## comfort zone



## HOME GROVN

BY TERESA BAERG PHOTOGRAPHY BY JASON HARTOG



THE PLACE: Nestled against the Niagara Escarpment, Springridge Farm has been in the Hughes family since 1960. Although they originally harvested sour cherries, farmers John and Laura began to grow strawberries in 1979 and opened their doors to the public. Today, in their 1880s barn, they sell a wide assortment of items,

from home décor and fashion pieces to cookbooks and artwork. The bakery serves lunch and baked goods and is famous for mouthwatering gourmet preserves. Jams, pickles, chutneys, mustards, honey and more are all prepared from the harvest.

THE STYLE: Home décor items in the gift shop are classic yet unique pieces that Laura believes will remain in style for years. "Customers are looking for inexpensive ways to create an atmosphere and decorate their homes," says Laura. Stoneware made by local artisans, such as Pavlo Pottery in Rockton and Hilborn Pottery in Cambridge add character to a space. "We've always felt when we've done something, we wanted to be able to do our very best at it," says Laura of the pies and pastries baked daily, using recipes handed down by Laura's mother-in-law 30 years ago.





WHAT'S HOT: Springridge loves to romance the seasons. Families can experience the farm, enjoy lunch with a view and purchase a variety of seasonal treats like strawberry pie in spring and pumpkin pie in the fall. To celebrate the Queen's Jubilee, Springridge offered its wildly popular Diamond Jubilee Jam. Homemade granola is a bestseller, and cookbook author signings are crowd-pleasing events. John and Laura continually seek to reinvent the farm by listening to what customers want.

**FAVOURITES:** Their greatest pleasure is watching three generations of family come together and enjoy the farm. John says



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