

Update on Sooke Region Food CHI (Community Health Initiative) Society

Submitted by Kathryn Kusyszyn

The Sooke Region Food CHI Society, covering an area from East Sooke to Port Renfrew, has an exciting roster of events planned this quarter.

January's monthly potluck meeting featured Ian King from Lohbrunner Farm in Langford as our guest. Lohbrunner Farm was deeded to The Land Conservancy by its owner and is now being farmed by Ian. The former landowner lives nearby and both parties are very pleased with the arrangement. See contact info below for information about next month's potluck meeting.

A meat and food for sale regulations workshop presented by the BC Food Processors Association on Jan. 27 at 7pm in the Edward Milne Community School Theatre. The regulation changes are province-wide so all interested parties are invited to attend. Local growers, producers, restaurateurs etc. will also be in attendance to share their experiences. Free but pre-registration is preferred. See below.

On March 11 at 7pm at we will screen Nick Versteeg's "Island on the Edge" film about Vancouver Island agriculture sustainability. Nick will be in attendance to present the film. This event is in conjunction with Awareness Film Night and is by donation at EMCS Theatre. Light refreshments by EMCS Culinary Arts students.

An ongoing project is the creation of a regional Food Guide. This includes farm-gates, markets, courses such as seed-saving, growing tomatoes, composting, community gardens, wild-harvesting tips and more in our region.

Politically we have made some great strides towards laying the foundation of a regional agricultural plan. The Oct. 25 Farm Forum was highly successful. One local producer called it "The most progressive thing that's happened in our region in ten years". The report from the Forum is now with the Juan de Fuca Agricultural Advisory Committee to be taken forward.

See below for more information on the meat and food regulation workshop. To register, contact Sheila Wallace, Food CHI coordinator, on smwallace@shaw.ca or 250-642-7906.

Also check out our new website in progress: www.sookefoodchi.ca

Selling Meat and Produce in BC: issues and requirements

If you sell or buy local meat, eggs, honey or produce then you will be interested in this free workshop.

Please note that local people involved in growing and selling meat and food will also be present to share their experiences.

January 27, 2009

7:00 – 9:30 p.m.

Edward Milne Community School Theatre

Presented by Sooke Region Food CHI Society

in partnership with the BC Food Processors Association

Incidents and concerns around food safety (from BSE to listeria) and recent changes in BC food safety regulations raise many questions for those who produce, sell and buy food products. This evening is intended to provide an opportunity for dialogue between producers, sellers, consumers and government agency representatives.

Proposed program to include:

- Meat Inspection Regulation – presentation and comments
- Food Safety regulations in general – remarks
- Questions and answers

Representatives from Ministry of Agriculture and Lands, Healthy Living and Sport and the Vancouver Island Health Authority will be present. Kathleen Gibson from the BC Food Processors Association will moderate discussion.

This is a free community event and everyone is welcome. For more information please call Sheila @ 642-7906 or email smwallace@shaw.ca