Three men receive Duke's award from Queen Mum

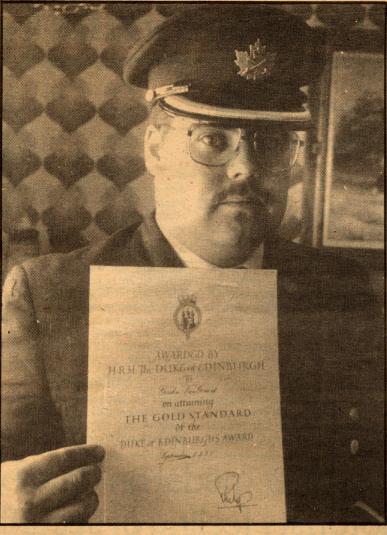
By CAROL STEWART-KIRKBY **OJR Staff Writer**

Three area men received the highest honor in the Duke of Edinburgh's Award in Canada program from the Queen Mother during her recent visit to southern Ontario as recognition for their achievements in the program.

The Gold Standard was awarded to Glenn Adam, Gordon Van Gemert and Don Johnson. Certain requirements have to be fulfilled, as set down by Prince Philip, to receive the award. Physical fitness, voluntary service to the community and a sense of adventure are just a

A student at G.E. Perdue High School, Mr. Adam says the program is not something every person would enjoy or be able to complete. "It definitely helps you to get to know yourself," he

Mr. Van Gemert, an auto



Gordon Van Gemert received his Gold Standard Duke of Edinburgh Award from the Queen Mother recently. The award was designed as a challenge to youth throughout the commonwealth several years ago.

mechanic working in Oakville, found the program made him more aware of his community. "It was a lot of fun and gave me something to work towards," he

Both Mr. Van Gemert and Mr. Adam did their community work through the 1188 Oakville High School Cadet Corps. Mr. Van Gemert is a Lieutenant in the Canadian Armed Forces Reserves and an instructor for the cadet corps. Mr. Adam is also an instructor.

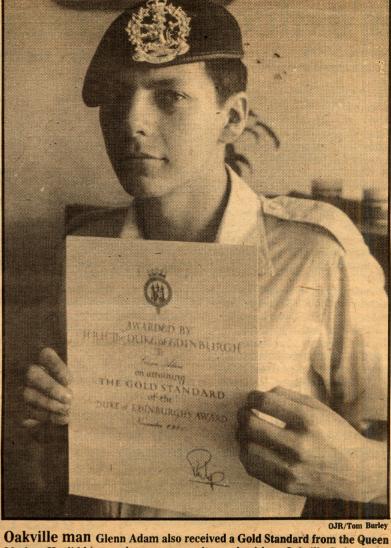
The awards program is split into three levels: Bronze, silver and gold. To apply for each level, the applicant must meet age requirements. Mr. Van Gemert could only apply for the gold level because he is too old for the lower levels.

Each participant must take up

a hobby and become proficient at it for at least a year. Mr. Van Gemert decided to start in auto mechanics and became a certified mechanic and Mr. Adam took up shooting and later became a coach for a shooting

Mr. Johnson, a graduate of Appleby College, is a member of the Oakville Aquatic Club and this week went to Montreal to compete for a place on Canada's national swim team.

Mr. Van Gemert describes the program as "great for anyone that the program could grow if it was more widely publicized. "I don't think many people know about the program and I'm certain more young people across the country would benefit from it, as I have, if only they knew about it," he explains.



Mother. He did his mandatory community work with an Oakville Cadet Corps and became the coach of a shooting team to fulfil another requirement.

Mr. Van Gemert heard about the program through the cadet

Mr. Adam was thrilled to receive the award from the

Queen Mother. He describes her as charming and she told him how happy she was to see young people involved in community

Region will stay...

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would greet most proposals from municipalities and this includes requests for return of sewer servicing from the regional level.

Mr. Bennett also said the ministry would consider extending the term of office for municipal councillors in an effort to increase responsibility at the local level. He stopped short of saying how long a municipal politician's term should be.

But he lambasted councils that criticize staff when mistakes are made, but take the laurels for themselves when something beneficial happens in the region.

'Councils have to take full responsibility for reports and documents presented to them," he said.

The minister rejected suggestions from Burlington Councillor Walter Mulkewich that a "full-fledged," inquiry be held into Halton.

"If you're serious," he told Mr. Mulkewich, present a report showing why an inquiry should be held and where the region's shortcomings are.

He said it is not the province's job to make consultants or lawyers rich feeding off inquiries of regional government.

Deathtrap thriller more exciting than most television shows

of the production is Psychic Helga Ten Dorp, played by Barbara Hamilton. Ms. Hamilton's Dutch accent is terrific all the way through the play; she is consistent and understandable. The psychic is a colorful character who predicts the murders and added complications to the plot. Ms. Hamilton has quite a few of the funny lines and the bright caftan she wears in Act One gives her a tremendous amount of stage presence and importance.

Dorian Eliis, who played in the first summer stock production, Romantic Comedy, is Myra Bruhl, Sidney's wife. Although only in the play for the first act, she is skillful in her portrayal of the sensitive wife.

Jack Redmond of Oakville plays lawyer Porter Milgrim and his experience in many local productions shines through in his delivery. He is very matter-of-fact, as one imagines a lawyer would be.

Perhaps the most entertaining the set helps create the mysterious verted stable attached to an old colonial home in Connecticut. Beams adorn the walls and a wonderful fireplace is situated stage left. Siobhan McCooey has really outdone herself in creating this set; not one detail has been left untouched from the handcuffs to the sabres on the walls to the Johnny Walker Scotch in the bar.

Special effects, which are difficult to make realistic, were also good. The strangulation, stabbing, shooting and beating were done convincingly and the storm in Act Two, Scene Two, sets a scary tone for the action about to take place.

Deathtrap, apparently a perfect murder mystery play because it uses only one set and five characters, is the second summer stock presentation at The Centre. The play runs until July 26.

Good food will be the trademark at the new Reny's Room restaurant

By CAROL STEWART-KIRKBY **OJR Staff Writer**

It appears good food will be the trademark of the new Reny's Room restaurant. Formerly The Monks, Reny's Room offers a charming setting for a scrumptious

My companion and I were greeted at the door and immediately seated at a table for two. The restaurant was not very busy and although we were seated near other guests, our table was private and we were able to carry on conversation without the interference of other noises.

To begin our meal, we each ordered an appetizer from the interesting list. I had Seafood a la St. Tropez, a refreshing combination of crab, shrimps, mussels, citrus fruit and fresh peas, mushrooms and asparagus in a mayonnaise and brandy dressing. It sounds like an odd combination, but it was

Not overpowering

My companion had escargots baked in mushroom caps and **Bon Appetit**

covered in a thin pastry. He said they were tasty, but not overpowering as some escargots can be. He found the pastry a little bit chewy, but the dish was very hot.

My companion followed his appetizer with French onion soup, seasoned perfectly for his taste.

For our entrees, we chose duck in a cherry sauce and Escallops Oscar - a veal dish. Both were excellent. The menu offered a wide selection of main dishes, including chicken, roast pork, rack of lamb, several fish dinners and the usual beef and steak items.

The veal dish was baked with a mild cheese sauce, crabmeat and asparagus on the top. It was juicy, hot and delicious. The sauce did not drown out the flavor of the meat; it merely enhanced it.

The duck was garnished with orange and hot, pitted cherries covered the meat, which had been taken off the bone. The duck was accented by the sweet cherries, rather than overwhelmed by the usual orange glaze.

Fresh carrots

With the dinners were fresh carrots, done to perfection and for a pleasant change, breaded eggplant. Nothing is worse than a companying a good dinner with peas or some other common vegetable. A new potato cooked in its skin melted at the touch of a fork and was delectable with the rest of the meal.

I chose to be especially greedy and ordered a creme caramel for dessert. It lived up to the standards of the rest of the meal.

We ordered a half-litre of house wine which was good, but we were disappointed that there was only one Canadian wine listed.

The coffee, and there was lots of it offered, was excellent. It was piping hot and not at all bitter.

Our bill, including the wine came to under \$40 for the two of us and it was money well spent.

Reny's Room is situated at 2273 Lakeshore Rd. E. Call 842-3122 for reservations.