

JARDINIERS DU CHEF

Blainville, QC

Distance from Concordia: 43 km

Pierre-André Daignault studied psychology and philosophy at Concordia University. After graduating, he began developing an interest in agriculture, an interest that would eventually change his career path. His hobby gradually turned into a passion for cultivating the land. In 1994, after pursuing a training in organic farming, Daignault settled in Blainville, where he founded Jardiniers du chef. Today, the farm's greenhouse operations provide micro herbs and edible flowers to the region year-round.



**Pierre-André
Daignault**



LA SOYARIE

Gatineau, QC

Distance from Concordia: 195 km

Koichi Watanabe, owner and founder of La Soyarie, was born in Japan. For Koichi, tofu is a family affair; with his brother having several years of tofu production experience in Japan. When Koichi immigrated to Canada and moved to Ottawa in 1975, the tofu business was virtually nonexistent. In 1982, with the help of his brother, Koichi opened La Soyarie in a small bakery in Hull, Quebec. Soyarie has since grown out of that bakery and is now Quebec's leading producer of tofu, producing on average six metric tons of tofu per day!



WHERE TO FIND
LA SOYARIE TOFU



Koichi Watanabe

LES CULTURE DE CHEZ NOUS

Sainte-Brigitte-des-Saults, QC

Distance from Concordia: 124 km

After several years of spending their weekends cultivating the land, Louis-Marie Jutras and Michelle Rajotte made farming their full-time profession in 1981, when they founded Les Culture de chez nous. In the more than three decades that have since followed, Culture de chez nous has grown to be Quebec's largest supplier of leeks and asparagus. A passion for environmental stewardship and innovation drives the family farm's success.



WHERE TO FIND CULTURE DE
CHEZ NOUS'S PRODUCTS

Louis-Marie Jutras

MICHEL ET VICTOIRE PALARDY

Sainte-Madeleine, QC

Distance from Concordia: 49 km

For three generations the Palardy family has been at the Jean-Talon Market, where they sell a wide variety of vegetables, herbs, fruits, and specialty hot peppers from their farm in Sainte-Madeleine. The family's incredible attention to detail to everything they harvest has earned their products a reputation for quality that draws food lovers from Montreal and beyond Montreal to their stand in Jean-Talon Market every year.



**Michel and Victoire Palardy
with their daughter Elise**

VINAIGRERIE GINGRAS

Frelighsburg, QC

Distance from Concordia: 95 km

When Pierre Gingras first took over the family orchard in 1976, he sold fresh apple juice at the Jean-Talon Market. Despite success, Pierre realized the juice's short shelf-life led to waste. The desire to recycle this quality juice led him to start producing apple cider vinegar in 1989. After extensive research, he determined slow fermentation and a long aging process were key to creating a high-quality apple cider vinegar. Vinaigrerie Gingras is now home to the world's largest aging cellar for apple cider vinegar, attracting tens of thousands of visitors every year.



Pierre Gingras



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THE ORCHARD

