

Grower's Guide 2025

A GUIDE TO FOOD
PRODUCERS AND
FARM MARKETS IN
THE ALBERNI VALLEY



2025



ALBERNI-CLAYOQUOT
REGIONAL DISTRICT

Alberni Valley
NEWS

Photo: Mike McGregor

FENCE MESH

Galvanized Fencing from
36" high to 72" high,
assorted roll sizes.

36"x50" 14G 4"x2" Mesh

\$45⁹⁹
/RL

#18260

72"x50" 14G 4"x2"
Mesh

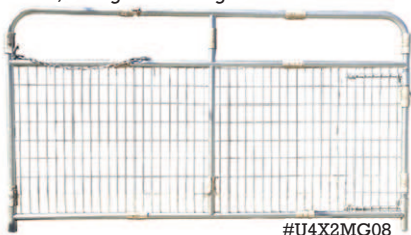
\$109⁹⁹

#72500

GALVANIZED FARM GATES 8'-12' IN STOCK

8'Wx50"H Galv. Gate
1 5/8" OD Tube Incl. Chain
Latch, 6" Lag Screw Hinges

\$259⁹⁹
/EA



#U4X2MG08

ROUND PRESSURE TREATED FENCE POSTS



3"-4"x7' Pointed

\$9⁹⁹
/EA

#RP37

Many other sizes
available.



GREEN PAINTED T-POST

HD 6'

\$11⁹⁹
/EA

#0883308

HD 7'

\$12⁹⁹
/EA

#0883309

HD 8'

\$14⁹⁹
/EA

#0883310

HD 9'

\$15⁹⁹
/EA

#18606



BLACK PAINTED CORRAL PANEL

80"Wx54.5"H, 1 1/4" OD 19G

\$94⁹⁹
/EA #18673BL



SQUARE CORNER BLACK PAINTED GATES

From 4' to 10'W by 50"H, Incl.
Chain Latch & Bolt Hinge

4'Wx50"H

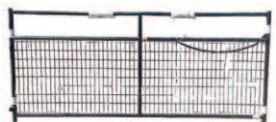
\$132⁹⁹
/EA

#18731BL

10'Wx50"H

\$299⁹⁹
/EA

#18734BL



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REGIONAL DISTRICT

Alberni Valley **NEWS**

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albernivalleynews.com

4918 Napier Street
Port Alberni, B.C., V9Y 6H2

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We operate within the ancestral, unceded and traditional territory of the Hupačasath and Tseshaht First Nations. We seek to increase our understanding of indigenous food systems and respectfully acknowledge the keepers of this land.



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thecabin@shannonfarms.ca
250-720-5867 (Tanya)





Embrace Local Foods

Embrace the joy of locally grown foods, where freshness and flavour are at their peak. Harvested at the perfect time, local produce delivers unmatched taste and nutrition, free from the effects of long-distance travel and storage.

**ENJOY VIBRANT, DELICIOUS FOOD
STRAIGHT FROM NEARBY FARMS TO YOUR TABLE.**

Supporting local farmers keeps your money within the community, boosting the local economy and preserving valuable farmland and green spaces.

It's a commitment to environmental health and the hardworking people who provide high-quality food.

Gain peace of mind by knowing exactly where your food comes from. Local farmers are eager to share their sustainable practices, offering transparency and confidence in your meals.

This harvest season, dive into locally grown delights by visiting farmers' markets, joining a CSA, or starting your garden. Explore food preservation and share your bounty with loved ones. Look for local food labels and enjoy community food events. Choosing local not only enriches your palate but also nurtures a sustainable, thriving food ecosystem.

As you plan your meals, consider incorporating more local foods. It's about more than fresh flavours—it's a way to support your community, protect the environment, and promote a healthier food system for everyone.

LOOKING TO SUPPORT FOOD SYSTEMS AND FARMERS IN THE ALBERNI VALLEY?

Here are some great ways to get involved:

- **Connect with the Alberni Farmers' Institute.**
- **Visit the two year-round farmers' markets.**
- **Explore our seasonal markets**, including The Cabins, All the Rage with No Big Dill, Friday Night Market, and other pop-up events.
- **Locate your neighbourhood farmgate stand**, or look for the "Cultivating Community: A Guide to Local Farmstands."
- **Purchase directly from farmers**, whether by ordering a CSA food box, sharing a side of beef with a friend, or buying your garlic supply for the year—farmers appreciate presales!
- **Join a workparty at the Dry Creek Community Garden.**
- **Volunteer with the Gleaning Project.**
- **Support restaurants that source their produce from local farms.**
- **Join the Alberni Valley Food Security Society** and attend local food workshops.
- **Don't miss the second Garlic Festival** at the Spirit Square Farmers' Market on Saturday, September 20th.
- **Check out the annual Family Farm Day** event on Sunday, September 14th, from 11 am to 3 pm, with activities, farm tours, recipes, fresh farm products, and the chance to meet the farmers.





1 AVALON BLUEBERRY FARM

Cathy/Jana

8286 Faber Road

E: avalonblueberryfarm@gmail.com

Avalon Blueberry Farm

Avalon Farm produces Certified Organic Blueberries. We are near Sproat Lake, on Faber Road. Fresh blueberries can be pre-ordered or bought at the farm-gate during July and August. Please email for more information or join our email list to pre-order your berries, as we often sell out quickly!

2 ALBERNI GROWERS' COLLECTIVE

The Alberni Growers' Collective

The Alberni Growers' Collective is a group of four small-scale farms who share a common vision of using sustainable & regenerative practices. Find us Saturdays at the Spirit Square Farmers' Market. Our delicious products include seasonal vegetables and herbs, eggs, honey, maple syrup, fruits, foraged wild mushrooms as well as seedlings, flowers, plants, processed goods, & meats. Grow local, eat local!

3 BEARDALE FARM

George Haack

9797 Somers Road

250-720-1554

E: gghaack@gmail.com

Beardale Farm has been a family-operated farm since 1969. They sell quality first, second, and third-cut grass hay in 600-pound round bales and haylage for feed. Delivery is available on request.

4 BLACKBERRY HILL, FERGUSON ROAD FARM STAND

Joanne Jordans

6821 Ferguson Road

403-618-4542

E: blackberryhill@shaw.ca

Ferguson Road Farmstand

Blackberry Hill is a small farm and homestead in Beaver Creek, nestled on scenic Ferguson Road. As one of three unique farm stands along this peaceful route, it offers fresh produce, preserves, baking, flowers, eggs, and handcrafted goods. Please stop by or contact us to preorder your favourites.



5 BOB'S PLACE

Bob Haynes

6269 Smith Road

250-724-1116 or cell: 250-720-5884

At Bob's Place, we grow everything as naturally and humanely as possible. We also grow chicken, lamb, and pork when they are in season. We are open by appointment only.





6 COLEMAN MEADOWS FARM

The Dyson Family
6670 Coleman Road
250-724-0876

E: awpb@island.net

f Coleman Meadows Farm

Coleman Meadows Farm is a 170-acre farm and home to Canada's most West Coast Water Buffalo and Cow dairies. The Dyson family welcomes you to our friendly herd of grass-fed water buffalo and Jerseys just off the Pacific Rim Hwy. Our farm market is open year-round on Saturdays from 10-2 with a selection of water buffalo products including: cheeses, yogurt, and a full assortment of meats.

7 COLLINS FARM/ ARROWVALE CAMPGROUND

Collins Family
5955 Hector Road
250-723-7948

E: info@arrowvale.ca

Website: www.arrowvale.ca

f Arrowvale Campground and Collins Farm

@ Arrowvale Farm and Campground

Farm gate sales are Saturdays 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 a pumpkin patch 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 beef, veggies and preserves.

8 COX LAKE FARM

Mark Murray
285 Franklin River Road
250-720-7494

www.coxslakeblueberryfarm.com

f Cox's Lake Blueberry Farm

Cox Lake Farm is a seasonal blueberry farm operating everyday through mid-July to late September. The hours of operation are from 9am-5pm. We offer two varieties of delicious blueberries and offer a u-pick option as well. You can also find us Saturday mornings during the summer months at the Spirit Square Farmers' Market.

9 EDEN TREE FARM AND GARDENING

Heather Shobe
6220 Karen Place
E: heather@edentreefarm.ca
www.edentreefarm.ca

f Eden Tree Farm and Gardening

Simple, ecological, and healthy—Eden Tree is a unique, permaculture-inspired farm in its 15th year. Sales are by appointment or through the Alberni Growers' Collective at Spirit Square Farmers' Market. Products include chicken, rabbit, honeycomb, maple syrup, nursery plants, vegetables, fruits and berries. Inquire about solution-focused garden coaching, design services, professional consulting, and community presentations.





11 HALF-ACRE GARDEN

Anna & Evan

5955 Hector Road

250-720-7648

E: halfacregardeners@gmail.com

f Half-Acre Garden

@ half-acre garden

Half-Acre Garden follows regenerative agriculture principles and techniques. This reduces soil disturbance, integrates livestock and maximizes crop diversity. Our fresh fruit & vegetables, flowers, herbs and hand-made products (soaps, salves & herbal tea) are available for purchase at the Arrowvale campground office, at the Spirit Square Farmers' Market, and featured at local restaurants - Grass Roots, Broken Bow and The Bamfield Wreckage.

10 GRIM CAT FARM

Erin and Lucas

9330 Central Lake Road

GrimCatFarm@gmail.com

f Grim Cat Farm

Grim Cat Farm is named for a very grouchy cat. We are a small-scale farm following organic practices and principles. We grow garlic, seasonal veggies, hay and even some fruits. We operate a market stand on our farm, weekends 10-2, mid-July through October.



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12 LEDA FARM (ESTABLISHED 1974)

Gary, Jacquie, Louis Swann
4361 Batty Road
250-723-7692

E: jbswann@shaw.ca

Leda Farm is an 80-acre farm and eco-forest which is biodynamically managed. Biodynamics has a hundred years of worldwide restorative agriculture experience. We grow trees, vegetables, fruit, flowers and herbs. Louis makes big-leaf maple syrup and manages Highland beef cattle. He also operates a biodynamic orchard. We try to be self-contained within our footprint. We make about 80 tonnes of biodynamic compost per year. We hold workshops for biodynamic compost making. We are open for farm gate sales on Tuesday, 9 am to noon. We also sell at the Spirit Square Farmers' Market.

13 MORNINGSTAR WOOLLEN

Star M Hoerauf

9010 Bryson Road

778-960-6952

E: star@morningstarwoollen.com

f MorningStar Woollen Farm

@ @morningstarwoollen

We steward a 70-acre regenerative sheep and flower farm, where we prioritize soil health, biodiversity, and sustainable practices. By reducing soil disturbance, integrating livestock, enhancing diversity, and supporting natural water cycling, we are cultivating beauty and a thriving ecosystem.

On the farm, we offer seasonal flowers, woollens, lamb, naturally dyed clothing, clothing patterns, and plant-based dyes. We offer workshops to share knowledge and spark creativity! All of our products are available directly from the farm. You can also find our fresh-cut flowers at The Riverbend Café and Greenbrook Shop in Qualicum Beach.



" The Gathering Place to Celebrate & Educate "

Sept. 4th, 5th, 6th & 7th, 2025

www.albernifair.com



Farms and Food Producers

14 NAESGAARD'S FARM & MARKET

Naesgaard Family
5681 River Road
250-723-3622

f Naesgaard's Farm & Market

@ Naesgaard's Market

A family farm, growing in the Valley since 1960. Eat healthy with our peas, strawberries, new potatoes, carrots, Swiss chard, tomatoes, romaine, beans, corn, squash, pumpkins, garlic & flowers. Enjoy our gift shop & garden centre. Open 9:30-5:30 daily.



16 OAK TREE FARM

8405 Meshers Road
(by appointment only)
250-723-6333

f Oak Tree Farm

Oak Tree Farm is located in the Beaufort region of the Alberni Valley.

We grow and distill lavender on the farm, offering essential oils, dried lavender buds, fresh bunches in season and various lavender products. We also have a flock of laying hens and seasonal produce. Find us every Saturday morning, 9-12, at the Spirit Square Farmers' Market.



15 NO RYMER REASON FARM

Ken and Sarah Rymer
E: no.rymer.reason.farm@gmail.com

f No Rymer Reason Farm

Nestled at the foot of the Beaufort range, we currently have a market garden. Our primary product is a lettuce mix, complemented by other produce. Our farm offerings are rounded out with meat birds, pottery, baked goods, and our addictive gluten-free granola. You can find us year-round at the Spirit Square Farmers' Market & the seasonal markets at the Cabin at Shannon Farms.

17 RAGES FARM

7685 Mackenzie Road
250-723-2359

E: orders@ragesfarm.ca

Rages Farm will be open again for farm sales after 40 years! We sustainably produce cucumbers (long english and minis) red peppers and beefsteak tomatoes all season. Hanging flower baskets are available while they last and strawberries. Find us at the Spirit Square Farmers' Market or venture out to the farm site throughout the week 9-3(ish). For more information or to place an order, email or call.



Welcome to Coleman Meadows Water Buffalo Dairy

Farm Market Open **Saturdays from 10am-2pm**,
selling Water Buffalo Meats, Cheeses and Yogurt!
Cash or e-transfer only.

Find us on **f**

6670 Coleman Rd, Port Alberni • Call **250-724-0876**



18 ROAM MARKET GARDEN

Joanne Priestland

250-730-2831

E: roammarketgarden@gmail.com

f Roam Market Garden by Roaming Farmer Consultation and Services

At RMG, we love to grow the pantry basics: lots of onions, carrots, garlic, herbs, and greens. We run a seasonal veggie box program and are developing a value-added range of freeze-dried products. Our beautiful garlic won a ribbon at the first annual Garlic Festival in 2024. We can be found at select markets, and excess produce is available through the Roam Market Garden FB page.

19 SHELTER FARM

725 Franklin River Road

Riley Forbes - Farm Manager

778-988-8785

E: riley@portalbernishelter.com

www.portalbernishelter.com

f Shelter Farm

Shelter Farm is a Market Garden on a 172-acre ALR-zoned property in the Alberni Valley. Operating as a Social Enterprise for The Port Alberni Shelter Society, we grow 70 different varieties of fruit, herbs and vegetables year-round. We are home to Port Alberni's first Therapeutic Recovery Community and host a Peer Employment Program through partnership with INEO Employment Services. Our produce can be purchased at Farmers Markets, Farm Stands, through our CSA weekly veggie box program, at Double R Meats or online at www.portalbernishelter.com/shop



SPIRIT SQUARE

Farmers' Market

at the Harbour Quay

FRESH & LOCAL!

PRODUCE, MEAT, PRESERVES,
BAKING, ARTISANS AND MORE!

Saturday 9 a.m. to 12 noon • year round



SUPPORT
YOUR LOCAL
PRODUCERS

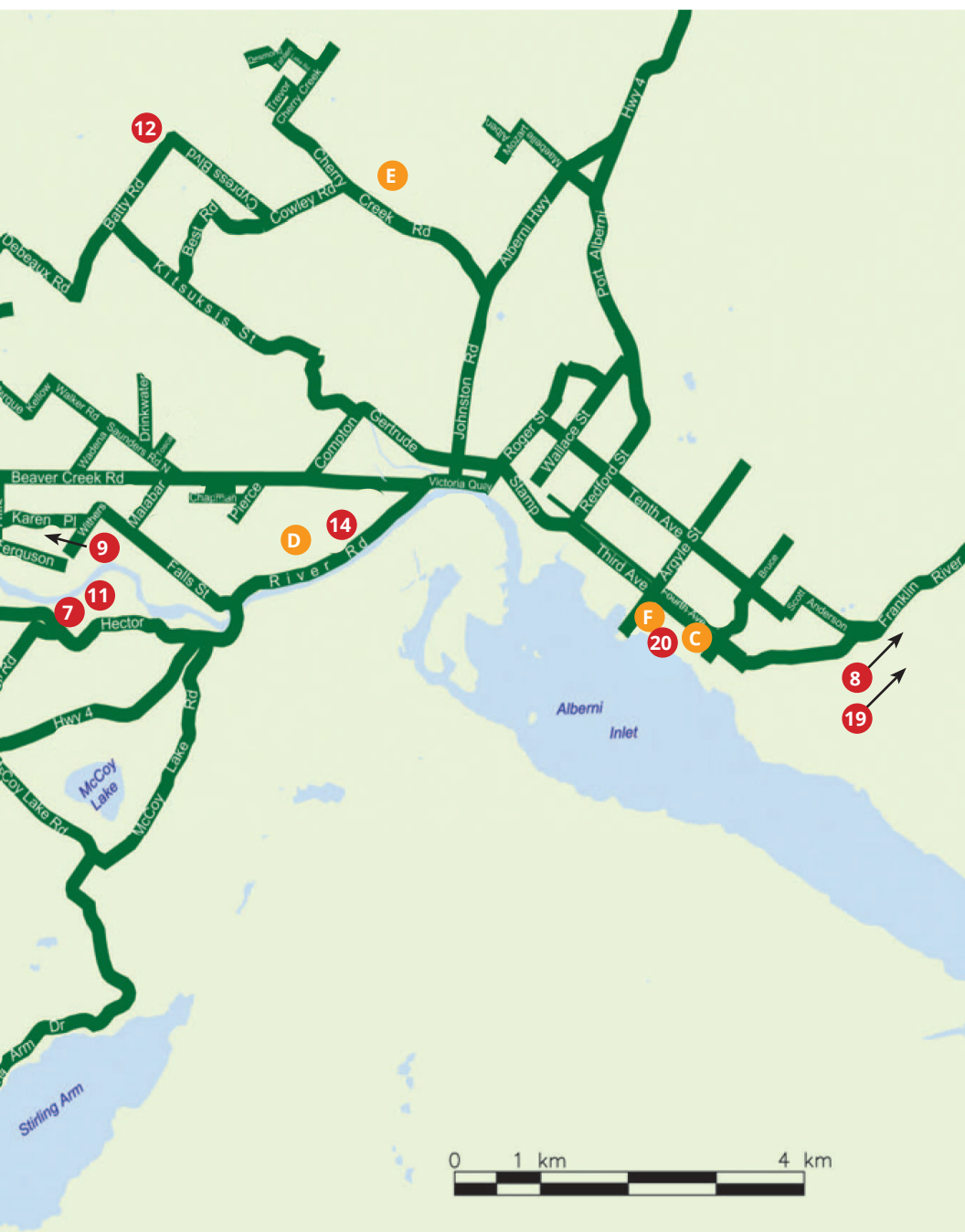


Map locations are approximate.

Farms & Markets in the Alberni Valley

0 1 km 4 km





Farms and Food Producers

20 SIMPLES

Tim Towle

2836 2nd Ave.

Phone: 250-723-8061 (after noon)

E: simples@shaw.ca

Simples sells herbs, native and heritage plants and fruits. Simples create vinegars and vinaigrettes and bake delicious bread. We also have various art items – Again this year, we have Tim's hand-made canes and walking sticks! We are a very small urban farm and can be found Saturday mornings, 9 am-noon at the Spirit Square Farmers' Market at the foot of Argyle Street.



21 SPROAT LAKE FARM

Lyle & Eboni Johnson

9649 Lakeshore Rd

250-616-6946

E: sproatlakefarm@gmail.com

f Sproat Lake farm

Sproat Lake Farm is a new 23-acre farm on Lakeshore Rd. We are currently raising rabbits, quail, heritage pigs, and chickens. The land is also used for a small hazelnut orchard, market garden, greenhouse, and pastures.

We have a roadside farm stand on Saturdays and Sundays throughout the summer and early fall. You can also find our products at Wesco Foods or through TUCG (Tofino Ucluelet Culinary Guild), or meet us at the Spirit Square Market on Saturday mornings.



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✉ info@thedockplus.ca

🌐 www.thedockplus.ca



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FOOD IN FOCUS



22 SPROAT STARTS

Anna Lewis
7500 Hector Road
250 735-0520

Take a stroll down the veggie path with Anna—she's all about growing what you can, where you can, all year long! This year, Sproat Starts is sprouting something new: a veggie start CSA pilot, and it's already blooming with success. Along with top-quality plant babies, Anna offers personalized garden advice and consulting to help you make the most of your space and season. Preorder your starts, plant them at just the right time, and grow with confidence—your future garden will thank you!



23 STONEHAVEN FARM LTD.

Jamie and Lisa Aylard
8600 Bryson Road
250-724-6449

E: stonehavenfarmltd@gmail.com

f Stonehaven Farm

176-acre farm nestled along the base of the Beaufort Range. We raise grass-fed Black Angus Beef and a Suffolk sheep flock. All animals are pasture grazed, and winter feed is grown on the farm. Whole sides and cuts are available by request. Call for availability.



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Alberni Farmers' Institute





THE ALBERNI FARMERS' INSTITUTE (AFI), FOUNDED IN 1898

One of the oldest agricultural organizations in the province and has played a pivotal role in Alberni Valley's history.

Over the past 126 years, the Institute has worked to support local farmers, promote sustainable practices, and strengthen the community's ties to the land. As the Valley has evolved, so too has the AFI, consistently adapting to the changing needs of its members while remaining deeply rooted in its mission to ensure the ongoing health and success of local agriculture.

The Valley faces new challenges, especially following the COVID-19 pandemic and emergency events such as the high-way closure due to fire. These events have exposed the vulnerabilities of global food systems and prompted many residents to seek ways to become more self-sufficient through local food production. As access to external resources becomes more limited, there is a growing recognition of the need for a more resilient, localized food economy. The Alberni Farmers' Institute is at the forefront of this shift, advocating for a circular economy that prioritizes local production and consumption. With farming seen as a crucial solution, the AFI is helping guide the community toward a more sustainable future.

The Institute's primary goal has always been to support agriculture in the Valley, whether for urban gardeners or commercial producers. To accomplish this, the AFI hosts a variety of community workshops each year on topics ranging from tractor safety and fire-smarting farms to raising backyard chickens and farm succession planning. Tailored workshops reflect the needs and interests of the membership, ensuring that farmers and gardeners have access to relevant, practical knowledge that supports their success.

The AFI is open to everyone interested in supporting local agriculture. Membership is not limited to farmers; it is available to anyone growing food, owning Agricultural Land Reserve (ALR) property, or simply wanting to help foster a strong local food system. Through its continued efforts, the Alberni Farmers' Institute remains a cornerstone of the Valley's agricultural community, helping to ensure that future generations can thrive by growing and eating locally.





A ALL THE RAGE WITH NO BIG DILL MARKET

June-August. Selected Thursdays 5pm-8pm. See Calendar of events
7685 McKenzie Rd
Market Manager: Amanda Price
250-918-9585

E: marketswithnobiaidill@outlook.com
This pop-up Farmers' Market features a variety of seasonal local fruits and vegetables, plants, preserves, baking, crafts, artisans, and much more. Drop-ins are welcome. We encourage shoppers to bring cash as payment, as cell service for electronic payment methods can't always be relied on.

B COLEMAN MEADOWS FARM MARKET

Saturdays from 10am-2pm, year-round
6670 Coleman Road
250-724-0876
E: awpb@island.net

f Coleman Meadows Farm

Our farm market offers a great selection of water buffalo products including cheeses, yogurt, and a full assortment of water buffalo meats. Come and meet the girls and stroll through the gardens.

C FRIDAY NIGHT MARKET

June-August. Fridays from 5pm - 8pm
2960 3rd Avenue
Market Manager: Sylvain Rollin
250-735-6532
www.wescofoods.ca

The Friday Night Market features members participating in local craft, art, food, drinks, farming, gardening, foraging, gleaning, music, dancing & more. It is a festive market showcasing food, art & crafts made/grown in the Alberni Valley & its surrounding communities. We welcome local vendors to join as seasonal members or drop-ins.

D NAESGAARDS FARM & MARKET

Daily 10am to 5:30pm
5681 River Road
250-723-3622

f Naesgaard's Farm & Market

@ Naesgaard's Market

Naesgaards offers a great selection of fruits and vegetables picked fresh from our fields and local suppliers. The garden centre has a compelling selection of flowers, vegetable starts and herbs while the storefront has other offerings as well.

Farmers' Markets



E PORT ALBERNI FARMERS' MARKET

Saturdays, 9am-1pm, year-round

6211 Cherry Creek Road

Market Manager: Gwen Lowe

250-723-8351

f Port Alberni Farmers' Market

Year-round Farmers' Market featuring local farmers and fare. Seasonal produce, plants, grass fed beef, pork & poultry, as well as baking, crafts & culinary vendors. Both year-round vendors & drop-ins welcome.



F SPIRIT SQUARE FARMERS' MARKET

Saturday, 9am-noon, year round

Harbour Quay, 5440 Argyle Street

E: ssquarefarmersmarket@gmail.com

f Spirit Square Farmers' Market

*Participating farmers' market for the nutrition coupon program

The Spirit Square Farmers' Market is situated at the foot of Argyle Street in the picturesque Harbour Quay. Local farmers offer a wide selection of seasonally available fruits, vegetables, farm fresh eggs, meat and honey. You will also find delicious preserves, baked goods, and local artisans showcasing their unique talents. 100% locally grown, made, baked or foraged! Enjoy live music during the summer months. Follow us on FB so you know when we are hosting our Kids' Market, special guests and more.



G SHANNON FARMS SEASONAL MARKETS

See Calendar of events

8865 Beaver Creek Rd

Market Manager: Tanya Shannon

250-720-5867

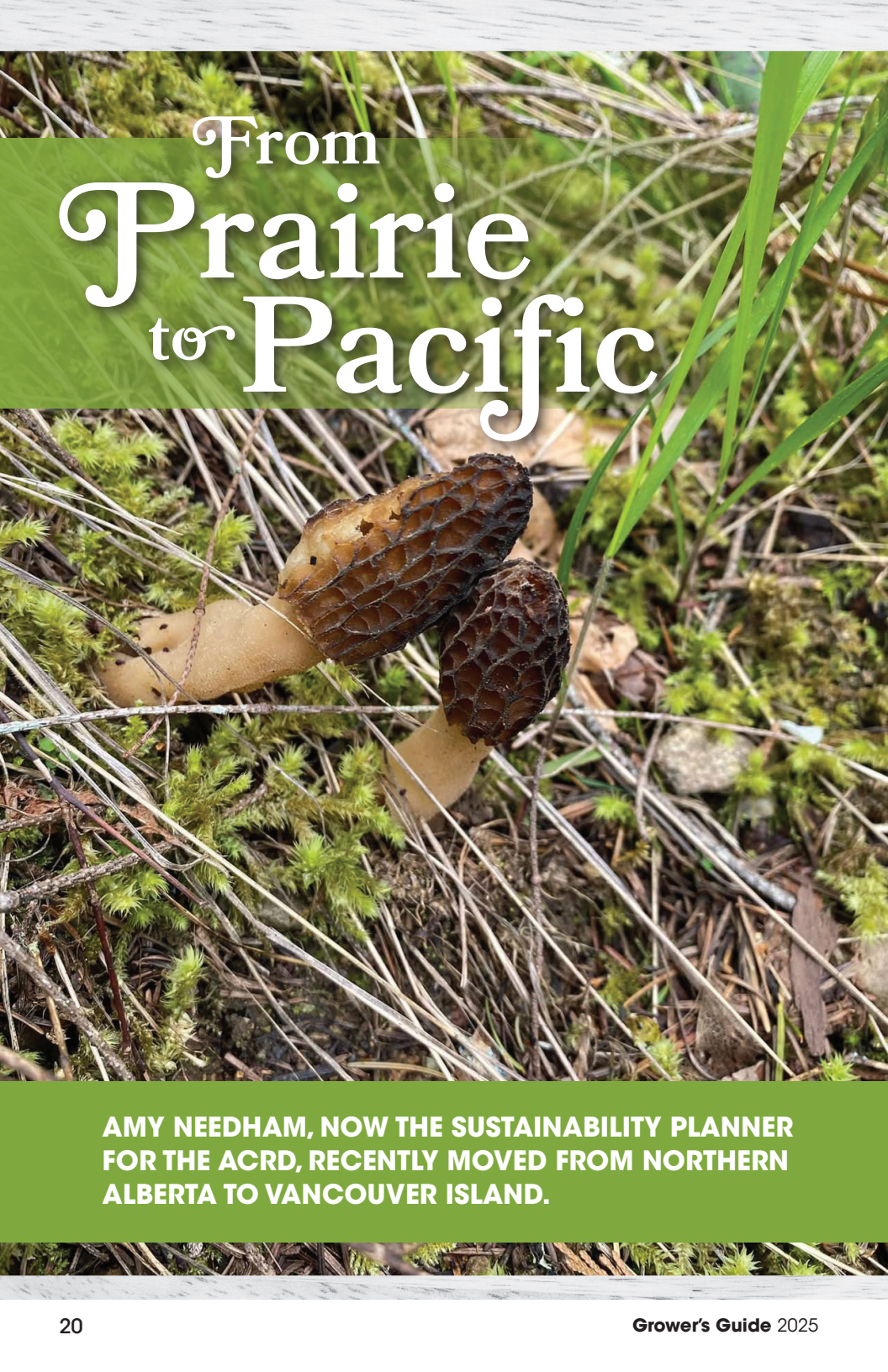
E: hecabin@shannonfarms.ca

www.shannonfarms.ca

f The Cabin at Shannon Farms

Enjoy on-farm seasonal markets, where Alberni Valley producers, farmers, creators and artisans offer locally grown, produced, processed, and created goods. Shoppers are encouraged to bring cash as payment, as cell service for electronic payment methods can't always be relied on in our area. Weather permitting, the Summer Market is aimed to be a larger market, as one of the fields can serve as additional parking. Otherwise, carpooling is strongly recommended for our shoppers, as parking is limited.





From Prairie to Pacific

**AMY NEEDHAM, NOW THE SUSTAINABILITY PLANNER
FOR THE ACRD, RECENTLY MOVED FROM NORTHERN
ALBERTA TO VANCOUVER ISLAND.**

KNOWN FOR CHAMPIONING THE POTENTIAL OF THE ALBERNI VALLEY

**AMY SHARED HOW THE MOVE
HAS TRANSFORMED HER
RELATIONSHIP WITH FOOD,
NATURE, AND SELF-SUFFICIENCY.**

When Amy moved from Alberta to Vancouver Island, her relationship with food, nature, and self-sufficiency transformed completely. In Alberta's zone 3 climate, she faced harsh limitations—many perennials struggled to survive, and short growing seasons limited her garden biodiversity.

Despite that, she learned to work with microclimates and push the boundaries of what was possible. On Vancouver Island, a longer growing season — extending up to two months beyond Alberta's — and more temperate winters have opened the door to more diverse crops, including her favourites: roses, mulberries, and blueberries, which thrive thanks to the acidic soil and milder climate.

The coastal weather presents challenges, particularly a wide array of vertebrate pests like deer, rabbits, raccoons, bears, birds, rats and mice (something not often encountered in the prairies). Still, Amy believes gardening on the Island is has incredible potential. Amy is searching for an abode with some land attached where she can have a more perennial-focused system (rather than a traditional vegetable garden bed), which reflects her busy lifestyle as a working parent. She dreams of figs flourishing and her garden resembling an ecosystem more than a traditional plot of bare soil with widely spaced plants.

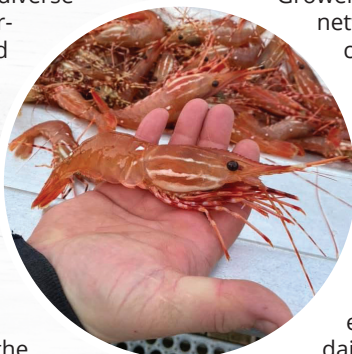
Foraging has also become central to Amy's family life—something that was restricted while living in Alberta. The Alberni Valley's biodiversity has given her

access to a range of wild foods, from mushrooms to berries. Ethical foraging is key and always a priority: Amy is mindful never to overharvest, always leaving enough to sustain the ecosystem, and to only harvest with permission. She stresses observation, learning the land, and knowing with absolute certainty what's safe to eat. Foraging has helped her family become more food secure and grounded in seasonal abundance.

The local food community has also deeply enriched her experience. Farmers' markets, directories like the Grower's Guide, and informal networks have helped her connect with producers and growers. Compared to Alberta's large, commercial-scale agriculture, Vancouver Island offers a strong culture of small-scale, community-supported farming. Living in Canada's only temperate rainforest has reshaped Amy's daily life. She now spends time with her family outside

year-round fishing and foraging and has learnt new techniques to preserve the harvest through dehydration, freezing, and canning. Her must-have foods? Garden-grown figs and wild-caught prawns. For others dreaming of a more abundant life, she recommends Port Alberni for its affordability, friendly people, and central location.

In Amy's family, they have a saying, "There's always something to eat in the forest." The Island hasn't just offered her food—it's offered connection, resilience, and a new way of living.



Calendar of Community Events

2025

JUNE

Thursday, 26th
Rages: Farm Market. 5-8pm

JULY

Sunday, 13th
Rages: Farm Market and Car Show. 12-4pm

Friday, 18th
Alberni District Fall Fair: Summer Market. 5-9pm

Saturday, 26th
The Cabins: Heifers & Hors d'oeuvres

Thursday, 31st
Rages: Farm Market and Car Show. 5-8pm

AUGUST

Thursday, 14th
Rages: Farm Market. 5-8pm

Friday & Saturday, 15-16th
The Cabins: Gather & Graze – Outdoor Culinary Experience

Tuesday, 26th
The Cabins: Summer Market. 5-8pm

Thursday, 28th
Rages: Farm Market. 5-8pm

SEPTEMBER



Thurs-Sun, 4th-7th
Fall Fair.

Sunday, 14th
Family Farm Day 11am-3pm.

Saturday, 20th
Spirit Square Farmers' Market: Garlic Festival. 9am-2pm



OCTOBER

Arrowvale Farm:
Pumpkin Patch is open every weekend throughout October



Sunday, 5th
The Cabins: Harvest Market. 10am-1pm



NOVEMBER

Wed., 19th
Alberni Farmers' Institute: AGM at Beaver Creek Hall. 5:30pm

Christmas Wreath Making Workshops. (specific dates TBD)



Arrowvale Farm: Wreath Making Parties. Phone to inquire

Sunday, 30th
The Cabins: Christmas Market - Sunday, 30th 10am-1pm

DECEMBER

Saturday, 6th, 13th & 20th
Spirit Square Farmers' Market – Christmas Markets

Saturday, Mid December
Alberni District Fall Fair Christmas Market

The Cabins:
Christmas Wreath Making Workshops (specific dates TBD)

Arrowvale Farm: Wreath Making Parties. Phone to inquire

2026

FEBRUARY

The Cabins:
Sugaring Workshop. Sunday, TBD

Saturday 7th
Seedy Saturday at Echo Center. 10am-2pm

MARCH

The Cabins:
Maple & More Market. Sunday TBD 10am - 1pm

Alberni District Fall Fair Spring Market. TBD

APRIL

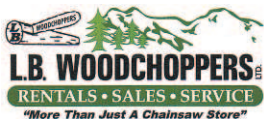
Good Friday, April 3rd
Arrowvale Farm's annual Easter Bunny Hunt.

Saturday 26th
Annual Seedling Sale at Spirit Square Farmers' Market. 9am-noon

MAY

Saturdays 2nd & 9th
Annual Seedling Sale at Spirit Square Farmers' Market 9am-noon

Sunday, 3rd
The Cabins: Spring Market. 10am-1pm



Rent The Best!

Top Quality Equipment for the Consumer & Professional

Lawn & Garden Equipment

- Aerator
- Post Hole Auger
- Blower - Handheld - Gas
- Blower - Backpack - Gas
- Brushcutter - Line - Gas
- Brushcutter - Blade - Gas
- Lawn Edger - Gas
- Billy-Goat Brush - Self Prop
- Billy-Goat High Weed Mower
- Hedge trimmer - Electric
- Hedge trimmer - Gas
- Lawn mower- Push - Commercial Mower
- Powerake - Dethatcher - Gas
- Pruner- Telescoping
- Pruner - Telescoping - Gas
- Landscape Rake
- Lawn roller Push or Tow
- Sod Cutter
- Spreader - Broadcast
- Stumpgrinder
- Tiller - Honda/Husqvarna
- Trencher 18"
- Track Wheelbarrow
- Post Pounder
- Wheelbarrow

Scissor/Boom Lifts

Piping & Plumbing Equipment

Traffic Control

Cleaners

Ladders

Floors

Mini Excavator & Skidsteer

- Auger
- Tiller
- Rock Picker
- Forks



Chainsaws

- 16" Electric Chainsaw
- 16" - 20" Gas Chainsaw
- 28" - 36" Gas Chainsaw
- Telescoping Gas Pruner

Air Compressors & Accessories

Compaction Equipment

Concrete Equipment

Electric Equipment

Heaters & Fans

Pumps & Accessories

SCAFFOLDING MATERIALS AVAILABLE

Levels

Lifting Equipment

Miscellaneous

Check out our Website for all of our Rentals!

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DELIVERY IS AVAILABLE



Help Support Agriculture and Food Security in the ACRD!

Grow Local

- Plant a garden, tree, bush, or flower and start food production however you can!
- Join the Alberni Valley Food Security Society, Tofino Community Food Initiative, or the Alberni Farmers' Institute
- Learn ecologically responsible and ethical permaculture, foraging, or fishing skills

Buy Local

- Visit a farmers' market or farm gate stand listed in this Guide
- Purchase local produce, meat, and seafood whenever you are able to
- Support your local food retailers and food box programs

Share Your Ideas and Energy

- Volunteer with the Fall Fair, a fruit gleaning project, a school garden, or with 4-H
- Join the Dry Creek Community Garden
- Exchange knowledge (and produce) with friends and neighbours

For more information on any of the information listed above, contact us at sustainability@acrd.bc.ca



ALBERNI-CLAYOQUOT
REGIONAL DISTRICT