

Milford 200

Coming Events for September/October



1. 7year old Anjholi Giles selling her photography work at the Milford Farmers and Artisans Market

Farmers and Artisans Market

Milford Fairgrounds Shed (9:00 a.m. to 1:00 p.m.)
Sat. Sept. 6 and Sat. Sept. 27 regular market

2. Holiday Market

Milford Fairgrounds Shed (9:00 a.m. to 1:00 p.m.)
Get your pumpkins and apples for Thanksgiving and Halloween along with your regular vegetables from our local farmers. Start your Christmas shopping, or buy for other special occasions from our local artisans.

Sat. Oct. 4 and Sat. Oct. 11.

3. Milford Fair Celebrates 200 years

Milford Fairgrounds (10:00 a.m. to 8:00 p.m.)
Sat. Sept. 13. Parade begins at 11:00 a.m.

4. Cabbages, Flowers and Hay Fields

1695 County Rd. 17 (2:00 p.m. to 4:30 p.m.)
Beautiful gardens, unusual farm and garden tools, plus the music of Emily Fennell and Kim Inch.
Sun. Sept. 14

Vicki's Veggies

Get ready for a good time at this years Tomato Tasting. Even though the tomatoes are not having a good time - everything else and everyone else is. So come and visit and tour the gardens. See how Shitake mushrooms are grown. Have some home-made pie and enjoy the last days of summer with us.

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Vicki Emlaw & Tim Noxon
81 Morrison Pt Rd RR#2 Milford ON K0K 2P0

Seasoned Beans

1 lb of green, yellow or purple string beans.
2 tbl of winter savory (can sub thyme)
1 tbl of honey
3 tbl apple cider vinegar
1 shallot

Take the ends off of the beans cook until they are done.
Meanwhile slice the shallot really thin. Take savory off the stem and chop finely.
Add vinegar and honey in a bowl with the savory and shallot.
Let it all marinate for a while and mix in with the beans.

- Recipe from Jamie Kennedy