

Farm Gate Sales

AC: Alder Creek Farm SM ☎️, min 1 doz boxes of strawberries ☎️653-2375
info@AlderCreekFarm.ca AlderCreekFarm.ca
Larry Starke, 110 Hamilton Horne Way, V8K 1V5, 0.5 km up Musgrave Road, on the right. **Also at:** Natureworks, local grocers **Products:** Strawberries, garlic, onions.

AL: Apple Luscious Organic Orchard ^{TM SM} ☎️ ☎️653-2007
BurtonH@saltspring.com
AppleLuscious.com **Harry Burton**, 110 Heidi Place, V8K 1W5, off King Rd, just past Beaver Point Hall, follow the signs. **Also at:** Moss Street Market (Victoria), deliveries for 20# minimum **Products:** Over 200 varieties of apples, garlic, asian pears, plums. **Practices:** Permaculture, wild orchard, orchard chickens. We organize the Salt Spring Island Apple Festival, Sun Oct 2, 2011.

AN: Au Natural ☎️
 ☎️538-5522 PKBenson@telus.net
Kim Benson, 105 Twinflower Way, Mansell Road, V8K 1R4. **Also at:** Studio Tour **Products:** Eggs, lettuce, carrots, green beans, potatoes, beets.

BF: Bramblewood Farm TM ☎️ ☎️, special occasions ☎️5653-9648
Bramblewood@uniserve.com
BramblewoodCottage.ca **Geri Alton**, 125 Stevens Road, V8K 1W5, Beaver Point area, across from Appleluscious Orchard. **Also at:** Bruce's Kitchen, Natureworks, Country Grocer **Products:** Tomatoes, cucumbers, herbs, peppers, carrots, potatoes, pickling cucumbers, peas; beans, riding lessons, B&B.

DC: Duck Creek Farm ^{TM SM} ☎️ ☎️
 ☎️537-5942, 537-5220
DuckCreek@Telus.net
www.DuckCreek.ca **John Wilcox, Sue Earle**, 134 Tripp Road, V8K 1K5
Also at: Natureworks, local restaurants **Products:** Garlic, basil, vegetables, apples. **Practices:** Conservation partner farming. Bus accommodation, bicycle camping.

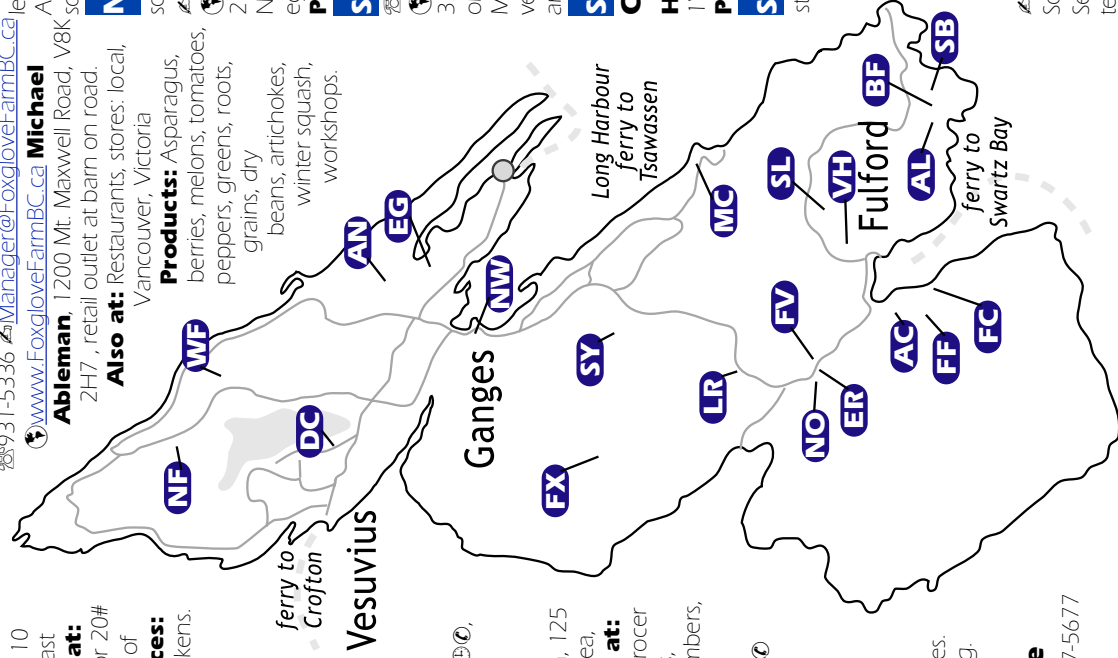
EG: Eagleridge Greenhouse Gardens ☎️Tue: 10-4, Sat: 12-4 ☎️537-5677
SeedKeeper@telus.net
www.EagleRidgeSeeds.com **Marsha Goldberg**, 219 Eagleridge Drive, V8K 2L1 **Also at:** Foxglove Farm & Garden Supply **Products:** Heirloom tomatoes, peppers, eggplants, lettuces, onions, squash, cucumber, annual & perennial greens, herbs, starts. **Practices:** Permaculture, raised beds, companion planting, composting.

ER: EcoReality Co-op ^{TM SM} ☎️ ☎️
 ☎️653-2024 info@EcoReality.org
www.EcoReality.org **Ron Pither, Jan Steinman, Carol Wagner**, 2152 Fulford-Ganges Road, behind the little white United Church. **Also at:** Natureworks, Bruce's Kitchen, subscriptions **Products:** Goat dairy shares, cheeses, eggs, produce, pears, apples, berries, herbs, value-added products, workshops. **Practices:** Permaculture.

FF: Falcon Farm SM ☎️Tue, Fri: May-Oct ☎️653-9070 FalconFarm@saltspring.com **Kerry Lee**, 455 Musgrave Road, V8K 1V5, just one mile up the hill. **Products:** Fresh produce, berries, bedding plants, pickles, sauerkraut, hay, beef.

FC: Fern Creek Farm ☎️ ☎️653-9158
JulieAMills@gmail.com **Julie Mills**, 492 Isabella Point Road, V8K 1V4 **Also at:** Natureworks, Country Grocer, Lifestyles Market (Victoria), Community Farm Store (Duncan) **Products:** Apples, dried apple chips, plums, pears, walnuts, vegetables, eggs.

FX: Foxglove Farm ^{TM SM} ☎️ ☎️931-5336 Manager@FoxgloveFarmBC.ca **Michael Ableman**, 1200 Mt. Maxwell Road, V8K 2H7, retail outlet at barn on road. **Also at:** Restaurants, stores; local, Vancouver, Victoria **Products:** Asparagus, berries, melons, tomatoes, peppers, greens, roots, grains, dry beans, artichokes, winter squash, workshops.



MC: Moonstruck Organic Cheese ^{TM SM} ☎️ 1-4, Sun-Thu ☎️537-4987
Julia@MoonstruckCheese.com
MoonstruckCheese.com **Julia Grace**, 1306 Beddis Road, V8K 2C9 **Also at:** Thrifty's, Country Grocer, Natureworks **Products:** Organic farmstead cheese, aged hard cheese, raw milk blue cheese, pasteurized surface ripened cheese. **Practices:** All cheeses made from milk of our organic registered Jersey cows.

NF: Neptune Farm SM ☎️ ☎️537-8585
NeptuneFarm@gmail.com
NeptuneFarmAndRetreatYolaSite.com **David Miller**, 201 Byron Road, north on North End Road, left on Epron, which becomes Byron. **Products:** Apples, blackberries, garlic, beets, kale, pumpkins, squash, leeks. **Practices:** Permaculture.

NO: Night Owl Farm TM ☎️ ☎️, weekends, some weekdays ☎️653-9147
info@NightOwlFarm.com
www.NightOwlFarm.com **Gavin Johnston**, 2100 Fulford-Ganges Road, V8K 1Z7 **Also at:** Natureworks **Products:** Grass fed beef, free range eggs, free range chicken, corn, firewood. **Practices:** Permaculture, no till.

SY: Salt Spring Centre of Yoga ☎️
 ☎️537-2326 Yoga@SaltspringCentre.com
www.SaltspringCentre.com **Sofya Raginsky**, 355 Blackburn Road, look for the Yoga Centre's sign on Fulford-Ganges Road; we are just past Blackburn Meadows Golf Course. **Products:** Seasonal vegetables and greens, fresh-cut flowers, berries, and tree fruits.

SB: Salt Spring Island Bread Company SM ☎️Wed-Fri: Jun-Oct ☎️653-4807
Heather Campbell, 251 Forest Ridge Road, V8K 1W4 **Also at:** Natureworks, Studio Tour **Products:** Wood fired oven baking.

SL: Stowel Lake Farm ☎️Honour system, staffed 11-4 Tuesdays ☎️653-4308
info@StowellLakeFarm.com

StowellLakeFarm.com **Jennifer Lloyd, Liz Young**, 190 Reynolds Road, V8K 1Y2
Products: Vegetables, plants, baked goods.

VH: Veggie Heaven on South Ridge ^{TM SM} ☎️ ☎️653-9892

ElizBuch@telus.net **Elizabeth Buchanan**, 169 South Ridge Drive, V8K 1Y9 **Also at:** Salt Spring Seeds: catalogue & on-line **Products:** Wildcrafted teas, vegan edibles, kale chips, nettle-kale crackers, nettle chai spelt chocolate cake; fresh flours. **Practices:** Permaculture. Bicycle-ground flour.

WF: Whims Farm ☎️Aug 15 - Dec 15 **Bob Weeden**, 130 Primrose Lane, V8K 1C1 **Also at:** Natureworks **Products:** Apples, pears, plums.



KEY

- ☎️: Certified Organic
- SM: Saturday Market
- TM: Tuesday Market
- ☎️: Farm gate hours
- ☎️: by appointment

2011-08-01

No Farm Gate Sales

Anglo Farm ☎ Email or call ☎ 537-0022

✉ AngoRetreat@shaw.ca 🌐 www.AngoRetreat.com **Candace Cole, Products:** Blueberries, fresh & frozen. **Practices:** Permaculture, no till.

Bright Farm TMSM ☎ ☎ 537-4319

✉ BrightFarm@saltspring.com **Charlie Eagle, Bree Eagle, Also at:** Natureworks, Country Grocer, Thrifty Foods, Hastings House, Auntie Pesto, Bruce's Kitchen **Products:** Garlic braids, tomatoes, beans, lettuce, summer squash, cucumbers, carrots, basil, apples, bulb fennel.

Guerilla Gardens TMSM ☎ ☎ 538-8075 **Wendi**

Gilson, Products: Garlic, herbs, herbal products, salad, speciality preserves, honey, sea salt. **Practices:** Permaculture, biodynamic.

NW: Natureworks ☎ ☎ 537-2325

✉ SSNatureworks@shaw.ca 116 Lower Ganges Road, V8K 2S8, centre of Ganges under the red roof of the Salt Spring Inland Trading Company building. **Products:** An extensive selection of local, seasonal fruits and vegetables in a truly unique island shop.

Pastorale ☎ ☎ 653-9095 ✉ Pastorale@shaw.ca

George Laundry, 2281 Fulford-Ganges Road Products: Apples, greens, braising greens, squash, blackberries. **Practices:** Veganic.

Rainbow Road Farm Produce TMSM ☎

☎ 537-9662 ✉ ValRoger@shaw.ca **Val Perkins, Also at:** Local restaurants, Growing Up Organic **Products:** Seasonal greens, fruits, vegetables, and bedding plants. **Practices:** We build healthy soil to grow nutrient rich vegetables which are picked fresh for market.

Small Earth Farm TMSM ☎ ☎ 653-4199 **Melanie**

Platz, Paul de Roo, Also at: Natureworks, phone orders **Products:** Vegetables, berries, herbs. **Practices:** Permaculture, no till. Specializing in heirloom varieties.

For More Information

Island Natural Growers, the local chapter of Canadian Organic Growers, meets the first Wednesday evening of each month, at a different local organic farm. We welcome new members, whether you're growing organic food or not.

For membership information, contact **Anne Macey** ☎ 537-5511 ✉ AnneMacey@shaw.ca. ING members can be included in the next edition of this directory by contacting **Jan Steinman** ☎ 653-2024 ✉ Jan@EcoReality.org.

Organic Practices

All farms in this guide follow one or more of the following practices, designed to work with nature, recycling nutrients and using crop rotations to build healthy soils, promoting biodiversity and using no chemical fertilizers, pesticides, or herbicides, and no genetically engineered organisms. Such techniques protect the environment, minimize soil degradation, decrease pollution, sequester climate-changing carbon, and ensure a high standard of animal welfare.

Certified Organic farms and processing facilities undergo a thorough annual inspection to ensure that methods used are in compliance with accepted standards for organic farming practices. www.CertifiedOrganic.bc.ca.

Organic, Non-Certified are farms that have chosen to forgo formal certification, but who follow organic farming practices non the less.

No-Till is a practice that emphasizes minimal ground disturbance as a way of building soil organic material and preserving the naturally-occurring living communities in soil.

Permaculture is a set of ethics, principles, strategies, and tactics intended to support PERMANENT agriCULTURE as well as permanent human culture. Farmers who claim Permaculture have completed an intensive Permaculture Design Certificate course. www.PermaculturePrinciples.com.

Local Organic Events

Tuesday Farmers Market, from mid-June until October, Centennial Park at the centre of Ganges, 3 PM until 7 PM. Farmers in this market are all organic and are all members of Island Natural Growers. Contact **Jacquie Harkema** ✉ Jacquie.Harkema@gmail.com.

Growing Up Organic organizes the collection, distribution, sales, and delivery of local organic food from farmers to institutional buyers, including schools, retirement centres, restaurants, grocers, caterers and chefs in the community. Contact **Pat Reicher** ☎ 537-4282.

Salt Spring Apple Festival, typically the first Sunday in October, is a self-guided tour of numerous farms that produce apples, with hundreds of mostly heirloom varieties at a dozen or so farms. Contact **Harry Burton** ☎ 653-2007 ✉ burtonh@saltspring.com.

Seedy Saturday, held the second weekend in February at the Farmers Institute at 351 Rainbow Road, is a chance to exchange or purchase seeds and plants and to take part in workshops and presentations.

Salt Spring Island Community Energy Strategy encourages the production and consumption of organic food as a way of reducing energy use and greenhouse gas emissions. www.SaltSpringEnergyStrategy.org.



What is good for your health, good for the environment, good for the local economy, reduces global warming, and tastes great?

Local organic food!

This guide connects you to the people, farms, and places that offer local organic fruit, vegetables, and other local food products on Salt Spring Island.