

Meet the Berry Family

Glenboro, Manitoba



With potatoes as far as the eye can see, the Berrys have created their own field of dreams.



A family business

Doug and his brother, Bruce, run a family operation—working alongside them are each of their respective sons.

“My brother Bruce and I have always been partners,” says Doug. “We’ve worked together since we were kids. And now with our kids, we have a meeting each morning and make sure everyone is part of every decision.”

“All of them have key areas that they deal with. With each of them having such great experience, it makes for a fabulous family unit,” adds Cheryl, Doug’s wife. “Looking at them and how successful they’ve been over the years, there’s a lot to be proud of with how they’ve managed everything. I just know how proud his parents would be of him, Bruce and the grandsons. It’s amazing.”





Beauty in your own backyard

Living where they do, the view is something the Berrys never get tired of, even after all these years. For Doug, it's the drive to the farm every morning. "It's amazing!" he says of the morning sky. "And every season is special in its own way. Everyday there's a new picture every where you turn."

For Cheryl, it's a reminder to take the time to look around. "There are so many beautiful things to see and enjoy. When you're out in the country you can see the sunrise and the sunset. It can be pitch black out and the stars are amazing because we don't have any city lights to interfere. Sometimes the sky just looks like it's endless."






Growing opportunities

Their visionary father taught Doug and Bruce about the value of money from an early age. At 16, Doug borrowed \$10,000 to purchase his first property. "My dad gave us a great opportunity to be managers at a young age, and I've given that same opportunity to my boys," says Doug. It's a lesson passed through generations; in farming, if you can't borrow money you're never going to make money.



A close-up photograph of a person wearing a brown, heavy-duty work jacket with brass buttons. The person is holding several golden-brown, slightly wrinkled potatoes in their hands. The background is dark and out of focus, emphasizing the textures of the jacket and the potatoes.

Feast for a crowd

About 20 years ago, to help keep morale high, Cheryl started preparing meals for workers during the long days of harvest.

"It started years ago. I would take out a pot of chili to the guys on the field. We started off with small pots then expanded from there," Cheryl remembers. "I'm so used to it now I don't even think about it. We do a different meal every day for 14 days. It's all in the planning. I enjoy it, and the people enjoy it. Everything is homemade—the bread, meals and baking. Everything we grow is incorporated into a meal."

After all these years, the Berrys continue to prove that the best part of being successful, is being able to share it with others.

Dark Brown Baked Beans

Ingredients

1 lb dry white navy beans
2 medium onions,
finely chopped
½ lb bacon, chopped

Ingredients for sauce

2½ tsp salt
1½ tsp dry mustard
¼ tsp pepper
¾ cup brown sugar
5 tbsp molasses
¾ cup ketchup
1 cup boiling water

Directions

Wash beans and place in pot. Cover with 1" of water over beans, soak overnight.

Next day, add a bit more water, if necessary, to cover beans again. Simmer for an hour until beans are tender. May take longer, taste as beans should be soft. Place beans into a small roasting pan.

To make sauce, combine all ingredients and stir. Pour sauce over beans, add chopped onions and bacon, stir together. Bake in oven with lid on at 275°F for 6 hours. Stir occasionally, checking for moisture. Might have to add a bit more water if too dry.

Tip: Add less molasses if you want a lighter colour or less sweet.

Notes

Doug & Cheryl Berry
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