St. George's to introduce diners' taste buds to the wild side

At. George's Anglican Church in Georgetown is Offering a Wild Food Dinner on Oct. 18 with two sittings at 5:30 p.m. and 8 p.m., serving 300 people.

The dinner is a fund-raiser to help preserve the historical integrity of the church, a Victorian-era building.

"Aside from our Christian tradition of breaking bread together, we also want to honour our pioneering heritage," said organizer Richard Clague.

The congregation has been going out to neighbouring woods and fields to pick seasonal fruits and vegetables, which were canned or frozen to be served at the dinner.

Linda Walton is in charge of food collection and preparation.

retail customers. See Service Advisor for more details.

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"Earlier this summer, wild cherries, raspberries, wild carrots, milkweed pods and a whole host of foods were ready for harvesting or pickling," she said.

A biologist by education, Walton spent her early years living in the mountains of British Columbia. At four, she began helping her family in the food gathering process and began canning for herself in her early thirties. She usually cans 400 to 500 jars of jams and pickles a year. She begins with fiddleheads in the spring and finishes up with tomatoes and squash in the fall. A member of the Mycological (wild mushroom) Society, Walton relies on several publications when picking foods for preservation.

"My basic rule is that if you



Linda Walton of Georgetown picks high bush cranberries as part of the offerings at the Wild Food Dinner.

ing, then don't pick it," she tells her volunteers.

The menu for the dinner itself features foods, which most consider unusual or exotic, but in don't know what you are pick- fact, were staples on the home-

steader's table. Game paté, mushroom caps stuffed with wild mussels and plantain with wild mango coulis will be some of the hors d'oeuvres. Gourmet-prepared wild board, wild turkey, venison, buffalo, elk, wild fish and a vegetarian dish of stuffed peppers with bulgur wheat, wild carrot and dried cranberries are planned as the main fare in the buffet-style dinner, along with local vegetables and green salad with wild sumac dressing. Cattail pollen or amaranth or oats and black currants will be added to the homemade bread rolls.

The dessert table will feature wild cherry Black Forest cake, wild berry pies, tarts and trifles, all reflective of ingredients available to pioneer cooks.

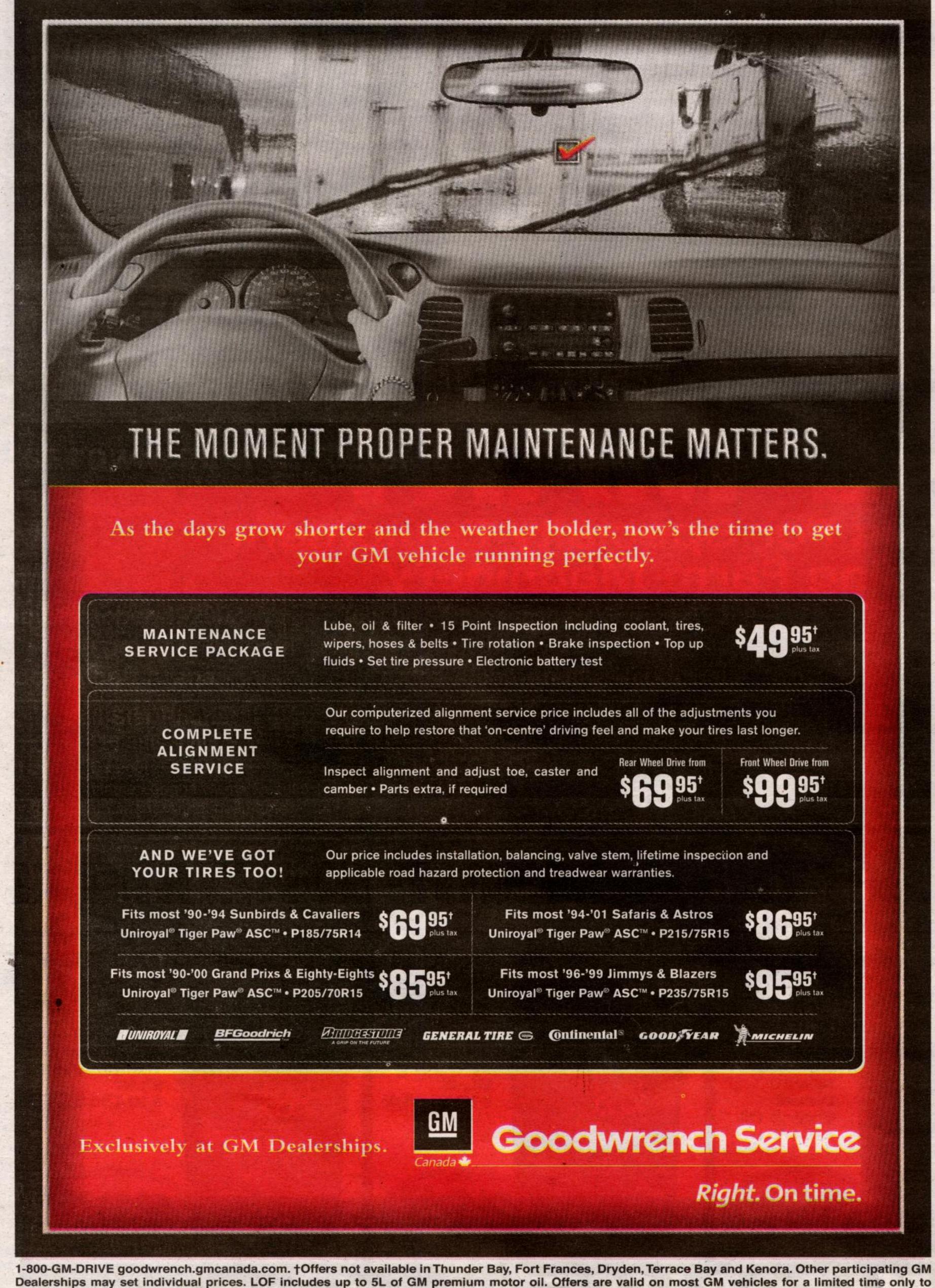
'We're in the same position as a 8044.

lot of area churches," said Clague. "We've inherited these marvelous buildings which require a lot of dedication to upkeep."

St. George's has just finished celebrating its 150th year and according to the diocesan engineer, the building is in a lot better shape than many other churches in the Niagara diocese.

"We're hoping that with this Wild Food Dinner, we will be able to awaken people to preserve our heritage, not only in terms of church buildings, but the kind of community spirit which helped our ancestors to survive," Clague said.

Tickets are \$50 per person including refreshments and are available by calling 905-873-3194 or the church office at 905-877-



Notice of Liquor Licence Application



The following establishment has applied to the Alcohol and Gaming Commission of Ontario for a liquor licence under the Liquor Licence Act:

Application for a Sale Licence

Maria's Family Restaurant 235 Guelph Street, Unit 7 Georgetown (including outdoor area)

Any resident of the municipality may make a written submission as to whether the issuance of the licence is in the public interest having regard to the needs and wishes of the residents. Submissions must be received no later than October 24, 2003. Please include your name, address and telephone number. If a petition is submitted to the Commission, please identify the designated contact person.

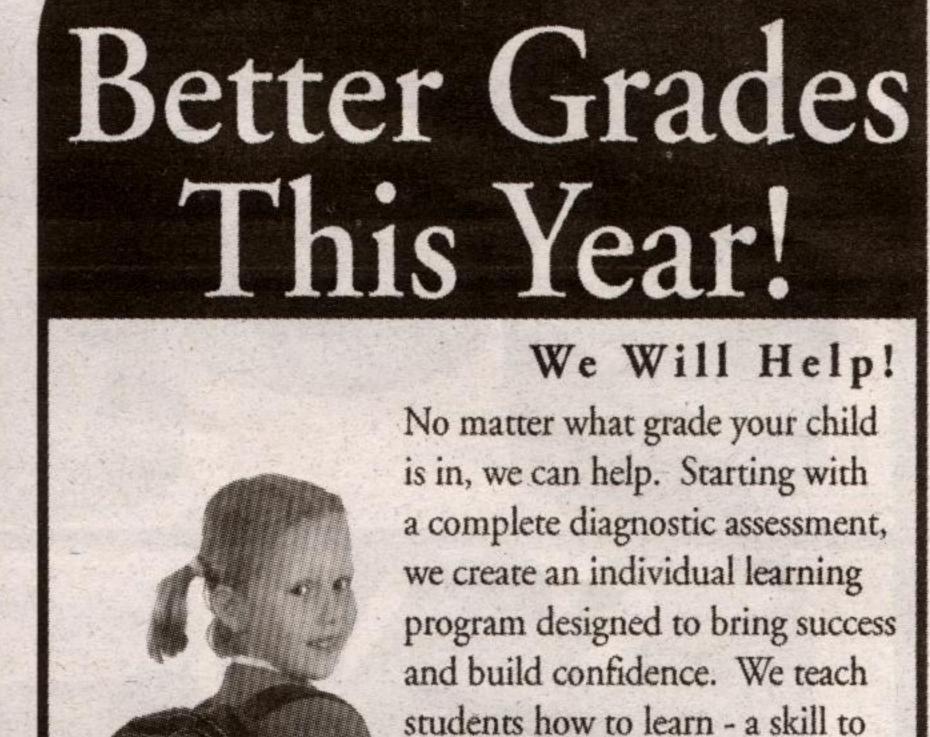
Note:

The AGCO gives the applicant copies of any objections.

Submissions to be sent to:

Licensing and Registration Department **Alcohol and Gaming Commission of Ontario** 20 Dundas St. W., 7th Floor Toronto, ON M5G 2N6 Fax: 416-326-5555

E-mail: licensing@agco.on.ca



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