



FOOD ENTREPRENEURS: Preserving our heritage; creating our future

STORY BOOK

February 2015

Agenda

Food Entrepreneurs: Preserving Our Heritage, Creating Our Future

Date: Wednesday, February 25, 2015

Time: 9:00 – 4 p.m.

Venue: Monora Park Pavilion

Start	Green Group	Blue Group
9:00	Registration and Coffee - Foyer Showcase - Banquet Hall (Upper Level)	
10:00	Opening Ceremony Banquet Hall (Upper Level)	
10:40	Expert Panel Green Room	Success Panel Blue Room
11:45	Lunch/Showcase Banquet Hall (Upper Level)	
12:30	Keynote Address Banquet Hall (Upper Level)	
1:30	Success Panel Green Room	Expert Panel Blue Room
2:35	Facilitated Networking Session Banquet Hall (Upper Level)	
3:45	Closing Banquet Hall (Upper Level)	

OPENING CEREMONY: Dave Forbes, Campus Manager, Georgian College Orangeville Campus is the M.C. Jeremy Williams, Mayor of Orangeville - bringing greetings on behalf of the County of Dufferin and the Town of Orangeville, Doug Beffort, Councillor – bringing greeting from the Town of Caledon, Lisa Banks, VP External Relations, Georgian College, Kevin Laidley, Regional

Manager, Central-West Region, Regional Economic Development Branch, Ministry of Agriculture and Food and Ministry of Rural Affairs will speak. *30 minutes.*

Expert Panel: Moderator **Theresa Sauren, Dufferin.Biz, Headwaters Food and Farming Alliance** will introduce - **Tony Dutra**, CEO of Woolwich Dairy Inc., **Amy Bracco**, Chef and Food product developer and Advisor to the Toronto Food Business Incubator, **John Pickard** Executive Director of the Henry Bernick Entrepreneurship Centre at Georgian College and **Marc Castel**, Mentor at Henry Bernick Entrepreneurship Centre at Georgian College and CEO, Maintenance Assistant . The topics include: managing growth, product development, food safety, financing options. Questions/answers. *60 minutes.*

TONY DUTRA

Tony Dutra, CEO of pioneering Canadian goat cheese processor Woolwich Dairy Inc. From humble beginnings to international success story, Tony Dutra continues to make strides in the specialty food business. With 30 years' experience in the manufacturing industry Antonio Dutra brings a long track record of success and expertise to his position as CEO of Woolwich Dairy Inc.

Dutra began his career with Magna International, holding various management roles from production to quality control during his short time with the company. In 1986, Tony ventured out to begin a goat cheese manufacturing facility named Nova Cheese Inc. He then successfully acquired Woolwich Dairy Inc in 1988 and transformed it into the goat industry giant it is today.

AMY BRACCO

Amy Bracco is a food business consultant, specializing in food product development and business strategy. She has over 25 years of experience in the food industry, with such companies as Kellogg's, M&M Mars, Loblaw's and Walmart. As well, she has been an instructor at both Georgian College and George Brown College in culinary and business fields and business advisor at the Toronto Food Business Incubator.

JOHN PICKARD

John Pickard is the Executive Director of the Henry Bernick Entrepreneurship Centre at Georgian College.

Mr. Pickard is a Marketing strategist with experience in the consumer goods, publishing and telecom industries. Mr. Pickard honed his skills with global marketers Bristol-Myers and Warner-Lambert. John became Vice President of Telemedia Publishing, then Canada's largest publisher, in 1990. Pickard entered the entrepreneurial ranks when he joined a start-up in the prepaid card market..... which was ultimately sold to AT&T. Mr. Pickard is well connected to the investment community and has been involved in securing investment for a variety of early stage companies. John has an extensive list of contacts in the Entrepreneurship space having spent the 6 years prior to joining Georgian College mentoring with Mars Discovery District, Bioenterprise Corp., and Innovation Guelph.

MARC CASTEL

CEO, Maintenance Assistant

Marc Castel is the CEO of Maintenance Assistant, a global enterprise SaaS company specializing in providing web-solutions to manage the maintenance activities of SMEs.

Castel is a serial entrepreneur, and over the last 30+ years has been involved in businesses in industrial manufacturing, medical devices, education, astronomy, robotics, enterprise software, music and wine. He was also an Executive In Residence at Communitech in Waterloo and has been involved in the tech community as both a mentor for young entrepreneurs through Futurpreneur Canada, WBT, and TiEQuest and as a funder through the Ontario Centres of Excellence, and as a member of the Golden Triangle AngelNet. Castel sits on a number of Boards of early stage companies.

Success Panel: Moderator Karen Hutchinson, Headwaters Food and Farming Alliance, Headwaters Communities in Action and Eat Local Caledon.

Successful local food and beverage entrepreneurs will present their stories. Panelists will describe the philosophies that guide their companies, the practices they use, the challenges they have experienced, and the creative solutions they have discovered and deployed along the road to success. Questions/answers. *60minutes.*

THOMAS WILSON was born and raised on a farm in Caledon. Growing up he spent a lot of time working at his grandfather's orchard which had been a working orchard in Caledon since 1952.

In 2005 Thomas and his wife, Nicole Judge purchased property in the hills of Caledon overlooking the City of Toronto to build one of Ontario's first estate cideries. Planting of apple orchard started immediately with the building completed and open in September 2009. His first commercial ciders were released to the market in the summer of 2010 and gained instant attention as uniquely premium craft ciders. Since then Thomas has continued to create many craft ciders for the Ontario and Canadian market. He is one of the founding members of the Ontario Craft Cider Association, serving as Research Chair. In January of 2015 Thomas became the second Chair of the OCCA.

Besides obtaining a BA in World History from the University of Windsor, Thomas also trained in cider production in Somerset, UK and New York, USA. He also trained in pastry and bread production at the George Brown College in Toronto, Ontario and the world famous Cordon Bleu cooking schools in Ottawa, Ontario and Paris, France. He furthered studied wood fired oven baking at the San Francisco Baking Institute.

Thomas and Nicole live at Spirit Tree where they are raising their son Kiernan.

PHIL DEWAR is the Owner and Executive Chef of Soulyve. Chef Dewar moved to Orangeville from Kingston, Jamaica in 1997 when he was in high school. He studied Culinary Management at Humber College and graduated in 2008. Dewar sold his delicious homemade Jamaican food at Orangeville Farmers' Market for two years before opening Soulyve Caribbean Foods in 2009. Dewar has been an active leader in the Orangeville arts and culture scene, organizing and participating in festivals and events.

Soulyve provides a garden-fresh take on authentic Caribbean cuisine and offers several options for people to enjoy amazing modern carib-fusion food: A tropical dine-in experience, take-out, catering and wholesale. The restaurant was featured on Season 2 of 'You Gotta Eat Here!' on Food Network Canada.

MARIANNE DEN HAN was raised on a dairy farm in Loretto Ontario. In 2012, her family opened an on-farm dairy processing facility, Sheldon Creek Dairy. They currently farm 400 acres, milk 56 dairy cows and process the herds milk in to non-homogenized milk, yogurt and various other dairy products which are sold across central/southern Ontario.

Marianne returned to the family farm, after completing two teaching terms in the Arctic to help evolve the growing family business. She is now the Operations and Marketing manager at Sheldon Creek Dairy. Marianne believes as a farm family, and agri-business, it is integral to be innovative. As farmers our job is no longer just tied to our everyday chores but rather to our marketing, communications and public relations. We need to have new views on an old business.

Marianne is focused on showcasing the role agriculture has in our every day lives and positively influencing consumer's perception, by directly engaging with them and building relationships with customers, retail owners and local organizations.

DARLENE DOWNEY Darlene Downey is Farm Manager of Downey's Farm Market and Estate Winery located in Caledon. She has been involved in the family business for 30 years and has held many, if not all positions.

Darlene worked as a Speech Therapist with the Autistic Population for 5 years before returning home to the family farm full time in 2010. Darlene is Secretary, Association Representative, and Director of Peel 4-H. She is a Class 13 Graduate of the Advanced Agricultural Leadership Program.

Darlene resides on the farm in Caledon with her husband, Nathan, and 3 children, 2 year old twins Ellie & Garnet and 9 month old Audrey.

The farm is a family operation, headed by John and Ruth Downey, and their youngest daughter, Darlene, with contributions from Darlene's brother Greg, who grows crops for the farm and operated by sister company, Berryview Farm.

The Besley family has worked the farm just south of Shelburne for 4 generations. Possessing an entrepreneurial spirit, **EVAN BESLEY** decided to carry on in his own way with cash crops and a market garden. He began with a roadside tent selling sweet corn, peas, beans and pumpkins. Crops quickly expanded to include strawberries, raspberries, squash, zucchini, beets, asparagus, beans, sweet corn, pumpkins and greenhouse tomatoes.

Evan's parents, Debbie and Brian, are still involved in the farm and the market, making it very much a family effort, although they also employ a number of part-time people. The Besley's sell their produce at their road side stand on Victoria Street at the south end of Shelburne, local farmers markets including Orangeville and Shelburne, and numerous local restaurants in the Dufferin county area.

LUNCH/NETWORKING: Chef Adam Ryan will cater lunch using many local food products donated by food entrepreneurs in the area. *45minutes.*

KEYNOTE ADDRESS: Moderator **Signe Ball**, Publisher/Editor of **In The Hills Magazine** will introduce the keynote speakers **Tony Dutra**, CEO of Woolwich Dairy Inc. and **Tom Deans**, Owner of Hockley Valley Coffee Roasters. *55 minutes.*

Tony Dutra will present: Woolwich Dairy; From humble beginnings to an international success story.

Tom Deans will present: Intergenerational transition of family wealth.

SIGNE BALL is the publisher and editor of In The Hills, a quarterly magazine focussed on the culture, environment and heritage of the Headwaters region. Since it was launched 22 years ago, the magazine has regularly explored the often difficult issues affecting people who grow and sell food in our community, as well as celebrating their many successes.

TOM DEANS Ph.D.

Intergenerational Wealth Expert & Best-Selling Author of *Every Family's Business and Willing Wisdom*

Dr. Tom Deans is the author of, *Every Family's Business* -- the best-selling family business book of all-time. Selected this year by The New York Times as one of The Top Ten Books Business Owners Should Read. With more than a half million copies sold in more than 100 countries, the book provides the framework for his public lectures and seminars. Having delivered more than 500 speeches in 15 countries -- his long awaited sequel -- *Willing Wisdom* was released last year to critical acclaim and is already a Globe and Mail best-seller. Both of Tom's books deal with the intergenerational transition of family wealth. Like his books -- his talks are unconventional and contrarian.

Previously, Deans was the CEO of a large multinational family business, has worked in banking and in government relations. Tom has been featured in numerous magazines and journals including Profit, Money Sense, Inc. The Wall Street Journal and The New York Times. A frequent guest on CNBC, Money Line and BNN, Tom is a highly sought after international public speaker on succession planning, wealth management and philanthropic giving.

Deans earned a B.A. from Mount Allison University, an M.A. from McMaster University and a Ph.D. from the University of Warwick in England. He has been the President of the Orangeville Brampton Railway and Chairman of Headwaters HealthCare Foundation. Deans advances the idea that business owners who plan their exit with precision, will operate faster growing and more profitable businesses today. Exiting a business is a process that begins the first day a business is established.

FACILITATED NETWORKING SESSION: Moderator **Barb Shopland**, will lead a facilitated networking session. During the session the attendees will have an opportunity to introduce themselves and their business. *70 minutes.*

Barb leads strategic projects at Georgian College supporting the Schools of Hospitality, Tourism, Recreation & Leisure, the School of Business, and Community Learning. In 2005 Barb led a multi-disciplinary team to deliver the 10-year Ontario Culinary Tourism Strategy and Action Plan for the Ministry of Tourism. She was one of the founders of the Ontario Culinary Tourism Alliance (OCTA). Barb has also worked with the food and farming community assisting food business entrepreneurs in proof of concept and strategic business planning and has worked with regional economic development organizations in North America to develop food cluster concepts to improve economic development.

Barb is Vice President of the Essa District Agricultural Society, Treasurer for the Canadian Association of Business Incubation and Acceleration, the Past Chair of the Toronto Food Business Incubator (TFBI), Past Vice Chair of the Greater Toronto Area Agricultural Action Committee (GTA AAC); Past Co-Chair of the Ontario Culinary Tourism Alliance (OCTA); and Past Director of Cuisine Canada. In 2006 Barb received the University of Toronto Arbor Award and in 2008 she was inducted as a Fellow in the Ontario Hospitality Institute (OHI).

FOOD ENTREPRENEUR SHOWCASE: Local food and beverage entrepreneurs will showcase their products. This is an opportunity for networking and information sharing, as well as sampling.

EVENT SPONSORS



Ministry of Agriculture,
Food and Rural Affairs



LUNCH SPONSORS

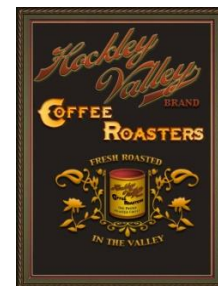
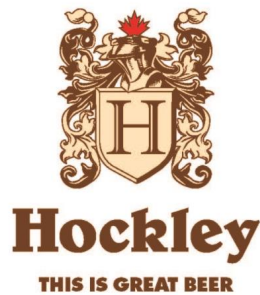


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#foodeheadwaters

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<https://www.facebook.com/orangevilleeconomicdevelopmenttourism>

<https://www.facebook.com/pages/DufferinBiz/296555123695848>

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Featured

IN THE HILLS

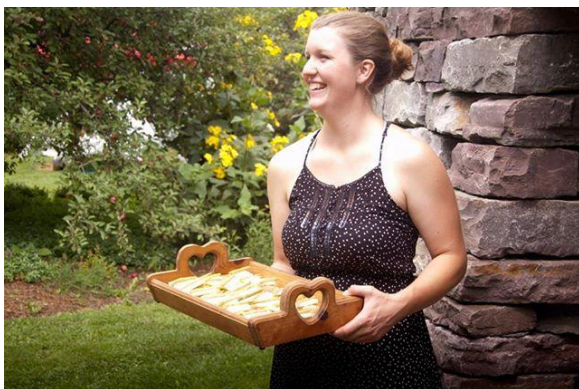


Landman Gardens and Bakery

Landman Gardens and Bakery is a family operated business, just north of Grand Valley, Ontario. The farm has been in the Landman family since 1969. Originally milking cows on the farm was their only business but have now diversified to several operations to meet the growing interests of the family.

Five of the six Landman children are active members of the daily chores on the farm. Rebecca, the eldest daughter, operates Landman Gardens and Bakery, which consists of 1.5 acres of organically grown vegetables, a commercial kitchen and a beautiful stone house where farm dinners are hosted!

Landman Gardens and Bakery makes: preserves, pantry items and baked goods using own antibiotic-free, hormone-free, chemical-free and GMO-free meats, eggs and produce. We provide our customers with the highest quality of food we can grow, produce and make. Visit our website for more information or find us on Facebook.



Landman Gardens and Bakery promises customers will always have an enjoyable, educational and delicious experience every time they visit our market booths, farm store and Blackhouse!

Contact Information:

322345 Concession 6-7, Grand Valley L9W0X3, Ontario

E-mail: landmangardens@hotmail.com

Telephone: 519-938-6163

www.landmangardens.ca

Am Braigh Farm

Organic Vegetables & Flowers

Am Braigh Farm is a year round intensive vegetable farm. Although we grow over 20 different types of vegetables we specialize in salad greens, tomatoes and cucumbers. Over 10 different types of vegetables are available year round from our unheated and minimally heated greenhouses.

Some of the highlights of our farm:

- Our greenhouses are on rails and have wheels and are able to move to cover crops as needed
- We use intensive cropping methods raising two crops a year from outside fields, three from our unheated greenhouses, and six from our heated greenhouses
- Our products are marketed primarily from our farm gate but we do sell to a number of local restaurants and retail stores
- Our marketing relies primarily on social media and our advertising is through Google and Facebook



Contact Information:

873393 5th Line EHS, Mono, ON L9W 6A5

E-mail: ambraighfarm@rogers.com

Telephone: 519-941-9089

http://ambraighfarm.com/



It was a 4-H program in 1973 initiated by Mono farmer and beekeeper Dave Barr that spawned a career for apiarist Randy Leitch. At the time, Leitch was a teen living on his father's Hornings Mills farm. Leitch has been at it ever since. "It's addictive - looking after the bees is something that gets into your blood," he says. "One of four full-time beekeepers in the county, Leitch currently manages 275 hives in 15 fields scattered throughout Dufferin and the northwest portion of Caledon. Each hive yields between 100 to 150 pounds of honey. (For the metrically minded, that's 45 to 68 kilograms.) Leitch is a member of the Canadian Honey Council, the Ontario Beekeepers' Association, and the Dufferin Bee Association, a local club with 25 to 30 "mostly hobbyists" members who meet on the second Tuesday of every month.



Leitch says he serves as a mentor for several hobbyists, taking phone calls almost every day. He encourages membership in the local club, even for those who don't intend to keep hives. Of course, those who do will benefit from the expertise of others in the field. "Every beekeeper should have a mentor; that's how they learn," he says. Even with more than three decades of experience, Leitch says he continues to learn. Most Saturday mornings in the spring and summer Randy can be found selling his goods at the Orangeville Farmers Market. His products are sold at a number of area garden shops and at Harmony Whole Foods in Orangeville, and Hinds Foods in GV.



Contact Information:

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E-mail: randy.beesknees@rogers.com

Telephone: 519-942-1380

www.leitchshoney.com

FIDDLE FOOT

Growing Community
Supported Agriculture

FARM

Fiddle Foot Farm is an organic and biodynamic farm that is committed to caring for the earth and maintaining the integrity of our land for future generations. We do not use



any synthetic chemicals, artificial fertilizers or genetically modified organisms. We are seeking to connect with conscientious consumers looking to help develop strong local economies and who recognize that healthy soils nourish healthy communities. We grow vegetables for a Community Supported Agriculture (CSA) membership program as well as the Creemore and

Orangeville Farmers' Markets. We also raise pigs and chickens on pasture.

Fiddle Foot Farm is managed by Graham Corbett and Amy Ouchterlony. Neither grew up on a farm. We both pursued post-secondary education in the Environmental Science field which, together with influential time spent in natural spaces, developed our sense of connectedness and respect for the earth.

Having now farmed for seven years, organic and biodynamic farming is providing us with an active and pro-active approach to addressing concerns we have for the sustainability of shared natural resources (land, water, air) and the growing disconnect between human beings and the natural world that supports us.

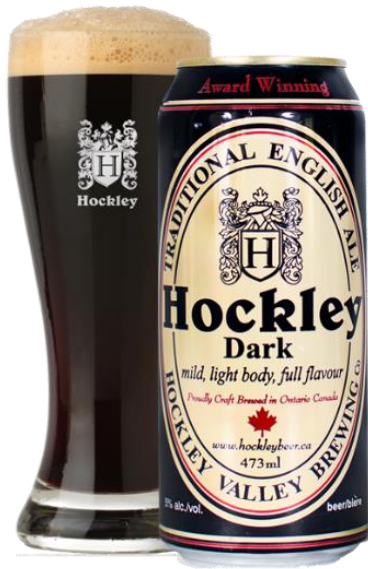
Contact Information:

796530 3rd Line EHS, Mansfield, ON

E-mail: fiddlefootfarm@gmail.com

Telephone: 519-925-3225

<http://fiddlefootfarm.com/>



Hockley Valley Brewing Company

When you start something because you want to get rich, you miss out on doing what you love.

Every time you raise a Hockley, you are drinking the beer that fate conspired – and failed – to deny you. But, when you're passionate about something, you tend to just smash through the roadblocks.

The Hockley mindset is about doing things as you wish they were done, pushing stubbornly through setbacks to maintain a culture worthy of the audience loyal to the beer and the philosophy that drives the brand.



Hockley

THIS IS GREAT BEER

Contact Information:

25 Centennial Road, Orangeville, Ontario L9W 1R1

E-mail: info@hockleybeer.ca

Telephone: 519-941-8887

www.hockleybeer.ca

Amanda's Country Bakery

100% Home Baked Goods

Amanda's Country Bakery is truly authentic. It's the only bakery of its kind in our area.

Located in the lovely country fields of Southgate. We produce all handmade products in our new 100% health inspected commercial unit. Baking only the best products made with locally milled organic flours and sourcing fresh fruits/produce from local farmers. We ensure quality ingredients in our quality products.

We attend local farmers markets where we offer a large variety of our products. You can swing by and pick up some fresh baked items to take home and enjoy or pre-order for pick-up!

At the market we feature our own handmade variety of

bread, pies, pastries, squares and so much more. All of our products are made with real butter and are preservative free.



Made just the way grandma used too!

Contact Information:

146 727 Southgate RD 14, RR#2 Dundalk, ON N0C 1B0

E-mail: countrybakery@hotmail.com

Telephone: 519-938-8888

www.amandascountrybakery.ca

BRYAN FAMILY FARM

Bryan Family Farm is a small farm in Amaranth, ON specializing in providing high quality, pasture raised, GMO and antibiotic free pork to customers who are looking for a healthier and more environmentally friendly option.

Bryan Family Farm's on farm philosophy revolves around protecting the environment and ensuring excellent animal welfare while not compromising the quality of the product.

The farm is run by Elizabeth Bryan, a 25 year old who has been farming since she was a little girl. Elizabeth wants to provide local restaurants, stores and clients the opportunity to purchase meat that allows them to support ecological farming and feel good about what they are eating. Bryan Family Farm has experience selling to local stores and is excited to continue that tradition in Dufferin County and surrounding areas.



Contact Information:

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E-mail: elizabeth@bryanfamilyfarm.com

Telephone: 519-939-687

www.bryanfamilyfarm.com



Established in 2009, Fire in the Kitchen Spice Co. specializes in the creation of specialty seasonings and dry rub marinades for everyday cooking. All 14 of our products on the market are available in over 150 gourmet food shops, butchers and independent grocers across Canada, centrally focused in Ontario.

Fire in the Kitchen Spice Co. has created a name for itself and word of mouth is travelling, our brand is gaining serious traction. You can use our products for all kinds of cooking; grilling, oven roasting, pan frying, smoking and steaming, indoor, outdoor all year round. NOT JUST FOR THE GRILL!



Contact Information:

2461 Concession Road 3, Palgrave, Ontario, L0N 1P0

E-mail: Christian@fireinthekitchen.ca

Telephone: 855-712-0649

https://fireinthekitchen.ca/



The Speers family settled in 1840 on a 100 acre farm in Caledon. I purchased the farm across the third line (now Horseshoe Hills Rd when I was 19). I farmed there until November 2002, when I bought my present Amaranth Farm. For several years I had been selling local meat to friends and customers, one of our customers was Meridian Credit Union, where it was suggested that we should try our hand at the Orangeville Farmers' Market and we've been attending the market ever since.

In spring 2014, three restaurants inquired about selling our meats. We have made a deal with Pixtar Chicken to supply portion sized chicken products to restaurants at very competitive prices. In October 2014, Chef Linda Cunningham joined the team and is cooking in our certified kitchen.

Linda will also be helping at Farmers' Markets and begin the catering portion of the business. We would love to cater to your event! Speers Farms Amaranth has been part of the community since the 1800 and we look forward to serving you local and delicious foods.

Contact Information:

245199 5th Sideroad, Amaranth, Ontario L9W 0W7

E-mail: waynespeers@bell.net

Telephone: 519-941-2708

www.speersfarmsamaranth.ca



Originating in the heart of Woolwich Township, over 30 years ago, family owned and operated **Woolwich Dairy** is proud to produce the finest goat milk products, right here in Orangeville, Ontario.



Woolwich Dairy's award winning artisan goat's milk products are enjoyed from coast to coast.

Driven by time-honored traditional cheese making, Woolwich Dairy has a passion for high quality goat's milk products made with

100% fresh Ontario goat's milk.

Offering a variety of over 50 delicious goat's milk cheeses, goat's milk ice cream and more.

From the farm to your fork, Woolwich Dairy remains dedicated to sharing quality goat's milk products with you and your family.

Contact Information:

425 Richardson Road, Orangeville, Ontario L9W 4Z4

E-mail: jpringle@woolwichnova.com

Telephone: 519-941-9206

www.woolwichdairy.com



www.mrsvspreserves.com



We make real fruit & vegetable preserves, using fresh whole ingredients, locally sourced whenever possible. No junk added and 100% yummy!

We believe that local ingredients are all you need to make something truly fresh and delicious. Our preserves are simple and uncomplicated with the unique flavor profiles that will surely delight your taste buds. We create many new products throughout each season, so every time you see us, it's an invitation for a culinary adventure.



Contact Information:

152442 Creditview Road, Terra Cotta, ON L7C 1Y5

E-mail: barb@mrsvspreserves.com

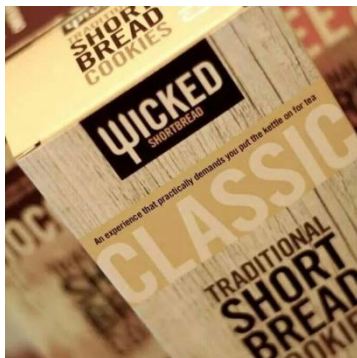
Telephone: 905-838-4163

www.mrsvspreserves.com

WICKED

SHORTBREAD

Wicked Shortbread specializes in creating handmade, artisan shortbread cookies and bars using the highest quality, local ingredients. All our baking is done with butter fresh from the Alliston Creamery and we use no additives or preservatives. We believe in what Grandma used to tell us "You are what you eat!" and at Wicked you are indulging in treats just like Gran used to make. Butter, flour and sugar are the main ingredients in all we do. How simple is that?



What began as a seasonal hobby over 10 years ago has grown to a year round business with a wholesale distribution to over 30 locations in Southern Ontario. All our products are handcrafted at our bakery on Broadway Ave in downtown Orangeville which also houses a retail shop serving the community. We carry other products in the shop as well, all deliciously local! Some of those products include Spirit Tree Sparkling Cider, Caledon Hills Honey, Love's Sweetness Maple Syrup and MacaronZ.



Our shop hours are Monday to Saturday 10am to 5pm. We also have a Facebook page and tweet regularly so fans can see what we're up to and enter draws to win Wicked prizes!

Contact Information:

96 Broadway, Orangeville, ON L9W 1J9

E-mail: order@wickedshortbread.com

Telephone: 519-307-5000

<http://wickedshortbread.ca/>



We are a family that sells dry-aged, Angus beef from our farm in Caledon. Our beef is natural raised, without added hormones and drugs.



You will find that our beef is extremely tender with outstanding flavour! The best tasting and most tender beef your family has ever had!

From our farm-gate shop you will find our beef along with a great selection of local chicken, pork, bison, lamb, fish, eggs, dairy, and fine foods.

You will also find baked goods, frozen prepared meals, soups and chilies.

Contact Information:

17049 Winston Churchill Blvd, Caledon, ON L7K 1J1

E-mail: info@heatherleafarmmarket.ca

Telephone: 519-927-5902

www.heatherleafarmmarket.ca



A family-owned and operated dairy farm located in Loretto Ontario. At **Sheldon Creek Dairy**, we craft non-homogenized whole milk products and Greek style yogurt. Our products are minimally pasteurized. We leave it as close to raw milk as you can buy.



You see, we believe in doing things the way nature intended. Sheldon Creek Dairy milk is not homogenized. Since we leave our milk in its natural form any people who have had issues drinking milk or milk allergies have been able to drink our milk!

Our philosophy is to process milk in the most minimal way possible that is allowable. We promise to bring you the healthiest, most natural, and tastiest milk and yogurt possible!
- The den Haan Family

Contact Information:

4316 RR#2, Loretto, ON L0G 1L0

E-mail: sheldoncreekdairy@gmail.com

Telephone: 705 434-0404

www.sheldoncreekdairy.ca



Downey's farm has been owned and operated by the Downey family since 1920. The farm is located on Heart Lake Road, Caledon, **Ontario**.



In 1987, we opened a roadside corn stand, where the Downey children sold sweet corn so they could buy additional hockey equipment. Soon, we renovated the dairy barn to house a farmer's market, with our own in-house bakery, award-winning winery, preserves, giftware, fresh Ontario produce and homemade fudge.

We provide educational tours for school aged children, birthday parties, and company events. PYO

strawberries and raspberries are available in season and sweet corn and pumpkins are also grown on the farm. In our Play Area, families enjoy wagon rides, visiting farm animals, jumping pillows, and the pedal cart track to name a few of our favourite activities.

Contact Information:

13682 Heart Lake Road, Caledon, ON L7C 2J5

E-mail: info@downeysfarm.com

Telephone: 905-838-2990

www.downeysfarm.com

ei•ei•eat

At **ei•ei•eat**, we're food obsessed & think eating local is hip and healthy. But knowing what's available and where to find it can be tricky business so we've taking the mystery out of eating local.



ei•ei•eat is a social-mobile platform that connects the people and places in the local food ecosystem from coast to coast. No more jumping from app to app! ei•ei•eat makes it quick and easy for buyers to find and verify local food and for businesses with a stake in local food production and

distribution to connect with each other and that growing, mobile crowd of consumers and wholesale buyers hungry for local food.

ei•ei•eat is also the organizer for Students4Soup Challenge (www.students4soup.ca)

Contact Information:

40 Webb Street, Barrie, ON L4N 6V2

E-mail: marcia@eieieat.com

Telephone: 705-717-3442

http://www.eieieat.com



MAPLE GROVE FARM



Here at Maple Grove Farm we tap our maple bush using best eco practices with conservation in mind. Sap is transported by underground pipeline to stainless steel tanks. It is boiled in a modern stainless steel evaporator using no chemicals or additives. We store our processed maple products in stainless steel barrels in a walk in cooler.

Care and pride are the only additives to our maple products.

We are a “MyPick Verified Local Farmer”. MyPick® Verified Local Farmers® is a provincial initiative developed to help you the consumer identify and connect with local farmers. You can find us at the Orangeville, Georgetown, Harriston and Mount Forest Farmers Markets.

Contact Information:

9567 Concession 8 RR6, Mount Forest, ON N0G 2L0

E-mail: mj.beamish46@gmail.com

Telephone: 519-323-2981

Salumeria IL TAGLIERE

Our business is in its 6th year with over 20 years of making salame behind it. We source locally raised pork, humanly handled, antibiotic and hormone free for all our product line. Our products contain no artificial colours or flavour enhancers, no gluten or dairy.



22 years later and 6 years as Salumeria il Tagliere here we are, two platinum awards and one gold for our Capocollo Dolce, Salame Felino and Spalla di San Secondo. Our plant is in the final stages of its expansion allowing us to quadruple our production. Our facility is right on our farm meeting all provincial standards using the newest technology available to us. Our first production started at 100kg progressing to 900kg and after the expansion it will be 2000 kg.

We currently have 18 products and are working on introducing two more by the end of 2015. The curing and ageing processes are natural and slow. During this period the products lose between 45%-50% of humidity, resulting in a balanced, authentic flavour and aroma. All Il Tagliere products are handcrafted so individual weights may vary.

Contact Information:

16880 Centreville Creek Road, Caledon, ON L7C 3B5

E-mail: tania@il-tagliere-salumeria.com

Telephone: 905-584-7458

www.il-tagliere-salumeria.com

Soup Girl

Soups with a Simple and Healthy Twist



Combining her passions for food and sustainability, Jennifer Clark developed her Dry Soup Medleys with the aim of creating healthy, delicious, natural foods that were also suitable for many people's busy lifestyles. Each medley makes 8 cups of soup - just add water and cook for an hour. There are 7 flavours: Spicy Coconut Lentil Soup, Smoky Split Pea Soup, Curried Cashew Soup, Italian Rice n' Lentil Soup, Caribbean Rice n' Peas Soup, The Detox Soup, and Moroccan Lentil Soup. Each soup contains a minimum of 75% Canadian-grown ingredients and is high in protein, fibre and iron.

Healthy, delicious, so simple!



Contact Information:

E-mail: info@localsoupgirl.ca

Telephone: 647-500-6117

www.localsoupgirl.ca



Reid's Potatoes & Farm Market



At the end of our country lane is a family operated farm and garden market.

We pride ourselves on providing seasonal, locally grown produce from our own fields and neighbouring farms at our local self serve market. Open year round, 7 days a week, we offer a cornucopia of fresh fruit, just-picked vegetables, homemade jams, sauces and pickles and, of course, potatoes.

The small store has shelves brimming with seasonal, locally grown vegetables and country favorites like eggs, honey, homemade pies, flowers, handmade heirloom quilts, jams, jellies, sauces, maple syrup and pickles.

Things are always changing, so come and see what is new in the store today!

Contact Information:

833153 Fourth Line, Mono, ON L9W 5Z3

E-mail: ghreid@bell.net

Telephone: 519-940-4096

<http://www.reidspotatoes.com/>

The Chocolate Shop

"The Sweetest Place on Earth"



Downtown Orangeville has a lovely handmade, hand dipped chocolate shop. We pride ourselves on gifts and treats for any price point and occasion. We offer a wide variety of handmade truffles, chocolates, chocolate barks, bars, chocolate dipped Miss Vickies chips and double stuffed oreos; everything is very tasty and popular!

We are open 7 days a week, come spring and summer we scoop Kawartha Dairy ice cream too!

Contact Information:

114 Broadway, Orangeville, ON, L9W 1J9

E-mail: thechocolateshop@hotmail.com

Telephone: 519-941-8968

<http://www.newfolio.com/chaos/chocolate/>



Spirit Tree Estate Cidery is a small, community-focused facility on Boston Mills Road, our environmentally-friendly property was a lifelong dream, designed and built with sustainability and practicality in mind. We are surrounded by our apple orchards, warmed by the fire in our wood-burning oven, and excited by the possibilities that award-winning-cider, decadent baked goods and hand-crafted, artisanal cider & fine food products will bring to our local friends and foodies alike.

Contact Information:

1137 Boston Mills Road, Caledon, ON L7C 0N1

E-mail: contactus@spirittreecider.com

Telephone: 905-838-2530

www.spirittreecider.com



Deep in a cedar forest in the beautiful Hockley Valley 50 km north of Toronto, there resides a coffee roaster like no other.



What started as a project to roast a more interesting and flavorful coffee bean for our family and friends, has blossomed into

one of Canada's iconic coffee roasting brands. Discover for yourself how our own passion for a more interesting and fresher coffee experience has produced coffees served by some of the best restaurants and cafes throughout Canada.

It is our mission to deliver coffee lovers a truly unique experience by sourcing high-altitude organic beans directly from family farmers around the world who embrace shade and bird friendly farming techniques. We hand prepare these beans in small batches using a traditional cast iron roaster. The result is a fresher coffee with a distinctive Hockley Valley roast flavor – one that is vastly more pleasing to the palate. Our old fashion logo reflects our commitment to traditional values of quality, pride and freshness that local coffee roasters provided their local customers more than a hundred years ago.

Contact Information:

307171 Hockley Valley Road RR #1 Orangeville, ON L9W 2Y8

E-mail: sales@HockleyValleyCoffee.com

Telephone: 519-940-7081

www.hockleyvalleycoffee.com

