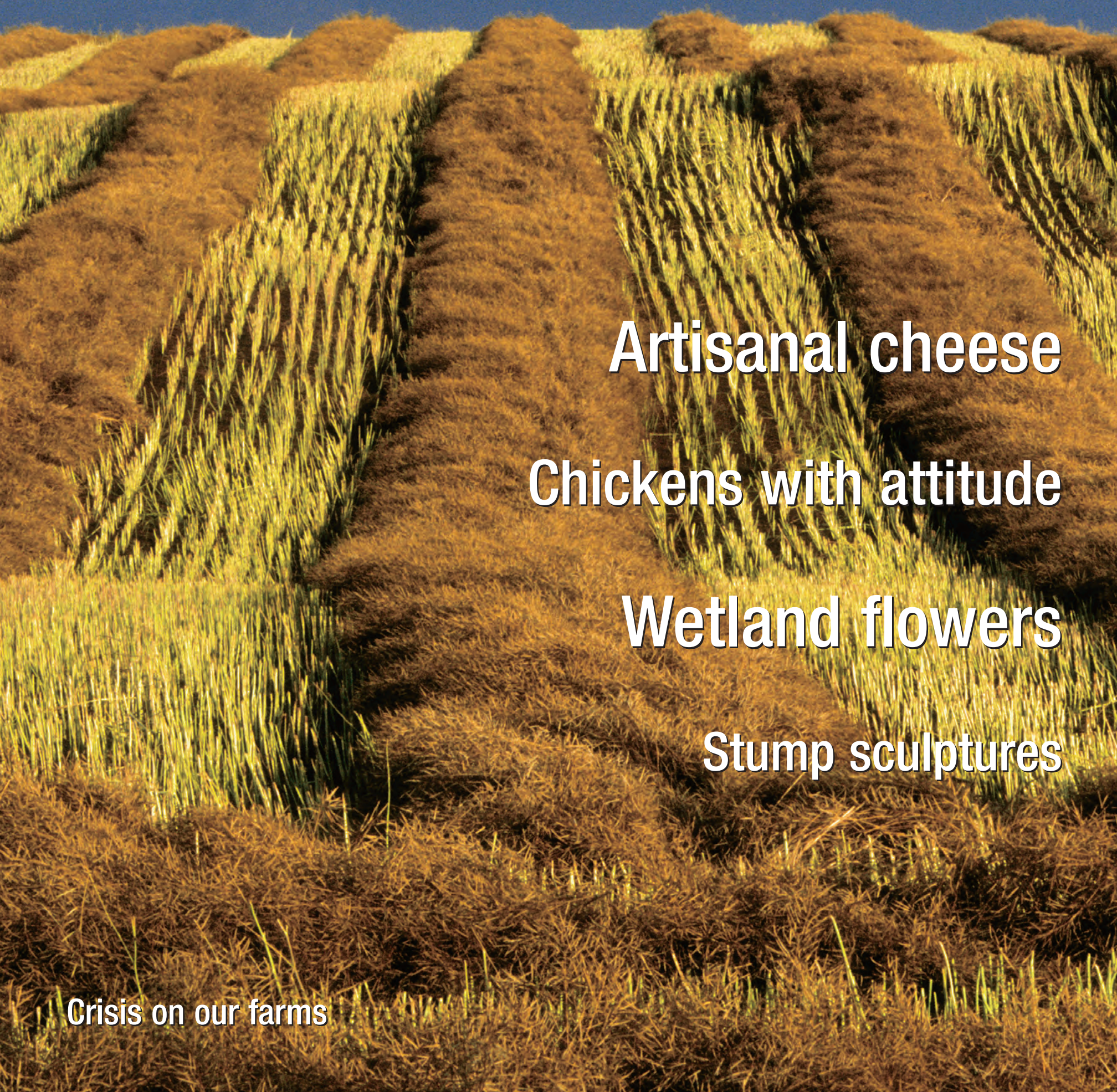
VOLUME 12 NUMBER 2 2005

Summer

IN THE HILLS

A MAGAZINE OF COUNTRY LIVING IN THE HEADWATERS REGION



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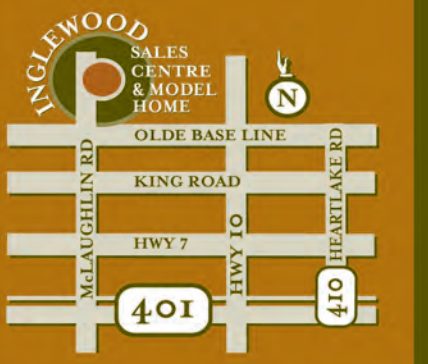

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FEATURES

DEPARTMENTS

Hot times on the farm

Farming may no longer dominate rural culture in this region as it once did, but it continues to symbolize much of the lifestyle that many newcomers seek in their flight from city to countryside. For many of us, our idea of farm life is deeply rooted in romantic notions of pastoral bliss. And these are reinforced by the appealing view from the roadside – of cattle calmly grazing, of tidy fields freshly tilled, of elegant silos and pretty century homes.

There is, of course, a much tougher side to the business of farming, but my guess is that most farmers themselves would find those iconic images not only appealing, but deeply satisfying. They represent, after all, their chosen life's work. Isabelle Lightle spent more than 70 years on a Dufferin farm. Her memoir in this issue regrets a way of life that has passed, but the images she conjures – the rumble of machinery, the thrum of crickets, the sweet smell of fresh fruit, the spring calves and lambs and the inevitable kittens – also speak of sustenance, continuity and life renewed.

These are the very essence of the family farm. And the very reason that what happens to our farmers happens to us all.

That's why we're spending much of this summer's issue back on the farm. Darrin Qualman of the National Farmers' Union sets the stage with a sobering global perspective on the farm crisis. Then, Nicola Ross picks up the story locally. She interviews several area farmers who are taking measures to keep on farming in spite of the economic squeeze. In some cases that means leapfrogging the corporate chain and taking their product directly to consumers.

Monica Duncan also visits a local farm, where sheep farmers Stephanie Diamant and Philip Collman are on the cutting edge of a new niche market for Ontario-made artisanal cheese. And, just for fun, we offer a sample of photographer Pete Paterson's portraits of one of the most common and grandest of farm creatures: the chicken, with a commentary on chicken fact and lore by Iain Richmond.

We close this issue with our new puzzle page by Ken Weber. A retired educator, Ken is the author of several books of trivia and brain-teasing mysteries. He has contributed our popular Historic Hills column for the past seven years. Before you leave the magazine, be sure to take his entertaining test of your problem-solving skills.

Good luck!

Signe Ball

IN THE HILLS™ VOL.12 NO.2 2005

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THE DIGEST

COMPILED BY DOUGLAS G. PEARCE

Pedal Note

"Thousands of American cyclists created the Good Roads Movement in the late 1800s to campaign for a better ride. The unexpected results of their efforts were the smoother roads that, quite literally, paved the way for cars." Cars also used the ball-bearing, wire spoke and pneumatic tire technologies developed for the bicycle. From a review by Jonathan Beard of *Bicycle: The History*, by David V. Herlihy (Yale University Press) in *New Scientist*, Mar 19/05.

Auto Facts

"Worldwide, there are 551 million cars on the road, and we're buying about 44 million new ones every year. The United States invented the car culture and hosts a quarter of the total. (In a few years, China will own another quarter.) There are more U.S. private cars than licensed drivers. But not everyone succumbs, especially where distances are short and/or there is good public transit. Nearly one-third of families in Denmark, for instance, are car-less. In New York City, only 25 per cent of the residents are licensed to drive." From *World Watch*, Mar-Apr/05.

Chinese Take-in

"China consumed half of all the cement produced in the world last year, one-third of the steel, almost one-quarter of the copper and one-fifth of the aluminum. Its imports of oil were exceeded only by the United States. At any one time, one in five of the world's cargo ships is loading or unloading in Chinese ports." From *CCPA Monitor*, Feb/05.

Renewable Willie

"Willie Nelson, the 71-year-old Texas music legend, also is an energy company executive. Nelson and three business partners formed a company called Willie Nelson's Biodiesel that is marketing the fuel to truck stops. The clean-burning product called BioWillie is made from vegetable oils, mainly soybeans, and can be burned without modification in regular petro-diesel engines." From *Mother Earth News*, Apr-May/05.

Renewable Doable?

"Ethanol is usually made from corn, which requires large inputs of non-renewable fossil fuel energy to produce. (Even when 'waste products' such as wood chips or straw are used, harvesting and transporting these bulky materials is expensive and environmentally problematic, and the land they come from loses the benefit of their return to the soil.) The repeated distillations of the ethanol manufacturing process use fossil fuels again. All told, when you burn a litre of ethanol as fuel, you are actually burning the equivalent energy twice." From *CCPA Monitor*, Apr/05.

Dam Dam Dam

"Since 1900, the world has on average completed one large dam every day. Their turbines generate a fifth of the world's electricity, and their waters irrigate a sixth of the world's crops. They barricade 61 per cent of the world's river flows. …And by shifting water away from the equator, where ocean water is concentrated, they have altered the speed of the Earth's rotation in much the same way as ice skaters speed up by pulling their arms in close to the body. The 'reservoir effect' has so far shortened the length of the day by about a thousandth of a second." From a review of *Keepers of the Spring*, by Fred Pearce (Island Press), in *American Scientist*, Mar-Apr/05.

Hand and Foot

"Economics both promotes self-interest and admits that the logic of self-interest is to free-ride. We have been free-riding on the environment for generations now, and the day of the returning bill is fast upon us. To paraphrase one critical environmental economist, Herman Daly, they who put all their faith in the invisible hand, will eventually get kicked by the visible foot." From *Adam Smith's Mistake*, by Kenneth Lux (Shambhala Publications).

Spider 'Hoods

"Arachnologists estimate that at any given time 100 to 200 spiders live in an average house; about 10,000 spiders live in one acre of typical forest habitat; and between 1.5 and 2.5 million spiders can be found in an acre of grassland." From "Learning to Like Spiders," by Terry Krautwurst, in *Mother Earth News*, Apr-May/05.

Vaccination One

"Back in 1796, an English country doctor named Edward Jenner carried out the experiment that was to make him famous. He took the pus from a cowpox pustule on the hand of a milkmaid and transferred it to an open cut on the arm of eight-year-old James Phipps. Later, he injected the boy with smallpox virus, and though the youngster became ill he recovered with no lasting effects." From *New Scientist*, Apr 16/05.

Feudalism Two

"Like thousands of others in southern Germany in the late 19th century, Karl and Anna Schmeiser worked long, hard days farming a baron's vast tracts of land to keep a roof over their heads and food on the table. The baron owned the land, the draft animals, the equipment, and most of the crop – more or less as barons before him had since the Middle Ages. Also like thousands, Karl and Anna dreamed of a better life, and in 1890 they scraped together every last pfennig and left Germany forever, taking a ship to the United States. Seeking cheap land and independence, they eventually moved northward to the prairies of western Canada, settling in Saskatchewan in 1904 …

"A century later, the land is no longer so cheap. The independence Karl and Anna found is threatened too, as grandson Percy Schmeiser and his wife Louise discovered in 1998. That's when Monsanto Corporation sued them after their canola seed was found to contain the company's patented herbicide-resistant genes.

"Percy Schmeiser fears for the future of North American and world agriculture. 'Farmers are going out of business because they can't make it in the face of markets manipulated by corporations. The corporations are becoming the barons and lords, which are what my grandparents thought they'd escaped.'" From "Farming's New Feudalism," by Robert Schubert, in *World Watch*, May-Jun/05.

Tossed Salad

"The British may waste more food than any other nation, throwing out 30-40 per cent of all the produce they buy and grow each year, according to research. Figures collated from the government, supermarkets, processors and farmers show that modern food production methods may appear efficient, 'but the reality is that large-scale manufacturing and rigid supply chains are creating very significant quantities of waste.' It is estimated that the wasted food is worth between £8bn and £16bn a year." From *The Guardian Weekly*, Apr 22-28/05.

Still Hungry

"The good news: Ethiopia, a byword for famine, produced 24 per cent more grain this year than last. The bad news: these surpluses often don't prevent famine. Because the extra food isn't distributed around the country, it can cause a local glut and plummeting grain prices that leave farmers with little money to invest in their farms. Elsewhere, people are unable to buy the grain, and go hungry." From *New Scientist*, Feb 5/05.

A Brief History of Medicine

"1000 BC: Here, eat this root. AD 1000: That root is heathen. Say this prayer. AD 1800: That prayer is pure superstition. Here, take this potion. AD 1940: That potion is snake oil. Here, take this pill. AD 1980: That pill is ineffective. Here, take this antibiotic. AD 2000: That antibiotic doesn't work. Here, eat this root." From *CCPA Monitor*, Mar/05.

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Kirsten Plester, Mortgage Consultant with CENTUM One Financial Group Inc., Orangeville

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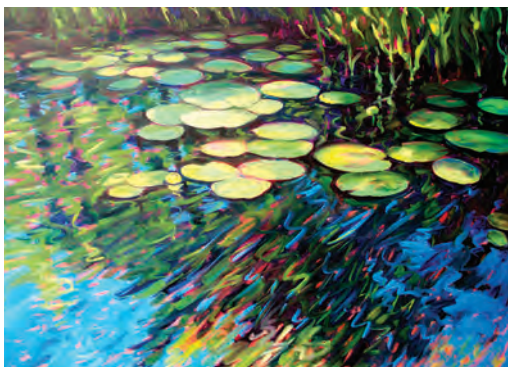


CLOCKWISE FROM TOP: FOLLOWING THE STORM; MONET TRIBUTE; THE LIGHTS ON MILL STREET (CREEMORE); RATTLEY ROW, NEWFOUNDLAND; POPPIES. ALL OIL ON CANVAS.

Sue A. Miller

Creemore artist and graphic designer Sue Miller graduated in fine art from Georgian College in Barrie. Her work tends to larger, luminous canvases, bold strokes and rich colours, giving a magical aura to the rural landscapes and townscapes that inspire her. She has exhibited in many shows and galleries in the Headwaters and Georgian Bay regions and is a regular participant in the Purple Hills Studio Tour held each September. She has operated Sue Miller Fine Art & Design Studio in Creemore since 1991. www.sueamiller.com

PHOTO BY ROSEMARY HASNER

THE FARM CRISIS
GLOBAL PROBLEM

BY DARRIN QUALMAN

By every measure except net income, the Ontario farm economy is booming. Farmers are diversifying into exotic livestock and new crops. Food exports have tripled over the past 15 years. And farmers continue to increase production to keep pace with a global population quickly rising past 6.5 billion people on its way to 10 billion.

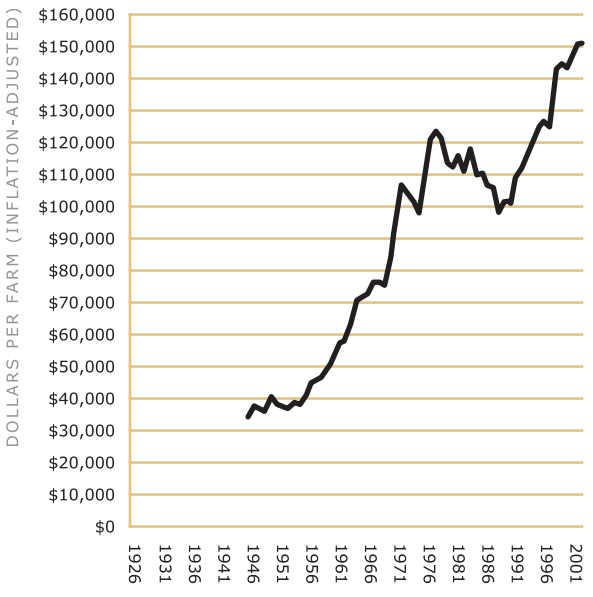
But while food production, exports and demand surge, farmers' prices and profits fall, leaving farm families in crisis. In just five years, between the 1996 and 2001 censuses, 12 per cent of Ontario farmers left farming. That rate of loss will cut in half the number of farms in just a generation.

To solve the farm income crisis, we must understand it, and to do so, we must never lose sight of three facts: the crisis is unprecedented, it is global, and it has been with us for 20 years.

The Crisis

Graph 1 shows that farm production tripled over the past four decades – rising from $50,000 on the average Ontario farm in the mid-1960s to over $150,000 today (all figures adjusted for inflation). Many medium- and large-sized Ontario farms now have gross revenues two or three times that $150,000 figure.

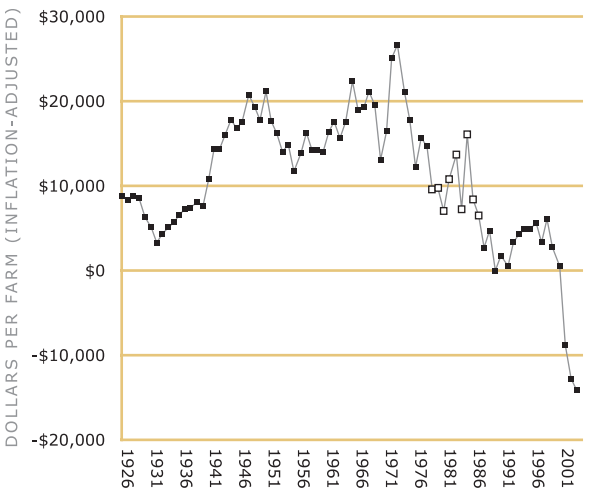
GRAPH 1. ONTARIO FARMERS' GROSS REVENUE FROM THE MARKETS 1946-2005 (PRE-1946 ESTIMATES)



ONTARIO GROSS FARM REVENUES, NET OF GOVERNMENT PAYMENTS, PER FARM. SOURCE: STATISTICS CANADA

However, despite rising production, farmers' net incomes continue to fall. Graph 2 shows 80 years of Realized Net Incomes from the markets (Market RNI). By subtracting government payments, Market RNI shows the full extent of falling market returns. In effect, by subtracting subsidies and showing just how badly the markets are treating farmers, Market RNI eliminates the masking effect of taxpayer support and highlights the need for real solutions.

GRAPH 2. ONTARIO NET FARM INCOMES FROM THE MARKETS 1926-2005



ONTARIO REALIZED NET FARM INCOMES, NET OF GOVERNMENT PAYMENTS, PER FARM. SOURCE: STATISTICS CANADA

Graph 2 shows that for nearly 40 years, between 1940 and 1979, never once did Market RNI on an average Ontario farm drop below $10,000; it oscillated between $10,000 and $25,000.

From 1980 to 1988, per-farm Market RNI found a new channel; it oscillated between $6,000 and $16,000 (the white squares in Graph 2).

Since 1989, however, Market RNI has rarely topped $5,000 per farm. And, in the most recent three years, it has remained submerged near negative $10,000 per farm – far below the levels of the Great Depression. Only through off-farm income, government payments, asset sales, and added debt have farm families been able to cling to their land.

The Causes

Table A summarizes the preceding graphs and calculates averages for each of the past five-and-a-half decades. The right-hand column lists per-farm net incomes from the markets. That column shows that Ontario's farm crisis did not start with any recent drought, price decline, or BSE outbreak. The crisis began in the 1980s when farmers' net incomes from the markets plummeted. BSE and yet another decline in grain prices have had their effects recently, but they merely intensified a crisis that has been consuming farm families for over two decades.

Table A also shows that in the 1950s and 1960s, farmers' expenses were low enough that the average farmer could keep, in the form of net income, about $1 for every $3 in revenues. In the 1970s, that farmer could hold onto about $1 for every $5 in revenues. In the 1980s, however, the farmer managed to hold on to $1 in $12. In the 1990s, it was $1 in $36.

TABLE A. PER-FARM GROSS REVENUES, EXPENSES, AND NET INCOMES

	PER-FARM GROSS REVENUES FROM THE MARKETS	PER-FARM EXPENSES	PER-FARM NET INCOMES FROM THE MARKETS
1950s AVERAGE	$39,718	$24,087	$15,631
1960s AVERAGE	$61,961	$44,399	$17,562
1970s AVERAGE	$97,811	$79,748	$18,063
1980s AVERAGE	$114,246	$105,222	$9,024
1990s AVERAGE	$111,699	$108,530	$3,169
2000s AVERAGE	$142,629	$147,192	-$4,563

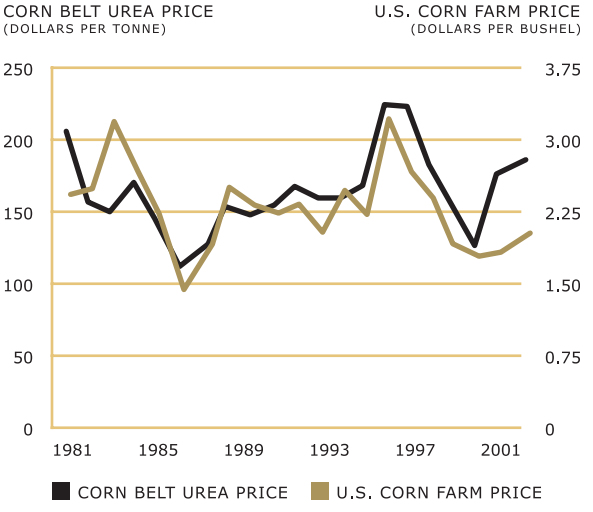
'NET INCOME' ≠ 'PROFIT'

Realized Net Income (RNI) is not the same as profit. Corporate profit is calculated after every employee is paid: CEO to secretary. But measures of net farm income are calculated before allowances are made for farm family labour and management. Out of RNI, farm family members must pay themselves and cover certain other expenses such as land principle repayment.

So far in this decade, the farmer cannot hang on to a single penny; every dollar he or she earns in revenues, plus more, goes out in expenses, leaving only losses. The middle column in Table A, 'Per-farm expenses,' shows that while gross revenues tripled, farmers' expenses increased six-fold.

So where is all the money going? Part of the answer is in Graph 3. It is taken from the 2001 annual report of Agrium Corporation, a world-leading fertilizer-maker. The title of the chart, 'Nitrogen Prices Follow Grain Prices,' confirms what many farmers have long suspected: the correlation between the price that farmers receive for corn and the price that Agrium charges farmers for urea (nitrogen) fertilizer. The price correlations between fertilizer and wheat and between fertilizer and other grains are similar to Graph 3. There is little correlation, however, between the price of fertilizer and the price of natural gas, which is the largest single cost in making nitrogen fertilizer.

GRAPH 3. NITROGEN PRICES FOLLOW GRAIN PRICES



SOURCES: GREEN MARKETS, USDA, BLUE JOHNSON, (FERTILIZER YEAR)

Agrium's graph provides one illustration of a pervasive practice: input-makers price according to what the market will bear. When grain or livestock prices rise and farmers have more money, input-makers raise their prices to snatch the extra dollars right out of farmers' pockets. Such predatory pricing is, of course, impossible in markets where any real level of competition exists to discipline companies. Agrium and two other companies own 85 per cent of Canada's urea (nitrogen) fertilizer production business.

Agrium is certainly not alone among input-makers, and input-makers are only one part of the problem; processors and retailers use their market power to take revenue and profit dollars that, before the mid-1980s, would have landed on our farms. As U.S. agricultural economist Richard Levins quips: "the shortest possible economic history of…agriculture during the twentieth century would be this: non-farmers learning how to make money from farming."

Almost as succinctly, one might describe the Ontario

CONTINUED ON PAGE 14

Farm Crisis Global Problem

CONTINUED FROM PAGE 13

farm crisis thus: A customer puts $1.35 on a grocery counter for a loaf of bread. Powerful food retailers, processors, and grain companies take $1.30, leaving the farmer a nickel. Powerful energy, fertilizer, chemical, and machinery companies take six cents out of the farmer's pocket. Taxpayers return the penny.

The Chain

Our farms are embedded in an agri-food chain that stretches from energy companies at one end; through fertilizer, chemical and machinery companies; through farmers, in the middle; and on to include grain companies, packers, processors, retailers and restaurants.

Two things are evident about this chain. First, every link in the agri-food chain is dominated by a tiny number of huge corporations: except the farm link. And, with every passing year, the number of companies at each non-farm link gets smaller and the companies get bigger.

Some examples: Just weeks ago, Cargill Corporation – which already controls 30 per cent of Canadian beef-packing capacity – announced it will purchase Ontario-based Better Beef. With that purchase and Cargill's expansion at its Alberta plant, the company will control approximately 50 per cent of the country's beef-packing capacity. And just two companies, Cargill and U.S.-based 'protein giant' Tyson, will control approximately 80 per cent of capacity.

The situation is similar at the other links. In the late 1980s, there were six major machinery companies in Canada – not many, but mergers have now left only three (CNH, for instance, is an amalgam of Case, New Holland, International Harvester, Ford, Fiat, Steiger and others). Three companies produce most of our fertilizer; six make most of our chemicals; four mill our flour; six control food retail. While governments and the media talk about free trade and free markets, farmers increasingly face near-monopolies.

The second thing that is evident about the agri-food chain is that every link is characterized by large profits: except the farm link. There is a strong correlation between market power and profitability. In the current environment, farmers lack both.

Canadians spent over $100 billion last year for food in grocery stores and restaurants. In addition, we export tens of billions of dollars worth of food to foreign customers. The agri-food chain is awash with billions of dollars in profits. But those profits are captured at other links, leaving farmers with large losses.

When we view the agri-food chain in

Farm Crisis Myths

Myths about the causes of the farm crisis abound. Here is a selection.

Myth: Oversupply is the problem.

Facts: The world grain stocks/use ratio – the most oft-quoted measure of supply and demand – touched a 30-year low in 2004. In four of the last five years, globally, we ate more grain than we grew. Other food sources, such as fish, are in decline. World cropland area per capita continues to decline. As energy prices rise, it will be hard to maintain global food production.

Although Ontario and the rest of Canada produce a lot of food, each year global population growth adds the equivalent of two-and-a-half Canadas. Over the next six years, we will add to the world's population the equivalent of another North America. Over the next 15 to 20 years, we will add the equivalent of another India or China, and over the next 40 years, the equivalent of an India and a China.

Myth: Farmers are inefficient.

Facts: For over 40 years, farmers have posted the highest efficiency gains of any sector in the Canadian economy. Farmers today produce and sell for 1970s prices, a feat unmatched by Coke, Nike, GM, Kraft, or Shell. While the number of farmers fell by 12 per cent in the latter half of the '90s, the number of accountants and admen rose by 18 per cent and 25 per cent respectively.

Myth: The crisis is caused by US and EU subsidies.

Facts: The argument that subsidies cause increased production, oversupply and falling prices is false. There is no correlation between subsidy levels and production increases. And there is no oversupply. A recent study by US agricultural economist Daryll Ray found that even if we could magically terminate all subsidies tomorrow, grain prices would hardly move. Ray's model showed a 3 per cent increase in corn prices as a result of the end of subsidies.

Myth: A rising dollar is to blame.

Facts: The rising Canadian dollar has not created the global farm crisis. In the 1970s, when the Canadian dollar was at its peak, Canadian farmers prospered.

its entirety and see that profit is the norm, we are struck by the deep and grinding crisis confined to the farm link. The fertilizer and seed companies, packers and processors, grocery stores and fast-food franchises that make up the rest of the chain are not in similar crisis. Farmers are suffering even as these other players' profits grow.

The farm income crisis is caused by an imbalance in market power that creates a parallel imbalance in the allocation of the profits in the agri-food chain. While production levels, crop selection, export level, efficiency, local regulations, and technology adoption may affect farmers' gross revenues, farmers' net incomes will be determined by their relative market power, by their ability to wrestle their fair share of profits out of the hands of the huge corporations that now dominate the other links of our food chain. To a significant extent, the farm crisis is a result of our family farms failing to win those battles.

Government's Role

There is a second half to the explanation of the causes behind the farm crisis: government policies. Our governments have pursued free-trade, free-market and corporate-deregulation policies that have reduced farmers' power at the very same time that our corporate buyers and suppliers were busy merging to increase their power and profit.

For farmers, the main effect of these policies is to force the world's one billion farmers into a single, highly competitive market. Ontario soybean farmers are now part of a seamless global market that pits their soybean oil against canola, palm, cottonseed, olive and fish oils.

Trade agreements have increased the level of competition that farmers face, at the same time as they have predictably decreased farmers' prices and profits. However, these agreements have not had the same negative effects on agribusiness corporations; these companies have taken advantage of globalization to merge, thereby reducing their competition and increasing their prices and profits.

Complementary to their free-trade policies, Canadian federal and provincial governments have pushed farmers to expand production for export. However, the push to expand exports has left farmers vulnerable. Cattle farmers, for example, continue to face a closed border as a result of BSE, and hog farmers face repeated threats of tariffs. Over the past decade, as Ontario agricultural exports doubled, net farm incomes tumbled.

The list of farm sectors most dependent on exports – grains, oilseeds, hogs and cattle – is the same list of sectors that have been hit hardest by the farm crisis. On the other hand, the list of sectors that produce primarily for the Canadian domestic market – dairy, egg and poultry producers – shows farmers relatively unscathed by the farm crisis.

Governments, in response to the dictates of trade agreements and market ideology, have terminated many of the programs that have helped farmers. Examples include the Two Price Wheat program; Tripartite Stabilization on hogs, cattle, and other livestock; and hog marketing boards in several provinces.

Finally, Canadian governments, by pursuing economic integration and failing to enforce competition policies or restrain mergers, have accelerated the foreign takeover of our food-processing sector, leaving farmers to bargain with larger, more distant companies.

Before the first Canada-U.S. free-trade agreement in 1988, ownership of our flour mills was widely dispersed and Canadians owned 50 per cent of our milling capacity. By 2002, Canadians owned just 21 per cent of capacity. One U.S. company, Archer Daniels Midland, owned almost half. Similarly, Canadian ownership of plants that produce barley malt (the key ingredient in beer) fell from 95 per cent in 1988 to 12 per cent in 2002.

The Future

Ontario shoe stores, clothing stores, movie theatres, confectioneries and grocery stores used to be owned by local families. Over the past 50 years, the local families have been pushed out of nearly every sector of the economy – replaced by big box stores, chains, and franchises. The only sector of the Ontario economy where local families still hold significant ownership and control is the farm sector. But as the last holdouts, those farms are besieged.

The question of whether local families can hold onto their farms has implications for our economy, our environment, and for the future of our democracy. Ontario farmers, citizens, and governments, like those around the world, will need to act decisively if we are to retain this one last sector under local family control.

The first step to safeguarding our family farms against this global crisis is cutting through the myths and misunderstandings that surround the crisis and having the courage to speak honestly about its causes.

Darrin Qualman is director of research with the National Farmers Union. The NFU is a voluntary organization of thousands of farm families across Canada. The organization works to maintain the family farm as the primary unit of food production in Canada and to foster a global food system that is environmentally, socially, and economically sustainable.

PHOTO BY GORD HANDLEY

THE FARM CRISIS

Local Solutions

BY NICOLA ROSS

TARRAH YOUNG

WAYNE CUNNINGHAM

PHIL ARMSTRONG

Last fall I had a conversation with a farmer friend. After he complained about the greenbelt and about farming in general, I mentioned that I'd been disappointed with the quality of local apples. My friend concurred and then piped up about the great Fuji apples he'd recently bought at the St. Lawrence Market in Toronto. This prompted me to ask him, "Don't you buy your apples locally?" Looking slightly embarrassed he mumbled some excuse. What surprised me about this exchange was not that a farmer bought apples, likely imported apples, in Toronto, but that even he, like so many of us, had apparently failed to link his purchasing choices to our agricultural dilemma.

In *Holy Cows and Hog Heaven: the food buyer's guide to farm-friendly food*, author Joel Salatin writes, "To all caring food buyers, I honour you. To all farm-friendly food producers, I honour you. We must be committed, focussed, and persistent if we are to see farm-friendly food triumph. It can. It's up to us. Let's keep on keeping on."

After my conversation about apples and after reading a draft of Darrin Qualman's sobering article in this issue about the global farm crisis, I had been wondering what I could write about agricultural solutions that would add up to anything in the face of the overwhelming barriers. Joel Salatin's words reminded me again that small solutions can have a positive effect.

In his best-selling book, *The Tipping Point*, Malcolm Gladwell suggests that social change, everything from fashion trends to the rise in teenage smoking to, I propose, changes in our agricultural and food-buying practices, happen like an epidemic. "Ideas and products and messages and behaviours spread just like viruses do," he says.

Comparing changes in agricultural practices and in food-buying patterns to a virus is somewhat distasteful, but it is apt. The practice of eating food produced by local farmers or, by the same token, the concept of producing food for local consumers really does need to take off like an epidemic rather than crawl along like a two-toed sloth.

As Gladwell explains, the most important three traits of social epidemics are, first, that they don't happen gradually, they occur all at once. He calls this the tipping point. Second, that the behavioural changes must be contagious; and third, that little causes have big effects. He compares the effect to the way measles moves through a classroom.

In this article, I describe actions some local farmers are taking in order to survive the global crisis. While each may seem like small potatoes compared to the considerable structural problems that Darrin Qualman describes, it's possible that one of them could be the small action with the big effect that tips us toward a dramatic shift in the decades-old habits of consumers and farmers.

MURRAY CALDER

Setting the Stage

The four federations of agriculture in the Greater Toronto Area recently released their *GTA Agricultural Action Plan*. It states, "GTA agriculture is distinct and its unique strengths must be capitalized on and marketed." These farmers recognize that GTA agriculture, commonly referred to as near-urban agriculture, operates on a different playing field from farming in more rural areas.

Companies that provide agricultural services have mostly abandoned the Greater Toronto Area, forcing farmers to travel long distances to buy equipment, slaughter their animals, or process their grain. Near-urban farmers are apt to get an earful from their non-farming neighbours each time they spread manure, or from drivers on busy roads who make it clear that they don't appreciate having to follow a slow-moving tractor. Furthermore, farmers in south Caledon who have been able to rent enough land to make their operations viable are now finding that the inventory of rentable farmland is disappearing. And it's not being sold to other farmers; real estate prices in this area are out of reach for most people interested in traditional farming.

On the other hand, near-urban farmers have a huge market on their doorstep.

With this in mind, Dr. Stewart Hilts, chair of the department of land resource science at the University of Guelph, recently embarked on what amounts to the second phase of a multi-dimensional study funded by the George Cedric Metcalf Charitable Foundation. Hilts breaks down his work into two broad categories: protecting farmland and supporting near-urban agriculture.

Although Hilts admits it may not be perfect, Ontario's new greenbelt has done a great deal to realize his first objective: protect farmland. So Hilts and his students are now studying how to support near-urban agriculture; something the greenbelt doesn't do. Over the next two years, they will identify the values that underlie our food system and how to overcome barriers to agricultural practices that could make a difference, such as supplying food locally, community-shared agriculture, pick-your-own operations and on-farm markets, among others. They will also endeavour to open up the dialogue between rural agricultural producers and urban food activists.

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TIM & ROSE ARMSTRONG

PAUL DE JONG

TOM WILSON

PHOTOS BY PETE PATERSON

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CONNECTING DIRECTLY WITH CUSTOMERS

Although food prices have risen in recent years, farmers haven't received their fair share of the increase. The Ontario Federation of Agriculture reports that the price of retail beef increased by $5.67 per kilogram between 1981 and 2003. Farmers, however, only received 14 cents, a mere 2.5 per cent, of the increase. This has prompted some farmers to figure out how they can bypass the wholesalers and retailers who eat away at the farmers' share.

Gayle Weber and her husband are among a group of 15 producers around Mount Forest who created Beef Connections last year. Their mission is to supply top quality home-raised beef to urban neighbours at reasonable prices. By raising and finishing their beef on farm and selling directly to customers (they deliver), these enterprising farmers get almost the same return as before BSE struck. The best part of their co-operative approach, explains Gayle, is the direct contact with happy consumers. "It gives you the feeling of it [farming] being worthwhile," she says.

Tom Wilson owns Wilson's Orchard and Market on Dixie Road in south Caledon. He is one of a handful of farmers on the Peel Plain to take advantage of the five million customers who live minutes away. On about 50 acres of land, Tom grows 20 varieties of apples as well as strawberries. "In 1988 we started to push the pick-your-own," he says. "2001 was the last year I shipped any apples off the farm." Now Tom's customers come to him. At 33, Tom is part of a new generation of farmers who are involved in niche marketing.

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Between 1996 and 2001 in the GTA, the number of farms declined by 751 or 16 per cent. Elsewhere in the province, the decline was 12 per cent.*

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ORGANIC AGRICULTURE

The Ontario Ministry of Agriculture reports retail organic food sales in North America are growing at about 15 to 20 per cent per year. The retail organic food market in Canada was estimated at $1.3 billion in 2003, and $14 billion to $17 billion in the U.S. (Imported products still make up over 85 per cent of the organic food Canadians consume.)

This rapid growth helps explain Ted Zettel's claim: "If you take a snapshot of today, organic producers are struggling too, but we are on the positive side of a growth curve." Ted, a pioneer in organic agriculture, milks 40 cows in Bruce County and hasn't used pesticides since 1988. Organic milk in Ontario fetches a 16-per-cent premium on top of the price set by the Dairy Farmers of Ontario for conventional milk.

Paul De Jong demonstrates that organic production is moving from niche into mainstream agriculture. He milks about 70 cows near Dundalk on his 450-acre farm. He is halfway through the three-year process of becoming a certified organic dairy farmer. Paul believes that because "organic farmers have a better understanding of how the environment works," they have an advantage over traditional farmers as consumers' attitudes and regulatory standards evolve. Only 36 years old, Paul is one of Canada's Outstanding Young Farmers, an award handed out by CIBC.

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The percentage of operations generating in excess of $500,000 per annum in gross farm receipts continues to be higher in the GTA than elsewhere in Ontario. However, the rate of increase in this category continues to lag behind the province as a whole.*

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COMMUNITY-SHARED AGRICULTURE

Community-shared agriculture (CSA) is an alternative local food system that links farmers directly with consumers. Amunda Salm from McGill University's Macdonald College says CSAs help solve two problems: that farmers bear all the risks in food production, and that consumers need more awareness about where their food comes from.

Tarrah Young is the assistant farm manager at Everdale Farm near Hillsburgh. She says the farm has 100 CSA members who, for a fee of about $600 each, receive enough organic vegetables to feed a family of four during the summer season.

In addition to the CSA, Everdale sells its vegetables to wholesalers and at farmers' markets in Toronto (Riverdale) and Milton, and also from their own farm west of Hillsburgh on Saturdays. Its nine acres of vegetables provide full-time employment for a farm manager and seven interns who receive a stipend, room and board, and lots of education.

ONTARIO FARMERS VOICED THEIR CONCERNS WITH PROTESTS AT QUEEN'S PARK AND WITH ROADSIDE SIGNS LIKE THIS ONE IN CALEDON.

Though the margins are tight, community-shared agriculture offers farmers a way to escape the squeeze. They don't use costly chemical fertilizers and the prices they charge aren't set by giant grocery stores.

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What is the farmer's share? In 2003, the average retail cost of a litre of milk was $1.66, the farmer received $0.64; chicken cost $4.99/kg, the farmer got about $1/kg; box of cornflakes cost about $3.50, the farmer got 11 cents; prime rib steak cost $14, farmer received $1.83. ***

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INTENSIFICATION

Phil Armstrong, a Peel Plain dairy farmer in his mid-40s, explains, "What's kept agriculture viable in Caledon has been access to vacant land in Brampton and Vaughan. We've farmed this [rental] land for 30 years, but that's going now [as a result of sprawl]."

Phil sees an opportunity to further intensify the dairy farm he works with two siblings, but he has to do it without taking up much space. "We've always had a rule of thumb here. We need to double every 15 years to stay in the same place," says Phil. He's crunching the numbers to see if he can build a new state-of-the-art barn that will allow him to double his operation from 250 to 500 milking cows. His cattle never leave these climate-controlled barns. Phil notes that an advantage of farming in Caledon is that there's lots of room to spread manure because there are so few livestock operations left.

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February 8, 2005 was Food Freedom Day. It is the calendar date representing when the average Canadian has earned enough income to pay his or her individual grocery bill for the entire year. ***

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WORK OFF THE FARM

At 57 years of age, Wayne Cunningham has already retired from his firefighting career. That's allowed him to return full-time to his first love.

Wayne is a fourth-generation farmer. His father cultivated potatoes in Erin Township. Now Wayne plants a variety of cash crops on 500 acres of land, most of it rented. In combination, the cool climate northwest of Hillsburgh, the rolling hills and the light soil result in average yields. Wayne manages to break even, but tells me, "My accountant says I'm working for about 50 cents an hour."

Wayne got into cash cropping because he could only farm in the evenings and on weekends while he was still working for the fire department. Like so many farmers, Wayne and his wife Beth supplemented their meagre farm income with salaries paid by off-farm jobs. Now their pensions make up the difference.

Supply Management and a Sharp Pencil

After more than ten years and three terms as a member of parliament representing Dufferin-Peel-Wellington-Grey, Murray Calder is back on his 450-acre poultry farm near Mount Forest.

He doesn't make bones about the state of agriculture. "If I didn't have the benefit of supply management then I'd be like the rest of the farmers," he says, "I'd be a price taker [rather than a price setter]."

As it is Murray can only make a living at farming by squeezing everything he can out of his margins. He advises, "You have to make sure the pencil is pretty sharp." In addition to his 350,000 chickens, Murray, a farm manager and two part-time staff also harvest veneer maple from a 130-acre woodlot and rent land to a cash cropper who also takes their manure.

Poultry is one of four commodities in Canada that are subject to supply management. The others are milk, eggs and turkeys. In order to farm these commodities, farmers must purchase part of the existing quota. This system helps prevent oversupply that can lead to weak prices. It also makes it expensive for farmers to enter the marketplace or expand their operations.

When Armbro Farms on Highway 10 in Caledon decided to shut down its operation, Tim Armstrong lost his largest customer. Armbro Farms used to purchase pretty much all the hay Tim could grow on his own 90 acres and on the other 170 acres he rented. To make up the lost revenue, Tim is contemplating adding another six cows to his dairy herd. His quota currently allows him to milk 41. But, at over $29,000 per cow, he says, "It will take about 12 years to pay off any quota I buy."

As Murray Calder demonstrates, supply-managed farming can be profitable. Tim Armstrong, however, isn't so sure he wants to borrow the money he's going to need to make a go of it.

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In 2001, there were 5,535 farm operators in the GTA, a decline of 1,090 since 1996. 1,525 of the operators were female. The average age of farm operators in 2001 was 53.3 years. There is a slight decline in average age as value of annual production rises.*

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Despite introduction of Ontario's new greenbelt, pressure to convert prime agricultural land into housing developments remains alive and well. This has prompted those interested in preserving farmland to come up with some new solutions.

Land Trusts

A land trust, according to the Ontario Farmland Trust, is any organization that holds or protects land 'in trust' for public benefit. Individual land trusts are usually developed to protect a specific type of land that serves an important function and that may be threatened by competing land uses. Land trusts commonly protect land with natural heritage values, such as woodlands, wetlands, shorelines or rare species.

Stewart Hilts heads up the new Ontario Farmland Trust. It aims to protect agricultural land by using a number of tools, including conservation easements and donations of farmland. Hilts recognizes that those remedies can provide limited financial help because landowners must have a reasonable income to take advantage of the tax breaks that go with putting a conservation easement on their property. Nonetheless, the province's three main agricultural organizations sit alongside conservationists and academics on the OFT board. They are exploring what it has to offer.

What the OFT is unlikely to do is buy farmers' development rights. Hilts explains that Canadian farmers are mistaken in believing they have development rights to sell. He says that it's a dream from south of the border where organizations like the American Farmland Trust purchase development rights from farmers for hundreds of thousands of dollars. Property rights in the U.S. are held by individuals (that's why hillbilly Jed Clampett owned the black gold that bubbled up in his back forty), in Canada they are held by the Crown. This allows our governments to zone land without compensating landowners. It also allows governments in Canada to place land in agricultural reserves without paying compensation.

British Columbia's agricultural reserve comprises 4.7 million hectares of prime agricultural land and Quebec has set aside 6.35 million hectares. Ontario's greenbelt will contain only 720,000 hectares, almost half of it is already included in either the Niagara Escarpment and Oak Ridges Moraine plans.

Agriminiums and Population Density Credits

Stewart Hilts is investigating agricultural condominiums, or 'agriminiums' as some people call them. The idea is that since the type of agriculture practised by near-urban farmers, vegetable growing for instance, may require tens rather

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A FARM MEMOIR

The writer, Isabelle Lightle, who now lives in Orangeville, was born in Dufferin County in 1916. She has been a member of The Maples Women's Institute for 70 years.

GRIFFITH SIMPSON, ISABELLE LIGHTLE'S FATHER, BEGAN FARMING AT ROBIN HILL FARM IN 1911. THIS PHOTO WAS TAKEN IN 1994.

Dufferin County's landscape is surely changing as old-fashioned ways turn to technological ways.

My father, Griffith Simpson, farmed for 40 years at Robin Hill Farm on B-Line at the edge of Orangeville. Then the farm was sold to Harvey Bryan & Sons. There was a fine bank barn and white house. It made me very sad when a developer bought it and demolished the buildings. Now the water tower looms skyward above it all.

My grandfather, Rev. Joseph Simpson (1823-1907), came to The Maples, west of Orangeville, in about 1854. He was one of the longest-serving Methodist church ministers – 57 years. He instigated having the Methodist church built on the corner of the farm at The Maples.

There were many good farms around the perimeter of Orangeville that have become subdivisions. One of them was S.C.W. Hughson's model farm on B-Line. It was there that, in 1928, the agricultural lads went to judge Shorthorn cattle. The winners were sent to help judge at The Royal Winter Fair and stayed at the Royal York Hotel in Toronto.

To My Old House

Old broken and abandoned house,
windows gaping in the summer sun.

Where have all the people gone
who sheltered there?

Be silent! Let the memories come
bittersweet, like cobwebs,
breaking in the dew.

Remembering, small children,
lovers, parents,
sharing in the heart of you.

It's a lifetime of happy days, sad days,
busy and sunlit hours.

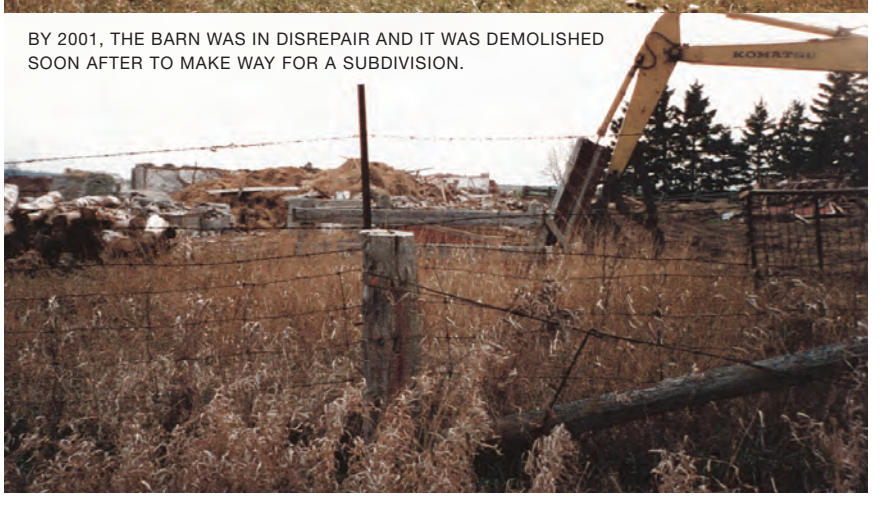
And death and the blackness of night.

Old broken and forsaken house,
sleep gently.

Let the wandering spirits
slip by your doorstep

And be at rest.

— Isabelle Lightle —



BY 2001, THE BARN WAS IN DISREPAIR AND IT WAS DEMOLISHED SOON AFTER TO MAKE WAY FOR A SUBDIVISION.

In spring, the first robin, harbinger of the new season, came to Robin Hill Farm and later the swallows returned to build nests in the shed and under the eaves of the buggy house. The geese strutted around as if they owned the place. Memories are made of little kittens, and baby lambs and calves splashing in the mud puddles after a rainstorm.

I remember the hay being drawn up the old gangway with a horse and big rope. Lots of crickets and grasshoppers, too. I still smell the turnips as the pulper sliced or shredded them into a big pile. I laugh when I remember my dad, milking a cow on one side, her calf nursing on the other. Today, that would be taboo.

We were always excited when Denny's steam engine and threshing machine came chugging up the hill from Fergus Road. And when mother was baking pies in a wood stove in the hot kitchen. Most farms had a good apple orchard, made cider, grew raspberries, strawberries and currants, and mother was the boss of the garden doings.

Men worked really hard in those days, without much fancy equipment. We farmers have come a long way. There were difficult times in the thirties and forties when butter was 19 cents a pound, eggs 15 cents a dozen, and an eviscerated goose was a dollar. They were lean years and it was difficult to pay the taxes. Then came the war and things improved, except that we lost a lot of good young men. Help was scarce, but you could always count on your neighbours, no matter what the occasion.

I must have thought farming was okay, because I married 'Farmer Ed' and we farmed from 1936 until 1988 when we retired to Orangeville. I still think a farm is a great place to raise a family, as the children have chores to do and are not running the streets.

We should give thanks to those pioneers who showed us the way. If you have a good meal today, thank a farmer.

Farm Crisis Local Solutions

CONTINUED FROM PAGE 19

than hundreds of acres, several farmers can use one 100-acre farm. The condominium model allows the farmland to remain intact while it is used by a number of farmers.

Another option that Hilts is looking into involves awarding population density credits to farmers. Density credits provide compensation to owners for parts of their property that cannot be developed because they contain critical areas and/or critical area buffers. When density credits are allowed, residential development can be concentrated on the portions of the property not restricted by buffers, setbacks or critical areas.

In southern Ontario, population density credits could be issued for a county or region as a whole. Farmers who don't want their land developed or are unable to develop it due to land-use restrictions could sell their credits to developers who could increase their densities at some other, presumably more appropriate, location. What Hilts likes about this tool is that the money would be contained within the private sector and not involve public funds at all.

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Farm capital value in the GTA increased from $5.2 billion in 1996 to $6.1 billion in 2001 despite a decrease in farmland of 50,000 acres. Average farm capital value in the GTA continues to be the highest in the province.*

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Environmental Services

Professor David Douglas, also from the University of Guelph, says many European farmers receive a substantial portion (20 to 40 per cent) of their income for preserving wetlands and hedgerows, or for not using pesticides, for example.

In the past year, some of Canada's farmers have begun analyzing a similar practice dubbed Alternative Land Use Services (ALUS) by the group from Prince Edward Island that developed it. ALUS involves compensating farmers for their land stewardship practices that benefit us all.

Elbert van Donkersgoed, strategic policy advisor for the Christian Farmers' Federation of Ontario, is very keen on the need to compensate farmers for the environmental services they provide. "ALUS is about society paying for environmental goods and services rather than seizing them by regulation," he says. "Farm families are very willing to increase forest-cover by planting trees, set aside land for marshes, manage grasslands with songbirds in mind, maintain natural and healthy wildlife habitat, and keep the air clear and water fresh. Society should pay for these services."

To this end, the Christian Farmers' Federation has called for a task force on environmental payments, comprising an independent chair and representing farmers, other rural residents, and consumers.

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In 2001, the most productive sectors in terms of annual gross farm receipts in the GTA were, in descending order: dairy, greenhouse products, grain and oilseed, nursery products and sod, horse and pony, other miscellaneous specialty, cattle, poultry, vegetable and fruit.

Commodity groups that dropped in rating between 1996 and 2001 included grain and oilseed, cattle, poultry, and hog. Although it dropped in terms of output, dairy has remained the leading commodity group in generation of gross farm receipts in the GTA.

Some interesting additions to the list of leading commodities include potatoes, specialty livestock, and mushrooms. These tend to be the types of commodities that cater to urban markets and benefit from close proximity to them.*

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Changing the Message

In *The Tipping Point*, Malcolm Gladwell describes how a nurse named Georgia Sadler managed to tip San Diego's black community into getting mammograms and tests for diabetes. An existing program, held in conjunction with the church, had only been able attract the attention of the already converted. So Sadler moved her campaign into beauty salons. She trained hairdressers about breast cancer and diabetes and had them spread the message. The strategy worked.

Patrick Carson, former Loblaws' marketing manager who introduced that grocery chain's line of green products, has the Irish gift of the gab. The author of *Green is Gold: Talking to Business about the Environmental Revolution*, Carson is critical of the failure of farmers to market their products effectively. "Doing business without advertising is like winking at a girl in the dark," he says. "You might know what you're doing, but no one else does."

Perhaps society will tip if farmers find a new message and deliver it via a different messenger.

Nicola Ross is a biologist and environmental consultant who lives in Belfountain.

STATISTICAL SOURCES:

* GTA AGRICULTURAL PROFILE UPDATE, GTA CAUCUS, REGIONAL PLANNING COMMISSION OF ONTARIO (WWW.RPCO.ON.CA)

** ONTARIO FEDERATION OF AGRICULTURE

*** CANADIAN FEDERATION OF AGRICULTURE

The Cheese Niche

SMALL LOCAL CHEESEMAKERS ARE MAKING A WEDGE IN THE GOURMET MARKET

BY MONICA DUNCAN

Not so long ago, most people turned up their noses at Ontario wine and only your weird uncle brewed his own beer. Now Ontario wines routinely win international awards and microbreweries represent the cutting edge of the beer industry. The province's small cheesemakers believe their product is set for a similar market transformation.

They have reason to be hopeful. Growing consumer interest in fresh, local products, new attention to the health of the farm economy, and the trend to elevate food preparation into high culture have all opened the door for artisanal cheesemakers to wedge their way into the market.

The Mulmur-Nottawasaga Town Line peters out into a goat path, ending at Milky Way Farm. On a late spring afternoon, a strong chill is still in the air.

"We were snowed in for four days," says Stephanie Diamant, trudging towards the milking barn and pointing out where the snowplows stopped. Her partner, Philip Collman, is inside, pulling up the gate. The 'girls,' East Friesian ewes, come clattering in and plunk their heads into the gates of their feed station. A couple of ewes inspect their neighbour's feed tray, and several stop to convey their regards. Phil gently prods them along, calling the elders by name. Gregarious, with fine heads and sturdy bodies, the Friesians are like Holstein cows, built for dairy production.

"Few people are crazy enough to do this!" says Stephanie. She's talking about a hard day's work, milking morning and night, feeding the flock, bedding and watering, composting, and keeping the small dairy operation antiseptically clean.

After all that comes making cheese. Stephanie and Phil are artisanal cheesemakers. Their traditional sheep cheeses have romantic local names – Creemore, Lavender, Honeywood and Violet Hill – reflecting the substance and spirit of the local *terroir*.

A one-time medical researcher, Stephanie's cheese passion is a second career. "Dad used to keep Brown Swiss cattle here," she says, gesturing at the rolling hills. It was while she was casting about for a new path and a way to come home to the family farm, that Stephanie had an 'aha!' moment. She remembered a summer job from her university days. "I was working on a pig farm in Brittany and eating fabulous French cheese every day. I suddenly had to know 'Who's milking sheep?'"

PHOTOS BY PETE PATERSON

When Stephanie finally made the move away from the laboratory, she and Phil visited the Isle of Skye, where farmers were just a few decades into reviving a cheese tradition that had crumbled during the war.

"I had heard a woman named Olivia Mills was milking sheep, and went to her to find out where I could learn to make cheese." Olivia sent the pair to Bath, where Stephanie stayed on at the farm of Mary Holbrook. The day Stephanie landed, the farm help took off on an impromptu vacation, delighted someone had arrived who knew how to drive a tractor!

Cheese making was a long stretch from Mary's first career in archeology, but she had developed an A-list of customers. "We would roll into London," recalls Stephanie, "and unload next to Harrod's from the back of a beat up old pickup, ash pyramids and disks of raw-milk goat and sheep cheeses." Stephanie milked sheep and goats at the Holbrook farm, and travelled further afield to Devon and the Scottish border to observe dairy operations. Then it was home to Mulmur.

Milky Way's current flock of 75 ewes and two rams, although building, is down from the 200 or so it numbered before BSE closed the U.S. border to ruminants.

"We used to be able to sell our extras as meat and breeding stock," explains Stephanie. The closure created surpluses, prices and conditions that made it very difficult to stay in business. An unexpected by-product of the border closure, however, has been a revived interest in niche cheeses – a result of looking for new uses for surplus milk. (Recently, the Ontario Milk Marketing Board awarded two new licences, issues for cow's milk quota for up-and-coming specialty cheese producers.)

STEPHANIE DIAMANT GENTLY PATS ROUNDS OF 'CREEMORE,' HER WHITE, MOLD-RIPENED, CAMEMBERT-STYLE CHEESE. THE SHEEP'S MILK USED TO MAKE THE CHEESE COMES FROM MILKY WAY'S FLOCK OF EAST FRIESIAN EWES (OPPOSITE PAGE).

Petra Cooper is chair of the Ontario Cheese Society, an organization formed just last year to promote the province's artisanal cheese industry. She says professionals embarking on a second career often make excellent cheese entrepreneurs. They have the experience in business planning and marketing. "There is big interest out there for artisanal cheeses already, and it's growing," says Petra. "If you go to a specialty cheese shop, 80 per cent of what is being sold is artisanal. It's just that it's from out of province."

Petra sees the same growth potential for the local cheese industry as that experienced by microbreweries and Ontario wines over the past few decades. She suggests local chefs can help educate the palates of their diners. "Good chefs understand cheese," she says. Ordering the cheese tray should be an adventure. "You go to learn."

In Alton, The Millcroft Inn's new chef, Roberto Fracchioni, agrees. "Cheese is coming back with a vengeance," he says. Roberto's bias is to use products that are "as local as possible." His cheese tray typically comprises the best cow, goat and sheep cheeses he can find.

Marketing is not yet an issue for Stephanie and Phil. They have all they handle supplying restaurants, delis and the Creemore farmers' market. The barriers they face are "regulation, regulation, regulation." They can only make their cheese in a licensed kitchen. As a result, they have to transport their milk to a rented kitchen, make the cheese, then transport the product back home to age. Being able to use their own kitchen would allow them to make cheese more efficiently in cost and time, and in larger quantities to meet the demand.

Milky Way Farm is also a member of the Ewenity Dairy Co-operative, based near Conn, west of Shelburne. The co-op is also making its cheese in a rented kitchen. They have been trying to get their own facility going for some time, but the volume and cost of the regulatory requirements combined with what they've experienced as a generally business-unfriendly over-government have left them stalled and frustrated.

"We put together our group to market our sheep milk, have some steady supply and guarantee a certain quality," says Elisabeth Bzikot of Ewenity. "Now we would like to be able to make our own product for which there is huge potential." Elisabeth says the lack of co-ordination at the Ministry of the Environment, among others, has resulted in huge and costly delays.

Art Hill, professor of food sciences at the University of Guelph, says the difficult legislative environment for Ontario cheese artisans doesn't exist in Quebec. Under a certain production threshold, a producer need only meet sanitary regulations.

"I'd like to create a course for inspectors here," says Art, "to train industry and government to standards of appreciation that can help the government act as an extension to grow businesses rather than throw up barriers." Before cutbacks, government personnel had the time to assist and advise new cheesemakers, he says; now their response is, "If you don't have it all lined up, come back to me in another two years."

Stephanie and Phil have encountered the same mentality. "If you want to fill a niche," says Stephanie, "you find that everything is controlled by the cow-milk industry. It's all big. When you want to do something small and personal, the bureaucratic response is 'Why would you want to do that?'"

PHILIP COLLMAN TAKES MILKY WAY WARES TO THE CREEMORE FARMERS' MARKET EACH SATURDAY MORNING.

Artisanal cheesemaking is by nature an intimate process, says Stephanie. Keeping it intimate is also the way to learn. Stephanie's Aunt Vasiliki visited from Greece and taught her how to make feta. "She showed me about warming the milk on a wood fire, the rennet, the touch, feel and taste. There was no culture, just cloth to drain it, a basket to mold it, a wrist to test the temperature. It was simplicity itself – the way it's been done for thousands of years."

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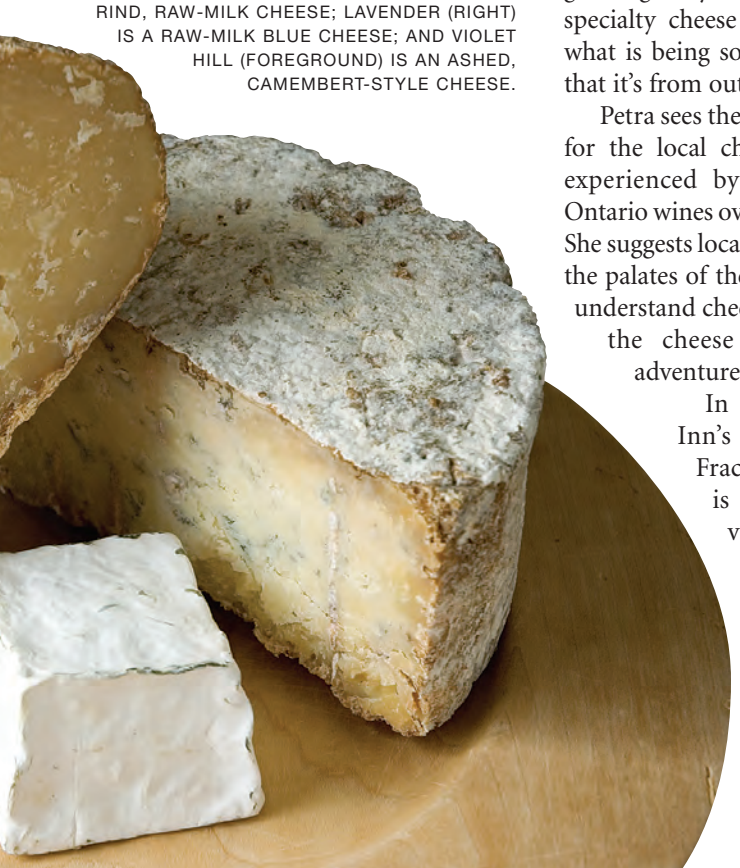
THREE OF MILKY WAY'S PRODUCTS: HONEYWOOD (LEFT) IS A HARD, NATURAL-RIND, RAW-MILK CHEESE; LAVENDER (RIGHT) IS A RAW-MILK BLUE CHEESE; AND VIOLET HILL (FOREGROUND) IS AN ASHED, CAMEMBERT-STYLE CHEESE.



A Taste for Cheese

While market share for Canadian artisanal cheese is relatively small, the segment is growing at three times the pace of the total cheese market. A 2004 survey of Ontario artisanal cheeses cited cultural diversity, refined tastes, health awareness and a desire for natural products as the factors contributing to the industry's growth.

"You require a discerning clientele for fine cheese," says Volker Strunk of Einhorn Catering and Fine Food in Caledon East. "It is not for '*la grosse cavalrie*.' Our customers have travelled and they aren't afraid to pay for quality."

Volker offers his customers suggestions of wine to pair with certain cheeses and almost all his cheeses are available for tasting. "It's a very nineteenth-century thing we do here," he says of his flower- and light-filled emporium. "The sensual experience in conjunction with service."

"Taste," he says, proffering a naked wafer of chalky-looking cheese. The cheese works its salty dark magic – to taste is to be seduced. This hard, raw-milk sheep cheese from Stratford's Monforte Dairy is grainy and fairly simple. A comparable French cheese is sharper, with subtle background notes, and still another sample of a similar cheese has a softer centre and an acid, sweet finish. Although all three are the same form of cheese, each has a highly distinctive flavour.

The soil, water, grass and sun, as well as the time of year it's made give a cheese its individual character. If Einhorn customers try a French Pau d'Ange beside a comparable cheese from Quebec, they generally gravitate to the first. "But," says Volker, "come a certain time of year when the cows get out on new pasture, the Quebec cheese wins out."

The importance of an educated consumer was summed up pithily by an English cheesemaker. "My cheese is every bit as good as the French. But the benefit the French have is a more knowledgeable clientele, more demanding."

After an evening's cheese-tasting seminar through George Brown College, Erica Pratt of Caledon East has become just such a discerning consumer. She now tastes and compares selections before buying.

"I've tried different cheeses with the same name. One Parmesan can be okay, and the next incredible. The seminar made me realize that what we've been calling Parmesan might as well be sawdust."

Erica stores cheeses differently now too. "Rind cheeses get wax paper and a Ziploc, but don't seal the lock. Hard cheeses get cellophane wrap and a sealed Ziploc." She tries new cheeses, sans crackers, and pushes them to the upper palate, describing the result is a "taste explosion." Among varieties she sampled at George Brown were an aged cow's-milk cheese, a semi-soft, washed-rind, ripened cheese, and Parmigiano Reggiano.

"There's not enough appreciation of cheese," says Erica. "Wine people are conscious of choosing the correct wine to go with dinner, but with cheese, so often you go out, there's a hunk of cheddar and a hunk of something else. There isn't much consideration of what might go before, or go with, or come after."

Quebec cheeses dominate the local artisanal market. Food science professor Art Hill teaches cheesemaking at the University of Guelph. He cites the long monastic tradition of cheesemaking in France and Quebec for preserving the continuity of the craft through the centuries. This cultural legacy yields more varieties in greater quantities, especially in the orange-rind cheeses that ripen from the outside in.

Janine Livingston of Broadway Farms Market in Caledon says the sheer volume of Quebec cheeses make them a natural choice for retailers. "I don't necessarily find out through the broker what's out there, though," says Janine. "People come in and ask for things they've tried in their travels."

Janine and family took the time to visit the St. Benoît cheesemaking monastery

Some Cheesemakers and Resources

The Ontario Cheese Society
www.ontariocheese.org

The American Cheese Society
www.cheesesociety.org

Monforte Dairy in Stratford
www.monfortedairy.com

Ewenity Dairy Co-operative in Conn
www.ewenity.com

Woolwich Dairy in Orangeville
www.woolwichdairy.com

Milky Way Dairy in Mulmur
www.sheepmilk.com

Marketing advice
www.artisancheesemarketing.com

University of Guelph
www.foodsci.uoguelph.ca/cheese/welcom.htm

THE UNIVERSITY OF GUELPH'S WEB SITE INCLUDES A PAPER ON MAKING CHEESE AT HOME

in Quebec. "We arrived at prayer time," she says. "It was almost spooky."

One strategic marketing angle the Ontario Cheese Society is considering is the use of 'appellation' for naming and promoting their wares. Milky Way Farm gives a nod to this tradition by calling their cheeses after nearby hamlets in the Mulmur hills. It's partly local pride and partly the purview of the World Trade Organization that makes this so.

Milky Way cannot name its Roquefort-style cheese after the copy-protected French Roquefort product. The WTO says a product may be registered and regionally named only if its elements in "quality, reputation or characteristic" can be attributed to its unique origin. Labelling and quality control aspects may be a bit labour-intensive for small producers, however. Discussions are ongoing among OCS members, especially in wine regions where they are also making cheese, and where marketing a location, such as 'Niagara,' is a natural.

In Canada, mass-produced mozzarella and cheddar account for 70 per cent of the cheese market. Local artisans, to get noticed, have a daunting climb. "An 18-wheeler full of cheese makes its way here every week," says Volker. "From that I get two small bags of artisanal product from the broker." The rest of that cheese, he speculates, is headed for shrink wrap and pizza topping. The good news, he says, is that once your palate develops to a certain point, "You can't go back."

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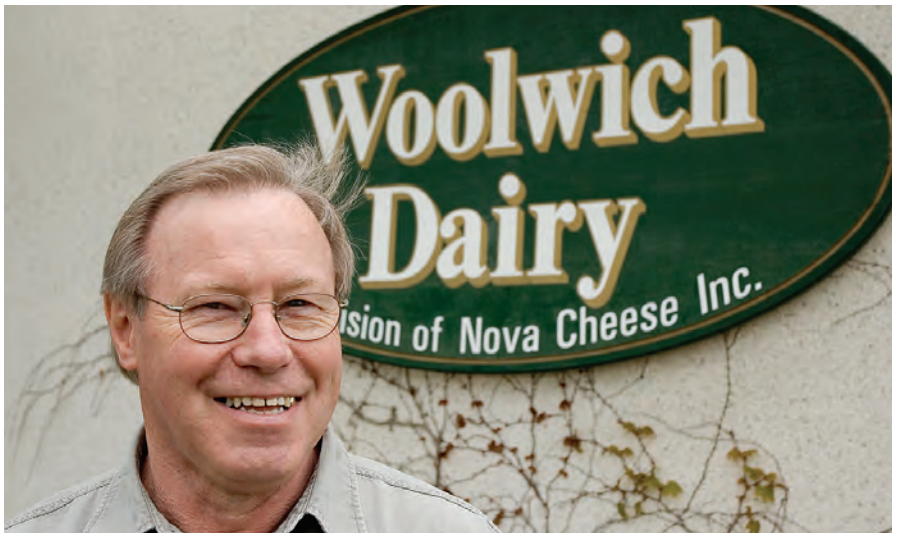

CHEESE MASTER JOSEF LEUPI HAS RECENTLY JOINED WOOLWICH DAIRY TO RESEARCH AND DEVELOP NEW GOAT-CHEESE PRODUCTS.

Woolwich Dairy: the Big Cheese

Orangeville's award-winning Woolwich Dairy started out as a farmstead operation and is the kind of success story to which an artisan might aspire.

The Dutra family immigrated to Ontario from Terceira, Portugal in 1969. Adozinda Dutra kept some goats on their Grand Valley property, as well as her former role as village cheesemaker. Family and friends appreciated her homemade cheeses, and interest grew to the point where her son, Tony, and his wife, Olga, suggested it was time to launch the business in earnest.

The three became business partners and, in 1989, only two years after starting their business, they purchased the larger Woolwich Dairy, based in Ariss, near Guelph, which had an established reputation for its Chevrai brand of goat cheese.

The Dutras developed the Chevrai line, added new products, and marketed their products aggressively. By 1996, they were ready to open their gleaming new state-of-the-art facility on Richardson Road in Orangeville.

Woolwich recently hired cheese master Josef Leupi from Switzerland. With 43 years' experience in cheesemaking, his role is to research and develop new products and specialty items in response to the evolving market.

"It is an avante garde thing we do," says Josef. "Research new cheeses, explore market changes, but maintain a handmade process." Woolwich sees itself as evolving into a one-stop brand, where a customer familiar with the Chevrai line, for example, would also be willing to buy and try a number of other Woolwich cheese products.

To date, Woolwich's research and development has been tremendously successful. Their line has expanded from chevre and feta, to more than 40 goat-cheese products, including brie, cheddar and mozzarella.

Last year, from goats' milk shipped to them from 200 Ontario farms, Orangeville's 75 Woolwich employees crafted 10-million litres of milk into 1.1-million kilograms of cheese.

A smaller plant for aged products is planned for Quebec, using local milk and employing about a dozen people in a 12,000-square-foot facility.

The facts about raw-milk cheese

"There is a great misconception that you can't get raw-milk cheese in Ontario. But it's simply not true," says Petra Cooper of the Ontario Cheese Society. There are a number of raw-milk, mostly hard-form cheeses available, such as cheddar, aged at least 60 days, and grown too acid for pathogens. It's the 'bloomy-rind' cheeses that can be problematic and should be made with heat-treated milk.

It is not raw-milk that defines an artisanal cheese, so much as the delicate layering of flavours that result from hand-crafting. The complicated and nuanced product is accomplished by keeping milk in as natural a state as possible. For it, the dedicated foodie might go underground. But it is buyer beware.

Guelph food sciences professor Art Hill says there can be health risks to untreated soft cheeses, risks with such scary names as listeria and salmonella, bacteria which may be cultured anywhere from the field to the table. "Even so," he says, "a self-regulated industry is very hard on itself, more educated and more invested in keeping the food source safe."

Cheesemakers Stephanie Diamant and Phil Collman agree. "In a large corporate culture, if someone gets sick, some anonymous person behind a desk is out of a job," says Stephanie. "I'm growing my business from the ground up. It's in my interest to stay on top of things." Art Hill feels government should not be the overseer because one size, one set of regulations does not fit all, and administration becomes cumbersome and a barrier to the artisan.

"Raw-milk soft cheeses are possible in Europe," says Petra, where the farm to table trip may only be a couple of days. "Here we don't have the delivery to support that kind of timing."

The life's work of its bacteria and enzymes, a soft-rind cheese peaks quickly, and briefly, like a night-blooming flower, then becomes inedible. "No one should be looking for a raw-milk soft cheese anyway," says Petra. "A three-day-old chevre is just not that complex."

Monica Duncan is a freelance writer who lives in Cataract.

A Cheese Glossary

Legend has it that the first cheese was cultured in a nomad's saddlebag. Milk, travelling in a bag made from an animal's stomach, cultured and separated into curds and whey. From humble beginnings and after six thousand years, there are hundreds of cheeses. Below is a partial glossary of terms:

Acid
Cheese with a slightly sour flavour. Cheese develops acid as it ages, thus discouraging pathogens.

Artisanal
Handcrafted, rather than machine-made, cheeses made in an old-world tradition.

Bleu
A French term for blue-veined cheeses. Try Milky Way's Lavender.

Bloomy Rind
Light white, downy-skinned cheeses, such as Camembert and bries, achieved by their being sprayed with a Penicillium spore. Try Milky Way's Creemore or Ewenity's Ramembert.

Casein
Element of milk that becomes solid.

Cheddaring
A process of cutting curds into blocks, which are stacked and turned at intervals.

Creamy
The taste, texture or fat content descriptive of cheese. Try Woolwich's Chevrai.

Curdling
When milk curdles due to the introduction of rennet.

Curing
Aging or ripening cheese. Hard forms of raw-milk cheese are aged at least 60 days. Try Monforte's Toscano.

Fresh Cheese
Cottage cheese, cream cheese varieties, ricotta. Unaged cheeses, in Canada made from pasteurized milk products.

Hard
Cooked cheeses, aged and dried. Try Woolwich's Goat Cheddar.

Monastic cheese
Cheeses historically developed by monks. Varieties here are from Quebec. Try St. Benoît blues, Swiss and orange-rinded cheeses.

Moulds
Penicillium varieties, sprayed on surface, or introduced into cheese. Some cheeses have only surface mold, some internal, some both.

Pasteurization
Heat treating milk to discourage pathogens.

Rennet
Coagulating enzyme from a calf's stomach, introduced to milk.

Rind
Washed, oiled, waxed, pressed, thick, thin, brushed, herbed, ashed – the surface of the cheese protects the centre and affects the internal flavour and texture.

Washed Rind
Some strong tasting and smelling cheeses, kept moist by washing while ripening. They may be washed with brines or brandy and the like, which affects the finished flavour.

ILLUSTRATION BY SHELAGH ARMSTRONG

Tiny, tasty hors d'oeuvres

BY SANDRA CRANSTON-CORRADINI

Hors d'œuvres, the small savoury bites often served with drinks prior to a repast, are meant to enliven and stimulate the palate. Not to be confused with appetizers, hors d'oeuvres are served apart from the main meal.

The key to success with these tasty, eye-appealing morsels is to plan ahead for last-minute assembly. Pastry bases quickly become waterlogged and garnishes begin to look tired if they sit too long, so you want to have all the elements prepared and ready to put together just before your guests arrive.

When serving a selection of hors d'oeuvres, it is a good idea to select items that provide a contrast in texture and flavour. Choose your recipes to include not only a variety of tastes, but also pleasing visual combinations. Consider also how they will be eaten. At receptions where people will be standing and holding drinks, bite-sized finger foods are easier to manage than items that require the use of a fork.

The selections we have chosen vary from labour-intensive to easy assembly. They use ingredients that are readily available and feature variations with the same basic stuffings. The ham and cheese rolls for the pinwheels can be prepared the day before and sliced prior to serving. Fillings for the remaining items can all be made a day ahead and refrigerated.

Although some fussing is required in the kitchen just prior to the appearance of your guests, the result is well worth the effort.

HAM AND CHEESE PINWHEELS

6 slices cooked ham
3/4 c / 185 ml cream cheese
1/2 tsp / 2 ml Dijon mustard
Salt and pepper
Parsley
Brown bread (buttered)

Beat the cheese until quite soft and smooth, then season with the Dijon, salt and pepper. Spread each slice of ham with a layer of cream cheese and roll up. Wrap each roll in damp parchment paper or plastic wrap, and chill at least two hours. With a sharp knife, cut each roll into 1/4 to 3/8 inch slices. Using a small plain pastry cutter (or an empty tomato paste tin), cut a small round of bread and set a pinwheel on top. Decorate with a tiny portion of parsley sprig. Makes 100 portions.

TARTLETS NIÇOISE

1/3 c / 75 ml flaked tuna
1 tbsp / 15 ml thick mayonnaise
Salt and pepper
2 hard-boiled eggs
Finely chopped parsley

CHEESE PASTRY
1 c / 250 ml all-purpose flour
2/3 c / 150 ml salted butter
2/3 c / 150 ml finely grated old cheddar and parmesan
1 egg yolk
Salt, pepper and cayenne
Cold water

For the pastry, sift the flour with the seasonings into a bowl or food processor. Work the butter in until the mixture has the consistency of breadcrumbs. Stir in the cheese. Mix the egg yolk with one tablespoon (15 ml) of water, and tip into the flour mixture. Work to a firm dough. Chill for 30 minutes, and then roll out 1/4 inch thick. Line 12-15 tiny (one-inch) tartlet tins with the cheese pastry and bake blind at 380ºF until slightly golden, about 10 minutes.

Beat the tuna and mayonnaise together and season well. Place equal amounts into the cooked tartlets; do not overfill. Separate the egg whites from the yolks and pass the whites through a sieve. Set aside and then do the same with the yolks. Place a knife on edge across the middle of the tartlets, and spread the whites over half of each one. Spread the yolks over the other half. Use finely chopped parsley to create a narrow line of green separating the white decoration from the yellow. Makes 12-15 portions.

SMOKED TROUT BARQUETTES

Cheese pastry
1 c / 250 ml smoked trout
1/2 c / 125 ml cream cheese
1 tsp / 5 ml horseradish cream
Salt and pepper
Pimento

Make the pastry as described for Tartlets Niçoise above. Roll out the pastry, place into 12-15 boat molds and bake blind at 380ºF for 10-15 minutes or until golden brown. Mix together the trout, cream cheese and horseradish cream. Season with salt and pepper. When the pastry has cooled, fill with the smoked trout mixture and garnish with a slender line of finely chopped pimento.

CREAM CHEESE AND SALMON ROUNDS

1/2 c / 125 ml finely chopped smoked salmon
1/2 c / 125 ml cream cheese
Salt and pepper
Capers to garnish
1 thin English cucumber

Wash the cucumber and cut into 1/4-inch slices. Beat the cream cheese; add the smoked salmon and season with salt and pepper. Use a tiny amount of hot water to thin down the mixture if necessary. Using a half-inch star nozzle, pipe the mixture onto the cucumber rounds and decorate with one caper. Makes about 20 portions.

TOMATOES CARMEL

20 small cherry tomatoes
1/2 c / 125 ml cream cheese
Fresh dill to taste
French dressing
Salt and pepper
White bread (buttered)
Watercress

Set the tomatoes stem end down and, using a grapefruit knife, gently remove the tops, which will be placed back again as lids after the tomatoes are stuffed. With a small spoon, scoop out the seeds and juice, and strain the liquid to add to the cream cheese. Beat the cheese, add salt, pepper and finely chopped dill to taste (about one teaspoon). Add enough tomato liquid to soften the cheese slightly. Using a small plain pastry cutter (or an empty tomato paste tin), cut small rounds of bread. Using a pastry bag with no tube, pipe a little cheese onto each bread, and use the remainder to slightly overfill the tomatoes. Place the 'caps' back onto the tomatoes. Set the filled tomatoes onto the rounds of bread and gently drizzle with French dressing. Garnish the serving plate with watercress. Makes 20 portions.

POTATO STICKS

1/3 c / 75 ml cooked and finely sieved potatoes
1/3 c / 75 ml soft butter
1/3 c / 75 ml flour
Salt, cayenne pepper and nutmeg
Beaten egg yolk
Sesame seeds

Mix the potato, butter and flour together. Season well with the salt, cayenne and nutmeg. Chill for 30 minutes, and then roll out 1/4 to 3/8 inch thick. Brush with beaten egg, then cut into sticks 1/4 inch by four inches. Sprinkle with the sesame seeds, then place onto a parchment-lined baking sheet. Bake in a preheated 350ºF oven for about 10 minutes, or until golden brown and crisp.

Sandra Cranston-Corradini is the proprietor of the Cranston-Corradini School of Cooking.

Gallus domesticus

Brahma light male

· N O · O R D I N A R Y · B I R D ·

BY IAIN RICHMOND

My wife is a painter. A year or so ago, she held her first solo show. Over the course of the day dozens of friends and supporters came by. The first painting purchased, minutes after the doors opened, was a small portrait of a rooster. A few other paintings sold that day, but that rooster demanded attention from everyone. It could have sold a dozen times over. People loved him.

We later concluded that as good as the painting was, it was the subject himself that drew so much notice. Such magnetism is granted few species. The lion comes to mind, the stag or a stallion in full flight. With them, the male chicken, the cock, holds a special place in the human imagination.

At Donnyweir farm in Albion, Gerald Donnelly's prize Buff Brahma is living proof of this majesty. He struts around his pen – his dominion – head crowned by a bright red comb, jabbing the air with each confident step. His four hens (there's no doubt they are 'his') don't exactly follow him but, like planets to his sun, they remain attached to his periphery by some cosmic force. This is no democracy.

Gerald Donnelly has been raising champion birds since he was a boy. He has raised virtually every breed of chicken, along with geese, ducks, turkeys and swans. His fowl have routinely captured top honours at The Royal Winter Fair, as well as other local and international exhibitions.

The birds Gerald raises are the celebrities of chicken society. Their designer feathering proclaims their status:

· CHICKENS · WITH · · ATTITUDE ·

PORTRAITS BY PETE PATERSON

Photographer Pete Paterson would really rather not become pegged as "chicken man," but his fate may have been sealed eight years ago when he met Albion farmer Gerald Donnelly and began to photograph Gerald's extraordinary brood of show birds.

Pete, who lives near Caledon East, has worked as a commercial photographer in Toronto for 37 years. He was quickly enraptured by the brilliant colour, texture and bold character of the ornamental birds. It wasn't long before he'd concocted a kind of portable, chicken-sized studio in the Donnelly barnyard, so the birds could receive full portrait treatment.

And somehow he couldn't stop shooting, moving on from the subjects on the Donnelly farm to the chicken palace at the Royal Winter Fair in Toronto, and even travelling to poultry exhibitions in Woodstock and the U.S.

It was entertaining, but Pete had only the vaguest idea what he would do with the extraordinary gallery he was slowly amassing.

However, a plan began to take shape about four years ago, when some of the photographs were included in the Headwaters Arts Festival show at Dufferin County Museum (where they outsold pretty much everything else on exhibit). It was there he met Lesley Kelly. Lesley is a project manager at IBM, who keeps flocks of chickens and ducks at her home in Rosemont. Pete and Lesley's common interest in fowl sparked a friendship and a project: to create a large photo art book featuring Pete's chicken portraits, accompanied by Lesley's text detailing facts, lore, maps and more about each of 60 breeds.

They are well on their way to their immodest goal of documenting all 420 or so varieties that make up the breeds. In the meantime, Pete, who is a frequent contributor to In the Hills, has opened a studio at his farm in Caledon East. There, in the near future, he plans to offer studio portrait services for another farm animal: horses – and their riders.

The full chicken portrait gallery can be viewed at www.petepaterson.com.

Leghorn single comb light brown male

Belgian booted non-bearded Mille Fleur female

think Madonna, Boy George, Coco Chanel or Salvador Dali. There are some 60 main breeds of fancy or ornamental fowl. Add to this the scores of subsets or varieties: the Asiatics with their subsets Brahma, Cochin and more; the Mediterranean Leghorns and Minorcas; the English Australops and Dorkings; the American Rhode Island Reds and Plymouth Rocks. All of these and countless others, it is suspected, have evolved from the Red Jungle Fowl of South East Asia – the Adam and Eve of *Gallus Domesticus*.

Human association with this species precedes recorded history. Although chickens were domesticated about 10,000 years ago in Neolithic villages, we can be sure our ancestors were hunting for and consuming these extraordinary creatures and their eggs long before that. Historical evidence shows that the chicken has

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Gallus domesticus

CONTINUED FROM PAGE 29

been part of the human journey not only through time, but also across a wide variety of cultures: Southeast Asia, the Middle East, China, India.

"Next to the dog," said the Rev. E.S. Dixon in 1848, "the fowl has been the most constant attendant upon man in all his migrations and occupations of strange lands." Name a place and the chicken has been there.

Most commonly, of course, the bird has served as a source of nutrition. However, we have assigned them a number of other roles. For instance, as a consequence of their fecund production of eggs, hens have always been associated with fertility. The prodigious capacity of a single male to fertilize a sizable brood of hens has supplied us with a consummate symbol of robust virility. Perhaps, because of these imaginative links or simply because of their availability, these birds have been widely employed in sacrificial rites and other religious ceremonies, and as characters in countless myths and fables. This is no ordinary bird.

Then there is that penetrating declaration of the cock every morning just before sunrise. Until a few years ago, before alarm clocks and snooze buttons and before most of us moved into cities, the rooster was our daily call to begin the day. The Roman naturalist and intellectual, Pliny, (AD23-79) went so far as to claim that "men would never rise from their beds without the exhortations of the 'crested bird'." From this, he concluded, "The human race owes all that it has achieved to the cock's song rather than to people's own talents." Mind you, this same fellow believed that wind fell from the stars.

A word about the word. The best guess as to the etymology of 'cock' seems to favour it as imitative of the male fowl's call: the English 'cockadoodledoo,' the French 'coquerico,' and the German 'kikeriki.' Old English spellings such as 'kok' and 'kokke' suggest it may have roots in Old Norse 'kokkr.' 'Rooster' is a much later American euphemism, probably created to avoid the salaciousness of the parent word.

Nevertheless, it is impossible to ignore the physical intensity of the male chicken. A commendable cock, according to the experts, is one who, emerging from his house in the morning, immediately exercises his potency on his harem. That task accomplished, he is now ready to take on any unfamiliar male he perceives to be a threat to his domain.

Which brings us inevitably to "the most universal sport known to man" – cockfighting. It is, undoubtedly, one of the oldest entertainments devised by humans. In *The Chicken Book* (1975), authors Page Smith and Charles Daniel devote 55 pages to this ancient pastime. They even speculate that cockfighting may have been the primary reason for the domestication of chickens in the first place, with the benefits of domesticating hens and egg production coming only as an afterthought.

The ancient Greeks trained their gamecocks like gladiators with special diets and highly trained handlers. In England, between the sixteenth and early nineteenth centuries, cockfighting was the most popular pastime known. That is, until it was outlawed by an act of parliament in 1834. On certain holidays in sixteenth-century England, schoolboys were encouraged to bring their gamecocks to school: "Chairs and benches were cleared and the schoolroom itself became the cockpit." The schoolmaster kept all the birds that died over the course of the day.

The hen, although not as flamboyant as the cock, has her own significant place in the scheme of things. (Gerald Donnelly says a pretty hen has been known to best arrogant roosters in fancy fowl competition.) As a symbol

CONTINUED ON PAGE 32

· C H I C K E N · L O R E ·

Ancient Greeks believed if someone dreamed that chickens were entering their house, wealth and honour were soon to be bestowed on the household.

The plant called cock's comb, or cock's crest, was (and may still be in some places) considered to be an aphrodisiac.

In 300 BC, Hippocrates, the father of medicine, prescribed the whites of four eggs beaten in three quarts of water as a laxative.

In the Middle Ages, a hen crying between 8 p.m. and midnight meant a bachelor had run off with a spinster.

The person who finds a two-yolked egg should make a wish while eating it.

In early Rome, flocks of chickens were kept at public expense for no other reason than to provide auguries for military campaigns. If the roosters ate ravenously first thing in the morning: Good! If not: Oh-oh!

Country folk in many parts of the British Isles thought it dangerous to keep eggshells because witches went to sea in them and it made little sense to provide them with transportation.

When a chicken's feathers droop it is a sure sign of rain.

The rooster holds a place as one of the twelve signs of the zodiac in traditional Chinese astrology. It symbolizes determination, decisiveness, forthrightness and extravagance.

Polish bearded buff laced female

Polish non-bearded white-crested black male

Silkie bearded white male

Polish non-bearded golden male


Golden female Sebright

Gallus domesticus

CONTINUED FROM PAGE 30

of motherhood, she is unparalleled, protecting her brood from danger by shielding them under her spread wings. So nurturing is she that the early Christians adopted her as a metaphor for the church. St. Augustine wrote: "As a hen with chicks … she (the church) vivifies parishioners with the warmth of her faith and loves them in maternal charity."

Hens have also played a noteworthy part in scientific research. Their pecking order has been studied endlessly. But more significant is their contribution to cancer research. Smith and Daniel assert, "It seems safe to say that if a cure or an antidote to cancer is finally discovered, chickens, and more particularly hens, will have played a vital role in the process."

In the din and glare of contemporary life, we have moved far from the familiar cackle in our backyards. For most of us, our acquaintance with chickens now extends no further than the pallid slabs in shrink-wrapped styrofoam trays on grocery shelves, or the shrivelled, deep-fried kernels from fast-food outlets.

Although the outlawing of cockfights (in most of the western world, at least) suggests our progress toward a more benevolent attitude to our fellow creatures, the

· C H I C K E N · F A C T S ·

In 2003, someone calculated there were 24 billion chickens in the world.

Ontario is presently home to 1,100 chicken farms, raising just over 8 million birds for meat.

The province also has 420 egg farms averaging 20,000 hens each. A single bird can lay as many as 300 eggs a year.

In 2003, 243,996 chickens were raised on ten poultry farms in Dufferin; 471,770 chickens were raised on six poultry farms in Peel; and 3,772,017 chickens were raised on 126 poultry farms in Wellington.

The white feather as a symbol of cowardice originated with gamecocks that, disgraced by a refusal to fight, were accused of "showing the white feather."

Those unfortunate chicks that are male, because they lay no eggs and their flesh is less tender than that of their female counterparts, are deemed uneconomical and are (with a few exceptions required for breeding) dispatched forthwith.

Chicken sexing (determining the gender of day-old chicks) is one of the world's most specialized careers, requiring much training and practice.

Within the town of Orangeville keeping chickens is prohibited. In Erin, you are allowed ten chickens for every two acres, but in the Town of Mono at least six acres is required. For those of you lucky enough to live in Caledon, it seems there are no restrictions.

In 1910, 80 per cent of all farms had a small flock of chickens.

As recently as 1945, the average American ate 400 eggs a year.

If you have a debilitating fear of chickens you suffer from alektorophobia.

life of most chickens has not improved. In Ontario and elsewhere, virtually all the domestic fowl we consume have spent brief and miserable lives confined with thousands (or tens of thousands) of their kind in mechanically regulated battery farms where the laws of economics trump the principles of husbandry.

If you're concerned about the quality of life of the chicken you eat, for its sake or yours, you might consider buying directly from a farmer whose husbandry practices you know. Or, you can buy 'organically certified' chicken at Harmony Whole Foods in Orangeville. Broadway Natural Meats on the Third Line Amaranth and Howard the Butcher in Caledon East both sell 'naturally raised' poultry, that is, free-run, grain-fed chickens. Though their feed is not organic (so the birds cannot be certified), it contains no hormones, antibiotics, or animal by-products.

Canadians continue to eat an average of 30.6 kilograms of poultry meat and 250 eggs annually. Chicken is versatile, inexpensive, and it's good for us. In 1599, Ulisse Aldrovandi, a professor of natural history at the University of Bologna, wrote: "No proof is required for it is clear to all, how much the cock and his wives provide for the human race … which condition of the body, internal or external, does not obtain its remedies from the chicken?"

Such remedies have, through the ages, been prescribed for stomach ailments, respiratory diseases, headaches and any other malady imaginable. How many of us have not been advised to drink chicken soup when sniffling with a cold?

The poor egg, however, long considered 'the perfect food' because of its balanced nutritional value, suffered a setback in the 1970s when it was suspected of contributing to high cholesterol. Since then, an avalanche of research has shown dietary cholesterol has a negligible effect on plasma cholesterol levels. Yet, in many minds, doubt remains.

One conclusive study, published in 1999 by the Harvard School of Public Health, should put the debate to rest. The investigators followed 117,000 people and found there was no difference in the risk of heart disease between those who consumed two or more eggs a day and those who never touched eggs. Those findings are reinforced by the fact that three of the highest egg-consuming countries in the world, France, Spain and Japan, also have the lowest rates of cardiovascular mortality of any of the world's industrialized countries. The evidence is clear, "an egg a day is okay."

Another recent blow to the poultry industry has been the outbreaks of avian flu. This rapidly mutating virus has struck twice: in Hong Kong in 1997 and in Vietnam in 2003. The virus showed up in birds in western Canada last year. Close contact with live, infected poultry was the primary source of human infection, and the slaughter of millions of birds has not yet eliminated the threat of what the World Health Organization calls a "potentially catastrophic" pandemic.

Given all this, the history, the intimacy, the concerns, chickens continue to hold an iconic place in our culture – whether we are ogling them as celebrities on public display or enjoying the taste of their more pedestrian cousins around a dinner table.

Iain Richmond is a freelance writer who lives in Mono.


White male Cochin

Caledon's Man

ALEX AND HIS WIFE JUNE RELAX AT THEIR SUMMER COTTAGE ON GREEN LAKE, NEAR McLAREN ROAD IN CALEDON. SAVING THE NATURAL LAKE FROM BEING ABSORBED INTO THE SURROUNDING GRAVEL OPERATIONS WAS ANOTHER OF ALEX'S POLITICAL TRIUMPHS.

PHOTOS BY PETE PATERSON

For 92 years Alex Raeburn has been in the middle of the action, and enjoying every minute of it.

BY KEN WEBER

"It was just plain ridiculous." Alex Raeburn's exasperation at the bone-headed behaviour of bureaucrats rings in his voice as if the incident occurred yesterday morning. In fact, it took place more than three decades ago, when Alex was deputy-reeve of Caledon Township.

"Here you have the people of Inglewood. They've been promised a provincial grant for artificial ice, so the community raises money to build an arena and what happens? Some government official tells them the deal's off. No grant! Now, in my opinion, there's only one way to fix a situation like that: you go straight to the top."

That is why within hours of the bad news for Inglewood, Alex was down at Queen's Park. "I knew a few people there," he says with a twinkle in his eye. "You've just got to talk to the right ones." By the time Alex returned to Caledon that day, the same bureaucrat who had denied the grant had stayed overtime to restore it. Inglewood got its ice.

It wasn't the first time Alex Raeburn had gone straight to the top. In 1939 he went to New York City to see the World's Fair and, as part of the experience, decided to walk around the entire circumference of Manhattan Island. During the excursion, undertaken in daily sections, he noticed several battleships docked in the Hudson River. Never having seen a battleship, he joined a lineup of visitors waiting to board one of them. However, the other visitors were sailors' families, boarding on special privilege. Alex was summarily refused.

"Someone the likes of you would have to get permission from the admiral," a petty officer told him with a smirk. "He's at the Brooklyn Navy Yard."

So that's where Alex went. "I said I was a Canadian who wanted to see the admiral. I kept getting passed around and handed off until, sure enough, I landed in his office. It turns out he was a keen fisherman. He wanted to know all about fishing spots in northern Ontario, so I just told him a bunch of stuff that any Ontarian knows, and that's how I got to see the inside of a battleship."

Political battles

In 1979, Alex Raeburn was officially thanked by the Hon. René Brunelle for his many years work on the Niagara Escarpment Commission. In his remarks, the minister noted that Alex "is not the kind of person to stand on the sidelines when the game is taking place." That must be a Raeburn family trait. They have been making things happen in these hills since Alex's great-grandfather, Robert Raeburn, settled here in the 1820s. Caledon Village was first called Raeburn's Corners, before it became Charleston, then eventually Caledon.

When Alex took up the torch in the 1960s, he was instrumental in having Caledon become a 'police village,' and served as one of its first trustees. He also became a Township of Caledon school trustee, and then the board's chair at a time when Ontario's education system was experiencing dramatic changes. One of the board's tasks was the construction of Belfountain Public School in 1963.

"That meant closing four small country schools. Not everybody likes that kind of thing," notes Alex. "The kids didn't mind leaving the outhouses behind though, or the leaky roofs." The opening of Caledon Central P.S. two years later meant that Alex had to close his own alma mater, S.S. #8, where he'd taken his seat for the first time in 1918.

When he retired from aircraft manufacturer, McDonnell-Douglas, in 1972, Alex was elected the township's deputy reeve. He admits that rather than seek a spot on council he took aim at the higher office so he could get more done, but he may have also had a subconscious motive. As a young boy keenly interested in the world around him, Alex had often attended township council. He had never forgotten that during winter meetings, the councillors had to wear hats and coats to keep warm, while the reeve and deputy got to sit next to the stove.

The Township of Caledon was folded into the new Town of Caledon as Ward 1 in 1974. Alex went on to serve as the ward's regional councillor for the next four years. Right from the start, he made it clear he was not going to "stand on the sidelines."

The matter of choosing the new town's name was a case in point. Fine print in the Region of Peel Act stated that the region would be made up of the cities of Mississauga and Brampton, and the town of Albion.

"It almost stayed that way too," Alex remembers, "because most of the council said it was as good a name as any. That got my dander up and I pointed out that the fine print also said the name was subject to a plebiscite." Which is how Alex became a lightning rod for the Call-it-Caledon campaign. So successful was his strategy that when the plebiscite was held (the choices were Albion, Cardwell, and Caledon), only the village of Bolton held out for alternatives. Even in the former township of Albion, a majority thought Alex had the right idea.

ALEX (FRONT ROW, THIRD FROM RIGHT) MET HIS WIFE JUNE GILLESPIE (SECOND ROW, FIFTH FROM RIGHT) IN 1918 WHEN THEY WERE BOTH IN KINDERGARTEN AT SS # 8 IN CALEDON VILLAGE. THIS SCHOOL PICTURE WAS TAKEN IN 1921. JUNE FIRST MARRIED ALEX'S BEST FRIEND, RALPH STUBBS (LEFT OF ALEX). ALEX AND JUNE WERE MARRIED IN 1976, FOLLOWING THE DEATH OF RALPH AND ALEX'S FIRST WIFE, DORIS.

for All Seasons

There was a lot more to governing the region than choosing a name, though, and as chair of a make-it-happen committee, public works, Alex was in his element. As well, just as in the old township system, there was work to be done behind the scenes. One issue, for example, was close to Alex's own back yard: developing the Millcroft Inn.

"The investors wanted to make a real showpiece out of what was a broken-down old mill," he says. "I thought it was an idea worth considering. For sure the mill was never going to come back, and there was only a kind of half-assed restaurant there, but the nearby residents were worried about what an 'inn' meant. So I just put everyone together and insisted they thrash the damn thing out! Turned out pretty good, didn't it?" he adds with a grin. The new inn won a national award for heritage preservation.

Badminton was one of many sports Alex enjoyed in his youth. His natural athleticism stood him in good stead one wintry day many years later when a board gave way as he was crossing the flume from the Alton Mill behind his home, and he was plunged into the frigid waters that ran between the high flume walls. Unable to scale the slippery walls and pressed against the flume gate by the current, Alex tossed his cap to the top of the wall, hoping at least to provide a clue to his demise. "But then I got to thinking," he says. "That rushing water has to be going somewhere." He dove down and managed to squeeze himself through the narrow opening at the bottom of the gate, popping up on the other side only to hit his head on the ice. With a second upward thrust he broke through, and swam through the flume tunnel, breaking the ice with arms as he went. He arrived home cold, tired and wet, but safe. That was nearly 20 years go; Alex was 75.

A passion for heritage

In 1978, the year after the Millcroft opened for business, Alex Raeburn's style of aiming high hit a rare snag. He ran for election as mayor and was defeated. "Sure it bothered me," he acknowledges, "but only until I walked across the street and bought a fishing rod."

Fortunately for Caledon, for these hills and, indeed, for Ontario, Alex's summary departure from competitive municipal politics gave him more time for getting things done. Because of his deep and abiding interest in environmental issues, Alex had been more than pleased to be Peel Region's representative on both the Niagara Escarpment Commission and the Credit Valley Conservation Authority. Now he was able to expand his influence by accepting a position on Ontario's Waste Management Advisory Board.

A similar passion for heritage had led him to be first chair of Caledon's LACAC (Local Architectural Conservation Advisory Committee) and to active involvement in what is now the Peel Heritage Complex. With the duties of municipal office now behind him, this interest widened to the provincial level with an appointment to the Ontario Heritage Foundation.

Alex is particularly proud of what the OHF has accomplished, and of his role in arranging acquisitions such as Toronto's Winter Garden Theatre. As he puts it, "Once you don't have to watch your back all the time you can really get things done on these committees."

That was never more true than in his efforts on behalf of Forks of the Credit Provincial Park. What is now one of this area's favourite parks might be far less appealing today had it not been for Alex Raeburn.

"We darn near missed getting the Willoughby property," he explains. The scenic, cliffside property was the site of the greatest industrial boom in Caledon, the mining of quarry stone. "It was just about the best part of the whole park in my opinion. The Town wanted the property and both the Escarpment Commission and the Credit Valley Authority were on board, but every time our wishes would get to Queen's Park, somehow they'd just disappear! See, I was the only one on the OHF who really understood how vital that property is to the park and I was the only one staying on top of things. Whoever was shelving it knew I had only a few days left in my second term on the OHF! It was close. We almost missed that one!"

Getting things done, it seems, doesn't just apply to Alex's public career but to his work life as well. In his own words, his position at McDonnell-Douglas (Avro Canada in an earlier incarnation)

CONTINUED ON PAGE 36

THE RAEBURN HOME IN ALTON IS THE FORMER SCIENCE HALL, BUILT BY MILL MAGNATE AND CONFIRMED ATHEIST, WILLIAM ALGIE, AS AN EDUCATIONAL HALL FOR MILL EMPLOYEES. IT SITS ACROSS THE RIVER FROM WHAT WAS ALGIE'S KNITTING MILL. THE MILL WAS SOLD TO J.M DODS, AND LATER TO FRED STUBBS WHO, WITH HIS FOUR SONS, RE-TOOLED IT AS A RUBBER MILL. ONE OF HIS SONS WAS JUNE RAEBURN'S FIRST HUSBAND, RALPH. THE MILL NOW HOUSES ARTISTS' STUDIOS.

Man for All Seasons

CONTINUED FROM PAGE 35

was "sort of in the middle. I was high enough in the chain to see the brass at work, but low enough to work with the slaves too. They called me 'liaison.' Mostly what I was expected to do was sort out manufacturing and design problems and fix them."

Alex's success at 'fixing' is recalled by Palgrave resident, Ray Rogers. A long-time manager at the company, he remembers a crisis over fabrication of wings for the DC-9. "Upper management was running around screaming and people on the shop floor were milling about all confused while Alex just quietly went about and got the problem fixed. He was like that. A lifesaver. We often used to wonder what would have happened to the DC-9 if he'd been dumped with the others during the Arrow fiasco."

Surviving 'Black Friday' at Avro

When Alex Raeburn wasn't organizing and governing, or raising a family, or beating up on reluctant bureaucrats, or playing and coaching lacrosse, or building his own house in Caledon Village ("put in every nail"), he was a tool and die maker.

In the 1930s he worked for Parker Pen in Toronto, but after enduring a bout of tuberculosis (he spent a year in a sanitarium), he wanted to live and work in cleaner air. So he moved back home to Caledon and went to work at A.V. Roe in Malton ("26 minutes door to door"), makers of the famous Avro Arrow, and victim of its infamous cancellation on 'Black Friday,' February 20, 1959. Nearly 14,000 employees were immediately fired by Avro, but not Alex.

"Before the Arrow," he explains, "we had been putting out CF-100s. This one day there was a jet being rolled out the door and it had a new modification to the engine mounts. At the last minute an inspector found a loose bolt they couldn't get at, so a foreman got me to design a wrench on the spot. Usually that kind of thing took weeks, but I got it to him in a couple of hours. He never forgot that, so as he went up the ladder, I went up too.

"On the day everybody was fired, they brought all us supervisors into a meeting. Our names were on a big chart, pretty much in order of rank, and management kept wiping names off the bottom rows. My name would have disappeared on the next sweep, but that's where it stopped. I stayed till 1972. Retired as fabrications manager. It's kind of interesting, isn't it, when you realize that all those high-priced, university-educated engineers were working along with a graduate of Orangeville High School! That Black Friday though… Sure the company appreciated my work – I always seemed to be the one they sent off trouble-shooting – but an experience like that mass firing certainly focusses the mind. In life, you've got to keep your eyes open."

Living to the fullest

"Fortunately, my parents always encouraged me to think for myself, especially my mother. She was from Philadelphia, a nurse. Must have been a jolt to move here. She was of French extraction, a Yankee – and a Catholic! A hundred years ago in Caledon that was like coming to the plate with three called strikes.

She never pushed her religion on me though. My father either, although the Raeburns were mighty strong Presbyterians. What they each did was take me to their church and tell me to make up my own mind. Well, after a good look, I didn't want any part of either one. As far as I'm concerned, religion is how you live your life every day, not just what you toss around on Sunday. Lou Parsons [first chair of Peel Region] once said to me, 'Alex, you're the most religious man I know', so maybe I got it right, at least some of the time."

If getting it right includes living every day to the fullest, then Alex Raeburn is still managing just fine. You might expect a 92-year-old to spend a lot of time looking back. And Alex will do that if pressed. He'll reminisce about buying a 300-foot lot in the early 1940s for a hundred dollars. Or about volunteering to be a driver for the Carleton Ladies' Basketball team. His '38 Chevy could take six, one of whom was always Doris Craig; they married in 1942.

He'll talk about leading the family cow down what is now Highway 10 to introduce her to a neighbour's prize bull. (On the way, she broke loose and jumped a fence to meet another suitor instead.) And from his vast collection of scrapbooks, Alex may show you the 1921 school photo from S.S. #8. He's standing not far from pretty June Gillespie whom he married nearly sixty years later after they'd each lost their first spouse.

But memories don't fill the day for him; there's too much to do. Like staying current with local and world affairs. The daily paper helps with that, but Alex finds the internet a greater boon. "If only we'd had the web when I was on council," he says. "You want to find out about something? Just Google it and there it is! Of course, there's so much on the net a person could spend the whole day and there's more to life than that." Such as photography in Alex's case.

He is particularly fond of photographing wildlife, though he admits it's getting a wee bit harder now to chase down the opportunities. So he has taught himself to videocam wildlife photos from magazines, transfer them to a TV screen and then photograph the images with an SLR camera. The very professional looking results fill the walls of the historic Science Hall in Alton, where he and June (he calls her "Billie", after her grandfather, William Stubbs, who was featured in the spring issue of In the Hills) make their winter home.

Alex will still accept a very occasional speaking engagement but only if the conditions are right. "Public speaking is very tiring," he explains, "so at my age you have to pick and choose your physical activities." He re-shingled the roof of their summer home at nearby Green Lake, but that was at age 85 when he was still a youngster. "See, I've got this reminder, this long plastic tube running down from my heart. It'll probably outlast me." That's a possibility of course, but after a few visits with Alex Raeburn it's not hard to believe he'll give that tube a good run.

"I'm just going to keep on doing everything I can," he says. "After all, what's the world for if you can't have a bit of fun?"

AVRO PRESIDENT CRAWFORD GORDON (CENTRE FRONT) AND CREW ROLL OUT THE FIRST MK4 CF-100. ALEX IS THIRD ON THE RIGHT FROM HIS BOSS.

Seeing a Flying Saucer

"It came up to the window where I was standing. Hovered just like a hummingbird and then pulled away. Quite a sight!"

When Alex Raeburn saw a flying saucer swooshing by his office window, he was neither delusional nor intoxicated. It was really there.

Despite several books on the topic and a host of readily available photographs, remarkably few Canadians are aware that in the early 1950s, Avro Canada developed a prototype flying saucer called the *Avrocar*. Backed by the Canadian and (mostly) U.S. governments, and with the utmost secrecy, the objective was to build a craft capable of climbing vertically and flying horizontally at up to 2,400 km/h.

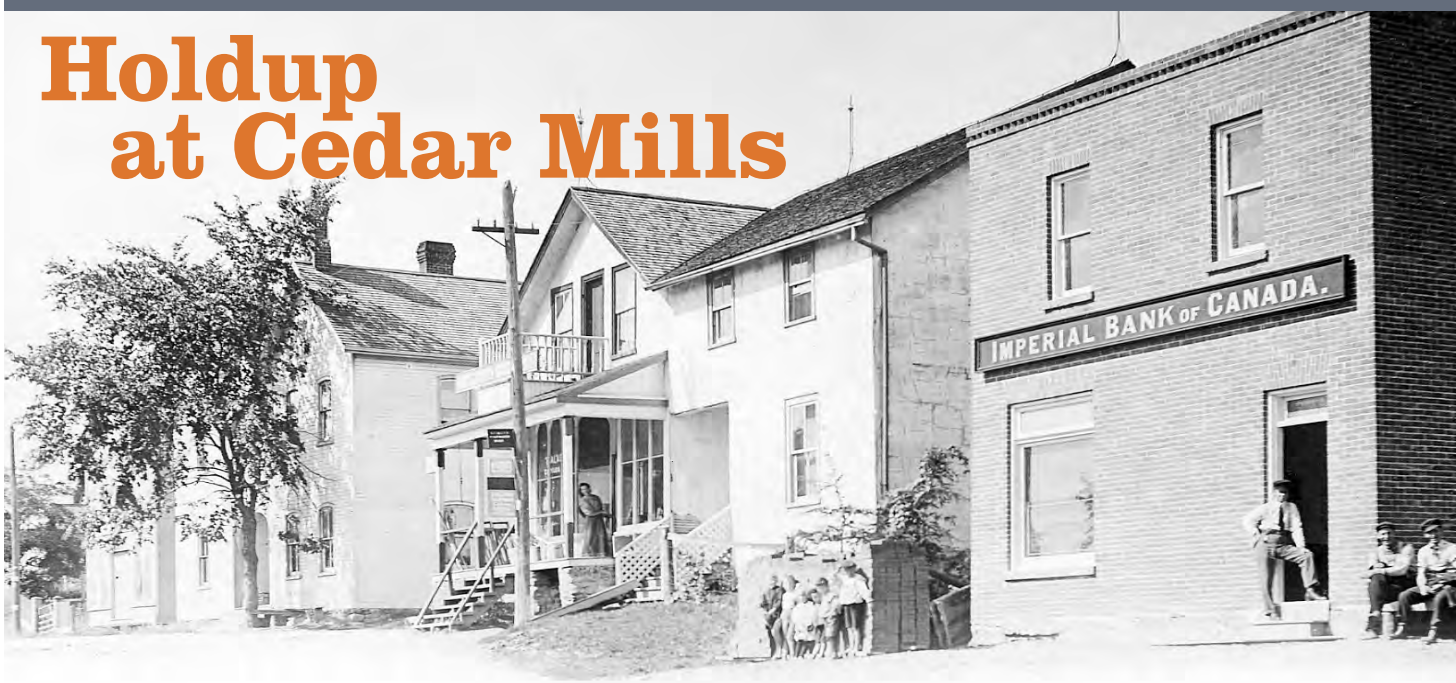
The prototype actually worked, but only up to altitudes of about a single storey after which it became unstable. By 1960 the project was abandoned. The prototype now sits in the U.S. Air Force Museum in Virginia. Alex has a plate-sized model that he still gleefully produces to entertain guests with the story.

"I'd have gone to jail for telling you this in 1953," he says. "Official Secrets Act, you know. I would never have got to see it myself except they were always needing strange things designed and fabricated and that's where I came in."

ALEX SURVIVED 'BLACK FRIDAY' AT AVRO, BUT 14,000 OTHER EMPLOYEES WERE LAID OFF WHEN PRODUCTION OF THE STORIED AVRO ARROW, SHOWN HERE, WAS CANCELLED BY THE CONSERVATIVE GOVERNMENT OF JOHN DIEFENBAKER.

Holdup at Cedar Mills

REGION OF PEEL ARCHIVES / NORMAN ZIMMERMAN



THE IMPERIAL BANK ON THE MAIN STREET OF PALGRAVE, C.1910. THE BUILDING IS STILL THERE TODAY, THOUGH IT IS NO LONGER A BANK.

In 1921, a fusillade of gunfire scares off would-be bandits.

BY KEN WEBER

The story is so wonderfully Canadian. There are bad guys, but they don't get to do anything really bad. There are good guys, but they never catch the bad guys. There is a bag of cash, but nothing happens to it. Shots are fired, but nobody gets hit. And throughout the entire affair, the only person authorized to carry a gun is the only person who doesn't have one!

Still, the incident could have had very serious consequences, and whether the relatively harmless outcome was a product of general ineptness or simply good luck will never be known.

On a fine Tuesday morning in late June, 1921, Beth Shore, who cared for her 98-year-old father at the family farm on Albion Township's Seventh Line, placed a telephone call to the Imperial Bank in Bolton. The Shore farm was south of Palgrave at what is today the entrance to Albion Hills Conservation Area on Highway 50. From the farmhouse kitchen, Miss Shore had a good view of the little building that served as the Cedar Mills rail station. Normally, if there was any activity at all at this flag stop on the CPR line, it was local farmers setting up milk cans destined for points south. Over the previous few days, though, Beth had seen several strangers lingering around the station.

In her opinion, their unsavoury appearance suggested unsavoury character.

Her decision to pass on the information to the Imperial Bank manager arose out of common local knowledge that Tuesday was a banking day in Palgrave. The Imperial branch in Bolton maintained a sub-branch there (open from 10 to 3, closed one hour at noon), and each Tuesday and Thursday morning bank clerks drove north along the Seventh Line with a bag of cash to service their Palgrave clients. The clerks and the money returned to Bolton late in the afternoon. On both trips they passed right by the little Cedar Mills flag station.

In Bolton, Beth Shore's call was taken seriously by bank manager John Warbrick. He immediately called in Constable William Bell who, in turn, enlisted Erwin 'Wilkie' Wilkinson. These two then led the way north in one car. Warbrick followed in another with Harold Shore and 15-year-old Werden Leavens (who would one day take over the *Bolton Enterprise* from his father). The second car carried the day's 'business cash' of $3,600.

The two vehicles approached the flag station cautiously and stopped so Constable Bell (the man without a gun) could conduct a search. As the constable was declaring the building empty and the site abandoned, a masked man suddenly stood up in the shrubbery a few paces away. At this moment, young Werden surprised his companions by hauling out a revolver. The bandit (he must have been a bandit – the mask was a giveaway) stood and stared long enough for Werden to squeeze off three or four shots. Then, realizing he might not be the beneficiary of the teenager's poor marksmanship for much longer, the masked man headed for cover in the bush.

Seconds later, the good guys had to take cover themselves when either the masked man or his companions (Beth Shore and several of her neighbours insisted there were four or five in the party) began returning fire with rifles, resulting in the sole casualty of the day: a car tire.

The exploding tire may have brought all the parties to their senses. In the momentary period of calm, the bad guys took off in the direction of Caledon East. Wilkinson, in a very brave or very foolhardy move, followed hard after, but to no avail. Equally fruitless was the massive search that developed after phone calls to Bolton and Palgrave filled the hills with gun-toting men, determined to rid Cedar Mills of its unwanted holdup gang.

The OPP were summoned but declined to show up (a decision that was fiercely criticized in the following weeks). Later in the afternoon, Sheriff Henderson arrived from Brampton, in time to pronounce officially what was transparently obvious: the bad guys had escaped.

Yet the story had another chapter to play out. The holdup men were either deeply committed to their objective or stunningly short of good sense. Only two days later, the Thursday banking day in Palgrave, they returned to the Cedar Mills station! Once again, Beth Shore

Flag Stops a Rural Convenience

Between regular train stations, which were not always easy for country people to get to, early railroad systems established flag stops, tiny buildings where passengers or someone shipping goods could shelter and, literally, flag down a passing train. The Cedar Mills stop was on CPR's Mactier Line, opened to the north from Bolton in 1908.

What is probably Canada's best-preserved example of a flag-stop building is in the Dufferin County Museum & Archives. Crombie's Station – the name came from Samuel Crombie of Amaranth Township who sold a piece of land to the former Toronto Grey & Bruce – once stood on the line through Shelburne to Owen Sound.

When passenger service was phased out in the mid-twentieth century, flag stops were the first to disappear.

(along with others) rang the alarm, raising a party of about 40 armed men. Just as before, however, the bad guys melted away into the bush, although this time there was neither confrontation nor gunfire. Even so, the whole thing proved too much for Miss Shore. She reportedly took to her bed with a nervous breakdown, thereby becoming the only victim in the entire affair.

There could easily have been more victims, though. Thursday's posse, with Tuesday's adventure hanging heavily in the air, was trigger-happy to say the least. One member, whose name was never officially disclosed, drew a bead on a fleeing bandit with his double-barrelled shotgun and pulled both triggers. Fortunately he'd forgotten to load it – the fleeing bandit was actually his neighbour, a fellow member of the posse.

The scouring of the hills produced no results, except some horse blankets in a fence corner near the station. The holdup gang was believed to have stolen them from Peter Munro's barn to make their temporary hideout more comfortable.

Over the next few days, though, there was a veritable flood of arrests. "Suspicious-looking characters" were detained in Tottenham, Brampton, Woodbridge, Alliston, even as far away as Orillia. The *Toronto Daily Star*, which had a reporter on the scene for days, reported that "open war has been declared against hoboes." (Another inflammatory *Star* headline declared there were so many tramps around Bolton that "women are suffering from nerves.")

Despite this intense effort to lash out with the long arm of the law, none of the detainees could be connected to the Cedar Mills affair, and no one ever was.

In the weeks that followed, Beth Shore slowly recovered. She and others were given $50 rewards by the Imperial Bank, and the Bolton branch's Tuesday and Thursday journeys to Palgrave continued as before. The CPR train still stopped each morning to pick up milk cans at the flag stop. And by the time the first snow fell that winter of '21, the bad guys were pretty much forgotten.

There was one small change, however, a modification that gave Miss Shore and her neighbours a degree of comfort. In August, a crew of CPR section hands removed the shrubbery around the Cedar Mills station. Just in case.

Along Albion's Seventh Line

Cedar Mills was more a geographical expression than a community, although it had a post office from 1880 to 1913. The flag-stop building was located slightly north and east of 20 Sideroad in Albion (now Old Church Road) and the Seventh Line.

In 1936, the Seventh Line became Highway 50 and was rerouted somewhat to the west of the original concession road. Beth Shore and her Cedar Mills neighbours had been enjoying telephone service well before the holdup attempt. By World War I, the Bolton Telephone Company (incorporated in 1908) had run lines into the surrounding townships.

Caledon writer Ken Weber's Five Minute Mysteries *series is now published internationally in 17 languages.*

THE TORONTO DAILY STAR HAD A REPORTER AT THE HOLDUP SCENE FOR DAYS.

THE TORONTO DAILY STAR, SATURDAY, JUNE 25, 1921.

WHERE THE HIGHWAY ROBBERS ARE OPERATING IN BOLTON DISTRICT.

Places mentioned in despatches from Bolton, Ontario, are shown above. At the top left is the culvert under the C.P.R. tracks at Cedar Mills, which was the scene of the revolver duel between highway robbers and officials of the Imperial Bank branch at Bolton, when a futile effort was made to seize cash that was being transferred by motor to Palgrave. At the top right is the bush into which the thugs fled after being routed by the party of bankers. On the lower left is the lonely flag station on the C.P.R. at Cedar Mills, which was used by the highwaymen as a sort of general headquarters and on the lower right is the residence of Mr. Shore, whose daughters warned the bankers that robbers were lying in wait for them. The telephone wire, which was cut by one of the gangsters, is seen in the picture, on the side of the house.

Mr. Laidlaw, "that the city made proposals to lay down pavements on certain streets and the suit was withdrawn by both parties."

Mr. Geary: "But there was a certain limit of area then, smaller than to-day," suggested Mr. Geary. This was not pressed. Sir William em-

Drops From Sky At 3 in the Morning

like to say plain 'yes' or 'no,'" said Mr. Geary.

Not For That Reason.

Mr. Geary: "Can you suggest to me any reason for referring specially to condition 23 other than to present to the court the fact that if the court allowed an execution to

TORONTO LADY OWNS 15TH CENTURY PICTUR


SHOWY LADY'S SLIPPER

Wild & Wet

Some of these wetland beauties flaunt themselves boldly, others hide coyly deep in the marsh.

TEXT AND PHOTOS BY DON SCALLEN

SHOWY LADY'S SLIPPER

Cypripedium reginae

Rivulets of sweat trickled down my brow and squadrons of mosquitoes manoeuvered to land on my exposed skin. Branches reached out to bar my way. Tangled roots and fallen trees conspired to trip me. Then an opening in the oppressive morass appeared and I stumbled out into a sunlit glade.

My discomforts were immediately forgotten. Before me were the most wonderful wildflowers I had ever seen. I knew immediately that they were showy lady's slipper orchids. I knew because for years I had marvelled at their photos in wildflower field guides. I also knew that they were rare, a result of habitat loss and the depredations of flower pickers and diggers. I was surprised and delighted to find them here in a Caledon cedar swamp.

That discovery was over 20 years ago. Since then I have encountered this marvellous wildflower in a few other locations in this region. I continue to be spellbound by its beauty. Its generic name is *Cypripedium*, literally 'Venus's slipper.' Its specific name is *reginae*, 'of the queen.' So here is a flower named after royal majesty and the goddess of love. Little wonder. At over 60cm high, with large pink and white slipper-shaped blooms, it wows any who enter its wetland realm.

The showy lady's slipper likes to sink its roots into wet, organic soil in the company of ferns and sphagnum moss, flourishing where shafts of sunlight find passage through cedar and tamarack boughs. A long-lived plant, it is usually a teenager before it produces blooms. Left undisturbed it can flower for many years.

The showy lady's slipper and other orchids produce dust-like seeds that contain little stored energy. To germinate and grow, the tiny seeds need to establish an intimate relationship with a particular soil fungus. Thus, seed propagation is well nigh impossible for amateurs. This fact and the years of growth required before flowering essentially guarantee that the mature showy lady's slippers that turn up in the nursery trade have been taken from the wild, a commercial or personal practice that is selfish and unethical.

The showy lady's slipper blooms during the year's longest days. It is the opening act in summer's pageant of wetland wildflowers. As summer progresses, many other wetland plants unfurl their blossoms to brighten marshes, swamps and the dark borders of woodland streams. Seven of my favourites are mentioned here. Brief notes about their cultivation in the home garden are included.

Unlike the showy lady's slipper, these seven can be propagated with relative ease, so you can generally purchase them with the confidence that they were not wild dug. Of course, you can collect some seed and grow them yourself – a slower process than purchasing started plants, but more satisfying and definitely cheaper. Gathering seed from common wildflowers is deemed an acceptable practice as long as it is done sparingly.


TURK'S CAP LILY

BLUE FLAG

Iris versicolor

Iris means 'rainbow' in Greek and obviously refers to the multi-coloured hues of the many iris species found throughout the world. Our native, *Iris versicolor*, commonly called blue flag, can be found blooming during the showy lady's slipper's reign in early summer as well as later in the season. It was a favourite of Catherine Parr Traill, who encountered it during a canoe trip over 150 years ago. In *The Backwoods of Canada*, she declared, "I was in raptures with a bed of blue irises mixed with white water lilies that our canoe passed over."

Blue flag graces the shallow sunlit margins of ponds and streams where green frogs and painted turtles dwell. Dragonfly nymphs climb its sword-shaped leaves to transform into adults. Butterflies, particularly the tiny orange-coloured skippers, are lured by its nectar. In the home garden, blue flag will be happy in full to part sun in an ornamental pond or even in regular garden soil that is kept somewhat moist.

TURK'S CAP LILY

Lilium michiganense

Another lovely early summer wetland wildflower is the Turk's cap lily. This denizen of moist, sunny meadows flourishes alongside common milkweed. It also inhabits stream floodplains where it rubs shoulders with jewelweed and red osier dogwood. It is a statuesque plant, growing over a metre high and, in ideal conditions, producing a dozen or more blooms.

This lily needs rich organic soil to thrive. Its riverine habitats, where in my experience the finest specimens grow, are subject to periodic flooding. This delivers not only the necessary moisture to the thirsty lily roots, but also deposits a soup of minerals and decomposed plant matter for nourishment.

Turk's cap lilies are readily available in the nursery trade, but be cautious, unscrupulous growers may be tempted to dig wild plants instead of propagating their own, because of the time needed to rear these plants to blooming size from seed or from bulb offsets.

CARDINAL FLOWER

Lobelia cardinalis

Here is a true wetland aristocrat, appearing in midsummer and blooming through August. Its brilliant red flowers made it by far the most popular wild-flower of eastern North American in a poll of naturalists conducted in the 1950s.

BLUE FLAG

It shares its habitat with other striking natural jewels. Ruby-throated hummingbirds sip nectar from its blossoms and gorgeous brook trout dart about in the water at its feet. Watercourses from tiny seeps to rivers suit the cardinal flower's needs. It can also be found in moist meadows. I suspect that, like the Turk's cap lily, this plant also benefits from the nourishment supplied by periodic flooding.

Cardinal flowers are certainly worthy candidates for a wetland garden, but they can be short-lived, growing exuberantly for a couple of seasons, then dying out altogether. Lorraine Johnston, author of *The New Ontario Naturalized Garden*, admits, "I've killed lots of these. There can be problems keeping the rosettes from rotting over the winter." The rosettes of leaves at the base of the stem should stay green over winter. In spring, new flowering stalks emerge from them.

Because they grow fairly rapidly from seed, nurseries carry on an ethical trade in these plants. I would suggest, however, that if you wish to add cardinal flowers to your garden that you try growing them yourself. I've found that the tiny seeds do not have a high germination rate, but because each seed capsule contains hundreds of seeds, some will almost always sprout.

If I were to grow these plants again, I would splash them with a rich manure or compost shower in the spring and keep the rosettes free of fallen leaves in the fall. CONTINUED ON PAGE 42

CARDINAL FLOWER

Wild & West

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JEWELWEED

Impatiens capensis, I. pallida

The orange-flowered *Impatiens capensis* is abundant in moist floodplains throughout the Headwaters region. Its very similar yellow-flowered cousin (*Impatiens pallida*) is more rare. These flowers are also known as touch-me-nots, not as a warning to avoid contacting their leaves, but because their ripe seed pods explode at the slightest touch.

"I think of jewelweed as an amazing plant to get kids interested in nature and gardening by showing them the way it expels its seed," says Lorraine Johnston.

Like the cardinal flower, the tubular flowers of jewelweed are favourites of ruby-throated hummingbirds. Bumblebees enjoy the blossoms as well, crawling inside to reach the nectar.

Surprisingly, given the metre-plus height that jewelweed attains over the course of the summer, it is an annual. It grows rapidly, producing a light hollow stem to support its flowering branches. After casting its seeds far and wide in the fall, it turns to mush with the first frost.

Jewelweed is very easy to grow in a moist area with some sun. Simply broadcast some seed in the fall and you'll have your own exploding seed pods by the next August. Don't worry about the abundant seedlings that will appear in the spring. Jewelweed roots have only a tenuous grip on the earth and release readily when pulled.

For more about jewelweed, see Linda McLaren's Sketchbook on page 49.

JEWELWEED

JOE-PYE WEED

Eupatorium maculatum

Joe-pye weed makes an emphatic statement in the moist meadows of late summer. The most vigorous individuals tower above even the tallest of people. This member of the aster family is an extremely important component of the wetland ecosystem because of its abundance and because bees, butterflies and other insects adore the nectar it supplies. They land on expansive, fluffy purple blooms, revelling in the late-season banquet. Joe-pye weed flourishes throughout southern Ontario wherever moist earth and sun are available.

Lorraine Johnston counts Joe-pye weed as one of a triumvirate of her favourite wet meadow plants. "Some of my absolute favourite meadow plants for a sunny garden are swamp milkweed, blue vervain and Joe-pye weed. They are easy to grow, offer beautiful colour, bloom over a long time and are versatile. Even though in the wild they grow in moist areas, certainly Joe-pye weed and vervain at least, are adaptable to a drier garden."

JOE-PYE WEED

SWAMP MILKWEED

Asclepias incarnata

I have long been enthralled by the milkweeds. It would be difficult to imagine a more important group of wildlife plants, even excepting their role as a support system for the iconic monarch butterfly. Other insects feast on their leaves and a vast array of beetles and butterflies visit the blossoms for sustenance. These small creatures, in turn, feed larger animals including birds, bats and amphibians. The tough fibres of milkweed stems are used by orioles to build their pendulous nests. One spring a male oriole visited my backyard to play tug-of-war with the fibres of last season's swamp milkweed.

The swamp milkweed's affinity for water means that unlike its aggressive, dry-land cousin, the common milkweed, it will not escape your yard to colonize nearby farmland. In your garden, be prepared to supply it with supplemental water to maintain its health. You will be able to enjoy a scent that Lorraine Johnston finds "intoxicating, almost vanilla-like." I find the scent more like chocolate liqueur, but I encourage you to sniff and make your own judgment.

FRINGED GENTIAN

Gentiana crinita

Though blossom bright with autumn dew,
And colored with the heaven's own blue,
That openest when the quiet light
Succeeds the keen and frosty night.

William Cullen Bryant wrote this ode to the fringed gentian in 1832. Since then

many others have been enraptured by this plant's delicate beauty. Like the showy lady's slipper, it is a rarity throughout the province, and like the lady's slipper, it makes wildflower enthusiasts weak at the knees. I have only heard rumours of two locations where it can be found in our area, but I have no doubt that there are other special places where it exists. If you know of any, best share such information with only trusted friends for this gentian's


SWAMP MILKWEED

scarcity and beauty encourages unethical collectors to do their worst.

Fringed gentian appears intolerant of competition. It will grow along rocky lakeshores and sometimes turns up in disturbed habitats such as abandoned quarries. It is a biennial, producing a rosette of leaves the first year, a flowering stalk the second, and then dying.

Lorraine Johnston shares William Cullen Bryant's passion for this plant. Though her "goal and practice is to have a garden that does not require supplemental watering," she relents with extra coddling for a few special plants. The fringed gentian is one of them.

The showy lady's slipper sets a high standard for wetland wildflower beauty at the beginning of summer, and the fringed gentian closes the season with comparable glory. Both are flag-bearers for the wondrous diversity our wetlands sustain.


FRINGED GENTIAN

PURPLE LOOSESTRIFE

Lythrum salicaria

WETLAND WILDFLOWER THREAT?

People who would have difficulty distinguishing a petunia from a pitcher plant can recognize purple loosestrife. It has been the subject of alarming articles in the popular press for years. Millions of dollars have been spent on its control. Does it threaten our native wetland plants?

Judging from the vast majority of literature about this plant, the answer seems to be a resounding "Yes!"

The standard argument is that purple loosestrife produces monocultures, that is, it flourishes at the expense of all other vegetation. Dawn Hutchinson of the Ontario Federation of Anglers and Hunters supports that viewpoint: "The lack of natural controls to restrict its spread makes it capable of forming dense, monospecific stands that displace native species, reducing the size and diversity of natural plant communities."

Purple loosestrife is also viewed overwhelmingly as detrimental to wildlife. "What we know is that purple loosestrife clearly displaces aquatic species that are preferred foods for waterfowl. Purple loosestrife diminishes wetland species diversity by excluding wildlife species that can no longer feed, nest or seek cover in purple loosestrife monocultures. Muskrats, for example, normally build their dens with grass and cattails and they can't do this with loosestrife," says Hutchinson.

Recently, however, some people have challenged the view that purple loosestrife is a menace. Carol Ann Lacroix, a botanist at the University of Guelph and curator of the university's herbarium, studied purple loosestrife for her master's thesis. I can hardly do justice to the findings in her 100-page thesis, but will mention a few highlights.

Lacroix explains that her purple loosestrife study plots were not monocultures at all. Instead, she says, they were "very species rich; that is, they contained a lot of purple loosestrife but also a lot of native species." Her perception is that, "Purple loosestrife is a pioneer species in the successional process. Given disturbance, whether man-made or natural, purple loosestrife colonizes, holding the soil in place and adding nutrients until native species move in."

The successional process refers to the stages of plant life that occur in habitats over time. The first inhabitants of newly cleared or disturbed lands are called the 'pioneer species.' They are the advance party that prepares the soil for the arrival of other longer-lived species.

Lacroix stresses that her impression is not based on any hard data, but comes from careful observation over several years. If her impression is correct, it offers the heretical notion that, at least in some instances, purple loosestrife may actually

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be doing the environment a favour by preventing erosion and preparing wetland sites for colonization by natives.

The idea that purple loosestrife is a pioneer species is supported by Mathis Natvik of Orford Ridges Native Plants. An expert in the rehabilitation of wetlands, he says, "Where marshes are disturbed by roadside ditches, dredging, and so on, purple loosestrife takes hold. It seems to be part of succession in plant communities." He watched loosestrife appear in tremendous numbers in Rondeau Provincial Park after dredging operations in the late 1980s. He notes that the Rondeau sites "now have barely any purple loosestrife."

However, Cory Lindgren of the Manitoba Purple Loosestrife Project balks at the notion that time is all that is needed for purple loosestrife to yield its domain to other plants: "We have been battling the plant here in Manitoba over the last 12 years [and have yet to see it 'go away' unmanaged]."

Carol Ann Lacroix also extols purple loosestrife for supplying nectar to insects during the period when early summer wildflowers are waning and before the season-closing asters and goldenrods begin to bloom.

It seems that, like any other plant, some creatures like purple loosestrife and others don't. The perception of whether it is 'good' or 'bad' for wildlife appears to depend on which wetland wildlife species you value most.

The introduction of exotic beetles to feed on purple loosestrife in Canada has raised Lacroix's ire. She claims the government did not do a proper survey of purple loosestrife before releasing the beetles.

"They did not know how much purple loosestrife they had, they didn't know its growth rate and they never set up a control study to compare plots with beetles to plots without." Further, she says, it was found that the beetles attacked two native wetland species, one of which is a rare species in Ontario.

And, she argues, evolution is forgotten in assessments of insect introduction as biological control. If the introduced insects are successful in controlling purple loosestrife, she asks, who can guarantee that, after loosestrife populations are diminished, the insects won't evolve to feed on something else?

PHOTO BY ROBERT McCAW

Hutchinson, in turn, disputes that introduced insects place native species in peril. The studies she cites show that "given a choice between purple loosestrife and the two native species, the beetles avoid the natives. Moreover, it was found that the beetles could not complete their life cycle on these plants – they need purple loosestrife to survive." Hutchinson adds, "The beetles will not completely eradicate purple loosestrife, but ... a natural balance will be achieved."

This means that there will always be some purple loosestrife available for these insects and they will not need to seek other plants. Far from being the enemy of the native species, Hutchinson insists, by reducing purple loosestrife they open up habitat for the natives.

The debate is forcing us to look more closely at this abundant plant, to better understand its ecology and place in the natural order of things. I believe that as we learn more, purple loosestrife will be perceived as less of a monster. On the other hand, I suspect there will be situations where control will be deemed necessary. This will happen, I hope, only after enlightened assessment of positive and negative consequences. As for the beetles, well, the genies are out of their bottles. Let's hope they do, in fact, confine their appetites to purple loosestrife.

Don Scallen is a naturalist who teaches elementary-school science in Brampton.

NATIVE PLANT SOURCES

Grand Moraine Growers
7369 12th Line, RR 2
Alma ON N0B 1A0
519-866-5639
pems@sentex.net

Ontario Native Plant Company
4965 Westney Rd.
Clairmont ON L1Y 1A2
905-649-8210
info@nativeplants.on.ca

Orford Ridges Native Plants
14738 McDonald Line, RR1
Muirkirk ON N0L 1X0
519-678-3866
www.carolinianplants.com

Otter Valley Native Plants
Box 31, RR 1
Eden ON N0J 1H0
519-866-5639
otter.va@kanservu.ca

Pterophylla
316 Regional Rd. 60
Walsingham ON N0E 1X0
519-586-2926
gartcar@kwic.com

Sweet Grass Gardens
Six Nations of the Grand River, RR 6
Hagersville ON N0H 1H0
519-866-5639
www.sweetgrassgardens.com

Wildflower Farm
10195 Hwy 12 West, RR 2
Coldwater ON L0K 1E0
1-866-476-9453
www.wildflowerfarm.com

North American Native Plant Society
Box 84, Stn D
Etobicoke ON M9A 4X1
416-631-4438
nanps@nanps.org

streetside sculpture

They seem to be popping up everywhere in downtown Orangeville. Here's the story behind the droll characters carved from the stumps of the town's toppled maple trees.

BY SUE SILVA

It's a Saturday morning in August 2003. The sun shines with the mellow richness of late summer, traffic is light, and Broadway is still except for some activity in front of number 269. Woodcarver John Taylor is hewing magic into a tree stump to kick off the Art Walk program in downtown Orangeville. He has drawn a small gathering; they ask questions, want to know his story and share their own.

John's sculpture will feature four linked trees around the stump with a quarter moon, half moon, three-quarter moon and full moon above. The carved text below will read: Homage To The Tree That Was. The relief work starts about three feet off the ground and will be over three feet high. Using mallets, chisels and an adze, it takes John eight days to complete the work. The town pays him $500. It is the first trunk to be saved for the tree-carving program. For every trunk carved, another tree will be planted by its side.

Today, Orangeville's Art Walk totals 22 sculptures. And the list is growing as the tree-carving program garners interest from eager artists in the area and beyond. They include John Taylor and Colin Partridge, who carve in their spare time, and Walter vanderWindt and Jim Menken, who are turning life-long passions into new careers.

Drew Brown, the town's mayor, was inspired to launch the program on a trip to the east coast where he saw a collection of historical figures carved from tree stumps along Truro's main street. "I thought immediately of the maple trees in Orangeville," he says.

The trees, planted over a 20-year period in the late 1800s, are dying of old age. Each year the town is faced with the chore of cutting down a dozen to 20 maples that have come to the end of their life.

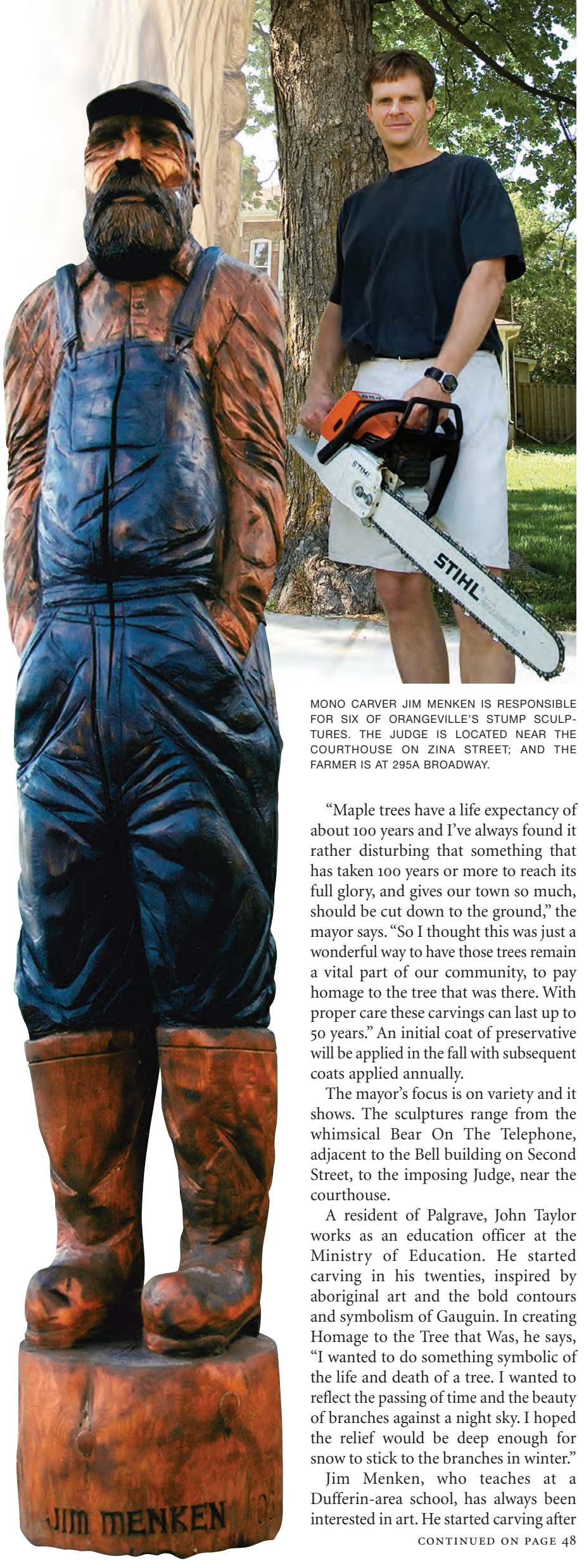

PHOTO BY PETE PATERSON

MONO CARVER JIM MENKEN IS RESPONSIBLE FOR SIX OF ORANGEVILLE'S STUMP SCULPTURES. THE JUDGE IS LOCATED NEAR THE COURTHOUSE ON ZINA STREET; AND THE FARMER IS AT 295A BROADWAY.

"Maple trees have a life expectancy of about 100 years and I've always found it rather disturbing that something that has taken 100 years or more to reach its full glory, and gives our town so much, should be cut down to the ground," the mayor says. "So I thought this was just a wonderful way to have those trees remain a vital part of our community, to pay homage to the tree that was there. With proper care these carvings can last up to 50 years." An initial coat of preservative will be applied in the fall with subsequent coats applied annually.

The mayor's focus is on variety and it shows. The sculptures range from the whimsical Bear On The Telephone, adjacent to the Bell building on Second Street, to the imposing Judge, near the courthouse.

A resident of Palgrave, John Taylor works as an education officer at the Ministry of Education. He started carving in his twenties, inspired by aboriginal art and the bold contours and symbolism of Gauguin. In creating Homage to the Tree that Was, he says, "I wanted to do something symbolic of the life and death of a tree. I wanted to reflect the passing of time and the beauty of branches against a night sky. I hoped the relief would be deep enough for snow to stick to the branches in winter."

Jim Menken, who teaches at a Dufferin-area school, has always been interested in art. He started carving after

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streetside sculpture

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watching a carving demonstration at the Norval Festival, south of Orangeville. "I said to my wife, now that's something I want to try. I got myself a used chainsaw, went home and carved a heron. It looked more like a woodpecker, but I kept at it."

Jim now has six sculptures on Art Walk: The Judge, The Farmer, The Robin, The Conductor (to be placed this spring), and The Eagle.

A work in progress at 293 Broadway was featured on CBC television's Canada Now.

"I got the call from Sheila Duncan of the mayor's office," Jim says. "She said they're coming tomorrow! I had one day's notice! It was a big rush to find a stump that wasn't too large, so that there would be something to see by the time they got up here. We came up with an eagle with a salmon in its clutches on a waterfall with fish coming up out of the water. It was very exciting."

Colin Partridge, a retired RCMP officer from Thornton, started carving as a hobby. He has contributed three spirit trees to Art Walk, two on Broadway and one on First Street.

"Fifteenth-century legend has it that trees maintained good spirits. Before entering the forest, hunters would knock on the trees to wake up the sleeping spirits to protect them. This is where the saying 'knock on wood' or 'touch wood' came from," he says.

Colin enjoys it when people gather to watch him work. "They tell me that I look as if I'm talking to the tree, and in a way I am. Every tree has a spirit and it takes the artist to bring it out." Colin also has work displayed in Barrie, Cookstown, Alliston and British Columbia.

Walter vanderWindt is a chainsaw carver from St. Catharines. To date he has transformed seven Orangeville stumps, including two bears, a troll, and a mouse darting down the trunk. He started carving while recovering from surgery and has turned to woodcarving full time, leaving behind a career in sales consulting. He finds creating sculptures out of wood therapeutic: "It gives me tremendous focus."

The Bear on the Telephone was the thickest log Walter had worked with, about four feet in diameter. He had originally intended it to be a sitting Buddha. However, he says, "a section of rot gave birth to the bears which are more my style because they make you laugh. The mouse was the most difficult because I had to think upside down, plus it was rock-hard maple – the wood seemed to fight back." Walter's work is also on display in Toronto, St. Catharines, Muskoka, and Sarnia.

Other artists who have contributed to Art Walk are Peterborough carver Nick Onac, whose sculpture, The Fiddler (Mayor Brown's favourite), is at 256 Broadway; Stayner carver Jeff Waters, whose works are at 250 and 297 Broadway; and Billy Watterson, who contributed the totem pole on Blind Line.

Tim Braithwaite, whose Great Horned Owl stands on Clara Street at Zina, plans to donate two more carvings to the community. And Clare McCarthy is planning to carve a historical figure this spring at no charge to the town.

Sheila Duncan, communications officer at the town, has also recently secured a commitment for a sculpture from master carver Peter Turrell, who lives in the Grand Valley area. "I've been after him for a long time. He is an extremely busy man, but one day we will have a piece of his art on our boulevards!" She says Orangeville has budgeted $5,000 for the tree-carving program this year.

A walking map of Art Walk, with a brief description of each sculpture, will be available from the town this summer.

Sue Silva is a freelance writer who lives in Alton.

HOMAGE TO THE TREE THAT WAS, BY PALGRAVE SCULPTOR JOHN TAYLOR, LAUNCHED ORANGEVILLE'S ART WALK TWO YEARS AGO. THE SCULPTURE IS LOCATED AT 269 BROADWAY.

Headwaters Sketchbook

BY LINDA McLAREN

"IT NEEDS THE COMFORT OF A SHADY STREAMSIDE IN THE HOLLOW WHERE THE WIND MOVES SOFTLY AND THE WATER TRICKLES BY." ~ SUSAN T. HITCHCOCK

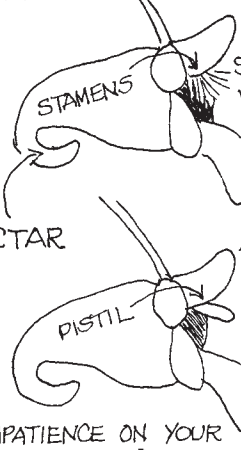
BOYNE VALLEY PARK
AUGUST 15, 2 p. m.
HOT, HUMID, 28° C.

THERE IT IS AGAIN — A LITTLE BREEZE BRINGING WELCOME RELIEF TO THIS VALE ON A STEAMY HOT AFTERNOON. JUST ENOUGH TO SET THE JEWELWEED BLOSSOMS TO BOBBING LIKE LADIES' EARRINGS — JUST ENOUGH TO JOSTLE A RIPE SEEDPOD INTO A MINOR EXPLOSION THAT PROPELS FAT SEEDS SEVERAL FEET AWAY.

IN LAST APRIL'S RUNOFF THERE WAS A MINIATURE MISSISSIPPI CASCADING INTO THIS VALLEY, GOUGING OUT TINY EROSIONS OF LOAM FROM THE CLUTCHES OF TREE ROOTS, SORTING FOR SIZE AND DROPPING IT NEATLY IN A SMALL-SCALE FERTILE DELTA ON THE VALLEY FLOOR. IN A MATTER OF DAYS, JEWELWEED SEEDLINGS APPEARED.

JEWELWEED

THE PRODUCTION OF SUMMER SEED IS JEWELWEEDS' ONLY LIFELINE TO NEXT YEAR. SO HERE'S THE PLAN! ADVERTISE WITH BRIGHT COLOURS. PUT THE FREEBIES AT THE BACK OF THE STORE. HANGING IN THE DOORWAY ARE, FIRST, WHITE STAMENS AND LATER A PALE GREEN PISTIL. PLENTY OF INSECTS AND HUMMINGBIRDS GIVE AND TAKE.



THE MOST COMMON JEWELWEED BLOSSOMS ARE ORANGE WITH BROWN FOXY FRECKLES. ANOTHER SPECIES IS LEMONY YELLOW.

THE IMPATIENCE ON YOUR DECK IS JEWELWEED'S TAME RELATIVE. SEE THE TAIL?

SOMETIMES A NECTAR ROBBER (OR, IN THIS CASE, A JEWEL THIEF?), PERHAPS A BUMBLEBEE, WILL BYPASS THE MACHINERY OF POLLINATION BY BITING A TINY HOLE IN THE BLOSSOM'S TAIL. OTHER INSECTS WILL USE THIS READY MADE SHORTCUT.

RIPE SEED PODS POP OPEN AT SLIGHTEST TOUCH

"THERE'S A DANCE OF LEAVES IN THAT ASPEN BOWER,
THERE'S A TITTER OF WINDS IN THAT BEECHEN TREE,
THERE'S A SMILE ON THE FRUIT AND A SMILE ON THE FLOWER,
AND A LAUGH FROM THE BROOK THAT RUNS TO THE SEA." ~ W. C. BRYANT

PHOTOS BY NANCY EARLY

castles, caves + churches on the Rockside Trail

BY NANCY EARLY

On almost any summer day, there is a steady trickle of cars stopping along Caledon's Olde Baseline Road, spilling day trippers onto the Cheltenham Badlands for a quick scramble over the red clay hills. It seems everyone knows this unique section of the Bruce Trail. Although it is only three kilometres west of the clay hills, however, the Rockside area is relatively undiscovered.

Except for a stunted back road off Olde Baseline that bears the name Rockside Road, there's little mention of this corner of Caledon. Hikers might recognize it from the Bruce Trail Reference guide that shows Rockside Side Trail on Map 14. In truth, this area shares none of the curb appeal of the clay hills, but history links Rockside with Caledon's earliest pioneers, many colourful stories, and more than its share of ghost villages.

My hike on the Rockside Side Trail begins by parking on the east side of Mississauga Road where it intersects Boston Mills Road. Following the white trail blazes west on Boston Mills Road, the trail forks at Rockside Side Trail. I prefer to stay on the main trail and catch the blue-blazed side trail further along, but being a loop, either way is possible and makes a leisurely one- to two-hour hike.

Leisurely, that is, for a hiker in 2005, who has a map, hiking boots and light-weight backpack. After reading Berneice

TOP: THE STONY TERRAIN ALONG PARTS OF THIS 5-KILOMETRE SIDE TRAIL MAKES IT EASY TO SEE HOW ROCKSIDE GOT ITS NAME.

LEFT: THE LABYRINTH OF CAVERNS AND CAVES, JUST OFF OLDE BASELINE ROAD, IS RUMOURED TO BE THE HIDING SPOT OF MACKENZIE FOLLOWING THE REBELLION OF 1837.

Trimble's *Caves, Castles and Quarries* and Robert Crichton's *Rockside Pioneers*, I realize how dramatically different a trek through this area would have been for Caledon's first settlers. Except for the rock. Even today an incredible amount of limestone and dolostone lies on the surface. On parts of the trail, there are huge – shed-sized – mounds of broken rock, perhaps left over from past quarry operations. It's hard to imagine that a few kilometres away, on the same impenetrable terrain, pioneers attempted to establish their homes – though not always by choice.

I'm certain Rockside was not what John MacDonald envisioned when he set out from Renfrewshire, Scotland, in 1820. He had sampled North America as a soldier during the War of 1812. Then, at the ripe age of 56, he returned with his wife, ten children, a handful of grandchildren and friends, fresh with hopes for a new life in Canada.

At the land commission office in Muddy York (Toronto), John MacDonald, 'the Patriarch,' explained to the lands commissioner. "As strangers we need your advice, and that as a friend you might recommend a locale where we could secure good farmland but also in an area where we could live close together."

Indeed, the commissioner, a shrewd man, had just the locale for these unsuspecting souls. He'd been looking for ways to forge the trail further north. In lieu of lands closer to York, he convinced MacDonald to settle in the far reaches of west Caledon. Only after the group made the 40-mile trek in June of 1820 to an area of hills, swamp and stone did they realize they had been duped. But they weren't alone. By fall more families staked their claim in this rugged, isolated territory, so aptly named Rockside.

What strikes me from Crichton's account was how the Rockside pioneers, many of them labourers, weavers, clerks, teachers and tradespeople, ever survived, much less flourished. Few were skilled for the task of breaking this wilderness, much less equipped with tools or money. Families were often left in crude shanty houses while men travelled to Kingston quarries or the Erie canal for labour jobs. Fortunately, several United Empire Loyalists, able woodsmen and hunters, also settled here, teaching the newcomers how to hunt and dress game while their wives taught soap- and bread-making skills to the pioneer women.

Despite the numerous crevices along the Rockside trail, you won't find the legendary 'Rebel's Cave.' This cave owes its notoriety to the Rebellion of 1837 led by firebrand editor William Lyon Mackenzie. The story goes that following the ill-fated revolt, supporters smuggled Mackenzie out of York on the underside of a wagon, taking him north to Caledon. At a tavern, the group which included Rockside's MacDonalds, stopped for a 'wee drop.' But for teetotaller John Brown standing guard, they had stopped too long. "C'mon you MacDonalds," he yelled, "Mackenzie's getting cold."

Soldiers swept the area, but the fugitives had managed to hide in a deep cave. For weeks, Mrs. MacDonald out-smarted patrolling soldiers by securing food bundles under her crinoline, then dropping them down into the cave.

Even as an outlaw, Mackenzie never missed church service. Risking his life, he left the cave for Sunday service held in a nearby schoolhouse. Just after Mackenzie's time, the modest White Church was built across from the schoolhouse on Mississauga Road. It was attended for many decades by congregations of Rockside's Scottish pioneers. As one of the few remaining pre-Victorian-era, timber-frame churches in Ontario, it has been designated a heritage building.

Lands next to the White Church became home and inspiration to Alexander McLaughlan. Although he was a tailor by trade, he had the heart of a poet. His verses lauded the hardships of emigrants, often torn between the old longing for Scotland and a new love of Canada. He eventually left the area, but McLaughlan, Canada's Patriot Poet, often returned as a distinguished guest of Alexander McLaren at Rockside Castle.

On a visit to Scotland in 1851, Alexander McLaren had been so impressed by the country's grand castles, he had returned to Caledon to build his own. Started in 1860, it took six years to build, using local stone masons and quarry stone. As majestic as it was, with its 51-foot tower, 18 rooms, four halls and 12-foot ceilings,

CONTINUED ON PAGE 52

THE ROCKFORT ESTATE IS TODAY AT THE CENTRE OF ONE OF CALEDON'S HOTTEST CONTROVERSIES.

THIS FINE DRY STONE FENCE ON MISSISSAUGA ROAD HAS BEEN DESIGNATED AS A HERITAGE SITE.

castles, caves + churches

CONTINUED FROM PAGE 51

Rockside Castle often hosted community meetings that included the Grangers, the first farmers' co-operative in Ontario. It was also used for quilting bees, a classroom, and the Grange village post office for over 40 years.

In an 1870 letter, found in the Peel Archives, local parishioners describe their first sight of the castle: "Not far off, an unexpected sight delighted us – a castellated structure in the trees of this Canadian forest. From the massive tower of the Rockside Castle, we were gratified by the courtesy of the owner with one of the finest views in Ontario."

Fire finally ruined most of Rockside Castle, although a portion is still recognizable. A summer drive through the area is the best way to view Rockside's landmarks. My favourite route starts from the Badlands, heading west to Olde Baseline and Creditview Road, once the crossroads hamlet of Glencoe Corners.

Turning north on Creditview Road through the Grange, the road twists past the MacDonald cemetery, the gravesite of the Patriarch MacDonald and his family. As you pass some of Caledon's finest equestrian farms, look for the castle's Norman tower (it's the last farm on the west side), across from the impressive Iron Horse Stables. This palatial barn is rumoured to have a banquet hall, several stone fireplaces and its own clock tower.

At the intersection of Grange Sideroad and Mississauga Road, the tiny cemetery is the only reminder of the Greenlaw Corners community. Taking Mississauga Road south, you'll pass the White Church and stretches of dry-stone fence. Both landmarks are heritage sites. The crossroads at Olde Baseline and Mississauga Road were once called Dark Corners for the formerly thick, foreboding forests. Archival letters recount a rural legend of screaming wildcats heard here, ready to pounce on nighttime travellers. Some say the infamous Rebel's Cave is also just east of this corner.

As for the actual village of Rockside, at the junction of Shaw's Creek Road and Olde Baseline, there remains no trace of the temperance hall, blacksmith shop or shoe store that were once part of this founding community. But that's not to say Rockside is forgotten. For almost ten years, on the property first claimed by Patriarch MacDonald, there has been much controversy.

John MacDonald's daughter and son-in-law, William Kirkwood, raised 14 children at their home on the corner of Olde Baseline and Winston Churchill Blvd. But it was Kirkwood's eldest son, John Kirkwood, a township councillor and deputy reeve, who built a stone house, stone barn and gateway that became known as 'Rockfort Estate.' For years it was also home to the Rockside post office.

The Rockfort stone house has been masterfully restored with a beautiful handcrafted stone addition. The handsome stone barn also bears viewing as an excellent and original example of Rockside's heritage. Today the Rockfort Estate is at the centre of one of Caledon's hottest debates between local residents and its owner, a local aggregate producer who has applied to develop a quarry operation on the surrounding 200-acre farm.

While the future of Rockfort has yet to be determined, a drive through the southwest corner of Caledon will acquaint you with present-day Rockside as well as its historic landmarks. Or, just leave your car and let the five-kilometre Rockside Side Trail show you the area as the Patriarch MacDonald and the Rockside pioneers might have experienced it. It's a trail that feels mostly untouched, with hills, thick woodland and, of course, the ubiquitous rock.

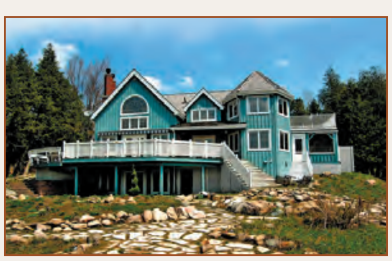
Nancy Early is an avid hiker and pleased to hear your hiking stories. She can be reached at earlys@netrover.com.

MELVILLE WHITE CHURCH, ERECTED IN 1837, CONTAINS THE GRAVES OF SEVERAL OF THE ORIGINAL SCOTTISH PRESBYTERIAN PIONEERS.

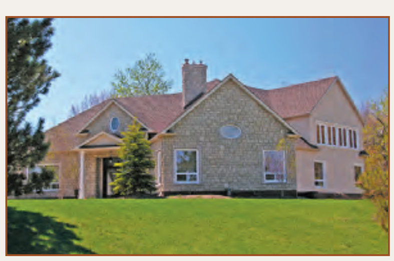
Showcase of Fine HOMES

HOCKLEY VALLEY RETREAT
1878 Schoolhouse, beautifully renovated, 2 gas fireplaces, open concept, living/dining room, hardwood floors, beamed ceilings, 3 bedrooms, 3 baths. Sep. 2-car garage & workshop. Beautifully treed acre. $499,000

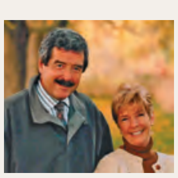
CALEDON HILLS 10 ACRES
Two sparkling spring-fed ponds, stocked with trout & bass. Great ranch bungalow, finished w/o, garage plus sep. workshop/ garage with loft. Great location close to Glen Haffy Conservation area. $720,000



FABULOUS MONO HILLS
54 spectacular acres, long views, total privacy. Charming post & beam home, pine floors, beamed ceilings, French door w/o to huge decks, finished w/o lower level. Sep. 2-car garage with finished loft. $1,300,000



CALEDON 5-ACRE ESTATE
Exceptional quality. Limestone & cherry floors, stunning kitchen, granite centre island, w/o to deck. 4-bdrm bungalow & w/o lower level, with guest suite, billiard room & family rm. 2nd floor office & playroom. $969,000



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VICTORIAN HILLS
Situated in Caledon on 15 rolling acres overlooking a lovely spring-fed pond. Custom-built executive home. High ceilings, stone fireplace, oak floors, hot tub and so much more. $1,270,000
Jamie Gairdner**

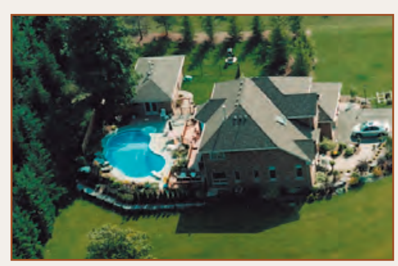
HURRICANE HILL
FABULOUS Victorian home. 3 bedrooms, bird's-eye maple pocket doors, original ceramic door knobs, extra large oak trim & pine floors. Charm & character throughout this beautiful home on a large, private lot. $525,000 **Jamie Gairdner****

PRESTIGIOUS RIVER ROAD
Enjoy the incredible pond, cabana and dock on 2.5 acres in Mulmur. Lovely bungalow with open-concept design overlooks pond. Finished basement, separate self-contained guest house, screened porch. $369,900
Victoria Phillips*

STATE-OF-THE-ART FACILITY
Excellent 49.5 acre Mono horse farm. 45 stalls, 80' x 200' indoor arena. Equi-Ciser, heated tack room, oak paddocks, staff apartment, office & 3 pc bath. Lovely Victorian home, renovated kitchen. Acres of trails. $1,250,000 **Victoria Phillips***

HOCKLEY VALLEY ESTATE
Exceptional estate on 25 rolling acres. Tasteful decor and upgrades. Fantastic kitchen, oak cupboards, granite countertops. Indoor pool, whirlpool and sauna. 5-stall barn, paddocks and sandring. $948,000 **Victoria Phillips***

INDOOR POOL AND SPA
Custom home on 10 lovely acres, professional landscaping, waterfalls. Gorgeous antique birch kitchen, granite countertops. 5-year-old addition with pool and spa. Attached garage, heated workshop, loft. $625,000 **Victoria Phillips***



RAYBURN MEADOWS
Executive 3 bedroom home on 1 acre near Orangeville. Built with the best materials, it shows very well. Fabulous kitchen, inground pool, pool house, granite waterfall, excellent landscaping. $775,000
Jamie Gairdner**

COMMERCIAL OPPORTUNITY
A charming and beautifully constructed original century store/apartment in Erin Village. New roof and septic. 2 bedroom apartment on upper level. Full basement with separate walk-out. Private parking.
$465,000 **Jamie Gairdner****

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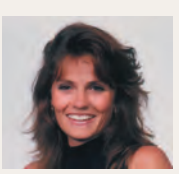
Jamie Gairdner, Broker/Owner**
Victoria Phillips, Sales Representative*
122 Main Street, Erin

PRETTIEST VALLEY IN MONO

Circa 1924 farmhouse nestled on 99.4 acres of rolling pasture. Built by a master, fully renovated to modern standards with attention to detail, maintaining original glorious features. Sunfilled home with office/studio, 4 bedrooms, fresh & colourful. 2 1+ km road frontages.
$988,000

MAJESTIC CENTURY HOME

Victorian inspired detail including Trompe L'Oeil painting. Fabulous country kitchen is the heart of this home. 4 bedrooms, 3 baths, family, office, den, barn, workshop, fruit trees. 5.56 acre hobby farm or B&B.
$409,000



Jodi Belliveau
Sales Representative
78 Victoria Street East,
Alliston
705-435-4336
jbelliveau@preacanada.com

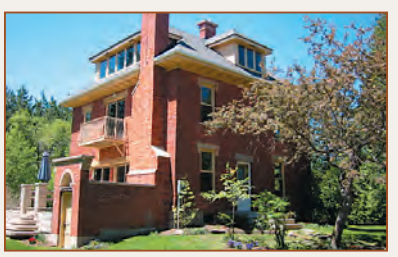
Prudential
Town & Country Realty

2-FAMILY ESTATE IN MONO

Custom-built, Grant Strahl home on 10 manicured acres atop Hockley Valley. 7,400+ sq ft residence. 8 bedrooms, 8 bathrooms, fully finished w/o basement. Outstanding quality. $1,350,000

CUSTOM EXECUTIVE

Custom 3,500+ sq ft contemporary home on 1/2-acre forested lot bordering conservation. Gourmet kitchen, atrium eating area. Stunning main floor master suite. W/O basement. 3-car garage, basement entry. $689,000

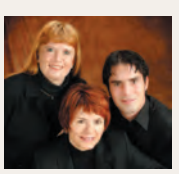


RENOVATED CENTURY HOME

Charming home on 39 beautiful acres near Hwy 9/Airport Rd. Near ski & golf. Open concept mn level. Renovated kitchen. Master suite has f/p and semi-ensuite marble bath, w/o balcony. 3rd-level family room. $559,000

A RIVER RUNS THROUGH IT

Nestled in Hockley Valley on 6.25 private acres. 3 ponds, Nottawasaga river runs through. Custom bungalow w/ 4,500 fin sq ft, full w/o basement with 2 extra bdrms & 2nd kitchen. Separate workshop. $649,000



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EVERGREEN...MULMUR

Waterfront without the drive! Utter seclusion on 33 ac. Long treed lane opens to professionally landscaped, 3-level, impeccable, contemporary home; 2 ponds; woodland trails; barn for the hobbiest. $1,180,000

PINE RIVER POST AND BEAM

"Siolfor" 14+ acres; woodland trails; swimming pond; 1,700' river frontage. Suits 2-generation family or one that loves to entertain. 7 bedrms, 5 baths. Ideal for B&B, near Mad River golf, Devil's Glen & Village of Creemore. $785,000

POND'S END

Naturalist's paradise. 47 ac just W of Mulmur Hills. Woods, water, meadow & plenty of wildlife. Contemporary, open-concept, board & batten home - lots of wood and stone, vaulted ceilings, large windows, screened porch. $469,000

PINE RIVER VALLEY...MULMUR

Swimming pond, views & woods. 14+ ac just S of River Rd. Ranch-style board & batten bungalow. 5 bedrms, open-concept living/dining & kitchen, brick fireplace. Wrap-around deck. 3-car garage/workshop. $475,000

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ONE OF A KIND!

Upgraded original log home. Spring-fed pond, mature hardwood bush, outbuildings, tons of character. Huge rooms, soaring ceilings, multiple stone fireplaces, an indoor BBQ, wide plank flrs, 43+ acres. $1,999,999

A PRIVATE OASIS

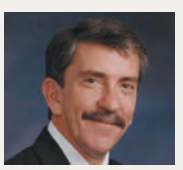
Substantial $$$ already spent getting this 38 acre property ready for your dream home. 2 ponds and waterfalls. Spawning areas for trout. Thousands of trees, natural gas, hydro and phone to the site. $1,999,999

15 ACRES OF COUNTRY LUXURY

Open concept design, 12 ft ceilings, hemlock 8' tall doors, elaborate crown moldings, granite counters, "Arzotti" kitchen, private sound proof "cinema" rm, master suite w/ dressing rm & 8 pc dream bath. $1,295,000

MAGNIFICENT CUSTOM BUNGALOW

14 ft ceilings in great rm, 8 ft drs & archways, master with w/o & stunning marble ensuite, finished basement. Open concept kitchen w/ granite counters. Executive cul de sac with its own access to the Bruce Trail. $1,199,000



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ENGLISH COUNTRY MANOR

'Windhaven' circa 1871. Restored to perfection - elegant but tastefully simple. Terraces, gardens, 2 ponds, bank barn, workshop/shed all on 112 farmed acres. A country estate to see. $1,095,000 **Patrick Bogert & Sandy Ball**

SOLD

THE TRESTLE BRIDGE, CALEDON

For the exceptional buyer an exceptional house. Views from every living space. Creative all-season gardens on 40 acres. Separate Victorian cottage for lucky guests. Must see this one. $895,000 **Patrick Bogert & Sandy Ball**

SOUTH ERIN OPPORTUNITY

96 acres of paradise. Cropped land, pastures, forest, trails, stocked pond. Large barn w/ electricity & water, small barn set up as home business. Indoor therapy pool. $849,000
Sandra Brianceau

CENTURY FARMHOUSE IN ERIN

Distinctive 47 acres with long views featuring 4 bedroom farmhouse with sun-filled country kitchen, original bank barn, wrap-around verandah, stream and pond sites. $839,000
Karen Lay

STUNNING COUNTRY RESIDENCE

Overlooks miles of hills of Hockley. Large, versatile living space – couple or family. Easy-maintenance gardens.
$829,000
Patrick Bogert & Sandy Ball

NESTLED IN THE HILLS

Custom designed/built home with finest finishes throughout. 4 bedrooms & 5 baths. Over 5,500 sq ft living space (including basement), spectacular landscaping and gorgeous pond. $749,000 **Karen Lay**

LA NOBLIERE

The heart of Hockley Hills, charming French Country, architect-designed residence. 4 bedrooms & widdows walk. Unique opportunity to enjoy country living golf at your doorstep.
$699,000 **Patrick Bogert & Sandy Ball**

CALEDON FARMHOUSE

88 acres (45 workable) with traditional 5-bedroom farmhouse, gorgeous spring-fed pond, pole barn. Coverall and large workshop. $699,000
Karen Lay

VICTORIAN FARMHOUSE

All the charm you could want in a grand Victorian farmhouse decorated with flair & style. Newly renovated kitchen, 4 bedrooms, 2 baths, situated on approximately 5 acres of rolling land. **Patrick Bogert & Sandy Ball**

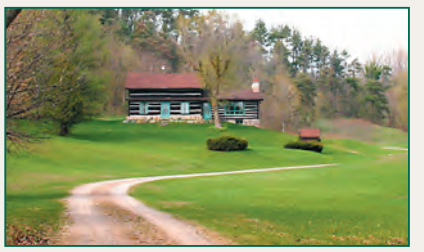
THE PERFECT COUNTRY PROPERTY

Century Stone on 15 acres. Character, privacy, easy-maintenance gardens, pond & bush. Includes Log House, c. 1832, as guest house and original barn converted to studio/workshop.
$649,000 **Patrick Bogert & Sandy Ball**

SOLD

HIGHLY SOUGHT AFTER COMMERCIAL/ RESIDENTIAL OPPORTUNITY

Your chance to own 2.5 acres of C2-1 real estate, multi-use outbuildings and a gorgeous 1-1/2 storey white pine log home w/ handsome finishes incl. stunning 150-yr-old plank floors. **Karen Lay**



CENTURY LOG HOUSE, MONO

Nestled in the hills. A charming century log house with south views, wonderful living space. 3 bedrooms, inground pool, privacy and peace. $525,000
Patrick Bogert & Sandy Ball

SOLD

A VIEW FOR ALL SEASONS

Beautifully-appointed 5-bedroom, 3-bath family home on scenic 2 acres, mins from Erin & Hillsburgh. Large eat-in kitchen. Master w/ 4 pc ensuite 2-level cedar deck & wrap-around Victorian deck. $479,999 **Sandra Brianceau**

THE BEST FOR YOUR FAMILY

Stunning family home. Beautiful gardens, watering system & shed, state-of-art septic, wood deck & stone patio. Exotic wood floors & ceramics. Dream gym & workshop. Vented, dehumidified garage. $469,900 **Jackie Eagles**

HISTORICAL ERIN PROPERTY

One of our area's first homes. Major renovations done: electrical, plumbing, windows, septic. Scenic 2.66 acres btw Erin & Belfountain. Just needs finishing touch. Excellent for home business. $399,999 **Sandra Brianceau**

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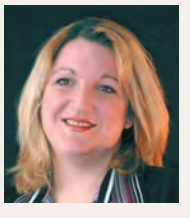

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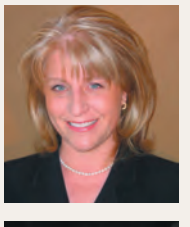

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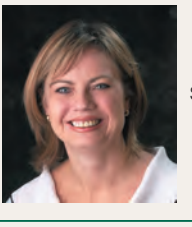

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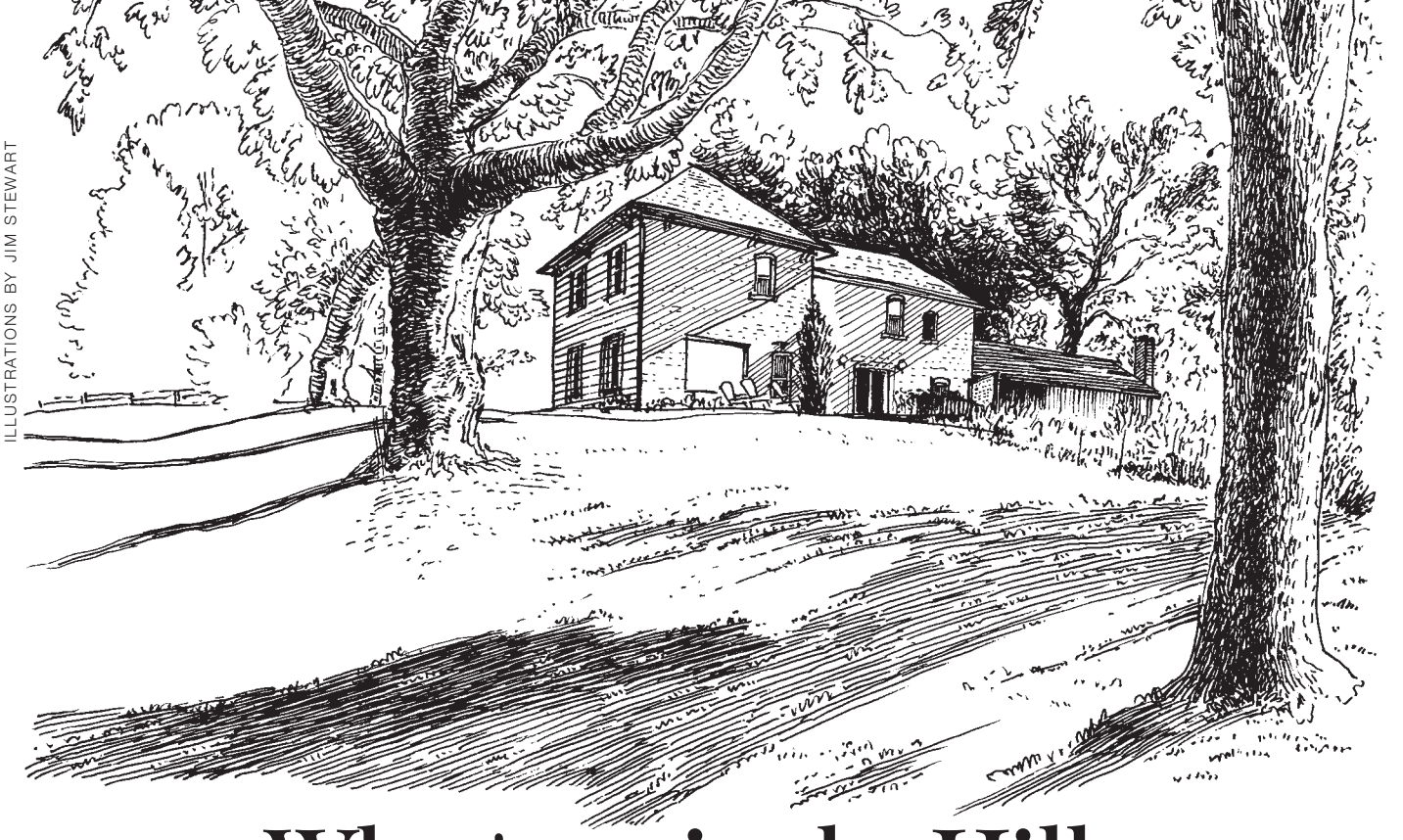

ILLUSTRATIONS BY JIM STEWART

What's on in the Hills

A CALENDAR OF SUMMER HAPPENINGS

arts+crafts

Now - Aug 14 : STILL LIFE INTERPRETATIONS Tara Imerson, watercolourist, joins Susan Card, potter, and Michelle Bignelle, floral designer, to present an interpretation of daily life. Museum hours and admission. Dufferin County Museum and Archives, Hwy 89 & Airport Rd. 1-877-941-7787; www.dufferinmuseum.com.

Now - Aug 31 : ART WALK ON BROADWAY In celebration of Orangeville Art Group's 50th Anniversary, Orangeville Broadway merchants showcase member artists' paintings in storefronts throughout June, July and Aug. Take a stroll along the Art Walk. Jean Hardy, 519-941-6162.

Jun 26 - Jul 31 : SURFACES! Kai-Liis McInnes's home is colourful, crowded and eclectic. She depicts it in wild and colourful watercolours and acrylics. Museum hours & admission. Opening Jun 26, 2-4pm. Dufferin County Museum and Archives, Hwy 89 & Airport Rd. Kai-Liis McInnes 519-925-0421; www.dufferinmuseum.com.

Aug 3 - Sep 6 : 5 PEELed Brenda Roy (jewellery), Linda Jenetti (painting), Pat Burns-Wendland (weaving), Kathryn Thomson (blown glass), Rosemary Molesworth (pottery). 10am-4:30pm; Sat noon-4:30, Sun closed. Reception: Sat Aug 6, 12:30-4pm. Free. Peel Heritage Complex, Whitney Gallery, 9 Wellington St E, Brampton. 519-925-3056; peelheritagecomplex.org.

Sep 16 - Oct 30 : MADE BY HAND A sale of antique arts and crafts in the Long Gallery. Museum hours & admission. Dufferin County Museum and Archives, Hwy 89 & Airport Rd. 1-877-941-7787; www.dufferinmuseum.com.

Sep 17 : 23RD ANNUAL ERIN HILLS CRAFT & HOBBY SHOW Many time-honoured and lots of new crafts and hobbies. Sponsored by High Hopes Ladies of All Saints Anglican Church. 10am-4pm. $2, children free. Lunch available. Erin Agricultural Building, 190 Main St. 519-833-2272 or 519-855-6985.

Sep 23 - Oct 10 : HEADWATERS ARTS FESTIVAL 10th annual celebration of the arts in the hills of Headwaters during fall colour season. The best of local visual arts, music, literature, dance, theatre and film. Art show and sale, 'Best of the Best' and dozens of fabulous events throughout 17-day festival. 1-877-262-0545; www.headwatersartsfestival.com.

Sep 23 - 25 : MUD LOVERS 5th annual show & sale. Pottery of all sorts. Fri & Sat 10am-5pm; Sun 12:30pm-5pm. Parish Hall, St James Anglican Church, Old Church Rd, Caledon East. Mary Lazier, 519-925-2304; marylazier@redhen.ca.

Sep 24 : ALTON MILL FALL FESTIVAL The mill celebrates with open studios, themed exhibition and Made of Wood Show. Amazing creativity in historic village of Alton. 10am-4pm. Alton Mill, 1402 Queen St. Margi Taylor Self, 519-940-0935; mhtaylor@allstream.net.

Sep 24 & 25 : ANNUAL FALL SHOW 50th anniversary year, Orangeville Art Group members produce a magnificent art show. Group history book *Fifty Years of Creativity*. 10am-5pm. Monora Park Pavilion, Hwy 10 just N of Orangeville. Wendy Clarke, 519-855-6666.

Sep 24 & 25 : 2005 HILLS OF ERIN STUDIO TOUR Self-guided studio tour, meet 20 local artists. Sat & Sun, 10am-5pm. Brochures in Erin, Hillsburgh & Grand Valley. Sue Powell, 519-833-7105; Rosalinde Baumgartner, 519-855-6320; www.thehillsofheadwaters.com/erinstudiotour.

Sep 24 & 25 : PURPLE HILLS FALL COLOUR STUDIO TOUR Celebrate gifted artists and artisans who live and work in and around Creemore. Brochures from restaurants and merchants in the area. 10am-4pm. Station on the Green, 10 Caroline St, Creemore. Jim Harkness, 705-428-0957; www.creemore.com.

community

Now - December : PARENTING/CARE-GIVER WORKSHOPS Various workshops for parent/child-related issues and interactive early literacy programs. 9:30-11:30am. Mon-Thurs. Free childcare. Pre-register. Ontario Early Years Centre – Dufferin, 229 Broadway, Orangeville. (similar programs at OEYC, Shelburne, 519-925-5504, & Grand Valley, 519-928-3383) 519-941-6991 x2205; pnoce@dufferincounty.on.ca.

Jun 21 : BIG BROTHERS & BIG SISTERS GOLF CLASSIC 20th annual Peel branch event. Mike Hogan from Fan 590 auctions: 15 min of fame, sports memorabilia and entertainment packages. 11:30am lunch; 12:45pm shotgun start; 6pm dinner & silent auction. $250; $900 foursome. Caledon Golf and Country Club, 2121 Olde Baseline Rd, Caledon. Daniel Martin, 905-457-7288 x223; www.bbbspeel.com.

Jun 22 : CALEDON GOLF CLASSIC Caledon Chamber of Commerce annual fund-raising golf tournament. A day of networking, prizes, food and fun. 11am-10pm; tee off 1pm. Registration at Chamber. Glen Eagle Golf Club, 15731 Hwy 50 N. Kelly Darnley, 905-857-7393; www.caledonchamber.com.

Jun 23 : BIG BROTHERS & BIG SISTERS GOLF TOURNAMENT 12th annual Dufferin branch event. Golf, dinner, trophies and prizes. Shotgun start 1pm. Team rates. Shelburne Golf & Country Club, 516423 Hwy 24. Nancy Stallmach, 519-941-6431; www.bigbrothersbigsisters.ca/dufferin.

Jun 24 : BOLTON TRUCK AND TRACTOR PULL 27th annual 'modified' event. Kidsland, clowns, ponyrides, truck & dealer displays, Bavarian garden, food vendors, $12,000 prizes. Free shuttle bus 5pm to midnight to/from Canadian Tire. 6pm-11pm. Adults $12; children under 12 $1. Albion Bolton Fairgrounds, 150 Queen St S. Tom French, 905-880-0369; www.boltonfair.ca.

Jun 25 : ALTON FESTIVAL Live entertainment, games and activities for all ages. Proceeds to village playground. Credit Valley Explorer Alton – Forks of the Credit; advance tickets only. 10am parade. Adults $2; family $5; under 2 free. Station St Park, off Main St. 519-942-1448; altonfestival@sympatico.ca.

Jun 25 : STRAWBERRY FEST Strawberries and strawberry products a special feature of Creemore Farmers' Market. Strawberry tea by 1st Creemore Scouts, crafts, activities for children and demonstrations. 8:30am-12:30am. Station on the Green, Caroline St, Creemore. 705-466-3162.

Jun 25 - Oct 8 (Saturdays) : ORANGEVILLE FARMERS' MARKET Local fresh produce. Events, Jun 25 Honey – Dufferin Beekeepers, Jul 2 Strawberry Festival, Jul 9 Buskers & Founders Festival, Jul 16 Life's a Peach, Jul 30 Fruits & silent auction, Aug 6 Organic, Aug 13 Farmers' Market Week, Aug 20 Seniors' Day, free shuttle van, Sep 10 Sunflowers. 8am-2pm. Behind Town Hall, Broadway & Second Streets. 519-941-8733

Jun 26 : SAFE COMMUNITIES GOLF TOURNAMENT Golf with friends and family to support safe road initiatives. Breakfast, 18 holes of golf, lunch and awards. $20,000 coupon for a Hole in One, sponsored by Orangeville Furniture. 9am-4pm. $125. Shelburne Golf & Country Club, Hwy 24. Sue Snider, 519-940-1688; schc@sympatico.ca.

Jun 26 : CLAUDE CHURCH PICNIC IN THE PARK Annual worship service and church picnic. Music, games and good food. Service 10:30am; lunch and activities follow. Inglewood Community Centre Park, McLaughlin Rd, just N of Old Baseline Rd. 905-838-3512; www.claudechurch.com.

Jun 26 : FESTIVAL OF THE SENSES A celebration of food, wine & music. Stroll the grounds, sip & savour from restaurants, wineries and more. Festival supports Hospice Caledon. 1-6pm. $100. The Royal Ambassador, Innis Lake Rd, Caledon East. Irene Bayer, 905-939-7033; www.festivalofthesenses.com.

Jun 27 : GOTTA SING GOTTA DANCE Celebrate seniors' month. Caledon Senior Centre bus trip to Oakville Centre. Bus, Town & Country buffet and show. Presented in partnership with Meals on Wheels. 3:30-11pm. $55. Rotary Place, 7 Rotarian Way, Bolton. Beverly Nurden, 905-951-6114; caledonsenior@rogers.com.

Jun 29 : STRAWBERRY SUPPER – ST ANDREW'S UNITED CHURCH Annual event celebrates the strawberry season. Fundraiser for St Andrew's United Church. 5-7pm. Adults $10; children 6-12 $5; pre-school free. Tickets at door. St Andrew's United Church, 15 Siderd, just W of Hwy 10, Camilla. Betty, 519-941-3676; farm4fun@sympatico.ca.

Jul 1 : CALEDON VILLAGE STRAWBERRY FESTIVAL 17th Canada Day celebration with food, displays and entertainment. Theme: I am Canadian. Car show 10am-1pm; ceremonies noon; breakfast all day. Free admission. Caledon Agricultural Society. Fairgrounds, Caledon Village. 519-925-3461.

Jul 1 : STRAWBERRY SUPPER Annual supper to celebrate Canada Day. Fabulous food, eat in or take out. Fundraiser for the Alton & Caledon Knox United Churches. 4-7pm. Adults $10; students $5; children under 5 free. Caledon Knox United Church, Hwy 10 & Charleston Siderd. 519-927-5134.

Jul 1 : CANADA DAY TALENT CONTEST & FIREWORKS Sponsored by Orangeville & Mono Highlands Rotary Club. Performers entry forms at Orangeville Town Hall. Deadline Jun 24. Questions: Jennifer Walmsley, 519-942-3138. 6pm gates; 7:30pm talent show; 10:15pm fireworks. Orangeville Fairgrounds, 5 Siderd Mono, off Hockley Rd, E of Hwy 10. Carmine Preziuso, 519-941-6221.

Jul 1 : CANADA DAY ALBION HILLS Toronto and Region Conservation Authority and the Town of Caledon partner to celebrate. Activities and entertainment followed by spectacular fireworks over Lake Albion. $7 per car. Albion Hills Conservation, Hwy 50, 8 km N of Bolton. 905-880-0227; ahills@trca.on.ca.

Jul 4 - 9 : GRAND OPENING Join F-Stop Cameras for festivities. Ribbon cutting, special guests, product demonstrations, Fri night gala and silent auction. Auction proceeds to the Family Transition Place. 9:30am-9pm. Orangeville Mall. 519-941-4381.

Jul 8 & 9 : ORANGEVILLE FOUNDER'S DAY STREETFEST Historic downtown Orangeville's main street event organized by merchants and businesses of the BIA. Weekend of fun and entertainment with musicians, buskers, street vendors, shops and restaurants. Fri 5pm start; Sat all day. Jennifer Horne, 519-942-0087.

Jul 9 : 26TH ANNUAL ORANGEVILLE LIONS CLUB LOBSTERFEST Lobster or steak dinner, dance, entertainment by Chilliwack. Dinner: advance $25, at door $30; children $5; dance: advance $15, at door $20. Tony Rose Memorial Sports Centre, Orangeville. Meals delivered, Jul 4-8. 519-942-2053.

Jul 16 : SUMMER SENSE-SATION Fresh produce & vegetables abound. Enjoy sampling stations and try new Ontario food products. Curiosity House Books – cookbook author provides recipes using fresh seasonal produce. 8:30am-12:30pm. Creemore Farmers' Market, Station on the Green, Creemore. 705-466-3162; www.creemore.com.

Jul 16 : DUFFERIN'S MULTICULTURAL FESTIVAL Discover and celebrate the current cultures and past origins of the Dufferin community. Displays, entertainment and tasty dishes from a handful of countries. Separate cost for food. Seeking organizers. 10am-5pm. Dufferin County Museum and Archives, Hwy 89 & Airport Rd. 1-877-941-7787; www.dufferinmuseum.com.

Jul 20 : CREDIT VALLEY EXPLORER TRAIN RIDE Glorious views and travel commentary. 3-hour train ride, champagne brunch. 9:45am-4pm. $69 pp. Caledon Seniors' Centre, 7 Rotarian Way, Bolton. Beverly Nurden, 905-951-6114.

Jul 23 : HONEYWOOD SHOW & SHINE / BBQ Celebrate 40th anniversary with Bossie Bingo, 50/50 draw, live entertainment, raffle for whole beef. Noon-6pm car show; 5pm dinner. Adult $15; child 6-12 years $5; car entries one free dinner. North Dufferin Community Centre, N of Shelburne, Hwy 24. Zoltan (after 8pm), 705-434-3285.

Aug 6 : DIAMONDS & WELLIES – FUND-RAISER A black-tie affair to benefit Wits End Advanced Horse Trials. Dining & dancing under the stars. Dinner by One 99 Broadway. Music by Jazzometry and Inside Edie. $250 (partial tax receipt). Lakeview Farm, Mono. Monique van de Merwe, 519-940-5339; monique@van-de-merwe.com.

Aug 12 : JESSE'S GOLF CLASSIC Foundation offers music & dance therapy for sick kids. 11:30am registration; noon pro clinic; 1pm shotgun start. $200, includes lunch, cart, cocktails, dinner. Glen Eagle Golf Club, 15731 Hwy 50, Bolton. Jesse's Foundation, 905-951-2914; www.jessesgolfclassic.golfreg.com.

Aug 12 : GLO-BALL NIGHT-TIME GOLF TOURNAMENT A new way to play golf; navigate your way with glow necklaces, balls and flags. Proceeds to local CNIB. 6pm. $60; foursome $300, inclu. contests, silent auction, glow products and dinner. Banty's Roost Golf & Country Club, 12600 Bramalea Rd. Cora Larkins, 1-888-275-5332 x57; www.cnib.ca/divisions/ontario/districts/halton_peel/index.htm.

Aug 12 - 14 : HEADWATERS AUXILIARY ANTIQUE SHOW 3-day antique market. Over 25 participating vendors. Proceeds to Headwaters Health Care Auxiliary for hospital equipment. Fri 3-9pm; Sat 10am-6pm; Sun 11am-4pm. $4. Orangeville Curling Club, Fifth Ave, Orangeville. Gail Davison, 519-942-0708.

Aug 13 : FARMERS' MARKET WEEK Celebrate this special week. Festivities include Foodland Ontario information, demonstrations and educational activities for children. 8:30am-12:30pm. Creemore Farmers' Market, Station on the Green, Creemore. 705-466-3162; www.creemore.com.

Aug 20 : BEEF BBQ DINNER AND SILENT AUCTION Ample portions, homemade pies, corn-on-the-cob, silent auction. A fundraiser for St Andrew's United Church. 5-7pm. Adults $10; children 6-12 $5; pre-school free, at the door. St Andrew's United Church, 15 Siderd, just W of Hwy 10, Camilla. Betty, 519-942-0696.

Aug 25 : CRUISE LAKE COUCHICHING – KISS ME KATE Island Princess cruise, gourmet lunch, show Kiss Me Kate at Orillia Opera House. 9:30am-4:30pm. Adults $73. Caledon Senior Centre, 7 Rotarian Way, Hwy 50, Bolton. Beverly Nurden, 905-951-6114; caledonsenior@rogers.com.

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VISIT WWW.WHATSON.ON.CA

THE WEB SITE TO WATCH FOR THE LATEST LISTINGS OR TO ADD YOUR EVENT

A CALENDAR OF SUMMER HAPPENINGS

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Aug 28 : ANTIQUE & CLASSIC CAR SHOW Parade, display of antique & classic cars, entertainment, refreshments. Noon-4pm. $1. Wellington County Museum & Archives, Wellington Cnty Rd 18, between Fergus & Elora. 519-846-0916; www.wcm.on.ca.

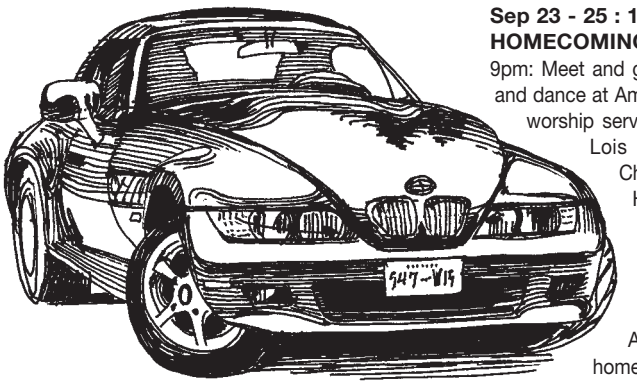
Aug 29 : MADD DUFFERIN COUNTY MEMORIAL GOLF TOURNAMENT 6th annual tournament honours those killed or injured due to impaired driving. 11am registration, 1pm tee off; 6:30pm dinner. $125 inclu. fees, cart and prime-rib dinner. Shelburne Golf & Country Club, Hwy 24, N of Shelburne. 519-940-8843; info@maddduffer in.ca.

Sep 1 - Dec 21 : PARENTING WORKSHOPS Popular workshops for parents of school-aged children. Topics include stress and anger management, Barbara Coloroso workshops, teen behaviour and more. 7pm. No charge, pre-register. Ontario Early Years Centre, 229 Broadway, Orangeville. 519-940-8678; www.dpsn.info.

Sep 2 - 5 : ORANGEVILLE FALL FAIR Family weekend with competitions, entertainment, truck & tractor pull and demolition derby. Register for competition by Aug 20. Fri 5pm; Sat-Mon 10am. Adults Fri $5, Sat-Mon $8, w/end $20; youth rates; pre-school free. Midway pay-one-price $20. Orangeville Fairgrounds, 5 Siderd Mono, off Hockley Rd, E of Hwy 10. 519-942-9597; www.orangevillefairgrounds.ca.

Sep 3 : BIRTHDAY CELEBRATION & CHILDREN'S MARKET Children's corner with author present, sponsored by Curiosity House bookstore. Up to 15 tables of Creemore's youth plus established vendors offer homemade/home-grown products. 8:30am-12:30pm. Creemore Farmers Market, Station on the Green. 705-466-3162; www.creemore.com.

Sep 9 : ANNUAL COALITION GOLF TOURNAMENT Fundraiser for Coalition of Concerned Citizens with golf, dinner and prizes. Golf around 11am. $250; $100 dinner only. Caledon Country Club, 2121 Olde Baseline Rd. Bob Gardner, 905-877-7218; www.coalitioncaledon.com.



Sep 9 - 11 : CALEDON FALL FAIR Country fair for the family. Fri 5pm midway, 8pm derby; Sat 11:30am parade, 2pm kiddie pedal pull; Sun 2pm rock climbing wall. Fri $8; Sat $5; seniors $2; children under 12 free. Fairgrounds, Caledon Village. 519-925-3461.

Sep 12 : TEEN RANCH GOLF TOURNAMENT Dinner at ranch, auction, prize table follows golf. Fundraiser for Teen Ranch Scholarship Program allows underprivileged kids a place at camp. 11am-8pm. $200, includes fees, cart, lunch, dinner, prizes. Caledon Country Club, Olde Baseline. 519-941-4501; www.teenranch.on.ca.

Sep 16 - Oct 30 : TRACES OF OUR PAST – HISTORY IN ART 2nd annual First Nations and Canadian settlement art and artifacts. DCMA and Old Downtown Gallery present exhibition, show & sale plus event series reflecting early history. Dufferin County Museum and Archives, Airport Rd & Hwy 89. 1-877-941-7787; www.dufferinmuseum.com.

Sep 17 : ROBBIE MCLENNAN MEMORIAL FISHING DERBY 4th annual derby. Register by age, prizes for longest fish in each category. Proceeds to Dragon Fly Scholarship Fund awarded to ODSS student in water/environmental studies. 10am-4pm; Child Find Ontario on site, 10am-2pm. $10; ages 3-16 $6; family $25; under 3 free. Island Lake Conservation Area, Orangeville. 519-941-5447; www.4urobbie.com.

Sep 21 - 25 : TOURNAMENT OF CHAMPIONS Signature events, $175,000, Canada Cup Championship, Celebrity Ride 'n' Drive, international show jumping, craft and trade fair (Sat & Sun). Fundraiser for CARD & Children's Wish Foundation, plus Family Village. Fri 10am-5pm. Thur & Fri free; Sat & Sun $5, $10 car. Caledon Equestrian Park, 200 Pine Ave, Hwy 50, Palgrave. Mac McQuaker, 905-939-8666; www.tournamentofchampions.ca.

Sep 22 : GOLF TOURNAMENT Woolwich Dairy Golf Classic presented by Family Transition Place. Proceeds to support FTP's violence prevention programs. $180, inclu golf, cart, lunch, reception, dinner & prizes. Caledon Golf and Country Club, 2121 Olde Base Line Rd. Bonnie Waterfield 519-942-4122 x222; www.familytransitionplace.ca.

Sep 23 - 25 : 125TH ANNIVERSARY AND HOMECOMING Celebrations commence Fri 7-9pm: Meet and greet at the church. Sat: dinner and dance at Amaranth Townhall. Sun: 10:30am worship service with The Very Reverend Dr Lois Wilson. St Andrew's United Church, 15 Siderd Mono, just W of Hwy 10, Camilla. Rob, 519-942-4635 or Linda 519-941-8742.

Sep 24 : 11TH ANNUAL AUTUMN HOUSE TOUR Headwaters Health Care Auxiliary self-guided tour of eight homes in and around Orangeville.

Lunch and silent auction at the Orangeville Baptist Church. 9am-4pm. $30. 519-941-2702.

Sep 25 : HEART & STROKE MOTHER-DAUGHTER WALK Walk to fight heart disease. Kids' activities, free massage, refreshments, entertainment, gift bags and door prizes. Incentives for pledges over $60, min. $20. Registration 10:30-11:30am; ceremonies 11:45am; walk noon. Westside Secondary School, Alder St, Orangeville. Karen Bertrand, 519-837-4858; www.heartandstroke.ca/walk.

Sep 25 : READING BY ORIAH MOUNTAIN DREAMER Back by popular demand. Reading from her new book *What We All Ache For*. Sponsored by BookLore, proceeds to charity. 2pm. $10, tickets from BookLore. Millcroft Inn, 55 John St, Alton. 519-942-3830; booklore@bellnet.ca.

outdoors

Jun 4 - 26 : WESTERN OVERNIGHT ADVENTURES Trail rides hills, meadows, forests, dine and camp under the stars. Proceeds to Hill Billy Hack Animal Sanctuary and Wellness Centre. 10am-8pm. $100. Hill Billy Hack Animal Sanctuary, 937135 Airport Rd, N of Hwy 89, Mansfield. Wendy Conley, 705-435-2821; www.hillbillyhack.com.

Jun 21 : FLOWER SHOW AND MEETING Slide presentation – Mae Wests of the garden by Trish Symons, follows flower show. Presented by the Shelburne & District Horticultural Society. 7pm. Royal Canadian Legion, William St. Shelburne. Brenda Speers, 519-925-2182; b.speers@sympatico.ca.

Jun 25 : DUFFERIN COUNTY FOREST – WHERE IT ALL BEGAN Historical tour to the first parcels acquired as part of the Dufferin County Forest, some of the oldest plantations and other points of historical interest. 10am. Main Tract, Dufferin County Forest, E Side Airport Rd, 10 km N of Hwy 89, Mansfield. Caroline Mach, 1-877-941-7787; www.dufferinmuseum.com/forest.

Jun 25 & Aug 13 : GRAND VALLEY OPEN GARDENS DAY Free self-guided tour of gardens in town and beyond. Early and late-summer tours, twice the pleasure. Maps at garden centres & Grand Valley Home Hardware. Presented by Grand Valley & District Horticultural Society. 10am-3pm, rain or shine. Julie Baumlisberger, 519-928-2949.

Jun 25 & 26 : QUARTER HORSE SHOW Registered horses come from across North America to compete. Open to all levels. 8am. Free admission, parking, classes – open & amateur $10; youth $8; office & drug fees $8; schooling on trail pattern and fences $5 each. Teen Ranch, Hwy 10, just S of Orangeville. Corrie Ensom 519-941-4501; www.teenranch.on.ca.

Jul 6 : COMBINED TRAINING CAMP & SHOW Riders and horses compete in dressage and stadium jumping, beginner to preliminary levels. 7:30am. Free to public. competitors see website. Equus 3D Equestrian Centre, 434136 4th Line Amaranth. 519-940-0048; www.equus3dfarm.com.

Jul 10, Aug 7 : OPEN HORSE SHOW SERIES All breeds and abilities. 9am. $8 per class, $12 games class. Teen Ranch, Hwy 10, just S of Orangeville. Corrie Ensom, 519-941-4508; www.teenranch.on.ca.

Jul 23 : WHAT TREE IS THAT ANYWAY? Enjoy a leisurely hike through the Dufferin County Forest and learn how to identify various species of trees, shrubs and plants. 9am. $5, children free. Little Tract, Dufferin County Forest, W side of Airport Rd, 12km N of Hwy 89. John Osmok, 705-725-7561; john.osmok@mnr.gov.on.ca.

Jul 24, Aug 14, Aug 28 : HUNTER/JUMPER SCHOOLING SHOW All levels of experience for horse & rider. 9am-4pm. Prizes for each division at year-end banquet. Free to public, competition prices per division. Teen Ranch, Hwy 10, just S of Orangeville. Corrie, 519-941-4501; www.teenranch.on.ca.

Jul 26 : CREEMORE GARDEN TOUR Enjoy the wonderful gardens around Creemore. Annual tour sponsored by Purple Hills Arts and Heritage Society. 10am-4pm. $10, from Curiosity House, Creemore Echo & Creemore Village Pharmacy. 705-466-6442.

Aug 7 : EQUUS 3D HORSE TRAILS Horse and rider compete in dressage, stadium jumping, and cross country. Public welcome to walk cross-country course. 7:30am start. Free; competitors see website. Equus 3D Equestrian Centre, 434136 4th Line Amaranth. 519-940-0048; www.equus3dfarm.com.

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Aug 13 : SILVER CREEK HIKE Join the Caledon Hills Bruce Trail Club, moderately paced 14km, 4-hr hike on pretty loop of the main Bruce, Bennett Heritage and Great Esker Side Trails. Mostly forest, out of the sun. Bring hiking boots, lunch and water. 10am. Meet Scotsdale Farm parking lot, Trafalgar Rd, 2km N of Hwy 7. Tessa Shelvey, 905-850-1507; www.caledonbrucetrail.org.

Aug 16 : FLOWER SHOW AND MEETING Mary Beverly Burton, Pres. Master Gardeners of Ontario, talks on Ornamental Grasses. Meeting follows flower show. Shelburne & District Horticultural Society. 7pm. Visitors welcome. Royal Canadian Legion, William St, Shelburne. Brenda Speers, 519-925-2182; b.speers@sympatico.ca.

Sep 18 : UCHS WALKATHON AND PICNIC Amazing Dog Race/Walkathon and picnic for the Upper Credit Humane Society. Proceeds to animal shelter. 9am registration; 10am race; noon picnic; pm dog contests, vendors and more. Contact for pledge sheets. Cedarvale Park, corner of Main St & Maple Ave, Georgetown. 519-833-2287; www.uppercredit.com.

Sep 24 & 25 : WITS END ADVANCED HORSE TRIALS Advanced Level International Horse Competition. Proceeds reinvested into future events and rider development. 8am. Sat am dressage, pm show jumping; Sun am cross country. Wits End Farm, N of Hwy 89, Mulmur Conc 7. Monique Van de Merwe, 519-940-5339; www.witsendhorsetrials.ca.

Sep 26 : HORTICULTURAL SOCIETY MEETING Plant sale followed by photography contest and hands-on workshop with Sandy Harron. Shelburne & District Horticultural Society. 6:30pm; meeting 7.30pm. Mel Lloyd Centre, Mill St, Shelburne. Brenda Speers, 519-925-2182; b.speers@sympatico.ca.

kids+youth

Now - Aug 21 : 3 ON 3 HOCKEY Tyke to Bantam. Elite, AA & AAA (must show proof) & development. Boys and girls. 20 mins skills, 1 hour game. Corey Neilson Athletics. Teen Ranch Ice Corral, Hwy 10, just S of Orangeville. Laura, 519-938-8626; www.neilson-athletics.com.

Jun 27, Jul 4, 18, Jul 25, Aug 8, 22 : CHILDREN'S SUMMER RIDING CAMPS Equus 3D offers day camps for riders 6-16. Certified instructors. Jun 27 English riding. 9am-4pm, Mon-Fri. Equus 3D Equestrian Centre, 434136 4th Line Amaranth. 519-940-0048; www.equus3dfarm.com.

Jun 28 - Sep 10 : SUMMER AT YOUR LIBRARY Blast Off Space is the theme for TD Summer Reading Club. Join at one of Caledon's 7 branches and take off into space. Children's programs, movie days & a summer picnic planned. Caledon Public Library, Caledon. 905-857-1400; www.caledon.library.on.ca.

Jul 4 - 29, Aug 22 - 26 : O.E.Y.C. GRAND VALLEY SUMMER CAMP School children weekly trips include Blue Jays Game, Bingeman's Water Park, Olympic Spirit & Sports World. (Jul 4-29). Preschool Summer Camp (3-1/2 - 5 yrs; toilet trained). Bring lunch. (Aug 22-26) 9am-3pm. Members $70; non-members $80. Ontario Early Years Centre-Dufferin Grand Valley, 90 Main St N (Grand Valley Arena) 519-928-3383; earlyyearsgrandvalley@dufferincounty.on.ca.

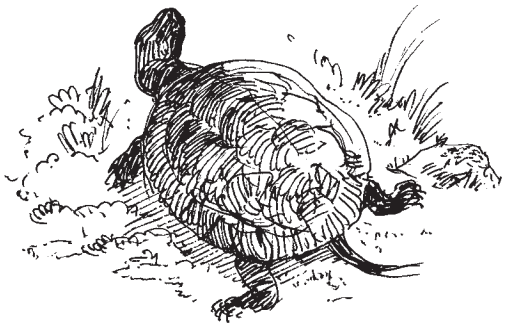
Jul 4 - 29 : ARTS & HERITAGE SUMMER CAMP For kids aged 6-12. Classes include arts, theatre and more. Professional educators and artists. 9am-noon or 4pm. Half day $80; full day $150 per child, per week. Peel Heritage Complex, 9 Wellington St, Brampton. Gayle Mitchell, 905-791-4055; www.peelheritagecomplex.org.

Jul 4 - Aug 5 : KIDS' SUMMER ART CAMP Week-long camps for children aged 4-5, 6-9 and 10-13. 9-12am or 1-4pm. Half days $80. Wellington County Museum & Archives, Wellington Cnty Rd 18, between Fergus & Elora, 519-846-0916; www.wcm.on.ca.

Jul 4 - 29, Aug 2 - 5, Aug 8 - 19, Aug 22 - 26 : O.E.Y.C. SHELBURNE SUMMER CAMP School children – Centre Dufferin District High School, enjoy weekly trips include Blue Jays Game, Bingeman's Water Park, Olympic Spirit, Medieval Falconry & Sports World. Preschool Summer Camp (3-1/2 - 5 yrs). Bring lunch. 9am-3pm. Members $70; non-members $80. Early Years Centre-Dufferin Shelburne, 126 Main St. Shelburne. 519-925-5504; earlyyearsshelburne@dufferin.on.ca.

Jul 4 - Aug 19 : CACY SUMMER 2005 Offers classes in the arts for children of all ages, local artist instructors. am or pm. Min age 5 yrs. Caledon Community Complex, CACY Room, Old Church Rd, Caledon East. Marilyn Boyle Taylor, 416-427-4779; www.cacy.ca.

Jul 5 : SPACE THE MAGIC FRONTIER Out of this World science fiction magic show. 1pm. $5. Register at the nearest branch of Caledon Library. Margaret Dunn Library, Valleywood. 905-843-0457; www.caledon.library.on.ca.



Jul 13 : DAVID FOX – MUSICAL CHILDREN'S PERFORMER An interactive entertaining musical with audience participation. Age 10 and under. 1:30pm. $3. Register at nearest branch of Caledon Library. Inglewood Public Library. 905-838-3324; www.caledon.library.on.ca.

Jul 15 : HARRY POTTER BOOK LAUNCH Celebrate the arrival of the new J K Rowling book *Harry Potter and the Half-Blood Prince*. 11pm, refreshments and magic; midnight pick up your copy. Reserve – 20% discount. Pick up Books for Everybody ballot to win a signed set of Rowling books. BookLore, 121 First Street, Orangeville. 519-952-3830.

Jul 23 & 24, Aug 20 & 21 : BODY CHECKING CLINIC All ages. Learn to give and receive hits properly. Also semi-private & private ice instruction. Corey Nelson Athletics, Teen Ranch Ice Corral, Hwy 10, just S of Orangeville. Laura, 519-939-8626; www.neilson-athletics.com.

Jul 27 & 28 : PETER JARVIS – DRUM MAKING Children write a secret wish for the earth inside their drum. As they play, the wish is sent out to the world in sound. $5. Register at nearest branch of Caledon Library. Jul 27, 10am, Belfountain 519-927-5701; Jul 27, 2pm, Margaret Dunn Library, Valleywood, 905-843-0457. Jul 28, 6:45pm, Caledon East Library, 905-584-1456; www.caledon.library.on.ca.

Jul 30 : 2ND ANNUAL CONTINENTAL CUP TRIATHLON ITU Elie Triathlon, Canadian National Junior Champs, World Champs Age Group Qualifier for Canadians, Kids of Steel, Community Fun Tri and Duathlon. All day fun. Free. Participate or spectate. Post-race supper party. Royal Ambassador Banquet Centre, 15430 Innis Lake Rd, Caledon. C3 Canadian Cross Training Club, 905-838-2662; www.c3online.ca.

Aug 2 - 12 : ART FOR TEENS Students are introduced to innovative art projects. Community project planned for first week, second week fine arts. 1pm-4pm. Week one $80; week two $100. Peel Heritage Complex, 9 Wellington Street E, Brampton. Gayle Mitchell, 905-791-4055; www.peelheritagecomplex.org.

Aug 2 - 19 : O.E.Y.C. ORANGEVILLE PRESCHOOL SUMMER CAMP Preschool Summer Camp (31/2 -5 yrs). 9am-noon or 12:30-3:30pm. Bring snack. Members $40; non-members $50. Ontario Early Years Centre-Dufferin Orangeville, 229 Broadway. 519-941-6991; pnoce@dufferincounty.on.ca.

Aug 9 : ROCKET RABBIT MAGIC SHOW 45 min of entertainment, laughs, magical fun and audience participation. Ages 5-11. 2pm. $5. Register at nearest branch of Caledon Library. Caledon Village Library. 519-927-5800; www.caledon.library.on.ca.

Aug 18 : PETER JARVIS – MISSION DISCOVERY SHOW Astronauts on a Buck Rogers adventure travel at the speed of imagination in their transporter; a blip drives them off course. $5. 10:30am Albion Bolton Library, 905-857-1400; 2pm Alton Library, 519-941-5480. Register at nearest branch of Caledon Library; www.caledon.library.on.ca.

music

Jun 24 : LYRICAL COFFEE HOUSE SERIES Marianne Girard's voice and poet/writer Stuart Ross. View artists' works at BookLore, 121 First St. Performance concludes Lyrical Coffee House Series. 9-11pm. $12 at door; reserve dinner for best seats. Baba Ganoush, 232 Broadway, Orangeville. 519-940-8291.

Jul 10, 24, Aug 14 : DCMA SUMMER CONCERT SERIES Symphony musicians performing in a series of Sunday evening concerts. Jul 10 – David Rose, violist; Jul 24 – Vicky Dvorak, violinist, and Rosanne Warren, flautist; Aug 14 – Eric Tanguay, baritone. Garden reception follows performance. 7pm. Advance $5; $8 at door. Historic Corbetton Church, Dufferin County Museum and Archives, Hwy 89 and Airport Rd. 1-877-941-7787; www.dufferinmuseum.com.

Aug 3 - 7 : 55TH ANNUAL CANADIAN OPEN FIDDLE CHAMPIONSHIP 5 days of family fun with camping, parade and Canada's best fiddlers. Presented by the Shelburne Rotary Club and community partners. Wed 3 – campground open; Thur 4 Shane Cook & band concert; Sat 6 – April Verch headlines Championship. Tickets $20; $10 Fri competition playdowns. Advance package (by July 1) $40. Centre Dufferin Recreation Complex, Shelburne. 519-925-3080; www.shelburnefiddlecontest.on.ca.

Aug 16 : SUMMER SING-A-LONG Join members of Claude Church on the patio for an evening of music and song and dessert. Bring the family and listen to the down-home music of our minister, Randy Benson, and his fiddling friends. 6:30pm. Inglewood General Store Patio, McLaughlin Rd. Claude Church, 905-838-3512; www.claudechurch.com.

Sep 7 - 28 (Wednesdays) : ORANGEVILLE SWEET ADELINES – CLASS OF 2005 Learn to sing four-part harmony, barbershop style. Join the Orangeville Sweet Adelines for 4 weeks. 7:30pm. St John's Anglican Church, 3907 Hwy 9, E of Orangeville. Anne Richardson, 519-941-4490; www.harmonize.com/orangevillechorus.

Sep 30 : HAYNES & LEIGHTON CONCERT Claude Church hosts a two-man folk festival, with traditional fiddle, accordion, guitar, bouzouki, bodhran, and new technology. 7:30pm. $20 at door; advance $15 from Acoustic Traditions, Inglewood General Store and Claude Presbyterian Church, 15175 Hwy 10, N of King. 905-838-3512; www.claudechurch.com.

CONTINUED ON PAGE 62

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Single $80; Doubles $90-$155. Don & Lynne Laverty. 519.941.2826.
Website: www.untothehills.ca Email: d.laverty@sympatico.ca

CONTINUED FROM PAGE 61

film+theatre

Jun 24 : COMEDY FIX – TOUR 2005 Featured on Just for Laughs, Yuk Yuks, A&E and other comedy shows, comedians Doug Funk, Rod Crawford and Jim McNally. 8pm. $17 advance; $20 at door. Town Hall Opera House, 87 Broadway, Orangeville. 519-942-3423; tickets@theatre-orangeville.on.ca.

Jul 14 - 17, 20 - 23 : MY HEART REMINDS ME Uproarious comedy features six eccentric characters. Picnic before/after, bring your own/local merchants. A Century Church Theatre Company Production sponsored by The Erin Arts Foundation. 8pm; matinees 2:30pm Jul 14, 16, 17, 20, 21, 23. $23; matinees $18. Century Church Theatre, Main St (Trafalgar Rd), Hillsburgh. Jo Phenix, 519-855-4586; www.erinlivetheatre.com.

Jul 20 - 24 : MEMORIES OF THE RAT PACK A musical tribute to the most famous members of the Rat Pack – Frank Sinatra, Sammy Davis Junior and Dean Martin. 8pm; Wed & Sun matinee, 2pm. Adults $28; students $17. Orangeville Town Hall Opera House. 519-942-3423 or 1-800-424-1295; tickets@theatre-orangeville.on.ca.

Aug 18 - 21, 24 - 27 : WEEKEND COMEDY Two couples share a cottage by mistake, hilarious results as the staid, middle-aged clash with the free-wheeling young. Picnic before/after, bring your own/local merchants. Century Church Theatre production, sponsored by Erin Arts Foundation. 8pm; matinees Aug 18, 20, 21, 24, 25, 27, 2:30pm. $23; matinees $18. Century Church Theatre, Main St, Hillsburgh. Jo Phenix, 519-855-4586; www.erinlivetheatre.com.

Sep 26 : MONDAY NIGHT AT THE MOVIES New season, titles tbc. MNM brings the best of Canadian and International Film to Orangeville. Dates for your calendar – Sep 26, Oct 24, Nov 28. 3 shows: 4:30pm, 7pm & 9:20pm $8, from Galaxy Cinema & BookLore. Galaxy Cinema, Orangeville. Jan Smith 519-942-0027; www.mondaynightmovies.ca.

List your community or arts event free of charge: 519-940-4877, e-mail admin@whatson.on.ca, or complete the on-line form at www.whatson.on.ca.

Event information supplied by Alison Hird.

Visit What's On Ontario web site to see up-to-the-minute details of these and other local events.

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Reference Shelf

Because the dictionaries are standing side by side with spines facing out, the title page of the Oxford (on the left) is adjacent to the back page of the Webster (in the middle) with only their respective front and back covers between. Therefore to get from the title page of the former to the back page of the latter, the bookworm needs to travel through the two covers, a distance of 7 millimeters. (Oxford, 4mm + Webster, 3mm).

What's Next?

The rally drivers have been following mirrored numbers in sequence beginning with the number '1.' Therefore, after following numbers 3 and 4 in Mono, the next clue would be a mirroring of number 5. 9

An Early Gravestone

Eva died in 1844, and Henry in 1847 so she could not have been his widow.

How the Master Miller was Paid

The nobleman's son cut the bar of silver into lengths of 1cm, 2, 4, 8 and 15. With this set he could pay the miller at the rate of 1cm per week by making change.

In an Orchard in Amaranth

If the amount in a basket doubles every second, and a basket is filled every minute, then it is half full at 59 seconds.

Word Mine

CODIFY COFFER COFFIN CONDUIT CONFER CONFIDE CONFINE CONFINED CONFUTE CONFUTED CONIFER CONTEND CONTINUE CONTINUED COOED COUNT COUNTED COUNTER COUNTRY COUNTY COURT COURTED CRETIN CRIED CROFT CROFTER CRONE CRONY CRUDE CRUDITY CRUET CUFFED CURED CURIO CUTER DECOR DECOY DECRY DEFUNCT DEIFY DEITY DICER DIFFER DINER DINNER DIRECT DIRTY DOCENT DONUT DOYEN DRIER DRIFT DRONE DRYER DUFFER DUNCE EDICT EDIFY EDITOR EFFORT ENTRY EROTIC FEINT FIEND FIERY FIFTY FINDER FINER FINERY FINNED FIORD FIRED FONDER FONDUE FORCE FORCED FORFEIT FORTE FORTUNE FORTY FOUND FOUNDER FOUNDRY FOUNT FOYER FREON FRIED FRIEND FROND FRONT FRUIT FRUITY FUNNY FUTURE INCUR INDENT INDUCE INDUCT INERT INFECT INFER INFERNO INNER INTEND INTER INTERN INTONE INTONED INTRUDE IRONY NEURON NEUROTIC NEUTRON NICER NICETY NIFTY NINETY NITRE NOTED NOTICE NOTIFY NUDITY NUNCIO OFFEND OFFER OUNCE OFFICE OFFICER OFTEN ORIENT OUTCRY OUTER OUTRIDE OUTRUN RECOUNT REDUCTION REFIT REFUND REIFY REUNION RIOTED RODENT ROTUND ROUND ROUTE ROUTED ROUTINE RUINED RUNIC RUNNY RUN-ON RUNTY TENDON TENON TENOR TINDER TINNY TIRED TONED TONER TONIC TONNE TOYED TREND TRENDY TRICE TRIED TROUNCE(D) TUNED TUNER TUNIC TURFED TURNED UNCOUNTED UNCTION UNCURED UNCUT UNDER UNDONE UNDUE UNFED UNFIRED UNFIT UNICORN UNION UNITE UNITED UNITY UNTIDY UNTIE UNTIED URINE YONDER

The Missing Number

7 x 7 = **49**; 4 x 9 = **36**; 3 x 6 = **18**; 1 x 8 = **8**

The Chess Tournament

The two women from Erin did not play each other.

Tic Tac Trivia

O	O	X
O	X	O
X	O	O

1–O The De Havilland Otter is an airplane.
2–O The lake is named for John Graves' father, who had died in 1759 on his way to Quebec to join James Wolfe in the siege of Quebec.
3–X 'WD' stands for 'Water displacement.' And '40' comes from the fact that the 'WD-40' formula was discovered in the fortieth attempt.
4–O The town is named after a founder "Orange Lawrence" who never became a member of the Orange Lodge.
5–X This was Lord Stanley's name for the cup his hockey-mad sons persuaded him to donate. His Lordship never did get to see a Challenge Cup game.
6–O Australia is the smallest continent, with just over half the land area of Antarctica, which comes in sixth, just ahead of Europe.
7–X Besides Little Toronto, other names like Joice's Corners, Manesseh and Luther had a brief tenure. In the 1880s, a millowner was successfully marketing Grand Valley Brand flour in the town so the next step seemed obvious.
8–O A bill to establish 'Dominion Day' was passed in the House of Commons in 1879. In 1982, the House amended the name to 'Canada Day.'
9–O 'Iqaluit' means roughly, "where the fish are." ('Iqualuit', i.e., with a 'u', means "unclean buttocks"!)

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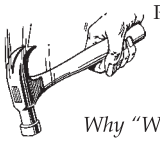

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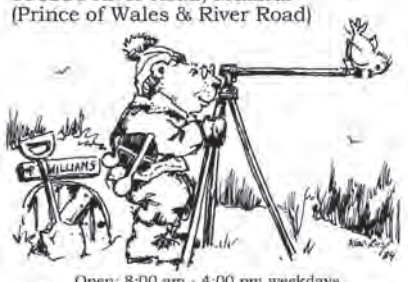

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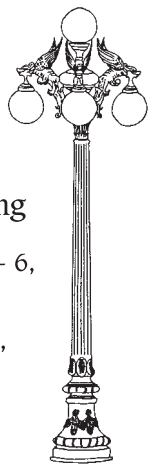

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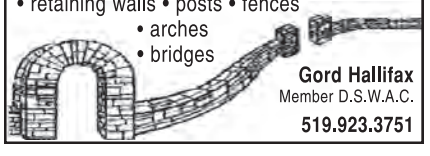

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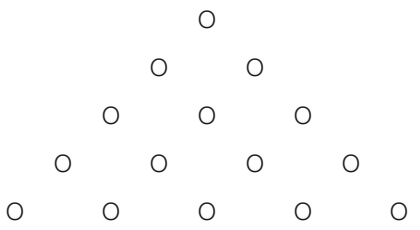
A Puzzling Conclusion

BY KEN WEBER

Two Can Play

Age Level? If you can count, you can play!
Materials? 15 similar items (Q-tips, pens, spoons, blocks, walnuts, marbles – whatever!)

Arrange the 15 items in this pattern:



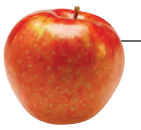
How to Play: Players take turns removing **one** *or* **two** *or* **three** items from the pattern. Items can be removed from anywhere in the pattern during a turn. Play continues until the last item is removed. The player forced to remove the last item loses the game.

How many times did you play the game before discovering the winning secret?

An Early Gravestone?

Excavators at a pioneer gravesite in the former Albion Township claim to have unearthed three nineteenth century grave markers. Basing your opinion on this marker, would you agree the discoveries are authentic?

HERE LIES BELOVED
HENRY SACKS
WHO DIED OF FEVER
ON 17 OCTOBER 1847
AGED 66 YEARS, 7 MONTHS
&
HIS DEVOTED WIDOW
EVA DRANEY SACKS
WHO DIED IN SORROW
BY HER OWN HAND
ON FEBRUARY 29, 1844
AGED 67 YEARS, 9 MONTHS



In an Orchard in Amaranth

Apple pickers in an orchard on the 7th Line are filling one basket after another at a furious rate for an ominous-looking storm is approaching. They work so fast that every second the number of apples in a basket doubles and every minute a basket is filled.

When is a basket half full?

Word Mine

How many common English words of five letters or more can you mine from the letters in

DUFFERIN COUNTY

There are words like 'tonic' (5 letters), 'turned' (6), and 'recount' (7), and many more! Proper names like 'Duffy' don't count; nor do foreign words, slang or abbreviations. Use given letters only. For example, 'coffin' is okay but 'coffee' is not (2 'e's). There are over a hundred words, so dig away!

Reference Shelf

Three dictionaries stand side by side at one end of a bookshelf. From the doorway, it is possible to read the spines and note that the dictionary on the left is a Concise Oxford. On the right is a Gage Canadian and in the middle stands a Webster's Third. Because the Gage gets the most use by far, a bookworm has been able to burrow away in the Oxford and the Webster. The pages of these two dictionaries each measure 8cm in thickness but the Oxford's covers are 4mm thick while the Webster's are 3mm. Before the bookworm was finally discovered, it had eaten its way from the title page of the Oxford all the way through to the back page of the Webster.

How far did the bookworm travel?

How the Master Miller was Paid

Early in the nineteenth century, the third son of a British nobleman came to Upper Canada with his entire inheritance in bars of silver, each 30cm long. After building a mill near Caledon East, he hired a master miller for a thirty week trial period at an agreed rate of pay of 1cm of silver per week, payable each Saturday at sunset. Because his silver bars were difficult to cut, the nobleman's son figured out a way to cut one of them into just five pieces and still pay the miller the agreed rate of 1cm of silver per week.

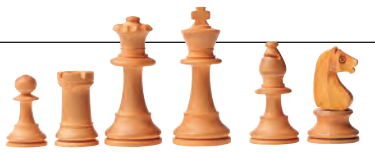
How did he do this?

The Missing Number

The number on the right is missing here but there is a logical sequence in this series that should help you determine what it is.

77 – 49 – 36 – 18 – ?

What is the missing number?



The Chess Tournament

Two women from Erin played five games of chess one night. There were no draws and neither one conceded a game, yet each woman won three games.

How was this possible?

What's Next?

In a car rally that begins in Mulmur, this is the very first clue.  Drivers who see this clue next  know they are going the right way. Those who cross into Mono and find this third clue,  and this one right after,  can be sure they are on the right route. The problem is, which comes next: this one  or this one  ?

Tic Tac Trivia

For each correct statement in the list below, put an '**X**' in the space with the corresponding number. For each statement that is not correct, put an '**O**' in the corresponding space. When all nine spaces are filled correctly, there will be one straight horizontal, vertical or diagonal row of three '**X**'s or three '**O**'s.

1	2	3
4	5	6
7	8	9

1 The only species of otter still found in the Humber River is the De Havilland.
2 Lake Simcoe is named after Lieutenant-Governor John Graves Simcoe.
3 The 'WD' of the lubricant 'WD-40' stands for 'Water Displacement.'
4 Orangeville is the site of the first Orange Lodge in Upper Canada.
5 Lord Stanley established 'The Dominion Hockey Challenge Cup' in 1893.
6 Antarctica is the smallest of Earth's seven continents.
7 The town of Grand Valley was once known as Little Toronto.
8 Officially, 'Canada Day' (July 1) is properly known as 'Dominion Day.'
9 'Iqaluit' is an Innuktitut translation of 'Frobisher Bay,' the town's former name.

ANSWERS ON PAGE 62

david nairn - artistic director

main stage series - september to april

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music by tom doyle

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Illustration by Brandon Köpke