

ONTARIO Flavours



Click the links to learn more about each tasty treat in your Gala-in-a-Box!

1 Osprey Bluffs Honey Company, Singhampton
Osprey Bluffs' bees forage and collect the sweet nectar from wildflowers across the pristine fields and forests of Grey, Bruce, Dufferin, and Simcoe Counties where many of our apiaries have been on the same farmstead for a half-century or more. The honey is then collected by us by hand at the Osprey Bluffs honey house.

2 ACE Bakery®, Caledon
In their little bakehouse in Caledon, Ontario, Linda Haynes and Martin Connell crafted artisan bread and baguettes using nothing but the simplest, natural ingredients, old-world starter doughs, long fermentation periods and stone baking. They gifted their bundles of deliciousness to friends and family who encouraged them to start their very own artisan bakery . . . so they did. In 1993 the ACE Bakery® Retail Store & Café was born.

3 Jewels Under the Kilt, Fergus
Jewels Under the Kilt is a fruit and nut orchard in Fergus, Ontario. The patent-pending roasting process uses the last tapping of the finest dark maple syrup to preserve the nut during roasting which is used to create their maple roasted nut recipes. Jewels Under the Kilt was born because people loved them. They were going to plant 5 trees for the family, but then thought, why 5? So they planted 100.

4 Van Raay Farms, Dashwood
Teresa and Martin Van Raay farm, along with their offspring, Phil, Dean and Jess on a wean-to-finish pig farm in Dashwood, Ontario. The family runs a thriving direct-from-farm retail business, The Whole Pig, serving a variety of pork products they produce. Seven years ago they launched a new enterprise proving to be the perfect pairing for their delicious pork products, growing and packaging fresh Ontario garlic grown on their farm.

5 Roesch Meats and More, Chatham
The Roesch family has been farming in Chatham Kent since 1906 when Louis Roesch's great grandfather first purchased the property. Today, Louis, Clara, seven daughters, one son and 22 grandkids are pleased to provide high quality pork, beef, chicken and eggs in their on-farm store with a focus on health-conscious options like low-fat, low-salt and gluten free sausages. The family also provides local catering and an annual open house that invites customers to drop by for a tour of their farm.

6 The Cider Keg, Vittoria
The Cider Keg's Sparkling Apple Cider is a quality product from start to finish! The business consists of 100's of acres of orchard and farmland which surround their cider mill. On the family farm, they cultivate and grow the finest quality Norfolk apples. These apples are harvested at their peak and moved from the orchards to the cider mill where they combine the perfect blend of apples to make their cider.



7 McKechnie Foods, Aylmer
McKechnie Foods has been in business since 1997 making fresh stone-ground corn tortillas and tortilla chips from the start. The family grows corn for their tortillas and chips just outside their bakery door.

8 Kawartha Lakes Food Source, Lindsay
Kawartha Lakes Food Source (KLFS) is a not-for-profit distribution centre that supplies food and other household essentials to over 30 organizations that provide support to individuals in need. They offer a variety of resilience-based community programs, including a community kitchen, community food market, and open gardens featuring over seventy raised beds.

Made by KLFS staff and volunteers, the social enterprise salsa was launched in May 2021. Proceeds from KLFS salsa are invested into operating expenses, allowing the organization to continue to deliver food access and food literacy programs within the City of Kawartha Lakes.

9 Wildly Delicious, Toronto
Wildly Delicious was built on one very simple idea, that sharing a meal with friends, a colleague or family builds memories. Their single goal is to create food products that will contribute to fond memories. Whether cooking with family, sitting down with friends over a cheese board and a glass of wine or putting food out for a celebration, Wildly Delicious wants to be a part of your life.

10 Ivanhoe Cheese, Madoc
Ivanhoe Cheese began as a small dairy cooperative in Ivanhoe, Ontario. For over a century, they specialized in artisan-aged cheddar. They came full circle in 2008 when they joined with Ontario's largest dairy cooperative, Gay Lea Foods Co-operative Ltd. Today, they continue to produce award-winning artisan cheddars, as well as an extensive selection of specialty cheeses. They have the passion of their members and customers to thank for their success and like to think that the company is not unlike their cheese: better with age.

11 Maple Dale Cheese, Plainfield
Maple Dale is a family-run business, located on Hwy 37, just 10 minutes north of Belleville. Cheesemaker, Wayne Lain is a fourth-generation artisan and continues to make cheese the way his father taught him, with no shortcuts. Maple Dale handcrafts 100% farm-fresh Canadian milk into approx. 1 million kg of cheese a year, creating a variety of fresh, aged, flavoured and specialty cheddars.