

Agriculture is one of Grey County's largest and most diverse industries. From brewing local beer, to sheering sheep, to purchasing and tasting local products just minutes or miles from where they are grown, you're sure to appreciate the unique variety and history of Grey County's agricultural industry.



*Reservations/Confirmations need to be made prior to arrival with individual attractions.



1. Grey Roots: Experience the intriguing stories of Grey County's 19th and 20th century peoples and settlements and tour the new Moreston Heritage Village.
www.greyroots.com 1-877-473-9766

2. Lindenhof Wool Mill: Visit the yarn shop and watch the mill in action.
www.lindenhofwoolmill.com 519-935-0816

3. Neustadt Springs Brewery: Tour the caverns, brewery and natural springs to learn about the processes involved to create premier ales and beers.
www.neustadtsprings.com 519-799-5790

4. Noah's Inn Restaurant: Savour lunch at Noah's with their excellent cuisine and relish in the small town hospitality. **www.noahsinn.ca 519-799-5662**

5. Filsingers Natural Foods: Purchase some locally grown products and foods.
filsingers@wightman.ca 519-665-7763

6. Lewis Farms: Learn about sheep farming and book a sheep sheering demonstration. **519-334-3794**

Other Great Stops Along the Way:

★ Owen Sound Farmers Market (Saturdays ONLY):

www.owensoundfarmersmarket.ca 519-371-3433

★ Keady Market (Tuesdays ONLY):

www.keadylivestock.com 519-934-2339

★ Flesherton Community Farmers Market:

www.flesherton.info 519-924-2270

★ Meaford Municipal Farmers Market (Seasonal):

www.meaford.com/farmersmarket.html 519-538-4535

★ Farmers Pantry:

www.thefarmerspantry.com 519-599-3656

- 100 Mile Diet Market:

100miles@bellnet.ca 519-538-1522



TIPS

• It is recommended that you store perforated plastic bags of fresh apples (unwashed) in the crisper of the refrigerator (at 4 degrees C) to prevent decay, to slow down ripening and to help maintain quality, juiciness & crispness. Apples soften ten times faster at room temperature. Apples can also bruise as easily as you can break an egg so be sure that the apples aren't rolling around in the crisper each time you open and close the door.

• Try the "100 Mile Diet." At a farmers' market, most local produce has been picked inside of 24 hours. It comes to you ripe, fresh, and with its full flavor, unlike supermarket food that may have been picked weeks or months before. By buying local, you're also doing your part in supporting the local economy.