

# Milton Concert Presentation Community Painting

BY ANN KORNUA

The Milton Concert Presentation's Community Painting is getting just as much attention as the famous musicians that bring classical music once a month to Milton. The Community Painting concept is a new idea to offer audience participation to the concertgoers. Already in its third month, the canvas is filling up with the theme of "What Community Means to Me" and offering the chance to bring out the hidden artist in everyone. During the intermission at each concert, crowds rush downstairs at St. Paul's Church to grab a coffee and treat and to add their artistic talents to the huge canvas. Everyone has the chance to add a little bit of creativity during the break.

Volunteer Lynden Smith came up with idea of the painting to get audience participation. At first, concertgoers were a little apprehensive to add to the enormous canvas, but after local sculptors Nancy Cuttle and Harvey Shoemaker took brush to hand, people started lining up. "I think tonight with the number of people here that we have, we will get more participation when we invite them down," Harvey Shoemaker said. "Anything that promotes the arts and culture in Milton is a positive and unifying force within the community."

Volunteer Lynden Smith is often pushing potential painters to the front to get them involved in the project. "I think the painting gives some life to the great times we have here," Lynden said. "It is a different kind of expression and people come here to listen to music that is performed by others. This is a way for everyone to perform themselves. It lets them express the kinds of things that are important to them."

After the concert season the painting will be auctioned off or donated to the community that helped to create it.



Milton Concert Presentation's exciting "Community Painting" offers concertgoers an opportunity to conduct their own creativity during intermission. Pictured from left are artist Sarah Joncas and MCP volunteers Tessie and Lynden Smith.

## Knitting for Kids

BY ANN KORNUA

Lewiscraft and the Salvation Army are starting their annual Knit for Kids program that will continue until November 30th. Knitters are urged to visit the Milton Mall location and discover how a little yarn and a little time can help warm a child. "Currently we are hitting over eighty garments so far in our Milton store," Milton Lewiscraft Manager Krista Ferrier-Meyer explained. "We are hoping for over 200 mitts, scarfs and sweaters for kids from the Milton location."

Knit for Kids program isn't confined to only knitters. Crocheted garments are welcome as well. Last year, the program helped create over 36,000 hand knitted garments for children across Canada.

The Knit for Kids program has been giving warm garments to kids across Canada for nineteen years through the donations of Lewiscraft customers and the Salvation Army. Under the program a customer purchases one of two selected brands of yarn, either Berella '4' or Adoration, from Lewiscraft. They then take home the yarn and create a warm winter garment such as mitts, toque or scarf. When the garments are completed, knitters then return with them to Lewiscraft with their yarn sales receipt for a full refund on the material.

Krista believes that the Knit for Kids program is a great way for anyone to help and to donate their time to help the Salvation Army. "I think it's a fabulous program and it is a small thing that means a lot for these kids," Krista said. "Some of

our customers are knitting because it is something that they can do to make someone feel better at this time of year."

After people drop off their knitted garments, the Salvation Army then delivers them to families across Canada. For more information on the program, you can visit your local Lewiscraft to discover how one ball of yarn can help kids in Canada. The program will continue until November 30.



Manager of the Milton Mall Lewiscraft Krista Ferrier-Meyer.

- flagstone & interlocking brick
- decks of distinction
- landscape design & consultation
- rural estate management
- small woodlot management
- lawn & garden sprinkler systems
- pruning & hedge trimming
- tree & shrub planting
- ponds & waterfalls
- spring clean-up
- outdoor lighting



**GREAT LAKES  
LANDSCAPE  
CONTRACTORS INC.**  
OUTSTANDING QUALITY SINCE 1978

(519) 853-4994

# The Art of business

## Artisans' Attic

STORY AND PHOTO BY ANN KORNUA

The Artisans' Attic located on 73 Main Street in downtown Georgetown is a cooperative where artists produce gifts and artwork. During a time when big box business is on the rise, the Artisans' Attic cooperative concept store is a success story. The tiny gallery has been a fixture in downtown Georgetown for ten years. The store allows local artists to have the chance to display their work and to sell their pieces.

"1996 was our first year. In 2006, we will have been working together for the past 10 years in Georgetown," Laura Kingsbury, one of the head directors of the Artisans Attic explains. Back in 1996, six original artists helped to start the cooperative storefront. Today, only two of those original six remain working for the Artisans' Attic. "We lost a few members over the years with them either moving away needing to expand to show more work," Laura said. "Right now, there are twelve artists who regularly support the store. Every artist here shares the rent, expenses, and take turns operating in the store."

The cooperative concept helps the local artists support each other. Just as the old saying goes, two heads are better than one and the twelve local artists who share in the duties of the store benefit from each other's creations. The store offers creative creations from paintings, sculptures, knitted garments, glass wear, and just about everything you can think of. Every item has the personal touch of the artist. "We try to keep things local within the Halton area and each of us try to work on our projects while we are here," Laura explains. "Usually when you walk in you will find us working away at our art pieces. This store is unique because our art is not mass-produced. We feel that

working on the downtown main street is better than having a store in a mall."

When a new artist comes to the Artisans' Attic, they submit a sample and their work is then juried by the group currently in the cooperative. "We like to have a wide selection of unique, different styles in the store and we try to accommodate all kinds of artwork and we are always looking for different artists," Laura said.

There is something for everyone at the Artisans' Attic. You can visit the store on 73 Main Street South in Georgetown's downtown, or call 905-877-7065.



Laura Kingsbury of the Artisans Attic in Georgetown.

# kitchen kapers

COOKING UP A TREAT WITH GLENDA BENTON

I really haven't been one to make too many quiches because I try to avoid as much fat as I can. However, this fall the Wellington-Halton District Women's Institute sponsored a workshop called, "A Meal in a Shell". They highlighted techniques of good pastry and demonstrated many ways to make supper under a crust both for main course and desserts. Beryl Beeney and I demonstrated what we learned to 11 very enthusiastic ladies. Two of the dishes we served received raves. I thought I'd include them. The first is called Zucchini Pie and believe it or not Bert has even eaten some. But then he often says you have to eat something and if that is what is prepared, that is what you eat.

### Zucchini Pie

- 3 cups grated zucchini
- 1 cup biscuit mix (Tea Bisk)
- 4 eggs beaten
- 1/2 cup vegetable oil
- 3/4 cup grated cheese
- 1/4 cup green onion, chopped

- 1/2 green pepper, chopped
- 2 cloves garlic, chopped
- Seasoning salt
- Pepper
- 1 cup bacon bits, ham or sausage, chopped.

Fry meat. Beat eggs then add remaining ingredients. Add meat and pour into a greased pie plate. Bake at 350° for 35 minutes. This will fill two 8 inch plates, I think. I used a 10 inch pan and had too much for the pan.

### Salmon Quiche (Was a hit, too)

- 3 tbsp green pepper, diced
- 1/8 tsp cayenne peeper
- 1/8 tsp pepper
- 3/4 tsp salt
- 1/2 cups 2% milk
- 1 cup 15% cream

- 4 eggs
- 1 can (14.75 oz) salmon, drained
- 1 large French shallot (finely chopped)
- 1 cup Swiss cheese (finely grated)
- Pastry for crust

Preheat oven to 425° F. Roll out pastry on a lightly floured surface, forming a circle 1" larger than a 10" quiche pan. Lay pastry into pan. Prick bottom with a fork and bake for 5 minutes. Let cool. Raise oven temperature to 450°F. Cover crust with cheese then shallot and salmon. Beat eggs in a bowl and gradually add cream, milk and seasonings. Pour over crust. Garnish with green pepper and bake 25 to 30 minutes. This works just as well if you mix all ingredients together and pour into the crust all at once. To reduce fat a little you could substitute the cream and use milk in its place.

Tip: Insert knife in centre; quiche is cooked if the blade comes out clean.