

7th Edition 2023 | FREE

Eat, Buy, Live Local

IN HASTINGS COUNTY



Harvest Hastings

August Events

3rd – 6th: Rockhound Gemboree,
North Hastings Community Centre,
103 Newkirk Blvd and the Bancroft
Curling Club, 63 Newkirk Blvd
10am-5pm

5th: Art in the Park & Pulled Pork
Lunch, Tweed Memorial Park
45 Victoria St, Tweed, 10am-4pm

6th: Downtown Vendor Market
Front St, Belleville, 11am-4pm

13th: Downtown Vendor Market
Front St, Belleville, 11am-4pm

17th: Trenton Horticultural Society
August Meeting, 7pm-9pm

19th: Hastings Waterfront Festival
5 Dit Clapper Drive, Hastings

20th: Downtown Vendor Market
Front St, Belleville, 11am-4pm

18th - 20th: Stirling Agricultural Fair
Stirling Fairgrounds
437 Front St, Stirling-Rawdon

23rd - 24th: Hastings County
Plowing Match & Farm Show
1351 Deseronto Rd, Marysville
9am-4pm

25th: Village Market,
Tweed Legion Parking Lot,
210 Victoria St, Tweed, 4pm-7pm

25th - 27th: Shannonville World's Fair
Tyendinaga Recreation Complex
363 McFarlane Rd, Tyendinaga

27th: Downtown Vendor Market
Front St, Belleville, 11am-4pm

What's inside...

August Events

Now, Then & Next

A Bushel and a Peck

Meet our Members

CDC of Quinte

Have you met Reg?

Meet the Board



NOW, THEN AND NEXT

NURTURING OUR FUTURE IN FARMING & RURAL LIVING

Where the sun rises on the east side of Highway 62, just north of Highway 7 is Woodland North Lavender Farm. This is where Bonnie and Derek Moore live. They have spent a lot of time preparing for their big summer being open to the public. You may have heard of Woodland North Lavender Farm, they are very active in the community through a lot of networking, attending farmers' markets and shows. Bonnie even joined the Harvest Hastings board in 2023.

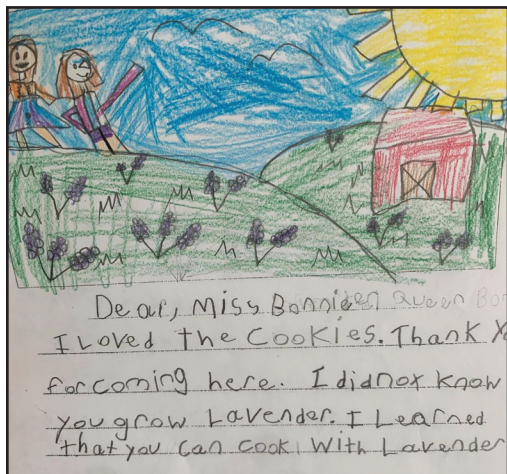
In April she added public speaking to her resume. Through the community, Bonnie heard about the local schools looking for speakers on new topics that might

interest the children. In April, she visited her first classroom with a plan to talk about lavender and life on a farm. Bonnie chatted with us and shared what it was like to talk to over 400 school-aged children this year.

Visiting that many children means that this year she has baked over 400 cookies! Like most things she makes, they are made with love and lavender. Yes, lavender! Some of the students were surprised by the use of flowers in food!

When asked what inspired her to bring lavender farming to the classrooms Bonnie said that she enjoys being outside and now she can enjoy this every day in her new career. She wanted to inspire the children to remember to always try new things at any age.

Continued on page 4



Continued from page 3

The teacher prepares the class by letting them know Mrs. Bonnie Moore is coming to talk to them about her lavender farm. You have to wonder what they think. When asked about what their reaction is when she is finally at the front of the room or in the circle she says, "I say to them, 'Hi I'm Bonnie...or if you can't remember that, call me Princess Sparkle Pants.'" The whole room laughs and then they turn their



listening ears on while she introduces herself and topics such as entrepreneurship, no-till farming vs conventional farming, edible plants and flowers and their uses, choosing to spend time outdoors and what is needed to grow a garden.

Now that school is out for summer we asked Princess Sparkle pants where people of all

ages can learn more about lavender, eat cookies and spend time learning with her. She shared with us that she can be reached by email (with the help and permission of a parent or guardian for her young fans) or come and visit Woodland North Lavender Farm. As of July 1st, it will be open Thursday-Sunday 11 pm - 7 pm.



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tshoneyproducts@yahoo.ca

A Bushel and a Peck of Local Love!

Thanks to the generous support of the City of Quinte West and the encouraging success of the Winter Edition project launch, we will continue to create and market a series of curated, seasonal baskets to sell to consumers in Hastings County. Shop opening soon. Visit shop.harvesthastings.ca for your bushel or peck basket. Subscribe to our newsletter and stay tuned on our socials for the limited-time-only summer edition! A portion of the proceeds will go towards supporting local food banks.

Celebrating Local Foods Together

Earlier this year, 109 guests enjoyed a catered meal by Chef Andreas of Gourmet Kitchens Social Catering. We gathered at the newly renovated Madoc Township Recreation Hall seated at long tables. The tables were dressed with kraft paper and crayons and let's just say that every pack was opened and there were doodles everywhere. One by one, guests lined up for an all-you-can-eat buffet-style meal. The menu featured more than 80% local foods;

Natural Themes Farms herbs and greens, **Palmateer's Abattoir** sausage, **Willow Creek Farms** asparagus tips and red onion, **Grills Orchards** apples, **Marsh Hill Farms** radishes, **One Stop Butcher Shop** beef, **Footstep Organics** root vegetables and cabbage and for dessert **Palliser Downs Orchards** cherries and cherry sauce.

We sold almost 86 tickets to early birders who were treated to a deal. We also offered a multi-buy discount. The silent auction raised \$484.00 from items donated by: Limerick Lake Lodge, Tweed and Co. Theatre, Woodland North 62, Wild Acres Soapery, Black Moon Curios, Our Neighbours' Farm, Firefly Farm, David Ferguson, Derry's Dipsticks, and St. Ola Concrete.

Dave Bush a comedian, musician and the organizer of the Front Porch Shenanigans in Stirling, entertained us between dinner and dessert with a mix of music, storytelling and jokes.

Join us on Oct 15th for a Soup'er Douper Day at Woodland North 62. BYO mug and spoon and we will provide the rest.



The 200th Quinte Exhibition



Featuring exhibits/demonstrations,
midway, pony rides, demolition derby
and other attractions.

August 31st to September 3rd

**Located at the corner of
Bridge and Sidney Street**

info@qer.ca

www.qer.ca



facebook.com/quinteex/

Meet our Members



Arcadia Permaculture Farm

Kayla Seyler & Mike Hook

425 Schriver Rd, Quinte West

647- 533-3953 • info@arcadia.farm

www.arcadia.farm

FB: Arcadia Permaculture Farm

IG: @arcadia.farm

Youtube: @arcadiapermaculture974

Growing food for people who love food!

Kayla Seyler and Mike Hook are in the first years of establishing a fully integrated permaculture farm. Their farm focuses on perennial food crops, integrated with animals, and annuals, all grown without industrial chemical inputs, and minimal to no tillage of the soil. While their food forest is still just getting started, their farm stands open 8am-8pm, 7 Days a week they offer: asparagus, seasonal produce, seedlings, pastured eggs, honey, fruit, and more. They are also a pickup location for Last Straw Distillery.



Proud of our Beautiful Farmland
& Rural Heritage



2529 Stirling-Marmora Road. Stirling, ON K0K 3E0
Phone: 613-395-3380 www.stirling-rawdon.com



Barefoot Living

Sarah Krasnowski & Eric Channell
386 Sills Rd, Stirling
613-920-2509 • 613-847-1488
barefootliving2021@outlook.com
IG: @barefootliving2021

Come and get large and stocky starter plants for your garden or grab some of our fresh and natural, in-season vegetables and herbs. In the fall decorate your porch with the large assortment of pumpkins that we have to offer. Send a message on Instagram, or call or email to arrange a pick up time for your CSA at the farm!

Beeotch Barn

Kerri Wilson • 613-922-7655
1651 Lazier Road, Shannonville
BEEOTCH4U2@gmail.com
beeotchbarnhoneybeeswax.
company.site/
FB: BEEotch Barn - Honey & Beeswax
Products • IG: @beeotch_barn



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



Crabby Face Farm

Rose Leitmann
Springbrook
rosecrabbyfacefarm@gmail.com
IG: @crabbyfacefarm

Crabby Face Farm is an organic, regenerative and diversified farm growing beautiful, specialty cut flowers, fruits and vegetables without the use of pesticides. They are pollinator and predator friendly, always growing with nature at the forefront of our business plan. They provide seasonal flowers for small scale weddings, events or to brighten your home!

Dahlia May

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



Melanie Harrington of Dahlia May Flower Farm spreads joy throughout the community, offering flowers via their on-farm store, as well as through their local fresh flower delivery service. Dahlia May cultivates 4 acres of blooms on their farm in the rolling Murray Hills, through a combination of heated greenhouses, unheated hoop-houses and open field production. From fresh tulips in the greenhouse in the depths of winter to acres of dahlias in the summer and fall, there is always something beautiful blooming at the farm, including seasonal workshops, and farm tours.

*So much to discover in Hastings County!
Shop, Eat, Live Local!*

Ellenberger Organic Farm

CERTIFIED ORGANIC BEEF



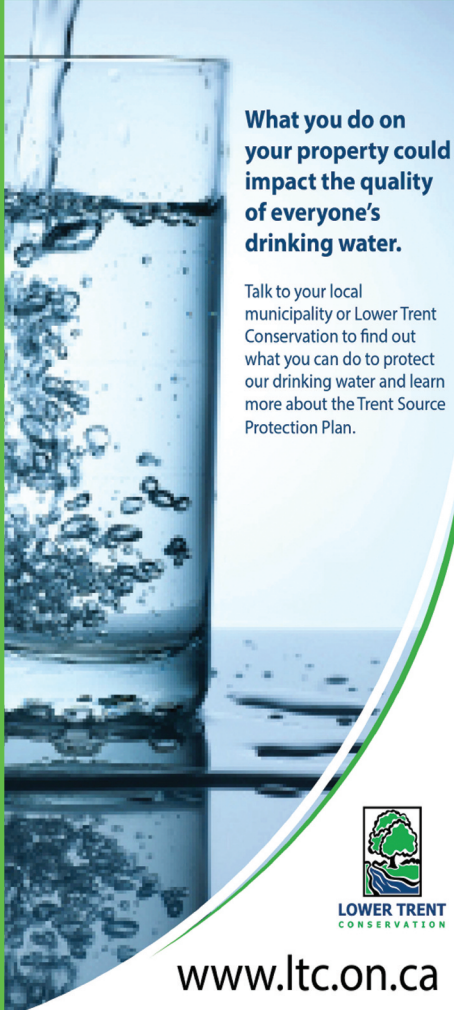
Organic: The natural way to grow!



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1607 The Ridge Rd.,
Coe Hill, ON K0L 1P0
613-337-8824**

**ellenbergerorganicfarm@gmail.com
www.ellenbergerorganicfarm.com**

Protecting
drinking water is
everyone's responsibility



**What you do on
your property could
impact the quality
of everyone's
drinking water.**

Talk to your local municipality or Lower Trent Conservation to find out what you can do to protect our drinking water and learn more about the Trent Source Protection Plan.



**LOWER TRENT
CONSERVATION**

www.ltc.on.ca

ADVERTORIAL

Source Water Protection - What is it?

Source water protection is simply protecting surface water such as lakes, rivers, streams and groundwater from contamination or overuse. Water is critical to all aspects of our lives. Protecting our water is important to ensure that there is enough safe water for all our uses - now and in the future.

Source water protection is the first step in a multiple barrier approach to protecting drinking water. Other barriers include water testing and monitoring, reliable water treatment and distribution systems and training of water managers and staff.

Safe, clean and plentiful drinking water supplies are among the most important natural resources for the health of Ontarians. As a result of Ontario's exploding population growth and a growing demand for limited resources, communities today face increasingly significant threats to our water and land resources.

Remember what you do on your property does make a difference.

**Protecting drinking water is
everyone's responsibility!**

**To find out more visit
www.ltc.on.ca**

RC013597264



Daughters Cider

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

We are a small farm based family cider company. Our cider is made from heritage apple varieties, crushed and pressed in our small barn on hand made equipment. Our goal is to produce refreshing crisp ciders for everyday enjoyment. Low on intervention we believe in a slow, long fermentation to preserve aromatics and flavours and bottle conditioning for

light soft bubbles. We have planted over five acres of apple varieties that we think will make the best cider and will be refining those varieties over the years to determine what works best for our little piece of southern Ontario. Our tasting room is open year round!

David Ferguson

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



A new show, “It’s a Circus in There”, will be at the Art Gallery of Bancroft, opening on the 6th of July. David Ferguson does commissioned work and makes interactive art installations. He works from his off grid location south of Bancroft using locally sourced hardwood and solar power. You might see live edges, but you will definitely see text and icons used to present ideas and concepts in this work.

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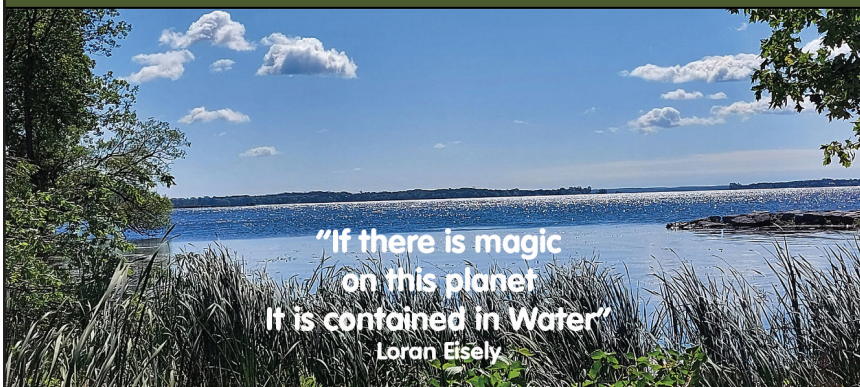
www.willowcreekfarms.ca

Asparagus in May, strawberries - PYO or prepicked in June.
Fresh greens, beans, cucumbers and more in July.
Delicious sweet corn and a variety of beautiful tomatoes in August.
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Sat 8:30am - 5:00pm
Sun 10am - 4pm

Products also available at
Foxboro Country Butcher Shop -
Highway 62 and 21 Ashley St. Foxboro
Tues - Fri 10am - 6pm
Sat 10am - 5pm Sun 10am - 4pm
Closed Mondays

Stewardship projects help
improve water quality in the
Bay of Quinte
and local waterways.



Urban and rural stewardship
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- Erosion/Water Quality Improvement Projects
- Shoreline Plantings
- Septic
- Rain Gardens

www.bqrap.ca



In partnership locally with Lower Trent Conservation and Quinte Conservation.



DeCarle Forests Services

Forestry Education - Virginia DeCarle • Bancroft
613-334-7547 • decarle@forestsontario.ca,
virginia.decarle@yahoo.com
FB: Bancroft Area Nature Connects and

It takes a forest to sustain life! Virginia DeCarle is currently working with Forests Ontario as the Extension Forestry Coordinator for Renfrew and Hastings Counties. She connects with private landowners interested in planting trees and determines if they are eligible for the tree planting program through Forests Ontario. If a property meets the criteria, tree species suitable to the land is determined, a site plan is written up, and the tree planting begins! Tree planting operations are overseen and site visits are carried out at the two and five year mark to assess tree survival. Call her to learn more!

Deer River Farmstead

Maeda Welch & Solomon Johnston
Albert Rd, Coe Hill
Welch.maeda@gmail.com
IG: @the_year.around.here



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



Earth Haven Farm

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

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



6648 Highway 62 N Belleville, ON

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Hastings Federation of Agriculture

*We are the local branch of the Ontario Federation
of Agriculture, representing over 650 farm
families and businesses in Hastings County.*

Questions? HastingsCountyFA@gmail.com

Save the date!

Annual General Meeting

Thursday, Sept. 28, 2023

7:00 PM

Huntingdon Veterans Community Hall, Ivanhoe

Resi Walt OFA Member Services
Representative resi.walt@ofa.on.ca



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Eco Mulch

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



Established in 2020, Eco Mulch aims to be an industry leader in wholesale high quality products for the landscaping, agricultural and erosion control industry. Designed as a zero waste company that recycles all raw materials it collects into useful products for various industries, Eco mulch offers services and products including erosion control, custom grinding, landscape mulch, custom bagging, premium soil blends and agricultural worm castings products.




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Kara Enright
326 Hunt Rd, Tweed
613-478-3404

kara@enrightcattlecompany.com
enrightcattlecompany.com
FB: Enright Cattle Company
IG: enrightcattleco

Tender, Tasty, Trustworthy.

Darold, Kara, Corben, and Evelyn Enright are fourth-generation farmers committed to community. They farm to feed their family and neighbours. They take great care with their land and animals, ensuring they grow and thrive. Everything they do makes for better beef – from the quality of life they give their animals, to dry aging for supreme tenderness. You won't find any artificial hormones in their beef, just the incredible texture and flavour that comes from happy, healthy cows. Our grain bin (retail store) is open for the 2023 summer every Saturday from 10am-2pm or anytime by chance or appointment.



*The Municipality
of Centre Hastings*

Nestled in the heart of Hastings County, lies the unique community of Centre Hastings with a population of 4,801 residents spread out over 222 sq. km. Boasting a rural, urban and recreation setting the municipality offers many features for residents and residents and visitors. Among the inviting amenities is the Centre Hastings Park, that is home to the widely known Skate Park. In addition there are many other recreational features throughout the Municipality from South to North.

www.centrehastings.com



Everlily Maples Farm

Jon and Kristen Holyoake
27210 Hwy 62, Bancroft
705-761-3909
everlilymaples@gmail.com

FB: Everlily Maples Farm
IG: everlilymaples

Kristen and Jon are the dynamic duo behind Everlily Maples Farm, with a passion for sustainable living and providing quality food for others. They grow a diverse range of crops using organic and biodynamic farming practices, supplying the community with vegetables, pasture raised beef, pork, eggs and other farm fresh foods as available. They are at the Bancroft Farmer's Market and most days at their farm stand just south of town on Highway 62.

Footstep Organics

Paul Stewart and Shira Katzberg • 422 Fox Rd, Wooler • 416-627-7281
info@footsteporganics.ca • footsteporganics.ca
FB: Footstep Organics • IG: @footsteporganics

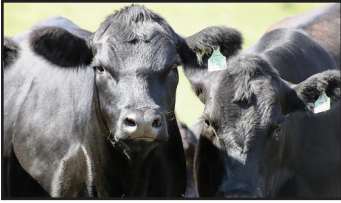
Paul Stewart and Shira Katzberg run a family-owned and operated small-scale organic farm. They proudly grow over 50 varieties of beautiful, delicious, high-quality vegetables for Toronto farmers' markets, our CSA members and our farm store. Local CSA pick-up from their farm is available during the summer, fall, and winter months! Their produce is available for purchase at our farm store Wednesday - Friday 12:00 - 5:00 starting in the summer months, with additional hours on weekends.



Harvest Hastings

SHELBY KRAMP-NEUMAN
MP | HISTORIC—LEADER AND INNOVATOR

11379 Highway 62
Telephone: 613-473-0649
Toll-free: 1-866-471-3800
Shelby.Kramp-Neuman@parl.gc.ca
www.ShelbyKrampNeumanMP.ca



Gran-Jou Farms

Dale, Fay & Mark Grant
399 Eggleton Rd, Stirling
613-395-2079
daleegrant@hotmail.ca

Cows are built to eat hay! Dale, Fay and Mark Grant of Gran-Jou Farms breed Black Angus beef cattle that are bred, born and raised on their farm, from free-range contented cows. The cows are kept on 100 per cent forage ration except for salt and minerals. The Grants select the sires (bulls) for AAA grading, marbling of the meat and high yields, producing high-quality beef which meets the standards required by the finest restaurants. Some bulls and heifers are sold for breeding stock. Dale is a dealer for Timeless Fence systems and AMSOIL synthetic oils.

GreenGate Heritage Farm

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



From our farm to your table... Healthy, Fresh & Local! The Weaver family takes pleasure in growing healthy, local vegetables and foods for farmgate customers and CSA subscribers. All products are grown using traditional, chemical-free methods with a view toward long-term sustainability. In addition to a diverse range of vegetables (strawberries and heirloom tomatoes are favourites), their heritage pigs, chickens and Dexter beef help keep the soil replenished and rich. Delicious sausages, bacon and grass-fed beef are usually in stock. Taste the difference! Drop in or contact the Weaver's to purchase your fresh, tasty food!

McKillop & Associates

Professional Corporation

Tel: 613-395-1237 • Fax: 613-395-6313
sean@mckillopassociates.ca

Sean McKillop
CPA CMA MBA
President

16 West Front St.
Stirling, ON
K0K 3E0



Haanover View Farms

Oliver and Renate Haan
 4062 Blessington Rd, Marysville
 613-391-8293
 info@ecopork.ca • ecopork.ca
 IG: @haanover_view_farms_1
 FB: Haanover View Farms

Oliver and Renate Haan, and their four children, operate an accountable family farm committed to care and compassion toward their livestock, the environment, and their community- and you, their valued customers. Value, flavour and peace of mind accompany each product they provide. Their ecologically raised meats include heritage pork, grass-fed beef, and chicken. You can find their products at the Belleville Farmers' Market and as ingredients in dishes served at many local restaurants.

Hedgerow Barns

Danny & Janice Zarglis • 45 Morton Road, Tweed
 647-223-7631 • zarglisj@gmail.com
 IG: @hedgerow_barns

Janice and Danny make their home in an old farmhouse and cheese factory. They raise free range laying hens, are beekeepers, and grow vegetables and garlic. Farm gate sales include honey, fresh farm eggs, garlic, strawberry jam, and seasonal vegetables and flowers. Upon order, fresh or frozen fruit pies and pork or beef tourtières available.



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 info@railwaycreekfarm.ca
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products available online, Madoc Farmer's Market and various retail locations





Homestead Farm Products

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

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

Ivanhoe Cheese & Gay Lea Foods

Liam Wood
 11301 Highway 62, Ivanhoe
 613-473-4269 ext 7230
 Liam.j.wood@outlook.com
 ivanhoecheese.com



Welcome to Ivanhoe Cheese! Browse our selection of delicious cheese, fresh curds, charcuterie pairings and locally made products, you can even watch our cheese being made through our make room window. Enjoy a scoop or two of our premium ice cream or an old-fashioned milkshake.

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1427 Crookston Rd, Tweed • 613-921-8385 • palmateer.farm

Jeffdsmakes

Jeffrey Stephenson • Madoc
647-289-2701

jeffdsmakes@gmail.com • jeffdsmakes.com
IG: @jeffdsmakes



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

J. Grimson Farms

Jeff Grimson
716 Will Johnson Rd, Frankford
613-970-0971
FB: J.Grimson Farms



Jeff Grimson operates a produce farm in Frankford. Focusing on growing a select variety of potatoes which he sells to the wholesale/retail market. In addition, he also grows numerous other fruits and vegetables that are available at the on-farm self-serve stand, open from July to November. On select days they offer homemade, farm-fresh fries and potato chips made from potatoes grown at the farm. Stop on by!

THE FUTURE OF FARMING IS YOUTH.

Young people are embracing a simpler way of life; trading in their commute and city hustle for the peacefulness of the countryside where they can own land, cultivate crops and grow their future row by row. With one bold move YOU can positively impact the environment, provide wholesome food for your family and community, foster a sense of purpose, and learn sustainable farming practices that will benefit future generations.

READY TO PLANT ROOTS IN HASTINGS COUNTY?
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- All other brands available



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Just Bee Cuz Honey Farm

Frances McParland
1494 Hwy 37, Plainfield
705-358-0543

justbeecuzhoneyfarm@gmail.com

www.artisanson37.ca

FB: Just Bee Cuz Honey Farm

IG: @justbeecuzhoney

Love Pretty Flowers? Thank a bee.
Just Bee Cuz Honey Farm is a small apiary that sells raw unpasteurized honey, bee themed decor, and now offers one hour apiary tours. Come

hold a frame of bees and learn about worker bees, drones and queen bees. In 2024 a 2.5 hour, full Apitourism Experience will be offered. You will learn about the important role that pollinators play in our ecosystem and much more! Open anytime by appointment during the spring and summer. Open daily in November and December from 10am-5pm, except Sundays.

MARKET IN THE VILLAGE

STIRLING

Grab your basket or bag and you might just discover your new favourite Friday evening activity!
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FARMERS' MARKET in the Village, Fridays, June 23 - Sept 29, 4 - 7 p.m.,
26 East Front St, Stirling, beside the covered bridge

HARVEST MARKET in the Village - Friday October 6 from 4 - 7 p.m.
Mill Street in Stirling

HOLIDAY MARKET in the Village - Friday November 12 from 4 - 8 p.m.
Mill Street in Stirling



Knuckle Down Farm

Jenny Cook

251 Anderson Island Road, Frankford
647-928-5253 • knuckledownfarm.ca
jenny@knuckledownfarm.ca

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

Kirkland's Heritage Farm

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



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



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info@hastingsstewardship.ca
www.hastingsstewardship.ca



Lavender Family Maple Goodness

Tanya & Cameron Lavender
47 Old L'Amable Road, L'Amable
613-334-0469

lavenderfamilymaplegoodness@hotmail.com

lavenderfamilymaplegoodness.square.site

FB: Lavender Family Maple Goodness
IG: @lavender_family_maple_goodness

Fresh. Local. Maple Goodness. Tanya & Cameron Lavender's family have made maple syrup since the 1800s! Today, they offer pure Ontario maple products-syrup, butter & sugar, maple baking-maple butter tarts in butter sour cream pastry & maple syrup chelsea buns, sweet & savoury maple preserves (BBQ trio), maple BBQ dry rub, maple sugar pancake mix, maple sweetened jams & fruit butters & hot sauces too! Drop by their farm stand, or find them Saturdays at Bancroft Farmer's Market, or shop one of their retail partners in Bancroft, Maynooth or Coe Hill.

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Maple Dale Cheese

Paul Henry
2864 Hwy 37, Plainfield
613-477-2454
info@mapledalecheese.ca
mapledalecheese.ca



All Natural Artisanal Cheeses Since 1888! The team at Maple Dale Cheese welcomes you to explore their wide variety of handcrafted, authentic cheeses. Their small batch philosophy preserves the art of old-fashioned cheesemaking. A family owned and operated business, they are committed to tradition, and their mission is to continue creating artisanal, high-quality cheese made with the finest of ingredients. Traditional methods and contemporary creativity combine to produce quality flavour in every batch.



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Mary's Mission

Mary-Lou Robb
929 East Road Loop, Bancroft
613-334-9076 • marysmision.ca
mlrobb99@gmail.com


For beauty, truth and goodness. Mary-Lou Robb operates Mary's Mission, growing and selling cut flowers, herbs, perennials, and Christmas trees to fundraise for charities and non-profit projects. Offering bouquets, holiday arrangements, specialty planters, as well as hosting creative workshops, educational films, and casual garden gatherings, the mission seeks to connect people with each other, the earth and their creator with respect for all. Nestled in the scenic Monteaagle Valley, the gardens and farm stand are open on selected dates or by appointment.

Molloy's Trees and Books

Vernon Molloy
1579 Hollowview Rd, Stirling
613.242.6128
vernmolloy@gmail.com
FB: Molloy's Tree Farm



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



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Natural Themes Farm

Bea Heissler • 613-398-7971

219 Maybee Rd, Stockdale

www.naturalthemes.com

bea@naturalthemes.com

FB: Natural Themes Native Plant Nursery

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

Nine Hand Hill Farm

Pam Storms & Devin Mccarrell

1098 Harold Road, Stirling

613-661-7735

ninehandhillfarm@gmail.com

ninehandhillfarm.ca

Farm to Fork! Pam Storms and

Devin Mccarrell are the operators of Nine Hand Hill Farm. They offer a Charming Old Fashion Farm Store featuring frozen/fresh ready to eat foods, bakery, soft ice cream & catering services. Stop by and meet the farm Animals. Their ready to eat foods are made with local ingredients sourced from local producers, with an emphasis on organic and sustainable agricultural practices. The menu changes based on what is in season and available for harvest. They also sell farm raised chicken, turkey (Fall), and eggs at the farm gate. Their children plant sweet corn and sunflowers, sold at the farm gate, farmers’ markets, and in town.



For upcoming shows visit
tweedandcompany.com



info@tweedandcompany.com

[@tweedandcompany](https://www.instagram.com/tweedandcompany)



Noreen's Fruitful Farm

Noreen Horst

35029 Hwy 28 East, McArthurs Mills

613-281-1868

Don't miss us when you're passing!

Noreen Horst runs Noreen's Fruitful Farm and Horst Homebaking, located

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

Ontario Water Buffalo Co.

Martin Littkemann and Lori Smith, 3346 Stirling-Marmora Rd, Stirling

613-395-1342

thebuffstuffstore@gmail.com • ontariowaterbuffalo.ca

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



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Our Neighbours’ Farm & Homestead

Samantha Harris
 5244 Highway 37, Thomasburg
 613-242-9657
 www.ourneighbours.ca
 info@ourneighbours.ca
 FB: @ourneighboursfarm
 IG: @ourneighbours

Grown by us for you and yours, and ours! Our Neighbours’ Farm & Homestead is an ode to the

neighbours. Without whom we would have never found loyal customers who support us and purchase high quality garlic, eggs, meats, seedlings, compost and red wigglers from our farm gate. In the summer of 2023, Samantha will be opening “The Sunday Shed,” a small shop on the farm with a collection of products from her community partners and neighbours. Open every Sunday, Monday and Thursday and Saturday 11-5 or by appointment.



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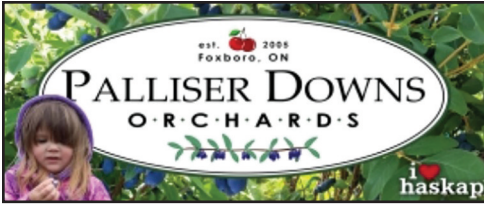
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Quinte’s Home of the Haskap berry! Haskap, the New Real Canadian Superfruit. The season starts at the end of June and lasts through July. Haskaps ripen first, and then, later saskatoons, tart cherries, and black currants. We grow fruit without using chemicals where possible. Located 100 meters NW of Foxboro Foodland on highway 62. U-pick and market stand open Monday through to Saturday from 9 am– 2 pm. We are closed on Sundays. Porch pick up available after appointment at 98 Frankford Rd, Foxboro.

Peacock Farms

Vern Peacock, 172 Fort Stewart Road, Bancroft
 613-332-4683 • vpeacock64@gmail.com

Quality Beef on the Canadian Shield! Vern Peacock has a small herd of mixed beef cattle and grows hay, barley, oats, and buckwheat. Manure and buckwheat, when green, are plowed in, since no commercial fertilizer is used on the farm. The calves are weaned in the fall and fed grain and hay for roughage for approximately seven months until they are grown enough to be processed. They do not receive any growth implants. Vern sells sides, quarters and individual cuts of beef.

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Peter Mewett Apiaries

1451 Baptist Church Rd,
Stirling
(613) 827-2433
pmewett@hotmail.com

Peter Mewett has decades of experience beekeeping. He recently retired from importing queen bees but continues to offer standard 4 frame nucs and unpasteurized honey for sale. He practices an integrated pest management approach in working with bees and works hard to keep his bees healthy and strong to survive today's many challenges. Nucs are usually available late May to early June, depending on the weather. New crop honey is taken off mid to late August. Contact Peter with any questions you have or for more information about these topics.

Plainfield Heritage Farm

Randy Whitaker and Michele Vindum. • 105 Shannon Rd, Plainfield
613-849-7552 • plainfield.heritage.farm@gmail.com
FB: @plainfieldheritagefarm • IG: @plainfieldheritage

Farming with a deep trust in nature! Randy Whitaker and Michele Vindum are committed to wholesome foods through ecological farming practices that foster animal well-being and naturally replenish the soil, flora and fauna. They sell registered heritage Galloway cattle and Oxen Teams, 100% no-spray grass-fed beef, and pastured goose free from hormones, antibiotics or additives. As available, organic fed, free-range eggs, cut flowers, fruits and vegetables are sold at farm gate. Farm internships available year-round.



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Chamber
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Village Market

Friday
4-7pm

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Sept 22

Artisans, Crafts, Baking

Tweed Legion
parking lot
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Railway Creek Farm

Elly Finlayson

2601 Cooper Rd, Madoc • 613-813-3918

railwaycreek@gmail.com

Railwaycreekfarm.ca

FB: Railway Creek Farm • IG: @railway.creek.farm

Feed the soil, feed the people! Elly Finlayson operates a regenerative and bio-diverse small market garden north of Madoc. She offers 25+ garlic strains for home gardeners. She also grows veggies and microgreens that are sold weekly at her online store and delivered Saturday for pickup in Madoc, Tweed and other locations. Garlic fields and veggie gardens are in transition to regenerate soil biology as she shifts from cultivation to a no-dig method. More natural methods optimize the soil's biological life that feeds plants to create nutrient dense food that tastes great!

Russett Farms

Darrell, Sandra & Rodney Russett • 238 Maple Road, Stirling

613-395-3643 • russett farms238@gmail.com

FB: Russett Farms • IG: @russett farms

Darrell, Sandra and their son Rodney Russett operate Russett Farms, along with daughter in law Helen and daughter Ashley when they

are not at their full-time job.

Located 10 minutes north of Stirling, they farm 1500 acres on which hay, soybeans, wheat, straw and corn are grown to feed their beef cattle. They also have an 8-acre apple orchard of MacIntosh, Cortland, Gala, and Northern Spy apple trees. The farm store is open daily selling their beef and apples (fall only). It's worth the drive to the countryside (but it doesn't hurt to call ahead to make sure they have what you're looking for).



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613-961-0654





Small Spade Farm

Lauren Nurse & Shannon Gerard
536 Salem Road, Stirling
416-897-3462 • smallspade.com
smallspadegardening@gmail.com

Lauren Nurse and Shannon Gerard intensively steward seven stony acres in Rawdon Township using regenerative, no-till practices. These organic principles encourage microbial life, provide habitat for pollinators and beneficial insects and produce nutrient dense regionally adapted heirloom crops. Their herd of Dwarf Nigerian dairy goats and flock of heritage breed laying hens are beloved and central to our closed-loop system. They run a small CSA program with options for on-farm pick-up or delivery to the GTA.

Sparrow Valley

Nancy Bruins • 613-885-3115
294 Boundary Road, Roslin
sparrowvalley1029@gmail.com
sparrowvalley.ca
FB: Sparrow Valley • IG: sparrow_valley



Sparrow Valley is a small century farm located in the picturesque hills of Roslin, Ontario. On our farm, we value health and believe that excellent food is essential. So, we are dedicated to growing clean, nutrient rich fresh berries. Our mission is to enrich the health and wellness of our customers through power packed berries. We are committed to enriching our soils through natural organic composts and chemical free pest control. Introducing our new line of low sugar jams and jellies made from our very own organic gojiberries, elderberries, seabuckthorn berries, raspberries and strawberries. Unusual blends of berries and spice create a fantastic flavor like no other. Ordering details on our website.

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Springbrook Farms

Jeff & Jen Ferguson
235 Squire Road, Springbrook
613-395-3291 • jferguson4@sympatico.ca
FB @FarmingLocalFood



It Comes Naturally! Jeff and Jen Ferguson grow most of their own food on the farm and have a small herd of pigs. They sell pork cuts, bacon and lean sausages, some of which are gluten-free, at local farmers' markets. Jeff can teach you about rearing pigs the low stress way. They also sell beef and free range chicken. They give their hens free range of the garden. and are known for the high quality of their eggs. Please call ahead to make sure eggs are available as they go quickly!



Spring Creek Maple

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

Working together towards local stewardship! Charles Robinson comes from a United Empire Loyalist family that settled on Robinson Road near Eldorado. He has lived and farmed there all his life. With his wife Bonnie, the farm produces hay and cash crops, sustainably harvested firewood and timber, and maple syrup. Charles also does custom work in renewable energy sales and installation.



SoulCraft

Emmie Bates
tinycraftbox@gmail.com
www.tinycraftbox.com
FB: SoulCraft - tinycraftbox.com
IG: @thetinycraftbox

Art and Craft to Soothe your Soul! Tucked away in the woods in an old farmhouse is SoulCraft

headquarters! Makers of bespoke craft kits and gifts, beeswax skincare products and bakers of British inspired snacks. Emmie's focus is on wellness and mental health and helping people to achieve some well needed 'you time'. She runs craft workshops in the forest on the property and forages for supplies to use in her artwork. When she's not making journals from birch bark, Emmie tends to her greenhouse and keeps watch over her bees!



St. Phocas Community Farm

206 Barry Road, Madoc • 613-473-2679
info@stmarysrefuge.org • stmarysrefuge.org

Come together in a beautiful, natural setting for respite and support! Located in Queensborough, St. Phocas Community Farm has been growing and sharing its organic produce since 2008. Their goal is to create community by sharing their farming knowledge and sharing food with those who need it most. They tenderly care for lambs, goats, chickens and turkeys who happily roam about. The chickens give delicious free-range eggs, sold at their gate. They invite all who appreciate good food, grown with care, to come visit!



Stonehedge Farm and Kennel

John & Chris Baker • 743 Eggleton Rd, Stirling
613-395-2690 • stonehedgekennel.ca
stonehedgekennel85@gmail.com

John and Chris Baker and their family run Stonehedge Farm and Kennel. Selling home grown vegetables, fruit, preserves and honey. They grow the vegetables with the help of their grandchildren at their farm and a neighbour's farm. You can purchase their seasonal produce at their vegetable stand at the Esso gas station in Stirling on Mon, Wed, Fri, and Sat from 9am to 6pm.



THE CITY OF BELLEVILLE
thanks everyone
in the agriculture and forestry sectors, local manufacturers, artists and others for producing quality, local food and products. You support our health and prosperity!
We also *thank* **HARVEST HASTINGS** for promoting local agriculture, forestry, healthy ecosystems, and long-term food security for the people of Hastings County.

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thecoehillgrocerystore@gmail.com

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The Stone Kitchen

John & Kathy Pires • 33 Sherburne Street N, Bancroft
 613-332-6719 • thestonekitchen@nexicom.net
 www.thestonekitchen.ca

Spreading joy with every bite! The Stone Kitchen Jam and Gift Shop in Bancroft is owned by John and Kathy Pires, who took over this 20+ year old business in 2008. They produce “Hubers Homemade” and “Stone Kitchen” jams, jellies, marmalades, and savory delights; all are handmade, small batch, made with high quality whole fruits and no preservatives. Their products are distributed to retailers from Ottawa to Windsor or delivered right to your front door; order online at www.thestonekitchen.ca. Drop by their store in Jan-May on Thursdays-Saturdays, 10am-4pm or in Jun-Dec on Tuesdays-Saturdays 10am-5pm. Taste the difference!



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 info@earthhaven.ca | www.earthhaven.ca



Ten Chances Farm

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

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

The Village Green

Karyn Wright • 525 Ashley Street, Foxboro • 613-961-0654
 karyn@terraedibles.ca • thevillagegreen.ca
 FB: The Village Green

The little store that grew... Naturally! Karyn Wright has what you need to grow your garden naturally, along with friendly advice. The Village Green is

the home of Terra Edibles, an online store for organically grown heritage varieties of tomato, vegetable, herb, and flower seeds. In spring and early summer there are dozens of varieties of tomato seedlings for sale, plus herbs, peppers, squash, cucumbers, and other seedlings. The store also carries many locally produced items, including quilts, quilted bags and more. Open Tuesday - Saturday 10am-5pm September-June and Thursday-Saturday 10am-5pm in July-August.

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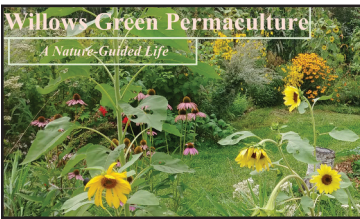
Willow Creek Farms

Susan & Tim Vanden Bosch • 613-967-0882

1442 Frankford Rd, Frankford
sue.vandenbosch@gmail.com

FB: Willow Creek Farms Frankford, Ont.
IG: @willowcreekfarms

Local. Fresh. Better. Susan and Tim Vanden Bosch grow a variety of vegetables throughout the season starting with Spring Delights like asparagus and strawberries. Summer Bounty includes corn, tomatoes, cucumbers, and beans. Fall Harvest is rounded out with squash, a multitude of colorful pumpkins, cabbage, broccoli, and local apples. Their focus is on quality - hands-on, healthy and happy family farming. Find their fresh fruits and veggies seasonally from May through October at the home stand; Mon.-Fri. 8:30-5:30, Sat. 8:30-5, Sun. 10-4. And at the Foxboro Country Butcher Shop; Tues. - Fri. 10-6, Sat. 10-5, Sun. 10-4. Follow them on Facebook & Instagram.



Willow Green Permaculture

Stefan Dixon and Magali Laville

557 Marsh Hill Rd, Stirling

647-515-4749

stefandixon@gmail.com

www.willowsgreenpermaculture.com

Stefan Dixon and Magali Laville care for a biodiverse array of habitats, keeping nature as a guide. Certified by the CWF as a Wildlife Friendly Habitat, they grow food and sell produce and plants in small quantities. They are consultants in food autonomy, permaculture, habitat restoration, gardening, food forests and water management. They offer ecological education project design, training and accompaniment to schools and municipalities in English and French. Their focus is seeing native biodiversity thrive in a paradise which feeds the body and replenishes the soul.



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Wilson's Organic Blueberries

Kara & Darold Enright • 613-438-1957
272 Victoria Street South, Tweed
wilsonorganicblueberries@gmail.com
wilsonsorganic.com

Organically Grown! Kara and Darold Enright run Wilson's Organic blueberries in Tweed. Blueberry season runs from mid-July through August. Bring the whole family and pick your own organically grown blueberries! There are also fresh baked goods featuring blueberries. Prep-picked berries are always available, but if you would like a large quantity, please contact them a few days ahead with your order.

Woodland North 62

Bonnie and Derek Moore • 14716 Hwy 62, Madoc
905-717-7937 • woodlandnorth62@gmail.com

Woodlandnorth.com

FB: Woodland North 62 Lavender Farm

Come on, get outside! Bonnie Moore started her lavender farm in June of 2021. They offer lavender plants for sale, workshops, cooking classes, foraging and many outdoor experiences. Open to the public as of July 1 from Thursday to Sunday, 11-7 pm. They also offer lavender hedge installations, host private and corporate events, on-site workshops to your location, school presentations and 6 varieties of lavender for your smelling and crafting pleasure. Bulk ordering available for plants and dried lavender. Organic garlic available too!



Wooler Dale Organics

Nicole Prins • 613-827-3641
303 Fox Rd, Wooler
woolderdaleorganics@gmail.com
FB: Wooler Dale Organics
IG: woolderdaleorganics

From our family's garden to your family's table! Wooler Dale Organics is a small organic market garden nestled in Wooler, Ontario. The market garden all began with Nicole's parents, John & Ann van der Heyden in 1981 and has since been passed on to Nicole & her family. The market garden now consists of one acre of organic asparagus & two acres of mixed organic vegetables, strawberries & flowers.



Mission: To promote food security for all community members within Hastings and Prince Edward Counties through community development, service provision and social planning.

Vision: Our vision is a community in which all members have consistent access to safe, affordable and nutritious food.

We are committed to:

- Building effective, reciprocal partnerships across sectors
- Working collaboratively with stakeholders in a fair and equitable manner
- Serving our community with respect and integrity
- Being responsive and accountable to the changing needs of the community
- Continual review and improvement of organizational approaches and services

Good Food Box:

A monthly pre-packed and pre-

paid box of fresh fruits and vegetables that helps families stretch their food dollar, reduce their food costs and meet their nutritional needs. There are twenty locations in Hastings & Prince Edward County where this program is available. We distributed over 31,000 Good Food Boxes in 2022!

Good Baby Box:

A weekly program providing the opportunity for families of infants and toddlers to access healthy, nutritious foods early in life. Includes diapers, wipes and formula at reduced cost. We distributed over 7,900 Good Baby Boxes in 2022!

Community Gardens:

A place where individuals/families can enjoy the benefits of growing their own fruits and vegetables. Plots are available in several locations. In 2022, we had 127 raised garden plots!

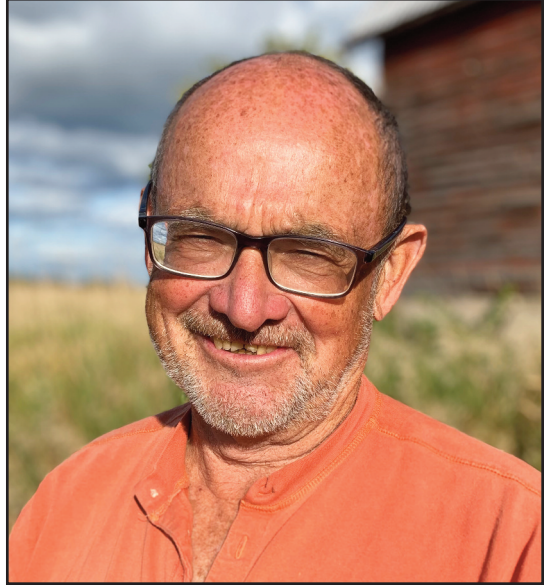
Social Planning:

Our community development and social planning work strengthens community capacity. We collaborate with our community partners to address emerging social needs in our community. We are active members of several local networks and committees. We also provide local leadership on Provincial Networks and Campaigns. The Belleville CHAMPS Network and the “We All Deserve to Eat” campaign, are examples of current local work.

Please go to our website www.cdcquinte.com for more information on these programs.

Have you met Reg?

Reg Wilson the CEO of the Hastings Lennox and Addington Federal Green Party riding association reached out to us to discuss the role local foods and food producers have in helping customers reduce their carbon footprint and continue our goal to secure a healthy future for our children and the planet. We chatted about vegetarianism, veganism, available local foods, networking and



and advocacy. Reg hopes to collaborate with Harvest Hastings on a particular interest project, like a cookbook in the near future! Would you like to help us? A unique project is always best with a few extra ideas!

“Buying and eating locally is a key component to addressing the climate crisis for the Green Party. It would seem that reducing the amount of vegetables flown in from the Southern Hemisphere by revitalizing the cookbooks of our grandparents utilizing locally grown produce could be a common goal and I welcome any opportunity to promote that.

I am a “village elder” retired from

a position in manufacturing management. My working career includes systems sales with IBM initially, full and part-time farming for 15 years, followed by a return to school for a mid-life MBA and finishing with a manufacturing position. I have served as a board member and president of a children’s mental health organization. I am the father and stepfather of seven children and grandparent to 13 inspiring grandchildren. This last note is the motivation to get involved with politics,” said Reg.

Your organization looks very organized and it would be good to see your model working in other counties.

Meet our Board of Directors



Jennifer Davis, Firefly Farm, Stirling

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

Jenny Cook, Knuckle Down Farm, Quinte West

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



Janice Zarglis, Hedgerow Barns, Tweed

Janice recently retired from the healthcare field and moved to Tweed to realize her dreams of getting back to the land, beekeeping, gardening, and raising chickens.

Bonnie Moore, Woodland North Lavender Farm

As a new farmer, Bonnie spends her time both in the field nurturing lavender plants as well as sharing her passion in the classrooms of surrounding communities about lavender and other edible flowers. Bonnie and her husband Derek are new to Madoc, previously from Millbrook. Their 94-acre property offers a casual and relaxing atmosphere for the many workshops that are delivered. Woodland North Lavender Farm opens July 1/2023 for the lavender season!



Tanya & Cameron Lavender, Lavender Family Maple Goodness, L'Amable

The Lavenders strongly believe in supporting local & creating a grassroots focus on the sustainable growth of local resource-based businesses in Hastings County.

Meet our Board of Directors



Emmie Bates, SoulCraft, Millbridge

An artist, crafter & maker, with a background in teaching and business, Emmie is passionate about sustainable living and wholeheartedly believes in building community. Tucked away in the woods of Tudor & Cashel, she can usually be found making or fixing things, watching over her bees, trying not to kill her plants and frequenting the local markets!

David Ferguson, davidinbancroft, Bancroft

Resilience and sustainability are important values to foster and their local practice can have even wider benefits. Active in the Arts community, David's interests include gardening, forest management, and working with wood.



Oliver Haan, Haanover View Farms, Tyendinaga

Oliver is committed to care and compassion toward his livestock, the environment, and the community. He has been involved since the starting days of the organization.

Sam Robertson, Chef, Stirling

Sam Robertson has been working in commercial kitchens for almost three decades. He has been actively engaged in food security issues and practices for the last 15 years. His passion for travel and people has enabled him to simultaneously focus on and broaden his culinary skills.



Andrea May, PAC Global, Carrying Place

Andrea is incredibly passionate about buying and supporting local. Her work in marketing and communications, and experience in packaging sustainability and food waste, is a great fit!

Meet our Board of Directors



Peter Wills, Wordanddata, Quinte West

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

Samantha Harris, Our Neighbours' Farm, Thomasburg

Samantha was introduced to Harvest Hastings and became a member shortly after opening to customers from her farm gate in Thomasburg. She is the owner and operator of Our Neighbours' Farm. Her favourite part about living here is the people who make this area so delicious and exciting.



Andrew Redden, Hastings County, Belleville

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

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

Frank Forestall has been one of the longest-serving board members who has brought a wealth of knowledge to the table.

