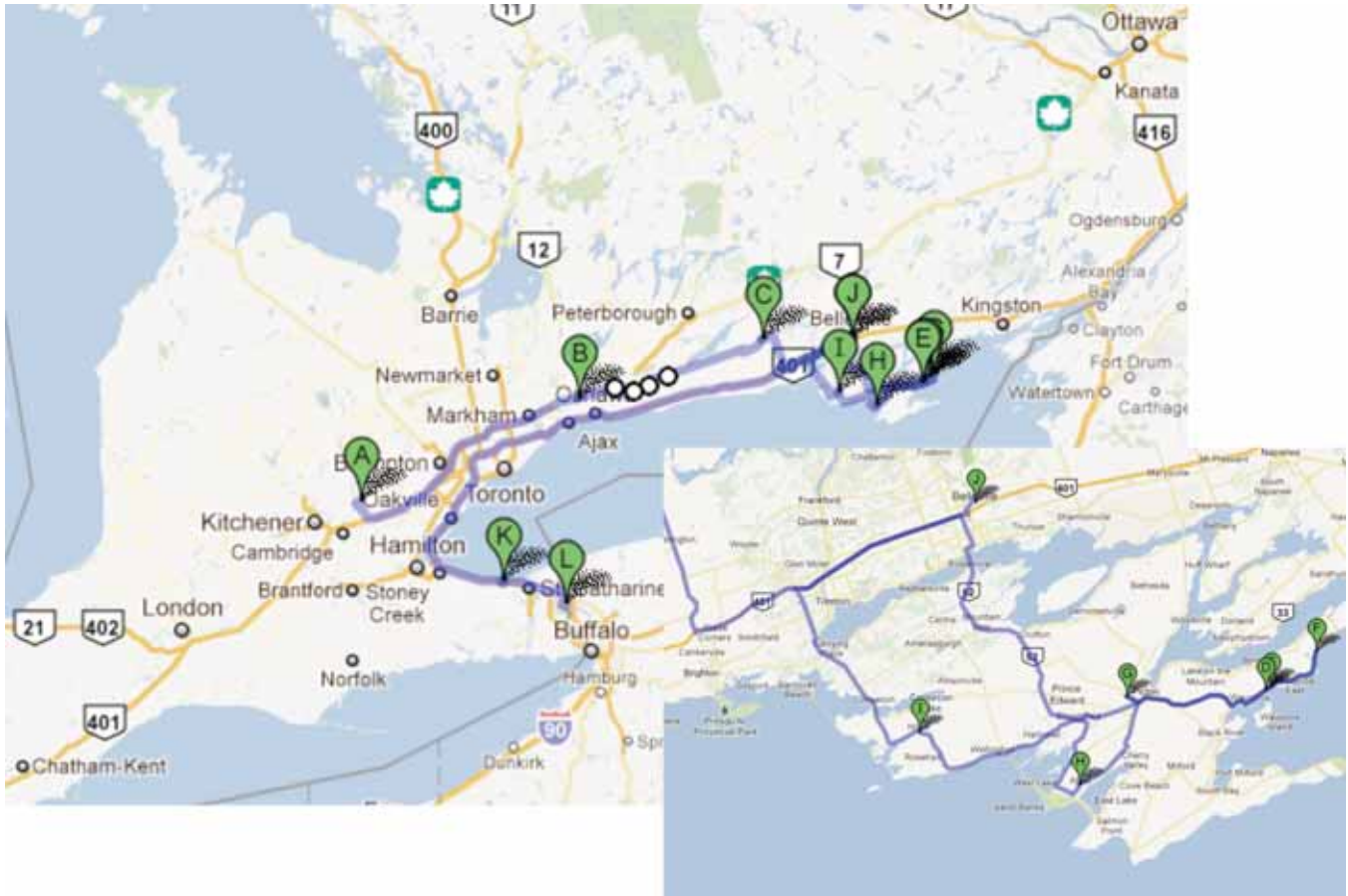


# Experience New World Agriculture



**Lake Ontario Tour**

## The Lake Ontario Tour



### Iconic Canada and a unique microclimate

The Lake Ontario tour takes you east of Toronto to visit two products for which Canada is famous, its bison and its maple syrup. Meet a bison farmer in the scenic hills of Northumberland County and a family that runs an award-winning maple syrup business. From there the tour will go to Prince Edward County, a piece of fertile land jutting into Lake Ontario where large grain farmers and new niche wineries and cheese makers co-exist.

The tour stays overnight in Belleville and then goes to Niagara Falls the next day, stopping at the Vineland Research and Innovation Centre a research station for horticulture crops.

Thank you to Lake Ontario Tour sponsor:



Agriculture and  
Agri-Food Canada

Agriculture et  
Agroalimentaire Canada

Canada

## **Itinerary**

### **Thursday, September 15**

7:30 a.m. - Depart Guelph, Ontario (B stop on map is a rest stop)  
10:30 a.m. – Arrive Century Game Park, bison (C on the map)  
12 p.m. – Arrive Sandy Flat Sugar Bush, tour and lunch (nearby C on the map)  
1 p.m. – Depart Sandy Flat Sugar Bush  
2:30 p.m. – Arrive Waupoos area of Prince Edward County, visit two of three of Waupoos Estate Winery, (D), County Cider, (E), and Fifth Town Artisan Cheese, (F)  
5 p.m. – Depart Waupoos area  
5:15 p.m. – Bus 1 arrive Reynolds Bros. Farm, (G) Bus 2 arrive Fosterholm Farms, (H)  
6:30 p.m. – Arrive Hillier Estates Winery, dinner, (I)  
9 p.m. – Arrive Belleville, (J)  
Holiday Inn Express,  
291 North Front Street, Belleville  
613-962-1200  
Fairfield Inn & Suites,  
407 North Front Street, Belleville  
613-962-9211

### **Friday, September 16**

8 a.m. – Depart for Niagara Peninsula  
12 p.m. – Arrive Vineland Research and Innovation Centre, lunch and tours, (K)  
2:30 p.m. – Depart for Niagara Falls  
3 p.m. – Arrive Marriott Gateway on the Falls, (L)  
6755 Fallsview Blvd, Niagara Falls  
905-374-1077

## Century Game Park (Stop C)

### Name

Rod Potter  
RR 1, Warkworth, Ontario  
K0K 3K0  
Tel: 705-924-3019  
bison@centurygamepark.com  
www.centurygamepark.com

### Production and economic data

Century Game Park sells bison meat by the front quarter, half, hind quarter or by individual cuts.

There is currently a shortage of bison meat in North America so all orders must be made one month in advance.

A holistic approach to farming allows the farm to utilize the grassland to its highest potential and bring forth a harvest of quality meat products that everyone can enjoy. Not only do the bison produce fine food, but leather products as well such as gloves and moccasins.

### History

Rod Potter's great-great-grandfather settled the land that Century Game Park is on now. That makes him the fifth generation to live on the family land. Potter got into raising and selling elk meat in 1992 and bison in 1987, when not much bison and elk raising was being done in Ontario. Today his farm boasts 75 bison and 18 elk.

The bison species is North America's largest land animal that dominated the continent from the time of the ice age until the coming of the Europeans. The aboriginal people found the abundant supply of bison a very good reason to stay on this side of the bridge. These animals would provide them with food, shelter, tools and fuel for thousands of years. Over time the aboriginal people came to regard the bison as their special gift from the Great Spirit.

Strong winds of change came with the European settlers coming to North America. As settlers moved into the centre of the continent looking for land to farm, minerals to mine and towns to build, the natural home of both the native people and bison diminished. Historical accounts suggest there were 60 million bison in 1800, and in 1899 there were less than 1000 bison left. The complete loss of a species was prevented by the efforts of ranchers, and conservationists in both Canada and the United States. Some herds were kept in national parks and individual ranchers kept some small herds privately. Gradually the population stabilized and began to grow slowly. In the 1980s some ranchers who had been supplying the local markets began to have enough product to sell to outside markets. A new livestock industry began in earnest in the 1990's when farmers and ranchers discovered that the public had an appetite for this heritage food. Bison numbers have expanded significantly.

In 2005 it was estimated there were over 500,000 bison on farms and ranches in North America. Because of consumer demand and the initiatives of farmers and ranchers the population of this almost extinct animal continues to grow – a conservation success story.

### Bison industry in Canada

In Canada it is estimated there are almost 2,000 bison producers who own over 250,000 bison. Bison producers are concentrated in the Western provinces-British Columbia, Alberta, Saskatchewan and Manitoba-with less than five per cent from Ontario and east. The Peace River region, in British Columbia and Alberta, is one of the country's key bison-producing regions, with 14.4 per cent of the country's herd.

Bison ranchers have faced challenges similar to the cattle industry in the last decade. In May 2003, when BSE (bovine spongiform encephalopathy) was found in a cow in Alberta, borders were closed to all live ruminant animals leaving Canada, including bison.

By August 2003 restrictions had been eased and the United States began accepting boneless meat from cattle and other ruminants less than 30 months old. By early 2005, the ban was lifted for all meat from animals younger than 30 months of

age. However, live animals were not allowed into the United States until later in the year. The restriction on live animal exports highlighted a challenge to the bison industry that is familiar to many in the livestock business: the lack of domestic slaughter capacity.

**For more info**

[www.canadianbison.ca](http://www.canadianbison.ca)

[www.eatcanadian.ca](http://www.eatcanadian.ca)

## Sandy Flat Sugar Bush (Stop C)

### Name

George and Alice Potter  
Sandy Flat Sugar Bush and Pancake House  
500 Concession 3  
Warkworth, ON K0K 3K0  
(705) 924-2057  
[www.sandyflatsugarbush.com](http://www.sandyflatsugarbush.com)

### Production and economic data

Sap is collected from slightly more than 5,000 taps on 50 acres of maple trees at Sandy Flat. The Sugar Bush has won four World Championships at the Royal Agricultural Winter Fair, Toronto, Ontario in 1988, 1990, 1993 and 1994.

The two important species of maple in maple syrup production are the sugar or rock maple and the black maple. Maple trees need to be about 40 years old or 25 cm (10 in.) in diameter to have one spile or spigot. The sugar maple is found only in North America.

It takes approximately 40 litres of sap to make 1 litre of maple syrup. Pure maple products contain no preservatives, artificial colour or flavouring. The Native people were the first to make maple syrup.

### History

Maple trees on the Potter land have been tapped off and on since the mid-1800s. The first owner of the Sandy Flat Sugar Bush was William R. Losie who first began tapping maples for syrup. The Miner Family, the next owners, also tapped the trees as well as the third owners, the Milford McVety Family, who continued tapping until 1968. The bush lay dormant until George and Alice Potter started making syrup in the early 1970s.

### Statistics

Canada and the United States are the only two maple syrup producing countries in the world. In 2006, worldwide production of maple syrup was estimated at 40,990 metric tonnes (MT), with Canada accounting for 82% of that production, and the United States the remainder. Canada is therefore the largest maple syrup producer with production of 33,745 MT in 2006, valued at CAN\$177.9 million, while the United States produced 7,245 MT, valued at US\$45.3 million.

Canada's maple syrup producing provinces are Quebec, with 91.1% of production in 2006, followed by New Brunswick (4.5%), Ontario (3.9%), and Nova Scotia (0.5%). There is also maple production on Prince Edward Island, though in small volumes.

The United States is the main market for Canadian maple products. Shipments to the United States stood at CAN\$137.1 million in 2006, 72% of the total Canadian export value. Japan is the second largest importer of Canadian maple products. This country represents a market with significant growth potential as attested by the rapid increase in exports to Japan between 2001 and 2006. During this period, the value of Canadian maple product exports rose from \$6.8 million to \$19 million. Canadian maple product exports have also been growing significantly in a number of European countries.

### For more information see

[www.omafra.gov.on.ca/english/crops/facts/maple.htm](http://www.omafra.gov.on.ca/english/crops/facts/maple.htm)  
[www.eatcanadian.ca](http://www.eatcanadian.ca)

## Waupoos Estate Winery (Stop D)

### Name

Owners: Ed Neuser and Rita Kaimins  
Waupoos Estates Winery  
3016 County Road 8  
Picton, Ontario Canada, K0K 2T0  
613-476-8338  
www.waupooswinery.com

### Production and economic data

The winery produces 50,000 to 60,000 bottles annually from 20 acres of grapes. It produces 20 wines altogether, including whites, reds and a rose wine, as well as some reserve and winter wines

Wines include: Auxerrois, Baco Noir, Cabernet-Merlot, Chardonnay, de Chaunac, Geisenheim, Pinot Gris, Riesling, Vidal, [blends] 26° Brix, Honeysuckle, Ice Wine, Maple Ice, Pearl Noir, Ros , Ruby, White Rabbit

### History

Ed Neuser and his wife, Rita Kaimins, are credited with planting the first vineyard in Prince Edward County in the mid-90s; some 15 years later, the county has been officially recognized as a Designated Viticultural Area (see below).

The winery opened its doors to the public in 2001 with its first vintage. Over the past decade, its wines have received many medals.

Waupoos Estates Winery sits majestically perched on a gently sloping hillside overlooking Lake Ontario in Prince Edward County surrounded by orchards and vineyards.

### Designated Viticultural Area

DVA is a wine producing region for which rules and regulations are set down by the Vintners Quality Alliance (VQA) of Ontario. VQA Ontario is an organization officially delegated by the government of Ontario to administer and enforce the Vintners Quality Alliance Act, 1999. There are currently some 30 commercial wineries (as of 2010) and over 50 wine grape growers in Prince Edward County, cultivating more than 700 acres (1730 hectares) of vineyard, producing 757 tons of grapes and 6130 hectolitres of wine annually (as of 2007)

### Canadian wine industry

- The largest wine producing area in Ontario is the Niagara Peninsula; other areas include the shores of Lake Erie and in Prince Edward County. Ontario has 140 wineries. There are also a growing number of small-scale producers of grapes and wine in southern Quebec and Nova Scotia.
- In 2010, Canadian grape growers harvested 21,375 hectares.
- Canadian wine production in 2009 was valued at \$872.1 million.
- Icewine is a major export product for Canadian wineries – in 2010, Canada exported more than 170,000 litres at a value of \$12 million. The three top importers of Canadian ice wine are China, South Korea and the United States. ( Natural ice wines require a hard freeze (by law in Canada  $\geq 8^{\circ}\text{C}$  ( $17^{\circ}\text{F}$ ) to occur sometime after the grapes are ripe, which means the grapes may hang on the vine for several months following the normal harvest time.)
- Canadians spent more than \$5.8 Billion on wine in 2010, purchasing over 456 million litres.
- In 2009, 56 million litres of Ontario wines were sold in the province. (Statistics Canada)

### For more information see

www.canadianvintners.com www.winesofontario.org www.eatcanadian.ca

## County Cider (Stop E)

### Name

Grant Howes, cider master  
County Cider Company & Estate Winery  
657 Bongards X Rd.  
County Road 8, RR 4  
Picton, ON  
K0K 2T0  
Phone: 613-476-1022  
www.countycider.com

### Production and economic data

The County Cider Company & Estate Winery is a family-operated estate winery specializing in hard ciders (an alcoholic drink made from fermented apple juice).

Located on the island of Prince Edward County in Southeastern Ontario, the cider products are crafted from apples grown on the family farm and nearby orchards.

The farm grows over 15 varieties of apples at its two orchards, which comprise approximately 40 acres of apple trees and 12 acres of grapes. The orchards produce roughly 1,600 tonnes of apples each year. Among the varieties used to create ciders are Bulmer's Norman, Ida Red, Russets, Northern Spy, Yarlinton Mill, Dabinett, Michelin and Tremlett's Bitter. These apples provide tannins and acidity—key ingredients when making quality cider. In addition, the farm grows common varieties such as Cortland, Red and Golden Delicious and Jersey and Marshall Mac.

In its first year (1996), the company produced 600 litres of hard cider, and now produces over 130,000 litres annually.

The apple cider business is an evolving and growing industry in Canada. Production is concentrated in apple-growing regions of B.C., Quebec, Nova Scotia and Prince Edward County in Ontario. Newly-developed ice cider, made from frozen apples in a process similar to icewine, has resulted in a premium product for the apple cider industry.

### History

The farm has been producing apples since 1850. It is located in the township of North Marysburgh, a region renowned for its breathtaking views of Lake Ontario, which has a moderating effect on local air temperatures. It also benefits from fertile soil—ideal conditions for cultivating fruits. Traditional cider from local apples was first made in 1996, when the company was formed.

The farm has been collecting traditional European cider apple genetics from heritage orchards over the past 12 years and has developed a large genetic bank of these apples.

The company has won a gold medal for its ice cider product at the Toronto International Wine and Food Show. It is also the recipient of a Premier's Award for Agri-Food Innovation Excellence.

### For more information

<http://en.wikipedia.org/wiki/Cider>  
[www.eatcanadian.ca](http://www.eatcanadian.ca)

## Fifth Town Artisan Cheese Company (Stop F)

### Name

Fifth Town Artisan Cheese Company  
4309 County Road #8, R.R. 4  
Picton, Ontario K0K 2T0  
Tel 613.476.5755 Fax 613.476.5855  
info@fifthtown.ca  
www.fifthtown.ca

### Production and economic data

Fifth Town Artisan Cheese Company and Fifth Town Productions are divisions of Cressy Gourmet Investments which incorporated in 2002.

Fifth Town opened in June 2008 as a federally licensed dairy at a construction cost of \$2 million. Currently, it employs 14 people and buys milk from three local, family-owned goat farms and three local, family-owned sheep farms and one cow milk farm. More than 70 percent of the milk processed by Fifth Town is goat milk.

In 2010, the company had \$1 million in revenue.

Fifth Town is North America's first Platinum LEED certified dairy and won the Ontario Premier's Award for Agri-Food Innovation in May 2009. At Fifth Town, it's not just the building that is designed with sustainability in mind. The sheep and goat milk in the cheese come from nearby environmentally friendly, Local Food Plus certified farms. Packaging for the cheese is either biodegradable or recyclable, with labels printed on post-consumer paper.

Fifth Town is also a leader in the social purpose business space. It is Canada's 8<sup>th</sup> B-Corporation ([www.bcorporation.org](http://www.bcorporation.org)) and achieved second highest score. Fifth Town actively participates in Social Venture related research projects including the Social Venture Finance paper and the new Social Venture Exchange project.

Fifth Town cheeses have won nearly 30 awards including medals at the Royal Agricultural Winter Fair, the British Empire Cheese Competition and the American Cheese Society. It currently produces 25 different cheeses.

All of Fifth Town's goat cheeses are made with Prince Edward County milk that is Local Food Plus (see below) certified. The cheeses are aged by time honoured artisanal methods (by hand, no additives or preservatives, and in small batches) in Ontario's only subterranean aging facility. Its cheeses are sold throughout Ontario at gourmet grocery stores and cheese boutiques, and demand is growing. In response, Fifth Town expanded in 2010.

### History

In 2003, Petra C. Kassun-Mutch, founder and former Fifth Town CEO, was a Toronto-area publishing executive looking for new opportunities. She decided to seize an opportunity to open a niche dairy in Prince Edward County, a popular weekend retreat and food mecca region. She studied cheesemaking for four years before launching the venture. Kassun-Mutch has recently stepped away from the company although she remains a shareholder.

Construction began July 2007 and the plant opened in late June, 2008.

Situated on 20 acres of agricultural land on the eastern ridge of Prince Edward County, the 4800-square-foot dairy processing, retail and educational facility enhances the practice of artisan cheese making with advanced sustainable design.

### About Local Food Plus

Local Food Plus (LFP) is a non-profit organization that brings farmers and consumers together to share in the benefits of environmentally and socially responsible food production. It is committed to building and fostering local sustainable food systems by certifying farmers and processors and linking them with local purchasers. LFP is funded by Ontario Ministry of Agriculture, Food and Rural Affairs, Ontario Trillium Foundation, Greenbelt Foundation, Metcalf Foundation and others.

**Canadian cheese industry statistics**

Canadian cheese production is nearly 400,000 tonnes a year.

The Canadian cheese industry produces more than 660 varieties of cheese (goat, ewe, and cow).

Artisan cheese sales in Ontario are approximately \$300 million a year. Sales figures are expected to grow by over \$100 million in the next 10 years.

**For more information see**

[www.dairyinfo.gc.ca](http://www.dairyinfo.gc.ca)

[www.dairyfarmers.ca](http://www.dairyfarmers.ca)

[www.eatcanadian.ca](http://www.eatcanadian.ca)

## Reynolds Bros. Farms Ltd. (Stop G)

### Name

Lloyd Crowe  
Reynolds Bros. Farms Ltd.  
1077 Talbot St  
Picton, Ontario  
K0K 2T0  
613-476-5934

### Production and economic data

Crowe operates Reynolds Brothers Farms Ltd. near Picton, with his uncles George and Larry Reynolds. The farm comprises 6,000 acres spread over 50 miles, most if it in Prince Edward County. They own 2,500 of the acres and rent the rest. They also own a trucking division.

### History

The Reynolds family has been farming in the area for eight generations. Lloyd Crowe began farming in 1970 after his uncle, Bruce Reynolds, died suddenly. In 1971, the farm was incorporated and Lloyd, together with uncles Larry and George Reynolds, were the owners. The trucking division is run by Larry Reynolds along with Bruce's son Robert Reynolds. Lloyd Crowe is a former director of the Ontario Corn Producers' Association. The Association recently amalgamated with the Ontario Soybean Growers and the Ontario Wheat Producers' Marketing Board to form the Grain Growers of Ontario. Ontario-grown corn, soybean and wheat crops generate over \$2.5 billion in farm gate receipts, result in over \$9 billion in economic output, and are responsible for over 40,000 jobs in the province

### For more information see

[www.gfo.ca](http://www.gfo.ca)  
[www.canadagrainscouncil.ca](http://www.canadagrainscouncil.ca)  
[www.eatcanadian.ca](http://www.eatcanadian.ca)

## Fosterholm Farms (Stop H)

### Name

Clifford and Dean Foster  
RR#1 Picton, ON, K0K 2T0  
613-393-5655  
fosterholm@hotmail.com

### Production and economic data

Cliff and Dean Foster are the father and son team running the farm, working more than 1,200 acres of cash crops, fruit and vegetables as well as a herd of dairy cows and 7,000 taps that produce some of the County's finest maple syrup. The farm milks 50 head of Holsteins, grows its own corn and soybeans and also grows peas and sweet corn for Townline Farms. They supply fresh produce for retail markets and this includes vegetables and strawberries from their own stand at the Sandbanks provincial park entrance.

### History

Harold Foster established Fosterholm Farm in 1924, but the family's County roots go much deeper, back to the United Empire Loyalists.

Fosterholm Farm has come a long way since Harold bought 35 acres and lived in the chicken coop until he could build a house. Cliff grew up in that house with six brothers and sisters and has spent his life working the farm. Dean traveled after college, working as far away as Denmark before coming home to work alongside his dad. Since 2009, Fosterholm Farms has extended their season as vendors at Kingston Market from the start of maple syrup season in mid-March until Apple season in November each year, providing Kingston residents an entire growing season of locally grown fruits and vegetables fresh from Prince Edward County.

From June to Thanksgiving, Fosterholm's farm market at the gates of Sandbanks welcomes thousands of visitors, and sends them away happily loaded up with everything from fine fresh veggies to firewood.

## Hillier Creek Estates Winery (Stop I)

### Name

Hillier Creek Estates Winery  
Owners - Amber and Kemp Stewart  
Winemaker – Ben Simmons  
Loyalist Parkway & Stapleton Lane,  
Wellington, ON, Canada, K0K 3L0.  
(613) 549-1613  
www.hilliercreekestates.com

### Production and economic data

Its vineyards span 50 acres, of which 25 are planted with Pinot Noir, Gamay, Riesling, and Chardonnay. Some 27,000 plants were planted in 2002, 2003, and 2004. Current production is 25 tonnes, for a production of 30,000 bottles per year.

### History

Hillier Creek is a new winery in Prince Edward County, Ontario's latest designated wine region. After being in development for over eight years, the winery opened its doors to the public for the first time in spring of 2010. The centerpiece of the property, a beautifully restored 150 year old barn transformed into our winery, tasting room, and retail store, is an eye catching piece of county history directly visible from Loyalist Parkway (Highway 33).

Hillier Creek has already earned medals at an International Wine Competition in Finger Lakes, as well as four bronze Artevino awards in 2009, and six Artevino awards in 2010.

### Designated Viticultural Area

DVA is a wine producing region for which rules and regulations are set down by the Vintners Quality Alliance (VQA) of Ontario. VQA Ontario is an organization officially delegated by the government of Ontario to administer and enforce the Vintners Quality Alliance Act, 1999. There are currently some 30 commercial wineries (as of 2010) and over 50 wine grape growers in Prince Edward County, cultivating more than 700 acres (1730 hectares) of vineyard, producing 757 tons of grapes and 6130 hectolitres of wine annually (as of 2007)

### Canadian wine industry

- The largest wine producing area in Ontario is the Niagara Peninsula; other areas include the shores of Lake Erie and in Prince Edward County. Ontario has 140 wineries. There are also a growing number of small-scale producers of grapes and wine in southern Quebec and Nova Scotia.
- In 2010, Canadian grape growers harvested 21,375 hectares.
- Canadian wine production in 2009 was valued at \$872.1 million.
- Icewine is a major export product for Canadian wineries – in 2010, Canada exported more than 170,000 litres at a value of \$12 million. The three top importers of Canadian ice wine are China, South Korea and the United States. (Natural ice wines require a hard freeze (by law in Canada  $-8^{\circ}\text{C}$  ( $17^{\circ}\text{F}$ ) to occur sometime after the grapes are ripe, which means the grapes may hang on the vine for several months following the normal harvest time.)
- Canadians spent more than \$5.8 Billion on wine in 2010, purchasing over 456 million litres.
- In 2009, 56 million litres of Ontario wines were sold in the province. (Statistics Canada)

### For more information see

[http://en.wikipedia.org/wiki/Prince\\_Edward\\_County\\_Wine](http://en.wikipedia.org/wiki/Prince_Edward_County_Wine)  
[www.canadianvintners.com](http://www.canadianvintners.com) [www.winesofontario.org](http://www.winesofontario.org) [www.eatcanadian.ca](http://www.eatcanadian.ca)

## Vineland Research and Innovation Centre (Stop K)

### Name

Jim Brandle, CEO  
 Vineland Research and Innovation Centre  
 4890 Victorial Avenue North, Box 4000  
 Vineland Station, ON L0R 2E0  
 info@vinelandresearch.com  
 905.562.0320 x777  
 www.vinelandresearch.com

### Production and economic data

Established in 2007, the Vineland Research and Innovation Centre is funded by Agriculture and Agri-Food Canada, the Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA), and other stakeholder groups.

In October 2009, it was announced that the governments of Canada and Ontario would invest \$15.6 million in Vineland to coordinate and deliver commercialization opportunities to the horticulture sector.

In April 2010, the Federal Economic Development Agency for Southern Ontario (FedDev Ontario) awarded over \$1 million to Vineland to develop a business incubation centre for horticulture start-up companies that will bring new products to market. Also in 2010, in conjunction with the Canadian Ornamental Horticulture Alliance (COHA), Vineland was awarded \$1.5M over three years to operate the Canadian Ornamental Horticulture Research and Innovation Cluster under Growing Forward, a federal-provincial-territorial initiative. COHA contributed an additional \$0.5M in cash for the cluster.

Vineland has embarked on an ambitious capital campaign to raise \$12.5 million to match its existing capital fund.

Vineland's four research goals are: creating new and differentiated horticultural products; driving down production costs; delivering the health and environmental benefits of horticulture; and safeguarding horticultural crops against environmental stress.

To address these goals, Vineland has established capacity in three core areas: consumer insights and product innovation, applied genomics, and horticultural production systems.

### History

The Vineland Research Station was created through a gift by Niagara resident Moses F. Rittenhouse in 1906. This generous endowment contributed to the emergence of a competitive tender fruit industry, and more recently, wine and greenhouse industries, in one of Canada's most unique geographic regions.

Vineland is located in the town of Lincoln, Niagara Region (within the permanent provincial Greenbelt). It consists of 35 buildings (165,000 square feet) with a 218 acre land base. The site is located within a unique combination of micro-climate and an "urban-rural" environment protected by Ontario Greenbelt legislation.

In 2006, a panel was established by Ontario's Minister of Agriculture, Food and Rural Affairs to develop a vision that would lead to the transformation of Vineland into a world-class research and innovation centre.

Vineland is governed by an experienced, independent Board of Directors, comprised of leaders from Canada's academic, business and science communities.

### Canadian Horticulture Industry\*

In 2008, the horticultural sector represented \$5.78 billion in agricultural farm cash receipts (excluding receipts from risk management and disaster programs) from farming operations in Canada. This represented almost 14% of all agricultural farm cash receipts. Horticulture ranks third in farm cash receipts behind the grains and oilseeds sector at \$15.2 billion and cattle at \$5.8 billion, but ahead of dairy at \$5.3 billion.

Over 76% of horticultural production is concentrated in Ontario, British Columbia and Quebec. The horticulture sector represented \$3.85 billion in fresh and processed export value and \$9.51 billion in fresh and processed import value in 2008.

\*The horticultural sector includes potatoes, field grown vegetables, greenhouse vegetables, fruits, ornamental products (floriculture, nursery, Christmas trees, sod), honey and maple products.

**For more information see**

[www.coha-acho.ca](http://www.coha-acho.ca)

[www.statcan.gc.ca](http://www.statcan.gc.ca)

[www.ofvga.org](http://www.ofvga.org)