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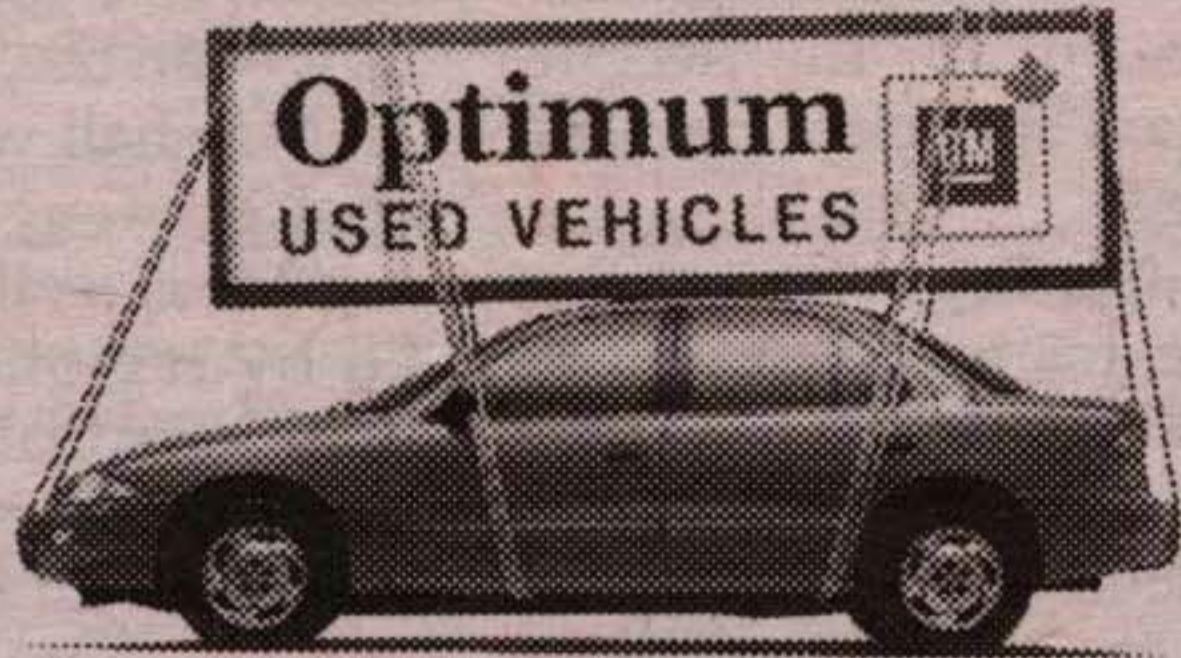
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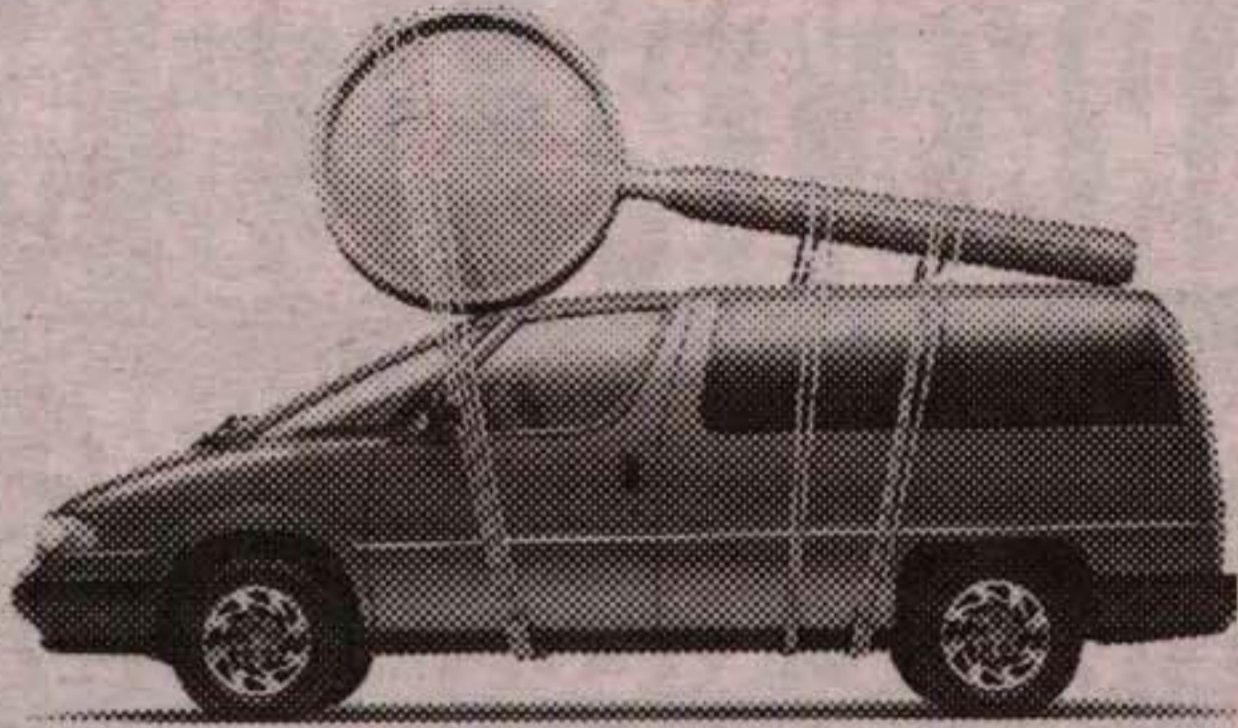
873-2295

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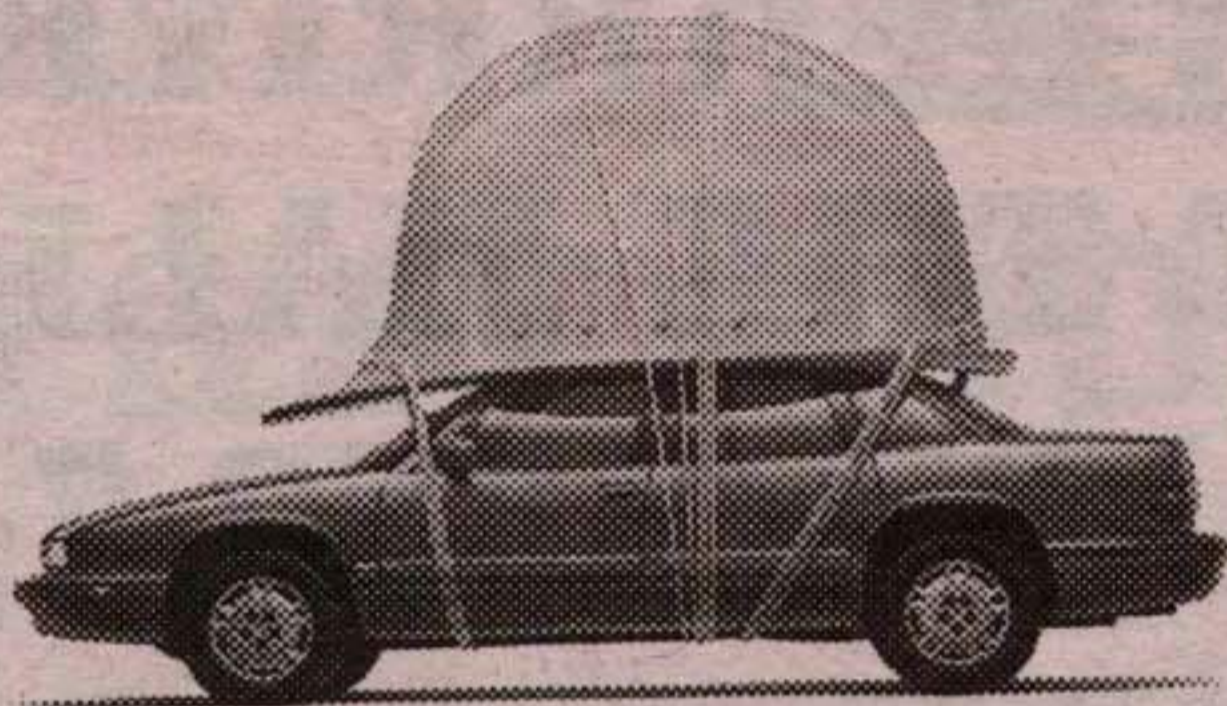
A better solution!



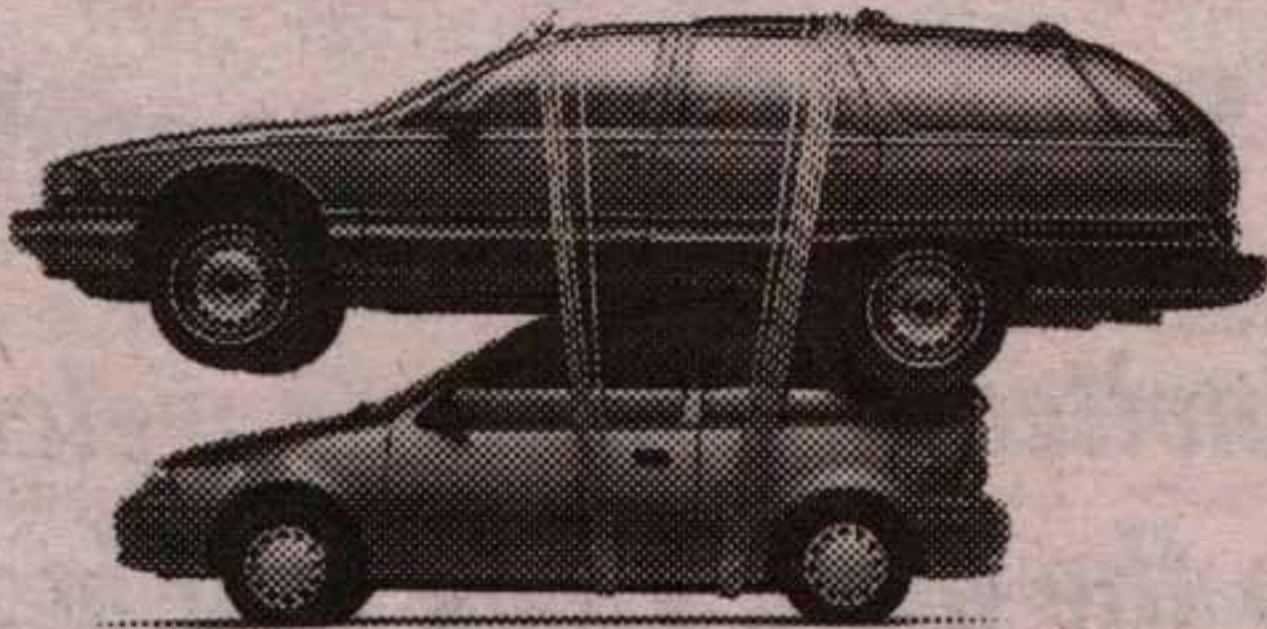
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Hat's off to Halton's farmers

During a beautiful afternoon in September I had the opportunity to meet with a number of local business people who share a special love of the land.

Together with regional and local councillors, I attended the annual Halton Farm Tour sponsored by the Halton Agricultural Advisory Committee to learn more about the business of agriculture and some of the issues faced by farmers along Halton's eastern boundary near Georgetown.

Halton's agricultural industry has sometimes been referred to as an "invisible giant" because many people are unaware of how much money it pumps into our local economy. Farm cash receipts in Halton accounted for \$56.3 million during 1996. Add to that the number of jobs and spin-off businesses generated by this industry and we begin to get a full sense of its value.

Consider the opportunities you may have had recently to visit a pick-your-own farm for apples, a pie or a Halloween pumpkin. This industry puts food on the table in every sense!

This year, I met Ian Break, a major grain and bean grower; Jim Reid who runs a beef operation and grain farm with his son John; and, Jennifer Schroter, from the Ministry of Agriculture, Food and Rural Affairs, who advised that Ontario farmers are world leaders in agriculture practices.

John and Nick DiGerolamo have thousands of this holiday season's poinsettias at D.G. Greenhouses. Bob and Bill Allison at Allison's Market in Georgetown talked

THE
REGION
REPORT



Joyce Savoline

about the impact of increased urban development to one brother's farm market and to the other's livestock operation.

The final speaker, Nancy Tilt, addressed Environmental Farms Plans which many farm families have voluntarily prepared, to help them be responsible stewards of the land.

One concern that I heard from our farm operators relates to roads. The farm equipment used to plant and harvest crops must be moved from field to field, however, due to its size cannot travel at high speeds. Increased road traffic has resulted in some unpleasant experiences for some operators.

In support of the farm community, please be patient when you have to travel behind a large piece of farm equipment, the distance travelled is usually short.

The 1998 harvest has drawn to a close. I am grateful to all the farm operators in Halton who contribute so much to our larders and to our local economy and am pleased to have been included in tours of their businesses.

Please recycle this newspaper



CELEBRITY COOKS

by Janis Fread
Acton BIA Executive

This recipe is for all chocoholics!
It's very rich but very fudgy.

MACADAMIA FUDGE TORTE

- 1/3 cup sweetened condensed milk
- 1/2 cup semisweet chocolate chips
- 1 package (about 500 g) devil's food cake mix
- 1 1/2 tsp. cinnamon
- 1/3 cup vegetable oil
- 5 to 6 canned pear halves, pureed
- 2 eggs
- 1/3 cup chopped macadamia nuts or pecans
- 2 tsp. water
- 2 cups butterscotch ice cream topping
- 1/3 cup milk

Preheat oven to 350°F. Grease a 9" or 10" springform pan. In small saucepan combine condensed milk & chocolate chips. Heat on medium-low setting until chocolate is melted, stirring occasionally. In large bowl, combine cake mix, cinnamon and oil until crumbly. Place pears in blender or food processor and blend until smooth. In large bowl combine 2 1/2 cups cake mixture, pureed pears (about 1 1/4 cups) & eggs. (Rest of cake mixture reserved for later). Beat with an electric mixer at low speed until moistened then at medium speed for 2 minutes. Spread batter evenly in prepared pan. Drop Chocolate chip mixture by spoonfuls over batter. Stir nuts & water into remaining cake mixture, blending well, sprinkle over batter. Bake 45 to 50 minutes or until top springs back lightly when touched in centre. (Be careful not to overbake or cake will be dry). Cool 10 minutes. Remove side of pan & cool completely. Combine butterscotch topping & milk in saucepan and heat over medium heat or until well blended, stirring occasionally. To serve, spoon about 2 tablespoons of warm sauce on the plate, top with wedge of torte. Serves 12 or so recipes says!!

Q: Why did the chicken cross the road?



A: To live longer.

By walking across the road, the chicken gained a healthier heart and lungs... and a positive attitude.



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