

NORTHUMBERLAND TODAY APR. 2/12

Argyris can write the story of your life

Submissions to *Business Beat* are published at no cost once every three months for each company that advertises with *Northumberland Today*, providing the company has a new feature, owner, qualification, etc. to publicize. Parent companies may contribute on behalf of local distributors. Charitable/non-profit organizations may appear more frequently. Submissions must be in sentence form and e-mailed before 5 p.m. the Thursday prior to publication. A maximum 250 words will be considered and edited for inclusion. Space available, an item will be repeated a second week. Business customers must be in good standing with *Northumberland Publishers*.

Please submit items via e-mail to Joyce Cassin at: jcassin@northumberlandtoday.com

Written submissions may be dropped off or mailed to *Northumberland Publishers* offices: Box 400, 99 King St. W., Cobourg K9A 2M4.

achievements, personal disappointments and triumphs - all the priceless impressions a person garners over a lifetime. There is no such thing as an "ordinary" life!

If you have researched a family tree, Argyris can help make the story of your family real, adding historical details from the times and places where your forbears lived, creating a legacy that will be treasured for generations.

Argyris has produced a number of these histories and is now making this a full-time pursuit. Your story can be published, or otherwise recorded in any way you choose.

innovations will affect climate, global economies, population, and the world order in the next 20 years. What is the next big thing? Physicists, scientists and other innovators across the globe are developing prototypes for the materials, medicine and computers you will use tomorrow. How will their discoveries in materials affect your daily life, your health and longevity, the way you communicate and travel?

All lectures are held from 7:15 to 9:15 p.m. at the Columbus Community Centre, 232 Spencer Street East, Cobourg. Refreshments and an opportunity to ask the speaker questions follow each presentation.

Thursday, April 5: New ideas in transportation could change the way you travel, with urban planner, Merrilee Willemse, who is currently working on the redesign of the Gardiner Expressway and Lake Shore Boulevard in Toronto.

Northumberland Learning Connection is a non-profit organization dedicated to fostering lifelong learning in Northumberland County, and has presented lecture series each spring and fall since its inception in 2005.

Full series, flex-pack and single tickets are available, with a special rate for full-time students.

For tickets or more information, visit www.northumberlandlearningco.ca, or contact: Joanne Bonebaker, 905-349-3402, joanne@northumberlandlearningco.ca or David Rogers, 905-342-9548, david@northumberlandlearningco.ca on Facebook.

onnection.ca.

The Port Hope and District Chamber of Commerce's next Business and Networking After 5 event will be hosted by Mercury Chocolates on Tuesday, April 3. Mercury Chocolates is now located at 24 John St, Port Hope, the event is from 5 to 7 p.m. with a \$5 admission. Stop in with your business cards to meet like-minded business professionals within our community and enjoy a glass of wine and some of Darren Johns's delicious chocolate!

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Easter is on the way so celebrate with family and friends.

Divine Cravings, 9 King St. East in Cobourg is taking orders for apple, pumpkin, blueberry, raspberry, cherry or lemon meringue pies. For the kid in all of us, why not be a bit different and have cupcakes? Homemade bread, dinner rolls and hot cross buns make nice additions to the Easter table as well.

Try relaxing with our chocolate or maple pecan biscotti. Our Easter egg cookies are now available and ready for giving. Don't forget that Saturday's are cinnamon bun day. They sell out fast so come early or order ahead to avoid disappointment.

Divine Cravings is open Tuesdays to Fridays, from 9 a.m. to 5 p.m., and Saturdays from 9 a.m. to 4 p.m. The store will be open Good Friday from 9 a.m. to 5 p.m. Call 905-377-9775 for information. Check Divine Cravings out on Facebook.

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Northumberland farmers launch community garden

NORTHUMBERLAND NEWS MAR 30/12

The elan of asparagus, the piquance of watercress, the verve of kale -- Jesse Hagedorn and Tracy Sutherland of North Gate Organics not only hope to introduce your taste buds to the joys of fresh, organic produce, they might just put some new words in your mouth at the same time.



Kevin Narraway

Mr. Hagedorn is a passionate enthusiast of organic farming. Together with Ms. Sutherland, he recently leased a small parcel of land in Cold Springs and will launch a Community Supported Agriculture (CSA) organic-certified farm to serve Cobourg, Port Hope and Northumberland County.

Their goal, states Ms. Sutherland, is to "grow ecologically sound food, and bring people together." This year its start-up, CSA will serve 25 families. Families can purchase a share in the farm, and on a weekly basis, reap the dividends of their investment in the form of a food hamper stocked with in-season produce.

The reality of this new venture is the farm can only produce what Mr. Hagedorn and Ms. Sutherland can coax from the earth with their own human capital and they are very confident they can sustain and manage growing produce for 25 homes in the first year. Mr. Hagedorn and Ms. Sutherland are no strangers to agriculture. Having both grown up in

rural communities they recognize that farming is not only hard physical work, but mentally challenging as well.

"It's in my blood. I love being outside and working with my hands," Ms. Sutherland states.

"It's also a mental process. You need to be aware of what's going on around you," Mr. Hagedorn remarks, noting an organic farm is especially susceptible to the realities of insects and weather.

North Gate Organics will partner with Mother Nature to illicit new growth from their business. Ms. Sutherland will fertilize with compost, recruit beneficial insects and manage crop rotation in an effort to create the pathways nature requires to accelerate robust

cultivation. "It's a much more humane way to grow food," said Mr. Hagedorn. The outcome of this process is a lack of chemicals, fertilizer and pesticides resulting in improved health for consumers. A further by-product of organic farming is the diversity of produce grown and the conservation of seed varieties and heirloom vegetables.

Mr. Hagedorn is steadfast in his belief that heirloom vegetables are one of the real gems of organic farms.

Eating a salad with five or six types of lettuce is an amazing experience," he adds. Further, Mr. Hagedorn laments the fact most consumers are not aware of how limited their experience is with a wide variety of produce, noting the big supermarkets tend to carry only a small cross section of mass produced, flavourless products.

"Many people have lost their connection with farming and gardening and we want to reconnect people with their food," Mr. Hagedorn continues. "There's something magical about pulling a carrot from the ground and eating it."

Kevin Narraway is a guest contributor to the Northumberland News, writing a monthly column focusing on how artists and other people use their natural talents to earn a living. Connect with him via the Northumberland News, northnews@northumberlandnews.com.