

KIM ALLDREAD

REAL PEOPLE, REAL LIFE, REAL ESTATE

inside this issue

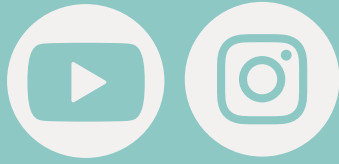
WE'RE KEEPING IT FRESH!

*Introducing two businesses that will be sure to
put a smile on your face!*



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A Message

From Kim

I thought the perfect way to start off this quarters message was with a beautiful spring quote:
"Spring is proof that there is beauty in new beginnings".

With all the driving to Marmora and back I have been doing, I have been thinking about the warmer weather approaching - the trees and bushes are starting to bud, tulips and flowers are starting to bloom.

Spring also means Lanie is home and has now completed her third year of post secondary! We are looking forward to having her in the office on a more regular basis again. Our three co-op students have been able to come out on some stages with us, and have been doing amazing. They are now more than halfway through their time with us, and it will be sad to see them leave. We are looking forward to seeing their growth and all that they have learned in their final projects.

I am especially looking forward to evenings on the dock; with a fishing rod in one hand, and a nice glass of wine in the other!

Take care,

Kim

WE TRIED IT

*[something we tried this
issue we think you'll love!]*

Lickety-Split
Lemon Bars

Crust:

- 1 Cup All-Purpose Flour
- 1/4 Cup Granulated Sugar
- 1/2 Cup Butter

Topping:

- 1 Cup Granulated Sugar
- 3 Tbsp All Purpose Flour
- 3 Eggs

- 1 1/2 Tbsp Lemon Zest
- 1/2 Cup Fresh Lemon Juice

Preparation

1. Preheat the oven to 320°F.
2. Grease an 8-inch (2L) square cake pan.
3. For the crust, combine flour and sugar. Using two knives, a pastry blender, or your fingers, cut in butter until mixture resembles coarse crumbs.
4. Press crust mixture into prepared pan and bake for 15 to 20 minutes or until light golden.
5. For the topping, beat sugar, flour, eggs, and lemon zest and juice in a small bowl just until smooth. Don't overbeat.
6. Pour over warm crust and bake for 25 to 30 minutes longer or until set.
7. Cool completely in pan on rack, then cut into bars.

WE RATE IT:

5

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5

SPOONS

MEET THE BUSINESS

deeply rooted in family, farming history, and found friendships

Nestled in the heart of Bowmanville, Meadowlark Flower Farm blossoms with a tale of family, farming, and budding friendships. When the pandemic hit its peak, Kristin & Craig uprooted from Washington DC and returned to their farming roots. It was time to cultivate Kristin's dream of Meadowlark, finally having the space and time to let it bloom. Enter Gillian, a longtime family friend to Craig's family. With a shared love for growing and sharing a glass of wine in the fields, Gillian & Kristin quickly became kindred spirits. Together they've been digging deep into Meadowlark's growth.

Their journey began modestly, with a few floral arrangements for events and bouquets for friends and family. Then the Flower Cart bloomed into existence with the help of the farm team, offering a stem-tacular self-serve market in front of the family's red barn. With a commitment to quality over quantity, they've also introduced Community Supported Agriculture (CSA) subscriptions, giving customers the option to pre-purchase before the seasons, guaranteeing them the freshest blooms. Looking ahead, Kristin and Craig have planted the seeds for a greenhouse, hoping to stretch the growing season and bring even more budding beauty to the community.

Locally grown flowers aren't just good for our environment - they're also much higher in quality and longevity, a testament to Meadowlark's commitment to sustainable farming.

Meadowlark, isn't that a bird? The farm's name, a nod to the past, the original name of family farm when their previous generations looked after these fields in the 1800s. It's an homage to those who plowed before them, painting a picture of a bygone farming era where birds serenaded the countryside.

Whether you're strolling by the Flower Cart, browsing their website, or diving into armloads of blooms, Meadowlark welcomes you to "stop & smell the roses". Stay tuned on social media for the latest updates!



WHERE TO FIND MEADOWLARK FLOWER FARM



3052 Highway 2,
Bowmanville



meadowlark_flowers



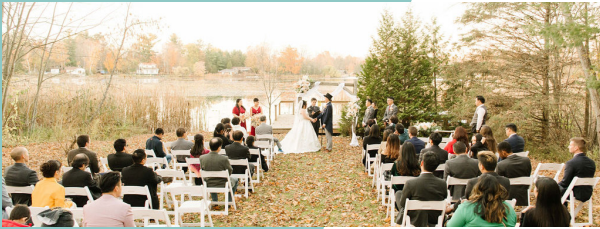
Meadowlark Flowers



meadowlarkflowerfarm.ca

MEET THE BUSINESS

perfect spot for creativity, dreaming, planning, and being inspired



A HERITAGE FARM WITH ENDLESS TRAILS TO EXPLORE

The property and home are relaxing, comfortable and offers a huge privacy factor, great access to nature - walking trails, waterfront, forest; host large family gatherings with plenty of areas to spread out, or to gather together. There are lots of extras included for all your needs; books, toys, games and life jackets available for kids.

Marmora Retreat would love to share their little slice of heaven and for guests to feel more grounded, connected to themselves, to nature and to their fellow guests. They would like for you to feel like they have everything you need - as well as things you didn't know you need!

KEEP YOUR EYES ON THEIR SOCIAL MEDIA FOR NEWS, NEW ACTIVITIES, AND OTHER SPECIAL UPDATES!

YOUR NEW HOME AWAY FROM HOME!

Discover Marmora Retreat, and let the magic unfold as you embark on a journey of tranquility, self-discovery, healing, reconnection and unforgettable moments. Marmora Retreat is more than just a place to stay; it's an invitation to escape the ordinary and embrace the extraordinary. They believe in the transformative power of nature and their retreat offers an opportunity to slow down, recharge, and reconnect with yourself, your loved ones and the land. Their vision is to create an integrated lifestyle and wellness retreat, through the retreat experiences, they lovingly nurture and soothe every guest's mind, body, and soul.

They have the perfect blank canvas for facilitators to host their own events. Some examples of what has been done before include; wellness yoga retreats, breath work & meditations, corporate retreats, book club retreats, and bird watching retreats. You will also find horses, alpacas, and other farm animals; such as wild turkey and deer roaming the property.



WHERE TO FIND MARMORA RETREAT



354 Marble Point Rd,
Marmora



marmora.retreat



Marmora Retreat



(416) 565-6859