

(FYI continued from page 11)

A notice was sent out by the County Clerk to the electors on April 22, 2010 with the wording of the question and also included the following information:

“The results of the vote on the question will be binding if 50% of electors vote on the question, and more than 50 % of those votes are in favour.”  
The final results for the election were as follow:

- There were 22,403 eligible county electors. Voter turnout was 10,614 (or 47.38%) of the electors;

- Of the 10,614 voters who cast ballots, 9,381 (or 41.87%) voted on the ballot question;

- Of the 9,381 who voted on the question, 7,578 voted ‘yes’.

If there is any other information that you require please call or email me 613-476-4097 bpocor@pecounty.on.ca

I traveled to India this past November. I’m very glad I went. The culture and the people are beautiful. The peaceful coexistence of the vast differences in this developing country is remarkable. Unfortunately the infrastructure does require major rehabilitation. Nudge me if you hear me rant about potholes ever again.

My best wishes to all for a peaceful coexistence in 2012.

## ST. PHILIP'S ANGLICAN CHURCH MILFORD

### 2012 CALENDAR OF EVENTS

Yard & Rummage Sale	May 5th
Canoe Trip	May 21st
Pork & Corn Roast	August 8th
Turkey Supper	Sept. 19th
Yard & Rummage Sale	Sept. 29th
Christmas Tea	Nov. 10th

*Watch for further details about these events in future issues of the Mirror.*



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## Point to Point PEC Foundation

Speaking Up for Wildlife Rights &  
Protecting Habitat and Fly Zones

*Their rights, our responsibility*

Please visit us at [www.pointtopointpec.ca](http://www.pointtopointpec.ca)  
or telephone Richard Copple at 613-476-8074  
for more information



### Sunchoke & Roasted Garlic Soup

*Yields 10 portions:*

2lbs Sunchokes (aka "Jerusalem Artichokes") roughly chopped  
2lbs Potatoes (roughly chopped)  
1/4 lb. Garlic (roasted, see below)  
1 tbsp Dried English thyme  
2 cups Yellow Onions - Sliced thinly  
4 Bay leaves (fresh if possible)  
3L Vegetable or Chicken stock  
3 tbsp Olive oil  
1/4 tsp Red Wine or Sherry Vinegar

*For the roasted garlic: Peel garlic cloves and put in an aluminum foil pouch with 1 tsp olive oil, salt and pepper. Seal pouch and roast in a 300-325 degree oven for 45 min-1hr until soft and light brown, place in a bowl and set aside.*

*For the soup:*

In a large soup pot over med-high heat add remaining olive oil and saute onions stirring frequently until soft and just starting to brown. Add sunchokes and saute stirring frequently until sunchokes and onions are nicely caramelized (make sure to scrape the bottom of the pan!!). Add bay leaves, chicken stock, and potatoes, bring to a simmer over high heat (skim off any foam that rises to the surface), then drop heat to low and simmer until sunchokes and potatoes are very soft. Add dried thyme and roasted garlic and simmer for 5 more minutes. Remove bay leaves and puree soup. Season soup to taste with salt pepper and vinegar. Try garnishing with some small diced sunchokes and bacon!!!

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