

# Alberni Valley Family Farms Day



## FARMS

### 1. Arrowvale Farm

Bob & Ann Collins  
5955 Hector Road

Ann & Bob Collins have farmed in the Valley since 1980. Their 73-acre property along the Somass River is blessed with fertile soil and ample water. For more than 20 years they have grown all their crops without the use of pesticides or herbicides. The farm is home to a colourful herd of Belted Galloway beef cattle, a herd of registered Canadian horses and a variety of smaller livestock in the Campground Petting Farm. Collins Farm is also home to Arrowvale Campground and cottages.

*Learn more about the issues facing small family farms and the alarming disappearance of locally produced food. Visit goats, pigs & donkeys in the petting farm or take a hayride around the farm. Hayrides will take about 20 minutes. Maximum 20 persons per ride. Children must be accompanied by an adult. Arrowvale is now a licenced premise and serves home grown beef burgers, hot dogs, chili, etc. Buy a bowl of chili or an ice cream cone, old fashioned milk shake, muffin, or a piece of homemade pie at the farm store. Purchase frozen grass-fed beef, homemade jams and jellies or syrups to take home.*

### 2. Half-Acre Garden

Anna Wilson & Evan Miller  
5955 Hector Road

Half-Acre Garden has grown into its third year running and continues to focus on sustainability by making soil and compost, as well as planting native flowers, trees, and shrubs that attract pollinators. Our effort in this endeavor benefits not only the environment but our produce as well!

Half-Acre Garden is situated on Arrowvale Farm and Campground as a land share agreement. Our herbs, flowers, fruit & vegetables will be available for purchase on-site.

*Come and learn about land share agreements, sustainable farming and how to grow delicious vegetables.*

### 3. Coleman Meadows Farm

Russell, Jennifer, Melanie & Edward Dyson  
6670 Coleman Road

Coleman Meadows Farm is located on Coleman Road - the road to the airport! Our farm (170 Acres) is a mix of gardens, forage, pasture, forest and streams supporting Coho salmon. Two farm business are located on our farm, Coleman Meadows Farm (Water Buffalo Dairy – Jennifer and Russell) and Dyson Dairy (Jersey's and cow dairy). We all take pride in balancing productive agriculture with the protection of the environment, and animal husbandry. Our farm is home to one of only 2 water buffalo dairy herds on the Island and only one other cow dairy right here in the Alberni Valley. We sell on farm - our water buffalo products. The water buffalo produce milk for Natural Pastures Cheese Company who make our mozzarella di bufala, bocconcini, brie, cream cheese, buffeta, colby, paneer and yogurt. Water buffalo milk contains more calcium and more protein than cow's milk, high levels of tocopherol (a natural antioxidant) but less cholesterol. In addition to water buffalo cheese and meat available on farm is our yummy Water Buffalo Gelato.

*Russell, Jennifer, Edward, & Melanie Dyson invite you to come to our farm, say hi to our friendly water buffalo and cows, wander through our garden and farm stand and celebrate local agriculture!*

### 4. Leda Organic Farm

Gary, Jacqueline & Louis Swann  
4361 Batty Road

We have been growing organically since 1976, with a focus on bio-dynamic techniques for the last 15 years. We are a mixed farm with an emphasis on vegetable growing. Jacquie does mostly flowers, food preparation and seed saving. Gary does mostly vegetable and fruit growing. Louis does mostly the Highland cattle (4 in the herd), chickens (11 hens and 1 rooster in the flock), fruit production, pruning, and wine and beer-making. Weather providing, he makes maple syrup in late winter.

*Gary will give tours of the compost program. Louis will give tours of the garden. Jacquie will sell produce fresh from the garden.*

### 5. Shelter Farm

Port Alberni Shelter Society – Claire Gendron  
757 Franklin River Road

Shelter Farm is located on Franklin River Road just outside Port Alberni on 50 acres of land. We grow salad mixes, turnips, beets, carrots, peas, beans, green onions, radish, broccoli, spinach, cucumbers, squash, berries, culinary herbs, garlic, flowers, oyster mushrooms and more.

Shelter Farm, in partnership with North Island College, provides formal Market Gardening training through a combination of in-class learning and hands on experiential training at the Shelter Farm. Shelter Farm works with INEO Employment to deliver the Peer Employment Program, providing work opportunities for people experiencing or at-risk of homelessness.

Shelter Farm is also home to Port Alberni's first Therapeutic Recovery Community, providing second-stage housing and wrap-around services for people coming out of recovery, taking a long-term approach to healing.

*We invite you to come and see what we have accomplished in the past four years and the potential that exists. An assortment of veggies and herbs will be available for purchase.*

## URBAN GARDEN SITES

### 6. Garden bed for 2

3273 5th Ave  
Candyse and Dale

It's a raised bed garden for two with an aim to create more 'edible and ornamental' beds around the yard. We love to grow veggies and fruits among the shrubs and flowers (to hide them from the deer and still share them with the neighbours!).

*Come and explore our little haven.*

### 7. Urban Homestead

Lorelei Andrew & Guy Langlois  
3170 10th Ave

Welcome to the "Urban Homestead" of Lorelei Andrew & Guy Langlois. We have converted our yard into a food garden and a refuge for insects and birds. You might know Guy from his time managing Shelter Farm and the Healthy Harvest Farm here in Port Alberni. Guy also taught the Market Gardener Program through North Island College.

*Questions about what you can do in your backyard? Come and see the possibilities!*

### 8. Urban Revival

Mike Youds  
2652 6th Avenue

Older homes sometimes come with a built-in advantage: overgrown and long forgotten gardens that once, collectively, put a lot of food on Canadian tables. With TLC and patience — and not a lot of money — they can be transformed.

*Come check out what was a tumble-down rental property five years ago is now an urban oasis and year-round food garden. Abundant shade has been a key advantage during hot spells.*

## PROCESSING FACILITY TOUR

### 9. Dock +

Port Alberni Port Authority – Kate Smith  
3140 Harbour Road

Needing a space to process your abundant harvest! Start or finish your tour with a stop at The Dock+ to view the state-of-the-art food processing equipment.

The Kitchen and equipment can be booked by anyone, any time, any day:

- Families and foodies
- Backyard gardeners and fruit tree growers
- Non-profits doing food fundraising
- Home-based food businesses ready to expand
- Fishers and hunters
- Farmers, growers, and producers
- Food business startups

*Part of the BC Food Hub Network, The Dock+ is a shared 17,000 sq ft. space, located at Fishermen's Harbour – bring your food ideas, see the space, and find out how to start your project.*

The Alberni Valley welcomes you to the 10th annual

# Family Farms Day

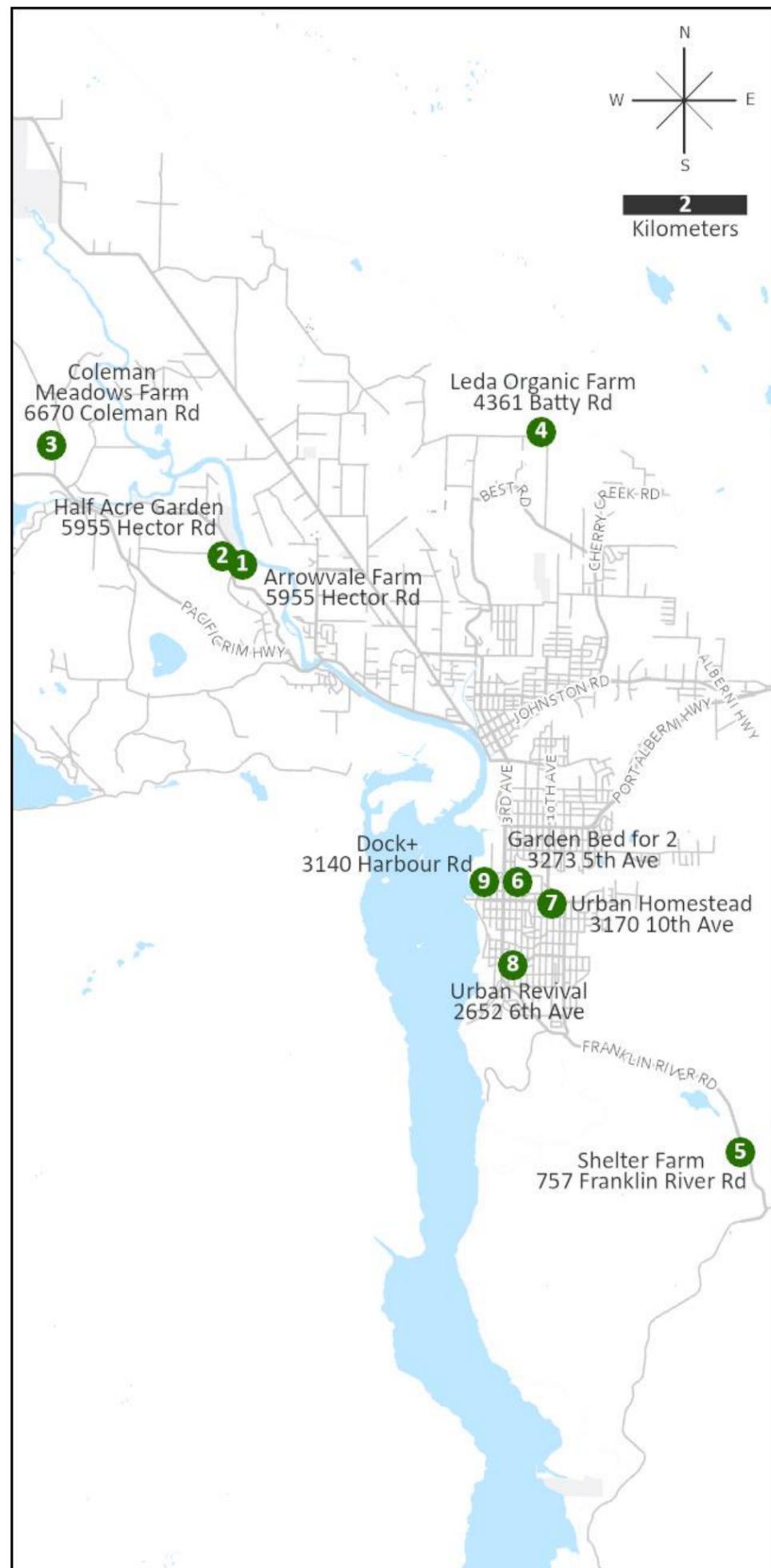
Sunday, Sept. 18th 11 am to 3 pm



No registration required. This free event is a self-guided tour of farms and urban growing sites in the Alberni Valley. You may visit as many of the sites as you like in whatever order you like. It's up to you!

As a special bonus this year the Dock+ is joining in to showcase their state of the art facility. Bring your own food processing ideas and explore what you could do in their licensed facility. Will also feature some of the products of the long-term tenants.

*Bring a cooler for your purchases at the farms. Many farms have cash only sales available.*



## Alberni Valley Family Farms Day 2022

Sunday, September 18th  
11 am to 3 pm

- ◆ Purchase fresh local products from the Alberni Valley and get a free recipe book
- ◆ Activities for children
- ◆ Tour farms & urban food gardens
- ◆ Bonus: Community Infrastructure Tour



This program is available at:

[www.acrd.bc.ca](http://www.acrd.bc.ca)

ACRD Office  
3008 Fifth Ave

Echo Centre  
4255 Wallace St

Chamber of Commerce  
2533 Port Alberni Hwy

Like us on Facebook at **ACRD What's on Your Fork**



For more information please contact:

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