## Town of Halton Hills plans for new sports facility

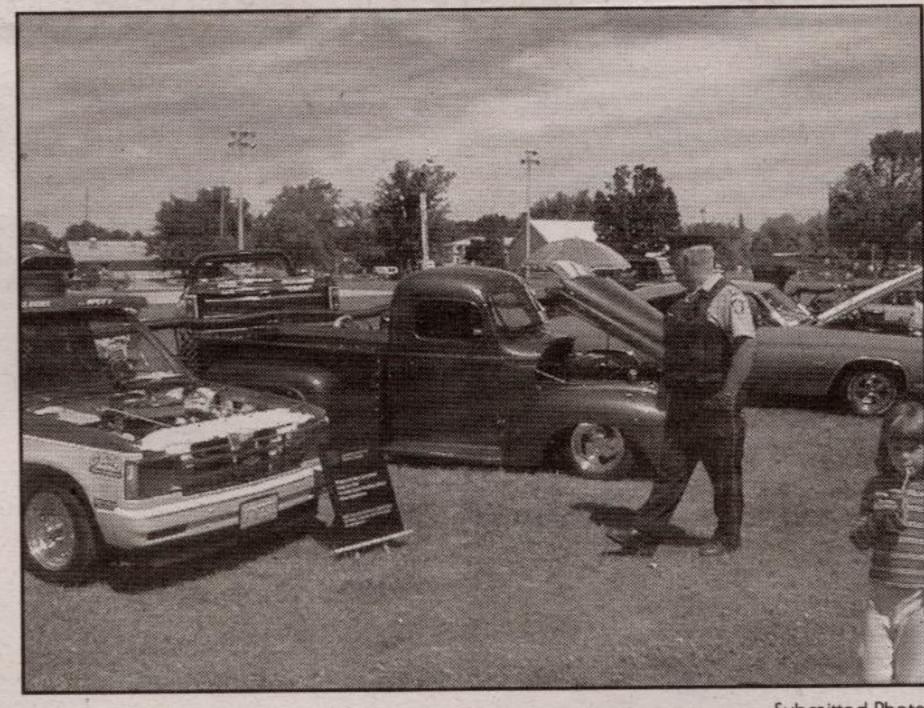
by Donna Daniell

Datter up. It still may be a little Dearly but if all goes well those words will become a common sound in a currently agriculturally sanctioned area of Halton Hills. The Planning and Public Works Department is looking for public input on proposed Halton Region Official Plan Amendment No. 19. The purpose of this amendment is to permit a sports facility (i.e. soccer fields, baseball diamonds), ceme-

tery, accessory uses and an expansion of a public works yard on 40 hectares of land located on the northwest corner of Trafalgar Road and Sideroad 17. "It's been indicated by the Town of Halton Hills that they would like to build a community centre that would service Acton and Georgetown as well as providing service to the rural area," says the Region's Steve Stone. "Typically speaking there hasn't been too many issues. One gentleman worried about baseballs flying across the road to his property but most of the interest has been in the cemeteries and what opportunities will be available for seniors."

After public input has been gathered, the proposed amendment change will go before Regional Council and Town of Halton Hills Council for endorsement. Once the site plan has been approved, staff will begin technical studies on groundwater, potable water supply and septic systems. a copy of the proposed amendment is available by calling Steve Stone at 905-825-6000, ext 7186.

## Show N Shine revs up Acton



Submitted Photo

Prospect Park, Acton, opened its gates to over 200 cars and 40 bikes at Show N Shine on Saturday, July 28. Now in its third year, the event was more successful than ever. In addition to the variety of vehicles, the day included lawn and garden pulls, raffles, a barbeque, bake sale and live entertainment by Fire & Water and Larry Melton. Funds went toward the Acton Agriculture building fund. Plans are already underway to make next year's event even better.

## Feast of Fields to honour organic agriculture

by Donna Doneilli

If you have a taste for organic I produce book your calendars. On Sunday, September 9, Country Heritage Park will play host to one of the province's most delicious and prestigious events, the 13th Annual Feast of Fields. This year's Honorary Event Chair is Jamie Kennedy of JK Rom Restaurant in Toronto, and he will lead Feast of Fields into new territory with his creative Chef Collaborative tasting plate for 700 people.

This large multi-organic food event features over 35 of Ontario's chefs and 18 wineries and breweries, as well as the opportunity for ticket holders to meet over 20 organic farmers that provide the finest organic ingredients to the

Feast of Fields. Campbellville's Lorenz Eppinger, owner and operator of Switch Farms and is also a member of Organic Advocates, the volun-

teer group who organizes the Feast of Fields each year.

"It's a big display for your eyes and your tastebuds," says Mr. Eppinger. "It's a celebration of organic farmers and regional food."

Organic farming is a way of farming without use of chemicals such as fertilizers and pesticides.

"It's labour intensive," admits Mr. Eppinger, "but chefs buy it because it's the best quality of products. Organic farming is a growing sector of agriculture and we recognize and respect where agriculture is going."

Country Heritage Park is an ideal location for this sort of event which has in the past been held in farmer's fields or parks. This year's Feast of Fields will offer an abundance of mouthwatering organic fare amongst the antique sheds, barns, cottages, cauldrons and buggy works of the park. \*

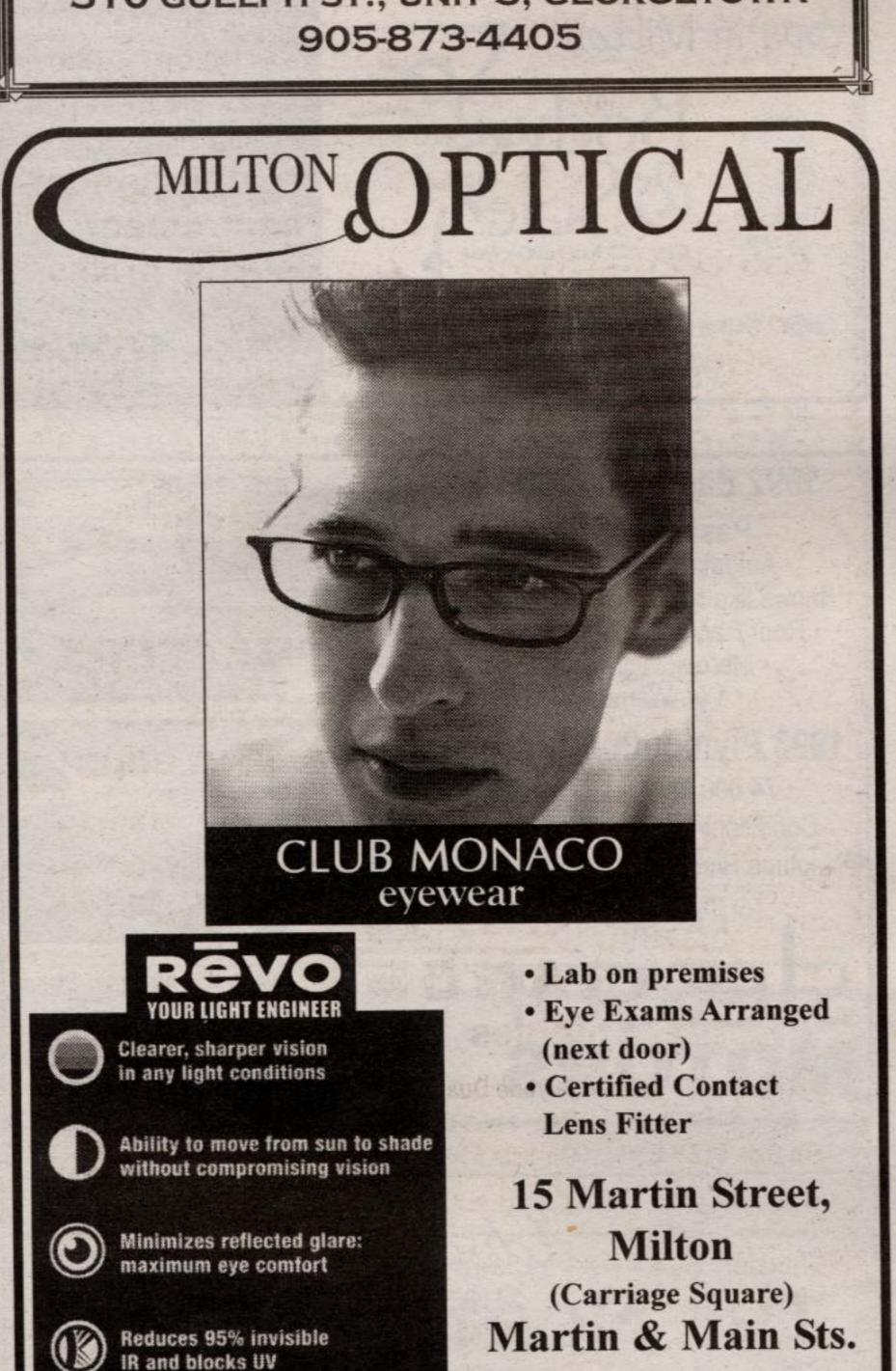
Each chef is encouraged to present their organic tidbit in an environmentally friendly way such as a hollowed-out squash or on grape leaves. Upstairs At Loblaws chef Christine Thomas, who often volunteers at the Feast, calls the event "a real cornucopia of fabulous foods and a really nice way for people to taste and for other people to showcase their commitment to organic produce."

Tickets cost \$100 per person, which includes admission, all food and drink sampling, and a cookbook of the recipes presented that day by the chefs. Tickets for this unique Ontario food experience can be purchased by calling 905-859-3609 or by faxing or e-mailing Visa orders to 905-859-3772 or organix@georgian.net.

Media Coordinator Thomas Nimmo expects that Feast of Fields will sell out again this year, as it has in the past.

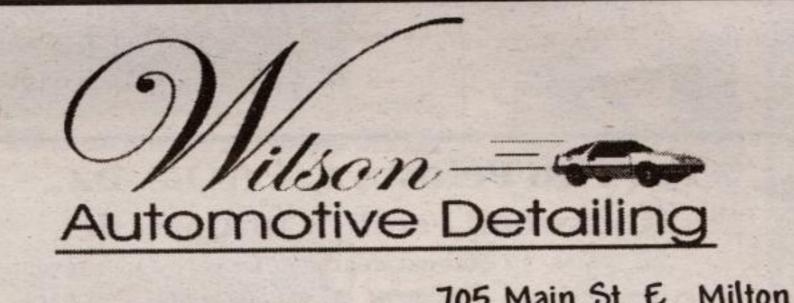
"People all over Canada read about Feast of Fields and attend the event," says Mr. Nimmo. "People like the ambience, the food and the opportunity to meet the organic farmers."





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