

Halton chefs team up with local farmers in culinary event

A culinary event that brings together Halton chefs and local farmers will be held this Sunday at Country Heritage Park.

Harvest Halton: The Farm to Chef Experience @ Country Heritage Park will be Halton Region's inaugural agritourism event, with a portion of ticket sales supporting Halton Food for Thought, which offers nutrition programs to students.

Featuring chefs, farmers, breweries, wineries, cider producers and vendors, the event will

run 1 to 5 p.m.

Participants will be invited to sample food and beverages, take in live music, wagon rides, booths featuring local artisans and speak directly to farmers.

Vendors from local agritourism and tourism businesses will also have displays on site for attendees to visit.

The featured chefs, farmers and vendors include:

• Carl Dahl and Julia Hanna of Ritorno paired

with Paul Bousfield of Bousfield Farm and Ryan Marshall and Marissa Jessup of Marshall's Real Farmers Market

• Adam Mackay of Paradiso paired with Heather Fraser of Wheelbarrow Orchards, pear farmer Jeanie Bullock, Millers Syrup and Idlewood Honey

• Tobias Pohl-Weary of Red Canoe Bistro paired with Agram Meats, cooking outdoors over an open fire, and Heidi and Bob Trenwith of Stonehaven Farms

• Mark Brown of Mohawk Chop House paired with Ellie Anderson of Gypsy Fields Homestead and Liz Lambrick of Busy Liz's Farm Shop

• Scott Bailey of Compass paired with Andrew Macdonald of Featherstone Farm and Nick and Jane DiGirolamo of DiGirolamo Farm

• Peter Niclescu of The Naked Sprout paired with Stephen Cargill of Monaghan's Mushrooms and Hutchinson Farm

• Mark Duncan of Liaison College paired with Busy Liz's Farm Shop

• Matthew Foote of Oliver and Bonacini Café and Grill paired with Scott and Holly McGaffin of Mapleclair Farm

Other vendors include: Chateau des Charmes, Big Head Wines, Cattail Creek Estate Winery, Konzelmann Estate Winery, Scotch Block, Pudicombe Cidery, Better Bitters/Nicklebrook,

Cameron's Brewing, Trafalgar Ales and Meads, Harvest Goodies and DG's Greenhouses.

"Harvest Halton will provide a tremendous boost to our efforts to both support tourism and agriculture in the region," said Halton Regional Chair Gary Carr.

"This very special event gives residents and visitors an opportunity to sample unique dishes created by some of Halton's most prominent chefs, paired with local farmers who will supply farm fresh ingredients. I invite you to discover the true taste of Halton and support a great cause, Halton Food for Thought."

Tickets for Harvest Halton can be purchased online at www.halton.ca/harvest or at the gate with credit card or cash.

Admission is \$35 at the gate, which includes five sampling tokens. Purchasing tickets online in advance saves 13 per cent per ticket. Admission for children aged 7 to 11 years is \$12, and children aged six and under get in free.

Additional sample tokens can be purchased online for \$20 for 20 tokens, plus tax.

Visitors will also have a chance to take in the 30 historical buildings and 20,000 artifacts at Country Heritage Park.

The event will be held rain or shine — tents have been ordered in the event of inclement weather.



THE Gluten Effect SYMPOSIUM

Once considered part of the dietary fringe, eating Gluten-free has grown exponentially over the past five years. Join us at The Hamilton Spectator as we explore with experts and industry representatives living gluten-free in the Greater Hamilton area. Panelists including Naturopathic Doctor & Holistic Nutritionist from the Waterdown Clinic of Naturopathic Medicine, the Hamilton & District Association of Chefs and Cooks and local businesses offering gluten-free products will be on hand to educate, answer questions, provide food demonstrations and gluten-free products.

Tickets \$10.00

Tickets available online at

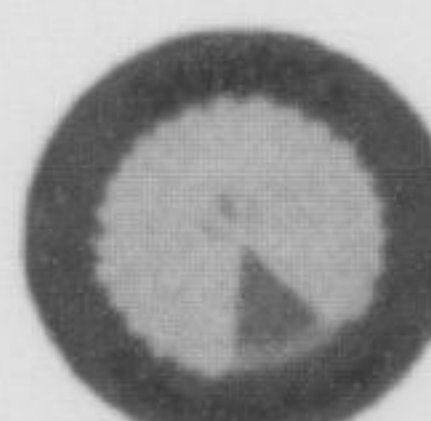
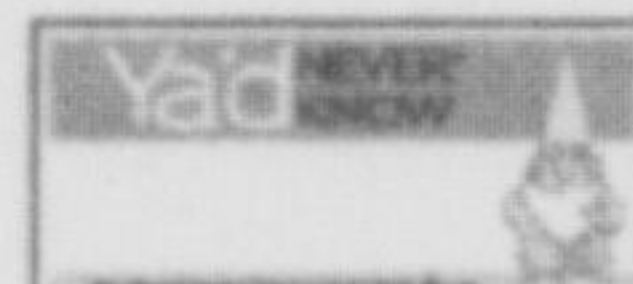
www.gocooking.ca or

at **Ya'd Never Know Bakery, Dundas;**
Suzie's Gluten Free Kitchen, Grimsby and
Earthbound Organic Food Market, Ancaster.

Saturday, October 5, 2013

11:00 am - 3:00 pm

The Hamilton Spectator Auditorium



JAMES SNOW ANIMAL HOSPITAL
Daily Veterinary Care at Affordable Prices

- Vaccinations
- Medicine
- Spay/Neuter
- Dentistry
- Surgery
- Diagnostics
- Digital X-ray
- Microscopic
- Diagnostic Lab Tests
- Heart Worm Test
- Prescription Food
- Emergency Medical Services

GRAND OPENING
50% DISCOUNT ON EXAM FEE
10% DISCOUNT ON SPAY & NEUTER

OPEN 7 DAYS

Call: 905-864-9909
Fax: (905) 864-9905

HOURS:
MON-FRI 8:00 am - 6:00 pm
SAT 10:00 am - 6:00 pm
SUN 10:00 - 4:00 pm

71 James Snow Pkwy, Unit #12, Milton, ON L7T 0R3

LOOK FOR YOUR
James Snow
Parkway Animal
Hospital Flyer

in today's

the
Canadian
CHAMPION

(Select areas only)