring water to boil, place pears upright in pan 4. Add additional water to cover pears (prevent pears from turning brown) 5. Return to boil then reduce heat 6. Cover and simmer for 8-10 minutes, or until tender 7. Chill pears in cooking liquid 8. Place berries in a blender or food processor 9. Cover and blend until pureed 10. Place pureed berries in a small saucepan, stir in wine and sweetener 11. Bring to a boil then reduce heat 12. Simmer uncovered for 15-20 minutes stirring occasionally 13. Chill 14. Spoon most of the raspberry sauce onto 4 serving plates 15. Remove pears from poaching liquid, place on serving plates 16. Spoon remaining sauce over pears.

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