

LANDMAN GARDENS AND BAKERY

The Landman Family
322345 Concession 6-7
Grand Valley

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Eric Landman has a burgeoning dry stone construction business. Two examples of his artistry are found on the farm: the beautiful stone walls and an authentic blackhouse.

Today, you can reserve the Blackhouse for group dinners featuring Rebecca's five course home cooked meal with all ingredients coming directly from the farm. Each year, Rebecca hosts Savour Fair at the farm, an event that showcases local farmers and caterers to inform the public about food.

The Landman farm is an example of how small, intensive farming can be productive for a family and beneficial for the community.

MUST SEE and DO:

- Tour the gardens
- Visit the dairy goats, pigs and poultry
- Check out the stone wall construction
- Find out about dinner at the Blackhouse
- Shop at the store for produce and preserves
- Sample Woolwich Dairy goat cheese

WINDY FIELD FARMS

Ralph and Julie Baumlisberger
253164 9th Line
Amaranth

Windy Field Farm is a family owned and operated farm run by Ralph, Julie and their daughter Natalie, the third generation farmer. Ralph has lived on this farm from the age of 6. His father immigrated from Germany and worked for many years in various occupations, including a stint on a dairy farm in Newmarket. Finally, he was able to buy his own farm where he grew crops in the traditional way, while incorporating the latest methods.

Ralph continued to farm in this manner until one day he began to investigate the use of genetically modified seeds in animal and human diets. Being a passionate person, Ralph left no stone unturned. As a result of his research, Ralph is growing non-GMO crops for animal feed and selling it to an ever increasing number of customers.

Ralph and Julie are passionate seed savers. The seeds they use for their crops come from either their own plants or are sourced from non GMO plants. They plants are openly pollinated, ie plants pollinated naturally by insects, birds and wind and the seeds are untreated, free of any fungicide or insecticide coatings, including neonicotinoid.

Now in his eighth season of non GMO planting, Ralph grows peas, oats, barley, corn and wheat which he blends with a list of ingredients to create a premium non GMO feed. He produces 500 to 600 tons per year and supplies dealers across Ontario. The products sold include feed for chickens, pigs, beef, horses and goats.

MUST SEE and DO:

- Learn about non GMO seed production
- See the horses and poultry
- Visit the Women's Institute Display
- Buy preserves from Anne's Kitchen
- Purchase produce from McBrides

"If You Ate Today, Thank a Farmer"

Your breakfast this morning was made possible by Farmers. These people and their families have entered into a contract with you, the consumer, to produce safe, healthy, high-quality food in an environmentally responsible and sustainable way.

Our Farmers are committed to sharing information regarding their ongoing work to meet the challenges of emerging issues such as biodiversity, water quality, protecting natural habitats and animal welfare.

Today, you and your family have the opportunity to see how the agricultural industry operates, through the lives and businesses of several different farm families and their efforts to meet emerging challenges.

We extend a special "THANK YOU" to our Farm Tour Hosts, to all the Volunteers and to our Sponsors – without your generosity of time and effort, the Farm Tour would not be possible.

***GROW LOCAL....BUY LOCAL....
EAT LOCAL
And KNOW YOUR FARMER.....***

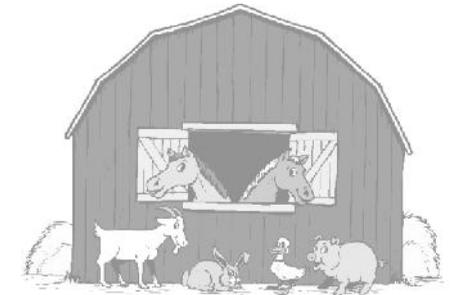
We hope you enjoy your day. We would love to hear from you. Please email any comments or suggestions regarding the tour to:
learn@dufferinfarmtour.com



***Member of the Hills of Headwater
Tourist Association***

DUFFERIN TOWN & COUNTRY FARM TOUR PASSPORT

October 3, 2015



Inside this passport you will find a map of the tour route starting from passport pickup locations.

Please follow the directions on the map and enjoy your day.



9:00 a.m. to 4:00 p.m.

Rain or Shine

Please NO DOGS

WWW.DUFFERINFARMTOUR.COM

***FOOD BANK BARRELS ARE LOCATED at
PASSPORT LOCATIONS and HOST FARMS***

Food Booths at Stops 1 and 2

GRAND VALLEY FIBRE COMPANY

Aldo and Jean Marascio
201215 County Road 109
Grand Valley

In 2008, Jean, Aldo and their daughter Risa left the city life of Mississauga to move to their new home, a 100 acre farm near Grand Valley. With the purchase of a couple of Alpacas, ALPACA CENTRAL was established. The new enterprise grew as they developed a breeding program and learned how to shear the animals and turn the luxurious fibre into quality yarns.

At first, the process of developing yarns entailed a lot of manual, time consuming labour. Ontario had a shortage of processing plants that could sort, grade and convert the fleece from alpacas, sheep and llamas. As a result, Aldo and Jean invested in equipment and set up a processing plant in one of the buildings on the farm. They have experimented with blends and colours to develop yarns that are in high demand for use in clothes, blankets and rugs.

At the plant, the fleece is graded, weighed, washed, picked, carded and converted into either felt or yarn. Two of their by-products have received rave reviews, felt insoles and the dryer balls created from leftover fibre.

As the demand for their services at the processing plant have increased, Jean and Aldo have been forced to cut back on their own breeding program.

Bill McCutcheon, a local sheep producer, will be giving sheep shearing demonstrations throughout the day and will be happy to discuss lamb production in Ontario.

MUST SEE and DO:

- Take a guided tour through the processing plant
- Visit the alpacas with their young offspring
- Feel the difference in fibres
- Find out what a 'Kria' is
- Watch sheep shearing throughout the day
- Shop for alpaca products
- Buy snacks or meals at the Lavender Blue Food Booth in the tent

COLMONT HOLSTEINS INC

The Oosterhof Family
402097 County Road 15
Grand Valley

Joe Oosterhof has experienced starting over several times throughout his life. As a young boy, he moved to Canada with his parents, leaving behind their family farm in Holland. Once in Canada, his parents settled on a dairy farm north of Grand Valley. Although Joe had grown up on the farm, he wanted to experience work in an off farm environment. After a couple of years, he decided to return to his roots and the life of a dairy farmer.

In 1971, Joe and his wife Rita purchased this property across the road from his family farm. The newly acquired buildings had not been used for dairy cattle so they converted the barns, purchased some cows and quota and started milking.

Six years ago, the Oosterhofs had a tragic fire, losing their cows and their barn. Joe, along with Rita and their son James, started rebuilding the business. They erected a new barn, purchased a herd of Holstein cows from a local retiring farmer, and restarted milking.

Currently, Joe and Jamie milk about 50 cows with a pipeline milking system. On the 320 acres they have under cultivation, they grow all the feed required for the cattle along with a few acres of cash crops. All the cows and calves are now housed in the new bright and airy barn. Under the same roof, there is space for feed and manure storage.

MUST SEE and DO:

- Walk through the barns
- Meet the dairy cows
- Visit with the calves in the nursery
- Buy lunch or a snack from the food booth of High Country United Church

***Portable Facilities and Handwash Stations
are located at each Site.***

KILMIHIL FARM

Brian and Elisabeth MacNamara
115169 Sideroad 27-28
Grand Valley

The ancestors of the MacNamara family have farmed in the GTA since 1846. Brian was raised on the family farm in Vaughan. As a young man, Brian left the farm, moving first to England, then Scotland and Ireland to pursue his career as a professional forester. In 1986, he returned to Canada with his young family and continued his career with Vaughan Hydro. However, when he retired, Brian was keen to return to his rural roots. In 2004, he and Elisabeth acquired this farm followed by the purchase of a second farm in the area three years later.

While Elisabeth continued with her law practice, Brian purchased a herd of Red Angus beef cattle from western Canada. He currently has 37 cows that he breeds to calve in the spring and summer while out on pasture. The calves are sold when they are weaned.

Throughout the summer months, the cows and calves roam freely between pasture fields. In the winter, the cows have access to the barn for shelter but often spend their days outside enjoying the colder temperatures. Brian grows sufficient hay on the farms to provide feed for the herd. He also plants canola and grains.

Also at this location, local beekeepers will be on hand with a small colony of bees for viewing. As well, Karen and Ted Lada of Spring Gait Meadows will bring a couple of their miniature horses for you to meet.

MUST SEE and DO:

- View the cows with their calves
- See the Ontario Cattlemen's Display
- Chat with local beekeepers
- Locate the Queen Bee
- Purchase locally produced honey
- Visit with Karen and Ted Lada and their miniature horses from Spring Gait Meadows

LANDMAN GARDENS AND BAKERY

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Grand Valley

Rebecca Landman is a third generation farmer. Her grandparents bought the farm in 1969 and set up a dairy operation. Twenty years later, Rebecca's father Eric purchased the farm from his parents and continued to run the dairy farm. Eight years ago, Eric sold the cows and quota and bought some goats.

While Rebecca was pursuing her post secondary studies in baking, she noted there was no relationship between the farmer and the chef. Having grown up on a farm, she was alarmed to see the ingredients come off a big corporate truck. Rebecca continued her studies in sustainable agriculture and soon after, planted a half acre garden to start selling CSA shares. A share of a CSA, also known as Community Support Agriculture, is a weekly box of mixed produce presold to a customer. Today the garden has grown to over two acres with 55 CSA shares.

Rebecca's family all pitch in with the various farm enterprises. Her sister Ashleigh manages the dairy goat business which has grown to over 250 head. Most of the milk produced is sold to Woolwich Dairy, a local manufacturer of widely distributed cheese products. Rebecca's brother Josh is in charge of the chickens and 17 year old twins Jesse and Carter help in the kitchen and the barn.

In the kitchen, the bakery produces pies, prepared dinners and preserves that are sold out of the on-farm store, at various other retail outlets and at Farmers Markets in Orangeville, Shelburne and Elora. They also sell home grown eggs, turkey, pork and lamb.

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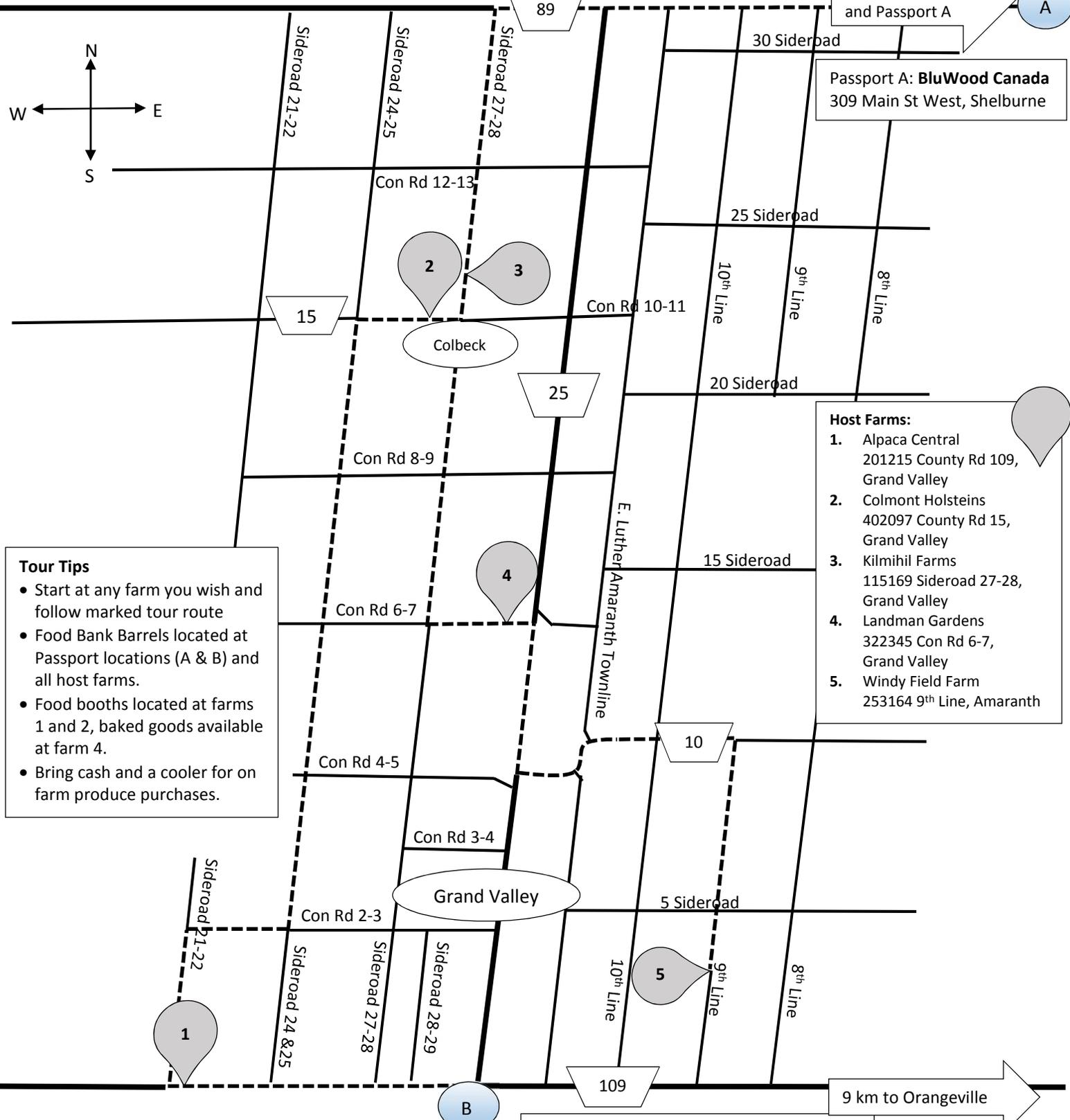
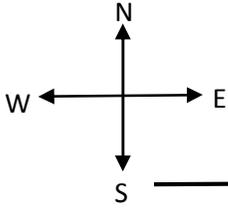
Recommended Tour Route - - - - -

If you're starting from this end (north) follow the signs with GREEN arrows

7 km to Shelburne and Passport A

A

Passport A: **BluWood Canada**
309 Main St West, Shelburne



- Host Farms:**
1. Alpaca Central
201215 County Rd 109, Grand Valley
 2. Colmont Holsteins
402097 County Rd 15, Grand Valley
 3. Kilmihil Farms
115169 Sideroad 27-28, Grand Valley
 4. Landman Gardens
322345 Con Rd 6-7, Grand Valley
 5. Windy Field Farm
253164 9th Line, Amaranth

Tour Tips

- Start at any farm you wish and follow marked tour route
- Food Bank Barrels located at Passport locations (A & B) and all host farms.
- Food booths located at farms 1 and 2, baked goods available at farm 4.
- Bring cash and a cooler for on farm produce purchases.

Passport B: **Arthurs Fuel**
Corner of county roads 25 and 109
(202350 County Road 109, East Garafraxa)

If you're starting from this end (south) follow the signs with RED arrows

9 km to Orangeville