

REGIONAL DISTRICT OF NANAIMO
NORTHERN COMMUNITY ECONOMIC DEVELOPMENT SELECT COMMITTEE
TUESDAY, MAY 3, 2016
1:00 PM
RDN OCEANSIDE PLACE
Muti- Purpose Room 1
(830 Island Hwy W, Parksville)

A G E N D A

PAGES

CALL TO ORDER

DELEGATIONS

Cheryl Dill, Central Vancouver Island Job Opportunities Building Society (CVIJOBS), re BladeRunners Program, 2016

Janet Thony, Coombs Farmers Institute, re Mid Island Growers Guide

Nikki Gervais, Parksville and District Historical Society, re Parksville Museum Digital Exhibition and Tour

Joan Miller, Island North Film Commission, re. Film Sector Development

Joe Straka, Oceanside Community Arts Council, re. Tidal Treasures

Betsy Poel, Lighthouse Country Business Association, re. Bowser Village Core Sign

Pg 3-4 **MINUTES**

Minutes of the Northern Community Economic Development Select Committee meeting held on February 18, 2016.

BUSINESS ARISING FROM THE MINUTES

COMMUNICATIONS/CORRESPONDENCE

UNFINISHED BUSINESS

Pg 5-157 **REPORTS**

Northern Community Economic Development Program – Spring 2016 Proposals.

Distribution: B. Rogers, J. Stanhope, J. Fell, B. Veenhof, M. Lefebvre, T. Westbroek, D. Trudeau, G. Garbutt, C. Midgley, B. Ritter

For Information Only: A. McPherson , H. Houle, M. Young, C. Haime, B. McKay, B. Bestwick, J. Hong, J. Kipp, W. Pratt, I. Thorpe, B. Yoachim, D. Sailland, D. Comis, T. Samra, B. McRae, C. Golding, M. O'Halloran

ADDENDUM

BUSINESS ARISING FROM DELEGATIONS OR COMMUNICATIONS

NEW BUSINESS

ADJOURNMENT

IN CAMERA

REGIONAL DISTRICT OF NANAIMO

**MINUTES OF THE NORTHERN COMMUNITY ECONOMIC DEVELOPMENT SELECT COMMITTEE
MEETING HELD ON THURSDAY FEBRUARY 18, 2016 AT 12:00 PM
AT THE RDN OCEANSIDE PLACE**

Present:

Director B. Rogers	Chairperson
Director J. Stanhope	Electoral Area G
Director B. Veenhof	Electoral Area H
Director T. Westbroek	Town of Qualicum Beach
Director M. Lefebvre	City of Parksville
Director J. McLean Alternate	Electoral Area F

Also in Attendance:

D. Trudeau	Interim Chief Administrative Officer
J. Holm	A/Gen. Mgr. Strategic & Community Development
C. Midgley	Mgr. Energy & Sustainability
B. Ritter	Recording Secretary

CALL TO ORDER

The Chairperson called the meeting to order.

DELEGATIONS

Kim Burden, Parksville and District Chamber of Commerce - Regional Economic Development

Kim Burden, Executive Director, Parksville and District Chamber of Commerce requested \$47,000 - \$49,000, to employ a part time person for the Parksville and District Chamber of Commerce, working to further regional economic development.

Cheryl Dill, Central Vancouver Island Job Opportunities Building Society (CVIJOBS) - BladeRunners Program, 2015

Cheryl Dill, Executive Director, CVIJOBS presented a Summary Report on the success of the BladeRunners program for 2015. They also indicated that the BladeRunners program in 2016 will focus on the construction and landscaping industries.

Joan Miller, Vancouver Island North Film Commission - Building Capacity to Attract the Film and Media Industry

Joan Miller, Executive Director, Vancouver Island North Film Commission, re-scheduled her presentation to the next meeting.

MINUTES

MOVED Director Stanhope, SECONDED Director Veenhof that the minutes of the Northern Community Economic Development Select Committee meeting held on October 19, 2015, be received.

CARRIED

COMMUNICATIONS/CORRESPONDENCE

MOVED Director Lefebvre, SECONDED Director Veenhof that the Correspondence be received.

REPORTS

Northern Community Economic Development Service – Five Year Review

MOVED Director Lefebvre, SECONDED Director Veenhof, that the report be received for information.

CARRIED

NEW BUSINESS

MOVED Director Lefebvre, SECONDED Director Veenhof, that the next review of the NCED Service occur in Spring 2018.

CARRIED

BUSINESS ARISING FROM DELEGATIONS

MOVED Director Westbroek, SECONDED Director Lefebvre, that the Chief Administrative Officers of the RDN, Town of Qualicum Beach, and The City of Parksville, meet with Kim Burden of the Parksville and District Chamber of Commerce to discuss future collaboration.

CARRIED

MOVED Director Westbroek, SECONDED Director Stanhope, that the meeting between CAOs and Kim Burden be scheduled after the adoption of the RDN Board Strategic Plan.

CARRIED

ADJOURNMENT

MOVED Director Veenhof, SECONDED Director Westbroek, that this meeting be adjourned.

CARRIED

Time 1:40 p.m.

CHAIRPERSON

TO: Northern Community Economic Development Select Committee **DATE:** May 3, 2016

FROM: Chris Midgley
Manager, Energy and Sustainability **FILE:** 6750-01

SUBJECT: **Northern Community Economic Development Program – Spring 2016 Proposals**

Six applications for NCED funding have been received in time for consideration at the NCED Select Committee Meeting scheduled for May 3, 2016:

Appendix 1: Programming for Youth at Risk: BladeRunners – Landscape and Construction Focus – Central Vancouver Island Job Opportunities Building Society (CVIJOBS)

Appendix 2: Mid-Island Growers Guide – Coombs Farmers Institute

Appendix 3: Parksville Museum Digital Exhibition and Tour – Parksville District Historical Society

Appendix 4: Film Sector Development – Island North Film Commission

Appendix 5: Tidal Treasures – Oceanside Community Arts Council

Appendix 6: Bowser Village Core Signage – Lighthouse Country Business Association

In addition to the current applications to consider, all applications received since the beginning of the NCED program, including amounts awarded are outlined in **Appendix 7: Application Summary**.

Financial information requested through the application process is provided as confidential material, under separate cover.

Table 1 lists the projects, proponents, amounts requested, and the total amount requested for the Spring 2016 intake.

Table 1: NCED Project Proposals (Spring 2016)

Project Name	Proponent	Amount Requested
BladeRunners – Landscape/ Construction Focus	CVIJOBS	\$ 10,000
Mid Island Growers Guide	Coombs Farmers Institute	\$ 6,500
Parksville Museum Digital Exhibition and Tour	Parksville and District Historical Society	\$6,284.02
Film Sector Development	Island North Film Commission	\$ 8,400
Tidal Treasures	Oceanside Community Arts Council	\$ 10,500
Bowser Village Core Signage	Lighthouse Country Business Assn.	\$ 3,000
Total Amount of Funding Requested – Spring 2015		\$ 44,684.02

With Board approval of the 2016 Final Budget, revenues available to the Northern Community Economic Development Program total \$57,838. This total includes \$7,838 carried forward from 2015 along with the annual \$50,000 requisition for the Northern Community Economic Development service.

Approximately \$1,000 of this total is allocated to advertising and other administrative costs. The remaining amount for 2016 is intended to be disbursed in the form of funding to support local initiatives that enhance economic resilience in Electoral Areas 'E', 'F', 'G' and 'H', the City of Parksville and the Town of Qualicum Beach.

Respectfully Submitted,



Appendix 1:

Central Vancouver Island Job
Opportunities Building Society (CVIJOBS),
re BladeRunners Program, 2016

Appendix 1: BladeRunners 2016-2017

Summary Evaluation

Proponent: Central Vancouver Island Job Opportunities Building Society (CVIJOBS)
Amount Requested: \$10,000.00
Summary: An employment and economic development program designed to give multi-barriered youth practical employment training in landscape and construction with the goal of long term attachment to the labour force.
Eligibility: CVIJOBS is an eligible organization. Eligible costs in the proposal include **Targeted Operating Costs.**
Priority Areas: ***Employment and Skills Training:*** The proposed project supports the development of a skilled workforce and provides transitional programs for unemployed youth.

Evaluation Criteria:

Project Viability:	Yes	No/ NA
Clear and well-defined project	✓	
Strong potential for success	✓	
Realistic goals	✓	
Sufficient information provided	✓	
Financial and Administrative Feasibility:	Yes	No/ NA
Realistic budget with clearly identified capacity to undertake work	✓	
Evidence that the funds will be well managed	✓	
Demonstration of other funding sources	✓	
New and Unique:	Yes	No/ NA
Unique component is evident in the project – the work is not already being attempted	✓	
The proposal does not replicate an existing event, program or project	✓	
Support will not compete with existing businesses or generate unfair competition for small or local businesses	✓	
Economic Benefit:	Yes	No/ NA
Demonstrates quantifiable economic benefits to the participating communities	✓	
Leads to increased economic activity or employment in the participating communities	✓	
Will attract business and investment to the Northern Communities of the RDN		N/A
Community Support:	Yes	No/ NA
Well-articulated community benefit;	✓	
Demonstrates partnership with the community or other organizations	✓	
Addresses priorities identified in the context of a community vision (Official Community Plan, Regional Growth Strategy or Board Strategic Plan)		N/A

Project Area: PARKSVILLE QB EA 'E' EA 'F' EA 'G' EA 'H'

NAME OF ORGANIZATION:		AMOUNT REQUESTED:
MAILING ADDRESS:		RECEIVED APR 19 2016 STRATEGIC & COMMUNITY DEVELOPMENT
CONTACT PERSON:	TELEPHONE NUMBER:	E-MAIL ADDRESS:
	FAX NUMBER:	

PROJECT TITLE:
PROJECT DESCRIPTION:
(Please attach any supporting materials and documents produced as a result of the project.)
PROJECT AREA (SELECT ALL THAT APPLY):
<input type="checkbox"/> PARKSVILLE <input type="checkbox"/> QUALICUM BEACH <input type="checkbox"/> EA 'E' <input type="checkbox"/> EA 'F' <input type="checkbox"/> EA 'G' <input type="checkbox"/> EA 'H'
DESCRIBE IN DETAIL WHAT THE NORTHERN COMMUNITY ECONOMIC DEVELOPMENT FUNDS WILL BE USED FOR:
(Please attach additional pages as necessary.)
LIST ALL GRANTS RECEIVED AND/OR APPLIED FOR FROM OTHER SOURCES:
(Please attach additional pages as necessary.)

Please Note: The Regional District of Nanaimo is subject to the provisions of *The Freedom of Information and Protection of Privacy Act* and cannot guarantee that information provided can or will be held in confidence.

EXPLAIN HOW YOUR PROJECT SUPPORTS THE PRINCIPLES AND PRIORITY AREAS OF THE PROGRAM:

(Please attach additional pages as necessary.)

LIST ANY MEASURABLE ECONOMIC BENEFITS OR OTHER OUTCOMES THAT WILL RESULT FROM THIS PROJECT:

(Please attach additional pages as necessary.)

PLEASE PROVIDE THE FOLLOWING SUPPLEMENTAL MATERIAL:

- An Organizational Chart illustrating the structure of your organization, including Directors and volunteers.
- A copy of a bank statement showing your organization's name and address.
- A copy of your organization's financial statements for the current year and one year prior.
- A copy of your organization's budget for the current year and one year prior.
- Any supporting materials you consider necessary to communicate your project idea.

SIGNATURE 	DATE:
By signing here, you confirm that you have read the Program Guide and that you are signing on behalf of an eligible applicant.	

SUBMIT HARD COPIES TO: **NORTHERN COMMUNITY ECONOMIC DEVELOPMENT PROGRAM**
REGIONAL DISTRICT OF NANAIMO
6300 HAMMOND BAY ROAD
V9T 6N2

SUBMIT DIGITAL COPIES TO: nced@rdn.bc.ca

OFFICE USE ONLY:	
DATE RECEIVED: APR-19-2016	RECEIVED BY: CM
COMMENTS:	
FUNDING AWARDED: <input type="checkbox"/> YES <input type="checkbox"/> NO	AMOUNT AWARDED:

Please Note: The Regional District of Nanaimo is subject to the provisions of *The Freedom of Information and Protection of Privacy Act* and cannot guarantee that information provided can or will be held in confidence.

Project Description

The Central Vancouver Island Job Opportunities Building Society (CVIJOBS) is eager to support youth at risk and contribute to economic development in the Bowser to Nanoose regions through an offering of BladeRunners in 2016-17. This program will provide multi-barriered youth with training in life skills, work search skills and essential certifications designed to facilitate entry into the landscaping and construction labour force. Hands-on learning experiences will be coordinated for participants and program staff will support participants with their work search to enhance labour market attachment.

BladeRunners is an award winning employment programⁱ that is recognized nationally and internationally. It targets at-risk youth (15-30 years of age) and provides them with basic training designed to facilitate entry into the labour force.

As a delivery agent of BladeRunners, CVIJOBS would coordinate work experiences for participants, which lead to employment opportunities. The ultimate goal is for participants to gain sufficient skills and experience that will translate into a long-term attachment to the labour force. All BladeRunners participants receive certified health, safety training, and learn life skills and job readiness skills that help them build self-esteem and confidence. Through workplace training and integration, BladeRunners participants acquire marketable skills that enhance their long-term employment prospects.

The BladeRunners program is partially funded through provincial and federal funds and the Aboriginal Community Career Employment Services Society (ACCESS) in Vancouver has been successful in receiving a large portion of the funding for distributing to communities in need. ACCESS' program director, Tom Galway, has indicated his support to CVIJOBS for delivery of BladeRunners for 2016-17. CVIJOBS was successful in obtaining funds for two previous deliveries of BladeRunners which took place in March and October 2015. These program were both full to capacity (12 seats each) and all 24 participants successfully completed. Eighteen of the 24 participants achieved labour market attachment within months of the program completion.

CVIJOBS is a non-profit organization that has been the primary employment services provider within the Nanoose to Bowser area since 1976. CVIJOBS currently delivers employment services at an employment resource centre known as *The Career Centre* and serves approximately 2,400 individuals each year through the Employment Program of British Columbia.ⁱⁱ

The resource-based industries that once dominated the local economy have been surpassed by growth in the retail, sales, tourism, service, wholesale trade, construction, and health and education sectors. 2011 Census information from the National Household Survey (NHS)ⁱⁱⁱ for the Parksville and Qualicum Beach area (commonly referred to as Oceanside) indicates that trades and related occupations is one of the top three occupational categories capturing a large portion of those employed in this area.

On a provincial level, the BC's Skills for Jobs Blueprint^{iv} outlines the government's initiatives to refocus training and education on trades sectors, given the future labour market shortage anticipated. The BladeRunners program is one of those initiatives, mentioned on page 13 of the the Blueprint. In addition, the Ministry of Jobs, Tourism, Skills Training through the Canada-British Columbia Job Fund Agreement identified, as per the attachment, "Jobs in Demand by Region". This document outlines that for the Vancouver Island/coastal region, the construction and trades sector is a major "in demand" labour market.

Landscaping and construction in the Oceanside area is indeed a hot labour market with both residential and commercial projects underway or slated for the near future. Graduates from the BladeRunners program will be ready for hire at a time of year when construction is in full force and contractors/employers need entry level labourers to support their operations. Many of these employers are open to hiring motivated youth for entry level positions and training them to grow in the organization. Please see the attached letters of support which indicate support for the BladeRunners project delivered by CVIJOBS.

CVIJOBS collaborates with variety of agencies/groups in the Parksville-Qualicum/District 69 Region serving youth including the Society of Organized Services, Associated Family and Community Support Services, Family Resources Association, RDN, Parksville Alternative Secondary School, Discovery Youth and Family Substance Use Services and Ministry Children Family Development. Staff from all of these organizations regularly attend "Youth Link" meetings along with CVIJOBS staff members. Youth Link was started in 2003 by School District 69 staff, representatives from the Ministry of Children and Families and community agencies and organizations to connect the support available in the community for youth and their families.

As in any community, many youth living within the local region are considered at-risk and high-risk because they have many barriers that include high school incompleteness, physical and mental health issues, drug and alcohol challenges, lack of transportation when living in a rural area, problems in the family home. These youth often find it difficult to secure and maintain employment. BladeRunners, recognized for its ability to re-build confidence, skills and labour market attachment has a far-reaching positive impact to the participants and the region.

Describe in Detail what the Northern Economic Development Funds will be used for:

CVIJOBS intends to deliver BladeRunners in 2016-17 targeting at risk youth (15-30 years of age). The program will consist of:

- 1) Four weeks of classroom training, including life skills and job readiness skills that will help participants build self-esteem and confidence. The training will focus on the essential skills and certifications that participants will require for entry level jobs in the landscaping and construction sector.
- 2) Two weeks of hands-on, project-based learning involving a community project. We have approval for participants to learn and work on landscaping and construction maintenance projects for the Coombs Hilliers Recreation and Community Organization.

Participants would receive a weekly training stipend based on daily participation in the six weeks of the program.

Funds from the NCED Program will help reduce the expenses involved in delivering this BladeRunners project. More specifically, the funds will enable CVIJOBS to hire program staff to organize the delivery of the program and cover a portion of the program facilitation. The success of the program is highly dependent on excellent support to participants during recruitment, program delivery and work search. Participant attachment to the local labour market is the goal; it is essential to ensure that experienced program staff will collaborate with potential employers of BladeRunners graduates.

The project budget below provides details related to the program expenses and funding source:

CVIJOBS BladeRunners Budget	
Revenues	
ACCESS Funding Foundation program (12 participants)	\$ 36,000
ACCESS Funding Enhancement program	\$ 6,000
Total Funding from ACCESS	\$ 42,000
Expenses	
Staffing: Coordination, Facilitation, Administration	\$ 25,422
Participant Training Stipend	\$ 7,200
Transportation costs	\$ 1,200
Employer/Participant Wage Subsidy	\$ 13,200
WHMIS training	\$ 780
Level 1 First Aid training	\$ 1,200
Fork Lift training	\$ 2,400
Construction Safety Training System training	\$ 780
Fall Protection training	\$ 960
Carpentry Orientation at VIU	\$ 1,200
Traffic Control Person training	\$ 3,480
Work clothing, Footwear and Personal Protective Gear	\$ 3,480
Guest honoraria	\$ 90
Recognition activity	\$ 180
Breakfasts and Lunches	\$ 2,520
Advertising	\$ 1,000
Insurance	\$ 1,000
Classroom materials and supplies	\$ 500
photocopying	\$ 250
Total Expenses	\$ 66,842
Deficit	-\$ 24,842

Explain how your project supports the principles and priority areas of the program.

This program builds skills and confidence for 12 participants to better enable their attachment to the local labour market sector of construction and landscaping. Providing trained workers, complete with a variety of entry level skills and certifications ideal for these labour markets directly benefits employers' abilities to recruit and retain employees. This aligns with the RDN's goal of **enhancing economic resilience** for the Parksville-Qualicum regions and Electoral areas E, F, G and H. Preparing youth for the local workforce is an excellent **youth retention method** and a win for the local economy.

This project will **facilitate cooperation** between CVIJOBS, local employers, local training organizations, and community organizations such as School District 69 (PASS-Woodwinds), Family Resources Association, and Society of Organized Services who also support youth at risk. Finally, the project addresses the priority area of **employment and skills training** because it serves as a transitional program for unemployed youth.

ⁱ See <http://www.accessfutures.com/bladerunners/>

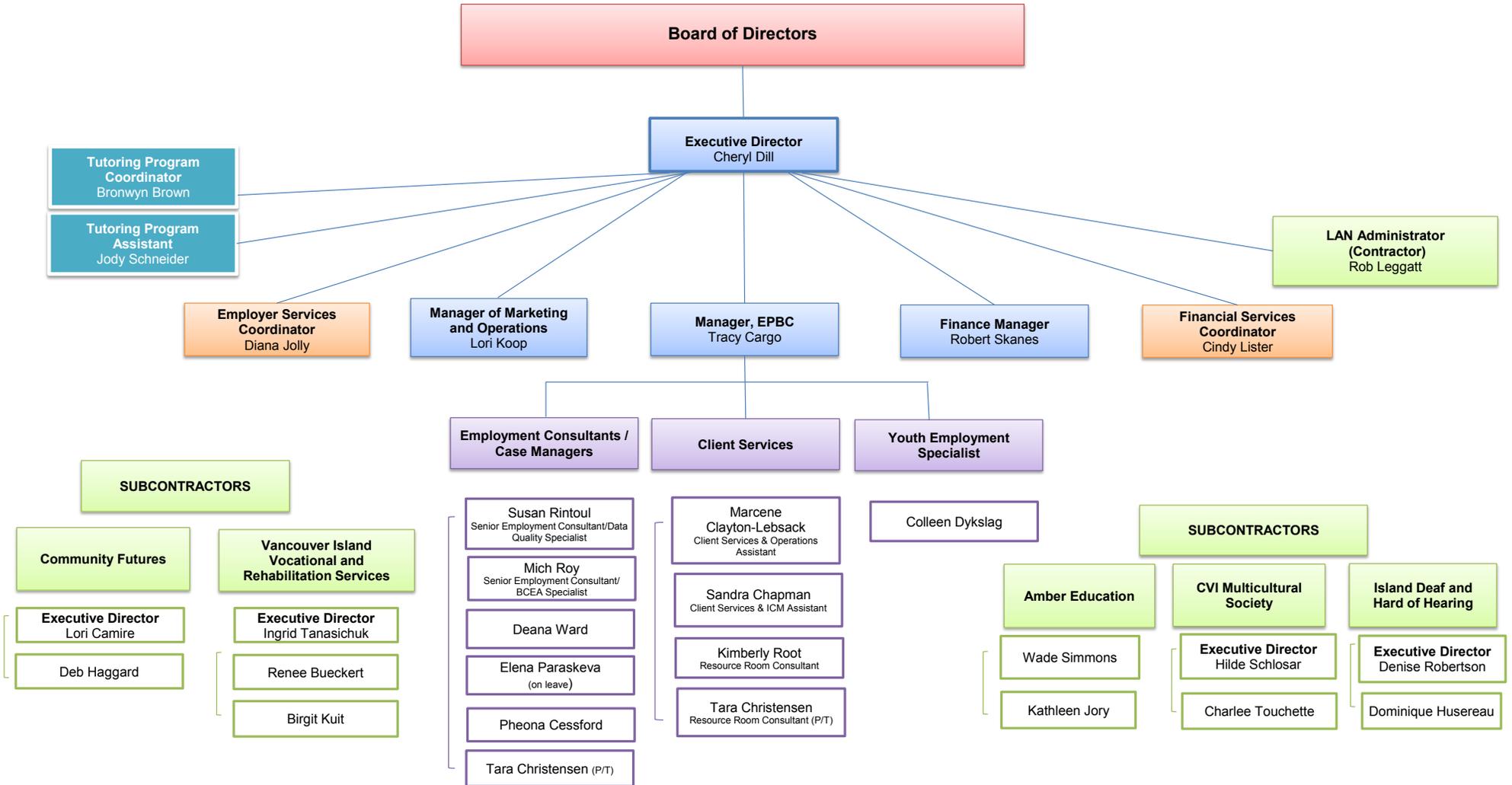
ⁱⁱ See <http://www.careercentre.org/>

ⁱⁱⁱ See <http://www12.statcan.gc.ca/nhs-enm/2011/dp-pd/prof/details/page.cfm?Lang=E&Geo1=CMA&Code1=939&Data=Count&SearchText=Parksville&SearchType=Begins&SearchPR=01&A1=All&B1=All&TABID=1>

^{iv} https://www.workbc.ca/getmedia/4c54646a-93fa-4566-b148-f43a3f27b240/Booklet_BCsBlueprint_web_140428.pdf.aspx

CVIJOBS ORGANIZATIONAL CHART

(With the inclusion of Subcontractors)





Central Builders' Supply – Parksville Ltd.
1395 West Island Hwy., Parksville, British Columbia V9P 1Y8

T 250 752 5565 F 250 752 6006

April 20, 2016

Cheryl Dill
Executive Director
Central Vancouver Island Job Opportunities Society
Box 1362
Parksville, BC V9P 2H3

Dear Cheryl Dill

Re: Support Letter – BladeRunners Program 2016/17

We support Central Vancouver Island Job Opportunities Society (CVI JOBS) proposal to provide employment services and supports, job readiness training in our community.

CVIJOBS operates The Career Centre, a WorkBC Employment Services Centre, which provides the Parksville/Qualicum region with the Employment Program of BC. We have worked with The Career Centre in the past and have always been impressed with the professional service they provide to support us in our hiring needs.

The Career Centre's offering of BladeRunners, targeting the landscaping/construction field, will support job seekers to become self-directed, gain valuable life and job maintenance skills and obtain the required certificates to engage in employment opportunities. This in turn will create a larger workforce for us to obtain motivated and qualified candidates for upcoming positions.

It is our pleasure to provide our support and commitment to this very worthwhile program.

Sincerely,

Central Builders

Locally Owned and Operated

www.homehardware.ca

Robie's Contracting Ltd
10 Gerald Place
Parksville, BC V9P 1G6

Office Phone Number (250) 586-3561
Fax Number (250) 586-3562
Martie's Cell phone (250) 951-3561
Email robies@shaw.ca

April 20, 2016

Cheryl Dill
Executive Director
Central Vancouver Island Job Opportunities Society
Box 1362
Parksville, BC V9P 2H3

Dear Cheryl Dill

Re: Support Letter – BladeRunners Program 2016/17

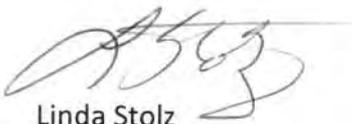
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It is our pleasure to provide our support and commitment to this very worthwhile program.

Sincerely,



Linda Stolz

Administrative Project Manager / Office Manager

Robie's Contracting Ltd.

April 20, 2016

Cheryl Dill
Executive Director
Central Vancouver Island Job Opportunities Society
Box 1362
Parksville, BC V9P 2H3

Dear Cheryl Dill

Re: Support Letter – BladeRunners Program

We support Central Vancouver Island Job Opportunities Society (CVI JOBS) proposal to provide employment services and supports, job readiness training in our community.

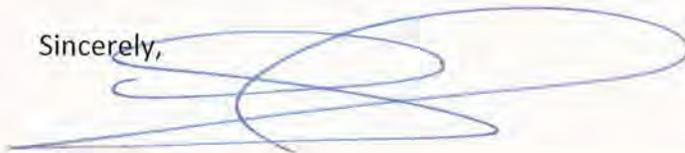
CVIJOBS operates The Career Centre, a WorkBC Employment Services Centre, which provides the Parksville/Qualicum region with the Employment Program of BC. We have worked with The Career Centre in the past and have always been impressed with the professional service they provide to support us in our hiring needs.

The Career Centre's offering BladeRunners, targeting the construction field, will support job seekers to become self-directed, gain valuable life and job maintenance skills and obtain the required certificates to engage in employment opportunities. This in turn will create a larger workforce for us to obtain motivated and qualified candidates for upcoming positions.

At times we hire labourers and these entry-level positions could be filled as a result of the training program.

It is our pleasure to provide our support and commitment to this very worthwhile program.

Sincerely,



Trevor Coyle
Kinetic Construction

April 20, 2016

Cheryl Dill
Executive Director
Central Vancouver Island Job Opportunities Society
Box 1362
Parksville, BC V9P 2H3

Dear Cheryl Dill:

Re: Support Letter – BladeRunners Program 2016/17

We support Central Vancouver Island Job Opportunities Society (CVI JOBS) proposal to provide employment services and supports, job readiness training in our community.

CVIJOBS operates The Career Centre, a WorkBC Employment Services Centre, which provides the Parksville/Qualicum region with the Employment Program of BC. We have worked with The Career Centre in the past and have always been impressed with the professional service they provide to support us in our hiring needs.

The Career Centre's offering of BladeRunners, targeting the landscaping/construction field, will support job seekers to become self-directed, gain valuable life and job maintenance skills and obtain the required certificates to engage in employment opportunities. This in turn will create a larger workforce for us to obtain motivated and qualified candidates for upcoming positions.

It is our pleasure to provide our support and commitment to this very worthwhile program.

Sincerely,



Duane Round, President
Oceanside Development and Construction Association



The Sharp Design Landscape Group Ltd.

1288 Fair Rd. Parksville, British Columbia V9P 2C7

Bus.250.248.3835

Fax 250.248.3852

Email thesharpdesign@yahoo.com

Website www.thesharpdesign.ca

Cheryl Dill
Executive Director
Central Vancouver Island Job Opportunities Society
Box 1362
Parksville, BC V9P 2H3

April 20, 2016

Dear Cheryl Dill

Re: Support Letter – BladeRunners Program 2016/17

We support Central Vancouver Island Job Opportunities Society (CVI JOBS) proposal to provide employment services and supports, job readiness training in our community.

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The Career Centre's offering of BladeRunners, targeting the landscaping/construction field, will support job seekers to become self-directed, gain valuable life and job maintenance skills and obtain the required certificates to engage in employment opportunities. This in turn will create a larger workforce for us to obtain motivated and qualified candidates for upcoming positions.

It is our pleasure to provide our support and commitment to this very worthwhile program.

Sincerely,

Rebecca Sharp
The Sharp Design Landscape Group Ltd.

G.S.T. # 816407803

Appendix 2:

Coombs Farmers Institute,
re Mid Island Growers Guide

Appendix 2: Mid-Island Growers Guide

Summary Evaluation

Proponent: Coombs Farmers’ Institute
Amount Requested: \$6,500.00
Summary: A professionally published guide to direct locals and visitors to Farmers’ Markets, on-farm stores and farm gate producers in the region, as well as restaurants and other items of regional interest.
Eligibility: Coombs Farmers’ Institute is an eligible organization. Eligible costs in the proposal include **Targeted Operating Costs**.
Priority Areas: **Agriculture and Aquaculture:** The proposed project will advertise the diversity and availability of local agricultural products in the region, making it easier for residents and visitors to purchase local foods year-round.
Tourism and Recreation: The guide will showcase the region’s environmental and agricultural amenities to draw people to the region.
Arts, Culture and Media: The guide will promote agriculture and cultural activities in non-urban areas to promote regional tourism.

Evaluation Criteria:

Project Viability:	Yes	No/ NA
Clear and well-defined project	✓	
Strong potential for success	✓	
Realistic goals	✓	
Sufficient information provided	✓	
Financial and Administrative Feasibility:	Yes	No/ NA
Realistic budget with clearly identified capacity to undertake work	✓	
Evidence that the funds will be well managed	✓	
Demonstration of other funding sources	✓	
New and Unique:	Yes	No/ NA
Unique component is evident in the project – the work is not already being attempted	✓	
The proposal does not replicate an existing event, program or project	✓	
Support will not compete with existing businesses or generate unfair competition for small or local businesses	✓	
Economic Benefit:	Yes	No/ NA
Demonstrates quantifiable economic benefits to the participating communities	✓	
Leads to increased economic activity or employment in the participating communities	✓	
Will attract business and investment to the Northern Communities of the RDN	✓	
Community Support:	Yes	No/ NA
Well-articulated community benefit;	✓	
Demonstrates partnership with the community or other organizations	✓	
Addresses priorities identified in the context of a community vision (Official Community Plan, Regional Growth Strategy or Board Strategic Plan)	✓	

Project Area: PARKSVILLE QB EA ‘E’ EA ‘F’ EA ‘G’ EA ‘H’

Coombs Farmers' Institute
NCED Funding Application
Contents



Application Form

Schedule A

Schedule B

CFI Organizational Chart

CFI Bank Statement

CFI Financial Statements

CFI Operational Budgets

Letters in Support - Salish Sea Culinary Guild

- Parksville Chamber of Commerce

-Qualicum Beach Farmers' Market

-Errington Farmers' Market

- Parksville Museum Farmers' Market

-Qualicum Beach Community Education and
Wellness Society

Copy of "Oceanside Farms and Food Producers" (to be replaced by new
Guide)

Copy of CFI handout "A Partial List of Food Products Easily Grown,
Raised or Harvested on Vancouver Island"

Copy of 2015 West Coast Growers Guide

Copy of 2015 Comox Valley Growers Guide

NAME OF ORGANIZATION: Coombs Farmers' Institute		AMOUNT REQUESTED: \$6,5000
MAILING ADDRESS: c/o Janet Thony, President 267 Buller Road Qualicum Beach, B.C. V9K 2B3		RECEIVED APR 25 2016 STRATEGIC & COMMUNITY DEVELOPMENT
CONTACT PERSON: Janet Thony	TELEPHONE NUMBER: 250 738 0888 FAX NUMBER: n/a	

PROJECT TITLE: Publication and distribution of a "Mid Island Growers' Guide"
PROJECT DESCRIPTION: Create and distribute a "Mid Island Growers' Guide", that includes an on-line component. The 2015 West Coast Growers' Guide and the 2015 Comox Valley Growers' Guide (see copies included in application package) published and circulated by Black Press, have become known as the inclusive, up-to-date, easily recognizable and portable local food resource. This booklet sized Guide clearly directs locals and visitors to Farmers' Markets, on-farm stores and farm gate producers. Our Guide will also include restaurant listings, local event news and unique regional features to encourage and assist tourists to explore our wonderful part of the Island. Our Guide will benefit from much wider circulation, thanks to funding available from the PQBTA. (Please attach any supporting materials and documents produced as a result of the project.)
PROJECT AREA (SELECT ALL THAT APPLY): <input checked="" type="checkbox"/> PARKSVILLE <input checked="" type="checkbox"/> QUALICUM BEACH <input checked="" type="checkbox"/> EA 'E' <input checked="" type="checkbox"/> EA 'F' <input checked="" type="checkbox"/> EA 'G' <input checked="" type="checkbox"/> EA 'H'
DESCRIBE IN DETAIL WHAT THE NORTHERN COMMUNITY ECONOMIC DEVELOPMENT FUNDS WILL BE USED FOR: See attached Schedule A (Please attach additional pages as necessary.)
LIST ALL GRANTS RECEIVED AND/OR APPLIED FOR FROM OTHER SOURCES: Parksville and Qualicum Beach Tourism Association/Destination B.C. Coombs Farmers' Institute (Please attach additional pages as necessary.)

Please Note: The Regional District of Nanaimo is subject to the provisions of *The Freedom of Information and Protection of Privacy Act* and cannot guarantee that information provided can or will be held in confidence.

EXPLAIN HOW YOUR PROJECT SUPPORTS THE PRINCIPLES AND PRIORITY AREAS OF THE PROGRAM:

See attached Schedule B

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(Please attach additional pages as necessary.)

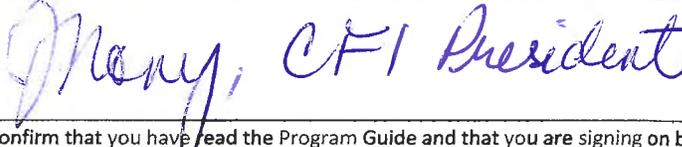
LIST ANY MEASURABLE ECONOMIC BENEFITS OR OTHER OUTCOMES THAT WILL RESULT FROM THIS PROJECT:

See attached Schedule B

(Please attach additional pages as necessary.)

PLEASE PROVIDE THE FOLLOWING SUPPLEMENTAL MATERIAL:

- An Organizational Chart illustrating the structure of your organization, including Directors and volunteers.
- A copy of a bank statement showing your organization's name and address.
- A copy of your organization's financial statements for the current year and one year prior.
- A copy of your organization's budget for the current year and one year prior.
- Any supporting materials you consider necessary to communicate your project idea.

SIGNATURE 	DATE: April 24, 2016
By signing here, you confirm that you have read the Program Guide and that you are signing on behalf of an eligible applicant.	

SUBMIT HARD COPIES TO: NORTHERN COMMUNITY ECONOMIC DEVELOPMENT PROGRAM
REGIONAL DISTRICT OF NANAIMO
6300 HAMMOND BAY ROAD
V9T 6N2

SUBMIT DIGITAL COPIES TO: nced@rdn.bc.ca

OFFICE USE ONLY:	
DATE RECEIVED: APR-25-2016	RECEIVED BY: CM
COMMENTS:	
FUNDING AWARDED: <input type="checkbox"/> YES <input type="checkbox"/> NO	AMOUNT AWARDED:

Please Note: The Regional District of Nanaimo is subject to the provisions of *The Freedom of Information and Protection of Privacy Act* and cannot guarantee that information provided can or will be held in confidence.



Schedule A

Budget and How the Funds will be Used

Expenses

Printing Costs**(Black Press) (40,000 copies)	\$12,000.00
On-line Guide Presence**	2,000.00
Distribution** (B.C. Ferries)	14,000.00
Agriculture Co-ordinator~~	<u>3,000.00</u>
<u>Total</u>	<u>\$31,000.00</u>

Revenue

Northern Community Economic Development	\$ 6,500.00
Parksville/Qualicum Beach	\$20,000.00
Tourism Association/Destination B.C. Coombs Farmers' Institute	<u>\$ 4,500.00</u>
<u>Total</u>	<u>\$31,000.00</u>

** This project will fulfill and complete Objective 2.2 A of the RDN
Agriculture Area Plan

- ~~ The Agriculture Co-ordinator position has been offered to:
- Liz Kawahara, VIU student, completing a B.A. in 2017, specializing in
Aboriginal Studies and Digital Media
 - Producer of "Vancouver Island Sustainability-- Farm Stores from
Cowichan Bay to Qualicum Beach"
 - 4 year Employee at Nanoose Edibles Farm.
 - Member of Coombs Farmers' Institute



Schedule B

How our Project will support the Principles and Priority Areas of the Program

Our current project will focus directly on advertising the diversity and excellence of our local farms and how they contribute to a healthy local food economy. Multiple benefits will accrue, as follows:

- Tourists will be encouraged to visit year round, to experience our all season growing abilities, mild climate and traditional local cuisine.
- Allows for and builds on the efficient use of local natural and human resources and expertise.
- Vancouver Island bears unique challenges with food security, if impacted by ecological events. A robust local food industry can address this.
- We are experiencing a meteoric rise in support of local food movements. Some of the reasons for this are that this emerging trend:
 1. Supports those wishing to develop or support socially and ecologically produced goods and services.
 2. Recognizes the clear connection between diet and health.
 3. Understands the importance of community based industry and organizations.
 4. Offers opportunities for creating and learning self-sufficiency.
 5. Provides work opportunities for all ages.

Economic Benefits

Partnerships that combine tourism, farms and food are proven economic drivers. Increasing the awareness for the consumer, of the availability and variety of local food will give the farmer the confidence to increase production.

Tourism response to a year round local food economy will benefit farmers, restaurants, the service industry and the local economy in general.

Traffic at Farmers' Markets, on-farm stores and farm gate sales will increase, hopefully leading to the founding of a Year Round Covered Farmers' Market. (AAP Objective 2.2 B)

Our project will raise awareness in the general community as to the variety, quality and excellence of locally produced food. The number of people choosing to purchase locally should increase, as well as the percentage of food dollars spent on locally produced product. Those dollars stand a good chance of being spent at other local businesses, as farmers have a strong belief in community loyalty.



Coombs Farmers’ Institute Organizational Chart

Coombs Farmers’ Institute is a non-profit organization, representing 50 farm families, registered under the Farmers and Womens Institutes Act, (Farmers Institute and Co-operation Act, 1897). We were incorporated in 1914, with a mandate to, among other agricultural pursuits, “improve conditions of rural life so that settlement may be permanent and prosperous”. We serve and have active members in all of the Electoral Areas and municipalities within the Northern Community Economic Development Region.

Our AGM is held annually in February or early March, at which meeting an annual election of officers is held. The current executive and directors are:

President	Janet Thony,	3 rd Term
Vice-President	Kim Mauriks,	5 th Term
Treasurer	Cindy Van Duin	7 th Term
Secretary	Nicole Shaw	2 nd Term
Directors	James Street	
	Sam Pickard	
	Marga Wilson	
	Cheri Naslund	
	Brian Robinson	
	Cecil Mercer	
	Allison Bowers	
	Colin Springford	

Volunteer Committees

Auction Committee - Plan, organize, staff and audit our Annual Farm Auction fundraiser.

- Colin Springford
- Glen Hersley
- Sam Pickard
- Cindy Van Duin
- Janet Thony
- Allison Bowers

Scholarship Committee - Receive and assess applications for our scholarship, meet with successful applicants, arrange media coverage, attend graduation ceremonies and issue monies.

- Sam Pickard - Chair
- Janet Thony
- Colin Springford
- Cindy Van Duin

Farmers Feed Families Event Committee - Plan, organize, arrange media coverage for and staff this interactive event to be held annually at the Coombs Fall Fair.

- Janet Thony - Chair
- Trish Mauriks
- Brian Robinson
- Sam Pickard
- Colin Springford



Coombs Farmers' Institute Operational Budgets

For 38 years, CFI has held an annual fund raising auction. All monies earned from this event are circulated back into agricultural projects or agricultural related scholarships within the community. Below are highlights from 2015 and 2016 illustrating how we share our profits in support of local farmers, agriculture organizations, community organizations active in the local food movement, students and 4-H youth, and, by doing so, raise the profile of local food producers and educators.

2015 Budget

Coombs Farmers' Institute 37th Annual Farm Auction netted \$5,300.00

We have received five scholarship applications so far this year and will be granting two \$1,000.00 scholarships to successful applicants. Those awarded scholarships must be enrolled in post-secondary agricultural studies.

We donated \$200.00 to the QBCEWS Root Bag Project, a project that takes agriculture into the classroom.

We donated \$500.00 to the 4H Foundation.

We encourage local organizations to approach us for support funding for their agriculturally related projects and we annually donate money to various endeavours.

2016 Budget

Coombs Farmers' Institute 38th Annual Farm Auction netted \$ 6100.00

We will again support the Root Bag Project, organized by the QBCEWS, that takes agriculture into the classroom. We have increased this cash support to \$300, with some of our members including volunteer time to this project, as well.

We will again donate (proposed \$500.00) to the local and/or 4-H Foundation.

We have not yet received our scholarship applications for this year, but expect to find a suitable applicant(s).

We are expanding our funding parameters for eligible projects, to include local agricultural education initiatives. For example, in March, CFI hosted and co-funded a GAP (Good Agricultural Practices) Workshop, attended by 25 people, taught and financially supported by the Ministry of Agriculture.

We will continue to hold agricultural education workshops throughout the year, funded solely by CFI.

Janet

From: "Lorraine Browne" <brownelorraine@shaw.ca>
To: "Janet Thony" <crocker1@telus.net>
Sent: April-25-16 7:15 AM
Subject: Salish Sea Culinary Guild



To Whom It May Concern,

The Salish Sea Culinary Guild is an informally organized group of local food enthusiasts, who make the conscious choice to support local farmers, fishers and producers with their purchasing.

Members gather throughout the year to showcase and celebrate Vancouver Island's bounty through cooking and dining events. Our dinners are fun and informative, with each member describing their dish and source of ingredients before each meal.

With "local" being the centerpiece of each dining experiences, we take great pride and pleasure in discovering our food sources. We currently must rely on word of mouth to find those farms and food sources in the mid Island area.

We have often wished for a detailed guidebook, listing area sources of vegetables, fruit, eggs, meat, fish, honey, nuts, wines and more and wholeheartedly support any efforts to produce such a publication, as is available in other areas of Vancouver Island.

Sincerely,
Lorraine Browne
Qualicum Beach
Co-Organizer
Salish Sea Culinary Guild
brownelorraine@shaw.ca



April 22, 2016

Northern Community Economic Development Program
Regional District of Nanaimo
6300 Hammond Bay Road
Nanaimo, BC, V9T 6N2

Re: Support for the Coombs Farmers' Institute

The Parksville and District Chamber of Commerce, is pleased to ad its support to the CFI and the creation of a local agriculture and food guide. We consider the agricultural sector an important economic driver and are pleased to note the congruencies between the CFI project and the projects laid out in the Agricultural Area Plan. We hope that this is one of many ways that the Coombs Farmers' Institute can contribute to the promotion of economic activity in the region through the promotion of the food production sector, to local residents and visitors and the expansion of agriculture in the Parksville-Qualicum Beach Region.

Sincerely

A handwritten signature in black ink, appearing to read "Kim Burden".

Kim Burden
Executive Director



QUALICUM BEACH FARMERS MARKET



April 20, 2016

Re: Qualicum Beach Chamber of Commerce

To Whom It May Concern:

The Qualicum Beach Farmers Market is in support of the Coombs Farmers' Institute's application for NCED Grant Funding to publish and distribute a "Mid Island Growers' Guide".

QBFM recognizes the advertising value of a directory of this scope and circulation, which will create greater market share for their vendors, and prove instrumental in guiding tourists to our Market

We look forward to working with the CFI on this publication.

Sincerely

Mimi Shewchuk
QB Farmers Market Manager.

P.O. Box 486
Qualicum Beach, BC
Canada V9K 1T1

PHONE 1-844-843-7236
EMAIL qbfmmanager@gmail.com
WEB SITE www.qbfarmersmarket.com

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1550 Veterans Road, PO Box 215
Errington, BC V0R 1V0
www.erringtonfarmersmarket.ca

April 22, 2016

Re: NCED Grant Funding for the Coombs Farmers' Institute to create a Mid Island Grower's Guide.

To whom it may concern:

This letter is to express, on behalf of the Errington Farmers' Market, our whole hearted support for creating a Mid Island Grower's Guide.

Vancouver Island grows and raises less than 4% of it's food to feed our population, and the average age of farmers is 60 years old - meaning, most farmers will be retiring in the next 5 to 10 years or so. Currently about 1% of the population avail themselves of local food. It is vital that we collaborate in order to raise awareness and create connections between eaters and farmers to increase the market share for locally grown, raised and produced food which in turn will encourage more young people to pursue agriculture.

Not only is this initiative listed in the RDN Agricultural Area Plan as both "high priority" and "short time frame", it is also a collaborative project, with far-reaching economic implications for our region. If we establish a growing local market, young people who want to farm will have greater success in starting their own farms or taking over from retiring farmers.

The Errington Farmers Market will work with Coombs Farmers' Institute in the design, production and distribution of the Grower's Guide. Our vendors, who are all local, small business owners, will benefit greatly from this project as it will attract both locals and tourists to our Farmers' Market.

We look forward to our budding and growing relationship!

Sincerely,

Nicole Shaw
President, Errington Farmers' Market

Transformation...
More than farming: growing cultural change!
t: 250.954.5200



PARKSVILLE & DISTRICT HISTORICAL SOCIETY

1245 Island Highway East
Parksville BC
V9P 2E9
250-248-8966
www.parksvillemuseum.ca



To whom it may concern,

April 21st, 2016

On behalf of the Parksville Museum Farmers' Market, I am writing this letter in support of the Coombs Farmers' Institute and their application for NCED Grant Funding to publish and distribute a 'Mid Island Growers' Guide.

It appears that our region is the only one without this necessary tool for promoting and supporting our food growers and producers.

I understand that Objective 2.2A of the Agriculture Area Plan lists the creation and distribution of a local food guide or directory as a high priority. Coupled with a short time frame, the application from the CFI is timely and necessary to ensure the AAP meets this objective.

The Parksville Museum Farmers' Market works with other Farmers' Markets and Farmers' Institutes on shared visions to support local growers and markets. We are committed to continuing work with the Coombs Farmers' Institute on the design, production and distribution of a 'Mid Island' Growers Guide.

Further, we recognize the advertising value of a directory of this scope and circulation, which will create a greater market share for our vendors and prove instrumental in guiding tourists to our Farmers' Market.

Thank you for considering this application from the CFI and helping us all to support agriculture, tourism and our Farmers' Markets. With this guide, we all win!

Yours very sincerely,

Carrie Powell-Davidson, Program Coordinator
Parksville Museum – home of the Parksville Museum Farmers' Market
250-954-9681 events@parksvillemuseum.ca
www.parksvillemuseum.ca



April 22, 2016

Ms. Janet Thony
President, Coombs Farmers' Institute
267 Buller Road
Qualicum Beach, BC V9K 2B3

Dear Janet,

re: **RDN Northern Community Economic Development Program**

I am writing to express our support for your planned request for funding from the NECD program to develop and publish a *Mid-Island Growers' Guide*.

Our organizations share many of the same objectives in terms of facilitating, promoting and recognizing innovative growth in our region's capabilities to produce and deliver high quality food. As we continue to inform and educate the residents in our District about the connections between healthy eating and wellness, we anticipate an ever-expanding consumer interest in locally produced, nutritious, safe food.

The proposed *Guide* will make an important contribution to both consumer convenience in sourcing quality edibles, as well as enhancing the market presence of our local food producers.

When I first read our regional Agricultural Area Plan, I was pleased to see the recognition of this *Guide* as a high priority action [2.2 A, page 33] to support marketing of local agriculture and aquaculture.

We very much appreciate CFI's leadership in moving this important effort forward. I have no doubt that the *Guide* will be heavily used, and become a vital enabler of wellness in District 69! As always, let me know how we can help make it a reality.

Sincerely,

Gil Sampson, Director, QBCEWS
Lead facilitator, Food Security and Sustainability
(250) 752-6328

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**A Partial List of Food Products Easily Grown, Raised or Harvested on Vancouver
Island and the Sunshine Coast**

<u>Vegetables</u>	<u>Fruits</u>	<u>Protein Sources</u>
Amaranth	Blueberries	Beef and Dairy
Artichoke	Blackberries	Cattle
Asian Greens	Raspberries	Buffalo and
Asparagus	Saskatoons	Water Buffalo
Beans - green and dried	Honey Berries	Sheep (meat and
Beets	Gooseberries	milk)
Broccoli	Goji Berries	Goat (meat and
Brussel Sprouts	Logan Berries	milk)
Cabbage	Kiwi	Pigs
Carrots	Figs	Rabbits
Cauliflower	Grapes - Table and Wine	Chickens (Eggs
Celery and Celeriac	Cantaloupes and Melons	and meat)
Chicory	Plums	Turkeys
Collards	Peaches, Apricot, Nectarine	Ducks
Corn	Pears	Geese
Cucumber	Quince	
Eggplant	Apples	
Fennel - Seed and Bulb	Cherries	<u>Seafood</u>
Garlic	Lemons, Limes, Oranges and	Fish
Horseradish	Grapefruit	Shellfish
Jerusalem Artichoke	<u>Nuts</u>	
Kohlrabi	Walnuts	
Leeks	Hazelnuts	
Lettuces, chards, etc.		
Mustards	<u>Grains and Pulses</u>	
Onions - green and storage	Lentils	<u>Miscellaneous</u>
Parsnip	Chick Peas	Olives
Peas - Green and dried	Wheat	Honey
Peppers	Oats	Maple Sugar
Potatoes and Yams	Barley	Herbs
Pumpkin and Squash	Rye	Tea
Quinoa	Buckwheat	
Radishes	Clovers	
Rhubarb		
Rutabaga and Turnip		
Spinach and Orach		
Tomato and Tomatillo		

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:

- Local Area Farmers
- Regional Farmers Markets
- Growers and Farmers Indexed Map
- Calendar of Events
- Seed Growers Guide



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

A large landscape photograph of the Alberni Valley, showing rolling green hills, a dense forest, and mountains in the distance under a clear blue sky. The text is overlaid on the image.

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.

Product Index for Growers Guide

Categories: #s cross-referenced on map (see pages 12-14)

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- Bird Farm 5
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- Cottonwood Farm 12
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- Haven Acres 17
- Leda Organic Farm 22
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- Maureen and Pete Lenihan 27
- McCoy Lake Farm Ltd. 28
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- Collins Farm 11
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- Lonely Pine Ranch ²⁴
- Mad Raven Farm ²⁵
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- Medicine Farm ²⁹
- Mirabel Urban Farm ³⁰
- Simple ⁴¹

VEGETABLES & HERBS

- Alberni Organics ²
- Beaufort Rainbow Farm ⁴
- Bird Farm ⁵
- CMHA Healthy Harvest Farm ⁹
- Coleman Meadows Farm ¹⁰
- Collins Farm ¹¹
- Cottonwood Farm ¹²
- Eden Tree Farm & Gardening ¹⁴
- Haven Acres ¹⁷
- Helena and Kare Haukas ¹⁹
- Leda Organic Farm ²²
- The Lee Farm ²³
- Lonely Pine Ranch ²⁴
- Mad Raven Farm ²⁵
- McCoy Lake Farm Ltd. ²⁸
- Medicine Farm ²⁹
- Mirabel Urban Farm ³⁰
- Naesgaard's Farm and Market ³¹
- Oak Tree Farm ³⁴
- Petronella's Produce ³⁶
- Potter's Produce ³⁸
- Rain Valley Farm ³⁹
- Reg Payne ⁴⁰

WINE

- Chase and Warren Estate Winery ⁸
- Emerald Coast Vineyards ¹⁵
- Leda Organic Farm ²²

OF THE SEA

- Avalon Blueberry Farm (wild salmon) ³
- Canadian Kelp Resources Ltd. (kelp) ⁷
- Husmin Kelp Products (kelp) ²⁰
- Northwest Aquaculture (fresh oysters, frozen salmon, halibut and tuna) ³³

HONEY

- Mad Raven Farm ²⁵

- McCoy Lake Farm Ltd. ²⁸
- Stonehaven Farm ⁴³

HAY

- A. Dol Farm ¹
- Avalon Blueberry Farm ³
- Coleman Meadows Farm ¹⁰
- J and M Fallow Deer Farm ²¹
- McCoy Lake Farm Ltd. ²⁸
- Oosterom Farm Ltd. ³⁵

CERTIFIED ORGANIC

- Avalon Blueberry Farm ³
- Leda Organic Farm ²²
- Pleasant Valley Farm and Vancouver Island Grain and Milling ³⁷

OTHER

- Campground, cottages: Collins Farm ¹¹
- Christmas trees: Tom's Trees ⁴⁵
- Consulting services: Eden Tree Farm & Gardening ¹⁴
- Custom hay/forage and field work: Coleman Meadows Farm ¹⁰
- Essential oils: Oak Tree Farm ³⁴
- Farmstay: Emerald Coast Vineyards ¹⁵
- Feed, point of lay hens, turkey poults and chicks: Bob's Place ⁶
- Grain, cereal flour: Pleasant Valley Farm and Vancouver Island Grain and Milling ³⁷
- Herbal medicines and tinctures: Medicine Farm ²⁹
- Horses for sale on occasion: Fairweather Farm ¹⁶
- Maple syrup: Collins Farm ¹¹
- Maple syrup: Leda Organic Farm ²²
- Mohair: Oak Tree Farm ³⁴
- Mushrooms: Lonely Pine Ranch ²⁴
- Mushrooms: Mad Raven Farm ²⁵
- U-Pick blueberries: Madho Farm ²⁶
- Volunteer opportunities: CMHA Healthy Harvest ⁹
- Volunteer opportunities: Eden Tree Farm & Gardening ¹⁴
- Volunteer opportunities: Leda Organic Farm ²²
- Volunteer opportunities: Medicine Farm ²⁹
- Wool and related products: Cottonwood Farm ¹²
- Wool: Heaven Scent Ranch ¹⁸
- Workshops on biodynamic field and garden sprays: Leda Organic Farm ²²
- 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.



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Fabulous Fresh Corn
Delicious Strawberries
And more...



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Pots,
Jewelry,
Clothing,
Snacks

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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



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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

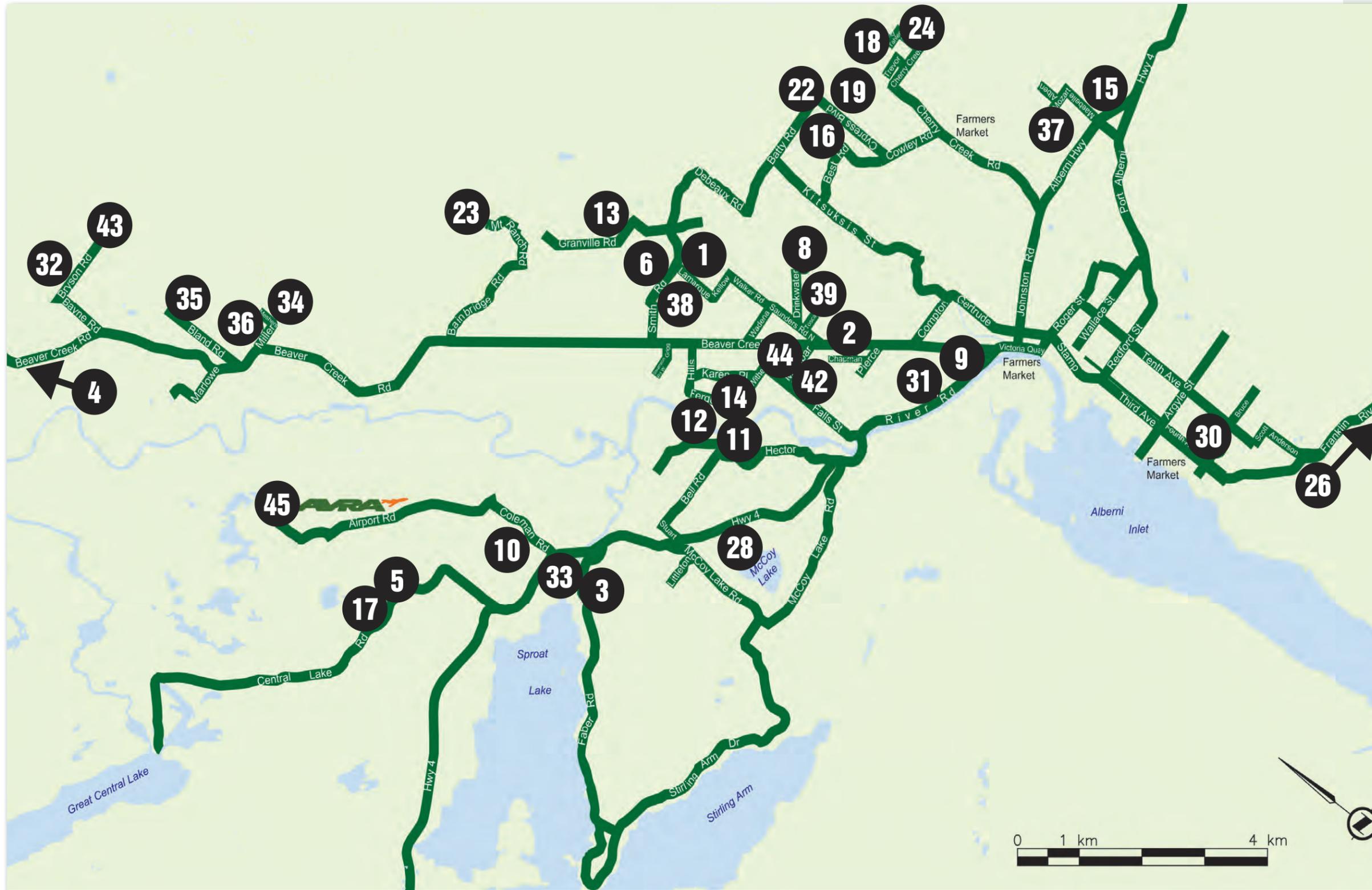
Tom's Trees provides a festive atmosphere throughout the month of December. Come and have a fire, hot chocolate, and handpick your perfect Christmas tree. The farm is located adjacent to the regional airport (turn off the highway onto Coleman Road which turns into Airport Road and then follow the signs 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.

**Celebrating
the Many Colours
of our Community**
70th Annual

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



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.



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inc. taxes

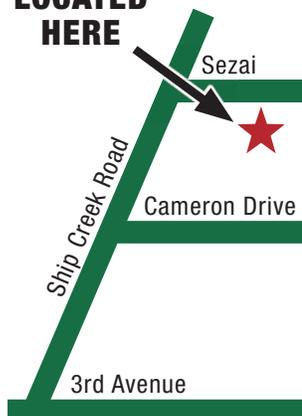
FIR BARK MULCH

\$30 PER
YARD
inc. taxes
SALE

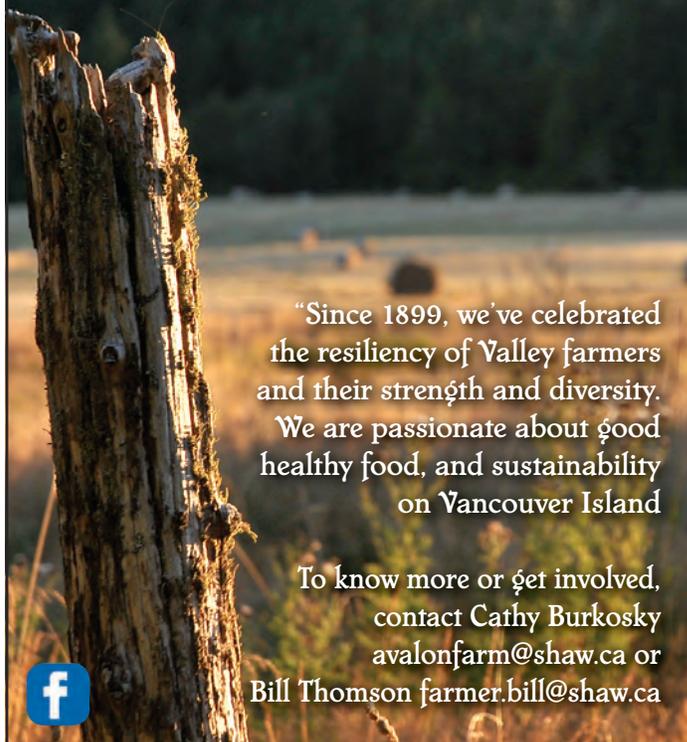
50/50 TOP SOIL MIX

\$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

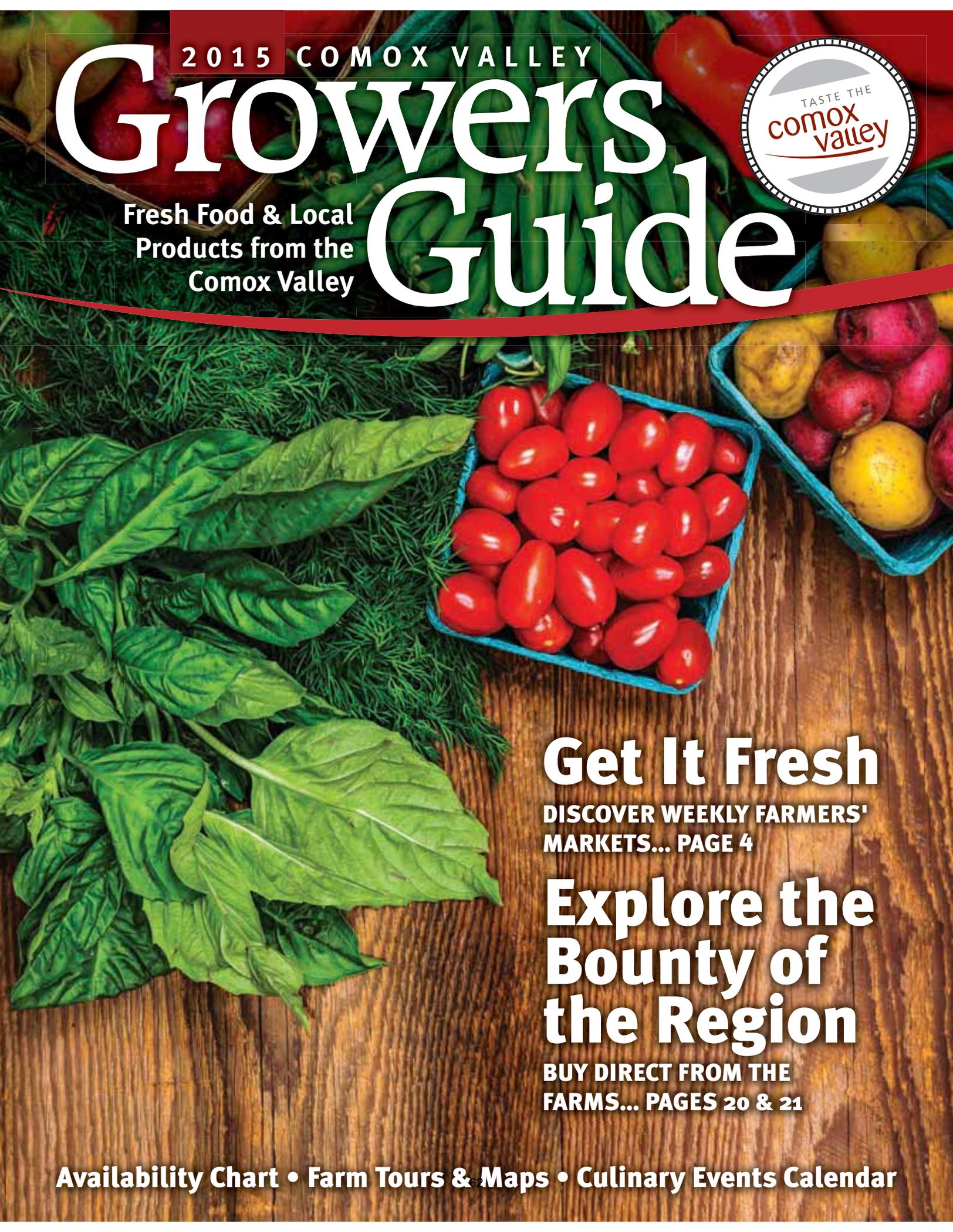
At the Market customers can find a wide variety of locally grown and raised vegetables, fruits, chicken, pork, beef, lamb and baked goods. Situated at the waters edge and with a children's playground close beside the market there is something for every member of the family.

spiritsquarefarmersmarket@gmail.com
250-723-7472



2015 COMOX VALLEY Growers Guide

Fresh Food & Local
Products from the
Comox Valley



Get It Fresh

DISCOVER WEEKLY FARMERS'
MARKETS... PAGE 4

Explore the Bounty of the Region

BUY DIRECT FROM THE
FARMS... PAGES 20 & 21

Availability Chart • Farm Tours & Maps • Culinary Events Calendar

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Power Output, 0.80kW
Weight..... 5.2kg



FS90

MSRP **\$429.95**

Displacement, 28.8cc
Power Output, 0.95kW
Weight..... 5.3kg



FS 38 Gas Trimmer

Displacement 27.2cc / Power Output 0.65 kW Weight 4.1kg (9.0 lb)*

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\$149⁹⁵
MSRP \$179.95



STIHL® Hedge Trimmers



HS 45 **\$309.95**

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Power Output..... 0.75kW
Weight..... 4.9kg

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MSRP \$459.95

Power Sweep
\$199.95

Aerator RL-MM
\$69.95



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RE 108 **\$289.95**

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RE 129 PLUS
\$359.95

Max Pressure1958 psi



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Gloves
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COMOX VALLEY Growers Guide

Why buy direct from the farmer?

- **TASTE THE DIFFERENCE** At farm market stands and markets, most local produce has been picked inside of 24 hours. It comes to you ripe, fresh and with its full flavour. Close to home foods are grown for taste rather than to withstand the abuse of shipping or industrial harvest.
- **KNOW WHAT YOU'RE EATING** Get to know the growers who produce the food you serve to your family, friends and customers, and learn how they grow their product and run their farms.
- **UNDERSTAND THE SEASONS OF EATING** When you eat locally, you eat what's in season. When you eat what is in season, you support the local producers and economy year round, while avoiding energy consumption required for shipping of food products from other regions and countries.
- **DISCOVER THE COMOX VALLEY'S BOUNTY** Visiting farms and markets is a way to be a tourist in your own town. Check out the three tours on pages 22, 23 & 24
- **BE HEALTHY** Eating more fresh food at its nutritional peak just makes sense.

How to use this Guide:

Listings with the Farmers head icon are at the Farmers' Market.

- P 6—38 All farms and producers who offer u-pick, tours, market stands, and buy-direct products are listed with their business details including products, services, and hours of operation. The numbers beside each listing correspond to their location as indicated on the maps.
- P 22—24 Looking for a rural adventure while you grocery shop? Sub-region farm driving tours can be found on pages 22-24 showing the location of farms, producers, agricultural attractions and market stands.
- P 30 A seasonal Availability Chart can be found on page 30 to help you plan your shopping and meals.

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COMOX VALLEY
FARMERS INSTITUTE



About this Guide

The Comox Valley Growers Guide is a joint venture between the Comox Valley Farmers' Market and Comox Valley Farmers Institute, with support provided by Comox Valley Economic Development, Ministry of Agriculture and the Comox Valley Echo.

Looking for more information about the Comox Valley Farmers' Market? See pg 4, 7, 38 You can also find them here www.cvfm.ca follow them on facebook, sign up for their newsletter, or email info@cvfm.ca.



Want to Expand Your Agribusiness or Invest in Agriculture?

Contact Comox Valley Economic Development, 1-877-848-2427 or info@investcomoxvalley.com

Advertising inquiries for the Growers Guide should be directed to the Comox Valley Echo, 250-334-4722 www.comoxvalleyecho.com



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MON-FRI 8am-9pm; Sat 8am-8pm; Sun 9am-6pm;

278 North Island Highway, Courtenay 250-338-0101 www.canadiantire.ca Canadian Tire Garden Centre.

Comox Valley Farmers' Market



- Garden Lore** **Rad Valley Farm** CRANBERRY MAMA *Berry Best*
Freedom Farm **The Birds and the Beans** Ceylon Cuisine Hazelmere
 Glen Alwin Farm *Serenity Farm* **Warwick Dahlias** **Wayward Distillery**
 Succeed Fishing **prontissima** **Heavenly Goodies**
Merville Organics **Abuelo's Foods** *Javier's Empanadas* Celiam Acres
Halstead Farm *Hornby Island Tea* McClintock's Farm **Cottage farm**
Country Aire Farm *Willovic Farm* **Good Earth Farms** **Tin Town Tacos**
 Natural Pastures Cheese Co *Mexi Pops* **Big D's** ARDEN FARM
Lavender By The Sea *Green Gate Farm* Little Orca Bakery
The Last Pickle *As You Like It* **Estevan Tuna**
Ironwood Farm *Legato Gelato* **Stonecroft Farm**
 Seal Bay Farm **FAITHFUL FRIENDS** *Angelina's*
Kate's Flowers **Grantham Farm**
Pirates Pond *Cumberland Hemp Co*
Ivan's Truffles *Healing Bliss Botanicals*
 Simply Divine **Rockbottom Farm**
Victorian Acres **Happy Creek Farm**
Eatmore Sprouts **Fiesta Greenhouses** *Blue Moon* **Heidi's Gluten Free**
Innisfree Farm *Winery* **Seaview Farm** **Twigs**
Clever Crows Herbs & Spices **Deroda Farm** **Rankeillour Farm**
Waveland Berry Farm **Tree Island Yogurt** **Hornby Island Winery** **Alderlane Farm**



**Saturdays 9 to 12
YEAR ROUND**

April - Oct. CV Exhibition Grounds -
Headquarters Rd.

October - April Native Son's Hall, Cliffe Ave.

**Wednesdays 9 to 12:30
WEEKLY**

July - September
Downtown
Courtenay

**Thursdays 4 to 7
MONTHLY**

June, July, Aug, Sept
Downtown Courtenay
3rd Thursday of the Month

info@cvm.ca

250.218.0321

cvm.ca

BC'S LARGE MARKET OF THE YEAR 2014





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- 66 Watrin Orchard/Garlic Ranch/Angelina's Gourmet



Alderlane Farmhouse Bakery

Glenn and Sharon Janzen

Phone: 250-337-4004

Email: glenn.sharonjanzen@gmail.com

2057 Kelland Road, Black Creek, BC

Looking for fresh cinnamon buns and buttery croissants? We have them at the Comox Valley Farmers' Market. Everything is created from scratch and our reward for hard work is having customers return weekly for their favorite sweet or savory treat, be it a spinach and feta croissant, almond danish or a sticky cinnamon bun. Our booth also offers bread, Mennonite Sausage & wheat-free granola. Phone Thursday for "Fresh Friday" pick up, or come to market Saturday.



2 Amara Farm

Arzeena Hamir & Neil Turner

Phone: 250-702-5657

Email: amarafarm@gmail.com

2641 Kirby Road, Courtenay, BC

Open 10am-5pm



Our family farm specializes in year-round greens. We grow salad greens, and Asian vegetables in spring & fall and in the summer, we grow 20 different tomatoes, cucumbers, and squash and field vegetables.

Make sure you come to our Garlic Festival on August 9th, 2015 12am-4pm

Enjoy live the Valley's largest selection of garlic, live music, food & vendors. Sample some of our famous garlic jam, try your hand at garlic braiding, and bring the family for tours and fun in the hay pit!

A member of Merville Organics Growers' Cooperative



3 Anderton Nursery

Karl Opelka & Ellen Presley

Phone: 250-339-4726

Website: www.andertonnursery.ca

2012 Anderton Rd., Comox, B.C.

Large wholesale and retail nursery producing an enormous array of annuals; over 900 varieties of perennials; great selection of pond plants and herbs; and offering a wide selection of trees and shrubs for your garden. Hanging baskets specialists for wholesale, contracts and custom designs. Knowledgeable staff to serve you and help you plan your garden. Home of the Anderton Therapeutic Garden and garden writer Ellen Presley. Open every day from March 1 to November 1.



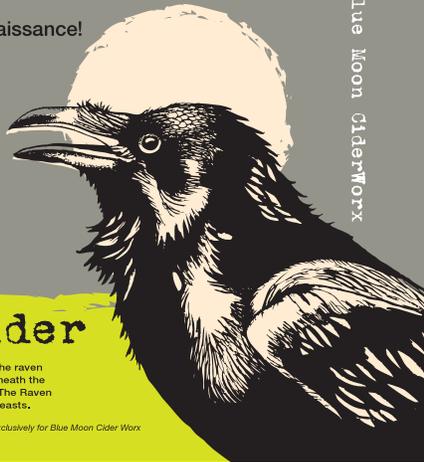
RAVEN'S MOON

Made from local organic apples
Available at our winery and beer and wine stores throughout our beautiful Vancouver Island

Join us in the cider renaissance!

..visit the farm,
taste our artisan ciders
and dry fruit wines
and connect with us.

sparkling or still
subtly sweet or dry
elegant and complex
earthy and ethereal...
and maybe a little funk.



Blue Moon CiderWorx

Apple Cider

The night air brings a fresh, rich scent as the raven settles on a branch heavy with apples. Beneath the moon an apple thuds as it hit the ground. The Raven swoops down on black wings, tonight he feasts.

The Raven's Moon illustration & design was created exclusively for Blue Moon CiderWorx by Sue Pypier www.suepypier.ca



4905 Darcy Rd, Courtenay
(250) 338-9765

BlueMoonWinery.ca



Union Street
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Downtown Courtenay
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Market Facts

VOTED BC'S LARGE MARKET OF THE YEAR 2014

The Comox Valley Farmers' Market has been bringing fresh local meat and veggies, baked and processed foods, and healthy body products to Valley Residents for 23 years! The market is open Saturdays year round, with additional markets peak season. It is a registered non-profit lead by a volunteer board of directors made up of vendors, and local agriculture experts. Market operations are managed by the Executive Director and Market Coordinator. You can find them at the Market information booth beside the stage at the market along with their amazing volunteers.



Who sells at the Market? Check the listings in this guide for the farmers' head to identify farms coming to market. All vendors are members of the Farmers' Market Association and grow, process or bake the products they bring to the market within the Comox or Strathcona Regional Districts. This is meant to encourage innovation and capacity in local farms, develop relationships between local farmers and local customers as well as limit the distance food travels from farm to fork.

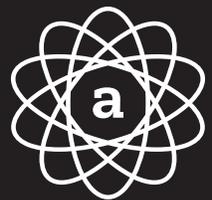
ATM While there is no cash ATM onsite – there is a debit/credit system that provides market tokens for customers who have run out of cash. They are \$5 wooden tokens that function just like cash at the market, and never expire (they also make great gifts).



Market Shuttle Can't get out the Headquarters Rd? Take the free shuttle! Pick up's at Comox Mall, Driftwood Mall and the Native Son's Hall. The loop starts at 9:00 at Comox mall and runs hourly so:

- Leave Comox Mall at 9:00, 10:00, 11:00
- Leave Driftwood Mall at 9:15, 10:15, 11:15
- Leave Native Sons Hall at 9:30, 10:30, 11:30
- Arrive at Farmers Market 9:40, 10:40, 11:40
- Leave Market at 0945, 10:45, 12:15

Celebrating 20 great years in Downtown Courtenay

atlas café

250 6th St. Downtown Courtenay
250 338 9838 * atlascafe.ca

Fresh Seafood

All Kinds, All the Time!
Denman Ferry Landing
(Exit 101) Hwy 19

Apr to Sept 9am - 6 pm
Mar to Oct 10am - 6 pm

Tel: 250-335-1198



Below Buckley Bay Petrocan Station

Just like Mom's

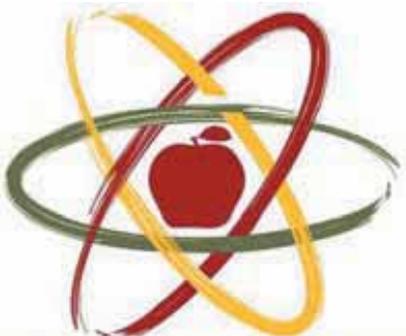
Visit Our Bakers Cottage

Fresh Homemade Pies,
Sweet Treats, Breads, Jams
Ice Cream, Take & Bake Fruit pies,
Cinnamon Buns & Pizza Dough




Open
7 Days/Wk
7am-9:30pm

265 Muschamp Rd Union Bay
250.335.0239



Got fruit to press? Call us.



250-338-9765

info@pressingmatters.ca | www.pressingmatters.ca



4 Ash Berry Farm

Don & Lousia McClellan - Miguel & JoAnne

Phone: 250-336-8872

Email: ashberryfarm2015@gmail.com

Website: www.ashberryfarm.ca

3210 Royston Road, Courtenay, BC

Don & Louisa McClellan have leased some of their farmland to Miguel and JoAnne of Cumberland. They are running a CSA program (sold out) but will have a surplus of veggies.

Strawberries are in short supply this year but more strawberries were planted for next year! The general public can pre-order pickling cukes and garlic. Call early if you don't want to miss out!



5 Ashsprington Farm

Robin and Diana Woodrow

Phone: 250-218-0142

Email: dmwoodrow@shaw.ca

Website: www.ospreystoneandbamboo.com

5157 N.Island Hwy., Courtenay, BC, V9J 1N2

Come and discover our unique farm featuring over 12,000 **cedar hedging trees** of six different species. Watch for our **pumpkins** in October. Landscape rock, flagstone, stone steppers, stone lanterns, water features, pond plants, ornamental grasses and many varieties of running and clumping **bamboo** are available all season. We are trying to retire. If you know anyone who wants a 5 acre nursery, landscape supply business phone Robin! Thanks for supporting farm markets!



6 Beaufort Vineyard and Estate Winery

Mark Timmermans

Phone: 250-338-1357

Email: greatwines@beaufortwines.ca

Website: www.beaufortwines.ca

5854 Pickering Road, Courtenay

Small, friendly, family-run Estate Winery! Proud to be the first in the Comox Valley - one of Canada's top agricultural and culinary destinations. Come taste and purchase our Award-Winning handcrafted wines at our on-site Wine Shop! Enjoy a picnic, with our wine and local products while overlooking the Vineyard and the spectacular Beaufort Mountains!

Open from May through August, Thursdays, Fridays and Saturdays from noon till 5, or sales by appointment. For more information, please visit our website www.beaufortwines.ca




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WE GROW & SELL ...

Perennials, Pond Plants, Trees, Shrubs, Hanging Baskets, plus much more!

WE WHOLESALE ...

all over Vancouver Island

WE HAVE ENTHUSIASTIC HORTICULTURALISTS ...

on staff. Bring a sketch or photo and we will assist you in choosing the plants, trees and shrubs that will make your garden say "WOW!"

WE WANT TO INSPIRE YOU
TO BE A GREAT GARDENER!

Open 7 Days • 9am-5pm • anderton@shaw.ca • 339-472

2012 Anderton Road, Comox (on the way to the Powell River Ferry)

www.andertonnursery.ca



COMOX VALLEY Culinary Events

The Comox Valley's culinary scene is serving up some amazing events. Learn about the culture of food and wine, take a farm tour, or enjoy a wide range of culinary feasts. Inspired farmers and food producers have combined forces with farmers' markets, restaurants, and specialty events to provide everyone with a succulent experience.

Comox Valley Farmers' Market

Saturdays 9am-12pm Year Round • See Page 4 for additional dates

BC Shellfish & Seafood Festival - June 12 - 21 2015

Tapped - Beer Food Music - July 3 2015

Alpine Wine Festival & Wine Pairing Dinner - August 7 2015

Comox Valley Whiskey Fest - February 2016

Dine Around the Comox Valley - February 18 - March 13, 2016

The North Vancouver Island Chef's Association and the Comox Valley Farmers' Market are partnering to bring monthly 'Food Fests' to the market field. cvfm.ca for more info. We'll also be doing a 'Meet Your Maker' event in early 2016 contact info@cvfm.ca for more info

**For details and additional events,
visit www.discovercomoxvalley.com**



Proud to Represent the Comox Valley

Don McRae, M.L.A. (Comox Valley)

437 5th Street, Courtenay BC

tel: 250.703.2422 fax:250.703.2425

email: don.mcrae.mla@leg.bc.ca

www.donmcrаемla.bc.ca



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valley**

agrifoodcomoxvalley.com

BRITISH COLUMBIA CANADA



7 Beaver Meadow Farms / Natural Pastures Cheese & Beef

Edgar Smith, Doug Smith, Phillip Smith

Phone: 250-339-2913

Fax: 250-339-4057

Email: edgar@naturalpastures.com

Website: NaturalPasturesBeef.ca

635 McPhee Ave., Courtenay

Farm Sale!

Certified Organic as well as SPCA and Salmon Safe certified grass fed Angus Beef. By the side or whole animal.

www.NaturalPasturesBeef.ca

At the Cheese Factory, 635 McPhee Avenue, Courtenay.

Mon-Fri 9-4, Sat at

Farmers' Market:

Artisan Cheese, World Champion Comox Brie, Comox Camembert, Garlic Chive Verdebit, Canadian Champion Amsterdammer, Cracked Pepper, Hand carfter Asian Water Buffalo Mozzarella and Bocconcini.

Special Seasonal Cheeses: Courtenay Cheddar, Pacific Pepper, Parmadammer, Fior de Latte, and others.

www.NaturalPastures.com



8 Bee Happy Farm

Ernie and Marge Thurlborn

Phone: 250-337-5910

Email: ejt@shaw.ca

8376 Island Hwy., Black Creek, BC

1/2 mile north of Black Creek Store (same side)

Pure local fresh unpasteurized honey from berry and local wildflower nectar. Non-imported 9th generation local bees that are compatible with our weather.

Also in season -

Raspberries, Tayberries, Marion Berries, Seedless Grapes, Hazelnuts. We also have pure cosmetic-quality beeswax and novelty beeswax candles.



9 Berry Best Farm

Jane and Dave Aberle

Phone: 250-338-0234

Email: daveandjane@shaw.ca

2156 Coleman Road, Courtenay, BC

Growers of high quality organic strawberries, blueberries, raspberries.

We also grow a large variety of organic vegetables such as tomatoes, cucumbers, potatoes, salad mix, spinach, summer and winter squash, corn, beans, peas, carrots, sunflowers. Our farm stand is open May to October from 10am - 5pm. You can also find us at the Wed and Sat Farmers Market

We also sell Certified Organic Okanagan fruit from our stand.



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10 Big D's Bees
Daniel Ludwig - apiarist

Phone: 250-202-1999
Email: bigdsbees@gmail.com • Website: www.bigdsbees.com
2186 Endall Road, Black Creek, BC

Big D's Bees Honey is a family owned and operated commercial Bee Keeping and Honey Distribution Company.

Big D's Bees Honey produces Fireweed Honey, Blackberry, Wildflower, Creamy Honey, Creamy Cinnamon Honey and Creamy Cocoa Honey, which are sold at major grocery chains on Vancouver Island including, Save On Foods and Country Grocer, Edible Island in Courtenay and Healthyway Natural Foods Market in Campbell River. Start-up bee hives and equipment are available in the spring.

Find Big D's Bees Honey at the Comox Valley Farmer's Market every Saturday throughout the year, and the Sidney Street Market on Thursday nights this summer. Honey is also sold directly at the farm all year round. For more info please visit www.bigdsbees.com or check us out on Facebook.

Please call Daniel Ludwig if you have any questions or orders.
EAT LOCAL - EAT HEALTHY - EAT HONEY!



Blue Haven Farm
Jenika Dickens

Phone: 250-334-7964
Email: jenikadickens127@hotmail.com
Website: www.bluehavenfarm.org
2046 Idiens Way, Comox, B.C. V9M 3Y9
8am-4pm Daily, July-Early September

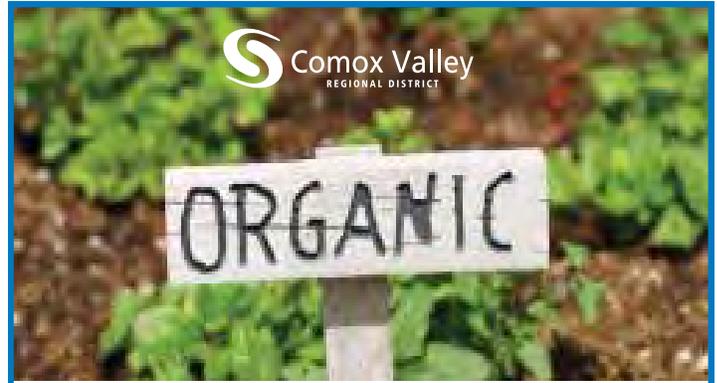


Come down to our friendly, family run farm and pick your own blueberries! We offer three varieties of blueberries that are in season from July to early September. Our farm stand sells pre picked and frozen blueberries, our very own blueberry ice cream and sundaes, and a great selection of Island Farms Ice Cream. We also make the best frozen yogurt in town with real fruit added in right in front of you. Enjoy a relaxing time picking blueberries or bring the kids down to teach them about where their food comes from. Then finish off your trip to the farm with our famous blueberry ice cream!

Botanic Garden and Biophilia Centre

Vegetables, Herbs, Flowers
Saturday Market & Afternoon Teas
7 acres of gardens

3636 Trent Road
www.innisfreefarm.ca



ABCs
of pesticide use
in the Comox Valley

A

The municipalities (Courtenay, Comox and Cumberland) all have bylaws on the use of pesticides (including herbicides, insecticides and fungicides).

B

The CVRD Nature Works education program encourages the use of pesticide alternatives such as adding beneficial insects, feeding your soil with compost and choosing the right plant for the right place in your garden. In addition, the following treatments are exempt from the bylaws:

- Insecticidal and herbicidal soap
- Insect bait stations
- Lime sulphur
- BTK (Bacillus thuringienus kurstaki)
- Borax/Boran compounds
- Ferric phosphate
- Nematodes and other biological control organisms
- Dormant oils and horticultural oils
- Pheromone traps
- Injected tree treatments
- Bordeaux mixture, sulphur compounds
- Diatomaceous earth

C

Remember to ask before you buy, as prohibited treatments are available for purchase through some retailers.

For more information on pesticide alternatives and other ways to treat lawns and gardens responsibly, visit www.comoxvalleyrd.ca/pesticidealternatives



Follow comoxvalleyrd





12 Blue Moon Farm, Winery and Ciderworx

Marla Limousin & George Ehrler

Phone: 250-338-9765

Email: george@bluemoonwinery.ca

Website: www.bluemoonwinery.ca

4905 Darcy Road, Courtenay, B.C.

Please check the website for our Tasting Room hours.

Come say hi at the Comox Valley Farmers Market: Saturday and Wednesday and in Campbell River Pier Street Market on Sundays.

A family owned and operated farm, craft winery and cidery located 5 minutes from downtown Courtenay.

The winery and cidery produces small batches of premium award winning tree fruit and berry ciders and wines using only organic and sustainably farmed fruit and production practices.

We grow blueberries (lots of them) and cut flowers. For blueberries and quantities over 10 lbs, please call to pre-order our delicious blueberries. Don't worry, if you don't need a large supply, you can buy pints, 2 lbs, and 5 lbs at our farm stand or at the Farmers Markets. Pick your own flowers or join our Flower Power Club and receive bouquets weekly.

The Winemaker's kitchen offers cooking classes, Feasts at the Big Table and special private dining events that cater to your needs.

Check out our website to see what's happening at the little farm.



13 Cedar Meadow Ranch

Wayne and Mary Schaad

Phone: 250-337-5784

Email: schaadwm@shaw.ca

1750 Surgenor Rd., Black Creek, B.C.

Available year-round: heavy wrapped round bale haylage, 1100+ lbs. Excellent feed for cattle and horses. Limited amount of good quality square baled hay in barn.

Fresh lamb, hormone and antibiotic free, by the side or whole - available September while quantities last. We also raise registered White Romney breeding stock.



14 Celiam Acres

Bill & Joyce Slater

Phone: 250-703-2646

Email: jfsrn@shaw.ca

2925 Baird Road, Courtenay

Naturally raised free run and free range cornish hens, ducks, chickens, turkey in season. Naturally grown vegetables, fruit, berries in season. Free range eggs. No hormones, antibiotics, pesticides. No added sugar fruit spreads, jams, jellies, pickles, and relishes from local products.

At the Farmers' Market on Saturday and Wednesday. NO FARM GATE SALES.

Blue Haven Farm

Comox Valley's Local Blueberry Farm for Over 20 Years!



- U-Pick
- Pre-Picked
- Frozen

*Ice cream parlour
serving blueberry
ice cream*

Located on the corner of Anderton Rd. and Idiens Way, Comox



For Fresh Clams And Oysters

Visit Our Store

Mon to Fri: 8:30am - 4:30pm Weekends: 9:00am - 5:00pm

250-335-2233

macsoysters.com

7162 S. Is. Hwy Fanny Bay, BC




- All metal, keeps out rats
- Metal screen on bottom allows worms, microbes and water to transfer; keeps rodents out
- Large lid allows easy filling. Front door slides out for easy access

250-337-8228

www.speedibin.com

1-800-387-3232

fcc.ca



Farm Credit Canada
Advancing the business of agriculture



15 Circle K Blueberry Ranch

Barb Kay

Phone: 250-334-7585 • Email: barb@kary@gmail.com
 Website: www.circleblueberryranch.weebly.com
 4004 Livingstone Road, Royston, BC

Enjoy picking your own Blueberries at one of the few Certified Organic "U Pick" farms on Vancouver Island. Located in sunny Royston at 4004 Livingstone Rd. Duke, Blue-Crop, Hardi Blue and the popular Toro are available. Please call for Openings and Prices or check us out on Facebook or the web.



16 Clever Crow Farm

Lia & Brian McCormick

Phone: 250-465-0448 • Email: clevercrowfarm@gmail.com
 7911 Island Highway, Black Creek, BC



Clever Crow Farm produces flaked finishing sea salts and amazing herbs & spices. We grow an abundance of vegetables and sell organic eggs too. Come browse our gift shop and visit with our friendly chickens. We take Visa & MC & cash. You can also find us at the Farmers' Market on Saturday mornings.



17 Coastal Black Estate Winery

Phone: 250-337-8325

Email: info@coastalblack.ca • Website: coastalblack.ca
 2186 Endall Road, Black Creek, BC

Same address as Big D's Bees.

Coastal Black is a Fruit Winery and Meadery that has been open since August 2010. At Coastal Black you will find a refreshing look at modern farming practices, the wine industry and an excellent selection of Fruit Wine and Mead.

Come and visit our tasting room for a sample of our award winning wines. Check our website coastalblack.ca for more information and hours of operation in our tasting room.

HYDRANDGEA FLOWERS • VEGETABLES • FRUIT • PRESERVES



Happy Hound Hydrangea & Produce Farm
 250-941-2711 / happyhound@shaw.ca
 1989 Waveland Road, Comox, BC



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 Special Edition Hat
 and 4-Year
 Warranty



3-YEAR Limited Warranty
 On all HUSQVARNA
 WALK MOWERS

INDUSTRY
 LEADING
AWD
 MOWERS



Lawn & Garden Tractors

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 ting deck • 2 cutting blades • electric
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Husqvarna

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 Foot of Mission Hill
 123 N. Island Hwy., Courtenay
 250-338-5361



18 Cottage Farm

Rose Green & Paul Chalmers

Phone: 250-337-2357

Email: cottagefarm55@yahoo.ca

Box #337, 7575 Gabby Road, Merville, BC

We sell naturally raised, hormone and antibiotic free pastured pork and free range eggs. Seasonal vegetables, blueberries, herbs, flowers, and more.

Visit us at the Farmers' Market or at the farm.



19 D.K.T. Farm

Dan and Maggie Thran

Phone: 250-337-5553

Email: dkthran@telus.net

Website: www.logcabinandbunkhouse.bc.ca

6301 Headquarters Road, Courtenay

Saturdays 9 a.m.- 1 p.m.

Farm market open year- round Saturdays 9

-1. Natural grass fed beef, pork, chicken and eggs.

Tomatoes, cucumbers, squash, jams and jellies, pies, bread, honey, local crafts and local in-season veggies.

Log cabin and bunkhouse for on farm accommodation and farm vacations.



20 Eatmore Sprouts & Greens Ltd.

Phone: 250-338-4860

Fax: 250-334-0216

Email: eatmore@shawbiz.ca

Website: www.eatmoresprouts.com

2604 Grieve Road. Courtenay, BC V9J 1S7
(Old Island Hwy. heading north)

British Columbia Certified Organic PACS #16-084
Eatmore Sprouts & Greens Ltd. grows certified organic sprouts and greens year round for wholesale distribution throughout Western Canada. On less than four acres of land, Eatmore produces upwards of 8,000 pounds of fresh, healthy, organic sprouts every week!

Products Available

Sprouts: Alfalfa, Deli Blend, Garlic Blend, Clover, Broccoli, Mixed Bean Sprouts, Pea Shoots, Sunflower Greens and Micro Greens. Produce: We grow a small selection of salad greens and vegetables available in the summer. Find us on Facebook for daily updates.

Our office hours are from 9:30am-3:30pm 7 days a week. We require 24 hours advance notice for all orders.

Farm Tour: Due to food safety regulations and the wholesale nature of our operations, we do not offer farm tours at this time. Feel free to contact us for more information.

Our farm stand will be opening summer of 2014!



21 Estevan Tuna Corp.

Bruce & Dianne Devereux

Phone: 250-334-7648

Fax: 250-334-2929

Email: ddevereux@shaw.ca

Website: www.bctuna.com

Courtenay, B.C.

Bruce and Dianne of the M.V. Estevan offer a full range of Pacific Albacore Tuna products including vacuum packed raw and cold smoked loins, tuna tataki, natural olive oil packed and smoked pop-top tins and tuna antipasto. Rich in protein, selenium and high in Omega-3, the B.C. Ministry of Health recently classed Canadian Albacore Tuna as a low-mercury fish with a 'no limits' consumption designation. Available year-round. To order call 250-334-7648 or visit our website www.bctuna.com



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250.897.3898

www.paradisplants.ca



Photo: Boomer Jerritt

22 Fanny Bay Oysters Seafood Shop

Phone: 250-335-1198

Email: seafoodshop@fannybayoysters.com

Website: www.fannybayoysters.com

6856 South Island Highway, Buckley Bay, BC

(Denman Ferry Landing - Petro Can Building)

Open April - September 9:00am - 6:00pm

October - March 10:00am - 6:00pm



Local Oysters, Clams, Scallops, salmon, shrimp, mussels & prawns in season. Live crab year round. Will bring in exotics on request. From our Kitchen sushi, salad rolls and quiche. Wide variety of smoked salmon, and our world famous smoked oysters. We pack your seafood for safe travel.



23 Finlay Creek Farm

Owen Selby & Judy Ryan

2731 Rennison Road, Courtenay

ONLINE SALES:

Website: finlaycreekfarm.ca

Email: finlaycreekfarm@telus.net

Bulk sales of tomatoes, beans, pickling cukes, cabbage, garlic, broccoli, corn and so much more!! Check out our new website - www.finlaycreekfarm.ca - to see what's ready of the farm and when!



24 Fir Ridge Farm

Janet, Robert and Shaun Crockett

Phone: 250-338-9046

Email: firridgefarm@hotmail.com

2166 Hardy Road, Courtenay, B.C. V9J 1T2

Farm Stand: Free range eggs year round. Early spring rhubarb and salad greens. Naturally raised broiler chickens and grass fed beef.

Custom Fencing Services: Farm, dog, garden & cedar fences.

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250.334.4562

mcclintocksfarm.ca

BRITISH COLUMBIA
Ministry of Agriculture and Food

The BC Ministry of Agriculture is committed to working with industry partners. Opinions expressed in this document are those of (the authors) and not necessarily those of the BC Ministry of Agriculture or the Investment Agriculture Foundation.



25 Freedom Farm

Calvin, Deanna, Curtis, Tammy
Woroniak

Phone: 250-898-8413

Fax: 250-898-8453

Email: woroniak@telus.net

Website: Check us out on Face Book.

2099 Coleman Road, Courtenay, BC



Freedom Farm is a multi generation, family run farm. We grow a wide variety of greenhouse veggies, including TOMATOES, CUCUMBERS, PEPPERS, and BASIL all of which are grown in SOIL. We also grow a full selection of field veggies. For the the home gardener we offer a large selection of veggie, herbs and flower plant starts.

All our product are GMO free, All veggies are grown in soil without the use of chemicals. Emphasis is put on growing produce with a high nutritional value. Curious about who and how we grow your food? Come visit FREEDON FARM and get to know us and our farming methods.



Photo: Robin Rivers/Our Big Earth Media Co.



26 Glen Alwin Farm

Smith & Nixon families

Phone: 250 338 3525 or 250 792 0888

Email: glenalwin@shaw.ca

Website: www.glenalwinfarm.net

6126 Island Highway North, Courtenay

Glen Alwin Farm is located just north of Tsolum school and was established in 1884. We sell naturally raised beef and lamb which are grass fed and hormone/antibiotic free, and second cut hay and wool. Find us at the Comox Valley Farmers Market in Courtenay on Saturdays. Phone for farm sales. Acacia Cottage, a self contained holiday cottage is available by the week for your farm vacation.



27 Gunter Bros. Meat Co. Ltd.

Harry & Dennis Gunter

Phone: 250-334-2960 or Toll Free: 1-888-593-7773

Fax: 250-334-9580

Email: gunbros@telus.net

6200 Ledingham Road, Courtenay, BC

Gunter Bros. is a third generation Comox Valley business specializing in custom meat processing. We have facilities to process beef, pork, lamb and also exotic animals such as bison and fallow deer. Over the years we have developed a number of our very own homemade sausages, which we offer for sale along with homemade bacon, hams and other cured meats. In our fresh showcase you can always find fresh local meat ready for your BBQ or oven.



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6200 Ledingham Road, Courtenay 250-334-2960 • 1-888-593-7773 • gunbros@telus.net



28 Halstead Farm

Megan Halstead & Chris Hancock

Phone: Merville: 250-337-5589
 Email: halsteadfarm@gmail.com
 931 Williams Beach Road, Merville, B.C.

We are certified organic, raising grass-fed lamb, free-range organically raised chicken, and a few vegetable & herb bedding plants in season. We sell whole chickens as well as bone-in or bone-out breasts, legs, thighs, drumsticks, backs and organs, available June through Christmas. Lamb is available by the side, as well as Romney fleeces and sheepskins. Plants available seasonally, especially heritage tomatoes and winter vegetables. Berkshire pork available by the side in limited quantity. Farm visits or farm gate sales available by appointment, through Sunshineorganics.ca or come visit us at the CVFMA on Saturday!!



Photo: Robin Rivers/Our Big Earth Media Co.



29 Happy Hound Hydrangea & Produce Farm

Phone: 250-941-2711
 Email: happyhound@shaw.ca
 1989 Waveland Road, Comox, BC
 Open Late Spring - Fall 10 - 6 most days

Fresh seasonal produce (including wide variety of salad greens, kale, sorrel, snow peas, shelling peas, garlic, bay leaves and other herbs, fruit and berries), beautiful hydrangea flowers - many kinds, shapes and sizes (great for weddings and other special occasions!), flower bouquets, and try our delicious homemade salsas, pickles, preserves, jams and jellies. Farm gate sales at our farm stand. Please phone or email us to place orders or book an appointment to see our hydrangeas. We look forward to seeing you!!

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OWNER

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Part # 99601000098
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\$34.95 MSRP **\$15 SAVINGS**

GT-225
Curved Shaft Trimmer

\$169.95
\$199.95 MSRP **\$30 SAVINGS**

- 21.2 cc professional grade engine
- 30% reduction in starting effort
- Rapid-Loader™ trimmer head
- 48" curved shaft
- 5 year consumer warranty

5 year Consumer Warranty
2 year Commercial Warranty

PB-250LN
Handheld Blower

\$189.95
\$209.95 MSRP **\$20 SAVINGS**

- 25.4 cc professional grade engine
- Low noise - 65 dB(A)
- Air volume: 391 CFM - pipe
- Maximum air speed: 165 MPH
- 5 year consumer warranty

5 year Consumer Warranty
2 year Commercial Warranty

SRM-225
Straight Shaft Trimmer

\$269.95
\$289.95 MSRP **\$20 SAVINGS**

- 21.2 cc professional grade engine
- 30% reduction in starting effort
- Speed-Feed® trimmer head
- 59" straight shaft
- 5 year consumer warranty

5 year Consumer Warranty
2 year Commercial Warranty

National Sales Event instant rebates valid only at participating dealers with purchases made April 1st - July 31st, 2015. Not valid with any other offer.

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Foot of Mission Hill
123 N. Island Hwy., Courtenay

250-338-5361

COMOX VALLEY GROWTH FACTORS

AGRIFOOD ACTIVITY

Vegetable Production	358 acres
Greenhouses	89000sq m
Nursery and Turf Production	299 acres
Berries and Tree Fruit	457 acres
Poultry	23678
Cattle (Dairy and Beef)	6645
Sheep & Lambs	1483
Horses and Ponies	348
Shellfish (Oysters and Clams)	10000000 lbs

BCMA Land Use Inventory 2013/2011 Census of Agriculture / 50% of BC's production of 8,678 tonnes - BCSGA handout for MLA reception

CLIMATE

Average Daily Max. Temperature	13.7°C
Average Daily Min. Temperature	6.2°C
Mean Daily Temperature	10.0°C
July (Average High)	22.8°C
January (Average Low)	1.4°C
Average Annual Precipitation	1153.6 mm
Average Monthly Rainfall (May to Sept)	37.2mm
Average Annual Snowfall	55mm
Degree Days (above 5°C)	2041.3
Average Length of Frost-Free Period	211 days

Canadian Climate Norms Station data (climate.weather.gc.ca)

AGRICULTURAL GENERAL FACTS

Agricultural Land Reserve	58140acres
Total Area Actively Farmed	13435 acres
Number of Farms	432
Average Farm Size	64.6acres
	CDN EURO € Korean WON ₩ Chinese YUAN ¥
Average Farm Revenue (per acre in ALR)	\$537/acre €376 ₩467,482 ¥2654
Toted Farm Capital	\$462 million €323m ₩402.2b ¥2.28b
Total Gross Farm Receipts	\$31.2million €323m ₩27.2b ¥154m
Total Cash Wages Paid	\$7.0million €4.9m ₩6.1 b ¥35m

BCMA Land Use Inventory 2013/2011 Census of Agriculture

COMPARISON OF ENVIRONMENTAL CONDITION FOR GREENHOUSE PRODUCTION

CLIMATE DATA	COMOX VALLEY	DELTA	ABBOTSFORD
Sunlight Hours (Yearly Average)	1939*	1919	1836
Wind Speed (Km/h)	12	12	10
Vapour Pressure (kPa)	0.96	1.02	0.96
Elevation (m)	24	20	54

*Sunlight hours for Comox based on the yearly average hours from 1989-1997. Sunlight for Abbotsford based on estimated Climate Normals 1961-1990. Climate information from Environment Canada, Climate Normals 1961-1990

QUALITY OF LIFE

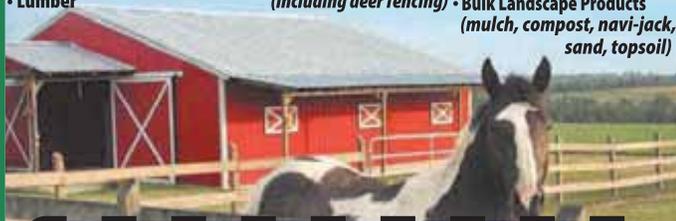
Health	170 physicans St. Joseph's Regional Hospital
Elementary & Secondary Schools	22
University Courses	200 at North Island College
Mt. Washington Alpine Resort	60+ runs & trails
Provincial & Regional Parks	90
Comox Valley International Airport (YQQ)	Daily flights to Vancouver (30mins), Edmonton & Calgary (1hr 20mins), harbour to harbour (45mins)
BC Ferries	15 daily connections to Vancouver (via Nanaimo) & Sunshine Coast

COMOX VALLEY QUICK FACTS

Population	65,709
	CDN EURO € Korean WON ₩ Chinese YUAN ¥
Avg. Family Income	\$58,854 €41,200 ₩51,242,000 ¥291000
Single Family Home (avg. sale price)	\$359,437 €251,686 ₩313,000,000 ¥1777000
EMPLOYMENT BY SECTOR:	
Leading industries include business, finance and administration (14%), retail trade (18%), healthcare and social services (33%), agriculture and other resource-based industries (4%), construction (5%) and educational services (8%)	

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- Lumber
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- Garden
- Fencing
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- Woodstove Pellets
- ...and so much more
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COURTENAY 660 England Avenue • 250.338.1383



30 Hazel's Creek Farm
Laura Agnew & Rob Hollands

Phone: 250-335-2625
Email: laura@unionbaycatering.ca
Website: www.unionbaycatering.ca
550 McLeod Road, Union Bay, BC

Seasonal produce, berries & apples available at farm stand in front.
Our all natural product line, eggs & duck meat upon request.
Also available at the CV Farmers Market.
Hazels Creek Farm is also the home of
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Qualified chef doing quality catering for all occasions



31 Hazelmere Farms
Lijen Hua and Sherlene Wong, Michelle Hua & Chen-Yu Hong

Phone: 250-336-2308
Email: h.sherlene@gmail.com
3222 Grant Road, Courtenay

Certified Organic Farm (PACS #16-074)
Eggs. Mix vegetables include unique oriental kinds. Fruits include fig, white peach, hardy kiwi, sour cherry, black currant, raspberry, apple and pear. We also use local meat and our own vegetables for making pork wontons. We started raising pigs this year, pre-order for pork is available.

Kingsway

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 towards any wine kit brewed
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 conjunction with any other
 promotion

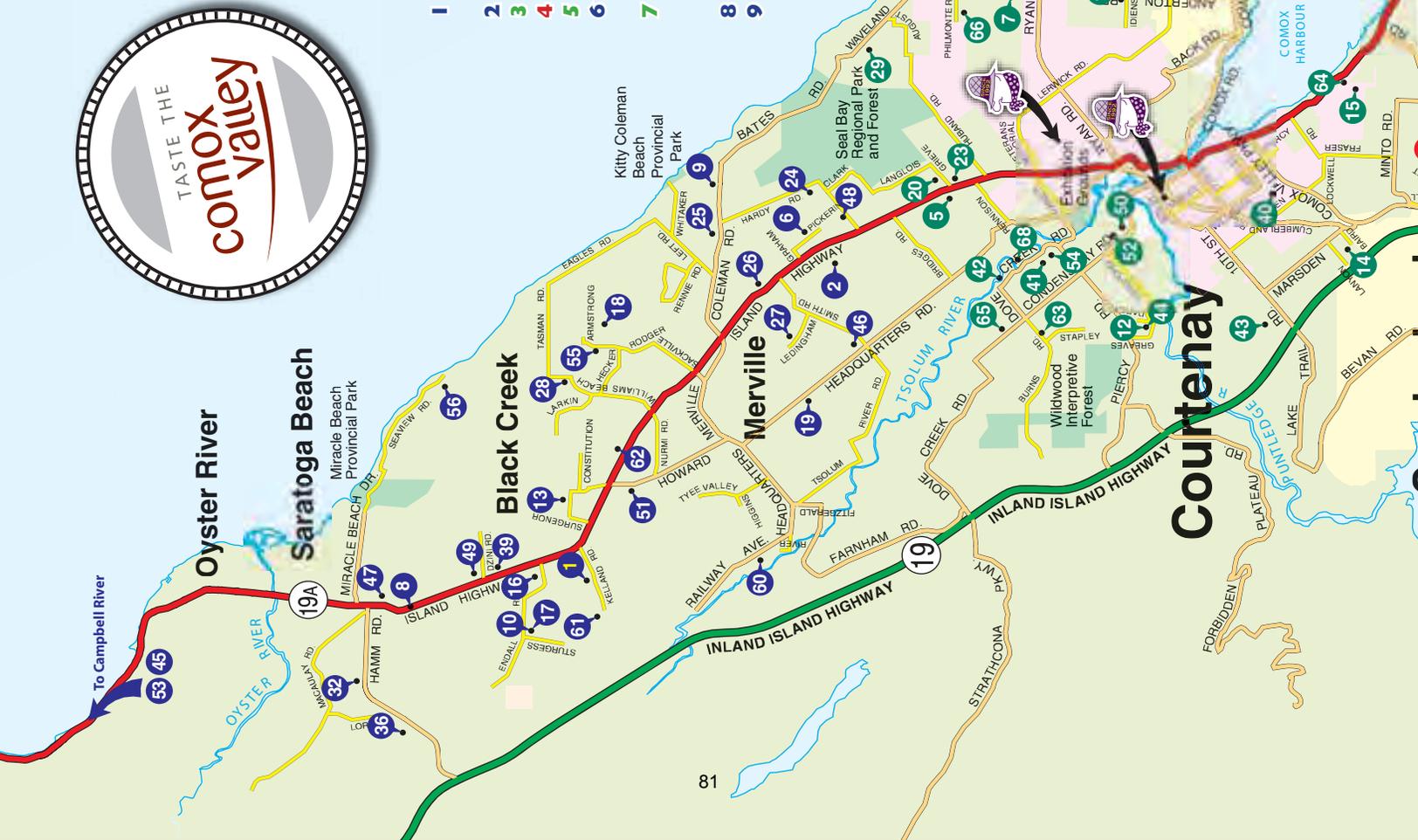
Bring in Your Seasonal
 Fruit for Delicious Wines

- Blueberries
- Blackberries
- Raspberries
- Rhubarb
- Grapes

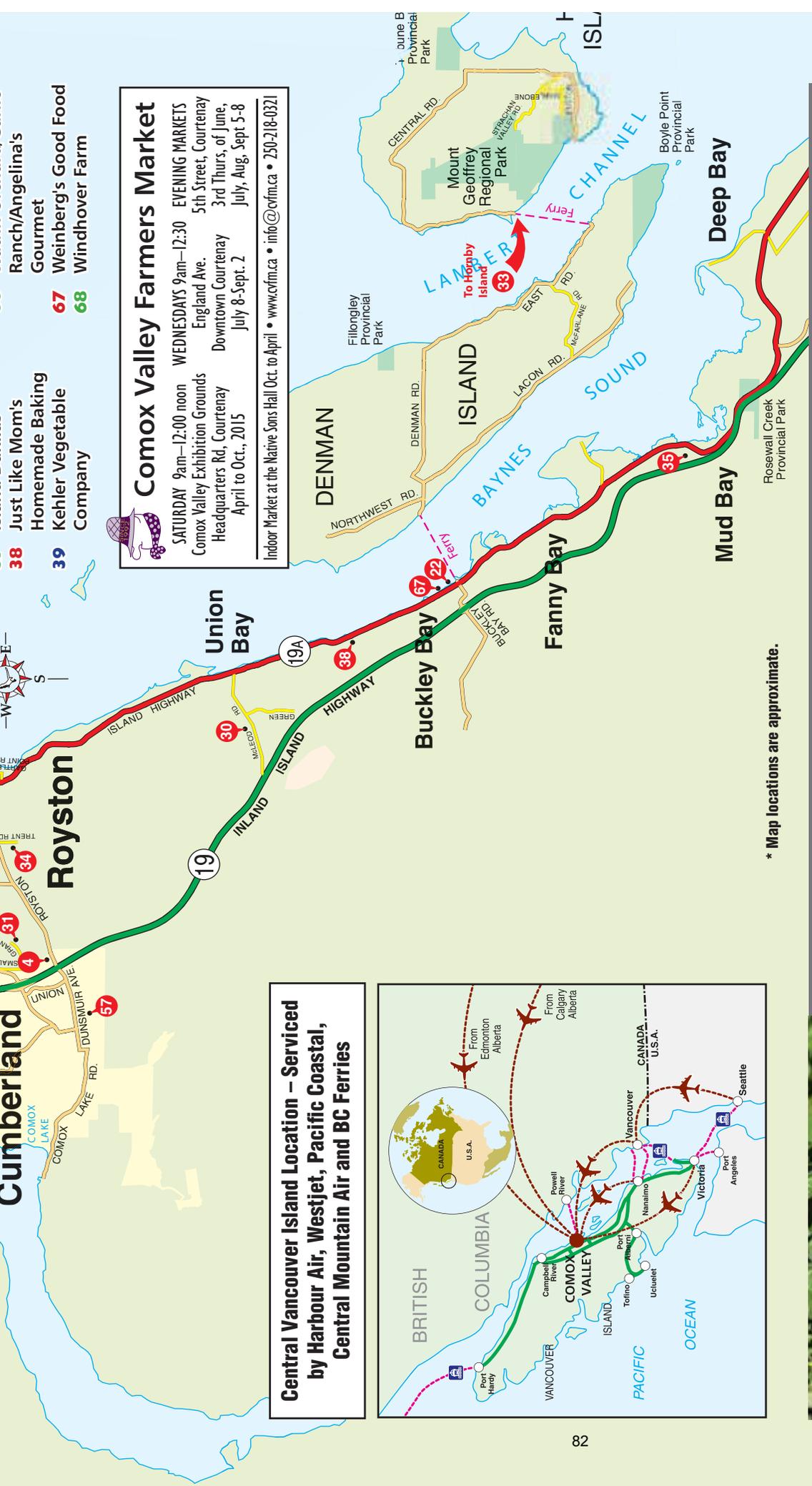
Now stocking All
 "Cheeky Monkey"
 product

*Try our sizzling "on the rocks"
 Apple Cider "NEW"*

COMOX VALLEY Farms & Products Map



- 1** Alderlane Farmhouse
- 2** Bakery
- 3** Amara Farm
- 4** Anderton Nursery
- 5** Ash Berry Farm
- 6** Ashington Farm
- 7** Beaufort Vineyard and Estate Winery
- 8** Beaver Meadow Farms
- 9** / Natural Pastures Cheese & Beef
- 10** Big D's Bees
- 11** Blue Haven Farm
- 12** Blue Moon Estate Winery, Ciderworx and Kitchen
- 13** Cedar Meadow Ranch
- 14** Celiam Acres
- 15** Circle K Blueberry Ranch
- 16** Clever Crow Farm
- 17** Coastal Black Estate Winery
- 18** Cottage Farm
- 19** D.K.T. Farm
- 20** Eatmore Sprouts & Greens Ltd.
- 21** Estevan Tuna Corp.
- 22** Fanny Bay Oysters
- 23** Seafood Shop
- 24** Finlay Creek Farm
- 25** Fir Ridge Farm
- 26** Freedom Farm
- 27** Glen Alwin Farm
- 28** Gunter Bros. Meat Co. Ltd.
- 29** Halstead Farm
- 30** Happy Hound
- 31** Hydrangea & Produce Farm
- 32** Hazel's Creek Farm
- 33** Hazelmere Farms
- 34** Holmefarm
- 35** Hornby Island Estate Winery
- 36** Innisfree Farm
- 37** Ironwood Farm
- 38** Island Bison
- 39** Island Dahlias
- 40** Little Orca Bakery
- 41** McClintock's Farm
- 42** McGinnis Berry Crops Ltd.
- 43** Morrison Creek
- 44** Alpapas
- 45** Nature's Way Farm
- 46** Ocean Grove Berry Farm
- 47** Outback Nursery & Garden Centre
- 48** Paradise Meadows Poultry
- 49** Paradise Plants
- 50** Garden Centre
- 51** Pattison Farms
- 52** Pressing Matter
- 53** Rankeillour Farm
- 54** River Meadow Nursery & Turf
- 55** Ross Mountain Farm
- 56** Rusty Gate Meadows
- 57** Scrumpy's Apple Press
- 58** Seaview Game Farm
- 59** Seeds Food Market
- 60** Shamrock Farm
- 61** Sieffert Farm Market (Lazo & Tyee Farm Ltd.)
- 62** Simply Divine Honey & Herbs
- 63** Stone Croft Farm
- 64** Stoney Bog Farm
- 65** Tannadice Farms Ltd.
- 66** Tree Island Gourmet Yogurt
- 67** Victorian Acres Farm
- 68** Watrin Orchard/Garlic



- 38** Just Like Mom's
- 39** Homemade Baking Company
- 67** Weinberg's Good Food
- 68** Windhover Farm

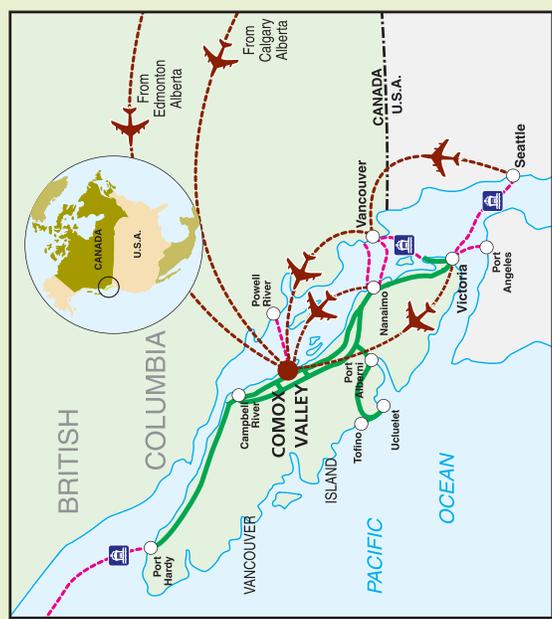
Comox Valley Farmers Market

SATURDAY 9am-12:00 noon
WEDNESDAYS 9am-12:30
EVENING MARKETS 5th Street, Courtenay
 Comox Valley Exhibition Grounds
 Headquarters Rd, Courtenay
 April to Oct., 2015

3rd Thurs, of June, July, Aug, Sept 5-8

Indoor Market at the Native Sons Hall Oct. to April • www.cvfmm.ca • info@cvfmm.ca • 250-218-0371

Central Vancouver Island Location – Serviced by Harbour Air, Westjet, Pacific Coastal, Central Mountain Air and BC Ferries



* Map locations are approximate.



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BOUNTY FROM THE SEA AND LAND TOUR

South Comox Valley



Drive along the coastline where rivers flow through farmland and spill into the world renowned shellfish growing region of Baynes Sound. This marine influenced environment yields everything from oysters to wasabi, from organic produce to hazelnuts, from orchards to nurseries and more.

Central Map on next page

* Map locations are approximate.

August 28, 29 & 30, 2015

CVEX
COMOX VALLEY EXHIBITION

100 Fair Memories

COMOX VALLEY EXHIBITION

info@cvex.ca 250 338-8177 www.cvex.ca

SIGHTS, TASTES AND TRADITIONS TOUR

Central Comox Valley



While driving through this warm region surrounding Courtenay and Comox discover smaller farms and specialized nurseries overflowing with berries, plants and shrubs, market stands and locally made fine cheese, pies, handcrafted breads and more.

- 3 Anderton Nursery
- 5 Ashprington Farm
- 7 Beaver Meadow Farms / Natural Pastures Cheese & Beef
- 11 Blue Haven Farm
- 12 Blue Moon Farm, Winery and Ciderworx
- 14 Celiam Acres
- 15 Circle K Blueberry Ranch
- 20 Eatmore Sprouts & Greens Ltd.
- 21 Estevan Tuna Corp.
- 23 Finlay Creek Farm
- 29 Happy Hound Hydrangea & Produce Farm
- 37 Island Dahlias
- 40 Little Orca Bakery
- 41 McClintock's Farm
- 42 McGinnis Berry Crops Ltd.
- 43 Morrison Creek Alpacas
- 44 Nature's Way Farm
- 50 Pressing Matter
- 52 River Meadow Nursery & Turf
- 54 Rusty Gate Meadows
- 58 Shamrock Farm
- 59 Sieffert Farm Market (Lazo & Tye Farm Ltd.)
- 63 Tannadice Farms Ltd.
- 64 Tree Island Gourmet Yogurt
- 65 Victorian Acres Farm
- 66 Watrin Orchard/Garlic Ranch/Angelina's Gourmet
- 68 Windhover Farm

Comox Valley Farmers Market

SATURDAY 9am–12:00 noon Comox Valley Exhibition Grounds Headquarters Rd, Courtenay April to Oct., 2013	WEDNESDAYS 9am–12:30 England Ave. Downtown Courtenay July 8-Sept. 2	EVENING MARKETS 5th Street, Courtenay 3rd Thurs, of June, July, Aug, Sept 5-8
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Indoor Market at the Native Sons Hall Oct. to April • www.cvfm.ca • info@cvfm.ca • 250-218-0321

South Map on previous page
North Map on next page

* Map locations are approximate.

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Brunch 10 - 2, Saturday & Sunday only.
www.localscomoxvalley.com

FARM TO FORK TOUR

North Comox Valley



Wide open, rolling fields lay beneath the Beaufort Mountain range where producers yield their bounty. A drive through these low lying forests and farm lands will provide you access to naturally produced lamb, beef and chicken, abundant produce markets and farm stands, plants, flowers and more.



- 1 Alderlane Farmhouse Bakery
- 2 Amara Farm
- 6 Beaufort Vineyard and Estate Winery
- 8 Bee Happy Farm
- 9 Berry Best Farm
- 10 Big D's Bees
- 13 Cedar Meadow Ranch
- 16 Clever Crow Farm
- 17 Coastal Black Estate Winery
- 18 Cottage Farm
- 19 D.K.T. Farm
- 24 Fir Ridge Farm
- 25 Freedom Farm
- 26 Glen Alwin Farm
- 27 Gunter Bros. Meat Co. Ltd.
- 28 Halstead Farm
- 32 Holmefarm
- 36 Island Bison
- 39 Kehler Vegetable Company
- 45 Ocean Grove Berry Farm
- 46 Outback Nursery & Garden Centre
- 47 Paradise Meadows Poultry
- 48 Paradise Plants Garden Centre
- 49 Pattison Farms
- 51 Rankeillour Farm
- 53 Ross Mountain Farm
- 55 Scrumpy's Apple Press
- 56 Seaview Game Farm
- 60 Simply Divine Honey & Herbs
- 61 Stone Croft Farm
- 62 Stoney Bog Farm

Central Map on previous page

* Map locations are approximate.

Japanese Maples | Conifers | Grasses | Specimen Trees | Hedging

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32 Holmefarm
Ann, Niels and Erik Holbek

Phone: 250-337-5710
Email: nholbek@telus.net
2586 Hamm Road, Black Creek, BC

Our Angus beef stock are for sale in the late summer and fall by the side or quarter. The herd is grass fed. No hormones or antibiotics are administered. These well looked after animals graze in the spring, summer and fall on our pastures and forested grasslands. Customers are welcome to visit. In addition, we normally have round bale silage, 2nd cut hay and landscape boulders available for sale.



33 Hornby Island Estate Winery

John Grayson & Joan Costello

Phone: 250-335-3019
Email: johngraysonbc@gmail.com
Website: www.hornbywine.com
7000 Anderson Drive, Hornby Island, BC
V0R1Z0
Hours: June to September - Daily 1pm to 5pm

Small, friendly, family-run, Estate Winery where EVERYTHING SPARKLES! Founded in 1999, we make Sparkling Wines from our own organic fruit as well as fruit from the Comox Valley. Bubbly flavours include, Cranberry, Cranberry-Chocolate, Raspberry, and Apple. The bubbles say it all millions of handcrafted tiny bubbles in each and every bottle. Open Daily for complementary tastings from 1PM to 5PM June to September. Or call for an appointment. To purchase online please visit our website.



34 Innisfree Farm
Chanchal Cabrera MSc, Medical Herbalist & Thierry Vrain PhD, Soil Biologist

Phone: 250-336-8768
Email: thierryv@telus.net
Website: www.innisfreefarm.ca
3636 Trent Road, Royston V9N 9R4
Open June to November



Internationally recognized botanic garden specializing in medicine and food plants gardens and farm shop open Saturdays late June to mid-October; serving afternoon teas in July and August.

Community Supported Agriculture weekly subscription vegetable box program.

Community Supported herbalism monthly subscription medicines box program.

Apothecary garden, wheel chair accessible labyrinth, cutting garden, perfume garden.

Douglas Senft memorial sculpture garden.

Horticulture therapy programs.

Workshops and classes in herbal medicine and sustainable agriculture.

Residential internships.

Guided tours by request.

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250 897 1093

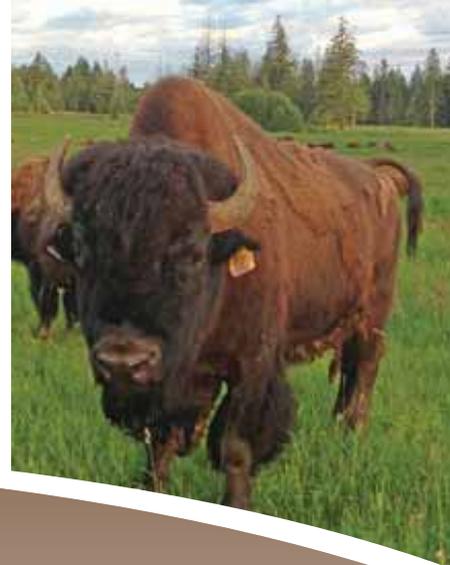
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35 Ironwood Farm

Bryne & Barbara Odegard

Phone: 250-335-2557
 Email: ironwoodfarm@shaw.ca
 8301 Island Hwy South, Fanny Bay, BC

Established 1996. Certified Organic grown veggie, plants, fruit, strawberries and more. Organically raised poultry and eggs.

Farm stand open most days. Join us on Facebook at www.facebook.com/IronwoodFarm and see what's happening at the farm.



36 Island Bison

Marc & Lisa Vance; Dick & Carol Watson

Phone: 250-650-9303
 Email: sales@islandbison.com
 Website: www.islandbison.com
 3100 Hamm Rd. Black Creek, BC

Our family just recently purchased the Island Bison Farm in Beautiful Black Creek. We are excited to be here and be a part of the local farming community. Our bison are free ranging, 100% grass fed, and are free of any added hormones or antibiotics. You can purchase our tasty bison at many of the local restaurants, smaller grocery stores, and at the Farmers Markets. Or take a country drive up Hamm Road and purchase right from our farm gate store. Eat bison for the health of it!



37 Island Dahlias

Jack Bush

Phone: 250-339-9985
 Email: beachwood6@shaw.ca
 1270 Mayfair Rd. Comox, B.C. V9M 4C2

Farmers Market, Saturday morn or located at the garden till June for tubers. Cut flowers for home or wedding occasions after mid-July. Come visit the garden till 4pm everyday or call to make an appointment. Colourful, Dazzling, Enjoy!



38 Just Like Mom's Homemade Baking

Bev O'Hara

Phone: 250-335-0239
 265 Muschamp Road, Union Bay, BC

Baking Mama's home-made goodies are available in a quaint, self serve "Bakery Cottage" just south of Union Bay - Muschamp Rd and 19A. Goodies vary daily, but count on fresh-baked muffins, breads, cookies. In the fridge/freezer, find fruit and cream pies, farm fresh eggs, cakes, frozen soups, meat pies, pizza dough & cinnamon buns. Homemade jams (especially blackberry from her own berries) make great gifts. This seaside "rest stop" offers beverages, ice cream, picnic tables and an oceanview.



39 Kehler Vegetable Company

Sarah and Jon Kehler

Phone: 250-202-3236
 Email: kehlervegetables@gmail.com
 8083 Island Highway, Black Creek, BC



Located in the heart of Black Creek! Kehler Vegetable Company will be opening this season with newly planted Blueberries, Blackberries, Raspberries and Strawberries. As well as a variety of seasonal vegetables and year round free range eggs. Come and visit our farm gate store right on the Island Highway in Black Creek.

Find us on Facebook or Instagram to see what's in season!



40 Little Orca Bakery

Hubert Gravouille

Phone: 250-334-9911
 Email: rhoj5@shaw.ca
 #4-2441 Cousins Ave., Courtenay, BC

Welcome to Little Orca Bakery. Fresh, friendly and french! Hubert, an excellent pastry chef, has a luscious selection of delectable pastry items for breakfast, lunch and snacks! Please browse his stand Saturday at the Courtenay Exhibition Grounds Farmers' Market on Headquarters Rd, Wednesday at Comox Bay Farm as well as Sunday at the Campbell River Market.



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 699 Aspen Road
 4889 North Island Highway
250-338-8181



41 McClintock's Farm
Gerry, Val & Sandra McClintock

Phone: 250-334-4562
Email: mcclin@island.net
Website: mcclintocksfarm.ca
3419 Dove Creek Road, Courtenay



Family friendly U-pick raspberries and blueberries ready early to mid July. We also have water buffalo yogurt and fresh Natural Pastures water buffalo cheese. Award winning sweet corn at the Farmers' Market mid August.

Open Monday, Tuesday, Thursday, Friday and Saturday 8 am to 1 pm. Interac available.

Check our website or follow us on Facebook and Instagram for up to date berry picking and water buffalo information.



42 McGinnis Berry Crops Ltd.

Richard & Mega McGinnis
Phone: 250-338-1678
Email: mcginnis@berrycrops.net
Website: www.berrycrops.net
3583 Dove Creek Road, Courtenay
Tuesday - Sunday 8am - noon

Founding member of the Comox Valley Farmers' Market Raspberries and Blackberries Mid to Late July. Picked or U-pick

43 Morrison Creek Alpacas

Theresa Schlager
Phone: 250-334-4527
Email: mcalpacas@gmail.com
4254 Miromar Road, Courtenay, BC

Morrison Creek Alpacas offers 100% alpaca and alpaca blend batts, rovings, and yarns in a variety of colours and grades. Come meet the producers and snuggle up next to our very friendly animals. Please call ahead for ranch visits.



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Sat 8:30am-5:00pm
Closed Sun & Holidays

Top Shelf Feeds Black Creek
7648 North Island Hwy
778-428-444

Top Shelf Feeds Duncan
2800 Roberts Rd
250-746-5101

Willow Wind Langford
2714 Sooke Rd
250-478-8012

Top Shelf Feeds Powell River
4480 Manson Ave
604-485-2244



44 Nature's Way Farm

Marla Limousin & George Ehrler

Phone: 250-338-9765

Fax: 250-898-8597

Email: marla@natureswayfarm.ca

Website: www.natureswayfarm.ca

4905 Darcy Road, Courtenay, B.C.

You can find us at: Our Farm: June 15th to September 15th 1:00 - 6:00pm, daily OR at the Farmers Market: Saturday and Wednesday.

For 25 years Natures Way Farm has been growing the highest quality fruit and vegetables using organic principles and practices for our customers. Each fruit is handpicked and inspected with a careful eye. We specialize in fruit: blueberries, strawberries, tayberries, raspberries, apples and plums. New for 2014 - A You-Cut Dahlia garden.

Seasonally we make pasteurized apple juice and our kitchen makes jams and preserves from the products we grow. Located approximately 5 minutes from town, the farm is also the home to Blue Moon Estate Winery and Blue Moon Kitchen where the love of food, farm and wine comes together. For quantities over 10 lbs, please call to pre-order our delicious blueberries. Dont worry, if you dont need a large supply, you can buy pints, 2 lbs, and 5 lbs at our farm stand or at the Farmers Market.



45 Ocean Grove Berry Farm

Leslie & Ron Shann

Phone: 250-923-9452

Email: ocean_grove@outlook.com

3762 South Island Highway, Campbell River



U-PICK Raspberry farm. Family owned and operated. Open ealy July, some evening picks, families welcome. Our opening hours do vary due to high demand and availability of our raspberries. For hours of operation and our story, check us out on Facebook or email us and we will be happy to add you to our mailing list and send you information updates. Thank you for supporting your local farmer.



46 Outback Nursery & Garden Centre

Willems Family

Email: outback.nursery@gmail.com

Website: www.outbacknursery.ca

6016 Headquarters Road, Courtenay, BC

Annette: 250-702-3417 • Roger: 250-702-3415

Michelle: 250-702-4715 • Cody: 250-218-8015

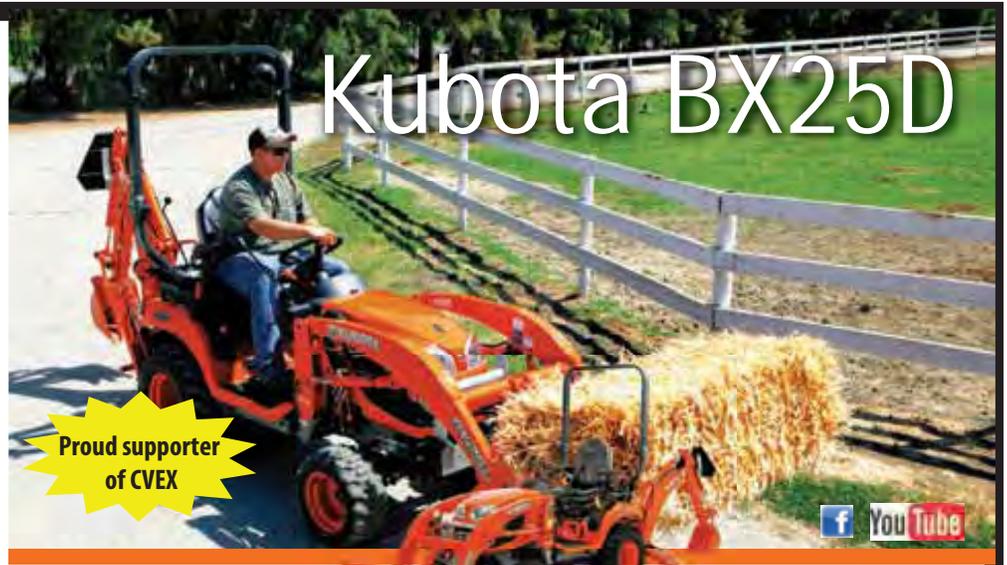
Messages: 250-703-0723

Outback Nursery, established in 2000, is a family owned and operated nursery and retail garden centre. We grow something for everyone and are one of the largest nurseries north of Nanaimo.

Be inspired by the fantastic selection of shrubs, conifers, specimen trees and Japanese Maples. Mixed in are fruit trees, berry plants, ferns, hostas, grasses and vines. Also available for a short time in May are our delightfully colourful hanging baskets. Pre-ordering is recommended. Stroll around and enjoy the many established bed throughout the property. Stop by to see the new bed we are adding this summer.

We have bark mulch available by the bag or by the yard. Bring your pick up or trailer. We offer a great selection of pottery, statuary, benches and birdbaths.

****NEW**** for 2015 Landscape rocks and boulders, flagstone, tumbled stepping stones, gurglers and columns. See our website for a complete listing of plants we grow. www.outbacknursery.ca



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Duncan • Island Tractor & Supply
250-746-1755



COMOX VALLEY Availability Chart

Vegetables	J	F	M	A	M	J	J	A	S	O	N	D
Asparagus						...						
Beans								
Beets	
Broccoli								
Cabbage	
Carrots	
Cauliflower					
Corn							
Cucumbers						
Garlic
Herbs								
Lettuce						
Onions
Peas								
Peppers				
Potatoes
Pumpkins							
Rhubarb					
Salad Greens				
Spinach					
Squash						
Rutabaga
Tomatoes				
Berries	J	F	M	A	M	J	J	A	S	O	N	D
Blackberries										
Blueberries									
Cranberries									
Currants										
Gooseberries										
Raspberries									
Strawberries								
Tree Fruit	J	F	M	A	M	J	J	A	S	O	N	D
Apples
Cherries							...					
Pears									
Plums									
Nursery /Flowers	J	F	M	A	M	J	J	A	S	O	N	D
Bedding Plants					
Cut Flowers						
Christmas Trees					
Nursery Plants				
Other	J	F	M	A	M	J	J	A	S	O	N	D
Meat/Poultry
Seafood/Shellfish

OPEN LATE MAY to EARLY NOVEMBER

7 DAYS A WEEK... Including Holidays

May - Sept 10am-6pm • Oct - Nov 10am-5pm

We have a wide range of In-Season Vegetables

250-339-2988

720 Knight Road, Comox
1km PAST THE AIRPORT

FIND US ON FACEBOOK





47 Paradise Meadows Poultry

Gordon & Tracey Peter

Email: nobletracey@aol.com
8486 B Island Hwy. Black Creek, BC
Facebook: ParadiseMeadowsPoultry



We are a fully licensed facility. We slaughter custom and our birds, and turkeys.

We have fresh every week, open Wednesday and Saturday, 9 to 5.

Phone Gord 250-897-8008 or Tracey 250-897-6902



48 Paradise Plants Garden Centre

The Haigh Family

Phone: 250-897-3898
Email: paradisepplants@shaw.ca
Website: www.paradisepplants.ca
2480 Hardy Rd, Courtenay, BC

Situated on one of the oldest farms in the Comox Valley, our farm has seven acres of u-pick Blueberry \$2/pound, Raspberry \$4/pound, and Rhubarb \$2/pound. In August our garlic crop is available and sells out briskly! We do not use neonicotinoids or other sprays on our crops. Our garden centre is full service, with many hard to find plants as well as the standards available from March 1 to October 31. Our garden design team works year round designing and installing beautiful gardens throughout the Comox Valley and surrounding area, check us out on Facebook for our weekly contest and to see what our crew is up to. In the summer our hedge maze is free and open during store hours. It is designed on the original maze from Hampton Court in England and is a huge hit with all age groups.

We look forward to seeing you!



49 Pattison Farms

Gerry & Dagmar Pattison

Phone: 250-337-8738
Email: patfarm@telus.net
Website: www.pattisonfarms.com
2124 Dzini Road, Black Creek, BC
Open: 9am to 6pm



We are a Certified Organic Vegetable Farm, located in the heart of Black Creek half way between the Comox Valley and Campbell River.

Come visit our Farm Stand open May to October, 7 days a week from

9 am to 6 pm. In the spring we have vegetable starts available for the home gardener. Throughout the growing season we have many varieties of fresh vegetables such as lettuce mixes, kale and chard, tomatoes, cucumbers, carrots, summer and winter squash, garlic and more! Fruit available: apples and pears.

Find us on Facebook!

Certified Organic by IOPA #1931



50 Pressing Matter

George Ehrler, Marla Limousin, Christal & Andy Quinn

Phone: 250-338-9765
Email: info@pressingmatter.ca
Website: www.pressingmatter.ca
4722 Condensory Road, Courtenay, BC

Seasonal

We press matter into juice.

Seriously, Pressing Matter is a certified organic mobile juicer, offering commercial orchards, private homeowners and non-profit organizations a mobile service to process fruit into fresh juice. We provide state of the art processing with high-tech equipment, innovative flash pasteurization and convenient Bag-in-the-Box packaging. With pasteurization, the boxes of juice can be stored in a cool dry environment for up to a year. No more need to freeze your juice.

Since anytime is great to gather people and share in a harvest, why not promote a harvest-time celebration in your neighbourhood or community.

For information about juicing your tree, your orchard, your neighbourhood or community or your fundraising project, contact us at info@pressingmatter.ca.

Or call 250-338-9765.



51 Rankeillour Farm

David & Jennifer Millard

Phone: 250-337-0202
Email: rfarm@telus.net
Box 242, 7493 Howard Rd. Merville, B.C.
V0R2M0

Pasture raised free range chickens, turkeys, and eggs. Non-medicated all veggie feed. Available at the Farmers Market or from the farm by appointment.



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52 River Meadow Nursery & Turf

Katherine & Nicolas Samsom

Email: rmn@rivermeadownursery.com

Website: www.rivermeadownursery.com

3125 Piercy Avenue, Courtenay, B.C.

Turf Farm: 250-338-8354

Nursery: 250-338-4111

We grow over 100 varieties of trees and shrubs on our 60 acres in the City of Courtenay. High quality locally grown trees, shrubs, hedging for all your landscape needs. Our turf farm at 4738 Condensory Road has acres of high-quality turf for your instant deep, green, weed-free lawn. We sell both retail and wholesale and offer volume discounts.



53 Ross Mountain Farm

Michelle White and Steve Ross

Phone: 250-286-1795

Email: michelle@rossmountainfarm.ca

Website: www.rossmountainfarm.ca

75 Petersen Road, Campbell River, BC



Ross Mountain Farm is a certified organic urban farm, right in the city of Campbell River. We specialize in outstanding early and mid-season fresh blueberries.

Phone or email us to place your blueberry order, (the order book is always open!) and we will pick for you from our hands to yours.

Smaller quantities will be available at the Pier Street Farmers Market in Campbell River on Sundays, or drop by when the farm gate is open during harvest.

Blueberry U-pick can be arranged by appointment.

Entering our third production year, we now also offer a small variety of other produce in the spring and fall. Check our website, find us on Facebook or phone for offerings details, farm gate hours and directions.

Thank you for supporting local agriculture!  
Certified Organic by IOPA # 1917



54 Rusty Gate Meadows

Anne & Erwin Eigler

Phone: 250-331-0503

Email: aeegler@xplornet.com

3393 Dove Creek Road, Courtenay, BC

We raise farm fresh chickens. Our chickens are fed non-medicated natural grains. They are hormone and steroid free. We also have egg sales and hay sales all year round. Just a quick drive from Downtown Courtenay. Call 250-331-0503 or e-mail aeegler@xplornet.com

Though our building may be small
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At Tsolum Veterinary Health we are first and foremost pet owners ourselves who love what we do. Our goal is simple: to serve and care for all the animals in our community, while working hard to provide partnership between you and your pet. From the largest of herds to the smallest of kittens our dedicated staff will continuously strive to provide the best health care options possible, while also respecting the decisions of our clients. Our goal is to always improve professionally by learning, sharing and growing both as individuals and as a team and ultimately reinvest ourselves back into our community through various local events and fundraising activities in support of our clubs, shelters and those in need. We look forward to our continued care of our wonderful clients, their pets, and also look forward to building many more lifelong quality relationships in the years to come.

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Merville BC V0R 2M0

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55 Scrumpy's Apple Press
Frank & Rae Brett

Phone: T 250-337-8592 C 250-792-1889
Email: scrumpysapplepress@gmail.com
Website: scrumpysapplepress.ca
7590 Armstrong Road, Merville, BC

Early Season - 16th Aug - 6th Sept (Sundays only)
Regular Season 10th Sept 26th Oct (5 days/wk Thu, Fri, Sat, Sun, Mon)
Late Season 1st Nov 22nd Nov (Sundays only)
Opening hours for all days
Fruit delivery 7:30 am - 9:30 am
Juice pick-up 2:30 pm - 4:30 pm
Scrumpy's is a small sized family owned business offer fruit juice extraction of in-season customer apples, pears and other soft fruits. Pressings are kept separate so each customer receives only juice from their fruit.
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56 Seaview Game Farm

Paul Pfleger

Phone: 250-337-5182

Fax: 250-337-5231

Email: info@seaviewgamefarm.com

1392 Seaview Road, Black Creek, B.C. V9J 1J7

Farm-raised venison, beef, fresh produce and value-added products are available in our retail store and at Comox Valley Farmers Market. Located on the ocean, our 168 acre farm offers unique accommodation in an Oceanside Yurt as well as a picnic site and full service campsite rentals. It's a great location for special events. Summer tours on the farm consist of a tractor pulled cart; a visit to our petting/mini-farm, the greenhouses and gardens. Call ahead for store hours and tour availability: 250-337-5182



57 Seeds Food Market

Kevin and Sarah Li

Phone: 250-336-0129

Website: www.seedsfoodmarket.ca

2733A Dunsmuir Ave., Cumberland, BC

Visit this charming small-town Green Grocer for an opportunity to buy locally grown and manufactured food from all over Vancouver Island.

We carry a wide selection of fresh produce, local meats and fish, as well as deli items, baked goods and dry goods. Bringing farm market products to Cumberland 7 days a week. Located on the corner of Dunsmuir and 3rd Street.



58 Shamrock Farm

The Farrell Family

Phone: 250-339-1671

Email: shamrockfarm@telus.net

Website: www.shamrockfarm.ca

2276 Anderton Road, Comox



PUMPKINS. LAVENDER. FLOWERS. VEGGIES. GARLIC. APPLES.

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FARM STAND open May through September. 10am-6pm.

LAVENDER HARVEST open July 15-19. Free admission.

THE PUMPKIN PATCH open October 1st -31st. FREE admission.

U-pick pumpkins, pre-picked pumpkins, maze, pumpkin contests, hay rides, farm animals, animated displays, fun for the whole family. School tours.

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PH. 250.335.1534

9-6 EVERYDAY



59 Sieffert Farm Market (Lazo & Tye Farm Ltd.)

Bob & Charlene Seiffert & Chris Edwards

Phone: 250-339-2988

Fax: 250-339-0788

720 Knight Road, Comox, B.C. V9M 3T3

We grow and pick fresh daily a variety of in season vegetables in our fields and greenhouses, including tomatoes, cucumbers, lettuce, spinach, carrots, beets, broccoli, cauliflower, cabbage, a wide variety of potatoes, 17 varieties of corn and lots more. Our market is open from late May to early November. Hours are 10am to 6pm May to September and 10am to 5pm October and November. For potatoes during the winter, please give us a call.



60 Simply Divine Honey & Herbs

Suzi MacLeod & Jeremy Dick

Phone: 250-337-8181

Email: sdivine@telus.net

6868 Railway Ave., Courtenay B.C.

Honey, Herbal Body Care products, Blueberries
The industrious and intriguing honeybee is a constant source of inspiration for us. Many of the same flowers that bees collect nectar from can be used in herbal preparations to ensure health and wellbeing. We keep bees and grow herbs on our farm in Merville, B.C. Our Simply Divine Body Care line has been a local favorite for over 10 years and is plant based, using ingredients grown on our farm. You can visit us every Saturday at the Farmer's Market and find our delicious honey, beeswax candles, soothing and effective body care products, our sweet blueberries and a Certified Herbalist and Master Beekeeper ready to share knowledge and to serve you.



61 Stone Croft Farm

Glen & Kathy Beaton

Phone: 250-702-7529 or 250-334-7159

Fax: 250-337-5229

Email: glenandkathybeaton@live.com

2165 Kelland Road, Black Creek, BC



Phone ahead or catch us on the farm if you can :)

"Friend" us on Facebook.

Fresh Free Range Turkey Thanksgiving and Christmas: Size: S 10-15lb, M 16-19lb, L 20-25, XL 26-30lb. PLEASE PRE ORDER

Frozen meal sized servings of ground, breast, thighs and sausages available year round.

More products from our Farm:

Blueberries (frozen in winter) gooseberries, a variety of vegetables, oats, Neepawa wheat, and all kinds of feathers.

Our family values free range, sustainably grown products. Our Heritage turkeys are hatched, raised and processed right on the farm without chemicals. Our produce only has organic sprays and fertilizers. Phone for an appointment to bring the kids to our farm to see how we work with nature to produce your food.

Thank you Comox Valley agricultural superstars for your meaningful (and delicious) community impact!



Visit us online at www.firstcu.ca or www.firstins.ca Credit Union: 250-336-2272 Insurance 250-334-3443

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62 Stoney Bog Farm

Carl Goldscheider & Cyneth McKinnon

Phone: 250-337-1910 or 250-218-4702
 Email: stoneybogfarm@gmail.com
 7522 Island Highway, Merville, BC

U-PICK Blueberries, July through September. The berries are never sprayed, we use biological pest controls. U-Pick is open Wednesday through Sunday. Phone to order pre-picked. Farm is antibiotic and chemical free. Some other seasonal vegetables and fruits available. Farm is open to the public: Wednesday through Sunday, 9am to 6pm or phone for an appointment.



63 Tannadice Farms Ltd.

Heather & Allen McWilliam

Phone: 250-338-8239
 Fax: 250-338-8239
 Email: info@tannadicefarms.com
 Website: www.tannadicefarms.com
 3465 Burns Road, Courtenay

Beef, pork and pastured poultry raised in a natural, humane and environmentally sound manner. No medicated feed, no hormones and no animal byproducts in the feed. Farm store open Saturdays 9 to noon, or by appointment or chance. Phone or email orders.



64 Tree Island Gourmet Yogurt

Scott DiGuistini and Merissa Myles

Phone: 250-334-0608
 Email: info@treeislandyogurt.com
 Website: www.treeislandyogurt.com
 3747 Island Highway South, Courtenay, BC
 Hours: Fridays at 6pm - Tours by RSVP

Named top 40 foodies under 40 by Western Living Magazine. We are Vancouver Island's #1 Artisan Yogurt. We use non-homogenized whole milk from grass-fed cows and traditional kettle cooking to make authentic cream-top yogurt. Find our yogurt at the Comox Valley Farmers' Market, selected health and specialty food stores and grocery stores. Tours offered on Fridays at 6pm by RSVP only to info@treeislandyogurt.com



65 Victorian Acres Farm

David and Sandy Todd

Phone: 250-338-4964
 Fax: 250-338-6178
 Email: info@victorianacresfarm.ca
 Website: www.victorianacresfarm.ca
 3964 Dove Creek Road, Courtenay, B.C. V9J 1S1

Victorian Acres farm is located in the heart of Dove Creek - only 5 minutes from downtown Courtenay. A local family farm that has been providing the best of quality farm products to businesses and residents in the Comox Valley for the past 20+ years.

All of our products are naturally raised with no growth hormones or antibiotics.

Available for sale - Grass-fed Beef, Chickens, eggs, Turkeys and various Turkey Products plus Hay Sales.

Best to book your Thanks Giving or Christmas Turkeys now as we sell out every year.

Welcome to our farm!

Purchase our products at our farm or at various whole food stores on Vancouver Island. See us at the Comox Valley Farmers Market.



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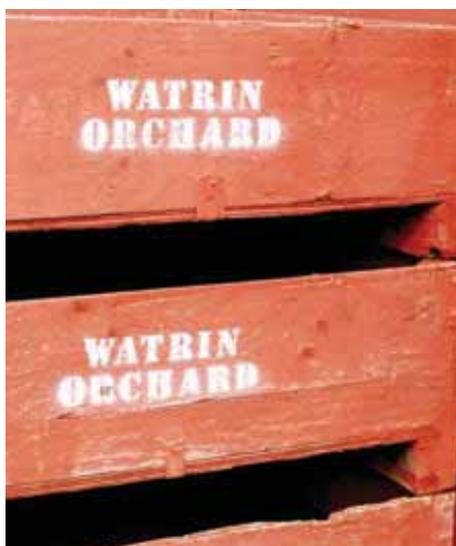
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66 Watrin Orchard/Garlic Ranch/Angelina's Gourmet

Larry & Angelina Watrin

Phone: 250-339-7784 - Angelina's cell phone: 250-702-1937

Email: lrwatrin@shaw.ca

1507 Philmonte Rd., Comox, B.C. V9M 4B2

Our farm is located at the corner of Anderton & Philmonte Rds, in rural Comox.

We are not a certified organic, however we use organic methods on our farm. We strive to produce high quality fruit, vegetables, preserves, apple juice, fruit popsicles, rhubarb & garlic to sell at the Farmers Markets in Courtenay (Comox Valley Farmers Market on Saturdays 9am - Noon) & Campbell River (Pier Street Farmers Market on Sundays, 10am - 2:30pm).

We also have honey, bee pollen, raw/unpasteurized apple juice, apple cider vinegar & apple chips.

Angelina's specialties are her own delicious preserves (jams, jellies, chutneys, salsas & hot sauces), also her awesome fruit/apple juice frozen popsicles, all made with care and in small batches.



67 Weinberg's Good Food

Leah Weinberg and Gerald Richardson

Phone: 250 335 1534

Email: weinbergsfood@gmail.com

Website: www.weinbergsgoodfood.com

6856 Island Hwy S Fanny Bay

9am - 6pm everyday



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68 Windhover Farm

John and Andrea Burch

Phone: 250-338-7750

Email: burch@island.net

Website: www.comoxvalleyberries.com

3499 Dove Creek Road, Courtenay

Open: Monday to Saturday, hours TBA



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Open June to September and by appointment year round. Check our website for 2015 opening dates, hours and all our farm news.

All fresh, all local, all season long. Berry picking in the Comox Valley is a wonderful summer tradition for all ages. We are located just five minutes from downtown Courtenay in beautiful Dove Creek along the Tsolum River. We look forward to seeing you at the farm this summer.



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Comox Valley Farmers Market **YEAR ROUND BOUNTY**

Each week valley residents and visitors alike are treated to a wonderful array of local food options while they enjoy the fun festive atmosphere at the Comox Valley Farmers Market. With food trends moving more toward fresh, local and sustainably grown choices, we are truly blessed in this Valley to be surrounded by hundreds of farms.

With its extensive farm vendors the Comox

Valley Farmers Market has been a staple source of healthy local food for more than 20 years. It is one of the few Farmers Markets in Canada that is open year round; operating from early April to late October at the Exhibition Grounds and moving into the Native Son's Hall in the Fall through to April. All year vendors provide everything from Bison, beef, lamb and poultry, fish and seafood to cheese, yogurt, gelato, honey

and spices and salt, dressings, preserves and take home and ready to eat meals and more than 100 varieties of vegetables and fruits.

For customers this Farmers Market is the source for the freshest of vegetables – often picked only hours earlier, as well as a place to try new and different varieties of veggies, processed foods, fish and meats. For farmers, it is a staple source

of income for their farm business, a place to try new products, and get feedback from customers. For folks considering the environmental costs of industrial food production they are a source of sustainably or organically grown food. For kids, they are a place to play, experiment with new foods, and connect with the people who grow their food.

For communities, they are one of the tools that ensure farmland is preserved and valued. And for everybody they are a place to slow down, chat with neighbors, make new friends, enjoy some local music and feel a real sense of community. Happy bellies and smiles all around.

Visitors to the market rave about the abundance of product, the friendly atmosphere, and the great local musicians that bring folks together each week to collect the bounty of the Valley. Some folks come for breakfast, some come for their week's groceries, and some come to visit. Whether it's an hour or two, or a few minutes, it's the highlight of the week for many Valley families.

The Comox Valley Farmers Market is open from 9-12 every Saturday year round, as well as Wednesdays during the summer. Find them at www.comoxvalleyfarmersmarket.com



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Appendix 3:

Parksville and District Historical Society,
re Parksville Museum Digital
Exhibition and Tour

Appendix 3: Parksville Museum Digital Exhibition and Tour

Summary Evaluation

Proponent: Parksville and District Historical Society (PDHS)
Amount Requested: \$6,284.02
Summary: Development of a website, as well as additional wi-fi capability at the Parksville Museum to host a digital exhibition online that can also be accessed alongside information panels on site. The digital tour will also direct visitors to local landmarks, businesses and other community amenities.
Eligibility: PDHS is an eligible organization. Eligible costs in the proposal include **Minor Capital** (funding will provide technology and online content for the digital tour as well as physical interpretive panels on site).
Priority Areas: **Tourism and Recreation:** The project will promote Parksville’s unique cultural history and current cultural offerings to residents and visitors to the area, as well as nationally online.
Arts, Culture and Media: The project promotes arts and cultural activities on site as well as throughout the region to support regional tourism.

Evaluation Criteria:

Project Viability:	Yes	No/ NA
Clear and well-defined project	✓	
Strong potential for success	✓	
Realistic goals	✓	
Sufficient information provided	✓	
Financial and Administrative Feasibility:	Yes	No/ NA
Realistic budget with clearly identified capacity to undertake work	✓	
Evidence that the funds will be well managed	✓	
Demonstration of other funding sources		✓
New and Unique:	Yes	No/ NA
Unique component is evident in the project – the work is not already being attempted	✓	
The proposal does not replicate an existing event, program or project	✓	
Support will not compete with existing businesses or generate unfair competition for small or local businesses	✓	
Economic Benefit:	Yes	No/ NA
Demonstrates quantifiable economic benefits to the participating communities		✓
Leads to increased economic activity or employment in the participating communities	✓	
Will attract business and investment to the Northern Communities of the RDN		✓
Community Support:	Yes	No/ NA
Well-articulated community benefit;	✓	
Demonstrates partnership with the community or other organizations	✓	
Addresses priorities identified in the context of a community vision (Official Community Plan, Regional Growth Strategy or Board Strategic Plan)		NA

Project Area: PARKSVILLE QB EA ‘E’ EA ‘F’ EA ‘G’ EA ‘H’

**Parkville & District Historical Society
Northern Communities Economic Development Grant Application**

DOCUMENT LIST



1. NCED application
2. Additional pages for application
3. Organizational Chart for Parkville & District Historical Society (PDHS)
4. Bank Statement from Coastal Community Credit Union with PDHS address
5. PDHS Financial Documents:
 - a. 2016 Financial Statement Year to Date
 - b. 2016 Balance Sheet Year to Date
 - c. 2015 Income Statement
 - d. 2015 Balance Sheet page 1
 - e. 2015 Balance Sheet page 2
 - f. 2016 Budget
 - g. 2015 Budget
6. Letters of Support:
 - a. Blain Sepos, Parkville Qualicum Beach Tourism Association
 - b. Cliff Craven, Target Multi-Media
 - c. Kim Burden, Parkville Chamber of Commerce
7. Quotes:
 - a. Technology upgrade, Mosaic IT
 - b. Website support, Jeff Shields
 - c. Interpretive panel printing, Wallpepper Designs
 - d. Panel installation hardware, Home Depot online quote
 - e. Paid advertising on Facebook, online quote

EXPLAIN HOW YOUR PROJECT SUPPORTS THE PRINCIPLES AND PRIORITY AREAS OF THE PROGRAM:

Please see attached answer sheet.

(Please attach additional pages as necessary.)

LIST ANY MEASURABLE ECONOMIC BENEFITS OR OTHER OUTCOMES THAT WILL RESULT FROM THIS PROJECT:

Please see attached answer sheet.

(Please attach additional pages as necessary.)

PLEASE PROVIDE THE FOLLOWING SUPPLEMENTAL MATERIAL:

- An Organizational Chart illustrating the structure of your organization, including Directors and volunteers.
- A copy of a bank statement showing your organization's name and address.
- A copy of your organization's financial statements for the current year and one year prior.
- A copy of your organization's budget for the current year and one year prior.
- Any supporting materials you consider necessary to communicate your project idea.

SIGNATURE



DATE:

04/24/2016

By signing here, you confirm that you have read the Program Guide and that you are signing on behalf of an eligible applicant.

SUBMIT HARD COPIES TO: NORTHERN COMMUNITY ECONOMIC DEVELOPMENT PROGRAM
REGIONAL DISTRICT OF NANAIMO
6300 HAMMOND BAY ROAD
V9T 6N2

SUBMIT DIGITAL COPIES TO: nced@rdn.bc.ca

OFFICE USE ONLY:

DATE RECEIVED:

APR-25-2016

RECEIVED BY:

CM

COMMENTS:

FUNDING AWARDED:

YES

NO

AMOUNT AWARDED:

Please Note: The Regional District of Nanaimo is subject to the provisions of *The Freedom of Information and Protection of Privacy Act* and cannot guarantee that information provided can or will be held in confidence.



PARKSVILLE & DISTRICT HISTORICAL SOCIETY

1245 Island Highway East

Parksville BC

V9P 2E5

250 248 6966

www.parksvillemuseum.ca

Northern Communities Economic Development Grant

April 2016

PROJECT TITLE:

Parksville Museum Digital Exhibition & Tour

PROJECT DESCRIPTION:

The Digital Exhibition & Tour Project is an initiative that will expand public access to the district's history using a combination of interpretive panels and an innovative use of established technology. The project will then be integrated and promoted through complementary regional, provincial, and national tours and digital exhibitions, thereby promoting our community's rich cultural resources to anyone with access to the Internet. We are confident that this will encourage more people to visit our district.

Under the auspices of Parksville & District Historical Society (PDHS) the Parksville Museum's primary mandate is to collect, preserve, and exhibit the artifacts and archival material that make up the history of the area defined by School District 69. Over the decades of its existence the Society has acquired and moved eight heritage buildings onto the museum grounds, and collected thousands of objects and unique documents that illustrate the early development of our communities. Portions of these collections are used to demonstrate the perseverance and entrepreneurial fervor that was needed to survive on Central Vancouver Island in the late

1800s. However, due to limited exhibition space much of the collection remains in storage and is rarely seen by visitors.

Using a digital platform and an easy to maintain website the Digital Exhibition & Tour Project will allow Parksville Museum to share increasingly more of its collections with the public. Additionally the project will be used to introduce physical and virtual visitors to different aspects of the districts contemporary identity, and serve as a virtual ambassador for the Northern Communities.

The project is centred on our collection of heritage buildings that will serve as thematic representations of events and developments in the district's history. The buildings will provide an intersection point between the physical museum space and the digital information provided on our website. For example, the 1907 Montrose Schoolhouse can be used as a springboard to share the progression of education in the area. This will be done by installing interpretive panels that will include background information on the building, any archival image(s), and a map of the building's original location before being moved to the Museum. Most importantly, the panel will include a Quick Response (QR) code that can be scanned with a smartphone or tablet.

The code will take the visitor to a dedicated space on the Parksville Museum website that will allow them to explore much deeper into the history of education throughout our communities. The visitor will be able to hear recorded interviews from seniors that attended local schools, view pictures of the first teachers and students of the area, see images of artifacts like the old school bell and school strap, and virtually explore report cards and homework done by local students from the early 1900s. Finally we will include links to thematically appropriate, contemporary organizations or topics as a visitor's resource. In the case of the development of education we would include a link to the McMillan Art Centre which is run out of the first permanent schoolhouse in Parksville.

All of the additional information will be hosted on our website which is an easy to maintain system that will allow us to add more information, images, and media as it is acquired or digitized by the Museum. In addition to the benefit of sharing more of our collection with our visitors it also allows us to reach a wider audience. We have chosen to include offering visitors free Wi-Fi because it will encourage visitor to explore the digital content and community resources. Our Digital Exhibition & Tour will promote the rich cultural experiences that our district has to offer, and in doing so encourage people to visit the area.

To widen our audience we have developed a plan to integrate and promote the Parksville Museum Digital Exhibition & Tour on regional, provincial, and national platforms:

Regional: Recently Parksville Qualicum Beach Tourism Association in collaboration with Target Multi-Media completed a Historic Walking Tour that promotes heritage sites throughout the Oceanside area. The Parksville Museum will be integrated into their tour as a major stop on their route, and in turn will be promoted on the information sign introducing visitors to the Project. The online portal will direct visitors to the PQB Tourism Association tour, the PQB Tourism Association website, and other places of local historic interest.

Provincial: The Digital Exhibition and Tour project will also be added to and promoted on timetravelbc.ca - administered by the Heritage Tour Alliance of BC and the British Columbia Museum Association, Heritagebcstops.ca - administered by Heritage BC.

National: The Digital Exhibition will be submitted to the Virtual Museum of Canada, which is administered by the Canadian Museum of History, placing our community's history within a national context.

The implementation of the Digital Exhibition & Tour will require five steps:

1. Developing Parksville Museum's technological infrastructure. This will require:
 - a) An upgraded primary computer that will host a network with increased storage capabilities for the material that will be digitized and uploaded to the Digital Exhibition & Tour.

- b) A business grade router that will allow visitors to use a compartmented guest-Wi-Fi signal.
 - c) Wi-Fi access points that will extend and strengthen the range of the Wi-Fi, allowing visitors to access the digital exhibition and tour across the grounds of the museum without using their own data.
2. Building theme specific pages on our website that will showcase digitized archival material, audio and visual media, images and contemporary community resources. All accessible to the public.
 3. Designing, manufacturing and installing the interpretive panels that accompany the buildings and other historical features throughout the grounds. There will be 19 smaller interpretive panels for buildings and exhibits, and two larger panels; one that will explain the Digital Exhibition & Tour, and credit the RDN and NCED grant. And another that will show a series of maps that indicates the original locations of our heritage buildings in the district. This panel will also serve to place our district in the regional context of the RDN.
 4. Integrating the Digital Exhibition & Tour into various regional, provincial, and national platforms. Described in detail above.
 5. Launching the completed project with simple but reliable marketing strategies:
 - a) Wide-spread press releases to all media platforms
 - b) Submitting articles on the project to various museum, history and tourism publications
 - c) Paid Social Media promotion targeted to a national audience.

**DESCRIBE IN DETAIL WHAT THE NORTHERN COMMUNITY ECONOMIC DEVELOPMENT FUNDS
WILL BE USED FOR:**

Total requested for Parksville Museum Digital Exhibition & Tour \$6284.02

PORTION OF PROJECT	ITEM	Cost	GST	PST	TOTAL
<i>Technology Upgrade</i>	Business-grade Router	\$280.00			
	Wi-Fi Access Router Points	\$550.00			
	Outdoor cable	\$125.00			
	Network computer	\$1,715.00			
	4 TB hard-drive for backups	\$230.00			
	Surge protector/backup power	\$120.00			
	Backup Software	\$120.00			
	Wi-Fi Access Point setup	\$285.00			
	Installation of workstation	\$130.00			
	Setup of backup system	\$95.00			
<i>Website Configuration</i>	10 Hours of support	\$650.00			
<i>Interpretive Panels</i>	Printing and UV lamination	\$424.23			
	Sign installation	\$509.71			
<i>Marketing</i>	Paid advertising on Facebook	\$500.00			
		\$5,733.94	\$229. 20	\$320.88	\$6,284.02

EXPLAIN HOW YOUR PROJECT SUPPORTS THE PRINCIPLES AND PRIORITY AREAS OF THE PROGRAM:

Arts/culture

One of the interpretive panels will be used to discuss the history of trades in the area, such as Blacksmithing and weaving. The online portal will provide more historic information on the diverse range of trades that were practised throughout the district. This panel will be located outside our Blacksmith shop which will be used to host Blacksmithing workshops, taught by local artisans like Dave Kasprick from Red Cod Forge, starting in summer 2016. We will also be inviting other local metal artists to demonstrate their techniques to the public.

In addition, we are in discussions with other local, well-established artists that will also work on the grounds of the museum and demonstrate their skills to our visitors. We are focusing on artists who work in historically based mediums like pottery, weaving, and spinning. The interpretive panel will include information, links and resources for visitors to find local artists, galleries and arts organizations.

Tourism/recreation

Parksville Qualicum Beach Tourism Association (PQBTA) has identified two types of tourists that frequent our region: the Authentic Experiencer and the Cultural Explorer. According to the PQB Tourism Association the Authentic Experiencer is described as someone who prefers understanding the history of the places they visit and favours local culture and authentic engagement with their destinations. PQBTA go on to describe the Cultural Explorer as someone who loves quirky places and cultural experiences, and thrive on discovering the heart of a community. Parksville Museum can satisfy both those types of travelers. Walking through our period specific buildings provides a unique and tangible connection to our district's past and allows people to understand the identity and history of our area. Promoting our unique cultural offerings to a national audience will be able to entice more of these types of visitors to our district.

Environmental and agriculture

As the home of the increasingly successful Parksville Museum Farmers' Market the Museum has a unique position to use the history of the region as a way to foster dialogue about food security, and local food production. Multiple interpretive panels have been designated to provide information about the history of local food production, and the new Parksville Museum Urban Farm School. The QR code will direct visitors to more historical information and images, as well as a resource list of farms and markets where local food is available, and local organizations and programs that work towards supporting local food producers and agriculture.

LIST ANY MEASURABLE ECONOMIC BENEFITS OR OTHER OUTCOMES THAT WILL RESULT FROM THIS PROJECT:

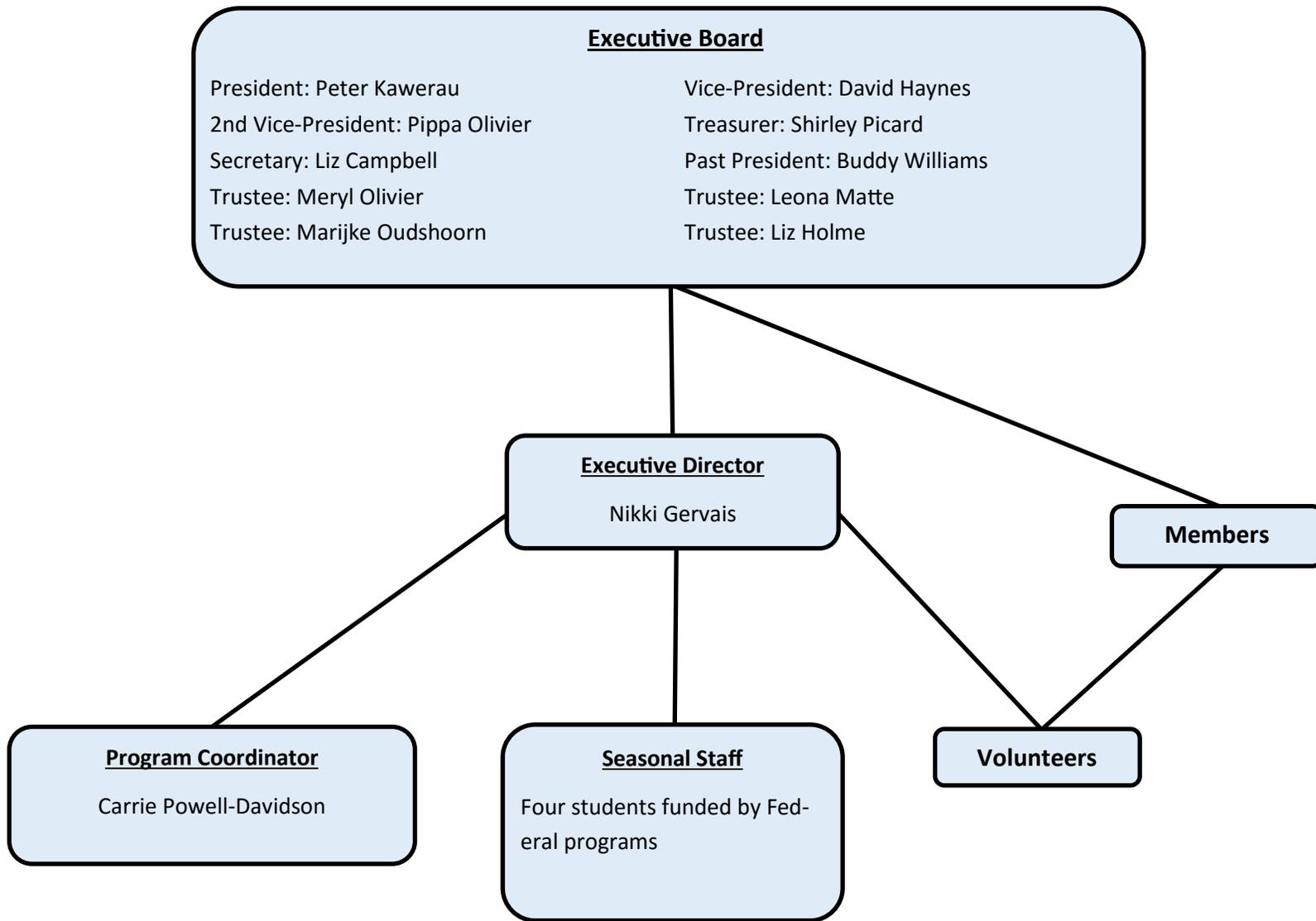
This project has the potential to have ongoing and steadily increasing economic impact as we share more community resources with physical and virtual visitors to the Parksville Museum website and Digital Exhibition & Tour portal. Along with contemporary organizations, artists and food producers promoted on the website industries and businesses that rely on tourism will also benefit from our project. Hotels, restaurants, and other attractions will be patronized by the increased visitors to the area.

One of the best aspects of this project is that it has been developed to accommodate constant additions and growth to the online portal. Not only can the Museum add historic resources to the website as we acquire or digitize them, but we can also expand on the community resources available to visitors as we develop more relationships with participating artisans, food producers, and organizations over time. The Museum will be using the Digital Exhibition & Tour as a way to showcase our district's history, expand our audience, and promote contemporary local organizations, artists, and food producers that are thematically appropriate.

In addition, the Digital Exhibition & Tour will have a socially beneficial outcome. The audio and video clips that we will use on the online component are interviews that were produced as part

of a previous project: the Parksville Museum Oral History Project, produced by Target Multi-Media. During the production of four short films about the development of local communities we accumulated wonderful snippets of history. All of the interviewees are Seniors that have called this area home for most of their lives. We weren't able to use all of the footage in the original project and are very happy that we can find a way to share this enlightening stories with our visitors; we're pleased to find a unique way for our vibrant seniors' voices and memories to be heard.

We believe that the Parksville Museum Digital Exhibition & Tour will provide innumerable benefits to both the Museum and the district as a whole. By showcasing the diverse history and cultural resources of our community with a national audience we can help encourage more tourists to visit our area, and do our part to bolster local businesses and economic growth.



PARKSVILLE QUALICUM BEACH

Parksville Qualicum Beach Tourism Association

PO Box 239, Parksville, BC V9P 2G4
T: 250 248 6300 | F: 250-248-6308
ParksvilleQualicumBeach.com

April 18, 2016

To Whom It May Concern:

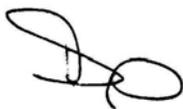
I am writing to provide Parksville Qualicum Beach Tourism's support for the Parksville Museum's digital exhibition and tour proposal.

The Parksville Museum's digital exhibition and tour will complement the work Parksville Qualicum Beach Tourism has been doing to target off-season visitation by two of our largest segments - Authentic Experiencers and Cultural Explorers who list history as a main motivator for travel.

The tour will promote local tourism and economic development by showcasing the region's cultural capital - its history. Today there is a lack of context to most of the landmarks within our communities and even most residents now living in the area have little knowledge our history. To Authentic Experiencer and Cultural Explorer visitors, the digital exhibition and tour will be of great interest and will encourage them to explore the region.

Please phone or email me (Blain@PQBTourism.com) with any questions you may have.

Sincerely,



Blain Sepos,
Executive Director

REFRESH HERE.



To Whom It May Concern,

April 21, 2016

As the producer of the Parksville Museum's Oral History Project, Target is lending its support for the Museum's proposed, "walking tour" of their Heritage Buildings.

TARGET MULTI-MEDIA INC.

The Art of Communication
355 Dorset Road

Qualicum Beach, BC
Canada V9K 1H5

Phone (250) 752-7404
Cell (604) 788-5499

Fax (250) 752-7404
Email - craven@direct.ca
Website: targetmulti-media.com

The Museum is seeking to increase its exposure and attract more visitors, especially those cultural explorers that make up the larger portion of the off-season tourists. This tour will add a unique component as a "walking tour" through the Museum's grounds, and its digital component (placed on the Museum's website) will increase the Museum's on-line exposure. The proposed "walking tour" will create economic benefits and promote local tourism by taking advantage of visitor's attraction to local history.

All the heritage buildings located on the Museum's grounds are authentic historical structures – huge artifacts, moved from different locations throughout the District. Today, there is a lack of knowledge, but great interest regarding the historical landmarks still standing throughout our communities. Even most residents living here have little knowledge of their stories. As the heritage buildings included in the Museum's "walking tour" are from these areas, their stories are told through the mobile tour, kindling curiosity to explore the region. The Museum's proposed walking tour will also dovetail nicely with the Regional Historic Tour, which will also become a component on the "Time-Travel BC" website, which showcases all the historic tours across the province.

Target Multi-Media sees great economic value in enhancing the area's attractions - the Parksville Museum being an important cornerstone to which the area's past and present are intrinsically anchored. We fully support the Museum's proposed tour.

Yours truly,

Cliff Craven
Target Multi-Media Inc.

April 22, 2016

Northern Community Economic Development Program

Regional District of Nanaimo
6300 Hammond Bay Road
Nanaimo, BC, V9T 6N2

Re: Support for Parksville Museum Virtual Portal Project

The Parksville and District Chamber of Commerce, is pleased to add its support to the Parksville Museum and their Virtual Portal Project. We have noticed a significant increase in visitor behaviour and the way that they access community information using technology.

We believe that the museum's concept of tying the physical exhibits to digital information will:

-  Increase exposure and interest in our communities
-  bolster tourism to the area, and boost the local economy
-  expand our audience virtually
-  allow the museum to share its collection and the community's history through a dynamic, real-time platform that's simple to maintain and update
-  gain more exposure for the museum which will increase community support and membership
-  place our history in a regional and provincial context
-  Reinforce the existing message that our community is technologically advanced

Sincerely



Kim Burden
Executive Director



41 Nicol Street
 Nanaimo BC V9R 4S7
 www.mosaicit.ca
 P - 250-591-1777

QUOTATION

Date: April 21, 2016
 To: Parksville Museum
 Email: Nikki Gervais <manager@parksvillemuseum.ca>

Prepared by:
 Marc / Gerrie

WIFI PROJECT

Qty	Description	Unit Price	Total
1	CISCO SYSTEMS Cisco RV320 Dual WAN VPN Router - 6 Ports - SlotsGigabit Ethernet	280.00	280.00
2	UBIQUITI UNIFI AP OUTDOOR PLUS 2.4GHZ 2X2 MIMO (UAPOUTPL)	275.00	550.00
1	Cat5e Outdoor shielded cable 15' (5504-731) <i>Note: Environmental Handling Fee and Shipping not included</i>	125.00	125.00
		Sub-Total:	\$ 955.00
		GST	47.75
		PST	66.85
		Total:	<u>\$ 1,069.60</u>

Note: Open box hardware returns subject to a 15% re-stocking fee

NETWORK UPGRADE

Qty	Description	Unit Price	Total
1	CUSTOM: CPU Corei5-6500 Box SKYL, 8GB ram, 480GB ssd, 2x 4TB WD red HDD, Raid, Win10pro, Mouse, Keyboard	1,715.00	1,715.00
1	LACIE PORSCHE DESIGN P 9230 USB 3.0 4TB (LAC9000384)	230.00	230.00
1	APC BACK-UPS 650 8 OUTLET (BE650G1)	120.00	120.00
1	SHADOWPROTECT DSKTP V5X 1YM (DSPD50USPS0100ZZZ) <i>Note: Environmental Handling Fee and Shipping not included</i>	120.00	120.00
		Sub-Total:	\$ 2,185.00
		GST	109.25
		PST	152.95
		Total:	<u>\$ 2,447.20</u>

Note: Open box hardware returns subject to a 15% re-stocking fee

CONT...

Labour				
Qty	Description	Unit Price		Total
3	setup of wireless	\$ 95.00	\$	285.00
2	Installation and setup of workstation	65.00		130.00
1	Setup of backup solution	95.00		95.00
				-
	<i>Note: travel onsite charged at \$0.55 per km</i>	Sub-Total:	\$	510.00
		GST		25.50
		PST		35.70
		Total:	\$	571.20

Please confirm pricing and availability after five days. Upon acceptance of this Estimate, we require a deposit in the amount of **\$1500** at which time the order will be placed. Please call to arrange payment. The balance is due on delivery, and any invoice resulting from the acceptance of this Estimate is due upon receipt. Please sign and return the authorization below – email to sales@mosaicit.ca. Thank you for your business – we appreciate it.

Please Note: Any work requested to be done in evenings (after 6 pm), weekends and/or statutory holidays will be charged at a rate equivalent to time and a half.

Approval and Acceptance:

We understand that the amount of time for labour is estimated, and that we will be billed for actual time taken. We hereby authorize this

Signature of person authorized to
 Date: _____

"Leasing is always an option - ask us about it"

Quote

Jeff Shields

14-161 Horne Lake Rd
Qualicum Beach BC V9K 1T9
250-757-8003
jeffshields77@gmail.com

Date: 15 Apr 2016
Quote No.: 10001
Salesperson: Jeff

Bill To:

Parksville Museum
1245 East Island Highway
Parksville, BC V9P 2E5

Ship To:

1245 East Island Highway
Parksville, BC V9P 2E5

Qty	Item	Description	Unit Price	Total
10	web	Web Services - create module for Kiosks for each building	\$65.00	\$650.00

Total Amt \$650.00

The module will allow each building to have it's own page with embedded youtube video, and will be editable by museum staff

This quote is valid for 120 days.

Please contact us for more information about payment options.

Thank you for your business.



Wallpepper Designs

PO Box 272
Coombs BC V0R 1M0
250-586-5559
pepperme@shaw.ca
wallpepper.ca
GST Registration No.: 855030367RT0001

ESTIMATE

ADDRESS
parksville museum

ESTIMATE # 1495
DATE 22-04-2016
EXPIRATION DATE 22-06-2016

ACTIVITY	QTY	RATE	TAX	AMOUNT
17" X 11" full colour printed vinyl with uv overlamine alupanel sign	15	14.77	GST/PS T BC	221.55
8 1/2" X 11" full colour printed vinyl with uv overlamine alupanel sign	4	7.38	GST/PS T BC	29.52
30" X 40" full colour printed vinyl with uv overlamine alupanel sign	2	86.58	GST/PS T BC	173.16

This quote is based on the parameters provided by the customer, any changes to the quantity, size, material etc. may incur a price change. all spelling, corrections etc. are no longer the responsibility of Wallpepper Designs after art/layout proof has been approved by the customer.

SUBTOTAL	424.23
GST @ 5%	21.22
PST (BC) @ 7%	29.70
TOTAL	CAD 475.15

Accepted By

Accepted Date

**Peak Products**

Model 4007-144

Ground Spike in Khaki (4 In. x 4 In.)

SKU #1000438984

\$11.93

Qty: 20

Subtotal**\$238.60****ProGuard**

Model PN12040412

4x4x12 Treated Wood

SKU #1000108804

\$18.24

Qty: 7

Subtotal**\$127.68****Simpson Strong-Tie**

Model AC4Z

Z-Max 4 Inch x 4 Inch Post Cap

SKU #1000152342

\$6.83

Qty: 21

Subtotal**\$143.43****Order Summary**

Merchandise Subtotal

\$509.71

In-Store PickUp

FREE

Estimated GST

\$25.48

Estimated QST/PST

\$35.68

Estimated Order Total:**\$570.87**

Boost Post

- People who like your Page and their friends (7)
- People you choose through targeting (7)

Digital Exhibition & Tour Audience ▾

[Edit Audience](#)

[Create New Audience](#)

Location:

Canada

Age:

18-65+

BUDGET AND DURATION

Total budget ⓘ

\$500.00 ▾

Estimated people reached ⓘ

32,000-84,000 people

of 12,000,000

Refine your audience or add budget to reach more of the people who matter to you.

Duration ⓘ

1 day

7 days

14 days

Run this advert until  7 May 2016

You will spend **\$35.71** per day. This advert will run for **14 days**, ending on 7 May 2016.

PAYING FOR YOUR ADVERT



[Terms & Conditions](#) | [Help Centre](#)

Appendix 4:

Island North Film Commission,
re Film Sector Development

Appendix 4: Film Sector Development

Summary Evaluation

Proponent: Vancouver Island North Film Commission (InFilm)
Amount Requested: \$8,400.00
Summary: A capacity building program to ensure the region is prepared to capitalize on the film sector’s growing interest in the region. The project will provide training in location scouting, regional crew development and re-development of the InFilm website to include a local crew and business service database.
Eligibility: InFilm is an eligible organization. Eligible costs in the proposal include **Targeted Operating Costs** and **Minor Capital and Information Technology**.
Priority Areas: **Employment and Skills Training:** The project supports the development of a skilled film-sector workforce.
Arts Culture and Media: Attracting and promoting the film sector in the region.
High tech Sector: Identifying needs and opportunities to attract the film sector to the region.

Evaluation Criteria:

Project Viability:	Yes	No/ NA
Clear and well-defined project	✓	
Strong potential for success	✓	
Realistic goals	✓	
Sufficient information provided	✓	
Financial and Administrative Feasibility:	Yes	No/ NA
Realistic budget with clearly identified capacity to undertake work	✓	
Evidence that the funds will be well managed	✓	
Demonstration of other funding sources	✓	
New and Unique:	Yes	No/ NA
Unique component is evident in the project – the work is not already being attempted	✓	
The proposal does not replicate an existing event, program or project	✓	
Support will not compete with existing businesses or generate unfair competition for small or local businesses	✓	
Economic Benefit:	Yes	No/ NA
Demonstrates quantifiable economic benefits to the participating communities	✓	
Leads to increased economic activity or employment in the participating communities	✓	
Will attract business and investment to the Northern Communities of the RDN	✓	
Community Support:	Yes	No/ NA
Well-articulated community benefit;	✓	
Demonstrates partnership with the community or other organizations	✓	
Addresses priorities identified in the context of a community vision (Official Community Plan, Regional Growth Strategy or Board Strategic Plan)	✓	

Project Area: PARKSVILLE QB EA 'E' EA 'F' EA 'G' EA 'H'



April 25, 2016

Regional District of Nanaimo
6300 Hammond Bay Road
Nanaimo, BC
V9T 6N2

Re - Northern Community Economic Development Program

Attention Chris Midgley:

Dear Chris,

We are pleased to submit this application for funding through the Northern Community Economic Development Program.

Included in this packages is;

- Application form
- Attached information re application
- Detailed project budget
- Infilm 2015 and 2014 operational budgets
- Organizational chart
- Copy of bank statement
- Financial statements from 2015

As a not for profit organization Vancouver Island North prides itself in building strong relationships in the industry we work in and the communities we serve.

The difference in our 2015 to 2016 budgets is due to an 84% reduced funding by the Nanaimo Economic Development Corporation we had to adjust of 2016 budget.

We look forward to building on the successfull working relationship with the RDN to build a strong local economy and support the Boards strategic plan and regional growth strategy.

Your truly

A handwritten signature in black ink that reads "Joan Miller". The signature is written in a cursive, flowing style.

Joan Miller

EXPLAIN HOW YOUR PROJECT SUPPORTS THE PRINCIPLES AND PRIORITY AREAS OF THE PROGRAM:

see attached

(Please attach additional pages as necessary.)

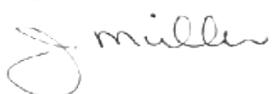
LIST ANY MEASURABLE ECONOMIC BENEFITS OR OTHER OUTCOMES THAT WILL RESULT FROM THIS PROJECT:

see attached

(Please attach additional pages as necessary.)

PLEASE PROVIDE THE FOLLOWING SUPPLEMENTAL MATERIAL:

- An Organizational Chart illustrating the structure of your organization, including Directors and volunteers.
- A copy of a bank statement showing your organization's name and address.
- A copy of your organization's financial statements for the current year and one year prior.
- A copy of your organization's budget for the current year and one year prior.
- Any supporting materials you consider necessary to communicate your project idea.

SIGNATURE 	DATE: April 25th, 2016
By signing here, you confirm that you have read the Program Guide and that you are signing on behalf of an eligible applicant.	

SUBMIT HARD COPIES TO: **NORTHERN COMMUNITY ECONOMIC DEVELOPMENT PROGRAM**
REGIONAL DISTRICT OF NANAIMO
6300 HAMMOND BAY ROAD
V9T 6N2

SUBMIT DIGITAL COPIES TO: nced@rdn.bc.ca

OFFICE USE ONLY:	
DATE RECEIVED: APR-25-2016	RECEIVED BY: CM
COMMENTS:	
FUNDING AWARDED: <input type="checkbox"/> YES <input type="checkbox"/> NO	AMOUNT AWARDED:

Please Note: The Regional District of Nanaimo is subject to the provisions of *The Freedom of Information and Protection of Privacy Act* and cannot guarantee that information provided can or will be held in confidence.

Project Description

Phase Two - Capacity Building Film and New Media Industry

Crew Development Project Consultant, Location Scouting Workshop and Website Asset Management

This project builds on the successes of the 2014 NCED initiative. The application outlines three deliverables focused on job creation, human-resources and local crew and business website management.

#1) With a movie of the week filmed in December, a television series preparing to film for three months and a crew development program tied to a two year slate of production activity, the region is currently experiencing unprecedented interest from the film sector. We now require a pool of local trained locations scouts to keep up with the current and future demands. We plan to hold a two day entry level "Location Scouting Workshop" to meet the production needs. Participants will learn from an industry Location Manager how to shoot superior digital location photos using exterior and interior film locations in the northern community regions. Once they have captured their photos, they will learn the processes of stitching, optimizing, and managing digital image files.

#2) Project Consultant for the Regional Crew Development project. The project is a crew development initiative that promotes the advancement of the film and television sector in the region. The project will see an investment of multiple film and television projects in the area alongside innovative training in partnership with Vancouver Island University and North Island College that will employ a number of residents from the region. Film and television projects will be filmed in the region, with opportunities for exposure of the communities for future film investment, tourism opportunities, future infrastructure development, and more.

#3) INfilm website upgrades to manage production service's including local crew and local business. In preparing for the upcoming crew development initiative and the slate of productions INfilm requires updates to the front and back end of its data management system. Originally designed and implemented in 2008 the website was designed as a tool to market the regions locations but now needs a system to manage a growing local crew and business service database. This portion of the application costs will be matched through a grant application to Island Coastal Economic Trust.

What will Northern Community Economic Development Funds will be used for

See attached budget:

#1) Location Scouting workshop costs: Industry instructors, travel costs, venue, advertising and manual printing

#2) Crew and Slate Development Project Consultant: travel, meals and accommodation for project consultant (coming from Alberta) local travel related to project (gas) meeting room rental and other expenses like printing.

#3) Website functionality upgrades, front and back end to promote film production, track and manage the local crew and business data base.

All grants received or applied for from other sources:

This application is part of a much larger regional partnership. This project once completed will have a sustainable shelf-life. The images, data base of local crew and business as well as the skills and certification will be used to attract and facilitate production generating regional economic benefits well into the future. The technical infrastructure to house, maintain, export digital location packages to promote this region as a viable film production area has been built through the partnerships below.

Following up on productive conversations with Island Coastal Economic Trust we are confident that our matching application will be successful.

While there is not direct financial support for this particular application these partners provide the overall regional operation funding that supports staff, technology, marketing, regional surveys with clients, operations costs which have allowed us to develop the expertise to build strong relationships with key industry contacts.

Partners already committed to attracting and facilitating film and digital media to the Mid and North Island are:

Vancouver Island North Film Commission
Nanaimo Economic Development Corp
Alberni Clayoquot Regional District
Town of Qualicum Beach
City of Parksville
Regional District of Comox Valley
Mount Waddington Regional District
City of Campbell River
Province of British Columbia through Creative BC

Explain how your project support the principles and priority areas of this program

Creating Regional Benefits

This project speaks directly to the RDN's vision to support a strong local economy and directly addresses the priority areas listed on page 3 of the Program Guide, particularly: Employment and Skills Training; Assistance for Startups and Self Employment; Arts, Culture and Media; the High Tech Sector and Tourism and Recreation.

Foster Diversification:

No longer can a community count on growing their economy based solely on the traditional resource sector. In this context the concept of 'the creative economy' is growing around the globe as the interface between culture, economics and technology. Our world is increasingly dominated by images and ideas that are creating new jobs, wealth and new culture. The products of the screen based industry penetrates contemporary life. Watching television, going to the theatre or playing interactive games are available to us in a multitude of sizes, from console or mobile to big screen.

Attract Tourism:

The second wave of impact can come through film induced tourism. Tourists today are more experienced and looking for new destinations and new experiences. In the tourism industry, there has been a growing phenomenon that tourists visit destinations featured through films which are not directly related to DMO's tourism promotion. Infilm has had a series of successful film tourism partnerships, most recently with the History Channels hit series "Alone." We are currently in discussion with the current television series setting up in the Oceanside region to partner with Infilm and Oceanside Tourism.

Provide Employment and Skills Training through Screen Industry Skills Training:

Crew Development Initiative: Through the direct training provided for our new crew members in partnership with Vancouver Island University and North Island College. It will support retraining of existing trades people to fit requirements of the film and television industry and provide opportunities for new entrants to the industry who want to work on the slate of productions in the region.

Location Scouting Workshop: This workshop will provide industry skills training will help us facilitate production needs and support local job creation.

List measurable economic benefits or outcomes that will result from this project

The successful crew development initiative will see the overall growth of the film and television sector in the region. Crew members trained (and retrained) by this initiative will find more regular employment through the sector, businesses in the region will be able to expand to serve the growing needs of the sector (including potential infrastructure development over time). All of the above will help build a more robust economy at large.

Facilitating a Locations Scouting workshop will bring immediate job creation as the participants could find work on the current productions.

Updating the website tools allows INfilm to provide information and support to attract new production which in turn drives the generation of new jobs and new dollars to the communities

Productions will hire locals and utilize local service's. These formulas are based on an analysis of studio accounting records, exit reports submitted to film commissions and generally accepted estimates from film commissioners with experience on a wide range of film, television, print, and other media projects. In a major production center or on an international scale, many regions, states and nations have special circumstances that may result in higher or lower figures. These figures are in US dollars so the impact in Canada is slightly higher.

Type of Economic Impact:

Feature Films

- High-end budget motion picture Full crew, union scale \$100,000/day
- Average budget motion picture Full crew, mixed crew \$85,000/day
- Low-end budget motion picture Minimal crew, non-union \$35,000/day

TV Movie / Series (Assuming an average 14 day shoot)

- Network/Cable Broadcast \$85,000/day

Commercials, Music Videos

- Commercial (expensive director, helicopters, misc. effects and special Equipment) \$100,000/day
- High-end budget Full crew, union scale \$75,000/day
- Average budget Full crew, mixed or non-union \$50,000/day
- Low-end budget Minimal crew, non-union \$25,000/day

All Other (includes Print, 2nd unit, Travel, Documentary, Educational, Corporate, Industrial, Satellite, Foreign broadcasts, Sports and Exercise, etc.)

- High-end budget Varies \$35,000/day
- Average budget Varies \$25,000/day
- Low-end Varies \$15,000/day

NRD EC DEV NORTHERN						
Location Scouting Workshop				NRD Grant	Infilm In-kind	ICET Grant
Newspaper advertising	450			450		
Instructor Locations Scouting	600			600		
Instructor Image management	600				600	
Travel - gas meals- hotel Locations Instructor	400			400		
Travel - gas meals - hotel Image Management Instructor	400			400		
Venue 2 days	500			500		
Printing	50			50		
Admin	500				500	
TOTAL	3500			2400	1100	
Crew Development				Grant funding	Infilm	ICET Funding
Consultant Travel						
Flights	1500	5 round trips from Calgary		1500		
gas	200	gas to travel to meetings		200		
meals	300			300		
meeting rooms	300			300		
printing / incidentals	200			200		
accommodation	1500	10 nights			1500	
TOTAL	4000			2500	1500	
Website upgrades				NRD Funding	Infilm In-kind	ICET Funding
improved functionality to crew and local business database	5000			2500		2500
regional community profiles	2000			1000		1000
TOTAL	7000			3500	0	3500
TOTAL BUDGET	14500			8400	2600	3500

Organization Chart

FIRST NAME	LAST NAME	TITLE	COMMUNITY	
Stephanie	Tipple	President	Campbell River	
Lillian	Hunt	Vice President	Alert Bay	
Marsha	Foster	Sec/Treasurer	Courtenay	
Paul	Galinski	Director	Powell River	
Geoff	Lyons	Director	Ucluelet	
Kathy	Campbell	Director	Comox	
Mike	Ruttan	Ex-officio Director	Port Alberni	
Dan	Brady	Ex-officio Director	Nanaimo	
Leslie	Baird	Ex-officio Director	Cumberland	
Admin. Info				
FIRST NAME	LAST NAME	PHONE	EMAIL	POSITION
Joan	Miller	250-287-2772	joan.miller@infil m.ca	Film Commissioner
Tanya	Price	250-287-2772	Tanya.price@in film.ca	Locations & Special Project Manager

Appendix 5:

Oceanside Community Arts Council
re Tidal Treasures

Appendix 5: Tidal Treasures

Summary Evaluation

Proponent: Oceanside Community Arts Council (OCAC)
Amount Requested: \$10,500.00
Summary: A high profile adventure/ exploration activity where artisan crafted glass floats and sea creatures will be hidden on local beaches for treasure hunters to discover. The project will attract locals and tourists during the shoulder seasons.
Eligibility: OCAC is an eligible organization. Eligible costs in the proposal include **Targeted Operating Costs** (artisan fees and advertising of the project).
Priority Areas: **Tourism and Recreation:** The project will attract residents and visitors to beaches in the area, showcasing regional recreational, environmental and tourism amenities.
Arts, Culture and Media: The project promotes arts and cultural activities to promote regional tourism.

Evaluation Criteria:

Project Viability:	Yes	No/ NA
Clear and well-defined project	✓	
Strong potential for success	✓	
Realistic goals	✓	
Sufficient information provided	✓	
Financial and Administrative Feasibility:	Yes	No/ NA
Realistic budget with clearly identified capacity to undertake work	✓	
Evidence that the funds will be well managed	✓	
Demonstration of other funding sources	✓	
New and Unique:	Yes	No/ NA
Unique component is evident in the project – the work is not already being attempted	✓	
The proposal does not replicate an existing event, program or project	✓	
Support will not compete with existing businesses or generate unfair competition for small or local businesses	✓	
Economic Benefit:	Yes	No/ NA
Demonstrates quantifiable economic benefits to the participating communities	✓	
Leads to increased economic activity or employment in the participating communities	✓	
Will attract business and investment to the Northern Communities of the RDN		✓
Community Support:	Yes	No/ NA
Well-articulated community benefit;	✓	
Demonstrates partnership with the community or other organizations	✓	
Addresses priorities identified in the context of a community vision (Official Community Plan, Regional Growth Strategy or Board Strategic Plan)		NA

Project Area: PARKSVILLE QB EA 'E' EA 'F' EA 'G' EA 'H'



RECEIVED

APR 25 2016

STRATEGIC & COMMUNITY
DEVELOPMENT

Northern Community Economic Development Program
Regional District of Nanaimo
6300 Hammond Bay Road
Nanaimo, British Columbia
V9T 6N2

April 25, 2016

Re: Tidal Treasures Proposal

Please find attached the above proposal from the Oceanside Community Arts Council (OCAC) for consideration under the Northern Community Economic Development Program.

The OCAC has been in operation since 1976, maintains an office is located in Parksville and has an of responsibility that includes the City of Parksville, the Town of Qualicum Beach and Electoral Areas 'E', 'F', 'G', and 'H'. Our organization is governed by a 12 person volunteer board, with an average annual membership of 200 and growing, and approximately 50 volunteers involved at various levels in a variety of programs.

The OCAC is dedicated to promoting arts and culture throughout the Oceanside region and to exploring and expanding economic development opportunities for local artists and artisans and their communities. In direct relation to this aim is the attraction of tourists and visitors to the region to explore Oceanside arts and enhance communities and their businesses.

We believe that our Tidal Treasures initiative addresses our aims and are pleased that it has gained the support of Oceanside's municipal governments, business and tourism agencies, and the arts and culture community.

Thank you for your consideration, and we look forward to the opportunity to meet with the Regional District Board and staff to further discuss our proposal and to answer any questions that you may have.

Sincerely,

A handwritten signature in black ink that reads "Heidi Abbott".

Heidi Abbott, President

NAME OF ORGANIZATION:

Oceanside Community Arts Council (OCAC)

MAILING ADDRESS:

PO Box 1662, Stn Main
Parksville, British Columbia
V9P 2H5

CONTACT PERSON:

Joe Straka

TELEPHONE NUMBER:

(250)-468-1579

E-MAIL ADDRESS:

strakaen@shaw.ca

PROJECT TITLE:

Tidal Treasures

PROJECT DESCRIPTION:

In bygone days, visitors searching North America's west coast beaches often found treasures from the orient: blown glass fish net floats in intriguing shades of green and blue. Used by Japanese fishing crews to float their nets, these spheres were as small as two inches or as large as two feet. They were hoarded, polished and adored – the ultimate find for a dedicated beachcomber. Fishing vessels now use buoyant plastic and a glass float is a rarity.

Since 1999, the Town of Lincoln City, Oregon, and its resident artists have managed a project that sees hundreds of hand-crafted glass floats cached along 7 miles of public beaches around the community. Tourists come from around the United States to search for and keep the brilliantly-coloured, signed and numbered glass floats. Visitors also visit local galleries and shops where unnumbered floats are available for sale. The promotion runs from October through May, the shoulder season for coastal tourism.

The OCAC proposes to launch "Tidal Treasures", a broadly advertised and high profile adventure/exploration activity for both locals and tourists that will operate through the fall and spring shoulder seasons. Above high tide, on beaches from Lantzville to Deep Bay, 350 artisan-crafted glass floats and approximately 500 glass sea creatures will be hidden for treasure hunters to discover. Some of the floats will have notes attached with special prizes to be redeemed, such as weekend getaways in Oceanside resorts and hotels, restaurant gift certificates, local merchandise discounts, and opportunities to participate with local artists in the creation of custom floats and other art pieces. As the Tidal Treasures experience grows in recognition and popularity, we foresee organizing special art drops throughout the year to celebrate special holidays – Easter themed pieces, red and white Canada Day floats and glass works, etc.

(A detailed Tidal Treasures PowerPoint presentation hardcopy is attached.)

PROJECT AREA:

Parksville Qualicum Beach EA'E' EA'F' EA'G' EA'H'

ALL GRANTS RECEIVED AND/OR APPLIED FOR:

Northern Community Economic Development Program	\$10,500.
Island Coastal Economic Trust	\$10,500.

NORTHERN COMMUNITY ECONOMIC DEVELOPMENT PROGRAM FUNDS WILL BE USED FOR:

175 glass floats to be purchased at cost from local artists	\$3500.
250 glass sea creatures to be purchased at cost from local artists	\$2500.
Brochures and rack cards and rack space	\$3130.
Beach signs and Miscellaneous (posts, glass storage, artists' stamps)	\$1370.
Total:	\$10500.

IN ADDITION, THE FOLLOWING IN-KIND CONTRIBUTIONS HAVE BEEN DEDICATED TO THE PROJECT:

Town of Qualicum Beach – participate and install the permanent signage and website and social media advertising and pages;

City of Parksville – participate and install the permanent signage and participate and install the permanent signage and website and social media advertising and pages;

Mayor of Parksville – \$500 personal cheque to go to project costs;

Parksville Chamber of Commerce – in-kind contributions valued at \$2000.00 for website and social media advertising and pages, use their auspices to get reduced rates for rack card display costs;

Parksville/Qualicum Tourism – website and social media advertising and pages;

A number of local businesses have committed to providing prizes that are related to the special prize floats and several will also promote the initiative;

Several advertising firms have offered their services to provide high profile promotional materials.

We are still working with the Parksville Downtown Business Association and the Qualicum Beach Downtown Business Association to finalize their contributions to Tidal Treasures.

THIS PROJECT SUPPORTS THE PRINCIPLES AND PRIORITY AREAS OF THE PROGRAM:

The Tidal Treasures Project directly addresses the priority area of “building cultural institutions in the Region” by supporting local businesses and artisans through the creation of an annual event that will attract tourists and visitors and engage local citizens in revenue generating activities in tourism shoulder seasons. It will also raise awareness of arts and cultural activities in smaller communities and promote regional tourism.

Partnerships and cooperation between regional municipal and community groups, businesses and their agencies and artists throughout the region will be enhanced and supported in implementing the Tidal Treasures Project. As well, ongoing and lasting economic benefits will be generated for the Oceanside Region through increased tourism revenues and business generation. The Project will raise recognition of the region as a year-round destination, broadening Oceanside’s economic base. It will also increase recognition of the varied artists and artisans who reside in the region.

STAKEHOLDER PARTNERSHIPS:

Tidal Treasures is an initiative of the OCAC with broad support from Oceanside municipal governments, business and tourism associations, and regional artists and artisans.

MEASURABLE ECONOMIC BENEFITS OR OTHER OUTCOMES THAT WILL RESULT FROM THE PROJECT:

Increases in the number of tourists to Oceanside on a year over year basis.
Increases in room rentals and decreases in vacancies year over year
Shoulder season sales and revenue increases on a yearly basis as the project gains recognition
Employment increases in hospitality businesses in the shoulder season
Increases sales and commissions for Oceanside artists and artisans as a result of Tidal Treasures being implemented



Oceanside Community Arts Council

Organizational Chart

April 2016

OCAC Board:

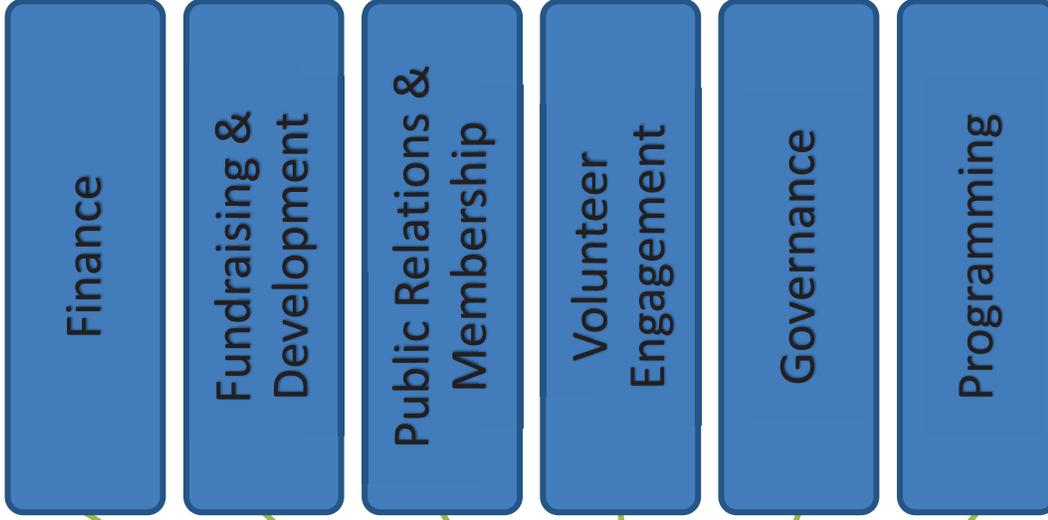
Heidi Abbott, President

Susan Wismer, Vice President

Cam McLean, Treasurer

Mary Ellen Campbell, Secretary

Directors, David Douglas, Robert Held,
Stuart Clark, Kendra Martin, Peter
Humphries, Tom Roy, Carla Flegal, Peggy
Schollenberg



McMillan Arts
Centre (MAC)

Oceanside Classical
Concerts (OCC)

Appendix 6:

Lighthouse Country Business
Association, re Bowser Village Core Sign

Appendix 6: Bowser Village Core Service and Attraction Signage

Summary Evaluation

Proponent: Lighthouse Country Business Association (LCBA)
Amount Requested: \$3000.00
Summary: To design, develop and install tourism signage in the Bowser Village Core that will inform visitors about local area services and attractions and thereby promote economic stimulus to the many area businesses.
Eligibility: LCBA is an eligible organization. Eligible costs in the proposal include **Targeted Operating Costs** (professional fees) and **Minor Capital and Information Technology** (the sign itself is minor capital).
Priority Areas: **Tourism and Recreation:** The signage project will provide advertising of the region to attract visitors into the Bowser Village Core.

Evaluation Criteria:

Project Viability:	Yes	No/ NA
Clear and well-defined project	✓	
Strong potential for success	✓	
Realistic goals	✓	
Sufficient information provided	✓	
Financial and Administrative Feasibility:	Yes	No/ NA
Realistic budget with clearly identified capacity to undertake work	✓	
Evidence that the funds will be well managed	✓	
Demonstration of other funding sources		✓
New and Unique:	Yes	No/ NA
Unique component is evident in the project – the work is not already being attempted	✓	
The proposal does not replicate an existing event, program or project	✓	
Support will not compete with existing businesses or generate unfair competition for small or local businesses	✓	
Economic Benefit:	Yes	No/ NA
Demonstrates quantifiable economic benefits to the participating communities	✓	
Leads to increased economic activity or employment in the participating communities	✓	
Will attract business and investment to the Northern Communities of the RDN	✓	
Community Support:	Yes	No/ NA
Well-articulated community benefit;	✓	
Demonstrates partnership with the community or other organizations	✓	
Addresses priorities identified in the context of a community vision (Official Community Plan, Regional Growth Strategy or Board Strategic Plan)		NA

Project Area: PARKSVILLE QB EA 'E' EA 'F' EA 'G' EA 'H'

EXPLAIN HOW YOUR PROJECT SUPPORTS THE PRINCIPLES AND PRIORITY AREAS OF THE PROGRAM:

Providing visitors an expanded array of opportunities to enjoy and experience the local area supports local economic development in a very direct way: more opportunity to spend tourism dollars locally. This informational signage physically demonstrates to visitors a welcoming and positive message from the local businesses as well as pride in the community and all that it has to offer. It also provides much needed info!. The signage will also connect visitors with other regional tourism networks such as the PQBTA, the Parksville and Qualicum Beach Chambers and the Comox Visitor Centre by including their contact info... thereby demonstrating partnership with these complimentary organizations and encouraging regional economic benefit.

(Please attach additional pages as necessary.)

LIST ANY MEASURABLE ECONOMIC BENEFITS OR OTHER OUTCOMES THAT WILL RESULT FROM THIS PROJECT:

The goal of this project is to attract visitors and broaden their experience in our local area. The economic benefits are many especially in an area such as Area H where the communities and thereby the services and attractions are so spread out... and there currently is not a central source of information such as a Tourism Office or a Chamber locally. This signage will support the efforts of all of the local businesses who strive to refer visitors to other local businesses and experiences.

(Please attach additional pages as necessary.)

PLEASE PROVIDE THE FOLLOWING SUPPLEMENTAL MATERIAL:

- An Organizational Chart illustrating the structure of your organization, including Directors and volunteers.
- A copy of a bank statement showing your organization's name and address.
- A copy of your organization's financial statements for the current year and one year prior.
- A copy of your organization's budget for the current year and one year prior.
- Any supporting materials you consider necessary to communicate your project idea.

SIGNATURE

DATE:


By signing here, you confirm that you have read the Program Guide and that you are signing on behalf of an eligible applicant.

SUBMIT HARD COPIES TO: **NORTHERN COMMUNITY ECONOMIC DEVELOPMENT PROGRAM**
REGIONAL DISTRICT OF NANAIMO
6300 HAMMOND BAY ROAD
V9T 6N2

SUBMIT DIGITAL COPIES TO: nced@rdn.bc.ca

OFFICE USE ONLY:
DATE RECEIVED: APR-25-2016

RECEIVED BY: CM

COMMENTS:
FUNDING AWARDED: YES NO

AMOUNT AWARDED:

Please Note: The Regional District of Nanaimo is subject to the provisions of *The Freedom of Information and Protection of Privacy Act* and cannot guarantee that information provided can or will be held in confidence.

Lighthouse Country Business Association/ 2016

Project: Bowser Village Core Visitor Information and Services Signage at Magnolia Court

Bio/ Background

Lighthouse Country as a destination is becoming increasingly popular for overnight visitors as well as excursions from the nearby popular resort areas of Parksville Qualicum Beach and the Courtenay Comox area as well as day trip visitors from Nanaimo. There is a need for information such as area businesses, services, attractions and location information for these visitors.

The purpose of this grant request is to fund development of signage in the Bowser Village core at Magnolia Court that will inform visitors of the many ways to enjoy and experience Area H as well as provide service information. There currently isn't any central source for this kind of information in the area. Magnolia Court is a very logical site for this signage. It is a natural place for visitors to stop as it is the commercial center of the area and is very inviting with the coffee shop, library and other businesses located there. The RC Legion Branch 211 is just across the street and as a destination for community events draws residents and visitors to the area throughout the year. Magnolia Court is also the site of the summer market which takes place Wednesday evenings from May until September- it has also been the site of other attractions such as the Woodcarving event which has produced approx. 20 magnificent carvings in the area, as well as the Moonlight Madness event. Perhaps the most important reason for this location for tourism signage is that the location of this signage at the entrance to the village core may encourage visitors to stop and stay in the area as opposed to driving through.

This project compliments other economic tourism initiatives implemented by the LCBA and supported through past funding grants of the NCED such as the Area Welcome / Entrance Signage, the Horne Lake Mary Lake Visitor Info & Services signage as well as the current LCBA website redesign (images included). This proposed signage will direct visitors to the website for more information... the website will be mobile device friendly.

Examples of the type of information that will be included on the signage:

Maps of the communities of Area H and the services available

Map showing "where you are" in relation to nearby area

Brief description of these communities of Bowser, Deep Bay, Qualicum Bay, Horne Lake and Spider Lake

Shopping Info

Dining Info

Accommodation info: RV, Camping, B&B Motels, etc

Attractions: Viu Deep Bay Marine Field Station, the Big Qualicum Hatchery, Horne Lake Caves, Deep Bay Marina

Recreation: Horne Lake, Spider Lake, Trails, Fishing info

Surrounding Area Info: to the north and south

PQBTA- website and myPQB app info

Qualicum Beach and Parksville Visitor Center location info as well, as Comox Visitor Centre info

Space permitting: Community event info

**Lighthouse Country Business Association
Board of Directors
As of April 24, 2016**

Position	Name	Business	Address	Phone	Email
President	Betsy Poel	Bowser Builder's Supply	Box 113, Bowser	250-757-8442	bowserbuilders@shaw.ca
Vice President	Patrick Jiggins	Arrowsmith Golf & Country Club	2250 Fowler Road, QB	250-752-9727	patjiggins@gmail.com
Secretary	Lori Chesley	Stepping Stones Holistic Healing	2914 Marshall Road, QB	250-228-0223	steppingstoneshealing@shaw.ca
Treasurer	Patrick Jiggins	Arrowsmith Golf & Country Club	2250 Fowler Road, QB	250-752-9727	patjiggins@gmail.com
Director at Large	Lawrence Setter	Setter & Associates & Bowser Bills RV Park	201 – 6996 W. Island Hwy	250-951-4078	info@setterandassociates.com
Director at Large	Dietmar Baumeister-Quint	Tom's Food Village	Box 124, Bowser	250-757-8944	tommsfoodvillage@shaw.ca
Director at Large	Barbara J Burns, MA	Notary Public	155 Fisheries Road QB	250-757-9787	barb@oceansidenotary.ca
Director at Large	Debbie Johannessen	Rainforest Music & Summit School of Guitar	4500 Sunwood Place, Bowser	250-757-8807	sdjohannessen@shaw.ca
Director at Large	Hans Stussi	Qualicum Bay Resort	5970 W Island Hy, QB	250-757-2003	info@resortbc.com

From: Salish Sea Market [<mailto:sharon@salishseamarket.com>]
Sent: Monday, April 25, 2016 10:19 AM
To: 'Betsy Poel'
Subject: Testimonial for proposal

As an owner of a destination tourism business in Magnolia Court I avidly support the LCBA in their search for funding to install a tourism information kiosk for Area H, in the heart of the Bowser Village centre. The volume of visitors has steadily increased over the past five years and so has their want to be directed to other attractions, accommodations and services in our immediate area. This kiosk would help us immensely to promote our resources, to sustain economic growth, and to encourage repeat visitations and potential referrals to our area...we are a welcoming community! ~

Sharon Waugh,

Salish Sea Market, Bowser BC

Magnolia Green

Inset of proposed
sign design



"VISITOR INFORMATION"
lettering to be visible
on both front + back of
sign



CURB

- Crops + Bobbers
- Powerhouse Fitness
- Bowser Library
- Salish Sea Market
- BEAN COUNTER CAFE
- LIGHTHOUSE GIFT SHOP

← OPENS SPACE

PARKING LOT

LAWN

Path to
Crosley Rd

Lighthouse
Villa
Seniors
Housing
Caring

NORTH

19A

SUNDREY Rd

→ to
Henry
Morgan
Park

RCL
211

Bowser,
Woodwidge

Lighthouse
Feed +
Garden

ENTRANCE SOUTH

LCBA/2016 NCED Application- Appendix B

DESCRIBE in DETAIL WHAT THE NORTHERN COMMUNITY ECONOMIC DEVELOPMENT FUNDS will BE USED FOR:

The desired funds will be utilized in the following way:

Design: \$500- to have signage designed to be a) appealing to pedestrian and vehicular traffic to Encourage them to stop in the village core and b) to successfully communicate area services and attractions to encourage visitors to stay (spend) locally and to return(spend) for future visits. See continuation "use of funds" attached: Appendix B (\$2500 for Development & Installation desc)

Development and Installation: \$2500: Sign construction materials: alupanel sign panels, Plexiglas covered information enclosures with hinged locking mechanism, wooden sign backing support and mounting materials, metal roofing, small solar powered light, wooden posts and cement to erect the signage on... and a bit of (volunteer) labor- small donation.

Appendix C:

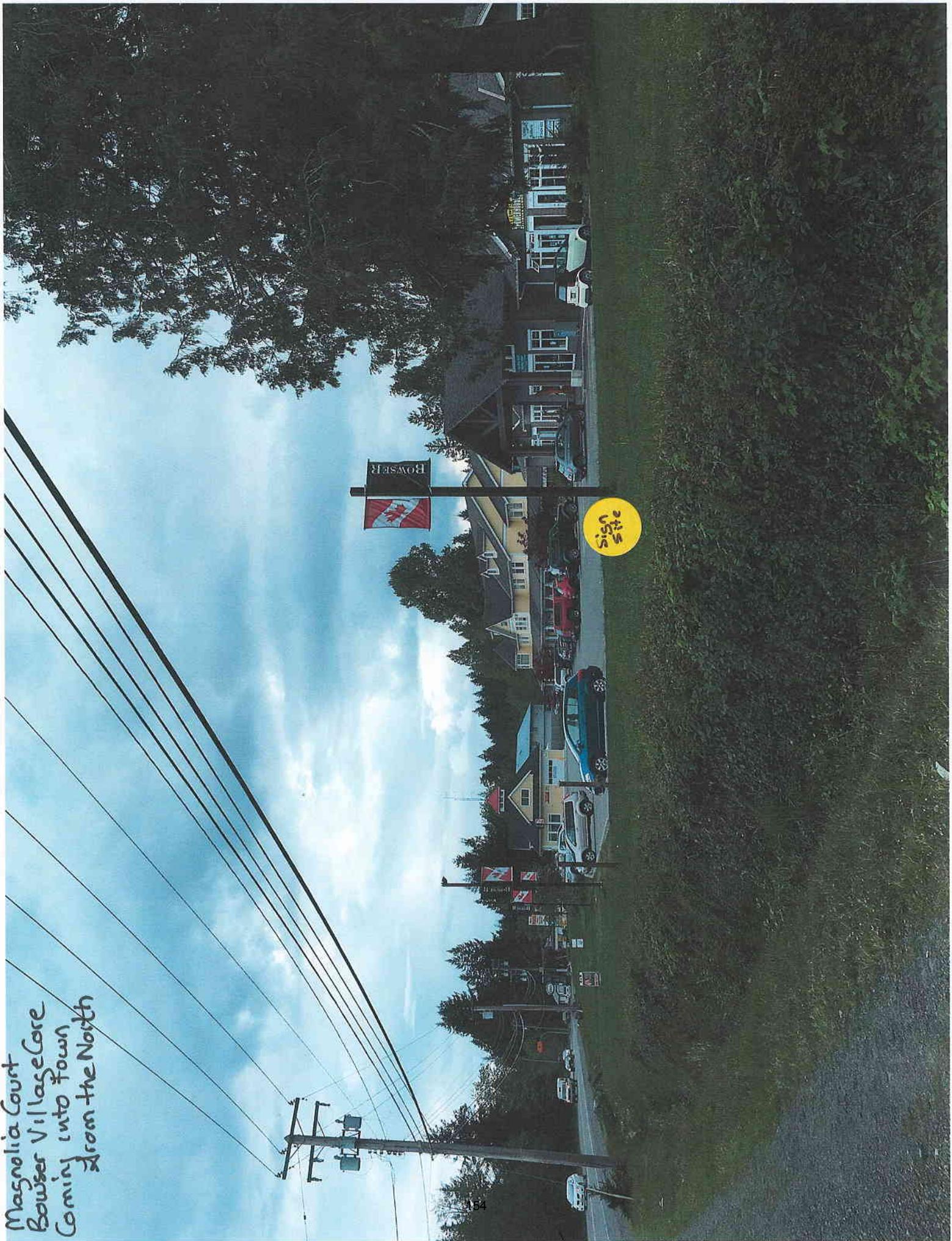
LIGHTHOUSE COUNTRY ENTANCE SIGNS - 1. Qualicum Bay
2. Deep Bay



Horne Lake / Mary lake Tourism + Area Services signage



Magnolia Court
Bowser Village Core
Coming into town
from the North



Appendix 7:

Application Summary:
2012-Present

Appendix 7: Application Summary 2012-Present

Regional District of Nanaimo: Northern Community Economic Development Program

Project List: 2012-Present

2012											
SPRING											
Applicant	Project Title	Amount Requested	Amount Received		Benefitting Areas						
					E	F	G	H	Q	P	
Oceanside Community Arts Council	2012 Artist Studio Guide for Parksville/Qualicum Beach Area	\$ 5,000.00		Deferred to Fall	✓	✓	✓	✓	✓	✓	
Parksville and District Chamber of Commerce	Oceanside Initiatives – Community Economic Development Assessment	\$ 9,450.00	\$ 9,450.00		✓	✓	✓	✓	✓	✓	
Qualicum Beach Chamber of Commerce	Commerce Ambassador Program	\$ 14,250.00	\$ 7,500.00							✓	
Town of Qualicum Beach	Qualicum Beach Airport -Fuel Spill Containment at Aircraft Refuelling Pumps	\$ 15,000.00	\$ 15,000.00								✓
Spring 2012 Sub-total		\$ 43,700.00	\$ 31,950.00								
FALL 2012											
Mid-Island Bluegrass Society	Mid-Island Bluegrass Festival 2013	\$ 8,000.00		Denied (RDN paid for electrical upgrade out of operational budget)							
Oceanside Community Arts Council	Marketing the Arts in Oceanside	\$ 5,000.00		Denied	✓	✓	✓	✓	✓	✓	
Lighthouse Country Business Association	Lighthouse Country Village Signs	\$ 5,000.00		Deferred until conclusion of PQBTA re-branding				✓			
North Island Wildlife Recovery Centre	Public Picnic and Rest Area	\$ 14,112.00		Denied		✓					
Qualicum Beach Historical and Museum Society	Museum Analysis/ Feasibility Study for Proposed Expansion	\$ 8,000.00		Denied	✓	✓	✓	✓	✓	✓	
Qualicum Beach Chamber of Commerce	Commerce Ambassador Program (Phase II)	\$ 6,750.00		Deferred to Spring 2013	✓	✓	✓	✓	✓	✓	
Lighthouse Country Business Association	LCBA Trade Show	\$ 3,000.00	\$ 3,000.00					✓			
FALL 2012 Sub-Total		\$ 49,862.00	\$ 3,000.00								
2012 Grand Total			\$ 34,950.00								
2013											
SPRING											
Applicant	Project Title	Amount Requested	Amount Received		Benefitting Areas						
					E	F	G	H	Q	P	
Arrowsmith Agricultural Association	Coombs Centennial Fair Celebration	\$ 3,000.00	\$ 3,000.00		✓	✓	✓	✓	✓	✓	
Innovation Island Technology Association	Digital Qualicum	\$ 5,000.00	\$ 4,000.00							✓	✓
Lighthouse Country Business Association	Lighthouse Country Village Signs	\$ 5,000.00	\$ 5,000.00					✓			
Nanoose Community Services	Nanoose Community Signage Program	\$ 19,000.00	\$ 5,000.00		✓						
Oceanside Community Arts Council	MacMillan Arts Centre Centennial Project	\$ 5,000.00	\$ 5,000.00		✓	✓	✓	✓	✓	✓	
Town of Qualicum Beach	Qualicum Beach Airport – Communications Upgrade	\$ 15,000.00	\$ 15,000.00							✓	
Oceanside Community Arts Council	Oceanside Community Arts Festival	\$ 3,250.00		Denied	✓	✓	✓	✓	✓	✓	
Downtown Parksville Business Association	Of Course Parksville Downtown has free Wi-Fi	\$ 9,000.00		Denied							✓
Resort Drive Events	Party on the Drive	\$ 4,300.00		Denied							✓
SunPump Heating Institute	SunPump Industry Launch	\$ 13,735.00		Denied	✓	✓	✓	✓	✓	✓	✓
Spring 2013 Sub-Total		\$ 82,285.00	\$ 37,000.00								
FALL											
Parksville and District Chamber of Commerce	Oceanside Initiatives – Community Information/ Business Attraction Marketing Strategy	\$ 10,000.00	\$ 10,000.00		✓	✓	✓	✓	✓	✓	
Qualicum Beach Chamber of Commerce	Digital Arts Studio Pilot Project	\$ 7,500.00	\$ 5,000.00		✓	✓	✓	✓	✓	✓	
North Island Wildlife Recovery Association	Gazebo	\$ 10,000.00		Denied				✓			
Fall 2013 Sub-Total		\$ 27,500.00	\$ 15,000.00								
2013 Grand Total			\$ 52,000.00								

2014

SPRING

Applicant	Project Title	Amount Requested	Amount Received		Benefitting Areas					
					E	F	G	H	Q	P
Oceanside Community Arts Council	Youth Music Drop-In Program and Business of Music	\$ 5,000.00		Denied	✓	✓	✓	✓	✓	✓
Vancouver Island North Film Commission	Building Capacity to Attract the Film and Media Industry	\$ 10,000.00	\$ 10,000.00		✓	✓	✓	✓	✓	✓
For the Love of Parrots Refuge Society	The Lavender Cottage	\$ 12,005.00		Denied		✓				
Parksville Curling Club	Roof Repair of Curling Rink	\$ 15,000.00		Denied						✓
Innovation Island Technology Association	Start-up 101 – Training Seminar	\$ 5,000.00	\$ 5,000.00						✓	✓
Arrowsmith Agricultural Association	Arrowsmith Recreation Hall: Septic System	\$ 15,000.00		Denied		✓				
Parksville Qualicum Beach Tourism Association	Regional Mobile Trail and Tour	\$ 15,000.00	\$ 10,000.00	Paid through CWF pending partnership funding (paid in March 2015)	✓	✓	✓	✓	✓	✓
Spring 2014 Sub-Total		\$ 77,005.00	\$ 25,000.00							
FALL					E	F	G	H	Q	P
Central Vancouver Island Job Opportunities Building Society	BladeRunners' pilot youth employment program for RDN North	\$ 9,889.75	\$ 9,889.75		✓	✓			✓	✓
Parksville Downtown Business Association	FUNicular for Downtown Parksville (Feasibility Study)	\$ 7,500.00		Denied						✓
CycloTourismBC	CycloTourism Regional Engagement Program for Businesses	\$ 15,000.00		Denied	✓	✓	✓	✓	✓	✓
Parksville Curling Club	2014 Junior Curling Championships	\$ 3,500.00		Denied						✓
Lighthouse Country Business Association	LCBA - Website	\$ 4,000.00	\$ 2,000.00					✓		
Fall 2014 Sub-Total		\$ 39,889.75	\$ 11,889.75							
2014 SUM			\$ 36,889.75							

2015

Spring

Applicant	Project Title	Amount Requested	Amount Received		Benefitting Areas					
					E	F	G	H	Q	P
Coombs Farmers Institute	Farmers Feed Families	\$ 4,000.00	\$ 4,000.00		✓	✓	✓	✓	✓	✓
Central Vancouver Island Job Opportunities Building Society	BladeRunners' youth employment program Construction Sector	\$ 10,000.00	\$ 10,000.00		✓	✓	✓	✓	✓	✓
Oceanside Women's Business Network	Beehive Networking Event	\$ 2,500.00	\$ 2,000.00		✓	✓	✓	✓	✓	✓
Parksville and District Chamber of Commerce	Regional Business Walks	\$ 10,000.00	\$ 5,000.00	pending partnership funding (paid in November 2015)	✓	✓	✓	✓	✓	✓
Town of Qualicum Beach	Qualicum Beach Airport Business Plan	\$ 15,000.00	\$ 15,000.00						✓	
Qualicum Beach Chamber of Commerce	Economic Impact of Summer Events (Study)	\$ 6,371.51	\$ 6,371.51						✓	
Spring 2015 Sub-Total		\$ 47,871.51	\$ 42,371.51							
Fall 2015					E	F	G	H	Q	P
Qualicum Beach Community, Education and Wellness Society	Vision 2020 Market Development Roadmap	\$ 6,000.00	\$ 6,000.00		✓	✓	✓	✓	✓	✓
Qualicum Beach Downtown Business Association	Website and Mobile Responsive Design Project	5510.25	5510.25						✓	
Fall 2015 Sub-Total		\$ 11,510.25	\$ 11,510.25							
2015 Grand Total			\$ 53,881.76							

2016

Spring

Applicant	Project Title	Amount Requested	Amount Received		Benefitting Areas					
					E	F	G	H	Q	P
Central Vancouver Island Job Opportunities Building Society	BladeRunners' youth employment program Landscape/ Construction Sector	\$ 10,000.00		Pending	✓	✓	✓	✓	✓	✓

Coombs Farmers Institute	Mid-Island Growers Guide	\$	6,500.00	Pending	✓	✓	✓	✓	✓	✓
Parkville and District Historical Society	Parkville Museum Digital Exhibition and Tour	\$	6,284.02	Pending	✓	✓	✓	✓	✓	✓
Island North Film Commission	Film Sector Development	\$	8,400.00	Pending	✓	✓	✓	✓	✓	✓
Oceanside Community Arts Council	Tidal Treasures	\$	10,500.00	Pending	✓	✓	✓	✓	✓	✓
Lighthouse Country Business Association	Bowser Village Service and Attraction Signage	\$	3,000.00	Pending				✓		
Spring 2016 Sub-Total		\$	44,684.02	\$	-					