

June 2023 ~ Volume 7 Issue 2

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Community Futures
Development Corporation

BUSINESS SPOTLIGHT

Rhonda Gouliquer owner and operator of The Pet Store in Dryden has been chosen as our business spotlight this quarter.

Rhonda has been the owner of The Pet Store since 2016 after purchasing the business from the previous owners. Her love of animals and dedication to loyal customers made it an easy choice to become the owner and take over this thriving business.

In 2021, Rhonda had the opportunity to move to a larger location. She came to PACE for funding assistance and purchased the building on Duke Street. The new store provided better exposure, a larger floor space with ample parking and improved access for deliveries. It has become the perfect location for the business to continue to service Dryden and surrounding area with premium pet food and more products in the larger space. Even throughout the lockdowns and restrictions during the COVID-19 pandemic, the business remained steady in revenue with higher volume of clients due to the increase in adopted pets and people working from home.



WASH AND GROOMING STATION EQUIPPED WITH BLOW-DRYER

Her challenge during that time was supply chain and getting enough inventory onto her shelves and keeping up with curbside pick ups. Now that things are back to normal, Rhonda has expanded her service within the new store and added a dog wash station, which had always been her goal since taking over the business. “The Paw Spa” has been getting lots of use and positive feedback since it opened in April.



OWNER: RHONDA GOULIQUER THE PET STORE

As a result of the move, Rhonda has also hired two more employees to keep up with customer traffic and ensuring the floor space is stocked with products and clientele are looked after. The Pet Store is an asset to the Dryden community and surrounding region being the only premium pet food store between Kenora and Thunder Bay. Her customer base includes Sioux Lookout, Ignace, Machin and even Fort Frances. We are pleased to continue to work with Rhonda and watch her business grow and succeed. PACE thanks The Pet Store for their business and contribution to economic development in the Patricia Region.



Enhancing Community Food Systems in Northwestern Ontario Hub Movement



BOBBIE PARR COORDINATOR OF THE 807 FOOD CO-OP

The [807 Food Co-op](#) & Food Hub believes in building community through food, shared values, and cooperation.

The 807 Food Co-op is a collaborative initiative of LFFC, (Local Farm and Farm Co-ops) NFDN (Northern Foodways and Development Network) and local producers within the region. It connects local producers with consumers to access quality, locally grown and crafted products that help foster self-sufficiency and sustainability within Northwestern Ontario from local vegetables, meat, eggs, and other artisan products, it's your one-stop shop for locals.

What is a Co-op & Food Hub

A co-op is an organization owned and governed by its members who come together to meet common needs or goals. It is a community-driven initiative where local producers, consumers, and other stakeholders collaborate to create a sustainable and equitable food system in Northwestern Ontario. The food hub offers a centralized facility or network that connects local producers with consumers, providing a platform for distribution, marketing, and support services. It aims to promote local food production, enhance food security, and generate social, environmental, and economic benefits for the community.

Join the 807 Food Co-op & Food Hub Movement

Support the 807 Food Co-op & Hub

Online Store: Purchase from the online store, a user-friendly platform where you can directly shop from farmers, producers, preparers, and local businesses, contributing to the growth of our local economy. By purchasing through the online store, you have access to a wide range of locally sourced products and support the hardworking individuals and families behind them.

- Place your order at 807foodcoop.ca
- Picks up on Thursdays between 2-6pm
- Hub Location: Food Hub at 60 Princess St. (Southwest entrance)

Community Food Box Subscription: One of their standout offerings is their Community Food Box subscription, which is carefully curated to provide you with various beef, eggs, vegetables, and other local products. This weekly package ensures you have ingredients needed for delicious and wholesome family meals. By subscribing to the box, you simplify your meal planning and prioritize supporting local producers, reducing environmental impact, and enjoying the freshest and most flavorful ingredients available. *Order your Community Food Box by July 7, 2023.*

Food Workshops & Events: Engaging and educational food workshops are designed for individuals of all skill levels and interests, the workshops offer a unique opportunity to learn from local chefs, farmers, and food experts. You'll learn the art of preserving seasonal produce, master the art of artisanal bread-making, explore the secrets of farm-to-table cooking, or delve into the fascinating world of urban gardening and more. The workshops are not just about gaining knowledge; they are interactive experiences that foster community connections and inspire a deeper appreciation for the food we eat.

Become a Member

If you are a local producer in Northwestern Ontario, join the 807 Food Co-op & Food Hub and a dynamic community dedicated to building a resilient and sustainable food system. Becoming a member gives you access to a supportive network of like-minded producers, preparers, and businesses who share your passion for local food production. Their collaborative approach empowers you to connect directly with consumers, expand your market reach, and increase the visibility of your products through the user-friendly online store and pickup site. Additionally, as a member, you can take advantage of the state-of-the-art collaborative food hub facility, with resources such as a commercial kitchen, cold room, and more. By joining the 807 Food Co-op, you'll enhance your business opportunities and contribute to our community's economic development and food security. Together, let's shape a thriving local food ecosystem.

PACE is please to support this not-for-profit organization with approved funding to assist with memberships to those that become a producer and member of the 807 Food Co-op as part of our Community Economic Development Program. Contact 807 Food Co-op for more details.

Stay Connected

Keep up to date with what's happening with 807 Food Co-op & Hub.

- Subscribe to their newsletter to be the first to know about what's in season, new products, upcoming events, workshops, and more!
- Browse our website to learn more about us.
- For more information or questions, contact us at info@807foodcoop.ca.

Website: www.807foodcoop.ca

Facebook: www.facebook.com/807foodcoop

Instagram: www.facebook.com/807foodcoop

Since our last newsletter...

PACE has been busy since our last issue, here's a recap of where we were and what we accomplished.

We co-hosted the Job Fair in April held in Dryden at the Royal Canadian Legion. More employers attended than last year with a large turnout of interested job seekers. PACE partnered with NEW (Northwest Employment Works), Dryden District Chamber of Commerce, and NTAB to create this successful event for employers desperately needing staff.

PACE held three Funder's Fairs in April, one in Dryden, one in Sioux Lookout and the other in Ignace. They were attended at varying degrees but gave PACE a chance to be in these communities networking with other funding organizations.

The Home & Leisure Expo held in Dryden May 12th and 13th was a big success for many local vendors and organizations. There were 43 vendors set up and 960 visitors attended over the two days with many new small businesses making their debut. It is set to become an annual event and hoping to grow each year.



Executive Director Shannon Wogenstahl and Board Chair Michelle Price attended the CFDC conference in Ottawa in early May. They were involved in various workshops related to board governance where directors and board chairpersons met from other CFDCs to discuss best practices as well as business coaching, cultural awareness, and Innovation. The MPs throughout the region were in attendance, and The Honourable Patty Hajdu, Minister of Indigenous Services and Minister responsible for the Federal Economic Development Agency for Northern Ontario spoke about the important role the CFDCs play with supporting small businesses.

PACE has been featuring the programs we offer throughout the last quarter. We did a presentation at the KDCA annual meeting in Waldhof reminding businesses of the funding and mentorship programs available. Different webinars have been offered, Business Mix & Mingle has kicked off hoping to become a monthly event with PARO bringing together women in business to network and casually chat about anything business related.

Lac Seul First Nation held a career fair on May 10th and PACE was there along with a huge array of employers and organizations. The event had four different venues in Frenchmen's Head, Lac Seul community center, Obishikokaang school gym and the baseball diamonds to accommodate everyone. Check out their photos on the Lac Seul First Nation Facebook page #lacseulcareerfair. [Facebook](#)



Business Mix & Mingle

PACE kicked off the first “Business Mix & Mingle” in early May and held another meeting in June. With our goal to make the mentorship program a success, PACE program coordinator created this event where business minded people can come together to share in an informal social setting. There is no agenda, and any business-related topic is welcome for discussion. There is always the option to sign up to be a mentor or mentee and learn more about the program during these meetings. PARO Centre for Women’s Enterprise partnered with us and joined in to promote and discuss their programs and funding opportunities for women in business including their Circles program. The next meeting will be held in September, and we hope to see more of our local business entrepreneurs join us. No business is too small! Follow us on the PACE Facebook page for updates on date and time.

PACE will also have a Virtual Presence for those interested in joining from Sioux Lookout, Ignace, Machin and Pickle Lake

PACE will be adding the option to attend virtually for those interested in joining from Sioux Lookout, Ignace, Machin, and Pickle Lake. A webinar platform via Teams will be set up, please contact the office for the link to join. Contact: reception@pace-cf.on.ca

The Most Successful People Have Mentors

Starting out on a new venture can be an overwhelming undertaking, leaving entrepreneurs wondering where to start and what’s important.

PACE can help! Our mentorship program can be a mutually beneficial experience for both the mentor and mentee and an important element in new business success.

A mentee can find support, encouragement, and advice to help facilitate the challenge or hurdle that they are facing. Mentors pass on the knowledge and expertise to the mentee; this relationship can be for as short a period or for as long as the mentee needs the assistance of the mentor.

A mentee would typically be assigned to a Mentor for a 3-month duration or less, depending on the business challenge. The Mentors sole intent is to aid in the informal transmission of knowledge and experience to help guide the Mentee through their hurdle or challenge they are currently facing in their business.

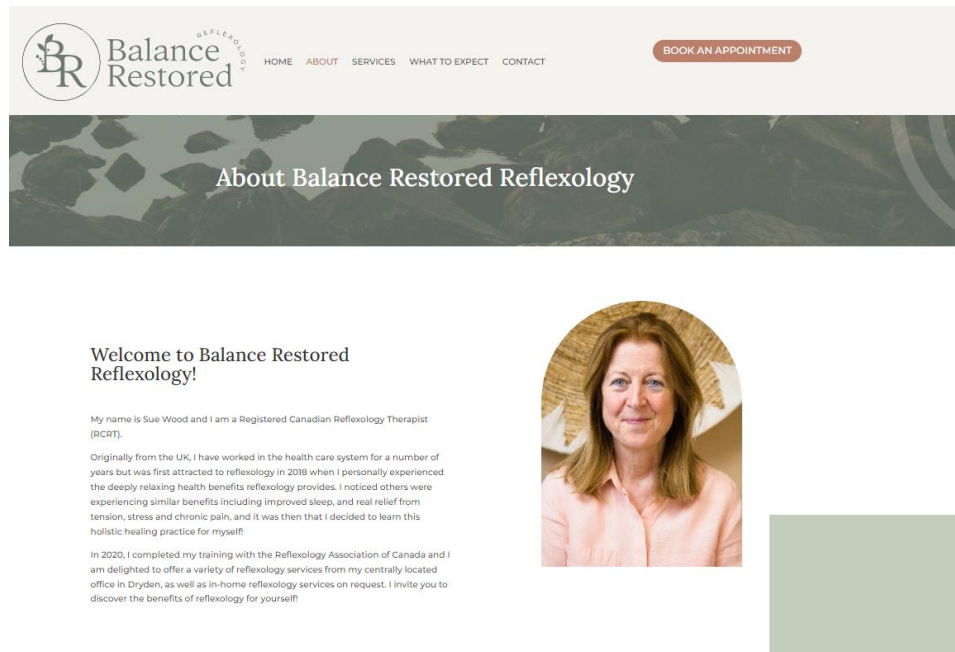
Please visit the webpage and meet some of our Mentors. Mentees are paired according to their specific need and matched to a Mentor with those specific strengths and expertise. The meeting is arranged and facilitated by the PACE Program Coordinator. The obligation by both parties is to meet or converse once a month to help resolve the issue. Once the challenge is resolved the obligation is completed.



Balance Restored Reflexology Launches Website

Pace is excited to announce Susan Wood of Balance Restored Reflexology new website launch!

Sue expanded her business through the PACE Incubator program a year ago and it is exciting to see Sue's website up and running. PACE has witnessed the growth of her dream business over this past year. Sue has worked hard developing her brand while gaining new training practices to grow and deliver new and improved services to her clients. Checkout the site at balancerestored.ca to discover the online booking application and gift e-card options. Clients will find information about the services and pricing as well as the benefits of reflexology Sue offers. The next phase for her business is developing her Facebook page on social media allowing her to reach more clients and promote her business. Look for more updates about Balance Restored Reflexology in the fall.



Northern Ontario Exports Program

PACE recently hosted a partner breakfast with the Northern Ontario Exports Program. There are grant programs available for eligible businesses that have export ready products or that already sell outside of Ontario. For more information, please visit the website for contacts and how to apply.



<https://investnorthernontario.com/northern-ontario-exports-program/>

Overpass Market Kick Off

The 2nd annual Dryden Overpass Market opened on June 20th in the PACE parking lot with some new and returning vendors. It was a well attended event with a variety of things to choose from and great music supplied by Jordin Laine and a first-time vendor Dave's Food truck was also on site. Congratulations to Kailey Divers for all her hard work and dedication that went into this very successful market. Come out on Tuesday, July 4th to shop and support local vendors at the next Overpass Market event.





2023 SEASON INFORMATION

Saturday Markets

- OXDRIFT COMMUNITY HALL
- June 10th – September 23rd
(or the end of the growing season)
- 9am to Noon

Thursday Markets

- DRYDEN AGRICULTURAL FAIR GROUND
MAIN BUILDING - 99 Scott Street
- July 6th – September 21st
(or the end of the growing season)
- 3pm to 6pm

Locally produced vegetables, meat, preserves, baking, honey, crafts & more.

Support local producers!

See you at the Market!

