

Special financing on now



WEIDEMANN
designed for work

TWO LOCATIONS TO SERVE YOU

ONEIDA NEW HOLLAND
905.765.5011
634 FOURTH LINE
CALEDONIA ONTARIO

ONEIDA NEW HOLLAND NIAGARA
905.688.5160
1410 FOURTH AVE ST
CATHARINES ONTARIO



NIAGARA

THE 'LONG CANE'

A5

LINCOLN LINE
TURNS 25

A10

FARMS

NIAGARA REGION - ONTARIO'S ORCHARD

ISSUE 8 / NOVEMBER 2024



A3
Back in the Saddle



A13
Plaza Comunitaria



A18
Eggs-ellent news

WWW.BILKO.CA
MAX OUT WITH **"BILKO"** NIAGARA 905-562-3000

YOUR LOCAL FARM GUY!
Since 1989

Larry "BILKO" Bilkszto
Your Local REALTOR

100% PLATINUM CHARMAYS HOME HALL OF FAME SERVICE AWARD

www.bilko.ca - larrybilko@gmail.com
office 905-641-1110 hm office 905-562-3000

RE/MAX Garden City Realty Inc., Brokerage
EACH OFFICE INDEPENDENTLY OWNED AND OPERATED

O'NEIL'S
FARM AND LAWN EQUIPMENT (1971) LTD.
2461 Reg Rd 56 Binbrook, Ontario
PH: 905.572.6714 Email: info@oneils.ca

The best selection is **NOW!**

Stock Arriving Daily

Cub Cadet X SERIES, A MACHINE FOR THE EXTREME

SAW DUST BEDDING AVAILABLE

Fonthill
LUMBER & TRUSSES

CUSTOM ROOF AND FLOOR TRUSSES

7 Woodlawn Rd, Welland • 905-788-2614
www.fonthilllumber.ca

TORO

BLACK FRIDAY SALE NOVEMBER 18 - 30

\$65 OFF
Model 38474/38475
5hp-18" Single stage
Pull start & Electric Start

\$100 OFF
Model 38753
7hp-21" Single Stage
Electric Start

POWER MAX STARTING AT \$1860

POWER CLEAR 18" STARTING AT \$750

POWER CLEAR 21" STARTING AT \$1000

POWER MAX HD STARTING AT \$2220

Pic's
MOTOR CLINIC

2514 Hwy 20, Fonthill
905-892-3041
picsmotordclinic.com



Premier
Equipment

premierequipment.ca

WinterGreen
ON NOW!
0% FOR 60 MONTHS FINANCING
ON ALL COMPACT TRACTORS

STIHL **NEW MS 162 GAS CHAIN SAW** **SAVE \$30 \$249.99**
30.1 CC | 9.9LB MSRP \$279.99 with 16" bar
Stihl fall offers end November 22, 2024.

RECEIVE A **FREE WOOD-PRO™ KIT** WITH THE PURCHASE OF ANY ELIGIBLE STIHL GAS CHAINSAW. Kit includes Woodsman® Carrying Case, Oilomatic® Chain and STIHL Hat.



WINTER BOOKING PROGRAM SPECIAL
10% OFF PARTS AND LABOUR ON REPAIRS
WHEN BOOKED BEFORE **FEBRUARY 15, 2025** AND INSPECTED BY **MARCH 31, 2025**
Call your local Service Department!

Scratch + Win
Save on all the best John Deere toys, clothing and collectibles.
Visit us in-store to scratch a card and reveal great savings [10 - 50% OFF] or a chance to **WIN YOUR PURCHASE**

FALL TURF INSPECTION
Book your service inspection by **December 1, 2024** and get engine oil, filter, fuel filter and spark plugs **FREE**
Call our service department for details.

HONDA **Honda snowblowers available now!**
Visit us to find out more!

Smithville - (905) 957-2133
2887 South Grimsby Rd #13, Smithville ON

Direct Parts Line: (289) 797-0071
Direct Service Line: (289) 799-4290

HONDA AVAILABLE AT SELECT LOCATIONS! **STIHL**



NIAGARA FARMS

Publisher

Stewart Grant • stew@granthaven.com

Editor

Luke Edwards • luke@granthaven.com

Business Development

Heather Dunbar • heather@granthaven.com

Graphic Design

Erin Parsons • niagarafarmsnewspaper@gmail.com

Billing Administrator

Jen Gaetan • jen@granthaven.com

Contributor

Ann Marie Chechalk

36 Water St. St. Marys, ON, PO Box 2310 N4X 1A2

niagarafarmsnewspaper@gmail.com | 519-868-1290 | granthaven.com



Restoring small-town journalism, one community at a time!

Front page photo: Rob Langendoen said kids who come through the Horse Sense for Kids program can see their self esteem skyrocket in no time.



BNR Stables has 13 horses total, and nine in its Horse Sense for Kids program. ~ Luke Edwards photos



The Ontario Trillium Foundation has provided BNR Stables with a \$112,000 grant to support its Horse Sense for Kids program.

Watching the anxiety ‘just melt away’

By Luke Edwards

The origin story of BNR Stables sounds a little like a Kevin Costner film. However, instead of attracting former baseball stars, they welcome kids in need of a little equine support to their little plot of land.

Run by Brenda and Rob Langendoen, the Fenwick farm is home to Horse Sense for Kids. It's a free service offered to at-risk kids in the Niagara region, providing mental health and general well being support through horse riding. They've been in operation as a non-profit for about a decade, and last month celebrated a grant received through the Ontario Trillium Foundation.

"It's hard to put into words... (when they meet their horse) the anxiety melts away," Brenda said.

Over the years the couple have built the farm from scratch. When they bought the property, "it was a corn field," Rob said.

Now they have a fully functional stable, with indoor and outdoor riding areas. They have 13 horses, nine who are in the Horse Sense for Kids program, as well as a few other animals at the farm. Brenda also operates a fee-for-service program.

However, the free service works in conjunction with local organizations like Pathstone and Big Brothers Big Sisters, who refer children five and up who they

think could benefit from heading out to the farm and learning how to handle horses. When they arrive at BNR Stables Rob said there are no preconceived notions. The kids are given a blank slate and allowed to learn and develop at their own pace.

By giving them control of the animal, with the supervised guidance of experts like his wife, Rob said they often see quick improvements.

"Their self esteem goes through the roof," he said, adding the program helps develop tons of life skills that go well beyond horse riding.

The Trillium funding is through the Resilient Communities Fund Grant stream, and was a 24-month grant totaling \$112,000. Brenda said the COVID-19 pandemic presented significant challenges for them as there were restrictions on what they could offer, but the animals still needed feeding and care all the same. The grant will help as they continue to recover. It also helped with the purchase of an additional horse and to pay for additional staff.

And coming out of the pandemic, she said children are continuing to struggle with their mental health. Fortunately, their program can help.

"The horse just accepts them for who they are," she said.

Several dignitaries were on hand for a celebration of the Resilient Communities grant.

"They're volunteering because they care about their community," said Niagara West MPP Sam Oosterhoff.

Pelham Mayor Marv Junkin said a lot of the time the attention is given to large organizations and the multimillion dollar donations they receive. However, smaller donations and smaller organizations can provide as much bang for their buck or more.

"We recognize what impact a contribution to an organization this size can make," he said.

The program supports about 300 kids a year. In addition to grants like the one from the Trillium Foundation, it's funded support through donations and through the annual Wild West Day that runs every summer.

Ziad Hajfazul, from the OTF, said the foundation provides \$100 million annually "to build healthy, more vibrant communities across Ontario.

For more information on the Horse Sense for Kids program, follow their Facebook and Instagram accounts. 🌱



Brenda Langendoen helps a child up onto a horse.

Tour de Fort closes out Fort Erie Race Track season with a bang

Total wagering tops \$42 million for 2024 meet

By Niagara Farms Staff

It's been a solid two years of wagering at the Fort Erie Race Track.

The 2024 racing season at the track came to an end last month with the Tour de Fort, the traditional race that closes out the season. And while they were unable to top last year's record setting wagering pace, they came pretty close.

This year marked the second highest total wagering for the season in the history of the Fort Erie Live Racing Consortium, with \$42.5 million in wagering. Last year's banner season hit \$46 million.

The dip from last year's record setting pace seems to come from off-track betting, as on-track wagering held steady at \$1.93 million.

Michael Bellissimo's horse, Nonna's Little Boy, won the last race this year. The Tour de Fort features a two-mile-long endurance race, which seemed to fit with the recent results of Nonna's Little Boy.

"The last two races, he really disappointed me. He took the lead after the race was over, when it didn't count," said trainer Willy Armata.



Leo Salles rides Nonno's Little Boy to victory in the Tour de Fort to close out the 2024 season of live racing at Fort Erie Race Track on Tuesday. ~ Michael Burns Photography photo

Armata and Bellissimo discussed what to do with the stubborn horse and its unwillingness to sprint in shorter races. Their decision to enter it into the Tour de Fort proved a wise decision.

"It's a long distance, so we got to just relax for that first lap," said

winning jockey Leo Salles. "After that, the plan was to just avoid the traffic, and we did that and won the race."

Track officials are already looking to next year. Racing for the 128th season will open on May 27 and run through Oct. 21. Popular

events like the wiener dog races, the corgi and basset hound races, Track-O-Lantern are all set to return. Next year will also mark a milestone for its signature event, as the Prince of Wales Stakes celebrates its 90th running. 🌱

Welcoming Communities Initiative aims to help temporary foreign farm workers

Funding from provincial and federal levels of government will try to make life a little better for the thousands of temporary migrant workers who come to local farms each year.

Organizations will be able to apply for funding support for projects the work towards one of three goals: Fostering independence of international agri-food workers (IAWs), improving access to community services, and supporting an inclusive and welcoming environment for the attraction and retention of IAWs. Non-profits and municipalities will be able to apply for the funding, of which \$1.5 million has been set aside for the four-year period.

"It's vitally important that our international agri-food workers have access to support and services while they're in Canada," said Lawrence MacAulay, federal Minister of Agriculture and Agri-Food. "This program will make a real difference in their lives, helping them feel more connected and supported while they contribute so much to our agricultural sector."

Intake for applications to the funding began last month and will continue until Nov. 19. Suc-

cessful applicants can receive up to 75 per cent in cost sharing for programs, to a maximum of \$100,000. Those who show a financial need may be eligible for more cost-share funding.

Examples of programs include transportation support, translation assistance, and supporting cultural and recreational activities.

"International agri-food workers play a vital role in Ontario's agri-food sector, and we want them to feel engaged and supported," said Rob Flack, Minister of Agriculture, Food and Agribusiness. "As the next cohort of workers arrives this growing season, our government is ensuring Ontario continues to attract and retain the skills and talent our growing agri-food sector will need."

More details, including guidelines and applications, can be found online at ontario.ca.

Roughly 27,000 IAWs are expected to come to Ontario this year through the Temporary Foreign Worker Program.

The money is made available through the Sustainable Canadian Agriculture Partnership,

a five-year, \$3.5-billion investment by federal, provincial and territorial levels of government.

IAWs support a wide variety of farming operations in Ontario, including vineyards, tender fruit operations, greenhouses and more.

"The greenhouse sector relies heavily on our international agricultural workers to provide the much-needed labour that promotes domestic food security," said Richard Lee, executive director of the Ontario Greenhouse Vegetable Growers. "This funding announcement will help our communities to enhance valuable programming that recognizes workers for their untiring contributions supporting greenhouse vegetable farming in Ontario."

Martin Varela, chair of the Migrant Worker Community Program, said programs that will be supported through the funding are "essential services for the international agri-food workers."

"These services are critical in ensuring that the agri-food workers feel understood and will also help them navigate through the daily challenges of being in a new environment. 🌱

NIAGARA FARM

Submit your story ideas to:
 Luke Edwards, Editor
luke@granthaven.com

GRANT HAVEN MEDIA

LOCAL NEWS YOU CAN COUNT ON

Read us online at: www.granthaven.com

Playing the 'long cane' at Fenwick Berry Farm

By Luke Edwards

A Fenwick berry farmer has turned a plant's natural dormancy stage into an opportunity.

Speaking at the Canadian Greenhouse Conference last month, David Klyn-Hesselink told the audience at the Thursday afternoon "Very Berry" session of the success they've had with long cane raspberry and blackberry production.

"They're pre-grown canes that are portable," he explained.

"We're able to keep our canes in storage until we're ready to bring them out."

The process is a lengthy one, two years, and does require careful attention. However, when done successfully Klyn-Hesselink said it can extend the season for growers and ultimately provide consumers with delicious, locally grown produce well into the times of the year when Ontario would normally rely on imports for berries.

A cane produces about 1.5 kilograms of fruit, he said, and greenhouse growers can get two harvests per year. The way they grow their canes also allow for quicker picking speeds.

Care must be taken with the long canes. Klyn-Hesselink said the longer they're left in cold storage the higher the risk of issues with bud break or weaker canes. However, the benefits include mitigating weather variability.

"The natural dormancy process cannot be rushed," he said.

The first-generation farm family has experience both with outdoor growing and indoor growing. Energy costs for their raspberry canes are relatively low, he said.

"The need for supplemental lighting is just not there for raspberries, in our experience," he said.

Klyn-Hesselink was one of a few presenters in the "Very Berry" session at the conference. Turning their attention to another popular berry with greenhouse opportunity was Karla Garcia, from Hort Americas. Garcia covered some findings about ideal conditions for hydroponic strawberry productions. Agriculture and Agri-Food Canada's Rose Labbe also discussed strawberries.

"There's a clear import of strawberries seasonally," Labbe said.

However, there are factors to consider, Garcia pointed out.

"Strawberries are sensitive to a lot of variables," she said.

One of the most prominent variables is lighting.

"Depending on the region, sometimes we don't have the amount of light that we should."

The optimal lighting for strawberries is between 17 to 20 daily light integral, a measure of the number of photons that are delivered in a 24-hour period, Garcia said. Depending on the region of Ontario and the time of year, different amounts of supplemental lighting may be required. However, she said a test conducted last year showed promise, as a trial at a Quebec farm in November yielded 10 kilograms of fruit per square metre in the first harvest.

Beyond her presentation on amount of light, Garcia also covered light quality (including five per cent of far red can have a positive impact), temperature (daytime of 20-24 C and nighttime of 10-15 C allows for good photosynthesis and nighttime respiration), and humidity (nighttime at 75 per cent, daytime between 50 and 60 per cent).

"We recommend keeping these as constant as possible," Garcia said.

Finally, substrate is also important, with around 15 per cent



Long cane raspberry production can give growers flexibility and allow for locally grown raspberries to be available for extended periods of time. ~ Pixabay photo

air porosity and 60 per cent water holding capacity the goal. Each plant should have about two litres of substrate.

"Optimizing the root zone can increase yield by about 30 per cent," she said.

Labbe covered some of the pest challenges greenhouse strawberry operations face, and possible management practices. She was involved with tests that looked at the American hoverfly to control aphids.

"We wanted to find a natural enemy that could not only consume aphids, but pollinate," she said.

While it showed success, one of the drawbacks is that the syrphids are migratory, which means growers may have to continually reintroduce larvae into their facilities.

Labbe also covered studies that looked at lighting to reduce pressure from thrips and steam treatments to deal with cyclamen mites. 🌱

AGRICULTURE TOURS AROUND THE WORLD


New Zealand & Australia - Jan/Feb 2025
 South America - Chile/Argentina/Brazil/Peru - Jan/Feb 2025
 Costa Rica - Feb 2025
 Vietnam/Cambodia/Thailand - Feb/Mar 2025
 Kenya & Tanzania - Mar 2025
 Norwegian Fjords & German Gems Cruise - May/Jun 2025
 England/Scotland/Ireland - May/June 2025
 Alberta & BC Farm Tour Including the Calgary Stampede - July 2025
 Great Lakes Cruise - August 2025



OUR TOURS MAY BE TAX DEDUCTIBLE
TO QUALIFIED FARMERS

CALL FOR MORE INFORMATION
1-800-661-4326

www.selectholidays.com



Santa Claus Parade

November 30, at 5 PM

The Township of West Lincoln is thrilled to present the 34th annual West Lincoln Santa Claus Parade.

Parade route
 The parade will start at the West Lincoln Community Centre, at 177 West Street, then travel east on West Street, south on Regional Road 20, concluding at the corner of St. Catharines Street and Industrial Park Road. Road closures will begin at 3:30 p.m. and will last until 8 p.m. The public is asked to please not park along the parade route during that time.

More information
 Visit the West Lincoln Santa Claus Parade webpage at www.westlincoln.ca/parade for full details, including parade entry applications, volunteer and sponsorship opportunities. Follow the Township of West Lincoln on Facebook, X, and Instagram [@TWPWestLincoln](https://www.instagram.com/TWPWestLincoln) for updates.

Bridging the rural-urban divide over a coffee and pie

By Luke Edwards

Who better to get town and country folk talking than a person who's lived both lives?

Ben Vandenberg and his Wainfleet family are hoping to do just that with a new bakery called Pie in the Sky Farm Market they opened in Grimsby earlier this year. About a dozen years ago Vandenberg's dad bought a small hobby farm in Wainfleet, moving to the area from downtown Guelph. With a mom who's a third-generation pastry chef, the Vandenberg's could grow their own apples and turn them into delicious treats.

They run a similar bakery on the Bell Road farm, but Vandenberg said he was looking for a place where they could connect with people in a more urban setting.

"One of the visions we had was to bring agricultural and urban areas together. I felt, especially the last couple years, a huge divide and we want to help bridge that divide," he said.

A space in downtown Grimsby opened up, and the Vandenberg's jumped at it. While similar to the shop run on the farm, Vandenberg said they're separate companies.

The Grimsby store opened in late August, offering coffee, a variety of pastries, as well as breads that Vandenberg bakes. It's a family affair, with his wife running the store, mom taking care of the pastries, and dad looking after repairs and maintenance.

As much as possible, they keep things local, using either produce from their own farm, or fruits sourced from nearby operations.

Vandenberg uses a mix of conventional, organic and regenerative farming philosophies on his farm.

"My philosophy is that if I can grow it as safely and as healthy as possible, without making it economically impossible for people to buy it, that's what I'm going to do," he said.

That means if he doesn't have to spray pesticides, he won't.



Ben Vandenberg and his family have opened a farm market in Grimsby, where in addition to providing tasty coffee and homemade baked goods, they hope to get townspeople thinking more about farming and where their food comes from. ~ Luke Edwards photo

"It's really taking care of the soil, taking care of the plant and doing the best you can possibly do."

And to further his call of bridging the rural-urban divide, Vandenberg said their operation is an open book. They're happy to explain exactly what went into growing their produce. Having his own experience as an off-farm consumer, Vandenberg said he's in a somewhat unique position of seeing both sides.

"I'm fortunate enough to understand what the consumer wants, because I was a customer at one point. I know what they're concerned by, what they're worried about. A lot of it comes because they just don't know," he said.

"That's what I'm trying to facilitate here, I'm trying to get that discussion going."

Climate change is a big topic that affects everyone. Vandenberg said any discussions about climate change need to include farmers, since they're at the vanguard of the issue.

"We are the stewards of the land and you have to have the input of those people," he said.

Additionally, he hopes the storefront can help get people thinking about growing their own food and "having a say in what they eat."

After decades of improving technology meaning fewer people are needed on the farm, and a general trend towards people living in cities, Vandenberg said there's a lack of awareness.

"People just don't know. And that's not their fault, it's just life. But the consequences of that are very negative," he said.

Plans are also in place to have Farm Gate to Your Plate move into the space as well, with a shop at the back of the store offering a wider variety of groceries and lunch options for visitors.

The Grimsby store is located next to Mrs. Greenway on Main Street West in downtown Grimsby. It's open Monday to Saturday from 10 a.m. to 5 p.m. They can also be found on Instagram, @pieintheskyfarmmarket. 🌱

HERE'S HOW TO ACCESS YOUR NEWSPAPER IF THE CANADA POST STRIKE OCCURS!

As a Canada Post strike may impact regular mail delivery, we want to ensure you stay up-to-date with the latest news and stories. You can view our current edition online anytime at www.granthaven.com/niagara-farms, and you're invited to sign up for free to receive each edition straight to your inbox. This way, you won't miss a beat!

And for those of you who still prefer to have a hard copy of the paper in your hands, we'll be continuing dropping off papers at many local businesses and community spaces. Scan the QR code to see all our pick up locations.

NIAGARA FARM

SCAN TO READ ONLINE



SCAN FOR PICK UP LOCATIONS



Ontario MPPs choose official legislature wines of 2025

By Niagara Farms Staff

A Beamsville winery will be well represented at Queen's Park next year.

Two wines from Fielding Estate Winery are among the three that have been chosen as the official wines of Ontario's Legislative Assembly for 2025. The Benchland winery's 2019 traditional sparkling rose and 2022 cabernet franc will be joined by Lailey Winery's 2022 white as the three official wines for the provincial government next year.

"We are very pleased to have two Fielding wines selected for the 2025 wine list. 2025 is an exciting year for us as we celebrate 20 years of crafting premium small lot wines, and we can't think of a greater honour than to have our sparkling rose and cabernet franc in the legislature for all to enjoy. Cheers!" said Heidi Feilding, director of marketing at Fielding Estate Winery.

An annual tradition, each year a tasting is held to determine the following year's official wines. Overseen by speaker Ted Arnott, MPP for Wellington-Halton Hills, this year's tasting featured wines from six wineries. There were more than 200 guests and 50 MPPs at the tasting.

The official wines will be served at legislature events throughout 2025.

Lailey Winery owner Faik Turkmen said he and his team were equally elated to have one of their wines chosen.

"We are tremendously proud that it will be poured at Queen's Park for the 2025 season



When the Ontario legislature holds special events next year they'll be serving wines from Fielding Estate and Lailey wineries. ~ Grape Growers of Ontario photo

and showing the level of quality that 100 per cent Ontario grown wine can provide," he said.

This year marked the 45th annual wine tasting event.

"As the legacy partner of the legislature's wine tasting event, the Grape Growers of Ontario thank the Hon. Speaker Arnott for continuing the tradition of choosing the official VQA wines of the Legislative Assembly for the coming year," said Matthias Oppenlaender, Chair. "Our agriculture value-added industry is rooted in the land, and the Grape Growers of Ontario look forward to continuing to work with the Government of Ontario to support Ontario's grape and wine industry. Congratulations

to Fielding Estate Winery and Lailey Winery on their wines being selected."

Debbie Zimmerman, CEO of the Grape Growers of Ontario, said the annual tasting shows the high potential of Ontario grown grapes when they're put in the right hands.

"The wines showcased at this event reflect the connection between 100 per cent Ontario grown grapes and the winemakers who craft them. We congratulate all of Ontario's wineries on producing top-quality VQA wines and thank the 50 MPP's, and over 200 guests along with the six wineries who participated in this year's tasting," she said.

Holiday

Workshops

HOLIDAY SPARKLE DUO
Premium Urn & Wreath
SAT., NOV. 16
10:00 AM
\$119.99

MODERN GRAPEVINE DUO
Premium Urn & Grapevine Ball
SAT., NOV. 16
2:00 PM
\$99.99

TRADITIONAL CHRISTMAS DUO
Wooden Christmas Tree & Premium Urn
SAT., NOV. 23
10:00 AM
\$129.99

MAKE YOUR URN CREATION
Premium Urn
Choose your picks... Cabin, Skis, Toboggan or Snowshoes
\$79.99

OR
Traditional Urn with Decorations
\$64.99

SAT., NOV. 23
2:00 PM
THUR., NOV. 28
6:00 PM
TUES., DEC. 3
6:00 PM
SAT., DEC. 7
10:00 AM

BIRCH WREATH
SAT., NOV. 30
2:00 PM
\$59.99

HOLIDAY STAR
FRI., NOV. 29
6:00 PM \$44.99

Special Edition
OH STARRY NIGHT STAINED GLASS WORKSHOP
SAT., DEC. 14
2:00 PM
\$99.99

Create a Winter Urn and one Stained Glass Star Ornament.

ADDITIONAL WORKSHOPS AVAILABLE

Mystery Workshop	FRI, DEC. 6	6:00 PM \$49.99
Grinch Tree	SAT, DEC. 7	2:00 PM \$49.99
Holiday Arrangement	THUR, DEC. 12	2:00 PM \$29.99
Kids' Poinsettia Snowman	SAT, DEC. 14	10:00 AM \$19.99
Winter Sleigh	SAT, DEC. 14	2:00 PM \$49.99
Festive Centrepiece	SAT, DEC. 21	10:00 AM \$59.99

Individual creativity will result in unique creations!

NEW!
Sign Up Online
granderiehomehardware.ca

Scan here for more information & to sign up.



GrandErie Home hardware building centre

STORE HOURS:
Mon. to Fri. 7:30am - 8:00pm
Sat. 8:00am - 5:00pm
Sun. CLOSED

1051 Broad Street, E. Dunnville
905-774-6115
granderiehomehardware.ca

These men are making hay, and the sun is shining on them



A couple of young men from the Jarvis area, DJ Wassenaar and Matt Bergman have reason to be proud after being named the Ontario Young Farmers of the Year.

DJ's dad John purchased the Jarvis area farm in the mid-80s. In 2010 DJ quit a full-time job to farm, doing custom work, snow plowing and whatever else fit his schedule.

In 2012 he met Matt while snow-plowing and in January of 2015 the two men formed a partnership called Haybury Farms Inc. Both share a passion for agriculture.

Knowing that agriculture is a tough business to enter without help, they seized opportunities as they came up and did a lot of thinking outside of the box. Figuring

how to make cash flow was a challenge. Bergman remarked that in the end, farming required volume.

The main base for the enterprise is the Jarvis farm, although they don't actually farm that land. DJ laughed, "Still dad's ... makes his own hay with his own equipment!" They have large barns for hay storage, drying system for hay and a newly built large shop for equipment maintenance, which includes office and meeting space.

DJ and Matt started with custom work and gradually expanded their land base; they now work about 4,200 acres here and in the Algoma area, producing hay and field crops. About two-thirds of the acreage is in the local area, and one third in the north. DJ explained that there is more opportunity in the north, with dollars going further. The soil there needs work though, so calcidic lime is trucked north, with produce coming south on the return trip. The men own their own trucks and trailers as it is not feasible to hire rigs for that job.

They grow hay, packed in large square bales and dried in a large hay drier destined for niche markets. This is mostly exported to the U.S., and even overseas, to areas that are unable to grow sufficient quality forage. Very little is sold locally, as farmers in most areas of Ontario grow their own hay.

Corn and soybeans are also grown, with about one-third of each crop being organic and the remainder conventional. The men have built their own elevators for the organic crops as they can't be mixed with conventional crops.

Organic is tricky to market, as there are fewer buyers, and marketing doesn't follow the same base as conventional crops "Ebbs

and flows are wild," Matt stated. There is no set price, with price set by the farmer rather than a marketing board. It all follows supply and demand.

The men were nominated for the title of Ontario Young Farmers of the year by a friend who had previously won the award. Although they found the application procedure a bit daunting, they traveled to Guelph to give a presentation, slide show and speech to tell their story and explain what makes them unique.

At the end of November, the two men will travel to Lethbridge, Alberta for the national competition, where the winners from each of the seven regions - Atlantic, Quebec, Ontario, Manitoba, Saskatchewan, Alberta and British Columbia/Yukon will compete for the Canadian Young Farmers of the Year award. The competition will be judged by a judging committee, where each competitor's passion and story, along with what makes them unique will be considered, or in Matt's words, "Where you're from and where you're going." The men will be accompanied by both their fathers, who they credit with being some of their biggest supporters.

As to the future, DJ's goals are to, "Continue to be better at farming ... improve soil health and drainage ... lots of improvements."

Matt feels that their present size and scale are comfortable and that the main focus now is on improvement, stating, "Growth from within now."

Both men have young families; the children love visiting the farm. DJ would like for the farm enterprise to carry on, but it is far too soon to know if any of the children will want to go that route. 🌱

Farm insurance

Coverage designed with your farm in mind.

Talk to me today.

John Darch, CFP®, CHS, CLU®
 Insurance/Financial Advisor & Owner
 8-510 North Service Rd, Grimsby
 905-945-5479 cooperators.ca/local/john-darch-insurance

Investments. Insurance. Advice. **co-operators**
 Investing in your future. Together.

John Darch Insurance & Investments Inc | Co-operators Financial Investment Services Inc.

Farm insurance is underwritten by Co-operators General Insurance Company. Not all products are available in all provinces. © 2023 Co-operators and Co-operators Financial Investment Services Inc. Co-operators® is a registered trademark of The Co-operators Group Limited. For Saskatchewan, visit cooperators.ca, or contact 1-800-265-2662. F0007 (04/23)

Latest temporary foreign worker announcement does not include ag says FARMS President Ken Forth

Justin Trudeau's announcement the Liberal government would be restricting the number of low-wage Temporary Foreign Workers allowed to enter Canada as of September, 2024 does not impact agriculture, says Foreign Agricultural Resource Management Services (F.A.R.M.S.) President Ken Forth.

The Prime Minister made the announcement at a party retreat in Halifax late in August, 2024. A related release indicated food services would not be impacted, an imprecise definition which may have raised concern among an agricultural industry which relies on the experienced, skilled labour provided by offshore workers.

However, Forth says he spoke with Employment Minister Randy Boissonnault two weeks prior to the public announcement, and received general assurances there were not concerns around agriculture. The week of the announcement, ministry department heads reaffirmed that position.

"It's necessary for food production and food security and will stay intact," Forth said, summarizing their comments.

The F.A.R.M.S. president appreciated the sense of security their approach offered.

"For the first time, you don't have to read anything into it. We're not in it."

In essence, the Liberal government announcement translates into returning to pre-pandemic levels in

other industries which have continued to source temporary foreign workers past its conclusion. Those ongoing levels are seen to have impacted student, among other employment opportunities.

There is a distinction between the long-running Seasonal Agricultural Workers Program (SAWP) and others Forth emphasized. SAWP has been operational since 1966 as a symbiotic relationship between the Canadian and Jamaican governments. Envisioned as a form of foreign aid, SAWP provides income to foreign agricultural workers and a dependable, committed labour force to Canadian farmers.

Members of the public may understand offshore workers are only employed in the agricultural industry rather than construction or service industries where other programs may direct them.

"But they don't see it because they don't drive by a farm and see an army of people picking apples or tomatoes," said Forth.

Another distinction is SAWP has been reviewed annually for both successes and areas of improvement since inception by stakeholders from both governments, agricultural representatives and employee liaison services. Conferences may be hosted in a variety of locations including Ottawa, Mexico or the Caribbean says Forth, but they have been held throughout the program's existence.

"We do that every year." 🌱



SEIZE THE 2025 SEASON

WITH NK CORN HYBRIDS AND SOYBEAN VARIETIES.

Matt Beischlag is happy to serve you for the 2025 season.

PLEASE VISIT MATT AT:

Beischlag Farms Inc.
1094 Concession Rd 10
Hagersville, ON
NOA 1H0
Ph: (289) 439-7746





NK®, NK® and Design, and the Syngenta logo are trademarks of a Syngenta Group Company. © 2024 Syngenta.

GRANT
HAVEN
MEDIA

LOCAL NEWS YOU
CAN COUNT ON

READ NIAGARA FARMS ONLINE AT:

www.granthaven.com/niagara-farms

WELLANDPORT Home hardware

WE'VE GOT YOUR FARM SUPPLIES

WE OFFER:








CONTACT US FOR PRICING AND SIZES



Bunker Plastic

5157 Canborough Rd, Wellandport
(905) 386-6252
wellandport@gmail.com

STORE HOURS

Monday-Friday: 7:30 am - 5:30 pm
Saturday: 8:00 am - 4:00 pm
Sunday: Closed



Jon Snippe
Dealer - Owner



Mark Hauser
Manager

Lincoln Line Orchards celebrates a quarter century under the guidance of the Bosman family

By Luke Edwards

They arrived in Niagara 25 years ago in a unique situation: They simultaneously had all the farming experience, and none of it.

In 1999 Peter and Mary Bosman moved to the region, bringing their young family with them, to take up a new farming venture. Peter came from a dairy family near Orangeville, while Mary grew up with parents who operated a butcher shop and delicatessen. So while they had plenty of business and farming background, it was wholly different from the challenge they were about to undertake.

"I was growing crops in the ground, and now I was growing them in a tree. It has similar aspects of management in certain ways, but it's that pruning and taking care of the tree the whole season long. Sometimes ground crops like corn or soybeans, you spray them once and that's it," Peter said.

Looking to move to the area in part because the large number of churches and Christian schools appealed to the devout family, they purchased an orchard on Regional Road 20 on the outskirts of Smithville. Peter traded in milking cattle for picking apples.

"It was kind of a baptism of fire," he said.

Fortunately, there were enough fruit growers in the area and plenty of expertise he was able to tap into, growing Lincoln Line Orchards into the successful operation it is today, complete with a retail store where they sell the 14 or so varieties of apples they grow, along with several other products from the farm and elsewhere in southern and central Ontario.

"This was an old barn full of junk, and we made a store out of it," said Mary, who used her experience with the family's butcher/delicatessen to handle the marketing and retail side of things that Peter had little knowledge of, having grown up in the world of supply management dairy.

"It was difficult in a sense because we're dealing with free market," he said.

"You're dealing with all kinds of outside forces, you can't control your price range in a certain sense."

Peter and Mary learned quickly that their preference wasn't to sell to the large packers, but instead straight to the customers. That started with farmers markets, and as they grew their clientele, the barn-turned-retail store took on more importance.

They began simply, selling apples and cider out of the farm store, but soon grew. Now visitors can find a large collection of items, includ-



Mary and Peter Bosman are celebrating 25 years owning Lincoln Line Orchards on the outskirts of Smithville. They moved down to Niagara from the Orangeville area in 1999. ~ Luke Edwards photo

ing a recent inclusion of baked goods created onsite. Staff bake fresh cookies, muffins and apple crisp, and Mary said the team is looking to make more items.

The Bosmans bought the property from Ron Young, a longtime apple grower himself who was nearing retirement and had no kids who were looking to take over. In time, the Bosmans would expand and purchase the neighbouring farm run by Ron's brother Marty.

Nowadays they have 60 acres of orchard, primarily apples, though with some plums and peaches.

Times and tastes have changed. Peter said he's noticed a shift in preference from more sour tasting apples to sweeter varieties, chalking it up to changing demographics as people from India and Asia tend to prefer sweeter apples.

They're also employing more mitigation processes, such as wind machines to prevent frost damage. They learned it the hard way, after experiencing significant crop loss during 2012 thanks to the weather.

And while automation hasn't fully taken over, Peter and Mary have seen technological lurches into apple growing. They're excited this year to be getting a high-tech grading machine that uses cameras to grade the apples.

In the orchards, Peter said pest management is more complex with apples. Growers need to know all the different kinds of pests,

how they can harm the trees and fruit, as well as their breeding cycles. He practices integrated pest management, using a variety of approaches such as pheromones in the orchards that disrupt breeding cycles.

The harvest for any farmer is an obviously important time. However, for Peter, his favourite time might be spring when the blossoms come out and live returns to the orchards.

"Nature itself, being out in the trees and seeing the growth of the fruit...you're in awe of how it starts in the spring with a beautiful flower, then it gets pollinated by the bees and then you see the growth throughout the year," he said.

"And of course you're fighting with the insects and the weather, but then in the end you see this beautiful apple form."

While the work is challenging, Peter and Mary said they enjoyed it, and working together with their six children as they grew up. Their son Ron remains involved and will likely take over the farm some day. And while their five daughters have left the farming world, Mary said the lessons they learned at the farm have served them well since they all run their own side businesses while raising their own families.

The store at Lincoln Line Orchards is open Tuesday to Saturday, 10 a.m. to 5 p.m. each day. It's located at 9764 Regional Road 20. For more information visit lincolnlinoorchards.com.



NIAGARA FARM

Submit your story ideas to:
 Luke Edwards, Editor
luke@granthaven.com

Haldimand ag advisory committee urges community to ‘Share the Road

By Niagara Farms Staff

Mutual respect on the road is being emphasized by a recent campaign by the Haldimand County Agriculture Advisory Committee of Council.

Earlier this fall the committee began distributing “Share the Road” car magnets to raise awareness about the importance of being safe around farm vehicles as they travel along country roads to get to and from fields and farms.

“Safety on our roads is not just a priority but a responsibility. With the new ‘Share the Road’ magnets the county is raising awareness, reminding all drivers to respect agricultural vehicles and farm equipment,” said Neil Hedley, chair of the committee.

“By promoting a mutual respect between drivers and these farm vehicles we create a safer journey for all road users.”

The campaign reminds road users of the following safety tips: be alert and cautious while driving, obeying the traffic laws, reducing speed on rural roads and leaving space to safely drive around farm equipment.

Patience, maintaining visibility and being aware of weather conditions are also important, the campaign says. Mayor Shelley Ann Bentley said she’s committed to enhancing road safety and encourages motorists and those in farm vehicles to be cautious and considerate.

“Let’s drive forward with care and consideration, ensuring our roads are safe and accessible for everyone,” she said.

There are certain times of the year, such as during planting and harvest, when farm vehicles need frequent use of the county’s roads. However, farmers may need to drive to and from locations at any time of the year, and given how important agriculture is to the county, a safe road system benefits everyone.

The “Share the Road” magnets were made available at the branches of the Haldimand County Library while supplies last. Some were still available as of later October.

More safety tips can also be found on the Haldimand County website. The Agricultural Advisory Committee advises county on matters, issues and policies related to agriculture and agribusiness in Haldimand. 🌿



Haldimand County Mayor Shelley Ann Bentley with a “Share the Road” magnet, part of a campaign that encourages motorists to be safe on the roads, especially around farm vehicles going from farm to farm.
~ Haldimand County photo

NIAGARA FARMS

Scan the QR code and read us online

Remember our fallen heroes and those who continue to serve

SAM OOSTERHOFF
MPP - Niagara West

4961 King St. E, Unit M1 • Beamsville, ON L0R 1B0
905-563-1755 • sam.oosterhoffco@pc.ola.org

Solving the landfill question for greenhouse growers

By Luke Edwards

The days of trucking every scrap of greenhouse waste to the landfill is coming to an end, and that end is a lot sooner than many people realize.

As landfill space in Ontario fills up, industries such as greenhouses are going to have to find alternatives. Participants in one of the sessions at the Canadian Greenhouse Conference, held last month in Niagara Falls, learned of both the challenges and opportunities operators face amid dwindling landfill space.

“There’s certainly an urgency to finding alternatives to landfills,” said Alexandra Grygorczyk, a research scientist at Vineland Research and Innovation Centre.

Despite that urgency, Grygorczyk said there are opportunities. Leamington’s greenhouse sector currently landfills about 150,000 tonnes of fruit grade-outs, vines and growing media each year.

Her presentation highlighted some of those alternatives, moving along a hierarchy from most to least preferable.

At the top of the list are prevention measures that reduce the amount of waste produced

in the first place and finding other options to use the produce that is safe for human consumption. Grygorczyk said this is already being done in other sectors, such as with apples where lower graded fruit is processed for other purposes. It’s a practice greenhouses could emulate. For instance, cucumber juice has value in the cosmetics industry, she said.

The latest innovation report from VRIC also outlined work that’s ongoing to find an alternative use for the juice produced during the process to freeze corn. The pressed cobs are used for animal feed, but the juices are a challenge for conventional wastewater systems and end up mostly being trucked away for irrigation. The hope is that new uses can be found.

Similar research is going into using byproducts from onion processing as clean label antimicrobials.

Back in the greenhouse, other lower graded produce can also be used for various purposes. In these cases, Grygorczyk suggested looking to smaller companies who are finding creative ways to use these products.

There is some fear in the industry that using lower graded pro-



Alexandra Grygorczyk, a research scientist at Vineland Research and Innovation Centre, said alternatives to landfilling greenhouse waste are becoming more needed. Fortunately, researchers are working on solutions. ~ VRIC photo

duce will de-value the top quality fruit, however, Grygorczyk said that’s not the case, pointing to the success of the apple industry in following this practice.

“That should not be a concern for the greenhouse industry,” she said.

For its part, Vineland Research and Innovation Centre recently added food grade laboratory facilities to its infrastructure, giving researchers like Grygorczyk added space to come up with other upcycling solutions.

When that fails, food donation can become an option. Second Harvest is a logistics company that provides support for food producers, organizing donations to ensure they get to charities that can use them.

Additionally, said there are Good Samaritan laws in Ontario that protect growers who make these kinds of donations. Growers that donate can receive a tax credit that’s equal to 25 per cent of fair market value.

When human consumption isn’t possible, it’s time to turn to animals and machines, Grygorczyk said. These options include using the waste as animal feed, composting it, or using it in bio-material/bio-chemical processing or in anaerobic digestion.

The session also featured a presentation from Tamara Lockwood-Ortiz of Bugs4Rent and A Zero-Waste Future. She told the audience of a project her business is undertaking to provide an on-site biodigester that is “harnessing Mother Nature’s composter.”

Modular units can be placed on a property and the larvae of black soldier flies can reduce waste products to frass, which can then be used for other beneficial purposes. Lockwood-Ortiz said they’re trying to show growers how doable this process is, so they can scale up to help meet the industry’s waste challenges.

At the bottom of the hierarchy is landfilling and discarding. Grygorczyk pointed out that even unmanaged “compost piles” fall into this category, since it leads to anaerobic decomposition, which in turn produces significant greenhouse gasses.

And even if it remains the easiest and most efficient option for many growers, she said increasing tipping fees and the fact it’s nearly impossible to get new landfill space approved in Ontario means it’s an option with a short shelf life.

“Soon enough you’re not going to have a choice,” she said. 🌱

**YOU CAN'T PREDICT THE FUTURE
BUT WE CAN HELP PROTECT IT.**

meester
O/B P.V. & V. INSURANCE CENTRE LTD.

1 800 465 8256 | 905 957 2333 | info@meesterinsurance.com
www.meesterinsurance.com

**Lest We
Forget**
11 NOVEMBER

REMEMBRANCE DAY

Plaza Comunitaria, a place of learning and a place of community

By Luke Edwards

With kids and parents heading to their hockey game on one side, others finding a book to borrow on the other, a small group enjoyed a catered meal.

The group consisted mostly of temporary foreign workers from Mexico, eager to improve their English and to continue the education many thought they'd given up, or at least postponed, when they opted to come to Canada to earn money. However, there were also some permanent residents who came to lend their support as well as a few passersby that Rev. Antonio Illas invited it to share the meal.

"This is how we build community," Illas said from a meeting room in the Fleming Centre. "The library setting is the perfect place."

The meal was a precursor to Plaza Comunitaria, which formally launches in November in Beamsville and is only the second of its kind in Canada. Working with the Mexican consulate, volunteer teachers will be providing instruction and support for temporary foreign workers who are looking to continue their education with the goal of achieving their high school equivalency, and also improving their English skills.

At the head of the education aspect is Lilia Granillo Vazquez, a Mexican university professor currently in Canada.

"All of them want to learn English and progress their studies," said Granillo Vazquez, shortling after helping Jorge Castillo Rosas get his library card for the Lincoln Pelham Public Library.

There are many Plaza Comunitaria programs in the United States, however Illas said the only other Canadian program is in Quebec. The goal is to provide a space for education, but also to continue their goal of making temporary foreign workers a part of the community. Illas also pointed out that the farmworkers pay taxes like any other worker in Ontario, and this is a way for them to access the services that our taxes help pay for.

That's what makes the Fleming Centre a perfect spot, since it's such a busy hub of activity.

However, this isn't the first attempt of the library to connect with Niagara's migrant farmworker population, said Kelly Spence,

communications and outreach coordinator for LPPL. Earlier this year they launched a space for workers to come to the Fenwick branch.

"It just started this summer and really took off," she said, adding it fits in well with one of the library's main goals.

"We want to create a space where everyone feels welcome," she said. Workers will also be able to borrow technology like the library's collection of Chromebooks, to help them study while back on the farm.

The English lessons are a specialized stream for work and life. Granillo Vazquez said many of the workers have some knowledge of English - they have to follow instructions from farmers and navigate the English signage of our local communities, after all - but the program will help develop that, and give them confidence.

Granillo Vazquez got involved by coincidence. She went to the consulate in Toronto to meet a former student who was now working there. While there, she learned about the program.

Illas said they're lucky to have someone like Granillo Vazquez on board.

"Having her here as a volunteer is a godsend asset," he said.

Launching the program in November, when many of the workers have returned to Mexico, gives them a chance to iron out the kinks before the temporary farmworker populations increase again next spring. However, it's also a chance to prevent isolation, as throughout the winter months a small but significant population of workers remain in the area.

Illas is part of the team that runs the Migrant Farmworker Project at nearby St. Alban's Church. There, they meet regularly on Thursdays for camaraderie, some food, and to attend to the needs of the workers.

As Plaza Comunitaria, gets underway, Illas said the plan is to alternate between the Fleming Centre and St. Alban's. However, he's optimistic it will become popular enough that come next year they may be able to have both sites open weekly.

Illas invites the community to stop by to a Plaza Comunitaria meeting. They'll also accept volunteers who want to help with



Jorge Castillo Rosas was the first of the temporary migrant farmworkers to get his Lincoln Pelham Public Library card when members of the migrant farmworker community met at the Fleming Centre ahead of the official launch of Plaza Comunitaria in November. He's pictured here with LPPL communications and outreach coordinator Kelly Spence and volunteer teacher Lilia Granillo Vazquez. ~ Luke Edwards photo

the education aspect. Illas said Spanish speaking teachers would be great, but they invite anyone. Volunteering itself could be a great way for English speakers to learn and improve their Spanish, making the learning a two-way street, Illas said.

Plaza Comunitaria will run at the Fleming centre twice in November, the 14th and 28th, and once in December, on the 12th before they take a break over the holidays. It runs from 4 to 7:30 p.m. In the new year they'll plan a new schedule. 🌱

JCB

FASTRAC
iCON

4000 & 8000 SERIES FASTRAC 4220, 8330

Rated power 218-335 hp Torque 738—1,070 lbf Rear lift capacity: 15,432—22,046 lb

<p style="text-align: center; font-weight: bold; color: orange;">NEW</p> <p style="font-size: 0.7em;">JCB 8330 iCon T4FCC Fastrac Tractor, 2023, Up to 70 kph, J23078</p>	<p style="text-align: center; font-weight: bold; color: orange;">NEW</p> <p style="font-size: 0.7em;">JCB 852-2 Mini Excavator, 2023, 64hp, Zero Tailswing, 12'2" Dig Depth, V38093</p>	<p style="text-align: center; font-weight: bold; color: orange;">USED</p> <p style="font-size: 0.7em;">JCB 35Z-1 Mini Excavator, 2022, Zero Tailswing 10'6" Dig Depth, V38217</p>
<p style="text-align: center; font-weight: bold; color: orange;">NEW</p> <p style="font-size: 0.7em;">JCB 510-56 Telescopic Handler, 2024, 74hp, 56' Lift Height, J23140</p>	<p style="text-align: center; font-weight: bold; color: orange;">NEW</p> <p style="font-size: 0.7em;">JCB 3TS-8T Teleskid, 2023, 74hp, 3695 lb. Lift V38256</p>	<p style="text-align: center; font-weight: bold; color: orange;">NEW</p> <p style="font-size: 0.7em;">JCB 270NA Wheeled Skidsteer, 2023, 74hp, 2,723 lb Lift, V38427</p>

2695 Reg. Rd. 24 S. Vineland
 905-562-4136 redtrac.ca
 Contact: Karl Lewis

A Division of D&W Group Inc.

NIAGARA
FARMS

SCAN TO READ US ONLINE

Soil health a delicate balance

By Luke Edwards

To the naked eye, soil looks rather boring. But hidden under the surface is a microscopic battle for space and resources.

Historically, to tip that battle into the favour of the plant, growers would often take a scorched earth approach, killing everything in the soil. But as science and crop health understanding has improved, many are now advocating more surgical methods.

“There’s a growing interest from industry, as well as the farming sector to use beneficial microorganisms for sustainable agriculture,” said Keiko Yoshioka, from the University of Toronto.

Yoshioka and a team of researchers at the U of T have been working to find promising strains of bacteria that can improve pathogen resistance in plants. They went through a library of around 2,000 naturally occurring non-pathogenic bacterial strains isolated from agricultural soils coming up with 10 strains that are especially promising.

And that’s important, said Bioworks’ Michael Brownbridge.

“You want an Olympian microbe, not the couch potato,” he said.

However, when dealing with a challenging pathogen, such as the fusarium fungus that has become a worsening problem for many growers in recent years, solutions require multiple prongs.

“An integrated approach is essential,” he said.

Fortunately, he and other researchers have found it possible, when done right, to use both



There’s a lot going on in the soil that can both help and hinder a plant’s growth and productivity. - Pixabay photo

chemicals like hydrogen peroxide to kill pathogens and beneficial bacteria in conjunction with each other.

And microbiome consideration goes beyond the soil, said SanEcoTec’s Els Vanbeckevoort and Steven Liss, from Toronto Metropolitan University. They presented research into maintaining a healthy microbiome in agricultural water as tests that have been developed measure what microorganisms are present in water.

“This gives us insight into what is happening in the microbiome,” said Vanbeckevoort.

“The signal that comes from a beneficial microorganism is really quite different from a pathogen.”

The aforementioned fusarium fungus has gained a foothold in Ontario and British Columbia, becoming more prevalent in recent years. Genevieve Marchan, from Agriculture and Agri-Food Canada, said tests for wilt and root rot disease have shown a deteriorating situation, with 2024 marking the worst year yet.

Scientists have known it’s been around for a while, but the question has become: “Why is it causing such heavy losses now?” she said.

The fusarium fungus likely plays a role, though there are still questions of how.

“We saw crop loss at some farms within weeks, but others held on for months,” Marchan said. 🌱

SNOW WON'T SLOW YOU DOWN.

Heat up your winter in the RTV520's optional heated cab as you take on snow with a durable and powerful diesel engine. Plow, sweep and blow through the season, even in tight spaces, as you outlast challenging weather and terrain. Visit us and let us help you get winter ready.

BERG EQUIPMENT

bergequipment.ca
42134 Highway #3
Wainfleet, ON L0S 1V0
(905) 899-3405

kubota.ca |

VAARKAMP MULCHING SERVICE

Our mulching service provides an excellent way to trim and clear bush/fence lines/ditches and building lots by breaking down stones and branches, leaving behind a soil surface that is smooth and clean.

- Land Clearing/Maintenance
- Clear Building Lots
- Drainage Ditch Maintenance
- Trim Back Fence Lines
- Stump Removal
- Trim/Clear Fence Lines
- No Need For Burning/Piling Brush

Contact Mark Vaarkamp
CELL: 905.981.2758

Provincial funding to support research into soybeans and beef cattle

Thanks to funding from the Ontario government, future soybean varieties may be more resilient, while beef cattle may produce less methane.

In funding announced last month, the provincial government will provide \$1.28 million towards seven research projects through Agricultural Research and Innovation Ontario's Innovative Breeding Research Program. Projects will focus on both genetics for cattle as well as feed, along with developing better bean varieties.

"Our government is proud to support world-class Ontario-led agri-food research that will equip our farmers and agribusinesses with the best tools to increase the efficiency and productivity of their operations," said Rob Flack, minister of agriculture, food and agribusiness in a press release. "Ontario agri-food assets like ARIO and the research it supports will ensure a competitive advantage for our farmers and agribusiness champions for years to come."

The Innovative Breeding Research Program covers a variety of projects. Some include:

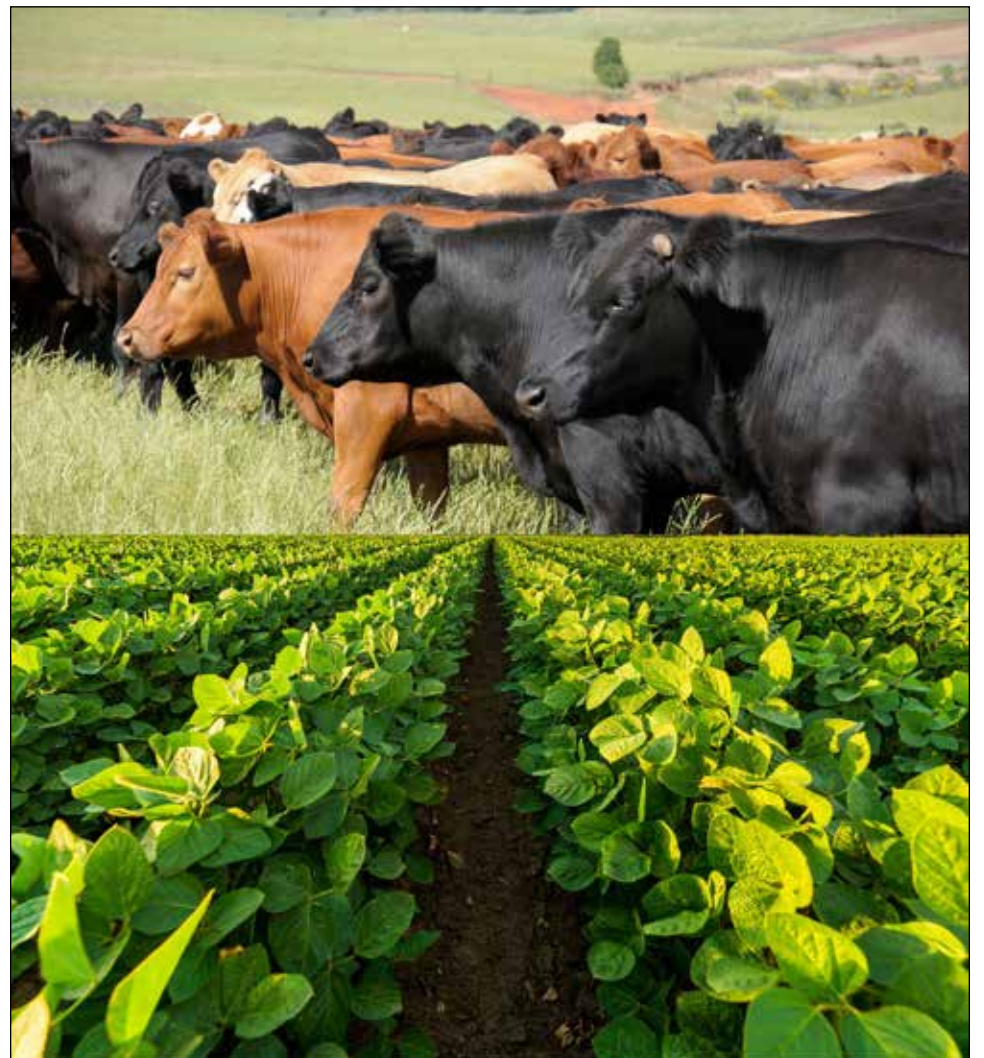
Research into beef cattle that will determine if methane emissions can be reduced by improving feed and modifying gene characteristics.

On the crop front, research is taking place on developing new soybean varieties that are drought resistant and higher yield, as well as better-quality crops for farmers to grow and export.

There's also research into developing bean varieties that are disease resistant and environmentally resilient.

"ARIO is proud to announce these successful projects funded by the new Innovative Breeding Research Program," said Lorne Hepworth, chair of ARIO. "It is exciting to see researchers address emerging opportunities for Ontario's farmers and agri-food sector – ones that will help foster economic development, domestic food production, and export opportunities for Ontario."

ARIO operates 14 research stations in the province, including the Vineland Research and Innovation Centre. 🌱



FREE

COOLING EXPERTS





**PLUG
AND
PLAY**







RELIABLE PACKAGED REFRIGERATION

(866) 748-7786 • www.kooljet.com



'On The Farm' magazine for and about about the offshore worker community

On The Farm, a glossy, full-colour bi-lingual (English and Spanish) magazine launched July 12 of this year, is both about and for Ontario's offshore worker community.

"They are more than the people we see working in the fields as we drive by, or are shopping Friday nights in town," said publisher Leanne Arnal. "They are a valuable part of our community and make a big difference to our local economy."

On The Farm's launch was celebrated in downtown Simcoe at a community event which drew an estimated 1,000 people, including offshore workers, local politicians, farmers and community members. A five-farm tug-of-war competition featured a healthy dose of viral video pre-match chirping between teams. A tight and highly-competitive challenge was finally resolved as workers from Koteles Farms narrowly prevailed over Ryder Farms representatives in the final.

"We had everyone there from kids to seniors on scooters," said Arnal. "The whole community came out - it was awesome."

Arnal has worked in many positions supporting the Caribbean community in the past 18 years, currently as the Director, Norfolk Community in Action, organizing culturally-inclusive events in the county, as well as as a Settlement Navigator with Catholic Community Services of York Region, a Simcoe-based satellite office serving temporary foreign workers, international students, refugees and other newcomers.



The Koteles Farms tug-of-war team prevailed in the On The Farm launch event Friday, July 12 in Simcoe, narrowly prevailing over Ryder Farms representatives in a competitive final.

It has been 58 years says Arnal since the first offshore workers landed and began working in Canada, providing necessary labour to support the nation's fresh fruit and vegetable industries among others. In the past five years in particular she continued, there has been increased interest in improving temporary foreign worker

programs and heightened recognition around the crucial contributions individuals make to Canadian food security and local and national economies.

"To be a part of that positive change is really exciting and overdue," says Arnal.





WEIDEMANN
designed for work

Special offer

Hoftrac - Compact Wheel Loader

Get up to

0.99 %

60 months

Available on the following models:
1160, 1260LP, 1280, 1390 and 1880



TWO LOCATIONS TO SERVE YOU

<p>ONEIDA NEW HOLLAND 905.765.5011 634 FOURTH LINE CALEDONIA ONTARIO</p>	<p>ONEIDA NEW HOLLAND NIAGARA 905.688.5160 1410 FOURTH AVE ST CATHARINES ONTARIO</p>
---	---

SUMMERS ACRES LTD.

Licensed Grain Dealer

Direct Delivery or Off Farm Pick-up



WE WILL HELP YOU GET YOUR TARGET PRICE!

Call us! We'll help you determine your estimated production and production cost per acre, help set a profit goal per acre and a target price

CALL FOR MARKETING OPTIONS

For Off Farm Pricing

Call Lenny Summers • 905.328.9765

summersacres@gmail.com

Her approach is to find positive solutions, says Arnal, and rather than focusing on the small minority who she considers problematic, highlighting the 95 per cent of farmers she believes are quality employers.

“We should be focusing on them and shining a light on them so the others will be weeded out.”

On The Farm strives to entertain and educate, both among offshore and local communities. Its content combines features on individuals like Dwayne, whose time in Canada has allowed him to buy property, build a house and support his family in Jamaica, shepherd Timothy who takes care of 1,500 sheep, talented saxophonist Jeremiah, or ‘Bass Boss’ DJ Serious.

It also carries informative articles on, for example, the rules of the road, first aid in the field, mental health, navigating pregnancy away from home, explanations on payroll deductions, or suggestions on how to get along with one’s bunkhouse mates (avoid stinky feet) in a shared accommodation setting.

“There is a lot of information they want to know and deserve to have,” said Arnal.

She considers the magazine also provides a sense of security for employers, knowing the information contained within comes from legitimate sources.

“And the workers are not being scammed or misinformed.”

Complexities around her decision to print in both English and Spanish did delay launch, however she considered speaking to a significant percentage of the offshore community in their own language was well worth the effort. A fall edition was scheduled to come out at the end of September.

“And then we’ll be on track for the spring issue.”

A total of 6,000 editions were printed in the first run, half of which were mailed to farmer-owners to distribute among their employees. The fall edition will carry a cost, which Arnal hopes will, along with advertising and community support, represent ongoing viability.

“I think it has sustainability,” she concluded. 🌱



Publisher Leanne Arnal launched On The Farm Friday, July 12 with a community celebration in downtown Simcoe. The magazine is both for and about the offshore worker community.

ALUS

Information Session

November 12, 7 p.m.

**Ball’s Falls Centre for Conservation
3292 Sixth Ave, Lincoln, ON L0R 1S0**

In communities with active ALUS programs, farmers and ranchers can implement projects on marginal and environmentally sensitive lands.

Projects may include but are not limited to wetland creation, erosion control, seeding native grasses, creating pollinator habitat, and more.

Join NPCA and ALUS for an information session to learn more about this program.



Visit npca.ca/events
or Scan



RSVP by November 10:
Geoff Verkade, gverkade@npca.ca



West Lincoln farm businesses shine at chamber awards

By Luke Edwards

Aaron Oosterhoff and his family are on a quest to put a twist on a classic breakfast menu.

The family's Spring Creek Quail Farms won the Agricultural Excellence award at the West Lincoln Chamber of Commerce's annual business awards gala. In recent years the business has grown in leaps and bounds to become one of North America's largest suppliers of quail eggs.

"Our mission is to make quail eggs accessible to all," Oosterhoff said after receiving the award.

Spring Creek beat out other finalists for the award, which included Green Sums Ltd., Lincoln Line Orchards, Mingle Hill farms, and Schuller's Sweet Corn.

Oosterhoff said he was humbled by the win.

"It's very special, and made me think of all the people who work so hard on the farm."

Currently, it's about 40 people, both full-time and part-time, who work at Spring Creek.

Oosterhoff's uncle Clarence bought the property in the early 2000s. Aaron and his wife Lyndsay have since taken over. In recent years the operation has expanded significantly, and now provides eggs as far away as California.

Quail eggs remain something of a niche market, but are popular among the growing South American, Asian, and Eastern European demographics, Oosterhoff said. They're also used by people who eat a lot of chicken eggs to "spice it up," he added.

They can be eaten in much the same way as chicken eggs, Oosterhoff said his family will often eat them scrambled or fried. Some people will mix chicken and quail eggs together in a meal, as well.

In addition to being one of North America's largest such providers, Oosterhoff said they're



Spring Creek Quail Farms won the Agricultural Excellence Award at this year's West Lincoln Chamber of Commerce Business Awards. In the photo is Aaron Oosterhoff, who owns the business with his wife Lyndsay. ~ Luke Edwards photo

proud to run a zero-waste facility. Their website promotes the use of 100 per cent recyclable packaging and shipping materials. All organic waste is used in compost to grow organic vegetables at a nearby farm.

The animals never receive hormones or antibiotics.

Oosterhoff said about three quail eggs roughly equals one chicken egg. The quail eggs are a little fluffier, as well, he said.

Though still a small piece of the overall egg market, Oosterhoff said quail eggs can be found at many major grocery stores.

He attributed the business' growth in recent years to a few things: the hard work of the team, the support of his family, and God.

Spring Creek wasn't the only farm business to be honoured, though it was also nominated for the other agriculture award. Instead, it was Premier Equipment that won the Agri-Related Business Award, beating out Spring Creek as well as Lowden's Feed Supply.

"It's an honour to be nominated, let alone win the award," said Geoff Heczko, manager of the Smithville store. "We have lots of great ag-related businesses in the West Lincoln area and it feels great to be recognized."

Premier's Smithville dealership has been located just on the outskirts of town since 2008. Employing early 30 people, they sell and service John Deere equipment, as well as Honda and STIHL, as well as other short line solutions.

"Everyone at our location is dedicated to making sure the farmers, custom operators, commercial contractors and property owners keep going, whether it's during planting season, harvest season, plowing snow, or keeping their property in tip top shape," Heczko said.

He went on to say the West Lincoln business community is special, thanking Brian Thiessen of Boyle Tractor, who won last year's award and announced this year's winner at the event.

"He has been a long time customer and partner in the community and although we are competitors we truly do have a great relationship and are willing to help each other out wherever we can," he said.

Here's a full list of the night's winners:

- Agri-Related Business - Premier Equipment
- Agricultural Excellence - Spring Creek Quail Farms
- New Business - Crawford Chiropractic
- Solopreneur - Avsthetics
- Sustainability - Riverside Oasis
- Community Impact - Smithville Pharmacy
- Community Impact (non-profit) - West Lincoln Community Care
- Spirit of the Chamber - Stanpac 🌱

Get a quote.



Graham Coppel

INSURANCE ADVISOR



(905) 735-1436

bcminsurance.com

Gilvesy retires as chair of farm group

By Jeff Helsdon

A Tillsonburg man is hanging up his hat after nearly two decades with the Ontario Greenhouse Vegetable Growers (OGVG).

George Gilvesy's last day as the chair of the OGVG was Oct. 31. He served as chair of the board from 2015 to 2024 and was the general manager of the organization from 2009 to 2015. Prior to that, he was on the Ontario Flue-Cured Tobacco Growers' Marketing Board for 18 years, of which he was chair for four years and vice-chair for six years. Gilvesy was a third-generation tobacco grower, who started growing on his own farm in 1978.

After Gilvesy was done his tenure with the tobacco board, the Ontario Farm Products Marketing Commission asked if he would assist OGVG on a limited basis. He found the skills he used as the head of the tobacco board could be used for other agriculture commodities.

OGVG represents the greenhouse tomato, cucumber and pepper growers of the province. There are 170 grower members. Gilvesy helped on an interim basis in 2004 and 2005 and then became the general manager in 2009. The position of chair of the board was an appointment from the Farm Products Marketing Commission until 2023. In 2024 the growers were allowed to appoint their own chair, which Gilvesy undertook for a year before deciding he would like to retire.

"I said I'm comfortable to go one more year and it would be in the board's best interest to look for a new chair for the transition," he said.

Gilvesy explained the difference between the two positions is the general manager oversees operations and implements the policies outlined by the board while the chair leads the board through the decision-making process, and guides board members through policies and regulation. The chair also advocates for OGVG with government. This meant Gilvesy spent a fair amount of time in Toronto, Ottawa and Washington talking to politicians and bureaucrats.

An OGVG press release announcing his retirement heralded Gilvesy for the work he had done on sustainability, food security, trade, market development and environmentally-friendly growing practices that benefitted OGVG mem-

bers and agriculture in general.

"I have had the pleasure of serving with George, who has inspired me and given me so many new perspectives on how agriculture and government can work together to achieve common goals," said Rick Mastronardi, District 1 Vice Chair. "He will be sadly missed by many across the agricultural sector."

One of the hurdles that Gilvesy tackled in his early days with OGVG was the Netherlands dumping peppers into the Canadian market. OGVG hired legal counsel and took the issue to the Canadian International Trade Tribunal and won.

"It was a significant step forward for the organization," Gilvesy said.

COVID was another huge challenge for OGVG members to keep operating and growing food for the marketplace. Gilvesy said one of the big hurdles was the offshore labour. The Medical Officer of Health for Windsor-Essex, where many of the greenhouse operations are located, said foreign workers were not allowed.

"In 35 years, I've never seen such a machine going into resolving that," Gilvesy recounted. "The Premier, Doug Ford, was instrumental in getting that turned around, getting local, provincial and federal officials working together."

The whole issue was resolved within 72 hours. In 2009, OGVG members had 1,575 acres of greenhouses. This has grown to 4,100 acres today in Ontario, with over 80 percent of the product exported to the United States. Gilvesy gave credit to the growers for the huge expansion,



George Gilvesy has retired from his position as chair of Ontario Greenhouse Vegetable Growers. ~ Contributed photo

saying they had both the technology, knowledge and the aggressiveness.

"This is all on them," he said. "It's not necessarily what OGVG did but we tried to facilitate their growth as much as we could."

Gilvesy reflected back on his time with OGVG, saying, "It's been extremely rewarding to represent a group like this. It's been an outstanding opportunity. They are some of the most enterprising farmers in the world."

With more time on his hands, Gilvesy hopes to enjoy more time golfing, flying his plane and working on farm projects.

"There's going to be no shortage of things to keep me occupied, but first I'm going to catch my breath," he said.

OGVG announced that former Elgin-Middlesex-London MPP, Minister of Agriculture and St. Thomas mayor Steve Peters will be replacing Gilvesy as chair. 🌿



NIAGARA FARMS



Scan the QR code and read us online

THEY DON'T MAKE THEM LIKE THEY USED TO!

OVER 35 YEARS OF LOCAL

KNOWLEDGE - COMMON SENSE - HONESTY

ON YOUR SIDE!

Larry "BILKO" Bilkszto

Your Local REALTOR Since 1989

larrybilko@gmail.com - www.bilko.ca

office 905-641-1110 - 905-563-3330 - home office 905-562-3000

Garden City Realty Inc.,
Brokerage

EACH OFFICE INDEPENDENTLY OWNED AND OPERATED



Soup's on

A warm bowl of soup on a cool November day can be the ultimate in coziness.

Soups can be a great way to use up vegetables, plan ahead for a week or meals, or simply warm you up as the temperature starts to drop. Many can also be frozen, giving you a quick meal later in the winter when you don't feel like cooking.

They're also versatile enough to find something for the meat eater and vegetarian alike.

As the days get shorter and the temperature cooler, here are some soup recipes to try.



Turkey Pot Pie Soup

Ingredients

Topping:

- 1 sheet (225 g) frozen butter puff pastry, thawed
- 1/3 cup (75 mL) finely grated Ontario cheddar cheese

Soup:

- 2 tbsp (25 mL) butter
- 2 cloves Ontario garlic, minced
- 1 Ontario onion, diced
- Salt and pepper
- 1-1/2 cups (375 mL) unpeeled diced Ontario potatoes
- 1 cup (250 mL) diced Ontario parsnip
- 1/2 cup (125 mL) each diced Ontario carrot and celery
- 1/2 cup (125 mL) chopped Ontario mushrooms
- 3/4 tsp (4 mL) dried thyme leaves
- 1/4 tsp (1 mL) crushed red pepper flakes
- 2 bay leaves
- 1 carton (946 mL) low-sodium chicken broth
- 3 tbsp (45 mL) all-purpose flour
- 1/2 cup (125 mL) 10% Ontario half-and-half cream
- 2-1/2 cups (625 mL) bite-size pieces cooked Ontario turkey or chicken
- 1/3 cup (75 mL) finely chopped fresh Ontario parsley

Instructions

Topping: Unroll puff pastry sheet, leaving pastry on parchment paper. Using floured 2- to 3-inch (5 to 7.5 cm) cookie cutters, cut out 12 to 15 puff pastry shapes (leftover pastry can be re-rolled). Place pastry onto

parchment paperlined baking sheet, spacing shapes apart. Evenly sprinkle cheese on each cut out, pressing gently into pastry. Refrigerate.

Soup: In large pot, melt butter over medium heat. Add garlic, onion and pinch each of salt and pepper; cook, stirring, for 3 minutes. Stir in potatoes, parsnip, carrot, celery, mushrooms, thyme, pepper flakes and bay leaves. Add broth; bring to boil. Cover, reduce heat and simmer gently for about 10 minutes or until vegetables are tender.

Meanwhile, bake puff pastry shapes in 425°F (220°C) oven for 10 minutes or until golden. Set aside.

In small bowl, whisk flour into cream; gradually stir into soup, stirring continuously until mixture comes to boil. Simmer gently 2 minutes. Stir in turkey and parsley until heated through. Season with salt and pepper to taste. Serve soup topped with pastry cut-outs.



Fiesta Vegetable Soup

Ingredients

- 2 tsp (10 mL) vegetable oil
- 8 oz (250 g) extra-lean Ontario ground turkey
- 3 cloves garlic, minced
- 1 Ontario onion, chopped
- 1 tbsp (15 mL) chili powder
- 1 tsp (5 mL) each ground cumin and dried oregano leaves
- 1/2 tsp (2 mL) each salt and pepper
- 1-1/2 cups (375 mL) chopped Ontario greenhouse sweet yellow peppers
- 1 cup (250 mL) chopped Ontario carrot
- 4 cups (1 L) no-salt-added chicken broth
- 1 can (28 oz/796 mL) diced tomatoes
- 1 can (19 oz/540 mL) black beans, drained and rinsed
- 1/2 cup (125 mL) frozen corn kernels
- 1 cup (250 mL) shredded Ontario cheddar cheese
- 1-1/2 cups (375 mL) diced Ontario greenhouse tomatoes
- Optional Toppings: Ontario sour cream, coriander

Instructions

In large pot, heat oil over medium-high heat. Add ground turkey,

garlic, onion, chili powder, cumin, oregano, salt and pepper. Cook breaking up turkey with wooden spoon for 5 minutes or until no longer pink. Add peppers, carrot, broth, 1 cup (250 mL) water and tomatoes; bring to boil. Reduce heat, cover and simmer until carrots are tender, about 15 minutes.

Add beans and corn; simmer for 3 minutes or until warm. Ladle soup into bowls; top with cheese and tomatoes. Serve with suggested toppings.

Tips: Freeze Ontario corn in the summer to enjoy year-round. This soup is a great make-ahead as the flavours develop on standing.

Reheat on medium heat, stirring occasionally. Pack any leftover soup to reheat for lunch the next day.



Hot and Sour Soup

Ingredients

- 4 Ontario baby bok choy
- 4 cups (1 L) no-salt-added chicken broth
- 2 tsp (10 mL) minced fresh gingerroot
- 2 cloves Ontario garlic, minced
- 2 boneless skinless Ontario chicken thighs, cut into thin strips
- 1 cup (250 mL) sliced Ontario mushrooms
- 1 cup (250 mL) julienned Ontario carrots
- 4 oz (125 g) thin rice vermicelli noodles
- 1 cup (250 mL) Ontario bean sprouts
- 1/4 cup (50 mL) rice vinegar
- 2 tbsp (25 mL) soy sauce
- 1 tbsp (15 mL) sriracha sauce
- 1-1/2 tsp (7 mL) sesame oil
- 1 tbsp (15 mL) cornstarch
- 1 Ontario Egg

Instructions

Cut leafy ends off bok choy, leave small leaves whole and slice larger leaves into bite-size pieces; cut stem ends into slices (keep separate from leaves). Set aside.

In large pot, combine broth, 1/2 cup (125 mL) water, ginger and garlic; cover and bring to boil over medium-high heat. Stir in chicken, mushrooms, carrots and reserved bok choy stems. Reduce heat to

medium-low, cover and simmer for 3 minutes.

Meanwhile, in large pot of boiling water, cook noodles according to package directions. Drain and divide among bowls.

Add bean sprouts, vinegar, soy sauce, sriracha and sesame oil to soup pot; return to boil. In small bowl, stir cornstarch with 2 tbsp (25 mL) of cold water until smooth. Stir into pot and simmer until slightly thickened, about 2 minutes, reducing heat if necessary.

In measuring cup, whisk egg; slowly pour in a thin stream around the edge of the pot and stir once or twice to form fine egg threads. Stir in reserved bok choy leaves. Ladle soup over noodles.

Tips: One boneless, skinless Ontario chicken breast can be substituted for the thighs.

If using shiitake mushrooms be sure to remove and discard stems, slice only caps.



Tuscan Vegetable and Bread Soup

Ingredients

- 2 tbsp (25 mL) olive oil
- 1 large Ontario onion, chopped
- 3 cloves Ontario garlic, minced
- 3 cups (750 mL) coarsely chopped Ontario green cabbage
- 2 cups (500 mL) each diced Ontario carrots and peeled Ontario potatoes
- 6 cups (1500 mL) sodium-reduced beef or chicken broth
- 1 can (28 oz/796 mL) diced tomatoes, undrained
- 1 tsp (5 mL) each dried thyme leaves and basil
- 1/4 tsp (1 mL) pepper
- 1 can (19 oz/540 mL) white kidney beans, drained and rinsed
- 1/2 cup (125 mL) chopped Ontario parsley
- 8 slices day-old Italian bread, cut in half
- 1/2 cup (125 mL) grated Parmesan cheese

Continued on page A21 →

→ Continued from page A20

Instructions

In large pot, heat 1 tbsp (15 mL) of the oil over medium heat; cook onion and garlic, for 2 to 3 minutes, stirring occasionally. Add cabbage, carrots and potatoes; cook stirring occasionally, about 5 minutes to soften slightly. Add broth, tomatoes, thyme, basil and pepper; bring to boil. Cover, reduce heat and simmer for 30 minutes or until vegetables are tender. Stir in beans and parsley; heat until hot.

Drizzle remaining oil on bread; sprinkle with cheese. Broil until lightly browned. Ladle soup into bowls and serve topped with cheese toasts.



Madeira Tomato and Onion Soup

Ingredients

- 1/4 cup (50 mL) butter
- 2 tbsp (25 mL) olive oil
- 4 Ontario onions, chopped
- 4 cloves Ontario garlic, minced
- 1 tbsp (15 mL) granulated sugar
- 1 tsp (5 mL) paprika

- 1/4 tsp (1 mL) each of salt and pepper
- 1 can (28 oz/796 mL) diced tomatoes, undrained
- 2 tbsp (25 mL) tomato paste
- 7 cups (1.75 L) beef broth, preferably sodium-reduced
- Croutons (recipe follows)
- 1/4 cup (50 mL) finely chopped fresh Ontario parsley
- Croutons:
- 2 tbsp (25 mL) butter
- 1 clove Ontario garlic, crushed
- 6 slices white bread, crusts removed and finely cubed

Instructions

In a large saucepan, melt half of the butter and oil over medium heat. Cook onions, stirring often, until softened and golden, about 15 minutes.

Add garlic, sugar, paprika, salt and pepper; cook, stirring, for 5 minutes. Stir in tomatoes and tomato paste; bring to boil. Reduce heat, cover and simmer for 30 minutes. Uncover and simmer for 30 minutes.

Stir in broth and remaining butter; bring to boil. Reduce heat and simmer, uncovered, for 1 hour. If desired, purée part or all of the soup in batches in blender or with immersion blender. Top each serving with a few croutons; garnish with parsley.

Croutons: In large skillet, melt butter over low heat. Add garlic, then bread cubes, stirring to coat. Cook until golden and crunchy, about 30 minutes, stirring occasionally. Makes about 1-1/2 cups (375 mL).



Beef Barley Soup

Ingredients

- 1 tbsp (15 mL) vegetable oil
- 250 g Ontario beef sirloin steak, cut into cubes
- 1/2 tsp (2 mL) pepper
- 1/4 tsp (1 mL) salt
- 3 cloves garlic, minced
- 3 fresh Ontario thyme sprigs (or 1/2 tsp/2 mL dried thyme)
- 1-1/2 cups (375 mL) diced Ontario onions
- 1 cup (250 mL) diced celery (or 1 cup/250 mL Ontario celeriac/ celery root)
- 1 cup (250 mL) diced Ontario carrots
- 4 cups (1 L) sodium-reduced beef broth
- 2 cups (500 mL) water
- 1/2 cup (125 mL) pearl barley
- 2 cups (500 mL) lightly packed, thinly chopped Ontario cabbage
- 1-1/2 cups (375 mL) diced Ontario parsnips
- Fresh Ontario thyme leaves

Instructions

In large pot, heat oil over medium-high heat. Pat beef dry with paper towel; sprinkle with pepper and salt. Add to pot; cook, stirring occasionally, until browned, 3 to 5 minutes.

Add garlic, thyme, onions, celery and carrots; cook, stirring occasionally until carrots are lightly softened, about 5 minutes. Add broth, water and barley; bring to boil. Reduce heat; simmer, covered for 15 minutes.

Stir in cabbage and parsnips. Simmer, covered, until barley is tender, about 15 minutes. Discard thyme sprigs. Garnish with fresh thyme leaves.



WEST LINCOLN Business Awards Smithville Highlands
 chamber of commerce presented by 1734234 Ontario LTD.



And The Winners Are...

Agricultural Excellence
Spring Creek Quail Farms

Solopreneur
Avsthetics

Agri-Related Business
Premier Equipment

New Business
Crawford Chiropractic

Community Impact
Smithville Pharmacy

Sustainability
Riverside Oasis

Community Impact (non-profit)
West Lincoln Community Care

Spirit of the Chamber
Stanpac



*Congratulations**

Thank You To Our Sponsors



'Cows Come Home' takes a look at the world of cow showing

Filming takes place in co-creator Lindsey Middleton's hometown of Ridgeway

By Luke Edwards

It's just about the worst nightmare for any 4-H kid.

Lindsey Middleton was an up-and-comer in the cow-showing world. The Ridgeway kid qualified for the prestigious Royal Agricultural Winter Fair, the holy grail of shows for a 4-Her.

But then disaster struck.

"In a tragic cinematic twist of fate my calf got ringworm two days before competition. So she was fine, but I never got to go compete with her and it was always this unresolved tale I have with my 4-H journey," Middleton said.

She never made it back to The Royal.

Fortunately, the great thing about the world of TV is that you can relive those parts of your life. Middleton and Katie Uhlmann will be doing just that when their new joint project Cows Come Home airs next spring. Filming took place this fall in Fort Erie.

"I'm really excited to film this where I grew up but also have all the people I grew up with present," Middleton said.

"It's pretty cool to move away, go to school, do the thing you want to do, and then come back and get to share that with everyone you grew up with and who raised you."

The idea for the show came over drinks a few years ago. At the time Uhlmann was looking for inspiration for a rural-based show. She had some history with rural and farm life, having grown up in small town Trenton, Ont., and competed in some regional horse shows with her Arabian horse, Foxy.

"We were out one night and Lindsey was talking about growing up and doing 4-H dairy competitions and I also grew up in a small town but was not as familiar with the 4-H club," she said.



The Royal that never was. Lindsey Middleton loved her time in 4-H, even though her one chance to get to the Royal Agricultural Winter Fair was dashed when her calf got sick. ~ Submitted photos

"I thought it was just so fun and different and fresh."

Cows Come Home uses the world of competitive cow showing to tell the story of two life-long best friends who may be polar opposites but who are always there for each other, Middleton and Uhlmann said.

Middleton, who is the lead for the show as well as co-producer and co-creator, plays Sam Acres, who returns to the small town where she grew up in an effort to put her life back together. Her best friend is there to help her through it.

As much as the story is about small town life and the zany world of cow showing, Middleton and Uhlmann say it's also a tale of friendship.

It's also a comedy, so the pair say there will be plenty of laughs throughout.

In preparation they both took time in Niagara, spending a day at Austin Miller's Ridgeway farm living the farmer life.

"We went down to Ridgeway...and we did chores on a dairy farm. We woke up at four in the morning. We milked the cows, we mucked the stalls, we swept, and we put the cows out to pasture," Uhlmann said. She's co-producer, co-creator and director for the show and said they had a few things in the script they wanted to check to make sure things were as authentic as possible.

It also gave them an appreciation for farm life. Between morning and afternoon chores Miller went out to work in the fields.

"The hard work that goes into farming is unreal," Uhlmann said.

It was Miller who lent Middleton his calves back when she was in 4-H, and the actor said it's been incredible to reconnect with those people from her childhood.

"It was a very wholesome and beautiful time of my life where I learned a lot about agriculture and farming," she said of her time in 4-H.

She recalls some of her early days with 4-H, as a small kid trying to handle the large animals clipping them was a challenge. But the leaders were patient and persistent, reminding her of the 4-H motto: Learn to do by doing.

"By the end you're doing it," Middleton said.

Filming took place primarily at Miller's farm and at I CAN-T.E.R., the therapeutic equestrian riding association where Middleton and several family members have been involved. From the shooting locations, family and friends offering their help, or the general support they've received from the Fort Erie and Niagara community, Middleton and Uhlmann said it's been inspiring.

"It's been really heartwarming how the community has been opening their homes and wanting to help," Uhlmann said. "I'm just really excited to have already had an incredible time in Fort Erie. it's beautiful and the people are really nice."

The show's six episodes are set to air on Bell Fibe TV1 next spring.. 🌱



Katie Uhlmann with a calf during a trip to Ridgeway before she and Lindsey Middleton started shooting the show Cows Come Home.



Lindsey Middleton is getting to relive part of her childhood, returning to Ridgeway to shoot Cows Come Home, a comedy inspired by her time in 4-H

Pest management projects get government support

By Niagara Farms Staff

With government help, it's getting a little steamy at one Niagara berry farm.

The unnamed farm was one of a few examples used as the Ontario Ministry of Agriculture, Food and Agri-Business announced up to \$7.5 million in funding from the provincial and federal governments to support pest management projects. Locally, the berry farm will use the money to fund a steam treatment system that will help eliminate damaging pests and diseases.

"Keeping our food safe while applying best management practices is vital to ensuring Ontario's agri-food system continues to thrive," said Lawrence MacAulay, federal minister of agriculture and agri-food. "These projects will help enhance biosecurity along our supply chains so we can keep feeding Canadians, and the world."

All told, 365 projects in Ontario are being supported, including farmers, food processors and essential farm-supporting agribusinesses. The funding is through the Biosecurity Enhancement Initiative, and when combined with the cost-shared investments, is expected to generate up to \$31.5 million in biosecurity enhancements.

"Maintaining and strengthening Ontario's world-class food safety system is the number one priority for this ministry," said Rob Flack, Ontario Minister of Agriculture, Food and Agribusiness. "This initiative builds on our government's consistent record of enhancing the resilience of Ontario's food supply chains and boosting our standing as a globally trusted producer of agri-food commodities and goods."

Recipients were eligible for cost-sharing that ranged from 35 to 50 per cent. In addition to the Niagara berry farm, which could receive just under \$30,000, other project examples included



A Niagara berry farm is one of 365 operations that will receive government funding to enhance pest management and disease control projects. ~ Pixabay photo

up to \$50,000 for a Clarington sheep farm to build a new barn and improve its isolation and separation processes, and up to \$50,000 for an Ottawa cattle operation to implement an electronic traceability collection system.

Tara Terpstra, board chair at Ontario Pork, welcomed the announcement, saying it will help 70 producers in her sector.

"This funding plays an important role in protecting the health of our livestock, ensuring the long-term sustainability of our industry, and maintaining confidence in the safety of Ontario-produced pork. By investing in biosecurity, we are strengthening our farms and safeguarding our food system against potential threats," she said. 🌱

Get back to enjoying family time. Check your hearing.

Your hearing helps you stay connected to those who matter most, enjoy all the sights and sounds around you, and maintain a good quality of life. But, if you're not hearing clearly, you can miss out! That's where Connect Hearing can help.

Our licensed Hearing Care Professionals can help you find the right hearing solution for your budget and lifestyle.

- ✓ Now save up to 30% on hearing aid technology with your CAA Membership!†
- ✓ Get new hearing aids and all-inclusive warranty from \$168/month with our Hearing Care Plan.**
- ✓ Try our latest hearing aids with a professional in-clinic demo!*

Book your FREE* hearing test today!
1.888.850.9979 • connecthearing.ca

#1 PHYSICIAN[®] REFERRED

Hearing Care Plan  by Connect Hearing

CAA
Rewards

Connect Hearing 

VAC, WCB, WSIB, ADP & ODSAP accepted. Part of the WorkSafeBC provider network. *CAA and CAA logo trademarks owned by, and use is authorized by, the Canadian Automobile Association. CAA Rewards™ used by the Canadian Automobile Association. †Hearing evaluations/tests are free for customers over the age of 18. Fees may apply where specific testing for employment purposes, reports, a copy of your results or the completion of an application is required. See clinic for full details. †Based on national physician referrals over the tenure of the corporation's Canadian business operations compared to the disclosed referral count of leading competitors. †Private clients only. Rebate subject to change and cannot be combined with any other offer, rebate or previous purchase and is non-refundable for cash. Save 30% on Plus Performance hearing aids (offer applicable to Audéo Sphere™ Infinio 90 level only); up to \$2,400 on Select level; 15% off Advanced level; and 10% off Standard level hearing aids with a valid CAA membership. This offer is a tiered rebate determined by which level of Sonova Hearing Technology purchased. Offer not applicable to Phonak Audéo Sphere™ Infinio 70 level hearing aids or Hearing Care Plan. Offer expires March 31, 2025. Lyric, Bone Anchored Hearing Solutions, Econo aids, Non Sonova and AB products excluded. See clinic for details. **Monthly prices shown per two (2) hearing aids. Prices subject to change. Each agreement is for a term of 36 months and is available on Sonova products and Roger On V2 only. *Demo refers to a hearing aid demonstration in-clinic provided by the Hearing Care Professional and does not imply a free trial.



Introducing the new Audéo Sphere™!

Up to \$1.5M in government funding available for minority agri-food groups

Applications open until Dec. 3

Minority groups looking to start and build agri-food businesses will have some financial support from the provincial and federal governments.

In a press release last month, the two levels of government announced up to \$1.5 million in funding in the new Agricultural Workforce Equity and Diversity Initiative, funded through the Sustainable Canadian Agricultural Partnership.

“Making sure we have greater diversity in the agriculture and agri-food sector helps to create a more competitive, inclusive, and resilient food system,” said Lawrence MacAulay, federal minister of agriculture and agri-food. “This initiative will help folks from under-represented groups get started and succeed, while making the sector even stronger.”

Grants of up to \$100,000 are available for business ventures led by primary agricultural producers and food processors who are Indigenous, visible minorities,


2SLGBTQI+ people, persons with disabilities, youth, women or members of French linguistic minority communities.

“A priority of our Grow Ontario Strategy is to unlock the full potential of the entrepreneurial talent of our diverse communities to strengthen our \$51 billion agrifood sector,” said Rob Flack, Ontario minister of agriculture, food and agribusiness. “Our government is confident that cultivating new talent in the growing agri-food sector will drive long-term prosperity and

innovation while creating good paying agri-food jobs.”

Applications opened in October and will remain open until Dec. 3.

Sustainable CAP is a \$3.5 billion investments over five years by federal, provincial and territorial governments. Federal programs and activities account for \$1 billion, with \$2.5 billion that is cost shared 60-40 between the federal and provincial/territorial governments.

For information on how to apply, visit ontario.ca/page/agricultural-workforce-equity-and-diversity-initiative. 

AG EVENTS ON THE HORIZON

It may be getting colder, and the nights might be arriving sooner, but that doesn't mean things are necessarily slowing down. Plenty of ag events are taking place in November and beyond.

Here are some of them:

**DECEMBER 7
6 TO 11 P.M.**

VINELAND GROWERS GIVE BACK

The second annual evening of giving back event fundraiser organized by the Vineland Growers Cooperative, returns later this year.

In memory of Debbie Ecker, the Christmas fundraiser takes place Saturday, Dec. 7 from 6 to 11 p.m. at the cooperative's Fourth Avenue location in Jordan.

All money raised will support Community Care of West Niagara and FEED Niagara. More information can be found at vinelandgrowers.com.

**NOVEMBER 24
11 A.M. TO 4 P.M.
NOVEMBER 30
9 A.M. TO 1 P.M.**

HOLIDAY FARMERS' MARKETS

For the most part, local farmers markets wrap up, or at least pare back for the winter months. However, several farmers markets are hosting Christmas and Holiday themed events in the coming months.

Stevensville is planning one for Sunday, Nov. 24 from 11 a.m. to 4 p.m. at the Fort Erie Conservation Club, 2555 Ott Rd. The following week, Grimsby is hosting one of its own, Saturday, Nov. 30 from 9 a.m. to 1 p.m. at Trinity United Church, 100 Main St. West.

**NOVEMBER 25 TO
NOVEMBER 27**

OFA ANNUAL MEETING

The Ontario Federation of Agriculture is holding its annual general meeting later this month. It starts Monday, Nov. 25, with the bulk of the activity Tuesday, Nov. 26 and Wednesday, Nov. 27 at the Delta Toronto Airport Hotel and Convention Centre. It'll include panels, networking opportunities, visits from government officials as well as keynote speaker Jeremy Miller, president of Sticky Branding. Visit ofa.on.ca for more details or to register.

**DECEMBER 12
6 P.M.**

TRACTOR PARADE RETURNS

An event that has quickly become a Niagara-on-the-Lake tradition is returning once again. The tractor parade will see participants decorate their farm vehicles in Christmas cheer and tour around the Virgil area. This year's tractor parade takes place on Thursday, Dec. 12, beginning at 6 p.m. Those who want to take part can email erwinanddorothywiens@gmail.com.

Dwarf apple rootstocks have pricey upfront costs but they provide faster returns than traditional, free-standing orchards

In their quest to meet changing consumer demand while remaining profitable, many Norfolk apple growers have replaced their traditional, low-density free-standing trees with smaller, single-stemmed trees planted in densities ranging from 900 to 1,500 trees per acre.

Today, apple trees are “dwarfed” from specialized rootstock and grow using a high-density training technique called a tall spindle system. The trees are supported by a wire trellis with tree spacing being approximately a metre apart.

The density of these “dwarf” or “semi-dwarf” orchard plantings create a continuous Fruiting Wall or 2-D Planar Wall of “feathered” trees that enable better pruning, product application and the training of new hires, says Erika DeBrouwer, an apple specialist with the Ontario Ministry of Agriculture, Food and Agribusiness (OMAF).

“Medium to high-density are umbrella terms,” said DeBrouwer, “They are used with different varieties, rootstocks and management systems. With Ontario apple growers, anything over 1,200 trees per acre is considered high density; and any tree less than 15 feet is considered to be dwarf.”

A grower’s choice of training system depends upon each farm’s management factors, including the size of orchard equipment, affordability and initial labour needs for young trees, in addition to desired market varieties, said DeBrouwer.

These systems differ with every orchard that DeBrouwer visits: “I’ve never been to an apple orchard that is the same --every orchard is different; therefore growers are choosing different way to grow apples.”

But all of these orchards share the same advantages that dwarf tree rootstocks and their assorted training techniques provide.



A popular rootstock management system for growing dwarf or semi-dwarf apple rootstock is the Vertical Axis

“High density orchards have narrower canopies allowing for better light inception, better colouring and air movement and easier product application.” said DeBrouwer. “It permits narrower row spacing, utilizing land more effectively with potential for mechanization integration.”

Moreover, added DeBrouwer, such trees are early-fruiting or “precocious” – producing fruit in its second or third year, depending up the variety. This advantage gives high-density orchardists faster turn-around times and higher yields per acre with proper management. This rootstock precocity allows growers to change cultivars quickly with less lost production time to meet changing consumer demands.

“Growers can harvest in the second year after planting, although it is not recommended for certain varieties as it can lead to lower yields and stunting the tree’s growth in the long-term. It is more common in Ontario to wait until year three or four.”

Different rootstocks provide different benefits to the tree that they are grafted upon, allowing growers to preselect types that meet each grower’s specific soil and cropping conditions, including the desired size of the tree they want to crop.

“There are multiple reasons regarding rootstock choice, most of which include: dwarfing, variety, the grower’s management style and training systems, along with insect and disease resistance,” said DeBrouwer.

Researchers develop dwarfing rootstocks for variables such as winter hardiness, pest resistance and bear names of where they were developed, such as: “M.9” (Malling 9) – developed by the East Malling Research Station; G.214, G.935, G4 (Geneva) 214, Geneva 935, developed by the Cornell University breeding program; or B9 (Budagovsky 9), developed by Michurin College in Russia; or the Ontario-created “V.3” (Vineland 3) Vineland breeding program.



These dormant, forked trees grow using a multi-leader system to produce the upcoming season’s crop.



OMAF apple specialist Erika DeBrouwer

These research institutions then sell rights for rootstock propagation to contracted nurseries for sale to growers.

The most common rootstocks grown in Ontario apple orchards are those listed above, although there is strong influence by New York State due to its comparable climate and proximity, said DeBrouwer.

DeBrouwer said that the average cost of creating high-density orchards in Ontario is approximately \$100,000 per acre, depending upon the farm and its selected production system.

“These orchards require larger initial investment due to the additional expense of more trees per acre,” said DeBrouwer. “There is also the cost of training dwarfing rootstocks within their first three years, although if trees are trained well initially, it will be offset by reduced pruning costs in the long-term.”

Another drawback is that Ontario growers must order new rootstock two to three years in advance, added DeBrouwer. “Coupled with the fact that it takes three years to get into production, it takes six years to earn returns from a selected cultivar. It’s a big decision and should be well thought out. You have to do what is effective and efficient in your business.”

When asked, “With high-density orchards now dominating the Norfolk landscape, will the old traditional apple tree still exist?” DeBrouwer responded, “If you want to grow them, but commercially, high density provides better yield, better quality, better colouring and efficiency.”



The V-trellis is another high density system for growing apple rootstock

Talbot Road Poultry of Jarvis holds an ‘open barn’ for public education and fun

When Bruce Van Der Molen of Talbot Road Poultry finished building a new broiler barn on his Jarvis-area farm this summer, he filled it with people before putting in birds.

This open house – or open barn – doubled as a public education event in addition to expanding his Highway 3 broiler operation, which has two pre-existing barns. Neighbours, poultry farmers and the public toured the spotless new edifice, which has the latest technology necessary for providing a comfortable life for broilers -- that is, meat birds raised to a weight of two to five kilograms.

Highlighting the day was a BBQ hosted by the Jarvis Lions’ Club, along with games and a sample square dance lesson for the children.

“It’s a casual education opportunity for the general public,” explained Van Der Molen, who serves as secretary of the Chicken Farmers of Ontario’s District 4 (Norfolk, Haldimand and Niagara), with 94 registered members.

The opportunity enabled visitors to discuss poultry practices, such as housing conditions, means of enabling the birds to express natural behaviour, feeding, watering, and biosecurity measures against pathogens such as highly pathogenic avian influenza (HPAI).

The barn that visitors toured was a single-tier, open floor structure, like 48 per cent of Ontario’s 1,300 chicken barns are. It comfortably accommodates 20,000 chickens, expanding Talbot Road Poultry’s total production to 50,000 birds per shipment.

Visitors saw that the birds can freely roam about, although the chicks establish their own space, said Van Der Molen. They learned that when the doors are closed, the barn’s lights stay on 18 hours daily when poultry is present. The heating-cooling system keeps the chicks comfortable at 32.2C; it drops to 20C as they mature.

Van Der Molen previously suspended the automated rows of feeders, heat lamps and water troughs above the room for the event, in order that visitors could roam freely.

“It (the automated feed systems) facilitates easier cleaning,” said Van Der Molen. “The barn is completely sterilized each time between flocks. We add new bedding each



Bruce Van Der Molen uses a single control system to maintain the building’s mechanical systems.

time for comfort and to encourage natural behaviours.”

Van Der Molen uses an all-in-all-out schedule for the three barns; the chicks – who are of the Cobb broiler breed -- arrive from Thames River Hatchery when they are two hours old. They stay for approximately 45 days upon which a Niagara-area poultry processor sends in a catching crew to collect them.

The farm has six-and-one-half broiler harvests annually, the “half” carrying into the New Year, said Van Der Molen. This methodology enables him to run the system with minimal effort.

The new barn uses one control panel to operate the feed and mechanical systems, compared with the original structures, which need separate systems for each function. Van Der Molen said that the new build is also more energy efficient, using approximately 50

per cent less electricity than the pre-existing barns. Alarms signal malfunctions directly to his mobile phone to ensure quicker responses.

The “open barn” was Van Der Molen’s first public hosting; his brother, who manages the family’s nearby dairy barn located on “the home farm” held a similar event last autumn.

“It just happens when there’s a newly-built barn to do it,” explained Van Der Molen. “It’s important for the public to know about farming.”

Kathryn Goodish, the Ontario Chicken Farmers’ spokesperson, said, “Bruce is a CFO District Committee Representative. He is a very active and engaged member of our district team and an excellent advocate for farmers in our community.”

The Van Der Molen farm story began when parents Minne and Anne emigrated from Holland in their childhood. The family lived near Strathroy before buying a farm on Walpole Concession 8 road east of Jarvis. Minne worked in the broiler hen business before marrying Anne. The couple alternated between raising pullets, laying hens and broilers before embracing dairy farming.

As the third of Minne and Anne’s four children, Van Der Molen learned about both the dairy and chicken businesses on the home farm without any additional post secondary agricultural training. He studied at George Brown College and married Kelly in 2003.

By 2014, Van Der Molen opted to farm as well, choosing poultry over dairy as he could operate the farm more efficiently due to being visually impaired.

But that meant starting from scratch. The couple purchased a 50-acre site on Highway 3 which lacked any structures. “It was just open fields --there was no house, no barns. We built everything new at the time.”



Talbot Road Poultry’s three barns use an all-in-all-out system to grow 50,000 broilers each time.





The Jarvis Lions Club hosted a BBQ and children's' games at Talbot Road Poultry's public education day



The Van Der Molen family (left to right) Anne, Minne, Bruce and Chris

Talbot Road Poultry became established, despite being marred with Kelly's death in 2018. Van Der Molen now farms with son, Ben, with their dog Houston in tow.

They also cash crop wheat, corn and soybeans with Ben handling most of that work.

They plant cover crops such as oats and peas to enhance the clay soil, as well as spreading manure on their fields at appropriate times. Their corn is processed into their custom feed.

The pair lives comfortably from their farm income, although Van Der Molen works off-

farm as a piano tuner while Ben does local custom farming work.

A member of the Jarvis Lions' Club, Van Der Molen plays the organ at several area churches and plays the saxophone with the Haldimand-Norfolk Concert Band. 🌱

BUSINESS and SERVICE DIRECTORY

AGRICULTURAL SUPPLIES

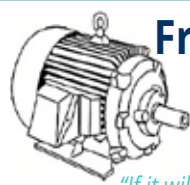
ONTARIO AGRA
PIPING & SUPPLIES INC.
(905) 386-1744
SALES@ONTARIOAGRA.CA 5377 ELCHO ROAD
WELLANDPORT, ON

VERTICAL TANKS
HORIZONTAL TANKS
SUBDRAIN
FARM DRAINAGE
CULVERTS
PUMPS & PLUMBING
CISTERNS
SEPTICS
GEOSYNTHETICS
PRECAST CONCRETE
AGGREGATES



WE'RE HERE TO HELP FARMERS, CONTRACTORS, AND HOMEOWNERS.

ELECTRIC



Frank's Electric Motors and Controls Inc.

"If it will not turn, make it our concern"

POOL / SPA PUMPS
FURNACE / AC FAN MOTORS
BARN / GREENHOUSE FANS AND MOTORS
FREQUENCY DRIVES / 3PH MOTORS / GEARBOXES
CISTERN / WELL / SUMP PUMPS
COMPRESSOR MOTORS
CENTRAL VAC

franks@franksemc.ca
905-386-6955
5165 Canborough Road
Wellandport, ON

Darren Fousert
Frank Fousert

ELECTRICAL



Powering growth.

Keep your operation up and running with a full-service electrical contractor who has decades of experience in agricultural electrical systems. Serving the Niagara Region and Golden Horseshoe into Burlington.

CALL US AT
905-899-2373

CORNELL
Feenstra
ELECTRIC

www.feenstraelectric.com

PROMOTE YOUR BUSINESS HERE

FOR MORE INFORMATION
CONTACT HEATHER DUNBAR
AT 226.261.1837 OR
HEATHER@GRANTHAVEN.COM

PLUMBER

**GEO THERMAL
HEAT PUMPS
A/C**

PLUMBING SERVICE

KONKLE
PLUMBING & HEATING
SINCE 1981

905-563-4847
KonklePlumbing.com

STAINED GLASS

Place your Christmas gift orders today!

Lyons
STAINED GLASS ART

One-of-a-kind * Local Artisan
Handcrafted * Custom * Repairs
Creative Classes

Call Tami
289-968-1731
www.LSGart.ca



SUBSCRIBE TO OUR NEWSLETTER

**NIAGARA
FARMS**

**SUBSCRIBE TO HAVE
THE LATEST EDITION
OF NIAGARA FARMS
DELIVERED RIGHT TO
YOUR INBOX FOR FREE!**

VISIT OUR WEBSITE TO SUBSCRIBE
www.granthaven.com/niagara-farms

**WE'RE HERE TO HELP
FARMERS, CONTRACTORS, AND HOMEOWNERS.**



**ONTARIO'S LARGEST
DEN HARTOG DEALER**



Understanding the Basics About Poly Cisterns

A cistern is primarily used for storing water in rural areas where potable water isn't available through municipal services. They're also used as an alternative to well water, which can experience issues with inconsistent yield, or poor groundwater quality. Over the last few years, we've had an influx of customers reaching out for cisterns due to their well running dry, or simply not producing enough water to sustain their household.

How to Determine the Right Size

If used efficiently, cistern owners will still consume an average of approximately 30 gallons daily per person. Using this math, a family of four being conservative with their water will use an average of 120 gallons daily, or 3600 gallons monthly.

Our largest option is a 1700 Gallon Poly Cistern Tank or a 2500 Gallon Low Profile Aquifer Cistern. These tanks would be refilled by a water delivery truck approximately every 10-20 days for a family of four. Depending on your water usage, number of people in your household, and if you have a secondary water source such as rainwater collection, you may be able to use a smaller tank. Water can become stale if stored for too long, so having it filled frequently will create a more enjoyable experience.

Plan your water ordering in advance

Water haulage companies are in high-demand, with many operating at capacity. Cistern owners should plan ahead by becoming a consistent client with a reliable provider to ensure your home always has a sufficient supply of water. A great way to plan ahead is by using the PTLevel, which can accurately measure your water level and be tracked on your phone. This allows you to access real-time measurements, and order the exact quantity of water you need.

Why Choose Poly Cistern tanks

Poly cistern tanks are manufactured to NSF/ANSI Standard 61, meeting requirements for the storage of potable water. Tanks are made from high-density polyethylene with U.V. inhibitors, and can hold liquids up to 1.7 specific gravity. Poly tanks are lighter, easier to install, and more cost effective than concrete alternatives.

Purchasing a cistern is a large investment that can provide your home with safe drinking water for decades. When you're ready to take the next step you can shop online to access blueprints, technical information, and place your order. If you have questions our team is always available via phone at [\(905\) 386-1744](tel:9053861744) or email at sales@ontarioagra.ca to help with your research and make customized recommendations.

(905) 386-1744
sales@ontarioagra.ca

5377 Elcho Rd, Wellandport, ON L0R 2J0

ontarioagra.ca

