

# Ontario's Southwest

*Take the road less travelled for an authentic culinary experience.*

.....(5).....

Exciting Itineraries

.....(60).....

Unique Destinations





Unleash  
your taste for  
adventure and  
join us on a  
special journey  
to discover the  
unique food  
and drink  
experiences  
of Ontario's  
Southwest.





*Just a short drive away but far from routine you'll find a delightful change of scenery and the road less travelled to local terroir, pastoral landscapes, postcard country scenes and bountiful breathing space.*

Drive by endless fields of green land and down country lanes where you will discover hidden gems like local wines or beers or that quaint little restaurant that's the storied highlight of any road trip.

Explore the back roads and country inns. Do something you've never done before, like dine in a greenhouse. Talk to local farmers and indulge your curiosity about local produce and ingredients. Connect with local chefs who only use farm-fresh products and chat with local winemakers and brewmasters, whose passion and family history are evident in every sip of their products.

Follow your taste buds to farmers' markets or picnic by our scenic lakeshores, lush fields and meadows. Relax at an outdoor café in a charming town or village where you can exchange stories with warm and inviting locals. Watch the sunset over the rolling hills while feasting on delectable foods and enjoying fresh, crisp air. Rekindle romance and pamper yourself at one of our resorts and eclectic restaurants.

Sample homemade breads and ice cream and challenge yourself to remember a better tasting apple pie. Fill your appetite with the many treats waiting just for you across every corner of the region. Along the way, you can work up an appetite cycling, kayaking, hiking, golfing or simply walking our country roads, beaches and pristine provincial parks. Stroll our towns and villages and seek out local art and antiques.

We're ready to host your adventure, whether it's a summer vacation, winter escape, fall foliage or spring fling. In the following pages, you'll see itineraries suggested for different parts of the region. They are each designed to give you an outline of what you could do around key culinary experiences over the course of a weekend getaway. *For more details or to customize your own itinerary, please explore [oswculinary.com](http://oswculinary.com)*

Stoke the memories of the unforgettable road trip and head for Ontario's Southwest this weekend.



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*“SixThirtyNine is proud to offer our customers creative, local and sustainable dishes using the best of Oxford County.”*

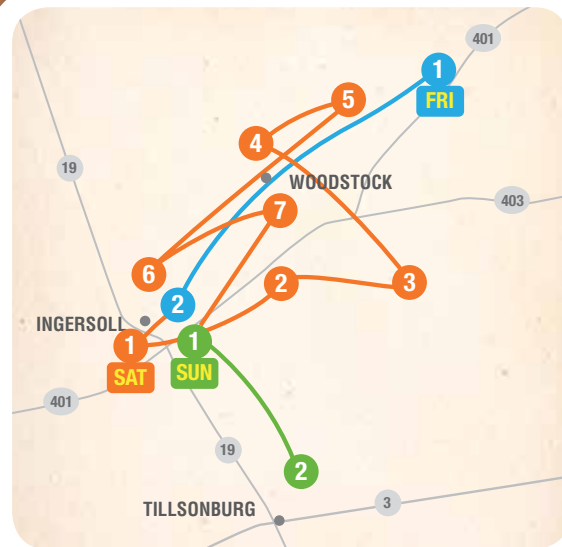
**Eric Boyar, Chef  
SixThirtyNine Restaurant**

Itinerary No. **1**

# Rural Roots

Step back in time by travelling down the back roads, country lanes and rolling hills that make up Oxford County and surrounding area. It is here where you will see, touch and taste the bounty of the land; meet farmers and chefs who are committed to all things local and artisanal; learn about the historical significance as Canada's Dairy Capital and participate in a culinary experience that is reminiscent of the area's rural roots.

We've mapped out a weekend itinerary that offers you a good taste of the area, while satisfying your passion for discovery. If you've got additional time to spare or plan to come back, we invite you to embrace the many historical, cultural and natural activities that await you. Acquaint yourself with the history of the Quaker settlements and their role in the Underground Railroad, go fishing in the Thames River, hike and bird watch in the two major conservation areas, explore the beautiful centuries-old architecture sprinkled around the county and partake in some good, old-fashioned retail therapy.



- FRIDAY:** Stop 1: Walter's Dinner Theatre  
Stop 2: Elm Hurst Inn & Spa
- SATURDAY:** Stop 1: Patina's Gifts of Art & Craft  
Stop 2: Jakeman's Maple Farm  
Stop 3: Gunn's Hill Artisan Cheese  
Stop 4: Dairy Capital Cheese Shoppe  
Stop 5: Birtch Farms and Estate Winery  
Stop 6: Elm Hurst Inn & Spa  
Stop 7: SixThirtyNine Restaurant
- SUNDAY:** Stop 1: Ingersoll Cheese and Agricultural Museum  
Stop 2: Coyle's Country Store





STOP

1

### Walter's Dinner Theatre

836074 Hubbard Road, Bright N0J 1B0

Start the weekend right with a locally sourced delectable country dinner buffet followed by live music or a theatre production at Walter's Dinner Theatre, located in Bright, Ontario, between Woodstock and Kitchener. The evening takes place in a beautiful 180-year-old converted barn. Performances include 'Walter's Family' concerts, Big Band Swing, rock'n'roll reviews, tribute bands, comedy and original theatrical performances. This popular venue welcomes more than 20,000 visitors annually so be sure to make your reservation well in advance of your trip. Evening shows begin at 6:30 pm.



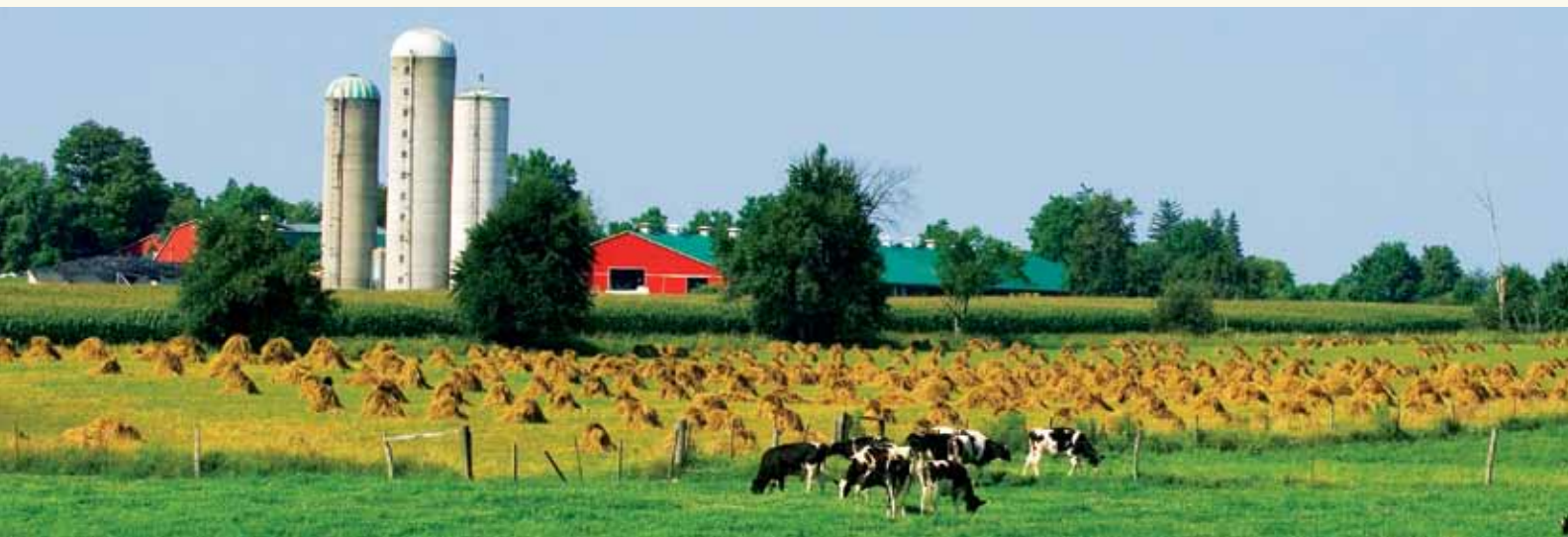
STOP

2

### Elm Hurst Inn & Spa

415 Harris Street, Ingersoll N5C 3K1

Now that you've had a chance to get your honky tonk on, it's time to rest your head. Make your way to Ingersoll for two nights of old-world charm and modern-day relaxation at the Elm Hurst Inn & Spa. Located directly off Highway 401 on Harris Street in Ingersoll, the Inn has been offering outstanding hospitality to their guests for more than 30 years. Check into one of the beautifully appointed guest rooms, dine in the original Victorian Mansion Restaurant, where the chef will prepare a locally inspired feast for the senses, or indulge in some much-deserved pampering at the Aveda Spa. The next morning, partake in breakfast before heading out for a day of culinary delights.







*Elm Hurst Inn & Spa*

RURAL ROOTS

**SATURDAY**

**STOP**

**1**

**Patina's Gifts of Art & Craft**

112 Thames Street S., Ingersoll N5C 2T4

Patina's is a unique gift shop that specializes in handcrafted items from across Canada and around the world. Featuring more than 100 artisans, this cozy store has something for everyone, whether it is pottery, hand-blown glass, Canadian art pieces or gourmet food confectioneries, like chocolate and jams. Cheese lovers will be thrilled to find a variety of accompaniments, including pottery trays, slicers and spreaders. Spend an hour browsing and we bet you won't leave empty-handed.





STOP

2

### Jakeman's Maple Farm

454414 Trillium Line, Beachville N0J 1A0

Voted “Best Tasting Maple Syrup in Canada” by a panel of food experts for the *National Post*, this fifth generation syrup-producing family learned their craft from the First Nations people and have been making maple syrup ever since. Their deliciously sweet products are exported around the world and can be purchased in their rustic gift shop, formerly the Sweaburg General Store built in 1855, a true step back in time. It also functions as a museum and pancake house. Take some time to walk the Trillium Woods Trail conveniently located across from the store.

STOP

3

### Gunn's Hill Artisan Cheese

445172 Gunn's Hill Road, Woodstock N4S 7V8

Making your way back up north towards Highway 401, you will want to stop at the award-winning Gunn's Hill Artisan Cheese. Most recently, Gunn's Hill won the Premier's Award for Agri-Food Innovation Excellence and took home top honours in the firm cheese category in the annual Dairy Farmers of Canada Canadian Cheese Grand Prix. While here, you will have the opportunity to rub shoulders with cheesemaker Shep Ysselstein, learn about the traditional techniques of crafting Swiss-quality cheese, see the factory, sample a selection of delicious artisan cheeses and enjoy the stunning scenery on this three-generation family farm. For die-hard cheese lovers, there's even an opportunity to become Cheesemaker for a Day. This full-day class walks students through the entire cheesemaking process, lunch included. Call to discuss booking your lesson.





*Patina's Gifts of Art & Craft*

**STOP**

**4**

### **Dairy Capital Cheese Shoppe**

474 Dundas Street, Woodstock N4S 1C4

From the moment you walk in the door, you'll be swept away by the aroma of freshly baked bread. The perfect stop for a late lunch, this gem of a place is a unique food and gift shop experience, complete with indoor and patio dining options. The summer patio overlooks the water fountain and stunning flower gardens at Museum Square in downtown Woodstock. Whether you stop in for a delectable lunchtime treat or to peruse the gourmet confectionaries and plentiful cheese selection, you are sure to be delighted.



**STOP**

**5**

### **Birtch Farms and Estate Winery**

R.R.#7, Woodstock N4S 7W2

No true culinary adventure would be complete without a winery visit. Located just north of Woodstock, you will find Birtch Farms and Estate Winery in a beautiful country setting. From modest beginnings as an orchard with "edu-tainment" and family activities, it has grown to include a year-round fruit winery retail operation with tours, seasonal culinary events and tastings, pick-your-own apples and pumpkins, a children's playground and a small corn maze. Fun for all ages!



STOP 6

**Elm Hurst Inn & Spa**

415 Harris Street, Ingersoll N5C 3K1

You've had a very busy day exploring the rural roots of this wonderful county and it is time to kick back and relax before dinner. Curl up by the fire with a book, indulge in a treatment at the Aveda Spa or enjoy a glass of wine at the bar before making the short drive back to Woodstock to one of Ontario's finest casual fine dining restaurants, SixThirtyNine.



**GUNN'S HILL  
ARTISAN  
CHEESE**

*Winner, Premier's Innovation Award  
and the Dairy Farmers of Canada  
Grand Prix cheese award.*

STOP 7

**SixThirtyNine Restaurant**

639 Peel Street, Woodstock N4S 1K9

Established in 2005, SixThirtyNine is a stellar 30-seat restaurant offering ever-changing seasonal menus of locally sourced ingredients. For a decade, Chef Eric Boyar, whose roots are in classic French cuisine, honed his craft in numerous Toronto hotspots before returning to his roots to operate this landmark, casual fine dining restaurant. Unwind in the quaint dining room or book the chef's table located right off the kitchen for an unforgettable dining experience.





STOP 1

**Ingersoll Cheese and Agricultural Museum**

290 Harris Street, Ingersoll N5C 2V5

A stone's throw north of the Elm Hurst Inn & Spa, you will find the Ingersoll Cheese and Agricultural Museum. This cultural attraction tells the story about the history, growth and development of the town of Ingersoll as a result of the dairy trade. Curious to see what a 7,300 pound round of cheese looks like? You will find photos of it here. You can also learn how cheese and butter were made centuries ago in a replica 19th Century cheese factory, as well as tour the other buildings on site, discover that Ingersoll was once a major terminal on the Underground Railroad and explore early Pioneer life.



STOP 2

**Coyle's Country Store**

244282 Airport Road, Highway 19,  
R.R.#7, Tillsonburg N4G 4H1

You're in Amish country now. Embrace your journey back in time by making a stop at Coyle's Country Store, a popular foodie destination in the area. Established in 1899, Coyle's is known for its fresh roasted nuts, baking supplies, specialty foods and quality giftware. We bet you can't leave empty-handed!

After shopping at Coyle's, we recommend you spend some time driving the country roads that make up Amish country. Discover the roadside stands, pick up the freshest produce you'll find anywhere and don't forget to slow down for the horse and buggies.



**If you want to pursue something different,** visit **YU Ranch** and **Norwich Packers** where the real answer to "where's the beef?" can be found in sustainably raised beef free of hormones and antibiotics...don't forget your cooler to take some home. For a lively culinary experience, try a cooking demo with **Jed Lau** and for a little retail therapy go to **Janet's** funky gift shop for condiments, stemware and other neat discoveries.





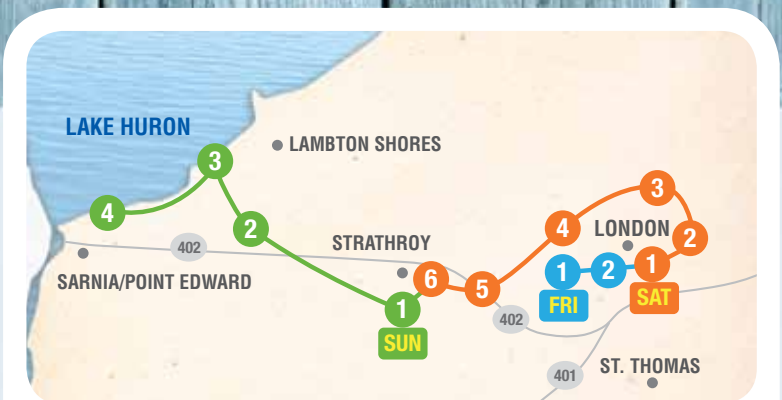
*“Our Dockside Eatery offers a spectacular view that sometimes includes our fishermen unloading the catch of the day.”*

**Stephanie Purdy, Owner, Purdy's Fisheries**

# Homegrown Treasures

One of the many pleasures of culinary travel is discovering the hidden gems and homegrown treasures that define a destination. In this particular slice of Ontario's Southwest, such hidden gems can be found within the agricultural heritage landscape, often referred to as "a community of communities" in Middlesex County and the crisp blue waters of the Great Lakes region in the heart of Sarnia-Lambton.

We've mapped out a weekend itinerary that will allow you to experience the region from the ground up. It will take you through the Forest City and the Carolinian Life Zone, a hotspot of natural diversity, before reaching Lake Huron, partaking in delicious bites along the way. On this journey, you will find everything from farmers' markets and pick-your-own berry farms to a flour mill, vineyards and even a fishery.



- FRIDAY:** Stop 1: The Idlewyld Inn  
Stop 2: The Only on King
- SATURDAY:** Stop 1: Covent Garden Market  
Stop 2: Apple Land Station  
Stop 3: Carolinian Winery  
Stop 4: Arva Flour Mill  
Stop 5: Kustermans Berry Farms  
Stop 6: Clock Tower Inn & Strathroy Ale House
- SUNDAY:** Stop 1: The Family Table  
Stop 2: Alton Farms Estate Winery  
Stop 3: Forest Glen Herb Farm Bed & Breakfast  
Stop 4: Purdy's Fisheries ( Second location in Grand Bend)





STOP 1

**The Idlewyld Inn**

36 Grand Avenue, London N6C 1K8

Take a load off and check into the Idlewyld Inn in London. Nestled in a quiet Old South neighbourhood, in a grand mansion dating back to 1878, this quaint boutique hotel provides the luxury of yesteryear while offering the modern-day conveniences you desire. The beautifully manicured grounds, elegantly appointed rooms and peaceful ambiance of the Garden Courtyard make it the perfect getaway from the hectic pace of everyday life.

STOP 2

**The Only on King**

172 King Street, London N6A 1C6

Recognized by *enRoute* magazine as one of Canada's top 10 new restaurants in 2008, The Only on King offers an ever-changing, locally sourced daily menu. Chef/owner Paul Harding is guided by a farm-to-table philosophy and a cooking repertoire that is classic, clean and both rural and modern.

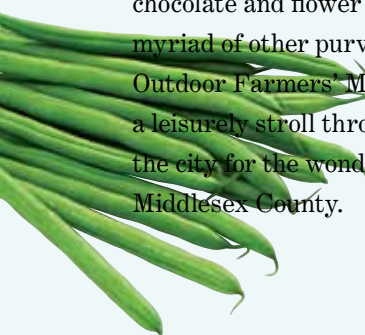


STOP 1

**Covent Garden Market**

130 King Street at Talbot Street, London N6A 1C5

After enjoying a casual breakfast at your hotel, check out of your room and get an early start to the day by visiting London's most popular culinary attraction, Covent Garden Market. Open daily with indoor fruit, vegetable, meat, cheese, chocolate and flower stalls alongside restaurants, take-out counters and a myriad of other purveyors, the market also offers a seasonal producer-based Outdoor Farmers' Market on Thursdays and Saturdays, starting at 8 am. Take a leisurely stroll through the market, sampling as you go, before departing the city for the wonderful culinary experiences that await in neighbouring Middlesex County.







*“We take great pride in providing innovative cuisine that showcases fresh, seasonal and exceptional ingredients.”*

**Executive Chef Jeff Fortner, Idlewyld Inn**



STOP 2

**Apple Land Station**

329 Richmond Street, R.R.2,  
Thorndale N0M 2P0

Apple Land is a first-generation, pick-your-own apple orchard in Thames Centre, just east of London. They've been providing high-quality seasonal produce for the local community since 1986 and run a store featuring local gourmet food, as well as a bakery offering homemade fruit and meat pies. Activities for children include a tour of the orchard in a one-half scale 1850's Model L train, an animal barn, a giant sand mountain and much more.



STOP 3

**Carolinan Winery**

4823 Dundas Street, R.R.#2, Thorndale N0M 2P0

Carolinan Winery is an organic fruit farm located in Thorndale, Ontario. The winery produces new fruit wines made from berries grown on site. Stop by for a unique dining experience, live entertainment or a bottle of locally grown fruit wine. The perfect place to stop for lunch, and the patio nestled between the winery and the fruit orchards provides a lovely spot for al fresco dining or simply unwinding with a glass of wine.



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**STOP**

**4**

### **Arva Flour Mill**

2042 Elgin Street, Arva N0M 1C0

Located just north of London, Arva Flour Mill is a fourth-generation operation, which first opened its doors in 1819. With water power from the Medway River generating the energy, high-quality, whole wheat, unbleached, pastry and organic flours are produced here. In addition to flour, the Mill Store sells cream of wheat, cracked wheat, grains, cereals, pastas, spelt, beans, rice and baking supplies. The Millhouse, the second store, offers a wide range of local, natural and organic frozen meats, poultry, seafood, local cheese, deli meats, sauces and preserves.

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**STOP**

**5**

### **Kustermans Berry Farms**

23188 Springwell Road, Mount Brydges N0L 1W0

The first Kustermans blueberries were planted in 1984. Today, this family-run, pick-your-own farm offers blueberries, raspberries, strawberries and pumpkins, as well as a market with baked goods, local produce, kitchen items and refreshments.

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**STOP**

**6**

### **Clock Tower Inn & Strathroy Ale House and Pub**

71 Frank Street, Strathroy N7G 2R5

After a long day of touring, you will be ready for an evening of relaxation and there's no better place than downtown Strathroy's historic Clock Tower Inn. Built in 1889, it was designed by Thomas Fuller, the architect for Canada's Parliament Buildings. On the main floor, you will find The Strathroy Ale House & Pub, where a post office and Customs House once resided. Known for its wide selection of fresh and local pub fare, this dining institution is the ideal place for you to enjoy dinner before calling it a night.





STOP

1

### The Family Table

24584 Adelaide Road, Strathroy ON N7G 2P8

The Family Table restaurant in Strathroy opened in September 2012 and has taken the area by storm with the creative fresh approach to breakfast and lunch. Chef/owner Chris Podgornik uses only real ingredients to make your breakfast or lunch experience a memorable one. During the summer, they also offer premium Shaw's ice cream on their adjoining deck.



STOP

2

### Alton Farms Estate Winery

5547 Aberarder Line, Plympton-Wyoming N0N 1J5

Alton Farms Estate Winery is currently the only vineyard and winery in Lambton County. In September 2005, Marc and Anne Alton moved to Aberarder Line in Plympton-Wyoming with a goal of creating a vineyard and winery where they could make delicious wines and create a new wine region for Ontario. Now with their winery licenses in place, the Altons have released their first seven wines made from 100% estate grown grapes. Visitors are welcome to taste the wines and enjoy the beautiful property.



STOP

3

### Forest Glen Herb Farm and Bed & Breakfast

8333 Glendale Drive, Lambton Shores, N0N 1J7

Visitors are welcome to stroll the many gardens of the Forest Glen Herb Farm, which is based on old-fashioned farming practices. Browse the 140-year-old barn, now a shop filled with culinary and fragrant herbs, dried flowers and herb products. Herb talks and classes are available for groups. The B&B is located on the southeast corner of the property on the shores of Lake Huron, a half-hour drive north of Sarnia. Forest Glen Herb Farm is the proud recipient of two Premier's Innovation Awards for Agri-Food Excellence.



*“Be prepared to be wowed by the flavours and fragrances of herbs when you incorporate them into your life.”*

**Forest Glen Herb Farm**



**STOP 4**

### **Purdy's Fisheries**

1 Riverfront Road, Point Edward N7V 1J8

Down the coast of Lake Huron just west of Sarnia, you will find Purdy Fisheries. More than a century ago, The Purdy family began selling fish door-to-door with a fishmonger's cart. Purdy's Fish Market was added in the early 1970's and today is a quaint specialty shop and restaurant supplier. Purdy's catches their pickerel, whitefish, lake trout and yellow perch from the Lake Huron, using proper conservation efforts and ethical fishing practices. Stop by and enjoy a plate of Purdy's Famous Fish and Chips during the summer season.



**If you want to add to your adventure,** visit **Foodies** restaurant then wend your way to **Pinery Provincial Park** for a picnic in an unforgettable setting. If you're in search of the perfect strawberry, try **Heeman's Greenhouses and Strawberry Farm** where you may pick your own and sample an entire field.



*“Eating and drinking involve all five senses and that’s exactly what we give people with our hands-on interactive cooking experience.”*

**Grace McGartland, Chair, Arts & Cookery Bank**



## Itinerary No. 3

# Country Comfort

Follow your appetite along the country roads and wander through fields of lavender. Visit local wineries and craft breweries, shop for fresh, seasonal produce at roadside markets and farm gates. Take a hands-on cooking class and dine on locally sourced menus at quaint bistros, casual dockside eateries and fine dining establishments.

We've carved out a special weekend itinerary that will satisfy your taste for adventure and take you to a diversity of culinary destinations along the North Shore of Lake Erie. If you can squeeze in the time or should you be able to stay longer, there's also a lot more to experience along miles of shoreline, sandy beaches and in our picturesque ports and villages. Go sport fishing, cycle the lush green farmlands or discover our many studios and galleries showcasing the visual arts attractions of the area.



- FRIDAY:** Stop 1: Sweet Magnolia House Bed and Breakfast
- SATURDAY:** Stop 1: Heritage Line Herbs  
Stop 2: Clovermead Bees & Honey  
Stop 3: Green Frog Tearoom at Pinecroft  
Stop 4: Steed & Company Lavender Farm  
Stop 5: Quai du Vin Estate Winery  
Stop 6: Kettle Creek Inn  
Stop 7: Windjammer Inn
- SUNDAY:** Stop 1: Railway City Brewing Company  
Stop 2: Empire Valley Farm Market  
Stop 3: Tasty Sweets Café and Bakery  
Stop 4: Arts & Cookery Bank



STOP 1

**Sweet Magnolia House  
Bed and Breakfast**

236 Talbot Street E., Aylmer N5H 1H7

There's no need to rush. Begin your road trip with a night of old-world charm in this beautifully restored heritage home. Rest your head in one of the three beautifully appointed guest rooms and enjoy a home-cooked and locally sourced breakfast in the morning.



*Windjammer Inn*

STOP 1

**Heritage Line Herbs**

534443 Heritage Line, Aylmer N5H 2R1

Heritage Line Herbs is a working farm, offering agri-tours, a retail store, nine themed walking gardens (including the pizza garden), potted herbs and heirloom vegetables. Their Silver Birch Tea Room showcases the best in local cuisine, including sandwiches, barbecued chicken and their signature lavender lemonade, a must-try.







STOP

2

### **Clovermead Bees & Honey**

11302 Imperial Road, Aylmer N5H 2R3

With 24 million (and counting) staff buzzing with activity, this adventure farm produces six unique honey varieties. Clovermead's self-guided Bee Line Tour, which teaches the importance of bees and honey production, boasts friendly farm animals, Ontario's largest beehive display, the Enchanted Bee Yard Trail and more. Inside the Honey Gift Store, visitors can sample all six honey varieties, as well as purchase treats, including honey spreads, beeswax candles and hand cream.



STOP

3

### **Green Frog Tearoom at Pinecroft**

81222 Rogers Road S., Aylmer N5H 2R4

The Pinecroft 'village' has been a unique family business in Elgin County since 1948, creating earthenware and stoneware pottery and unique Canadian gifts for its visitors. The showroom and Green Frog Tearoom occupy the original log cabin built in 1934. The tearoom sources many of its ingredients from neighbouring farms, local markets and butchers, while fresh bread is baked in house. Menu items include crisp salads, sandwiches, crepes, old-fashioned chicken and dumplings and the very popular homemade mushroom soup. Signature dishes like asparagus pie, fresh strawberry soup, autumn pumpkin pear soup and rhubarb crisp reflect the changing seasons of the region.



STOP

4

### **Steed & Company Lavender Farm**

47589 Sparta Line, Aylmer N5H 2R4

Steed & Co. Lavender produces pesticide-free, culinary-grade lavender. This 45-acre farm in Sparta is designated an 'Area of Natural Interest' and guests are invited to stroll through the fields and gardens. Guided tours are also offered. In the gift shops, you can sample delicious homemade jams, jellies and condiments.





STOP

5

### Quai du Vin Estate Winery

45811 Fruit Ridge Line, St. Thomas N5P 3S9

Located on the fertile rolling slopes of Fruit Line Ridge, near Sparta, Quai du Vin is a well-known local winery. It produces more than 90,000 bottles of wine per year, with top sellers Vidal White and Baco Noir leading the charge. The winery is not only a source for fine wine but is a popular entertainment venue on summer weekends. Winery tours are generally available, while specialty tours with samples and pairings are available by booking in advance.



STOP

6

### Kettle Creek Inn

216 Joseph Street, Port Stanley N5L 1C4

OK, by now you should be exhausted from your day of culinary indulgence. It's time to check in for the evening at one of the region's most distinguished inns – The Kettle Creek Inn. Located in the heart of Port Stanley, a fishing village nestled in a deep valley at the mouth of Kettle Creek, this historical 1849 inn is one of "Ontario's Finest Inns." The Inn has 10 guest rooms and five luxury suites. Dining options include an English-inspired pub and an upscale restaurant. The menu showcases a commitment to terroir with ingredients that are farmed or foraged locally, such as the perch and pickerel that arrive daily at the port just a few steps away. The signature dish is the locally revered chicken potpie.



STOP


7

### Windjammer Inn

324 Smith Street, Port Stanley N5L 1C6

If you prefer to step out for dinner, the Windjammer Inn is the place to be. Located steps from the beach, the award-winning restaurant is a place where global inspiration meets local sensibility. Chef Kim Saunders' culinary sensibility and expertise shine through on the menu, which states the kitchen's food philosophy: "Fresh, Local, Organic, Seasonal and Sustainable." A summer meal is best enjoyed on the wrap-around porch where the gentle breezes from Lake Erie roll in.



A man with dark, curly hair, wearing a light blue button-down shirt, is shown in profile, looking down at a glass of red wine he is holding. He is in a cellar or winery, with several large wooden barrels visible in the background. The lighting is warm and focused on the man and the wine glass.

*“When our distinct  
soils, a cool climate,  
and just the right  
amount of rain come  
together, wonderful  
things happen.”*

**Jamie Quai - Winemaker,  
Quai du Vin Estate Winery**

Following a light breakfast at one of Port Stanley's quaint cafes, we recommend taking a leisurely walk around this town affectionately known as "Ontario's Cape Cod."

STOP

1

### **Railway City Brewing Company**

130 Edward Street,  
St. Thomas N5P 1Z1

After you have finished exploring the village, head north to the region's famous craft brewery, Railway City Brewing Company, located in St. Thomas. The brewery is proud to use premium, locally grown varieties of hops and carefully selected Ontario-sourced malted grains to brew hand-crafted beer in small batches.

At the 2011 Ontario Brewing Awards, Railway City's Amber Ale won gold and the Copper Ale won People's Choice. It is here that you can join a brewery tour, meet the brewmaster, discover how award-winning ales are made and partake in a sampling of their best brews.



**Gold Medal Award winning brewery for Black Coal Stout & Iron Spike Amber Ale, Silver Medal for Honey Elixir & Dead Elephant Ale, and People's Choice for Iron Spike Copper Ale.**





STOP

2

### Empire Valley Farm Market

27983 Talbot Line, Wallacetown N0L 2M0

Empire Valley Farm Market, tucked along the shore of Lake Erie on the historic Talbot Trail, celebrated its 25th anniversary of farming in 2010. From stunning hanging flower baskets to homegrown produce, such as heirloom tomatoes, cucumbers, peppers, strawberries and corn, this cozy country greenhouse is a community gathering place. Shop for fresh produce, or sign up for a hanging basket workshop, where friendly staff will guide you to create your own floral masterpiece.



STOP

3

### Tasty Sweets Café and Bakery

180 Main Street, West Lorne N0L 2P0



If you're feeling a little peckish, be sure to pop into Tasty Sweets Café and Bakery for a light lunch. Conveniently located on the main street in West Lorne, Tasty Sweets offers a café style menu featuring sandwiches made with in-house baked bread, homemade soups and chili, as well as a variety of salads and entrees. The bakery is known for its breads, pies, ice cream cakes and other delicious desserts.

STOP

4

### Arts & Cookery Bank

242 Graham Road, West Lorne N0L 2P0

The Arts & Cookery Bank is one of the most unique and stunning attractions in Elgin County. Located in a heritage 1914 Bank of Montreal building and an 1883 timber frame barn on the main street in West Lorne, it has become a regional culinary and cultural destination highlighting interactive cooking classes.



If you're still looking for more, find your way to **Killer Desserts** in **Port Stanley** and widen your search for the ultimate butter tart or enter a world of fantasy at the **Mad Hatters Tea Room** and enjoy Devonshire Cream Teas amidst a droll collection of antiques and knickknacks. For the best sausages around, head to **Farmgate Markets** meat shop and see why it won the **2009 Premier's Award for Agri-Food Innovation Excellence**.



*“Beautiful countryside,  
friendly people and lots  
of small towns dotting  
the landscape await you  
around nearly every corner.  
If you do get lost, this is  
one of the best places  
on earth to do so.”*

**John Picard, Ramblin' Road  
Brewery Farm**

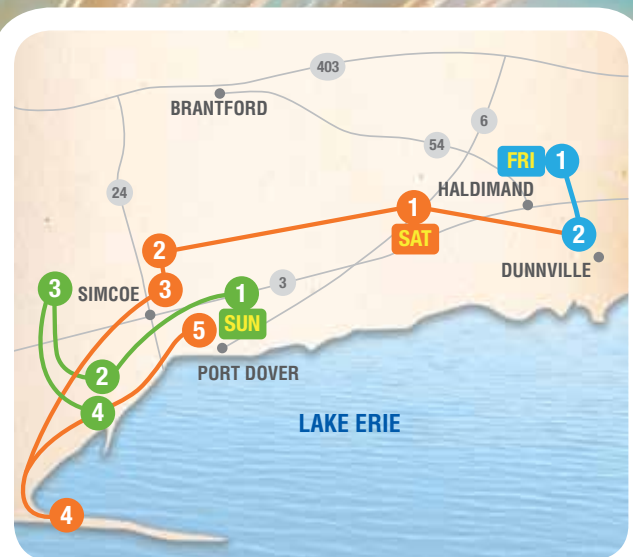
## Itinerary No. 4

# Taste of the Harvest

Cruise the back roads, enjoy that pastoral countryside and indulge in the regional specialties that characterize Ontario's South Coast. Explore the sandy beaches, lush forests, fishing ports, vibrant trails, numerous parks and rich agricultural lands.

We've mapped out a weekend that will allow you to explore the local culinary point of view and simple pleasures that tell the story of this part of the province. It will take you from the Grand River to Lake Erie, stopping at several quaint towns enjoying their culinary delights as you go. On this adventure, you will experience world-class dining, farm markets, mom-and-pop shops, a winery and a brewery.

If you are extending your stay or plan on coming back, there's much more to see and do. We've just scratched the surface here. Take the time to explore historic sites, relax on the beach, cycle along the South Coast, experience our enviable fishing, golfing, hiking, horseback riding and don't forget bird watching in a World Biosphere Reserve.



- FRIDAY:** Stop 1: Twisted Lemon  
Stop 2: Lalor Estate Inn
- SATURDAY:** Stop 1: Hewitt's Dairy Bar  
Stop 2: The Blue Elephant Craft Brew House  
Stop 3: Jensen Cheese  
Stop 4: atPlay Adventures  
Stop 5: Schofields Bistro
- SUNDAY:** Stop 1: The Urban Parisian  
Stop 2: Cider Keg Farm Market  
Stop 3: Ramblin' Road Brewery Farm  
Stop 4: Burning Kiln Winery





STOP

1

### Twisted Lemon

3 Norton Street West, Cayuga N0A 1E0

Twisted Lemon is the perfect place to stop for dinner as you enter into the region. Located in the picturesque village of Cayuga, the award-winning ‘hidden gem’ is owned and operated by Chef Dan Megna, who worked under the tutelage of celebrity chef Mark McEwan. The seasonal and locally inspired menu showcases ingredients almost exclusively from Haldimand County, offers monthly features and the breads, desserts and sorbets are made from scratch in-house. Since its opening, Twisted Lemon has been recommended in the *Where to Eat in Canada* guide.

STOP

2

### Lalor Estate Inn

241 Broad Street W., Dunnville N1A 1S8

If it’s good enough for Hollywood star Hillary Swank, it’s got to be good enough for us. With simple elegance and unrivalled charm, The Lalor Estate Inn is the jewel of Dunnville. Each of the four guest rooms is uniquely and beautifully appointed, offering fresh roses, fluffy robes, pillow-top mattresses and turn-down service for the ultimate pampering experience. Wind down by strolling through the gardens and majestic trees or enjoy a nightcap on the wrap-around porch before retiring for the evening.



STOP

1

### Hewitt’s Dairy Bar

4210 Highway 6 N.,  
Hagersville N0A 1H0

In 1887, James Hewitt, founder of Hewitt’s Dairy, began delivering milk to the residents of Hagersville in his horse-drawn Democrat. Today, the dairy remains one of the oldest family-owned dairies in Ontario. A full range of milk products is processed, including milk and chocolate milk, cream, cultured products, goat’s milk products, ice cream, frozen yogurt, sherbet and sugar-free, low-fat ice cream. Stop by the popular Dairy Bar for their famous ice cream.







*“It’s not just great food but a great food experience. That’s what we give our customers.”*

**Dan Megna**  
Chef, Twisted Lemon



TASTE OF THE  
HARVEST

SATURDAY

STOP

2

## The Blue Elephant Craft Brew House

96 Norfolk Street, Simcoe N3Y 2W2



Established in 1992, The Blue Elephant is one of the most refined, casual dining establishments in this neck of the woods. It first became popular with locals seeking its signature curry dish and other iconic menu items but is also revered for its in-house microbrewery and seasonal beers. The restaurant is split into two distinct sections – the dining area, which is opened only for dinner, and the more casual British-themed Tuskers Pub, which serves lunch and dinner. Pay specific attention to the items marked “Taste of Norfolk,” as they are menu offerings sourced from area farmers.





STOP

3

### Jensen Cheese

37 Evergreen Hill Road, Simcoe N3Y 4L2

Jensen Cheese is an award-winning, family-owned manufacturer of artisanal cheddar cheese. Each cheese is crafted with the utmost care and attention using the “Old World Curing Process” to guarantee that the texture and traditional full-bodied flavours are at their peak. Stop by for a tasting of their renowned cheese, including the five-year old cheddar.



STOP

4

### atPlay Adventures

50 Erie Blvd., Long Point N0E 1M0

Check in to atPlay Adventures for a cozy overnight stay overlooking the beach. This unique Long Point location is ideal for enjoying all the outdoor activities the area has to offer, especially the fabulous fishing opportunities. It has three levels of accommodation and the Causeway Restaurant provides “beach dining with a twist”.



STOP

5

### Schofields Bistro

237 Main Street, Port Dover  
N0A 1N0

Close to the Lighthouse Festival Theatre, Schofields is a new bistro offering “accessible taste” in a renovated historic building in downtown Port Dover. It’s causing quite the buzz with great food using fresh local produce and a wine list with a strong selection of Ontario and Canadian vintages.





STOP

1

### The Urban Parisian

401 Main Street, Port Dover N0A 1N0

Get your morning caffeine fix at The Urban Parisian, Port Dover's authentic French bakery. European in style, the shop is known for its magnificent French pastries, rich bold coffee, exquisite tea and, of course, wonderful bread baked in-house every day. You must have the key lime pie, which comes straight from heaven.



STOP

2

### Cider Keg Farm Market

1398 Vittoria Road, Vittoria N0E 1W0

The Cider Keg consists of hundreds of acres of apple orchards surrounding the Farm Market and Cider Mill in Vittoria, just 15 minutes east of Port Dover. Their biggest claim to fame is their sparkling apple ciders. In fact, in 2010, their apple-rhubarb blend was served to the G20 leaders when they visited Canada. Cider Keg is also known for its coveted Apple Pie in a Jar, as well as cherry, pumpkin and other flavours. Farm market tours are available.



STOP

3

### Ramblin' Road Brewery Farm

2970 Swimming Pool Road, La Salette (near Delhi) N0E 1H0

Hidden in the middle of somewhere special you will find Ramblin' Road. You'll need to be good at navigating country roads, have a GPS handy, or know someone in the area who can point you in the right direction. Take your time – it is worth the effort. Ramblin' Road is Ontario's only Brewery Farm. Here you will find an actual working farm with crops growing, a hop garden flourishing and a brew house in full operation. Best known for their premium, hand-crafted beers – Country Lager, Country Ale, Country Pilsner and the DPA – Dakota Pearl Potato Ale. They also produce the best kettle chips in the province. Grab a bag or three to snack on for the journey home.





*“It’s the passion,  
craftsmanship and  
connection to the land  
that define us.”*

**Doug Beatty,  
Burning Kiln Winery**

**STOP**

**4**

### **Burning Kiln Winery**

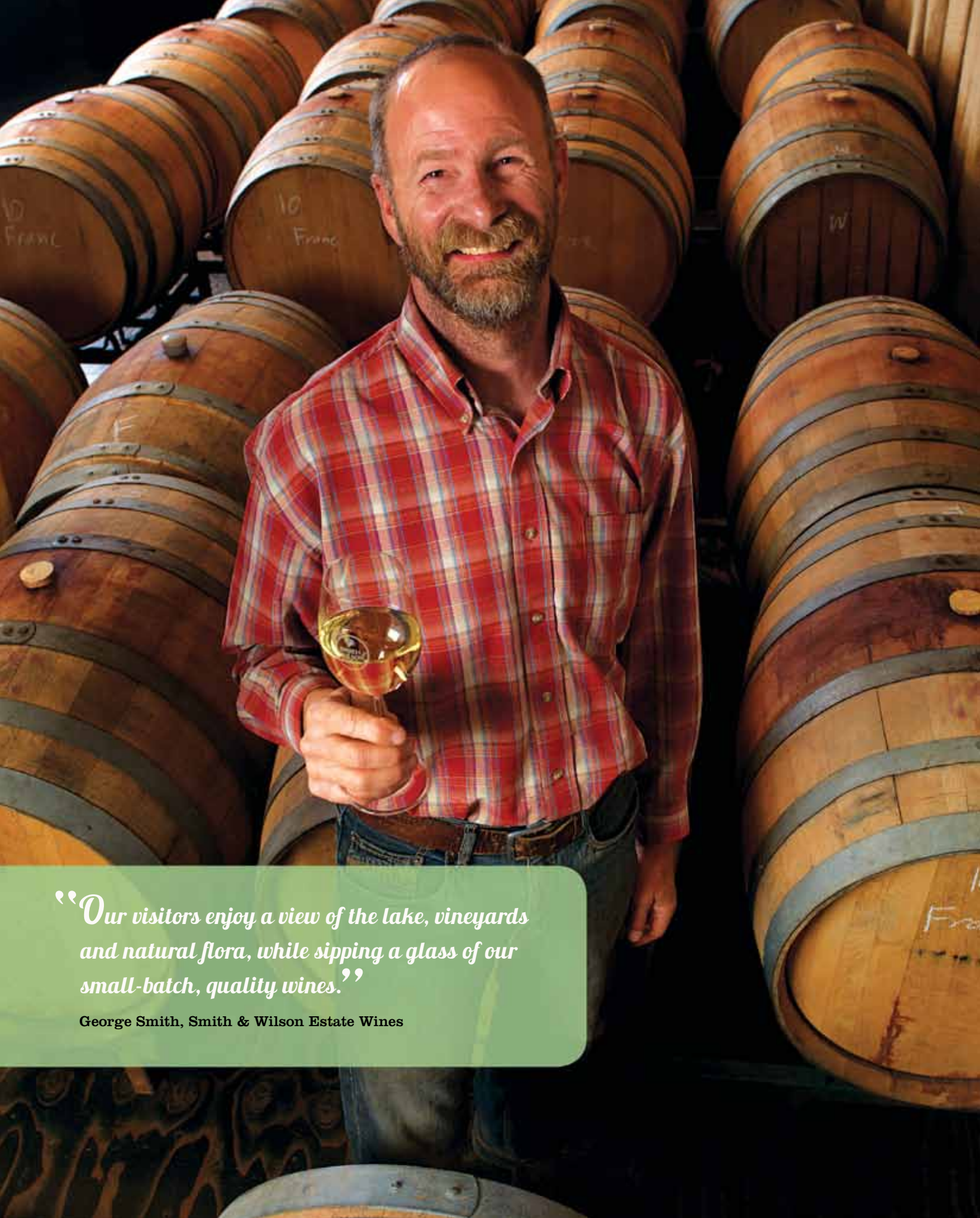
1730 Front Road, Saint Williams N0E 1P0

The fourth and final stop of the day is Burning Kiln Winery, located just minutes from Port Dover, Turkey Point and Simcoe. Situated on a ridge overlooking the UNESCO-designated Long Point World Biosphere Reserve, the winery creates distinctive wines made from hand-picked grapes that have been dried in former tobacco kilns used by farmers past. Partake in a winery tour, sample a flight of wines or enjoy a delicious lunch on the outdoor patio before making your way home.



**If you can fit in other things,** take a guided mushroom foray with **Long Point Eco-Adventures** and find yourself hunting for mushrooms and pairing food and wine in the **Carolinian forests**. Or, visit Canada’s largest peanut grower, **Kernal Peanuts** and try the “peanut shake”. You may also want to go to **Powell’s Patch Blueberries** for fresh-picked berries or to pick-your-own and picnic in a lovely country setting.





*“Our visitors enjoy a view of the lake, vineyards and natural flora, while sipping a glass of our small-batch, quality wines.”*

**George Smith, Smith & Wilson Estate Wines**

# Itinerary No. 5

# Bounty Trail

As culinary tourists, we seek out one-of-a-kind foodie experiences that are so authentic you can't imagine them being anywhere else. If that's what you're after, you are in for a treat in this special part of Ontario's Southwest. The biological diversity and vast mosaic of natural areas, including open waters, wetlands and lush farmlands, make this area one of the most agriculturally productive regions in the country. With that comes a passion for all things local and authentic.

We invite you to enjoy a weekend experiencing the region - from terroir to table. On this culinary adventure, you will see first-hand the produce that's grown right here and you will sample the food and wine so passionately prepared with nature's local bounty.



- FRIDAY:** Stop 1: Caesars Windsor Hotel  
Stop 2: Canadian Club Brand Centre  
Stop 3: The Willistead Restaurant & Bar
- SATURDAY:** Stop 1: Taloola Café  
Stop 2: Viewpointe Estate Winery  
Stop 3: Cooper's Hawk Vineyards  
Stop 4: Jack's Gastropub  
Stop 5: Delhaven Orchards
- SUNDAY:** Stop 1: The Chilled Cork  
Stop 2: Early Acres Estate Winery  
Stop 3: Park's Blueberries and Country Store
- Stop 6:** Smith & Wilson Estate Wines
- Stop 7:** Bayside Brewing Company
- Stop 8:** Retro Suites Hotel
- Stop 9:** Breakfast House & Grille





STOP

1

### Caesars Windsor Hotel

377 Riverside Drive, Windsor N9A 7H7

Check into this CAA/AAA Four Diamond award-winning hotel for the ultimate luxury experience. Spectacular riverfront views, elegantly appointed rooms, indoor pool, round-the-clock room service, 4-Green Key certified and free WiFi are just a few of the amenities awaiting you. Enjoy non-stop gaming action in the casino or a headline show at the Colosseum upon returning from dinner.



STOP

2

### Canadian Club Brand Centre

2072 Riverside Drive E., Walkerville N8Y 4S5

Plan ahead so you arrive in Windsor by late afternoon as you don't want to miss the opportunity to visit the Canadian Club Brand Centre, home to Canada's famous Canadian Club whisky. Enjoy a tour where visitors are told the story of how Canadian Club whisky quenched the thirst of many U.S. citizens for 13 long years during Prohibition from 1920-1933. You will be taken back in time to the height of the Hiram Walker family's success and brought into the basement's Speak Easy room where meetings were held with Al Capone and The Purple Gang. The tour moves into the Hiram's

Sampling Room, a Canadian Art Gallery and more before finishing with a formal tasting of the premium and classic whiskies, as well as sherry cask. Tours run until 6 pm. Following the tour, spend some time exploring historic Walkerville.



STOP

3

### The Willistead Restaurant and Bar

1840 Wyandotte Street E., Windsor N8Y 1E3

One of the newest culinary sensations in the city, The Willistead has received rave reviews from critics and customers alike for its Farm to Fork – Nose to Tail culinary point of view. From the beet salad to the beef heart burger, you'll be treated to the ultimate gastronomic experience.







*Breakfast House  
and Grille /  
Churrascaria  
Steak House*

BOUNTY TRAIL

**SATURDAY**

**STOP 1**

### **Taloola Café**

390 Devonshire Road, Windsor N8Y 2L4

Located adjacent to the Windsor riverfront, Taloola Cafe specializes in healthy food, organic and fair trade coffees, teas, creativity, and charm. With “real” food as the criteria, they steer away from preserved and processed-type food with an emphasis on homemade. Enjoy a cup of fair trade organic java with a delicious, nutritious breakfast, whether it be a breakfast burrito, toasty sandwich or cheesy French toast.



**STOP 2**

### **Viewpointe Estate Winery**

151 County Road 50 E., Harrow NOR 1G0

A 45-minute drive down the road, you will find Viewpointe Estate Winery. Viewpointe was conceived through careful planning, embracing a vision from a truly regional perspective. Their mission is to showcase Essex County’s fine wine and culinary diversity. Chef Jodie Brown directs the winery’s culinary arts centre where fresh, local flavours are as close as nearby gardens, farms and roadside stands along the lakefront. The Winery Shoppe provides tastings of their award-winning wines, such as Pinot Noir, Cabernet Franc, Pinot Grigio, Riesling, Auxerrois and Chardonnay.





BOUNTY TRAIL

**SATURDAY**

**STOP 3**

### **Cooper's Hawk Vineyards**

1425 Iler Road, R.R.#1, Harrow N0R 1G0

Cooper's Hawk is one of the area's newest wineries with 14 out of 69 acres dedicated to grapes and five acres of forest around a new wetland. Set in a pristine setting, the winery produces Cabernet Franc, Merlot, Riesling, Rose, Musque and Chardonnay, with Icewine production playing a role in future plans. Tastings and tours are available.



**STOP 4**

### **Jack's Gastropub**

31 Division Street S., Kingsville N9Y 1P4



Pop into Jack's Gastropub for lunch where you can enjoy a signature burger or other pub-inspired specialities. The owners take pride in sourcing local produce, fish and meats and their wine list consists of "only local" wines. Continue along the Lake Erie North Shore Wine Route east towards Chatham-Kent, stopping at additional wineries along the way, if you desire.



STOP

5

### Delhaven Orchards

8182 Talbot Trail, Blenheim N0P 1A0

With over 400 acres under cultivation, Delhaven Orchards is one of the area's top farms. Twenty varieties of apples and 12 varieties of peaches are grown alongside cherries, nectarines, pears, apricots, strawberries, soybeans, corn and wheat. By using a "controlled atmosphere" process, apples are available all year long. Spend some time in the retail shop and try their famous fresh-pressed apple cider.

STOP

6

### Smith & Wilson Estate Wines

8368 Water Street, R.R#1, Blenheim N0P 1A0

Opened in 2005, Smith & Wilson is this area's first winery. Located just west of Blenheim on the scenic shore of Lake Erie, it is worth a visit for the incredible view alone. Test your wine knowledge during a tasting flight of four top wines and then take a romantic stroll through the vineyards. Private tours are offered for groups of six or more and are available by reservation. If you're hungry, enjoy an outstanding Smith & Wilson picnic with all the trimmings, savoured on winery grounds. Call ahead for menu selections and to book.



STOP

7

### Bayside Brewing Company

970 Ross Lane, Erieau N0P 1N0

Bayside Brewing Co. is Chatham-Kent's first micro-brewery. The former Tilt 'N' Hilt 'N' Hotel has been transformed to include brewing facilities, a tasting room, retail area and brew pub. Indulge in a sampling of their Long Pond Lager and make sure to ask for a tour of the brewery.





BOUNTY TRAIL  
SATURDAY



STOP 8 **Retro Suites Hotel**

2 King Street West, Chatham N7M 1C6

Breathtaking, fun, and luxurious hardly begin to describe the fabulous wonder that is the Retro Suites Hotel located in the heart of downtown Chatham. A stunning display of architecture, contemporary furnishings and pop culture mixed with downtown style in a historic building, this luxury boutique hotel has been transformed from a 100-year-old warehouse into a breathtaking retreat from everyday life. We promise you won't want to leave! Fellow travelers agree, having been awarded Trip Advisor's Traveler's Choice Award in 2012 and the Certificate of Excellence for 2013, The Retro Suites Hotel makes a lasting impression with every guest.

STOP 9 **Breakfast House and Grille / Churrascaria Steak House**

525 Grand Avenue E., Chatham N7L 3Z2

Tear yourself away from the comforts of your home away from home for a couple of hours and enjoy dinner at the Breakfast House and Grille. From the Mediterranean-inspired flavours of Portugal, to the mouthwatering tastes of a steakhouse, this restaurant offers you a beautiful cultural dining experience.



BOUNTY TRAIL  
SUNDAY

STOP 1 **The Chilled Cork**

22 William Street S.,  
Chatham N7M 4S1

Before checking out of your room, enjoy a local breakfast at The Chilled Cork, which is connected to the hotel on the lobby level. The menu consists of traditional favourites and international dishes, all prepared with the freshest local ingredients possible. Lunch and dinner is also served here.





*The Chilled Cork*

STOP

2

### Early Acres Estate Winery

9494 Pioneer Line, Chatham N7M 5J1

Early Acres Estate Winery is a family-run winery that produces wines from 100 percent Canadian-grown grapes. Steal special moments as you stroll leisurely through the vineyards and sample the wines. Winery tours are also available if pre-booked.



STOP

3

### Park's Blueberries and Country Store

14815 Longwoods Road,  
R.R.#3 Bothwell N0P 1C0

Thirty years ago, Parks planted their first bushes and today they stand up to six feet tall on over 40 irrigated and picturesque acres of one of Ontario's largest blueberry orchards. They are also entirely under netting for food safety reasons. Visitors have the option to pick their own berries or purchase ready-picked berries from four different varieties. Visit the café and take a stroll through the country store filled with frozen, unbaked pies, preserves, pie fillings, local jams, salsas and much more.



**If you have extra time,** check out **Windsoreats Wine Trail Ride**, where you can go cycling and wine tasting along the **Lake Erie North Shore**. If cycling is not your thing, take a leisurely drive along the **Talbot Trail** to the cottage town of **Erieau** where you can take a walk along the beach before indulging in lunch at **Molly and OJ's**. You can also quench your thirst with tasty local beers at historic **Walkerville Brewery**.





Hit the road this weekend and come back with unforgettable stories of Ontario's Southwest.





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*Yours to discover*

*For more information on the itineraries in this magazine, please visit [oswculinary.com](http://oswculinary.com).*



Ontario's  
**South West**  
Shaped by nature

