



Carol Harmer, former student of Erindale secondary school is Clargreen Garden's plant doctor. Ailing plants can be taken in for treatment at a minimal cost.

Revive ailing plants

If you received a plant for Christmas and it shows signs of giving up the ghost, don't give up hope. Clargreen Gardens on Southdown Road has a plant hospital to nurture ailing plants.

It even has a plant doctor on duty. Eighteen-year-old Carol Harmer, a former student of Erindale secondary school, started working part-time at Clargreen two years ago and when the previous 'doctor' left, Carol gladly took over the position.

When plants are brought in, Carol pulls no punches. If the case looks hopeless, she will tell the owner not to expect miracles. Most 'patients,' however, are curable. An admission card is filled out, Carol will make her diagnosis and carry out treatment accordingly.

The most common ailment among tropical plants is red spider or scales, and the plants undergo isotox

treatments. It's perfectly painless and most plants are released within a week or two, depending on how quickly they respond.

Often the languishing plants are suffering from overwatering, or having their roots cramped into too small a pot. If repotting is necessary, the cost is \$2 plus the price of the pot.

If the need for repotting is the only ailment, the 'patient' may be released the following day. The cost of the stay at the hospital is based on the size of the pot: five cents a day for a plant in a six-inch pot; 10 cents a day for a plant in a 12-inch pot.

If the need for repotting is the only ailment, the 'patient' may be released the following day.

Upon release, Carol will advise the owner of proper treatment for the plant, the amount of light required and how much watering is necessary.

A plant is a very special gift and can last a lifetime. If it shows signs of languishing, maybe love is not enough; call the doctor at 822-6398.

Muriel Blinkhorn



Judging by the amount of turkey sold during the Christmas season, in fact all year round, it must be the all-time favorite meat of Canadians. Improved methods of fast freezing are responsible for the availability of the bird throughout the year.

Turkeys are always good value, compared with other meats. It is a very versatile food, as well as being delicious and nutritious.

Even if we do go overboard and buy a larger bird than we really need, leftover turkey can be used in many ways. Turkey lends itself to a wide variety of excellent dishes after we've enjoyed the traditional Christmas dinner.

To keep turkey moist for the next meal, cover it with a clean, wet tea cloth, and refrigerate. The wet cloth will keep the meat from drying out.

After two meals of turkey, most of us lose our appetite for more. Whatever is left, should be cut away from the carcass, wrapped tightly in foil or plastic wrap and kept refrigerated. To keep longer than a few days, store in the freezer compartment. To store in a freezer, wrap the meat in heavy foil and freezer paper, marking the contents of the package on the wrapper. It will stay very fresh for two to three months. Leftover dressing should not be allowed to stand at room temperature. It is advisable to remove the dressing from the cavity of the bird, and refrigerate immediately. Serve it cold or reheat it in a frying pan.

All that is left is the carcass. This can be used to make very

good home-made soup. Break apart the carcass, put all the bones in a large saucepan, and cover with cold water. Simmer, not boil, for an hour, then strain. The stock, or broth, can be stored in jars or waterproof containers, then frozen for future use. Use it for soups, stews, gravies, and jellied meats. Broth that is not frozen should be used within a few days. To make soup, add leftover vegetables, rice, tomatoes, bits of meat, parsley, or for a quick pot of soup simply add cans of ready made soup. Later on, use the turkey meat for casseroles, turkey-lakeing, croquettes, turkey pie, curried turkey, and shepherd's pie.

Tips for teens

A course for teenagers interested in personal and social development will be offered by Sheridan College beginning Thursday, Jan. 19. Feminine Arts for Teens is designed for those between 15 and 18 years who are not yet eligible for the similar adult program. The course will run for 10 weeks from 5 p.m. to 7 p.m. at a cost of \$50. (Classes will be held at 1 Port St.) For more information call the Mississauga campus at 278-6134 or 278-6135.

Switch to sea food

Tired of turkey? If you're planning entertaining early in the new year, your guests will likely be grateful if you serve fish or seafood.

We have tried this seafood casserole and heartily recommend it as an expensive but superb company entrée.

SEA FOOD CASSEROLE

- 1/2 cup butter
- 1/3 cup flour
- 1 tsp. salt
- 2 tsp. grated onion
- 1/4 cup minced parsley
- 2 tsp. lemon juice
- few drops Tabasco sauce
- 3 cups milk
- 2 egg yolks, slightly beaten
- 1 cup flaked crabmeat
- 1 cup chopped lobster
- 1 cup chopped, cooked, cleaned shrimp
- 2 egg whites, beaten
- 2/3 cup buttered bread crumbs

Heat oven to 350 degrees (mod.). Melt butter in saucepan over low heat. Blend in flour and seasonings. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in milk bring to boil; boil 1 min., stirring constantly. Remove from heat, stir in egg yolks. Bring to boil again, stirring constantly. Remove from heat and add sea food.

Fold in beaten egg whites and spoon hot mixture into shells or individual baking dishes.

Top with crumbs and sprinkle with paprika. Bake 20 min. Makes 16 servings in shells, 10 in casserole.

Pair of potent punchy punches

Need a punch recipe for your Christmas party? This one is so potent, that it's named:

POTENT PUNCH

- 1 40 oz. bottle gin, rum or vodka
- 1 large ginger ale
- 6 oz. frozen concentrated lemon juice
- 6 oz. frozen orange juice
- 6 oz. frozen grapefruit juice
- grenadine or cherry juice, just to color.
- Sweeten to taste.

An alternative might be an apres ski hot punch, served either hot or cold:

CONSUL PUNCH

- For 1 serving, use:
- 2 ozs. Australian Brandy
- 4 ozs. Cranberry Juice (hot or cold)
- Mix well, add 1 slice orange and serve.

The taste of this punch is very smooth, dry, slightly tart, mellow with a pleasant after-taste. Recipe composed by Mr. Igor Sokur, Senior Coordinator, Hotel Management Program at Humber College to commemorate the visit of the Honored Consul General of Australia, Charles A. Allen to Humber College Oct. 21, 1975 and Nov. 11, 1975.

Orry Danes



Though the word is pagan in origin, most Scots think of New Year's Eve and Day as Hogmanay. I'm aware of certain customs connected with this festive word due to a writer friend I worked with in the '40s.

His name was Elliston Cooper, known to close friends as The Wee Cooper.

To spend a New Year celebration with the Wee Cooper was to live dangerously. On one such occasion he asked me to come "on his rounds," adding that even if my ancestry made me a dirty, rotten bog-trotting Irishman, I was welcome.

Replying I'd condescend to join a miserable, lowdown "Heeland" Scotsman only to keep him out of trouble, the eve began.

Clad in kilt and full regalia with a bag of goodies (liquid and solid) slung over his shoulder and myself at his side, we sallied forth. After knocking on several doors shouting "wassail", the number of people following us grew.

Suddenly the Wee Cooper announced: "First footing! We must find a tall, dark-haired strange man with a piece of coal in one hand and a sprig of mistletoe in the other and rush him to my sister Doris's house. He'll be the first one she sees after midnight which means she'll have luck all next year. Hurry!"

We ran down the street and stopped before a funeral home. The Wee Cooper said "My friend Zach the un-

dertaker is tall, dark-haired and unknown to my sister — and he's wonderfully strange to boot."

Time was of the essence so Zach fixed the hearse so we could all go hunting for a lump of coal (a sprig of mistletoe was already in our possession). Everyone seemed to know someone who might have coal and the merry chase was on.

With 15 minutes to go, a piece of coal was thrust into Zach's hand and off we drove to Doris's home. The alarm clock I'd thoughtfully brought, went off as we drew up in our stately hearse, which I fancied was having the greatest time of its life. The Wee Cooper allowed grudgingly, that only the Irish would think of such things.

Scrambling out and up to the door roaring "wassail" we were rewarded by Doris opening up. The Wee Cooper pushed Zach, coal and mistletoe through the door first. His sister completed the ritual Hogmanay custom immediately by offering Zach drink, bread, cheese and shortbread.

A few hours later all of us rushed out the door and found a young girl and her companion staring sorrowfully at our hearse.

"Bring your bonnie lassie along", bellowed Wee Cooper, shoving them into the already crowded interior of our impressive conveyance. And so it went.

Have a Happy New Year everyone — and to the Wee Cooper "Hogmanay Trololay."



IMPORTANT NOTICE

If you have entered into a new lease or tenancy agreement which became effective between July 30 and December 31, 1975, inclusive, you should know about two key provisions contained in Ontario's new Residential Premises Rent Review Act. The maximum rent increase for such agreements cannot exceed eight per cent of the last full month's rent charged prior to August 1, 1975, unless the landlord obtains the approval of a rent review officer or the landlord and tenant agree on a higher rate of rent.

Should a landlord and tenant wish to agree on an increase in rent above the eight per cent guideline, during the period July 30 to December 31, 1975, they must complete a rent increase agreement, substantially in the form below, no later than January 17, 1976. Copies of such agreements should be retained by both parties. The form below, or a copy of it, may be used.

If, after having signed such a rent increase agreement, the tenant wishes to revoke the agreement, the tenant may do so within 30 days of the date of the agreement by completing a statement of revocation similar to the one at the bottom of the form below.

By signing a rent increase agreement, the tenant waives the right to dispute the increase in rent agreed upon during the above period and waives the right to collect a rebate of rent as provided for in the act other than the amount of rebate, if any, stated in the agreement.

Such a rent increase agreement does not apply to the rental rate for any period after December 31, 1975, and does not constitute a waiver of the tenant's right to appeal the amount of rent charged after that date. Nor does it relieve the landlord of his obligation to obtain the approval of a rent review officer to charge rent after that date that is more than eight per cent in excess of the rent charged in the last full month the premises were rented prior to August 1, 1975.

Future advertisements will outline where literature is available on Rent Review, the location of offices as they are opened and where forms will be available. Until the Rent Review mechanism is in place, please do not telephone. For additional copies of this form, write to Rent Review, Box 580, Postail Station F, Toronto, M4V 2L8.

AGREEMENT

Agreement respecting rent payable between July 30, 1975, and December 31, 1975 inclusive.

This is to confirm that _____ as landlord, and _____ as tenant, hereby agree that the rental rate for the residential premises located at _____ shall be \$ _____ per _____ during the period _____ to _____ (rent) (week/month) (Commencement date of rent agreement) during that period is \$ _____ (Rent to be in excess of agreed to amount)

The tenant may revoke this agreement at any time within 30 days of the date of signing. Dated this _____ day of _____, 197____

LANDLORD _____ TENANT _____

REVOCATION

The attached rent increase agreement dated the _____ day of _____, 197____ is hereby revoked.

Dated this _____ day of _____, 197____

WITNESS _____ TENANT _____

Royal Trust

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