

**Update from SaltSpring  
Submitted by Pat Reichert**

**Rare Skills Shared at Stone Milling Workshop**

The Small Scale Food Processors Association and the National Research Council co-sponsored the first stone milling workshop in British Columbia. Anita's Organics in Chilliwack hosted the two-day event at the end of November. The workshop was the brainchild of Andrea Gunner, Manager of Anita's. With much hard work and persistence Andrea convinced milling experts Mervin Austin from Lincolnshire, England and Keith Gusto from Utah, USA to lead the in-depth discussions and demonstrations of stone dressing and flour milling techniques. Stone dressing is a special set of skills that are rare even in England where Mervin and his partner Marie Christine operate a wind powered heritage stone mill and bread bakery. Three of the 17 participants in the workshop were David Terry from Wild Fire Bakery, Pat Reichert from Salt Spring Flour Mill both in the Capital Region and Jonathan Knight from True Grain Bakery in Cowichan Bay.

**Growing Up Organic**

Island Natural Growers, the Gulf Islands Chapter of Canadian Organic Growers, is launching a project aimed at developing new links between organic growers and institutional food buyers on Salt Spring Island. The national office of Canadian Organic Growers is providing funding to coordinate the work which will focus on increasing food production capacity and beginning to build distribution infrastructure for local food. The project will discuss supply needs with health care facilities, schools and child care centres and will work with organic growers to find ways of adding local food to the menus in these institutions. The project will address some the tough questions of production volumes, shared processing facilities and distribution costs. The aim is to find solutions and approaches that will be sustainable for the long-term.

**Salt Spring Island Presents Area Farm Plan, January 26, 2008**

The Salt Spring Area Farm Plan is in the final stages of development and will be presented for community discussion and celebration on January 26, 2008. The event will include guest speakers and a local food dinner. There are more than 20 recommendations in the plan aimed at reestablishing farming and food production as a community priority. Among the recommendation are the creation of a community farm land trust and several actions aimed specifically at building food security within the region. Watch for more information about this event in the new year.

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