

Headwaters Food Summit 2012

"How to earn a decent living through diversified local food opportunities"



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Our Goal

- Create a building that fit with the character of the area
- Be environmentally aware (Energy Efficient)
- Artisan breads and baked goods
- Focus on Apples & Cider
- Produce fresh pressed juice and fermented (“hard” cider)
- Produce best quality cider in Ontario
- “Destination to renew your senses with the taste to match”

Planting new trees



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Whips in the ground



Staking, Tree Guards & Deer Protection



Orchard Established



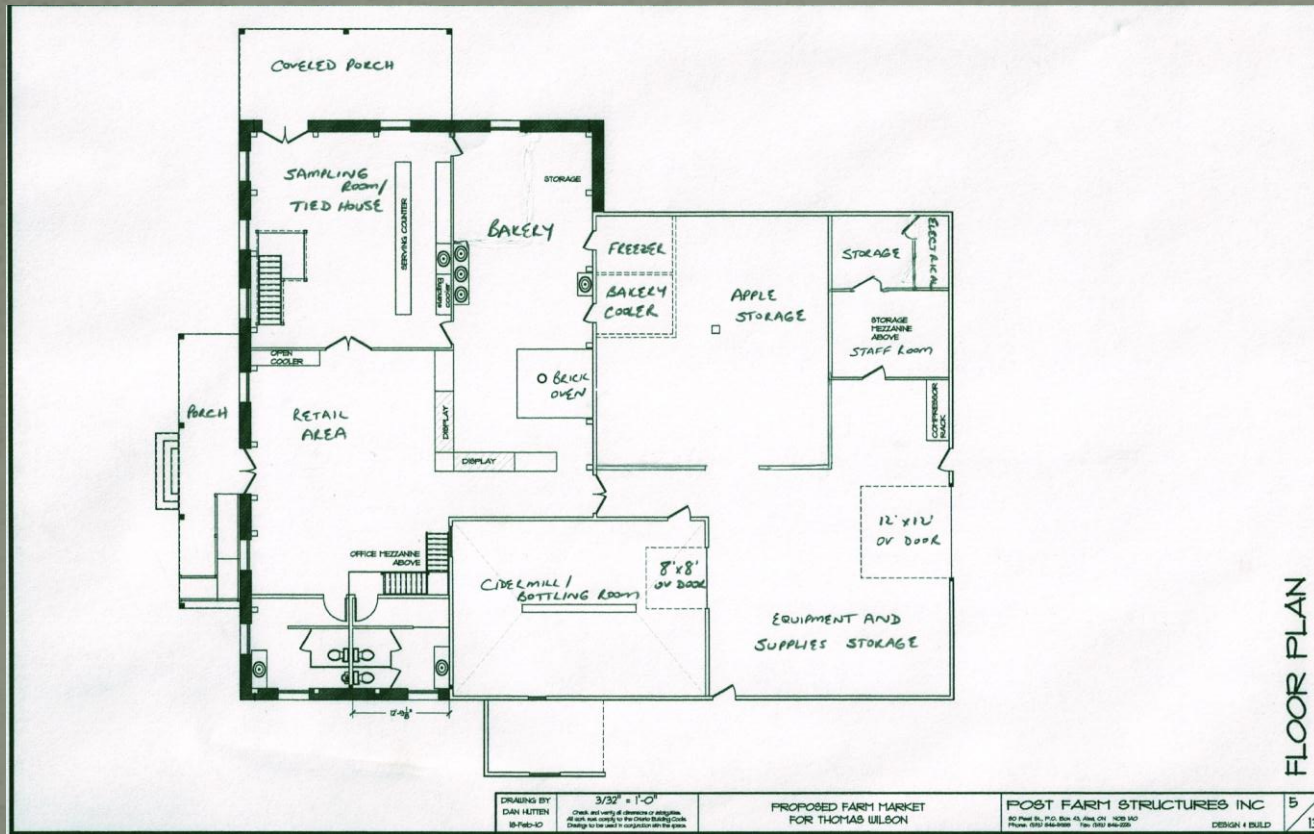
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Our First Crop



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Our Facility



Post & Beam Framing



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Straw walls for insulation



First layer of stucco



Baking bread in our wood-fired oven



Bread baking in the oven



View from the west



Hard Cider

- 1,200 sqft cellar under tasting room
- 2011, bottled 22,000 L of fermented cider
- Products include:
Wassail, Pub Cider, Estate Reserve, Ice Cider



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Want to Learn More?

- Website – www.SpiritTreeCider.com
- Email – contactus@spirittreecider.com
- Facebook Page – Spirit Tree Estate Cidery
- Twitter – SpiritTreeCider
- Visit us at the farm in Caledon

Lessons learned!

- Rural economic development
 - Tourism
 - Employment
 - Services
- Rural planning conference
 - Specific rural agricultural economic policy
 - Ovoid delays due to confusion, overlapping jurisdictions
- Taxation
 - Current trend to reclassify value added operations to commercial taxes
 - Lack of infrastructure, services, extremely limited skilled labour pool