

August 27, 2009 • Camp Tapawingo

WPSHC Foundation



OLD-FASHIONED PICNIC

SUSTAINABLE

GALA



# Creating a Sustainable Gala

When we first began planning tonight's gala, the world was a different place. George Bush presided as President of the United States and Canada's Governor General was in the midst of the unenviable task of determining who should govern our country. Despite the turmoil or maybe because of it, our Committee wanted to create a summer gala that offered comfort.

At our first meeting of the Gala Committee, we agreed the meal would offer local food. An old fashion picnic began to take form with Camp Tapawingo as the logical location. For us, the seed of tonight's Sustainable Gala was informed by years of memories of summer's best offerings.

My cottage is 10 minutes away (by car) from the Carling Market, by most standards a humble spot. Maybe 15 vendors at the max but those vendors offer a plethora of foods. I'm also fortunate enough to cottage 10 minutes (by bicycle or boat) from one of the last commercial fishermen on the Bay. This simple fact makes entertaining summer guests a delightful affair.

Our cottage dinner parties are invariably an offering of local white fish complemented by Carling Market vegetables and preserves. The meal culminates in a grand finale of one of my homemade pies. My mum was a terrific pie maker, savoury and sweet. I've inherited both her ability to create pies and her good sense to serve them often ensuring they become one of our cottage staples. A similar thread ran through my interviews with creators of tonight's Parry Sound Tart Auction, the tradition of one generation adopting the joys of pie making from the other.

From the 'get-go', we adopted the 100-mile boundary and set to work creating a menu. With the help of local Shriners, Brenda sourced our fish and Debbie began working on salads. It was all working splendidly... even our Kawartha ice cream squeezed in under the 100-mile limit... when Debbie phoned to say, "The caterer can't do it. The local markets are all held on different days and the caterer can't be running around from Bala to Rosseau to Carling to find their ingredients for 250 guests. They suggest we go to Sudbury for ingredients and you need to speak with Gloria Marshall."



Gloria (a Carling resident) works with our caterer 'Now That's Catering' and happens to be on the local Biosphere Action Group. Gloria keenly sourced the sustainable ingredients for tonight's salads and dessert. It was Gloria who, realizing there was no infrastructure for the delivery of local goods, discovered Eat Local Sudbury and sent us counter-intuitively north for our vegetables.

Lakes of Muskoka Cottage Brewing Company crafts fine beers locally, making them the obvious beer of choice. But sourcing our wines was a separate challenge. A friend and connoisseur of all things fine, Mark Craft of the Church Restaurant in Stratford introduced the idea of Konzelmann Estate Winery. He described their careful process of production, noting the wines are organic in all but name and I knew the wine would be perfect for tonight.

Creating our Sustainable Gala has been a journey not an act. We've come to understand that sustainable foods are not determined by an artificial boundary but personal awareness. Best food practices are the guidepost for our environment and for us. The 100-mile limit was the journey's beginning offering a multitude of paths that drew us to a very different end.

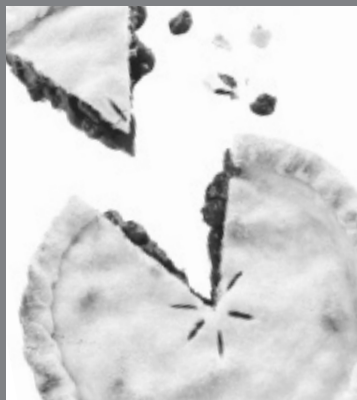
Tonight's celebrity guests exemplify that journey. All big Canadians with small town roots, their work has taken them across the country and over oceans but they remain quintessential Canadians – Shelagh Rogers, Bill Lishman and Aaju Peter.

We're pleased to offer home grown entertainment. If you haven't heard Doug Heal, you're in for a delight. Katherine Wheatley, already well known on the folk circuit, returns home with her 7-piece orchestra. Katherine was born here and her father was a doctor at the old Parry Sound hospital.

Many local people, grateful for our local Health Centre donated their time or talent to make tonight's Sustainable Gala memorable. Breathe in the atmosphere, drink up the views and bid with abandon in either the Parry Sound Tart Auction or the Spectacular Things Auction. We promise you your money will stay local, helping the West Parry Sound Health Centre be the best it can possibly be.



Message from  
Lynne Atkinson,  
*Executive Director*



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# Welcome to Camp Tapawingo!

Since 1929, Camp Tapawingo has greeted young women to a summer adventure. Tonight, it is a great joy to welcome you to both the camp of my youth and our Sustainable Gala.

This camp is a reminder of the importance of a healthy, active lifestyle. And while those who attend camp in their youth start young, it is never too late to grab hold of living well. But if an emergency comes out of the blue, be confident in knowing that our state-of-the-art Health Centre is minutes from your door.

Throughout tonight's festivities, we invite you to eat, dance and don't hold back in either our Parry Sound Tart Auction or our Spectacular Things Auction. In between bids, purchase enough keys to up-your-chance of unlocking the treasure box holding Harry's \$500 shopping spree at our local No Frills.

Bids received this evening help us reach another milestone in funding our Electronic Health Records (EHR) system. Since 2007, because of the generosity of donors, the Foundation has transferred \$500,000 to the Health Centre. Only \$500,000 to go! We've added an urgent piece of equipment to our Spectacular Things Auction. This is the only item we will fund with tonight's proceeds other than EHR.

I know you will join me in offering a warm Georgian Bay welcome to Shelagh Rogers, Bill Lishman and Aaju Peter. They came here to meet you so chat them up.

A very special thank you to our two Sustainable Gala Co-Chairs, Debbie Blower and Brenda Timmins and their extraordinary Gala Committee Jane Culverwell, Gill Fargher, Joan Koponen, Louise Montague, Barbara and Harry Reurink, Sue Woodhouse, Cathy Knox, Cayla Ostertag and Lynne Atkinson. Thank you ladies and gentleman! A heartfelt thank you to our 20 volunteers, our generous sponsors and you, our fabulous guests for bringing this evening to life.

It's true. Canada does lives here!

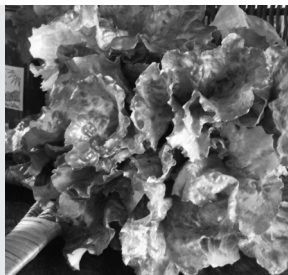
*"Yip de nanago  
saska – poody addly  
yoo-hoo!"*



*Message from  
Adrienne Kolbuc,  
WPSHC Foundation  
Board Chair*



## The Menu



**Pickerel Fish Fry** *with help from the Shriners,  
Pickerel from Midland*

**Potato Salad**

**Coleslaw**

**Cucumber and Tomato Medley with  
Balsamic Dressing**

*Salads Catered by 'Now That's Catering'  
with Ingredients from Eat Local Sudbury*

**Homemade Baked Beans**

*Baked by Sustainable Gala Committee Members  
Debbie Blower, Joan Koponen and Barb Reurink*

**Blueberry Crisp with oats** *donated by  
Quentin Martin of WinterMar Grains of Elora*

**Kawartha Dairy Ice Cream**

**Homemade Buns** *by Betty Johnson*

Betty Johnson of Carling baked 415 buns for tonight's dinner! She couldn't possibly make them all this morning so, it's been a labour of love over several weeks. Buns were frozen as soon as they were cooled and Uncle Ken's stand-up freezer has kept our buns fresh in anticipation of tonight's feast!

**Table Treats and Campfire Treats**

**– S'mores** *Ingredients supplied locally by  
Harry's No Frills*



## Beverages



### **Konzelmann Wine**

#### ***Chardonnay unoaked***

**Tasting Notes:** A consistent Konzelmann favorite year after year. The unoaked Chardonnay displays crisp refreshing citrus flavours of lemon and baked apple. A zesty, balanced fruit forward wine with intense mouth feel and a long finish make this a crowd pleaser!

**Food Pairing:** This wine pairs well with seafood, poached fish, chicken and pork.

**Awards** Year Competition Name Location Vintage Award 1995 VinExpo - Challenge International Bordeaux, France 1993 Silver 1995 Wine and Food Festival Ottawa, ON 1994 Gold 1997 VinExpo - Challenge International Bordeaux, France 1995 Gold

#### ***Pinot Noir***

**Tasting Notes:** Still one of their best selling wines displaying ripe blackberries with hints of ginger and demerara sugar on the nose. A medium bodied, ruby red wine with soft integrated tannins and tastes of maraschino cherries with a touch of chocolate. Great legs in the glass, well balanced with a long, warm lingering white pepper finish this easy drinking. To truly enjoy this wine, decant for 45 minutes and then serve and enjoy with good friends. Pinot Noir is always a crowd pleaser!



Food Pairing: Suggested pairings include beef bourguignon, hearty stews, venison, and bitter-sweet chocolates desserts.

*Awards Year Competition Name Location Vintage Award 2002 All Canadian Wine Championship Windsor, ON 2000 Silver 2000 All Canadian Wine Championship Windsor, ON 1998 Gold 1999 Le Bec Fin Windsor, ON 1997 Silver*

## **Lakes of Muskoka Cottage Brewery**

Established in 1996, Lakes of Muskoka optimizes modern efficiency and quality control techniques to ensure freshness and consistency in their beer. At the same time, Lakes of Muskoka maintains the time-honoured traditions of the brewer's craft: using the best ingredients, never rushing the aging process and celebrating the simple magic of making beer. Lakes of Muskoka won three silvers and a bronze at the 2006 Toronto Wine and Cheese Show. Lakes of Muskoka is a local employer.



# Electronic Health Records

Since we first began to raise funds to implement EHR in our Northern facility, a provincial election and E-Health controversy have raised the awareness of both the extraordinary need for this technology and the struggle to get a handle on it. For several years now, the Health Centre, with the support of generous donors, a bank loan and grants, has been determinedly putting the building blocks in place.

Key to progress is the Health Centre's upgraded Admission/Discharge/Transfer (ADT) system. This system is the core of EHR and manages the registration of all patients in the Health Centre linking registration information to all other systems.

While it operates within the Health Records Department, ADT is also used for chart tracking and management of dictated reports. The Health Centre's system is linked with the provincial Enterprise Master Patient Index (EMPI) ensuring patient demographics are automatically sent to the provincial database. Other systems linked to ADT are chart abstracting, health card validation and the financial accounts receivable system. The system provides patient registration information to clinical systems in the Labora-

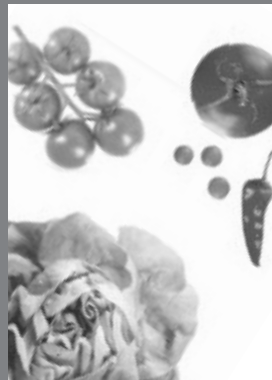
tory, Diagnostic Imaging and the Pharmacy Departments. The newest application soon to be implemented is a patient scheduling capability in Ambulatory Care, the Rehabilitation and Diagnostic Imaging Departments.

The Diagnostic Imaging Department is a full radiology electronic paperless information system. Currently, the Department is in the middle of an upgrade to enhance the ability to read radiographs remotely.

Since opening in 2005, the Laboratory has used an electronic system. But new to the system is point-of-care testing done by nursing staff for blood glucose and urinalysis. Through the use of a docking station at the nursing desk, results are now transmitted electronically to the Lab for required follow up.

Our full Electronic Health Record system will take much more work, time and money. However, these core building blocks have significantly enhanced efficiency and access to information by clinicians. Since 2007, donors have been making these upgrades possible. Thank you for your unwavering support.

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# Our Celebrities

## **Shelagh Rogers,** *Veteran Broadcast-Journalist*

Shelagh Rogers is a veteran broadcast-journalist. She has hosted a number of flagship programs for the CBC, including This Morning and Sounds Like Canada. She was appointed “deputy host” of Morningside by Peter Gzowski. Shelagh travels the land collecting stories for the radio. In the year 2000, she won the John Drainie Award, Canada’s highest broadcasting honour. She is also the recipient of an honorary doctorate from the University of Western Ontario. Though she could be called Dr. Rogers, she is very happy to answer to Shelagh. She is also a member of the Royal Canadian Legion, Branch 45, Woody Point, Newfoundland.



## **Aaju Peter, Culturalist**

Born in Arkissserniaq, a northern Greenland community, in 1960 Aaju has lived up and down the west coast of her native country as a result of her father’s teaching and preaching career. In 1981, Aaju moved to Iqaluit, in Nunavut, Canada where she has taken up residence. Here, Aaju worked as an interpreter and she has done volunteer work with various women’s and interpretation organizations. Currently Aaju has a home based sealskin garment business, translates, volunteers for the music society, collects traditional law from elders for the Department of Justice and graduated from Akitsiraq Law School.



## **Bill Lishman, Man of Many Talents**

Bill is an award winning sculptor, filmmaker, inventor and naturalist. He is cofounder and Chairman of the Board of Operation for Migration Inc., a non-profit organization dedicated to establishing safe migration routes for migratory birds and for the past twenty five years has been the Vice President of Paula Lishman Fashions. In 2000, Bill received the Meritorious Service Medal for his pioneering work with migratory birds. The 1996 Oscar nominated Columbia pictures film “Fly Away Home” was inspired by his life story.

## Doug Heal, *Emcee Extraordinaire*

I just love to sing. Twenty minutes of singing is like two glasses of good Chardonnay and that's hard to beat.

My father was an Opera singer, sang Baud Ville, sang on CBC radio for years and recorded several 78's some of which I still have. I sang in school choirs, school musicals, three years in the Crescent School Boys Choir. As a teenager I played in a garage band. Quitting school at sixteen, working full time, night school and living on my own, left little time for musical pursuits except for playing folk guitar and the odd little fill in gig at the Yorkville coffe houses of the 70's.

In Parry Sound, years ago, I sang with the Parry Sound Coral Society and took singing lessons with Linda Lipsett. For some reason singing took a big gap of time from my life until I saw a sandwich board sign for the Parry Sound School of Music outside of Wellington's Pub and Grill. I have now had Mia Vinboule as my singing coach and instructor for several years and what a fabulous experience it has been to receive direction from someone of her exceptional caliber.

Singing the duets with me is Tanisha Robb, a talented young girl with a fabulous voice.

Singing does soothe the soul. So please pardon me if sometimes I seem to sing like there's nobody listening. Enjoy!

## Other Celebrities



### Betty and the Bobs, *featuring Parry Sounder Katherine Wheatley*

The group was formed as an extracurricular vehicle for a group of Toronto musicians and friends who had worked together in different combinations. The mandate is to do all the songs they have ever wanted to do but would never get around to doing in their own bands. This includes a bunch of old tunes they grew up with -- country, blues, R&B, Beatles, gospel, old jazz, as well as some wacky original songs.

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## The Flow of the Evening

The fun begins!

5 pm

While you enjoy your meal, don't forget to meander about to enjoy the vistas of this famous setting. View the auction items and start bidding on the PS Tart Auction, hold your cards close on the Spectacular Things Auction – there is competition in the audience. Drink in all of this fun.

Doug Heal and Co.

6 to 6:40 pm

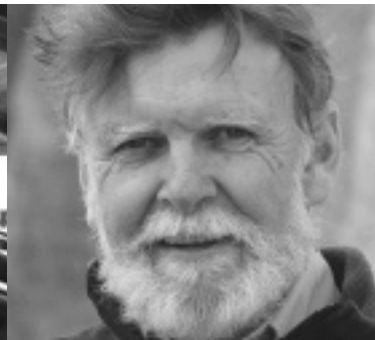
Enjoy the spectacular entertainment of our Emcee Doug Heal. Doug is accompanied by his music teacher, Mia Vinboule and Tanisha Robb.



Celebrity Guests

6:40 to 7:15 pm

Enjoy listening to our celebrity guests. First, Mathew Swan of Adventure Canada will say a few words. Aaju will welcome us with a traditional song and then Bill and Shelagh will share some old-fashioned wisdom and ideas with us. Each of our celebrity guests is a quintessential Canadian. We know you will relish their comments. Please show them our terrific Georgian Bay hospitality and chat with them one-to-one. Heck, maybe even get them dancing.



## Spectacular Things Auction 7:30 to 8:15 pm

Pull out your wallets and go crazy in the Live Auction!

## Betty and the Bobs 8:15 to 9:30 pm

Ready, set dance! Don't forget to mark your bids on the fabulous Parry Sound Tart Auction.

Buy up all remaining keys to Harry's No Frill's Shopping Spree (it's locked in the Treasure Box)

## Parry Sound Tart Auction Closes 9:00 pm

Stop dancing just long enough to ensure you win in the PS Tart Auction. It closes at 9!

## Campfire 9:30 pm

Join us for a sing-song around the campfire. Harry from our local No Frills is supplying all the ingredients for tonight's traditional campfire treats. S'mores date back to the 1927 edition of the Girl Scouts Handbook. Harry is pleased to keep the tradition going!



## Live Auction Rules



- Items may be removed from the live auction at the Auctioneer's discretion.
- The successful bidder will sign a receipt and take this to the cashier table for payment and to claim item.
- Payment is due this evening prior to departure. All sales are final.
- All forms of payment are acceptable.
- Our Adventure Canada trip circumnavigating Newfoundland has a reserve bid. We will remove the item from offer if the bid is not realized.

## Parry Sound Tart Auction Rules

- Bidding opens at 5:00 p.m. and closes at 8:45 p.m.
- Please print your name on the bid sheets. Your name on a bid sheet is an offer to purchase.
- Please respect the bidding increments on the bid sheets. An incorrect increment invalidates your bid.
- At the auction close, the successful bidder's name will be highlighted on the bid sheet. The winning bidder will then take the bid sheet to the cashier's table for payment. Once the cashier has marked your bid sheet 'paid', please present the sheet to an auction volunteer to claim your goodies
- Payment is due this evening prior to departure. All sales are final.
- We encourage you to patronize our generous donors. Buy local beeswax candles, eat Crofter's jam, drink up Konzelmann wines and our local Lakes of Muskoka Cottage Brewery ... the list continues in the back of this catalogue. Please remember, these people and companies are helping to make the West Parry Sound Health Centre the best it can be!



## Harry's Treasure Box

# Harry's No Frills \$500 Shopping Spree

Please note the shopping spree is in the form of \$500 in gift certificates of various denominations. The 'successful-holder-of-the-key' can use the certificates individually or all at once.

### ***The Rules:***

1. Only 150 keys are available
2. There are 250 guests
3. Only 1 key opens the lock to Harry's treasure
4. Keys are sold for \$10 each
5. All keys must be sold before any key can be tried in the lock



# Parry Sound Tart Auction



The baskets are filled with all things local and good. Barb Jackson of Toad Hill Pottery has GENEROUSLY crafted each of the 20 pie plates containing this evening's featured pies. Crofter's was pleased to add their locally manufactured organic jams. The Festival of Sound was keen to excite your senses further with their Celebrity cookbook and coupon towards a 2010 performance. And, depending on the size of the basket you purchase, Nobel's K-Bee-J Farm has guaranteed your romance with beeswax candles to light your sweet indulgence. The elegant napkins from Huckleberry's on Parry Sound's waterfront will ensure no tart stains your chest. Local potter Tracy Childerhose of NorthWinds Pottery ensures added elegance with her handmade dessert plates and relish bowls. Joan Koponen and the Farmer's Market (the Tent in Parry Sound) add some savoury to your dessert with Joan's jellies crafted at her cottage on beautiful Blind Bay (Carling) and the Tent's gourmet crackers. And, in three of our baskets, Konzelmann has generously added dessert wines.

An unsettling feature of our modern food distribution system is the loss of knowing who grows or makes our food. We introduce you to each baker. By featuring our bakers, we hope to highlight the importance of origin as well as product.

# The Bakers



## ***Marian Archibald's Pecan Pie***

Over many years of hosting both small and large events at the churches in her husband's ministry, Marian Archibald has brought her culinary skills to perfection. Although she can whip up any dish that strikes her fancy, Marian's confections are ample proof of her fondness for baking. At her Blind Bay cottage, Marian picks berries as they come into season and makes jams, jellies and pies with her harvest. **Note to bidder:** Tonight one lucky bidder will take home Marian's pie rich in bounty from God and nature.

## ***Paula Attwell's Shoofly Pie***

serve slightly warm with whipped cream or pouring  
cream (contains nuts)

This recipe originates with Paula's German grandmother, a mother of 14 whose farm kitchen was a happy, bustling place. Traditionally served as a "coffee cake" you had to be up early in the morning to get a piece! Paula learned to bake pies when she was big enough to fight her way to the pastry board. Now a grandmother herself with more offshoots coming, Paula adores creating in her own kitchen with grandson Nathan and knows she is passing on a love of baking to another generation. Paula and Bill retired to Parry Sound in 2001 after a lifetime of family camping at Killbear and Kilarney. **Note to bidder:** There is nothing that comes close to Shoofly Pie devoured on the shores of Georgian Bay.



## ***Debby Bissell's Peach and Blueberry Pie***

(topping has nuts)

In 1981, Debby and Bob accepted an invitation to visit a friend's cottage on Blind Bay in Carling. They must have enjoyed themselves because they ended up buying the place! They never miss a summer at the cottage where Debby happily bakes pies for special occasions. Her pies are so popular that in Debby's family, no one asks for 'birthday cakes', they want pies. Debby began pie making 45 years ago when she and Bob were first married. Bob asked for an apple pie and Debby realized that she had better figure out how to make it. **Note to bidder:** Debby has truly perfected the craft.

## ***Anna Brisson's Tame and Wild Fruit Pie***

Anna has been making pies for over 35 years and comes from true pie stock. Anna's mother grew up on a dairy farm and pie was a significant part of the family farm breakfast. The thrashers and milkers would come in starving after their early morning chores and Anna's grandmother served a full breakfast meal with pie as dessert. The pie making tradition was passed from grandmother to mother to Anna. **Note to bidder:** Anna's Wild and Tame pie is made of berries gathered about the Bay and fruit from her garden.

## ***Florence Brock's Pecan Pie***

Living in Toronto, Florence had a successful career in the Canadian fashion industry when she met Ike. The two were widowers and in 1961 they hitched their wagons. Florence left her urban lifestyle to join Ike in Wyevale. Her foray into pie making began when Florence was asked to bake two pies for the Church bazaar. Proud as punch, Florence walked into the hall wearing a pink dress with strawberry print and high pink heels carrying two pies! Imagine her sense of awe when Mrs. Edgar Campbell walked in with two orange crates stacked with 9 pies in each. Outdone by the lady with 18 pies! Florence and Ike moved to Bayhill Village in Nobel in 1993 after Ike suffered two heart attacks. Being involved and saying yes to all is Florence's trademark. Florence is a remarkable woman who completed 10K as the eldest participant in the Foundation's 2008 and 2009 Biosphere Walk, Run and Roll in support of local cardiac services. ***Note to bidder:*** Florence keeps her stylish figure despite her grand pie making abilities. Take home Florence's pie and then join her in the 2010 Biosphere event, Sunday May 30th. You can join her but bet you can't beat her!

## ***Cindy Bourgoyne's Blueberry Pies***

Cindy retired three months ago to her dream home on Duck Lake. She and her husband have been cottaging there for 12 years and now join their extended family full time in the area. Cindy followed her mother in pie making and her pies are only made for special occasions. ***Note to bidder:*** Make dinner a special occasion and take home one of Cindy's blueberry pies!





## ***Patti Christie's Cherry Pie***

Patti calls herself the 'Reluctant Baker'. She makes 3 or 4 pies a year for very special occasions but other times, when a pie is needed, Patti follows the 100-mile rule. She buys local. Patti holds secret three local establishments where fine pastries can be purchased. When pressed, Patti wouldn't disclose locations because she likes to keep her guests guessing. "If I told you who makes 'my pies', then they would no longer be trade secrets." **Note to bidder:** Patti did make tonight's pie but clearly it's a very uncommon occurrence. Nab this rare Patti Christie pie while you can!

## ***Marilyn Crawford's Apple Pie***

Marilyn has been making pies for 53 years ever since she married a man with a sweet tooth. Today, Marilyn's pie fame extends to her son's office of employment at the Sudbury MNR. He once asked his mum for a pie to take to a work potluck. Marilyn sent an apple pie and several days later received a letter from her son's co-worker. "That's the best pie I've ever tasted," said the note, "Send more!" Every week for over a year now, Marilyn has been sending a pie to Sudbury with her son for the office to share. **Note to bidder:** The pie being auctioned is the pie that binds. It's the one that hooked Sudbury's MNR.



## ***Rhoda Crawford's Peach Pie***

When she was in Grade 7, Rhoda started making pies with her mother because it looked like 'a fun thing to do'! Last summer Rhoda's 12 year old granddaughter caught that same magic, thrusting her hands into the pastry and learning the age-old art of pie making from her accomplished grandmother. In 2002, Rhoda and her husband retired to Nobel. They spend summers here and winters in their 5th wheel in the South. When asked about baking pies in the 5th wheel oven, Rhoda exclaims "Nah!" Pressed further she reveals... "It's not fun, you don't have your equipment. If we need a pie in the 5th wheel, I buy frozen and cook it." **Note to bidder:** Rhoda's pies are only made with fun. Imagine your joy when biting into Rhoda's fun-loving peach pie!

## ***Rose Duschaine's Strawberry/Rhubarb Pie***

Rose picked each strawberry and grew the rhubarb baked in this scrumptious pie. Rose is an accomplished baker who began making her pies 50 years ago when she married her husband. The recipes are her mum's and she gladly makes them for all to enjoy. Rose, her husband and their son owned and operated JR Country Kitchen in Kitchener and Rose made all the pies sold for dessert. When Rose and her husband retired to Carling in 2001, Rose took her pies to the Carling Market. **Note to bidder:** Rose no longer sells through the Carling Market. This is a rare chance to get one of her hand picked, home grown strawberry/rhubarb pies!

## ***Elaine Duschaine's Raspberry Pie***

Rose's daughter Elaine learned her skills at her mother's side in the restaurant. Just 12 years old she was happy to be part of the family enterprise providing pie support to her mum. Today, Elaine makes pies for any occasion but there is one special time that is dear to many. For the past 20 years, Elaine has given her many clients (Elaine runs her own housekeeping business) a big Christmas tray of baking. **Note to bidder:** Rose and Elaine baked our auction pies together in Rose's kitchen in Carling.

## *Gill Fargher's Old Cape Brandy Tart*

This traditional South African tart is one-of-a-kind. Gill served it to several friends this winter and we haven't stopped asking for more. The recipe is inherited from her parents who called it "Topsy Tart" because it's drenched in brandy. Perhaps that's why we fell so in love with it! The tart has no pastry, is made with a date base and does have nuts. Trained as a Cordon Bleu Chef, Gill arrived in Parry Sound in 1995 and resides here with her husband and four children. **Note to bidder:** This is a rare opportunity to enjoy this pie. Be prepared to bid high. Keep away from matches!

## *Mary George's Blueberry Pie*

This is an outstanding opportunity to obtain Mary George's blueberry pie. Mary began baking pies for a church fund raiser when they were building St. Peter's Church in Parry Sound. Every summer holiday weekend for 3 or 4 years, Mary made 20 lemon pies! Now with the church built, Mary is putting a pie into tonight's auction. Her pies are legendary. Dr. Hatfield says, 'The reason he came to Parry Sound was because of Mary's blueberry pie!' **Note to bidder:** This is your chance to have the pie that churches are built on. Bid with abandon!

## *Dr. Margaret Ibey's Pecan Pie*

Dr. Ibey has been a Parry Sounder for 30 years. In addition to presiding over a busy medical practice, Margaret is mum to 5 children, grandmother to 2 and has spent 12 years on the Festival of Sound Board of Directors. She is the immediate past-president of the prestigious festival and a prolific pie maker. Margaret acquired the art of making great pies as a kid and has established the pie as her family's favourite dessert. Often a guest going out the Ibey door will be treated to a pie to take home. **Note to bidder:** Just in case you don't get invited to dinner at the Ibey's, make sure you secure this one to take home!



## ***Dr. Margaret Ibey's Rhubarb Pie***

An established pie maker, Dr. Ibey was entrusted with rhubarb from famed Canadian artist, Doris McCarthy's prized rhubarb patch. McCarthy's rhubarb is usually reserved for her powerful homemade rhubarb wine. Occasionally McCarthy permits some of her harvest be used to create her favourite pie, rhubarb. McCarthy, a fan both of the Health Centre and the Festival, sent this rhubarb to the auction with a plea for a great baker to add all finishing touches. **Note to bidder:** This rhubarb has cache. When serving the pie, mention the fruit comes from Doris McCarthy's rhubarb patch. Among her many other accolades, McCarthy is the Artist of Honour at the McMichael Canadian Collection.

## ***June Klose's Raisin Pie***

June's pie is steeped in Parry Sound history. June moved to Hurdville, near Parry Sound, as a young girl and after graduating from high school went to work at the old General Hospital. There, she met a woman who would become her future sister-in-law. Through their friendship, June met John. John and June have been married 64 years. Throughout their long union they have lived on a parcel of the old family farm originally purchased by John's father in 1919. **Note to bidder:** June's raisin pie is baked in history at Tally-Ho and Swords Road.

## ***Cathy Knight's Wild Blueberry Pie***

Cathy has been baking pies for 35 years. A self-taught pie maker, Cathy got a terrific cookbook years ago and followed the recipe faithfully. Cathy's mother-in-law Isabell was a tremendous support, adding to Cathy's savory pie credentials. The blueberries in Cathy's blueberry pie were picked at her cottage at the Pickerel River just south of the French. **Note to bidder:** Pickerel River blueberries can't be beat. Bid high!

## ***Heather Sera's Wild Blueberry Pie***

Heather and husband Maury have been summertime residents on Loon Bay in Carling since the 60's. Their five children had idyllic summers on Georgian Bay doing the usual things - boating, swimming, kayaking, campfires, etc. On the May 24 weekend, Maury treated the neighbourhood to a firework display from their dock. Heather loves to indulge her family and friends and her cottage kitchen is always a busy spot as she whips up tasty confections that harken from her Jewish heritage and the best of Julia Child. **Note to bidder:** Heather has perfected her pie with over 40 years of practice. Please bid accordingly!

## ***Ginny Slingerland's Mumbleberry Pie***

Ginny's father-in-law came to Blind Bay on Georgian Bay in 1954. He was looking for a place to fish and landed, what became, the family cottage on the site of an old lumber mill dating back to the 1800s. Today, 4 generations are coming to the cottage wrapped around the tradition of Ginny's "Mumbleberry" Pie. Filled with up to 7 different fruits the pie is the cottage favourite. In serving up her pie, Ginny generously shares pie wisdom "Some of us never make great strides in this world so we look to our family to accomplish something. Immersing young people in family traditions roots them." **Note to bidder:** A bite of Ginny's Mumbleberry Pie is a bite into generations of tradition.

## ***Brenda Timmin's Apple Pie***

Born in Burk's Falls, Brenda became a Parry Sounder at the budding age of 12. At 18, she married her childhood sweetheart. For 35 years, they've been living well and sharing pies. Just a few years into her marriage Betty, Brenda's mother-in-law, taught Brenda one of the most important lessons for a good marriage – how to make a terrific pie. Brenda's pies are a mainstay in family dinners and a pie never makes it past the first serving. **Note to bidder:** Be prepared to eat the whole pie in one sitting!

# The Tarts

## *Mary Jo's Apple/Butter Tarts*

When Mary Jo heard about the Parry Sound Tart Auction she wanted in! Mary Jo runs a funky hairdressing salon where she sculpts fabulous 'doos' for the hottest gals in Parry Sound. Massaging pastry was a natural next step for this creative genius. She is a recent convert to creating tarts and claims it's all in the equipment. Mary Jo purchased 'Pampered Chef' tools that excited her so, she began to bake more and more. After purchasing butter tarts in Hillsdale, Mary Jo thought 'I can do this'. She has been creating versions of butter tarts ever since. **Note to bidder:** If you love these tarts, you may want to try a Mary Jo hairdo!

## *Jessie Mullen – "Queen of Tarts"*

Jessie Mullen was dubbed the "Queen of Tarts" by Cottage Life magazine in 1991. Then, Jessie was baking for the G and G restaurant and would bake as many as twelve dozen tarts each summer weekend. Often they were consumed before noon. Many things have changed in Rosseau since but not Jessie. At 93, she is still baking. Each Saturday morning, Jessie can be found rolling out pastry for tarts and pies, as well as mixing up ingredients for buns, cakes and cookies. She doesn't believe in turning the oven on for only one dessert as you "might as well make a few things while the oven is hot". **Note to bidder:** When she's not baking, Jessie can be found water-skiing or more recently, kayaking. Get these tarts before Jessie gets away in her kayak!





# The Spectacular Things Auction

## ***Artist Painted Muskoka chair***

Hand painted in watercolour and acrylic with 3 coats of acrylic sealer placed over the art. Created by artist Judy Ideson. The unpainted chair is available at Gray's Paints



## ***Artist Painted Muskoka chair***

Hand painted by local artist Lorraine Vankoughnett. The unpainted chair is available at Gray's Paints

## ***Muskoky Chair (Hockey stick chair)***

Designed, built and donated by Larry Popert at the Whistlestop in Parry Sound. Larry's Muskoky Chair was the 'official' chair on the Visa Commercial during the 2009 Stanley Cup playoffs. For added cache this chair is signed by hockey great and local cottager, Paul Coffey

## ***Carved Lady Birdwatcher***

Truly one-of-a-kind, locally designed and crafted in pine by local artist Dave Chantler. Dave doesn't sell his sculptures, he donates them so don't miss this singular chance to take home one of Dave's whimsical characters.



## ***Expedition through Atlantic Canada***

Atlantic Arts Float – Sept. 26 – Oct. 6 2009. Travel with Alistair MacLeod, Shelagh Rogers, Aaju Peter and more.  
Value \$3,695 with a reserve bid of \$1,600 US

## ***Trip to Chicago***

Fly the convenience of downtown to downtown with Porter Air and enjoy 2 nights in a fine hotel in Chicago.  
Compliments of Bill Arvanitis President of Arvan Rehab Group Inc. and WPSHC Trustee.

## ***Floatplane Ride for 2***

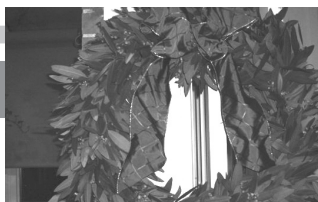
Bidder's choice of Georgian Bay dinner and flight through one of the world's great landscapes, the Georgian Bay Archipelago. Piloted and donated by Harold Blower of Rose Point Contracting.

## ***Napoleon BBQ***

Napoleon Prestige Grill, made in Canada side shelves stainless steel, open back with front panel on cart.

## ***Claire Murray Hand Hooked Rug***

Mountain Meadow, 3' x 5' from the Claire Murray Lodge Collection capturing the fine art of nature is Claire's passion. Some of her most cherished time is spent at her Georgian Bay retreat where the wildlife abounds. The Mountain Meadows Collection is an experience in the quiet forest. One can picture this beautiful hand hooked area rug in front of a stone fireplace or a favorite den. This rug brings tranquility to the home.



## ***Rare Touch of History***

A gift of history from Justin Trudeau and long-time Pointe au Baril cottager and MP, Martha Hall Findlay. Both Pierre and Justin Trudeau signed this historic plaque of the Canadian Charter of Rights and Freedoms.

## ***A Warm and Beautiful Look at Ottawa***

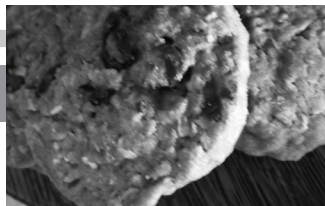
2 framed photos of the Ottawa River taken by artist and photographer Laureen Harper, wife of the PM accompanied by a book signed by PM Steven Harper. Don't miss this chance to obtain Ms. Harper's photos as they are not available for sale.

## ***"Herbes and Fleurs de Provence" Wreath***

Created and donated by Sans Soucci cottager Phyllis Lill's Conservatory Floral Design Company. This 20" diameter signature Bay Leaf Wreath is created with fresh bay leaves, dried lavender, hydrangeas and wild flowers. It will look welcoming on any door (inside or out) in the country or city! Once the bay leaves dry, snip off to enhance your culinary delights!

## ***One of a Kind Custom Made Cushions***

These 24" x 24" pillows have down feather inserts. The elegant pair are donated by Sara Richardson Design Inc.



## ***Sealskin Mitts***

Our Governor General celebrated in the North with a seal's heart. Now you can celebrate warm hands during our long, cold Georgian Bay winter days. Learn what the Inuit already know. Sealskin mitts keep your hands toasty. Created by Aaju Peter.

## ***"Alberta Fire"***

A rare and valuable opal-like organic gemstone found primarily along the eastern slopes of the Rocky Mountain. Arguably the rarest gemstone on earth Ammolite is the official gem of Alberta. The ammolite is crafted into 14 karat yellow gold and was constructed by Jeff Hall of Precious Metalworks on Clear Lake Road. (705) 732-1983

## ***Folk Art Lighthouse***

A fun piece of folk art that adorned the cottage of Doris McCarthy for many years.

## ***Photo of "The Goal"***

The Orr family has donated hockey's most famous photo of hockey's greatest player, with a rare signature of Bobby Orr.

## ***2 Tickets to a Leafs Game***

2 Platinum tickets right behind the penalty box in the Air Canada Centre. Donor to advise which game.



## ***Golf at the Ridge***

Golf for 2 with a cart at the Ridge at Manitou

## ***Jackets signed by Galen Weston***

Harry from Parry Sound's No Frills secured this gem. Galen Weston exclusively signed this stylish warm fall and winter jacket for the WPSHC's Spectacular Things Auction at the Sustainable Gala.

## ***Birch Bark Basket***

Made in the pre-European contact Ojibway tradition of harvesting birch bark in season, when it does not damage the trees. Sam Kewaquado of Shawanaga First Nation is a descendant of Ojibway Birch Bark basket makers and next year celebrates a century of the industry within his family.

## ***WPSHC Ventilator***

WPSHC is in critical need of ventilators. With only three antiquated machines on site, the Health Centre urgently requires more machines. At a cost of \$40,000, we need donations to help buy them. The existing machines at the Health Centre are not mobile and because of the age and complexity of the equipment, only a limited number of nurses are comfortable operating them. As we prepare for the inevitable onslaught of H1N1 this fall, the need becomes more crucial.



# Upcoming Events

**Saturday, November 21, 2009**

- Johnny Cash and June Carter Cash Show



**THE LEGEND IN BLACK**  
THE PARISH AND RECORDS BY JOHN AND JUNE CARTER CASH

**Date:** Saturday, November 21  
**Time:** 8:00 p.m.  
**Tickets:** \$39  
*Purchase tickets at the Stockey Centre or call 705.746.4466*

*Just as good as it used to be*

This tribute show is a fundraiser for the  
West Parry Sound Health Centre Foundation

west parry sound  
health centre  
**FOUNDATION**  
CARING FOR YOU  
IN COTTAGE COUNTRY

**Sunday, May 30, 2010**

- Parry Sound's Biosphere - Walk, Run, Roll - Do It For Life



**BIOSPHERE**  
**WALK ▶ RUN ▶ ROLL**

Saving Lives Locally

**Do It For Life**

[www.PSRun.com](http://www.PSRun.com)

## Spectacular Things Donors

Adventure Canada

Bill Arvanitis - Arvan Rehab Group Inc.

Harold Blower – Rose Point Contracting

Dave Chantler

Conservatory Floral Design Company

Jeff Hall - Precious Metalworks

Laureen Harper and PM Steven Harper

Judy Ideson

Sam Kewaquado

Doris McCarthy

Claire Murray Lifestyles

Bobby Orr

Aaju Peter

Larry Popert – The WhistleStop

Sara Richardson Design Inc.

The Ridge at Manitou

Larry Smith

Ingrid Schroeter - Napoleon Gourmet Grills

Sustainable Gala - August 27, 2009



Justin Trudeau and Martha Hall Findlay

Lorraine Vankoughnett

Galen Weston – Loblaw's

## Parry Sound Tart Auction Donors

Tracy Childerhose – NorthWinds

Pottery

Crofters Food Ltd.

The Farmers Market

Festival of the Sound

Jodie Hames – Clayworks Pottery

Huckleberry's

Barb Jackson – Toad Hill Pottery

Konzelmann Estate Winery

Joan Koponen

Kenneth Quinn - K-Bee-J Farm

# Sustainable Gala Donors

Guntis and Inara Ezers  
R. John Hall  
Kirk and Merrill Hammond  
Kenneth A. Johnson  
Gord and Betty Johnson  
Donny Kirby  
Wm. Konoval and Sons Construction Ltd.  
Kathleen Kurvink  
John Matthew  
Hugh and Louise McCaul  
Bernice Michalek  
Raymond Monette  
North Sound Association  
Robert and Joan Northey  
Paul and Carol Olinski  
Gary and Debbie Porter  
Tom and Louise Reimer  
Harvey and Dorothy Watkinson



## Patrons of the Sustainable Gala

CN  
RBC  
Adventure Canada  
Harry's No Frills  
Kawartha Dairy Ice Cream  
Konzelmann Estate Winery  
Lakes of Muskoka Cottage Brewery

## Celebrity Accomodations

Eleanor Howie

## Tables and Chairs

Seguin Township

# Items with Sustainable Interest



***BAG (Biosphere Action Group) upcoming event dates are:***

**September 12, 1 - 4 pm - *I Grew All These Herbs Now What Do I Do With Them!***

A hands-on workshop for soap-making, herb-- vinegars, harvesting and drying herbs  
pre-registration required

**September 26 and 27, 9 - 4 pm, Film at 7 pm - *Festival of Food***

Cost Saturday is \$5 for the lunch and \$2 for the film, September 26 is at the Parry Sound High School and features a day of hands-on workshops, guest speakers, a local food lunch catered by the High School's culinary class, the film Tableland

**September 27, 12 noon - 6 pm - *Bus Trip***

A bus trip to local area farms and producers. Pre-registration encouraged

**October (date to be announced) - *Canning and Preserving Workshop***

Held at Community Living, Joseph St. pre-registration required

## ***Contact Information***

contact [info@gbbr.ca](mailto:info@gbbr.ca) or 774-0978 for registration or more details

# Staging Crew

## ***Sustainable Gala Committee Members***

Debbie Blower, Co-Chair  
Brenda Timmins, Co-Chair  
Jane Culverwell  
Gill Fargher, WPSHCF Board Member  
Adrienne Kolbuc, WPSHCF Board Chair  
Joan Koponen  
Louise Montague  
Barb and Harry Reurink  
Sue Woodhouse, WPSHCF Board Member

# Parry Sound Tart Auction Bakers

# Committee Support

## ***Fish Cooks***

Harold Blower  
Rob Blower  
Morley MacDonald  
Jamie Phillips  
Mike Timmins

## ***Set-up Crew***

Andrew Beatty  
Matt Purcell  
WPSHC maintenance Staff

## ***Parking Attendants***

Ray and Sharon Lamore

## ***Shuttle Bus***

Richard Culverwell

## ***Servers***

Janis Dougan  
Pat Dudas  
Judy Keown  
Joan Koponen  
Carol LeBlanc

## ***Thirst Quenchers***

JJ Blower  
Shelley Blower  
Rob Knox

## ***Dishwasher***

Mackenzie Hanna

## ***Campfire***

Jorma Ikavalko

## ***Pies***

Marian Archibald  
Paula Attwell  
Debby Bissell  
Anna Brisson  
Florence Brock

Cindy Burgoyne  
Patti Christie  
Marilyn Crawford  
Rhoda Crawford  
Rose Duchaine  
Elaine Duchaine

Gill Fargher  
Mary George  
Margaret Ibey  
June Klose  
Cathy Knight  
Heather Sera

Ginny Slingerland  
Brenda Timmins

## ***Tarts***

Mary Jo  
Jessie Mullen



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health centre  
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IN COTTAGE COUNTRY

6 Albert Street  
Parry Sound, ON P2A 2M5  
(705) 746-4540 ex. 3348  
1(888) 262-0436



Thank you for your support.  
Your donation, together with your ticket and auction purchases, buys  
much needed equipment for the West Parry Sound Health Centre.