



Ontario Farm Fresh Marketing Association

# Fresh Facts

Bus Tour Supplement to Newsletter #271

## Agri-tourism in a top Tourist Area 2011 Best Practices Tour to the Niagara Region Sunday, November 6th to Tuesday, November 8th

There's lots to discover in Ontario. Following up on our wonderful experience of the 2010 Ontario Farm Fresh bus tour of Central Ontario, the 2011 bus tour is Niagara bound! The Niagara Region is on the world map for its wines and of course Niagara Falls, but there's more to Niagara than wine as we will find out. Here are some of the stops that are being explored for the November tour.

### Frootogo Orchards

[www.frootogo.ca](http://www.frootogo.ca)

In the space of 15 years, Bert & Willy Hekman have combined their strengths, talents, and interests in building a very successful enterprise. Bert's love of growing apples and Willy's love of cooking and baking have been the right ingredients for

a terrific on-farm market. Their professional kitchen and market bakery produce some wonderful fruit pies, cookies, meat pies and a line of soups they've called Souptogo. Besides the Frootogo Market and apple picking, they offer a 15 acre pick your own pumpkin field, and a petting zoo.

### Howell Family Pumpkin Farm

[www.howells.ca](http://www.howells.ca)

It all started with a young Jerry Howell selling pumpkins from a wheelbarrow at the side of the road.

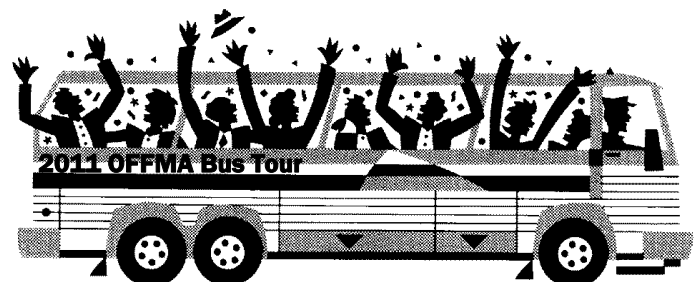
Today, Jerry continues to offer Niagara's largest selection of pumpkins, giant pumpkins and fall produce. But, in addition to the sea of orange, the Howell Family Pumpkin Farm sells family FUN! They offer activities – Straw Jump Barn, Forest Walk, Bunnyville, Animal Farm, Goat Walk and more. They offer attractions – Scenic Wagon Ride, Haunted Spook Barn, Maze Adventure, Bucking Cow Train, Pumpkin Slingshot and more. They offer shows – Skeleton Band show, Chicken show, Pig Races, Sir Howells A lot and more. Everything is there for a Howlin' Good time!



### Puddicombe Estate Farms & Winery

[www.puddicombefarms.com](http://www.puddicombefarms.com)

They are a 213 year old fruit farm. It's not just the age of the



farm that is impressive, but what the Puddicombe's have done with the farm.



In 1940 they planted their first vineyard and today they are working with 300 acres of fruit. They added a general store, a bake shop, and café, as well as a wine shop and farm animal display/play area. They have also introduced a pick-your-own component and the crowd-

pleasing attraction of a real agricultural train and train station that runs over hill and dale through the fruit orchards.

### **White Meadows Farms**

[www.whitemeadowsfarms.com](http://www.whitemeadowsfarms.com)

White Meadows is a maple syrup operation. In the land of wineries this is a unique operation! Their farm shop is open year round and they are stocked full of everything that is maple, including their signature product Kettle Corn made with maple syrup. The Bering family's busy season is from January to April when sugaring time is in full swing. They open the Pancake House in January on weekends for wonderful pancakes with maple syrup. They also offer winter family fun with a Barnyard

Skating Rink, a Sugar Bush Adventure, a Tobogganing Hill, a Petting Farm, as well as a trek to The Sugar Shack.

### **Upper Canada Cheese Company**

[www.uppercanadacheese.com](http://www.uppercanadacheese.com)

Upper Canada Cheese Company is dedicated to crafting semi-soft cheeses made from the milk of a single herd of Guernsey cows located in the Niagara region. This small, modern Niagara creamery hand crafts premium artisanal cheeses. Their cheeses reflect a subtle range of flavours influenced by the seasons, forage and feed. The Jordan Station Gourmet Cheese Store is integrated right into their cheese production and cellaring facility. Customers can drop by throughout the year to sample any cheese that is available for sale in the store.

### **Kurtz Orchards Farm and Marketplace**

[www.kurtzorchards.com](http://www.kurtzorchards.com)

It began over a half century ago as a vision by one pioneer from Europe with a traditional knowledge of agriculture and a deep respect for his new land. This vision took root, was tended by skilled and hardworking hands and ultimately resulted in one of the most respected agricultural enterprises in the region.



Today, second and third generations of the Kurtz family has taken the peach and cherry farm to another level. From their large retail market on the scenic Niagara Parkway and their culinary shop on main street Niagara-on-the-Lake, they offer the natural flavours of the land through their innovative product lines of jams, spreads, jellies, fruit syrups, sauces, and dressings. They also offer cooking classes, food demonstrations, culinary workshops and other events throughout the year, such as Or-

chard and Vineyard tours with a Farm Estate Lunch.

### **Peach Country Farm Market**

[www.peachcountryfarmmarket.com](http://www.peachcountryfarmmarket.com)

It's all about fruit. The Kowalik Family, on their picturesque 32 acre orchard, produce many varieties of peaches, cherries, apricots, plums, apples and raspberries which they sell in their quaint country market.

Not surprisingly, their specialty is fruit pies which they bake daily. They invite the public to come in and relax and enjoy a slice of pie and a cup of coffee in their café. It's easy to go a la mode with the pie as they have an ice cream shoppe in their store.

### **Niagara Presents**

[www.niagarapresents.net](http://www.niagarapresents.net)

Niagara Presents is a community based



network that provides cooperative product development, marketing and distribution support to independent Niagara-based growers and processors of specialty foods. The network began by assisting home

-based processors to market their products through gift baskets. They quickly grew and in 1999 Niagara Presents constructed a commercial kitchen and retail showroom. Processors then had the ability to formulate, prepare, bottle, and label their products in a government-inspected facility. We will learn more as we tour their facilities and sample some of their fabulous products.

### **Peninsula Ridge Estates Winery**

[www.peninsularidge.com](http://www.peninsularidge.com)

Here's a winery that offers an exceptional number of features that make it a must-see destination for visitors to Niagara. Besides the exceptional view of Lake Ontario and the Toronto skyline, there is the instantly recognizable Queen Anne revival Victorian manor built in 1885. Peninsula Ridge has meticulously restored the house and offers a fine dining experience in their Kitchen House Restaurant.



The next outstanding feature is their Winery Retail Shop which is located in the adjacent 1885 restored post and beam barn. Last but not least is the reconstructed original coach house which was built for corporate and private functions. All of these features make for an outstanding winery experience.

### **The Watering Can Flower Market**

[www.thewateringcan.ca](http://www.thewateringcan.ca)

Yes, the Watering Can Flower Market uses the slogan "simply beautiful flowers" and yes they are beautiful. What really catches your eye is the attractive, creative, and well-thought out display centres that make the customer want to stay, enjoy, and buy. The Vineland location has a comprehensive garden centre as well as a flower shop and floral workshops. They also offer a year-round customer retention marketing initiative through their Urn Club where members receive a stunning outdoor seasonal planter to drop into their favourite urn four times a year: spring,

summer, autumn, and winter. If the customer is urn-less, they have a variety of outdoor urns for sale in-store. The Watering Can Flower Market has a lot of curb and customer appeal.

### Great Wolf Lodge

[www.greatwolf.com](http://www.greatwolf.com)

Exclusive indoor water parks, interactive games, and cabin-inspired suites

only begin to describe the extraordinary experience ahead. Experience everything this theme park inside a hotel has to offer: a massive, indoor water park, nightly fireside story time. The resort has been designed with kids in mind. A great place to get some ideas you may be able to incorporate into your own business.

Sure to be one of many highlights on this trip.



**Send in your registration forms (included with this supplement) today, (deadline October 25th) and pack your bags for one fun-filled, educational, idea generating trip. The last few years, the bus tour has been sold out, so get your application in early if you are interested in joining us.**

**For questions or further information,  
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