Explore 5 self guided craft beer, cider & culinary experiences in the beauty of Ontario and its protected Greenbelt

Indulge in the flavours of artisanal cheeses, lovingly prepared culinary treats using fresh ingredients, premium craft beverages, farmers' markets and scenic outlooks

We invite you to eat, drink and enjoy local more often

Visit us online  brewerydiscoveryroutes.ca

Did you know...

Wellington Brewery is Canada’s oldest independently owned microbrewery and growing fast. With twice as many employees as 4 years ago, they’re as passionate about generously giving back to their supportive community as about producing award winning beers using local ingredients. Try their Farmers’ Market Rhubarb saison, using produce straight from 3 local Farmers’ Markets, their pumpkin ale with squash from Stroms Farm, or their ‘wet hop’ harvest beer using Greenbelt hops from Clear Valley. Watch out for their Welly One-Off’s; brand new, unique, small-batch specialty beers, some of which use locally captured yeasts. Be prepared for some tasty surprises!

Self guided discovery route 1

GUELPH - CAMBRIDGE - KITCHENER - WATERLOO

Explore quaint villages nestled in rolling countryside, spectacular views from atop 400 million year old limestone cliffs, a Canadian Heritage River and the critically acclaimed restaurants, breweries and accommodations of Guelph. And include a visit to Canada’s third oldest farmers’ market located in historic Cambridge in the heart of Southwestern Ontario.
As the birthplace of whisky in Canada, the tradition continues today with a new generation of craft brewers and distillers. Learn about the history of Canadian prohibition and whisky as you experience the Barrels & Bottles Trail.

Enjoy a flight of craft beer or small batch ultra-premium spirits in Ontario's beautiful western peninsula.

barrelsbottlesbrews.ca

**Agriculture delivers prosperity**

If local production were expanded to replace even ten percent of the top ten fruit and vegetable imports, the Ontario economy would gain close to a quarter of a billion in GDP and 3,400 full-time jobs.

$2.24

every dollar spent by the farm sector

$11,710,000,000

The total farming output in Southern Ontario

OVER 50% of the $20 billion in imported food products can be produced in Ontario

Ontario’s food system creates $4.4 billion in tax revenues

Ontario’s food system is huge, generating more than $63 billion in sales of food products to consumers and employing more than 767,000 people — 11% of the paid labour force.

**for every dollar spent by the farm sector, $2.24 circulates in the Southern Ontario economy**
Even more to taste and see: craft distilleries, cideries and breweries – experience tours, tastings & tap rooms

Ontario Craft Cider Association members use only Ontario apples & pears

A renewed commitment to local, and deal conditions for cider in Ontario and its protected brand, have encouraged an explosion of support from both consumers and producers who have come together as part of the Ontario Craft Cider Association (OCCA). Cider is an art, which is why we are thrilled to announce these partnerships, and learn more about the handcrafted, small-scale beverage that enthralls our pioneering farmers. Cider is the fastest growing category of alcohol in Ontario, let’s keep it deliciously local.

Ontario Distilleries

Did you know? Ontario has a unique history in the crafting of high-quality craft spirits—recognized and awarded winning distilled spirits, considering production and drinking experience. The Ontario Craft Distillers Association (ODCA), launched in 2016 and representing more than 60 members dedicated to the creation of unique, small-batch and artisanal products and processes that are being developed by its members. Distillers, using small batches crafted by local farmers, are founded by craft distillers who are devoted to bringing the highest-quality, highest-quality goods to their local markets. The quality of these distillers is the third largest food grade, grain producing annually in the province. Many of these distillers are the third largest food grade, grain producing annually in the province. Many of these distillers are the third largest food grade, grain producing annually in the province. Many of these distillers are the third largest food grade, grain producing annually in the province. Many of these distillers are the third largest food grade, grain producing annually in the province. Many of these distillers are the third largest food grade, grain producing annually in the province. Many of these distillers are the third largest food grade, grain producing annually in the province. Many of these distillers are the third largest food grade, grain producing annually in the province. Many of these distillers are the third largest food grade, grain producing annually in the province. Many of these distillers are the third largest food grade, grain producing annually in the province. Many of these distillers are the third largest food grade, grain producing annually in the province. Many of these distillers are the third largest food grade, grain producing annually in the province. Many of these distillers are the third largest food grade, grain producing annually in the province. Many of these distillers are the third largest food grade, grain producing annually in the province. Many of these distillers are the third largest food grade, grain producing annually in the province.

Ontario Grown Hops

Ontario and its Growers have always been committed to growing the finest hops in the province, and will soon supply 100% Ontario hops! That’s a big deal. The major craft breweries and members of the Ontario Craft Distillers Association (ODCA) have been leading the way in Ontario craft distillers, purchasing corn and other local crops. “The vision of this initiative is to promote Ontario craft distillers, to create a sustainable and attractive economy, and to provide a valuable source of income for local farmers,” according to the ODCA. “We are excited to see this initiative grow, and are proud to be a part of this dynamic and rapidly growing industry.”

Ontario Distilleries

Distillers purchase approximately 10.5 million bushels of corn and entirely, represent 2.2% of total Canadian production. Canadian distillers are the third largest food grade, grain producing annually in the province. The majority of this corn is sourced locally, making it a key component of the fourth largest purchasers of corn in the province.

Ontario Distilleries

Share your favourite Discovery Route photos on Instagram or Twitter using #BreweryRoutes16 to enter into our Discovery Draw

Win a gourmet weekend experience, 2 nights at a 4 & 8, 2 dinners for 2 at a FeastOn restaurant and an all-inclusive Brewery Tour of your choice (up to $500 in value)

Or a magnificent dinner for 2 at the 5 Diamond Award winning restaurant at the historically important Langdon Hall Hotel, Cambridge (up to $300 in value)

Contest closes September 30, 2016

Contest closes September 30, 2016

WIN

Share your favourite Discovery Route photos on Instagram or Twitter using #BreweryRoutes16 to enter into our Discovery Draw
Durham is developing a reputation for harvesting award-winning craft beer and cider producers! Durham Flight Club route locations are open for you to fully experience their fresh artisanal beers, ciders and local flavours. Take a tour, meet the brewer or grower and discover their partners’ offerings like beer butter tarts, beer brittle, spent grain bread, cider doughnuts, cheesy ale soup and even a Brew School! So much to discover for both food and beer lovers!

Visit us at www.ontariobev.net or follow us at @ontariobevnet.

Innovative local food partnerships bring communities together

Take, for example, the Old Flame Brewing Co. in historic downtown Port Perry. They send their “spent grain” to local Yellowlees Family Farm. The sheep are fed the grain, the lamb meat goes to a local butcher, Herrington’s, where they make beer infused Lamb and Lager pies. Spent grain is used to make Port Perry’s famous hanks pastries and Old Flame’s Maple Walnut stout is made with maple syrup from Willowtree Farm.

What local food can you get at your Farmers’ Market?

• Fresh fruits and vegetables
• Local greens, spinach, snap peas, carrots, tomatoes, corn, peaches, strawberries, cheeses – you name it, you can get it!
• Meats
• Classic steaks, ribeye, chicken, pork, along with various cuts, sausages, jerky
• Dairy
• Local ice cream, local butters and goat products
• Value-added
• Local jams and jellies, bread, cakes, pies, sauces, gift baskets, olive oils
• Local VQA wines and craft beers

The Friends of the Greenbelt Foundation has invested in supporting Farmers’ Markets through the Greenbelt Farmers’ Market Network, providing support for market managers, conducting research on best practices, and coordinating and promoting of markets. Together, we’ve doubled the number of Farmers’ Markets in the Greenbelt over 10 years!

Find Ontario and Greenbelt grown food at your local Farmers’ Market this summer

Along with enjoying a cold beer on a sunny patio, taking a weekend trip to a cottage, and breaking out the barbecue again, summer means the return of local farmers’ markets across the Greenbelt. Farmers’ markets bring growers to shoppers, putting a face to the folks who feed cities.

Since the Greenbelt was first established in 2005, protecting prime agricultural land and the vitality of farming, the number of Farmers’ Markets in the region has doubled. More and more people want to take advantage of Ontario’s growing season and buy local produce, cheeses, meats, and eggs.

Make your Farmers’ Markets part of your summer routine. Visit www.greenbeltstuff.ca to find the local markets in your community.

The above result is good news for farmers – a stable and growing market for their products. It’s good news for the economy – keeping thousands in Ontario and supporting the agricultural sector. And it’s good for the planet – reducing the distance our food travels to get to us means reducing carbon emissions and creating a stronger sustainable food system.

Variations: Make your very own fryer fried cheese and spicy beer and cheese Pies. Speciality fried cheeses and other fried foods like seasoned pub fries or poutine at Friday Funk. The style is not limited to the chart, just have fun with it and create your own.

* 2015 Greenbelt public opinion poll.
Ontario Craft Brewers

Ontario’s craft brewing sector is thriving, stimulating economic growth across the province. With 70+ independent brewery members, The Ontario Craft Brewers Association is dedicated to creating great tasting, premium quality products, while also setting ethical and organic standards for the industry.

Using traditional brewing methods, local brewers rely on fresh, all natural local ingredients such as barley and hops, organic ingredients as well as rare flowers and herbs, calling local fruits, vegetables, spices and maple syrup. Many craft brewers also create cask conditioned ales which are served fresh, unpasteurized and unfiltered.

“This project is partially funded by the Greenbelt Fund and the Ontario Ministry of Agriculture, Food and Rural Affairs.”

Ontario’s Greenbelt

Ontario’s Greenbelt is home to the world’s largest Greenbelt. It’s the solution for clean air, fresh water, healthy local food, and a thriving economy with good jobs.

Locally grown food is environmentally sustainable, fresher tasting and supports the economic vitality of rural communities. To learn more about how the Greenbelt is protecting our farmland and environment, and about the local craft beers made from the Greenbelt’s hops, visit greenbelt.ca

We invite you to eat, drink and enjoy local more often!