TOP OUALITY DISTILLERY

Check out our brand new collection of fruit wines, hard ciders, coolers and European-style schnapps. We are proud to be the first on-site fruit distillery and fruit winery in Huron County! With many unique flavours and varities, you're sure to find something to quench your thirst!



Very Berry Martini SERVES TWO

Ingredients:

- Berry Farm Raspberry Schnapps* 4 oz
- Raspberries (Fresh/Frozen) 4 tbsp
- Simple syrup (or to taste) 2 oz
 - A dash of lemon or lime juice

Instructions:

In a shaker muddle the berries – fill it with desired ice, add the alcohol & the simple syrup. Shake well and strain into chilled glasses.

Simple Syrup

Bring equal amounts of sugar and water to a boil. Let rest to cool.

*Can be interchangeable with any of our fruit spirits and seasonal fruit.

TOP QUALITY AND YOUR SATISFACTION IS A MUST COME & HAVE FUN WITH US!

Fruit Ripening Guide	APRIL	MAY	JUNE	MIN	AUGUST	SEPTEMBER	OCTOBED	NOVEMBED	DECEMBER	
Apples						•	•	•		
Apricots					•					
Aronia					•	•				
Asparagus		•	•							
Blueberries				•	•					
Cherries				•						
Currants			•							
Gooseberries					•					
Haskap			•							
Peaches					•					
Plums					•					
Raspberries			•	•	•	•	•			
Rhubarb		•	•							
Saskatoon Berries				•						
Sea Buckthorn					•	•				
Squash						•	•			
Strawberries			•	•						

We also carry an assortment of local produce in season.

It is always best to check our Facebook page for crop updates and ripening as it varies year to year.

PICK YOUR OWN

Strawberries, Raspberries, Blueberries, and Saskatoon Berries.



WINE, CIDER & SPIRITS

Discover the bounty of Huron County



Come visit us for our:

Home-Grown Fruit & Berries • Baked Goods Desserts • Preserves • Frozen Treats European-Style Fruit Schnapps • Fruit Wine • Liqueurs Hard & Sweet Ciders • Café, Bistro & Bar And many more inspiring items!

Bayfield, Ontario 519-482-1666

Check our Facebook page for current hours!

HISTORY

Since the idea was first seeded, Bayfield Berry Farm continues to be a sustainable farm to table operation that has adapted and evolved. It is among the first to offer specialty fruit and a farm fresh product market in our area. Our latest offerings feature a collection of fruit wines, hard ciders, wine coolers and European-style schnapps.

Our vision began with the purchase of our 80-acre parcel in April 2001, when we planted our first 27 acres of fruit, berries, and vegetables. A year later, we opened the doors to welcome the public to our newly built facility with a farm market, bakery and café.

In 2018, we added a new processing facility to produce our own grown and harvested berries and fruits into finished schnapps, wines, ciders, and more.

We believe in producing, processing and selling our locally-created products. We invite you to the Bayfield Berry Farm to experience our local charm and savour our homemade agri-food products such as home-grown berries & fruits, baked goods, preserves, ciders, frozen fruit, pickyour-own berries & alcoholic beverages!

WATCH US GROW AS WE KEEP DEVELOPING NEW IDEAS AND PRODUCTS IN YEARS TO COME!

FARM MARKET

- 🖏 Low Sugar Jam, Jelly & Vegetable Preserves
- 🖏 Sweet Apple & Bag in Box Fruit Ciders & Juices
- 🖏 Maple Syrup, Honey & so much more
- 🆏 Gift Baskets

BAKERY

- Pies, Cookies, Squares, Fruit Tarts, Marlene's famous Butter Tarts & Pastries
- 🖏 Artisan & Traditional Bread
- Plus any imaginable sweets...

CAFÉ, BISTRO & BAR Enjoy a treat with us!

- 🖏 Sample our alcoholic creations
- 🖏 Snacks & Treats
- Oesserts
- 🖏 Patio
- Sus Tours & School Groups Welcome!

Berry Farm's Apple Jack SERVES TWO

Ingredients:

- 4 oz Bayfield Berry Farm Apple Schnapps
- 1 oz Lemon juice
- 1 oz Orange juice
- 1 oz Maple syrup or simple syrup
- 10 oz Berry Farm Sweet Cider A dash of cinnamon

Instructions:

Add Apple Schnapps, lemon & orange juice, maple syrup & cider into a shaker filled with desired ice – shake vigorously, pour into a glass and sprinkle with cinnamon.

WE OFFER A VARIETY OF JAMS, CREATED START-TO-FINISH ON OUR FARM!

Aronia • Blackberry • Black Currant • Blueberry & Peach Blueberry • Cranberry & Pear • Cranberry & Quince Cranberry • Fruit Explosion • Fruit Trio • Gooseberry German Plum • Haskap Berry • Hot Red Pepper Mixed Berry • Pin Cherry • Pumpkin • Quince Raspberry & Blackberry • Raspberry & Blueberry • Raspberry & Plum • Red Currant • Rhubarb Saskatoon Berry & Pear • Saskatoon Berry & Raspberry Saskatoon Berry • Sea Buckthorn • Strawberry & Rhubarb Strawberry • Sumac • Sweet & Sour Cherry





WINE, CIDER & SPIRITS

Come visit us for an unique experience sampling

field to table products.



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