



**PORTLAND
PICKIN'S**

COUNCIL NOTES

**Township of Bastard and
South Burgess**

- Regular meeting of Council was held on Monday, July 7, 1980, in Council Chambers.
- Council approved payment of Road Voucher #6 in the amount of \$19,572.61. (Carried)
 - Council approved payment of General Voucher #13 in the amount of \$12,557.76. (Carried)
 - A by-law to regulate the use of land and the erection or use of buildings and structures in the Twp. of Bastard & South Burgess pursuant to Section 35 of the Planning Act, R.S.O. 1970, as amended, was read a first, second and third time and finally declared a by-law.
 - Council passed Borrowing By-law #521.
 - Council extended their appreciation by letter to the OPP at Westport for their assistance and co-operation at the time of the tragedy which occurred at Beverley Lake Township Park.
 - Council acknowledged a letter from Property Owners Association of Niagara-on-the-Lake stating that they had no comments regarding Section 86 of the Assessment Act.
 - Council acknowledged a letter from the Town of Iatchford.
 - Council accepted the contract of I. Watson to paint Delta Town Hall roof in the amount of \$600.00.
 - Council adjourned to meet again July 21, 1980, at 1:00 P.M. or at the call of the Reeve.

- Council met on July 21, 1980, at 1:00 P.M. in the Council Chambers, Chantry.
- Approved General Voucher #14 in the amount of \$14,806.85. (Carried)
 - A copy of the Delta Dock repairs will be sent to the Beverley Lake Association and the Delta Police Village for consideration of a donation towards the cost. (Carried)
 - Council approved four applications for an Ontario Home Renewal Grant.
 - Council of the Township of Bastard & South Burgess declares Monday, August 4, 1980, a "Civic Holiday". (Carried)
 - Council adjourned to meet August 5, 1980, at 1:00 P.M. or at the call of the Reeve.

Cookery Corner

ZUCCHINI LOAF

- 3 Eggs
- 2 Cups Sugar
- 1 Cup oil
- 2 Cups grated zucchini
- 3 Tsp. vanilla
- 3 Cups flour
- 1 Tsp. Baking Soda
- 1/4 Tsp. Baking Powder
- 1 Tsp. Salt
- 3 Tsp. Cinnamon
- 1/2 Cup Chopped Walnuts

1. Cream eggs, oil and sugar
2. Add zucchini and vanilla
3. Add dry ingredients
4. Mix
5. Add nuts
6. Bake at 325 for one hour

This makes two loaf cakes

ZUCCHINI AND CHIVE SALAD

Serves four.

- 3/4 lb. Zucchini
- 2 Tbls. olive or corn oil
- Juice of 1/2 lemon
- Salt and black pepper
- 1 heaping tablespoon chopped chives

Clean the zucchini thoroughly with a vegetable brush and trim them. Bring a large pan of lightly salted water to a boil and cook for 5 minutes to soften the zucchini slightly and reduce the bitterness of the skin. Drain them immediately in a colander and rinse in cold water.

Cut the drained zucchini crosswise into 1/2 inch thick slices and put them in a shallow serving dish. Make a dressing from the oil and lemon juice, season with salt and freshly ground pepper, and pour over the zucchini. Add the chopped chives and blend thoroughly before chilling the salad in the refrigerator.

Gardening

with
Marjorie Keates

This is the month to enjoy the fruits of your labour. Sit back and enjoy the beautiful flowers and feast on fresh vegetables. Or--if you have had a good garden this year, frantically dash around making raspberry jam and pies and freezing peas, beans, making pickles, etc., etc.

Summer care of raspberries: cut to ground level and destroy the canes that bore fruit this year. Thin the new canes (which will bear next summer) to six inches apart.

Brussels Sprouts--needs lots of moisture and benefits from a top dressing of well-rotted manure or compost at two to three week intervals during the summer.

Celery, as well, needs plenty of moisture and rich soil.

Garlic--will ripen any time from now on. When the tops turn yellow it is time to "lift" them. Loosen the soil around and pull out gently. Dry the bulbs by hanging in bunches in a cool, airy place such as a garage. When dry, cut off the tops fairly close to the base and store in a well-ventilated dry, cool spot.

When cutting flowers in the garden, carry a container of water to put the flowers in as soon as they are cut. After cutting, trim off leaves that will be below water level and recut the flower stem under water.

Don't forget to cut off the dead flowers in your flower garden--it looks neater and helps keep the plant flowering longer.

This is the month for transplanting Oriental peppers and peonies.

Now is the time to start some tomato plants for indoor growing and winter fruit. "Patio" is a good indoor variety.

This is a good time to plant a new lawn or revive an old one.



S. S. Scovil

Chartered Accountant

P.O. Box 2

Portland, Ontario

Phone 272-2871

Each problem solved introduces a new unsolved problem.

**LYNDHURST
BARBER SHOP**

HOURS

MONDAY - Closed

TUESDAY - FRIDAY - 9:00 to 3:00
6:00 to 9:00
(closed Wed. evening)

SATURDAY - 9:00 to 4:00

Ken Burns
Proprietor

PHONE: 928-2640

