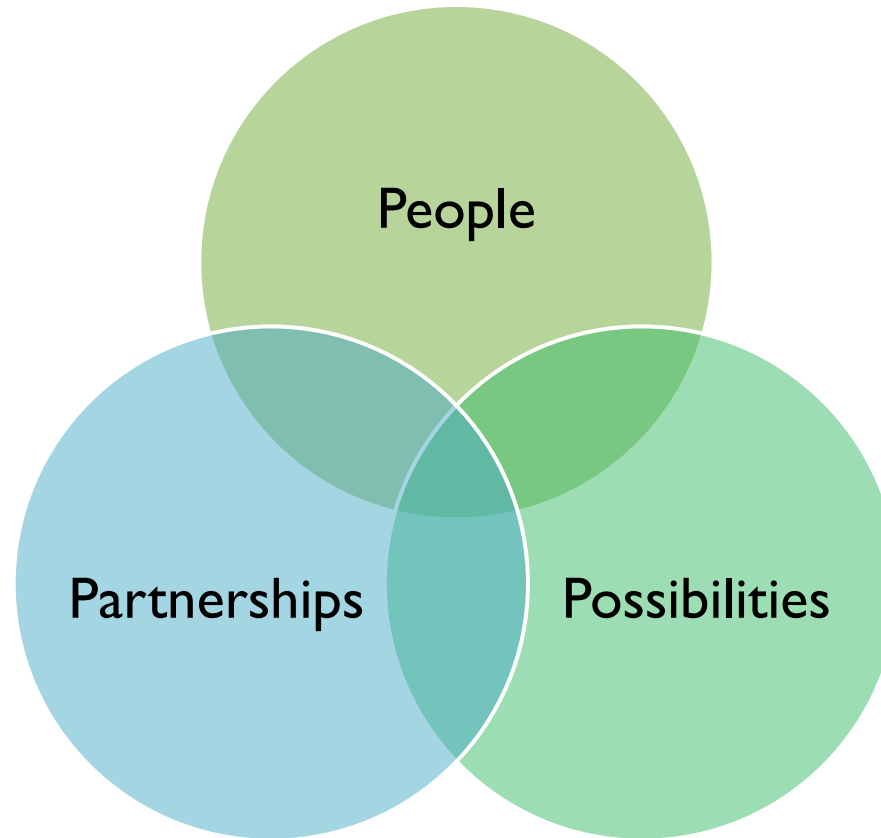




The OAFVC in Action

Trissia Mellor

Our Vision



To bring together people, partnerships, and possibilities
for a strong and vibrant Northumberland County.

The BR+E



9	11	24	41	170	363
communities	weeks of training	training sessions	weeks surveying	volunteers	surveys completed



The Difference

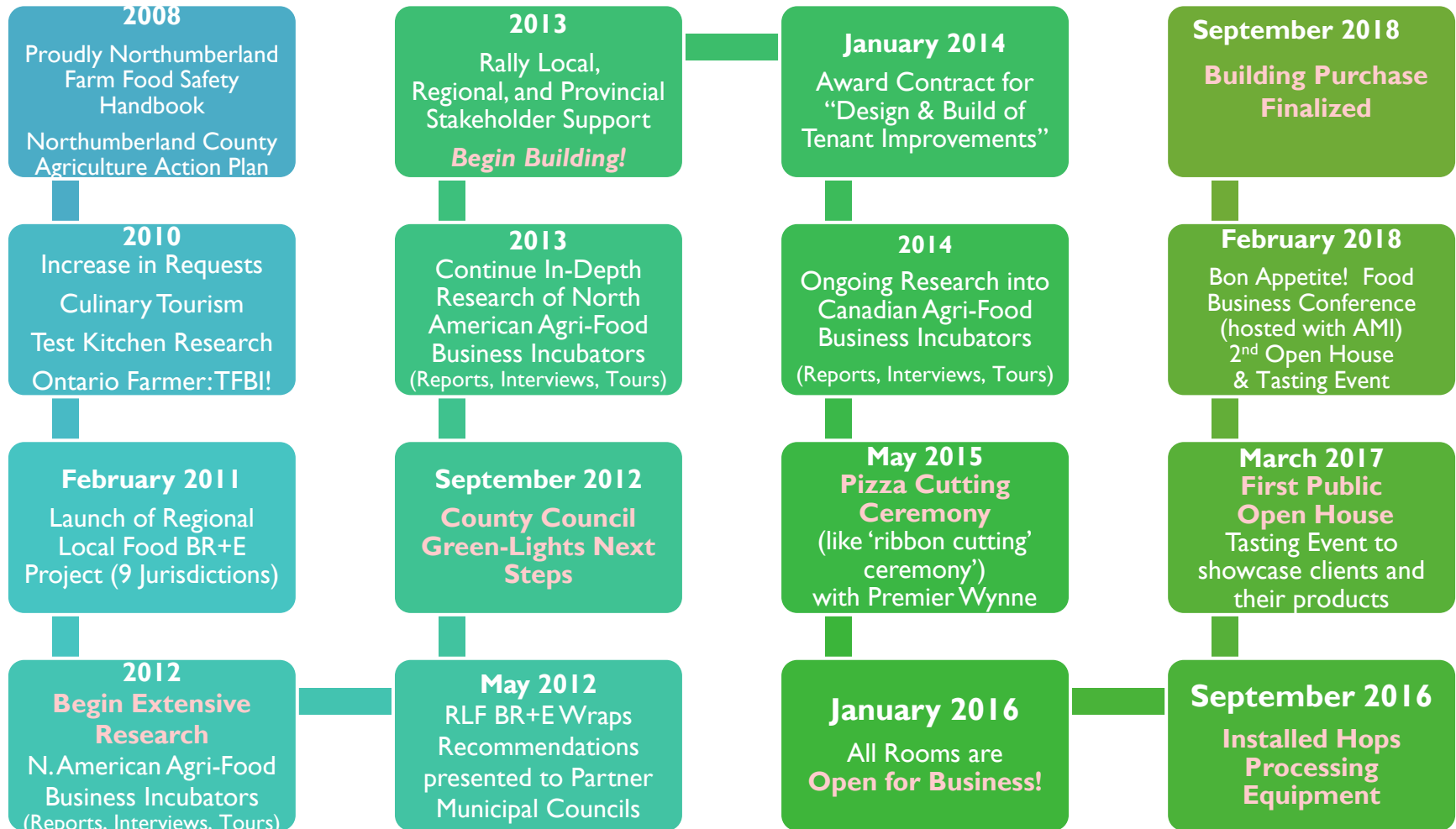
Community Kitchens



Commercial Kitchen (OAFVC)

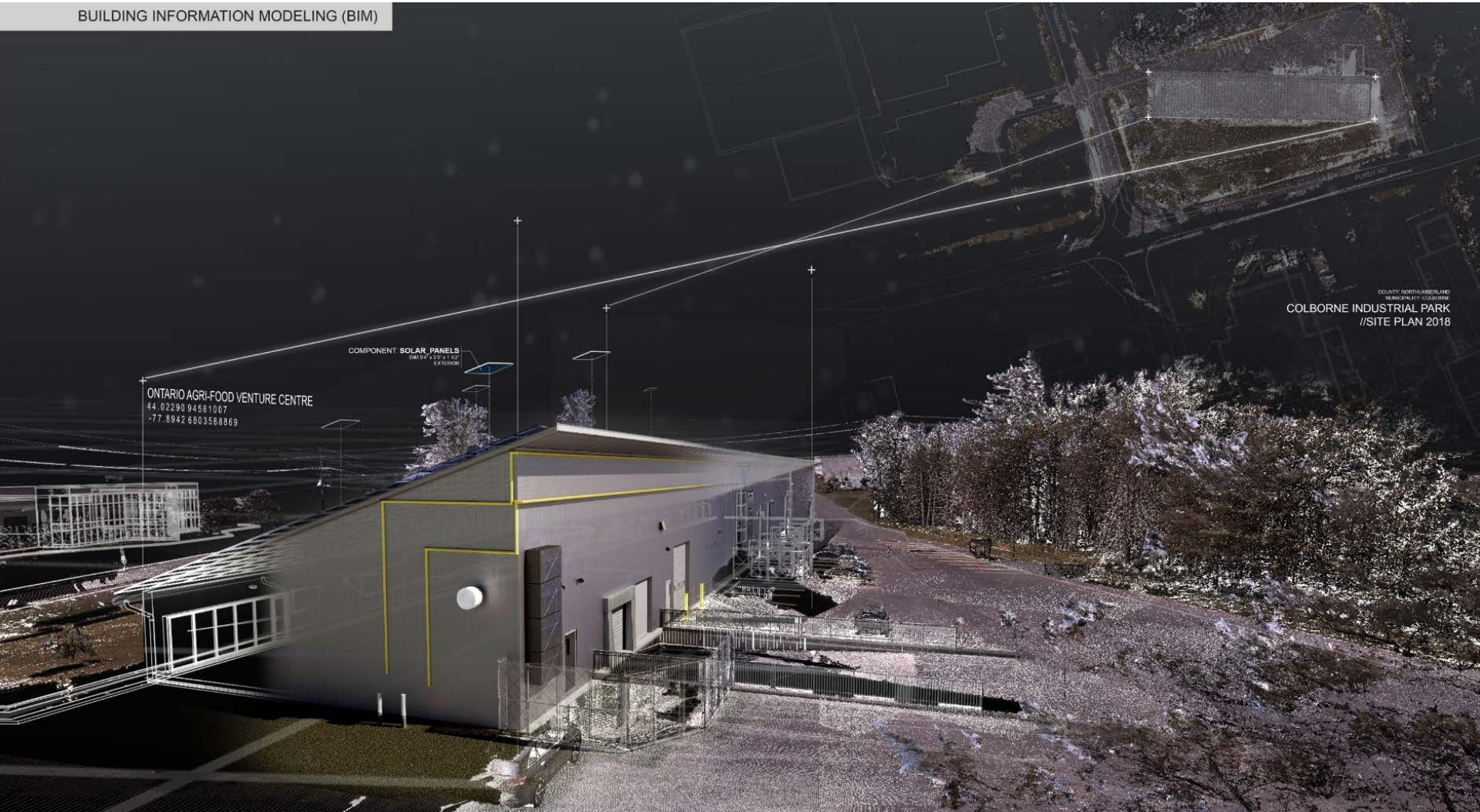


OAFVC Timeline*



From Idea to Reality

BUILDING INFORMATION MODELING (BIM)



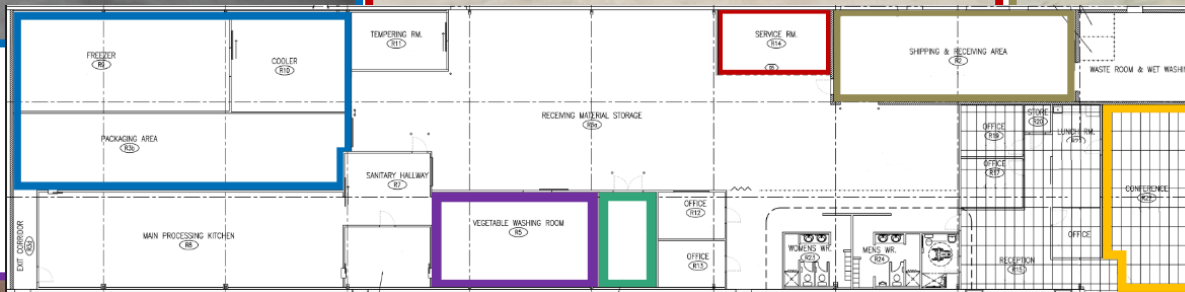
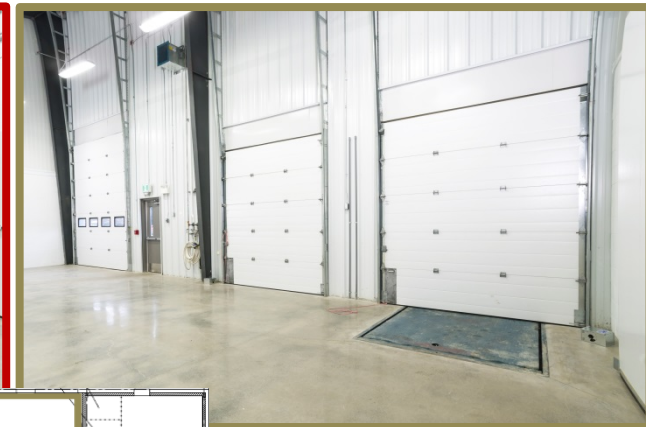
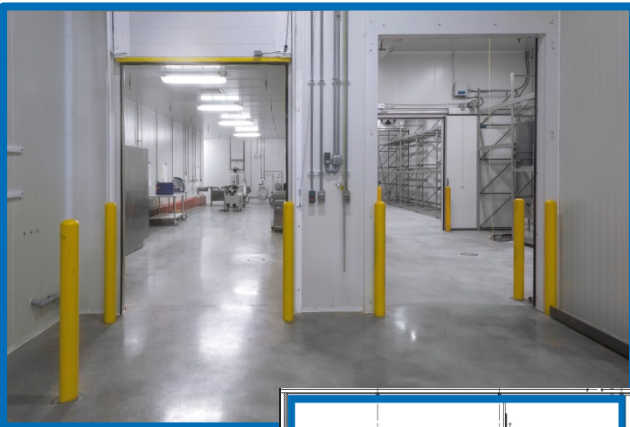
Construction



Exterior



Interior



Helping Farmers and Food Entrepreneurs

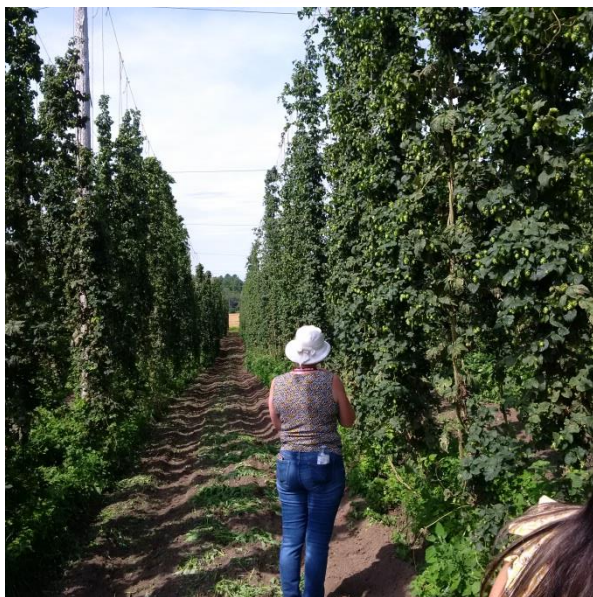


Collaboration



ONTARIO HOP GROWERS' ASSOCIATION

ASSOCIATION DE CULTIVATEURS D'HOUBLON DE L'ONTARIO



EASTERN ONTARIO HOPS GROWERS

THE ROAD FROM HOPS TO BEER

Grow it

Dry it

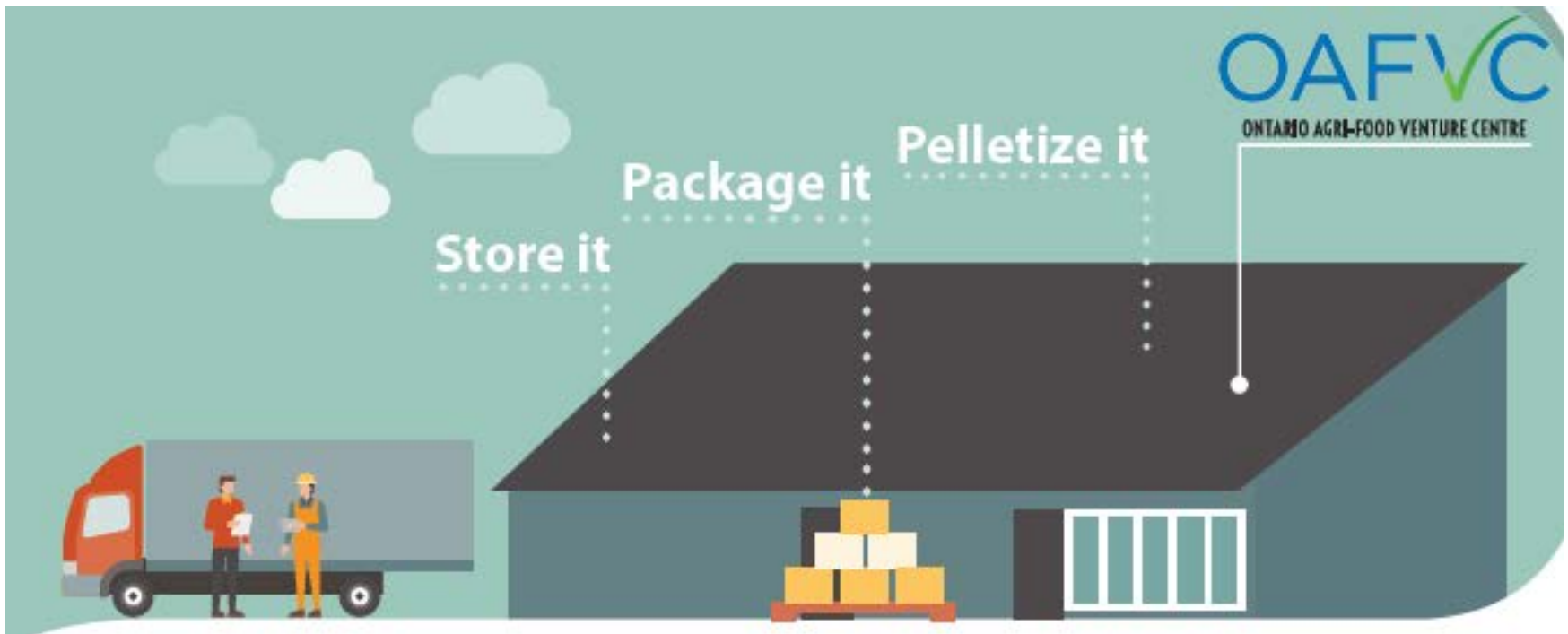
Bale it

Sell it

Northumberland Craft Brewery

Neighbourhood Pub





The Ontario Agri-Food Venture Centre (OAFVC) in Northumberland County offers a number of **value-adding services designed to offer support to the growing number of Craft Brewers, Artisan Distillers, and Beverage Farmers** in Eastern Ontario.

Hops growers can bring dried hops to the OAFVC to be **pelletized on site** before being **vacuum-packed or nitrogen-flushed** in **tear-resistant UV-blocking bags**. Packaged hops can be **branded and stored** on site in a temperature controlled environment.

The OAFVC is a not-for-profit, municipally owned and operated niche food processing facility designed with Eastern Ontario farmers and food entrepreneurs in mind.

Learn more about our Hops Services, Prices, Processing Times and Availability at:

www.OAFVC.ca/Hops

Hops Delivered



Hops Processing



EASTERN ONTARIO HOPS GROWERS

THE ROAD FROM HOPS TO BEER
GOES THROUGH THE OAFVC

OAFVC
ONTARIO AGRI-FOOD VENTURE CENTRE



*The OAFVC
Completes the
Value-Chain!*

Beverage Farming Video

<https://youtu.be/qouY530kkPQ>

Putting the FUN in Fundraiser



Team Building & Skill Development

OAFVC
ONTARIO AGRI-FOOD VENTURE CENTRE



A good time was had by all



Local Food



Electric Juice Factory



[HOME](#) [EJF PRODUCTS](#) [NEW! FROZEN SMOOTHIE PUCKS](#) [WHY JUICES & SUPERFOOD SMOOTHIES? WHY RAW & PLANT-BASED?](#) [CONTACT](#)



EJF is RAW CONVENIENCE!

FROZEN UNPASTEURIZED JUICES

& SUPERFOOD SMOOTHIE PUCKS™

EJF's list of retail partners is expanding weekly, and you can now find our frozen cold-pressed juices and/or Superfood Smoothie Pucks™ at the following locations:



EJF PRODUCTS
AFTERGLOW (JUICE BLEND)
\$8.95 CDN



EJF PRODUCTS
BEEF GENERATION (JUICE BLEND)
\$8.95 CDN



EJF PRODUCTS
CANDLE (JUICE BLEND)
\$8.95 CDN



EJF PRODUCTS
ELECTRIC GREEN (JUICE BLEND)
\$8.95 CDN



EJF PRODUCTS

AFTERGLOW (JUICE BLEND)

\$8.95 CDN

[Read more](#)

(hydrating, anti-inflammatory, immune-boosting) Afterglow is an uplifting blend of PINEAPPLE*, CUCUMBER*, LEMON*, and GINGER* (* = organic) Afterglow is a dynamic blend of tart and sweet, with both refreshingly cool and gingery-warm effects. A perennial favourite, and full of health benefits -- we called it Afterglow for its use as a hangover tonic, as it has strong anti-inflammatory and hydrating...

EJF PRODUCTS

BEET GENERATION (JUICE BLEND)

\$7.00 - \$12.00 CDN

[Select options](#)



(grounding, improves circulation, immune boosting) Beet Generation is an EJF classic, pressed from BEET*, ORANGE*, CARROT*, PINEAPPLE*, PEAR*, APPLE*, LEMON*, and GINGER* (* = organic). "The first time I tasted Beet Generation, I almost cried, it was so perfect" --Dan of Dan Ledandan Foods, artisanal chocolate and coffee (www.danledandan.com) Beet Generation is an inspired blend that nourishes and soothes the...

Frozen Juice



EJF PRODUCTS

FROZEN Raw Juice 4 bottle Sample Pack — Variety

\$33.00

[Read more](#)

This sample pack includes 4 x 12 ounce bottles of fresh-frozen, raw, organic cold-pressed juices, with a mix of colours and sweetness levels. The blends included will vary according to the press list on delivery day.

Adding Value to Frozen Juice



Clients we've helped find success



Join our growing list of food entrepreneur success stories.
Many of our clients started with just the seed of an idea.
We help turn concepts into a viable, niche business.

OAFVC supports and encourages the growing,
sustainable local-food economy across the province.

VISIT OAFVC.CA TO SEE HOW WE CAN HELP YOU.

Located in Northumberland County
Just one minute south of Hwy 401 at exit 497



OAFVC
ONTARIO AGRI-FOOD VENTURE CENTRE



OAFVC
ONTARIO AGRI-FOOD VENTURE CENTRE

Community Partners

Sharpe's Food Market
85 Front St. N, Campbellford ON

Local Summer Festival

LOCALLY MADE IN NORTHUMBERLAND COUNTY
OAFVC APPROVED

Local Product Sampling
Friday July 27
11:00 am - 4:00 pm

LOCALLY MADE IN NORTHUMBERLAND COUNTY
OAFVC APPROVED

Saucy Dotty's Original Gourmet Sauce

Sherni's Indian Sauces

True Saffron Infused Products

Andy's Original Honey Dill Dressing

Uncle Chester's Flaming Hot Pepper Sauces

Dare2Dream Farm Honey

David & Sons Fine Condiments

The Butcher Shop

Swift Regular Bacon 299

Maple Leaf Natural Shredded Turkey 249

Butcher's Selection Sliced Pastrami 299

Maple Leaf Sausage Meat 299

Schneiders Country Natural Ham 499

Butcher's Selection Bologna 299

Leadbetter's Peameal Bacon 249

Frozen Bacon Bits 299

Schneiders Stadium or Sicilian Smoked Sausage 199

Value Pack 169

Value Pack 369

LOCALLY MADE IN NORTHUMBERLAND COUNTY
OAFVC APPROVED

Sample great locally made products
Friday July 20th
10am - 4pm

LOCALLY MADE IN NORTHUMBERLAND COUNTY
OAFVC APPROVED

BBQ Pork Back Ribs 399

Top Sirloin Grilling Medallions 799

Sharpe's Own Marinated Souvlaki Pork Chops or Kabobs 599

Top Chef 71/90 Cooked Shrimp 599

Cardinal Family Burgers 599

Butcher's Selection Cooked Chicken Breast 249







Available at Incredible Edibles this weekend and at Sharpe's Soon

Available at Incredible Edibles this weekend and at Sharpe's Soon

LOCALLY MADE IN NORTHUMBERLAND COUNTY
OAFVC APPROVED

LOCALLY MADE IN NORTHUMBERLAND COUNTY
OAFVC APPROVED

Integrated Economic Development

	 Manufacturing Attraction & Retention	 Tourism	 Agriculture & Food	 Small Business & Entrepreneurship Development	 Business Immigration	 Land Use Planning & Inspection Services
Focused & Robust Entrepreneurship	Develop new food and beverage sector opportunities	Focus on innovative destination marketing and supporting industry collaboration and partnership to stay competitive	Increase awareness of local agriculture jobs and Agri-Food entrepreneurship	Develop new programs to foster support for small businesses and entrepreneurs	Focus on support for immigrant entrepreneurs	Promote one-window development applications
Research & Policy Engagement	Increase outreach and engagement with the creation of an angel network and social financing	Increase industry resources including business development tools	Demonstrate the socio-economic impact of agriculture, assist in the creation of new ag policies and research	Create an access agreement between external BACs and the provincial business registry	Establish a settlement agency in Northumberland	Address growth trends and land use policy updates. Address updates to plumbing code
Flexible Social Infrastructure	Increase use of surveys and pilot programs. Develop trust in community by establishing expectations between stakeholders	Increase industry participation in outreach and communication efforts	Facilitate food-focused procurement and a local distribution system	Strengthen ties with community partners. Increase recruitment and develop new Faster Forward teams	Create an Immigrant-Partnership Council, as well as municipal strategy for settlement and integration	Create ad-hoc committees to review EAPs and AAPs for applications. Create a committee to address major, ongoing, and common planning concerns
Resilient Economic Activity	Network with site selectors and increase awareness of global impact on the local economy	Showcase market-ready and unique experiences to differentiate Northumberland's brand	Research food trends and ethno-cultural crops. Increase shelf-space for locally-developed food products	Showcase best practices/local superstars including specific people and services we have here versus elsewhere	Develop a 'welcome wagon' type of service for New Canadians moving into Northumberland	Benchmark the approval timeline with a one-window, re-zoning and development processes to reduce business downtime and revenue losses
"Skilled, Diverse Workforce"	Engage with experts for specific projects. Encourage a nimble and cross-trained workforce	Support professional development for marketing and experience enhancement. Partner with RT08 and other agencies	Offer agriculture business development workshops and courses. Build awareness and resources as a "foodpreneurship" start-point	Create an innovative business coworking centre of excellence	Develop support for migrant worker integration programs	Support professional development for design, inspection and installation services
Connective Infrastructure	Explore the advantages of our location within the transportation corridor (including ramifications of driverless transport trucks)	Expand local natural heritage offerings (i.e. forest/trails). Support expanding WiFi corridors and public transit	Build a multi-pronged approach to sustainable agriculture. Develop the Agri-Food Asset Map	Explore and develop expectations for increased external program delivery at hotspots in Northumberland	Initiate school board recruitment for international students	Establish an on-site sewage inspection and historical database
Liveability	Promote Northumberland as community of choice for the semi- and recently-retired, as well as home-based businesses	Engage local businesses in collaborating with tourism industry to broaden tourism product offering	Support crop diversification, as well as land use diversification	Work with MAGNET to develop a strong database of human resources	Continue to have sponsorship groups actively work on integration programs and ethnic and cultural celebrations	Understand and maintain the importance of design aspects and designated heritage systems
Serendipity	<i>Northumberland's role as a provincial leader in supporting small business and entrepreneurial start-ups is affirmed as many large manufacturing interests invest in a robotic "workforce"</i>	<i>Provincial and consumer interest in outdoor and cultural product on the rise, creating a perfect opportunity to foster new partnerships, link key attractors and grow tourism</i>	<i>Provincial interest in developing a local food infrastructure at the same time we were creating the OAFVC</i>	<i>As the County grows the highly successful Faster Forward program requiring additional volunteer mentors and coaches, MAGNET launches a platform to showcase the talent and skills of local human resources</i>	<i>Federal Syrian refugee program rallied engagement in plight of New Canadians as we work to establish local settlement services</i>	<i>As the County takes on more proactive planning and inspection services, community engagement and outreach, opportunities increase to promote other Economic Development services</i>

Thank you. Questions?



ONTARIO AGRI-FOOD VENTURE CENTRE

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MellorT@NorthumberlandCounty.ca

905-355-3680

www.OAFVC.ca

 /VentureCentre