

# PORK & CORN ROAST



BBQ Pork, Fresh Corn, Salads & Desserts

ST. PHILIP'S ANGLICAN CHURCH  
MILFORD

WEDNESDAY  
AUGUST 4<sup>TH</sup> 2010

5.30 p.m. – 7.00 p.m.

*(Rain or Shine)*

ADULTS \$14

12 & under \$5

*All Welcome*

Bring a Lawn Chair

## Vicki's Veggies

Vicki's Veggies will be at the Artisans Market in the Royal Allyway in Picton on Thursday July 1 from 1-5. Don't forget to bring your Veggie Bucks!

We are also going to The Wychwood Green Barns Market and The Brickworks market in Toronto every Saturday from 8am til 1pm.

PREMIER'S AWARD FOR  
AGRI-FOOD INNOVATION EXCELLENCE

*Award Recipient*



## Chard with Parmesan

- 1 bunch Swiss Chard
- remove leaves from stems and wash
- cook until tender in salted water for 4 mins.
- drain water and chop coarsely.
- 3 tbl butter melted in heavy pan.
- add chard to butter with salt
- add generous amounts of freshly grated parmesan cheese and serve.

from The Art of Simple Food by Alice Waters.