

**Municipally Yours** - Continued from page 6

I have provided the library with a copy of the notes provided to Council at the May 16 budget meeting along with summary documents of the budget should you wish to have a look. Feel free to call with questions or commentary.

**The Milford Bridge**

It's underway! Public Works anticipates the project will take 4 - 6 weeks.

**Town Hall Meeting**

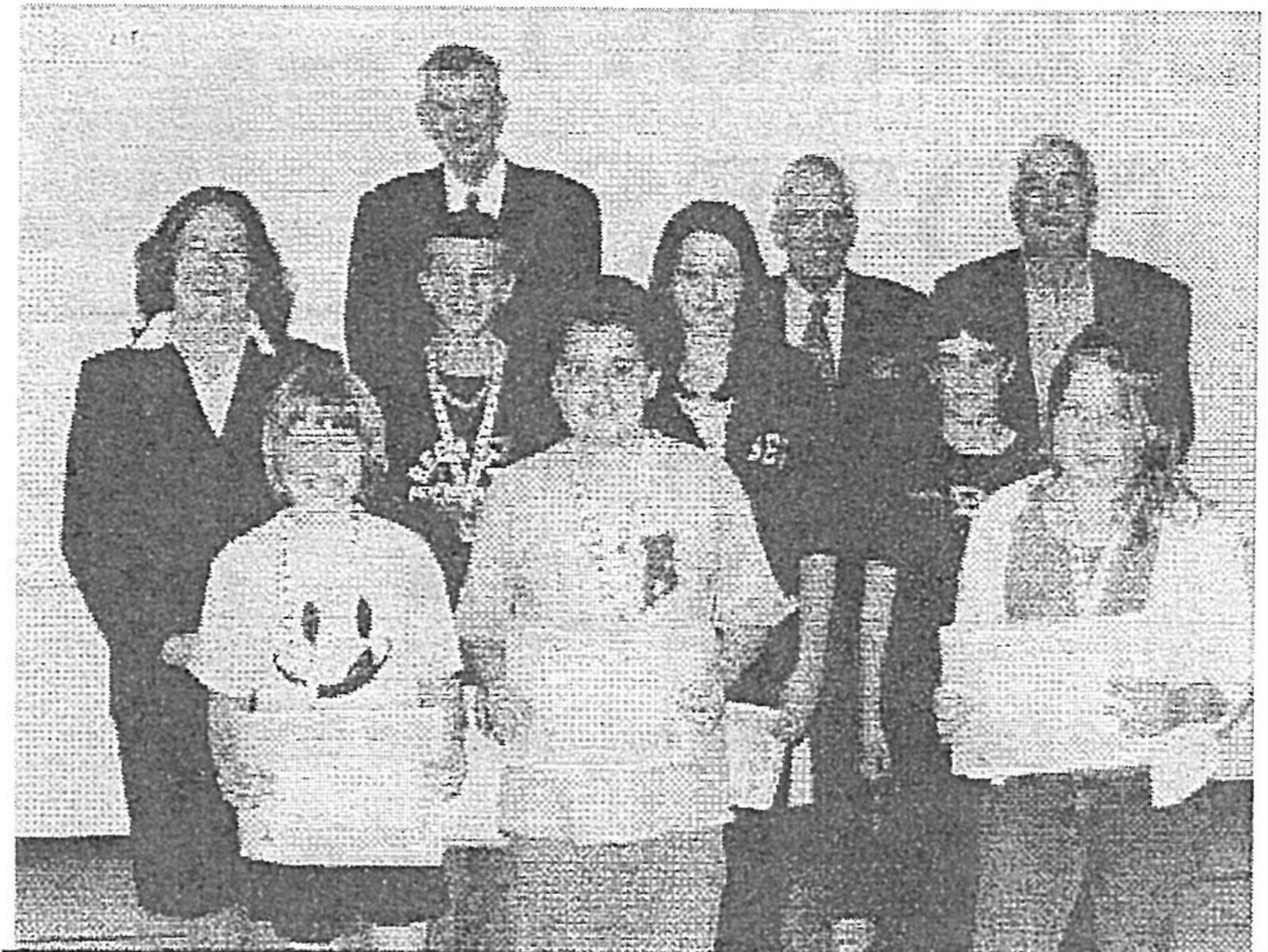
I mentioned in an earlier column that there would be a community meeting scheduled once the landfill site evaluation was completed. This will be another couple of months and so I am proceeding with a meeting on Wednesday, June 15 at 8:00 p.m. at the Milford Town Hall to consider other matters. If you have items you wish discussed, please call 476-8045 or e-mail me at [malyea@pecounty.on.ca](mailto:malyea@pecounty.on.ca).

Welcome to our newcomers and summer season folks! We hope you'll enjoy South Marysburgh as much as the rest of us.

*Monica*

Monica Alyea, Councillor  
<http://www.gov.on.ca>

**Terrific Kids** - Cont'd from page 1



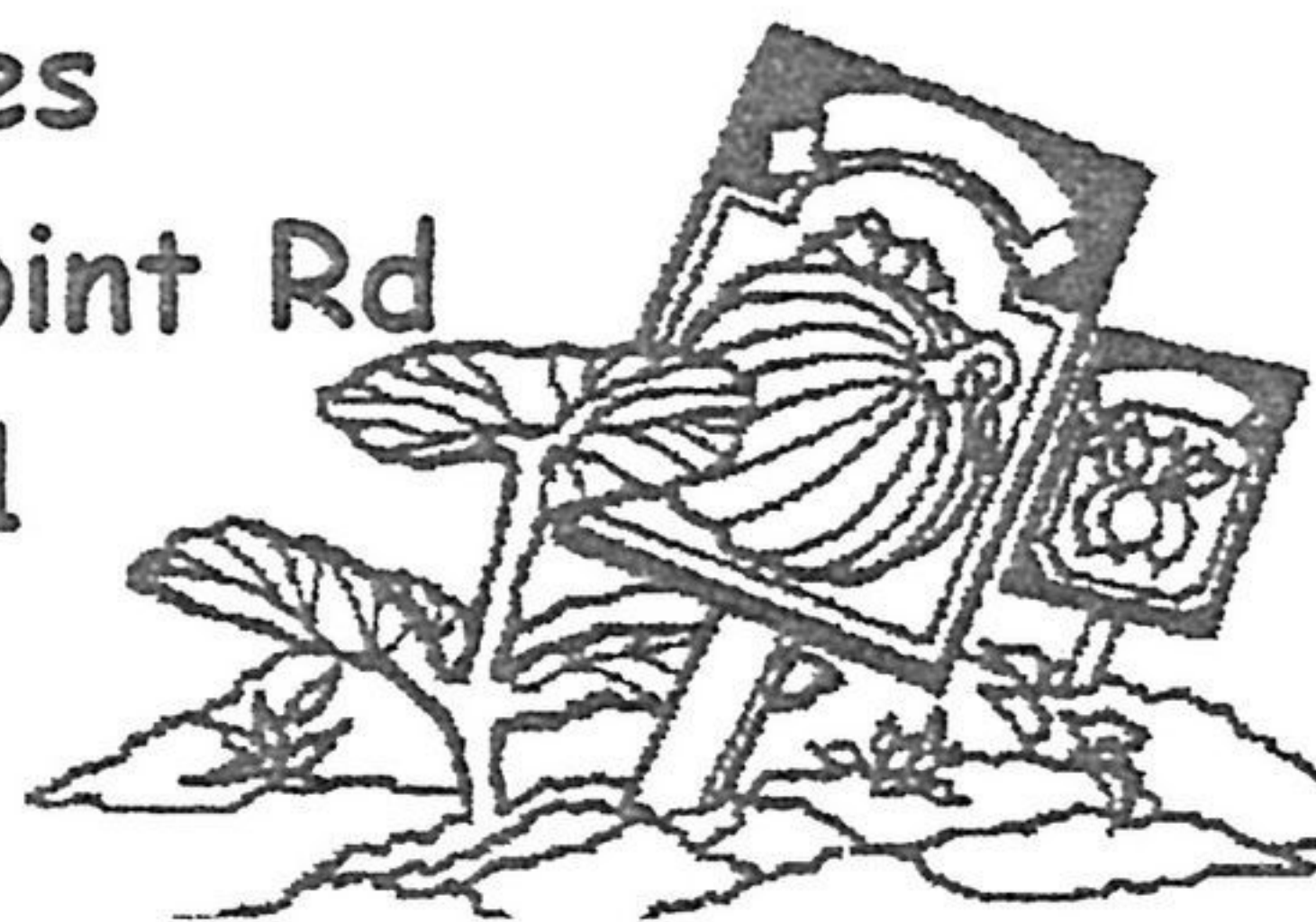
*Athol Winners - Front: Grade 4: Sam Kuipers Grade 5: Gavin Lawson Grade 6: Jennica Roloson Centre: Principal Pooky Scott, Grade 7: Ben O'Brien Grade 8: Stacey Scott Grade 7. Cory Ferguson (April winner) Back Row: Kinsmen Tony Knight, Don Stanton, Bill Miramontes.*

The Terrific Kid's Challenge to the young people of our two local schools for the month of June is "DIVERSITY," and it will be interesting to see how they interpret this element of their lives and personalities. Thank you KINSMEN for your support of our young people.

**Vicki's Veggies**

**Salad greens will be available soon!"**

**Vicki's Veggies**  
**81 Morrison Point Rd**  
**476-7241**



**Asparagus Salad**

- Asparagus
- Soy sauce
- Toasted sesame seeds
- Brown sugar

Steam asparagus until just cooked and still slightly crunchy. Squeeze out all excess water with a towel and let cool.

Coat the asparagus with soy sauce and a few dashes of brown sugar.

Toast the sesame seeds in a frying pan and roll over them with a rolling pin to release their flavour. Add sesame seeds to the salad. Refrigerate the salad.

This salad is best when it has been left to sit and marinate.

- Recipe from Lara Hoshizaki