

2015

PORT ALBERNI
UCLUELET
TOFINO
BAMFIELD

WESTCOAST Growers Guide



Ed Dyson and Makenna Cyr
Photo by Kristi Dobson

Your Source for Local Food & Products

What's Inside:

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City of Port Alberni - agricultural initiatives

The Alberni Valley has a rich farming history. Many farms that were established by early pioneers continue to be productive today. There is also a history of food production in backyard gardens throughout the city. Aging fruit trees and vegetable gardens in older, well-established neighbourhoods are a reminder of both the history and future potential of urban food production.

Today, with growing concerns about food quality, availability and costs, there is a renewed interest in food gardening.

For new and younger gardeners as well as for gardening veterans, there is an increasing interest in growing food without resorting to chemicals or pesticides. For urban dwellers, the backyard food garden offers an opportunity to produce organic fruits and vegetables at an affordable cost. The growing demand for urban food gardening opportunities has also led to the development of community gardens.

The City of Port Alberni strongly values agriculture and this is reflected in our policies and bylaws. In fact, the City's Official Community Plan (OCP) directly outlines a number of policies aimed at encouraging and supporting local agriculture. In addition, the City has specific zoning to support agriculture. The A1 (Agriculture) zone is designed to permit agricultural uses such as the production of agricultural produce, aviary, garden shop, nursery and landscape supplies. A property in this zone must be a minimum of two hectares (4.94 acres) with a minimum road frontage of 100 metres (328 feet). All buildings, structures, cages, pens or runs used for kennels, aviaries or the keeping of bees, cows, goats, horses, pigeons, and poultry need to be located not less than 25 metres (82 feet) from all lot lines, and not less than 9 metres (29.5 feet) from a dwelling situated on the same lot.

The City of Port Alberni also permits urban market gardens with accompanying roadside stands located on the property and the keeping of up to six hens (but not roosters) provided that they are properly

cared for with enclosed runs and a well-constructed chicken coop. If an individual piece of property is big enough, at least 600 sq. metres (6,458 sq. ft.), up to two beehives are permitted in the rear yard.

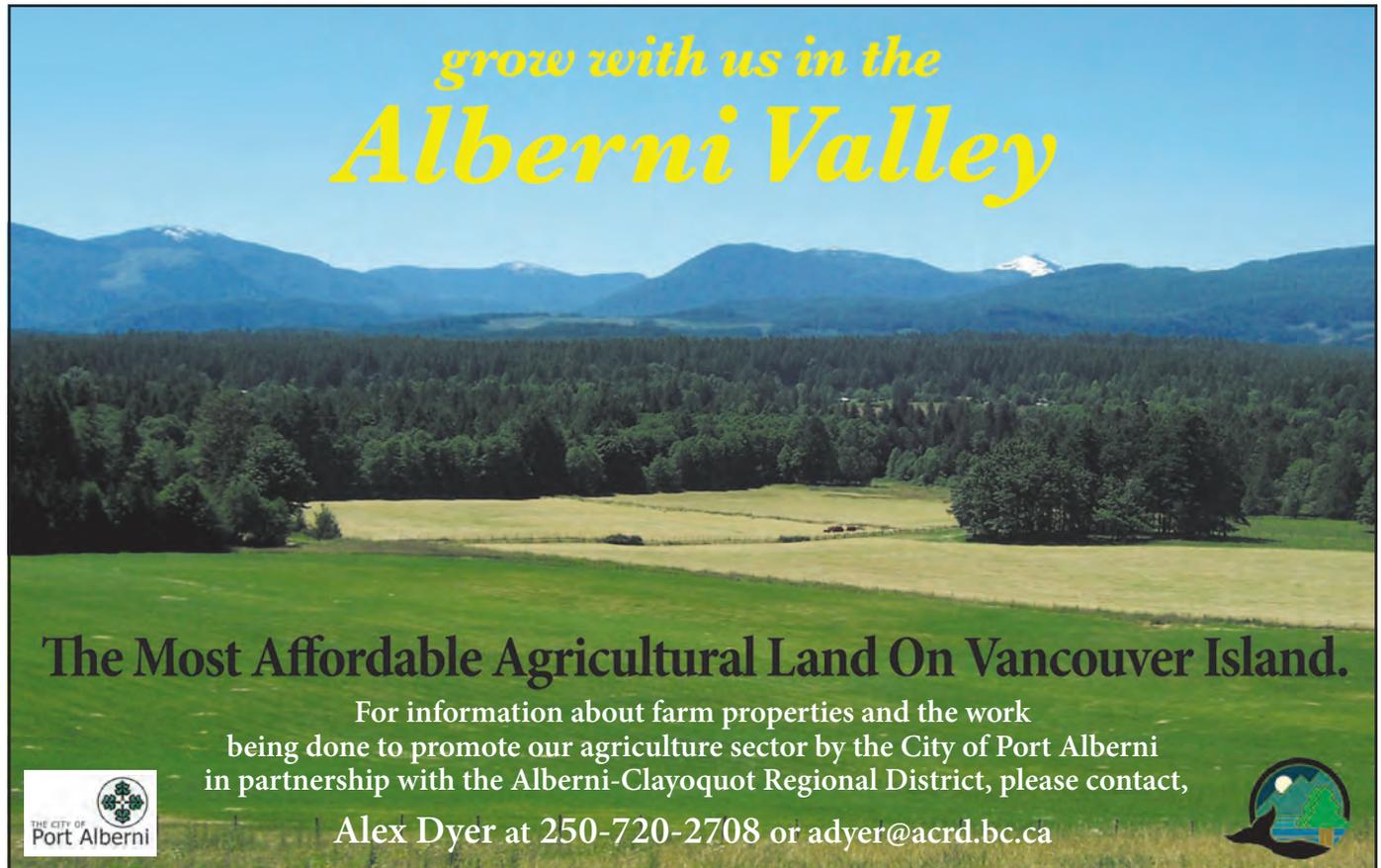
Food security is emerging as an important concern for Canadians in general and the citizens of Port Alberni in particular. With increasing threats to some of our primary sources of food caused by climate change, we are becoming aware of just how imminent a threat it is to price and availability. With these issues in mind, City Council has recently established the Food Security and Climate Change Committee to review best practices from other communities world-wide with a view to providing recommendations and strategies in response to rising costs and scarcity of food. The Committee will also be considering local approaches for actions and overall leadership with regards to climate change awareness and response.

Our city is in an enviable position with respect to climate, soil quality, and water resources. It's now up to us to take advantage of our agricultural assets and prepare to increase our local food production and therefore, food independence.

Mike Ruttan,
Mayor



Mike Ruttan



grow with us in the
Alberni Valley

The Most Affordable Agricultural Land On Vancouver Island.

For information about farm properties and the work being done to promote our agriculture sector by the City of Port Alberni in partnership with the Alberni-Clayoquot Regional District, please contact,

Alex Dyer at 250-720-2708 or adyer@acrd.bc.ca



Vancouver Island is one of the most amazing places on earth. The Alberni-Clayoquot Regional District is located on the western fringe of Vancouver Island, embracing both high mountain ranges and the deep inlets of the Pacific Ocean within its boundaries.

A short trip off the highway in Port Alberni via Beaver Creek Road, McCoy Lake Road, or through Cherry Creek will bring a person through lush green farm fields and huge berry patches. Cows, chickens, water buffalo, sheep and ducks graze contentedly here on rich pastureland. Farmers grow strawberries, greens, beans, squash, corn, wheat, oats, and more. Vineyards have sprung up in the Alberni Valley as well, taking advantage of the hot, yet breezy summers that provide the right growing conditions for grapes.

Farmers are also busy turning tracts of stump farms into food producing ones on the Pacific Rim. The inlets throughout the region are home to shellfish and marine-based growers who seed and harvest from the clear, dark green waters of these ancient bodies of water, and throughout the west coast people

are coming together to support and celebrate the West Coast's unique opportunities for both innovative and traditional means of food production.

The Alberni-Clayoquot District is home to hundreds of growers who produce high quality food in the midst of this paradise. The mountains and lush fertile valleys, the powerful rivers and the caress of Pacific breezes all combine to yield an exceptional terroir, a sense of place like no other on earth.

Come and sample the food that is lovingly produced here. Your food adventure awaits!



Opportunity in Agriculture

MAKENNA CYR SUBMITTED

The opportunities for today's youth in agriculture are endless. Jobs range from primary producers to marketing, accounting, lab work and engineering. If you are a young person interested in agriculture, or know someone who is, there are many opportunities to get involved in the Alberni Valley.

I personally never considered a job in agriculture until I became involved in the local 4-H program and now I wouldn't consider anything else! 4-H is a great way to become involved in and learn about agriculture while gaining life and career skills.

When you become involved with the local 4-H program there is also opportunity to travel and be involved with things on a provincial, national and international level. The best part about 4-H is that you do not need to have any agricultural experience or even an animal to join!

We are also very lucky in the valley to be one of the very few high schools in B.C. to be offering secondary school agricultural education. Our Agriculture 12 class offers a great opportunity for the students to learn about local agriculture and supplying food for themselves in a healthy and sustainable way.

As the average age of farmers is increasing it is very important that we are teaching the young people in the valley about one of the most important careers in the world. We are very lucky to live in a town with such great resources such as the available programs, the land and the wealth of knowledge that exists with the farmers that have been involved in agriculture for years and years. Now is the time for the youth in the valley to take advantage of all of these opportunities available to them!

Seed Library-Grower's Guide

DAN SCHUBART SUBMITTED



Buying food from local producers ensures freshness and quality at source, but what if the source was right in your own yard?

A new initiative of the Port Alberni

branch of the Vancouver Island Regional Library, Vancouver Island Health, and Alberni Valley Transition Town Society is looking to engage newcomers in growing some small part of their own diet by starting a Seed Library.

Patrons can "check out" seeds for free in the spring, grow them through the season, and save some of the resulting seeds to return to the library source. The seeds are available with the use of a standard VIRL library card at the front desk, and, of course, the library is a tremendous source of information, through books and videos, on how to plant, nurture, and harvest the resulting feast. Workshops on cultivation and seed saving will be available as the gardening season advances.

The gardening community in Port Alberni is very active and helpful, and the benefits of fresh produce include not only taste and texture advantages, but health benefits from both the food you will grow and the exercise and fresh air that comes with even a minimal garden. A start on a garden is as close as the front desk of the local library, so think about spending part of the good weather in your own yard with your chosen produce.

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- Leda Organic Farm ²²

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- Workshops on urban farming: Mirabel Urban Farm ³⁰

Farm Listings

1. A. Dol Farm

Anton and Diane Dol
6815 Lamarque Rd.
Phone: (250)723-0977
Email: eggsandhay1968@shaw.ca

Our farm is located about ten minutes from Port Alberni. We produce a first cut, pasture mix hay in square bales. We raise modern day and heritage chickens. Our hens are Isa Brown, Ameraucana and Bard Rock breeds. Our belief is to be as self-sufficient as possible. We collect rainwater to use on the farm instead of using our public water system. To purchase produce, we are just a phone call away.

2. Alberni Organics

Kat Belisle
5671 Chapman Road
Phone: (250)731-8422
Email: katbelisle@gmail.com 

Our family farm grows a delicious assortment of tomatoes, garlic, artisan greens, berries, seedlings and so much more! Our produce is grown using environmentally friendly methods and is on the way to becoming certified organic. Are you curious about how your food is grown and who is growing it? Come meet us at the Port Alberni Farmers Market on Saturdays or phone to make an appointment.

3. Avalon Blueberry Farm

Cathy and Kerry McDonald
8286 Faber Road
Phone: (250)724-6821
Email: avalonfarm@shaw.ca
Website: www.avalonfarm.ca 

Avalon Farm has 27 acres of meadows, crops and forests. We have a large vegetable garden and produce eggs, hay, garlic and certified organic blueberries. We are rejuvenating one of the oldest farms in the valley, and the rich peat soil is perfect for our blueberries and other crops. We are across from Sproat Lake, a 10 minute drive past Port Alberni. Fresh blueberries can be pre-ordered or bought at the farm-gate during July and August. Frozen berries are available year round. We also fish commercially and have wild salmon available: fresh, in-season, and frozen year round.

4. Beaufort Rainbow Farm

Annette and Peter Novotny
9564 Somers Road
Phone: (250)723-3238
Email: anette@beaufort-rainbowfarm.com
Website: www.beaufort-rainbow-farm.com

Our five acre farm is located at the end of Beaver Creek Road, at the foot of the Beaufort Mountain Range. We produce lamb, garlic, rabbit and eggs, as well as sell seasonal vegetables and herbs. Currently, all our products are sold at the farm gate. Call ahead for a list of current products. We follow chemical and drug free growing principles in the garden as well as with all our animals.

5. Bird Farm

George Bradd
9391 Central Lake Road
Phone: (250)266-2520
Email: info@justbirding.com

Using seeds from West Coast Seeds and growing organic (not gov't certified) vegetables. Please phone for appointment.

6. Bob's Place

Bob Haynes
6269 Smith Road
Phone: (250)724-1116 or cell: 250)720-5884
Email: Haynes.r@telus.net

By appointment only or you can find Bob at the Spirit Square Market. At Bob's place we grow everything as naturally and humanely as possible.

7. Canadian Kelp Resources Ltd.

Louis Druehl
Port Desire, Bamfield
Phone: (250)728-3297
Email: ldruehl@island.net
Website: www.canadiankelp.com

Our company operates a kelp farm near Bamfield in Barkley Sound. We also provide kelp seed and advice on farming. We produce kelp for cosmetics, sea vegetables and soil additives.

8. Chase & Warren Estate Winery

Vaughan and Joanne Chase
6253 Drinkwater Road
Phone: (250)724-4906
Email: chaseandwarren@shaw.ca
Website: www.chaseandwarren.ca

Chase and Warren was established in 2000 and sold the 1st bottle of wine in 2003. Its aim is to produce wines from locally grown grapes. Currently 7 acres are under cultivation and the winery produces 600-800 cases of wine annually. We supplement our own grapes with selected varieties from the Okanagan. Open to public from 11-5 daily or come and visit at the Spirit Square Farmers Market.

9. CMHA Healthy Harvest Farm

Anna Lewis and Charles Thomas
4890 Beaver Creek Road
Phone: (250)735-0520 or 250)730-9110
Email: healthy.harvest@cmha.bc.ca

The CMHA Healthy Harvest Farm strives to ensure its role as a welcoming place to come to work or volunteer and provides a source of high quality local produce. The farm grows a variety of vegetables, garlic, greens, herbs and bedding plants. The land is managed using organic growing principles and follows a biodynamic planting calendar. Healthy Harvest continues to build self-serve sales at the farm gate, provides a small CSA box program and also looking to initiate relationships with food consumers. Any surplus will be sold at Farmers' Markets. Come visit, volunteer and grow with us!

10. Coleman Meadows Farm

Jennifer, Edward and Russell Dyson
6670 Coleman Road
Phone: (250)724-0876
Email: awpd@island.net Website: www.island.net/~awpb/ 

Coleman Meadows Farm nestled against the Beaufort Range is 170 acres of forest, gardens, forage, pasture and a Coho bearing creek. Jennifer, Edward, and Russell Dyson believe in the importance of biodiversity finding balance between the natural and managed land. We grow blueberries, garlic, vegetables and flowers. The farm is home to a grass-fed water buffalo dairy. Stroll through the gardens and enjoy a guided tour (by appointment) of the dairy and barns.

11. Collins Farm/Arrowvale Campground

Bob and Ann Collins
5955 Hector Road
Phone: (250)723-7948
Email: info@arrowvale.ca
Website: www.arrowvale.ca 

Farm gate sales are on Saturdays between 10-2 or by appointment. The farm is located on 68 riverside acres which has been home to the Collins farm since 1980. We host special events throughout the year including pumpkin patch hayrides every October, hosting school tours and other special events. We have Belted Galloway Cattle and Canadian horses. Maple syrup is made on the farm along with a selection of berries, beef, veggies and preserves.

12. Cottonwood Farm

Jan Carter
6306 Ferguson Road
Phone: (250)723-8214
Email: cottonwoodfarm@telus.net
Website: www.cottonwoodfarm.ca 

Jan Carter of Cottonwood Farm proudly raises purebred Suffolk and Romney sheep and supplies registered breeding stock to farms across Canada. The farm produces grass fed lamb products both fresh and frozen including a variety of cuts. Cottonwood Farm also sells wool products including comforters, mattress pads, pillows, sleeping bags, socks and more. Order or inquire about meat, wool and wool products directly through the farm.

13. Dama Dama Enterprises

Wes and Janet Dutton
6999 Granville Road
Phone: (250)723-6867
Email: wjdutton82@gmail.com

Dama Dama is the Latin name for fallow deer. Dama Dama Enterprises is the oldest deer farm in BC and is still providing high protein, low fat, low cholesterol fallow deer venison. If you prefer local, ethically raised red meat with no added steroids, hormones or antibiotics it is available locally.



NAESGAARD'S FARM & MARKET



FRESH DAILY

In season

Succulent Snack'n Peas
Sweet Crisp Carrots
Fabulous Fresh Corn
Delicious Strawberries
And more...



BC Fruit,
Flowers,
Pots,
Jewelry,
Clothing,
Snacks

Plus everything to grow your own food including:



West Coast Seeds

"Three Generations Farming in the
Alberni Valley for over half a century"

Naesgaard's Farm Market

At 5681 Hwy 4 & Mary Street
On your way out of town to the West Coast

250-723-3622

(Farm Listings cont'd)

14. Eden Tree Farm & Gardening

Heather Shobe

Phone: (250)724-2175

Email: heather@edentreefarm.ca

Website: www.edentreefarm.ca 

Eden Tree is a teeny-tiny permaculture farm, nursery and home-stead. Heather is a permaculture landscape designer, permaculture and horticultural teacher and community food security advocate. The farm has a small farm gate market on site, open mostly by appointment, and sells a variety of products including organic soil supplements. It also offers guided interpretive tours and garden oriented workshops and is fully insured to host both individuals and groups (including schools). Will be open May 24, 1-4 and June 21, 1-4.

15. Emerald Coast Vineyards

Angelika McLellan

2787 Alberni Highway

Phone: (250)724-2300

Email: acmc@hotmail.ca 

Emerald Coast Vineyards exhibits the true nature of agriculture and its products. The Wine Shop (open 12-4:30 or by appointment), attached to the winery, sells our own red, white and blush wines, fortified fruit wines (port), homemade preserves and other local specialty food products. Just down the road we also offer a beautiful 2 bedroom farmstay suite, overlooking the picturesque vineyard and orchard. The rental suite is offered for a minimum 2+ night's stay with advanced booking.

16. Fairweather Farm

Cyndi L. Collinge and Mac McDonald

4391 Best Road

Phone: (250)724-2007

Email: highlandmac@shaw.ca

Our hobby farm is located in the lovely and peaceful Cherry Creek area, and only 5 kms from the Pacific Rim Center on Highway 4. Though not technically "organic", we are very much environmentally conscious. Our chickens are free range, happy and healthy, with some laying well into their fourth year. They are a mix of heritage and domestic breeds, laying an abundance of eggs, from x-small to x-large.

17. Haven Acres

Sherry Lyons

9401 Central Lake Road

Phone: (250)720-0042

Email: havenacres@shaw.ca

Veggies by appointment, eggs at farm gate. Haven Acres offers organically grown produce (not certified) as well as eggs from free range chickens which are for sale by pre-ordering.

18. Heaven Scent Ranch

Lee Gibson

6850 Desmond Road

Phone: (250)724-2002

Email: heavenscentranch@shaw.ca

Please phone in advance to arrange farm gate sales. Heaven Scent Ranch provides you with a local source of beef, lamb and wool.

19. Helena and Kare Haukas

6767 Cypress Bld.

Phone: (250)723-5169

Please phone for appointment or occasionally you can find us at Spirit Square Farmers Market.

We are on 10 acres but use only 1-2. We are getting too old to increase but we have lots of fruit: 11 kinds of apples, 4-5 different pears, 4-5 plums, figs and peaches. Please phone and we'll try to accommodate as best we can. We also have carrots, beets, potatoes, garlic and tomatoes.

20. Husmin Kelp Products

Anne Mack and Larry Orth

Phone: (250)730-5286

Email: annem@toquaht.ca

We are a new, developing kelp farm located in Toquaht and plan on providing dehydrated kelp for organic soil enrichment as well as organic farm animal feed supplement. Please phone or email to arrange sales.

21. J and M Fallow Deer Farm

James Durmuller

Email: jdurmuller@yahoo.ca

Family owned licensed fallow deer farm with hay sales. Private sales by appointment only.



**Alberni Valley
Transition Town Society**

Dedicated to a resilient, low-carbon society

BECAUSE FOOD MATTERS

www.avtransitiontown.org

250-730-9110

22. Leda Organic Farm

(biodynamically managed)

Gary Swann

4361 Batty Road

Phone: (250)723-7692

Email: gswann@shaw.ca

Leda Farm is an 80 acre farm and eco-forest. It is biodynamically managed and seeks to be self-contained within its own footprint. With the exception of fossil fuels, very little is brought onto the farm. We make about 80 tonnes of biodynamic compost per year. We host workshops for people interested in making biodynamic field and garden sprays. We also have woofers Tuesday where interested helpers can learn about biodynamic methods and farming techniques. Open to the public on Tuesdays 9-12 otherwise by appointment or every Saturday at the Spirit Square Farmers Market.

23. The Lee Farm

Bob and Vicki Lee

7900 Mountain Ranch Road

Phone: (250)723-7472

Email: vickilee@telus.net

Website: www.theleefarm.com 

The Lee Farm is a small bio-diverse, family farm. Our large greenhouse and garden area allows us to grow a wide variety of vegetables throughout the year. We raise meat chickens, heritage and hybrid laying hens and Dexter Cattle. We are not certified organic but grow all our vegetables and fruits with no pesticides or commercial fertilizers. Our livestock is grown ethically with no added hormones or the use of antibiotics. We sell weekly at the Spirit Square Market.

24. Lonely Pine Ranch

Doug and Patti Donovan

6805 Cherry Creek Road

Phone: (250)723-7780

Email: Greenacre3@shaw.ca 

We raise food for our family and have a large surplus we sell to customers and restaurants. We use compost and natural fertilizers and feed our chickens non-medicated feed. They eat from our garden and return to us compost. We preserve, pickle and can food that we sell and when time permits bake and knit scarves to sell in the non-busy times. You can find us at the Port Alberni Farmers Market or phone to book an appointment.

25. Mad Raven Farm

Miriam Turner and Sam Barwick

Phone: (250)730-1267

Email: stoneislandmama@yahoo.ca

By appointment only for farm gate sales or find them at the Port Alberni Farmers Market.

Mad Raven Farm is a new small farm on 2 acres in Beaver Creek. We mostly focus on poultry, eggs, salad greens and flower sales with other seasonal offerings. Our land is tilled by hand, our birds are raised on pasture and everything is grown naturally without chemical fertilizers.

26. Madho Farms

Nash Dhaliwal

285 Franklin River Rd.

Phone: (250)720-9242 or (250)724-5027

Madho Farms (the blueberry farm on Cox Lake) is a seasonal farm operating everyday through mid-July to late September. The hours of operation are from 9am to 7pm. We offer two varieties of delicious blueberries and offer a u-pick option as well.

27. Maureen and Pete Lenihan

3579 Trevor Avenue

Phone: (250)724-3703

Maureen and Pete operate a small farm out in Cherry Creek, primarily selling eggs, turkey and chicken. Please call to make an appointment for farm gate sales. If you are interested in ensuring a local turkey for the holidays, pre-orders are available. Individual turkey cuts are also vacuum-packed and frozen for your convenience.

28. McCoy Lake Farm Ltd. (Farmer Bill's Country Market)

W.T. Thomson (Keith Bruner)

7666 Pacific Rim Highway

Phone: (250)724-0569 or (778)421-5566

Email: Bill:farmer.bill@shaw.ca OR

Keith: sghotboltbay@gmx.com

This 115 year old family farm has been farming in the valley for 6 generations. Keith runs the farm gate sales at Farmer Bill's Country Market (9-5 Wednesday through Sunday) or you can find Bill at the Alberni Valley Farmers Market on Saturdays.

OCN Garden Center

Garden Centre ~ Gift Shop

Eric and Trina Mattson
619 Tibbs Place
(off Abraham Drive)

P.O. Box 682 Tofino, BC V0R 2Z0
Phone: 250-725-4450 • E-mail: ocn@island.net



(Farm Listings cont'd)

29. Medicine Farm

Douglas Brooker

Blk. 5, Lot 797 Barkley Main (20 minutes from Ucluelet off Port Albion Rd.)

Phone: (250)266-0642

Email: rainforestfarmproject@gmail.com

Website: www.medicinefarm.weebly.com 

Off grid four season farm serving Ucluelet and Tofino since 2002, Medicine Farm has been actively transforming clear cuts into arable land providing the coast with a source of fresh, local, organic produce. Open to the public daily (mornings are best) the Medicine Farm offers a selection of fruit, vegetables, flowers, eggs, poultry, berries, preserves, plants, herbs and herbal medicines, tinctures and seeds. Medicine Farm welcomes the exchange of volunteer labour for food/accommodations. Offers a CSA food box program.

30. Mirabel Urban Farm

Jen Fisher-Bradley

2661 4th Ave.

Phone: (250)724-7308

Mirabel Urban Farm will be providing 100% locally grown acclimated seeds, seedlings, greens and other vegetables as available. Fresh herbs, fruit in season and farm produced pickles and preserves. Mirabel Urban Farm will also be offering a market to local consumers and eaters on the 1st and 3rd Saturday of every month, April through October, 2015, 2-5pm. Please phone ahead to book alternative pickup time. We will also be offering affordable workshops with ongoing support and consultation, such as: "how to turn your yard into a productive, permaculture, urban farm" Spring/Summer 2015.

31. Naesgaard's Farm and Market

Helge Naesgaard and Asker Naesgaard

5681 River Road

Phone: (250)723-3622

Email: naesgaard@shaw.ca or anaesgaa@shaw.ca 

Our family started farming and selling fresh fruit and vegetables in the early 60s. In 1980 we started our market on River Road. We sell fresh fruit and vegetables picked daily, nursery items (bedding plants, hanging baskets and shrubs), fertilizer, potting soil, pots and a variety of other items. Naesgaard's Farm and Market is open seasonally from 9am-7pm.

32. Nighthawk Ridge Farms Ltd.

Collin and Cathie Van Horne

8711 Bryson Road

Phone: (250)723-6764

Email: cathievanhorne@shaw.ca 

Grass-fed, hormone-free beef by the package or by the side. Find us at the Port Alberni Farmers Market or follow us on Facebook.

33. Northwest Aquaculture

Mica Verbrugge and Nile Verbrugge

8113 Faber Road

Phone: (250) 661-9528 and (250)735-9666

Email : nileverbrugge@gmail.com

Mica operates an oyster lease in Effingham Inlet and his brother, Nile operates the farm gate sales. Fresh oysters can be purchased. As well Nile provides a seasonal supply of frozen salmon, prawns, halibut and tuna. Please call or email Nile for more information.

34. Oak Tree Farm

Teresa O'Neil and Stephen Mayor

8405 Meshers Road

Phone: (250)723-6333

Email: oaktreefamilyfarm@gmail.com 

Oak Tree Farm offers lavender, essential oils and products, eggs, garlic, seasonal vegetables and mohair. Please phone in advance to arrange farm gate sales or find us at Spirit Square Farmers Market.

35. Oosterom Farm Ltd.

Anita and John Oosterom

8691 Bland Road

Phone: (250)724-2992 or (250)731-5656

Email: jroosterom@shaw.ca

Hay for sale. Phone to check availability and book pickup.

36. Petronella's Produce

Randy and Deanna Bolger

8333 Miller Road

Phone: (250) 723-4514 

Petronella's Produce offers seasonal vegetables, garlic, grass-fed turkey and chicken, eggs, turkey cuts, and sausage. Please phone to make appointment for on-site sales.



250-918-8298



www.sweptawayinn.com

Come be a guest on our tug
Bed & Breakfast

French Moroccan Restaurant • Fresh Local Food

37. Pleasant Valley Farm and Vancouver Island Grain and Milling

Wayne and Carrie Smith
3000 Mozart Road
Phone: (250)723-8988
Email: waynecarrie@shaw.ca Website: www.vancouverislandgrainandmilling.com

We are a grain milling and storage facility located in Port Alberni. All profits from grain sales are reinvested back into improving grain harvesting, handling and milling infrastructure for Vancouver Island. One of our goals is to promote interest in growing and marketing locally grown grains. We have farm gate sales by appointment or we can be found at the Port Alberni Farmers Market.

38. Potter's Produce

Ben Potter
6498 Smith Road
Phone: (250)723-5170 or (250)735-3594
Email: benjypotter6@gmail.com

A small farm containing two glass greenhouses and six gardens which produce naturally-grown vegetables. The property also has the largest chicken run in the valley, resulting in healthy hens and fine free-range eggs. Phone to arrange appointment for farm gate sales or come to the Port Alberni Farmers Market.

39. Rain Valley Farm

Ann DeBrincht and Darryl Hatch
5873 Tosca Road
Phone: (250)724-5594
Email: darryl59ann@telus.net
Website: www.rainvalleyfarm.ca

We are a small farm and we believe in raising our animals in the most humane way, without the use of antibiotics or hormones. Come find us at the Port Alberni Farmers Market or phone to make an appointment.

40. Reg Payne

2475 Tofino-Ucluelet Highway
Phone: (250)726-2047
Reg grows garlic and assorted veggies.

41. Simples

Ej and Tim Towle
Phone: (250)723-8061 (after noon)

Simples grows and sells herbs, creates herbal creams, vinegars/vinaigrettes, heritage and native plants. We are a very small urban farm and still growing!

42. Sincyr Acres

The Cyr Family
5867 Falls Street
Phone: (250)731-5072

Sincyr Acres is a small family run farm on the corner of Falls and Malabar. Our animals are given the best lives possible during their stay on our 5 acres. We raise beef, pork, rabbits and other seasonal products. Please contact us for more information and availability! Products are sold at the farm gate by appointment.

43. Stonehaven Farm

Jamie and Lisa Aylard

8600 Bryson Road
Phone: (250)724-6449
Email: jlaylard@uniserve.com

176 acre farm. We raise black angus beef and a small commercial sheep flock. All animals are pasture grazed (grass fed). Farm gate sales available by appointment.

44. Taylor Farm

Bill and Margo Taylor
6095 Malabar Road
Phone: (250)724-5360

Happy and healthy, grain and grass fed lamb available by the half or whole only. Banty eggs also available. No antibiotics or growth hormones. Please call for an appointment.

45. Tom's Trees

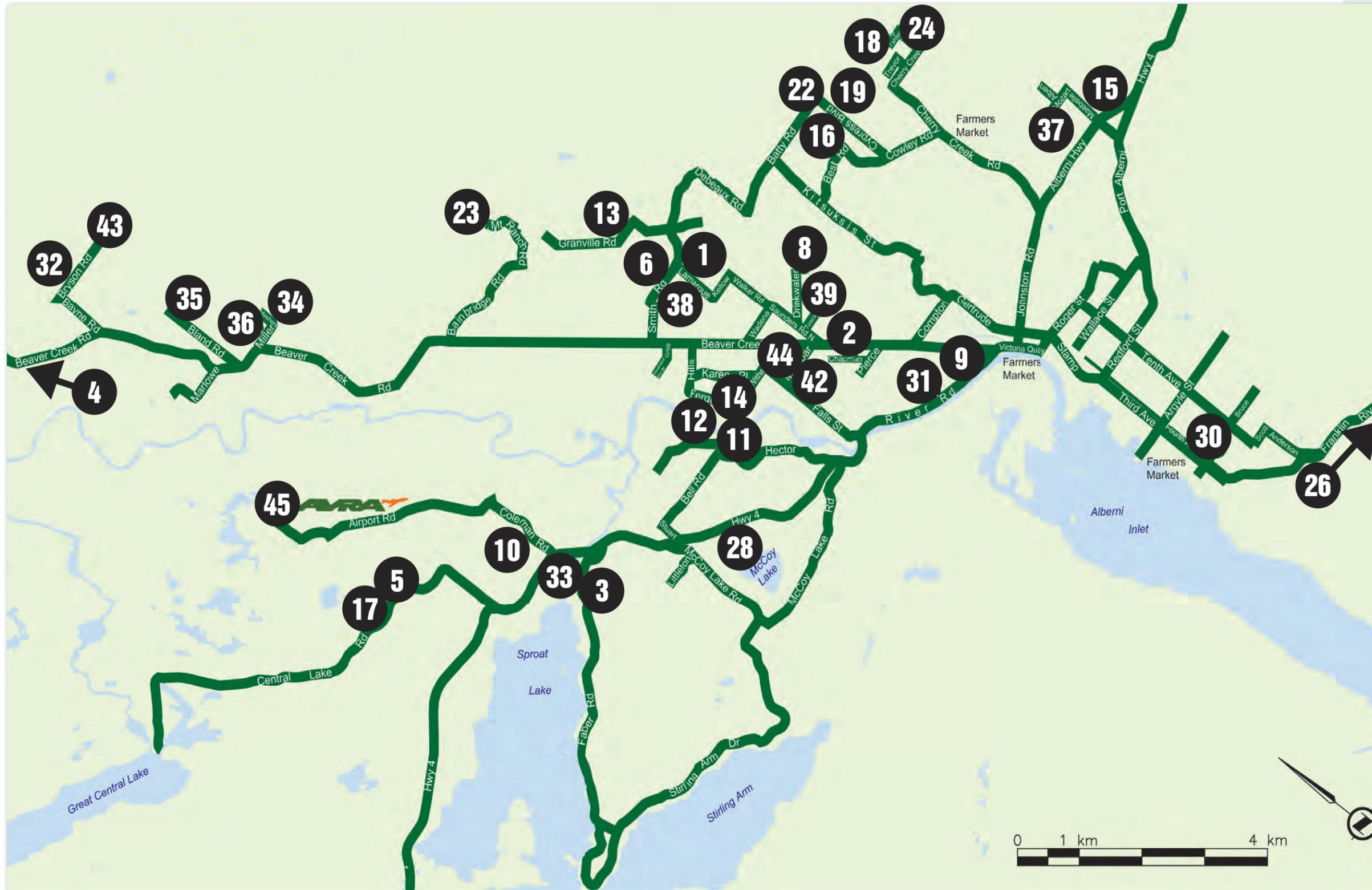
Mica Verbrugge and Nile Verbrugge
8113 Faber Road
Phone: (250) 661-9528 and (250)735-9666

Tom's Trees provides a festive atmosphere throughout the month of December. Come and have a fire, hot chocolate, and handpick your perfect Christmas tree. The farm is located adjacent to the regional airport (turn off the highway onto Coleman Road which turns into Airport Road and then follow the signs for Tom's Trees). The farm is open every weekend throughout the month of December and provides a wonderful venue for creating family traditions. You also have the option of buying precut trees seven days per week at 8113 Faber Road. Please call Nile for more information on precut trees.

Alberni District Fall Fair

- Home Show • Craft Contests • Parade
- Agriculture Displays • ATV Safety Demos
- West Coast Amusement Midway • Car Raffle
- Logger Sports • Live Entertainment

Sept. 10, 11, 12 & 13, 2015
at the Fall Fair Grounds



1. A. Dol Farm
2. Alberni Organics
3. Avalon Farm
4. Beaufort Rainbow Farm
5. Bird Farm
6. Bob's Place
7. Canadian Kelp Resources Ltd.
8. Chase and Warren Estate Winery
9. CMHA Healthy Harvest Farm
10. Coleman Meadows Farm
11. Collins Farm
12. Cottonwood Farm
13. Dama Dama Enterprises
14. Eden Tree Farm
15. Emerald Coast Vineyards
16. Fairweather Farms
17. Haven Acres
18. Heaven Scent Ranch
19. Helena and Kare Haukas
20. Husmin Kelp Products
21. J and M Fallow Deer Farm
22. Leda Organic Farm
23. The Lee Farm
24. Lonely Pine Ranch
25. Mad Raven Farm
26. Madho Farms
27. Maureen and Pete Lenihan
28. McCoy Lake Farm Ltd.
(Farmer Bills Country Market)
29. Medicine Farm
30. Mirabel Urban Farm
31. Naesgaard's Farm and Market
32. Nighthawk Ridge Farms Ltd
33. Northwest Aquaculture
34. Oak Tree Farm
35. Oosterom Farm Ltd.
36. Petronella's Produce
37. Pleasant Valley Farm &
Vancouver Island Grain & Milling
38. Potter's Produce
39. Rain Valley Farm
40. Reg Payne
41. Simples
42. Sincyr Acres
43. Stonehaven Farm
44. Taylor Farm
45. Tom's Trees



Why local?

DAN SCHUBART ALBERNI VALLEY TRANSITION TOWN SOCIETY

For those of us who have had the pleasure of harvesting a ripe tomato straight off the vine in the garden, there are three key reflections that come to mind.

The first is the taste of the tomato, a taste that is fuller and more intense, often sweeter, than what we experience when bringing food home from the grocery store. The second is, having grown the tomato ourselves, we know what went into the growing of the tomato; in many cases just healthy care for the soil and the plant without the addition of chemical fertilizers, pesticides or herbicides. The third is that we are acutely aware of the labour involved in bringing that tomato to the peak of ripeness, the elimination of the need for fossil fuel based transport to the point of consumption, and the lack of packaging in the form of trays, bags or wrap.

Diane M. Barrett, writing for University of California Davis, cites a significant decline in the nutrient value of fruits and vegetables that travel long distances before sale and eventual consumption (<http://www.fruitandvegetable.ucdavis.edu/files/197179.pdf>). This problem shouldn't arise when produce comes out of the yard or field and goes directly to the consumer who then has the option to use the produce while it is still close to its peak of freshness, yielding maximum taste and nutritional value.

An additional concern in 2015, the International Year of the Soil, is erosion and the depletion of soil quality. Healthy, biologically active soils create conditions whereby plants can draw the trace elements they need for complete nutrition. Currently it takes a lot more carrot to furnish the value derived from carrots of fifty years ago. This can be remedied by giving back to the soil in form of compost, green manures and ecological biodiversity. Local producers truly do cultivate their soil with care and are likely to have sustained high yields of healthy produce to sell into the local market.

There are often complaints that local produce in the market is pricier than what we can buy at the supermarket, but people who have grown their own tomatoes will attest to the care, attention and hard work that goes into producing them. Consider the nutritional aspects of the food as well as the conditions under which people labour to get us that 'cheaper' produce. Taxpayers shoulder a portion of the burden for



the costs of our transportation network and the fossil fuel consumption required by transporting food long distances. Our current system of food production and distribution is also subject to the vagaries of energy prices, weather /climate disruption and political upset.

Taken all together, there is a strong case to be made for consuming as much local produce as is possible, growing as much as one can, buying from local producers as much as possible, and preserving for later use via freezing, pickling, canning or drying. The money we spend to buy from our local producers has a tendency to stay in the community and build the resilience of our local economy. The quality of our food and the deepened strength of our community becomes the basis of the bargain we strike with local producers.



Teeny-Tiny Permaculture Farm and Homestead

- Interpretive Tours • Nursery Plants
- Biological Soil Amendments • Workshops
- Consulting • Community Projects
- Various Farm Products



- ✓ Inform
- ✓ Inspire
- ✓ Contribute



Eden
Tree
FARM & GARDENING

www.edentreefarm.ca
www.facebook.com/EdenTree
heather@edentreefarm.ca
 250-724-2175

See Parks and Rec Guide for upcoming workshops
 Always available by appointment, tours on request.

Waterwise Gardening

GORD BAIRD ECO-SENSE

Just repeat...

Slow it Down, Spread it Out, Sink it In!

There are many methods to be able to put waters into the soils, where the holding capacity is extreme... and cheap, and where the roots are.

Swailes are ditches dug on the contour of slopes, where the materials dug from the ditch are placed immediately down slope – the ditch is filled with woodchips (and can be planted with mushroom) and the swaled materials (berm) can be mulched and planted. The ditch collects and slows the water, the

woodchips and fungus absorb some as does the ground below, water is slowly released.

Hugelkultur are glorified raised beds with a twist– Dig a pit 1-2 feet deep, fill it with large chunks of wood; atop the wood, pile with dirt, manure and mulch 1 foot deep. Plant in the mulch. As the wood rots it absorbs and holds moisture feeding the plants above.

Other options to consider that use less water are perennial vegetables, food forestry, and choosing drought resistant plants that serve three purposes.

For more information contact Gord Baird, Eco-Sense: www.ecosense.ca



~ What's in Season ~

	Jan	Feb	March	April	May	June	July	August	Sept	Oct	Nov	Dec
apples	X	X	X	X			X	X	X	X	X	X
asparagus				X	X	X	X	X				
beans							X	X	X	X	X	X
beets	X	X					X	X	X	X	X	X
blackberries							X	X	X	X		
blueberries							X	X	X	X		
broccoli			X	X	X	X	X	X	X	X	X	X
cabbage	X	X	X	X	X	X	X	X	X	X	X	X
carrots	X	X	X				X	X	X	X	X	X
celery							X	X	X	X	X	
cherries						X	X	X				
cucumbers			X	X	X	X	X	X	X	X	X	X
garlic	X	X	X	X			X	X	X	X	X	X
grapes								X	X	X		
greens/salads	X	X	X	X	X	X	X	X	X	X	X	X
kale	X	X	X	X	X	X	X	X	X	X	X	X
leeks	X	X	X	X	X	X	X	X	X	X	X	X
onions	X	X	X	X	X	X	X	X	X	X	X	X
peas						X	X	X	X	X	X	
pears								X	X	X	X	X
peppers								X	X	X	X	
plums								X	X	X	X	
potatoes						X	X	X	X	X	X	X
pumpkins	X	X							X	X	X	X
raspberries							X	X	X	X	X	
rhubarb				X	X	X	X	X				
squash	X	X					X	X	X	X	X	X
strawberries						X	X	X	X	X	X	
sweet corn								X	X	X	X	
tomatoes							X	X	X	X	X	X

Produce Harvest and Availability Chart for the ACRD													
Product	January	February	March	April	May	June	July	August	September	October	November	December	Notes
Artichoke								***	***				Perennial
Arugula		***	***	***	***	***	***	***	***	***	***	***	Can overwinter
Asian Greens		***	***	***	***	***	***	***	***	***	***	***	Can overwinter
Asparagus						***	***	***	***	***			
Basil						***	***	***	***	***			
Beans						***	***	***	***	***			
Broad Beans						***	***	***	***	***			
Beets	***	***	***	***	***	***	***	***	***	***	***	***	Cold storage vegetable
Broccoli- Sprouting		***	***	***	***	***	***	***	***	***	***	***	
Broccoli						***	***	***	***	***	***	***	
Brussels Sprouts						***	***	***	***	***	***	***	
Cabbage	***	***	***	***	***	***	***	***	***	***	***	***	Can overwinter
Carrots	***	***	***	***	***	***	***	***	***	***	***	***	Cole storage vegetable
Cauliflower - Winter				***	***	***	***	***	***	***			Can overwinter
Cauliflower- Summer						***	***	***	***	***			
Celery						***	***	***	***	***	***	***	
Chicory and Endive	***	***	***	***	***	***	***	***	***	***	***	***	Can overwinter
Cilantro			***	***	***	***	***	***	***	***	***	***	Overwinters with cover
Collards	***	***	***	***	***	***	***	***	***	***	***	***	Can overwinter
Corn Salad Greens				***	***	***	***	***	***	***	***	***	Very frost hardy
Corn						***	***	***	***	***			
Cukes - Field						***	***	***	***	***			
Cukes- Greenhouse				***	***	***	***	***	***	***	***	***	Heated greenhouse
Garlic	***	***	***	***	***	***	***	***	***	***	***	***	Stores well
Garlic Scapes						***	***	***	***	***			
Kale	***	***	***	***	***	***	***	***	***	***	***	***	Can overwinter
Kohlrabi						***	***	***	***	***			
Leeks	***	***	***	***	***	***	***	***	***	***	***	***	Can overwinter
Lettuce			***	***	***	***	***	***	***	***	***	***	Needs winter cover
Micro-Greens	***	***	***	***	***	***	***	***	***	***	***	***	Grown inside
Mixed Baby Greens			***	***	***	***	***	***	***	***	***	***	Overwinters with cover
Onions -Bulb	***	***	***	***	***	***	***	***	***	***	***	***	Stores well
Onions - Egyptian			***	***	***	***	***	***	***	***	***	***	Perennial
Onions -Green				***	***	***	***	***	***	***	***	***	Can overwinter
Onions - Walla-Walla						***	***	***	***	***			Overwintered
Peas						***	***	***	***	***			
Peppers						***	***	***	***	***			
Potatoes						***	***	***	***	***	***	***	Cold storage vegetable
Pumpkins	***	***	***	***	***	***	***	***	***	***	***	***	Stores well
Spinach -overwintered			***	***	***	***	***	***	***	***			Overwintered
Spinach - Spring				***	***	***	***	***	***	***			
Spinach - Fall					***	***	***	***	***	***	***	***	
Squash - Summer					***	***	***	***	***	***	***	***	
Squash -Winter	***	***	***	***	***	***	***	***	***	***	***	***	Stores well
Tomatoes						***	***	***	***	***			



About the Alberni Farmer's Institute...

The Alberni Farmers' Institute, established in 1899, was the one of the first institutes chartered on the Island. It began as a way to encourage cooperation between farmers and soon became a means to experiment and demonstrate new crops or techniques. The Farmers' Institute has been a cornerstone of the Alberni Valley's agricultural landscape for over 100 years. Today the Institute focuses on agriculture awareness and has hosted several successful bus tours highlighting the importance of agriculture in the Alberni Valley. The Alberni Farmers' Institute also promotes farming through workshops, circulation of information, education forums, and networking.

The Farmers Institute celebrates the resiliency of Island farmers and the economic strength and diversity of local agriculture. These farmers are passionate about good healthy food, the innovative ways they are producing food, and food sustainability on Vancouver Island.

To join or inquire, please contact:

Cathy Burkosky via e-mail: avalonfarm@shaw.ca.

Gardens on the Go Horticultural Training & Services

Offering Gardening Workshops, Horticultural Courses, Consulting and Project Management throughout the Alberni Clayoquot Regional District and Vancouver Island

Call Connie Kuramoto at 250-240-0281 *or* E-mail: gardensonthego@gmail.com



The following Alberni-Clayoquot Regional District businesses have indicated interest in purchasing direct from producers. If you would like your business to be listed here next year, please contact the Alberni Valley Times 250-723-8171.

Ukee Juice

Cody Naples

1627A Peninsula Rd.
Ucluelet, BC V0R 3A0
Phone: (250) 726-5068

Sproat Lake Landing

Steve Muise

10695 Lakeshore Rd.
Port Alberni, BC V9Y 8Z8
Phone: (250) 735-1535

Red Can Gourmet

Tim May

700 Industrial Way, po box 251,
Tofino, BC V0R 2Z0
Phone: (250) 725-2525

The Starboard Grill

Brad Declercq

#2-5440 Argyle St.,
Port Alberni, BC V9Y 1T7
Phone: (250) 720-9100

Swale Rock Café

Lily Diotte

5328 Argyle St.
Port Alberni, BC V9Y 1T8
Phone: (250) 723-0777

The Wickaninnish Inn

Ike Seaman

Box 250
Tofino, BC V0R 2Z0
Phone: (250)725-3106

The Schooner Restaurant

Mare Bruce

311 Campbell St.
Tofino, BC
250)725-3444

Picnic Charcuterie

Tina Windsor

700 Industrial Way,
Tofino BC V0R 2Z0

All Mex'd Up

Judy Walker

#6 5440 Argyle St.
Port Alberni, BC V9Y 1T7
Phone: (250)723-8226

Shelter Restaurant

Matty Kane

601 Campbell Street, Box 68
Tofino V0R 2Z0
Phone: (250)725-3802

Long Beach Lodge Resort

Ian Reddick

1441 Pacific Rim Highway
Tofino BC
Phone: (250) 725-2442

Riverside Lodge

Matt Dunk

6150 Ferguson Road
Port Alberni BC V9Y 8L4
Phone: (250) 723-3474

Swept Away Inn

Daniel and Bouchra

5505, Argyle St. Unit 1
Port Alberni, BC
Phone: (250) 918-8298

Green Soul Organics

Morgan Callisan

Box 833 Tofino, BC V0R 2Z0
Phone: (250) 725-4202

Farmer Bills Country Market

Keith Bruner

7666 Pacific Rim Highway
Port Alberni BC
Phone: (250) 778-421-5566

Tofino Farmers Market

Anne Weeks

General Delivery
Tofino BC V0R 2Z0
Phone: (250) 266-5006

A small producers guide to selling to restaurants, distributors and retailers

Research has shown that there is high interest from restaurants within the Alberni-Clayoquot Regional District in offering local products to consumers on their menus. Regionally produced meats, fruits, vegetables and other products - all are desirable! Farmers though, especially small producers, often don't know how to entice restaurants into going the extra mile it takes to cope with the greater uncertainty and higher expense that may be required in order to follow through with that desire. It takes a dedicated effort, a bit of salesmanship, and clear agreements to achieve what producers, buyers, and consumers all crave-the best quality local food on their tables. Here are some tips to make it happen...

Step 1: Create A Relationship

- Set up the relationship at beginning of season, before everyone is busy.
- Reach out to buyers you are interested in working with-don't expect them to come looking for you!
- Adopt a business philosophy and develop good business practices
- Do the homework on your own business. Write up a history of your farm and another piece highlighting your growing practices and the reasons your products are special. Know the prices you need to receive and quantities you are able to supply.
- Provide this comprehensive information to the buyer including:
 - quantities available (min and/or max) per order
 - delivery schedule
 - pricing
 - availability dates if seasonal
 - growing methods, farm description
 - brochures
 - samples if available
 - GST# and Food Safe Certificates where required

Step 2: Keep It Healthy!

- Be Reliable - Reliability of supply and delivery is of utmost importance to chefs and restaurateurs. Their business fails if you fail to follow through with your promises.
- Know the customer - Price is not always the most important factor for those who want to buy local. Find out what drives their buying decisions be it quality, freshness, shelf life, delivery methods, consistency, ethics or the environment.
- Communicate - Stay in touch but be respectful of a buyer's workload, everyone is busy! E-mail is great for some, others prefer to communicate via phone. Some are interested in online ordering platforms and others are repelled by the thought! Find a method and keep to it. If using email, check it regularly and consider a scheduled check-in to provide a clear assessment of what is working and what is not.
- Have a system for dealing with production gaps - Give the buyer ample notice, at least a few days, if you won't be able to get their product to them due to weather or other production problems. Buyers understand the constraints of farmers but they still have a business to run!

- Be orderly - Develop efficient systems for processing orders, invoicing and advising customers of product availability and price changes.
- Be safe - Food safety is everyone's concern. Practice safe production, harvest and delivery methods and maintain the ability to trace products from garden right through to the table.
- Keep a consistent quality - Buyers need consistent and reliable quality. High quality is one of the predominant reasons they buy locally. Give ample warning about deviations and don't expect to stay on their list for long if product quality varies excessively!
- Deliver - If the goods aren't there, the restaurant suffers. Buyers will usually expect delivery to their door and appreciate a set schedule. Living with fluidity doesn't work here-a dinner rush is a dinner rush, and the chef can't stop to check on the tomatoes you are dropping off! Work with your buyer to set a schedule that works for you both and consider a delivery fee if less than minimum order.

Step 3: Grow Your Opportunities

- Develop marketing materials and information. Spread your farm name and a good reputation.
- Be willing to alter production to meet buyer needs
- Investigate the potential of growing specialty items which are not available through distributors. Work with clients to sell them on the idea of new products by providing recipe and menu ideas.
- Search out clients willing to buy 'seconds' or lower quality produce to use in soups or preserves.
- Share your successes with other farmers and buyers. Model a great working relationship and offer tips to others in order to further the success of the industry as a whole.

Useful Links and Info

Guidelines for sale at Temporary Food Markets:

The Vancouver Island Health Authority created this document providing recommendations for preparation and display of food intended for sale at temporary food markets including Farmers' Markets and public events. Talk to the local health authority about selling those foods classed as 'low risk' at retail stores and at farm gate.

- <http://www.viha.ca/NR/rdonlyres/3DDA888D-939E-4A08-926E-DB679892A952/0/GuidelinesSaleofFoodsatTemporary-FoodMarkets2012FINAL.pdf>

Wholesale Price List Link:

Certified Organic BC maintains this current wholesale price list for reference when setting prices

- <http://www.certifiedorganic.bc.ca/rcbtoa/services/prices.html>

Food Labeling and Packaging Requirements:

Canadian Food Inspection Agency governs rules for packaging and labeling of food products

- <http://www.inspection.gc.ca/food/labelling/food-labelling-for-industry/eng/1383607266489/1383607344939>

Agricultural Resources & Links

GOVERNMENT:

- Alberni Clayoquot Regional District (Alberni Valley Agricultural Plan; AV Farmers Directory): acrd.bc.ca/av-ag-plan
- City of Port Alberni: portalberni.ca
Search for “chickens and bees” “urban agriculture”:
portalberni.ca/parks (Healthy Living Guide)
- BC Ministry of Agriculture: gov.bc.ca/agri
- Island Health Community Nutritionist Public Health Services, Island Health
helene.dufour@viha.ca
Tel: 250-731-1315 Ext.41767
- Public Health Association of BC (Farm to School program):
phabc.org

PERIODICALS:

- countrylifeinbc.com
- islandfarmandgarden.ca

VOLUNTEER OPPORTUNITIES

- Willing Workers On Organic Farms: www.woof.ca
- Stewards Of Irreplaceable Lands: soilapprenticeships.com
- Help Exchange: helpx.net

FAIRS AND EXHIBITIONS

- Alberni District Fall Fair: alberniafair.ca
- Islands Agriculture Show: iashow.ca

YOUNG FARMERS - NEW FARMER RESOURCES

- growingyoungfarmers.ca
- youngagrarians.ca
- bc4h.bc.ca (4H)
- farmfolkcityfolk.ca
- nfu.ca (National Farmers Union)

ORGANIZATIONS

- avsocialplanning.org (Alberni Valley Social Planning Council)
- pafriendshipcenter.com
- westcoastaquatic.ca
- clayoquotbiosphere.org (Eat West Coast Network)
- tbgf.org (Tofino Botanical Gardens)
- tofinofood.blogspot.ca
- bc.fsn.org (BC Food Systems Network)
- ssfpa.net (Small Scale Food Processing Association)
- thisfish.info
- indigenousfoods.vi.org
- viccifn.blogspot.ca

Community Gardens Guide

A community garden is a shared green space which is maintained by community members for their use and enjoyment. Many different models exist; following is a sampling of what is available in our region.

Dry Creek Community Garden Corner of 4th and Napier Street, Port Alberni

This new community garden in Port Alberni is a project of the Young Professionals of Port Alberni. Rental plots are available.

Janette Cormier - 250-720-7240
or cormier.ja@gmail.com
www.drycreekcommunitygarden.wordpress.com

The Maaqtusiis Muuschim Garden Ahousat, Flores Island

Started in 2012, this garden is a community effort to help offset cost of food and travel as we are a remote community accessible only by boat or plane. We have a green house and garden area and the elders and schools have been very involved and helpful. We aim to bring: HEALTHY FUN, FOOD SECURITY, ECONOMIC VIABILITY, EDUCATION, PRIDE, AND SO MUCH MORE TO AHOUSAHT'S TABLE!

Maaqtusiis Muuschim Garden Contacts:
Sacheen Pointe mamazonscreations@gmail.com
or Joe James Rampanen jjrampanen@gmail.com

Łulcamis Community Garden Macoah Community at Toquaht Bay

Now two years old, this garden was established for food security and fresh foods in the community. Plots are available for annual fee.
Kirsten Johnson - kirstenj@toqhuaht.ca

Tofino Community Garden Tofino Botanical Garden, 1084 Pacific Rim Highway

At the beautiful Tofino Botanical Gardens, this established community garden has 8 plots and is a project of the Tofino Community Food Initiative.

tofinolocalfood@yahoo.ca
www.tofinofood.blogspot.ca

Hesquiaht Community Garden

Coordinator-Lisa Sabbas
250-670-1101



Business Listings

Avalon Blueberry Farm

Cathy and Kerry McDonald
8286 Faber Road
Phone: (250)724-6821
Email: avalonfarm@shaw.ca
Website: www.avalonfarm.ca



Just 10 minutes past Port Alberni, we have certified organic blueberries, garlic, eggs, hay and wild salmon! Fresh in season, and frozen available year round. Call to pre-order.



Farmer Bills Country Market

7766 Pacific Rim Highway
Phone: (778)421-5566
Email: shotboltbay@gmax.com

Open 9am-6pm Wednesday through Sunday

Offering grass-fed beef, farm fresh, free range eggs, home baking and preserves. We also buy extra produce from local farmers.



OCN Garden Center

619 Tibbs Place
Phone: (250)725-4450
Email: ocn@island.net



Open 9am-6pm Wednesday through Sunday

Fully stocked retail garden center specializing in organic growing. Large gift shop with gifts for the garden and gardener.



EARTH
LAND & SEA



COMPOST

Organic • Soil Amendment • Mulch

WE'RE OPEN
WEATHER PERMITTING
TUES-SAT • 10-2

724-6430
720-1040 or 720-7172

WE DELIVER

FISH COMPOST

\$45 PER
YARD
inc. taxes

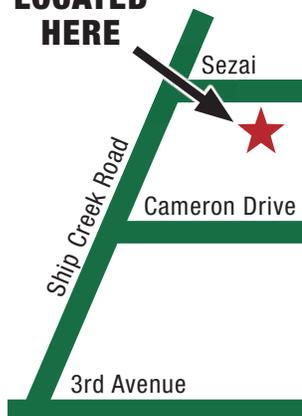
FIR BARK MULCH

\$30 PER
YARD
inc. taxes
SALE

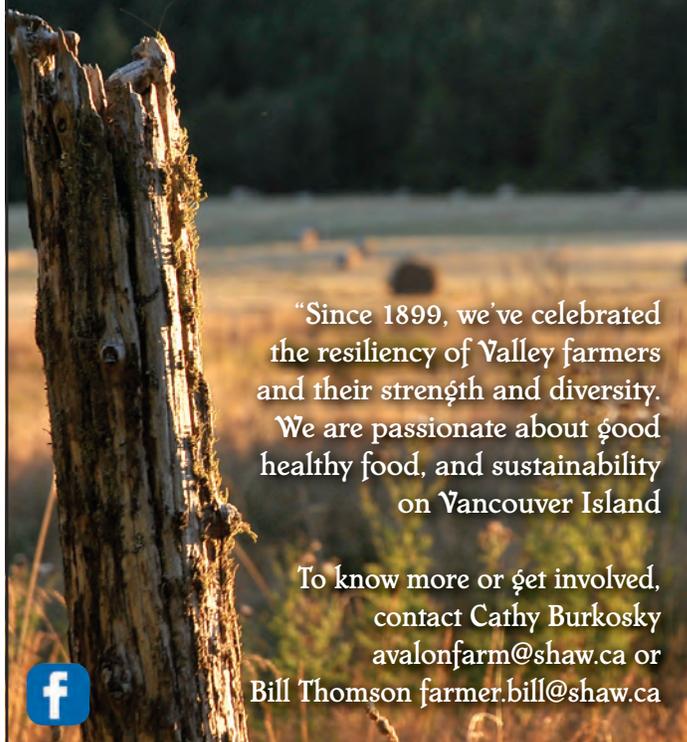
50/50 TOP SOIL MIX

\$45 PER
YARD
inc. taxes

**WE'RE
LOCATED
HERE**



Alberni Farmer's Institute



"Since 1899, we've celebrated the resiliency of Valley farmers and their strength and diversity. We are passionate about good healthy food, and sustainability on Vancouver Island"

To know more or get involved, contact Cathy Burkosky
avalonfarm@shaw.ca or
Bill Thomson farmer.bill@shaw.ca



Calendar of Events

2015 - 2016

2015

MAY

- May 1-29: 3rd Annual Feast Tofino
- May 3: Dry Creek Community Garden Opening, Port Alberni
- May 9: Mt Klitsa Garden Club plant sale
- May 31: Poultry and Small Animal Swap at Farmer Bill's Country Market
- May: Dirty Gourmet, Tofino

JUNE

- June 5-7: Tofino Food & Wine Festival
- June: Grazing the Gardens, Tofino

JULY

- July 24-26: Ukee Days

SEPTEMBER

- Poultry and Small Animal Swap at Farmer Bill's Country Market
- September 4-7: AV Salmon Festival
- September 10-13: Alberni District Fall Fair
- September 20: Family Farm Day
- September 27: Apple Fest at Arrowvale

NOVEMBER

- Nov. 19-22: Clayoquot Oyster Festival

2016

FEBRUARY

- February 13: Tofino Seedy Saturday
- February 12-13: Islands Agriculture Show, Cowichan Exhibition Centre
- Maple Festival at Arrowvale

MARCH

- March: AV Hops Festival
- March 10-15: Bamfield Mushroom Festival
- Seedy Saturday at Arrowvale

MAY

- Sheep to Shawl at Arrowvale



Regional Farmers Markets

Tofino Public Market

Saturdays from May 16th - September 26th, 2015
10am-2pm on the Tofino Village Green

The Tofino Public Market promotes and coordinates a community of local artisan vendors representing the West Coast of Vancouver Island. Our motto is "Make it, bake it, grow it and gather it".

Anne Weeks, Market Coordinator
(250) 266-5006
www.tofinomarket.com
[facebook.com/TofinoPublicMarket](https://www.facebook.com/TofinoPublicMarket)

Ucluelet Night Market

Fridays 3-7pm from May 22-Sept 11
200 Main Street, Ucluelet BC
uclueletmarket@gmail.com
250-522-1217

Port Alberni Farmers Market

Saturdays 9am-noon, year round
6211 Cherry Creek Road

The Port Alberni Farmers' Market is a traditional farmers market promoting locally grown produce and locally made products from the Alberni Clayoquot Regional District. The Market is open year round and provides a wide assortment of meats, vegetables, fruits and fresh free range eggs.

nglowe@telus.net
250-723-8351

Sunset Market

Wednesdays throughout the summer, 6-9pm
4586 Victoria Quay, Port Alberni

Port Alberni's only night market held along the beautiful Somass River at the Victoria Quay. Join us and shop for local arts, crafts, food and support local businesses! You'll be fascinated by some of the talent we have in the valley from the performances by our local entertainers.

Contact: 250-724-6535 or jolleen@sunsetmarketpa.com

Poultry and Small Farm Animal Sale/Swap/Buy

At Farmer Bills Country Market
7666 Pacific Rim Highway, just past Tseshaht Market
March 29, April 26, May 31 and September 27 from 11am-1pm

Small livestock for sale! This is also a great opportunity for poultry producers to meet prospective clients and contact other producers. Farmers market vendors are welcome and encouraged as well.

Keith Bruner 778-421-5566
sghotbolbay@gmx.com

Spirit Square Farmers Market

Saturday, 9am-noon, year round
Harbour Quay 5440 Argyle St, Port Alberni

At the Market customers can find a wide variety of locally grown and raised vegetables, fruits, chicken, pork, beef, lamb and baked goods. Situated at the waters edge and with a children's playground close beside the market there is something for every member of the family.

spiritsquarefarmersmarket@gmail.com
250-723-7472

