



## ISSUE 4 JUNE 2009



### Grey Bruce Agriculture and Culinary Association

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*Linking Grey Bruce farmers,  
processors and restaurants to  
deliver and authentic culinary  
experience.*

## Accolades & Awards

It has been a good year so far for area farmers, producers and organizations. Here are a few of the awards we have celebrated over the past year.

**Grey Bruce ACA** – Winner “Best Website” for [www.foodlinkgreybruce.com](http://www.foodlinkgreybruce.com). Presented at the 2008 Regional Tourism Marketing Partnership Conference.

**Smith’s River Road Farm** - Winner of the Ontario Farm Fresh Marketing Association's "Outstanding Farm Marketer of 2008" award for the work they have done to make visits to their farm based store near Port Elgin more enjoyable. (2009 Map Listing #112)

**Robert Emerson (Silver Dollar Charolais and Director of the Grey Bruce ACA Board)** - 2009 recipient of the Tommy Cooper Award. The award commemorates the late Tommy Cooper, a well-known provincial government agricultural representative in the area who was instrumental in founding the Grey Bruce Livestock Co-operative.

**Coffin Ridge Boutique Winery** – Recipient of the Meaford & District Chamber of Commerce “2008 Agribusiness of the Year Award”. They also received two awards at the 2009 Finger Lakes International Wine Competition for their 2009 Riesling Bone Dry and their 2007 Baco Noir, Canadian Oak wines.

Congratulations to all our local award winners. Keep up the good work!

## Report of the Chair

1. Guy Anderson, Chair 2008/09 - Steacy Cook completed her contract and moved on to full time work elsewhere, we thank her for her efforts on our behalf. Please look at the job ad on the website if you are available. Maria Weijs and I have been working on the OMIF project in Kincardine with local growers and restaurants. See inside for an update.

The 2009/10 Map is in the capable hands of Ruth Henrich again and she has led a small team to completion of the work and sent it to the designers. We anticipate a formal launch in Owen Sound at the Farmer's Market in late June, but maps should be in your hands before that time.

We enjoyed seeing so many of you at the Annual General Meeting in April. About 30 people came and enjoyed the guest speaker. Two new Board members were elected – Chet Calhoun from West Grey Premium Beef and Robin Pradhan from Rocky Raccoon Cafe in Owen Sound.

I am taking on the position of Past-Chairman of the Association and will continue to participate on the Board and advise the new executive members. We appreciate the support of our past members, Gayl Creutzberg and Don Rogers, as well as Sean McGivern and Bill Rutledge who served for the first part of the year until business pressures led to their resignations.

2. Jenny Amy, Chair 2009/10 - We welcome our "new Year" at the Grey Bruce ACA and the new responsibilities all have taken on.

**Grey Bruce ACA Board:** In April after the AGM, I accepted nomination as the Chair; Ruth Henrich is our Secretary/Treasurer and Chet Calhoun has agreed to be Vice-Chair. Robert Emerson is liaising with the Grey Bruce Public Health Unit and is working on a committee with them; David Brown is taking leadership of the Ontario Culinary Tourism Alliance (OCTA) initiative and Robin Pradhan is cooking up" more Field to Fork Feast ideas. Guy Anderson is hard at work on the OMIF project as well as actively seeking funds for the organization through grants and donations. Our advisors from the counties, OMAFRA, public health and other agencies are still attending to support us whenever they can. There are still lots of jobs to be done, so if you have a skill set to share, please call and let us know.

**Volunteers:** Rheanna Kish is editing the Grey Bruce ACA newsletter and Susan Palethorpe from Southampton Meat Market is a fundraising "researcher" for product sales ideas. A few of you volunteered to be involved with the OCTA committee, David will be in touch with you soon. Carol Vaughan was at several events pitching in when needed.

**Funding:** Our presentations to Grey and Bruce Counties were successful and both Counties are granting us ten thousand dollars. We have been nominated for a few awards and grants this year so more on that as we hear from the agencies involved. The Grey Bruce ACA Business Plan was completed and is being used as a template for our operations this year, but new ideas are always welcome.

**Staff:** We are looking for a part time administrator and a contract position for the Partner's In Health grant that we received. If more funds become available, we will be adding additional programs and staff positions.

## 2<sup>nd</sup> Annual General Meeting – Tara Legion Hall, April 15, 2009

Guest speaker Helen Prinold, Business Resource Specialist from OMAFRA, opened the meeting with an informative talk about how and what Canadians are eating. There was a lot of information to digest but we learned a lot about the impact of food in our local area as well as across the country. A lively discussion followed about local food sources and the logistics of imported foods and the impact they have on the local food economy.

Gayl Creutzberg presented the financial report. It was accepted by attending members.

A big thank you to Jane Muegge, Regional Information Coordinator with OMAFRA, who ran the election of two new officers for the Grey Bruce ACA. Thanks to Freeman Boyd and David Smith who acted as scrutineers for the election. We had four names stand for election to fill two vacant officer positions. Thank you to Lynda Orman and Emily Bradley-Low for their interest. In the end two new officers were elected; Chet Calhoun of West Grey Premium Beef and Robin Pradhan of Rocky Raccoon Cafe. Chet is now Vice-Chair of the Association as elected by the Officers at their meeting on April 29<sup>th</sup>.

Many thanks to Bill Rutledge, Sean McGivern, Don Rogers, “volunteer extraordinaire”, and Gayl Creutzberg, who managed the thankless task of financial bookkeeping, each of whom resigned their Director positions. Their contributions were varied and many to our successful first year.

Also thanks to Carol Vaughan who greeted and signed people into the AGM. It was great to leave that job in her capable hands.

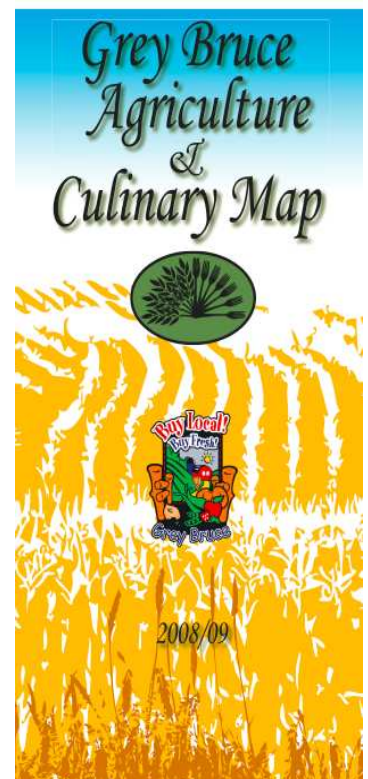
See you next year at the 3<sup>rd</sup> Annual AGM!

### 2009/2010 Grey Bruce Agriculture & Culinary Map

We are in the final stretch for completion of the map. Barring any complications, we expect it to go to print the beginning of June, and be available by mid-June.

This year we have an outstanding 131 farms, growers, producers and restaurants listed on the map. It is proving to be an inexpensive marketing tool for our members. A few changes were made to the design making it easier to navigate around the two counties.

We are making plans to launch the map at the Owen Sound Farmers' Market on Saturday, June 27<sup>th</sup>. Mark that date on your calendar and come on out to the Market to get your new map and fresh food from local farmers!



## Upcoming Local Food Events

- Cape Chin Annual BBQ & Tour  
Wednesday June 17 – 5 to 7 PM  
Cape Chin Connection Inn  
519-796-7510
  - Field to Fork Feast at local restaurants  
Saturday June 20  
Rocky Raccoon – Owen Sound  
Noah's Inn – Neustadt  
reeds – Meaford
  - Saugeen Summer Nights Concert  
Saturday June 20  
River Place Park, Ayton  
[www.saugeensummernights.ca](http://www.saugeensummernights.ca)
  - GBACA Map Launch  
Saturday June 27 – morning  
Owen Sound Farmers Market
  - Grass Roots Organic Farm & Market  
Farm Tour  
Saturday June 27 – 10 AM hourly tours  
RR#1 Desboro  
[www.grassrootsorganics.ca](http://www.grassrootsorganics.ca)
  - Summerfolk  
Friday Aug 14 – Sun, Aug 16  
Kelso Beach, Owen Sound  
[www.summerfolk.org](http://www.summerfolk.org)
  - 1<sup>st</sup> Fall Community Harvest  
Celebration BBQ & Dance presented  
by Grey Highlands Community Fund  
Saturday Sept 12  
The Kinplex, Flesherton
- If you know of any coming local food events in your community, let us know and we will post them on our website and in the newsletter.

## Farmers Markets Open for the Season

Find the market nearest you, pack a bag and go support local food. For further details on each market, click the Farmers Market link at [www.foodlinkgreybruce.com](http://www.foodlinkgreybruce.com)

- Collingwood Farmers Market  
May 16 – October 10  
Saturdays 8:30 – 1:00  
2<sup>nd</sup> & Pine St., downtown
- Flesherton Farmers Market  
Victoria Day to Thanksgiving  
Saturdays 8:00 – 1:00  
Hwy 10, south end of town
- Holstein Farmers Market  
June to October  
Saturdays 8:00 – 1:00  
In the park, downtown
- Keady Market  
May – September  
Tuesday 7:00 – 1:00  
Keady Livestock Barns
- Kincardine Farmers Market  
May – October  
Saturdays 9:00 – 12:00  
Connaught Park, NW of downtown
- Lions Head Farmers Market  
Victoria Day – Thanksgiving  
Saturdays 8:00 – 12:00  
In the pavilion on the beach
- Meaford Farmers Market  
June 05 – October 09  
Fridays 3:00 – 7:00  
Meaford Harbour Pavilion, downtown
- Owen Sound Farmers Market  
Open year round  
Saturdays – 7:00 – 12:30  
Behind City Hall, downtown
- Paisley Farmers Market  
Victoria Day – Thanksgiving  
Saturdays 9:00 – 1:00  
Queen St., downtown
- Warton Farmers Market  
May 15 to Thanksgiving  
Fridays 1:00 – 7:00  
Bluewater Park Pavilion

## Restaurant Case Study Project

The Restaurant Case Study Project (RCS) is one of six projects underway at the Grey Bruce Local Food Project (LFP) made possible with funding from Grey and Bruce Counties, the Agriculture and Culinary Association, the Bruce County Federation of Agriculture and an Ontario Market Investment Fund grant.

The RCS connects area producers with two 'pods' of restaurants, one in Kincardine and the other in The Village at Blue. The project aims to address some of the issues and obstacles around local food marketing and includes some grant monies to promote local food on menus and some assistance with transportation and distribution costs.

Interest, enthusiasm and support for local food means the timing is right. A few restaurants involved already do an impressive job sourcing local products. However, restaurant operators and farmers are busy, hard-working people and the challenges of rebuilding local infrastructure are many and complex. The LFP is helping to share product information, source needs to match supply and demand and coordinate the logistics of ordering and distribution.

The Kincardine area is fortunate to have large volume fresh seasonal produce available from more than a dozen local farms set up as co-operatives, complete with washing, grading and packing facilities. Transportation is key to being able to serve local markets and we are fortunate to have a committed distributor for the Kincardine RCS. Part of the study will track costs and sales to assess if this could become a viable entrepreneurial opportunity.

If you are a producer and would like to take part, contact either:

- Freeman Boyd, LFP Coordinator, The Village at Blue RCS, [food@foodlinkgreybruce.com](mailto:food@foodlinkgreybruce.com)
- Maria Weijs, LFP Assistant, Kincardine RCS, [mweijs@brucecounty.on.ca](mailto:mweijs@brucecounty.on.ca)
- Local Food Project 1-800-268-3838 [www.foodlinkgreybruce.com](http://www.foodlinkgreybruce.com)



## Watching the Local Food System Grow

Three new local food stores, three new CSA gardens, and a handful of new vendors at Farmers Markets – all unmistakable signs that the local food system is growing. Of course we at the Local Food Project and the ACA would like to take credit for it but the real work is being done by small businesses across Grey and Bruce. That doesn't stop us from feeling good about it all, and even gloating a bit every now and then! Here's some of what we are gloating about:

- Three new local food stores - Around the Sound, Owen Sound; Springmount Market, Springmount; Harrigan's Red & White, Southampton
- Three new CSAs (Community Shared Agriculture) - Sunrise Organics, Meaford; Zavitz's, Port Elgin; Grass Roots CSA, Lucknow
- Eight new vegetable vendors at area Farmers Market, including a student in Wiarton and a recent high school graduate in Owen Sound.
- More than 20 new local food businesses listed on the 2009/2010 Agriculture & Culinary Map

In addition, a number of established growers are increasing production this summer to help meet demand. Many area restaurants are increasing the use of local foods, and more area events and festivals are featuring '100 mile diet' meals as part of their activities.

Add it all up and it's plain to see, our local food system is growing. If we sustain this level of activity we will change the face of the Grey Bruce food system. Buy Local Buy Fresh!



## Growing Veggies Across Grey Bruce

Fresh vegetables were identified as one of the production sectors where supply didn't meet demand. The Local Food Project (LFP) designed a Grower Support Program to increase production across Grey and Bruce. With matched funding from the Province LFP offered small grants and resource support to nine growers to increase vegetable production. Four new growers and five existing growers have signed on to grow more vegetables. From Wiarton to Holstein and Kincardine to Clarksburg, we look forward to seeing their produce at Farmers Markets this summer.

The New Growers Workbook, and the other resources we have developed to assist market gardeners, are available to anyone interested. Contact us at [food@brucecounty.on.ca](mailto:food@brucecounty.on.ca) or 1-800-268 3838.

## Sad News for All

Many of you have met David Harper and Barbara Kay over the past few years. The warm, generous owners of 100 Mile Market in Meaford, who have inspired us, mentored us and been so generous in their sharing of information and expertise. David passed away on May 2<sup>nd</sup>. We all send our heartfelt condolences to Barbara and family. David will be sorely missed in this community and this association. An excerpt of his obituary follows.

*Jenny Amy, Chair Grey Bruce ACA*



### **HARPER, DAVID WILLIAM**

*David left us all too soon on May 2, 2009, at the age of 55 after a brief but gallant fight with pancreatic cancer.*

David was a magical man who was so many things to so many people. He was a father, a lover, a companion and a friend. He was a scientist, a researcher, a businessman, an entrepreneur, a holistic medicine man, an elk farmer and, most recently, proprietor of The 100 Mile Market in Meaford. He made every community he lived in his own and everyone he met benefited from a firm handshake or welcoming hug and brilliant smile. David's legacy continues in his children, Katie, Jake, Samuel and Lora and his soon to be son-in-law, Simon. David's love and unfailing support will be treasured forever by his soul mate Barbara. He lives on in the hearts of his father David Harper Sr., his brother Jonathan, sisters-and brothers-in-law and nieces and nephew as well as of all the people he touched.

As your expression of sympathy and in lieu of flowers donations to Junior Farmers of Ontario, the Bruce Trail Conservancy or a charity of your choice would be appreciated and may be made through the **Ferguson Funeral Home**, 48 Boucher St. E., Meaford, ON N4L 1B9 (519-538-1320) to whom arrangements have been entrusted."

*[www.fergusonfuneralhomes.ca](http://www.fergusonfuneralhomes.ca)*

The Grey Bruce Agriculture & Culinary Association (Grey Bruce ACA) is a non-profit association dedicated to the promotion of "Buy Local! Buy Fresh! Grey Bruce" by linking Grey Bruce farmers, processors and restaurants to deliver an authentic culinary experience. ACA is funded in part by Grey and Bruce counties, and supported by it's members, the Province of Ontario, the Ontario Ministry of Agriculture, Food and Rural Affairs and surrounding municipalities.

Primary goals of the ACA include:

- 1) Finding solutions to problems facing the local food system.
- 2) Increasing economic development opportunities for members and communities.
- 3) Developing agricultural and culinary tourism, marketing strategies and services and products to benefit the Grey Bruce region through membership involvement.
- 4) Education and awareness of the local food movement.
- 5) Supporting the development of infrastructure for easier distribution of local product.

Grey Bruce ACA has a growing membership comprised of farm, market, food processor, restaurant and country dining/inn operators and Grey Bruce families. We continue to welcome new members. Phone or visit the website to download a form.

1-888-396-4591

[www.foodlinkgreybruce.com](http://www.foodlinkgreybruce.com)  
[info@greybruceaca.com](mailto:info@greybruceaca.com)



## Getting the Job Done

The Grey Bruce ACA is currently seeking applications for two employment opportunities:

- 1. Independent Researcher (contract position):** Approximately 200 hours of work studying the potential to include local produce in the present Good Food Box program that runs in 15 different communities across the region. Research project to be completed by September 15<sup>th</sup>.
- 2. Administrative Assistant:** Part-time position (12 hours per week) to assist with data management and other ongoing administrative needs.

For full details, see Employment Opportunities on the homepage of our website:

[www.foodlinkgreybruce.com](http://www.foodlinkgreybruce.com) or call 1-888-396-4591.

Applications must be submitted by June 1<sup>st</sup>

"Buy Local! Buy Fresh!" signs are available for members to purchase. Check the website for details.

