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Salish Soils uses Powell River's Agrimarine certified organic trout, and salmon from shisháhl and Tla'amin territory to produce its signature fish compost.

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- Mushroom Manure
- Potting Soil Mix *← For planters and pots!*
- Mulches
- Decorative Rock, Agricultural Lime



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- Dump Trucks
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Powell River Farmers' Agricultural Institute

What do we do?

PRFAI provides connection, education and social activities. For example, the following are some of our projects:

Fall Fair
Farmer's Market
Bulk buying
Seedy Saturday
Scholarship
Paradise Exhibition Grounds
Quonset Hut
Meet Your Farmer Dinners
Website at prfarmers.ca

Who are we?

2020 DIRECTORS

President: Alan Rebane

Vice President: Juhli Jobi

Treasurer: Ros Sherrard

2020 directors at large:

Donna Anaka

Lisa Daniels

Greg Rebane

Kathy Hodgins

Kimberley Young



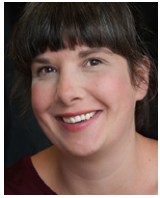
Supporting farmers, farming & agricultural education, and food systems in our region.

prfarmers.ca



Less is more, small is bliss

By Pieta Woolley, Editor | pieta@prliving.ca



Into the garden and online: over the past year, these are the two places I've lingered as never before, due to COVID-19. Without the pull of travel, events and gatherings, my world has become very small indeed. I'm so grateful for it.

Blissing-out with chickens, like Home Grown's cover model Tarl Nobert does (see story Page 5), is a potent anti-depressant. Caring for my own hens forces my brain and my heart to connect to food in new ways. Eggs come from sentient creatures. Their health is my health, and my family's health. Their joy, too, is our joy.

Tarl shares his bliss in frequent Facebook posts and videos. He's not the only local food producer to do so! Many farms and fishers, plus formal and informal food groups here in qathet share their work online (Page 8).

This spring, I've watched a willowy pink flowering cur-

rant bloom in my yard, and fill with fat bumblebees. Sarah Bacon's story about David Suzuki's pollinator gardens (Page 12) helps me understand the ecological genius of simply hosting bees and butterflies – of considering their needs.

We're not quite back to the mid-century agricultural scene here, when qathet has home to 22 dairies (Page 10). But each year, we're inching closer to sustainability. Growing food is a part of that, but so is managing the food we grow – a mega-project that Skookum Gleaners' volunteers excel at (Page 29).

Because my world is so small right now, working on this issue of Home Grown has been particularly inspiring for me. These stories about my neighbours remind me that my own efforts, in my garden and even online, are part of something much bigger than my little flock of chickens and bumblebees.

I hope this magazine reinforces how important your own gardening and shopping efforts are, and helps you connect to the wisdom, audacity, and hard work of qathet's food producers. 🍎

Farmers and gardeners: your city is behind you

By City of Powell River Mayor,
Dave Formosa



Most municipalities are not in the business of developing local agriculture. Cities run fire departments, recreation centres and

parks, set policies for zoning and variances, and maintain roads. But here in Powell River, your city government is muscling in to make sure food is grown here, forever. It's a quality of life thing. And, it's a sustainability goal.

For the past 50 years, growing food has become a specialty pursuit, further and further away from cities, on larger and larger farms. Most of qathet's food is grown elsewhere, and brought here by barge, or trucks and ferries. It wasn't always that way. And

it's our goal to help local farmers and gardeners grow.

When I was a child, this city's residential neighbourhoods were dotted with working farms. Many people harvested seafood – a staple of local diets. Plus, most people grew bushels of food in their yards. For some, it was a way of feeling secure after leaving precarious situations in their home countries. For others, it was simply a way of life.

In last year's *Home Grown*, I was so pleased to help celebrate that the number of farms had more than doubled here, in a decade.

This year, I'm thrilled to announce even more progress.

Working with Vancouver Island University, Powell River Farmers Agricultural Institute, School District 47 and Community Futures, a new agriculture program is under

development. It would help launch a new generation of farmers into the sector, and provide a facility for existing food producers to develop value-added products from the raw food they harvest.

We have also expanded the backyard chicken program, allowing for up to six hens instead of three. That represents a significant amount of affordable, nutritionally dense protein – eggs – for a family.

Hundreds or even thousands of new residents have moved here over the last year, looking for a different lifestyle: with more space, more self-determination, more time for family, and for many, a closer connection to the earth.

As a city government, we are committed to helping all residents, new and established, put healthy, sustainable food at the centre of their lives. 🍎

ON THE COVER: Farmer / Facebooker Tarl Nobert with a few of his Rhode Island red layers, at Happy Homesteading on Padgett Road.

We gratefully acknowledge the support of the City of Powell River for helping make this publication possible.

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If you've seen him on Facebook dancing in his fields or clucking with his chickens, you know Tarl Nobert's capacity for joy.

Let him put a smile on your face, too.

The happiest homesteader

By Isabelle Southcott
isabelle@prliving.ca

Have you ever romanticized the homesteading life? Thought about having chickens, growing vegetables, and maybe some other livestock?

Many of us have but few of us actually do it.

Meet Tarl Nobert. He's one of the doers, one of the guys who is making his vision a reality in Powell River's Paradise Valley.

Known locally as 'the chicken man,' Tarl's big smile and warm personality have made him popular on social media. His daily chicken release posts on Facebook, where he shares his experiences of learning about homesteading, are fun and informative.

"I'm out there," he admits when asked about his chicken spa days or how he likes to hang out with the goats. He loves his new 'Happy Homesteading with Tarl' T-shirt given to him by new friend Randi Lee.

There was a time when Tarl wasn't doing what he was meant to. In his 20s, he faced many challenges, including a relationship break-up, poverty, and a drug addiction. He found himself in a very dark place.

Over the years, he frequently thought about food security and pictured himself homesteading and



Tarl Nobert ▸ Powell River Swap 'N Shop

3h · 🌐





“My mom used to try to get me to weed when I was young and I hated it. Now I can’t go a day without putting my hands in the soil. Soil feeds life and that’s where I need to be.”

having a market garden where could grow vegetables.

Albertan by birth, Tarl lived there until he took a road trip to Vancouver Island in his early 30s, while on sabbatical. He and his girlfriend at the time were searching for something different than the high-stress jobs they had in Alberta.

Although the red seal journeyman roofer came to the West Coast to work for Nelson Roofing because he fell in love with Powell River, he says Kevin Wilson’s Urban Homesteading classes are what sealed the deal.

“Powell River seemed like such a healthy, restful place,” he said. “That sense of community was here.”

Soon after moving, he heard that Wilma and Matt Duggan of One Tree

Farm were looking for a renter who wanted to farm. That was about a year ago.

“I saw this and I knew it [my dream of homesteading] was possible,” says Tarl. “I wasn’t in the position to buy land but there’s tons of land out here to use. Matt got me started in the egg business. I have about 100 chickens and a few rooters and I will do meat birds and pigs this year too.”

Matt (and One Tree Farm) is also doing meat birds.

Tarl has created several hugelkultur beds to grow vegetables in. These beds reduce the amount of watering needed and build fertility for years to come.

In these he’s planting onions, peas and beans. He’s also planting lots of brassicas such as cauliflower and broc-



CHICK MAGNET

Tarl Nobert has 90 Rhode Island red layers with six roosters, including two Svart Hona (Swedish Black Hen), one Breda fowl (grey, from the Netherlands) one Rhode Island red, and one leghorn. His meat birds are Cornish cross.

The feel-good farmer:

Tarl's Facebook feed



“Don’t forget to smile throughout your day! The power of a smile is something absolutely amazing! It will blow you away as well as everyone around you. I hope that all of you have an amazing day and that it’s full of love and happiness! Thanks for being a part of my life.”



“This little meat bird was the runt of the litter. He was just way too small to harvest so we put him in my greenhouse to fatten up. He always gets so excited when I come to visit! It’s one thing to raise meat birds but to raise them with love means so much more! ... Butchering days are sad but they help me respect the food that I eat. And I hope that my post can help you feel the same way about the food that you eat. It takes a lot of hard work and love to get to your plate. Please love and respect it the way it deserves.”



“I’m ready to kick today’s ass!! Whooooo!!!!!!”

coli, and will plant grains in the field area.

“My mom used to try to get me to weed when I was young and I hated it. Now I can’t go a day without putting my hands in the soil. Soil feeds life and that’s where I need to be.”

“I got so much experience from doing this. From improving the land, working on the farm, working for the earth,” said Tarl. “This is what I was put on earth for, to help make it a better place.”

Today, Tarl and Matt’s businesses are known as One Tree Farm with Happy Homesteading with Tarl. They sell eggs, vegetables, berries and vegetable starts at their farm gate, at 3527 Padgett Road.

Tarl strives to bring joy to as many people as possible.

“Lots of people start their day with Facebook and I want my post to be one that brightens their day and sends them in the right direction. I want people to wonder, ‘What is Tarl going to do today?’”

Tarl believes he has found his happy place.

“This is so rewarding and that’s what I was searching for – a rewarding life.” 🍓



food book

Tarl Nobert's chicken videos are just the beginning.

For Powell River's liveliest livestock, stellar seeds and expert advice, log in to **facebook**.

Powell River Farmers Agricultural Institute

Non-profit group advancing farming in the qathet region.

Powell River Garden Club

Normally meets in person with experts, advice and discussion.

Powell River Farmers Market

What's fresh at the Paradise Valley weekend market - plus the Fall Fair

The Uptown Market

What's fresh at the Wednesday evening market at the CRC

Powell River Garden

General group for advice, humour, plant sellers and buyers, and much more.

Powell River Garden & More

Buying and selling garden tools and plants, plus advice

Powell River Livestock

For farmers and animal-keepers to connect.

Sycamore Commons Permaculture

The community resource at St. David and St. Paul Anglican Church in Townsite

Powell River Edible Garden Tour

Annual event (on a COVID hiatus) by the PR Food Security project

qathet Region Backyard Chicken Peeps

Advice, goods and humour for experts and newbies alike.

Seed Traders of Powell River

Trade seeds, plants and more. An online, on-going version of Seedy Saturday.

Urban Homesteading School of Powell River

Local gardening guru Kevin Wilson's education videos, workshops and advice.

The Powell River Home Grown and Handmade Market

Food plants and foraged foods, plus quilts, baking and more.

Powell River Fishing Report

Chris Carlos' all-things-fishing photos, news and advice page

Powell River Garden Sharing

To share space in your garden, or seek and offer help in your yard

Skookum Food Provisioners Cooperative

Encouragement, activism and more promoting local food.

Skookum Gleaners

Part of the SFPC above. A group that gathers fruit from local trees, processes it, and distributes it to the community.

Powell River Mushrooms & Mycology

Connecting mycologists/mushroom enthusiasts to resources and one another.

Powell River Salmon Society

To promote the conservation and enhancement of Pacific Salmonids 🐟

local growers & producers



Blueberry tip: Keep blueberries handy in the freezer for a quick and healthy smoothie. Visit saveonfoods.com for a recipe.

Save-On-Foods is proud to support over 2,000 local growers from Western Canadian communities, bringing you the freshest ingredients found on Vancouver Island and right here in your own backyard including:

Coast Berry Farm
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BREAD & PIE

ARTISANS

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SUNDAYS
12:30 - 2:30

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604.414.5076 | 4365 McLeod Rd.   



Clockwise from top left:

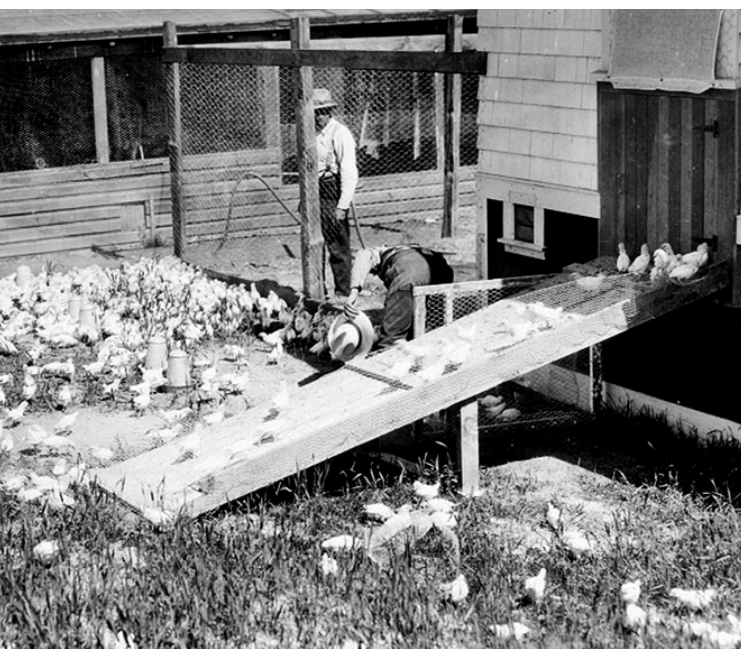
Lewis & Sons Dairy, 1954.

Ma and Pa Buttery feeding chickens in their orchard in Cranberry, 1930s.

Catherine McRae and farm horses, 1900 to 1940

Two men inspect a flock of three-week-old leghorns in 1924

Ditloff Farm, 1954.



Livestock kept us lively

By Joëlle Sévigny |
jysevigny@powellrivermuseum.ca

Before the time of supermarkets and refrigerated truck deliveries from Vancouver, numerous farms populated the land in and around Powell River to sustain locals with fresh produce.

Several dairies (as many as 22 in 1938) were present in the region including the Lewis & Sons Dairy, located in Wildwood. This farm also had ponies for children to ride, photographed here in 1954.

Horses and oxen were a more common sight as well, since they were the driving force behind farm equipment before the days of tractors, sprayers, harvesters etc. Portrayed with farm horses is Catherine McRae at the family farm at McRae Cove, in the Stillwater area.

The farming activity that was carried out through the years the most, is perhaps providing farm fresh eggs to your family and neighbors – although instead of hundreds of chickens, now we mostly see just a few running around haphazardly in the neighbor's yard.

In the early years of the Mill, the Powell River Company also owned an orchard. They then sold their produce consisting of fresh vegetables, fruit and eggs, at the Company Store. Pictured are, Pa (Bill) & Ma Buttery feeding chickens at the Company Orchard in Cranberry (located at the site of the old Cranberry Fire Hall).

Today, the coastal rainforest has taken many of these early farms back, but we now have a growing variety of amazing new farms to supply us with local fresh produce! 🍎

Joëlle Sévigny is the public engagement coordinator with the Powell River Historical Museum and Archives.

Long live our noble Monarch



David Suzuki's Butterflyway Project asks people to plant for pollinators

Mindful gardeners from Gilies Bay to Halfmoon Bay and throughout qathet have planned their yards this spring to support butterflies and bees (see opposite page.)

The project, spearheaded by Vancouver's David Suzuki Foundation,

notes on its website that "wild pollinators such as butterflies and bees are crucial to human survival. Climate change, development and widespread pesticide use are compromising their habitat and food sources.

"The Butterflyway Project aims to help people step up efforts to help

pollinators find food and shelter."

See the Butterflyway map of Canada, and learn more at david Suzuki.org/take-action/act-locally/butterflyway/.



How to help pollinators:

HOST PLANTS

Adults need a place to lay eggs where their caterpillars will forage. (Plant species that will get eaten and not just look pretty!)

MUD PUDDLES

Some butterflies rarely visit flowers. They prefer mud, poop (a.k.a. "scat" or "dung"), sap and rotting fruit.

OVERWINTERING HABITAT

Consider not raking leaves to provide a butterfly nursery! Most butterflies in Canada overwinter as caterpillars, others as pupae. A few species winter as adults, hibernating in hollow trees, under bark and firewood piles, or in garden shed cracks and crevices. Few spend winter as eggs.

SUNSHINE

Make sure you (or your neighbours) have sunny spots.

BLOOMS FROM SPRING THROUGH FALL

Don't limit your garden to an end of July color extravaganza. You'll need a diversity of native nectar plants to flower over a few months.

NECTAR PLANTS

Most butterflies will feed from more than a few plant species.

** From david Suzuki.org/take-action/act-locally/butterflyway*



By Sarah Bacon
Springtime Nursery

THREE NATIVE INSECT-HELPERS



FLOWERING CURRANT
Early nectar for bees, hummingbirds and other pollinators



NATIVE WILLOW
Blossoms rich with pollen, an important source of protein.



DANDELION
All parts are edible by bees, beetles, hoverflies and more.

I can't remember the last time an insect hit my windshield and that's why I've signed up to be a Butterflyway Ranger, to be a public advocate for insect biodiversity.

When I was a kid living in Prince George, my dad would take our family on amazing summer holidays to places like Yellowstone National Park and the Oregon Coast. We were always stopping to get gas (leaded) to fill our monster Ford Meteor and to clean the windshield of insect splats.

The Meteor's grill was like an exhibit in a zoological museum, a sampling of the biodiversity of the places we travelled to and through.

No more.

Fast forward fifty years and insect species are in decline around the world. Climate change, habitat loss and pesticide use are the suspected causes of this rapid loss but so what... who cares about bugs?

Most of us are apathetic and some of us are down right scared of the darn things. I can remember getting beamed in the head by a large flying object that turned out to be a wood boring beetle that got confused between me and the tree it needed to lay its eggs in.

But I care and here's why:

Ninety percent of all flowering plants rely on insect pollination; insects are food for many birds...no insects, no birds; many insects, in particular beetles (Coleoptera) are detritivores and obtain energy from the poop of large herbivores.

Just imagine a world without poop eaters! And most insects are beneficial. Less than one-tenth of one percent of insects are serious pests.

The bottom line is that we need them more than they need us.



Milkweed is a food source and shelter for monarch butterflies, which is a species at risk. Bees, flies, beetles and hummingbirds all feed on the flowers.

I went back to school in the late 90's as a mature student and the first class I took was an entomology course with Dr. Mark Winston at Simon Fraser University. It changed my life and re-connected me with the natural world.

I went on to teach science and horticulture in high school, took my students outside whenever I could, and got them gardening.

When we garden we start to develop a relationship with the land and with the natural world, we start to notice. Even if you just have room for a tub of soil on your patio, you can garden and start to change our world for the better.

And now, as a member of David Suzuki's Butterflyway Rangers, I would like to invite you to plant a pot with Rudbeckia, to dig up a patch of lawn and grow a wee meadow of wildflowers, or create an island refuge out of a parcel of land.

On a local scale each of us can make a place for insects, create a small ecosystem where insects may lay their eggs, where larvae can feed, where pupae can metamorphose into adults (not all insects undergo complete metamorphosis).

It's not just the insects that will benefit. 🍎

Grown & Harvested in qathet

Most local grocery stores carry at least some local products. But if you like to meet your fishers and farmers directly, there's plenty of opportunity.



Spot prawn season opens in mid-May, so you can start looking for this year's most delicious tails soon.

This season was almost a bust for locals, due to a new rule by the Department of Fisheries and Oceans, which would have banned freezing tails at sea - how most prawns are bought locally. That rule won't be enforced this year, but it's still on the books. If you'd like to support local prawn harvesters in their fight against this rule, sign MP Rachel Blaney's petition to the DFO before June 19 at bit.ly/3ewfvMB, or sign a hard copy with a local prawner.

Above left, harvester Dan Vincent's prawns in a trap. Right, Pebble Beach Prawns' boat

Shane Reid, Double Odds Fishing

Tubs of prawn tails available starting in June. Pick up in Westview. Facebook page @freshshrimp or call 604-485-3700. Outside of prawn season, Shane also sells sidestripe and pink shrimp.

Dan Vincent on the Damarie

In Lund most days after 5 pm, selling 1-lb tubs of premium frozen at sea tails. Direct from trap to -40°C. There is no better frozen product and has a freezer life of 1+ year. There will be opportunities to pick up at Dan's house in Cranberry throughout the season. Prices will be \$25 per lb, 5 lbs for \$100. Medium/large mix. Call 604-223-0278 or send a note on Facebook messenger.

Pebble Beach Prawns, by Ivan and Loretta Askgaard

We sell our BC spot prawns three ways: during the season we sell live prawns from our Pebble Beach Prawns' "Pop Up Market" on Joyce Avenue in front of Lordco.

At our Home'front Shop at 2966 Pebble Beach Road, we sell Jumbo, Large and Medium graded prawn tails in 1-lb containers. Our regular shop hours are 3-5 pm, Fridays and Saturdays once the season opens. You can order frozen prawns now online at pebblebeachprawns.com. Visit that site or stop by our Facebook page for more.

Darren Bolton

Darren fishes out of the Lund harbour but lives in Westview and is happy to do deliveries. Call Darren at 604-483-6768.

Other prawners

While the four at left are among the most public and prolific sellers of prawns to local residents, there are nearly a dozen commercial prawn fishing boats in Powell River and Lund, most of them with decades of experience, and many of them sell occasionally from their boats dockside during the season. Watch for posters and dockside signs.

West Coast Fishculture

Marketed as Lois Lake Steelhead, but locally considered rainbow trout, the farm produces fish with bright red-coloured flesh. Raised without hormones or antibiotics, and certified Ocean Wise, they are sold to restaurants such as The Keg, Cactus Club, and Earl's. In Powell River, you can get them at Chopping Block and Quality Foods.

Farm Gate Tour

Organized foodie events are limited this year (see Page 29), but the fun to be had at farm gates is unlimited!

Use pages 16 to 21 to plan your local socially-distanced car or bike trip. You'll want to check dates to make sure what you're looking for is open.

From Lund to Palm Beach there's 15 stops selling berries, greens, eggs, meat, fish, honey and much more.

How many will you visit this summer?



Near Lund:

- Andtabaka Farm & Farmer's Gate

Wildwood:

- Hatch-a-Bird Farm
- Blueberry Commons

Padgett Road

- Do Little Farm
- Hammil Hill Farm
- One Tree Farm and Happy Homesteading
- Glade Gardens Farm
- Pacific Ambition Seafoods

South of town

- Terra Nostra Farm
- Three Chicken Farm
- Humble Ground Farm
- Coast Berry Farm
- Rusty Gate Berry Farm
- Ed's U-Pick Blueberries
- Silver Wood Acres



Farmers' Markets

Powell River Farmers' Market

When • Every Saturday from 10:30 am - 12:30 pm and Sunday from 12:30 pm - 2:30 pm

Where • 4365 McLeod Road

Contact • Juhli Jobi 604-414-5076, powellriverfarmersmarket@gmail.com powellriverfarmersmarket.blogspot.ca



ZUNGA TO THE MARKET!

The on-demand bus starts at 11am both market days. It stops at Myrtle Drive and Padgett Road, less than a block from the Myrtle entrance to the market. See www.zungabus.ca.

Uptown Midweek Market

When • Wednesdays 4:30 to 6:30 pm.

Where • Outside the Community Resource Centre

Contact person • Rose Fleury 604-483-4748

Texada Island Farmers' Market

When • Sundays 12:00 to 1:30 pm from June 6 until end of September.

Where • Ball field in Gillies Bay.

Contact person • Dawn Hughes, Market Coordinator. 604-486-7529.

Savary Island Farmers' Market

Cancelled for the season • Due to COVID

Contact person • Mitzi Jones 604-578-8884 mitzenjones@gmail.com

SHOP FROM LOCAL FARMERS MARKETS ONLINE!

The Powell River Farmers Market also sells at localline.ca/prfarmersmarket
Orders placed by Wednesday can be picked up that weekend.

On Facebook, visit The Powell River Home Grown And HandMade Market for plants, food and artisan goods.



1. Okeover Oysters

Oyster shore and net leases dot Okeover Inlet, some owned by independent individual operators and others by large corporations. Because of food safety regulations, nearly all their product is sold through distributors outside of Powell River.

2. Hardpan Farm

2795 D'Angio Road
Erin Innes • 604-414-0972
Chickens, ducks, eggs, vegetables. Not taking new orders this year, but call to get on the wait list.

3. Andtbaka Farm & Farmer's Gate

2440 Highway 101
Pat Hanson • 604-483-9890
Find Andtbaka products on Sundays at Powell River Farmers' Market and at the farm gate. On-site store featuring locally produced farm products. Cut and wrap facility specializing in artisan sausage.

4. Bushmans Farm

8556A Plummer Creek Road
604-483-3700
Fresh produce. Hothouse tomatoes, cucumber, lettuce, broccoli and much more. Sold to stores and restaurants. Call for farm gate sales or see him at the market.

5. Barndance Farm

8136A Old Mine Road
Paul Keays
604-483-3102
Produce, including salad greens, fry mixes, and herbs. Sea salt. Find it at the Farmers markets. Call ahead for farm gate sales.

6. Atrevida Acres

3700 Atrevida Road
Kathleen Gullette
604-578-8013
Alpaca hobby farm now breeding and growing a herd for eventual wool and fleece sales, plus dryer balls. Now selling alpaca manure. Farm visitors are welcome with appointment.

7. Windfall Farm

5760 Taku Street
Lisa & Mike Daniels
604-414-9879
windfallfarmpr@gmail.com
windfallfarm.ca
Contact for farm gate sales.
Certified organic: Garlic and poultry.
Range reared: beef and pork. Pumpkin Patch in the fall.

8. Solsken Farmstead

6701 McMahan Ave
Tilberg Family
604-414-6715
solskenfarmstead@gmail.com
Free range pasture raised eggs. Small scale seasonal veggies/greens. Garlic. Wine grapes, jams, chutney, apple juice, salsa. Registered Icelandic sheep, fleeces, some handspun yarn, dryer balls, hand knit items. Basketry willow.

9. Hatch-a-Bird Farm

6603 McMahan Avenue
Helena & Peter Bird
604-483-9546
bird483@telus.net
In-season vegetables, eggs and limited meat products all year. Farm gate Tues-Sat 9-5. Also available at the Chopping Block and FreshCo.

10. K&A Acres

6638 Sutherland Avenue
Megan Hourde
k.a.acres@hotmail.com
Babydoll sheep, Nigerian dwarf goats, hatching eggs, chicks, pullets.

AT THE GATE: Many of the qathet region's farmers sell food directly from their farms. But a lot of them require you to either be on their pre-arranged list or to call ahead. However, the ones we've flagged in green here welcome drop-in visitors most anytime during their season. Frankly, at even the largest of farms, you still run the risk of farm-gate sales being sold out if you don't call ahead, but you'll usually find something worth the visit, even if it's just relaxing farm scenery.



11. Powell River Bee Supply

5962 Fraser Street
604-208-BEES

In season we sell raw natural honey, honey candies, as well as natural bees wax products like soaps salves, creams and balms. Also beekeeping tools, clothing and wooden ware. Live bees when available. Mentorship program to assist new and seasoned beekeepers. Bee removals and swarm catching.

12. Blueberry Commons

6619 King Avenue
info@blueberrycommons.ca

Wide range of veggies (greens, brassicas, potatoes, squash, tomatoes, peppers, melons, corn, beets, carrots, beans and more) and blueberries, and some fruits (apples, figs, pears, cherries, kiwis.) Preserves, homemade popsicles, honey. Farm gate is open 12-5, Mon-Sat June 14 to October 31. At the Farmer's Market Sundays. Also at Townsite Fruit and Veg, Mitchell Brothers, and Clayton's (Sechelt) 20-week CSA for \$30 per week. Also offers "Farm Bonds" which can be used for any products and cost \$50 for \$55 worth of produce. Farm tours. Pumpkin patch.

13. Routes to Roots Edibles

6483 King Avenue
Julia Adam and Rob Hughes
604-483-1143

Produce and gardening services.

14. All the Mushrooms

6254 Sycamore Street
Jason Leane
604-781-8391

allthemushrooms.com
Mushroom kits, sawdust and grain spawn, pre-sterilized materials for growing, mushroom cultures, tinctures/extracts, dried and fresh mushrooms for local restaurants and grocers. Classes and consulting. Also find mushroom at Townsite Fruit & Veg Market and Farmer's Market. Contact for farm tours.

15. Cranberry Farm

6650 Cranberry Street
Carol Battaglio
604-578-1199
carol.battaglio@gmail.com

Free range eggs. Fruits and vegetables. Hops for Townsite Brewing. At the CRC Market, Weds 4:30-6:30

16. Wildwood Queens

6630 Cranberry Street
Donna Moseanko
604-344-0622
donna.moseanko@gmail.com

Honey bees, queen bees, wax, pollen, honey, pollen, propolis tincture, votive candles, beeswax cotton food wraps and bee-related supplies, training/mentoring service, pollination. By appointment 10-5 April to Sept. Products also at Nutcraker Market. On-site training, youth teaching, visits to a bee yard.

Texada Island Farms

1. Blacktail Farm

6268 Shelter Point Road
Debbie Shapter and Richard Gilbert
604 486-6911

Eggs, asparagus, garlic, lavender and other produce.

2. Woodhead Farm

Brad & Dawn Hughes
604 486-7529

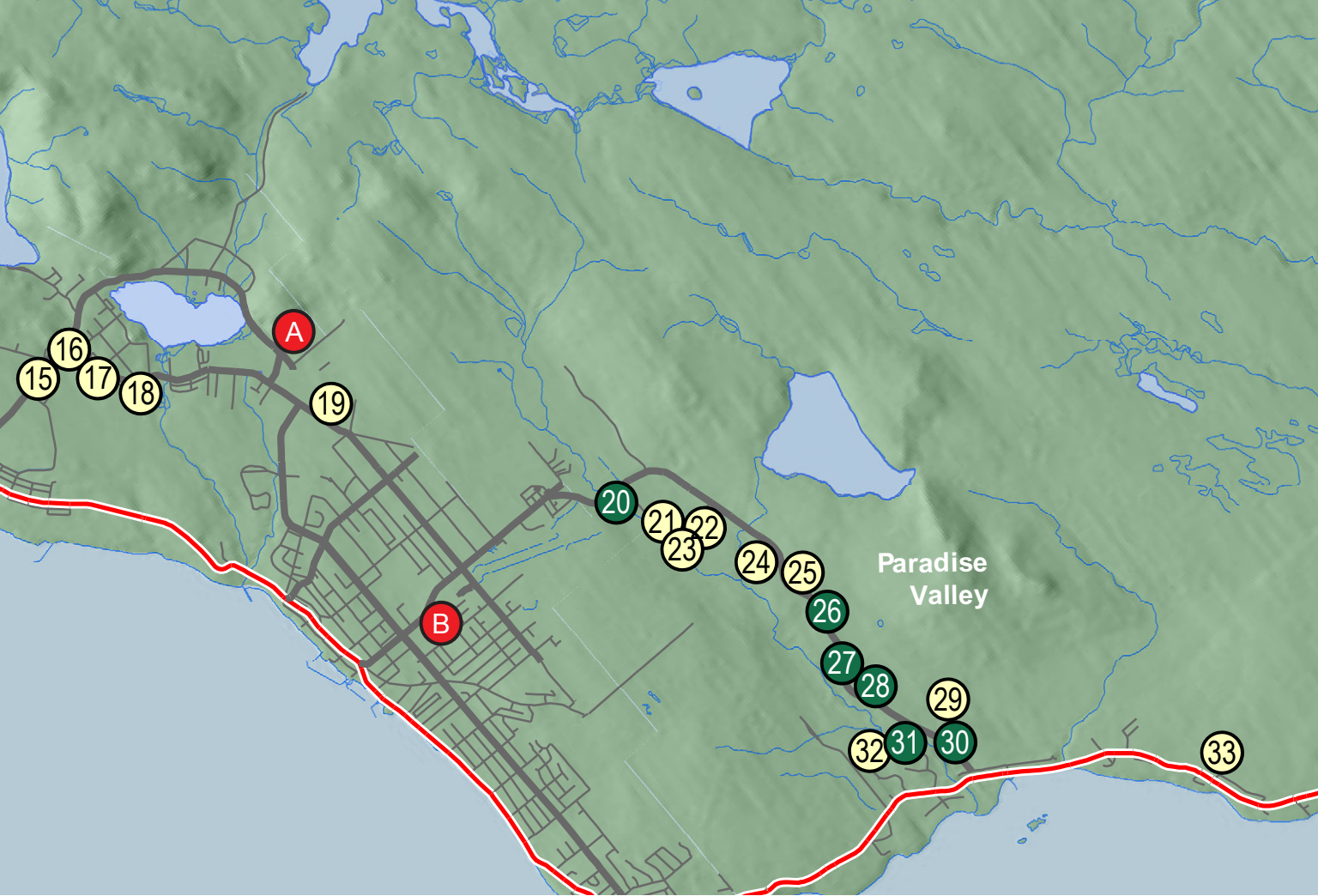
At 103, one of BC's oldest generational farms. Beef, meat chickens, Christmas turkeys, eggs, walnuts, carrots, basil, squash, corn, tomatoes, zucchini, beets, peas, potatoes, onions, lettuce, beans, raspberries, blueberries, figs and heritage apples. Available by private order or at the Texada Market.

3. Woodlot Mushrooms

John Whitehead
604 483-1680 whiteheadwoodlot@gmail.com
Shiitake mushrooms, fresh and dried available at the Texada Farmers Market.

4. Welcome Harvest Farm

2001 Crescent Bay Road
Dave, Branka & Jillian Murphy
604-486-7137 bbm@xplornet.com
Organic vegetables and blueberries; organic (pork cuts, sausages, ham and bacon); breeder of Morgan horses. Manufactures all natural and organic fertilizers; welcomes farm stays. Products available at the farm gate, and PR and Texada markets.



17. Ava's Acre

5647 Manson Avenue
 Kimberley & Bruce Young
 604-414-4460
 fb.com/avasacre

Powell River's first licensed urban farm. Seasonal fruit and vegetables. By appointment only.

18. Marigold Lane

5499 Manson Avenue
 Elaine Steiger
 604-483-9733
 mountain-ash-farms@shaw.ca
 fb.com/elainethebasketcase

Preserves, mostly from fruit and veggies grown in Elaine's large garden. Very large selection – from jams, jellies, syrups, shrubs, concentrates to savory chutneys, pickles, relishes, salsas, beer, wine, coffee, flower and pepper jellies, and flavored vinegars. Available at The Nutcracker Market on Marine and Andtbaka Farm. Selling most of the preserves through the Nutcracker Market and select items at Andtbaka Farm.

19. Merry Berry Blueberries

5060 Manson Avenue
 Linda Robichaud
 604-389-8892
 lindaannrobichaud@hotmail.com

Small blueberry orchard with about 50 plants. Open for U-Pick in mid-July.

20. Do Little Farm

4347 Padgett Road
 Rosie Temple & Greg Rebane
 604-485-6961
 fb.com/dolittlefarmpowellriver
Eggs, chicken, pork, manure, u-pick blueberries from July 1st till August 30th. Farm gate open weekends. Best to call if open sign is not out.

21. Creekside Farm

7812 Valley Road
 Alan and Kathy Rebane
 604-485-7737
Offering free range eggs, pork, beef and some produce. Provides butcher services to farmers and hunters.

22. Mayana Adar Family Farm

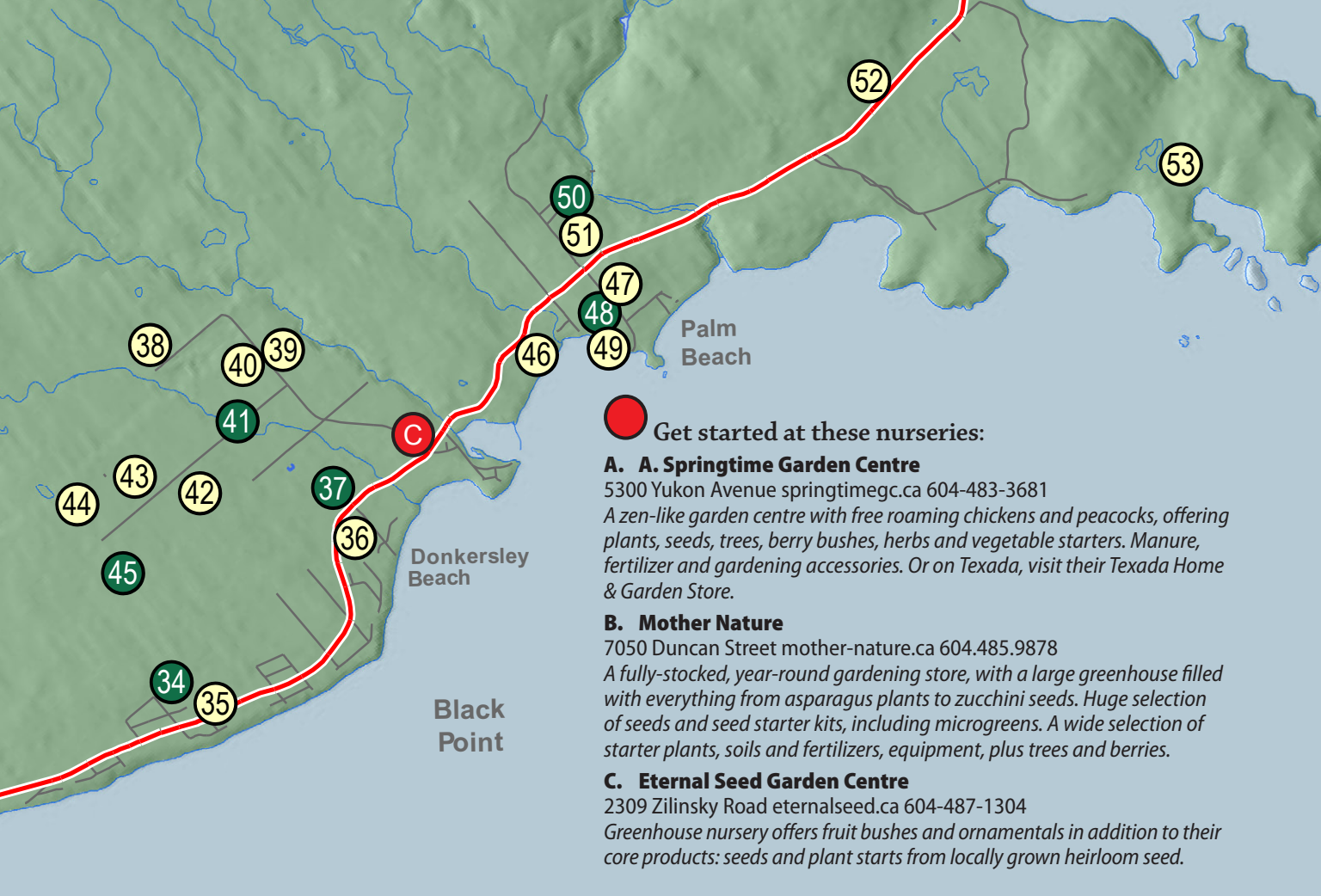
7873 Valley Road
 The de Villiers family
 604-489-0046
 ingriddevilliers@telus.net
Organic fed, free range, soy free eggs and chicken. Grass-fed lamb and beef.

23. Hodgins Farm

7819 Valley Road
 Roger and Kathy Hodgins
 604-485-7025
 holidayfarm@telus.net
Horse and cattle hay; pasture-raised beef.

24. Paradise Valley Produce

3959B Padgett Road
 Rachael and Dane Sherstad
 info.paradisevalleyproduce@gmail.com
 paradisevalleyproduce.ca
Certified organic mixed vegetables. Available at Townsite Fruit & Veg, Save On Foods and Sechelt Farmers Market. Community Shared Agriculture (CSA) is unique in being customizable and having vacation holds



Get started at these nurseries:

A. A. Springtime Garden Centre

5300 Yukon Avenue springtimegc.ca 604-483-3681

A zen-like garden centre with free roaming chickens and peacocks, offering plants, seeds, trees, berry bushes, herbs and vegetable starters. Manure, fertilizer and gardening accessories. Or on Texada, visit their Texada Home & Garden Store.

B. Mother Nature

7050 Duncan Street mother-nature.ca 604.485.9878

A fully-stocked, year-round gardening store, with a large greenhouse filled with everything from asparagus plants to zucchini seeds. Huge selection of seeds and seed starter kits, including microgreens. A wide selection of starter plants, soils and fertilizers, equipment, plus trees and berries.

C. Eternal Seed Garden Centre

2309 Zilinsky Road eternalseed.ca 604-487-1304

Greenhouse nursery offers fruit bushes and ornamentals in addition to their core products: seeds and plant starts from locally grown heirloom seed.

25. Hammer Valley Ranch

3734 Padgett Road
Mark & Bronwyn Gisborne
604-485-2935
Pork and honey.

26. Hammil Hill Farm

3674 Padgett Road
Ros Sherrard and Claude Marquis
604-485-7784
fireweedjazz@gmail.com
Salad Greens, Spinach, Lettuce, Kale, Peas, Potatoes, Fresh herbs, Squash, Tomatoes, Garlic, Swiss Chard, Raspberries, Plums, Asian Pears, Figs. Cut flowers. Hay. Eggs. Farm gate early May to end of October Tues-Sunday 9-6 when the "Open" flag is flying. Self serve. Honour system. No appointments necessary.

27. One Tree Farm & Happy Homesteading with Tarl

3527 Padgett Road
Wilma and Matt Duggan & Tarl Nobert
604-485-3956
theduggans5@gmail.com
Organic-fed free range eggs, pastured organic fed broiler chickens, produce and blueberries. Vegetable starters. Roadside stand.

28. Glade Gardens Farm

3320 Padgett Road
Carla & Thomas Gray
gladegardens@grayagritech.com
fb.com/gladegardens
Chickens, ducks, eggs. Market garden. Farm gate sales at roadside, honour system.

29. The Hometown Farm

8150 Verkerk Road
Gordon Wilson/Judi Tyabji
Mutton and lamb products. Sausages and meat available.

30. Pacific Ambition Seafoods

3128 Padgett Road
Doug and Christine Mavin
604-485-3522
pacificambition.com
Commercial fisherman Doug Mavin serves up freshly caught halibut, lingcod, snapper, sockeye, crab & prawns. Normally those are sold at their store or at the Farmer's Market, but public seafood sales have been suspended during COVID. The Mavin farm still produces eggs and seasonal fruit, plums, apples, cherries, walnuts available for contactless pick up at the roadside stand.

MISSING? Despite the best efforts of the *Powell River Living* staff and our friends at the various markets and associations, it's possible we don't know all of the qathet region's farmers. At least not yet... But we want to! So if we've left out a farmer, or got something wrong, please let us know so we can have the best possible information for next year's edition of *Home Grown*. It does takes a village to raise a good farm directory!

31. Terra Nostra Farm

3250 Byron Road

Aaron Mazurek

604-414-8699

aaronmmazurek@gmail.com

TerraNostraFarm.com

At the store you will find vegetables such as tomatoes, cukes, lettuce, corn, carrots, beans, peas, broccoli, cauliflower, kale, turnips, squash, fennel, fruit and more. Meat and preserves, and many other locally-made foods, local crafts and more. Farm gate store from May 15th into December, 10-6 daily including holidays. Also at the Farmers Market on Saturdays. CSA Veg Box by subscription, 20 weeks starting in mid June.

32. Straight Up Greens

3220 Byron Road

Nola & Aaron Morgan

604-414-3377

@straightupgreenspr

Hydroponic herb towers and live micro-greens. At local restaurants, some grocers, and Terra Nostra store.

33. Myrtle Point Heritage Farm

8679 Gaudet Road

Ezra & Gosia Kopania

604-487-0501

myrtlepointfarm@gmail.com

@Berkshirepork

Free-range, heritage livestock, including Berkshire pork, old-fashioned smoked ham, sausage and bacon. Pastured heritage chickens, eggs. Meat box packages. Seasonal produce, cut flowers, honey, goats milk soap, bee balms and creams. At farm gate, by appointment. Saturday and Sunday Powell River Farmers Market. Soaps and creams are available at Paperworks, Kelly's Health shop, Studio Curious, Base Camp and Owl & Bear.

34. Three Chicken Farm

2198 McLean Road

Pat & Jenn Kinahan

604-578-0157

threechickenfarm@gmail.com

threechickenfarm.net

Free-range eggs, chicks, pullets, and pasture-raised broiler chickens. Farm-gate sales Mon-Fri until sold out. Make an appointment for chicks and pullets. Farm-made candles and soap at the Nutcracker Market. The farm also has a B&B.

35. Black Point Nursery

9472 Highway 101

Calum Malcolm

604-414-7961

@Blacktailnursery9472

Apples in season. Apple trees available in winter and spring. Apple press fresh juice in season. Custom grafting. Future cidery. Farm gate sales by appointment.

36. Sunny Acres

10067 Highway 101 South

Don & Sandra Macklem

604-487-0433

donsandra@shaw.ca

Eggs and chickens.

37. Humble Ground Farm

10152 Hwy 101

Ian & Danielle Gibson

humblegroundfarm@gmail.com

Specializing in a variety of garlic cultivars, with farm gate sales of seasonal vegetables and lots of garlic in September. Farm gate open June to October, 9-4 Fri/Sat/Sun. Self-serve stand with an honour system for the veggies. Garlic sales by order for pick up, or at the stand in September.

38. The Valdi Homestead

9958 Serendipity Road

Vanessa Adams & Alex Valderrabano

604-578-8416

fb.com/thevaldihomestead

thevaldihomestead.ca

Eggs, poultry, hatching, custom milling. By appointment only.

39. Gathered Farm

2802 Zilinsky Road

Alexander McNaughton & Mackenzie

Alsager

@gatheredfarm

Peas, garlic, potatoes, beans, cauliflower, broccoli, salad greens. Flowers. Find them at the Chopping Block and Farmers' Market. CSA sold out for 2021.

40. Ironhill Farms

2789 Zilinsky Road

Jenna & Ben Brownlee

236-329-0011

ironhillfarms@hotmail.com

fb.com/ironhillfarms.ca

Registered Nigerian Dwarf dairy goats. Registered Kunekune pigs. Farm fresh chicken and duck eggs daily. Future beekeeper and apiary. Farmers garden and compostables.

41. Coast Berry Farm

10084 Nassichuk Road

604-487-9788

coastberrycompany.com

Fresh blueberries, strawberries, honey, fresh-pressed juice and jam. Stop by the country store for coffee, ice cream, and baked goods in summer months. Frozen berries all year round and fresh berries July-Sept. Farm gate sales July- Sept are Wed - Fri 9 am-4 pm. In the winter months, make arrangements for pick up and or delivery. At the Farmers Market all year. You can also find Coast Berry fresh and frozen berries at Save-On Foods, Quality Foods, Townsite Fruit and Veg, and Pacific Point.

42. Family Farm B&B

2590 Oxford Road

Jessie and Eric Peterson

604-487-0544

familyfarmbnb.com

Farm gate sales include rare heritage poultry hatching eggs, chicks, turkey poults, ducklings, goslings, piglets, and eggs (as available). Pork, duck, and chicken meat also available from time to time. Registered Nigerian Dwarf goats available each spring, as well as Nubian cross goats. Sometimes Dexter cattle for sale. Available at the farm gate March to Oct (8 am-7 pm call to book), Top Shelf Feed, PR Farmers Market. B&B is open year round. Farm tours year-round by appointment. Pumpkin patch events as well as petting zoos.

43. DC Harvest

2782 Wilcox Road

Jeff Dela Cruz

604-414-8780

dcharvest@gmail.com

Salad greens and vegetables, starter plants, and eggs around the neighbourhood and at the Saturday Farmers' Market.

44. Red Well Farm

2816 Maywood Road

Amy and Adam Watson

@redwellfarm

redwellfarm.wixsite.com

Chicken, turkey, duck eggs, chicken eggs.

45. Rusty Gate Berry Farm

2575 Maywood Road
Mike & Denise Nicholson
604-740-7215
rustygateberryfarm@gmail.com
U-Pick or buy fresh blueberries July and August. No appointment needed, but check for hours and dates as Mother Nature decides when the berries will be ripe. Best to order ahead for 5lb and 10lb boxes. Agritourism accommodation with a few tenting sites available in the orchard and a self contained RV site. Check Campertunity.com or message or call directly for info.

46. Bay Leaf Blessings

10929B Hwy 101
Deb Maitland
604-414-4096
bayleaves@shaw.ca
Locally grown bay leaves available at Mitchell Bros, Chopping Block, Pacific Point and Safeway. Also sells fresh on the branch directly and a product for gardeners that deters sow beetles.

47. The Teal Barn

2288D Lang Bay Road
Angela Lowenberger
Lowenberger@hotmail.com
fb.com/thetealbarn
Raising chickens, ducks, quail, Nigerian dwarf goats, and vegetables. Selling eggs from the farm.

48. Ed's U-pick Blueberries

11106 Morton Road
Brenda and Ed Audet
604-487-4235
U-pick blueberries since 1999, boasting about 1,200 bushes with varieties including Blue Crop, Patriot, Toros, Chandler, Reka, Northland, Nelson and Spartan. Open late June til August. Call for updates.

49. Lois Lake Steelhead

11060 Morton Road
604-487-9200
agrimarine.com
Locally raised and OceanWise™ recommended, Lois Lake Steelhead is a favourite menu item in many high-end national chain restaurants. You can enjoy Lois Lake Steelhead from local grocers and at local restaurants such as Coastal Cookery, and Base Camp.

50. Silver Wood Acres

11233 Tiller Road
Tia and Keith Wood
250-808-6906
silverwoodacres@gmail.com
Chicken eggs, ducks, honey. At farm gate, or find Silver Wood Acres eggs at 4865 Bowness.

51. Little Waters Family Farm

2514 Dixon Road
Renée & Casey Bullock
604-223-2025
littlewatersfamilyfarm@gmail.com
littlewatersfamilyfarm.ca
Little Waters raises and sells Nigerian Dwarf Goats. Farm fresh free-range eggs.

52. Stillwater Farm

12188 Highway 101
Carlos Williams • 604-487-0704
carlosdubya@hotmail.com
Wool and seasonal organics (non certified).

53. Maude Bay Ranch & Retreat

12724 Scotch Fir Point Road
Jackie McRae • 604-487-1098
info@maudebayretreat.com
Third generation farm established in 1888. Hay by appointment or directly off the field at the time of harvest.

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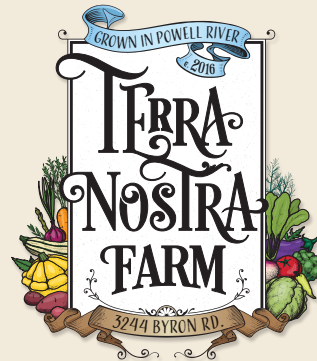
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Just \$45/week. Delivery starts mid-June, and runs for 20 weeks.
Pick-up at the farm or free delivery in Westview and Townsite.

TerraNostraFarm.com
3244 Byron Road



CSAs, Bonds & Boxes

Terra Nostra CSA

Frequency • Weekly

Cost • A prepaid subscription: \$45 a week for 20 weeks. Starting mid June. Free delivery in Westview, Grief Point, and Townsite

What's in it • Terra Nostra Farm specializes in a diverse mix of organic vegetables. We still have a few spaces open for our Veg Box. We will include 8-10 different vegetables each week. At the start it will be heavier on spring greens, but quickly moving to summer favorites like carrots, tomatoes, cukes, onions, lettuce, beans, corn, cabbage, and many more. We grow over 50 different vegetables and will ensure you get a useful mix, designed for a family of three or four, or a couple who loves their vegetables!

Contact • TerraNostraFarm.com

Townsite Fruit and Veg Food Box Program

Frequency • Daily delivery & pick-up

Cost • \$45 for the Veggie Box, \$25 for La Petite Veggie Box, \$60 for the organic Veggie Box.

What's in it • A well-rounded fruit and veggie box. You can add on to your order or make your own box from Townsite Fruit and Veg's online grocery listings.

Contact • www.townsitefruitnveg.ecwid.com

Paradise Valley Produce CSA

Frequency • Weekly or Bi-weekly for 21 weeks

Cost • \$770 for main season, an autumn extension is available for \$257 and an egg add-on is available

What's in it • From our farm to your kitchen our weekly box provides a huge variety of certified organic

produce that is nutrition rich and delicious. Our system is fully customizable (never get produce you don't like or already have!) and vacation holds are available.

Contact • www.paradisevalleyproduce.ca/csa or Info.ParadiseValleyProduce@gmail.com

Blueberry Commons Farm Bonds

Farm Bonds • \$50 gets you \$55 worth of produce! Use for any items at our farm stand or our on-line store!

CSA • \$30 per week for 20 weeks from mid June to mid October. In season, fresh veggies and berries delivered to your door!

What we grow: a wide range of veggies (greens, garlic, onions, carrots, potatoes, beets, tomatoes, peppers, melons, corn, beans, peas, zucchini,

squash, herbs, and more) and blueberries!

For more info • www.bluberrycommons.ca/shop

Gathered Farm Harvest Box

Sold out for the season!

The Good Food Box

Frequency • Once a month on the 2nd Tuesday

Cost • \$25. Financial assistance may be available through community programs.

What's in it • A box of top quality fresh fruit & vegetables sourced as local as seasonably possible.

Note • The box allows people on low and fixed incomes to plan for times of scarcity when cash is low and fresh food is needed. It functions like a buying group, but there is no membership or long-term commitment; buy a box ahead of time and pick up later at a neighborhood depot.

Contact • To order or to donate toward subsidies, visit or contact food.liftcommunityservices.org. adriana@liftcommunityservices.org

Wild Spirit Apothecary CSH (Community Supported Herbalism)

Frequency • Monthly for five months, starting September 2021

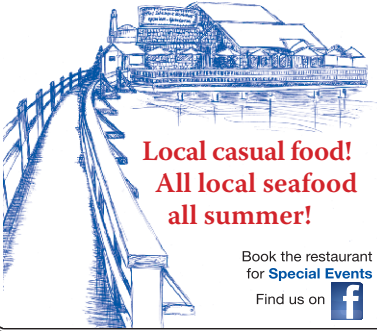
What's in it • a variety of products to enhance vitality, boost immunity, and address lots of common issues such as; sleep, digestion, stress, anxiety, pain and minor skin problems.

Cost • \$275

Contact • wildspiritapothecary.ca/collections/limited-edition/products/community-supported-herbalism-share-2021-2022 🍷

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springtimepowellriver.com FB: @SpringtimeGCPR



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Lisa & Mike Daniels

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604 414-9879

windfallfarmpr@gmail.com

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Quality Foods, Save-On Foods, Townsite Fruit & Veg,
Chopping Block, the Farmer's Market, and at the farm!

While out at the farm to get your fresh berries, stay
for **ice cream** and a berry treat! Our Country Farm
Market serves a variety of specialty **coffees, teas,**
smoothies and **baked goods.**

Country Farm Market opens in early July



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facebook.com/coastberrycompany
www.coastberrycompany.com



Farmland forever for everyone

By Janet Southcott

People have farmed the earth for thousands of years. Soil has been built up, depleted, nourished, starved, understood and misunderstood in a quest for food. With plants packing a punch of nutritious energy, how do we protect those lands and the food they provide into the future?

In the 1970s the BC government initiated the Agricultural Land Reserve (ALR), an unusually progressive action in North America. Urban sprawl had been chewing up the land. So, 4.7 million hectares, roughly five per cent of the province, were set aside for food sustainability, and the ALR designation has protected those lands for 50 years. However, nothing is perfect.

A small proportion of currently farmed land is within the ALR. Other farmland is held by families, or receives agricultural zoning by a local municipality. Farmers pass on, farms pass on, and there is little one can do, except cross fingers, to ensure that food-growing history continues. Little, that is, until a conservation covenant is placed on the land.

Imagine you need to sell your farm. This farm has been worked by your family for 60 years and the soil is rich. You've built it up and tended it with your bare hands. You've grown a vast variety of produce each year and sold it to your own community at the farmers' market. You've toured people around, teaching them where their food comes

LEARN MORE:

malaspinaland.ca

alc.gov.bc.ca/alc/content/alr-maps/alr-history

wcel.org/publication/greening-your-title-guide-best-practices-conservation-covenant-3rd-edition

from. Now you're wondering what will happen after you leave.

You can create a legally-binding document that details your wishes. You can designate that a portion or all of your farm remains in food production, suggest the type of farming that can be used and provide a statement of agricultural values. This becomes your conservation covenant.

The covenant is placed on the title of the property and "runs with the land," legally binding the future owner to abide by your wishes. If the property is within the ALR, the covenant cannot restrict agricultural potential, sits below the ALR on the title and permission from the Agricultural Land Commission needs to be sought. In this case, the covenant provides a second layer of defence to maintain agricultural integrity should the need arise.

Westcoast Environmental Law created Greening Your Title, a wonderful resource should you be interested in protecting your property. Contact your lawyer, and work with a land conservancy or local government. Know that preserving your farmland protects food security for generations to come. 🍎





Dirt-free slug-free Hydroponic food on your deck

By Sabrina Upton

Growing more food often means asking yourself, “Which spaces could be utilized to a fuller potential?” Like turning lawns over to orchards or flowering apiaries. For my family, the answer in 2020 was to build a hydroponics system on our 16x24 foot deck.

My husband Hank researched various systems online which he drew from to custom design his own. Ever passionate about teaching our son, we decided this was a perfect family project.

PVC pipes, a pond pump, buckets, and an old bathtub for a pond made up the main components. Add in some stained cedar for esthetics and the experimenting could begin.

“It was our first year growing in hydroponics,” says Hank. “There was lots to learn: which plants to grow, nutrient needs of fruiting plants vs. leafy greens, Ph levels, flow rates and more.

“We actually began the system as aquaponics with large goldfish, but found, for us, it was best to keep it simple. It was too challenging to maintain consistent water conditions for fish health in the system we



designed; especially on top of all the other factors we were learning as we went. Our work really paid off though. We grew strawberries, hot peppers, cucumbers, beans, herbs, flowers, bok choy, tomatillos, tomatoes, fennel bulb, chard and lettuce. The latter five grew extremely well.

“We were still harvesting bok choy and swiss chard in November. Better still, there were no slugs ever!”

Not only could we enjoy fresh produce straight off our deck, it transformed a stifling hot summer deck into a lush green living space we all enjoyed!

Each year we improve our gardening, learning from past years. It helps that there are so many online resources at our fingertips. The hobby farm has been slowly growing over a number of years to include 17 fruit and nut trees, two green houses, and chickens.

Last year, we added to our existing vegetable gardens, a couple milking goats, honey bees and, of course, hydroponics. 🍎



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3. The pure wool stays warm, even when wet.
4. Non-itchy, and soft enough to wear next to sensitive skin.
5. Machine washable and dryer safe at moderate temperature.
6. We put the label on the inside where it belongs.
7. Designed to layer smoothly under or over other garments.
8. No offshore sweatshops. Ours is here at home.
9. If it ever wears out compost it.
10. Makes you 50 to 90% more handsome. (Results may vary)
11. Gluten free!



PollenSweatersInc.

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604-483-4401

pollensweaters.com

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Reap what we sew!

Growing



At last summer's farm stand, Alex, 7, Patrick, 5 and Catherine, 3 all Devlin, and Declan Paul, 7, just a few of the dozen kids learning to run a small business in The Village,.

Entrepreneurs

By Alena Devlin

Last summer, COVID changed everything. My very busy active children, then aged 7, 5 and 3, found themselves at home, a lot.

Quickly running out of things to do, we decided to grow our own veggie garden. It filled our home schooling requirements for science, physical education - and, it turns out, economics and math.

Our little garden was producing a lot, probably because we were home to water it. The 12 kids in our neighbourhood decided to open "The Village Farm Stand," selling extra fruit and veggies from our gardens, fuelled by their desire to buy their own Android tablets.

Now as a parent I had mixed feelings about this enterprise. On one hand, I was proud that they wanted to learn how to earn money and save towards a goal. On the other, it was going to be a lot of work. I caved because COVID guilt... and what else where we going to do with all this produce before it spoiled?

Turns out they are savvy business partners. They learned to pay for supplies, they paid for snacks and drinks for the village of children and paid the moms for our work, too.

They calculated how much to charge, and took orders from customers.

They shared the profits with the ever growing number of business partners (they multiply like gremlins) and most of all marketing.



hothouse tomatoes • cucumbers
cherry tomatoes • bell peppers
hot peppers • lettuce • squash
broccoli • beans • zucchini
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cauliflower • cabbage • spinach
swiss chard • pickling cucumbers
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We had to put a stop to their screaming "Come to our farm stand!" pretty quickly.

Kids are adorable and can sell anything so we wanted to make sure they understood the value and time it took for people to support them.

They ended up earning enough for that tablet. But once they realized that I still controlled their use of it, they chose to keep saving for something else I was unwilling to buy them: as yet undecided, but perhaps Nerf guns.

Now we find ourselves in another year of COVID restrictions. The Village kids are planning each family's gardens, so that they can offer more variety. They're thinking of more products to sell and getting excited to buy their seeds.

Growing a garden is so worthwhile, especially during COVID. Growing entrepreneurs, as much work as it is, has been just as rewarding. 🍎

We had to put a stop to their screaming "Come to our farm stand!" pretty quickly.

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WE'RE MISSING OUR FOOD & GARDEN EVENTS!

Given the topsy-turvy nature of BC's COVID protocols right now, we checked in with the organizers of Powell River's 2021 foodie events to see where they're at.

Powell River Home & Garden Show • Postponed to April 29 & 30 of 2022

Lang Bay Plant Sale • May 8, noon til 4pm. COVID measures in effect.

Garden Club Plant Sale • May 6 to 16. See powellrivergardclubblog.blogspot.com for full details.

Assumption Plant Sale • Cancelled for 2021

United Church Plant Sale • Cancelled for 2021

Lund Seafood Festival • postponed to May 28 & 29 of 2022

Edible Garden Tour and Garden Tour • Will be going ahead as a collaboration between LIFT and Skookum Food Provisioners Coop. Dates and details TBA.

Fall Fair • Likely not happening this year.

Mushroom Festival • It's happening. Dates and details TBA.

Beer Festival • None planned for this year

The events have slowed, but the food still grows

Meet Skookum

Skookum Gleaners saves fruit (and sometimes nuts) from people's trees, bushes, or vines.

Volunteer operated, we share this harvest among the pickers, the tree-owners, and those in need in our region. This shared harvest supports regional food self-sufficiency by connecting those who have excess with those who have the time and energy to harvest.

Let us know about your need for picking before your fruit is ready! If you would like to sign up as a picker, or if you have fruit / nut trees or berries / grapes (or other food plants - except blackberries!) that you would like to have us come and pick, please fill out the form on our website at skookumfood.ca

Skookum Food Provisioners' Co-operative helps people grow, raise,

forage, preserve and use local and sustainably-grown foods.

In a normal year we run the Gleaners fruit program, rent out a cider press to members, run classes and workshops, buy items as a group and split them, share and swap food, and more.

In a pandemic, that has to be adjusted – so this year we're socializing and learning online until we can meet again in person, still Gleaning and cider pressing, and co-organizing online garden tours, an online Flower Show and an online Vegetable Show with other local groups. Our electronic newsletter is informative too!

Check us out at skookumfood.ca or find us on Facebook @skookumfood or Instagram @skookumfoodco 🍎

- Samantha Gambling

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Sign the petition to allow local prawn fishers to keep selling frozen-at-sea prawns, as they have for 50 years.

Ask a prawn fisher for the petition, or sign online at petitions.ourcommons.ca/en/Petition/Sign/e-3343

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What Grew in Larry's Garden

By Laura Alary, (2020)

Check This Out

Adults Kids

These books represent just a teensy, tiny fraction of the Powell River Public Library's immense and inspiring collection of gardening books (plus canning and preserving, and of course, cook books.)



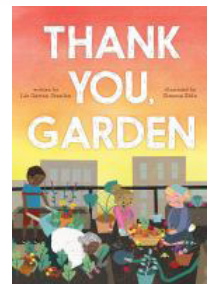
Busy Spring Nature Wakes Up

By Sean Taylor, (2021)



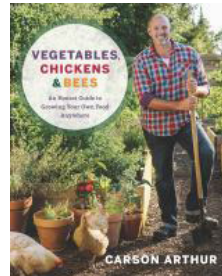
In A Garden

By Tim McCanna, (2020)



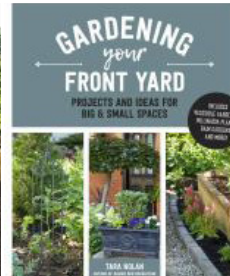
Thank you, Garden

By Elizabeth Garton Scanlon, (2020)



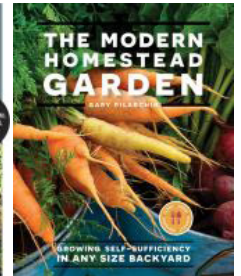
Vegetables, Chickens & Bees: an honest guide to growing your own food anywhere

By Carson Arthur, (2019)



Gardening Your Front Yard: projects and ideas for big and small spaces

By Tara Nolan, (2020)



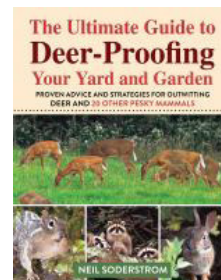
The Modern Homestead Garden: growing self-sufficient in any size backyard

By Gary Pilarchik, (2021)



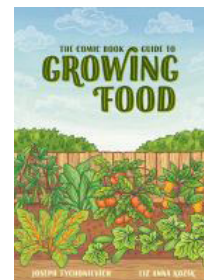
Growing under cover

By Nike Jabbour, (2020)



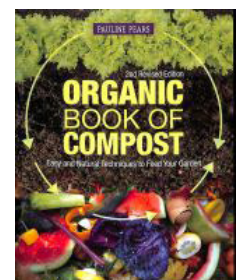
The Ultimate Guide to Deer-Proofing Your Yard and Garden

By Neil Soderstrom, (2020)



The Comic Book Guide to Growing Food

By Joseph Tychonievich, (2021)



Organic Book of Compost

By Pauline Pears, (2020)

Planting seeds of learning

Getting fresh food into the minds and onto the plates of school students



Powell River School District's *Landed Learning @ School* is a food literacy program that gives students the understanding and hands-on skills they need to grow and prepare their own fresh food.

Throughout the school year, K-7 students learn about taking care of soil, saving seeds, caring for pollinators, planting and tending crops, and - of course - how to turn it all into something delicious to eat! Along the way, they work alongside community volunteers of all ages and many walks of life. The relationships and teamwork that result from this mentoring create an environment in which students can ask questions, try new things, and "dig deeper" into their learning.

This year has presented some challenges, but with a carefully thought out COVID safety plan in place, a modified version of the program has gone ahead and it is clear that students and teachers have greatly valued the opportunity to get their hands into the soil and enjoy the magic of making things grow!



"Being part of Landed Learning is important to me, because we learn how to cook and grow food, which are skills you will need later in life."

Grade 6 student



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