

# Bringing the harvest to Picton's Main Street

## Tickets available for local meal

**ADAM BRAMBURGER**  
STAFF WRITER

Now in the event's fourth summer, organizers of the annual Harvestin' Supper hope for their largest crowds in the county's largest community.

On Monday, Aug. 24, Picton's Main Street will be closed as 1,200 people are expected to sit and enjoy a meal comprised completely of county-grown food.

That's a far cry from the 400 people who showed up for the first meal in Milford, but the numbers have steadily been on the rise. There were 700 the second year in Bloomfield and more than 1,000 last year in Wellington.

Picton councillor Bev Campbell is excited to see the supper come to her ward this year.

"It is an excellent example of a collaborative effort between the economic development office, the growers, the preparers, and the public," she said.

With overwhelming support from Picton merchants, the street will be closed between Chapel and Elizabeth streets and tables will be lined end-to-end to sit all the meal goers.

Representing the Harvestin' program and the economic development office, Karin Desveaux-Potters indicated the format will be very much the same as in Wellington — that includes a farmers' market and a licenced area for wine and beer. Some additions, however, include a 4-H petting zoo, and crafting and square dancing demonstrations.

She indicated community is an important part of the celebration.



**COUNTY FRESH** From left, sponsors Herb Pliwischkies (Re/Max), Jamie Yeo (Sobeys), Jim Wait (Re/Max), Caroline Granger (the Grange of Prince Edward), chef Dave Lewis, farmer Matt Rabbie, and councillor Bev Campbell are ready for the Harvestin' the County Supper Monday, Aug. 24. Tickets are now on sale. (Adam Bramburger/Gazette staff)

"It's about engaging the community," she said. "It's an opportunity to meet the farmers, talk to them, and know where your food comes from."

Also this year, many Picton businesses have been encouraged to set up booths and participate.

The dinner itself is being prepared by Currah's Cafe and Catering. It will feature 100-per-cent county beef from Sunset Farms, a marinated tomato salad with basil from Vicki's Veggies and Honey Wagon Farm; a lettuce medley with a vinaigrette from Hagerman Farms, Blake and Sandi Vader and Cheryvale Organic Farms; corn on the cob from Landry and Hagerman farms, roasted potatoes and herbs from Hokey Wagon farms and the Vaders; and finally, apple crumble from Maw's Lakeview Orchards.

"We're pleased to have the opportunity to cook for the people of the county, and there certainly seems to be a lot of you (this year)," said Currah's cater-

ing chef Dave Lewis, who recognized the great effort the farmers and growers put into the quality of homegrown foods.

"These are the people we are here to celebrate," he said.

Matt Rabbie of Sunset Farms indicated it is an honour for his family to have their beef showcased, sentiments likely shared by many of the producers involved in the supper. He noted the beef is hormone-free and corn-fed on a fourth-generation farm near North Port, leading for "content cattle and tasty beef."

Major sponsors include the Grange of Prince

Edward, Sobeys Picton, and Re/Max. Grange owner Caroline Granger said she's thrilled to see the event grow and thrive.

"I've always loved the idea of supper with friends and family," she said. "Buying local is being able to feed ourselves and each other. I'm thrilled to support the growth this supper has seen and happy to be a part of it."

Tickets are \$20 (children under six eat free) and are available at Campbell's Orchards, The Grange winery, Re/Max in Wellington, Taste the County, Hick's General Store, the County Farm Centre, and at Sobeys in Picton.

**Now In Picton  
NEW  
Agent for  
Parsons Cleaners**