

Thampion Gold Market Page

Fruits of their labour are turned into wine

By IRENE GENTLE

The Champion

t is a good thing that the pleasure-seeking gods of Roman mythology didn't discover Andrews' Scenic Acres. It may have caused an exodus from their temples.

One good glance is enough to see that the place has virtually everything a sybaritic spirit could wish for.

For example, miles of sky, acres of land and a seemingly endless supply of summer fruit and crisp autumn vegetables.

And a store stocked with maple syrup, jam and honey ought to convince even the sourest deity to hold fire on the thunderbolts, or plagues, or whatever.

Even the old milk and honey bit has been upgraded.

Instead, Andrews' offers up a more toothsome nectar — wine.

And not just any wine, either.

Instead there are vats of vividly coloured wines made from the fermented juices of apples, raspberries, blueberries, currents, peaches, strawberries, cherries and pears.

Assorted flavours

Since early August, the 100-acre pick your own fruit, vegetable and flower farm has boasted an on-premises Scotch Block country winery.

And forget about that old grape stuff. Ideally, only 20 per cent of the stock will contain that fruit.

The rest will be flavoured from fresh goodies picked right on the farm.

Perhaps surprisingly, the wines are not of the super-sweet dessert variety.

Nor do they burst forth with the juicy tang of blueberry or apple.

Instead, they are dinner wines that range in dryness from zero to five.

And the base fruit is little more than an intimation, said Kurt Andrews.

"When you taste grape wine, you don't taste the grape, you taste the wine," he explained. "The taste difference is more like an aftertaste. It follows with a bit of a hint."

Kurt is the son of Laurie and Bert Andrews, who bought the farm in 1980.

Farming background

At that time the property contained a corn field, but Bert had a yen to transform it into a pick-your-own blueberry farm.

That turned out to be easier dreamed than done, since blueberries require a rare acidic, sandy soil to prosper.

In fact, only 10 of the Andrews' acres are suitable for growing blueberries.

But Bert was raised on a farm in Peterborough and he graduated with a degree in plant science

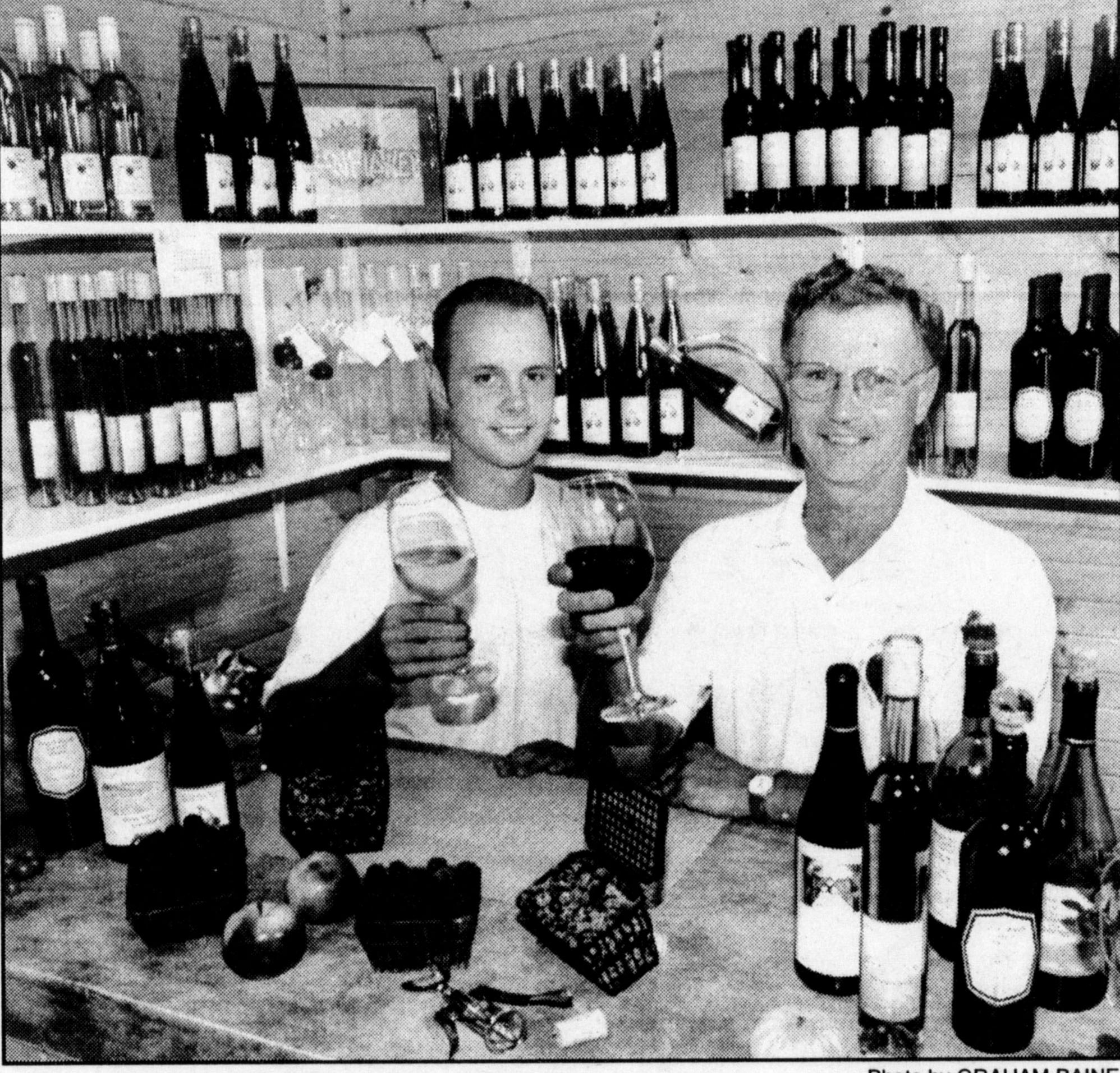


Photo by GRAHAM PAINE

Father and son team Kurtis (left) and Bert Andrews raise a glass to the success of their new winery, located on site at Andrews Scenic Acres. The winery offers table wines made from strawberries, blueberries, pears and more.

from the University of Guelph.

So he figured out early that to make ends meet, strawberries and raspberries must be added to

the mix.

7:00pm

8:00pm

The Issue Is...

Halton Hills Council

That worked well enough that the Andrews' seem to be adding something new all the time.

Film a boost says mayor, Hunter has reservations

By IRENE GENTLE

The Champion

Canadian film company CG Films Inc. is forking over \$11,000 to shoot part of a television movie in Milton, a special council meeting heard recently.

The company will also lay down an estimated \$15,000 for municipal staff and other costs incurred during the filming of the movie Common Ground.

For the money, the film company has

7:00pm

8:00pm

secured virtual dawn to dusk access to Town Hall, Hugh Foster Hall, Victoria Park and part of Main Street until September 23.

Parties that had previously booked Hugh Foster Hall have been contacted to have their reservations either canceled, refunded or relocated, with the exception of two weddings.

But the lives of Milton residents should not be disrupted by movie crews, said Councillor Wally Hunter.

see LUNAU on page 9

The Garden Tour

Fox Foundation

Betty Fox & The Terry

Currently, everything from asparagus to blackberries, rhubarb, sweet and Indian corn, pumpkins, squash and gooseberries spring from the carefully cultivated soil.

So do an assortment of flowers. The most eyecatching are the sunflowers that spray the horizon with color in virtually every direction.

For children, there are also a playground, a petting zoo, and wagon rides.

While some people travel to the farm to stock up on seasonal treats, others just want to take in the sky and acres of land.

And sometimes it is all about nostalgia. "We have a lot of people who have grown up on farms and want to show their grandchildren," said Bert.

Traditionally, strawberries and pumpkins attract the biggest crowds.

Peak time soon

And though last year's dry season created a less than bumper crop in the strawberry field, so far the pumpkin yield is looking good.

That's fine with Kurt, who figures the winery will be in tip-top shape by the time the masses arrive in October.

"We were able to start off slow and learn a thing or two," he said. "We'd like to have the wrinkles out."

The winery got its name from the Scottish pioneers who settled the parcel of land on which it sits.

The Andrews' own Scottish heritage will soon be displayed on their wine labels, which will sport the family crest.

Old family photographs along the wall add to the personal touch.

So does the presence of vintner Brian Moreau, who can often be found selling his wares at the winery counter.

But wines that come in shades of shocking reds and electric yellows really have to be tried.

Taste is the test

And sampling, said Kurt, usually changes everything.

"It is important to have a sampling bar because it answers all the questions," he said. "All people really want to know is if they like the wine."

So for 50 cents a hit, or three for a dollar, visitors can sample the stock.

And they can feel good about it, since the proceeds go to Milton and Georgetown hospitals. So far, the response has been good. "They are surprised at how dry it can be," said Kurt. "Then they always seem to buy it."

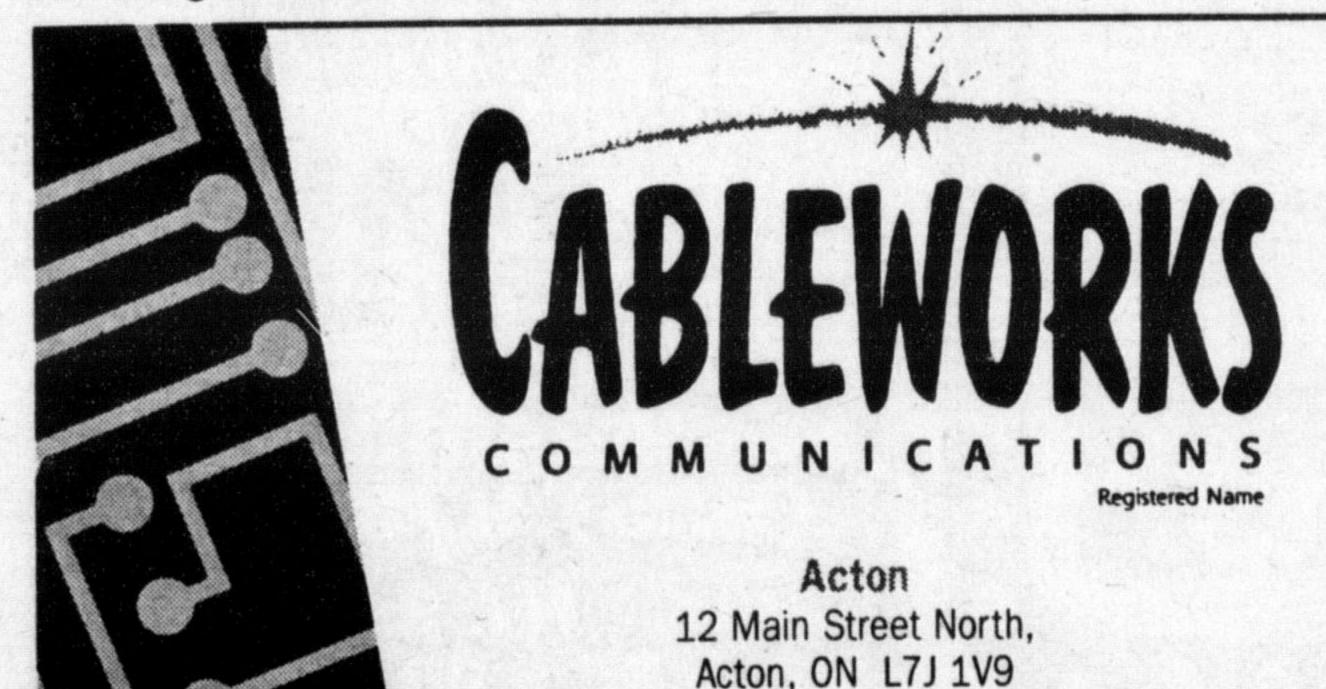
The winery opens 11:30 a.m. to 7 p.m. Monday through Friday, 10 a.m. to 7 p.m. Saturdays and 10 a.m. to 6 p.m. Sundays. Andrews Scenic Acres, located on 10 Side Road, is open 8 a.m. to 8 p.m., seven days a week.

Internet 101

7:00pm

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Halton Hills Council



519-853-1270, or 853-4700

Cableworks 14 Programming Schedule - September 14 - 20, 1999 Monday, September 20th Thursday, September 16th Wednesday, September 15th Tuesday, September 14th 5:30, 6:30, 7:30pm 5:30, 6:30, 7:30pm Plugged In! Plugged In! 5:30, 6:30, 7:30pm 5:30, 6:30, 7:30pm Plugged In! Plugged In! Cable in the Classroom 6:00pm The Issue Is ... Hands Up Puppeteers 6:00pm 6:00pm 6:00pm Down To Earth

Feature of the week: Betty Fox & The Terry Fox Foundation - Wednesday, 8pm

'aking vour cable further

7:00pm

8:00pm