

Meet the Turner Family

Mallorytown, Ontario



**From the food they eat
to the neighbours they share,
for the Turners, a local life
is the most satisfying life of all.**



Building a community

With a population of about 2,800 people, Diann says, “the Mallorytown community is close knit. We have wonderful neighbours who help each other. There are quite a few local farmers and we all have interconnectivity—we help each other out with harvest and sometimes with planting. It’s a small community, everyone knows each other—and we’re extremely supportive of one another.”



A way of giving back

Husband Ross is a “true blood farmer” as Diann puts it. He loves the lifestyle and the perks that come with running his own farm—the independence and being his own boss. “He was born and raised in the country,” says Diann, “from the time he was very small he wanted to work the land. In his younger days he liked milking the cows, having owned his own dairy herd.”

And having been so connected to the land from such a young age has left him passionate about land conservation and stewardship. “He feels like he’s giving back to humanity by producing food.”





Eating local

Mallorytown, located east of Kingston, has bountiful produce. But Diann's favourites are the sweet corn, potatoes, tomatoes, strawberries and blueberries. "Eating locally," she says, "supports our local farmers and our local businesses. All these people are trying to make a living and it's much healthier."

While the Turners grow corn, soybeans and small grains on their farm, Diann also has a large garden on the property for the family's personal use. "It's richly rewarding and it's exercise. Gardening is for sure healthy, you're eating your own food, and you know what goes into it. Nothing beats homemade taste."



Challenges of farming

Working the land is a labour of love. As Diann explains the hours are long, Ross can leave the house at 6:30 a.m. and not return until 11 p.m., and you have to be dedicated year-round.

"It's not something you can get someone else to do for you, there's no such thing as a substitute farmer. You have to be driven all the time," Diann says.

But despite the hard work, and the job never really being done, for the Turners, there really is no other place they'd rather be.





Rhubarb Streusel Muffins

Ingredients

1½ cup brown sugar
⅔ cup vegetable oil
1 large egg
1 tsp vanilla
1 cup buttermilk
2½ cups flour
A pinch of salt
1 tsp baking soda
1 tsp grated orange zest
1½ cups rhubarb, fresh or
frozen, finely chopped

Ingredients for topping

1 tbsp butter
⅓ cup brown sugar
⅓ tsp cinnamon
½ cup chopped nuts

Directions

Make topping and set aside.

Combine brown sugar, egg, oil and vanilla. Add buttermilk and mix well. In a separate bowl, mix dry ingredients. Blend into batter to combine and then add in rhubarb. Spoon batter into muffin tins using ice cream scoop. Top generously with streusel topping.

Bake at 350°F until medium to golden brown.

Notes

Diann Turner

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