



The
LANDING

*Country Craft
Gift Store*

*West Water Street at St. Mary's Street
Portland-on-the-Rideau*

272-3510 272-2896

MOTHER'S DAY is May 13th, Do NOT forget
your MOTHER, or WIFE.

Come in and browse. Choose something perfect
for MOM from the wide selection of unique
creations by local artists and craftspeople.
Something for every price-range even small
allowances (\$1.99 and up).

WELCOME to cottagers and boaters - we are
glad to have you back. For your spring
cleaning requirements there are the
BIODEGRADABLE SHAKLEE products - please
help keep the Rideau BEAUTIFUL.

* OPEN *

- * Saturday and Sunday 11 a.m. - 5 p.m.
- * By chance
or
- * By appointment (call 272-3510 or 272-2896)



1-342-7693

NEW LISTINGS: (1) Three building lots in Athens area.
(2) Approximately sixty acres on Murray Road \$59,900.
Hobby Farm - near Portland approximately 133 acres, house, barn,
Financing available \$99,900.
Dairy Farm - near Athens and Portland - Call for details.
Recreational Land - in the Athens, Frankville, Mallorytown, Delta and
Elgin areas. Priced from \$19,900. to \$60,000.
Starter or Retirement homes - in the Athens area - your choice priced
from \$59,900 to \$94,600.
Investment opportunities - and subdivision potential in the
Brockville and Elgin areas
Waterfront property - ideal location on White Fish Lake (Rideau System)
4 Bedroom home, large garage - Asking \$187,000.
Building lots near Brockville and Highway #401 ready to build on \$30,000
Lots and more Lots - in the Algonquin, Highway #2, Athens, Delta, Frankville,
Elgin and Toledo areas - Priced from \$7,900. to \$30,000.

Call for information and details
Del Wilson
Sales Representative 928-2734
Albert Gale Real Estate Ltd.



THE KITCHEN WITCH
Heather McNally
Portland-on-the-Rideau

SPRING ROAST LAMB WITH
POTATO, ONION AND
TOMATO GRATIN

(8-10 servings)

6 garlic cloves, 1 clove split,
the rest chopped
2 lbs baking potatoes, peeled
and very thinly sliced
salt and freshly ground black
pepper

1 tbsp fresh thyme
2 large onions, thinly sliced
5 medium tomatoes, cored
and thinly sliced
2/3 cup dry white wine
1/3 cup extra-virgin olive
oil

1 leg of lamb, bone-in (6-7
pounds)

Preheat oven to 400°. Rub
bottom of a large oval gratin
dish, about 16x10x2" with
the split garlic. Arrange
potatoes in a single layer.
Season generously with the
salt, pepper and chopped garlic.
Add some of the thyme. Layer
the sliced onions on top; season
as with the potatoes. Layer
the tomatoes and season with
remaining spices. Pour on the
white wine and then the oil.

Trim the thicker fat from
lamb. Season meat with salt
and pepper. Place on a cake
rack or oven rack directly
on top of gratin dish. Roast,
uncovered, for about 1 hour
and 15 minutes for rare, 1
hour 45 minutes for well done.
Turn the lamb every 15
minutes, basting it with liquid
from dish underneath. Let
lamb sit at least 20 minutes
before serving in thin slices
with gratin alongside.

NIBLOCK'S GARDEN CENTRE ANNUAL OPEN HOUSE

SATURDAY AND SUNDAY

MAY 5 & 6, 1990. 10a.m. to 6p.m. BOTH DAYS

COME AND HELP US KICK OFF THE CELEBRATION
OF A BRAND NEW GROWING SEASON

FREE HOT DOGS AND REFRESHMENTS

FREE DOOR PRIZES

CLOWNS & BALLOONS FOR THE KIDS

PREVIEWING OVER 1/2 ACRE OF BEDDING PLANTS
INCLUDING FLOWERING ANNUALS & VEGETABLE PLANTS

OVER 20,000 GERANIUMS GROWN IN OUR
OWN GREENHOUSES

ALSO A LARGE SELECTION OF HANGING FLOWERING
PLANTS READY FOR MOTHER'S DAY

ONE OF THE LEADING GREENHOUSE BUSINESSES
IN LEEDS COUNTY THANKS TO YOU, THE CUSTOMER

REGULAR BUSINESS HOURS - 7 DAYS A WEEK
9.00a.m. 'TIL 8.0 p.m..

SWEETS CORNERS ROAD, LYNDHURST, ONTARIO, (613) 387-3386

