

# Fall Epicurean Treks Guide to Producers

Coloured numbers at left refer to location on map and colour-coded route.

## Route A - Savour the Countryside

### A1 Bradshaws

129 Ontario Street, Stratford, ON  
519-271-6283  
[sales@bradshawscanada.com](mailto:sales@bradshawscanada.com)  
[www.bradshawscanada.com](http://www.bradshawscanada.com)

Bradshaws has a complete gourmet kitchen section representing the best culinary tools from around the world. Our Saturday hours of operation are 9:30am until 6:00pm. Our local foodstuffs are Moss Berry Farms preserves (Stratford) and The Garlic Box (Hensall). We have Envirosax, an environmentally-friendly reusable shopping bag in a variety of designs at \$7.95 each. A Bradshaws best seller is Vivid Allon Shopping Baskets available in a variety of bright colours at \$24.95 each, an insulated bag version at \$29.95, and we have stylish rolling shopping carts at \$49.95 each. We carry a variety of picnic-type bags and will bring in insulated bags for trek.

### A2 Perth Pork Products

4538 Line 38, RR 1, Sebringville, ON  
519.393.6812  
[demartines@quadro.net](mailto:demartines@quadro.net)

Perth Pork Products Ltd. has been selling pork products since 1992 selling directly to the public on the farm and to local restaurants and stores. We use humane way of raising pigs in and out doors. All of the pigs are heritage breeds ie. Tamworth, Berkshire and Wild Boar. Our viewing room into our modern finishing barn gives the visitor an excellent opportunity to see how pigs are being raised. Our heritage breeds are raised on pastures and in the bush-lot which gives the visitor an excellent idea on how these breeds used to be raised.

### A3 Soiled Reputation

4129 RD 130, Sebringville, ON  
519 393-6497  
[johnfam@quadro.net](mailto:johnfam@quadro.net)

Soiled Reputation has been supplying the best restaurants in Ontario for 15 years. We are a certified organic produce farm, growing custom salad mixes, seedlings, and leafy greens year round. Seasonal growers of 50 different gourmet and heirloom vegetables. Suppliers of high quality organic vegetables to restaurants and the public. The farm is run by Antony John who was the host of the Food TV show, 'The Manic Organic'. Soiled reputation practices ecologically sound, certified organic growing techniques that enrich, rather than deplete the soil. Biodiversity is maximized wherever possible, and an ecosystem approach to growing is demonstrated. The farm also represents economic sustainability, through pricing and market distribution.

### A4 Palace Hillside Elk Farm

4941-Line 36, RR 5, Stratford, ON  
519-393-6425  
[ltrenecker@golden.net](mailto:ltrenecker@golden.net)  
[www.eatingelk.com](http://www.eatingelk.com)

We are a 5th generation Perth County farm. The elk are raised naturally on open pastures without the use of drugs or hormones. All feedstuffs the elk eat are also grown on our farm with only occasional minimal use, if any, of chemicals. We strongly believe in modifying our operation and facilities to work with our animals natural behaviour and needs. We also work closely with an Oneida nations lady who uses our elk hides to make beautiful native crafts such as dream catchers and moccasins. We utilize all parts of the elk, including the hide and hard antler for a various crafts and art products.

### A5 McCully's Hill Farm

4074 Perth Line 9, R. R. #2, St. Marys, ON  
519-284-2564 or 1-866-622-8559  
[info@mccullys.ca](mailto:info@mccullys.ca)  
[www.mccullys.ca](http://www.mccullys.ca)

McCully's Hill Farm is one of Ontario's oldest family farms in operation for over 160 years. We value the most natural state of food, farm environment, and enjoy sharing the full cycle of our food. We strive to work with other local producers in providing our customers with the widest assortment of product, all grown responsibly. McCully's Hill Farm is a working farm, raising our beef, pork, lamb, and rabbits naturally. We have a line of jams, jellies and preserves that are made from seasonally ripe, local fruit and many are handmade on our farm.

## A6 Tea Leaves Tea Tasting Bar

433 Erie Street, Stratford, ON  
519-273-1201  
[info@stratfordtealeaves.com](mailto:info@stratfordtealeaves.com)  
[www.stratfordtealeaves.com](http://www.stratfordtealeaves.com)

Tea Leaves is Canada's leading purveyor of fine loose-leaf teas, and the creation of KAREN HARTWICK, Canada's tea sommelier. Tea Leaves offers a hundred teas and tea experiences for up to 12 people at a time, as well as a range of handpicked specialty items like cups, pots, trays and more. Karen is a certified tea sommelier whose passion is introducing people to the sophisticated, rich and varied world of fine tea - from Yunnan and Fujian in China, to Assam and Darjeeling, India, from Shizuoka, Japan to Ceylon (now known as Sri Lanka) and beyond. VISIT TEA LEAVES TEA TASTING BAR and boutique to experience the simplicity and intimacy of brewing, presenting and savoring this timeless indulgence.

## Route B - Rural Market Sampler

### B1 Walnut Hill Farm

4859 Rd 104, RR 1, Gadshell, ON  
519-656-2497

John Koch is the third generation at Walnut Hill Farm. The farm is now a fully integrated processing plant, producing all its own products. Products include beef, pork, poultry, pepperettes, summer sausage, burgers, hot dogs, sausage, etc. All meat is sourced from local surrounding farms. Walnut Hill Farm is committed to producing the highest quality Ontario product.  
**NOTE: 9am-3pm only.**

### B2 Elder Creek Farm

RR 2 Tavistock, ON  
519-655-2082

Larry Bender has owned and operated Elder Creek Farm since 1986, offering organic produce and pork to our neighbouring chefs and restaurants. Next to a small apple orchard and a trickling creek, Elder Creek Farm is a peaceful and pastoral getaway, located only 10 minutes from Stratford. The historic stone farm house is perfectly situated among the forest trees. The Elder Creek Farm Store is just off the house in a rustic garage with the resident sheep protecting and wandering the adjacent barn yard. The farm is home to pastor-fed pork and beef. During the Spring, come for the maple syrup, July will bring gooseberries, August is harvest month for apples and a vast variety of tomatoes, September until November the farm produces potatoes and leeks. The farm store also sells eggs, frozen meat & vegetables from the surrounding neighbouring farms.

### B3 Birtch Farms and Estate Winery

655514 15th Line, RR #7, Woodstock, ON  
519-469-3040  
[info@birtchfarms.com](mailto:info@birtchfarms.com)  
[www.birtchfarms.com](http://www.birtchfarms.com)

Birtch Farms and Estate Winery is a family owned pick your own farm and winery. Wines are made on site, from locally grown fruits other than grapes. The farm also produces apples, pears, pumpkins and squash. Mid May is apple blossom time. The fall season brings many other activities such as festivals, apple picking, wagon rides, tours, and farm fresh baked goods. Motorcoaches welcome. We offer tours for groups of 10 or more by appointment. Wine tastings are offered April - December.

**Directions to Birtch Farms and Estate Winery:** From Shakespeare Head south on Rd 107/HWY-59/Shakespeare Rd S toward Tavistock; Take the second road right (Woodstock St.) and follow HWY 59 signs; Continue to follow HWY-59 south; Turn left at County Rd 78; Turn right at 15th Line.; go approx. 1 km to the farm.

### B4 The Best Little Pork Shoppe

2146 Hwy 7 & 8 Shakespeare, ON  
519-625-8194  
[info@porkshoppe.com](mailto:info@porkshoppe.com)  
[www.porkshoppe.com](http://www.porkshoppe.com)

The Best Little Pork Shoppe is now in its 21<sup>st</sup> year! Here at the Shoppe we carry meat products which include ON lamb and beef, bison, Omega-3 chicken and our specialty...PORK! There is also an on site bakery, gift shop featuring farm animals, specialty cheeses and Wildly Delicious products. While visiting us, be sure to visit 'Bunnyville', say hello to our miniature horse, fainting goats, sheep and pigs. The Shoppe works closely with several, local, small, independent, government-inspected packing houses to supply the carefully selected products of superior quality and taste. Here at 'The Best Little Pork Shoppe' there is one motto that will always stand true - "we don't sell anything we don't like ourselves".

**B5 Shakespeare Pies** 4017 Rd 106, RR 1, Shakespeare, ON  
519-625-1286

Family owned and operated bakery/retail store/meat market. Retail store carries products as fresh as possible, purchased from farmers where possible, eg. Farm fresh eggs, maple syrup, homemade relishes and jams, garlic spread, Hewitts dairy products, summer sausage and honey... You may watch the girls in the kitchen if you stay out of their way! All of our pies are made from scratch, on site. We'll share our tips! We will answer any questions you have about the origin of our products.

**B6 Farm Gate Outlet** 2264 Line 34, Shakespeare, ON  
519-625-1286

Located at Shakespeare Pies. Selling all cuts of beef, pork, chicken, and jams from local farms. Also a location in Grand Bend.

**B7 Bright Cheese & Butter** 200 Huron Road West, Shakespeare, ON  
519-625-1259  
[brightbrand@on.aibn.com](mailto:brightbrand@on.aibn.com)

The Bright Cheese & Butter Co. was started by a group of local farmers back in the 1800's and incorporated in 1874 as Bright Cheese & Butter Manufacturing Company Limited. We now have 2 retail stores to better serve our customers, RR#1 Bright County Rd #22 and 200 Huron Rd West Shakespeare. Manufacturers of: curds, cheddar, Monterey Jack, Colby, Marble, Gouda, Havarti, Onion & Parsley, Hot Pepper and Mozzarella.

**B8 The Butcher and The Baker** 26 Wellington Street, Stratford, ON  
519-271-5940/519-272-2626

Artisan Craft Bakery and traditional Butcher & Deli featuring local producers. Variety of dry good and European specialty foods plus cheese. The Butcher and The Baker is an amalgamation of two trusted Stratford producers of longstanding (16 years each), namely Cressmans & Breadworks into one location. Store open every Saturday beyond the Epicurean Trek.

## Route C -Traditional Artisan Trek

**C1 Kitchen Connaisseur** 75 Ontario Street, Stratford, ON  
519-271-3311  
[info@kitchenconnaisseur.com](mailto:info@kitchenconnaisseur.com)  
[www.kitchenconnaisseur.com](http://www.kitchenconnaisseur.com)

Kitchen Connaisseur is Stratford's favourite specialty food store, featuring a line of award winning savoury sauces, dessert sauces, oils, vinegars, condiments, and more. Other select Canadian food products from across the country are also available, including preserves from Prince Edward Island and crisps from British Columbia. The unique gourmet gift baskets created by Kitchen Connaisseur are renowned for their originality and value, and make a perfect gift for anyone with discriminating taste.

**C2 Chocolate Barr's Candies Inc.** 136 Ontario Street, Stratford, ON  
519-272-2828  
[jaqueline@chocolatebarrs.com](mailto:jaqueline@chocolatebarrs.com)  
[www.chocolatebarrs.com](http://www.chocolatebarrs.com)

Handmade chocolates and candies made on-site. Over 140 items to choose from. Open 7 days a week, year round. Derek Barr, our candy maker has had over 9 years of hands on handmade candy making. We have all your favourites, and some new and exciting creations e.g. Red pepper truffles. Our door is always open to look into the back production area. We have photos of candy shops that used to be in Stratford e.g. The Nutclub. We sell chocolates, candies, giftware, baskets & new this summer—gelato & sorbetto!

**C3 Pass da Pasta** 127 Albert Street, Stratford  
519-272-1956  
[khundt@passdapasta.com](mailto:khundt@passdapasta.com)

Making high quality pasta for 15 years. Specialty food shop - homemade fresh pasta, ravioli, sauces, cheese, olives, take-away lunches and picnic fare, and lots more.

**C4 Ontario Maze**

7477 Road 128, RR 1 Newton ON  
519-595-8967  
[hofer@perth.net](mailto:hofer@perth.net)  
[www.ontariomaze.com](http://www.ontariomaze.com)

Ontario Maze was opened in 2000 and has been a great attraction for young and old. Be prepared to have a great afternoon with lots of adventure, challenge and fun. Enjoy the maze, labyrinth and mini golf and be amazed!

**C5 Zehr's Country Market (featuring produce from local farms)**

6979 Main Street , Millbank, ON  
519-595-4403  
[countrymarket@cyg.net](mailto:countrymarket@cyg.net)

We are a unique small town grocery store in Millbank. We are located about 2 blocks away from the famous "Anna Maes" restaurant. Our specialty is local and Niagara fruits and vegetables in season. Local vegetables are purchased from farms in the Linwood to Elmira area. We also have a Deli featuring cheeses, meats, and traditional farmers sausage, and summer sausage, which are widely sought after products made by Zehr's Country Market (Bayfield). Joe Zehr purchased this store from Mr. Dunbar in 1982. Since that date the Zehr family has operated it. We strongly believe that it is difficult to match the flavour of our local fresh produce.

**C6 Monforte Dairy**

72 Church Street, Milbank, ON  
519-595-7920  
[monfortedairy@cyg.net](mailto:monfortedairy@cyg.net)  
[www.monfortedairy.com](http://www.monfortedairy.com)

Located in the heart of Amish country, home to the shepherds who supply our sheep's milk, Monforte Dairy is southwestern Ontario's premium artisanal cheese company. Owned and operated by Stratford Chefs School instructor and chef Ruth Klahsen, Monforte offers a range of extraordinary cheeses both traditional and innovative and is the supplier of choice to five-star restaurants, leading wineries and progressive food retailers throughout the region. Our cheeses range from our aged Toscano and washed-rind Paradiso and our signature fleur de maquis, Piacere, to a chocolate/peppercorn chèvre and a trio of soft fresh spreadable cheeses. Visitors to the dairy are always welcome, but kindly call ahead for an appointment.

**Note:** The dairy will not be open to the public, however information and samples will be available next door at the Millbank Cheese & Cold Storage store.

**C7 Millbank Cheese & Cold Storage Inc.**

6974 Church Street, Millbank, ON  
519-595-8787, [millbankcheese@cyg.net](mailto:millbankcheese@cyg.net)

*"Thank you for celebrating our 100<sup>th</sup> Anniversary with us."*

A community owned operation, following a fine cheese making tradition since 1908. Millbank Cheese is owned by over 90 local families, the majority of whom are small scale traditional farm families, whose culture and social economy is tied to farming. OUR MISSION is to strengthen the local economy by: creating local employment; assisting farmers to add value to what they produce through manufacturing, cold storage, and sales; promoting and supporting fair trade and sustainable food system practices, including organic food production. Sample from our excellent selection of cheese products and fair trade organic chocolates.

**C8 Bauman Apiaries**

4060 Nicklin Street, Millbank, ON  
519-595-4885

Family run store selling different kinds of honey, hand dipped beeswax candles, summer sausage, GMP free corn fed beef

**C9 Rheo Thompson Candies**

55 Albert Street, Stratford, ON  
519.271.6910  
[info@rheothompson.com](mailto:info@rheothompson.com)  
[www.rheothompson.com](http://www.rheothompson.com)

Celebrating 40 years of traditional candy making in Stratford. We specialize in creating over 100 different candies, chocolates, fudge, hard candies, caramel corn and of course our world famous mint smoothie. All products are made on site from whole ingredients. All dairy comes from local farms. Our products are made by hand in a modern candy making kitchen. Our store has displayed a beautiful array of all of our hand crafted candies. The aroma is enticing the moment you walk in the door.

Begin your day at one of our local morning markets listed below, followed by lunch at a fabulous restaurant and then off on your epicurean trek.

- M1** Stratford Farmer's Market 20 Glastonbury Drive, Stratford, ON  
519-271-5130
- Saturdays 7am-12pm Items for Sale - produce, meat, dairy, flowers, crafts, bakery, eggs, poultry, cheese
- M2** St. Marys Farmer's Market Jones St. Parking Lot, St. Mary's, ON
- Saturdays 9am-11am Vendors offer organic vegetables, herbs, prepared foods, crafts, canned preserves, local honey, smoked cheeses, baked goods, perennials, craft items



Look for the  
"Buy Local Buy Fresh"  
sign at the farm gate  
to identify trek  
participants.