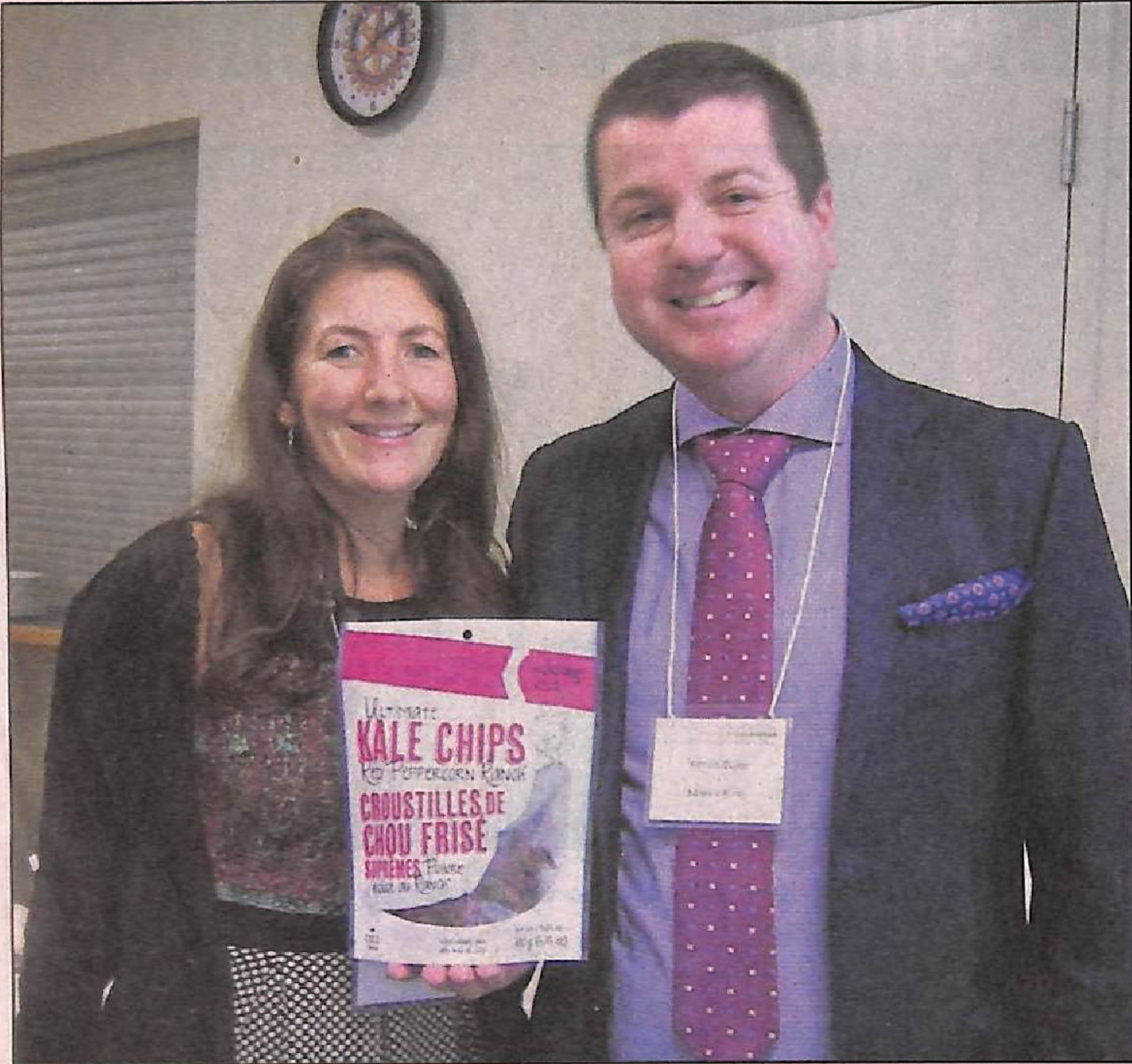


Colborne

■ **INNOVATION:** Kaley's Acres produces tasty kale chips



VALERIE MACDONALD / NORTHUMBERLAND TODAY

Draupadi and Adrian Quinn hold one of several flavours of chips they make from kale, grown and produced in Cramahe Township. Theirs was one of five regional agri-businesses given a Premier's Award for Agri-Food Innovation Excellence in Colborne on Monday.

Local agri-business earns excellence award

VALERIE MACDONALD
Northumberland Today

COLBORNE — The owners of healthy and tasty chips produced from kale, Draupadi and Adrian Quinn of Kaley's Acres in Castleton, received one of five regional Premier's Awards for Agri-Food Innovation Excellence on Monday in Colborne.

MPP Lou Rinaldi, a former Parliamentary Assistant to the Ministry of Agriculture, Food and Rural Affairs, now holding that same position with the Municipal Affairs Ministry, told the crowd gathered in the Keeler Centre for the provincial awards ceremony that the Quinns have not only developed a local plant but are expanding into a second facility.

In an interview, the Quinns said they will officially open their Cobourg facility in the new year, and hire another whole production staff to run it in the former Bakkavor foods location. Among

their clients is Costco, Adrian Quinn said. Kale chips will be the thing first produced at the new site in a partnership with a Toronto distributor.

Rinaldi talked about the beginning of the innovative, nutritious food as coming from 10 acres of "former tobacco fields (turned) into kale production."

The couple's first 5,000-square-foot plant, with 15 employees, processes five different flavours of "raw, guilt-free snacks."

The Cobourg facility is four times this large, and the plan is to process 20 tonnes of kale a week.

Agri-businesses employ 760,000 Ontarians in a \$34-billion industry. The other regional award recipients, among the 50 province-wide, were:

- La Cultura Salumi Inc. of Trenton, where Italian dry aging and artisan techniques are used to produced cured, low-fat meats from free-range water buffalo;
- Pyramid Farms and Fer-

ments of Picton, which uses the "lost art" of fermenting vegetables to make sauerkraut and similar items without vinegar and chemicals;

• Johnston's Cranberry Mark & Muskoka Lakes Winery of Bala, where they used off-colour cranberries to make white cranberry wine; and

• Harwood Estates Vineyards Inc. of Aurora, where wine is produced with green practices including solar energy, experimental pest control strategies and a significant water catchment system, according to a media release.


"I am so proud of today's award recipients," Rinaldi states in the release.

"It is through their ideas, creativity, dedication and hard work that we are helping ensure that Ontario remains a world leader in the agri-food sector."

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NORTHUMBERLAND TODAY
NOV. 13/14

NORTHUMBERLAND TODAY
NOV 26/14



**IN LOVING MEMORY OF
OUR FATHER
DOMINIC MARTORINO**
WHO LEFT US 30 Years ago
November 20, 1984

*No farewell words were spoken,
No time to say goodbye!
You were gone before we knew it,
and only God can tell us why.
It broke our hearts to lose you,
But you didn't go alone,
For part of us went with you,
The day God called you home.*

RON, JOE, BONNIE, JOHN, ROBERT
SPOUSES & FAMILIES

014 ■ NORTHUMBERLAND TODAY

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NOV. 20/14

ing your milestones.

In Memoriam

In Memoriam

In loving memory of
Carolyn Rutherford
who passed away November 21, 1980
Please forgive a silent tear,
A constant wish that she was here.
Till memories fail and life departs,
She will live forever in our hearts
**Sadly missed by
Jack & Family**

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