Society asks, What's happened to history?

Rockwood area history buffs take note: The next meeting of the Wellington County Historical Society, on April 30, will be a joint meeting with the Puslinch Historical Society.

A panel discussion, What's Happened to History?, will high-light the evening. Teachers and representatives from the heritage community will examine how history has been diffused through the curriculum, and the impact this has on museums, heritage organizations, and the opportunities for outreach by organizations with a focus on local history.

Participants will include Steve Cako, a Grade 7-8 history teacher at Elora Senior Public School; Jim Wilker, Head of History at Centre Wellington District High School; Chris Ledger, Head of History at Erin District High School; Robin Etherington, Director, Guelph Museums; and Joan Law, who, in addition to helping on the family dairy farm at Moffat, has been associated with the Women's Institute Tweedsmuir Histories.

The panel will be chaired by Chris Hannell, an education consultant with the Wellington County Board of Education. She will begin the session by briefly outlining the impending educational changes, which will have an impact on the teaching of history. She will also provide information on current history programs in Grades 1 to 6.

The presentation is open to the public free of charge, and will take place at 2:30 pm, April 30 at Puslinch Community Centre. The panel will be followed by questions and refreshments.

Acton resident is music director

The rousing songs of a band of lusty pirates have been raising the roof at Globe Productions' Trafalgar Road hall in recent weeks.

Rehearsals for Gilbert and Sullivan's *The Pirates of Penzance* have been underway since February, under the guidance of Acton resident Stephen Hurley, musical

director, and Georgetown's Jacky Willows, artistic director.

In addition to teaching for the Peel Board of Education, Hurley has a great deal of experience in school and community musical theatre productions, including the Dufferin Peel Players and Theatre Unlimited.

Tickets for *The Pirates of Penzance* are just \$12.50 (\$11 each for groups of 20 or more), and are available at Royal LePage, 170 Guelph St. in Georgetown.

Show dates at the John Elliott Theatre are May 4 to 7 and May 10 to 13. Phone 873-4721 or 877-4323 for details.



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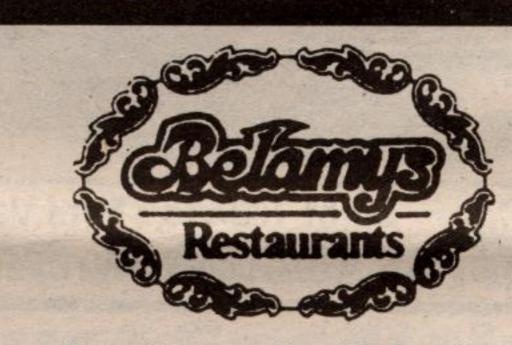
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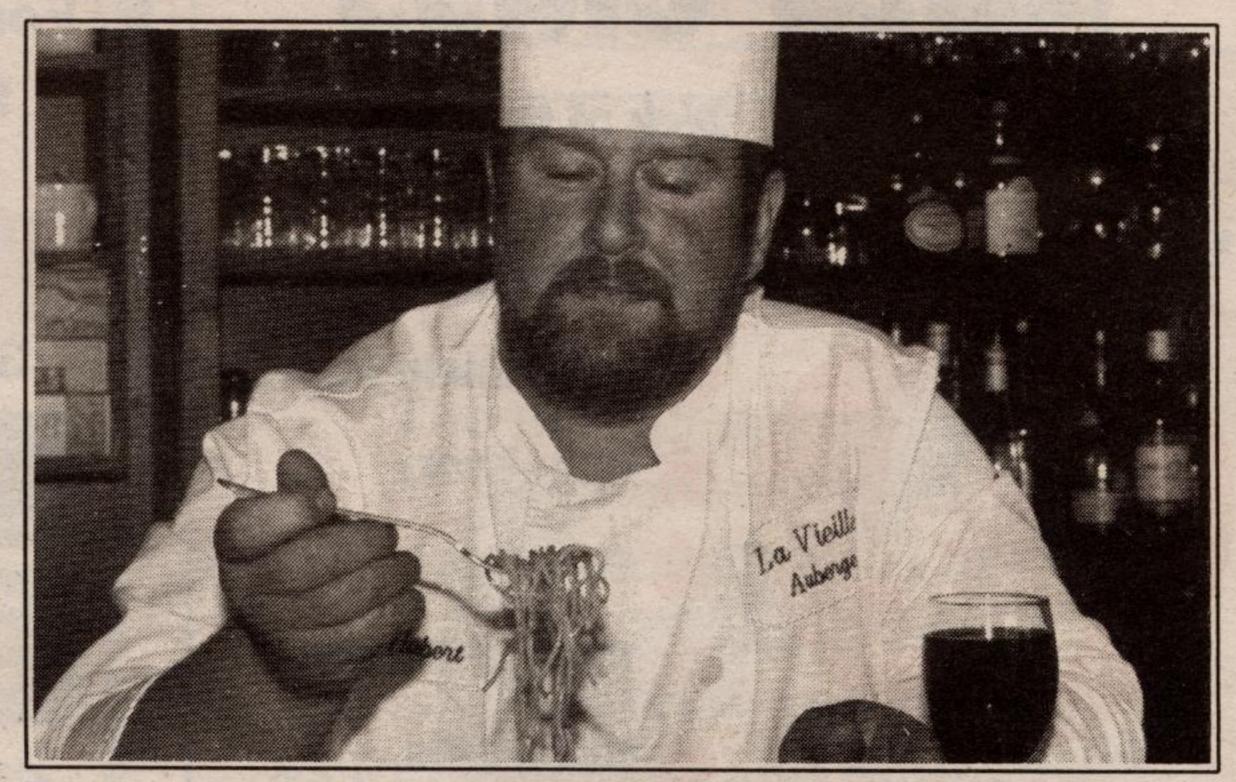
- La Vieille Auberge -

Hubert and Suzanne Bielmann bought Rockwood's La Vieille Auberge in 1986 (it was established back in 1977) and the husband and wife team have built the restaurant into a favourite dining experience for locals and food-aholics alike.

Hubert was trained as a chef in Switzerland and he came to Canada in 1975; Suzanne, a native of Denmark, arrived in 1957. Since then, they have been an important part of the community. In fact they planned last month's Ice Carving at the Parish Green which featured professional ice carver Ross Navaro and raised funds for Rockwood Centennial's graduating Grade 8 class.

La Vieille Auberge specializes in international cuisine and seasonal specialties, such as rack of Ontario lamb or venison in season.

Last month the Main Street business was chosen by Toronto Life magazine's food critics as one of Toronto's most desirable dining establishments. That's quite an accomplishment for this "hometown" restaurant – now, don't you think it's time to rediscover La Vieille Auberge's award-winning cuisine.



FEATURED RESTAURANT: Chef-owner Hubert Bielmann takes some time to enjoy a meal himself after lunch time at La Vieille Auberge.





