



That was such a happy day at this year's Milford Fair. We heard that a family, new to living in Milford, were having so much fun that they stayed all day and didn't want to leave. The fair is such a great introduction to our small friendly community... welcoming to everyone

who attends.

We were over the moon (a full harvest moon it was, too!) about the many beautiful entries proudly presented in the grain, vegetable, fruit and honey categories this year. Maybe it was because spring came late, so there was plenty of produce to pick in your gardens. Perhaps it was because so many of you made an extra effort to select all kinds of good things to bring in and share with all of us. The loaded tables positively glowed! Some people did their last-minute clean up and polish right in the shed. Thank you to all who entered. And thank you to everyone who came in to admire the impressive displays.

Our busy judge highlighted some exhibits as exceptional: a gorgeous red lettuce (from Shannon Desjardins) was a surprise to see at this time of year, celery (from Robin Reilly) is so hard to grow in this area, the Green Brulee (from Vicki Emlaw) is an especially delicious, beautiful and rare Tom Thumb tomato, and finally (from Jess Posgate) the imaginative and beautifully presented collection of salad vegetables that won the Barry Laramy trophy.

This traditional country fair has been around for a long time but this year there were some very exciting new things to see. Agricultural Fairs were established to inspire growers and makers and introduce them to the latest and greatest innovations. The Milford Fair continues that tradition. We were intrigued to see innovative exhibits like a beeswax food wrap (from Elis Ziegler,) a beeswax hand balm (from Alyssa Hawkins) and golden raspberries (from Amor Conde.) And there were plenty of the old favourites that we love to see, notably the grain grown by the Cowan family.

Some vegetables were completely new to us: a "Black Russian" radish, "Lively Italian" peppers and "Apache" hot peppers. Save those seeds please, so we can all have a go at growing them. Every year someone brings in a beautiful specimen of vegetable, fruit or grain that we don't yet have a category for. If you have ideas for additional categories you'd like to see, please get in touch with us now, before the memory of the great produce showcased this year fades. We'd love to hear your suggestions for new categories, or any ideas you may have to improve the grain, vegetable, fruit and honey part of the fair. Please contact us in person or via email at either [nancy.butler@queensu.ca](mailto:nancy.butler@queensu.ca) and [sarahomoran@gmail.com](mailto:sarahomoran@gmail.com).

There were 170 entries in total. Hooray! This year we're donating 50 cents for every entry made to "Back the Build." In honour of your growing and exhibiting efforts, we're donating \$85 for the new hospital. Many people who entered exhibits are also donating their prize money to "Back the Build". Not only in fairy stories do vegetables turn to gold!

We can't name everyone who made this fair special, but if you did anything at all to be a part of it, we thank you from the bottom of our hearts. It's just great to see old friends and make new ones. Without you, there would be no fair. We're already looking forward to seeing everyone next year.

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