

Wednesday, April 1, 2026

Environmental Symposium

Date and Time: Wednesday, April 1 6:00 pm - 8:00 pm

Address: Mold-Masters SportsPlex, 221 Guelph St. (Alcott Room, second floor) Georgetown

Category: Environment and Nature

Hear from Town staff and local environmental groups about actions and projects supporting biodiversity, a healthy tree canopy, and the ecological health of Halton Hills. Learn about how you can get involved in projects, programs, and events, as a volunteer, participant, or by providing feedback. Visit informational booths from local environmental groups and Town staff, including the “Ask the Arborist” table, to get answers to your questions about trees and shrubs! Register by emailing environment@haltonhills.ca.

Thursday, April 2, 2026

The April Fools-ish Improv Show

Date and Time: Thursday, April 2 8:00 pm - 9:00 pm

Address: 9 Church St, Georgetown, ON L7G 2A3

Category: Film or Performing Arts

This show is a joke! Join our comedians for an hour of hilarious improv!

Doors open at 7:30PM.

Saturday, April 4, 2026

Sap to Syrup Workshop

Date and Time: Saturday, April 4 10:00 am - 12:00 pm

Address: 14452 Winston Churchill Blvd.

Category: Festivals and Events

Learn how to Make Maple Syrup in our Sugar Shack

April 4, 5, 11 and 12 10 a.m. to 12 p.m. or 2 to 4 p.m.

Join us this spring for an immersive maple syrup making workshop. Step inside the Sugar Shack at Terra Cotta Conservation Area for hands-on demonstration of how to turn sap to syrup. In this small group maple syrup making experience, you'll learn the craft and science behind maple syrup production, guided by experienced staff in an authentic sugar shack.

This maple syrup experience is designed for older teens (14 years and older) and adults, outdoor enthusiasts, food lovers and anyone interested in learning how to make maple syrup in Ontario. This small-group workshop blends education, outdoor exploration and real maple syrup production. You'll learn the traditional practices and modern techniques that transform sap into Canada's sweetest natural product.

Spaces are limited to 10 participants per session. Reserve your spot early.

Event Fees

\$50, plus HST per ticket.

Each session is limited to 10 participants.

Reservations are required due to limited capacity.

Tickets are non-refundable.

What to Expect at Your Sap to Syrup Workshop

Get ready for a fully interactive maple syrup making program, including:

- Small group maple syrup demonstration inside the Sugar Shack Participate in hands-on activities, including tapping maple trees and collecting sap
- Learn how to operate an evaporator and boil sap into syrup
- Discover how to measure sugar content and grade maple syrup
- Taste different grades of maple syrup
- Bottle your own maple syrup made during your session to take home
- Access a maple-themed outdoor photo booth

This event is a memorable and educational maple syrup making experience perfect for:

- Adults
- Teens (14 years and older)
- Families with older kids
- Beginner maple syrup makers

Have a question? Read our frequently asked questions or email us.

Sap to Syrup Workshop

Date and Time: Saturday, April 4 2:00 pm - 4:00 pm

Address: 14452 Winston Churchill Blvd.

Category: Festivals and Events

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Sunday, April 5, 2026

Sap to Syrup Workshop

Date and Time: Sunday, April 5 10:00 am - 12:00 pm

Address: 14452 Winston Churchill Blvd.

Category: Festivals and Events

Learn how to Make Maple Syrup in our Sugar Shack

April 4, 5, 11 and 12 10 a.m. to 12 p.m. or 2 to 4 p.m.

Join us this spring for an immersive maple syrup making workshop. Step inside the Sugar Shack at Terra Cotta Conservation Area for hands-on demonstration of how to turn sap to syrup. In this small group maple syrup making experience, you'll learn the craft and science behind maple syrup production, guided by experienced staff in an authentic sugar shack.

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Spaces are limited to 10 participants per session. Reserve your spot early.

Event Fees

\$50, plus HST per ticket.

Each session is limited to 10 participants.

Reservations are required due to limited capacity.

Tickets are non-refundable.

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- Teens (14 years and older)
- Families with older kids
- Beginner maple syrup makers

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Sap to Syrup Workshop

Date and Time: Sunday, April 5 2:00 pm - 4:00 pm

Address: 14452 Winston Churchill Blvd.

Category: Festivals and Events

Learn how to Make Maple Syrup in our Sugar Shack

April 4, 5, 11 and 12 10 a.m. to 12 p.m. or 2 to 4 p.m.

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Spaces are limited to 10 participants per session. Reserve your spot early.

Event Fees

\$50, plus HST per ticket.

Each session is limited to 10 participants.

Reservations are required due to limited capacity.

Tickets are non-refundable.

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- Small group maple syrup demonstration inside the Sugar Shack Participate in hands-on activities, including tapping maple trees and collecting sap
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- Adults
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- Families with older kids
- Beginner maple syrup makers

Have a question? Read our frequently asked questions or email us.

"Noble Silence" Meditation Class

Date and Time: Sunday, April 5 6:00 pm - 7:00 pm

Address: 148 Main Street South, Acton, ON L7J 1X9

Category: Festivals and Events

Practicing meditation helps calm the mind, reduce stress, and bring awareness to the present moment. Even a few minutes each day can improve focus, emotional well-being, and inner peace. Over time, regular meditation nurtures a deeper connection with oneself and promotes a sense of balance in daily life.

Cost : Free

This meditation class is the perfect way to learn how and why to meditate in the way the Buddha taught. This class is free and open to the public. No need to register.

We will cover:

- Meditation posture
- Why we meditate
- The problems that happen in our meditation and how to overcome them
- Breathing meditation
- Loving-kindness meditation
- Meditation on the nature of the body
- Meditation on the parts of the body and the elements
- Walking meditation

The class is a mix of instructions and guided meditations. We have plenty of chairs and cushions. Don't be nervous if you've never been to a monastery or meditation class before. The atmosphere at our activities is peaceful, welcoming and very friendly.

Saturday, April 11, 2026

Acton Invasive Plan Removal

Date and Time: Saturday, April 11 9:30 am - 12:00 pm

Address: Tanners Drive Park, 415 Queen St E Acton, Ontario L7J 2N2 Canada

Category: Environment and Nature

Help Remove Invasive Plants

Participants will help remove invasive species that are impacting the survival of native plants and animals. These actions help restore habitat for our native wildlife to survive and allow a more diverse ecosystem to thrive.

We will use tools such as shovels and extractors to remove small and medium-sized invasive shrubs like buckthorn, honeysuckle.

Help make the Acton SNAP neighbourhood more sustainable and ready for a changing climate. This event is part of [Acton Sustainable Neighbourhood Action Plan \(SNAP\)](#).

Location:

Meet us at [Tanners Drive Park](#). Parking is available at Acton Arena.

What to Wear & Bring:

- For your safety, wear a hat, long pants, long socks and closed-toe shoes.
- This is a rain-or-shine event. Please dress for the weather.
- Your own reusable water bottle (we have water to refill from).
- Sunscreen and bug spray.
- Waiver (if required, see details below)

Additional Information:

- Arrive on time.
- Registration is recommended.
- Washroom amenities will be available inside Acton Arena.
- **Volunteers 13 years or under** must be accompanied by a parent or guardian.
- **Volunteers ages 14 to 17** attending without a parent or guardian must bring a signed [Youth Volunteer Waiver](#) or have a parent or guardian sign one at registration prior to leaving.
- **Volunteers 18 years and older**, please read the [Adult Volunteer Waiver](#).
- Participants collecting volunteer hours, please notify staff at the event and bring any required sheets.
- This event is subject to change or cancellation due to inclement weather. To stay current on event changes or cancellations, be sure to register for this event. We will make efforts to contact registrants via email if the status of this event changes or is cancelled.

If you have any questions, please [contact us](#).

Acton Invasive Plant Removal

Date and Time: Saturday, April 11 9:30 am - 12:00 pm

Address: 415 Queen Street East, Acton

Category: Environment and Nature

Please register using the Website URL below.

Participants will help remove invasive species that are impacting the survival of native plants and animals. These actions help restore habitat for our native wildlife to survive and allow a more diverse ecosystem to thrive.

We will use tools such as shovels and extractors to remove small and medium-sized invasive shrubs like buckthorn, honeysuckle.

Help make the Acton SNAP neighbourhood more sustainable and ready for a changing climate. This event is part of [Acton Sustainable Neighbourhood Action Plan \(SNAP\)](#).

Location:

Meet us at [Tanners Drive Park](#). Parking is available at Acton Arena.

What to Wear and Bring:

- For your safety, wear a hat, long pants, long socks and closed-toe shoes.
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Sap to Syrup Workshop

Date and Time: Saturday, April 11 10:00 am - 12:00 pm

Address: 14452 Winston Churchill Blvd.

Category: Festivals and Events

Learn how to Make Maple Syrup in our Sugar Shack

April 4, 5, 11 and 12 10 a.m. to 12 p.m. or 2 to 4 p.m.

Join us this spring for an immersive maple syrup making workshop. Step inside the Sugar Shack at Terra Cotta Conservation Area for hands-on demonstration of how to turn sap to syrup. In this small group maple syrup making experience, you'll learn the craft and science behind maple syrup production, guided by experienced staff in an authentic sugar shack.

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Spaces are limited to 10 participants per session. Reserve your spot early.

Event Fees

\$50, plus HST per ticket.

Each session is limited to 10 participants.

Reservations are required due to limited capacity.

Tickets are non-refundable.

What to Expect at Your Sap to Syrup Workshop

Get ready for a fully interactive maple syrup making program, including:

- Small group maple syrup demonstration inside the Sugar Shack Participate in hands-on activities, including tapping maple trees and collecting sap
- Learn how to operate an evaporator and boil sap into syrup
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- Access a maple-themed outdoor photo booth

This event is a memorable and educational maple syrup making experience perfect for:

- Adults
- Teens (14 years and older)
- Families with older kids
- Beginner maple syrup makers

Have a question? Read our frequently asked questions or email us.

Sap to Syrup Workshop

Date and Time: Saturday, April 11 2:00 pm - 4:00 pm

Address: 14452 Winston Churchill Blvd.

Category: Festivals and Events

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Lamplight: Maple Syrup After Dark Event

Date and Time: Saturday, April 11 7:30 pm - 9:00 pm

Address: 14452 Winston Churchill Blvd.

Category: Festivals and Events

Enjoy a Nighttime Maple Syrup Experience at Terra Cotta's Illuminated Sugarbush

April 11, 2026 7:30 to 9 p.m. or 9 to 10:30 p.m.

Step into the magical world of maple syrup after dark. *Lamplight: Maple Syrup After Dark* invites adults ages 19 and older to enjoy an evening adventure through the forest at Terra Cotta Conservation Area on our educational night wagon ride. Experience an illuminated sugarbush, savour a maple cocktail or mocktail tasting and food, and unwind with outdoor live music in a cozy outdoor setting.

Perfect for:

- Unique adult date night ideas in Ontario
- Couples planning a nighttime sugarbush experience near Toronto
- Friends looking for a seasonal outing
- Lovers of maple-themed food, drink and live music

Spaces are limited. Get your tickets today!

Event Fees

\$70, plus HST per ticket

Adults 19 years and older

Limited capacity. Reserve tickets early.

Have a question? Read our frequently asked questions or email us.

Lamplight: Maple Syrup After Dark Event

Date and Time: Saturday, April 11 9:00 pm - 10:30 pm

Address: 14452 Winston Churchill Blvd.

Category: Festivals and Events

Enjoy a Nighttime Maple Syrup Experience at Terra Cotta's Illuminated Sugarbush

April 11, 2026 7:30 to 9 p.m. or 9 to 10:30 p.m.

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Sunday, April 12, 2026

Sap to Syrup Workshop

Date and Time: Sunday, April 12 10:00 am - 12:00 pm

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Category: Festivals and Events

Learn how to Make Maple Syrup in our Sugar Shack

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Sap to Syrup Workshop

Date and Time: Sunday, April 12 2:00 pm - 4:00 pm

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Category: Festivals and Events

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"Noble Silence" Meditation Class

Date and Time: Sunday, April 12 6:00 pm - 7:00 pm

Address: 148 Main Street South, Acton, ON L7J 1X9

Category: Festivals and Events

Practicing meditation helps calm the mind, reduce stress, and bring awareness to the present moment. Even a few minutes each day can improve focus, emotional well-being, and inner peace. Over time, regular meditation nurtures a deeper connection with oneself and promotes a sense of balance in daily life.

Cost : Free

This meditation class is the perfect way to learn how and why to meditate in the way the Buddha taught. This class is free and open to the public. No need to register.

We will cover:

- Meditation posture
- Why we meditate
- The problems that happen in our meditation and how to overcome them
- Breathing meditation
- Loving-kindness meditation
- Meditation on the nature of the body
- Meditation on the parts of the body and the elements
- Walking meditation

The class is a mix of instructions and guided meditations. We have plenty of chairs and cushions. Don't be nervous if you've never been to a monastery or meditation class before. The atmosphere at our activities is peaceful, welcoming and very friendly.

Saturday, April 18, 2026

Earth Week - Community Cleanup - at your convenience

Date and Time: Saturday, April 18 8:30 am - 4:30 pm

Category: Environment and Nature

- Join or organize a group, gather your family or friends to go outside and clean up Halton Hills!

Please let us know where you will be cleaning up, so we do not duplicate efforts, and we will provide you with **free bags and gloves**.

For more information and to register, email Clean-up Halton Hills.

For more information about Earth Week 2026, visit the Town's Get Involved webpage at <https://www.haltonhills.ca/en/residents/get-involved.aspx>

Trees for Halton Hills tree planting

Date and Time: Saturday, April 18 9:00 am - 12:00 pm

Address: 301 Armstrong Avenue, Georgetown

Category: Recreation and Active Living

Trees for Halton Hills Tree Planting Event

Join us to get your hands dirty and help green up Halton Hills by planting some awesome native trees!

Join us on **April 18, 2026 at 9:00 AM (EDT)** for a fun and rewarding day of planting trees! We'll be gathering at **301 Armstrong Ave** to help make Halton Hills greener and more beautiful. Whether you're a seasoned planter or just want to lend a hand, everyone's welcome. Bring your energy and let's grow together!

Sunday, April 19, 2026

"Noble Silence" Meditation Class

Date and Time: Sunday, April 19 6:00 pm - 7:00 pm

Address: 148 Main Street South, Acton, ON L7J 1X9

Category: Festivals and Events

Practicing meditation helps calm the mind, reduce stress, and bring awareness to the present moment. Even a few minutes each day can improve focus, emotional well-being, and inner peace. Over time, regular meditation nurtures a deeper connection with oneself and promotes a sense of balance in daily life.

Cost : Free

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- Breathing meditation
- Loving-kindness meditation
- Meditation on the nature of the body
- Meditation on the parts of the body and the elements
- Walking meditation

The class is a mix of instructions and guided meditations. We have plenty of chairs and cushions. Don't be nervous if you've never been to a monastery or meditation class before. The atmosphere at our activities is peaceful, welcoming and very friendly.

Saturday, April 25, 2026

Trees for Halton Hills tree planting

Date and Time: Saturday, April 25 9:00 am - 12:00 pm

Address: 13066 Third Line, Acton, Ontario

Category: Recreation and Active Living

Get Ready for the Trees for Halton Hills Tree Planting Event!

Join us in Halton Hills for a fun day of planting trees and making our community greener!

Join us in person for a fantastic day of planting and giving back to nature. Whether you're a seasoned green thumb or just love the idea of making our community greener, this event is for you! Bring your energy, enthusiasm, and a smile as we plant trees together to help Halton Hills thrive.

Don't miss out on the chance to connect with fellow nature lovers and make a real difference!

Register at this link: <https://www.eventbrite.ca/e/trees-for-halton-hills-tree-planting-event-tickets-1984566394509?aff=oddtcreator>

80's Night Vinyl Record Party & Fundraiser

Date and Time: Saturday, April 25 7:00 pm - 11:00 pm

Address: 19 Willow St. N. Acton Ontario

Category: Festivals and Events

The ultimate throwback dance and listening party! The 80's are coming back to Acton and you're welcome to join us. Hosted by Heritage Acton and DJ Kevin. \$20 admission, cash bar, complimentary snacks. Grab your hair gel, leg warmers and whatever else the 80's had to offer and head out to our fundraiser benefiting Heritage Acton/Acton Town Hall Centre. Advance tickets available - see website for details.

Sunday, April 26, 2026

"Noble Silence" Meditation Class

Date and Time: Sunday, April 26 6:00 pm - 7:00 pm

Address: 148 Main Street South, Acton, ON L7J 1X9

Category: Festivals and Events

Practicing meditation helps calm the mind, reduce stress, and bring awareness to the present moment. Even a few minutes each day can improve focus, emotional well-being, and inner peace. Over time, regular meditation nurtures a deeper connection with oneself and promotes a sense of balance in daily life.

Cost : Free

This meditation class is the perfect way to learn how and why to meditate in the way the Buddha taught. This class is free and open to the public. No need to register.

We will cover:

- Meditation posture
- Why we meditate
- The problems that happen in our meditation and how to overcome them

- Breathing meditation
- Loving-kindness meditation
- Meditation on the nature of the body
- Meditation on the parts of the body and the elements
- Walking meditation

The class is a mix of instructions and guided meditations. We have plenty of chairs and cushions. Don't be nervous if you've never been to a monastery or meditation class before. The atmosphere at our activities is peaceful, welcoming and very friendly.

<https://calendar.visithaltonhills.ca>