

Tour participants treated to array of dishes throughout day-long event

It couldn't make any money as a sour cherry farm, but they wanted to keep the family farm sustainable, Laura added. So they tried pick-your-own cherries — a novel idea back in the day.

"But, everybody wanted to see what's in the barn," Laura said, pointing to the two-storey barn that now houses retail goods and a café. "Don't you do refreshments?" they asked, "Do you make jam? Don't you have pies?" And that was the very beginning for us," she explained. "And each year, we added and added."

"This last year 20,000 school children took in educational school tours," Laura said. "Then we started doing wagon rides and one of the children asked, 'can we have my birthday party here?' And that was the beginning of birthday parties and now we're doing 12 to 18 a weekend.

Wynne, looking pleased with the farm's location at the base of the Niagara Escarpment, said she'd like to return with her granddaughters.

Some of Springridge's most popular treats were served, giving Wynne a chance to sample things like apple pie, scones and pumpkin tarts before making an official speech.

"It really is lovely to be in a place where rural and urban meet and Halton is that place," Wynne said. "People don't know that — and

I'm going to put my minister of agriculture and food hat on for a moment — agriculture and food is a \$34 billion contributor to our economy to our GDP.

"It's extremely important that we promote local food and the way that you're doing it — drawing people in and as you have said, responding to your customers desires and keeping them coming back — it's really terrific."

First stop in Burlington

Those sentiments were expressed during the tour's first stop in Burlington at Red Canoe Bistro, where chef Tobias Pohl-Weary treated guests to smoked Lake Erie perch and herbed heirloom tomatoes.

Following that stop, it was time to get into the heart of farming with a visit to Marshall's Real Farmers Market on First Line Nassagaweya in rural Milton. Farm owner Ryan Marshall, 33, passionately described the successful farm he's been operating for six years mostly "till-free," a practice he believes cuts down on soil erosion and makes the land more sustainable.

Marshall said he's a seventh generation farmer who grew up in Milton learning the ropes from his farmer father, who grew cash crops. He said his roadside farm market focuses on

freshness. Everything sold at Marshall's is grown on the 100-acre farm surrounding it. The travel from field to market is a farm lane at most. Brilliant orange pumpkins dotted the field behind his family market. His goal when he started was simply to run a 100-acre farm and earn enough to sustain his family. "This is an outside-the-box farm," he said, noting it started as a self-serve market in a little wooden kiosk under the tree at the side of the road.

Today, he's growing 10 different vegetables on a farm that boasts sustainability.

"It's been six years and there have been catastrophic failures and some successes too," he laughed. "We're close to almost farming like a cash crop."

It's done using plants as pesticides, as Marshall likes to plant cover crops that kill weeds on their own. He said large dandelion weeds take up a lot of soil space, but properly planted, crops can actually grow between them and dandelions kill out other weeds that could potentially invade.

He also discovered how handy it is to plant cereal rye. As the rye decomposes, it releases a toxin that kills weeds — in fact, it kills 85 per cent of pigweed, he said.

Over the last several years, Marshall said he had harvest and storage issues with a surplus

of produce at times.

That's when he sought the help of fellow Milton farmer Brad Fraser of Wheelbarrow Orchards. Initially he had pounds and pounds of zucchini that was going to rot. Instead, Wheelbarrow, through Harvest Goodies, a small food processing kitchen on its site, produced zucchini salsa.

Salsa, beans big hit

It was a huge hit with farm tour guests, who scrambled into the small market to buy some jars to bring home so friends and family could sample it. Pickled beans were a similar hit.

Tour participants agreed their stomachs were treated to an array of dishes throughout the day-long tour, but not enough to completely fill their tummies.

Or as James Stiver, a planner with Halton Region, aptly put it "it feels like we've been grazing all day."

The grazing culminated with dinner at DG's Greenhouses in Halton Hills. Chef Jamie Kennedy, the keynote speaker at the dinner, said the people gathered around the table for dinner are just like he is — supporters of the local food movement.

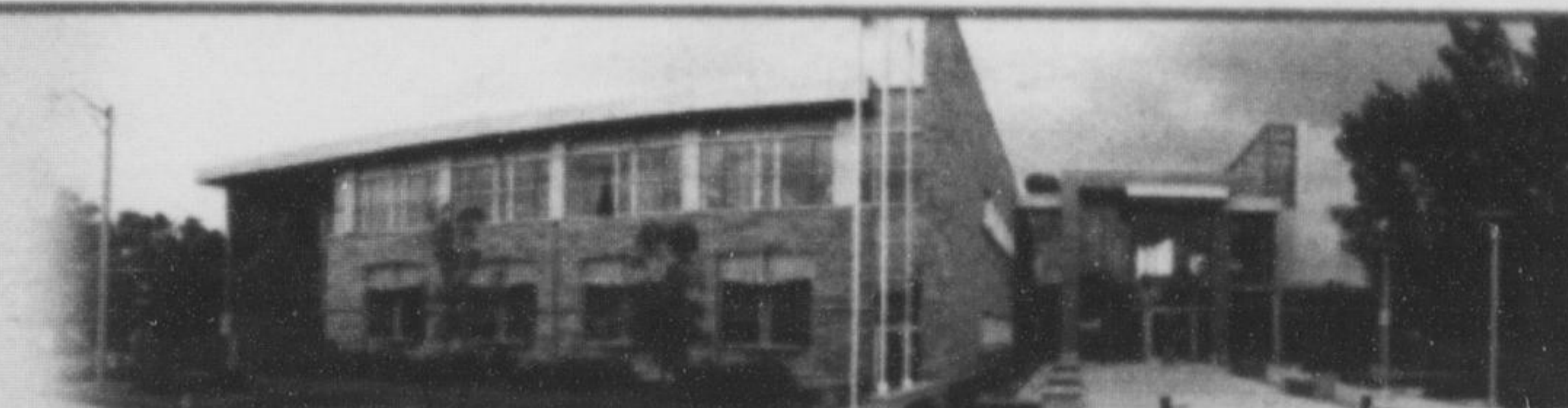
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Tax Notice

Ratepayers of the Town of Milton are reminded that the last installment of the 2013 Final Tax bill will be due on **Monday, September 30, 2013.**

If you require information about your taxes, please contact the Corporate Services, Tax Division at 905-864-4142, Monday to Friday from 8:30 a.m. to 4:30 p.m.

Tax payments must be received in the Cashiers Office on or before the due date to avoid penalty. A late payment charge of 1.25% will be charged the first day of default and on the first day of each calendar month in which the default continues. It is the responsibility of the ratepayer to ensure that the taxes are paid by the due date in full, even in the event that the bill is not received as mailed.

Taxes may be paid as follows: (Cheques are payable to Town of Milton)

- By mail: Tax Division, Town Hall, 150 Mary St., Milton, ON L9T 6Z5. (Post-dated cheques are accepted.)
- By phone/internet through most banking institutions (please contact your financial institution for details).
- Between 8:30 a.m. and 4:30 p.m. at Corporate Services, Cashier Office, Town Hall, 150 Mary St. Payment by cheque, cash or direct debit is available. **We regret that credit cards cannot be used for payment of property tax.**
- At any bank or financial institution in Ontario.
- By deposit into the After Hours Drop Box at Town Hall. **There are two after-hours drop boxes, which can be found outside the main doors facing Mary Street and King Street.**
- Please contact the Tax Division for details regarding the Pre-Authorized Tax Payment Program. All applications are due by October 31, 2013, for the 2014 tax year.

Have Your Say!



**Public Input Session #2:
Trails and Cycling Master Plan Update**
Wednesday, October 2, 2013, 6:30 - 8:30 pm (Presentation at 7:00 pm)
Milton Sports Centre, Banquet Room, 605 Santa Maria Blvd., Milton

Project Details

The Town of Milton is in the final stages of updating its Trails and Cycling Master Plan. The revised plan will build upon the Town's existing and future system of roads and trails.

Presentation Topics

- Feedback received to date from the public, stakeholders and interest groups
- Proposed facility types for the trails and cycling network
- Mapping that illustrates the proposed routes and priorities for implementation
- Potential promotion and education initiatives



Unable to Attend?

Review and comment on the draft Master Plan, available October 3 - 17 at Town facilities and online:

www.milton.ca/en/play/trailsmasterplan.asp

Additional information:

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