

Experience New World Agriculture



Lake Huron Tour

The Lake Huron Tour



Productive land – productive livestock

The Lake Huron tour runs through some of Canada’s most productive land and home to some of its most intensive livestock operations. We begin in Mennonite country, visiting a large family apple farm to see its new processing facility and the nearby farmers market, which is one of the largest in Canada. Rolling hills disappear as we enter dairy territory. The tour will split up to visit one of four family dairy farms, each with a slightly different focus on milk production.

Lunch will be in the city of Stratford, home of the Ontario Pork Congress. Following lunch, we visit a leading hog barn building contractor where we will hear from several speakers involved in the Canadian hog industry. From there, the tour travels past corn, soybean, wheat and hay fields to visit Ontario’s largest farmer-owned agricultural cooperative which has carved a market niche out of exporting edible beans. If soybean harvest is underway, we’ll visit a farmer working in the field. Dinner and overnight will be in the Lake Huron resort town of Grand Bend.

Itinerary

Thursday, September 15

7:30 a.m. – Depart Guelph

8: 10 a.m. – Arrive Martin's Family Fruit Farm (B on the map) and St. Jacob's Farmers Market (C)

11 a.m. – Arrive New Hamburg/Tavistock area for visits to one of Claynook Farm, (D), Danzel Farm, (E), Daneholm Farm, (F), or Athlone Farm, (G)

12 p.m. – Depart for Lunch

12:15 p.m. – Arrive Stratford Rotary Complex for lunch, (H)

1:15 p.m. – Depart Stratford Rotary Complex

1:30 p.m. - Arrive FGC Ltd., (I)

2:30 p.m. - Depart for Hensall District Cooperative,

3:30 p.m. - Arrive at Hensall District Cooperative, (J)

5:30 p.m. - Depart for Grand Bend

6 p.m. - Arrive at Oakwood Inn for dinner and overnight stay, (K)

Oakwood Inn Resort,

Hwy 21, Grand Bend

519-238-2324

Friday, September 16

8 a.m. – Depart for Niagara Peninsula

12 p.m. – Arrive at Jackson Triggs Winery for lunch and tour, (L)

3 p.m. – Depart for Niagara Falls

3: 30 p.m. – Arrive Niagara Falls, (M)

Marriott Gateway on the Falls,

6755 Fallsview Blvd, Niagara Falls

905-374-1077

Thank you to Lake Huron Tour sponsor:



St. Jacobs Farmers Market (Stop B)

Name

St. Jacobs Farmers' Market
 878 Weber Street North, Waterloo ON, N2J 4A9
 519-747-1830
www.stjacobs.com

History

The St. Jacobs Market was originally known as the Stock Yard Farmers' Market when it opened in 1963 on Victoria Street in Kitchener and operated alongside the Kitchener Stock Yards. At this time they had approximately 25-30 vendors.

The Market along with the livestock exchange moved to its present site in 1973. In 1987, the two-storey farmers' market building was constructed and that is when the Saturday market began.

Some of the original vendors, such as The Biscuit House and Brights Cheese, still attend the market. Today, the St. Jacobs Farmers' Market is home to 299 inside vendor stalls and 427 outside stalls. The market is made up of food and produce vendors, arts and crafts and a flea market. Some vendors drive up to 100 miles to attend the market.

A unique feature of the market is the participation of the Old Order Mennonites and the Amish who come to market to sell their home grown products and handmade crafts.

Farmers markets in Ontario

There are 158 farmers' markets in Ontario.

The average purchase per shopper visit at farmers' markets across Canada is \$32.06. On average, each spends another \$18.44 on additional purchases. More than 200 years ago, in 1780, Kingston became home to the first Farmers' Market in Ontario.

As pioneers settled the rest of the province, the popularity of these markets grew. Their numbers increased continuously until the 1970s when suburban shopping forced downtown shopping into decline.

A rejuvenation in Ontario began in the 1980s and in 1991, Farmers' Markets Ontario was established. The number of markets increased from a low of 60 in the 1980s to twice that number today. New markets are being established and old markets are being revitalized as shoppers across the province discover a more personal shopping experience.

For more information

www.stjacobs.com/html/shopping-farmersmarkets.html www.farmersmarketsontario.com



Martin's Family Fruit Farm (Stop C)

Name

Steve Martin
Martin's Family Fruit Farm
1420 Lobsinger Line
RR 1, Waterloo, ON, N2J 4G8
Tel: 519-664-2750
apples@golden.net
www.martinsapples.com

Production and economic data

Martin's Family Fruit Ltd is a year-round supplier and exporter of apples. It owns over 700 acres of orchards in locations through Ontario and produces 16 varieties of apples.

The farm includes the growing and production of apples, all the way down the chain to wholesale and retail sales of apples, and the further processing of apples into products such as cider and apple butter.

To offer customers a full line of local products, the Martins have diversified their retail store to include seasonal local fruits and vegetables, maple syrup, honey, jams, jellies, relishes and preserves. Martin's Family Fruit Farm products are also available at the St. Jacob's Farmers Market.

Apples: McIntosh, Empire, Gala, HoneyCrisp, Empire, Red Delicious, Golden Delicious, Jonagold, Jonamac, Fuji, Spy, Idared, Crispin (Mutsu), Cortland, Ambrosia and Ginger Golds. Early apples such as Melba, Jersey Mac and Paula Red are available in late August and early September.

History

The farm has been in the Martin's Family since 1820. The name "Martin" is part of Waterloo Region's history and its apple-growing history. The farm, owned and operated by Leighton, Steve, Ken and Kevin Martin, began in 1971 when a Yugoslavian hired farm-hand with orchard experience convinced Leighton Martin to plant 100 apple trees. More trees were planted each year, and to keep up with the demand, expansions to storage and packing facilities were undertaken in the 1980s and 1990s. Since 2000, Martin's has invested in innovative and sustainable technologies such as drip irrigation and high density orchards. They also boast a 340,000-bushel controlled-atmosphere storage facility in Vienna, Ontario, which is considered one of the most modern in Canada.

Canadian apple industry

Apple trees have been grown as a crop in Canada since 1610. In the last century, the apple industry in Canada has experienced significant changes in production and storage technologies. Controlled atmosphere storage now permits year-round storage of fruit. Industry downsizing due to global competition and overproduction of apples, along with more efficient production methods geared towards quality fruit production, has meant a reduction in overall acreage of apples grown in Canada. Apple production in 2006 was 376,459 tonnes, a 7.9% decrease from 2005 and about a quarter less than 1996 levels according to the Statistics Canada Fruit and Vegetable Survey.

Ontario remains the top apple producer, representing 41% of the industry, followed by British Columbia at 24%, Quebec at 23% and Nova Scotia at 10%. 2011 marks the 200th anniversary of the McIntosh apple, discovered and developed by John McIntosh, a Scottish immigrant who farmed near Dundela, Ontario. The McIntosh apple is widely acclaimed through North America.

For more information

www.hortcouncil.ca www.onapples.com www.eatcanadian.ca

Canada's dairy industry

The dairy industry

In 2009, dairy production in Canada generated total net farm receipts of \$5.5 billion and generated sales of \$13.6 billion, representing 15% of the Canadian food and beverage sector. The dairy industry ranks third in terms of value in the Canadian agricultural sector following grains and red meats.

About 81% of Canadian dairy farms are located in Ontario and Quebec, 13.2% in the Western provinces and 5.5% in the Atlantic provinces. There are 452 dairy processing plants (including 272 federally-inspected) contributing to more than 22,730 jobs across Canada.

The Canadian dairy cattle population totals 1.4 million head. The typical Canadian dairy farm has 72 cows.

The Canadian dairy sector operates under a supply management system based on planned domestic production, administered pricing and dairy product import controls.

The Canadian dairy industry is famous for the superior genetic quality of its cattle herd as well as its dairy genetic programs (i.e., Dairy Herd Improvement, Breed Registry and Classification Programs). Canada represented 41% of the global export market for live purebred breeding cattle and embryos in 2008.

The Holstein breed is the most common dairy breed (92% of the dairy herd); Ayrshire, Canadienne, Guernsey, Jersey, Milking Shorthorn and Brown Swiss breeds are also found on Canadian farms.

Supply management

In the early 1970s, the dairy industry became the first in Canada to operate under a national supply management system. The egg and turkey industries soon followed suit with their own legislation in 1972 and 1973. Supply management of chicken was introduced in 1978.

Supply management regulates imports and domestic production to ensure that demand matches production and meets the average producer's costs. Each producer owns a contract, or "quota" that specifies the amount of milk that producer can deliver. Farmers can't ship milk without owning quota. By keeping supplies steady, prices—and therefore incomes—are stabilized, while processors and consumers are guaranteed a consistent supply of high quality dairy ingredients and products at reasonable prices.

Milk quota—and the privilege of producing milk that goes with it—was initially given to producers in the early 1970s.

Today, farmers wanting to produce milk must buy or sell quota through a "quota exchange." At monthly quota exchanges, producers determine in advance how much quota they wish to sell or purchase at the prices they wish to receive or are willing to pay. The price of quota for that month is determined by matching quota for sale and quota in demand.

For more information

www.dairyinfo.gc.ca

www.milk.org

www.eatcanadian.ca

Claynook Farms (Stop D)

Name

Claynook Farms Ltd.
3939 Wilmot Easthope Rd
New Hamburg ON N3A 3S5
519-662-3555

Production and economic data

The farm has 525 registered Holsteins – including 185 milking cows, 280 heifers and 60 bulls. A third of their income is from selling genetics – both livestock and embryos - to customers in 29 countries around the world, including a number of bulls in A.I units.

The Waglers milk the cows with 14 milking units using a pipeline milking system in their tie stall barn. They grow most their own feed, cropping 600 acres: 115 acres of wheat, 185 acres of alfalfa, 50 of fresh seeded alfalfa, 120 acres of corn silage and 110 acres of grain corn, which they store in tower silos – or “vertical bunkers”. They sell the wheat and buy in soymeal for the cattle. This is a family operation with one full-time herdsman.

History

The farm is owned by Wayne and Mary and their son, Marcus, and Dennis and Betty Ann Wagler. The family is of Amish-Mennonite background and has farmed in Canada for seven generations.

For more information

www.dairyinfo.gc.ca
www.milk.org
www.eatcanadian.ca

Danzel Holsteins (Stop E)

Name

Ed and Julie Danen
Danzel Hosteins Ltd.
1652 Line 33
Tavistock, ON
519-655-2661

Production and economic data

The couple began dairying in shared facilities with Ed's brother, Jack, after completing their succession plan with Ed's parents, in 2006. Each assumed ownership of their own farm and quota. Ed and Julie's two parcels of land total 260 acres, and the brothers formed Danen Farms, which rents an additional 245 acres and owns all the equipment for cropping.

Julie, who grew up showing cattle, brought with her some of the cows from her parents' Gravelloam herd.

In 2008, the couple built a new barn – a four-row free stall with pasture mats and sawdust, and a swing parlour that Ed designed.

They now have 97 kilograms of milking quota and the herd is averaging 10,100kg milk, 360kg fat and 315kg protein. Their 100-cow herd includes 20 Very Good and 64 Good Plus cows. A Windbrook daughter who was classified VG as a two-year-old, has also received a lot of interest.

History

Danzel Holsteins Ltd., of Tavistock, Ontario is owned and operated by Julie and Ed Danen, who were finalists in Ontario's Outstanding Young Farmer Competition this year. Ed's family emigrated from Holland when he was a toddler. Both he and Julie have farmed all their life, and are graduates of the University of Guelph – Ed in 1991, and Julie in 1997.

They began dairying in shared facilities with Ed's brother, Jack, after completing their succession plan with Ed's parents, in 2006. Each assumed ownership of their own farm and quota.

Ed is vice chair of the Perth County Milk Committee and is involved with the Perth County Federation of Agriculture. He was one of the founders of AG 101, which brings politicians and their families to area farms for a day. Julie is a 4-H dairy club leader.

For more information

www.dairyinfo.gc.ca
www.milk.org
www.eatcanadian.ca

Daneholm Holsteins Ltd. (Stop F)

Name

Chris and Janice Danen
Daneholm Holsteins
RR 4, Stratford, Ontario
519-655-2976

Production and economic data

The farm milks 220 cows and averages 32 to 33 kg milk per cow per day, with a somatic cell count of 100,000 to 150,000 on 250 to 260 cow records, under supervised, but unofficial testing.

Cows are milked twice a day with the help of three part-time milkers, and one full-time employee. Cropping of Daneholm's 700 acres is done under a formal partnership with Chris' brothers Ted and Rob. The partnership owns all equipment except loader-tractors, and does the custom work for their 2,000 acres.

All Daneholm's feed is stored in bunk silos and they feed wet corn distillers grain, which is an ethanol by-product, as well as some liquid steep liquor which is a by-product of corn sweetener production.

Daneholm's future growth is currently limited by the tight supply of milk quota but Chris says he supports the cap on quota prices, so is prepared to live with its restrictions. "I think the system is working," he says.

History

Chris Danen began dairying in 1992, with a rented barn, and 45 owned cows and quota, and grew his closed herd quickly, first outgrowing his barn, and then the farm. He bought his Dad's farm in 1996, and by 2002 was milking 100 cows in a 60-cow tie stall barn, so he built a 200-cow free stall barn with a double 12 parallel parlour. Then, when a nearby operation on 420-acres of land came up for sale, in 2006, he sold the "home" farm to his brother and moved into a 180-cow free stall with a 24-head rotary parlour. In 2009 he upgraded the barn again, to bring all the cattle home.

For more information

www.dairyinfo.gc.ca
www.milk.org
www.eatcanadian.ca

Athlone Farm (Stop G)

Name

Brian and Wendy Anderson
Athlone Farms
RR 2, Tavistock, ON, N0B 2R0
519-271-7458

Production and economic data

Athlone Farms Inc. suffered a devastating fire in 2003 that claimed a quarter of their milking herd. At that time, they replaced their four-year-old tie stall barn with a four-row, head-to-head free stall barn, with pasture mats and straw bedding to accommodate the existing Slurrystore manure system. The Boumatic double-ten parlour was saved.

Athlone milks 125 cattle, including a dozen Jerseys – because deep pedigreed Jerseys were cheaper than Holsteins at the time of the fire. Brian breeds cattle "more for type, because the right type milk."

There are four Excellent classified cows in the herd, which has a rolling average of 10,000 kilograms milk at 4.1 fat and 3.3 protein. They own and crop 600 acres, including 18 in the northeast corner of the City of Stratford.

History

Brian and Wendy Anderson, of Tavistock, are well known for their work in the agricultural community and for two herd prefixes: Athlone Holsteins and Braeview Jerseys which dates to his grandfathers' time.

Today, the couple, who are in their mid 50s, are bringing their daughter Heather, and son-in-law Dennis Peters into the partnership. Heather is the sixth generation of her family to farm in the area, while Dennis, who emigrated from Holland, is the first of his family. A full-time herdsman and a son, Alex, also work on the farm.

This year, as Gencor president, Brian steered the Western Ontario dairy genetics co-operative through a merger with a "sister" co-op in Eastern Ontario. He has also served as president of Perth County's Junior Farmers, the Holstein Club and the Milk Committee, is a member of the Stratford Area District Agricultural Society, and has been a 4-H dairy club leader for 18 years.

Wendy served as trustee and chair of the county school board during its amalgamation, and was councillor for the Municipality of Perth East until last November. Both are active in their church.

For more information

www.dairyinfo.gc.ca
www.milk.org
www.eatcanadian.ca

Ontario's pork industry

Production and economic data

2,000 pork producers in Ontario marketed 4.5 million hogs in 2010, approximately 11% fewer than in 2009.

Ontario's pork industry contributed \$4.5 billion and 32,000 jobs from "farm to fork" to the provincial economy in 2010.

Statistics Canada numbers for Oct. 1, 2010:

- 11.8 million pigs in Canada

- 2.8 million pigs in Ontario including 333,000 sows.

Pork producer numbers have continually declined, down over 90% from 20,000 pork producers in 1979.

There are fewer than half as many pork producers as there were 10 years ago.

Thirty-six per cent of Ontario's pork producers market less than 500 hogs per year.

The largest number of producers (38%) market between 500 and 3,000 hogs per year. More than 25% of producers market more than 3,000 animals per year as farms continue to specialize and grow in size as an attempt to get more efficient.

Total value of sales for market hogs in 2010 was \$663.1 million, up \$89.2 million (15.5%) from a year ago.

Average cost to produce a hog in Ontario was \$146/kg, down \$15 from 2009. Ontario's share of the North American hog market was 3.5% in 2010.

Ontario meat processors handled 92.6% of all hog sales; the balance of animals is shipped to the United States, Quebec or other provinces.

The U.S. and Japan are major pork export markets with 31% going to the US, and 21% to Japan. Russia, Mexico, and Hong Kong rounded out the top 5 in 2010.

For more information

www.canadapork.com

www.opic.on.ca

www.eatcanadian.ca

FGC Limited (Stop I)

Name

FGC Limited
4892 Line 42 Perth County
R.R. #1, Sebringville Ontario
Canada N0K 1X0
519-393-6579
E-mail: info@fgc.ca
www.fgc.ca

Production

The company is recognized as an industry leader in providing turn-key agricultural projects and has also diversified into the commercial, industrial/warehousing and recreational/hobby markets. It has also designed and managed the construction of several out-of-province and international projects, and is currently completing several swine production projects in Russia. The company has a diverse staff of over 50 employees.

From conception to completion they assist the client with every aspect of the project. Its commitment to service, attention to details and workmanship has allowed the company to continually provide its customers with the best buildings and production facilities in the industry. This is reflected with major awards every year since 1986, through the Canadian Farm Builders Association, including several "Energy Efficient" awards.

History

FGC Limited is owned and operated by Fred and Shelley Groenestege. The company began in 1978 and mainly serves the agricultural market of southwestern Ontario.

For more information:

www.cfba.ca/
www.ontariopork.on.ca/
www.swinehealth.ca/

Also at this stop the tour will hear from:

Doug MacDougald, chair, Ontario Swine Health Advisory Board

Doug MacDougald is a long-time and leading Ontario swine veterinarian who recently amalgamated his practice with other top swine vets to form South Western Ontario Veterinary Services. He will talk about the impact that Porcine Respiratory and Reproductive Syndrome has on Ontario swine farms and the aggressive and unique ways the Ontario industry has taken on the disease.

Clare Schlegel, past chair, Canadian Pork Council

Clare Schlegel is a hog farmer from nearby New Hamburg who has filled several leading roles in the swine industry, including chairman of both the Ontario hog farmers organization, Ontario Pork, and the national hog farmers organization, the Canadian Pork Council. Few have the breadth of knowledge of Canadian pork production and he will share some of that with us.

Hensall District Cooperative (Stop J)

Name

Hensall District Cooperative (HDC)
1 Davidson Drive
Hensall, Ontario
Canada N0M 1X0
519-262-3002
admin@hdc.on.ca
www.hdc.on.ca
President: Robert Cornelis

Production and economic data

HDC employs 300 staff members with annual sales of \$328 million and is the largest independent farmer-owned agricultural cooperative in Ontario. It is also one of the world's largest processors and suppliers of edible beans, a local specialty crop. HDC has over 4,000 members and is overseen by a 10-member elected Board of Directors. HDC sells edible bean and food grade soybeans to over 40 countries. Its co-op crop products include fertilizer, seed, herbicides, custom application and food grade soybeans. It has two production feed mills (ISO 9002) for broiler, layer, swine, dairy and beef, making pelleted and textured feeds. It is also a supplier of diesel fuel, gasoline, furnace oil and propane to southwestern Ontario.

History

HDC was established in 1937 as the South Huron Farmers Coop and in 1945 it reorganized and became known as the Hensall District Cooperative. It realized its first sales over \$1 million in 1967. Its vision is to build a consumer focused farmer-owned agri-business with innovative people committed to excellence in a global marketplace. Its motto is "Proud to be farmer-owned."

Agricultural cooperative sector in Canada

Agricultural cooperatives or farmers' cooperatives are cooperatives, where farmers pool their resources for mutual economic benefit. In Canada, the most important agricultural cooperatives historically were wheat pools. These farmer-owned cooperatives bought and transported grain throughout Western Canada. They replaced the earlier privately and often foreign-owned grain buyers and came to dominate the market in the post-war period. By the 1990s, most had privatized, and several mergers occurred.

For more information

www.coopscanada.coop/
www.coop.gc.ca/COOP/

Beef industry

Beef production takes place in every province in Canada with a total of 13 million head of cattle and calves. Ontario represents seven per cent of the total cow herd located in Canada.

There are 19,000 beef farms in Ontario. There are 328,000 beef cows in Ontario. There are 1,880,200 total cattle and calves including dairy in Ontario.

There are a lot of small cattle farms in Ontario; 87 per cent of beef herds are found on small to medium sized farms with less than 122 head.

Production and economic data:

Cattle and calves represent 11.4 per cent of farm cash receipts in Ontario. Beef production contributed \$23 billion to Canada's economy in 2008.

Canada's beef herd is built on British and European continental breeds known for their superior meat quality. Some of the more popular beef breeds in Canada are Angus, Hereford, Charolais and Simmental. These breeds are well-known for their ability to produce well-marbled, tender and flavourful beef.

These breeds also perform particularly well in Canada's temperate climate, which allows producers to raise beef breeds based solely on their ability to produce high quality beef. Competitors in warmer climates have to factor in a breeding trait to resist heat, which significantly affects the quality of the product.

Canada has millions of acres of wide-open grassland and millions more acres for grain production. Both of these factors contribute to the production of high-quality beef cattle. Canadian cattle finish in feedlots where they receive the optimal amount of grain to produce beef products that consistently meet consumer expectations.

The Canadian grading system has marbling standards that ensure the highest grades are free from quality deficiencies such as dark cutters, yellow fat cover or poor muscle texture. Canada's national beef grading system is independently verified by an accredited third party, the Canadian Beef Grading Agency (CBGA). Once certified, beef graders are regularly audited by CBGA and the Canadian Food Inspection Agency.

Canadian beef products are among the safest in the world. Canada's mandatory National Cattle Identification System, animal disease prevention practices and surveillance programs ensure that any potential hazards are minimized. Any problems can be quickly identified and traced to the source for immediate corrective action. The Canadian Food Inspection Agency monitors the entire supply chain to make sure that all products comply with Canada's stringent safety regulations.

Canadian ranchers and farmers take pride in caring for their animals and their land. Their practices are underpinned by an industry code of practices that defines standards of care for cattle handling, feeding, housing, and transportation.

For more information

www.cattle.ca

www.agr.gc.ca/redmeat

www.eatcanadian.ca

Jackson-Triggs Vintners (Stop K)

Name

Jackson-Triggs Vintners
2145 Regional Road 55
Niagara-on-the-Lake, ON
Canada L0S 1J0
www.jacksontriggswinery.com
Media requests:
Local: 905-468-2187 x 5410
Toll-free: 1-888-466-4754 x 5410

History

Jackson-Triggs Vintners was founded when Don Triggs and Allan Jackson bought out the company's wine interests in 1989. Their company Cartier Wines acquired Inniskillin in 1992. In 1993, Cartier and Inniskillin merged with T.G. Bright to form Vincor. That was also the year that the Jackson-Triggs brand was launched.

Triggs has been a tireless promoter of Canadian wine both at home and abroad, while Jackson continues to head the research and development team at Jackson-Triggs.

Jackson-Triggs is now owned by one of the world's largest wine producing companies, Constellation Brands through its Vincor Canada division. Constellation acquired Vincor in 2006.

Vincor controls the well-known Canadian wine brands Jackson-Triggs, Sawmill Creek and Inniskillin, maker of world-leading icewines. Vincor Canada has also created a new Niagara winery at Jordan in partnership with Boisset France, with the aim of creating wines that exemplify the distinct Niagara terroir. It is called Le Clos Jordanne.

Jackson-Triggs built a leading new estate winery at Niagara-On-The-Lake in 2001.

Designated Viticultural Area

DVA is a wine producing region for which rules and regulations are set down by the Vintners Quality Alliance (VQA) of Ontario. VQA Ontario is an organization officially delegated by the government of Ontario to administer and enforce the Vintners Quality Alliance Act, 1999.

Canadian wine industry

- The largest wine producing area in Ontario is the Niagara Peninsula; other areas include the shores of Lake Erie and in Prince Edward County. Ontario has 140 wineries. There are also a growing number of small-scale producers of grapes and wine in southern Quebec and Nova Scotia.
- In 2010, Canadian grape growers harvested 21,375 hectares.
- Canadian wine production in 2009 was valued at \$872.1 million.
- Icewine is a major export product for Canadian wineries – in 2010, Canada exported more than 170,000 litres at a value of \$12 million. The three top importers of Canadian ice wine are China, South Korea and the United States. (Natural ice wines require a hard freeze (by law in Canada -8 °C (17 °F) to occur sometime after the grapes are ripe, which means the grapes may hang on the vine for several months following the normal harvest time.)
- Canadians spent more than \$5.8 Billion on wine in 2010, purchasing over 456 million litres.
- In 2009, 56 million litres of Ontario wines were sold in the province. (Statistics Canada)

For more information see

www.canadianvintners.com www.winesofontario.org www.eatcanadian.ca