OUTLOOK

Owen Sound & District Chamber of Commerce

SUMMER 2024 / Issue 14



SOUTHERN FLAVOURS

Discover delicious Southern flavours locally at Casero Taco Bus and Casero Kitchen Table in Owen Sound, and The Yard near Bayshore Arena.

FOOD AND FUN

Ted & Grace's Snack Bar has thrived for 76 years, while The Launch, established in 2021, shows promising growth.

SCENIC DINING AT HARRISON PARK

Harrison Park Inn, nestled in 36 hectares of natural beauty, offers a serene dining experience with a rich history dating back to 1913.

JUST SAYING

Owen Sound's evolving culinary scene reflects its rich cultural diversity.

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SOUTHERN FLAVOURS FOR OUR NORTHERN PALATES

For delicious local Southern-inspired cuisine, visit Casero for authentic Mexican dishes in Sauble Beach and Owen Sound, or The Yard for a Tex-Mex twist near Bayshore Arena. Both thrive on creativity, local ingredients, and vibrant atmospheres.

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FOOD AND FUN NEAR THE Inner Harbour

Ted & Grace's Snack Bar and The Launch in Owen Sound exemplify resilience in the restaurant industry. The former has thrived for 76 years, while the latter, since 2021, has grown into a dynamic entertainment hub with promising prospects.

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The Harrison Park Inn, set in 36 hectares of natural beauty, offers a serene dining experience with historic charm since 1913. Despite pandemic challenges, it thrives under Dave Porter's management, featuring traditional favorites, innovative cuisine, and engaging events.

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NEW MEMBERS

Look whose joined us! Read up on the new members of the Chamber.

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JUST SAYING: THE FOOD WE FOUND IN OWEN SOUND

A lifelong "meat & potatoes" enthusiast, I've grown to appreciate diverse cuisines and quality dishes through dining experiences and as a certified barbecue judge. Owen Sound's evolving culinary scene reflects its rich cultural diversity.

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OUTLOOK

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Cover photo

Casero, Owen Sound

Photo credit: Candra Schank Photography









SOUTHERN FLAVOURS FOR OUR NORTHERN PALATES

Are you looking for delicious local prepared food choices with tantalizing southern flavours? Not too long ago this culinary quest would have been challenging, if not impossible. But search no further! Now there are two amazing options, Casero's two locations and The Yard. Together, longtime local friends Emily Leonard, Beth Milne, Jesse Gibbons and Todd Milne offer vibrant, authentic homemade Mexican cuisine at their Casero Taco Bus in Sauble Beach and Casero Kitchen Table in downtown Owen Sound. And further north, near Bayshore Arena, at The Yard, accomplished restaurateur Kay Robinson and her son Jake serve up an eclectic mix of appealing food items, most of which have a tangy, smoked Tex-Mex twist. While their menus differ, each organization is thriving due in large part to a lengthy list of shared exemplary attributes including creativity, entrepreneurship, homemade food, local suppliers, team-building, a ton of hard work, and even a pronounced degree of artistic flair! Check out the Taco Bus's colourful exterior and The Yard's fun murals!

CASERO'S KITCHEN TABLE

Casero's origins in 2013 were very modest. But in just over a decade Emily, Beth, Jesse and Todd, four-life long friends from Grey County, have transformed their shared initiative into a culinary and economic juggernaut. At the start, co-owners Beth, Emily and Jesse, who is now also Casero's Back of House Manager, set up shop in Sauble Beach housed in a refurbished and "funkified" Leyland double decker former tourist bus that they resurrected from a farmer's field near Kincardine. Their goal was, and remains, to bring homemade (casero in Spanish), wholesome Mexican food to Grey and Bruce Counties. This



focus derives from Emily's longtime passion for Mexican gastronomy and Beth's fond memories of Mexico as a teenager.

For the first two years the cramped, often sweltering, bus was used for all of food preparation, sales and serving. Initial offerings included a limited, but popular, menu of Mexican snacks like tacos, burritos and quesadillas. In 2015 efficiency improved considerably and menu choices expanded when the partners opened their Casero Kitchen Table location in downtown Owen Sound, complete with sit-down service, take-out and a fully-licensed patio. Now most food preparation is done in those more spacious premises. As well the bus has been significantly upgraded with air-conditioning and more refrigeration which enables it to be open daily, weather permitting, throughout the Sauble Beach season.

Head Chef Emily tweaks the Casero menu regularly to introduce new creations, cull items when warranted and to make the most of the on/off availability of local, seasonal Ingredients. Currently the *Three Taco Platter* and the wide array of *Burrito* choices are most popular with clients, with the *Casero Krunch Wrap* catching up quickly and the *Double Decker Taco* lurking under the radar. Are you hungry yet? Local suppliers include Howell's Fish, Moore's Meats, Fresh Acres, Persephone Market Garden, Sideroad Farms, Donald's Honey, Harvest Moon and New Life Farm.

To add zip to their patrons' dining experience the two locations offer a compelling array of beverages that complement Casero's food items in taste and spirit. This program is curated by Operations Manager Todd Milne who has been part of the Casero management team since 2015. He delights in finding craft beers that are refreshing, interesting and, especially, sourced from off the beaten path. Motivated by the whole team's enthusiasm, bartenders build Mexican inspired cocktails from original recipes always using fresh ingredients.

In 2019, Casero's creativity struck gold again with the introduction of an inspired *Brisket Program* that's a runaway success. During a meticulous eight day preparation and smoking process raw brisket is infused with Mexican flavours including toasted coriander seed and cumin, jalapeños. The mouthwatering bris-

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SOUTHERN FLAVOURS - continued

kets fly out of Casero's locations for pickup and are now available in farm stores, such as Sideroad Farm, bigger retailers including Foodland and from Casero's brisket supplier, Moore's Meats.

If creativity is Casero's secret sauce respectful teamwork is its glue. From just two in 2013, the Casero team has grown to a year-round core of about 30, with another 15 valued employees added for the summer season. As General Manager Beth puts it, "We have a great staff including lots of long-time and return employees for whom we are so grateful; it takes a village".

THE YARD

Kay Robinson is a formidable entrepreneur, baker and cook. Her first Owen Sound initiative, the Bean Cellar, was an intimate café and meeting place cherished for over 24 years by young and old alike. Covid hastened its closure in 2020. But as one door shut, another opened and for the four years since, without missing a beat, Kay, in partnership with her son Jake, has channelled her many talents into first creating and now growing The Yard. The restaurant's colourful name is an abbreviated term for stockyard, the gathering spot for meat processing in a bygone era. Today The Yard sources most of their meat more locally from West Grey Premium Beef in Durham.

It's hard to put a definitive label on The Yard and that's a big part of its appeal. At its core it's a Tex-Mex Smokehouse. Southern flavours pervade most menu items, infused through slow smoking. Both Kay and Jake love the smoking process – sometimes using hickory and other times apple wood, whatever brings out the best taste in a particular menu item.



But there's a special X factor that makes The Yard's offerings so unique – ingenuity! The owners have a flair for conceiving and then creating outside-the-box southern-flavoured combinations that transform Canadian staples from ordinary to extraordinary. Consider for example their popular *Philly Smoked Brisket Pizza* and *Smoked Pulled Pork Mac & Cheese* creations. Add *Smoked Jackfruit Tacos* as an appetizer and finish with a *Smoked Brownie* covered with ice cream candied bacon and caramel sauce and you have an unconventional but superb feast.

At the Bean Cellar, Kay's homemade desserts were to die for and their loss was much lamented. But fear not fellow sweet treat lovers, stories of their demise are greatly exaggerated. Depending on the day Kay bakes fresh *Lemon Blueberry Cake, Peanut Butter Fudge Cake, Apple Crumble, Peach Cobbler* and the indomitable *Hummingbird Cake* (a southern inspired combination of bananas, and pineapples), among many others.

Beyond The Yard's solid dine-in and hot takeout business, both catering and supplying other local restaurants with smoked meats are thriving. As well, the restaurant is slowly getting into selling pick-up freezer meals focused on 30 portion freezer packs of some of their best-selling dishes. "With all of this demand, our smoker is going nonstop", smiles Kay.

And then there's the spectacular murals spray-painted by local super-artist Billy Goodkat. They complement the quirky food combinations that make the Yard so distinctive. Indoors the History Wall depicts colourful scenes literally drawn from Owen Sound's storied past, highlighting Damnation Corners, Salvation Corners and, according to Kay, small bits of history not well known to City residents. Outside the artwork pays tribute to The Yard's stockyard inspiration and is a play on the famous New York photo of ironworkers eating lunch on a skyhigh beam. For fun and legacy one worker is depicted as Kay's ironworker father.

Looking forward, Kay anticipates stepping back and handing over the reins to Jake. "He's the better cook and I can still fill in if needed. What I really want to do soon, since I'm such a foodie, is travel and taste the foods of the world". Enjoy that retirement Kay, the Owen Sound & District Chamber of Commerce thanks you for three decades of gastronomical excellence.



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EXPERT COLUMNTHE VITAL ROLE OF SUMMER CARE FOR SPECIAL NEEDS INDIVIDUALS



Summer can be a challenging time for families with special needs individuals. The transition from a structured school environment to the unstructured days of summer can be daunting, both for the individuals themselves and for their families. For these individuals, maintaining a consistent routine and engagement is as crucial during the summer as it is during the school year. Woodley Care Services understands

this necessity and is committed to providing essential support during these months, ensuring that special needs individuals receive the care and structure they need while offering muchneeded relief for their families.

The Importance of Summer Structure

For special needs individuals, structure provides a sense of security and predictability. The absence of a regular schedule, which is typically provided by schools, can lead to increased anxiety, behavioral issues, and regression in skills. At Woodley Care Services, our care programs are tailored to meet the unique needs of each individual. We emphasize a balanced approach that includes recreational activities, and therapeutic support. This care helps to maintain continuity in the individual's development and well-being, which is vital for their overall progress and happiness.

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Caring for a special needs individual can be both physically and emotionally demanding. The constant care required can lead to caregiver burnout, a state of physical, emotional, and mental exhaustion that can adversely affect the quality of care provided. Therefore, caregiver relief is essential not only for the caregivers' well-being but also for the health and happiness of the special needs individuals.

Woodley Care Services recognizes the importance of providing respite for caregivers. Our services offer parents and caregivers a much-needed break, allowing them to rest, recharge, and tend to other responsibilities. By providing reliable and compassionate care, we ensure that special needs individuals continue to receive the attention and support they need in a safe and nurturing environment, giving their families peace of mind.

Navigating Funding Challenges

Despite the critical need for summer care services, many families face significant challenges in securing the necessary funding. The process of obtaining financial support for special needs care can be complex, time-consuming, and often inequitable. At Woodley Care Services, we understand these frustrations and work tirelessly to support families navigating the funding landscape. We provide guidance and assistance connecting with resources that can help alleviate the burden of care costs. However, the disparities in funding highlight the urgent need for a more equitable system that ensures all special needs individuals have access to the care and support they require, regardless of their financial situation.

At Woodley Care Services, we are committed to providing the structured, compassionate, and reliable care that these individuals need to thrive while supporting their families through the often-challenging summer months

For more information about our care programs and how we can support your family, please visit Woodley Care Services or contact us directly. Together, we can make a difference.



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FOOD AND FUN NEAR THE INNER HARBOUR

Owning a restaurant comes with risks, especially in an economy that fluctuates. That is what makes Ted & Graces Snack Bar and The Launch, on the west side of the Owen Sound Harbour, so impressive. Despite adversity, the traditional takeout stand has thrived for 76 years, while its multi-dimensional neighbour has successfully weathered financial challenges since 2021 and shows promising long-term growth prospects.

TED & GRACE'S SNACK BAR

In 1948 two entrepreneurial sisters, Marguerite (Ted) Rhodes and Grace Brown opened their tiny Ted & Grace's Snack bar at the SW corner of 14th Street and 2nd Avenue West in an industrial part of Owen Sound. They would be delighted that, almost 80 years later, the snack bar is still thriving!

In a failed attempt at a minuscule expansion of the solely takeout operation, it is rumoured that one of a series of subsequent owners took the bold (!) step of adding four indoor dining spots to the small array of outdoor picnic tables, but that attempt did not last long. Nor did a second location named Ted & Grace's Edgewater Drive-in which was established in 1976, only to fade away. These recollections are part of Ted & Grace's fascinating history. So too, is the devastating fire in September 2004 that nearly levelled the building and the business. The silver lining is that devoted staff and customers rallied, holding barbecues and bake sales, to restore the shack for re-opening in May 2005.

Initially, the sisters' client base was mostly employees of nearby companies like Noma and RCA Victor, attracted to the "best

TEDASPASES

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burger in town." Later on, chicken on a bun became the long-standing best seller. So tasty and economical was the food that many factory workers were daily regulars with some even visiting twice a day. According to Carrie Lovie, the current owner/ operator, that loyalty persists. But now the regulars are more likely to be residents of nearby retirement homes, or straight-out fans of the iconic snack bar's menu choices. One client named Rob enjoys a footlong hotdog every day of Ted & Grace's six-month season.

Carrie, a retired firefighter, acquired the iconic snack bar in 2020 and has given it her heart and soul ever since. She is so committed to her clients that she has not raised prices from the outset of her ownership. Besides Rob's cherished foot long, other popular choices are burgers, fresh French fries and, of course, chicken on a bun. Battered pickles and mushrooms pulled pork and poutine (all unknown in the sisters' heyday) sell well as do Ted & Grace's unique soft ice cream mixtures that fly out the takeout window whatever the weather.

Business is thriving. Carrie reports that while Covid severely hampered most organizations it created a bonanza for her outdoor snack bar which was well suited for masking, spacing, and food-handling regulations. The momentum has built since then. Customers are happy to wait a few minutes for the iconic food and service. Beats any chain restaurant any day!



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SUPERB SCENIC DINING AT HARRISON PARK INN

Framed by 36 hectares of natural beauty, the Harrison Park Inn (HPI) provides a tranquil refuge from an increasingly hectic world. Relaxing in the calming ambiance of this enclave's aesthetic dining room and savouring its wide variety of food creations is like being transported back in time to a gentler era. HPI exudes local history, dating from 1913 when Owen Sound confectioner, Charlie Thompson, opened a refreshment stand which he upgraded to a permanent pavilion in 1915, the original Harrison Park Inn. Fire destroyed that building in 1985 but just two years later the Inn was reborn in its current captivating form.

Owned by the City of Owen Sound, HPI is operated by Dave Porter who took over from Jo-Anne Neerhof in 2021. He is uniquely qualified for his responsibilities having operated the Inn's takeout window as a teenager, before an interlude for education and travel and then returning to manage the Inn for Jo-Anne for over five years.

Dave brought a wealth of ideas to his new operational responsibilities. But Covid intervened. "The pandemic hurt us hugely, but we've bounced back, and our future looks bright again" he says with evident relief. Looking ahead, Dave's initiatives will include adding more exciting food options, hosting live events, and, on special occasions, staying open later. One spectacular success to build on was hosting the national broadcast of the post-Covid relaunch of Scotiabank Hockey Day in Canada in 2023. "It was an auspicious turning point for the iconic national hockey celebration and for the Harrison Park Inn" he said enthusiastically.

As inventive as Dave plans to be going forward, he never loses sight of satisfying the needs of his regular customers, many of whom are older and more traditional. He highlights that they cherish Park Burgers with bacon and cheese; triple decker Park Clubhouse sandwiches with ham, cheddar cheese, bacon, tomato, lettuce, and chicken; Park Salad with honey lemon dressing, mandarin oranges and chicken; open-faced sandwiches with homemade gravy, daily soup specials like Thai Coconut Chicken and Mulligatawny; home-style breakfasts; and Dave's mother Dianne's homemade butter tarts. "As far as I'm concerned these menu items are staples and they are not going anywhere" states Dave. "Besides, young people and tourists like them too".

Much of the credit for the Inn's culinary appeal goes to Head Cook Andrew Doherty who has been the mainstay of the Inn's kitchen for 19 years. "The burgers are his own secret recipe, he also makes the gravies, many of the soups and seasonal favourites, and he creates a lot of our daily specials" says Dave admiringly. The HPI cooking team has been active participants in the Alzheimer's Society of Grey Bruce 'Soups On' competition and fundraiser. This year they won the award for best hearty soup, a zesty beef pepper pot creation.

If space permitted there's so much more that could be added to profile HPI's delectable food choices and lively activities, from scrumptious desserts to traditional Holiday dinners, to fanciful Valentines Day and Halloween celebrations. Instead, perhaps the best concluding advice is for you to pick a day soon, hike the Harrison Park and Weaver Creek Falls Loop, enjoy Putt 'N Paddle in the Park and complete your staycation with a wonderful takeout or dine-in meal at the Harrison Park Inn. You won't be disappointed!



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MESSAGE FROM THE CHAMBER



Diane Austin CEO

Food establishments are my happy place.

I am always interested in exploring the world of restaurants, food trucks, and various cuisines. What I love is I only have to look into our community backyard to find a culinary adventure.

We are very fortunate that Owen Sound & community has all types of restaurants to offer. We have everything from fine dining, with elegant, high-end restaurants, casual dining with a relaxed ambiance, fast food which has quick service, cafes that offer light meals and beverages, buffets, all you can eat to specialty restaurants that focus on types of cuisine or theme menus.

We have a good representation of food trucks in our area that are quite popular. They provide unique and diverse menus. Most cuisines in food trucks are Mexican and American comfort food, combining elements from various Asian cuisines. My wish would be to have a dessert truck that offers cupcakes and other sweet treats. But I can dream.

Tips for a great food experience are don't be afraid to try new dishes, ask locals for their favorite spots, and learn about the cuisine you are exploring. We have it all here so please go out and support all of our wonderful food establishments.

Bon Appetit everyone.

FOOD AND FUN - continued

THE LAUNCH

The Launch, located at 1451 1st Avenue West in Owen Sound, is rapidly becoming a vibrant hub of excitement and entertainment. The owners, Tim Dwyer and Vita Ovcharenko, have been working toward their goal of transforming the water's edge into what they describe as "the spot for food and fun." Three years into their initiative, they have made amazing progress. The couple still provide boat owners access to launch their vessels and that is where their venture got its name. But now there is so much more.

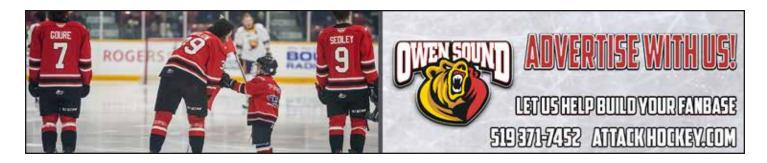
The fun comes from adventure rentals of kayaks and stand-up paddle boards, drop-in yoga on Wednesdays (pay what you can), and an exciting array of live music, recently including local performers Amber May, Elegantly Stripped and DJ Strobe. Also, enjoyable is choosing from a select variety of craft beers, premium wine, and frozen cocktails at the Harbour Bar. Sometimes that occurs at scheduled Happy Hours but more often the enjoyment is spontaneous as groups like dragon boat teams, softball players or motorcycle enthusiasts stop by to unwind and swap stories over a cool beverage. All these activities, whether active or relaxed, take place outdoors, which, on a summer's day or evening, enhances the pleasure considerably.

The Launch's varied light food offerings also augment the experience. These include "fluffy but crunchy pizza with an airy crust" under their Amores' Pizza brand, Tacos on Tuesdays prepared to order by vendor Mestizo Taqueria, and their signature Sundays' ice cream treats.

While the Launch closes for the winter, the couple's two recently opened local Sundays Ice Cream Parlours continue year-round. Located in the downtowns of Owen Sound and Collingwood, their fare includes more than 24 flavours of dairy and vegan ice cream, milkshakes, waffles, ice cream cakes and bubble tea creations.

Looking forward, the partners are exploring creatively adapting storage containers to augment their flourishing business at The Launch on that large site. With Tim's strong education and background in experiential marketing and Vita's first-hand expertise and flair, imagine the intriguing directions this expansion will take! Stay tuned to find out. Better still, drop by The Launch or at Sunday's location for yourself and enjoy the vibe.





CHAMBER PERKS APP: A GAME-CHANGER FOR BUSINESSES, ESPECIALLY RESTAURANTS

The Chamber Perks app is rapidly becoming an indispensable tool for businesses, across Canada. This innovative platform offers an incredible amount of benefits designed to enhance business operations, drive sales, and foster community connections.

BOOST SALES THROUGH EXCLUSIVE OFFERS

For restaurants, the Chamber Perks app is a direct line to potentially increase sales. By offering exclusive discounts and promotions to app users, restaurants can attract new customers and encourage repeat visits. The ability to reach a vast network of potential customers within the local community and across Canada is invaluable for any business looking to expand its reach.

EXPAND YOUR NETWORK LOCALLY AND NATIONALLY

The app provides an unparalleled opportunity to grow your business network both locally and across Canada. Restaurants and other businesses can connect with local chambers of commerce members, fellow entrepreneurs, and potential partners, working to highlight and expand your business by offering exclusive perks through the app. This network expansion is crucial for businesses seeking to tap into new markets and stay competitive in an ever-evolving marketplace.

REDEEM PERKS AND SAVE MONEY

One of the standout features of the Chamber Perks app is the ability to redeem hundreds of perks, leading to significant cost savings. The app may prove beneficial with access discounts on essential supplies, marketing services, and other business needs. These savings can be reinvested into the business, fueling growth and innovation.

STAY CONNECTED TO THE BUSINESS COMMUNITY

Staying connected to the business community is vital for staying informed and competitive. The Chamber Perks app keeps businesses in the loop with the latest industry news, events, and opportunities. This connectivity ensures that businesses are well-informed and ready to seize new opportunities as they arise.

With hundreds of perks available and the potential for significant savings and growth, the Chamber Perks app is a must-have for businesses aiming to thrive in today's competitive landscape. To get started, contact your Owen Sound & District Chamber of Commerce and join a growing community of forward-thinking businesses.

Contact Tiffany today to start reaping the benefits of the Chamber Perks app!

tiffany@oschamber.com

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By: Savannah Dawson

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Brightshores operates six hospitals in the Grey Bruce region including Owen Sound, Lion's Head, Markdale, Meaford, Southampton, and Wiarton. Their mission is to build healthier communities one patient at a time. They have 1,900 dedicated and compassionate staff and over 150 physicians who work together to deliver excellent patient care to residents and visitors across Grey Bruce.

Contact 519-376-2121 brightshores.ca



ROYAL LEPAGE RCT REALTY -JENNIFER MORLEY

Focused; dedicated, and trustworthy, Jennifer has professionally served her clients as a Realtor since 2008. Whether buying, selling, or investing Jennifer has the knowledge and passion to serve your best interests. Born and raised in Owen Sound, Jennifer has a great love for her community. "The beauty of Georgian Bay; the nature trails, parks, charming towns, and communities – there is no match for the lifestyle. We truly enjoy a wonderful quality of life here."

jen@jennifermorley.ca jennifermorley.royallepage.ca/



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Contact

Owen.sound@minimallstorage.com Minimallstorage.com



INGLENOOK CRECHE CHILDCARE CENTRE INC.

Inglenook Creche Childcare Centre provides care for children aged 13 months to 12 years. Additionally, they offer full-day programs for schoolaged children on PD (professional development) days and throughout the summer. The center aims to engage children in activities that promote their social, emotional, communicative, physical, and cognitive well-being, through their play experiences.

Contact

inglenookcreche@gmail.com inglenookcrechechildcare.weebly.com



CLANCY BUILDERS LTD.

Clancy Builders was established in 1988, and their motto is "Nothing is Impossible", reflecting their years of experience and dedication. This family-owned and operated company specializes in building custom homes. Although they focus on constructing homes on their clients' private land, they have expanded their services to include maintaining an inventory of building lots, forming partnerships with landowners to build unique properties, and purchasing development lands for subdivisions. Contact

tclancy@clancybuilders.ca clancybuilders.ca



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Contact sales@advancedtechnologies.ca advancedtechnologies.ca/wordpress/



STEMVOX INC.

STEMVOX is a comprehensive STEM education provider licensed by the Ministry of Education, serving grades K-8 across various educational settings. They adhere to the Ontario Ministry of Education's math and science curricula, blending rigorous academic content with innovative, project-based learning methods. Their services include a one-day-aweek alternative (private) schooling program, a specialized in-school STEM program, and professional development for educators focused on educational technology, STEM integration, and enhanced teaching techniques.

Contact timg@stemvox.com stemvox.com



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Contact

kim@rstprivateplanninggroup.ca theapproachcoachingmethod.ca



BRENT MCKEE. REALTOR- REMAX Grey Bruce

Brent McKee, is a local realtor who brings a fresh perspective to his family's long-established real estate career, serving the Owen Sound and Grey Bruce area. Although, new to the field, Brent benefits from a wealth of knowledge and expertise passed down through generations, ensuring clients receive top-notch service and informed guidance in their property transactions.

Contact brentmckee@hotmail.com remax.ca/on/brent-mckeep102307200-ag



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Contact sales@birdfuels.com birdfuels.com



JUST SAYING By dave carr



The Food We Found in Owen Sound!

A personal tidbit you don't really need to know, but which I share here to express what follows:

I'm basically a meat & potatoes guy when I eat. I'm pretty sure a New York Strip & a baked potato is my ultimate go-to meal. But I've learned something dining out here and there around our neighbourhood – while my dining companions certainly go in menu directions I gastronomically abhor, I have learned how to at least appreciate maybe not what they are ordering, but the quality of their dish that arrives at our table.

For about 15 years, I was a Memphis-certified and Kansas City-certified barbecue judge. I only mention this to note that I was taught and trained how to put meat in my mouth and critically evaluate it. In judging, we start with our eyes -- does it look like something I want to put in my mouth? Would I order seconds? As a meat and potatoes guy, that's a skill I have nurtured when dining out with companions around Owen Sound, Grey, and Bruce. I may not order what you order, but I can look at your entrée and say with honesty, "That just looks so good" – for your palate, at least!

When I arrived in Owen Sound in the early 70s, I'm pretty sure almost every restaurant in Owen Sound was Greek-owned; each had its loyal diners and as I recall, every one of them was fantastic.... The Trio, The Alps, The Olympia, The Scopis, Louis,' and more. I only recall at that time one Chinese restaurant.

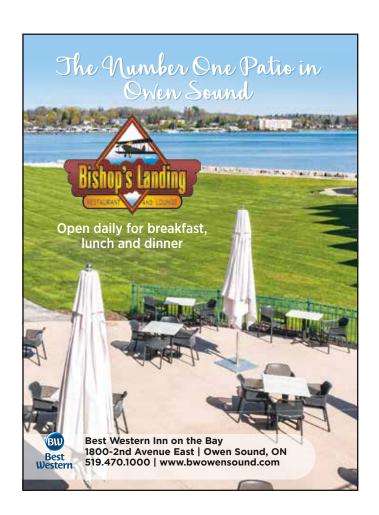
But hey! Look at us now! Because, as Dr. Seuss taught us, "Oh, the places you'll go!!

An aside - school board officials on a May CFOS Open Line with me noted 18,500 students under their care across Grey and Bruce. With that, they pointed out those kids come with a rich diversity of families from around the world who now make our neighbourhood home. And the proof is right there when you are "eating out in Owen Sound."

I know I'm going to miss some but look around.... we have Chinese, Japanese, Thai, and Vietnamese restaurants now. We have Italian, Indian & Mexican, and yes, Barbecue. We still have at least one Greek and I think we now have Pakistani. And never mind the specifically oriented breakfast places, the roadhouse-style eateries and the old-style hearty home-cookin' places, fine dining, diners, and food trucks and all the franchises. We are blessed with choice.

Dining out or eating out – and I believe there is a difference – I may still be a meat and potatoes guy....

...but you do not have to be, and you shouldn't, because you now have interesting neighbours who are just cookin' up something good! C'mon.... take a bite of the Bi...no, wait – that's something else!



OPPORTUNITIES As a Chamber Member



01. Inside Scoop

You will be featured in our new member section of our Outlook Magazine. Our magazine is distributed to all of Owen Sound and Georgian Bluffs. Plus it is available online copy



03. Social Media

We host an Alive @ 5 Networking event every other month. Check our website to find the next scheduled event



05. Events

We host a series of workshops and webinars throughout the year. Whether you're looking to enhance your professional skills, gain new knowledge, or simply explore a topic of interest Placing an advertisement in our "Inside Scoop" E-Blast which is distributed to over 300 businesses and 1500 businesspeople in our community

02. Featured as a new member



We love to feature our members on our social media pages. Reels are an excellent opportunity to showcase your skills, creativity and accomplishments

04. Alive @ 5



We host two major events each year (Business Excellence Awards and our Annual Golf Tournament). This gives an opportunity to connect with influential individuals in the business world

06.
Workshops/
Webinars







YOUR STRATEGIC PARTNER

Only the Owen Sound & District Chamber of Commerce provides unique partnership opportunities to reach 400+managers, owners and local business entrepreneurs by using multi-messaging platforms.

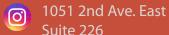
The Chamber targets the audience you most want to reach — partnering is a smart, simple and cost-effective way to build awareness, attract new clients or customers and stimulate sales.

Partnering with the Chamber enhances your credibility, reputation and visibility as a leader in the community.

- Networking & social activities
- Educational seminars and training
- Promotional services
- Member affinity programs
- Achievement recognition
- Business advocacy
- Group health benefits



GET IN TOUCH





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