Rural volunteer training workshop in Erin

olunteers are the backbone of any successful non-profit organization, but the recruitment and retention of those volunteers, and turning them into long term assets, is not always easy.

A workshop called Valuing Rural Volunteers offers new ideas and discussions on volunteer recruitment, retention, motivation, personality management and more on Saturday, October 23. It will be held at the Erin Fairgrounds on Highway 24 in Erin from 9:30 am to 3:30 pm. The \$10 registration fee will also include lunch and snacks.

Presented by Niagara Loyalist Training, the workshop will include such topics as volunteer recruitment strategies, training the volunteer, motivation and recognition to achieve retention, effective communication and conflict management.

Registration is limited to the first 30 participants and you can register or find out more by calling Lorna Wilson at 905-878-1510.

St. George Church second annual Wild Food Charity Dinner

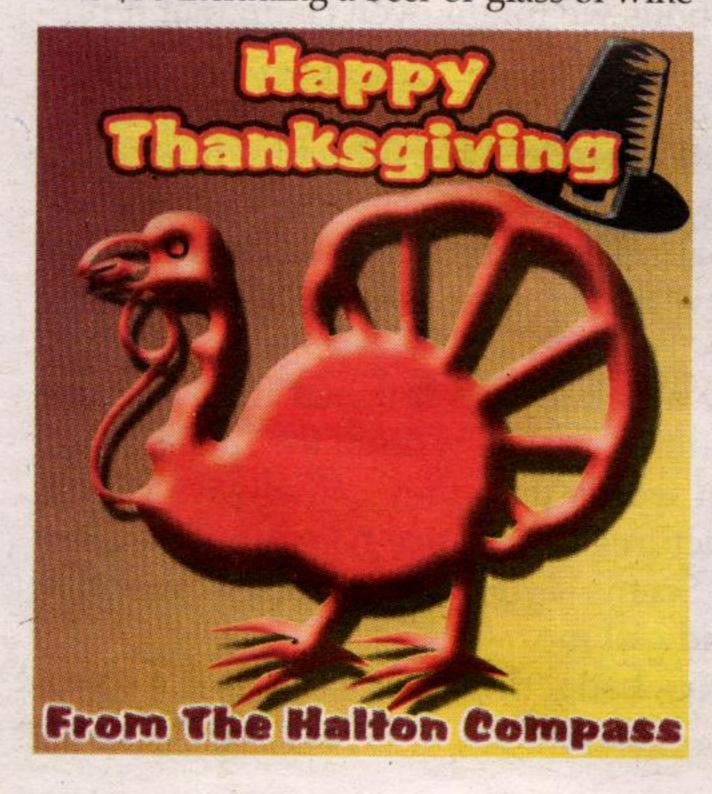
BY ANN KORNUTA

ake a walk on the wild side this George Church at 60 Guelph Street in Georgetown the second annual Wild Food Charity Dinner will have two sittings at 5:30 and 8:00 pm serving a total of 300 people. This event is taking place to raise funds for the preservation of the Victorian church as well as being a community activity for the congregation.

"Earlier this summer wild cherries, raspberries, blackberries, currants, blueberries, wild carrots, cattail pollen, milkweed pods and a whole host of food were ready for harvesting or picking" said Linda Walton, director in charge of food collection.

The wild food dinner will help recapture the pioneering spirit of our ancestors. The menu for the evening will feature foods that many would regard as unusual but in fact were staples on the pioneering table. Gourmet-prepared wild boar, marinated quail, buffalo roast, elk and a vegetarian dish of stuffed peppers with bulgur wheat, wild carrot and dried cranberries are planned as the main selection in this buffet style dinner. Accompanying the main selections will be side dishes of vegetables along with wild mushroom pie and new potatoes with maple syrup topping. Beer from F&M brewery in Guelph and selected wines from the Niagara region will be featured at a cash bar. Topping off the evening will be wild desserts, such as wild cherry black forest cake, wild berry pies and cheesecakes all of which reflect ingredients used by pioneer cooks.

The evening's entertainment will be provided by the church choir and the men's choral group. The entertainment will take place in the church between the two sittings at around 7:15 pm. Each ticket is \$50 including a beer or glass of wine



are available by calling 905-877-9772 or October 16. Taking place at St. 905-873-3194. Limited sales will be available at the door.

