

8th Edition 2024 | free

Eat Buy Live Local

IN HASTINGS COUNTY



Harvest
Hastings

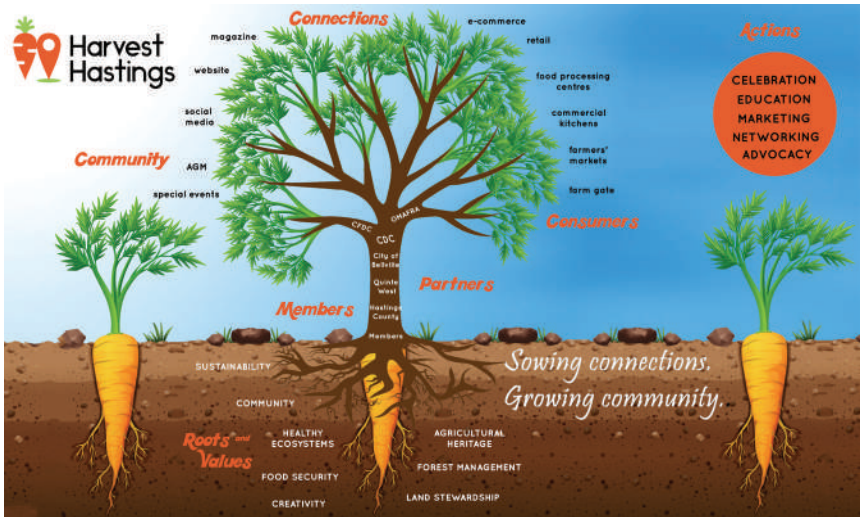
LAND ACKNOWLEDGMENT

Harvest Hastings recognizes that we operate on the traditional territory of many nations and that the rights to this land were not ceded to our governments. This includes the Huron-Wendat, Anishnaabe, and the Haudenosaunee. We recognize our indebtedness to those original nations and our need to foster reconciliation. Our shared obligation is to support and enrich this land and all of its inhabitants.



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THANK YOU TO OUR SUPPORTERS!



Eat Buy Live Local

IN HASTINGS COUNTY

cover photo: Sunflowers in Stirling, Ontario
provided by: Hastings County

This young farmer's story is a testament to the power of tradition, innovation, and community support in nurturing the next generation of agricultural entrepreneurs. If you are interested in learning more about Corben's journey, you can follow him on FB: Corben's Rooster Ranch. Place an order or reserve this summer's chicken by contacting him at corbensroosterranch@gmail.com.



Tradition Meets Innovation

In Tweed, Ontario, at Enright Cattle Co., a farm where tradition meets innovation, Corben Enright is making waves with his unique approach to agriculture and raising live-stock.

Coming from a family with a rich history of farming and beef selling, this fourth-generation farmer decided to venture into raising meat birds—a different angle from his family's legacy yet deeply rooted in their core values.

From an early age, he was inspired by his family's dedication to farming. When schools were closed in 2020-21, his parents encouraged their children to explore special projects to fill some of their free time. Luckily, they had an idle chicken coop in the barn, providing the perfect opportunity for the Enrights to explore a new idea. *Corben's story continues on pg. 43*

Kayla and Mike are in the first years of establishing a fully integrated permaculture farm. Their farm focuses on perennial food crops integrated with animals and annuals, all grown without industrial chemical inputs, and minimal to no tillage of the soil. Seasonal produce is available by order. The farm stand is open 8am to 8pm, 7 days a week and offers seedlings, pastured eggs and honey. They are also a pickup location for Last Straw Distillery.



Arcadia Permaculture Farm

Kayla Seyler & Mike Hook

425 Schriver Rd, Quinte West

647- 533-3953

info@arcadia.farm

www.arcadia.farm

FB: Arcadia Permaculture Farm

IG: @arcadia.farm

YT: @arcadiapermaculture974



BeeOotch Barn

Kerri Wilson

1651 Lazier Road,

Shannonville

BEEotchBarn@gmail.com

beeotchbarn.shop

FB: BEEotch Barn - Honey &

Beeswax Products

IG: @beeotchbarn

We own and operate an apiary in Shannonville where our BEEotch Barn can be found. Our barn hosts your honey needs as well as a collection of all natural products containing only the purest ingredients of honey and 100% beeswax. We also support our local artisans in our area that collaborate well with our own products. So, BEE sure to support locally owned. Open Sunday - Friday by appointment, Saturday from 10am-2pm.



Bird Road Veggies

Chelsea Joslin

180 Bird Rd., Quinte West,
613-403-5055 | birdroadveggies@gmail.com

www.birdroadveggies.com

FB: Bird Road Veggies

IG: @birdroadveggies

We are a husband & wife duo with two tiny humans! We believe in nurturing the land we live on and supporting others who do the same. We have a small and growing homestead on 4 acres. Feeding ourselves and our children the priority but we also want to share what we grow and know. We do our best to provide our family and local community with fresh, locally sourced chemical-free produce. We have also recently become local distributors for hemp bedding.

Barbara is a soap maker. She makes her artisan goat milk soap on her small homestead with milk from her herd of Alpine, Nigerian-Dwarf and Nubian goats. Her scents range from classics like Lavender and Patchouli to her unique blends; Marshmallow Bonfire, Nordic Spa and My Man Soap.

She also crafts other products for the body such as shampoo bars and scrubs. You can find Bloom Goat Milk Soap at the Bancroft Farmers' Market, various retailers all over cottage country and purchase directly from her.



Bloom

Barbara Wubbolt

19124 Highway 62, Eldorado
613-403-5455

barbaraluckybee@gmail.com

IG: @blomgoatmilksoap



SHELBY KRAMP-NEUMAN

Toll free: 1-866-471-3800

Shelby.Kramp-Neuman@parl.gc.ca

www.shelbykrampneumanMP.ca



*Eat local
Support local*



Brambleberry Farms

**Bill Burton &
Kerry Copestake**
9 Mitchell Rd., Wooler
613-398-8350
berryfarm9@hotmail.com
brambleberryfarm.ca
FB: **Brambleberry Farm**
IG: **@bbfarmquintewest**
Open mid-June to Aug.
8am - 5pm. Sept. to Oct.
9am - 3pm. Depending on
weather and supply.

Bill and Kerry grow high bush blueberries, June and fall strawberries, summer and fall raspberries, red and black currants, and gooseberries available as u-pick or ready-picked. There is also a wide variety of vegetables grown for both the pick-your-own enthusiast and those who prefer to purchase. Always call the farm before coming out to check on the availability of the different crops. They also have a line of frozen fruit.

Tim and Barbara Lott
557 School House Rd., Stirling
cornerlottfarm@protonmail.com
613-438-0318
FB: **Corner Lott Maple**

Corner Lott Maple Farm is located east of Stirling, and offers free-range, antibiotic-free goats and chickens.



Corner Lott Maple

We use natural manure, avoiding pesticides and fertilizers. Our products include goats, chickens, eggs, Red Fife Flour, wheat berries, produce, and all-natural soaps and body products. Visiting feels like coming home; enjoy the land, cuddle cats or goats, and savor our Red Fife wheat bread. Find us at the Thomasburg Store market and at our farm gate.

Melanie Harrington
 1226 Stockdale Rd., Trenton
 613-403-5055
 info@dahliamay.com
 dahliamayflowerfarm.com
 FB: Dahlia May Flower Farm
 IG: @dahliamayflowerfarm

Dahlia May Flower Farm spreads joy throughout the community, offering flowers via their on-farm store, as well as through their local fresh flower delivery service. On 4 acres of blooms on their farm in the rolling Murray Hills, through a combination of heated greenhouses, unheated hoop-houses and open field production.



Dahlia May Flower Farm

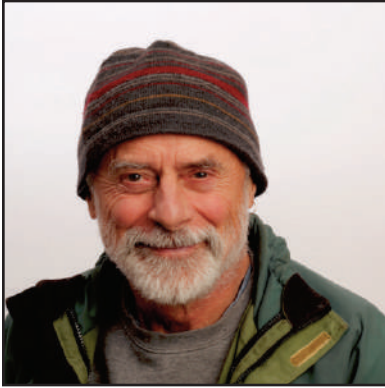
From fresh tulips in the greenhouse in the depths of winter to acres of dahlias in the summer and fall, there is always something beautiful blooming at the farm, including seasonal workshops, and farm tours.



Daughters' Cider

Paul and Dave Stewart & Shira Katzberg
 422 Fox Rd., Wooler
 613-880-7044
 dave@daughterscider.ca
 daughterscider.ca
 IG: @daughterscider

We are a small farm based family cider company. We make our cider only from heritage apple varieties, crushed and pressed in our small barn on hand made equipment. Our goal is to produce refreshing crisp ciders for everyday enjoyment. Low on intervention we believe in a slow long fermentation to preserve aromatics and flavours and bottle conditioning for light soft bubbles. We have planted over five acres of apple varieties that we think will make the best cider and will be refining those varieties over the years to find out what works best for our little piece of southern Ontario. Tasting room open year round.



David Ferguson
 763 Old Hastings Rd.,
 L'Amable
 613-332-8720
 david@dferguson.ca
 davidinbancroft.ca
 IG: davidferguson5303

David Ferguson does commissioned furniture pieces and produces art installations.

DavidinBancroft

He works from his off grid location south of Bancroft using locally sourced hardwood and solar power. You might see some live edges but you will certainly see text and icons incorporated into the work. David has exhibited his photographs across Canada in public art galleries and is now working on the installation “Its a Circus in There” and promoting it for exhibition.

**Virginia deCarle
 Bancroft**
 613-334-7547
 virginia.decarle@yahoo.com
 FB: Nature Connects and
 Forest Education with Virginia
 deCarle



DeCarle Forest Services

With sixteen years experience working in forests. She is a graduate from the Forest Technician Program at Algonquin College Pembroke.

Her knowledge and experience working in this field have inspired her to follow her passion in educating people of all ages on the importance of learning about our natural world, and how we are all dependent and responsible for how we contribute to utilizing and caring for the lands and water we benefit from.

**Maeda Welch &
Solomon Johnston**
Welch.maeda@gmail.com
IG: @deer.river.farmstead
Coe Hill

As a family we steward a farmstead tucked along the Deer River in beautiful Coe Hill. Using regenerative and ecological practices we produce eggs, maple syrup, seedlings, vegetables and flowers for our CSA farm share members. Fresh seasonal produce available. Email for farm pickup.

**sowing connections.
growing community.**



Deer River Farmstead



Earth Haven Farm

**Kathryn Auger & Aric
Aguonie**
1619 Vanderwater Rd.,
Thomasburg
613-478-3876
info@earthhaven.ca
earthhaven.ca
FB: Earth Haven Biodynamic Farm
IG: @earthhavenfarm

A small family farm operation based on organic, biodynamic and permaculture practices. They offer a CSA program with pick-up in Tweed and Belleville. They host an annual seedling sale in May and offer educational workshops. They raise a small herd of Scottish Highland Cattle, grow a wide range of vegetables with perennial gardens consisting of black raspberries, mulberries, blueberries, apples, pears, elderberries, and asparagus and to honour their native heritage they grow the three sisters (corn, beans and squash). During the winter months, they make a variety of crafts.

Eco Mulch Farms manufactures natural products for the landscaping, construction and agricultural industries. Our premium mulch and soils are organically made to ensure they not only look great, perform as desired but are also good for the environment. Our premium worm castings offer farming operations, both big and small, access to high quality, certified organic products. Our worm castings are available in raw (for mixing into soils), granular (for broadcast & in-furrow planting) and liquid (for in-furrow and foliar applications) form. Open Apr to Oct: M-Th -7:30-4, Fr - 7:30-3. Oct-Apr: By appt.



Eco Mulch

Jeffrey Moorhouse
1610 Trenton Frankford Rd.,
Frankford
613-651-9436
info@ecomulch.ca
ecomulch.ca
FB: Eco Mulch



Enright Cattle Company

Kara Enright
326 Hunt Rd., Tweed
613-478-3404
kara@enrightcattlecompany.com
enrightcattlecompany.com
FB: Enright Cattle Company
IG: enrightcattleco

Tender, Tasty, Trustworthy.

Darold, Kara, Corben, and Evelyn Enright are 4th generation farmers committed to community. They farm to feed their family and neighbours. They take great care with their land and animals, ensuring they grow and thrive. Everything they do makes for better beef – from the quality of life they give their animals, to dry aging for supreme tenderness. You won't find any artificial hormones in their beef, just the incredible texture and flavour that comes from happy, healthy cows. Our grain bin (retail store) is open for the summer every Sat. from 10am to 2pm or anytime by chance.

2024 MEMBERS



Everlily Maples

Jon and Kristen Holyoake
 27210 Hwy 62, Bancroft
 705-761-3909

everlilymaples@gmail.com
FB: Everlily Maples Farm
IG: everlilymaples

Kristen and Jon are the dynamic duo behind Everlily Maples Farm, with a passion about sustainable living and providing quality food for others.

They grow a diverse range of crops using organic and biodynamic farming practices, with vegetables, pasture-raised beef, pork, eggs and other farm fresh foods as available. They can be found at the Bancroft Farmer’s Market on Saturdays and most days at their farm stand. Kristen, Jon and their family received the Farm Family Excellence in Agriculture award in 2023.



Firefly Farms

Brian and Jennifer Davis
Stirling
613-395-2397 or 204-307-2913
 Selling meat birds (chickens) and turkeys during the summer months and into Fall. Call to arrange pickup or delivery.

Stirling Rawdon

We are proud of our beautiful farmland and rural heritage

Be sure to shop locally for fresh, seasonal, locally grown food. It's good for you, the environment, & the local economy.

2529 Stirling-Marmora Road. Stirling
www.stirling-rawdon.com



Footstep Organics

Their produce is available for purchase at our farm store Wednesday - Friday 12:00 - 5:00 starting in the summer months, with additional hours on weekends.

Paul Stewart and Shira Katzberg
422 Fox Rd., Wooler
416-627-7281
info@footsteporganics.ca
footsteporganics.ca
FB: Footstep Organics
IG: @footsteporganics
Paul Stewart and Shira Katzberg run a family-owned and operated small scale organic farm. They proudly grow over 50 varieties of beautiful, delicious, high-quality vegetables for Toronto farmers' markets, our CSA members and our farm store. Local CSA pick-up from their farm is available during the summer, fall, and winter months!

BELLEVILLE AGRICULTURAL SOCIETY
PRESENTS

THE 201st
**QUINTE
EXHIBITION**
FALL FAIR

AUGUST 29-SEPTEMBER 1, 2024
240 BRIDGE STREET W

FEATURING

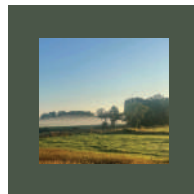
VENDORS, DISPLAYS, EXHIBITOR PRIZES, PETTING FARM, COMPLIMENTARY
PONY RIDES, DEMOLITION DERBY, TRUCK/TRACTOR PULL, ANTIQUE CAR
SHOW, MIDWAY & MUCH MORE

 @QUINTEX
@BELLEVILLEAGSOCIETY



 WWW.QER.CA

*Eat
Buy
Live
Local*



Dale and Mark Grant
399 Eggleton Rd., Stirling
613-395-2079
613-922-7920
daleeverettgrant@gmail.com
Gran-Jou Farms breed Black Angus beef cattle that are bred, born and raised on their farm, from free-range contented cows. The cows are kept on 100% forage ration except for salt and minerals.



Gran-Jou Farms

The Grants select the sires (bulls) for AAA grading, marbling of the meat and high yields, producing high-quality beef which meets the standards required by the finest restaurants. Some bulls and heifers are sold for breeding stock. Dale is a dealer for Timeless Fence systems which have no posts to sharpen, no insulators to buy and posts will last 20+ years. He is also a dealer for AMSOIL synthetic oils that go the distance with only half the engine wear.



GreenGate Heritage Farm
Arlin & Regena Weaver
1048 Esker Road, Thomasburg
613-243-9065
realfood@greengatefarm.ca
greengatefarm.ca

The Weaver family takes pleasure in growing healthy vegetables and foods for farmgate customers. All products are grown using traditional, chemical-free methods and with a commitment to long-term sustainability. In addition to main crop vegetables (strawberries and heirloom tomatoes are specialties), their heritage Tamworth pigs, chickens and Dexter beef help keep the soil replenished and rich. Delicious sausages, bacon and grass-fed beef are usually in stock. Drop in or contact to purchase fresh foods, and taste the difference!



Haanover View Farms

Oliver and Renate Haan
4062 Blessington Rd,
Marysville
613-391-8293 | ecopork.ca
info@ecopork.ca
FB: **Haanover View Farms**
IG: **@haanoverviewfarms1**
Oliver and Renate Haan, and their four children, operate an accountable family farm committed to care and compassion toward their

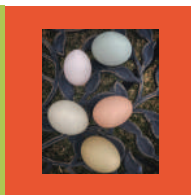
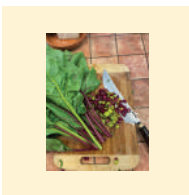
livestock, the environment, and their community - and you, their valued customers. Value, flavour and peace of mind accompany each product they provide. Their ecologically raised meats include heritage pork, grass-fed beef, and chicken. You can find their products at the Belleville Farmers' Market, Grills Orchards, Farm Gate and as ingredients in dishes served at many local restaurants.

Danny and Janice Zarglis
45 Morton Rd., Tweed
647-223-7631
zarglisj@gmail.com
IG: **@hedgerowbarns**

Danny and Janice Zarglis make their home in an old farmhouse and cheese factory. They are beekeepers maintaining a modest amount of hives with pure, unpasturized honey available to purchase at the farm gate.



Hedgerow Barns



2024 MEMBERS



Hickory Hill Forest Farm

produce nutrient dense, healing beef. Our flock of sassy free range laying hens provide endless entertainment (and amazing eggs) along with a small group of pastured pigs every summer! Follow us on Instagram and get on our email list to hear about our family-friendly farm events which are always lots of fun. Order yummy beef online, or visit us at the Front Street Market in Trenton!

Kathy & Kevin Harrison
 15356 Highway 62 N., Madoc
 613-968-1554
 homesteadfp@gmail.com
 homesteadfarms.ca
 FB: Homestead Farm Products
 IG: @homesteadfarmproducts

Growing food for people who love food!



Homestead Farm Products

Kathy and Kevin Harrison own and operate homestead farm products located in Madoc, where they have lived for over 30 years. Being proud of where they live is more than enjoying their surroundings, it also includes supporting those who live here. Homestead Farm's goal is to provide their community with products produced right here in their own backyard. They sell beef and pork by the cut or side and roaster chickens.

Cindy Schnaithmann
 905-912-1980
 cindyschnatihmann@gmail.com
 Hickoryhillforestfarm.com
 IG: @hickoryhillforestfarm
 FB: @hickoryhillforestfarm

Raising a small herd of Lowline Angus cattle for 100% grass finished beef. We try our best to follow regenerative principles to



J. Grimson Farms

Jeff Grimson
716 Will Johnson Rd,
Frankford
613-970-0971

FB: J.Grimson Farms

Jeff Grimson operates a produce farm in Frankford. Focusing on growing a select variety of potatoes which he sells to the wholesale/retail market.

In addition, he also grows numerous other fruits and

vegetables that are available at the on-farm self-serve stand, open from July to November. On select days they offer homemade, farm-fresh fries and potato chips made from potatoes grown at the farm. Stop on by!

Jeffrey Stephenson
Madoc
647-289-2701
jeffdsmakes@gmail.com
jeffdsmakes.com
IG: @jeffdsmakes

Jeffrey Stephenson is a retired structural engineer whose passion has always been to make things with his hands. He loves working with leather, a timeless material that can last generations. He makes beautiful and functional items, made to last, not fast fashion destined for the dust bin. He creates wallets, bags, belts, knife sheaths, gun slings, and more!



Jeffdsmakes



***Love Pretty Flowers?
Thank a bee!***

Just Bee Cuz Honey Farm is a small apiary that sells raw unpasteurized honey, bee themed decor, and beautiful fused glass art. They offer one hour apiary tours, a 2.5 hour “Bee Our Guest” Experience. Come hold a frame of bees and learn about worker bees, drones and queen bees. Learn about the important role that pollinators play in our ecosystem and much more! Open most Saturdays during the spring and summer. Open daily in Nov. and Dec. from 10am-3pm. Can be open other times by appointment.



Just Bee Cuz Honey Farm

Frances McParland
1494 Hwy 37, Plainfield
705-358-0543
justbeecuzhoneyfarm@gmail.com
apitourism.ca
FB: Just Bee Cuz Honey Farm
IG: @justbeecuzhoney



Kirkland's Heritage Farm

Mary Lee & John Kirkland
28 Woods Rd., Madoc
613-473-2832
kirklandsheritagefarm@gmail.com

Special occasions deserve an extra special bird! Mary Lee and John Kirkland produce poultry, beef and fresh veggies from the garden. Their poultry free range and their diet is supplemented each night with certified organic grain. They sell eggs, chicken (June), and turkey (Thanksgiving). Make sure you place your orders early. Grass fed beef is available from the freezer. Their livestock graze in fields that have not been sprayed with chemicals. Their veggies are grown using organic methods and can be purchased direct from the farm or the Madoc Farmers' Market.



Knuckle Down Farm

Jenny Cook

251 Anderson Island Rd.,

Frankford

647-928-5253

jenny@knuckledownfarm.ca

knuckledownfarm.ca

FB: Knuckle Down Farm

IG: @knuckledownfarm

Judy & Larry Kupecz

312 Wellmans Road, Stirling

613-395-4491

kupecz@xplornet.com

Judy and Larry Kupecz run an herbicide and pesticide-free market garden, orchard, and sheep farm in Stirling-Rawdon. They raise sheep, chickens, turkeys, and hatch pheasants, offering fresh eggs and seasonal veggies.

Off-season, they sell homemade sauces and chutneys. Judy spins wool and provides farm tours for schools, promoting agricultural education. Certified by Local Food Plus, they grow spray-free apples and collaborate with WWOOF Canada and a Toronto chef on sustainable farming practices.



Kupecz Family Farm

Jenny Cook operates this small-scale market garden that sits on a quiet back channel of the Trent River. She grows over fifty varieties of vegetables, herbs, and flowers with care and individual attention. Although not certified organic, she uses organic and regenerative growing practices. A CSA program provides fresh, delicious produce all summer while connecting members with the place their food is grown and the farmers who grow it. Check out Jenny's online store!

Paul Henry
 2864 Hwy 37, Plainfield
 613-477-2454
 info@maple Dalecheese.ca
 maple Dalecheese.ca
All Natural Artisanal Cheeses
Since 1888! The team at Maple Dale Cheese welcomes you to explore their wide variety of handcrafted, authentic cheeses. Their small batch philosophy preserves the art of old-fashioned cheesemaking.



Maple Dale Cheese

A family owned and operated business, they are committed to tradition, and their mission is to continue creating artisanal, high-quality cheese made with the finest of ingredients. Traditional methods and contemporary creativity combine to produce quality flavour in every batch.

HAANOVER VIEW FARMS INVITES YOU
 TO THEIR
ANNUAL CHARITY
TRUCK & TRACTOR PULL
 SUNDAY, SEPTEMBER 1ST
 11 AM
 4062 BLESSINGTON ROAD,
 MARYSVILLE

-  3500 LBS TO OPEN ANTIQUE & FARM STOCK TRACTORS
-  GAS & DIESEL TRUCK CLASSES
-  BRING YOUR OWN CHAIR
-  BIG MIKES BBQ ON-SITE
-  ALL PROCEEDS DONATED TO CHARITY






+



+



CUBE COFFEE BAR

301 VICTORIA STREET NORTH, TWEED
WWW.CUBECOFFEEBARTWD.COM

**Kevin & Carson Tribble and
Joanne French**
234 Marsh Hill Rd.,
Quinte West
Kevin: 613-849-5543
Carson: 613-885-7399
Joanne: 613-849-8973
marshhillfarm@gmail.com
FB: Marsh Hill Farm Stirling

As a family owned market garden, Kevin, Carson and Joanne grow a wide variety of produce including strawberries, garlic, tomatoes, watermelons and all regular farm veggies without pesticides. They also serve delicious homemade gelato!



Marsh Hill Farm

Open daily from 9am - 6pm.



Molloy's Trees and Books

Vernon Molloy
1579 Hollowview Road
613-242-6128
vernmolloy@gmail.com

Vernon Molloy has a landscaping, Christmas tree and decorative bough farm in Centre Hastings. When not tending trees, he writes about social and economic issues. To see available books, visit www.amazon.com/author/ www.backlander.ca and www.backlander.ca for additional articles and mp3 audio files. Vernon sometimes has copies of these books in whatever vehicle he drives, and they are available at 1579 Hollowview Road.



Mother Earth Studios

Hilary Rice
23 Wannamaker Rd., Centre
Hastings

613-848-4309

m.earth.too@gmail.com

mestudios.ca

FB: Mother Earth Studios

IG: @motherearthtoo

I am a stitcher, a weaver, a spinner, a knitter, a dyer ... and a potter! It's easier to say I am a maker.

My specialty are scarves intricately woven using hand painted warps and adorned with tiny glass beads in the hand twisted fringe. My pottery is as varied as my weaving. I make traditional items for practical use, & a few decorative items, for fun. All are Stoneware or Porcelain, decorated using food safe glazes in fresh, clean & whimsical designs. Open most Saturdays, 10am to 4pm between April & December. Otherwise open by appointment.

Wendy Smith

2219 Highway 37, Belleville

613-848-3046

wendysmith432@gmail.com

FB: Nansan Farms

We farm on 100 acres and provide fresh produce to the Quinte area. New to Nansan Farms this year is our own farm raised beef and pork in addition to fresh fruit and vegetables.

The homestead store on Highway 37 is open 9-5:30 Mon-Fri, 9-5 Saturday and 10-4 Sunday.

Find more great food at 399 Victoria Ave., Belleville open 9-5 Mon -Sat and 10-4 Sun and 173 Dundas Street E., Belleville is open 9-5 Mon-Sat and 10-4 Sun.



Nansan Farms



2024 MEMBERS

Living in harmony with Nature!

Bea Heissler and her family operate this native plant nursery. Specializing in trees, shrubs, wildflowers, ferns, grasses and vines native to North America and hardy to this zone. Natural Themes is a business rooted in the principle of “Nature knows best.” The native plant nursery is in a natural setting featuring meadow, woodland, and wetland. Bea uses her knowledge of the natural environment to help people understand local ecology and the importance of incorporating native plants into our gardens.



Natural Themes Farm

Bea Heissler
219 Maybee Rd., Stockdale
613-398-7971
www.naturalthemes.com
bea@naturalthemes.com
FB: Natural Themes Native Plant Nursery

PAUL MILLER
 B.SC., O.L.S., C.L.S.
KEVIN R.D. SMITH
 B.SC., ENG, O.L.S., C.L.S.

 ESTIMATES@MILLERSURVEYING.CA

 613-395-3070
 1-800-724-6124

 P.O. BOX 520, 18 CAMPBELLFORD ROAD
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 K0K E30

LEGAL SURVEYS
 CONTROL SURVEYS
 CONSTRUCTION SURVEYS
 AERIAL/PHOTOGRAMMETRIC (UAV) SURVEYS
 BOUNDARY RESOLUTION/RECTIFICATION
 TOPOGRAPHIC
 PLANNING APPLICATIONS
 TITLE SEARCHES

shop.harvesthastings.ca/membership

Are you a forestry or agricultural producer in Hastings County? We want to help you get connected! Become a member of Harvest Hastings today!

The Barn Chefs

World-class food in North Hastings is on your way!



Executive Chefs to presidents and five-star hotels around the world, Chef Luca and Sarah have settled down to create hundreds of all-natural products by hand in their little shop in Coe Hill, ON.

Dry-aged prime steak, cured meats, hand-made cheeses, baking, and preserves so good you'll wish you lived next door!

CALLING ALL COOKS

Check out our exclusive line of Italian olive oils, vinegars, and rice from Italy

SPECIAL EVENTS

Visit our Facebook and Instagram for special items and events
@thebarnchefs

WOOD-FIRED PIZZA

Pre-order authentic Italian Pizza- available May long weekend to thanksgiving!



Aged prime steaks
Charcuterie
Chocolate
Fresh pasta
Ready meals



Custom Cakes
Sausages
Water Buffalo Cheeses
Burgers Lasagna
Sauces Pastries
Organic mustards



Italian style Preserves
Sour dough breads
Salt's and Seasoning's
Gelato
And much more...

Exclusively available in Coe Hill on Highway 620

613-337-9299

@thebarnchefs

www.thebarnchefs.kitchen



***Noreen's Fruitful Farm
& Horst Homebaking***

**Noreen Horst
35029 Hwy 28 E.,
McArthurs Mills
613-281-1868**

***Don't miss us when you're
passing!***

Noreen Horst runs Noreen's Fruitful Farm and Horst Homebaking, located on Highway 28 East, 2 km west of McArthurs Mills. You'll find a large variety of fresh produce in season, flowers, jam, relish, pickled eggs, sauerkraut, delicious pies and tarts, and sometimes other baking. Specialty baking for Christmas is available in November and into December while supplies last. Are you, or your family or friends, on a gluten free diet? You will be delighted!

**Martin Littkemann &
Lori Smith
3346 Stirling-Marmora Rd.,
Stirling
613-395-1342
thebuffstuffstore@gmail.com
ontariowaterbuffalo.ca
FB: Water Buffalo Milk
IG: @ontariowaterbuffalo**



Raised how nature intended!

***Ontario Water Buffalo
Company***

Martin Littkemann and Lori Smith were both dairy farmers who decided to go back to their passion with a twist. They chose to start milking water buffalo for their rich, sweet, creamy, porcelain white milk. Their business has grown from milking, to opening a farm store, to making their own buffalo milk gelato, and to shipping nationwide. You can book a self-guided tour of their farm and visit the Buff Stuff Store, which is open seven days a week.

Samantha Harris
5244 Highway 37
613-242-9657
info@ourneighbours.ca
ourneighbours.ca
FB: Our Neighbours' Farm
IG: @ourneighbours

Grown by us for you and yours, and ours!

Our Neighbours' Farm & Homestead is an ode to the neighbours. Without whom she would have never found loyal customers who year after year purchase high quality garlic, eggs, meats, seedlings, compost and red wigglers.



Our Neighbours' Farm

“The Sunday Shed,” is a small shop on the farm with a collection of farm products and favourites from the neighbours. Typically open every Sunday, Monday, Thursday and Saturday 11-5 or by appointment.



Palliser Downs

James & Audrey Pott
7757 Hwy 62, Foxboro
613-967-8452
pott.james@gmail.com

Quinte's home of the Haskap berry! Haskap, the new real Canadian superfruit.

The season starts at the end of June and lasts through July. The orchard fruits Haskaps first, and then, later saskatoons, tart cherries, and black currants. We grow fruit without using chemicals where possible. Located 100 meters NW of Foxboro Foodland on Highway 62. U-pick and market stand open Mon. through to Sat. from 9 am– 2 pm. We are closed on Sundays. Porch pick up available after appointment at 98 Frankford Rd, Foxboro.

2024 MEMBERS



Palmateer Farms

Stephen Palmateer
 1477 Crookston Rd., Tweed
 613-921-8385
 palmateerfarms@gmail.com
 palmateer.farm
 FB: Palmateer Farms
 Maple Sugar Bush
 IG: @ palmateermapplesyrup

Connecting you to the true taste of nature!

This multi-generational sugar bush is run by Stephen Palmateer and his family and his dad Larry. Their products are made in small batches for you, ensuring the highest of quality and taste. Their family tradition of syrup making is truly a passion. They offer many sweet treats and continue to broaden their horizons! Find them on Facebook and Instagram to stay in touch! Online ordering available through their website.

Vern Peacock
 172 Fort Stewart Rd., Bancroft
 613-334-4095
 vpeacock64@gmail.com

Quality Beef on the Canadian Shield!

Vern Peacock has a small herd of mixed beef cattle and grows hay, barley, oats, and buckwheat.



Peacock Farms

Manure and buckwheat, when green, are plowed in, since no commercial fertilizer is used on the farm. The calves are weaned in the fall and fed grain and hay for roughage for approximately seven months until they are grown enough to be processed. They do not receive any growth implants. Vern sells sides, quarters and individual cuts of beef.

Peter Mewett
1451 Baptist Church Rd.,
Stirling
613-827-2433
pmewett@hotmail.com

Peter Mewett has decades of experience beekeeping. He recently retired from importing queen bees but continues to offer standard 4 frame nucs and unpasteurized honey for sale.



Peter Mewett Apiaries

He practices an integrated pest management approach in working with bees and works hard to keep his bees healthy and strong to survive today's many challenges.

Nucs are usually available late May to early June, depending on the weather. New crop honey is taken off mid to late August. Contact Peter with any questions you have or for more information about these topics.



Plainfield Heritage Farm

**Randy Whittaker &
Michele Vindum**
105 Shannon Rd., Plainfield
613-849-7552
plainfield.heritage.farm@gmail.com
FB: Plainfield Heritage Farm

Farming with a deep trust in nature! Randy Whittaker and Michele Vindum are committed to wholesome foods through ecological farming practices

that foster animal well-being and naturally replenish the soil, flora and fauna. They sell registered heritage Galloway cattle and Oxen Teams, 100% no-spray grass-fed beef, and pastured goose free from hormones, antibiotics or additives. As available, organic fed, free-range eggs, cut flowers, fruits and vegetables are sold at farm gate. Farm internships available year-round.

Elly Finlayson
2601 Cooper Rd., Madoc
613-813-3918
railwaycreek@gmail.com
Railwaycreekfarm.ca
FB: Railway Creek Farm
IG: @railway.creek.farm
Feed the soil, feed the people!



Railway Creek Farm

Elly operates a regenerative and bio-diverse small market garden north of Madoc.

She offers 25+ garlic strains for home gardeners. Garlic fields are maintained in regenerative farm practices. More natural methods are used to optimize the soil's biological life that feeds plants to create nutrient dense food that tastes great! Other crops are grown indoors in a vertical farming system. Microgreens are available biweekly and purchases can be made through a CSA model.



Ravenhill Garden

Carol Dromey
hello@ravenhillgarden.com
IG: @rhgcottage

RavenHill Garden is a small scale flower and herb farm in its early stages. The 2024 season includes: organically grown cut flowers, herbs and dye plants. We operate a co-creative garden with "Nature". This co-creative partnership entails many years of experience working with flower essences in the landscape. The garden is not open to the public at this time but you can find us at the Bancroft Farmer's Market every Saturday from 9 to 1pm.



Emmie Clare
soulcraftcanada@gmail.com
soulcraftcanada.ca
FB: soulcraftcanada
IG: @soulcraftcanada

*Crafting meets wellness at
SoulCraft HQ!*

SoulCraft

With a focus on relaxation and mental health, Emmie runs workshops teaching art and craft techniques. From pressing wild flowers to making tree bark journals, many of her activities feature found and foraged materials from her forest. You can even create from the comfort of your home with her handmade DIY craft boxes which she delivers locally or ships Canada wide.

Charles and Bonnie Robinson
59 Robinson Rd., Eldorado
613-473-2678
cbrobinson@gmail.com

Working together towards local stewardship!

Charles Robinson comes from a United Empire Loyalist family that settled on Robinson Road near Eldorado. He has lived and farmed there all his life.



Spring Creek Maple

With his wife Bonnie, the farm produces hay crops, sustainably harvested firewood and timber, and maple syrup. Charles also does custom work in renewable energy sales and installation.

2024 MEMBERS

Sam Robertson
 3464 Stirling-Marmora Rd.,
 Stirling
 613-327-1547
 chef@stirlingkitchen.ca
 stirlingkitchen.ca
 FB: Stirling Kitchen -
 Catering and Provisions
 IG: @stirlingkitchencatering



Stirling Kitchen

Provisions and Catering. Sam Robertson brings over 30 years of culinary expertise to the table. As a Cicerone server certified professional, he can expertly pair your meals with the perfect beverages. With extensive experience in specialized diets, including vegan, gluten-free, raw, and allergy-friendly options, Sam ensures that every guest’s dietary needs are met with care and attention to detail.



Stirling Strawberries

Ethan Morgan
 312 Demorest Rd., Stirling
 stirlingstrawberries@gmail.com
 FB: StirlingStrawberries
 IG: @stirlingstrawberries
 Stirling Strawberries is a 2 acre farm owned by Ethan Morgan. He started this business when he was 12 years old and has continued to grow. He offers pre-picked and pick your own strawberries during the month of June. He focuses on providing a premium product and a fun family experience for the local community. For more information follow their social channels!

ADVERTISE WITH US!

We are pleased to provide you with the 8th edition of this FREE magazine, made possible with the support of our members, Hastings County, and our advertisers. For information on advertising, contact us at info@harvesthastings.ca.

We are grateful to The Tweed News for our ongoing partnership with them in printing this publication.

The Tweed News





<https://www.facebook.com/harvesthastings>
<https://www.instagram.com/harvesthastings>
<https://www.linkedin.com/company/harvesthastings>
 905-887-0787

Menu Features!

- Shepherd's pie & meat pie
- Handmade pasta
- Fresh bread & pizza dough
- Dessert: *Delishios!*
- Canning & preserving
- Pasta making
- Ferments

The Vintage Kitchen

Arden Fox | Holistic Nutritionist

One made fresh & frozen meals
Whole ingredients. No preservatives.

The Bay of Quinte is a healthy and vibrant ecosystem that supports a diversity of life.



To help protect the Bay and local waterways, we offer urban and rural stewardship cost-sharing programs.

- Agricultural Soil Testing - Free
- Cover Crops
- Livestock Fencing
- Alternate Watering Systems
- Erosion/Water Quality Improvement Projects
- Shoreline Plantings
- Septic
- Rain Gardens

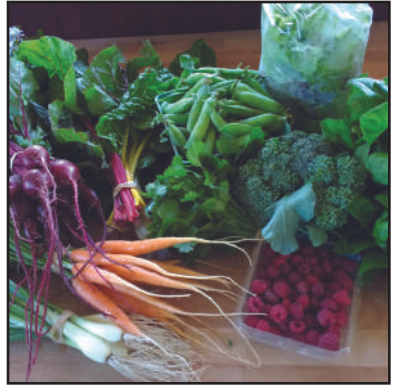
www.bqrap.ca


Bay of Quinte
 Remedial Action Plan
Healthy Bay • Healthy Community

In partnership locally with Lower Trent Conservation and Quinte Conservation.

Everything starts with the soil!

Patricia Carrol's passion is to provide customers with delicious, organic, nutrient-dense food. Ten Chances Farm is a small, certified organic vegetable farm that shares space with Molloy's Trees. Growing over 40 vegetable varieties including herbs and small fruits, Patricia produces mainly for her CSA members. She also grows additional amounts of garlic, carrots, potatoes, and fresh beans for market and farmgate sales.



Ten Chances Farm

Patricia Carrol
1579 Hollowview Rd., Stirling
613-243-9727
patricia.carrol.1579@gmail.com
tenchancesfarm.com



***Terra Edibles &
The Village Green***

Karyn Wright
535 Ashley St., Foxboro
613-961-0654
karyn@terraedibles.ca
thevillagegreen.ca
FB: The Village Green

***The little store that grew...
Naturally!***

Karyn Wright has what you need to grow your garden naturally, along with friendly advice. Shop the online store for organically grown heritage varieties of tomato, vegetable, herb, and flower seeds. In spring and early summer there are a variety of seedlings for sale, and herbs too. The store also carries many locally produced items, including quilts, quilted bags and more.

Open Tues. - Sat. 10 am - 5 pm
September-June
Thurs. - Sat. 10 am - 5 pm
July and August.

John & Kathy Pires
33 Sherbourne St. N., Bancroft
613-332-6719
thestonekitchen@nexicom.net
thestonekitchen.ca
Spreading joy with every bite!



The Stone Kitchen

The Stone Kitchen Jam and Gift Shop in Bancroft is owned by John and Kathy Pires, who took over this 20+ year old business in 2008.

They produce “Hubers Homemade” and “Stone Kitchen” jams, jellies, marmalades, and savory delights; all are handmade, small batch, made with high quality whole fruits and no preservatives. Their products are distributed to retailers from Ottawa to Windsor or delivered right to your front door; order online. Drop by their store in Jan-May on Thurs-Sat, 10am-4pm or in Jun-Dec on Tues- Sat 10am-5pm. Taste the difference!



Willow Creek Farms

Susan & Tim Vanden Bosch
1442 Frankford Rd.,
Frankford
613-967-0882
sue.vandenbosch@gmail.com
FB: Willow Creek Farms
Frankford, Ont.
IG: @willowcreekfarms
Local. Fresh. Better.

Susan and Tim Vanden Bosch grow a variety of vegetables throughout the season starting

with Spring Delights like asparagus and strawberries. Summer bounty includes corn, tomatoes, cucumbers, and beans. Fall harvest is rounded out with squash, colorful pumpkins, cabbage, broccoli, and local apples. Their focus is on quality - hands-on, healthy and happy family farming. Find their fresh fruits and veggies seasonally from May through October at the home stand; Mon.-Fri. 8:30-5:30, Sat. 8:30-5, Sun. 10-4 and the Foxboro Country Butcher Shop; Tues. - Fri. 10-6, Sat. 10-5, Sun. 10-4.

2024 MEMBERS



Willows Green Permaculture

Stefan Dixon & Magali Laville
557 Marsh Hill Rd, Stirling
647-515-4749
stefandixon@gmail.com
willowsgreenpermaculture.com
FB: Stefan Dixon
IG: @willowsgreenpermaculture
YT: @WillowsGreenPermaculture
 Stefan and Magali care for a
 biodiverse array of habitats,
 keeping nature as a guide.
 Certified by the CWF as a

Wildlife Friendly Habitat, they grow food and sell produce and plants in small quantities. They are consultants in food autonomy, permaculture, habitat restoration, gardening, food forests and water management. They offer ecological education project design, training and accompaniment to schools and municipalities in English and French. Their focus is seeing native biodiversity thrive in a paradise which feeds the body and replenishes the soul.

Kara & Darold Enright
272 Victoria St. South, Tweed
613-438-1957
wilsonorganicblueberries@gmail.com
wilsonsorganic.com
FB: Wilson's Organic
Blueberries
IG: @wilsonsorganicblueberries
Organically Grown!
 Kara and Darold Enright run
 Wilson's Organic blueberries in
 Tweed.



Wilson's Organic Blueberries

Blueberry season runs from mid-July through August. Bring the whole family and pick your own organically grown blueberries! There are also fresh baked goods featuring blueberries. Pre-picked berries are always available, but if you would like a large quantity, please contact them a few days ahead with your order.



Bonnie Moore
 14716 Highway 62., Madoc
 woodlandnorth62@gmail.com
 Woodlandnorth.com
 FB: Woodland North 62
 Lavender Farm
 IG:

@woodlandnorthlavenderfarm
Come on, get outside!
 Woodland North Lavender
 Farm offers lavender plants for
 sale, workshops,

Woodland North Lavender Farm

cooking classes, foraging and outdoor experiences. They also offer lavender hedge installations, host private and corporate events, group or school presentations. During the bloom, which is July and early august, you will see 7 varieties of lavender for learning and enjoying. Bulk ordering available for plants and lavender product. Organic herbs, annual flowers, perennial flowers also are available for workshops hosted by Bonnie, please see the website for more information.



The **Belleville Abundance Project** is a community building project that brings together the many gifts and assets of Belleville's businesses, organizations, and residents to improve access to healthy and local food.



cdcquinte.com

Everyone has passions, skills, and knowledge that can benefit their community.

Fill out the survey on our website to share about yours!



Meet Our Board of Directors



Emmie Bates SoulCraft, Millbridge

Emmie is an artist, crafter, and maker with a background in teaching and business. She is passionate about sustainable living and building community. Emmie lives in Tudor & Cashel, where she enjoys making, fixing, beekeeping, gardening, and visiting local markets.

Jenny Cook

Knuckle Down Farm, Quinte West

Jenny spends her time coaxing vegetables to grow with hand tools and kind words. She's often accompanied by birds, frogs, two small children and partner. This is Jenny's fourth year as a board member. Jenny and her family are in Quinte West.



Jennifer Davis

Firefly Farm, Stirling



Jennifer is the past chair of the Harvest Hastings board and has been involved since the inception of the organization. When she is not farming in Rawdon Valley, she teaches at Queen's University.

Stefan Dixon & Magali Laville

Willows Green Permaculture, Quinte West

Stefan and Magali live sustainably with nature, growing their own food and restoring biodiversity to their land. They hope to inspire others to do the same. They use nature as a guide creating a biodiverse balance in their gardens, with the help of various plants and animals on their homestead.



David Ferguson davidinbancroft, Bancroft

David is an exhibiting artist who lives an off-grid lifestyle, growing his own food, volunteering with local organizations, and focusing on issues such as environmental and socio-political-economic structures, food security, and lived experience inequities. He is the board vice chair.

Our Board of Directors is comprised of individuals from across Hastings County & Quinte West. They have a wide range of experiences and skills that they bring to the table to help support the vision and mission of Harvest Hastings.

Bonnie Moore Woodland North Lavender Farm, Madoc

Bonnie spends her time both in the field nurturing lavender plants as well as sharing her passion in the community about lavender and other edible flowers. Their 94-acre property in Madoc offers a casual and relaxing atmosphere for the many workshops.



Sam Robertson Stirling Kitchen Catering, Stirling

Sam has almost 30 years of experience in commercial kitchens and has been involved in food security for 15 years. He is passionate about travel and people, which has helped him to develop his culinary skills. Sam lives in Stirling. He is the board Chair.

Savannah Van Niedeck Savvy Like That, Tweed

Savannah and her family moved home from Ireland in 2019, and settled in Tweed. She has adapted her homesteading to an urban permaculture set up, studies herbalism and continues to create art as a fibre and mixed media artist. She is the board treasurer.



Janice Zarglis Hedgerow Barns, Tweed

Janice retired from healthcare and now lives in Tweed with her husband Danny. They keep bees, maintain gardens all while building a community in Tweed. This is Janice's third year as a board member.

Harvest Hastings would like to say thank you to the board members who have served in the past. Your commitment as volunteers is recognized and deeply valued.



Samantha Harris

Our Neighbours' Farm, Coordinator, Thomasburg

Samantha became a member of Harvest Hastings shortly after her first season selling produce from her farm gate in Thomasburg. Her favourite part about living here is the people who make this area so delicious and so exciting.

Peter Wills

Word and Data, Web Developer, Quinte West

Peter developed and maintains the current Harvest Hastings web directory and IT systems. He offers one-to-one web business support for our members. He lives on a small family farm in Quinte West.



Andrew Redden

Advisor, Hastings County, Belleville

Andrew is the Economic and Tourism Development Manager for Hastings County and serves as an advisor for Harvest Hastings.



Madeleine Henry

Administrative Assistant - Summer 2024

Maddie is thrilled to be back at Harvest Hastings for another summer as an administrative assistant! Last year's experiences were truly amazing, and she is eager to build upon the connections she made while creating new ones.



Stephanie Latina

Administrative Assistant - Summer 2024

With a passion for holistic approaches to agriculture and an ambition to create meaningful change in her community, she is beyond excited to join Harvest Hastings.





Harvest Hastings



@harvesthastings



info@harvesthastings.ca

harvesthastings.ca

The board meets virtually on the last Wednesday of every month.
Please check beforehand by emailing info@harvesthastings.ca

OUR VISION is a vibrant community with sustainable agriculture and forestry, based on ecological principles, healthy ecosystems, and the long-term food security for the people of Hastings County.

OUR MISSION is to promote sustainable agriculture and forestry, our creative rural communities, and local food, wood, and other products produced from the land in Hastings County (from North Hastings and Bancroft to the City of Belleville and the City of Quinte West), through celebration, education, marketing, networking initiatives, and programs that build understanding and support from consumers.

GET INVOLVED! Our members are Hastings County producers and people who live here and support the Vision and Mission of Harvest Hastings. Members can vote at the annual general meeting, stand for election to the board, and are invited to take part in events. The annual membership fee is \$35. Membership also entitles you to a listing in this magazine. If you are a local producer in the agriculture or forestry sector or make products from the land, you can join our web directory today for free! **shop.harvesthastings.ca/add-listing**

FRESH • LOCAL • MADE IN SMALL BATCHES

FRESH • LOCAL • MADE IN SMALL BATCHES



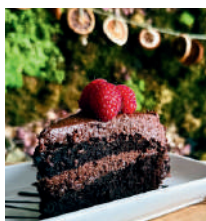
At **FARM GIRL CAFE**, our vision is to be a positive force for change in our community. We strive to create a place where people feel connected, nourished, and inspired. By prioritizing local sustainability, community engagement, and a waste-free approach, we believe we can build a better future for everyone.

Nestled in the heart of Stirling-Rawdon, right downtown at 18 Mill St.

Farm Girl Cafe is more than just a cafe. Everything here is made and baked in-house by two lovely local women, dedicated to bringing you the freshest and most delicious offerings. From fresh brewed coffee to delightful lunches and scrumptious baked goods, each bite is crafted with love and a commitment to quality. We invite you to join us from Wednesdays to Saturdays and experience the warmth of homemade goodness and the charm of local flavour. Whether you're stopping by for a quick coffee, a leisurely meal, or simply to enjoy the cozy atmosphere, Farm Girl Cafe is a place where community comes together.

Let's create a better future together, one delicious bite at a time.

“Your day just got a lil’ tastier!”



CONNECTING COMMUNITY, ONE BITE AT A TIME!

FARMGIRLCAFESTIRLING

18 MILL ST. STIRLING-RAWDON ONT. K0K 3E0

Corben decided to raise meat birds, starting with a small batch of 50.

Once they were finished growing, they were sent to the abattoir, packaged, and sold at the Enright Cattle Co. Grain Bin.

The experience was eye-opening. Corben learned a lot and his curiosity about reducing costs, specifically feed, made him consider other options to raise healthy and happy meat birds. It was encouraging to see the community's support and enthusiasm for local food.

Starting this venture was relatively straightforward, though it involved some planning and logistics. At a young age, he needed to coordinate with his parents to ensure reliable transportation to get everything set up. Since these birds were going to be raised on pasture, he had to estimate the amount of feed required, a new experience that involved some trial and error.

His parents were pillars of support, assisting with tasks ranging from picking up the chicken tractor to checking on the birds when he wasn't around. This familial support extended to joining a youth entrepreneur program organized by the City of Kingston Economic Development team.

Corben's Rooster Ranch

The comprehensive program, which included ongoing mentorship, provided invaluable business knowledge and a grant that enabled him to scale up his operations. Without the grant, Corben would have been slow to see a return on his investment from the purchase of the Cackellac (chicken tractor).



A typical day in his life almost always includes chickens now. Every morning, he checks on them. They are moved to a new patch of grass in the evenings with the help of family members. The routine, while straightforward, comes with its challenges—keeping the birds safe from predators, ensuring they stay cool in the heat, and ultimately raising them well to sell them for a profit.

Looking ahead, he has plans to expand his operations. This year, he intends to raise two batches of chickens and is considering raising turkeys that could be ready just in time for Thanksgiving, three batches in the season.

WILDLY

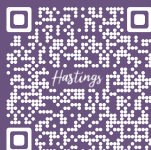
Hastings

AUTHENTIC

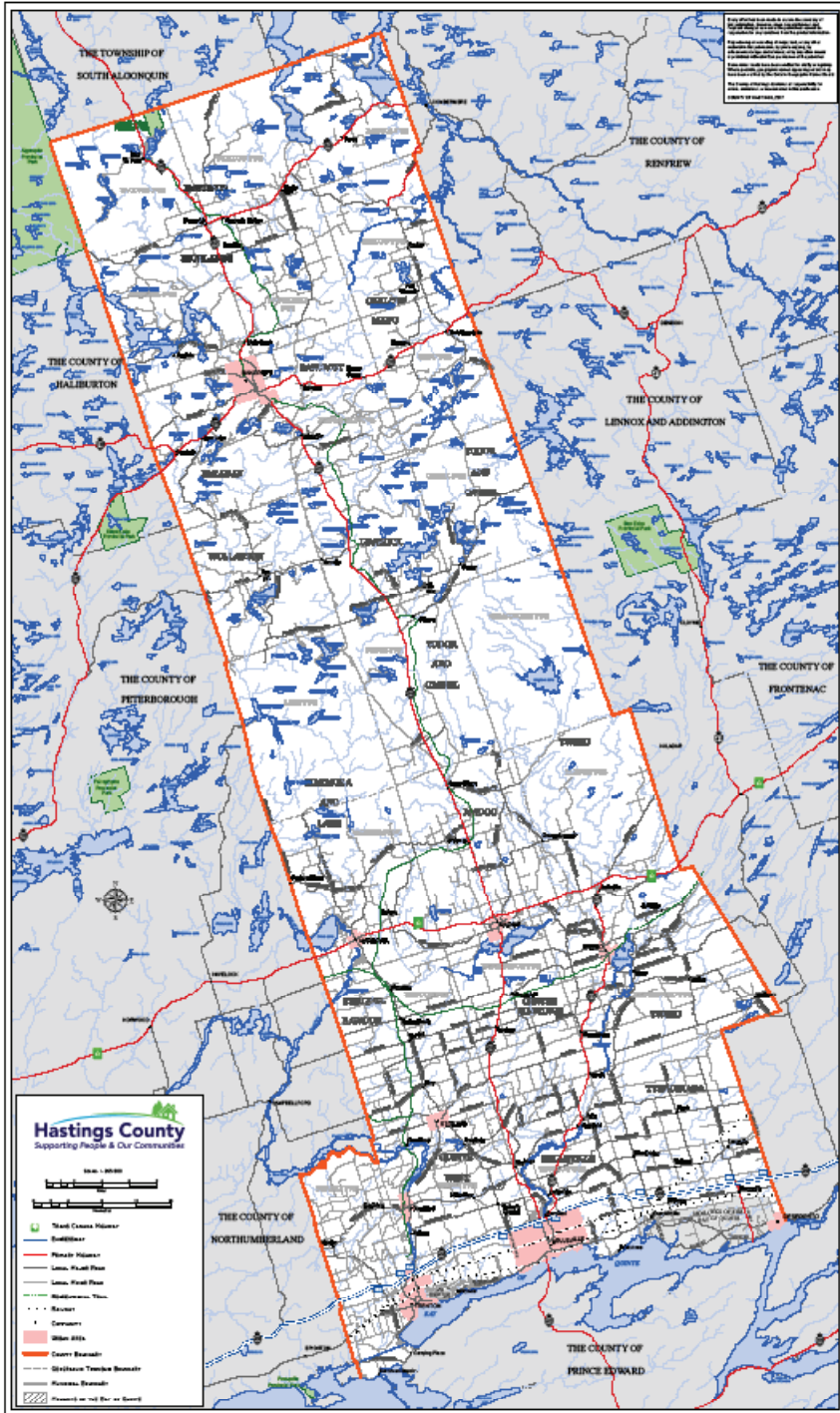
WHEREVER YOU'RE HEADED, LEAVE
EARLY SO YOU CAN DROP BY OUR
FARM GATES AND MARKETS OR
MAKE A WHOLE DAY OF BERRY
PICKING AND BEFRIENDING
ALPACAS.



FARM TOURS, MARKETS, TRAIL
RIDES, PICK YOUR OWN, MEET
THE ANIMALS, MAPLE,
PLOWING MATCH AND FARM
SHOW, FAIRS, AND MORE.



VISITHASTINGS.CA





Bancroft Farmers' Market

Riverside Park, BANCROFT
Saturday, 9am to 1pm,
May to October

A real Farmers Market selling produce and other food items from local sources. Vendors selling locally made non-food items are welcome also but the main focus is to make locally produced food.



Belleville Farmers' Market

15 Market Street, BELLEVILLE
Tuesday, Thursday and Saturday
8am to 5pm,
peak hours 9am to 2pm, year-round. Bringing together local farmers and food producers to offer the best in local seasonal produce. A place to procure local food and art.



Front St. Farmers' Market

67 Front Street, TRENTON
Wednesday and Saturday
9am to 2pm, May to October
At the Front Street Farmers' Market, visitors can find a wide variety of products ranging from fruits, veggies, and crafts to baked goods and more from local producers and artisans.

6 Douglas Road, TRENTON

Sunday, 9am to 2pm, May to October

Nestled on a spacious 18-acre property just off highway 401 and Glen Miller Road exit in Quinte West. Poised to become the heart of

locally-sourced goodness and family-oriented activities. Filled with farm-fresh produce, handcrafted goods, and one-of-a-kind offerings.



Homestead Farmers' Market

15651 Hwy 62, MADOC

Thursday, 4pm to 7pm,

June to September

The market vendors sell and promote local farm produce and food products for the benefit of the Madoc & Township community, local farmers and businesses.



Madoc Farmers' Market

26 East Front Street, STIRLING

Friday, 4pm to 7pm,

June to October

A small town farmers' market with an excellent group of vendors. There's beef, organic vegetables, flowers, bakers, a cidery, brewers, artisans, and more. All local to Stirling and the area.



Market In The Village Stirling

Harvest Hastings Events & Engagements

Soup Social

Our newest initiative ‘Soup Social’ brings members and community partners together to socialize without an agenda, providing space to openly share ideas for initiatives that could elevate our presence. These small group gatherings have proven to be a great opportunity to discover who is available and interested in volunteerism.



Let’s Eat!

Thank you to Gourmet Kitchens Catering, along with their dedicated team of volunteers, for creating another delicious dining experience.

“What a meal!” “Unbelievably delicious!”

“AWESOME!” Shout out to the local farms for supplying us with the freshest ingredients:

Footstep Organics, Grills Orchards, Jumarwes Farms, Natural Theme Farms, Palliser Downs, Palmateer Farms and Reids Dairy for the fresh fruits, vegetables, herbs, preserves, ice cream, and maple syrup. The warmth around the room was infectious, making the evening even more memorable. A special mention goes to Madoc Township for providing us with such a wonderful venue. If you haven’t already, be sure to check out the township hall—it’s a hidden gem! The buffet feast “Let’s Eat!” will return in 2025!



Hastings County Plowing Match & Farm Show

You may have picked up a copy of **Eat Buy Live Local** plus a free apple (or two) in the Hastings County tent alongside the municipalities of Tweed, Tyendinaga, Quinte West and Hastings County EMS. Harvest Hastings contributed to the Queen and Princess of the Furrow 2023 competitors. We look forward to seeing you on August 21 & 22, 2024 at Clayvale Farms Inc. located at 416 Sutherlands Road in Stirling.



Find farmers’ markets and community events on our online events calendar!

harvesthastings.ca/farmers-market-calendar

Let us know about events happening in your area so that we can share them! Email: info@harvesthastings.ca

sign up for our newsletter on harvesthastings.ca