

HALTON'S PEOPLE

City girl goes country on a pig farm

By **MAGGIE HANNAH**
Herald Special

When a young woman from a city family earns a degree in animal and poultry science, then proceeds to put it to use on a Halton farm and eventually winds up pig farming, you know she's an individualist.

Cathy Rich was born and raised in Oakville. Her family has no connection with agriculture and her three sisters have taken traditional, lady-like jobs as a nurse, a physiotherapist, and a bilingual secretary. The youngest sister is still in high school. Miss Rich is definitely her own kind of person and finds it amusing when her mother wants to know "how do I tell people you're a p-p-pig farmer?"

Miss Rich loved horses and took riding lessons from a Palermo couple. As she grew older her friends began asking her for riding lessons and her hobby eventually became almost a full-time job. She also rode in a musical ride with Mary and Allan Cutts of Campbellville, the couple whose horses she rode almost daily.

Mr. Cutts was an Ontario Agricultural College graduate and it was his interest and enthusiasm for OAC that sparked Miss Rich to take a long look at the college when she finished high school.

Her degree could have landed her a job with the ministry of agriculture and food, in a

nutrition laboratory for a feed company, a herdsman's position on a farm, or even a place with the Ontario Veterinary College staff caring for the animals around the college, she says.

Instead she went to work for a pig breeding company near Aurora when she graduated in 1979. Inside two months she had given it up.

"Corporate farming isn't for me," she says. "It's like working in a factory. There was no opportunity for me to use my head or my education. All I was supposed to do was what I was told and I had no input to the decision-making."

She left the corporate farm to take on a dual roll with the Anthony family of R.R.1, Limehouse. The eldest son, Frank, needed a housekeeper for his young son while his wife was in the hospital, and Frank's mother needed a herdsman for her Holstein herd. Miss Rich found herself filling both roles, as well as doing odd jobs for the two Anthonys like planting a bit of corn in their cash crop operation.

Frank's brother, Fred, had often talked about starting his own pig farm with Miss Rich since he knew she was interested in that type of farming. Last fall things began falling into place and just before Christmas he bought 100 acres on the Blue Springs Line just north of Highway 7. He asked Miss Rich to run it for him and they

began converting the barn to meet their needs. Since it had housed 15,000 poulets for a previous owner the insulating, ventilating and some of the framing, cement work and wiring had to be changed. Miss Rich worked with Mr. Anthony and his crew at making the changes.

Mr. Anthony is buying his stock from a breeding company whose herd has a good genetic potential and health record, and replacement stock will also come from that source, she says. Since the herd has a record for minimal disease it will also have minimal immunity and only Miss Rich will be attending to the animals. They are even more susceptible to disease than humans are, she says.

The operation will be part of a University of Guelph pilot project on computerized records. The university will visit the herd regularly to check the herd and keep records of health status under the herd health program the university runs.

"The farm has been well organized and fairly well mechanized," she says, "so there won't be a lot of physical work."

If there were to be a lot of problems either in breeding or farrowing, she says they may hire a university student to help out during their first year.

Raising piglets is a matter of three months, three weeks,

three days and "three o'clock in the morning," she chuckles.

She has four boars and 50 gilts on the premises now, with another 30 gilts to arrive soon. Eventually they hope to have 150 sows and raise the litters through to finishing size.

Since the Anthony brothers grow a lot of corn, they will be feeding the pigs their own high moisture corn and only buy protein feed, she says.

Miss Rich admits that running a pig operation such as Fred Anthony is giving her the chance to do is practice for what she hopes will be her own future. She has no specific location in mind for her own farm so long as it is far enough south for her to grow her own corn for feed.

"Eventually I'd like to have a similar operation to this, only my own," she says. "I like cows, but I prefer pigs. They're smaller and a lot easier to handle on your own, and they don't control your life as much as cows do."

During her days at the University of Guelph, Miss Rich boarded with Cedric and Laurel Harrop near Maryhill and learned a lot about pig farming from them. Mr. Harrop is on the marketing board and runs a Farrow-finish operation. She refers to them as her second family and says it was their interest and knowledge of pig farming that fostered her own interest.

That, and a stint on a pig

farm in Germany. Miss Rich was selected to be part of a university student exchange program in 1978 and spent three months on a government research station in Germany. Part of the time she worked with cattle but the rest was spent on pigs.

Miss Rich first began working for the Anthony family in the spring of 1977 when as a second year university student she started quite literally knocking on doors looking for work. She was having no luck until the veterinarian who treats the Anthony's cattle told her that Mrs. Anthony needed a herdsman.

"I was pretty well on my own there, and I learned a lot," she says.

She boarded with Mrs. Anthony and continued doing chores until December. When she finished her third term in the spring of 1978 she returned to the Anthony farm for a short time, until she found she had been one of 20 Canadian students with sufficient German to qualify for the exchange trip.

Miss Rich enjoys sports and laments that there was no time for skiing this winter. She was on the high school skiing team for four years and on the track and field team for five years. She also did some cross country running.

She enjoys baking - "when there is time" and plans to have her own vegetable

garden at the farm this summer.

She has also done quite a bit of travelling and includes a three-month hitch-hiking tour of Europe with a girl friend among her adventures.

When asked how she fits in time for a personal life Miss Rich just laughs and explains

how her days have run this winter.

For a time she was rising at 6 a.m. to drive to Mrs. Anthony's farm on the Fifth Line east of Acton to milk the cows, then driving back to work on the barn with Fred and the rest of the crew,

rushing in around 11:30 to help Fred's wife, Bev, make lunch, going back out to work on the barn, coming in again to make supper, then going back out to work for another few hours.

"What personal life?" she chuckles. "But next winter I'm going to Florida."



Cathy Rich not only looks after livestock with competence, she also wields a hammer with authority when it comes to renovating the barn in which Fred Anthony's pigs will be kept. (Herald photo)

ALL IN A DAY'S WORK

Variety adds a little spice to cooking for Chef Annette

By **STEPHEN FROST**
Herald Staff Writer

You have a fair inkling of what the food is going to be like at Bracken's when you listen to chefette Annette Milne, who says, "I wouldn't serve anything to the restaurant's patrons that I wouldn't have my own family eat," and Annette has a very discerning family of five.

Annette was born in New Zealand, in the city of Wellington, and trained at the University of Dunedin as a hospital dietician. Twenty-five years ago she left her native country and travelled to Europe and England where she worked in a variety of hospitals and institutions.

While in London, Annette studied gourmet cooking and

until this day considers that type of cooking to be not only her most accomplished but also one of her most enjoyable hobbies.

"I have no reservations about calling myself a gourmet cook," Annette says and she has the credentials and experience to back it up.

Years ago, Annette taught a

gourmet cooking course at the Georgetown District High School.

"You can't teach it if you don't do it," Annette claims and at the present time she is not only cooking at Bracken's but teaching two young would-be chefs, her son, Peter, and Richard Boultiere.

Both young men help Annette in the kitchen and receive intensive on-the-job training at the same time. This insures consistent quality at all times, even when Annette isn't there. At the moment, she is putting in as many as 60 hours a week and is glad for a little time off which the trainees afford her.

Dave Bracken claims that since Annette took over the cooking job the business has picked up considerably.

"Our business survives on a reputation of quality food. That is what Annette has given us, consistent quality at all times. That's the reason business has been so good lately, we get a lot of repeat customers," he said.

Bracken's is a steak and seafood restaurant located in the Mountainview Plaza, and is owner Dave Bracken's first restaurant venture.

"One of the reasons we are doing so well is the size of our meals. The portions are very large with fresh vegetables and people are always commenting on the fact," Mr. Bracken says.

"Our prime-rib is becoming one of our biggest sellers," Annette claims. The large portion is a full 22 ounces and very few people could consume the entire meal.

"Another attraction," Mr. Bracken claims, "is our salad bar. It has a fairly wide selection of salad and an interesting selection of extra ingredients to add to them. People like variety."

"I like the variety that cooking allows me," Annette says. The restaurant has a variety menu, which she likes but admits some items are more popular than others.

"I suppose our prime-rib and the New Yorker steak are the biggest sellers in the steak side of the menu, and our seafood platter sells the best from the seafood side," Annette says. "The platter is comprised of crab, lobster, scallops and shrimp, all cooked from their raw form. It's very popular and at \$10.95 we feel it is quite reasonable."

The restaurant has entertainment every Friday and

Saturday night in the form of a piano player that Mr. Bracken feels people enjoy.

"It provides background and helps create a more intimate atmosphere."

"We also have the fireside bar in the other half of the restaurant for those who wish to enjoy an after dinner drink or for those who want to enjoy themselves in quiet surroundings," he said.

Annette agrees that atmosphere is important but says that "it doesn't matter what we do in the kitchen or what the dining atmosphere is like if we don't have the floor staff."

"I agree entirely, that is why I am generally overstaffed during peak periods to ensure that the service is as good as possible," Mr. Bracken claims.

Linda Marpole is the restaurant's manageress and looks after things when Mr. Bracken isn't there. In addition there are five waitresses, Fern Midacagh, Barb Davis, Diane McFarlane, Stephanie Gorin and June Stevenson.

All the waitresses have previous experience and are very adept at their trade, and Mr. Bracken says he is quite pleased with them.

Annette has lived in Georgetown for 17 years after having moved from Toronto.

"Georgetown is a very good place to raise kids and I have a wonderful family," she said. "My interests are varied and range from theatre to horseback riding, but my main interest is my kids."

Annette has five children four boys and a girl, aged 15 to 25.

Annette lives out on the 9th Line and enjoys the cross-country skiing that is available although she admits that lately she hasn't been getting out because of the number of hours spent cooking at Bracken's.

Bracken's also keeps Annette busy with the lunch time trade generated by the 333 luncheon special. The special, which caters to businessmen, includes homemade soup, the salad bar, the special and a beverage.

"This special attracts people because it is prepared with the same care that the evening meals are. The stress we put on quality and service is beginning to pay off," Mr. Bracken claims.

It is this consistency that is very laudable in any trade but especially in the restaurant business, that Mr. Bracken feels is due in the main to Annette's fine cooking.



The kitchen at Bracken's is extremely streamlined and efficient, thanks to chefette Annette Milne, seen here preparing a prime rib dinner. (Herald photo)

Club president directs GLT's final production

By **MARY RAE MAIN**

GLT's final show of its 21st season is "Relatively Speaking" directed by Pat Joynes.

Pat began directing in Canada for GLT with "A Girl in My Soup". She chose to direct "Relatively Speaking" after seeing the play at Burnamthorpe Library Theatre.

Pat believes that a director is a person who sees the play as a whole. Although she prefers acting Pat realizes that actors only see their own part and how that part touches others. The director must coordinate all aspects of the production from acting, to set, lighting, sound and costumes.

This necessitates a well-rounded education and much experience in theatre before even attempting directing. Pat, of course, has had much experience in acting both in Britain, and with GLT. Her two years of art school training in Britain have held her in good stead with working on sets. Experience in the technical aspects of production has been acquired in various GLT shows.

Directing is very creative. A play in print is just the bare bones. A director takes the play and adds his or her own imprint. After reading and re-reading "Relatively Speaking" Pat has become very familiar with the play. She has let her imagination take over developing ideas for the show, always keeping in mind that input will also be given by performers and production crew. The director does have the final say but as Pat says, they are usually never satisfied, for their imagination is always bigger than what can in reality, be achieved.

Every director has their own personal preferences, and Pat is no different. She enjoys directing comedies and prefers a small cast. She finds smaller casts, a maximum of

six, easier to direct because of the team feeling which can be generated. Pat also says that directing women is easier for her because she finds it easier to identify with their roles.

Pat has been with GLT for 11 years. She has served on the executive of the group as publicity representative for 4 years, secretary for 2 years, and now as president.

Pat's rehearsals for "Relatively Speaking" began on

March 5. Her job as director will end after dress rehearsal on April 13 and she will be just another member of the audience for the performances on April 18, 19, 25 and 26. Unlike the rest of the audience, Pat will have witnessed the bare bones of a play grow into her interpretation of "Relatively Speaking".



PAT JOYNES