

Milford Fair - Cont'd from page 1

Bird Feeders

In all our love of things technological, and awe of our own ability to put things into space to look down on us, we forget that we share the planet with billions of creatures that don't need anything to get a 'bird's-eye' view of what's going on. They just do it by flying. By noon their advance scouts have perched here and there on trees and wires at the Fairgrounds to keep an eye on the progress in making bird feeders. Volunteers have brought all the wooden parts and tools, and kids will be putting the bird feeders together under supervision. We've been doing this sort of thing for years now, and it's one of the most popular activities we have. There is something like fifty bird feeders, available on a first-come, first-served basis. Which reminds me . . . isn't there a proverb about the "early bird" . . . ?

People Feeders

It isn't only the birds that bring their appetites. Everyone who comes to the fair does too. Our satellite hovers over five or six places where you can get something to eat or drink, and settles on a homely cinder-block building just behind the Fair shed, a building that's seen many Fair days and baseball games. For one day the Food Booth is one of the most active meeting-spots at the Fair. Volunteers cook hamburgers and hot dogs, cut pies, and serve sandwiches, ice cream and pop ("soda" for our American friends who are visiting). Many more volunteers line up on the other side of the counter, to enjoy what's being served. They

even volunteer modest amounts of money for the opportunity. Speaking of volunteers, the Food Booth committee is looking for about a dozen volunteers to help at the booth for a one-hour shift. Please call Michael McGowan at 476-2869 or Barbara Gates at 476-7330 if you'd like to help out. Also, it's been a tradition for many years for volunteers to provide sandwiches and pies. If you plan to provide a pie or two this year we ask that it be a fruit pie, with no cream or meringue. They don't keep well - and the fruit pies taste great in any event.

Fun and Games for Kids

There's a lot more than building bird feeders, although maybe the birds don't care about that. As our satellite camera shifts a bit north from the Food Booth we find pumpkin-painting and face-painting, a fish pond and a family fun centre with rides for the kids, all of them active and abuzz with energy. There's even more energy as we zoom left to the baseball diamond at 2:00 pm, as the children's races get underway. Last year we moved ahead by moving back in time, adding traditional games such as sack races and egg-and-spoon races. Or is that "egg-in-spoon"? Anyway, if your kids are practicing for that last race, make sure that they aren't doing it in the kitchen - at least with fresh eggs.

Fun and Games for Adults

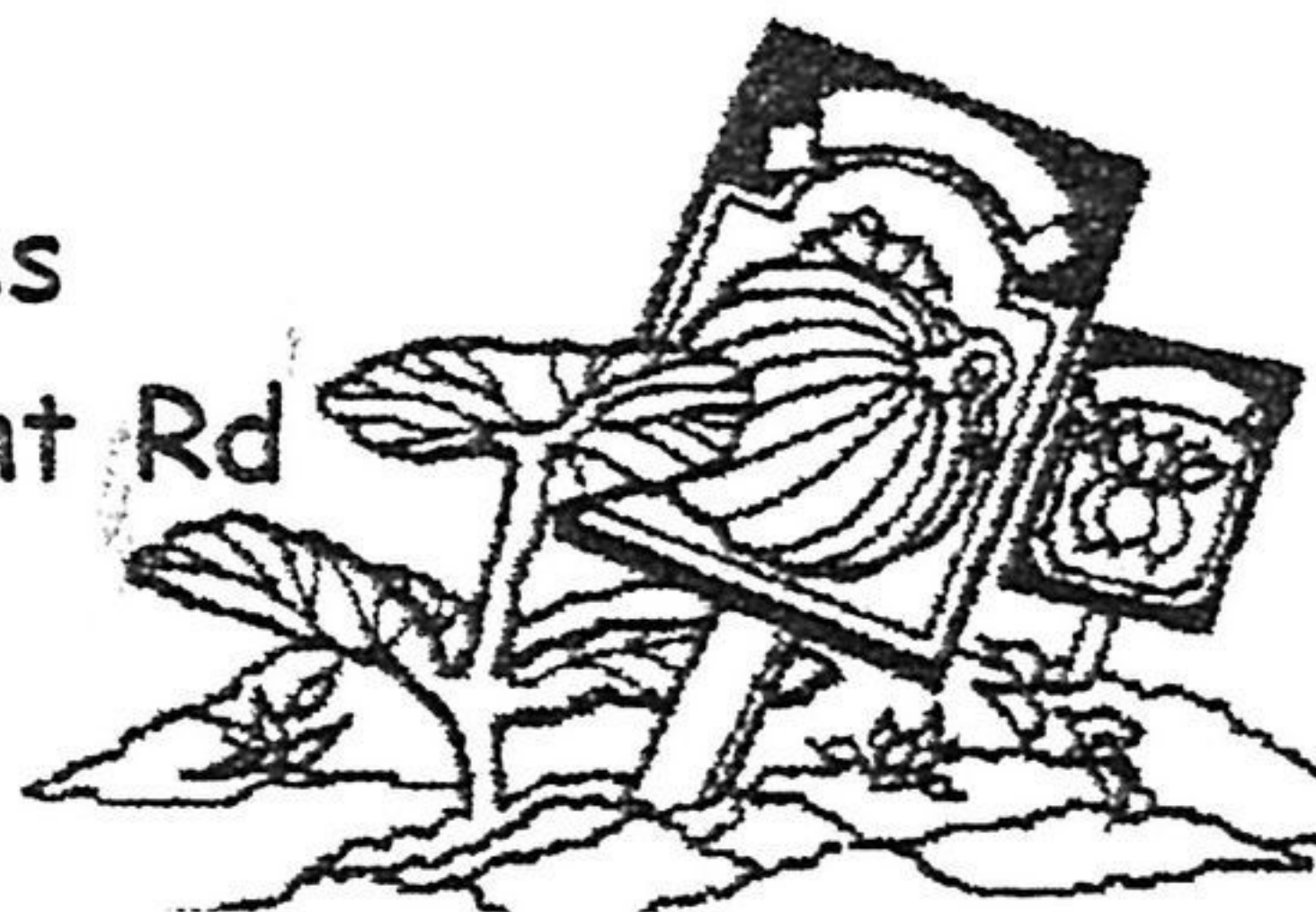
One must 'yield not to temptation' with this heading. But this is the Fair, and it's clean and healthy fun. Except maybe not much fun for the logs that get sawn and the nails

Continued on page 19

Vicki's Veggies

For all of you who thought a tomato was round and red.... We would like to invite you to the Heirloom Hurrah - tomato tasting on Labour Day Weekend Sept. 3rd & 4th. With over 75 different varieties to taste for free. And bring along your neighbour.

Vicki's Veggies
81 Morrison Point Rd
476-7241



Sun Dried Tomato Pesto

- 2 cups of Dried Tomatoes
- 1 cup olive oil
- 5 cloves of garlic
- 3 tbsp capers
- 1/3 cup parmesan cheese
- 1/2 hot pickled pepper
- Hand full of fresh basil

Boil water and rehydrate tomatoes until soft. In food processor mix garlic, capers and oil. Strain tomatoes and add to mixture. Add cheese, hot pepper, salt, pepper and basil and mix really well until smooth. Eat with pasta, on crackers with extra-old Black River cheese, on pizza or just by itself.