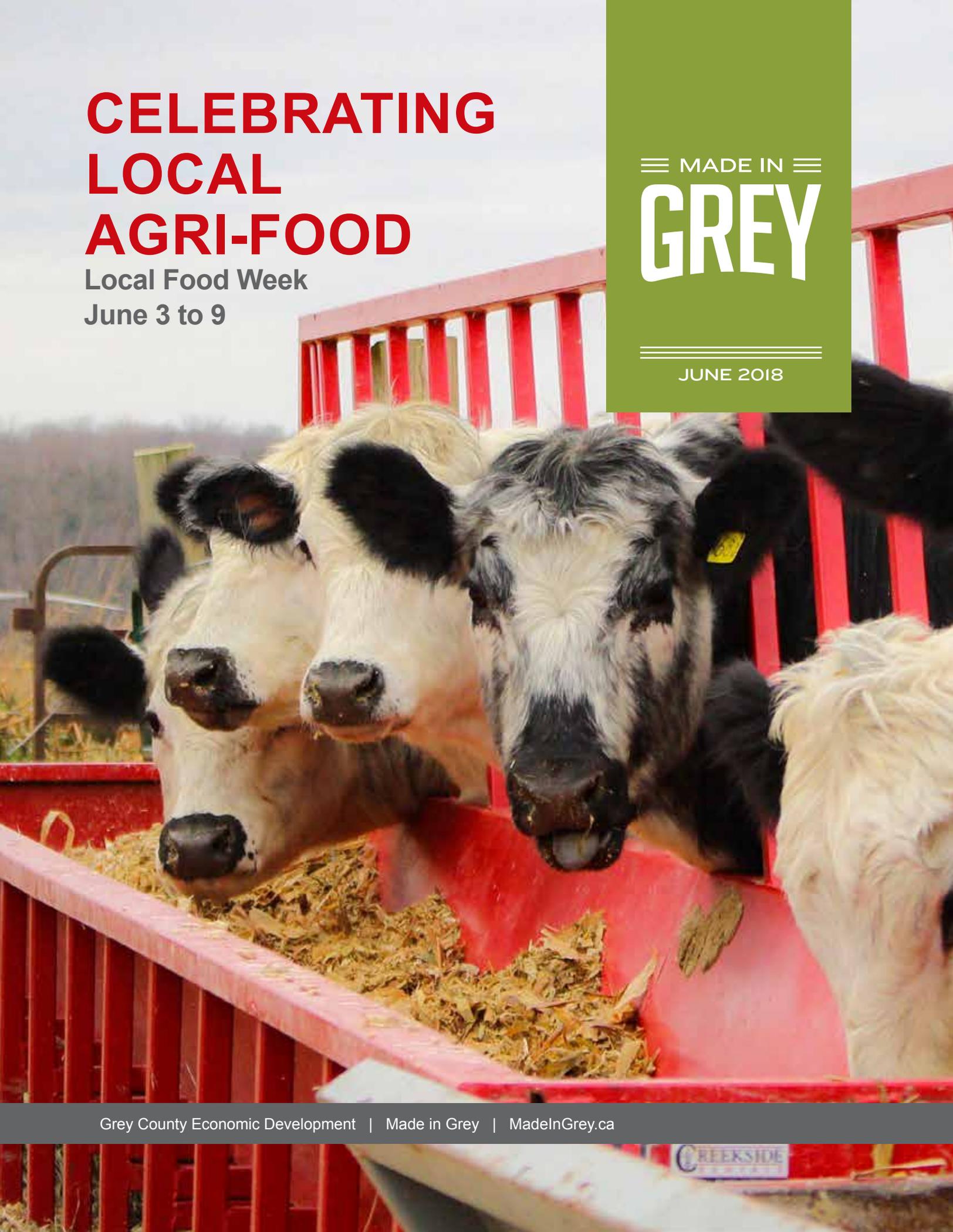


CELEBRATING LOCAL AGRI-FOOD

Local Food Week
June 3 to 9

≡ MADE IN ≡
GREY

≡≡≡
JUNE 2018

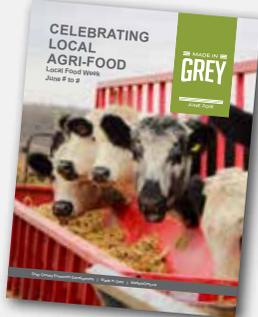


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On the Cover:

Cows from Meadowbreeze at Stonekreek Farm



COUNTY OF GREY

Economic Development
 595 9th Avenue East
 Owen Sound ON N4K 3E3
 877 • 733 • 4739
 ecdev@grey.ca Madeingrey.ca



If you require this document in another format, please contact communications@grey.ca



GREETINGS FROM GREY!

Grey County Summer Students 2018

THE TIME IS NOW TO BE YOUNG IN GREY

The sun is shining, the weather is warming, Grey is greening and our summer students have arrived! Grey County is fortunate to welcome summer students across almost all departments – from tourism and economic development to transportation, human resources, information technology, finance, clerks, housing, planning, social services and Grey Roots.

And we know we're not alone. So many of our businesses also welcome summer students and for that, we want to say thank you! It is just amazing to see students engaged in our businesses and community. What a rush it is to learn from them and absorb their energy, and we hear the same is true on the flip side, our students are thrilled by the experience and opportunity to build connections that might one day lead to a career, right here in Grey.

It's through those connections that we see a different story bubbling to the surface in Grey. The story of young professionals... whether grown in Grey or brand spankin' new to the area, our young professionals are here and we intend to keep them! In March, Grey County kicked off the first Creative Mixer: Young Professionals Edition. With a sold out crowd and overwhelmingly positive reviews, we're sticking to it and introducing the Young Professionals Network; our next Creative Mixer is just around the corner. If you're 20 to 40ish, kick off the summer with YPN on June 21 at Coffin Ridge (all the details on are the poster on page 3).

The opportunity is now! Grey County offers a perfect balance of four season recreational activities, urban services, shopping, diverse employment, attainable housing and a host of business opportunities. There has never been a better time to be young in Grey.

- Grey County Ec Dev Team



CREATIVE MIXER

YOUNG PROFESSIONALS NETWORK

KICK OFF THE SUMMER WITH YPN!

We're back with our second event! Join fellow young professionals in the region (20-40ish) for another #ProfessionalParty with great appetizers, fun music, amazing views and awesome people.

THURSDAY, JUNE 21, 2018

Doors open at 7pm

Coffin Ridge, 599448 Concession Rd 2 N, Annan

The event is free but space is limited. RSVP required.

RSVP: YPNcoffinridge.eventbrite.ca

Transportation from Owen Sound available.

Cash bar available.

#StayInGrey #YPN



GREY COUNTY ECONOMIC DEVELOPMENT | GREY.CA





GREY CONTINUES TO GROW

The March 2017 Made in Grey magazine provided statistics on development activity happening throughout Grey County. More than a year has passed since that article and the amount of development activity in Grey County continues to increase. Some of the development applications noted a year ago are now starting to be built. The County has also received additional development applications. The following are some of the new development activity since March 2017:

- In Southgate, specifically in the settlement area of Dundalk, approximately 850 units have been draft approved with a total of 124 detached units and 12 semi-detached units registered. Most of these homes are currently under construction. Pre-sale activity on the draft approved lots has been strong and it is anticipated that more lots will be registered later this year. Development activity in the Dundalk Industrial Park is also strong. A large expansion of a grain elevator and drying operation has been approved.
- There has been a large increase in development activity in Grey Highlands since March of last year. Fifty-five townhouses have been draft approved and the County has received applications to create another 293 single detached homes and another 124 townhouses. A life lease residential development is also proposed on a portion of the Markdale Golf Course lands that would create a total of 12 life lease units. An expansion to Chapman's Ice Cream plant has also been completed and new ice cream lines are now operating. The new Foodland store is in the final stages of approval and it is anticipated that construction will start soon. Progress continues on the approvals on the new Markdale Hospital. The Province also announced funding to build a new Beavercrest School that will meet current and future needs in the Markdale area.
- In Hanover, an application has been received to create 67 detached houses and 59 townhouses. A total of 29 detached lots and 9 semi-detached lots were given final approval in December 2017 and construction has started. Harris Pine Estates has also been registered and building activity is underway on the 25 detached lots. Construction on the new school in Hanover continues.
- In West Grey, a recent application has been submitted proposing a total of 123 single detached lots, 60 semi-detached units and 64 townhouse units on the northeast corner of the Town of Durham. Thirteen single detached lots were registered in January 2018 and construction has started. A large metal fabricating shop with a paint operation for farm machinery and trailers has been approved and is being developed. The expansion to the Viking Cives plant that manufactures municipal snow and ice control equipment has also been constructed.
- The Town of The Blue Mountains continues to set building permit records with a total of 353 new residential building permits being approved in 2017. The Windfall Mountain House development is proposing to create approximately 240 units with construction of the first phase starting soon. This is on top of the approximate 600 units proposed in the Windfall Subdivision with 200 units being registered and many of those units either constructed or under construction.

There has been an increase in building activity west of Thornbury in a subdivision known as Trailwood with another 65 units being registered in 2017 with construction now underway. Further development proposals have either been applied for, draft approved or registered which is helping to address the building demand. A total of 784 units (267 single detached units, 60 semi-detached units and 457 townhouse units) have either been recently applied for or recently draft approved mostly in the Craighleith area with some in and around Thornbury.

- In the City of Owen Sound, Chapman House (Grey Bruce Hospice) has now been completed. The Sydenham Building is nearing completion and has now been completely sold out. The servicing extension on the County CP Rail Trail has been completed which will provide services for the future development proposals near the Owen Sound Hospital such as the Redhawk development. Also, a new 41-unit apartment building has been proposed along the waterfront just south of the Bayshore Community Centre.
- In Georgian Bluffs, an expansion to the Caframo operation that manufactures fans, heaters, stirrers has been approved. In Shallow Lake a new fitness studio was recently approved next to the arena and construction is underway. There also continues to be an increase in building activity occurring within the Cobble Beach development.
- In the Municipality of Meaford, the old Foodland store is proposed to become a library. A new JK to grade 12 school will be constructed in Meaford soon. Meaford's new Economic Community Improvement Plan which includes a focus on rural and agricultural areas has been a great success story with new businesses receiving grants and incentives.
- A new Tim Horton's has been approved in Chatsworth. An old school building on the northeast corner of Chatsworth has been converted to a residential apartment building by Barry's Construction.

The above represents just some of the continued development activity that is being experienced throughout the County. For more information about current development applications, please visit the Grey County website www.grey.ca or you can visit the local municipal websites.



DID YOU KNOW?

Grey County helps make housing more affordable through a variety of grants under the Investment in Affordable Housing Program? Available funding and eligibility varies for each opportunity.

ONTARIO RENOVATES – forgivable loan up to \$15,000 to for home improvements and repairs

SECONDARY SUITES PROGRAM – forgivable loan up to \$25,000 for renovations that create affordable secondary suits on a property.

HOMEOWNERSHIP - loan of up to 5% the purchase price of a home

RENT SUPPLEMENT – monthly rent-g geared-to-income subsidy

Visit www.grey.ca/affordable-housing to learn more.



BUSINESS ENTERPRISE CENTRE MOVING TO GREY

It has been an exciting couple of months for the Business Enterprise Centre (BEC) with its recent move to Grey County. With the move came the addition of Courtney Miller as Business Enterprise Manager and Rajibul Islam as Business Innovation Coordinator. The Centre is also happy to announce that Jane Phillips has joined the team as Business Enterprise Consultant, bringing with her many years of experience from her past position as Business Enterprise Manager for the City of Owen Sound.

In its new home within the Economic Development Department for the County of Grey, the BEC will continue to offer services to entrepreneurs looking to start, grow or expand their business. In a commitment to better serve entrepreneurs in all nine of the Grey County municipalities, the BEC is also be operating its first satellite location at Launch Pad in Hanover, two days every month. The BEC also plans to offer workshops in several communities throughout Grey County in 2018 on topics ranging from marketing to social enterprise.

The BEC will continue to offer their two grant and training programs, Starter Company Plus and Summer Company. The BEC currently has seven individuals enrolled in the Starter Company Plus program and will be launching a new cohort of participants in summer 2018.

In the coming weeks, the BEC will also be announcing the participants of the Summer Company program, a unique opportunity for students between the ages of 15-29. These students will be offered the training, mentorship and funding needed to successfully operate their own summer business in Grey County.

In the fall of 2018 the BEC will be joining the Regional Skills Training, Trades and Innovation Centre, a joint initiative of Grey County, Georgian College, Bluewater District School Board, Bruce Grey Catholic District School Board, the City of Owen Sound and other stakeholders.

For more information about the programs and services offered by the Business Enterprise Centre team, contact bec@grey.ca or call 519-374-9089.

Photo: Starter Company Plus participants and mentors.



2018 WARDEN'S BREAKFAST

MADE IN
GREY

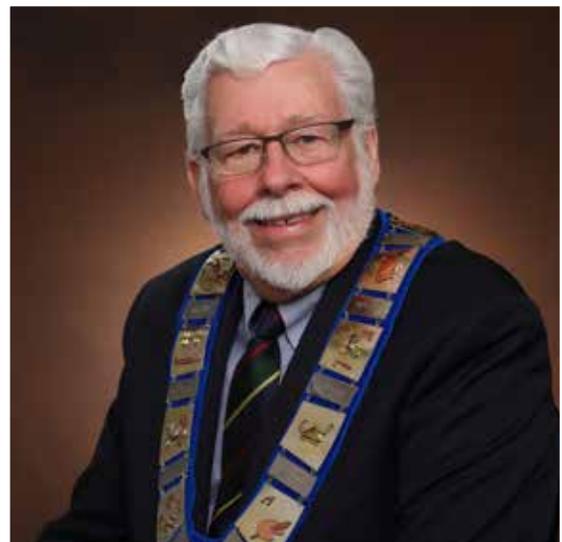


**GREY COUNTY
ADMINISTRATION BUILDING**
595 9th Avenue East, Owen Sound

JUNE 8, 2018
7:30 to 9:00am

Join us for a networking breakfast with elected officials, staff and business owners and sign up for a building tour. You'll also hear from various departments at Grey County about major projects and initiatives.

Please RSVP by June 1: <https://bit.ly/2HJp2IA>
The event is free but space is limited.



GREY COUNTY ECONOMIC DEVELOPMENT

595 9th Avenue East
Owen Sound ON N4K 3E3
ecdev@grey.ca | madeingrey.ca





A DRAGONS' DEN INSPIRED EVENT



HAWKS' NEST IN FINAL PREPARATIONS FOR THE BIG EVENT

It's been busy in the Hawks' Nest! The Saugeen Economic Development Corporation (SEDC) and Bruce Community Futures Development Corporation (Bruce CFDC) are very encouraged with the response for the second Hawks' Nest competition to be held on Wednesday, June 13th.

The Hawks' Nest is a 'Dragon's Den' inspired competition where new and existing businesses and entrepreneurs from Grey, Bruce, Wellington North, Minto and the City of Owen Sound will pitch their business ideas in an attempt to secure financial support from local angel investors coined the "Hawks."

At the event, seven entrepreneurs will pitch their business ideas to the Hawks in front of a live audience of up to four hundred at the Knights of Columbus Hall located between Walkerton and Mildmay. Each entrepreneur has completed pitch preparation training to help them create a powerful pitch to engage the investors and the audience.

The Hawks; Sandy Gott from Ice River Springs Water Company (Feversham), Tony Solecki from Caframo Ltd. (Warton), Joel Koops, from MSW Plastics (Palmerston), Brian Hilbers, Vice President, Law, Bruce Power (Tiverton), John Fowler, Supreme Cannabis Company (Tiverton), and one more Hawk yet to be announced; have all committed to investing a minimum of \$5,000 on one or more of the finalists.

With a minimum of \$30,000 up for grabs, the evening promises to be very exciting and full of surprises! As well, \$5 from each ticket sale will go towards a People's Choice Award presented to the entrepreneur with the most audience votes.

The Hawks' Nest project is funded solely through sponsorships raised in the community. SEDC and Bruce CFDC are pleased to announce the following event corporate sponsors: The Municipality of Brockton, Bruce Power, Supreme Pharmaceuticals, TD Bank, The

Municipality of West Grey, The Bluewater Angels Investor group and The Town of Minto. Additional sponsorship opportunities are available.

QUICK FACTS

- The SEDC and the Bruce CFDC are community-based, non-profit corporations that deliver community strategic planning, community economic development assistance, business financing and business counselling services to new and existing businesses and organizations in Bruce and Saugeen.
- The SEDC and the Bruce CFDC are Community Futures Development Corporations (CFDCs) in southern Ontario funded by the Community Futures Program through the Federal Economic Development Agency for Southern Ontario (FedDev Ontario). CFDCs deliver a wide variety of programs and services to support community economic development and small business growth. They employ local staff and are each governed by a volunteer board of directors, made up of local residents representing the community.

ASSOCIATED LINKS

- [Community Futures Program](#)
- [Saugeen Economic Development Corporation](#)
- [Bruce Community Futures Development Corporation](#)



Rose Austin SEDC
rose@sbdc.ca www.sbdc.ca
519-799-5750 x 1



Barb Fisher Bruce CFDC
bfisher@bruce.on.ca www.bruce.on.ca
519-396-8141 x 111



\$30,000 UP FOR GRABS!!!

The Hawks' Nest event is fast approaching! This "Dragons Den" inspired event is being presented once again by the Saugeen Economic Development Corporation and the Bruce Community Futures Development Corporation.

Seven entrepreneurs from Grey, Bruce, Wellington North, Minto and the City of Owen Sound will pitch their business ideas to local investors, called the Hawks. Six Hawks have committed to investing a minimum of \$5,000 on one or more of the entrepreneurs on Wednesday, June 13th, 2018, at the Knights of Columbus Hall located between Walkerton and Mildmay.

This evening promises to be very exciting and full of surprises!!

Tickets are \$25 – with \$5 from each ticket sold going to the People's Choice Award and presented to the entrepreneur with the most audience votes.

You can purchase tickets at sbdc.ca or bruce.on.ca.



RECOLOUR GREY UPDATE

Progress continues on the County's new Official Plan – Recolour Grey. We had a well-attended public meeting on March 27 and since then staff have been busy digesting the comments received and preparing the second draft of the Plan. The November 2017 draft of the Plan has generated over 500 pages of comments, in addition to plenty of conversations from the open houses and over the phone. Staff presented the revised draft at the May 24 Committee of

the Whole meeting. Now, we're once again asking for your comments and feedback before preparing a final draft of the Plan for Council's consideration in early summer. All things Recolour Grey, including a video of the public meeting, and a link to comments received on the first draft of the Plan, can be found at: www.grey.ca/recolour-grey.





MENTOR MASH AT HEARTWOOD HALL A BIG HIT

The first Mentor Mash held in Grey County was so successful that organizers are planning to hold similar events in the future.

The Mentor Mash, which paired budding entrepreneurs with experienced mentors, was held at Heartwood Hall in Owen Sound on April 25. The event was organized by the Henry Bernick Entrepreneurship Centre at Georgian College, and was co-sponsored by the Bluewater Angel Investor Group.

Eleven experienced mentors, many of them Angel investors, mingled with 14 entrepreneurs who have existing businesses or ideas for new ventures. Using a speed-dating format, the entrepreneurs rotated amongst the mentors in five-minute segments. They picked up tips on specific areas such as accounting, marketing, financing, human resources, manufacturing and other disciplines in which the mentors have successful experience.

“This was our first attempt at a Mentor Mash in Grey and it was a resounding success,” said John Pickard, Executive Director of the Henry Bernick Entrepreneurship Centre. “The energy in the room was very positive. The entrepreneurs made invaluable contacts and heard some good ideas from our volunteer mentors.”



The entrepreneurs were asked in each speed date to outline their business and specific challenges they are facing. They represented a broad range of businesses, from food products to services.

Commenting on the evening, Bluewater Angel Chairman Steve Lowe, who also served as a mentor, said, “Our Angel members and other senior business leaders who served as mentors get as much out of this as the entrepreneurs themselves. There were a lot of positive exchanges and everyone wins at events such as these.”

The Bluewater Angel group, formed in 2017, is a collection of successful business people who seek to invest in Grey-Bruce businesses to help them grow. Angels have already invested in local businesses.

The Henry Bernick Entrepreneurship Centre, located in Barrie, serves Simcoe, Grey and Bruce Counties. It is a valuable resource in the community for aspiring entrepreneurs. The location and date for the next Mentor Mash in Grey-Bruce will be announced once details are finalized.



LIVE THE SKILLED LIFE!

The Ontario Youth Apprenticeship Program (OYAP) coordinates and facilitates opportunities for secondary students to explore careers in the skilled trades for both the Bluewater District School Board and Bruce Grey Catholic District School Board. Through the Cooperative Education program, starting in Grade 11 or Grade 12, OYAP opens the door for students to work in apprenticeship occupations. Students who determine the skilled trades are their pathway may have an opportunity to become registered apprentices and work towards becoming certified journeymen, while still in high school.

To introduce students to the skilled trades, OYAP does over 50 presentations to students in every secondary school. OYAP also partners with local business and industry and coordinates events during the school year. The 2017/2018 school year was a busy one for students exploring apprenticeship opportunities in Grey and Bruce Counties. Innovation, Creativity & Entrepreneurship (ICE) training days began in October, which included five events for Bluewater District School Board students and one event for students in Bruce-Grey Catholic District School Board.

During the ICE training, over 400 students from Specialist High Skills Major (SHSM) programs in Agriculture, Arts & Culture, Construction, Energy, Environment, Horticulture & Landscaping, Hospitality & Tourism, Information & Communications Technology, Manufacturing, Transportation

and Health & Wellness worked with local industry to brainstorm ideas and develop potential solutions for real world problems. Georgian College (Henry Bernick Entrepreneurship Centre) was a key partner to bring students, businesses and industry from across Grey Bruce together for these amazing days.

In early November, OYAP worked with BruceGreySimcoe (RTO7) to host BruceGreySimcoe Regional Conference - The Great Idea Exchange, an exciting day at Blue Mountain where students learned about the many exciting local employment opportunities in tourism. Students also participated in sessions, such as Behind the Scenes - How the Trades Support Tourism and workshops with employers to develop marketing projects and discuss how to attract youth to great careers in tourism.

OYAP partnered with Skills Ontario, Women in Nuclear Canada and Unifor to host the Skills Work!® For Women Career Exploration Event in November. Over 200 students and mentors talked about careers in the skilled trades and technologies and participated in hands on activities, skills challenges and tried their hands at welding, excavating and other skilled trades simulators.

In December, OYAP collaborated with schools, programs and community partners to offer the first of several Try the Trades days. Participants tried out Carpentry, Welding,



Electrical and Culinary Skills at the Owen Sound Campus of Georgian College, where they made flower boxes, cut and welded the brackets, completed electrical circuits and learned culinary skills in the labs, under the guidance of Georgian College professors.

In February, OYAP in partnership with Grey Highlands and Owen Sound District Secondary Schools hosted the first of many Ladies Nights Out. Students, moms, favourite aunts and/or best friends got some hands-on experience in the construction, automotive, manufacturing and hospitality shops in their school. Another group participated at Kincardine District Secondary School in April and another night will happen at Sacred Heart High School in Walkerton in June.

Also in February, OYAP supported 14 schools and 128 students' participation in the Skills Ontario Elementary Cardboard Boat Races held in Wingham, Ontario. Grey and Bruce County teams swept the medals and advanced to the provincial championships in Waterloo.

Thanks to tremendous community support and partnerships with Grey Bruce Labour Council, YMCA Employment Services and VPI Inc., OYAP was able to provide working at heights training and certifications for over 100 co-op students

exploring the skilled trades.

The very popular OYAP Level 1 Cook program began its fourth year at the Owen Sound Campus of Georgian College at the beginning of February. Twenty-four students from across Grey Bruce with a passion for cooking were selected after participating in an application and interview process. This program combines a co-operative education with a Level 1 Cook apprenticeship. Grade 12 students receive three academic credits and two co-op credits that count toward their Ontario secondary school diploma; as well as their apprenticeship and/or college level culinary program courses.

The premier local event for students exploring the skilled trades each year is the OYAP Regional Technological Skills Challenge held at several Owen Sound locations on the Friday following March Break. Students from Grey and Bruce Counties competed in the categories of automotive, carpentry (team of two), culinary, electrical wiring, hairstyling, precision machining, small powered equipment and welding. Industry judges from the region test competitors according to industry standards. With the help of these generous partners, Bluewater District School Board and Bruce Grey Catholic District School Board had over 100 students compete with 40 competitors advancing to Skills Ontario in



Toronto at the Congress Centre. Judith Cook from Grey Highlands Secondary School won BRONZE in Floristry, Declan Mowle from Kincardine District Secondary School won SILVER in Automotive, Zoe Pohlman from John Diefenbaker Senior School won SILVER in Auto Painting and David Ballagh from Kincardine District Secondary School won GOLD in Cabinetmaking.

David Ballagh qualifies to go to National Skills in Edmonton on June 4th & 5th, 2018. In 2017, Declan Mowle from Kincardine District Secondary School and Keaton Rich from Sacred Heart High School were part of Team Ontario at the Skills Canada National Competition in Winnipeg, Manitoba with Keaton achieving a NATIONAL SILVER MEDAL and Declan coming home with a NATIONAL GOLD MEDAL!

Thanks to generous donations from the Grey Bruce Home Builders and Trades Association of free space at their annual Home and Cottage Expo, OYAP has worked with the Specialist High Skills Major in landscaping and horticulture from Grey Highlands Secondary School for the past three years to design and build part of the front entrance to the event. It is inspiring to see passionate students show up with their designs in hand, show off their skills as they build their design from stone, wood, and decorate it from their school greenhouse. The students all take turns answering questions about their display over the weekend then return on Monday morning to take it all apart, pile the stone back onto skids and leave the area better than they found it.

OYAP coordinated the 14th Annual First Time Full Time (FTFT) conference held in May. FTFT is a two-day event held at Georgian College's Owen Sound Campus. Bruce-Grey Catholic and Bluewater District School Boards have many senior students preparing for direct entry into the workforce after graduation, requiring certifications for employment. This program gives those students a leg up by providing them with an opportunity to complete a certification that allows them to get a full-time, part-time or a summer job, which can also lead to other post-secondary education opportunities. Over the two-day conference, over 350 students obtained career related certifications in First Aid and CPR (C), forklift, skid steer, pesticide safety, livestock medicine, working at heights, Smart Serve, lean manufacturing, service savvy, behaviour management systems (BMS) and mental health First Aid.

All of this activity has led to the highest number of OYAP participants and graduates becoming registered apprentices in Grey and Bruce Counties; and, an OYAP participation rate that is over four times the provincial average. Now the work begins to make the 2018/2019 school year even better.

A big THANK YOU to all of the educators, community partners, businesses, industries, organizations, and individuals who shared their resources and experience to allow students to explore the skilled trades through co-op placements, job shadows, reach ahead activities, tours, events, presentations and mentorship!

DID YOU KNOW?

The percentage of grade 11/12 students enrolled in OYAP in 2017/18:



The percentage of females participating in 14 targeted skilled trades in 2017/18:





LAUNCH PAD TAKES ITS FIRST STEP IN ENTREPRENEURIALISM

Launch Pad Youth Activity and Technology Centre (Launch Pad) in Hanover is taking its first step in adding entrepreneurialism to its wide range of skill development opportunities for youth in Grey-Bruce. Beginning June 2, Launch Pad will be a vendor at the Hanover *Eat Well Farmers Market*. Youth will be selling items they have created themselves or as a group from the Launch Pad kitchen utilizing in-season fruits and vegetables.

The first line of items featured at the market will include Hanover's very own Sage Martin, a 14-year-old boy who has created a business called *The Cookie Crew* baking and selling cookies to his friends, family, and Ashanti's Café in Hanover. Sage is ready to take his business to another level and Eat Well Market is his opportunity!

Another item that will be sold is *Maclean's Ales Inc. BBQ Sauce*, made at the Launch Pad kitchen. This BBQ sauce comes in two different flavours, regular and heat. The Launch Pad booth will also be selling strawberry jam as Launch Pad's new partner *Morrison Berries Country Market*

is offering an endless supply of strawberries and sharing their family recipe!

The youth will oversee their own scheduling and making sure that their products are ready to be sold every week. Launch Pad will be their guide but this is a youth initiative allowing them to create, sell and keep their own profits.

"No matter how big or how small we start, youth participating in this initiative will be learning entrepreneurial and employability skills including cost of goods sold and pricing, managing inventory and money, along with customer service skills," explains Emily Morrison, Executive Director at Launch Pad. "I believe that we will be starting out small however; once we are up and running, youth will be able to see other youth creating, selling, and making money and I believe that will generate more items selling at the Launch Pad booth."

The Hanover Eat Well Farmers Market runs from June 2 to October 27, Saturday's 9 a.m. to 1 p.m. at the Hanover Heritage Square, 342 10th Street Hanover.



MANUFACTURING IN THE BLUE MOUNTAINS?

When people think of The Blue Mountains, the first image that comes to mind is the ski hills of Blue Mountain Resort and the gorgeous views from the escarpment. Tourism, apple growing, cycling and Georgian Bay quickly roll off the tongue of anyone asked to describe what happens here. But manufacturing?

The Town is actually home to a number of small manufacturers who have one thing in common – they set up shop here, and stay, because the location is near their major markets and because the area and lifestyle it offers. Two of our more well-known manufacturers are Breaker Technology Inc. (BTI) located in Thornbury, and Masaba, Corp. located just south of Thornbury on Grey Road 40. Both manufacture large (really large) equipment primarily for the aggregate and mining industries.

WHY LOCATE A MANUFACTURER IN THE BLUE MOUNTAINS?

Masaba Canada's owner, Joe Elmes, was scouting locations in 2012 because he was ready to move from being the number one distributor of Masaba products, to becoming the Canadian manufacturer for Masaba, Corp. After looking at areas north of Brampton, an opportunity to purchase a building on Grey Road 40, near the family's weekend home,

made The Blue Mountains an obvious choice.

BTI's history goes back a bit further. The original business was established in Thornbury in 1957 due to its proximity to the Sudbury mines. The original machine shop owners came to this area post-war and provided service to the people from the mining communities who had cottages in the area, as well as local agriculture, resort and general industrial markets.

After several changes in the name and ownership of the shop, a product line of service vehicles was developed using a Mercedes Benz chassis as the basis for secondary drill rigs, scissor lifts, crane trucks, personnel carriers and other specialized underground trucks. An expanded line of other products was developed over time, but it was the invention of its popular hydraulic Rockbreaker which allowed them to expand to the US quarry market in 1981, opening two branches in the US shortly thereafter.

In 1999, the company was sold to Astec Industries out of Chattanooga, TN and re-named Breaker Technology. New products have evolved with technology, allowing their machines to increase production and safety for quarries and underground mines around the world.



WE BUILD QUALITY HERE

Both Masaba and BTI share a commitment to producing high quality equipment. Elmes and his two sons, who now work in the business, take pride in producing equipment that is “Built to Last a Lifetime”. While there are competing products being built in China and other offshore markets, Elmes points out that Masaba’s product is going to last 20 to 30 years. His view, which is shared by BTI, is that buyers of these types of products don’t want to have to replace equipment every 5 to 10 years. Businesses are looking at the long term when making an investment in one of these machines.

BTI’s mission also makes this clear: “To grow and prosper by designing, manufacturing and selling the most innovative, productive and reliable equipment for the industries we serve, coupled with unparalleled customer service.”

APPLYING CUTTING EDGE TECHNOLOGY

At Masaba, Elmes feels their advantage is that they are nimble and located well for the North Eastern US markets. Making use of the latest technology is an important part of manufacturing and he strives to ensure Masaba excels. One thing he is proud of is the new paint booth, the largest in the large area running from Barrie up to Georgian Bay. These are big machines and Masaba wants to ensure they have the ability to produce a high quality coating that will last as long as their machines.

Julie Simmonds, Marketing Coordinator for BTI told us that, “Technology has played a significant role in re-developing our



equipment over the past five years. Modern mines and quarries are focused on increasing worker safety while remaining productive and competitive in the market. Mines are particularly concerned about personnel safety in the harsh working environments - lower oxygen rates, along with dirt and dust is hard on the respiratory system. Mines are looking for ways to take the machine operators out of the mine and into an above-ground office, operating equipment remotely through computer workstations.

Breaker Technology responded to this need several years ago by engineering its Breaker Intel System (a remote control workstation) for hydraulic rockbreaker systems. We continue to build on this successful platform by working towards full automation and robotics, which will help mines eliminate the number of operators needed for their equipment. This focus has started to re-shape our engineering efforts by adding more electrical engineers to our team.”

Machines from Masaba and BTI are shipped worldwide. These are significant business operations that represent

The Blue Mountains well everywhere these machines are sent. It's incredible to know that these machines are operating in Northern Ontario, China, Brazil, across the US and beyond.

ATTRACTING AND RETAINING A HIGHLY SKILLED WORKFORCE

As we toured BTI, it was striking that senior staff spoke of their workforce as “craftspeople”. This company truly feels that their workers are an essential component of creating a these complex machines.

BTI operates from a mindset of safety, quality and productivity, not just for their own staff, but for their customers too. “We know that our customers are looking to partner with manufacturers where safety for everyone is a priority, and produces high quality, reliable and innovative equipment,” said Simmonds.

One of BTI's biggest challenges today is attracting qualified people to work for them, specifically in skilled trades. There



is a large skilled trades shortage in North America today and it can be a challenge to recruit the right person, with the right skill set, in a smaller community.

Masaba shares that challenge. They currently employ 31 people, but Elmes feels he is hitting the limit of the skilled labour market in the area. Currently they have one individual commuting from Barrie, and he expects this may become the norm until more attainable housing is built in the area. Fitters and assemblers are particularly hard to find.

However, this isn't a unique issue. Elmes shared that at a major trade show in Houston, everyone there was expressing similar challenges. When asked how he was managing this situation, Elmes says that he doesn't like to lay people off. While this is a busy time of year, there are quieter months when he tries to figure out how to keep everyone busy, not just because he wants to lose them to other opportunities, but because he knows the challenges of raising a family. He also offers incentives such as the \$1,000 bonus he offers to anyone with perfect attendance. He has several staff who qualified this year.

At BTI, working with Colleges has been essential, and by working with Georgian College in particular, they can attract workers as well as keep young people employed and living in the region where they grew up.



THINK LOCAL, ACT GLOBAL

Elmes has three sons. John runs manufacturing and production, Jeff is in charge of sales and Jason is a home builder in the area. Being able to build a business that supports two generations has been very important to Elmes.

BTI in Thornbury has worried several times in the past about the future of their operations with each new owner. But the quality produced here helps foster the commitment of company owners, Astec, Inc. BTI has grown with new extensions to their building. Recently they renovated the lobby and office area, a significant investment of time and resources.

Whether it is helping grow and diversify the local workforce by hiring engineers and skilled workers into high tech positions, or figuring out how to retain staff during slow periods, these are businesses that build local and act globally, while retaining the small town touch in everything they do.



www.rockbreaker.com
www.masabainc.com



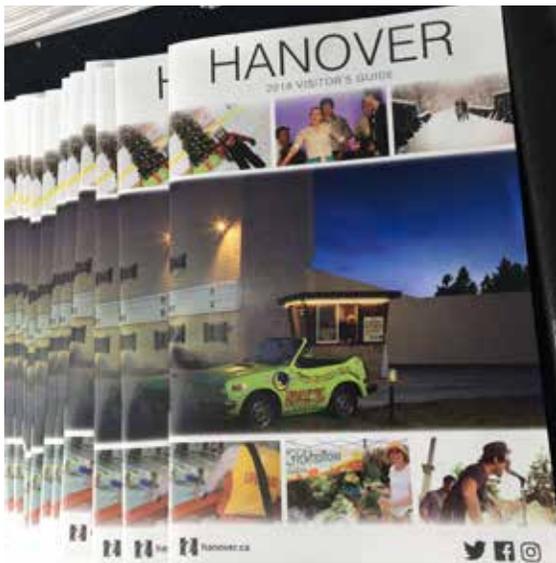
2018 COMMUNITY PROFILE

Did you know that we are a Gig Community? Together with Wightman Telecom, we are ensuring connection to the fastest broadband speeds available. We are also a proud part of Grey County, Top 7 Intelligent Communities! Learn all about Hanover in our new Community Profile – available for viewing on our website hanover.ca/economic-development.

HANOVER INVITES YOU TO JOIN US AND DISCOVER MORE!

A vibrant downtown and an array of attractions, dining options and great shopping awaits you! There is a bit of history, local celebration, entertainment and an all-around good time in whatever brings you here and in what you decide to do. Ideally located to provide a centre of commerce and services for residents and the surrounding area, Hanover boasts numerous amenities including exceptional recreational, cultural, educational and employment opportunities that all contribute to a fantastic quality of life.





Discover more Hanover by visiting the Eat Well Farmers' Market running on Saturday mornings in Heritage Square, where you will have the opportunity to purchase fresh, quality local food directly from the farmer that grew it. Continue your journey by shopping our vibrant downtown that displays an array of specialty gift stores and dining options. Home to Schultz's Gone Totally Baked, your pallet will savour these delicious donuts and other baked goods that have been a staple of our community for many years. Looking to quench your thirst? Hanover is also home to MacLean's Ales Brewery! Open for tours and tastings, this state of the art facility also hosts numerous events like Hopfest and the NEW Boots & Brews Country Music Festival.

More sights await you every Saturday night at the Hanover Raceway, where you will enjoy live harness racing, or test your luck at Gateway Casinos. For a great family attraction & outing, catch an indoor movie at the Paramount Theatre or an outdoor movie at the drive-in theatre, participate in the live entertainment regularly featured at the Hanover Civic Theatre, or learn more about our history through self-guided walking tours, community trails and display's at the P&H Centre Archive and our library.

Join us at our excellent recreational facilities and for our annual local celebrations like the Sights & Sounds Festival, Dream of Glory Final, Taste of Grey and special holiday celebrations. See Launch Pad, our youth skill development centre. You may also try your hand at flying at the Saugeen Municipal Airport! So much awaits you in Hanover – Thanks for joining us!

HANOVER HIGHLIGHTS!

- Pick-up your copy of our 2018 Visitor's Guide & Attractions Map! View online www.hanover.ca/tourism
- See Sights & Sounds new logo and save the date for Hanover's BIGGEST Block Party, sure to keep you busy from dusk till dawn, on July 26th – 29th. For a complete schedule of events, visit sights-sounds.ca or follow us on social media @hanoverssfest #hanoverssfest.
- It may be gone for a little while, but Hanover's mural is being updated – Stay tuned!
- Eat Well Farmers' Market has moved to Saturday mornings! #JoinUs from 9 a.m.-1 p.m. in Heritage Square.



JOIN THE REVERA LIVING TEAM!

REVERA'S EMPLOYEE VALUE PROPOSITION

When you come to work, how do you feel about your company, job and colleagues? Everybody wants to do something they value and that adds value – and they want to do it for an organization that values them too. Our dedicated employees make a difference in the lives of our residents and clients. Each day, Revera makes a difference to our people too, offering them a great place to work, a development culture that helps them to be their best, and an environment that's focused on individual and collective performance. This is Revera's Employee Value Proposition.

Great place to work – The Village Seniors Community in Hanover has recently been awarded 26 new beds and will be building a brand new state of the art home. Summit Place in Owen Sound and nearby Trillium in Bruce County are all Revera Homes. All are currently recruiting for a variety of positions.

- Industry leaders
- Making a difference in people's lives
- Exceptional employees
- Supportive, professional culture
- Driven to be the best
- Commitment to a safe work environment
- Live our values

DEVELOPMENT CULTURE

These homes boast Long Term Care, Assisted Living and Independent Retirement Options

- Meaningful careers – Opportunities are available in Care roles, Environmental Service roles, Culinary and Recreation and Programming.
- Opportunities for advancement – A fast growing industry and a forward thinking company = global opportunity
- Individual development plans
- Training and development programs

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- Clear goals and responsibilities
- Pay-for-performance
- Rewards and recognition for achievement
- Continuous quality improvement
- Inspiring service culture

WE ARE RECRUITING!

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CALL US OR DROP BY:

The Village Seniors Community, 101 - 10th St., Hanover, ON, N4N 1M9, T: 519 364 4320

Summit Place, 850 - 4th St. E., Owen Sound, ON, N4K 6A3, T: 519 376 3212

Trillium Court, 550 Philip Place, Kincardine, ON, N2Z 3A6, T: 519-396-4400



THE 26TH BWA QUARTERLY NETWORKING EVENT: US EXPORT/IMPORT AND NAFTA, COLOUR TRENDS AND BILL 142

The 26th Quarterly Networking Event was held at Humber College in Etobicoke, ON, and hosted over 40 BWA member companies providing value to members with presentations on NAFTA, Colour Trends and Bill 142.

Northern Border Operations for Cole International started the afternoon off sharing their expertise in US Export/Import and thoughts on NAFTA Implications. Michael Dahm and Raluca Mihalceanu of Cole International provided insight into the potential impact on raw materials, finished goods, and border brokerage processes. They encouraged us to take a look at our businesses now and identify areas that are at risk. Suggesting we speak with suppliers, explore other markets where Canada has trade partnerships and stay up to date with the NAFTA negotiations.

Rodney McFalls, a USA based expert on colour trends, shared fresh new colours that we will see shortly in the market. He shared the latest colour trends and faux finishes with the group as well as tips and advice. We were encouraged to think about colours. Making the right choice can attract the customer's attention drawing them to your products in "the sea of brown" found in the showroom setting. Rodney is involved with the International Furniture Market held in High Point, North Carolina, Neocon and is an active member of the Color Marketing Group, (the Premier Association for Color Forecasting Professionals).

Ted Dryer of Madorin/Snyder finished off the day with a presentation on Bill 142 – the Construction Lien Amendment Act. New rules have been enacted to ensure prompt payment timelines for contractors and sub-contractors in our industry. This will impact many of our members in their respective supply chains, including architects, contractors, designers, etc. who purchase our products and services.

A big thank-you to these three companies for sharing their expertise!

Please mark your calendar for the next BWA Quarterly Networking Event at the Walkerton Clean Water Center scheduled for June 21, 2018. If you are not a member of the BWA but would like to learn more, this is a great time to see what we have to offer.

To learn more about Bluewater Wood Alliance contact:

MIKE BAKER
Executive Director
manager@bluewaterwoodalliance.com

Photo: The 26th BWA Quarterly Networking Event: US Export/Import and NAFTA, Colour Trends and Bill 142.



GROUND EFFECTS LANDSCAPES: SHAPING COMMUNITIES ONE STEP AT A TIME

When the love of outdoors met a keen sense of business, a great opportunity took root in West Grey. Two decades later, Ground Effects Landscaping has grown into an award-winning industry leader and this multi-layered company has no desire to slow down. Business is blooming!

From its small beginnings in 1996, Future Lawns started out in owner Tim Kraemer's home. Business grew and in 1999, Platinum Irrigation was added. Tim's company expanded again in 2002 offering a design-build landscaping service which, today, makes up the largest portion of their work.

Ground Effects Landscapes had just started focusing on landscaping and outdoor projects, like smaller garden beds, when a shift in consumer demands opened up a unique opportunity. Property owners were thinking differently about their outdoor space and began seeing more value in larger scale, substantial projects to create outdoor gathering spaces as an extension to the inside space.

But, expanding and growing a business doesn't just happen and sometimes it's essential to seize opportunities – and talent. Just before getting into landscape design, Tim heard of another landscaping company that was exiting the trade. Tim knew one of their employees had the talent, drive and skills he was looking for. With a leap of faith and a "we can do this" attitude, the larger picture began to develop.



There were even more changes around this time for Ground Effects Landscapes. Tim purchased bare pasture farmland in West Grey to house his equipment and offices and create the phenomenal Special Events Centre – a collection of charming, fully-equipped event and function space available for public rentals.

All of the buildings located at the Special Events Centre were constructed by some of the best Dry Stone Wallers in North America and Europe. The walls are truly a treat for the eye, and hard to believe they haven't been here for centuries.

Large designs or smaller projects, every job is equally important to Tim. Most of the year-round staff are hired locally. Tim believes in the value of hiring local and said he would love to lure more people to this area to have them call it home.

Ground Effects Landscapes has created spectacular outdoor spaces, but when asked what his personal favourite accomplishment has been, Tim doesn't hesitate. He is personally and professionally proud to have been involved in the Garden of Fond Memories at the hospital in Hanover and knowing that people find comfort and peace from spending time there. Another example of how Ground Effects Landscapes quietly plays a role in shaping communities – one brick, one stone, one step at a time.





CANDUE HOMES: BUILDING HOMES, BUILDING COMMUNITY

What do you get when you mix a group of “people-persons” and their home-town pride with a love of building and home construction? You get Candue Homes – a company that seamlessly blends business and community. This successful business model is a trademark of Don Tremble and something he seems to have figured out decades ago.

Don’s career in the new home building business started at the bottom step. Today, Candue Homes is a recognized and respected West Grey company built from dedication, a strong work ethic and the matched skill of Don’s wife, Susan.

Don’s preference is to hire subcontractors, resulting in quicker builds while utilizing many of the varied local trades. Years ago, this was a bit of a new spin on things in West Grey and Candue’s conscious effort to hire local contractors, the importance of purchasing as much as possible within the area, and the opportunity to support the local economy are wins on many fronts.

That commitment to local pays dividends internally, as well. Turn around within the company is non-existent, and loyalty runs deep.

“It takes hard work to become successful, and hard workers attract hard workers,” Don said. Though the work is year-round, the seasons bring specific challenges. Winter provides its fair share of difficulty and summer is very busy with everyone putting in long hours. For Don, however, time away from the job site is clearly important. “Everyone works hard all week and needs those two days off.”

Don is humble about his successes. He said he knew you had to work long hard hours and be honest and eventually good things would come. But, he doesn’t take the credit solely.



“You are only as good as the people working with you, and I would not be where I am without them,” Don said. “No one is more important than the other - from the office staff to the team cleaning up the jobsite. You are only as successful as the people you surround yourself with.”

Having your own business is not a 9-5 thing, but for Don and Susan, they work well together, love what they are doing and have no plans in the near future to step back or slow down.

Candue continues to be on the leading edge in the new build industry. And, true to their corporate attitude, they know it is worthwhile to grow their skills, develop their employees and contribute to their community. Their drive toward excellence and playing a part in developing their community defines Candue Homes and keeps West Grey moving forward.





DIVERSITY TRAINING - BUILDING CULTURAL AWARENESS

JUNE 12, Bayshore Community Centre, Owen Sound
9:00am to 12:00pm & 4:30pm to 7:30pm

JUNE 18, Macintyre Building, Dundalk
1:00pm to 4:00pm & 5:30pm to 8:30pm

JUNE 27, Council Chambers, Thornbury
9:00am to 12:00pm

OBJECTIVES:

- Understand the challenges newcomers face when settling in a new environment of a rural community
- Highlight the benefits of having cultural diversity within the community and workplace
- Build awareness of basic fundamentals in intercultural competency
- Enhance community connections

These sessions are intended for employers, service providers and local community members.

For full session details and to register, please visit www.grey.ca

GREY COUNTY ECONOMIC DEVELOPMENT

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Prepare for your future

Upgrade reading, writing, math and basic computers for further education, employment or training for adults 19+

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Dundalk 9 am to 3 pm Erskine Community Health Centre 90 Artemesia St. S Call/Text:519-215-8255	Shelburne 1 pm to 7 pm Mel Lloyd Centre Entrance E 167 Centre St Call/Text:519-215-8255	Shelburne 10 am to 4 pm Mel Lloyd Centre Entrance E 167 Centre St Call/Text:519-215-8255	Dundalk 1:30 pm to 7 pm Erskine Community Health Centre 90 Artemesia St. S Call/Text:519-215-8255

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- P**REPARE For High School Diploma, College or GED



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Flexible Scheduling to Meet YOUR Needs
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 Email: Lbs.learning@ugdsb.on.ca





NEW SKILLS UPGRADING PROGRAM IN DUNDALK

There is a new Skills Upgrading Program available in Dundalk starting in September. It is being held at the new Erskine Centre in Downtown Dundalk. The program is being offered in partnership with the Upper Grand School Board. Day and evening classes are available. The program focuses on teaching essential skills for employment, math, reading, writing and basic computers. Courses allow students to prepare for High School Diploma, College or GED.

SOUTHGATE COMMUNITY FARMERS' MARKET

The new Southgate Community Farmers' Market is opening on Wednesday, May 16, 2018 in Dundalk from 4-8p.m. There are currently 12 anchor vendors signed up for the market and it is growing. In addition, they have seasonal market vendors that will attend based on availability and growing season.

The Southgate Community Farmers' Market is being organized by a group of dedicated community members. They have established Wednesday as the market day as it doesn't conflict with other area markets and fits well with the Southgate community events. The Market Committee have been working with Southgate's Economic Development Officer and Facilities Manager to organize the Farmers' Market in Dundalk Memorial Park with great results. The Southgate Community Farmers' Market will be an event with a variety of entertainment, activities and attractions from week to week.



HOLSTEIN AGRO EXPO

FRIDAY JULY 6TH
4:00 PM – 8:00 PM

SATURDAY JULY 7TH
9:00 AM – 5:00 PM

The popular Sheep Solar, Sugar
Bush and Dairy Barn Tour
returns this year!

Grey Road 109
Village of Holstein, Ontario

www.holsteinagroexpo.com

BEST WATER IN GREATER GEORGIAN BAY AREA

The annual Georgian Bay Water Works Conference representing the counties of Bruce, Grey, Dufferin, Simcoe, Durham Region, Muskoka and Parry Sound was held in Huntsville in April 2018. This conference brings Water Operators, Managers, Supervisors, and Suppliers together for a day and a half training and trade show. It gives all attendees the opportunity to learn and network with other municipal staff and the many suppliers that attend the show.

This year, the GBWW executive decided to have a drinking water taste contest. They encouraged all municipalities attending to bring a four litre sample of their water to the conference. Participants tasted all the samples and wrote down their three favourites. When all ballots were collected, the winner was the Dundalk drinking water system. Dundalk is a small town located in the Township of Southgate. They have two ground water wells that are operated and maintained by the Public Works staff in Dundalk. They received a certificate from the Georgian Bay Water Works president in honour of winning the contest for 2018 and free membership for 2019. They look forward to competing again next year.



LOCAL LENS ON

GREY COUNTY

20

18

225 businesses identified their workforce needs in this year's EmployerOne survey. This represents 8% of all businesses in Grey County.

ECONOMIC SUMMARY



80% OF EMPLOYERS HIRED in 2017



56% of employers had **HARD-TO-FILL** positions in 2017

73% Plan to hire in **2018**

39% of surveyed businesses **IDENTIFIED** over **25%** of their business as relating to **TOURISM**

Grey County Workforce

Full-Time
51%

Part-Time
19%

Contract
3%

Seasonal
27%

Under 25
26%

Over 55
22%

Grey County Businesses

Start-up
12%

Established
88%

RECRUITMENT



TOP 3 RECRUITMENT METHODS:

- Word of mouth
- Online job postings
- Social media

TOP HARD-TO-FILL JOBS

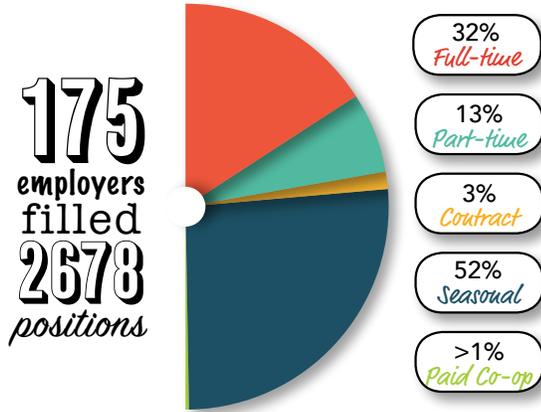
in 2017

COOKS/CHEFS

KITCHEN SUPPORT STAFF

SALES

HIRING TRENDS



RETENTION TRENDS



HARD-TO-FILL POSITIONS

56% OF EMPLOYERS experienced **HARD-TO-FILL** positions in 2018

27% of employers have spent **1+ YEAR** trying to fill **HARD-TO-FILL** positions

TOP 3

Reasons positions were **HARD-TO-FILL**

- 1 Not enough applicants
- 2 Lack of motivation, attitude, or interpersonal abilities
- 3 Lack of qualifications (education/credentials)

COMPETENCIES

employers are looking for in *hard-to-fill positions*

- 1 Work ethic, dedication, dependability
- 2 Self-motivated/ability to work with little or no supervision
- 3 Customer service

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TRAINING



Top 3 Barriers to **TRAINING**



- ▶ Cost
 - ▶ Relevant training is not offered locally*
 - ▶ Loss of productivity during training time*
- *Tied for second most frequent reason

SKILLS SHORTAGE

Percentage of employers who rate the availability of qualified workers as:





TOURISM SUMMER 2018 UPDATE

The City of Owen Sound and Grey County have launched a joint safe cycling awareness campaign this spring, funded by grants from the Ministry of Tourism, Culture and Sport. The City and County, working in tandem to encourage both cyclists and motorists to “Share the Road,” received two \$7,500 grants from the ministry’s Safe Cycling Education Fund. The safe cycling campaign includes key safety messages for both motorists and cyclists.

FOR MOTORISTS:

Cyclists have the same legal rights as motorists. They may use the entire lane, like any other vehicle. Be prepared for cyclists abruptly moving toward the centre of the lane to avoid hazards. Leave at least 1 metre when passing, it’s the law.

It’s your responsibility to pass cyclists safely. Drive courteously and with tolerance. Maintain at least 1 metre between your vehicle and a bicycle at all times. Be patient, slow down, and pass only when the way is clear.

FOR CYCLISTS

Stop at stop signs and lights. Avoid riding on sidewalks, and indicate your intentions with proper hand signals. Stay visible - wear bright colours and use lights at all times. A red light on your seat post is a cost effective way to improve visibility.

When riding in groups, break into packs of 12 riders or less, and leave ample space between them to make it safer and easier for motorists to pass. Always approach hills, winding

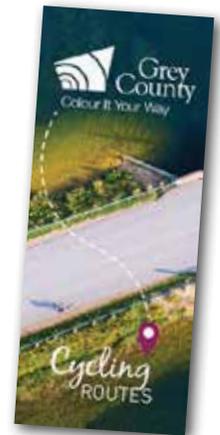
roads and other blind sections to the right, in single file.

Car magnets have been produced featuring the popular “Share the Road” decal. They are available at municipal offices, visitor centres, public events, farmers’ markets and through the Owen Sound Police and local OPP detachments.

The City and County support cycling and active transportation for visitors and residents, and road safety is a top priority. It’s part of a broader Safe Cycling Public Education initiative in BruceGreySimcoe, which attracts more cycling tourists than any other region in Ontario.

Grey County has produced a new cycling map, available at visitor centres throughout the region, and has a cycling safety video on its web site, www.visitgrey.ca.

Cycle tourism will be given another boost this summer with our region joining the Great Lakes Waterfront Trail, featuring some of the best shoreline cycling in the country. The trail is expanding to include the Bruce Peninsula and Southern Georgian Bay, passing through Owen Sound and linking with the Tom Thomson Trail before continuing east to Collingwood, the Blue Mountains, Midland and other communities. Look for Great Lakes Waterfront Trail signage and maps this summer!





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MUST BE SOMETHING BY THE WATER!

Take a moment and think what your life would be like if it was spent on or beside water. A bay, a lake, a beach, a port, a sound, a waterfront. However you label it, the very idea of living life on the edge of a large body of water can drive the price of real estate up and invoke the fantasy of endless hours spent fishing or floating your time away. But the idea of celebrating life on the edge of a large body of water is something new for the City of Owen Sound, and something that many residents and visitors alike are excited about.

Harbourfest, taking place on Saturday, July 14th, is an event created to honour and publicly praise the unique and beautiful backdrop of downtown Owen Sound – its harbourfront. Even with so many cities and towns in Grey County being fortunate enough to enjoy spectacular views and access to Georgian Bay, year-round residents do not take it for granted, and recognize that for many visitors from the rest of Ontario, it's a rarity to have such an appealing and calming backdrop.

This brand-new summer event will use an age-old ingredient list for a great time: delicious food, satisfying drinks, and live

entertainment – all coming together along the inner harbour wall! The Harbourfest 'Main Stage' area will be located on the east harbour wall with very close proximity to the brand new Mudtown Station Brewery & Restaurant, located in the former CP rail station. The fully-licensed area will be open to all to enjoy the stage's performers all day long and will also be home to local craft breweries including Cowbell Brewing out of Blyth, MacLean's Ales from Hanover, Coffin Ridge located just outside Owen Sound, and of course, Mudtown's home brew.

But it's not just bevies and snacks; Harbourfest features an inclusive community feel with lots for families to see and do. Local groups and organizations will contribute activities throughout the day by lining the inner harbour wall with different booths and interactive stations for all ages. Confirmed groups include: Owen Sound Police Services tug-of-war (aptly titled Battle on the Bay) taking place from two floating docks in the harbour water; 1st Avenue East will boast an antique car show along the harbour wall; the Community Waterfront Heritage Centre will be hosting family-focused activities along the west harbour, including model trains and workshops with Poet Laureate Lauren

Best; and Indigenous 150+ will host a screening of the film “When They Awake” at Heartwood Hall, presented in partnership with M’Wikwedong Native Cultural Resource Centre, Great Lakes Métis Council and the City of Owen Sound. If you have a community group looking to take part or run an activity while promoting your group at Harbourfest, there is still space available to take part. Visit OwenSound.ca/Harbourfest and complete a Community Groups & Exhibitors Application form under the tab ‘Get Involved’.

The Main Stage will feature different groups and individuals performing and entertaining visitors all day and evening on July 14th, culminating in performances by singer/songwriter Logan Staats, winner of CTV’s first episode of The Launch,

at 7 p.m., as well as the Practically Hip, a Tragically Hip tribute band, hitting the stage at 8 p.m.

Harbourfest will also mimic one of the best features about Georgian Bay and the water itself – it is completely free for all to enjoy. The event opens at 11 AM and runs all day long until 10 PM. It runs for one day only, rain or shine, and is presented by Core Partners Group - IPC Securities.

Bring your family, bring your friends and bring your out-of-town guests to show off and celebrate one of Owen Sound’s best natural assets at Harbourfest. And don’t forget to bring the sunshine too!





Bosco soaks up some sun at Meaford's designated dog section of Memorial Park's beach.

MEAFORD IS ONTARIO'S MOST UNIQUE PET FRIENDLY DESTINATION

Did you know in Canada there are more than 7.6 million pet dogs and nearly 100 million in the United States? The pet market is consistently ranked in the top ten for business opportunities and Canadians spend over \$7 billion per year on their pets.

It has become quite common over the last decade to see cities and municipalities investing in pet-friendly parks and off leash playgrounds specifically for dogs. In fact, it's almost become an expectation that your community will have a designated place for your furry member of your family to run and play outside.

The Municipality of Meaford is looking to get ahead of the next trend by establishing themselves as the premier vacation destination for pets and their owners. Meaford already has a solid foundation for pet-friendly activities and places to visit, sleep and eat.

Did you also know a courageous dog from Meaford, went

“viral” in 1893 because of a book based on his life? This Canadian classic was the first children's novel from Canada to sell over 1 million copies. His story inspired the bestselling 1893 novel, *Beautiful Joe*, which contributed to worldwide awareness of animal cruelty.

Beautiful Joe was originally owned by a Meaford man who cruelly abused him to the point of near death, even cutting off his ears and tail. The Moore family from Meaford rescued the dog in 1890. In 1892, Margaret Marshall Saunders, first learned about Joe when she visited her brother and his wife Louise Moore. Saunders was so touched by Joe's story that she wrote a novel-length, fictionalized, autobiographical version of it, entitled *Beautiful Joe*. Saunders relocated the story to a small town in Maine and changed the family's name from Moore to Morris.

In 1963, the official *Beautiful Joe* Park was named in Meaford, next to the Moore house where *Beautiful Joe* was rehabilitated by Louise Moore.



In 2018, the Municipality of Meaford and the Beautiful Joe Heritage Society will celebrate 125 years of the book Beautiful Joe by welcoming our furry friends to discover the rich canine history in Meaford. No stop in Meaford is complete without visiting Beautiful Joe Park, an 8.5 acre park located on the Bighead River not far from downtown Meaford. The park includes a picnic area, trails, a Big Red Chair, monuments to the 9/11 rescue dogs, K9 Police dogs and the author, Margaret Marshall Saunders herself. The park is also the final resting place of Beautiful Joe. Elsewhere in town, you can find fun canine posters of the “Friends of Beautiful Joe”, a leash-free park, Terry’s PAWthway at Memorial Park as well as a dog-friendly section of the beach at Memorial Park where your furry friend can frolic off leash in the waters of Georgian Bay. All of Memorial Park from November through April is leash free.

The Beautiful Joe Heritage Society has various activities aimed at making those tails wag, whether it’s their Beautiful Joe’s Old Fashioned Family Fun day on July 15th or the ever popular Beautiful Joe’s Pooch Party on September 1st where dogs get the last swim in the outdoor Blue Dolphin Pool before it closes for the season. Vendors and prizes area available at this unique local event.

So, if you think a trip to the kennel is a vacation for you and your furry friend, perhaps you will think twice and instead bring your dog to Meaford for outstanding trails, off-leash opportunities, beaches and canine culture you cannot find anywhere else in Ontario.

The dog in the photo looking up at the statue of Beautiful Joe, now lives in the same house beside the park that Joe was rescued to.



STRATEGY FOR DOWNTOWNS AND COMMUNITY IN GREY HIGHLANDS

The Economic Development Strategy for the Municipality of Grey Highlands is wrapping up this month with a presentation of the final plan to council. The online survey was a success as were individual interviews and a business leader summit held in April.

The plan, which will outline top priorities and actions to achieve more economic development initiatives follows the themes of community development, investment readiness, downtown revitalization and tourism. The project was supported by a grant from the Rural Economic Development Fund through the Ontario Ministry of Agriculture, Food and Rural Affairs and partnership funds from the Grey Highlands Chamber of Commerce and the County of Grey.

“It’s been a great process talking to our community about the future,” said Mayor Paul McQueen of the project, which is the first phase of an overall program that will now move into developing community improvement plans for seven distinct areas within the municipality. “Grey Highlands has so much to offer, we are really ready to grow.”

The municipality also hosted a façade improvement information session in April, where over 100 people learned



about the opportunities offered through downtown revitalization. CAO Rob Adams spoke about the importance of a vibrant downtown from his previous experience as mayor of Orangeville, where the main street – Broadway - was recognized by the Canadian Institute of Planners (CIP) as winner in the Great Street category at its 2015 Great Places in Canada contest.

To emphasize the opportunities of working together, Alison Scheel, Manager of the Orangeville Business Improvement Area (BIA) spoke at the event about the importance of building relationships and Lynda Addy of the Orangeville Local Architectural Conservation Authority spoke about façade programs from an historic perspective. Local Orangeville developer Rodney Hough, who is a successful restaurateur and former BIA board chair, spoke on the opportunity to transform businesses.

Grey Highlands is developing Community Improvement Plans to allow a façade improvement program to move forward to transform its downtowns. Of the business owners and residents who attended the information session, many had questions on how such a program could work and how

they would get involved. A waiting list has been started for the program, which will launch in early 2019.

On the residential development front, work has begun on preparing the properties for two residential developments on former Markdale Golf & Country Club properties. Stonebrook and Devonleigh Homes are working together to build 114 single-family homes, with a mix of bungalows and two-storey townhomes, in a Centre-Point North development. A second Centre-Point South location behind the planned new Foodland east of Toronto Street South will have 293 single-family homes and 100 townhouses. A public meeting was held in early May for the community to have a look at what is coming there.

Other opportunities are being explored for commercial development in Markdale's downtown core and in other highway commercial properties. CAO Adams has a long list of opportunities to explore and is hopeful many of the action items in the new strategic plan will get underway soon. Stay tuned and watch Grey Highlands grow.

A photograph of a family walking outdoors. A man in a blue shirt and a woman in a blue shirt are walking alongside a young child in a pink shirt who is riding a bicycle. The background shows green trees and a building.

COMING SOON

**FREEHOLD TOWN HOMES
BUNGALOW AND TWO-STOREY**

FROM \$299,900

Centre Point
— NORTH —
BY DEVONLEIGH



Georgian College Culinary Students, Ireland, 2018

FALL 2018 CO-OP RECRUITMENT

Georgian College students are already looking for Fall 2018 co-op work terms. Let us be your source for industry specific talent to help with your recruitment and business needs. Build organizational success through a partnership with Georgian College and hire a student through Ontario's #1 co-op college. Co-op consultants are ready to help you. Visit GeorgianCollege.ca/hireastudent to get started.

Students from the programs below are available this fall and program areas are hyperlinked to the appropriate contact for inquiries and recruitment support:

- Automotive Business
- Business and Management (all business programs including Accounting, Aviation, Honours Bachelor of Business Administration, Human Resources, Marketing and Research Analyst)
- Computer Studies (all computer programs including Computer Programmer/Analyst, Computer Systems Technician-Networking, Information Systems Security and Interactive Media Design-Web)
- Engineering Environmental Technologies (including Electrical, Architectural, Environmental, Mechanical,

Power, HRAC, Civil)

- Opticianry
- Police Studies
- Skilled Trades: Mechanical Technician - Precision Skills

A full list of available co-op and internship programs and Co-op Consultant contacts can be found at www.GeorgianCollege.ca/programavailability

Students are available between September 4th and December 31st, 2018, however availability does vary by program.

Please visit www.georgiancollege.ca/hireastudent for more information, including co-op student benefits, employer commitments and becoming more connected with Georgian College.

READY TO POST YOUR JOB?

Please register/login to your EmployGeorgian account (formerly called "Orbis") at careerandcoop.georgiancollege.ca/employers or forward the necessary information to your Co-op Consultant or careerandcoop@georgiancollege.ca

HOW CAN WE HELP MAKE YOUR RECRUITING PROCESS EASY?

- we can assist you in determining which program would best fit your needs
- we post your co-op/internship opportunities on EmployGeorgian – our co-op and career job portal website – it is available 24 hours a day, seven days a week at no cost
- we can collect and deliver resumés for you to short list; you choose the students for interviewing
- we can contact students and organize interviews, and provide interview space on campus (if required)
- we can notify successful candidate(s) after interviews

LOOKING FOR FINANCIAL SUPPORT?

You may qualify for a Co-operative Education Tax Credit of up to \$3,000 per co-op student.

New co-op funding opportunities have been announced as part of the Government of Canada's Student Work-Integrated Learning Program (SWILP). Ten partners have been announced to provide wage subsidies to employers that offer quality student work placements: Information Technology Association of Canada, Information and Communication Technology Council, Canadian Council for Aerospace and Aviation, Environmental Career Organization of Canada, Biotalent Canada, MaRS Discovery District; Electricity Human Resources Canada, Mining Industry Human Resources Canada, Toronto Financial Services Alliance, Venture for Canada. Reach out to the delivery partner, or your Co-op Consultant, for more information.

Can't hire a co-op student at this time? You can still post and hire graduates for your part time, full time and contract positions!

We look forward to working with you! Thank you in advance for your support.

GABRIELLA DUNN

Career and Co-op Consultant,
Co-operative Education and Career Services
1450 8th St. E | Owen Sound ON | N4K 5R4
519.376.0840, ext. 2640
gabriella.dunn@GeorgianCollege.ca

BRETT WISMER

Employer Engagement Consultant
One Georgian Drive | Barrie ON | L4M 3X9
705.728.1968, ext. 1030
brett.wismer@GeorgianCollege.ca



FRESH GREEN PEA & PERNOD SOUP

4 PORTIONS

ONIONS	2oz
LEEKS	1oz
CELERY (Roughly cut)	1oz
BUTTER	1oz
BACON (SMALL LARDONS)	1oz
CHICKEN STOCK	1 qt
GREEN PEAS	1 lb
GARLIC PUREE	
DRY WHITE WINE	4floz
PERNOD	2 floz
CHOPPED FRESH THYME	
CHIFFONADE OF FRESH MINT	
SALT & PEPPER	
35% CREAM	2 floz

1. Sweat onion, leeks and celery in butter and bacon
2. Add in chopped thyme & garlic
3. Add stock and bring to boil, simmer for 20 – 30 min
4. Add wine, defrosted peas, cook for 4 -5 min
5. Puree the soup and strain into a clean pot
6. Return to a boil and add the mint & Pernod
7. Season the soup
8. Add cream



Excellence
in Manufacturing
Consortium

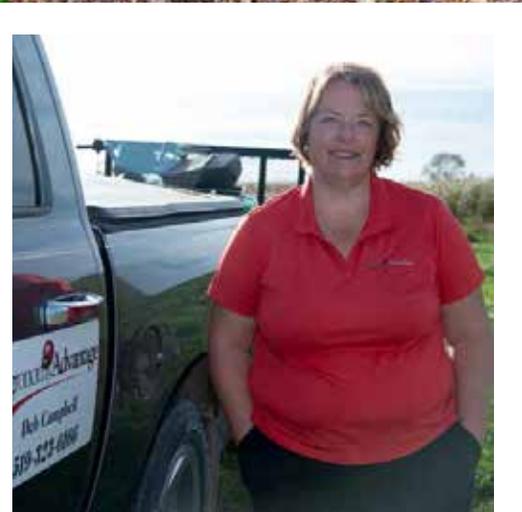
ARE YOU A MANUFACTURER IN GREY BRUCE?

Learn how industry is leveraging the expertise & experience that already exists in manufacturing communities throughout Canada and how that advantage increases through peer networking with other manufacturers. Manufacturers of all sizes and sectors can gain access to world-class best practices and a comprehensive toolbox of value-added services designed to help them grow and become more competitive. If you are interested in attending an industry event on June 27th, please call 519-379-7697 or email scasemore@emcccanada.org.

WHERE FARMING AND FAMILY MEET



"I got to a point in my career where I really wanted to work one-on-one with farmers. I made a plan, went out on my own in 2012 and haven't looked back."



DEB CAMPBELL
Agronomist, Agronomy Advantage
Dundalk, Ontario

Deb Campbell has a wealth of knowledge to share with Grey County farmers. After growing up on a farm in Brussels, she graduated from The University of Guelph's Ag program and went on to work for several large multi-nationals. But when she married a Hopeville farmer and moved to Grey County, she turned her sights to local agriculture.

"Farmers in Grey County are competing with massive operations worldwide," says Campbell. "My focus is on keeping our producers on the forefront and optimizing every dollar. There aren't usually dollars to spare at the farm gate."

Her Dundalk-based company handles all aspects of crop production, from the science and seeds to the business side. "It's not old school farming anymore," says Campbell. "Many farmers are relying on outside advisors to navigate this new technology."

Deb is happiest in the fields, on the ground with the farmers. When she's not at work, she's spending time with her family on her 100-acre farm or the local trails. "My grandchildren are my world," says Campbell. "I love curling up on the couch with them or taking them to the fields. They love the farm and the outdoors."



Grey County celebrates Local Food Week in Ontario (June 3 – 9) with profiles of five local businesses making a difference in agriculture and food in Grey.

- Cedar Crest / Springhills Trout
- Farm Queen
- Georgian Bay Frauxmagerie
- Mudtown Station
- Stonecreek

SAVE THE DATE FOR AG 4.0!

Our third annual conference celebrating the intersection between agriculture and technology will take place at the Meaford Hall on November 1. Details will be published in the next edition of our new ag and food newsletter and the September edition of Made in Grey.



FARMERS' MARKET AND PRODUCERS NETWORKING

On April 30, Grey County hosted the Farmers' Market and Producers Networking Event. A group of 55 people gathered in Williamsford to network. The event attracted market managers, and food and agricultural craft producers from across Grey County as well as neighbouring Simcoe, Bruce, Wellington and Dufferin counties.

The evening provided an opportunity for local vendors to find new market opportunities, and for market managers to find producers who could round out their market offerings. Public Health brought information about market regulations and food safety and economic development staff attended to meet new businesses.

Farmers' markets have begun to open across the county and most will be up and running by June 1. For opening dates and links to markets in Grey, [see this post on Visit Grey.](#)

NEW! GREY COUNTY AGRICULTURE AND FOOD NEWSLETTER

Grey County has launched a sector-specific newsletter for our agriculture and food businesses, organizations and the public. The ag and food newsletter is published quarterly and publishing dates alternate with Made in Grey.

You can view the first edition online. Please sign up for the newsletter (and other county newsletters) through our www.grey.ca/subscribe page to make sure you don't miss an edition.



Welcome to Grey County's new quarterly agriculture and food newsletter. We will send you updates about projects and opportunities of interest to farms, food businesses and the eating public once per season.



ONTARIO'S LOCAL FOOD WEEK IS JUNE 3 THROUGH 9

Watch for Grey County staff to visit farmers' markets across the county during Ontario's 5th annual Local Food Week. We'll have information about local agriculture and food and updates on county projects that support the sector. You'll find us under the big green tent.

Are you a social media food-poster? You can join the celebration by using the hashtag #loveONTfood for all your yummy local food photos this week (like these oyster mushrooms found on a log in Grey last year).

AGRI-FOOD BUSINESS RETENTION AND EXPANSION STUDY

Interviewing continues for the tri-county agri-food BR&E. Grey County staff and community partners are working hard to visit and interview 80 businesses across the agri-food value chain in Grey by the end of August. The tri-county initiative with Simcoe and Bruce counties will profile a total of 360 agri-food businesses across the region. Results will be used to create regional and localized action plans for the sector.

Do you want your business to be interviewed? Please call or write Philly Markowitz at 519-372-0219 ext. 6125 or food@grey.ca.

Find out more about the BR&E on our [initiative page](#).



AGRI-FOOD ASSET MAP

In November 2017, Grey County launched our comprehensive agri-food asset map. There are currently close to 1,000 businesses and other assets related to agriculture and food catalogued in Grey County alone (and another 900+ within a 125km radius). But we need more details on those listings to make the website valuable to consumers and as a business-to-business tool.

This summer, our Economic Development summer student Taylor Corfield will be calling businesses whose profiles are only partially complete. If you receive a call, please give her a few minutes of your time to make sure your profile is the best it can be.

Not on the map yet? On the map but want to update your listing? You can view the map and create or edit a profile [here](#).



CEDAR CREST TROUT FARMS AND SPRINGHILLS TROUT

If you buy rainbow trout in a grocery store or eat it in a restaurant in Ontario, chances are more than 80% that it came from Grey County. Chances are over 90% that an Ontario farmed trout began its life at a Cedar Crest Trout Farm.

Attracted by Grey County's abundance of clean cool waters, excellent working relationships between local communities and local authorities, and its central location, Jim and Lynette Taylor purchased property in Allan Park, ON. Eight years and 13 permits later the water started flowing. In 2011 Cedar Crest purchased two more sites in Hanover and Durham and in 2014 one more in Walter Falls.

With their daughter, Arlen and son, RJ now taking the lead running the businesses, Cedar Crest is the main rainbow trout fingerling producer in Ontario, raising upwards of 6 million annually. Many of these fingerlings are shipped around the province to be raised on other fish farms. Some remain in Grey to be raised to maturity for breeding stock or to be made into ready-to-eat products. The Cedar Crest consumer brand is Springhills Trout. Springhills produce apple and cherry wood smoked trout fillets, and



CELEBRATING LOCAL AGRI-FOOD

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have just introduced a brand-new line of smoked trout spreads. Look for them in specialty food stores, farmers markets and watch for “pop up markets” at locations like grocery store parking lots across the region.

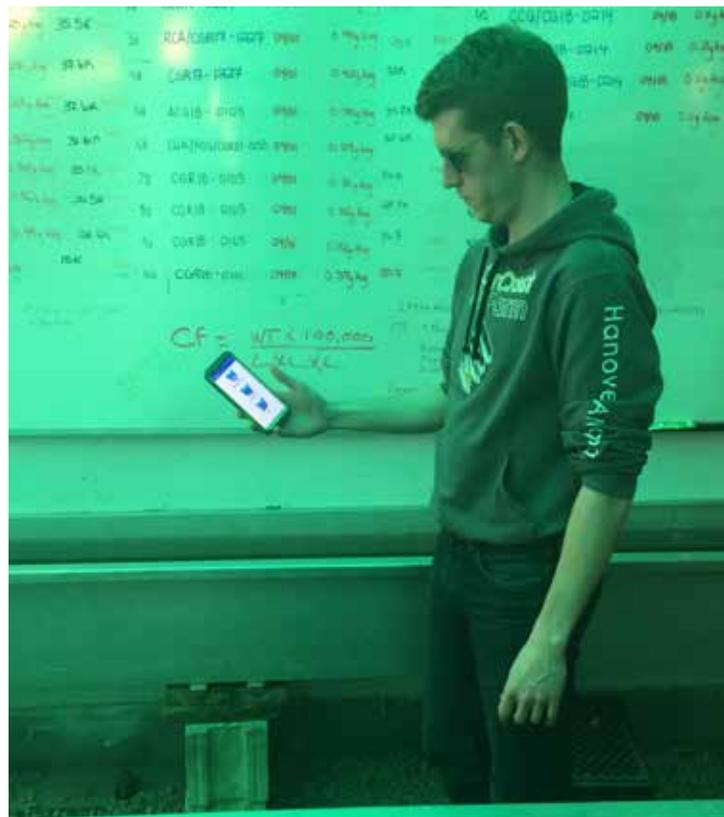
Over the years, the Taylors have witnessed the increased demand for fish and seafood in world markets and have committed to provide a quality product for local markets. “We offer a way for Ontarians to consume locally grown, sustainable and affordable fish without having to depend on imports. And aquaculture brings more jobs to rural areas,” says Arlen.

As stewards of the environment, Cedar Crest Trout Farm operates as sustainably as possible. Without a clean source of water they would have no business, and in most cases they put the water back cleaner than when they started. The Taylors understand that there are different perceptions of aquaculture. “We are always up for the challenge of showing people what we really do and how beneficial it can be for the community, the environment, the market and your health,” says RJ.

When asked why she loves her job, Arlen’s immediate response was “Challenge! You can’t just go into a store and expect to find what you’re looking for. Most times you have to build it. And then build it differently for each site. The weather determines our days, from when we start to when we end, to what we do, and when and how we do it. You just never know exactly what to expect.” The Taylor family is proud to run a family business with over 20 employees. “We could not do what we do without the hard work and dedication of our entire ‘family’.”

Cedar Crest and Springhills are keen to invite the public to see exactly how they do what they do. Visit the Springhills Trout Facebook page for information about public tour days at the Allen Park farm location, and for pop-up market locations and dates.

Top Photo: Hunter Reman washing eggs / mature trout
Bottom Photo: RJ Taylor with app





GEORGIAN BAY FRAUXMAGERIE

Last year's big winner at the Meaford Dragon's Den is Marie-Catherine Marsot, Co-founder and CEO of The Fauxmagerie Ltd. Classically trained in French-style cuisine, Marie-Catherine had adopted a vegan diet. She was looking for ways to create plant-based foods that looked, tasted and felt like traditional dairy products, and developed a revolutionary process that ferments and ages plant-based artisanal cheeses.

After much experimenting in the "science of vegan cheese", Georgian Bay Fauxmagerie was born in November 2017. Fauxmagerie translates from French to English as Cheese Shop; or as Marie-Catherine references it, as "our cheesery".

The ingredients are simple: cashews, probiotic, purified water, kosher salt, nutritional yeast, bacterial culture; and, lastly time to age properly. The process results in cheese textures and flavours that are 100% dairy-free and taste as rich as traditional aged cheeses. This allows vegans, those



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who adhere to a plant-based diet, and people who are celiac, lactose intolerant or allergic to casein to enjoy a plant-based product without sacrificing flavour. The current “frauxmages” include Blue, Camembert, and a new-to-be-soon released Boka (botanic oka) “taste-likes”, with other styles in varying advanced stages of development.

Georgian Bay Frauxmagerie products are being shipped to retailers across Canada including those in Montreal, Toronto and Vancouver. Rapid growth has already necessitated two expansions and several staff hires. Plans are currently underway to open a production facility in the USA this summer.

In addition to enthusiastic market demand, Georgian Bay Frauxmagerie has been recognized as a sustainable and responsible business with a recent B Corp Certification. “B Corp businesses meet the very highest standards of verified social and environmental performance, public transparency, and legal accountability. B Corp aspires to use the power of markets to solve social and environmental problems,” says Marie-Catherine. “We are so proud to be a part of this select group”.

Sandy Robertson, CFO and founding investor is pleased to add, “We are well-capitalized at this time, enabling us to finance both expansion of throughput capacity in Canada and to establish US domestic production capacity in the near future. We are accelerating our ability to serve our retail, restaurant, and food service distribution partners. These are very exciting times for Georgian Bay Frauxmagerie.”

Find Georgian Bay Frauxmagerie products locally at the following select retailers: Thornbury Foodland, Lawson’s and Sprout in Owen Sound.

Photos: Chef Marie-Catherine Marsot / cheese platter



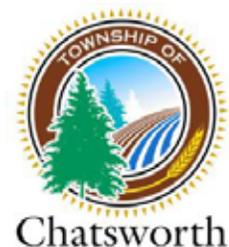


FARM QUEEN

Cindy Wilhelm is well-known in the community as a farmer who has raised naturally-pastured cows, pigs and assorted poultry on Dragonfly Farm west of Chatsworth. Over the past 11 years, Cindy has developed relationships with other local farmers who partner with her to raise animals that are custom butchered, and to produce other products sold in her on-farm store and through the farm's website, now called Farm Queen Foods.

In Cindy's words, "It takes a village to grow and raise the amazing food I sell: respectfully raised, pastured, 100% grass-fed and Certified Organic meats, dry goods and produce. Selling direct to our customers, establishing our own distribution channels, building our own supply chain with like-minded processors, farmers and suppliers and learning to raise animals has been a wonderful adventure."

Cindy recently decided to move away from farming large animals due to concerns for her physical safety as someone who farms alone. Instead,



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she'll leave the cattle and pigs to her partner farms and will focus on raising chickens, turkeys, ducks and a small flock of goats. Cindy is re-branding her business as Farm Queen Foods and has moved herself, her small animals and her store to a new location on the east side of Highway 6 just south of Chatsworth.

Lots of people change business focus and re-brand, but what makes this move so unique is that when Cindy bought her new farm, she kept the farmer that already lived there as her tenant. Cindy has chosen to share her new home with 88-year old Doug Pountney. This unique arrangement allows Doug to age in place and allows Cindy to access the wisdom he brings from having lived and raised horses on the 50-acre parcel for almost 50 years.

When asked if she's a good cook and takes care of him well, Doug responds with a shrug and a hand-gesture that says "so-so". The pair break out laughing. Clearly they enjoy one another's company.

This arrangement is in line with Cindy's life-long ethos. Cindy has always enjoyed being a caretaker, teacher and mentor, inviting bus tours, students and employees to learn animal husbandry and small business management skills by working alongside her. Since Cindy wasn't raised on a farm, she had to learn all her skills as an adult, and wants to help make the learning curve a little less steep for people like her.

The new Farm Queen store has just opened for business. You can visit Tuesday through Sunday from 10 a.m. to 5 p.m., and the store will stay open until 8 p.m. on Fridays. Browse the website for updates and to shop any time.

Photo: Cindy and Doug on the farm





MUDTOWN STATION

The old CPR train station on the east harbour wall in Owen Sound is now home to a brand-new brewpub, Mudtown Station. Named for the fabled “Mudtown” neighbourhood, the restaurant features an 80-seat restaurant with a large 80-seat outdoor patio overlooking the waterfront. Up to six unique beers will be on tap at a time.

Business co-owner Morag Kloeze grew up waving to the freight trains as they passed her home in rural Grey County. Although her first field of expertise is engineering, Morag decided to pursue her passion for craft beer by studying brewing at Niagara College. After graduation, she came home to Grey-Bruce, working first at Neustadt Brewery and then helping to launch the Tobermory Brewing Company, where she created several flagship recipes.

Morag and her family fell in love with the old CP rail station at the Doors Open tour in 2014, and like many in the community, dreamed of someday having a restaurant in the beautiful late- Art Deco era building. The city



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took ownership of the building when CP stopped the train route over two decades ago and was looking for an anchor tenant to breathe new life into the building and the east harbour. In order to make it business-ready for anyone who leased it, the city was willing to undertake some necessary site upgrades.

The timing proved to be just right. Morag's father Harold Kloeze, nearing retirement from his career as a veterinarian, was looking to invest in a new project. Morag, with experience as both a brewmaster and restaurant manager, was ready to start her own endeavor. And so they leased their dream location and began renovations which retain the historic character of the heritage building.

Chef Tyler Cunningham is the other key player in Mudtown Station. He was born and raised in Owen Sound but his grandparents lived "north of the checkerboard" where they had large gardens and raised chickens and cattle. It was there that he developed his love for fresh seasonal ingredients, hearty recipes and simple but elegant presentation. It's an ethos he'll apply to the menu he is creating. He brings almost 20 years of experience working as a chef in Toronto, and with local meat and fish businesses in Grey-Bruce.



*Inset Photo: Morag Kloeze and Tyler Cunningham
Opposite left photo: Morag and her dad*

Together, the group looks forward to sourcing foods from the many producers of quality food in the region and offering them with pride. Morag promises that the cross-section of beers produced on site will appeal to a wide variety of palettes. Like many, she thinks it is a little absurd that until now, there wasn't a place to eat or drink with a view of the harbour. "I can't wait to sit on that patio."



STONEKREEK FEED & FARM SUPPLY

Ava Emily and Ben van Beusekom are the perfect embodiment of a growing young farm family. Between them, they manage two off-farm jobs, run a thriving on-farm supply store and raise a herd of specialty cattle - all with a toddler in arms. You'll find Stonekreek Feed & Farm Supply nestled in Meaford's Irish Block, just north of Billy Bishop airport.

Stonekreek provides local farms with premium feeds, forage, crop seed and more, with a focus on premium nutrition for cattle, poultry, sheep and goat producers. Although Ava originally hails from Manitoba, her work with New Life Mills as a ruminant feed sales specialist has helped her to grow a large local community in Grey and westward into Bruce County. The Stonekreek business was launched because farm customers were asking if she could supply additional items, from work boots to silage wrap.

The farm supply business started in an old pig shed in 2016, but demand was so great that Stonekreek experienced exponential growth between the first and second years. Ava and Ben found themselves constructing a new on-farm store in year two, instead of the expected year five.



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Life is busy for the family, as Ben, originally from the Warton area, has a two-week on, two-week-off schedule as a Medivac pilot and is currently stationed out of Thunder Bay. Ava continues to make sales calls and deliveries throughout a 180-degree radius to the east, west and south. They joke that nearby Georgian Bay is their greatest barrier to business growth, since there are no farmers on the water (in reality they love living so near the bay).

The couple are proud to raise Speckle Park cattle, one of only a few beef cattle breeds developed in Canada. Originally hailing from Saskatchewan, the breed is a cross of Teeswater Shorthorn, Aberdeen Angus and White Park. Ava and Ben farm their herd of 50 in partnership with Ava's parents at Meadowbreeze Farms Ltd., right around the corner. Together they are part of a growing community that raise the photogenic cows who display three colour patterns; white pointed (shown), speckled or solid. The meat they raise is sold direct to customers.

Ava and Ben participate in local events like Grey Bruce Farmers' Week whenever possible, because sharing knowledge and building community is at the heart of their

business and personal ethos. They say what concerns them most about the future is rural youth retention. They want to see more young people interested in agriculture, but also in rural living in general. According to Ben, "With youth comes growing economies and vibrant communities... and more mouths to feed".

In the meantime, Ava and Ben will do their best to live as ambassadors for rural living in the hopes that others will find it as satisfying as they do.

*Opposite Photo: Ava and Ben and baby at the farm
Above Photo: Speckle Park calf*

BOOTS ON THE GROUND



- 1. Caframo Investment Tour
- 2. Georgian College Open House
- 3. Ec Dev Working Group Community Tour
- 4. FLATO Tour - Dundalk
- 5. Think Canada Global Business Summit
- 6. Bluewater Angels Panel





7.



11.



8.

- 7. The Blue Mountains Chamber AGM
- 8. Tubeway Tour – Dundalk
- 9. Jordan Becker DMZ
- 10. Ec Dev Working Group Community Tour
- 11. Foreign Investor Tour
- 12. Investing in Innovation Breakfast



9.



12.



10.



GREY COUNTY 2018 TOP 10 EVENTS



SALSA AT BLUE MOUNTAIN JUNE 22 – 24, 2018

Celebrate the 10th Anniversary of this spicy event! Salsa at Blue festival is a FREE family street party transforming the entire Village into a showcase of Latin Life featuring dance lessons, live Salsa music & much more! bluemountain.ca

HANOVER SIGHTS & SOUNDS FESTIVAL JULY 26 – 29, 2018

Hanover's biggest block party is back! With five days of entertainment there's sure to be something for the whole family. Check out our popular Pub Crawl and Street Dance! hanover.ca/sights-and-sounds-festival

SUMMERFOLK MUSIC & CRAFTS FESTIVAL AUGUST 17 – 19, 2018

Presenting the very best in folk music for over 3.5 decades! Georgian Bay landscapes, regional artisans showcasing their work and talented musicians make for Canada's favourite folk festival. summerfolk.org

OWEN SOUND SALMON SPECTACULAR AUGUST 24 – SEPTEMBER 2, 2018

Don't miss this 10 day family fishing festival, with live daily entertainment in the big 'Fish Tent', fish fries and of course fishing on Georgian Bay and the Sydenham River in Owen Sound. sydenhamsportsmen.com

CONCOURS D'ELEGANCE SEPTEMBER 15 – 16, 2018

Beautiful and rarely seen automobiles will herald in a new tradition of distinction and elegance on the shores of Georgian Bay. The extraordinary Cobble Beach will play host to a rich assortment of international automobiles and distinguished guests. cobblebeachconcours.com

MEAFORD SCARECROW INVASION & FESTIVAL SEPTEMBER 29, 2018

Scarecrows are going Western! Watch as the streets of Meaford come alive with Scarecrows starting in September and into late October. Dress up and enjoy the family festival, including the parade and craft shows. scarecrowinvasion.ca

OWEN SOUND SALMON CELEBRATION SEPTEMBER 30, 2018

Celebrate the Salmon run! Join us at the Mill Dam for salmon tasting, live music, children's activities, on-site interpretation and more! greatsalmontour.com

BLUE MOUNTAIN APPLE HARVEST FESTIVAL OCTOBER 6-8, 2018

This Thanksgiving Weekend, explore the countryside, harbour towns and fall colours! Free activities throughout the Blue Mountain area from the Village to Thornbury & Clarksburg. Live Music, The Apple Pie Trail, street performers, hiking, biking, trails, gallery tours and more! appleharvestfestival.ca

FESTIVAL OF NORTHERN LIGHTS NOVEMBER 17, 2018 – JANUARY 6, 2019

More than 65,000 lights sparkle along the banks of the Sydenham River in downtown Owen Sound and Harrison Park during this seasonal festival. Lights are turned on from 5pm – 11pm daily for 7 weeks. festivallights.ca

HOLSTEIN NON-MOTORIZED PARADE DECEMBER 8, 2018

One of Southern Ontario's favourite non-motorized Santa Claus parades features colourfully decorated, hand crafted and animal driven displays which demonstrate small town charm. southgate.ca/content/holstein-santa-claus-parade



Find more events at
visitgrey.ca



MADE IN GREY CONTACTS

GREY COUNTY 595 9th Avenue East Owen Sound ON N4K 3E3 www.madeingrey.ca		
<p>SAVANNA MYERS Manager of Economic Development savanna.myers@grey.ca 519-372-0219 x 1261</p>	<p>STEVE FURNESS Senior Economic Development Officer steve.furness@grey.ca 519-372-0219 x 1255</p>	<p>PHILLY MARKOWITZ Economic Development Officer – Local Food philly.markowitz@grey.ca 519-372-0219 x 6125</p>
OWEN SOUND	HANOVER	THE BLUE MOUNTAINS
<p>BRENT FISHER Manager of Community Development & Marketing 808 2nd Avenue East Owen Sound, ON N4K 2H4 bfisher@owensound.ca 519-376-4440 x. 1254 www.owensound.ca</p>	<p>APRIL MARSHALL Economic Development Manager 341 10th St. Hanover ON N4N 1P5 amarshall@hanover.ca t 519.364.2780 x 1253 www.hanover.ca</p>	<p>ELIZABETH CORNISH Communications and Economic Development Coordinator 32 Mill St., Box 310 Thornbury, ON N0H 2P0 economicdevelopment@thebluemountains.ca (519) 599-3131 ext 282 www.thebluemountains.ca</p>
MEAFORD	CHATSWORTH	GEORGIAN BLUFFS
<p>STEPHEN MURRAY Economic Development Officer 21 Trowbridge Street West, Meaford smurray@meaford.ca 519-538-1060 ext 1110 www.meaford.ca</p>	<p>PATTY SINNAMON CAO Clerk 316837 Highway 6, RR1 Chatsworth, ON N0H 1G0 psinnamon@chatsworth.ca 519-794-3232, Ext. 124 www.chatsworth.ca</p>	<p>RICK WINTERS Acting CAO 177964 Grey Road 18 R.R. #3 Owen Sound, ON N4K 5N5 office@georgianbluffs.on.ca 519-376-2729 www.georgianbluffs.on.ca</p>
SOUTHGATE	WEST GREY	GREY HIGHLANDS
<p>GLENN WALKER Economic Development Officer 80 Proton St. N., Dundalk, ON N0C 1B0 gwalker@southgate.ca 519-377-5057 www.southgate.ca</p>	<p>CATHY SWEENEY 402813 Grey Rd 4, RR 2, Durham ON N0G 1R0 csweeney@westgrey.com 519-369-2200 www.westgrey.com</p>	<p>KATE RUSSELL Assistant to the CAO 206 Toronto St., Unit 1 Markdale, ON N0C 1H0 cao@greyhighlands.ca 519-986-1216 ext. 231 www.greyhighlands.ca</p>





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