

# *Explore*

*Live. Work. Play.*

## NORTH DUNDAS

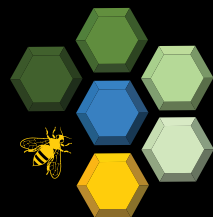


**RESOURCE GUIDE**  
SPRING/SUMMER 2019

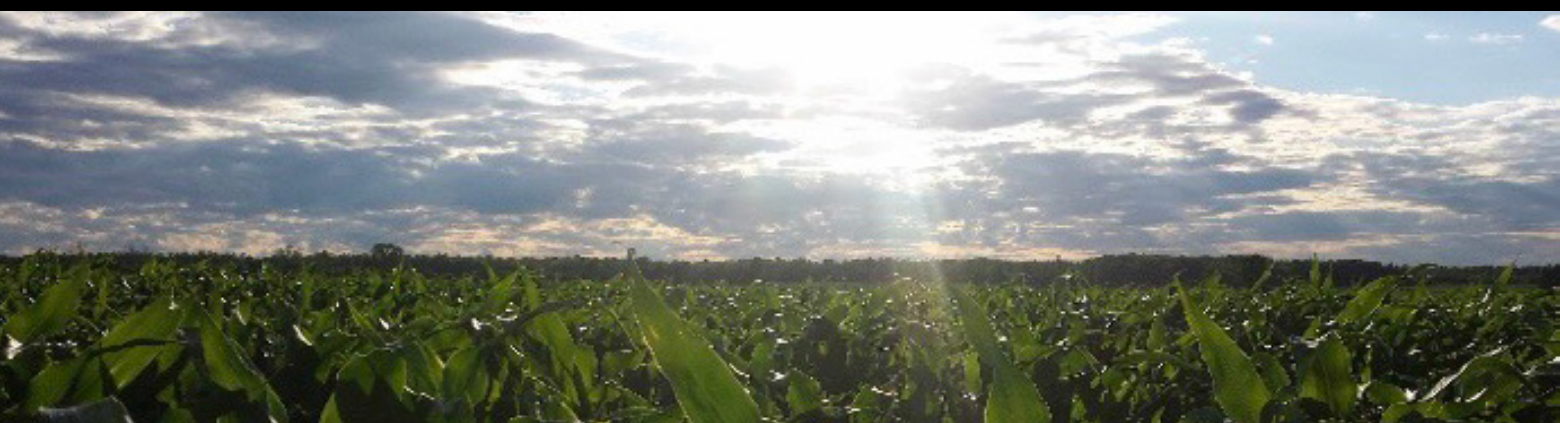


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## *Greetings from Council!*



LET'S CELEBRATE SUCCESS IN NORTH DUNDAS.

As we start a new term of Council, we are pleased to launch our second edition of the *Explore North Dundas Resource Guide*. This publication includes summer recreation programming, local events and also features our "Rural Business Revitalization - Women Leading the Way" series, showcasing twelve of our many successful North Dundas female entrepreneurs. Agriculture is one of North Dundas' key strengths; therefore, we are also celebrating the contribution of three local businesses to agricultural research, innovation and growth.

North Dundas has a great story to share. Our business community is thriving, new housing development is underway and Council is enthusiastic as we embark on this term. Let's show our pride in our community and spread the word. If you would like to suggest a new program idea or a success story that should be shared in a future publication, please let us know.

We are grateful to the many volunteers, businesses, and organizations in the area for their contributions to making North Dundas a great place to live, work and raise a family. Our Council and staff team look forward to seeing you at the upcoming festivals and events in the coming weeks and months!

*Stuart Maclellan* *Allen Hamilton* *John Thompson* *Patricia* *Tyler Hoy*



## Contributors



NATION VALLEY NEWS

### Writers

**Nelson Zandbergen** is a longtime local journalist with over 20 years in the industry. The Chesterville resident is the founder of **Nation Valley News Ltd.**

**Kelsey Smith** has worked for two years at Nation Valley News. The Morrisburg resident handles a diverse file of responsibilities, including news reporting.



GINA DRAGONE  
PHOTOGRAPHY

### Photographer

**Gina Dragone** is a local portrait, lifestyle, and product photographer. Her latest projects include photographing the region to help promote SD&G tourism. She is based out of Maxville.



MARRINER DESIGN

### Graphic Designer

**Susan Marriner** specializes in branding, web design, social and print media for business marketing. She owns and operates her local graphic design company **Marriner Design**, which serves businesses all over SD&G and Ottawa.

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## Municipal Office

636 St. Lawrence Street  
Winchester, ON, K0C 2K0

**Phone:** 613-774-2105

**Fax:** 613-774-5699

[northdundas.com](http://northdundas.com)   

### Hours of Operation:

Monday to Friday  
8:30 am - 4:30 pm

### Extended summer hours

every Tuesday until 7pm

(May 7 - until August 27)

### ECONOMIC DEVELOPMENT SERVICES

Need help navigating funding options or business planning, the Township can assist.

### BUSINESS NETWORKING OPPORTUNITIES

Grow your business at our:

Local Business Expo  
Mayor's Breakfast  
Business Breakfasts  
Wine and Cheese

### BUILDING CODE INFORMATION NIGHT & OPEN HOUSE

Do you have a building project in mind, but you don't know where to start?

Join us Wednesday, June 5 in Council Chambers from 6:30-8:30 pm to ask your questions.

### CIVIC NUMBERS

Visible 911 number blades help ensure emergency services are able to get to you quickly. Civic blades that are damaged or missing should be replaced. Contact the Township to order.

### BURN PERMITS

All open air burns require a \$15 permit available at the Township office.

### POOL BY-LAW

All pools more than 24" deep require a fence enclosure and a permit. Help keep our children safe.

### DOG TAGS

All dogs must have a tag which can be purchased at the Township office. Tags increase by \$10 on April 30.

### HAZARDOUS WASTE DAYS

Boyne Road Landfill

8:00 am - 12:00 pm

May 18  
June 15  
July 13  
August 10  
September 7  
October 5

### ELECTRONIC WASTE

Unwanted electronics can be dropped off at Boyne Road Landfill free of charge during regular hours.

### DUNDAS COUNTY ARCHIVES

Are you looking for a home for your historical records?

It is our priority and vision to preserve our local history for generations to come.

Contact [dundascountyarchives@gmail.com](mailto:dundascountyarchives@gmail.com) for donation details.

### RECREATION LIBRARY

Borrow recreation equipment at no charge and get active while having fun! See the complete inventory listing on our website.

### MARRIAGE LICENCES

Available at the municipal office

\$100 North Dundas resident

\$125 non-resident

### CIVIL MARRIAGE CEREMONIES

Staff are available to officiate at your marriage ceremony. \$300 plus licence fee.

### FACILITY RENTALS

Our arenas and halls are available to host your special occasion. Call for details and to reserve.

### DISC GOLF

Enjoy the outdoors by visiting the South Mountain Park and try out our Disc Golf Course.





## Rural Business Revitalization WOMEN LEADING THE WAY

BY: NATION VALLEY NEWS | PHOTOS: GINA DRAGONE PHOTOGRAPHY

*The business community of North Dundas boasts a strong female contingent who play a vital role in the economic life of the township across a swath of economic sectors. Whether in the retail, hospitality or transportation industries, to the farm gate and the world of agribusiness, this diverse group of women run successful businesses, contributing to the growing commerce in the Township.*

### NANDA WUBS

*Wubs Transit / Precision Diesel*

wubs.ca     
precisiondiesel.ca 

Nanda Wubs of Wubs Transit and Precision Diesel is the woman in business in North Dundas: At least she could arguably make that claim as founder of the Dundas Women in Business meeting group.

Running two businesses and raising a family can't be easy — let alone establishing a community organization — but this longtime entrepreneur does it with flair and class.

"To have a business you have to like challenges. I make decisions based on a long-term plan," the mother of six says.

A bus company and a diesel truck-repair shop may not be typical female enterprises, and many wonder why she chose those specific vocational avenues.

"There has to be a purpose, a need, and a gap. As a citizen of North Dundas, I like to focus on the gaps," she explains. That includes advocating for those living in poverty, a concern that saw Wubs come together with Pauline Pratt of the House of Lazarus to co-found Linking Hands Dundas County several years ago. More recently, she's entered a role as "Community Advocate" with Community Foodshare.

And it's a focus that has led to the creation of jobs in Wubs's own world of enterprise.

"We employ close to 50 people between our two businesses," she exclaims.

Part of their hiring process, especially when it comes to Wubs Transit, includes free school bus training.

Started in 2003 with only five bus runs exclusively serving a local private school, Wubs Transit today transports over 1,000 students to eight public and Catholic schools in the area. Their big break came when a dominant player exited the regional marketplace in 2014, opening up a rare contracting opportunity with the school boards' joint transportation overseer — Student Transportation of Eastern Ontario.

Wubs Transit also runs charter buses; clients have used that service to transport construction workers to Ottawa's LRT project as well as the city's IKEA store when it was being built. It is also known as one of Ottawa's favourite charter companies for corporate events, class trips and weddings — so much so that

*"My Dream was to have a family business, and now we have two"*

they have a special website for wedding transportation, [www.weddingbus.ca](http://www.weddingbus.ca).

Precision Diesel repairs and tunes up diesel vehicles, working efficiently, adhering to performance standards and becoming known as the go-to place for diesel performance.

Led by an experienced crew headed by her husband, Richard, the Dawley Drive shop caters to more than just locals. Some of their biggest repair contracts come from Ottawa and as far as Pembroke. She added that Precision diesel is also contracted to repair and service CP Rail and City of Ottawa trucks.

A believer in hiring local and employing females when possible, Wubs said she really enjoys supporting women in business — hence her creation of the Dundas Women in Business group.

She was also a visionary behind the 100 Women Who Care North Dundas initiative, which she gladly handed off to another local go-getter, Diane Crummy.

Coming from parents and grandparents who all had their own businesses, Wubs offers this advice to aspiring female entrepreneurs:

"Dream big, have a long term plan and work towards it. My Dream was to have a family business, and now we have two."

Fun fact: Wubs Transit is the operating identity of a company whose true incorporated name is inspired by a 1980s toy. Little did Richard and Nanda Wubs know that when Richard's brother registered "Optimus Prime Corporation" two decades ago — a name appearing in small print on the side of each of their 32 buses — a resurgent Transformers franchise would make the moniker cool even to the current crop of young schoolbus riders.

### FRANCINE DUNCAN

*Joy To Share Decorating & Rental* [joytoshare.ca](http://joytoshare.ca)  

Add the perfect touch of colour and decor at your next event with the help of Francine Duncan of Joy to Share Decorating & Rental.

Joy to Share offers anything you need to make your special day esthetically pleasing.

"I can add a splash of fun to any event," exclaims the owner.

Duncan says her new showroom, situated at 3028 County Rd 16, South Mountain, has really opened up more opportunities for her after the building's debut last year.

*"I can add a splash of fun to any event"*





“I cater to not just North Dundas but surrounding areas as well. I do event decorating for weddings, birthdays, tea parties, galas, proms, and I offer rentals as well. That’s why I had the showroom built — I have too much stuff,” she laughs.

Duncan thoroughly enjoys her location and being part of the Township of North Dundas.

“I love the location and being close to home. With my business specifically, there are no set hours, which makes it easier to be flexible and accommodate people,” she says, adding, “I can meet people at 7 p.m. if needed.”

She provided props for the annual TLC Soupfest in Kemptville, decorated a winter wedding, and was looking forward to the Dundas Farmer’s Gala as well as the North Dundas Local Business Expo on April 27th.

Duncan purchased Joy to Share from previous owners, Joyce Boyd and Sherry Martin, back in January 2015 after deciding she wanted a change, to set her own hours, and to allow flexibility for the chance to travel. All this while being in the place she calls home: “Living in North Dundas ... it works for me!” declares the Certified Decorator.

The savvy businesswoman believes in cross-promotional opportunities to raise awareness of the amenities in her Township.

“Forget all the people in the city who don’t know about the services available locally, there are many people around here that don’t even know about all that’s offered here” in North Dundas, she exclaims.

Recently spearheading a brochure highlighting 12 local businesses connected with the bridal trade, the endeavour serves as clear evidence of her collaborative approach when possible. “It’s good that we can all work together and refer each other,” she says, adding, “When I meet with clients, one of the questions I ask

them is if they are using real or fake flowers. If they say real flowers, I always refer them to the Planted Arrow [in Winchester]... I love her bouquets!”

“And when they need printing done, I always mention Kelsea Fawcett’s printing. She does mine!”

“I believe it is important to have a great relationship with everyone,” she continues. “Brides-to-be can stay in this area and find everything they need. You don’t have to go to the big cities. There’s no need to drive to Montreal or hours away.”

For any future business owners, Duncan offers this advice and encouragement: “Have your business plan ready. Don’t be afraid to try. As long as your service is different from other businesses in the area.”

She continues, “Make sure to do your research to be sure that your service is needed.”

“Living in North Dundas and having a business in North Dundas keeps you close to your family,” she concludes.

And what could be better than that?

**LISA WILLIAMS**  
*Main Street Clothing* [mainstreetclothingcompany.com](http://mainstreetclothingcompany.com)

It could be said that Lisa Williams of Main Street Clothing Company has been a frontrunner in the push to catapult her village into economic and retail success.

“When I started my business four-and-a-half years ago there wasn’t much here for retail. I just felt like I needed to do this, and so many people in the community encouraged me to do so,” says Williams at her downtown Winchester shop.

“The support of the full-time business people was so strong and convincing. I just plunged and went for it!” she exclaims. The encouragement of established family and locally-owned

*“I just  
plunged  
and went  
for it!”*



# Spring/Summer RECREATION PROGRAMS

## REGISTRATION

*Programs begin  
the week of May 6*

## ONLINE:

[northdundas.com](http://northdundas.com)

## BY PHONE:

613-774-2105 using a credit card

## IN PERSON:

636 St. Lawrence St,  
Winchester, ON  
Monday to Friday 8:30am - 4:30pm  
Using INTERAC, VISA,  
MASTERCARD, CASH, or CHEQUE

### Youth

#### BALLET

*Ages: 4-8 yrs*

Wed, May 8 » 8 weeks  
from 6:30-7:15 pm

*547 St. Lawrence St,  
Winchester, Lower Level*

**\$80**

#### TINY TOTS HIGHLAND DANCING

*Ages: 2-4 yrs*

Tues, May 7 » 8 weeks  
from 5:30-6:00 pm

*Nelson LaPrade Centre,  
9 William St, Chesterville*

**\$40**

#### BEGINNER HIGHLAND DANCING

*Ages: 5-10 yrs*

Tues, May 7 » 8 weeks  
from 6:00-7:00 pm

*Nelson LaPrade Centre,  
9 William St, Chesterville*

**\$80**

#### INTERMEDIATE HIGHLAND DANCING

*Ages: 5-10 yrs*

Wed, May 8 » 8 weeks  
from 6:00-7:00 pm

*Nelson LaPrade Centre,  
9 William St, Chesterville*

**\$80**

#### YOUTH BASEBALL TRAINING

*Ages: 9-12yrs*

Sun, May 5 » 8 weeks  
Sun 3-4pm Tues 6-7pm

*Chesterville Arena,  
153 Queen St, Chesterville*

**\$80**

### Teens and Adult (Programs are open to teens and adults unless specified otherwise)

#### ZUMBA

Mon, May 6 » 8 weeks  
from 7:30-8:30 pm

Wed, May 8 » 8 weeks  
from 7:30-8:30 pm

*Joel Steele Community Hall,  
577 Main St, Winchester*

**\$80 + HST**

**Register for both dates for only \$150 + HST!**

#### SPINNING

*Ages: 16 yrs +*

Tues, May 7 » 8 weeks  
from 7:00-8:00 pm

Thurs, May 9 » 8 weeks  
from 7:00-8:00 pm

*North Dundas District High School, 12835 Cty. Rd. 43,  
Chesterville, Multipurpose Room*

**\$80 + HST**

**\$15 cash drop in fee**

**Register for both dates for only \$150 + HST!**

#### FITNESS/CROSS FIT AND CIRCUIT TRAINING

Mon, May 6 » 8 weeks  
from 7:00-8:00 pm

Wed, May 8 » 8 weeks  
from 7:00-8:00 pm

*Chesterville Community Hall,  
1 Mill St, Chesterville*

**\$80 + HST**

**\$15 cash drop in fee**

**Register for both dates for only \$150 + HST!**

#### GENTLE YOGA

*Instructed by Tania Wlotzki  
Ages: 18+*

Tues, May 7 » 8 weeks  
from 7:00-8:00 pm

*South Mountain Resource Room, 10543 Main St, South Mountain*

**\$80 + HST**

#### RESTORATIVE YOGA

*Instructed by Tania Wlotzki  
Ages: 18+*

Thurs, May 9 » 8 weeks  
from 7:00-8:30 pm

*South Mountain Resource Room, 10543 Main St, South Mountain*

**\$120 + HST**

#### BACK CARE YOGA

*Instructed by Tania Wlotzki  
Ages: 18+*

Mon, May 6 » 8 weeks  
from 7:00-8:00 pm

*South Mountain Resource Room, 10543 Main St, South Mountain*

**\$80 + HST**

#### HATHA FLOW YOGA

*Instructed by Dawn Erickson*

Tues, May 7 » 8 weeks  
from 7:00-8:00pm

*Joel Steele Community Hall,  
577 Main St, Winchester*

Wed, May 8 » 8 weeks  
from 7:00-8:00 pm

*Morewood Community Hall,  
17 Russell St, Morewood*

**\$80 + HST**

#### TAI CHI

Mon, May 6 » 8 weeks  
from 6:30-7:30 pm

*Joel Steele Community Hall,  
577 Main St, Winchester*

Thurs, May 9 » 8 weeks  
from 11:00 am - 12:00 pm

*South Mountain Resource Room, 10543 Main St, South Mountain*

**\$80 + HST**

#### LINE DANCING

Mon, May 6 » 8 weeks  
from 1:00-2:00 pm &  
8:00-9:00 pm

*Chesterville Community Hall,  
1 Mill St, Chesterville*

**\$80 + HST**

#### BALLROOM DANCING

*Instructed by Dennis Taylor*

Tues, Apr 23 » 8 weeks

Thurs, Apr 25 » 8 weeks

Check online for levels and times.

*Chesterville Community Hall,  
1 Mill St, Chesterville*

**\$64 + HST**

#### BALLROOM PRACTICES

Sat Nights: Apr 27, May 11 & 25, June 8 & 22, July 6 & 20, Aug 10 & 24, Sept 7 & 21, Oct 5 & 19, Nov 2 & 16, 30, Dec 14 & 28

7:00-10:00 pm

*Chesterville Community Hall,  
1 Mill St*

**\$8/person or \$15/couple (age 15 and under free)**



businesses like Annable’s Jewellery, Paddletales and Bridals by Al-Mor made her decision to leap that much easier.

Williams gained experience in the retail sector working for another clothing store in Winchester prior to marriage and starting a family. “Once the kids started school I needed a change,” she says.

She first rented the storefront at 506 Main St. and quickly expanded and outgrew the space.

After the retirement of one of her long-time mentors, Gary Annable, his 513 Main St. building became available and she jumped at the opportunity.

Since the debut of her store, Williams has seen many more businesses open nearby and working together.

“Downtown is booming now!” she rejoices.

For those who have not yet been to Main Street Clothing Company, the proprietor strives to offer the best quality clothing at the best prices. “I try to carry Canadian-made clothing. That’s very important to me,” she adds.

Main Street Clothing carries name-brand clothing from designers like Tribal, French Dressing and Joseph Ribkoff.

The store caters to women ranging in sizes from 0 to 18, and of all ages — teen girls, moms and grandmas — there’s something for everyone.

Main Street Clothing also sells via the Internet, first launching an online shopping feature at last year’s Local Business Expo. The online segment has been doing very well, according to Williams, who sees continued opportunity to expand her customer base in North Dundas and beyond.

She has also innovated as the visionary behind the annual Winchester Shop Crawl. It’s a raging success every year, so much so that other local entrepreneurs have told the founder they wished the event could happen every month.

Beyond the commercial passions that have helped develop Winchester into the ‘booming’ town it is today, Williams also stages various fashion shows to benefit many different charitable organizations such as House of Lazarus, Community Living and Naomi’s Family Resource Centre.

Main Street Clothing Company puts a fashionable touch on the community as a whole.

**COLLEEN YOUNG**

*Forever Young Creations*



It’s hard to believe it has been 10 years since Colleen Young first launched her Chesterville location of Forever Young Creations.

She followed up with a second outlet in Winchester, located at 512 St. Lawrence, a year ago.

“We’ve seen a lot of changes in over 10 years. We’ve added more clothes, scarves, and accessories,” says Young.

“We have more of a selection at our Chesterville location just because it has more floor and storage space,” she says, adding, “We keep more home decor and outdoor living pieces in Winchester to keep ourselves a little different from our neighbouring stores.”

*“We’ve seen a lot of changes in over 10 years.”*



Her business truly is a family-owned and run establishment — with the next generation of Young women also being steeped in the enterprise.

And while Colleen Young may own it, her twin daughters do most of the day-to-day work: Cassandra runs the Chesterville location and Kalleigh serves customers at the Winchester store.

Both 20 now, the sisters were raised in the business. “I remember, before I could drive, walking to the store in order to help out,” says Kalleigh.

Colleen’s husband Kent also has a hand in the business, using his metal-cutting skills to create custom metal art — hockey players, ballerinas, etc.— and his ever-popular fire-pit covers.

Kalleigh says she’s personally tried out the computerized plasma cutter that her father uses to manufacture the pieces in his Chesterville fabrication shop but has concluded that she prefers to sell the finished product. They have a catalogue of designs for patrons to choose from, she says, but customers can also bring in their own drawings that Kent Young can render into a custom piece.

One might be tempted to assume that this retailer’s busiest days might be rainy and cold days, but not according to Colleen Young. “Sunshine is what brings people out,” she insists, noting public events like Dairyfest, Art on the Waterfront, and the Winchester Shop Crawl are huge sales days for them.

“More traffic in town makes a difference,” confidently asserts the owner, a veteran entrepreneur with a decade of experience under her belt and the next generation coming up in the business.

**JO-ANN HOULE**

*Cup of Jo’s*

[cupofjos.ca](http://cupofjos.ca)

Need a morning pick-me-up or an afternoon perk-up? Head down to Cup of Jo’s in Winchester for a cup of ‘joe’ just the way you like it!

Jo-Ann Houle of Cup of Jo’s loves working and owning her own business in her hometown. Houle also loves serving her regular customers, but says she wants to reach customers outside of North Dundas to help put Winchester on the map. “Not only for my business but for everybody. I want to showcase what we all have to offer,” she exclaims.

Winchester has a wide selection of businesses and business owners that often work together on promotions and special events.

“There’s a level of connection between other local women-owned businesses around here,” observes Houle, whose shop is known for fresh-baked treats made from ingredients supplied by other local operators. A hive of activity, it regularly hosts Chamber of Commerce and other community group gatherings — in addition to the many patrons drawn to the establishment’s delicious, quality fare.

In perhaps the most poignant symbol of connection between neighbouring businesses, her shop also happens to be located right next door to sister Lisa Williams’ Main Street Clothing store — another hub of cross-promotional cooperation in the community.

*“Not only for my business but for everybody. I want to showcase what we all have to offer.”*



PHOTO: NATION VALLEY NEWS







Situated in the heart of Winchester, Houle purchased the 515 Main St. address in March of 2016 and quickly renovated the place into the quaint and popular coffee shop it is today.

She chose the 1800’s stone house because of its obvious historical charm and architectural detail.

Cup of Jo’s recently unveiled their new menu, which has been very well received. In the works for about year, “I could feel locals needed a change,” the owner explains.

She elaborates that the menu was developed with her customers in mind. “We had trials through daily specials. The ones that were really popular went on the menu.”

Cup of Jo’s carries a wide variety of specialty coffees, homemade desserts, hearty soups, sandwiches — also recently adding a nice selection of craft beers and liquors.

Serving homemade foods and beverages with a modern twist, the establishment delivers on Houle and husband Cory’s vision for an upmarket, high-quality coffee-shop experience right here in North Dundas.

**RUTH VANDERLAAN**  
*Vanderlaand The Barnyard Zoo* [thebarnyardzoo.com](http://thebarnyardzoo.com)



Vanderlaand The Barnyard Zoo offers so much fun for the whole family — for such a small price — a formula that has served the operator well for over a decade.

Ruth Vanderlaan and family celebrated their 10th anniversary in business with a party last year and drew their biggest crowd yet.

“We had well over 600 people, maybe even as high as 800! Having gorgeous weather definitely helped!” says Vanderlaan, whose surname serves as the playful inspiration for the “Vanderlaand” description in the Zoo’s name.

“It makes you feel so good, doing something you love and have it be so successful. We can’t get over the support we have received from the community,” the owner-operator sincerely expresses.

The Vanderlaans vowed to keep their prices as affordable as possible. “The cost has been \$5 per person since the day we opened and will probably still be \$5 until the day we close,” she asserts.

Families can pack a picnic lunch, play on the barnyard themed playground and pet the animals all day long. The Zoo has many returning customers and many “that visit more than once a year,” she adds.

*“It makes  
you feel so  
good,  
doing  
something  
you love  
and  
have it be so  
successful.”*

Although Vanderlaan and family would love to welcome visitors every day at their Oak Valley Rd. farmstead, they are open two days a week — Sundays and Fridays during the spring and summer seasons.

Their mobile petting zoo has also proven to be a hit, traveling to birthday parties, fairs, Canada Day celebrations, and even starring in YouTube videos.

“The mobile setups have been very successful,” she says, identifying that aspect of the

business as something that distinguishes the operation. “We are often told that our setups are the best they have seen of any petting zoo.”

Vanderlaan’s social media savvy has also been important to driving public awareness of the business. “It’s a huge part of the day to day operation,” she says. Fertile ground for capturing cute animal photos and videos, one particular clip of Vanderlaan’s sheep and goats went viral last year, garnering millions of views.

The “coolest” thing the proprietor says she’s ever done with her animals happened last year, when she was approached to help a local high school boy with his “promposal.”

She showed up at his school with her goat ‘Baby’ in hand. The teenager created a sign for the occasion that read, ‘PR-A-A-A-M?’ His girlfriend loved goats and had never seen one up close, so it was a very special moment for them.

“The whole school came out to see it. It was very cute!” she says.

“My daughters have been helpful, too, as I will discuss ideas about different things we should do or try with the petting zoo,” Vanderlaan says.

There are so many animals on the farm, the family can’t keep count. “We are often asked how many animals we have. We don’t count the animals we just feed them,” the proprietor offers.

As their home, North Dundas was their “only choice” for setting up shop, she says. When she first inquired with the Township about establishing a business, almost 11 years ago, then-new councillor Eric Duncan quickly got in touch. “He was very supportive and came right out and met with me. I told him what we were hoping to do, and that’s how we began.”

Vanderlaand The Barnyard Zoo is so much more than a mere petting zoo.

**KIM CARRUTHERS**  
*Bridals by Al-Mor* [bridalsbyalmor.com](http://bridalsbyalmor.com)



Kim Carruthers is a well-known name in the North Dundas-area, a professional who makes wedding and prom dreams come true at her shop, Bridals by Al-Mor.

When Carruthers first took over the North Dundas business from Joyce Sharkey over 13 years ago, she was, she says, a “one-man band” in the village.

“There was not much around here for business, especially in the retail field,” she recalls.

Carruthers thanks her “very supportive community” for the store’s success, saying they are the real reason the store is still running strong.

She draws brides from around the region to her establishment, which relocated to its current Winchester address (from Chesterville) in 2009.

“We bring in lots of people from all over. We also send a lot of people to a lot of other businesses when they’re here,” the mother of six points out. “We encourage them to experience Winchester.”

Many people are mesmerized by their ever-changing and eye-catching window displays at Bridals by Al-Mor. “Having the wedding dresses in the windows brings a touch of ‘glitz and glamour’ to our little town,” the owner boasts.

Before Carruthers dove into the bridal sector, the previous owner carried mostly ladies’ wear but only a small section of bridal and mother-of-the-bride gowns.

“For me it was a ‘go big or go home’ kind of situation. I just kept setting goals and expanding. The more people we could draw here the better,” she explains.

Speaking of expanding: Bridals by Al-Mor has just recently completed a major transformation of their upstairs showroom.

Wedding parties nowadays are getting bigger and bigger, which means more people and less and less room to accommodate everyone. That’s no longer an issue

*“We bring in  
lots of people  
from all over.  
We encourage  
them to  
experience  
Winchester.”*





at Bridals by Al-Mor; the upper level now offers an exclusive space to brides and their wedding parties for fittings.

There is a modern and comfortable lounge area, more change rooms and a walk-through change room for the bride.

The store also scored an industry coup by being officially announced as one of the top recommended bridal shops in the Ottawa region.

Part of the reasoning behind the kudo may be the huge range of stocked sizes, from extra small to plus-sized. In fact, they've sold so many dresses from Essense of Australia that the designer now considers them a specialist in the field.

Carruthers' 19-year-old daughter, Lexy, estimates that they carry 300 to 500 dresses of all types, at any given time.

Already employed at the family business, the younger Carruthers represents the future of Bridals by Al-Mor: Her mother intends to see her offspring eventually take over so she can retire one day.

Their operation has everything a bride or prom-pursuing teenage girl could want — from veils, belts, and headpieces, to dresses for bridesmaids, the mother of the bride, and flower girls.

Naturally, the one-stop-shop for all wedding apparel needs also includes a large selection tuxedo rentals with all the trimmings.

**TOULA BECKSTEAD**

*Country Kitchen*



For decades now, Country Kitchen in Winchester has been the place to mingle, eat and make connections.

Not just simply a restaurant, Country Kitchen might be described as a local institution.

*“It brings people together; some people have been coming here to meet for years.”*

that serves as a place for clubs and organizations to commiserate while ordering from Country Kitchen's selection of delicious, homemade dishes.

“It brings people together; some people have been coming here to meet for years,” said Toula Beckstead, co-owner and manager of a restaurant she described as “one of the last mom-and-pop shops” in Winchester.

“We offer a space for social gatherings,” she said, referring to the back dining room



The operators love to help out with local charity events when possible.

“We have catered the [ATV] Ride for Dad the last few years. We donated all the food and served it to all the participants in the parking lot,” she said of the annual March prostate cancer fundraiser organized by the Nation Valley ATV Club. They have always supported many other community groups and teams including the Winchester Hawks.

The establishment has built up such a following with the off-roading community, “we’ve been nicknamed the ‘ATV Clubhouse,’” she continued.

A half century ago, the restaurant used to be one of very few eating establishments in Winchester, and Beckstead acknowledged there is a lot more competition today. To

stay in the game, the restaurant has evolved and adapted with various improvements over the years.

More recently, they’ve added a gleaming, stainless-steel salad bar and dessert table.

There is a big screen TV in the back meeting room, as well as a number of other flat-panel TVs in the front area; those units went in when Athens, Greece, hosted the Summer Olympics in 2004.

Country Kitchen remains the epitome of a family-owned business.

“My parents immigrated here from Greece in 1971 and opened this restaurant four years later. My brother and I started working here when we were very young,” Beckstead reminisced.

Today, she takes care of the front, while brother Charles Theos “runs the back, and my mom still works here sometimes too, even though she’s semi-retired.”

Their mother is a gardner at heart and still plants an impressive spread behind the County Rd. 31 restaurant. With veggies varying from potatoes, beans, cabbage, broccoli, cauliflower, and over 120 tomato plants, the produce all goes into the restaurant menu!

All of their sauces are made from their own tomatoes grown in the same North Dundas soil.

Toula recalled when they lived on the farm and grew their own potato plants. They had such an abundance that they sold their potatoes to other local restaurants and the general public.

Their homegrown vegetables are also used during their annual Authentic Greek Buffet in the Fall.

“They are all mom’s recipes! She does all the cooking, and starts cooking about a month ahead,” Beckstead declared.

The popular buffet includes both lamb and pig on a spit.

All of their fries are hand-cut, and the proprietor vows they always will be.

**LEZLEE BYERS**

*Byers Farm Equipment*

At age 21, Lezlee Byers was already “calling the shots” and “Making it big in a Man’s World,” according to the headline on a late 1970s Ottawa Citizen article celebrating the atypically female agribusiness owner unfazed at being “ankle deep” in the “liquid gold” of a prospective customer’s hog barn.

Today the framed newsprint piece adorns the wall near the front counter at Byers Farm Equipment, where

the local entrepreneur still sells materials-handling equipment among other staple items at her respected enterprise on the outskirts of Chesterville.

“This industry is very different from when I started,” says Byers, now in her 41st year of business at Stuart Byers Ltd., Byers Farm Equipment, named after her late father, who had branched out from the family construction firm to start the Jamesway dealership in 1970.

*“I take pride in what we do and people have gotten to know that.”*





“The equipment today is so much different from back then, and it’s going to continue to change and evolve,” predicts the married mother of two adult children, seated in her office while surrounded by modern barn blueprints.

Byers joined the family enterprise in 1978, just three years after graduating North Dundas District High School and landing a job in the city. She worked three years in the payroll department at the CBC when her father — who had earlier built the arenas in Chesterville, Richmond and Stittsville, among other projects — invited her to work in the parts department of the dealership.

His daughter soon found herself in charge as another business interest took him to Toronto.

“I knew nothing of any of the products, and for the first year, Dad would come down on a regular basis, and keep sales and everything going that way,” Byers recounts.

The early product line also included a brand of milking equipment as well as barn cleaners, feeding equipment and silo unloaders — all early examples of the automation trend taking hold in the farming and dairy industry.

Much of Byers’ work now involves the supply of equipment to outfit brand new, free-stall barns — the type of facility where robots do the milking. She doesn’t handle the actual robots or milking equipment, but instead focuses on the stabling (stalls), side curtains, as well as automated manure scrapers and feed mixers.

“Today I have about five main brands of equipment, very good makes and names, high quality equipment, and I’ve stuck with them over the years. That’s what I’m known for.”

She stays on site to supervise each project through completion, overseeing the work whether performed by a contractor or the actual farmer. “I’m there for when it gets placed in the concrete, and I’m there when

the equipment gets installed for the finished product. I’m the one that actually ... tells the farmer how to do it.”

Occupying a specialist niche, the business employs two people — the owner and Patty Duke-Daines.

“I take pride in what we do,” she notes, “and people have gotten to know that. We look after our customers.”

She remains busy with a procession of new barn projects and acknowledges she “does well.”

In one particularly innovative new barn, she’s taking special care to ensure a new type of robot — one that vacuums up manure — is able to move around freely, unimpeded by the stalls she’s been commissioned to install. “It’s so interesting. I love doing this, mapping everything out in a barn” and seeing it completed, she says.

“It’s a business, but it’s personal. You just don’t treat them as clients. It’s a very social friendly environment.”

Despite the “quick” passage of 41 years, this innovative agribusiness entrepreneur isn’t thinking about retirement just yet, either. “I’m not sure, everybody has their days. But most of all, I enjoy what I’m doing, and I like being involved in new projects.”

### BARBARA BARKLEY

*CassBridge Gift Shop*



The CassBridge Gift Shop still holds onto its “Cheese House” history while offering contemporary products.

And owner Barbara Barkley has been there for a significant slice of that history.

She began managing what was then Ault Foods’ well known Cheese House at Cass Bridge in 1986 and has made many changes since buying the establishment from the corporation (now part of Parmalat) back in 1993.

*“I still love what I’m doing. I meet so many people.”*



PHOTO: NATION VALLEY NEWS



PHOTO: NATION VALLEY NEWS



“I still sell some cheese but my main focus now are gift items. People’s buying patterns have changed so my products options had to change too,” she says.

The gift shop currently sells two kinds of cheese, Balderson and Mapledale. The County Rd. 31 establishment also carries a selection of gourmet food lines and other locally-made products like maple syrup and honey.

Back when she started, they sold mostly cheese and ice cream. Since then, they’ve done a full 180, offering mostly gifts and accessories.

“When Highway 416 was put in, it took a huge portion of Highway 31’s traffic, which in turn took our business traffic away,” Barkley explains, “and because of that changes needed to be made to keep this place running.”

She added a large assortment of purses, pictures, wall hangings, candles, general and seasonal gifts to the shop’s inventory.

“There is something here for everyone!” Barkley declares.

Ice cream is still a huge draw in the spring and summer months, with many out-of-towners making the drive every year.

“I love watching families come in. Especially the ones that have come here for years! I may not remember everyone’s name but I never forget a face!” she says. “I still love what I’m doing. I meet so many people.”

### KAIREEN COTNAM

*Curran Flooring/Ace Hardware* [curranflooringcentre.com](http://curranflooringcentre.com)



Curran Flooring Centre is still going strong 32 years after Kaireen Cotnam and her late husband purchased the enterprise from Bernie Curran.

Just a year after acquiring the business, they made a big move across town to the store’s current address at 18 Industrial Drive, where the shop occupies 2,000 square feet.

Where Bernie Curran only sold carpet and cushion flooring at the store that still bears his surname, Cotnam today sells a much broader selection expected by the contemporary consumer.

“If they make it we sell it!” exclaims the long-time entrepreneur and avid community volunteer.

Their stock includes all types of flooring, area rugs, blinds, table cloths, mats, runners, mouldings, baseboards and quarter round, and another new favourite — electric in-floor heating systems.

The best part about purchasing flooring from Curran Flooring is that there

is no need to search for the right installer; her son, Andy, does it all.

“Whatever we sell, we install and service,” she says.

Her son attended Mohawk College for flooring installations but his expertise is not limited to just flooring. He

*“If you’re going to be in business for yourself, you had better love what you do... and I do!”*



# Discover your own Route

Go ahead! Grab a marker or pencil,  
and plan your adventure through  
Stormont Dundas and Glengarry!

-  FAMILY ADVENTURES
-  ARTS/CULTURE
-  PLACES TO SHOP
-  PLACES TO EAT
-  PLACES TO STAY







# SWIMMING Programs

## SWIM TEAMS

The Winchester Waves and the Chesterville Rippin’ Racers are community swim teams that hold weekly practices in preparation for various swim meets. These swim meets are held at local pools on weekends, during the months of July and August. Registration is only \$35 before the deadline and \$45 after. Registration includes a FREE piece of swim team apparel while quantities last. A maximum of 75 swimmers may register for each swim team. Registration dates, times and locations are TBD. Participants MUST be able to complete one lap (the length of a 25-meter pool) UNASSISTED. For those with no experience, competition is not mandatory.

## PRACTICE SCHEDULE

4:00 - 5:00pm

Mon, Wed - Junior  
Tue, Thurs - Senior  
Fri – all ages welcome

For more details contact:  
North Dundas Pool Coordinator  
(After Tues, May 2) 613-774-2105

## AQUA FIT & AQUA ZUMBA

Start Date: Monday, July 8 » 8 weeks

All levels welcome

**\$80 + HST for 1 class/week**  
**\$140 + HST for 2 classes/week**  
**\$15 cash drop in fee**

### CHESTERVILLE PUBLIC POOL

AQUA ZUMBA: Mon 6:00 - 7:00 pm

AQUA FIT: Wed 6:00 - 7:00 pm

### WINCHESTER CENTENNIAL POOL

AQUA FIT: Mon, Wed 12:00 - 1:00 pm

Tues, Thurs 6:00 - 7:00 pm

## PRIVATE LESSONS

\$20 half hour session at either pool. \$25 half hour session at a privately-owned, residential pool, pending provision of proper documentation. Contact the Pool Coordinator for more information, 613-774-2105. (After Tues, May 2)

# REGISTRATION (OPENS MAY 1)

## SWIMMING LESSONS, AQUA FIT, AQUA ZUMBA & POOL PASSES

### IN PERSON:

636 St. Lawrence St,  
Winchester, ON

### BY PHONE:

613-774-2105

### ONLINE:

[northdundas.com](http://northdundas.com)

*Registrations are not accepted at the pools. The deadline to register for an aquatic program is Friday at 12 noon, prior to the program commencement date.*

## SESSION 1 LESSON SCHEDULE

JUNE 17-28

Daily Evening Program (Mon - Fri)

	Winchester & Chesterville
Sea Otter	5:45-6:15pm OR 6:25-6:55pm
Salamander	5:45-6:15pm OR 7:05-7:35pm
Sunfish	5:45-6:15pm
Crocodile/Whale	6:25-6:55pm
Swim Kids 1	7:15-7:45pm
Swim Kids 2	7:30-8:00pm
Swim Kids 3/4	5:45-6:15pm
Swim Kids 5	7:05-7:50pm
Swim Kids 6/7	6:25-7:10pm
Swim Kids 8/9/10	6:25-7:25pm

## LESSON DETAILS

Category	Cost	Red Cross	Duration
Parent & Tot (4mo.-3yrs)	\$65	Starfish, Duck, Sea Turtle	30 min.
Preschool (ages 3-5)	\$65	Sea Otter, Salamander, Sunfish, Crocodile, Whale	30 min.
Swim Kids (ages 6+)	\$75	Swim Kids 1-4	30 min.
Swim Kids Program	\$75	Swim Kids 5-7	45 min.
Swim Kids Program	\$80	Swim Kids 8-10	1 hr
Bronze Star	\$95	Bronze Star	1 hr
		(session 3 & 5 only)	
Bronze Medallion	\$120	Bronze Medallion	3 hrs
		(session 2 only)	
Bronze Cross	\$120	Bronze Cross	2.75 hrs
Private Lessons	\$20-25/person/lesson *any level		30 min.

## SESSION 2-5 LESSON SCHEDULE

JULY 1-12

JULY 15-26

JULY 29-AUG 9

AUG 12-23

Daily Morning Program (Mon - Fri)

	Winchester	Chesterville
Starfish, Duck, Sea Turtle	11:30am-12:00pm*	11:30am-12:00pm*
Sea Otter	9:30-10:00am 11:00-11:30am	9:30-10:00am 11:00-11:30am
Salamander	9:30-10:00am 10:10-10:40am	9:30-10:00am 10:10-10:40am
Sunfish	10:50-11:20am 11:20-11:50am*	10:50-11:20am 11:20-11:50am*
Crocodile/Whale	10:50-11:20am	10:50-11:20am
Swim Kids 1	9:30-10:00am* 10:10-10:40am	9:30-10:00am* 10:10-10:40am
Swim Kids 2	10:40-11:10am	10:40-11:10am
Swim Kids 3	9:30-10:00am	9:30-10:00am
Swim Kids 4	11:00-11:30am	11:00-11:30am
Swim Kids 5	10:10-10:55am	10:10-10:55am
Swim Kids 6/7	10:10-10:55am	10:10-10:55am
Swim Kids 8/9/10	9:30-10:30am	9:30-10:30am
Bronze Star (session 3 & 5)	8:30-9:30am	8:30-9:30am
Bronze Medallion (session 2)	7:30-10:30am	N/A
Bronze Cross (session 4)	N/A	8:00-10:30am
Private Lessons (2)	11:30am-12:00pm	11:30am-12:00pm

\* only offered Session 2 July 1-12 & Session 3 July 15-26

## SESSION A-D

JULY 1-AUG 29

One Evening Per Week

Program	Evening	Session Time	Pool
Sea Otter	Mon	B 5:45-6:15pm	Winchester
Salamander	Mon	B 5:45-6:15pm	Winchester
Sunfish	Mon	B 5:45-6:15pm	Winchester
Crocodile/Whale	Mon	B 6:15-6:45pm	Winchester
Swim Kids 3	Mon	B 6:15-6:45pm	Winchester
Swim Kids 4	Mon	B 6:15-6:45pm	Winchester
Swim Kids 8/9/10	Mon	B 5:45-6:45pm	Winchester
Sea Otter	Tues	A 5:45-6:15pm	Chesterville
Salamander	Tues	A 5:45-6:15pm	Chesterville
Sunfish	Tues	A 5:45-6:15pm	Chesterville
Crocodile/Whale	Tues	A 6:15-6:45pm	Chesterville
Swim Kids 3	Tues	A 6:15-6:45pm	Chesterville
Swim Kids 4	Tues	A 6:15-6:45pm	Chesterville
Swim Kids 8/9/10	Tues	A 5:45-6:45pm	Chesterville
Starfish/Duck/Sea Turtle	Wed	D 5:45-6:15pm	Winchester
Sea Otter	Wed	D 5:30-6:00pm	Winchester
Salamander	Wed	D 6:15-6:45pm	Winchester
Sunfish	Wed	D 6:15-6:45pm	Winchester
Swim Kids 1	Wed	D 5:45-6:15pm	Winchester
Swim Kids 2	Wed	D 6:15-6:45pm	Winchester
Swim Kids 5	Wed	D 6:00-6:45pm	Winchester
Swim Kids 6/7	Wed	D 5:30-6:15pm	Winchester
Starfish/Duck/Sea Turtle	Thurs	C 5:45-6:15pm	Chesterville
Sea Otter	Thurs	C 5:30-6:00pm	Chesterville
Salamander	Thurs	C 6:15-6:45pm	Chesterville
Sunfish	Thurs	C 6:15-6:45pm	Chesterville
Swim Kids 1	Thurs	C 5:45-6:15pm	Chesterville
Swim Kids 2	Thurs	C 6:15-6:45pm	Chesterville
Swim Kids 5	Thurs	C 6:00-6:45pm	Chesterville
Swim Kids 6/7	Thurs	C 5:30-6:15pm	Chesterville

SCHOOL'S  
**OUT!** PUBLIC  
SWIMMING

Both pools will be open  
for public swimming:

JUNE 17-28

Both Pools  
4:00 - 5:30 pm

Free Swim  
JUNE 28

Both Pools  
1:00 - 4:00 pm



installs ceramic tile on walls, too, and consequently does bathroom renovations after the drywall has gone up.

He’s set to take over the business once his mother retires later this year, and she says they’re currently finalizing the succession process.

“I’d like to retire because I have six grandchildren,” Cotnam explains. “The youngest is seven months and the oldest is 19. If I was retired I’d be able to spend more time with them, which is really important to me.”

The family business includes Cotnam Ace Hardware on King Street, which she bought in 2005 after the closure of the village’s Agri-West Co-op outlet at that location.

Cotnam says she became an entrepreneur when she re-entered the workforce after 10 years as a stay-at-home mother. It was 1984 and Bernie Curran hired her on the understanding that she and husband Andy Sr. would buy the business soon after, which they did. “I handled the office administration,” she recalls, adding she initially worked with Curran’s wife, Madeline, who showed her the ropes. “She was an awesome lady.”

The world was still changing, and Cotnam remembers how the occasional salesman wasn’t quite ready to deal with the female owner of a flooring shop. “There were a few male chauvinists out there. It wasn’t too bad, though,” she says.

She’s seen the rise of the big-box competition over the years. But she points out that her business draws shoppers even from Ottawa, once they realize her prices are usually cheaper once the cost of installation is factored in.

Being an entrepreneur “had its advantages, but it definitely has its disadvantages, too,” she says somewhat wistfully.

“If you’re going to be in business for yourself, you had better love what you do,” Cotnam advises, adding, “and I do.”

**THERESA BERGERON**

*Thermohair Inc.*
thermohair.com

Over the last quarter century, Theresa Bergeron has spun herself a successful and unique business in North Dundas.

The South Mountain-area resident offers a popular line of super comfortable but hard-wearing socks produced from Angora goats — the only animal that produces mohair.

She sources the natural fibre from South Africa and arranges manufacturing in Toronto. The final product — Thermohair Inc. socks made with 75 percent mohair and 25 percent nylon — is sold online to customers all over North America and as far away as Sweden and Japan.

Thermohair socks were even on the feet of an American adventurer who circumnavigated Greenland by dog sled

and sea kayak in 2000. The natural foot-odour-fighting material was no doubt appreciated by the musher.

Bergeron’s website notes that only one million pounds of the highest grade mohair is produced globally. It’s known as the “diamond fibre because it is very strong and rare. It is as soft as cashmere, yet wears out the stainless steel parts in the knitting machines.”



**PUBLIC SWIMMING**

WINCHESTER CENTENNIAL POOL & CHESTERVILLE PUBLIC POOL

**FEES**

**SINGLE PASS**

Adult: \$2.50  
 Child: (12 and under): \$2.00 \*cash only

**SEASON PASS**

Single: \$80.00  
 Family: \$150.00

*Season passes are available for purchase online or at 636 St. Lawrence St.*

**PUBLIC SWIM**

**(BOTH POOLS)**

Mon - Sun: 1:00 - 4:00 pm  
 Mon - Thurs: 7:00 - 8:30 pm  
 Fri: 6:00 - 8:30 pm  
 Sat, Sun: 5:00 - 7:00 pm

**REGULAR PUBLIC SWIMMING BEGINS**

**(BOTH POOLS)**

Weekends - June 15  
 Weekdays - July 2

**ADULT SWIM/LANE SWIM**

**(CHESTERVILLE) (16 yrs +)**

Tues, Thurs, Fri: 12:00 - 1:00 pm  
 Mon, Wed, Fri: 5:00 - 6:00 pm  
 Sat, Sun: 4:00 - 5:00 pm

**ADULT SWIM/LANE SWIM**

**(WINCHESTER) (16 yrs +)**

Tues, Thurs: 6:00 - 7:00 pm  
 Fri: 12:00 - 1:00 pm  
 5:00 - 6:00 pm  
 Sat, Sun: 4:00 - 5:00 pm

Her business today stands as one of the only textile operations left in a region once known for that large-ly-defunct industry.

“Mohair socks are made from the finer hair sheared from the goat kids,” she explains. “Mohair is durable, soft and warm, perfect for socks — for winter outdoor sports, construction, hiking, camping, fishing, farming, and for those suffering from cold feet due to disease.”

Bergeron also produces an even finer version for spring and fall, for use with dress shoes. It’s also popular with cyclists and golfers.

“The ankle sport sock was introduced last year and there are plans to develop a work sock with Kevlar for steel toed work boots,” she says, adding, “The bestselling sock is still the original regular crew sock.”

She generated her first sales in 1992, slightly less than a decade after arriving in North Dundas with a few Angora goats and a Masters degree in nutrition from the University of Guelph. “I was raising the goats for mohair and wanted to make a finished product to increase revenue,” she explains.

Bergeron’s herd eventually grew to 160 goats at the County Rd. 3 farm.

Yes, she still has her own Angora goats, about 40 of them. But the fibre they produce is not destined for Thermohair socks anymore. “My own mohair, I just sell it,” she explains.

Coinciding with the departure of domestic textile producers to offshore locations, Angora goat herd numbers continue to dwindle in North America. Of the 33 pedigreed animals registered in Canada last year, “about half were mine,” she says, proudly highlighting the genetic legacy of a herd built up since 1983. “It’s really hard to think about giving them up and sending them to the sale barn,” she admits.

Generally sold at \$30 to \$35 a pair in a retail environment, she otherwise offers seconds for a discounted price during a limited run-up to Christmas at McHaffie’s Flea Market.

Such is the popularity of Thermohair Inc. socks, the 67-year-old proprietor still has trouble keeping up with demand. A grandmother and the mother of four adult children, the local entrepreneur says her “greatest satisfaction” has come from seeing her idea turned into a business, “when I was told it would never work.”

While witnessing much change in her sector over the ensuing years, she also sees a common thread with her beginnings. “When I first started, it was my own goats on my own farm. The goats are still here, and I’m still selling socks,” Bergeron observes.

*“The goats are still here, and I’m still selling socks”*





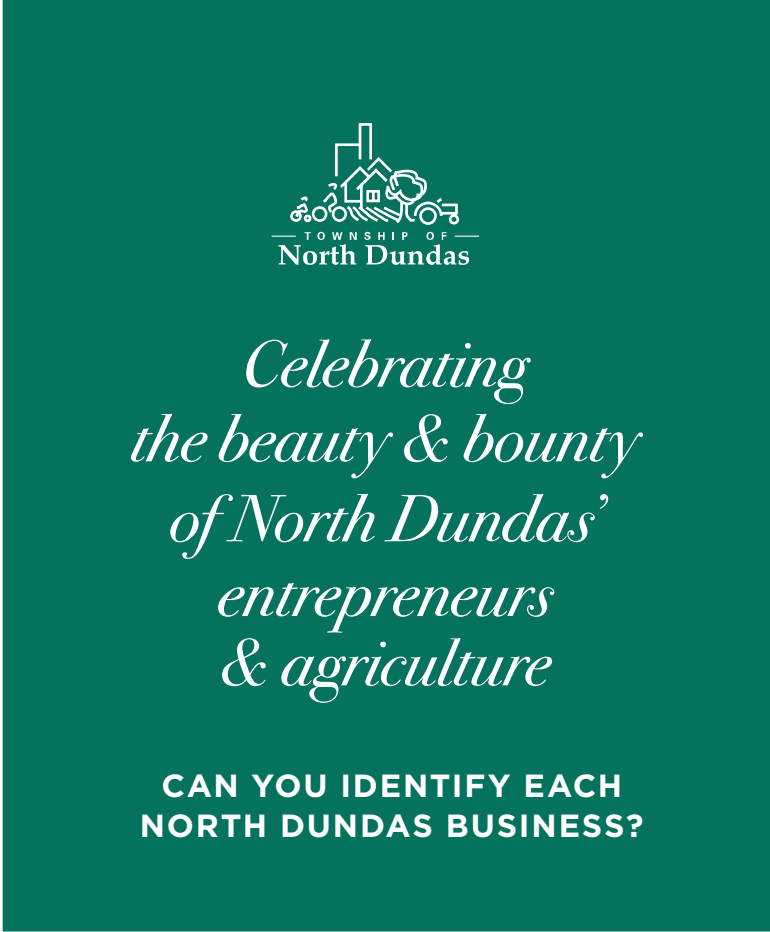
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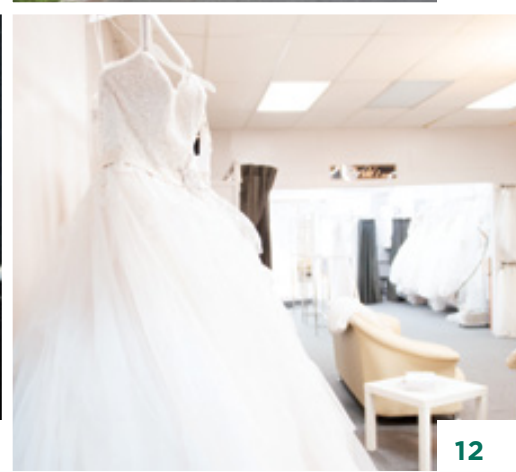
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# AGRICULTURAL INNOVATORS

BY: NATION VALLEY NEWS | PHOTOS: GINA DRAGONE PHOTOGRAPHY

*A nod to the agricultural innovators who have built upon and advanced the work of previous generations in North Dundas, we profile three enterprises here immersed in the hub-like farming and agribusiness milieu in the Township. It's a sector compromising the economic lifeblood of North Dundas — yesterday, today and into the future.*

PHOTO: SEVITA INTERNATIONAL



## Sevita International

sevita.com  

Diners in Japan have deep and established links to the fields of North Dundas through a highly specialized soybean trade developed and fostered through the years by Sevita International.

Because it's such a food staple in the land of the rising sun, consumers in that country are naturally attuned to the subtleties and flavours of different kinds of soybeans. That includes varieties used specifically to make 'natto', a fermented breakfast dish at least as popular as "Wheaties" in the west.

Enter Sevita, an established player supplying eastern Canadian soybeans developed and grown to the exacting

standards and palates of the Japanese and, to a lesser degree, markets in Taiwan, Singapore, Vietnam and China.

Sevita annually contracts farmers to produce 100,000 tonnes of soybeans destined for export, and approximately a third of that yield comes from Eastern Ontario. About 400 growers take part each year, exclusively planting soybean varieties from the private company's in-house, specialized seed brand, PROSeeds, on a combined 100,000 acres (one acre produces about one tonne of final product).

Today, after years of work, the majority of that seed represents varieties developed right here in North Dundas

soil, under a long-standing genetics program in the fields surrounding the firm's Inkerman co-headquarters.

Sevita's growers also follow a strict "Identity Preserved" (IP) protocol to ensure the final product hits the precise mark with the overseas buyers.

"Consistency and taste are very, very important to the Japanese consumer," explains Sandy Hart, Business Manager - PROSeeds. "They want to make sure the product they put into a bag, each and every day, tastes the same when you buy it this week, next week, the week after that," he explains, agreeing it's really no different from the North American consumer's expectation of popular supermarket brands here, like Corn Flakes.

Likewise, "your box of Kikkoman soymilk better taste the same every time you crack one open," he says.

"We'll provide beans with certain taste profiles, sucrose levels, lipoxxygenase, and certainly protein is still the big one," Hart says. "Seed size is important to them. They like a nice big bean for tofu production, so they're a lot pickier and a lot more quality-conscious than the Canadian consumer is for soy products — at least today."

Beyond soymilk, natto and tofu, the Sevita-supplied soybeans are also processed into miso, soy sauce and soy cream in Japan.

Sevita's share of the market represents "a good chunk" of the roughly 800,000 tonnes of Canadian soybeans consumed in total by the Japanese each year, and Hart points out the company can't keep up with demand.

Buyers of Sevita's crop know they are "getting a product they can't get anywhere else," he adds.

The varieties created in North Dundas are jealously guarded as an intellectual property investment and released only to farmers that work with Sevita. "It's something of particular value to a specific end use on the other side of the world," he explains, "so we don't want to let it out of the gate into the hands of our competitors and get into a price war."

With six to 15 new varieties debuting every year, he cites "Skyline" as a recent star developed at the Inkerman operation only two years ago, now recognized as "one of the premier tofu beans you can purchase in Japan, for sure."

Strong demand means strong prices, and they're always recruiting new producers to try and satiate the overseas appetite for Sevita soybeans. Current market conditions mean that growers can realize an economic benefit of around \$80/acre over commodity soybean production, he says, if they're willing to put in the extra work on

weed control. (As per the market preference in Japan, the involved varieties are non-genetically modified organisms [non-GMO] — which adds to the challenge of keeping weeds at bay. Herbicides, however, are allowed).

"What we're looking at right now is easily the most attractive opportunity we've seen in the last six years," he says of the "very strong economic argument" in favour of becoming a grower in 2019.

A select cadre of growers also produce the seed for next year's crop, and the company runs an impressive Guy Rd. facility for cleaning and bagging this seed. A similar unit operates in Woodstock, where the company also maintains a second headquarters as a result of the merger that created Sevita in 2012. At the time, Inkerman's Hendrik Seeds and Hendrik AgriFoods came together with Woodstock's PROSeeds Marketing and another outfit, Agworks, to form the new entity. Today, the corporation employs a workforce of 70 and is headed by Don Rees as president.

Hart is the son of the founder of PROSeeds Marketing. Recently moved to North Dundas with his wife, he says he's "loving" life in his new community — including his work environment inside the former Inkerman Public School building that was bought up by the Hendrik operation several years ago.

And in an "exciting" new development for the company, he reveals that Sevita will expand its crop production into a western Canadian province and a handful of mid-western U.S. states for the first time this spring. "We're looking to diversify our geographic production base," he says, explaining this will cut the risks associated with concentrating their crop in a smaller area.

Sevita has also taken steps to produce its own line of conventional (GMO) soybeans for regular commodity crops. That's thanks to a research agreement with Corteva AgriScience. "And that's huge for us, because up until now we have never sold a GMO soybean that was from our own program, they've always been licensed from others. So we have kind of taken over another swath of the value chain there," he says.

Some of the company's developed-in-North Dundas seed also finds its way to Eastern Europe, he says, where they've developed a business marketing unit in Russia and Ukraine.

No matter how you say it — hai or da — that's a big 'yes' for an agricultural product rooted right here in the Township. Who knew the humble soybean would put North Dundas on the global map?

*"What we're looking at right now is easily the most attractive opportunity we've seen in the last six years."*



## University of Guelph

The local college campus is just a memory now, but the University of Guelph still maintains some deep and important Eastern Ontario roots right here in the Township of North Dundas — each and every growing season on Baker Rd.

In fact, the U of G recently invested approximately \$3-million on a new 8,000-square-foot office and lab facility at its Winchester Agricultural Research Station where, among other activities, new crop varieties are annually grown and assessed on 150 surrounding acres.

The school also recently consolidated its agronomic research functions from the former Kemptville campus into the North Dundas site, now staffed year-round.

“For us, in terms of being here, it is pretty huge to have everything here,” says Holly Byker, a PhD student and the station’s Agronomy Manager of the last four years. “Obviously, it makes us more efficient in terms of planning our day around weather conditions and saving



inside the facility just a day earlier. “I think that’s a huge plus, to have more of a daily presence here.”

While the U of G wound down final classes at the Kemptville campus in academic year 2015-16, the North Dundas site was retained to carry on agronomical research as part of the Ontario Agri-food Innovation Alliance, a joint arrangement with the province. “It was a priority for the province and the university,” explains Remo Pallottini, director of research facilities management in Guelph. “The province and the university, under this agreement, did maintain their commitment to the research enterprise [in Winchester] ... and needed to keep an eastern location for research. That’s what spurred the investment in new and updated facilities.”

“There’s also been a significant up-tick in spending on equipment over the last couple of years, to make sure the station is outfitted with the best and latest technology,” Pallottini adds.

In that category is a new plot combine, among the hundreds of thousands of dollars’ worth of specialized and “research-focused” farm equipment sheltered within a cavernous new fabric-covered storage building also erected as part of the recent improvements. The costly little combine is basically a miniature version of the full-sized harvesters seen trundling all over the Township during the fall.

Part of a network of 15 agricultural research facilities across the province, the Winchester Agricultural Research Station is now grouped into an administrative trio with remote stations in Northern Ontario — in New Liskeard and Emo.

“It’s an integral part of the ministry of agriculture’s investment in agri-food research, and it’s also a significant part of the university’s research platform,” says Pallottini of the local site. “Each one is a critical piece and each station has a unique role in that whole network, so the Winchester station being in the eastern area represents typical Eastern Ontario conditions.”

Byker says the bulk of the program in Winchester involves field crop trials on behalf of seed companies — planting, cultivating, harvesting and evaluating new

varieties not yet officially registered for distribution to farmers. They work closely with so-called industry “recommendation committees” that decide if a variety deserves consideration for final approval from entities like the Canadian Food Inspection Agency and the Canadian Grain Commission.

“Corn, soybeans, dry beans, and the cereals — basically those products that go across the province — so we’re one of the locations to trial each of those, and all of that data is public data,” Byker explains.

*[We’re] part of a network of 15 agricultural research facilities across the province*

“A variety might be really good on quality and yield, but maybe it has a really high susceptibility to fusarium [a type of fungus] that is going to cause a detriment. It might not stop the registration of the variety, but it might be information the committee includes in the process,” she explains, noting the Winchester location offers a window into Eastern Ontario’s “pretty unique disease pressures.”

Approximately 100 varieties of corn and 60 to 70 varieties of soybeans alone are tested at the station each year. Twenty-five varieties of dry beans are typically grown as well, while two dozen varieties of each of the popular cereal types (winter and spring wheat and oats and barley) are similarly trialed.

Each trial produces approximately 200 small mesh bags of seed for return to the involved companies. The facility boasts modern seed-cleaning and weighing equipment in a gleaming, lab-like environment, where the three employees — helped by a handful of summer students — handle thousands of bags.

A recent endeavour of the last couple of years has involved trials of relatively rare (these days) non-GMO corn. “Obviously, with Ingredion [of Cardinal] being right close by, there was a lot of interest in growing some non-GMO varieties and having some local data on that. So that’s something we spearheaded at this location,” Byker says.

Pure research is another part of the station’s mandate. Those projects have looked at the effectiveness of various fertilizer, herbicide and pesticide regimes in various crops, often in conjunction with the university. In other cases, large multi-national players like DuPont are simply looking for a place to test a product or seed variety, “and we form a partnership with them to provide the data.”

The new developments are also delivering a U of G faculty member into Eastern Ontario. Professor Josh Nasielski, due to arrive in Winchester this May, will study cropping systems in the eastern and northern parts of the province, broadening the research possibilities for the station going forward, according to Byker. Thanks to the U of G’s corresponding “investment” in Nasielski, “we’ll have more research that’s based here, and starts here and grows from here,” she says of the professor’s impending arrival.

In a long-standing tradition, the station will again host a slew of farmers at its annual ‘Eastern Ontario Crop Diagnostic Day’ this summer, on July 17.



PHOTO: NATION VALLEY NEWS



travel time ... and movement of equipment and everything,” adds Byker, seated in her new office less than a week after the Township granted final occupancy.

The bright and airy structure also builds better community relations, she suggests, highlighting a meeting of Dundas Soil & Crop Improvement Association members





Cooke Scales [cookescales.com](http://cookescales.com)

Critical mass for Cooke Scales has come through a combination of excellent customer service and efficient expertise.

Over the last ten years, the proprietors’ competence and hard work in their sector has earned them a great reputation, built largely on word of mouth.

Partners in life as well as business, Matt and Hayley Cooke immigrated to Canada from the UK in 2005, eventually launching their own company within the same industry that already employed Matt in this country and, earlier, across the pond.

With the establishment of Cooke Scales, Matt drew upon years of experience in scale maintenance, starting over 30 years ago as a factory- and college-trained instrument technician employed by a prominent industry brand.

Hayley trained in electronics and avionics in the Royal Air Force. Upon leaving the service, she retrained in business management, which brought broad business management and operational experience to the Cooke family team. Sons Ben and Tom have also joined the roster more recently.

“[Measurement Canada] inspectors have the right to take the scale ‘Out of Service’ until it’s repaired.”

Cookes have similarly proven their worth at Ottawa International Airport, where they’re a trusted contractor caring for almost 100 baggage and other scales.

The firm, of course, is known for servicing, repairing and inspecting scales of all makes and types — especially the industrial models that weigh heavy trucks at local grain elevators and quarries. But their work goes right down to the fruit scales at the grocery store, to those that weigh miniscule amounts at the laboratory. The



They sell the full gamut of scale types, sourcing almost any manufacturer’s equipment and — naturally — servicing what they sell.

The couple chose North Dundas for their business’s base of operations in 2014. They explain that with over 65 percent of their customers being in the agricultural business — either farming, supplying seeds, fertilizers etc. — moving to the area simply made good business sense. What they have found is that, yes, North Dundas

is a great headquarters for their company as well as a great place to live and be part of a community. Many of their customers are considered friends and the community has embraced them.

**SCALES NEED REGULAR MAINTENANCE?**  
The Cookes have a very relaxed attitude to sales; there’s never any heavy sell as their approach is that they provide exactly what the customer wants. It’s all about making “weighing easier,” they say.

Accuracy is paramount for their customers as an inaccurate scale can have a significant business impact.

“Measurement Canada Inspectors have been stepping up their site visits to scale owners throughout Dundas in recent months, and this can be quite a stressful time for business owners as these inspectors have the right to take the scale ‘Out of Service’ until it’s repaired,” Matt says, adding that many scale owners are still unaware “that they remain legally responsible for the accuracy of their weighing and measuring devices between inspections.”

He adds, “We are here to help business owners navigate their scale issues and to take away the worry as we work with Measurement Canada to ensure they conform.”

Observes Hayley, “Some industry sectors have mandatory periods between calibration/inspection visits that must be adhered to. Cooke Scales can help you understand your legal obligations. Regular maintenance is key for any ‘Legal for Trade’ scale to remain accurate.”

“We’re here to help business owners navigate their scale issues and to take away the worry.”

These local entrepreneurs are also well versed in keeping devices measuring accurately in Canada’s climate extremes. They advise scale owners to improve the accuracy and the lifespan of their scales by ensuring their units remain clear of ice and snow — as ice build-up often leads to service calls. Not only does it potentially cause damage at the time, it “almost inevitably” introduces moisture into the scale’s critical components when the ice melts. Large industrial scales of the type owned by Cooke Scales’ clients “remain sensitive electronic instruments,” Hayley points out.

“You can rest assured that we will be able to get your scale up and working as soon as possible, and living in the area helps us to respond quickly.”

PHOTO: WINCHESTER PRESS



# Meet Me on Main Street

Meet Me on Main Street is back for the third year! Join the sensation and connect with family, friends and neighbours at this five-event series. Enjoy local food, beverages, craft beer and live entertainment in this celebration of community.

MEET ME ON MAIN STREET				
WEDNESDAYS 5 - 8 pm				
JULY 3	JULY 10	JULY 17	JULY 24	JULY 31
MOREWOOD	SOUTH MOUNTAIN	HALLVILLE	CHESTERVILLE	WINCHESTER





# Meet Me on Main Street

MEET ME ON MAIN STREET    [northdundas.com](#)  
WEDNESDAYS 5 - 8 pm

JULY 3    JULY 10    JULY 17    JULY 24    JULY 31  
MOREWOOD    SOUTH MOUNTAIN    HALLVILLE    CHESTERVILLE    WINCHESTER



PHOTOS (PAGE 28 & 29): NATION VALLEY NEWS



# Come celebrate with us

...and see why North Dundas is a great place to live, work and raise a family.

Visit our Community Calendar of Events at [northdundas.com](http://northdundas.com)  
for full details on these and many other great events.



## DUNDAS COUNTY PLAYERS LIVE THEATRE

*"The Importance of Being Earnest"*  
**APR 26 - MAY 5**

*"The Lone Rider"*  
**JUN 14-23**

The Dundas County Players have been entertaining the community with plays, cabarets and dinner theatre since 1996. Don't miss their upcoming productions.

📱 🌐 [dcplayers.ca](http://dcplayers.ca)



## THE WINCHESTER MARKET SUNDAYS MAY 19 - OCT 13

A producer and maker's market featuring local vendors on Sundays 9:00am to 1:00pm at St. Paul's Church Community Garden, 517 Main Street in downtown Winchester, rain or shine. 🌐

Can't wait to see you at the market!



## TELUS RIDE FOR DAD JUN 1

The mission of the TELUS Ride For Dad is to raise funds to save men's lives by supporting prostate cancer research and raising public awareness of the disease. The 2019 Ride features a poker stop in Morewood and the event finale in Winchester. Come out to see over one thousand motorcycles and support the event.

🐦 🌐 [ridefordad.ca](http://ridefordad.ca)



## ART ON THE WATERFRONT

**JUN 1 & 2**

Bring the whole family to the Chesterville waterfront for this free event celebrating local artists & artisans. Enjoy live music, "Kids Zone", demonstrations from local martial artists, dancers and performers, vendor booths featuring artwork, handmade soaps, jewelry, preserves, home baked goods, and much more.

🐦 🌐 [artonthewaterfront.ca](http://artonthewaterfront.ca)



## 2019 RIBFEST

### 9TH ANNUAL RIBFEST

**JUN 7**

Sweet Corner Park in Winchester comes alive with tasty ribs, beverages and live music. Get your tickets early as this event is a sell-out success and bring a lawn chair. Event brought to you by the Winchester Downtown Revitalization Committee.



## 127TH ANNUAL SOUTH MOUNTAIN FAIR

**AUG 15-18**

Don't miss the South Mountain Fair where there's something for everyone. Activities include cattle and horse shows, milking competitions, agricultural exhibits, demolition derby, truck & tractor pulls, baby show, midway, and great musical entertainment. Previous headliners include Terri Clark, Tanya Tucker and Doc Walker.

🐦 📱 🌐 [southmountainfair.ca](http://southmountainfair.ca)



## CANADA DAY CELEBRATIONS

**JUN 30 - JUL 1**

Celebrate Canada Day at the South Mountain Fair Grounds. The local Lions Clubs will be hosting the celebration starting with a pre-Canada Day party on June 30 featuring *Ambush*. July 1 events include activities for the entire family - a petting zoo, bouncy castle, musical entertainment, a BBQ dinner, refreshments, cake and fireworks.



## 88TH ANNUAL CHESTERVILLE FAIR

**AUG 23-25**

End your summer with a visit to the fair. Come see the truck & tractor pull, demolition derby, goat show and hunter horse show. Enjoy local entertainment and children's activities and browse the homecrafts displays.

🐦 📱 🌐 [chestervillefair.com](http://chestervillefair.com)



## 31ST ANNUAL DAIRYFEST

**AUG 9 & 10**

The festival celebrates rural living and features the Dairy Dash, side-walk sale, tractor parade, food, live entertainment and fun for all ages.

📱 🌐 [winchesterdairyfest.com](http://winchesterdairyfest.com)



## SMOKIE RIDGE VINEYARDS

**SEP 21**

*"Harvest Festival"*

Smokie Ridge Vineyard is a locally owned and operated vineyard and winery. Enjoy a vineyard tour, live entertainment and a BBQ. Celebrate the 2019 Harvest with us.

🐦 🌐 [smokiesgrapes.com](http://smokiesgrapes.com)





Celebrity stylist and fashion expert **Lynn Spence** from Citytv and Cityline will be showcasing the latest spring fashions.

## FREE ADMISSION & PRIZE DRAWS!

Come experience the demos, fashion show and dance performances throughout the day.

For a full listing of exhibitors visit  
[northdundas.com/expo](http://northdundas.com/expo)

## SHOP LOCAL!

*Support the  
community  
where you  
live, work  
and play!*