

Sunday, May 14, 2023

Mother's Day Brunch with Pingle's Farm

Date and Time: Sunday, May 14 9:00 am - 4:00 pm

Address: 1805 Taunton Rd. E, Hampton, ON L0B 1J0

What better way to celebrate the special mother(s) in your life than with a scratch-made brunch. Join us on the farm for a family-style spread of sweet & savoury dishes, live music, & mom's favourite - MIMOSAS! Chef Ben & his culinary team have prepared a tasty menu for this special one-day event, highlighting locally sourced, seasonal ingredients like asparagus, Willowtree Farm's peameal bacon, & farm-fresh eggs, to name a few.

Due to the nature of this event, pre-booking is required & we will be unable to accept walk-ins. Time slots book up fast. To avoid disappointment, book now!

EVENT

Sample, share (& maybe even fight over the last bite!) with this family-style brunch spread!

The event takes place on **Sunday, May 14th**

Includes:

- One table for either 4 or 6 guests
- A family style- served brunch
- Live jazz music
- Kid's play area
- Take home goodie for the mamas
- Admission to the playland

**Mimosas are an additional cost*

Reservation Booking Times: 9:00am, 9:30am, 10:30am, 11:00am, 12:00pm, 12:30pm, 1:30pm & 2:00pm

The Menu

Farm-Fresh Spring Quiche Platter

Enjoy a selection of our signature quiches:

- Willowtree peameal bacon, applewood smoked cheddar and fresh parsley
- Asparagus, parmesan, cherry tomatoes, arugula salad with balsamic reduction
- Broccoli and sharp cheddar

**Can be made gluten-free (crustless)*

**Can be made vegan as a scramble*

Deconstructed Fresh Fruit Parfait

A selection of fresh fruit, with yoghurt, custard & house-made granola.

**can be made vegan*

Pingle's Hashbrowns

Willowtree Farm potatoes, diced & sauteed with kale & peppers. **Pancakes**

A house favourite! Served with Pingle's raspberry jam, whipped maple butter & whipped cream.

**Can be made gluten-free*

Macaron Plate

The most luxurious little two bite treats to end the meal with! Enjoy a selection of our baker's favourite mouth watering flavours.

NOTE: Macarons contain nuts as they are made with almond flour

Beverages

Bottomless coffee, tea and apple juice (included)

- Mom's Mimosa Bar (**additional cost*): Order a-la-carte or try them all with a flight! Mimosas can be pre-ordered with your brunch table to save time when you arrive!
 - Classic Orange
 - Grapefruit Twist
 - Pingle's Signature Raspberry

Mother's Day at the Farm | Dine-in at the Willowtree Cafe!

Date and Time: Sunday, May 14 9:00 am - 3:00 pm

Address: 975 Durham Regional Rd 21. Port Perry, ON. L9L 1B5

Celebrate Mom with us!

This Mother's Day we're taking reservations in the Willowtree Café so you can treat Mom to a tasty meal from our kitchen!

Our chef has put together a delicious line-up, made with fresh Ontario produce, premium proteins, and some of our favourite flavours that Mom is sure to love! Everything is scratch-made on-site, and made-to-order.

Our patio will also be open that weekend for outdoor dining on a first come, first serve basis.

Reservations

We'll be taking reservations for Saturday, May 13th & Sunday, May 14th.

You will have one hour seating. The following time slots are available:

- 9am to 10am
- 10am to 11am
- 11am to noon
- 12pm to 1pm
- 1pm to 2pm
- 2pm to 3pm

THE MENU

BREAKFAST

French Toast \$11

2 slices with a Berry Compote & Willowtree Maple Syrup.

Bagel B.E.L.T \$9

Bacon, Egg, Lettuce & Tomato toasted on a Plain Bagel with Mayo.

Farmers Wrap \$10

Tortilla Wrap stuffed with Eggs, Sausage, Seasoned Home Fries & Chipotle Mayo.

LUNCH

Turkey, Apple & Brie Wrap \$11

Turkey, Apple, Brie, Tomato & Greens with Dijon Mustard in a Tortilla Wrap.

Taco Salad \$10

Black Beans, Tomato, Corn, Green Onions, and Cheese with Mixed Greens, topped with Seasoned Tortilla Chips and Tex-Mex Ranch Dressing.

Egg Salad \$9

House-made Egg Salad on a bed of greens.

Buffalo Chicken Flatbread \$11

Flatbread topped with Buffalo Shredded Chicken and Cheese, drizzled with Ranch.

KIDS

Served with Fruit or Veggies

- Chicken Fingers \$6
- Cheese Pizza \$6
- Ham & Cheese Sandwich \$6

HIGH TEA PLATTER \$60

Tea for Two (Serves 2)

Includes:

- Mini Cream Cheese & Cucumber Dill Sandwiches
- Mini Egg Salad with Green Onion Sandwiches
- Mini Roast Beef with Sun Dried Tomato Aioli Sandwiches
- Mini Buttermilk Scones with Willowtree Farm Homemade Raspberry Jam, Butter, and Clotted Whip

Cream

- Shortbread Cookies
- Mini Lemon Lavender Bars
- Madeleines
- Meringues
- English Breakfast/Earl Grey Teabags

(Please note: no substitutions available on the high tea platter)

Reserve Your Spot

Plan ahead and treat Mom to Mother's Day at the Farm! Reserve your spot (no charge) to dine-in at Willowtree Farm on Saturday, May 13th or Sunday, May 14th. See you there!

[BOOK NOW](#)

Mother's Day Brunch with Pingle's Farm

Date and Time: Sunday, May 14 9:00 am - 4:00 pm

Address: Pingle's Farm Market , 1805 Taunton Road, Hampton

What better way to celebrate the special mother(s) in your life than with a scratch-made brunch. Join us on the farm for a family-style spread of sweet & savoury dishes, live music, & mom's favourite - MIMOSAS! Chef Ben & his culinary team have prepared a tasty menu for this special one-day event, highlighting locally sourced, seasonal ingredients like asparagus, Willowtree Farm's peameal bacon, & farm-fresh eggs, to name a few. Pre-booking is required & we will be unable to accept walk-ins. Time slots book up fast. To avoid disappointment, book now! Includes: One table for either 4 or 6 guests A family style- served brunch, Live jazz music, Kid's play area, Take home goodie for the mamas Admission to the playland (*Mimosas are an additional cost) The Menu Farm-Fresh Spring Quiche Platter Enjoy a selection of our signature quiches: Willowtree peameal bacon, applewood smoked cheddar and fresh parsley , Asparagus, parmesan, cherry tomatoes, arugula salad with balsamic reduction, Broccoli and sharp cheddar (Can be made gluten-free (crustless), or can be made vegan as a scramble) Deconstructed Fresh Fruit Parfait -A selection of fresh fruit, with yoghurt, custard & house-made granola. (*can be made vegan) Pingle's Hashbrowns -Willowtree Farm potatoes, diced & sauteed with kale & peppers. Pancakes-A house favourite! Served with Pingle's raspberry jam, whipped maple butter & whipped cream. (*Can be made gluten-free) Macaron Plate -The most luxurious little two bite treats to end the meal with! Enjoy a selection of our baker's favourite mouth watering flavours. (NOTE: Macarons contain nuts as they are made with almond flour) Beverages Bottomless coffee, tea and apple juice (included) Mom's Mimosa Bar (*additional cost): Order a-la-carte or try them all with a flight! Mimosas can be pre-ordered with your brunch table to save time when you arrive! (Classic Orange, Grapefruit Twist, Pingle's Signature Raspberry)

Mother's Day Brunch with Pingle's Farm

Date and Time: Sunday, May 14 9:00 am - 4:00 pm

Address: Pingle's Farm Market , 1805 Taunton Road, Hampton

What better way to celebrate the special mother(s) in your life than with a scratch-made brunch. Join us on the farm for a family-style spread of sweet & savoury dishes, live music, & mom's favourite - MIMOSAS! Chef Ben & his culinary team have prepared a tasty menu for this special one-day event, highlighting locally sourced, seasonal ingredients like asparagus, Willowtree Farm's peameal bacon, & farm-fresh eggs, to name a few. Pre-booking is required & we will be unable to accept walk-ins. Time slots book up fast. To avoid disappointment, book now! Includes: One table for either 4 or 6 guests A family style- served brunch, Live jazz music, Kid's play area, Take home goodie for the mamas Admission to the playland (*Mimosas are an additional cost) The Menu Farm-Fresh Spring Quiche Platter Enjoy a selection of our signature quiches: Willowtree peameal bacon, applewood smoked cheddar and fresh parsley, Asparagus, parmesan, cherry tomatoes, arugula salad with balsamic reduction, Broccoli and sharp cheddar (Can be made gluten-free (crustless), or can be made vegan as a scramble) Deconstructed Fresh Fruit Parfait -A selection of fresh fruit, with yoghurt, custard & house-made granola. (*can be made vegan) Pingle's Hashbrowns -Willowtree Farm potatoes, diced & sauteed with kale & peppers. Pancakes-A house favourite! Served with Pingle's raspberry jam, whipped maple butter & whipped cream. (*Can be made gluten-free) Macaron Plate -The most luxurious little two bite treats to end the meal with! Enjoy a selection of our baker's favourite mouth watering flavours. (NOTE: Macarons contain nuts as they are made with almond flour) Beverages Bottomless coffee, tea and apple juice (included) Mom's Mimosa Bar (*additional cost): Order a-la-carte or try them all with a flight! Mimosas can be pre-ordered with your brunch table to save time when you arrive! (Classic Orange, Grapefruit Twist, Pingle's Signature Raspberry)

Mother's Day Brunch with Pingle's Farm

Date and Time: Sunday, May 14 9:00 am - 4:00 pm

Address: Pingle's Farm Market, 1805 Taunton Road, Hampton

What better way to celebrate the special mother(s) in your life than with a scratch-made brunch. Join us on the farm for a family-style spread of sweet & savoury dishes, live music, & mom's favourite - MIMOSAS! Chef Ben & his culinary team have prepared a tasty menu for this special one-day event, highlighting locally sourced, seasonal ingredients like asparagus, Willowtree Farm's peameal bacon, & farm-fresh eggs, to name a few. Pre-booking is required & we will be unable to accept walk-ins. Time slots book up fast. To avoid disappointment, book now! Includes: One table for either 4 or 6 guests A family style- served brunch, Live jazz music, Kid's play area, Take home goodie for the mamas Admission to the playland (*Mimosas are an additional cost) The Menu Farm-Fresh Spring Quiche Platter Enjoy a selection of our signature quiches: Willowtree peameal bacon, applewood smoked cheddar and fresh parsley, Asparagus, parmesan, cherry tomatoes, arugula salad with balsamic reduction, Broccoli and sharp cheddar (Can be made gluten-free (crustless), or can be made vegan as a scramble) Deconstructed Fresh Fruit Parfait -A selection of fresh fruit, with yoghurt, custard & house-made granola. (*can be made vegan) Pingle's Hashbrowns -Willowtree Farm potatoes, diced & sauteed with kale & peppers. Pancakes-A house favourite! Served with Pingle's raspberry jam, whipped maple butter & whipped cream. (*Can be made gluten-free) Macaron Plate -The most luxurious little two bite treats to end the meal with! Enjoy a selection of our baker's favourite mouth watering flavours. (NOTE: Macarons contain nuts as they are made with almond flour) Beverages Bottomless coffee, tea and apple juice (included) Mom's Mimosa Bar (*additional cost): Order a-la-carte or try them all with a flight! Mimosas can be pre-ordered with your brunch table to save time when you arrive! (Classic Orange, Grapefruit Twist, Pingle's Signature Raspberry)

Mother's Day Brunch with Pingle's Farm

Date and Time: Sunday, May 14 9:00 am - 4:00 pm

Address: Pingle's Farm Market, 1805 Taunton Road, Hampton

What better way to celebrate the special mother(s) in your life than with a scratch-made brunch. Join us on the farm for a family-style spread of sweet & savoury dishes, live music, & mom's favourite - MIMOSAS! Chef Ben & his culinary team have prepared a tasty menu for this special one-day event, highlighting locally sourced, seasonal ingredients like asparagus, Willowtree Farm's peameal bacon, & farm-fresh eggs, to name a few. Pre-booking is required & we will be unable to accept walk-ins. Time slots book up fast. To avoid disappointment, book now! Includes: One table for either 4 or 6 guests A family style- served brunch, Live jazz music, Kid's play area, Take home goodie for the mamas Admission to the playland (*Mimosas are an additional cost) The Menu Farm-Fresh Spring Quiche Platter Enjoy a selection of our signature quiches: Willowtree peameal bacon, applewood smoked cheddar and fresh parsley, Asparagus, parmesan, cherry tomatoes, arugula salad with balsamic reduction, Broccoli and sharp cheddar (Can be made gluten-free (crustless), or can be made vegan as a scramble) Deconstructed Fresh Fruit Parfait -A selection of fresh fruit, with yoghurt, custard & house-made granola. (*can be made vegan) Pingle's Hashbrowns -Willowtree Farm potatoes, diced & sauteed with kale & peppers. Pancakes-A house favourite! Served with Pingle's raspberry jam, whipped maple butter & whipped cream. (*Can be made gluten-free) Macaron Plate -The most luxurious little two bite treats to end the meal with! Enjoy a selection of our baker's favourite mouth watering flavours. (NOTE: Macarons contain nuts as they are made with almond flour) Beverages Bottomless coffee, tea and apple juice (included) Mom's Mimosa Bar (*additional cost): Order a-la-carte or try them all with a flight! Mimosas can be pre-ordered with your brunch table to save time when you arrive! (Classic Orange, Grapefruit Twist, Pingle's Signature Raspberry)

Heather Nicol: Prelude/Requiem

Date and Time: Sunday, May 14 10:00 am - 4:00 pm

Heather Nicol's newest audio work *Prelude/Requiem* positions itself at both extremes of the human life cycle. Built upon songs for lulling infants to sleep or easing passage into a final resting place, this immersive sound installation uses multichannel audio and light to encourage introspection across oral cultures.

Adam Basanta: Every Beloved Object

Date and Time: Sunday, May 14 10:00 am - 4:00 pm

Adam Basanta's Every Beloved Object returns to ancient architectural techniques as it looks toward new systems of human consumption. By returning to basic motions of trash collection and architectural assembly, we reflect on our early origins to create new monuments to everyday debris.

OPG Sunday: Watercolour Collages

Date and Time: Sunday, May 14 10:30 am - 12:30 pm

Address: 72 Queen St. Civic Centre Oshawa, ON

This month, we will explore various watercolour techniques to create artwork inspired by the Oshawa Art Association exhibition.

Free admission.

This is a drop in event. No registration is required.

This event is generously sponsored by Ontario Power Generation.

Mother's Day Tea at RMG

Date and Time: Sunday, May 14 10:30 am - 3:00 pm

Address: 72 Queen St. Civic Centre Oshawa, ON

Come join us for tea on Mother's Day at The RMG!

\$55/adult

\$28/ child under 12

Berry Hill Food Co. will be hosting seatings on May 13th and 14th. Bring all the moms for delicious prix fixe with tantalizing teas. Then tour our exhibitions and a visit to the RMG Shop. Treat the special people in your life, to local artisan treasures. Guests in for Tea will receive a 10% discount at the Shop.

All reservations are managed by Berry Hill Food Co.

Monday, May 15, 2023

Land Division Committee Meeting

Date and Time: Monday, May 15 9:00 am - 4:30 pm

Tuesday, May 16, 2023

Adam Basanta: Every Beloved Object

Date and Time: Tuesday, May 16 10:00 am - 4:00 pm

Adam Basanta's Every Beloved Object returns to ancient architectural techniques as it looks toward new systems of human consumption. By returning to basic motions of trash collection and architectural assembly, we reflect on our early origins to create new monuments to everyday debris.

Heather Nicol: Prelude/Requiem

Date and Time: Tuesday, May 16 10:00 am - 4:00 pm

Heather Nicol's newest audio work *Prelude/Requiem* positions itself at both extremes of the human life cycle. Built upon songs for lulling infants to sleep or easing passage into a final resting place, this immersive sound installation uses multichannel audio and light to encourage introspection across oral cultures.

ByBlacks Restaurant Week 2023 Spring Edition

Date and Time: Tuesday, May 16 11:00 am - 7:00 pm

Address: Vegan Delights - 118 Athol Street, Whitby, Ontario, L1N 3Y9

Get excited Canada! It's time to celebrate Black cuisine with ByBlacks Restaurant Week 2023 Spring Edition, sponsored by The Black Opportunity Fund!

Join us from May 15th to May 21st for a week-long celebration of delicious food, vibrant culture, and community where you'll get to experience the rich diversity of Black-Canadian and highlight the exceptional culinary talent of Black chefs across Canada.

Black owned Canadian restaurants will offer a Prix Fixe (special) menu options for Dining in, Takeout and Delivery, priced at \$16 plus applicable Provincial sales taxes or more.

Don't miss out on this opportunity to support Black-owned restaurants and experience the best of what your city has to offer.

Eat Black Food...Be Intentional.

Participating restaurants:

- Vegan Delights (Whitby)

Transit Advisory Committee (TAC) Meeting

Date and Time: Tuesday, May 16 7:00 pm

Wednesday, May 17, 2023

Special Regional Council Meeting

Date and Time: Wednesday, May 17 9:30 am

Adam Basanta: Every Beloved Object

Date and Time: Wednesday, May 17 10:00 am - 4:00 pm

Adam Basanta's Every Beloved Object returns to ancient architectural techniques as it looks toward new systems of human consumption. By returning to basic motions of trash collection and architectural assembly, we reflect on our early origins to create new monuments to everyday debris.

Heather Nicol: Prelude/Requiem

Date and Time: Wednesday, May 17 10:00 am - 4:00 pm

Heather Nicol's newest audio work *Prelude/Requiem* positions itself at both extremes of the human life cycle. Built upon songs for lulling infants to sleep or easing passage into a final resting place, this immersive sound installation uses multichannel audio and light to encourage introspection across oral cultures.

ByBlacks Restaurant Week 2023 Spring Edition

Date and Time: Wednesday, May 17 11:00 am - 7:00 pm

Address: Vegan Delights - 118 Athol Street, Whitby, Ontario, L1N 3Y9

Get excited Canada! It's time to celebrate Black cuisine with ByBlacks Restaurant Week 2023 Spring Edition, sponsored by The Black Opportunity Fund!

Join us from May 15th to May 21st for a week-long celebration of delicious food, vibrant culture, and community where you'll get to experience the rich diversity of Black-Canadian and highlight the exceptional culinary talent of Black chefs across Canada.

Black owned Canadian restaurants will offer a Prix Fixe (special) menu options for Dining in, Takeout and Delivery, priced at \$16 plus applicable Provincial sales taxes or more.

Don't miss out on this opportunity to support Black-owned restaurants and experience the best of what your city has to offer.

Eat Black Food...Be Intentional.

Participating restaurants:

- Vegan Delights (Whitby)

Boujee Bites

Date and Time: Wednesday, May 17 5:00 pm - 8:00 pm

Address: The Robert McLaughlin Gallery, 72 Queen st

You're invited to join us for the first annual Boujee Bites event in Oshawa! This exclusive event will delight your taste buds with sample-sized treats from some of Oshawa's most delicious restaurants. Indulge in samples from featured restaurants like Berry Hill Food Co., Portobello Road, Avanti Trattoria, CRAVE Doughnuts, Bollywood Tacos, the Oshawa Food Truck Corral and Chronicle Brewing Company while checking out the latest exhibitions at the Robert McLaughlin Gallery. Take advantage of this unique culinary experience. Tickets are limited, so don't wait!

Oshawa Tourism presents: Boujee Bites at the Robert McLaughlin Gallery

Date and Time: Wednesday, May 17 5:00 pm - 8:00 pm

Address: Robert McLaughlin Gallery, Oshawa, Ontario

Oshawa has become a foodie haven! Join us in the inspiring spaces of the Robert McLaughlin Gallery to celebrate Oshawa's emergence as a destination for delightfully diverse dining. You'll sample innovative fusions of cross-cultural collisions, decadent donuts, 5-star vegan cookery, elevated food truck offerings, and delicious local brews. You'll also get to meet the incredible creators who are pushing our food scene to ever-greater heights of deliciousness and experience.

Enjoy live music and explore the latest exhibits at the RMG and indulge in samples from featured restaurants

ts like Berry Hill Food Co., Portobello Road, Avanti Trattoria, CRAVE Doughnuts, Bollywood Tacos, the Oshaw
a Food Truck Corral and Chronicle Brewing Company.

Tickets are very limited and are available [RIGHT HERE](#).

Thursday, May 18, 2023

Adam Basanta: Every Beloved Object

Date and Time: Thursday, May 18 10:00 am - 4:00 pm

Adam Basanta's Every Beloved Object returns to ancient architectural techniques as it looks toward new systems of human consumption. By returning to basic motions of trash collection and architectural assembly, we reflect on our early origins to create new monuments to everyday debris.

Heather Nicol: Prelude/Requiem

Date and Time: Thursday, May 18 10:00 am - 4:00 pm

Heather Nicol's newest audio work *Prelude/Requiem* positions itself at both extremes of the human life cycle. Built upon songs for lulling infants to sleep or easing passage into a final resting place, this immersive sound installation uses multichannel audio and light to encourage introspection across oral cultures.

ByBlacks Restaurant Week 2023 Spring Edition

Date and Time: Thursday, May 18 11:00 am - 7:00 pm

Address: Vegan Delights - 118 Athol Street, Whitby, Ontario, L1N 3Y9

Get excited Canada! It's time to celebrate Black cuisine with ByBlacks Restaurant Week 2023 Spring Edition, sponsored by The Black Opportunity Fund!

Join us from May 15th to May 21st for a week-long celebration of delicious food, vibrant culture, and community where you'll get to experience the rich diversity of Black-Canadian and highlight the exceptional culinary talent of Black chefs across Canada.

Black owned Canadian restaurants will offer a Prix Fixe (special) menu options for Dining in, Takeout and Delivery, priced at \$16 plus applicable Provincial sales taxes or more.

Don't miss out on this opportunity to support Black-owned restaurants and experience the best of what your city has to offer.

Eat Black Food...Be Intentional.

Participating restaurants:

- Vegan Delights (Whitby)

Modern CEO: From Startup to Scale-up – The Playbook

Date and Time: Thursday, May 18 3:00 pm - 4:30 pm

Together in 5 LIVE weekly sessions you'll be transforming the way you work in your business by kickstarting your journey to high-performance.

Book Drunkard Presents Cook It Wild with Top Chef Canada's Chris Nuttall-Smith

Date and Time: Thursday, May 18 6:00 pm - 8:00 pm

Address: Blue Heron Books, 62 Brock Street West

At this unique event, we invite you to cook your own three course meal over a group fire pit while enjoying a flight of Banjo cider. All recipes for the evening will be cooked from Chris's cookbook and participants will take home a signed copy at the end of the night. Your ticket includes your seat at the campfire, all ingredients for your meal, a flight of Banjo cider, and a copy of Cook It Wild! Chris Nuttall-Smith is a celebrated journalist, food writer, and critic, as well as a Top Chef Canada resident judge. Chris has also served as food editor, chief restaurant critic, and dining columnist at Toronto Life and national food critic for The Globe and Mail.

Book Drunkard Presents Cook It Wild with Top Chef Canada's Chris Nuttall-Smith

Date and Time: Thursday, May 18 6:00 pm - 8:00 pm

Address: Blue Heron Books, 62 Brock Street West

At this unique event, we invite you to cook your own three course meal over a group fire pit while enjoying a flight of Banjo cider. All recipes for the evening will be cooked from Chris's cookbook and participants will take home a signed copy at the end of the night. Your ticket includes your seat at the campfire, all ingredients for your meal, a flight of Banjo cider, and a copy of Cook It Wild! Chris Nuttall-Smith is a celebrated journalist, food writer, and critic, as well as a Top Chef Canada resident judge. Chris has also served as food editor, chief restaurant critic, and dining columnist at Toronto Life and national food critic for The Globe and Mail.

Book Drunkard Presents Cook It Wild with Top Chef Canada's Chris Nuttall-Smith

Date and Time: Thursday, May 18 6:00 pm - 8:00 pm

Address: Blue Heron Books, 62 Brock Street West

At this unique event, we invite you to cook your own three course meal over a group fire pit while enjoying a flight of Banjo cider. All recipes for the evening will be cooked from Chris's cookbook and participants will take home a signed copy at the end of the night. Your ticket includes your seat at the campfire, all ingredients for your meal, a flight of Banjo cider, and a copy of Cook It Wild! Chris Nuttall-Smith is a celebrated journalist, food writer, and critic, as well as a Top Chef Canada resident judge. Chris has also served as food editor, chief restaurant critic, and dining columnist at Toronto Life and national food critic for The Globe and Mail.

Durham Environment and Climate Advisory Committee Meeting

Date and Time: Thursday, May 18 7:00 pm

WHS 55th Anniversary Celebration

Date and Time: Thursday, May 18 7:00 pm - 9:00 pm

Address: Whitby Public Library - Central Branch

WHS 55th Anniversary Celebration

May 18 @ 7:00pm - 9:00pm

Join us to celebrate 55 years of the Whitby Historical Society!!!

“History of the WHS” Video Presentation followed by refreshments. This event will take place at the Central Branch of the Whitby Public Library. Admission by donation.

REGISTER ONLINE

REGISTER BY PHONE: 905-665-3131

In accordance with current Public Health recommendations, the Whitby Historical Society requires that all attendees wear masks while inside the meeting room. Masks can be removed for the refreshment part of the program. Thank you.

Friday, May 19, 2023

Java Jolt (Whitby Chamber of Commerce)

Date and Time: Friday, May 19 8:00 am - 9:00 am

Address: The Food And Art Café, 105 Dundas Street West, Whitby

Java Jolts are a great way to connect! Come join us!

Twice a month, join members and non-members for a coffee to discuss business-focused topics which will be posted in advance in the Facebook group.

Castrol Victoria Day SpeedFest

Date and Time: Friday, May 19 9:00 am - 8:00 pm

Address: Canadian Tire Motorsport Park, 3233 Concession Rd 10, Bowmanville

The Castrol Victoria Day SpeedFest kicks-off Canadian Tire Motorsport Park's 2023 major event season with the NASCAR Pinty's Series featured on track and fireworks lighting up the sky at this holiday weekend classic. The schedule includes races in the Sports Car Championship Canada presented by Michelin, Emzone Radical Cup Canada presented by Michelin, and the Super Production Challenge. The featured eBay Motors 200, round two of the NASCAR Pinty's Series, goes Sunday afternoon. There's plenty of off-track excitement for race fans of all ages to enjoy, including interactive displays, vendors, food, the Beer Garden, and live music Saturday night in the CTMP Marketplace, while the Canadian Tire Fun Zone serves up fun activities for families with younger kids. The CTMP Merchandise Trailer, located near the paddock restaurant area, is THE place to get your officially licensed CTMP gear and other must-have merchandise and souvenirs. Don't miss the race team paddock, located in the infield. This is your chance to get up close to all the team transporters, races cars, crews and drivers when they're not on track competing. Watch and listen for announcements about driver autograph sessions held by some of the series. Access to the CTMP Marketplace, The Canadian Tire Fun Zone and the race team paddock is all included with your event ticket purchase. A special highlight is our traditional Victoria Day fireworks display Saturday night. Launched at dusk from Corner 1, the fireworks show is a spectacular celebration for your first long weekend of the summer.

ByBlacks Restaurant Week 2023 Spring Edition

Date and Time: Friday, May 19 10:00 am - 3:00 pm

Address: Vegan Delights - 118 Athol Street, Whitby, Ontario, L1N 3Y9

Get excited Canada! It's time to celebrate Black cuisine with ByBlacks Restaurant Week 2023 Spring Edition, sponsored by The Black Opportunity Fund!

Join us from May 15th to May 21st for a week-long celebration of delicious food, vibrant culture, and community where you'll get to experience the rich diversity of Black-Canadian and highlight the exceptional culinary talent of Black chefs across Canada.

Black owned Canadian restaurants will offer a Prix Fixe (special) menu options for Dining in, Takeout and Delivery, priced at \$16 plus applicable Provincial sales taxes or more.

Don't miss out on this opportunity to support Black-owned restaurants and experience the best of what your city has to offer.

Eat Black Food...Be Intentional.

Participating restaurants:

- Vegan Delights (Whitby)

Heather Nicol: Prelude/Requiem

Date and Time: Friday, May 19 10:00 am - 4:00 pm

Heather Nicol's newest audio work *Prelude/Requiem* positions itself at both extremes of the human life cycle. Built upon songs for lulling infants to sleep or easing passage into a final resting place, this immersive sound installation uses multichannel audio and light to encourage introspection across oral cultures.

Adam Basanta: Every Beloved Object

Date and Time: Friday, May 19 10:00 am - 4:00 pm

Adam Basanta's Every Beloved Object returns to ancient architectural techniques as it looks toward new systems of human consumption. By returning to basic motions of trash collection and architectural assembly, we reflect on our early origins to create new monuments to everyday debris.

Back to the (Beer) Garden

Date and Time: Friday, May 19 5:00 pm - 9:00 pm

We're thrilled to announce the return of our weekend beer garden, featuring our fresh beer and Foundry pi wood-fired pizza, plus a very special tornadoversary party weekend to kick it off!

Join us Friday, May 19 5-9 pm, with Bandofweeds playing 7-9 pm! Foundry Pi will start taking orders 5 pm till they sell out.

Saturday, May 20 11 am-9 pm, with Jeremy Voltz playing 7-9 pm! Foundry pi pizza will start taking orders from noon, till they sell out.

Sunday, May 21 9 am-6 pm, with Brooklyn Doran playing 3-5 pm! Uxbridge Farmers Market Canada is on in the south parking lot 9 am-2 pm. Foundry pi pizza will start taking orders from noon, till they sell out.

Monday, May 22 12-6 pm. No pizza, but outside food is welcome.

As we'll still be completing our rebuild, these are OUTDOORS ONLY events, with portapotties. Outside food is welcome. A limited selection of soft drinks will be available. Bring your family, bring your pups, and bring your smiling faces cause we've missed you!

Justin Dillon at the Foster

Date and Time: Friday, May 19 7:30 pm - 8:30 pm

Address: Thomas Foster Memorial, 9449 Regional Road 1

Rhythm as a drummer, Justin creates melodic and syncopated patterns on the hand pan.

Saturday, May 20, 2023

Spring Days Grand Opening Celebration with Pingle's Farms

Date and Time: Saturday, May 20 9:00 am - 5:00 pm

Address: 1805 Taunton Rd, Hampton, ON L0B 1J0

Here we 'goat' again, Spring has sprung at Pingle's Farm! The buds are blooming, the vegetation is sprouting, and our animal barn is once again occupied by our furry and feathered friends.

Spring means we're all about ASPARAGUS, our first perennial veggie of the pick-your-own season! Join us in the pick-your-own asparagus patch to try it for yourself. Also included in admission is access to our playland, which includes our slide hill, mini putt, Pingle's race track, sandbox, basketball grain hoppers, straw pyramid, g

ames, and of course, visits with the animals!

*On May 20th, enjoy extra special activities at our **SPRING DAYS GRAND OPENING CELEBRATION!** We're kicking off the season with face painting, balloon twisters, live music & a special menu filled with treats & eats!

Heather Nicol: Prelude/Requiem

Date and Time: Saturday, May 20 10:00 am - 4:00 pm

Heather Nicol's newest audio work *Prelude/Requiem* positions itself at both extremes of the human life cycle. Built upon songs for lulling infants to sleep or easing passage into a final resting place, this immersive sound installation uses multichannel audio and light to encourage introspection across oral cultures.

Adam Basanta: Every Beloved Object

Date and Time: Saturday, May 20 10:00 am - 4:00 pm

Adam Basanta's Every Beloved Object returns to ancient architectural techniques as it looks toward new systems of human consumption. By returning to basic motions of trash collection and architectural assembly, we reflect on our early origins to create new monuments to everyday debris.

Back to the (Beer) Garden

Date and Time: Saturday, May 20 11:00 am - 9:00 pm

We're thrilled to announce the return of our weekend beer garden, featuring our fresh beer and Foundry pi wood-fired pizza, plus a very special tornadoversary party weekend to kick it off!

Join us Friday, May 19 5-9 pm, with Bandofweeds playing 7-9 pm! Foundry Pi will start taking orders 5 pm till they sell out.

Saturday, May 20 11 am-9 pm, with Jeremy Voltz playing 7-9 pm! Foundry pi pizza will start taking orders from noon, till they sell out.

Sunday, May 21 9 am-6 pm, with Brooklyn Doran playing 3-5 pm! Uxbridge Farmers Market Canada is on in the south parking lot 9 am-2 pm. Foundry pi pizza will start taking orders from noon, till they sell out.

Monday, May 22 12-6 pm. No pizza, but outside food is welcome.

As we'll still be completing our rebuild, these are OUTDOORS ONLY events, with portapotties. Outside food is welcome. A limited selection of soft drinks will be available. Bring your family, bring your pups, and bring your smiling faces cause we've missed you!