

Profile of participating farmers/farms

Black Sheep Farm

Black Sheep Farm is an organic farm. Its mission is to practice sustainable agriculture, where food is grown with love and respect for the environment we live in, as well as for the people who do the work to raise that food. Growing vegetables is our current focus with the goal of becoming a mixed farm, producing organic vegetables, meat, eggs and cheese.



Black Sheep Farm is solely owned by Brenda Hsueh, who has farmed it since 2009. Brenda is a second generation Canadian of Chinese descent who came to farming through her love of the environment and food. Before coming to the farm, she worked for 10 years in the financial industry, saving up assets to be able to realize her farm dream. That dream became reality when she moved to her farm in Grey county in the spring of 2009. Now, instead of crunching numbers in a cubicle all day, she works in the field, tending to plants and animals, though many hours are still spent crunching numbers at the end of the day!

Cedar Down Farm

Cedar Down Farm is the realization of many years of dreaming for Jeff Boesch and Leslie Moskovits.

Jeff and Leslie have been farming together since 2004 when they met as interns on an organic farm. In the fall of 2009 we finally moved onto a farm of our own to build our own CSA and start growing fresh, nutritious food for our community. As organic farmers, we believe that the best way to produce consistent, high quality and nutritious food, is to concentrate on building and maintaining soil health.



We are also dedicated to the long-term ecological sustainability of the farm and work to:

- Promote biological diversity
- Rely on renewable resources
- Recycle materials and resources to the greatest extent possible
- Function, as much as possible, within our local economy

Fertile Ground CSA

Fertile Ground is a small farm offering 5 acres of vegetable-growing goodness! Fertile Ground offers people a taste of the joys of farming. We are committed to providing our customers with the freshest, highest-quality produce we can grow.



Angie Koch is the owner and main farmer at Fertile Grounds. For Angie, her farm has been an exciting venture into the world of farm entrepreneurship. After her university studies in 2004, Angie started shifting towards the world of vegetable-growing. Her rural explorations continued during the 2007 season which she spent as a CRAFT intern at Everdale Organic Farm & Environmental Learning Centre. Angie loves getting her hands dirty & is proud when the grit just won't come out from under her fingernails. When not in the fields or behind her computer, Angie can be found dancing & teaching blues or lindy hop, climbing a boulder, puttering around her kitchen, or shamelessly reading a novel in a sunbeam.

Fertile Ground envisions (1) growing organically as the best way to nourish ourselves, our customers, and the earth, for years to come, (2) distributing all of our produce through local food systems, and (3) striving to give back as much as we take. We are excited about getting our hands dirty and working the ground in ways that root us in hope and cultivate our wonder. We are committed to inspiring people to get excited about their food.

Fiddle Foot Farm

We are a biodynamic farm that is committed to caring for the earth and maintaining the integrity of our land for future generations. We do not use any synthetic chemicals, artificial fertilizers or genetically modified organisms. We are seeking to connect with conscientious consumers looking to help develop strong local economies and who recognize that healthy soils nourish healthy communities. We grow for a Community Supported Agriculture (CSA) membership program as well as the Creemore and Orangeville Farmers' Markets.



Fresh City Farms

Ran is an activist and founder of Fresh City. He believes city farming can change the world by re-introducing all of us to how real food is made. Some of his formative childhood experiences include his grandmother's stories about growing up on a Kibbutz, feeling democracy awaken in South Africa where he grew up and his mom's stuffed peppers. Before founding Fresh City, Ran practiced investment law in New York for several years and holds a bunch of degrees in business and law and political economy.



Fresh City Farms collectively farm over six acres in sites all over the Toronto area. Our home base is at Downsview Park, which is located in the geographical center of the Greater Toronto Area. Here we have a six-acre farm and a 3,000 square foot greenhouse space. It's where we run workshops for our Member Farmers and the public and where we come together to process the harvest. Fresh City Farms also runs workshops and education events in the city of Toronto.

Manuron Farm

ManoRun Organic Farm is located in Copetown near the intersection of Hwy 52 and Governor's Road. Copetown is situated on the rural border of Ancaster and Dundas - just a short 5 minute drive from either town.



Chris Krucker and Denise Trigatti have been farming organically for over 15 years and offer organic vegetables, beef, eggs, jams and pickles through a "farmer to eater" relationship known as Community Supported Agriculture or CSA. The farm is 25 acres in total and includes vegetables, herbs, some fruit, pasture, grain and hay. Most of the work on the farm is done by hand and so that involves lots of help. Chris and Denise work with local staff, intern volunteers and their 4 children to plant, cultivate, harvest the vegetables and go to farmers markets, manage the livestock and bring in the grain and hay crop.

Marvellous Edibles Farm

Marvellous Edibles Farm is a family run operation owned by Ayse Akoner and Jens Eller since 2003. We are located 2.5 hours north west of Toronto on the stunningly beautiful Niagara escarpment. We have the distinction of being a century farm (1894); the house and barn are still standing and reflect the architecture of the times.



Certified Organic since 2009, we believe in organic, ethical and sustainable food production that is available to everyone. Because both Jens and Ayse were two talented chefs in their previous lives, we love to create a wide range of delicious products such as sausages, bacon, preserves, sweet and savoury pies and Christmas baking.

Meeting Place Organic Farm

Meeting Place Organic Farm is a 100 acre family farm which we have owned and operated since 1973. It is located in SW Ontario, near Lucknow in the picturesque rolling farmland of northern Huron County.



We offer quality farm fresh food for your table from our family farm. We have pastured pigs and certified organic grass fed cattle. We produce grass fed beef and drug free pork, organic apples and apple butter, vegetable, herb and heritage tomato seedlings. We cooperate with several other local farms to bring you lamb, maple syrup and honey. We welcome customers to pick up at the farm, but are happy to deliver to Goderich, Kincardine, K-W, Guelph, London, and points in-between in Bruce, Grey, Wellington, Perth and Middlesex counties.

We farm organically with Belgian horses and have a mixed livestock operation designed to nourish the soil and produce food in an ecologically sustainable manner. We pasture our cattle and feed our own hay in the winter. Our pigs have access to pasture as well as fresh garden weeds. We are founding members of the Ecological Farmer's Association of Ontario. Some of our farm products have been certified organic for 27 years. Our organic certifier is Ecocert Canada. We file an annual application with them which they review to ensure compliance with the Canadian Organic Standards and do a yearly farm inspection and visit to our farm.

Orchard Hill Farm

Orchard Hill Farm is a 93 acre organic farm powered by Suffolk Punch draft horses, established in 1979 by Ken and Martha Laing. Orchard Hill Farm is blessed with excellent soils and a spectacular view. It is located on a ridge northwest of the village of Sparta (Ontario, Canada), near the north shore of Lake Erie.



Being one of the first organic farms in Ontario, Ken and Martha are active in many organizations, boards, councils, and working groups. While they have donated to this project and will be supporting the project as advisors, mentors and spokes persons, they have asked not to be involved in the immediate project activities.

Persephone Market Garden



Persephone Market Garden is 100 acres of forest, swamp, pasture and vegetable fields, located between Owen Sound and Sauble Beach. We strive to grow food that is good, clean & fair (inspired by Slow Food). Good means grown to be delicious and nutritious, rather than to travel thousands of kilometres and spend weeks sitting on shelves. Clean means grown in a way that protects natural resources like soil and water, the farmer's health and eater's health. Fair means affordable for the eater and a living wage for the farmer.

Plan B Organic Farms

Plan B Organic Farm was established in 1997 by Rodrigo Venturelli, Alvaro Venturelli and Melanie Golba. This will be our 13th season growing organic produce here at our 50 acre farm in Flamborough. Our farm is Certified Organic by OCCP-Pro-Cert Canada and delivers to over 1000 customers in the Hamilton area.



Plan B Organic Farms are committed to:

- Growing delicious, high quality vegetables, herbs, and fruits using organic farming methods that are in harmony with our environment.
- Providing accessible, affordable, and freshly harvested organic produce to households in our region.
- Working in partnership with other local organic farmers to reliably provide our shareholders with the variety of crops that our region offers.
- Creating a place where our community can come to learn about organic farming, the source of our food, and the natural cycles of our bioregion.

Saugeen River CSA

The Saugeen River CSA was started in 1997 with these aims in mind:

- To provide our local community with high quality Biodynamic produce.
- To provide a personal link between families and individuals and the land that nourishes them.
- To provide a Community Supported Agriculture model that encourages our economic life to be an expression of our conscience.
- To provide an educational environment to apprentices who want to learn about Biodynamic and organic farm management.
- To provide the future farmers of this land with a vibrant and healthy soil.



Cory Eichman, manages the Saugeen River CSA. He began his training in Biodynamic CSA farming in 1992. He spent three seasons in the vegetable garden at Camphill Village Kimberton Hills in southeastern Pennsylvania, an intentional community which includes residents of varying degrees of developmental disabilities. He then apprenticed two years at the Kimberton CSA with master gardeners Barbara and Kerry Sullivan. The Kimberton CSA was the second CSA to form in North America and much of the Saugeen River CSA's garden management is based on the Sullivan's vast experience.

Shared Harvest Community Farm

Shared Harvest Community Farm is a certified organic vegetable farm whose mission is to provide families within the community organic produce that is environmentally sustainable, locally desirable and socially responsible. The farm is in its third year of operation.



On approximately 7 acres of fields and mixed gardens we are cultivating over 40 types of vegetables and close to 100 different varieties for a 80 member community shared agriculture (CSA) box program which operates for 8 months. Next to the fresh produce, we process food by dehydrating, freezing, canning, fermenting and pickling in our certified kitchen to stretch the share boxes well into the winter. In the fields we are doing a lot of companion planting, raised bed building and we are planting a small orchard. The farm will also be doing as much seed saving as time permits. To keep the soil in our 3 year field rotation rich and nutritious we incorporate chickens & pigs in our rotation

Besides growing food for and with the community the farm offers cooking classes, dinner nights, educational workshops and health & wellness classes and has an annual "TurnIp the BeEts" music festival. Shared Harvest also helps low income families with subsidized food boxes through the, "Let's Eat Right Dunnville" program.