



Special Waste Drop-off Day

To make the recycling of household hazardous waste and electronic waste more convenient for Halton residents, Halton Region holds Special Waste Drop-off Days throughout the year.

Date	Location
Saturday, June 9, 2018 9 a.m. to 3 p.m.	Acton Public Works Yard 1 Commerce Crescent, Acton

Halton residents may drop off the following household hazardous waste or electronic materials, free of charge:

Household hazardous waste



Electronic waste



✓ Acceptable materials

- Acids, solvents and glues
- Aerosol cans (full or partially full)
- Automotive liquids (antifreeze, fuel, motor oil and filters)
- Batteries (household and car)
- Fluorescent lights (compact bulb and tubes)
- Household cleaners, bleach and pool chemicals
- Mercury containing devices
- Paints, stains and varsol (full or partially full)
- Personal care products and medications
- Pesticides, garden chemicals and fertilizers
- Pressurized cylinders (less than 20 lbs)
- Sharps (must be in a sealed container)
- Waste vegetable cooking oil

This is an OES-approved event. Clear all personal information from computers, cell phones and electronics prior to drop off. Ensure all memory storage areas have been cleared of private information.

✓ Acceptable materials

- Cameras
- Cell phones
- Computers and computer accessories (e.g. batteries, monitors, etc.)
- DVD players
- Phones
- Printers
- Stereos
- TVs
- VCRs

✗ Unacceptable materials

- Appliances
- Asbestos
- Biomedical waste
- Commercial and industrial waste
- Explosives and ammunition
- PCBs
- Radioactive waste
- Reuse materials (e.g. clothing, antiques, etc.)
- Scrap metal
- Tires
- Vacuums

Not sure how to sort your waste? Use our online sorting tool, Put Waste in its Place, at halton.ca/waste or download the OneHalton App.

Visit halton.ca/waste for information about year-round drop-off options for household hazardous waste and electronics.

Halton is a great place to live an active and healthy lifestyle

Halton Region offers a variety of convenient resources to help you make healthy and active lifestyle choices. Our halton.ca/healthyliving web pages are a great place to find nutrition information and physical activity guidelines for any age or ability. We are also making it safer and easier to walk, run or bike in your community by widening paved shoulders, building new multi-use paths and creating more bike lanes. To plan how you might add more physical activity to your daily routine, visit halton.ca/activetransportation or download the OneHalton app to discover cycling routes right here in Halton.



Gary Carr
Regional Chair

Meetings at Halton Region, 1151 Bronte Rd., Oakville, L6M 3L1
Visit halton.ca/meetings for full schedule.

June 20 9:30 a.m. Regional Council

NEWS



Photos courtesy of the Purple Potato

Above, the restaurant will also offer vegan treats, cookies and cupcakes. Below, their signature Focaccia.

The Purple Potato vegan restaurant setting up shop in Acton

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Imad Ahdab has a simple explanation for the name of the new vegan shop opening in Acton.

"Try saying purple potato for the first time and not smile," he said, as a big grin erupted over his face.

He and his business partner, Alison Mateo looked at each other and giggled, standing inside their new space.

Currently, the shop is under renovation, with tiles being laid, walls painted and drop sheets everywhere.

However, the vision is beginning to take shape.

"What we want to do is spread the vegan lifestyle in a healthy way," said Ahdab, explaining that the facility will be a welcoming, cosy environment for not only vegans, but those curious about the style of cooking.

"We're not here to kick out meat-eaters," he said. "You can get a poutine here, it's going to be vegan, but it's going to be a damn good poutine."

The Purple Potato will also have a takeout and catering service next door called Vegan Food Services, where restaurants, families and more can pick up pre-made plant-based products.

There will also be vegan



cooking classes held out of the food services kitchen.

The owners say they chose Acton because of its central location to Guelph, Hamilton and the GTA for their food services side.

As for the restaurant, they see the need for vegan options in the area.

"You throw us in Toronto and we're just another veg-an option," said Ahdab.

"We'll become a destination," said Mateo.

The pair have decades of culinary and service industry experience, but never thought they'd be owning their own business.

The café is set to have reclaimed wood countertops and an antique barn door from the mid 1800s reclaimed from a farm in St. Catharines.

On one side of the space, there will be a wall of fresh growing herbs, and the counters will be filled with

vegan pastries, sandwiches and treats.

"The menu is pretty diverse," said Ahdab. "Each month we're going to explore different cultures."

So far, the menu will offer staples like focaccia, vegan pizza, poutine and a variety of hummus.

Mateo has been perfecting other hearty dishes like mushroom wellington pot pie, and cauliflower wings, and even cauliflower-based pasta sauces.

"Our approach is whole food," she said. "We're not talking about mock meat."

The goal is to not imitate meat with additives and preservatives but embrace the versatility of plant-based food.

The Purple Potato is expected to open this summer, with a soft opening beforehand where guests can check out the space and cuisine.