

Grower's Guide 2026



A GUIDE TO FOOD
PRODUCERS AND
FARM MARKETS IN
THE ALBERNI VALLEY



ALBERNI-CLAYOQUOT
REGIONAL DISTRICT

Alberni Valley
NEWS

Photo: MorningStar Woollen Farm



Rent The Best!

Top Quality Equipment for the Consumer & Professional

Lawn & Garden Equipment

- Aerator
- Post Hole Auger
- Blower - Handheld - Gas
- Blower - Backpack - Gas
- Brushcutter - Line - Gas
- Brushcutter - Blade - Gas
- Lawn Edger - Gas
- Billy-Goat Brush - Self Prop
- Billy-Goat High Weed Mower
- Hedgetrimmer - Electric
- Hedgetrimmer - Gas
- Lawn mower- Push - Commercial Mower
- Powerake - Dethatcher - Gas
- Pruner - Telescoping
- Pruner - Telescoping - Gas
- Landscape Rake
- Lawn roller Push or Tow
- Sod Cutter
- Spreader - Broadcast
- Stumpgrinder
- Tiller - Honda/Husqvarna
- Trencher 18"
- Track Wheelbarrow
- Post Pounder
- Wheelbarrow

Scissor/Boom Lifts

Piping & Plumbing Equipment

Traffic Control

Cleaners

Ladders

Floors

Mini Excavator & Skidsteer

- Auger
- Tiller
- Rock Picker
- Forks



Chainsaws

- 16" Electric Chainsaw
- 16" - 20" Gas Chainsaw
- 28" - 36" Gas Chainsaw
- Telescoping Gas Pruner

Air Compressors & Accessories

Compaction Equipment

Concrete Equipment

Electric Equipment

Heaters & Fans

Pumps & Accessories

SCAFFOLDING MATERIALS AVAILABLE

Levels

Lifting Equipment

Miscellaneous

Check out our Website for all of our Rentals!

WWW.LBWOODCHOPPERS.COM

3509 - 3rd Ave • 250-723-5841

DELIVERY IS AVAILABLE

Alberni District Fall Fair

The Alberni District Fall Fair is a time-honoured celebration of the Alberni Valley's agricultural heritage. Each year, it brings generations together to share the bounty of the land, showcase local talent, and strengthen community connections.

While the Alberni District Fall Fair was formally established in 1946, its roots run much deeper. Historians note that community fairs existed in the valley long before the World Wars, growing from traditions within the local farming community. Its story mirrors the history of agricultural fairs across Canada, which emerged in the late 19th and early 20th centuries through agricultural societies and farmers' institutes. These gatherings promoted innovation, shared knowledge,



Tawney Lem - Winning Sculpture

and celebrated rural life.

Today, the Alberni District Fall Fair remains a vibrant living tradition. It connects people to the land—and to one another—through agricultural exhibits, 4-H clubs, friendly competitions, and community celebration. From baking and gardening to livestock shows and local

CONTINUED ON PAGE 4

Alberni Valley
NEWS



ALBERNI-CLAYOQUOT
REGIONAL DISTRICT

1-250-723-6399

albernivalleynews.com

4918 Napier Street
Port Alberni, B.C., V9Y 6H2

Published in partnership with
Alberni-Clayoquot Regional District.

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We operate within the ancestral, unceded and traditional territory of the Hupačasath and Tseshaht First Nations. We seek to increase our understanding of indigenous food systems and respectfully acknowledge the keepers of this land.

“Family Roots, Strong Communities”

artisans, the fair highlights the skills, creativity, and pride of the valley. This year's theme, **“Family Roots, Strong Communities,”** reflects the values at the heart of the fair.

For many, the fair is a rite of passage. Children enter their first pumpkin in competition, elders share stories of harvests past, and newcomers discover the warmth and traditions of rural life. While rooted in history, the fair continues to evolve—embracing new technologies and sustainable practices that support the future of agriculture in our region.

We encourage new exhibitors to join



in and enter their work. Our catalogue includes a wide range of categories—from vegetables, fruits, and flowers to home cooking and home arts—with classes for both the young and the young at heart. Visit www.alberni-fair.com to explore the catalogue and submit your entries.

Whether you're a lifelong resident or a first-time visitor, the Alberni District Fall Fair offers a unique window into the traditions, talents, and community spirit that define the agricultural heart of the Alberni Valley.

We hope to see you at this year's fair **September 10-13, 2026.**

Farms and Food Producers



1 ALBERNI GROWERS' COLLECTIVE

The Alberni Growers' Collective

The Alberni Growers' Collective is a group of four small-scale farms who share a common vision of using sustainable & regenerative practices. Find us Saturdays at the Spirit Square Farmers' Market. Our delicious products include seasonal vegetables and herbs, eggs, honey, maple syrup, fruits, foraged wild mushrooms as well as seedlings, flowers, plants, processed goods, & meats. Grow local, eat local!

2 AVALON FARM

Jana & Jimmy

8286 Faber Road

E: avalonberryfarm@gmail.com

www.avalonberryfarm.ca

Avalon Blueberry Farm

Avalon Farm grows certified organic blueberries in beautiful Sproat Lake. Nestled in clean valley air and fertile peat bog, our organic blueberry farm is rooted in a deep respect for the land. Fresh blueberries are available in July and August by direct email order, at our farm stand on Faber Road, or picked by your own hands at our u-pick. Email us for more information or to join our email list! We'd love to see you this summer.

3 BEARDALE FARM

George Haack

9797 Somers Road

250-720-1554

E: gfhack@gmail.com

Beardale Farm has been a family-operated farm since 1969. They sell quality first, second, and third-cut grass hay in 600-pound round bales and haylage for feed. Delivery is available on request.



4 BOB'S PLACE

Bob Haynes

6269 Smith Road

250-724-1116 or cell: 250-720-5884

E: hayne.r@telus.net

At Bob's Place, we grow everything as naturally and humanely as possible. We also grow chicken, lamb, and pork when they are in season.

We are open by appointment only.

GROW, EXPERIMENT, MAKE, MARKET, CONNECT, SELL

The Dock+ is a rental commercial kitchen space for everyone.

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✉ info@thedockplus.ca

🌐 www.thedockplus.ca



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FOOD IN FOCUS

Alberni Valley
FOOD SECURITY SOCIETY

Farm - Fish - Forage Producer's Directory

Check out our new local food resource!

Farms and Food Producers



5 COLEMAN MEADOWS FARM

The Dyson Family
6670 Coleman Road
250-724-0876

E: awpb@island.net

f Coleman Meadows Farm

Coleman Meadows Farm is a 170-acre farm and home to Canada's most West Coast Water Buffalo and Cow dairies. The Dyson family welcomes you to our friendly herd of grass-fed water buffalo and Jerseys just off the Pacific Rim Hwy. Our farm market is open year-round on Saturdays from 10-2 with a selection of water buffalo products including: cheeses, yogurt, and a full assortment of meats.



Coleman Meadows Farm photo

6 COLLINS FARM/ ARROWVALE CAMPGROUND

Collins Family
5955 Hector Road
250-723-7948

E: info@arrowvale.ca

www.arrowvale.ca

f Arrowvale Campground and Collins Farm

@ Arrowvale Farm and Campground
Farm gate sales are Saturdays 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 a pumpkin patch 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 beef, veggies and preserves.

7 COX'S LAKE FARM

Mark Murray
285 Franklin River Road
250-720-7494

www.coxslakeblueberryfarm.com

f Cox's Lake Farm

Cox's Lake Farm is a seasonal blueberry farm operating everyday through mid-July to late September. The hours of operation are from 9am-5pm. We offer two varieties of delicious blueberries and offer a u-pick option as well. You can also find us Saturday mornings during the summer months at the Spirit Square Farmers' Market.

8 EDEN TREE FARM AND GARDENING

Heather Shobe
6220 Karen Place
E: heather@edentreefarm.ca
www.edentreefarm.ca

f Eden Tree Farm and Gardening

Eden Tree is a unique, permaculture-inspired farm in its 16th year. Sales by appointment or through Alberni Growers' Collective at Spirit Square Farmers' Market. Site-grown nursery stock includes heirloom vegetables, native forest plants, berries, herbs, and beneficials. We also have chicken, rabbit, honeycomb, maple syrup, vegetables, fruits and berries. Garden coaching and design services are available.



Petals & Pollen photo

10 HALF-ACRE GARDEN

Anna & Evan
5955 Hector Road
250-720-7648

E: halfacreghardeners@gmail.com

f Half-Acre Garden

@ half-acre garden

Heading into our 7th year growing, our Half-Acre Garden is looking better than ever. The soil is noticeably richer from years of added compost, mulch, and low-disturbance cultivation techniques. The fruits of our labour (vegetables & flowers) are available at the Arrowvale campground office, at the Spirit Square Farmers' Market, and featured at The Broken Bow. Anna also makes soaps, salves and balms from tallow and other local ingredients.

9 GRIM CAT FARM

Erin & Lucas
9330 Central Lake Road
grimcatfarm@gmail.com

f Grim Cat Farm

Grim Cat Farm is named for a very grouchy cat. We are a small-scale farm following organic practices and principles. We grow garlic, seasonal veggies, hay and even some fruits. We operate a market stand on our farm, weekends 10-2, mid-July through October.



Welcome to Coleman Meadows Water Buffalo Dairy

Farm Market Open **Saturdays** from 10am-2pm, selling Water Buffalo Meats, Cheeses and Yogurt! Cash or e-transfer only.

Find us on **f**

6670 Coleman Rd, Port Alberni • Call **250-724-0876**

SPIRIT SQUARE

Farmers' Market

at the Harbour Quay

FRESH & LOCAL!
PRODUCE, MEAT, PRESERVES,
BAKING, ARTISANS AND MORE!

Saturday 9 a.m. to 12 noon • year round

Map locations are approximate.

Farms & Markets in the Alberni Valley



Farms and Food Producers



11 LEDA FARM (ESTABLISHED 1974)

Gary, Jacquie, Louis Swann
4361 Batty Road
250-723-7692

E: jbswann@shaw.ca

Leda Farm is an 80-acre farm and eco-forest which is biodynamically managed. Biodynamics has a hundred years of world-wide restorative agriculture experience. We grow trees, vegetables, fruit, flowers and herbs. Louis makes big-leaf maple syrup and manages Highland beef cattle. He also operates a biodynamic orchard. We try to be self-contained within our footprint. We make about 80 tonnes of biodynamic compost per year. We hold workshops for biodynamic compost making. We are open for farm gate sales on Tuesday, 9 am to noon. We also sell at the Spirit Square Farmers' Market.



12 MORNINGSTAR WOOLLEN

Star M Hoerauf
9010 Bryson Road
778-960-6952

E: star@morningstarwoollen.com

f MorningStar Woollen Farm

@ @morningstarwoollen

We steward a 70-acre regenerative sheep and flower farm, where we prioritize soil health, biodiversity, and sustainable practices. By reducing soil disturbance, integrating livestock, enhancing diversity, and supporting natural water cycling, we are cultivating beauty and a thriving ecosystem.

On the farm, we offer seasonal flowers, woollens, lamb, naturally dyed clothing, clothing patterns, and plant-based dyes. We offer workshops to share knowledge and spark creativity! All of our products are available directly from the farm. You can also find our fresh-cut flowers at select retailers and farmers markets.

13 NO RYMER REASON FARM

Ken & Sarah Rymer

E: no.rymer.reason.farm@gmail.com

f No Rymer Reason Farm

Nestled at the foot of the Beaufort range, we currently have a market garden. Our primary product is a lettuce mix, complemented by other produce. Our farm offerings are rounded out with meat birds, pottery, baked goods, and our addictive gluten-free granola. You can find us year-round at the Spirit Square Farmers' Market & the seasonal markets at the Cabin at Shannon Farms.



14 OAK TREE FARM

8405 Meshers Road (by appointment only)
250-723-6333

f Oak Tree Farm

Oak Tree Farm is located in the Beaufort region of the Alberni Valley. We grow and distill lavender on the farm, offering essential oils, dried lavender buds, fresh bunches in season and various lavender products. We also have a flock of laying hens and seasonal produce. Find us every Saturday morning, 9-12, at the Spirit Square Farmers' Market.

15 SHELTER FARM

725 Franklin River Road

Ryan Davis

250-202-4662

E: farm@portalbernishelter.com

www.portalbernishelter.com

f Shelter Farm

Shelter Farm is a working Market Garden farm located in the Alberni Valley, and operated as a social enterprise of the Port Alberni Shelter Society. At the heart of the

farm is our Therapeutic Recovery Program, which provides a safe and restorative environment where individuals can rebuild skills, confidence, and wellbeing through meaningful work with the land. We grow large varieties of fruit, herbs and vegetables year-round, and our produce can be purchased at Farmers Markets, at Double R Meats, through our CSA weekly veggie box program, or online at <https://portalbernishelter.com/shop/>.

16 SIMPLES

2836 2nd Ave.

Phone: 250-723-8061 (after noon)

E: simples@shaw.ca

Simples sells herbs, native and heritage plants and fruits. Simples create vinegars and vinaigrettes and bake delicious bread. We also have various art items – Again this year, we have Tim's hand-made canes and walking sticks! We are a very small urban farm and can be found Saturday mornings, 9 am-noon at the Spirit Square Farmers' Market at the foot of Argyle Street.



Rage's Farm photo

17 SPROAT LAKE FARM

Lyle & Eboni Johnson

9649 Lakeshore Road

250-616-6946

E: sproatlakefarm@gmail.com

f Sproat Lake farm

Our small scale regenerative farm is known mostly for our Red Wattle and Ossabaw hogs and Quail. Also, we sell fresh seasonal produce, rabbits, chicken and eggs.



Join us September 10th, 11th, 12th & 13th 2026

For Our 81st Alberni District Fall Fair

Family Roots Strong Communities

4090 Hollywood Street, Port Alberni, BC
admin@albernifair.com
www.albernifair.com

Scan Here 

"The Gathering Place to Celebrate & Educate"



Farms and Food Producers

18 SPROAT STARTS

Anna Lewis
7500 Hector Road
250-735-0520

Take a stroll down the veggie path with Anna—she's all about growing what you can, where you can, all year long! Sproat Starts offers a veggie start CSA, along with top-quality plant babies. Anna offers personalized garden advice and consulting to help you make the most of your space and season. One of the four farms that make up the Alberni Growers Collective, Anna sells beautiful flowers, veggies, fruits and more.



19 STONEHAVEN FARM LTD.

Jamie and Lisa Aylard
8600 Bryson Road
250-724-6449

E: stonehavenfarmltd@gmail.com

Stonehaven Farm

176-acre farm nestled along the base of the Beaufort Range. We raise grass-fed Black Angus Beef and a Suffolk sheep flock. All animals are pasture grazed, and winter feed is grown on the farm. Whole sides and cuts are available by request. Call for availability.

The Port Alberni 4-H Comeback

BY BELLA WOODS

As the new club Reporter for the **Alberni Valley 4-H club**, I've had the unique opportunity to join a group that is truly hitting its stride. While I only moved to this club a few months ago, the energy here is contagious. This year marks a significant milestone for our Port Alberni group: it is the third year since the club's successful restart, and the growth we've seen in that short time is remarkable.

4-H is built on the motto "learn to do by doing" focusing on the four pillars of **Head, Heart, Hands, and Health**.

For our club, that means more than just finishing a project; it's about rebuilding a community. Over the last three years, our membership has expanded as more local youth discover everything from poultry, small engines and rabbits to my personal focus: beef cattle.

Even though I recently joined the club, this is my third year in the 4-H program. Outside of the club, I spend much of my time showing beef cattle competitively. One of my main goals this year is to share the skills I've picked up on the competitive circuit—like grooming tips or show ring etiquette—with my fellow members. 4-H is

at its best when we all bring our different strengths to the table to help each other succeed.

The greatest benefit I've gained from my three years in 4-H is the confidence to communicate in any environment. Through public speaking competitions and project presentations, I've learned how to talk to complete strangers in the barns and answer questions from the public with ease. Whether I am standing in front of a judge in the show ring or representing our club at a big event, 4-H has taught me how to present myself in the best way possible. These aren't just farm skills; they are

life skills that help me connect with people and advocate for the agriculture industry.

Watching this club grow from its recent restart into the thriving group it is today has been inspiring. Whether we are returning members or new arrivals like myself, we are all working together to ensure the Port Alberni 4-H legacy remains strong for years to come.

Bella is 15 years old and will be showing a beef heifer and market steer. For more information about how to join 4H check out the Facebook page at Alberni Valley 4H Cloverpatch.



CANADA



The Cabin

at Shannon Farms

Accommodation
Seasonal Markets
Culinary Events
Workshops
Weddings

www.shannonfarms.ca
thecabin@shannonfarms.ca
250-720-5867 (Tanya)






Farmers' Markets



A ALL THE RAGE WITH NO BIG DILL MARKET

June-August. Selected Thursdays TBD
7685 McKenzie Rd
Market Manager: Amanda Price
250-918-9585

E: marketwithnobigdill@outlook.com
This pop-up Farmers' Market features a variety of seasonal local fruits and vegetables, plants, preserves, baking, crafts, artisans, and much more. Drop-ins are welcome. We encourage shoppers to bring cash as payment, as cell service for electronic payment methods can't always be relied on.

B COLEMAN MEADOWS FARM MARKET

Saturdays from 10am-2pm, year-round
6670 Coleman Road
Phone: 250-724-0876
E: awpb@island.net

Coleman Meadows Farm
Our farm market offers a great selection of water buffalo products including cheeses, yogurt, and a full assortment of water buffalo meats. Come and meet the girls and stroll through the gardens.

C NAESGAARDS FARM & MARKET

Daily 9:30am to 5:30pm
5681 River Road
Telephone: 250-723-3622
Facebook: Naesgaard's Farm & Market
Instagram: Naesgaard's Market

Naesgaards offers a great selection of fruits and vegetables picked fresh from our fields and local suppliers. The garden centre has a compelling selection of flowers, vegetable starts and herbs while the storefront has other offerings as well.



Alberni Growers' Collective photo

D PORT ALBERNI FARMERS' MARKET

Saturdays, 9am-1pm, year-round
6211 Cherry Creek Road
Facebook: Port Alberni Farmers' Market
Year-round Farmers' Market featuring local farmers and fare. Seasonal produce, plants, assorted meats, eggs, as well as baking, crafts & culinary vendors. Both year-round vendors & drop-ins welcome.

E SPIRIT SQUARE FARMERS' MARKET

Saturday, 9am-noon, year round
Harbour Quay, 5440 Argyle Street
E: ssquarefarmersmarket@gmail.com
Facebook: Spirit Square Farmers' Market
The Spirit Square Farmers' Market is situated at the foot of Argyle Street in the picturesque Harbour Quay. Local farmers offer a wide selection of seasonally available fruits, vegetables, farm fresh eggs, meat and honey. You will also find delicious preserves, baked goods, and local artisans showcasing their unique talents. 100% locally grown, made, baked or foraged! Enjoy live music during the summer months. Follow us on FB so you know when we are hosting our Kids' Market, Garlic Festival, special guests and more.

F SHANNON FARMS SEASONAL MARKETS

See Calendar of events
8865 Beaver Creek Rd
Market Manager: Tanya Shannon
Phone: 250-720-5867
E: thecabin@shannonfarms.ca
www.shannonfarms.ca
Facebook: The Cabin at Shannon Farms
Instagram: Shannon Farms Cabin

Enjoy on-farm seasonal markets, where Alberni Valley producers, farmers, creators and artisans offer locally grown, produced, processed, and created goods. Shoppers are encouraged to bring cash as payment, as cell service for electronic payment methods can't always be relied on in our area. Weather permitting, the Summer Market is aimed to be a larger market, as one of the fields can serve as additional parking. Otherwise, carpooling is strongly recommended for our shoppers, as parking is limited.

Calendar of Community Events

2026

MAY

Saturday 2nd & 9th
Annual Seedling Sale at Spirit Square Farmers' Market. 9am-noon



Sunday 3rd
The Cabins: Spring Market. 10am-1pm



Saturday 9th
Fibre Fair at Arrowvale. 10am-2pm



JULY

Friday 17th
Alberni District Fall Fair: Summer Market. 5-9pm



Saturday 25th
The Cabins: Heifers & Hors d'oeuvres. 6pm

AUGUST

Saturday 8th
The Cabins: Gather & Graze – Outdoor Culinary Experience. 5-9pm

Saturday 15th
Spirited Kids Market at Spirit Square Farmers' Market. 9am-noon



Tuesday 25th
The Cabins: Summer Market. 5-8pm

SEPTEMBER

Thursday-Sunday 10th, 11th, 12th & 13th
Fall Fair

Sunday 20th
Family Farm Day. 11am-3pm

Saturday 26th
Spirit Square Farmers' Market: Garlic Festival. 9am-2pm

OCTOBER

Arrowvale Farm: Pumpkin Patch is open every weekend throughout October

NOVEMBER

The Cabins: Christmas Wreath Making Workshops (specific dates TBD)



Arrowvale Farm: Wreath Making Parties – phone to inquire

Sunday 29th
The Cabins: Mini Christmas Market. 10am-1pm

DECEMBER

Saturday 5th, 12th, 19th
Spirit Square Farmers' Market – Christmas Markets



Alberni District Fall Fair Christmas Market
A Saturday mid December 10:30-3:30

Arrowvale Farm: Wreath Making Parties – phone to inquire

2027

FEBRUARY

Saturday 13th
Seedy Saturday – 10am-2pm



MARCH

Good Friday, March 28th
Arrowvale Farm's annual Easter Bunny Hunt



MAY

Saturday 1st, 8th & 15th
Annual Seedling Sale at Spirit Square Farmers' Market. 9am-noon



Sunday 2nd
The Cabins: Spring Market. 10am-1pm



Help Support Agriculture and Food Security in the ACRD!

Grow Local

- Plant a garden, tree, bush, or flower and start food production however you can!
- Join the Alberni Valley Food Security Society, Tofino Community Food Initiative, or the Alberni Farmers' Institute
- Learn ecologically responsible and ethical permaculture, foraging, or fishing skills

Buy Local

- Visit a farmers' market or farm gate stand listed in this Guide
- Purchase local produce, meat, and seafood whenever you are able to
- Support your local food retailers and food box programs

Share Your Ideas and Energy

- Volunteer with the Fall Fair, a fruit gleaning project, a school garden, or with 4-H
- Join the Dry Creek Community Garden
- Exchange knowledge (and produce) with friends and neighbours

For more information on any of the information listed above, contact us at sustainability@acrd.bc.ca



ALBERNI-CLAYOQUOT
REGIONAL DISTRICT