



The Regional Municipality of Halton
www.halton.ca

More Blue & Green on Family Day



Items for **Blue Box**

- Boxed beverage containers
- Plastic bottles
- Aluminum food & pop cans



Items for **GreenCart**

- Popcorn & microwave popcorn bags
- Fruit
- Paper napkins



Items for **Garbage**

- Chip bags
- Granola bar wrappers
- Plastic wrap
- Drinking pouches

Reuse: Many items in good condition can be taken to a local reuse centre. Board games & puzzles (no missing pieces) • Books • Sporting equipment
Visit www.halton.ca/waste for a listing of reuse centres.

More Blue & Green for a Better Planet

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BEAUTIFUL BABIES IN 3D: A new business in Rockwood offers expectant parents a good look at baby before it is born. Shown here is owner and Ultrasound Technologist Lynn Trenton in her warm and welcoming home business, Baby Bonus 3D Ultrasound. - Rebecca Ring Photo

See baby in womb at Rockwood business

By Rebecca Ring

Many new parents cannot wait to see their baby's face for the first time. A new Rockwood business allows them to do just that before the baby is born. Baby Bonus 3D Ultrasound offers parents a close up three-dimensional view of their baby before birth.

Owner and Ultrasound technologist Lynn Trenton wanted to offer parents "the experience and joy of seeing their precious gift in realistic three dimensional images in a stress-free environment." She opened the business in her home, which has been a long time

dream as a mother of two young boys.

Trenton has ten years experience as an ultrasound technologist working in the medical field. She emphasizes that her new business is in no way diagnostic and is for entertainment purposes only. Clients are required to have received a normal result after their 18 to 20 week anatomical ultrasound from an obstetrical healthcare provider.

Baby Bonus 3D uses software to enhance ultrasound images. It takes the two-dimensional grayscale image and displays it in three dimensional copper skin tone colours on a 42-

inch LCD TV. Trenton can zoom in to get a close up of baby's tiny feet or hands. Images of baby yawning or stretching in the womb can be captured forever.

Different packages are available, which can include a CD with still images, a DVD with motion picture, and printed photos. Trenton can try to determine the sex of the baby if the parents wish. If they want to keep it secret, she respects that.

"About 25% of my clients want to keep it a surprise," she says.

For more information, visit www.Babybonus-3dultrasound.com or call (519) 856-2679.

Networking event for local producers, buyers

By Rebecca Ring

There is a movement to "Buy Local" sweeping across this country. The Guelph Wellington Local Food Initiative (GWLFI) is doing its best to facilitate this movement locally. It is hosting "Local Food Networking", Monday, March 2, 2:30 to 5 p.m. at the Artisanale Café and Bistro, 37 Quebec St. in Guelph. RSVP by February 25.

It is a networking event for regional food producers and purchasers. Dubbed "Speed dating for farmers", it is intended to build relationships, but not the romantic kind. It will help bring Chefs, local food purchasers and farmers together in business relationships.

Artisanale owner Yasser Qahawish will speak about the challenges and opportunities he has met with sourcing local products. Farmer Kevin Smith, of Smoyd Potatoe Farm, will speak about opportunities on the horizon for Guelph-Wellington's local food system. Farmers and purchasers will then meet on a one-to-one rotating basis – like speed dating.

"It seems that we are coming full circle with food- what was old is now new again," says Kate Vsetula, GWLFI program coordinator. "People want to know where their food is coming from. More local menus are stating the source of their food and more signs are appearing in retail stores. The tide is really starting to turn, and with demand comes supply."

GWLFI produces the Wellington County Buy Local! Buy Fresh! Map. This year will see increased efforts by the Initiative to increase local capacity for local food, including a website and other events. With assistance from a provincial grant, they are poised to help stakeholders within the local food systems work more effectively together.

"Everyone wants to see more local food on store shelves, restaurants and in the institutional settings," says Vsetula, "This event is about rebuilding the middle of our food system to see more local food on local tables." For more information or to register contact Kate Vsetula at (519) 821-6638 ext. 335 or wellington.buylocal@sympatico.ca.