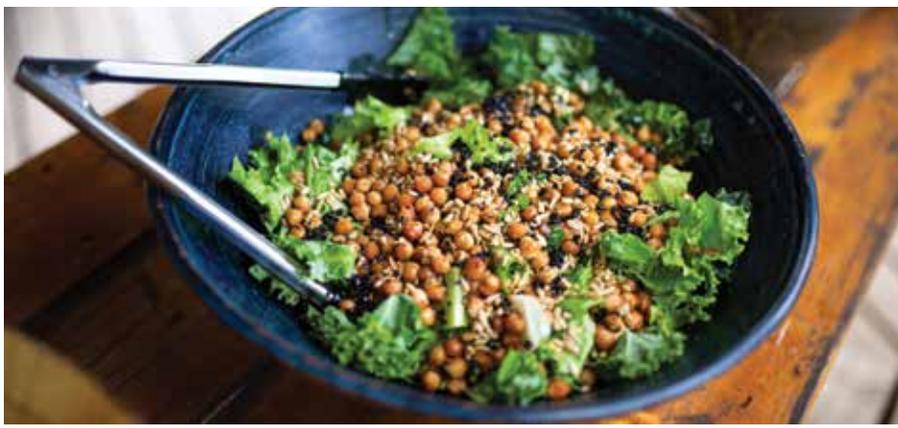


Renfrew County FOOD GUIDE



Come Taste the #OttawaValley!



Introducing the Renfrew County Food Guide, your go-to resource for discovering the freshest local food in our region! From charming farm stands to local meat producers, the guide showcases the best of what Renfrew County has to offer. Whether you're looking for farm-fresh veggies, artisanal products, or locally raised meats, it's all just a short drive away. Supporting local has never been easier, with this guide making it simple to find delicious, homegrown options. Explore the bounty of Renfrew County and taste the difference that local makes!



A SIMPLER TIME FAMILY FARM

- ▶ Honey / maple syrup producer
- ▶ 242 Berndt Road, Golden Lake, ON
- ☎ 1.613.438.7805
- 📍 [simplertimefarm](#)

📅 Year round

Unpasteurized Wildflower Honey, Maple Syrup, Beeswax Candles and ornaments and wax by-products such as lipbalms.



ALDER CREEK FARM

- ▶ On farm meat sales
- ▶ 620 Roesler Road, Golden Lake, ON
- ☎ 1.613.717.3795
- 🌐 [www.aldercreek.ca](#)
- 📷 [aldercreeksheep](#)
- 📍 [aldercreekfarm1](#)

📅 Year round

Alder Creek Farm has been in our family for five generations now. Today we run an 80 ewe flock mostly comprised of animals that have been born and raised on the property. We believe in animals grazing freely and raising their young. We raise quality Ontario lamb. Our products are frozen cuts of lamb such as loin chops, ground lamb, shanks, rack of lamb, legs and stew meat. Half or whole lamb custom orders are filled in the fall.

AGRAFORE ENTERPRISES

- ▶ Honey / maple syrup producer
- ▶ 65 Mud Lake Road, Pembroke, ON
- ☎ 1.613.639.3385

📅 Seasonally

Maple Syrup, Garlic, vegetables in season, cut flowers.

BROMLEY ACRES WAGYU

- ▶ On farm meat sales
- ▶ 72 Forest Park, Pembroke, ON
- ☎ 1.613.717.5737
- 🌐 [www.bromleyacreswagyu.ca](#)
- 📷 [bromleyacreswagyu](#)
- 📍 [bromleyacreswagyu](#)

📅 Year round / with online orders

The world's finest beef produced through ethical and regenerative practices, ensuring the well-being of our animals and the sustainability of our land for future generations.

CLAY HOUSE FARMS

- ▶ Farm stand / roadside stand
- ▶ 1238 Westmeath Road, Pembroke, ON
- ☎ 1.416.708.9323
- 🌐 [www.clayhousefarms.com](#)
- 📍 [clayhousefarms](#)

📅 Year round / with online orders

Clay House Farms specializes in growing a variety of fresh, local produce, with an emphasis on sustainable agricultural practices. Their products include seasonal vegetables and fruits.

FARMER'S DAUGHTER HONEY (BONNECHERE HAVEN FARMS)

► Honey / maple syrup producer

► 2039 Barr Line, Douglas, ON

☎ 1.613.570.0677

🌐 www.farmersdaughterhoney.com

📍 [farmersdaughterhoney](https://www.facebook.com/farmersdaughterhoney)

📅 Year round

Farmers Daughter Honey produces pure, raw honey from their beekeeping operations. Their honey is locally sourced, and they focus on maintaining healthy, sustainable hives.



FOOD YARD

► Farmers Market

► 21 Watchorn Dr., Beachburg, ON

☎ 1.613.582.3225

🌐 www.thefoodyard.org

📍 [foodyard.org](https://www.facebook.com/foodyard.org)

📅 Seasonally / with online orders

Experience the best of local farming!

Grown with care on our family-run farm, you can enjoy our fresh produce at local farmers' markets, order online, or visit us during onsite market hours.

Sign up for our Weekly and Bi-weekly Baskets starting in February. Your first basket will be ready by the end of June.



FORAGER BEE

► Honey / maple syrup producer

► 238 Munroe Ave East, Renfrew, ON

☎ 1.613.433.7861

🌐 www.foragerbee.square.site

📍 [foragerbee](https://www.facebook.com/foragerbee)

📅 Year round

Local honey separated by season and location, comb honey, and specialty linden flower honey, garden fresh herbs, foraged goods, pottery and outdoor education.

HUGLI'S BLUEBERRY RANCH & COUNTRY MARKET

► Pick your own

► 139 Greenwood Road, Pembroke, ON

☎ 1.613.638.1288

🌐 www.blueberryranch.ca

📷 [huglisblueberryranch](https://www.instagram.com/huglisblueberryranch)

📍 [hugliblueberryranch](https://www.facebook.com/hugliblueberryranch)

📅 Seasonally

Pick your own blueberries & pumpkins. Our Country Market is open from May - Dec 31 and offers picked blueberries (mid July - early Sept) and pumpkins (mid Sep - Oct). You'll also find Hugli's blueberry gourmet foods including jam, hot pepper jelly, syrup, bbq sauce, chocolate covered blueberries, salsa, marmalade, mustard & more. Our on-site bake shop produces sweet treats including fresh fudge, muffins, scones, donuts,

cookies plus other seasonal goodies. We also carry other locally produced food such as Uncle Jim's Meats (famous for their blueberry maple sausages) & Wilkie Bread (delicious sourdough bread).



BLUEBERRY CRISP

4 cups blueberries
2 Tbsp tapioca
1/2 cup sugar
1 Tbsp lemon juice
2/3 cup brown sugar
1 cup rolled oats
1/2 cup flour
1/2 tsp cinnamon
1/8 tsp salt
6 Tbsp butter

Mix blueberries, tapioca, sugar and lemon juice and pour into 9 inch pan. Mix brown sugar, rolled oats, flour, cinnamon, salt and butter. Spread on top of berries. Bake at 375°F for 40 minutes.

LONG LANE FARMS

- ▶ Meat sales delivery
- ▶ 273 Ashdad Road, Renfrew, ON
- ☎ 1.613.324.4514
- 🌐 www.longlanefarms.ca
- 📷 [longlanefarms](https://www.instagram.com/longlanefarms)
- 📍 [longlanefarms](https://www.facebook.com/longlanefarms)

📅 Year round / with online orders

Local, pasture raised pork, beef and chicken. Our animals are raised out on pasture where they enjoy sunlight, fresh air and grass.

MADAWASKA BEE COMPANY

- ▶ Honey / maple syrup producer
- ▶ 49 Dam Road, Palmer Rapids, ON
- ☎ 1.289.685.7130
- 🌐 Madawaska-bee-co.square.site
- 📍 [madawaska_bee_co](https://www.facebook.com/madawaska_bee_co)

📅 Seasonally / with online orders

Madawaska Bee Company offers wildflower honey, comb and creamed honey with flavoured creamed honey. Wax, candles, and wax products are made from the comb when the honey is processed.



MCGREGOR'S PRODUCE

- ▶ Farm stand / roadside stand
- ▶ 351 Lochwinnoch Road, McNab Braeside, ON
- ☎ 1.613.432.9726
- 🌐 www.mcgregorsproduce.com
- 📷 [mcgregorsproduce](https://www.instagram.com/mcgregorsproduce)
- 📍 [mcgregorsproduce](https://www.facebook.com/mcgregorsproduce)

📅 Seasonally

We grow fruits and vegetables and sell directly to consumers at various roadside stands and home farm stand. We also offer u-pick strawberries and raspberries - when in season.



OTTAWA VALLEY FARM TO FORK

► Farm stand / roadside stand

► 1358 Scotch Bush Road, Douglas, ON

☎ 1.343.369.0533

🌐 www.ottawavalleyfarmtofork.ca

📷 [ovf2f](#)

📍 [ottawavalleyfarmtofork](#)

📅 Year round / with online orders



NEEDHAM'S MARKET GARDEN

► Farm stand | roadside stand

► 1335 Ottawa Road 29, Arnprior, ON

☎ 1.613.983.6082

🌐 www.needhamsmarketgarden.com

📷 [needhamsmarketgarden](#)

📅 Seasonally with online orders

Fresh fruit and vegetables.

NORTHERN VIKING FARM

► Farm stand / roadside stand

► 921 Cold Creek Road, Eganville, ON

☎ 1.613.628.1999

🌐 www.northernvikingfarm.com

📷 [northernvikingfarm](#)

📅 Seasonally

We offer grass fed Icelandic lamb products seasonally, as well as having a farm store that is open by appointment with our artisanal products; Icelandic yarns, roving and other Viking inspired and handmade goods.

At Ottawa Valley Farm to Fork, we take pride in being one of the select farms that craft gourmet foods directly from the bounties of our land. With careful attention to detail, we transform our grass-fed beef into delectable sausage rolls and burgers, and our organic potatoes into mouthwatering pierogi. This allows us to generate exceptional value from a small area of land, showcasing the true potential of our farm.

Our dedication extends to the animals we raise. We lovingly care for Scottish Highlands Cattle, Dairy Goats, and Free-Range Chickens, ensuring their well-being and providing them with a nurturing environment. By prioritizing the welfare of our livestock, we can guarantee the superior quality and taste of our products. In addition to our animal husbandry, we cultivate organic, heritage varieties of vegetables and fruits.

PAX TIBI FARMSTEAD

- ▶ Farm stand / roadside stand
- ▶ 157 Rox Siding Road, Cobden, ON
- ☎ 1.289.214.4479
- 📷 paxtibifarmstead

📅 Year round

Offering fresh, organically grown produce, preserves, and dried foods, grown on a small, well-cared for farm. Eager to educate people on good food and how it's grown. Specializes in garlic and tomatoes.

PICKLING DIXIE

- ▶ Retail Sale for Meats & Preserves
- ▶ 44 Alva Drive, Cobden, ON
- ☎ 1.613.325.0098
- 🌐 www.pickling-dixie.square.site
- 📷 picklingdixie

📅 Year round / with online orders

Pickling Dixie curates artisanal preserves using traditional recipes from garden fresh produce grown on her farm. Jennifer raises heritage pastured hogs, grass fed beef, pastured turkeys and pastured duck meat.

PINNACLE HAVEN FARM

- ▶ On farm meat sales
- ▶ 865 Garden of Eden Rd, Renfrew, ON
- ☎ 1.613.433.8255
- 🌐 www.pinnaclehaven.ca
- 📷 pinnaclehaven

📅 Year round / with online orders

We offer quality lamb, chickens and eggs raised on our farm by our family. All animals are raised on pasture during the growing season in an intensive rotational grazing system. It's local, quality protein you can be proud to serve your family. Some of our products include: lamb chops, roasts, stewing lamb, sausage, pepperettes, chickens and fresh colourful eggs.



GRILLED BUTTERFLIED LEG OF LAMB

By Martha Stewart Updated on May 16, 2017
Prep Time: 10 mins Total Time: 2 hrs Servings: 10

Ingredients

½ cup olive oil
¼ cup fresh lemon juice
2 tablespoons balsamic vinegar
2 tablespoons minced fresh rosemary, or 2 teaspoons dried
4 garlic, minced
Coarse salt and ground pepper
1 butterflied leg of lamb (4 to 5 pounds), trimmed of excess fat

Directions

In a medium bowl, whisk together oil, lemon juice, vinegar, rosemary, garlic, 2 teaspoons salt, and 1/2 teaspoon pepper. Place lamb in a large shallow dish with marinade, and turn to coat. Cover, marinate 1 hour at room temperature or up to overnight in refrigerator, turning occasionally. (Bring to room temperature before grilling.) Heat grill to medium-high. Thread several metal skewers through lamb in both directions to hold meat together during cooking.

Grill lamb until an instant-read thermometer inserted into the thickest part of the meat registers 140 degrees for medium rare, 10 to 15 minutes per side. Let the meat rest, covered, about 10 minutes. Remove the skewers. Slice the meat thinly, against the grain where possible.

Cook's Notes

Skewer the meat in both directions to keep it together. That way, it will be easier to manage once it's on the grill.

PREP'D

- ▶ Prepared meals
- ▶ 640 Jean Ave, Pembroke, ON
- ☎ 1.613.602.1286
- 🌐 www.griffithfarm.ca
- 📍 [griffithfarm](#)

📅 Year round / with online orders

Prepared fresh meals or frozen meals in individual and family size servings. All meals made with our farm-raised meat in our health inspected kitchen. We provide traditional and custom requested food.



STONEHEDGE HOMESTEAD

- ▶ Farm stand / roadside stand
- ▶ 1271 Risto Road, Eganville, ON
- ☎ 1.647.881.5094
- 🌐 www.stonehedgehomestead.square.site
- 📍 [stonehedgehomestead](#)

📅 Seasonally / with online orders

Shop fresh, organically grown vegetables, flowers, and free-range eggs in Eganville! As a female farmer, I'm passionate about providing my community with nutrient-rich, sustainably grown produce from my market garden. Whether you're interested in flexible CSA options or custom weekly orders, we have something for everyone. Seasonal veggies, eggs, and more always harvested fresh for you. Support small local farming and taste the difference!



MAPLE PIE

- 1/4 cup salted butter
- 1/2 cup sugar
- 1 cup maple syrup
- 1/8 tsp salt
- 3 eggs
- 1 cup walnut pieces

Cream butter and sugar. Add syrup, salt and beaten eggs. Stir in nuts. Pour into unbaked pie shell. Bake at 350 for 50 min or until knife comes out clean.

THE MAPLE STORE AT GRANTS SETTLEMENT FARMS

- ▶ Honey / maple syrup producer
- ▶ 43 Dittburner Road, Foresters Falls, ON
- ☎ 1.613.639.9567
- 🌐 www.grantssettlementfarms.ca
- 📍 [grantssettlementfarms](#)

📅 Year round

Come visit the 19th century Maple Farm & Sugar Shack at Grant's Settlement Farms for all things Maple. GSF is a year round working farm. We produce Maple Syrup Products. As authorized Maple Equipment dealers GSF offers a wide selection of Maple Syrup making equipment and specialty packaging at our retail store on site. Our Knowledge as 6th generation Ottawa Valley sugar makers is ready to help hobbyist make pure maple syrup that will make Grandpa proud.

TWIN CREEKS FARM

- ▶ Farm stand / roadside stand
- ▶ 2651 Queens Line, Foresters Falls, ON
- ☎ 1.709.290.3939
- 🌐 www.twincreeksfarm2020.com
- 📷 [twincreeksfarm2020](https://www.instagram.com/twincreeksfarm2020)

📅 Year round / with online orders

Twin Creeks Farm is a 6th generation family farm based in the Ottawa Valley. We manage our farm in an environmentally conscious, ethical and sustainable manner. We currently offer a variety of beef products and in the coming year will be adding a variety of meats, maple syrup, fresh produce, and agricultural products.

VALLEY VEGGIES

- ▶ Farm stand / roadside stand
- ▶ 662 Joe Street, Pembroke, ON
- ☎ 1.613.433.2497
- 🌐 www.valleyveggies.ca

📅 Seasonally

Valley Veggies provides a wide range of fresh, locally grown vegetables, focusing on seasonal crops and sustainable farming practices.

WHISPERING PINES HONEY

- ▶ Honey / maple syrup producer
- ▶ 333 Grist Mill Road, Eganville, ON
- ☎ 1.613.628.9641
- 🌐 www.whisperingpineshoney.ca
- 📷 [whisperingpineshoney](https://www.instagram.com/whisperingpineshoney)

📅 Year round

Creamed and liquid Wildflower honey, pollen, propolis and bees wax products.

WHITE PINE BISON

- ▶ On farm meat sales
- ▶ 89 Hila Road, RR#2, Pembroke, ON
- ☎ 1.613.582.7389
- 🌐 www.whitepinebison.ca
- 📷 [whitepinebison](https://www.instagram.com/whitepinebison)
- 📍 [whitepinebison](https://www.facebook.com/whitepinebison)

📅 Year round

White Pine Bison offers grass-fed and finished bison meats using non-GMO grass seed, authentic ornamental bison bones (skulls), and branded merchandise.



WHITEWATER HONEY CO.

- ▶ Honey / maple syrup producer
- ▶ 19G Moores Beach Road, Pembroke, ON
- ☎ 1.613.281.1049
- 🌐 [whitewaterhoney.com](http://www.whitewaterhoney.com)
- 📷 [whitewaterhoney](https://www.instagram.com/whitewaterhoney)

📅 Year round / with online orders

Liquid and creamed wildflower honey, beeswax, cinnamon creamed honey, blueberry, raspberry and buckwheat blossom honey, cut comb honey, pollen, and propolis.

LOCAL FARMERS' MARKETS



ARNPRIOR FARMERS' MARKET

- ▶ *Downtown Arnprior, ON, John St. in between Madawaska St. and Elgin St.*

🌐 www.Arnprior.ca/en/recreation-and-culture/arnprior-market.aspx

📅 Operates Sundays, June - September

CALABOGIE FARMERS' MARKET

- ▶ *Community Centre Covered Outdoor Rink 574 Mill Street, Calabogie, ON*

🌐 www.calabogiemarket.ca

📍 [thenewcalabogiemarket](#)

📅 Operates Saturdays, June - September

BARRY'S BAY FARMERS' MARKET

- ▶ *Royal Canadian Legion 250 John Street (Hwy 62) at Stafford Street, Barry's Bay, ON*

📍 [barry'sbayfarmers'market](#)

📅 Operates Fridays, May - October

COBDEN FARMERS' MARKET

- ▶ *Cobden Fair Grounds 43 Astrolab Road. Cobden, ON*

📍 [cobdenfarmersmarket](#)

📅 Operates Saturdays, May long weekend - October

BURNSTOWN FARMERS' MARKET

- ▶ *Lot beside Café Laurent 1716 Calabogie Road, Burnstown, ON*

📍 [burnstownfarmersmarket](#)

📅 Operates Fridays, June - October

COMBERMERE FARMERS' MARKET

- ▶ *Corner of Mill Street & Hwy 62, across from Hudson House B&B 1001 Mill Street, Combermere, ON*

📍 [combermerfarmersmarket](#)

📅 Operates Saturdays, June - October

Recipe

BLUEBERRY & MAPLE APPLE CRISP

Toss together:

6 cups sliced, peeled apples 300 g pkg frozen blueberries

Topping:

1/2 cup packed brown sugar

1/4 cup sugar

1/2 cup flour

2 Tbsp flour

1/2 cup rolled oats

1 Tbsp lemon juice

1/2 tsp cinnamon

1/3 cup maple syrup

1/4 tsp cinnamon

2 Tbsp butter, melted

Spread in 8 inch baking pan

Combine brown sugar, flour, rolled oats and cinnamon.

Pour in maple syrup and butter. Toss until moistened.

Sprinkle over fruit. Bake in 350°F oven for 1 hour or

until golden and fruit is tender. Let cool on rack for 15 minutes

Credit: Hugli's Blueberry Ranch.

BLUEBERRY MOUSSE

1/4 cup cold water

2 envelopes unflavoured gelatine

1 cup boiling water

2/3 cup sugar

10 oz pkg frozen blueberries

1/3 cup lemon juice

1 cup whipping cream

Pour boiling water into 4 cup measure. Sprinkle gelatine over water. Add boiling water. Stir until gelatine dissolves. Add sugar, frozen blueberries and lemon juice. Stir. Transfer mixture to blender. Blend 1 minute. Return to measuring cup and refrigerate until mixture is partially set. Beat whipping cream until stiff. Fold into partially set blueberry mixture. Pour into serving dish. Chill.

Credit: Hugli's Blueberry Ranch.



DEEP RIVER FARMERS' MARKET

▶ *Town Hall Parking Lot*
100 Deep River Road, Deep River, ON

🌐 www.deepriverfarmersmarket.ca

📅 *Operates Saturdays, May - September*

EGANVILLE FARMERS' MARKET

▶ *Legion Memorial Field*
8 Foran Street, Eganville, ON

🌐 www.eganvillefarmersmarket.com

📍 [eganvillefarmersmarket](https://www.facebook.com/eganvillefarmersmarket)

📅 *Operates Fridays, June - October*

KILLALOE FARMERS' MARKET

▶ *Downtown Killaloe Station Park*
Queen Street & Water Street, Killaloe, ON

📍 [killaloefarmersmarket](https://www.facebook.com/killaloefarmersmarket)

📅 *Operates Saturdays, June - October*



Credit: Foodland Ontario

BABY HONEY CAKES

Ingredients:

1 cup (250 mL) all-purpose flour
1/4 cup (50 mL) granulated sugar
2 tsp (10 mL) baking powder
1/2 tsp (2 mL) grated lemon rind
1/8 tsp (0.5 mL) salt
1 Ontario Egg
1/3 cup (75 mL) milk
1/4 cup (50 mL) Ontario liquid honey
3 tbsp (45 mL) extra-virgin olive oil

Honey Syrup and Yogurt Topping:

1/2 cup (125 mL) Ontario liquid honey
2 tbsp (25 mL) fresh lemon juice
1/2 cup (125 mL) plain greek yogurt
1/2 tsp (2 mL) grated lemon rind

Directions:

In large bowl, whisk together flour, sugar, baking powder, lemon rind and salt. In another bowl, whisk together egg, milk, honey and oil; pour over dry ingredients and stir just until moistened.

Spoon batter into greased 6-cup nonstick muffin pan. Bake in 325°F (160°C) oven for 20 to 25 minutes or until tops are firm to the touch. Let cool in pan on rack for 5 minutes.

Honey syrup and yogurt topping: In microwavable measuring cup, combine honey and lemon juice; remove 2 tsp (10 ml) of the honey syrup to small bowl; stir in yogurt and lemon rind to make yogurt topping. Cover and refrigerate.

Microwave remaining honey syrup on high for 30 seconds or until warm. Remove cakes from pan and generously brush all over with some of the honey syrup. Place upside down on serving plates. Let cool for at least 10 minutes.

Make-ahead: Store, covered, at room temperature for up to 2 days. Drizzle remaining honey syrup all over each cake. Top with a dollop of yogurt topping.



PEMBROKE FARMERS' MARKET

▶ *Pembroke Farmers Market
Corner of Lake Street & Victoria Street,
Pembroke, ON*

🌐 www.pembrokefarmersmarket.com

📷 [pembroke.farmersmarket](https://www.instagram.com/pembroke.farmersmarket)

📅 *Operates Wednesdays & Saturdays, May - October*



PETAWAWA CONTAINER MARKET

▶ *Petawawa Container Market/ Petawawa
Civic Centre Grounds
16 Civic Centre Road & Corner of Volunteer
Way, Petawawa, ON*

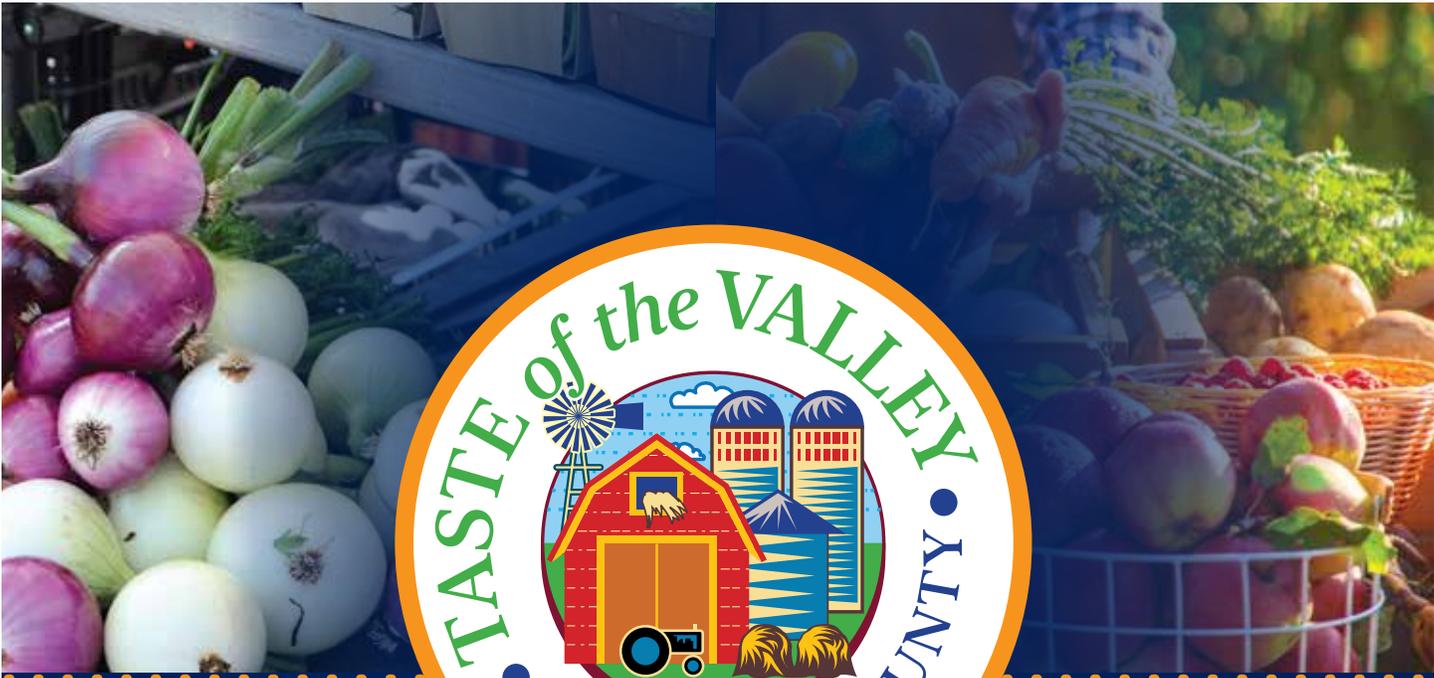
📅 *Operates Fridays & Saturdays, May - October
AND Thursdays, July - August*

PETAWAWA FARMERS' MARKET

▶ *Burnt Bridge Market at the Victoria Mall
20 Wolfe Avenue, Petawawa, ON*

📅 *Operates Fridays, June - October*





Celebrating all things grown, made and created within Renfrew County!



**VISIT www.TOTV.ca
FOR DATES AND LOCATIONS**



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5. L'Ancienne Banque
6. O'Kenny Craft Spirits
7. Whitewater O'Brien Winery
8. Whitewater Brewing Company - Riverside
9. Whitewater Brewing Company - Lakeside
10. Brooker's Cider
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