



#RootedinSevern

Where business takes root.



Copperpot Nuts Inc.

Small Batch, Big Reach

July 2026

From Garage Roaster to National Shelves

In 2009, Stephanie Kennedy, owner and operator of Copperpot Nuts, was roasting peanuts and almonds in her garage with a small-batch approach and a passion for quality. At the time, she could never have imagined that by 2026, her locally made products would be sold in supermarkets across Canada.

From Farmers' Markets to a Growing Production Facility

Stephanie Kennedy launched Copperpot Nuts in 2009 with three lines of roasted nuts, which she sold at farmers' markets and festivals throughout the Township of Severn and neighbouring communities. In 2018, Stephanie had the opportunity to move into a production facility at 2 Gray Street in Coldwater. The new space allowed her to significantly expand the business, and today, Copperpot Nuts produces more than 20 different products.



Copperpot Nuts has grown from a garage startup into a local favourite, offering premium roasted nut products that make thoughtful gifts and give visitors a taste of Coldwater. Today, the company continues to craft quality products enjoyed across Canada.



From Local Markets to a National Brand

When Copperpot Nuts moved into its production facility at 2 Gray Street, the company's products were available in approximately 100 retail locations across Simcoe County and the District of Muskoka. The increased production capacity and expanded storage space enabled Copperpot Nuts to grow its wholesale operations throughout Ontario and, eventually, across Canada. Today, Copperpot Nuts products are sold in supermarkets in Halifax and retail shops as far west as Banff National Park, reflecting the company's growth from a local business into a nationally distributed brand.

Rooted in Local. Committed to Sustainability

While the nuts roasted by Copperpot Nuts are sourced from growers around the world, Stephanie is committed to ensuring they come from sustainable farms. Wherever possible, Stephanie incorporates locally produced ingredients into the company's signature recipes. Copperpot Nuts' honey-roasted almonds, mixed nuts, and peanuts are made with honey from Adam's Honey, a Vasey-based producer whose beehives are located on farms throughout the Township of Severn. The company's signature maple-roasted products feature maple syrup from Backwoods Maple Syrup, produced on a 120-acre sugar bush in the Township.

Inspired by Customer Feedback

Copperpot Nuts has grown its product line to more than 20 unique flavours and varieties by listening closely to its customers. Stephanie regularly asks for suggestions on new flavours and blends, using that feedback to guide product development. Customer ideas have inspired the creation of distinctive offerings such as Coconut Curry Cashews and Dill Pickle Peanuts, reflecting the company's commitment to innovation and customer satisfaction. Visit the Copperpot Nuts store location at 2 Gray Street or at copperpotnuts.com.

Learn more about #RootedinSevern at severn.ca/rootedinsevern.