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Huntley Centennial Students Visit Local Mill to Learn About Food Production

Carp, ON (June 7, 2017) – On Thursday, June 8, 2017 a group of students from Huntley Centennial Public School made a field trip to Ottawa Valley Grain Products to learn more about where some of their favourite foods come from.

“For me the biggest gain was satisfying my own natural curiosity of what went on in the building,” said Kerry Chick, a supervising teacher. “For the children, they were fascinated to see the connection between the fields they pass by on their bus trip to school every day, the grain we used in our Stone Soup (based on a book), and the flour used to make the dough for the pizza they eat.”

The field trip to the Mill and surrounding businesses was an amazing opportunity to introduce our students to aspects of our community that impact them daily,” “I think the kids found it really interesting to see how the pearl barley was made because we had just used it to make soup in class!”

Students learned about the food production cycle, from the farmer growing the grain, to its arrival at the mill for cleaning and processing. They saw first-hand the equipment that turns whole grains into products that will later become food items such as pizza, pasta, and cupcakes.

“We think it’s great for children to have a good understanding of where their food comes from,” says Kevin Stewart, General Manager at Ottawa Valley Grain Products. “Agriculture and food production is also a strong part of Carp Village’s rural heritage so it’s great to teach children about that part of the village’s history.”

Ottawa Valley Grain Products has been operating in the heart of downtown Carp since 1929, supplying some of Canada’s largest retailers with high-quality, local, whole grain products such as barley, wheat and corn.

About Ottawa Valley Grain Products

Ottawa Valley Grain Products is a family-operated mill located in Carp, Ontario—just minutes from Ottawa. Our production facility uses classic milling techniques, stones and screens, to mill and grind our products. Our 75+ years of milling experience, combined with our hands-on approach, help ensure that we provide our clients with consistent, all-natural, high-quality whole grain products. Food safety is also paramount to our success. We work with a food safety consultant to continually innovate our practices, monitor and adapt our Hazard Analysis Critical Control Point (HACCP) Plan, and test our products to industry standards. Whether you require small or large quantities, we’ve got you covered—from private labeled consumer packs, to large bags, totes, truckloads and containers.