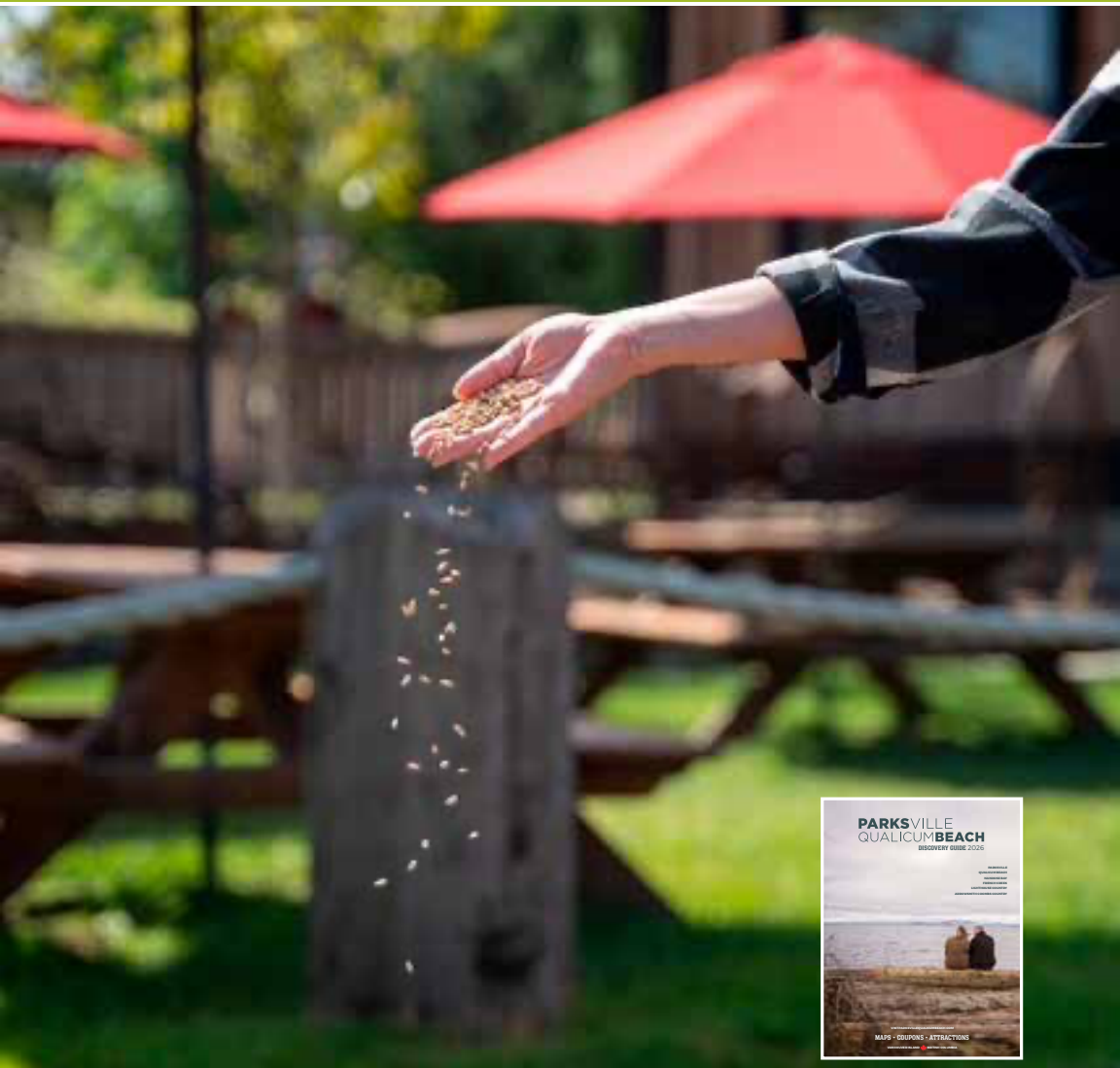


Grower's Guide 2026

A GUIDE TO FOOD PRODUCERS
AND FARM MARKETS IN:

- » Coombs
- » Errington
- » Nanoose Bay
- » Parksville
- » Qualicum Beach
- » Lighthouse Country



**PARKSVILLE
QUALICUM BEACH**



Discover more at
ParksvilleQualicumBeach.com

Photo courtesy of Coombs Farmers Institute



**PARKSVILLE
QUALICUM BEACH**



1-250-248-4341
pqbnews.com

203-174 Corfield Street South
Parksville, BC, V9P 2G5

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Springford Farm



Sirius Micro Farm



Arrowsmith Acres



Every Second Sunday Market

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mow@sosd69.com | www.sosd69.com |





A passion for preserving heirloom tomatoes

Keith Barbutza with last year's tomato crop

When it comes to growing heirloom tomatoes, Keith Barbutza's roots run deep.

His collection includes over 200 varieties, with some dating back to the early 1900s, which is also when his grandfather immigrated to homestead in Northern Alberta.

Over the last 15 years he has given thousands of those seeds to anyone interested in keeping heirloom tomatoes alive.

"I had the good fortune to be able to retire at age 51," said Keith, who relocated to Parksville with his wife Keltie several years ago. "Since then, collecting and propagating open pollinator tomato

seeds has become a real passion."

Beginning in the late 1970s, Keith was a producer for CTV, Global TV and ACCESS TV in Edmonton prior to establishing his own video production company. The company was sold in 2012.

Since moving to Parksville, he has relocated his growing operation to a commercial greenhouse in the Northern Qualicum area and joined the Coombs Farmer's Institute (CFI). Members of the CFI and its community events have provided him with a network for giving away seeds and spreading the word. He also has established ties with numerous organizations such as 4-H, Seedy Saturday and several First Nations. ➤

A vibrant advertisement for Thrifty Foods. The background is a collage of fresh produce including red radishes, corn, tomatoes, cauliflower, and eggplants. In the top left, a green box contains the text "WE PICK BC FIRST". The main text reads "Local spans beyond what you find in our stores. We support well over 160 local partners across BC." Below this, the "THRIFTY FOODS" logo is prominently displayed. To the right, it says "Source local Eat happy" next to a green smiley face icon. At the bottom, a green banner provides the address "Parksville: 280 East Island Hwy", the website "thriftyfoods.com", the phone number "1.800.667.8280", and social media icons for Facebook and Instagram with the text "Connect with us".

While studying to become a Master Gardener through the University of Alberta, he became fascinated with the origins of the tomato plant. It was first discovered in the 1500's by Europeans exploring South America.

What they discovered was a slow growing, perennial vine. When Spanish Conquistadors introduced tomatoes to Europe in the 1500s, many Europeans viewed them as poisonous, calling them "poison apples"; and initially grew them only as rare, decorative, or ornamental plants in gardens, particularly in Italy where they were known as "pomi oro" (golden apples)

But it didn't take the Europeans long to realize that the plant's fruit when ripe was very pleasing to the palate. And there were so many varieties, each with a distinct flavour.

So began the migration of tomato seeds to every part of the world. Over time thousands of varieties emerged that have adapted to different growing conditions and climate zones and will ripen in a single growing season. In earlier times, a jar of heirloom tomato seeds was a gift greatly treasured by newlyweds because it was transportable and long-lasting.

Keith now has heirloom varieties from Russia, Crimea, Australia, New Zealand, Mexico, Europe and North America. And he's always on the lookout for more, first to grow and then share with others.

"One of my favourites is the Black Krim from Crimea," said Keith. "It has a smokey flavour, low acidity and is good for people with high blood pressure, because it requires no additional salt to be added."

His growing season begins each February in his Parksville apartment. In a matter of weeks there are seed trays taking up parts of every room, each equipped with LED lighting. By April everything is ready to be planted in the 3,600 sq.-ft. greenhouse. He also includes a number of companion plants such as marigold, sweet alyssum, basil

and dill to discourage pests and to add flavour to the fruit.

Very quickly it becomes a two-person operation taking care of so many plants, some growing 10 feet high and producing up to 40 lbs. of fruit. This involves regular pruning and fertilizing. Drip irrigation takes care of watering.

"The harvest begins in early June and doesn't stop until September," said Keith.

Every week he fills bags (or boxes) with vine-ripe tomatoes and distributes them free throughout the community.

"I'll leave a couple hundred pounds at a various Senior complexes and they'll be gone by dinnertime," says Keith with a smile.

He keeps less than 20 per cent of the harvest for his seed collection and packaging operation.

Distributing seeds, either in person or through the internet, happens throughout the year and often becomes a two-way exchange. Seeds travel by mail to and from all over the world.

"You'll remember me down the road when you receive an open pollinator that I might not have," said Keith. "People enjoy returning the favour. It's a community."

This past winter through the Coombs Farmer's Institute he distributed six varieties he had specially packaged - Manitoba, Coyote Yellow, Sweetie, Silvery Fir, Chocolate Cherry and Black Cherry.

The Silvery Fir is originally from Russia, and the Coyote Yellow is from Mexico. Thanks to climate change in recent years, it is now possible to grow both Coyote Yellow and Kellogg's Breakfast, which is another variety from the southern US, on Vancouver Island.

Contact Coombs Farmer's Institute at coombsfarmersinstitute.weebly.com for information on obtaining some of Keith's heirloom tomato seeds, or to arrange a complementary tomato delivery to a congregate setting.

Farms and Food Producers



1 ARROWSMITH ACRES

Stephanie Demedeiros
Coombs

250-927-3843

f Arrowsmith Acres

Arrowsmith Acres is excited to be offering a variety of farm fresh products!

We are proudly offering beef, pork and limited amounts of chicken. Our family farm also has farm fresh eggs available! Text or call 250-927-3843 for more information and to be on the books for the next round.

2 BOMÉ CHEESE

Horst Boehm, Bibi Menge
1876 Alberni Hwy., Coombs

250-586-2663

bomecheese@shaw.ca

bomecheese.ca

Visit us at the Qualicum Beach and Errington Farmers' Market on Saturday mornings. Tuesday to Saturday we welcome you in our cheese shop restaurant or on our patio. Enjoy home-made German cuisine, heavenly desserts or a cheese platter and watch the cheese making process. We produce 12 different cheeses, our specialty European cakes, home-made frozen meals and soups to bring home. Online shopping is also available!

Hours of operation: Tue-Sat 11am-4pm

3 BOUQUET GATEWAY

1694 Errington Rd., Errington

Farmstand open between 8 am and 9 pm 7 days a week. Bouquets, plants, baked goods, granola, jams, and jellies U-PICK during June through August where you can pick various flowers, including Dahlia's cosmos, sunflowers and Zinnias.

4 CATIE'S HOT DILLED BEANS

2005 Dorman Road, Qualicum Beach
catieshotdilledbeans.com

Catie's crafts small-batch pickled vegetables, fruit preserves, and specialty products using locally sourced ingredients. We are community-focused, bringing fresh, flavourful creations to our neighbors.

Visit our shop in Qualicum Beach or explore our story online, where you can watch behind-the-scenes video. Our products are at select local shops, events and markets.

5 CHECKER GRASS FARM / GRINSHEEP FIBRE ARTS

1265 Leffler Rd., Errington
Garden and Lamb: Sam 250-927-2105
Wool and Yarn: Sharon 250-248-6306

We are the districts' first Certified Organic farm (1990) and are located across from the Wildlife Recovery Center in Errington. We offer seasonal fruit and vegetables, live and dressed lamb and a full range of wool, spinning, weaving and felting supplies.

6 COAST GAL CREATIONS

3894 Melrose Rd., Whiskey Creek
250-204-4192

coastgalcreations@gmail.com

coastgalcreations.org

Check out my website to view artwork and classes. As a certified Paverpol instructor, allow me to bring out the artist in you!

My garden sculptures are created from upcycled materials and a fabric hardener made in Holland. This product is called Paverpol; environmentally friendly and withstands the elements of our weather. Art offerings vary from figurines, birds and outdoor framed art placed into old wood windows.

Farms and Food Producers



7 COOMBS COUNTRY CRAFTS

I am a local lady living on acreage in Coombs. I produce jams, jellies, pickles, preserves, plus some knitted items, fresh fruit in season and bedding plants. I sell at Errington Farmer's Market, plus some events at the Coombs fairgrounds and other craft fairs.

8 CORMIE FARM

250-248-3995

cormiefarm.ca

 **Cormie Farm**

Our farm stand will open for the season in late June, located at Riverside Rd, Parksville BC. Open daily for the duration of the season from 10am to 6pm

Cormie Farm has been supplying the Parksville/Qualicum area with fresh local produce since 1975. We have a wide array of seasonal produce from kitchen staples to short-season treats. Seasonal produce available this year: salad mix, tomatoes, cucumbers, peppers, peas, strawberries, grapes, apples, plums, carrots, herbs, asparagus, rhubarb and many others... Check out our website to order from our online store during the shoulder seasons, and visit our Facebook page for updates in-season.

9 FIERCE LOVE FARM

fiercelovefarm.ca

We are a small family farm in Qualicum Beach. We grow a diversity of fresh vegetables, berries, and flowers using ecological practices. We are passionate about growing the highest quality food for our community, and care for our land and soil with love and future farmers in mind. You can find us at the Qualicum Beach Farmers Market every Saturday. Follow along on Instagram @fiercelovefarm to stay up to date on where else to get our produce!

10 GLASSEN FARMS

Nanoose, BC

604-831-6955

Ben.Glassen@gmail.com

We raise chicken, turkey, lamb, pork, and beef using regenerative agriculture practices. Find us at the Saturday Qualicum Market, Wednesday Nanaimo Market, and Sunday Cedar Market. Come taste the difference real stewardship makes—once you try it, you'll know where your meat should come from. 10am-1pm!



ARROWSMITH AGRICULTURAL ASSOCIATION



COOMBS FAIR



IT'S GOING TO BE A HONKIN' GOOD TIME!

SAT & SUN AUGUST 8&9

COOMBS FAIRGROUNDS & EVENT CENTRE



Courtesy of Little Qualicum Cheese Works

11 LITTLE QUALICUM CHEESE WORKS

403 Lowrys Rd., Parksville

Come by anytime during open hours to enjoy a fun & educational experience. Visit the gals in the dairy barn, learn about our milking robot, say hello to calves, sheep, goats, and a variety of other friendly animals. And don't forget to take a peek into the cheese plant, where the magic happens if you're lucky enough you might see some of the action. The Farmgate Store is always a highlight to the farm visit. Browse the wide variety of local foods, farm toys, gifts, and of course, our own lineup of over a dozen cheeses; as well as made on site ice cream and our fresh milk vending machine. We're proud to offer a selection of excellent local meats, eggs, as well as our own grass-fed beef. Suitable for

families, children, teens, adults; There's something here for everyone.

Hours: Farm & Store: 10 am-4pm

Tues -Sun (Closed on Mondays)

Self-Serve Milk Dispenser:

7am -6pm daily

12 LOST SHOE RANCH

13292 Capnac Pl., Ladysmith

778-269-2532

Lostshoeranch@shaw.ca

[lostshoeranch](https://www.facebook.com/lostshoeranch)

Wool pellets retain moisture in your soil, fertilizer all your plants indoor, outdoor, flowers and veggies. Small and large quantities available and if you have wool we do custom work for you at our mill facility. Locally produced.

13 MAMA SUE'S GRANOLA BARS

Nanaimo

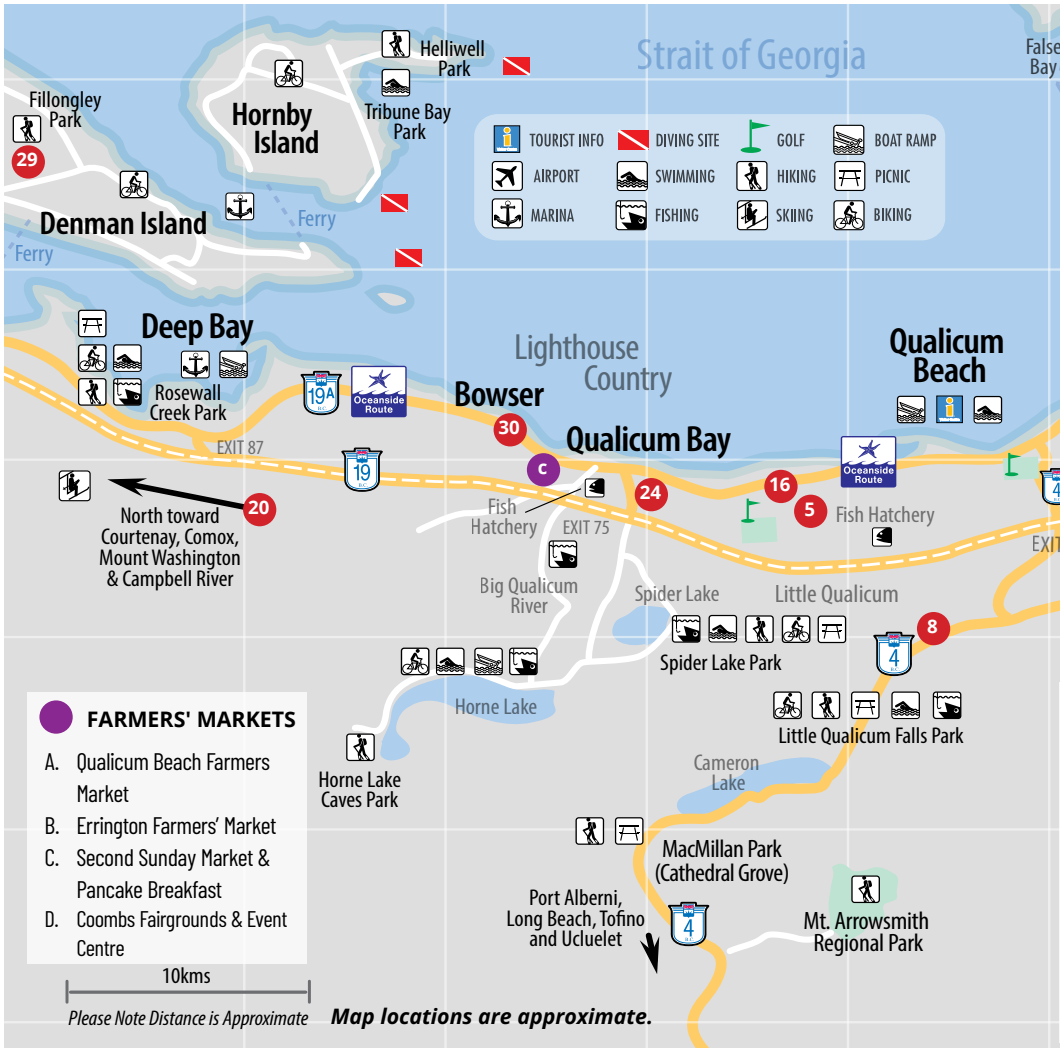
mamasues2019@gmail.com

[Mama Sue's Granola Bars](https://www.facebook.com/MamaSuesGranolaBars)

Mama Sue's Granola Bars are a nut-free and egg-free oat and coconut-based snack, perfect for a quick bite on-the-go or curled up with a cuppa! Seven varieties including Regular, Gluten-free and vegan in over 18 flavours! Find MSGB at the Qualicum Beach (Sat. 8:30-12), Island Roots (Nanaimo; Wed. 3-6pm) and Cedar (Sun. 10-2) Farmers' Markets.



Farms & Markets
 Local Artisan Crafts & Gifts
 Plants, Feeds, Soil & Gardening Supplies
 Summer Market
 July - August
 Every Wednesday
 Visit the Fall Fair on
 September 6, 2026
Lots to discover & enjoy!



LOCAL SEASONAL ISLAND GROWN PRODUCE & Island-made artisan foods

MARKET OPEN THURSDAY-SUNDAY 9:30AM-5PM

Farm fresh, FREE-RANGE EGGS GRASS-FED BEEF

1934 NORTHWEST BAY ROAD, NANOOSE BAY, BC • www.springfordfarm.com • 250-468-7540



FARMS AND FOOD PRODUCERS

- | | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> 1. Arrowsmith Acres 2. Bomé Cheese 3. Bouquet Gateway 4. Catie's Hot Dilled Beans 5. Checker Grass Farm / Grinsheep Fibre Arts 6. Coast Gal Creations 7. Cooms Country Crafts 8. Cormie Farm 9. Fierce Love Farm 10. Glassen Farms | <ul style="list-style-type: none"> 11. Little Qualicum Cheese Works 12. Lost Shoe Ranch 13. Mama Sue's Granola Bars 14. Misguided Spirits Craft Distillery 15. Pollen Acres Farm & Lifesource Honey Sales 16. Regatta Gardens 17. Rusted Rake Brewing 18. Seabreeze Acres 19. Silver Meadows Farm Market Ltd. 20. Singletree Country Meats | <ul style="list-style-type: none"> 21. Sirius Micro Farm 22. Skye's Garden at Once Upon Our Farm 23. Springford Farm 24. Swanover Farm 25. Swayne Creek Ciderhouse 26. The Blueberry Guys 27. The Country Butcher / Unicorn Farm 28. Thorcrest Farm 29. TreeEater Farm and Nursery 30. Tusk and Feather Farm |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|



Silver Meadows Farm Market Ltd.

- Sweet Corn
- Raspberries
- Strawberries
- Pumpkins

Local – Fresh – Family Farm

Open Year Round - Come Check Out The View
 1019 Errington Road, Errington B.C. V0R 1V0
 (250)248-4450



- 13
- 20
- 24
- 26

Farms and Food Producers



14 MISGUIDED SPIRITS CRAFT DISTILLERY

Darrell & Deirdre Bellaart
18 - 1343 Alberni Hwy., Parksville
250-586-2200
Darrell@MisguidedSpirits.ca
MisguidedSpirits.ca

Locally grown fruit is used whenever possible when Darrell and Deirdre Bellaart infuse their gins and vodkas at Misguided Spirits Craft Distillery in Errington. Their offerings include infused spirits made with strawberries, rhubarb, cranberries and blackberries picked as close to home as possible. To reduce waste, they donate their spent grain left over from mashing to feed farmers' animals in Coombs Country. Several of their products have been awarded gold and silver medals in national and international spirits competitions. Visitors are invited to tour the distillery (no tour fee, but tips are welcome!) to see how their products are made, then taste their unique and delicious flavours in the on-site tasting room. Misguided Spirits is open Monday to Saturday, but the Open sign is often lit up on Sundays when they're in working on something. So call ahead if you're unsure. The distillery is just 6 km east of Goats on the Roof on Hwy 4A. Visit them online at www.misguidedspirits.ca, on FB: MisguidedSpiritsCraftDistillery, or Instagram: [misguidedspirits](https://www.instagram.com/misguidedspirits)

15 POLLEN ACRES FARM & LIFESOURCE HONEY SALES

Coombs
250-248-7894
PollenAcres@shaw.ca
 **Pollen Acres Farm Coombs**

Family owned and operated. Pollen Acres was created 4 years ago with the intention of supporting nature, the environment, and our pollinators. The farm supports large areas of Pollinator plants and flowers to support our many

and much needed pollinators. We offer raw honey sales created from our small apiary of "busy bees" creating our LifeSource Honey.

We offer:

- *Bee propolis throat sprays & tinctures*
- *Reusable wasp traps*
- *Raw honey*
- *Experiential bee tours, come check out hives and share the bee experience.(waiver required)*
- *Hanging baskets*
- *Veggie and plant starters*
- *Seasonal vegetable sales*
- *Spring hanging basket workshops*
- *Fall/Winter wreath making workshops*

For more information please Text, DM or email. Bee happy!



16 REGATTA GARDENS Barry and Sylvia Neden 1992 Alberni Hwy., Coombs 250-248-9240

Anchored to the Earth, Regatta Gardens was established in 1987. For over 35 years, we have contributed to the Central Vancouver Island agriculture community and the production of farm fresh vegetables, berries, tree fruit and lamb. We are currently accepting u-pick raspberry booking times. Lambs born in March are available by pre-booking, cut to your specification, sold as 1/2 or whole, and ready for pick-up in the fall. Call us to arrange a time to explore this season's locally grown farm fresh products!



17 RUSTED RAKE BREWING

3106 Northwest Bay Rd., Nanoose Bay
250-821-1934

 **Rusted Rake Brewing**

 **@rustedrakebrewing**

Where the barley grows. The goodness flows. Rusted Rake Brewing is a family-run, farm-based brewery in beautiful Nanoose Bay. Our family (and dog) friendly brewery and gastro brewpub are located on an 18-acre farm just 15 minutes from Nanaimo. Visit us any day of the week at our Little Farm by the Sea for lunch and dinner.

Open 11:30am-9:00pm.

Like us on FB or follow us on Instagram.

18 SEABREEZE ACRES

Marga Barclay
460 Baylis Rd., Qualicum Beach
duett65@hotmail.com

 **Seabreeze Acres**

 **Seabreeze Acres**

We have pasture raised chickens, who produce beautiful and nutritious eggs. Fresh available every Saturday morning at the Qualicum Beach Farmers' Market.

We also offer potted culinary herbs, and when in season, duck eggs, fresh fruit, rhubarb and veggie starters. Like Seabreeze Acres on Facebook for updates & pictures of the farm!

I was shortlisted in the top 4 for BC Farm Vendor 2025 by the BC Association Farmers Markets for my contributions as a volunteer and board member to both the Qualicum Beach Farmers Market and the Coombs Farmers Institute.

19 SILVER MEADOWS FARM MARKET LTD.

Jason Fox & Elaine Robson
1019 Errington Rd., Errington
250-248-4450

 **Silver Meadows Farm Market Ltd**

Silver Meadows Farm Market Ltd. is a 116 acre family owned and operated mixed crop farm. We grow sweet corn, strawberries, raspberries,



vegetables, and pumpkins. The farm raises beef and pork, all without the use of antibiotic or hormones. In our rustic farm store, you will find farm fresh eggs, local cheese, honey, jams, jellies, mustards, chocolate, candles, soaps, bath salts, and in the summer Island Farms Ice Cream! We are open year-round. Come check it out, you will be pleasantly surprised!

20 SINGLETREE COUNTRY MEATS

8150- Island Hwy., Black Creek
250-218-8982

Full retail store with fresh and frozen meat products. Local Beef, Pork, Chicken
STORE HOURS:

Monday - Friday 8:00 -5:30

Saturday - 9:30 -3:30 Closed Sundays

SERVICES:

• Full Service Abattoir

• Custom Cutting

• Game Cutting

Taking Bookings now for Slaughter and Processing

21 SIRIUS MICRO FARM

Siriusmicrofarm@gmail.com

Siriusmicrofarm.ca

 **Siriusmicrofarm**

 **sirius_micro_farm**

We are a family owned farm in Errington, specializing in garlic and microgreens. We also grow salad greens, kale, squashes, and tomatoes. We follow organic and sustainable growing practices, to grow high quality produce and build our soil at the same time. We sell through the local natural grocers and farm stores. You can also order from our website at www.Siriusmicrofarm.ca/shop

Farms and Food Producers



22 SKYE'S GARDEN AT ONCE UPON OUR FARM

Errington

250-248-9929

skyesgarden@onceuponourfarm.com

Eggs, CSA subscriptions and produce in season.

23 SPRINGFORD FARM

Ross & Erin Springford

1934 Northwest Bay Rd., Nanoose Bay

info@springfordfarm.com

springfordfarm.com

As sixth-generation farmers, providing local food to our community is at the heart of everything we do. Come visit to experience our traditional farm market on the edge of our farm and browse the Island's best selection of farm-fresh and locally made artisanal food. Our premium grass-fed beef and our signature free-range eggs are always available in our market store.

24 SWANOVER FARM

250-752-6041

swanover@hotmail.com


Swanover Farm is located in North Qualicum. We purchased 20 acres of slash and rough clearing in 1987 and have made it into the sustainable operation that it is today. We have never used any herbicides, pesticides, etc. in our growing. We raise purebred poultry and grow Russian Red Garlic using organic methods.

Russian Red is an excellent keeper with a robust but never harsh flavour. It is a preferred garlic for leading chefs and home cooks alike. Enjoy!

25 SWAYNE CREEK CIDERHOUSE

2132B Swayne Road, Errington

Swaynecreek.ca

 [Swayne Creek](#)

 [Swayne_Creek_Ciderhouse](#)

Reopening May 1 for the season! Swayne Creek Ciderhouse is a family-run desti-



Courtesy of Swayne Creek Ciderhouse

nation set between farmland and forest in beautiful Errington. Settle in and enjoy a relaxed tasting experience in our picnic area overlooking the orchard and grazing sheep. We'll be hosting visiting food trucks throughout the summer, and we're family- and dog-friendly.

Crafted on-site from fruit primarily grown on our own farm, our ciders are dry, complex, low sugar, and gluten-free. Our flagship blends sit alongside small-batch seasonal releases, and non-alcoholic options are available.

You can also find us at local markets - follow our social media for weekly updates on events and locations.

Hours: Fri 3–8pm, Sat 1–8pm, Sun 1–7pm

26 THE BLUEBERRY GUYS

blueberryguy2023@gmail.com

The blueberry guys have been delivering and attending Seedy Saturdays and Sundays for over 10 years, in the Parksville / Qualicum beach area.

We take pride in our blueberry plants! All are potted ready for transplant into your planting space. All our plants are inspected and certified. We have several varieties available for this growing zone. We also do fundraisers.



27 THE COUNTRY BUTCHER / UNICORN FARM

Mark & Donna
1430 Errington Rd., Errington
250-937-2664

We are a Traditional old-world butcher shop serving the Local community and visitors giving our customers quality local butcher cut meats, a selection of local vegetables, cheese and a large selection of our In-House Smoked Meats such as pepperoni, smoked Dry Cured Hickory & Applewood bacon, Smoke hams to our 38+ Day Aged Beef and our Farm raised pork and Lamb.

We are open 6 Days a week from 10 am -6 pm and closed Wednesday and Sunday from 10 am-4 pm
Always Quality Always Fresh

28 THORCREST FARM

Zoë Thorbergson MSc.Nanoose Bay
info@thorcrest.ca
thorcrestfarm.ca
f ThorcrestFarm

We are a small local farm that raises purebred registered Nubian goats, eggs, seasonal vegetables, and flowers. By pre-order only, we also offer premium ethically raised pastured pork and

chevon. We are passionate about the welfare of our animals and the sustainability of producing ethically raised local food. We use regenerative agriculture methods to promote animal, wildlife, plant, and soil health.

29 TREEEATER FARM AND NURSERY

Peter Janes
Denman Island
250-897-8540
treeeaterfarmandnursery@gmail.com
treeeaternursery.com

We offer fruit trees, nut trees, berry bushes and fruiting vines. We specialize in diversity! Shipping available!

30 TUSK AND FEATHER FARM

6130 Island Hwy. West, Qualicum Beach
250-951-3831
f @Tuskandfeatherfarm

Tusk and Feather Farm located in beautiful Qualicum Bay invites the public to come experience life on the farm. While here you can enjoy time with the animals, check out our small farm store stocked with our own ethically raised meats, fresh cut flowers , local produce and treats.



Farmers' Markets



Courtesy Qualicum Beach Farmers' Market

A QUALICUM BEACH FARMERS' MARKET

**644 Veterans Way,
Qualicum Beach
8:30am until noon,
EVERY Saturday - YEAR ROUND.**

f @qbfarmersmarket

Qualicum Beach Farmers Market has been growing our community since 1997! With over 100 local makers, bakers, and growers to shop from during our busy summer season you will always find an assortment of local farm fresh produce, local meat, local eggs, local flowers, local wine, local artisan items, and so much more!

B ERRINGTON FARMERS' MARKET

**1550 Veterans Rd., Errington
Every Saturday, 10am to 1pm
from May-September
erringtonfarmersmarket.ca**

f ErringtonFarmersMarket

Connecting local farmers and producers with customers for over 50 years! Since 1973, the Errington Farmers' Market has served Errington, Coombs, Hilliers, Whiskey Creek and Parksville. At the Market you will find a variety of fresh local produce, baked goods, a spot to relax and enjoy the live music, wonderful artisanal works, great conversations, and more!

C SECOND SUNDAY MARKET & PANCAKE BREAKFAST

**Lighthouse Community Centre,
Qualicum Bay
Every second Sunday starting May 11.
8am to 1pm
lighthousehall.ca/second-sunday-
market-pancake-breakfast**

Our market - art, craft, new, vintage, collectible, and food, along with a pancake breakfast and live music. Breakfast served until noon A fun family atmosphere.

D COOMBS FAIRGROUNDS & EVENT CENTRE

**Coombs, BC
250-248-4458
info@coombsfair.org**

f @coombs.fairgrounds

We are proud to support our local growers and producers at the Coombs Fairgrounds & Event Centre. Join us for the Coombs Farmers' Institute's annual Seedy Sunday and Spring Agriculture Auction, as well as our long-standing tradition of the annual Coombs Fair. This event highlights the endeavors of 4-H members from across the island and beyond. Through our community partnerships, we offer numerous low cost learning opportunities and family-oriented events throughout the year for all ages. For more details, please email us.

Fall Fairs



COOMBS FAIR

August 9 & 10

Coombs Fairgrounds

www.coombsfair.com

A traditional community fair with delicious food, livestock shows, music, 4-H displays, and demonstrations that showcase all the elements that make our community special. The 2025 Coombs Fair is celebrating 112 years of agriculture and community in Coombs. We are proud to host the 2025 Provincial American Poultry Association

sanctioned poultry show featuring heritage birds from across British Columbia. We invite you to join us for this annual celebration of agriculture and community. Whether you're a seasoned exhibitor or a first-time participant, we encourage everyone to take part in the exhibits and showcase your talents and contributions to the community.

See you at the fair!



LIGHTHOUSE COUNTRY FALL FAIR

Saturday August 31 at the Lighthouse Community Centre, Qualicum Beach

Since 1969 the Lighthouse Fall Fair has been celebrating togetherness and continues to promote community spirit. The Fall Fair has changed very little over the years, offering a classic fair with modern touches. Agricultural and artisan displays, food, music and more.



IRITEX

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***Serving the Agricultural Community
with Quality Products
for over 25 Years.***



Hunter



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- **SPRINKLERS**
- **DRIP LINE**
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- **FILTERS**

**PARKSVILLE 976 PRICE ROAD
250.248.7028 | FX 250.248.7046**

**COURTENAY 1325 COMOX ROAD
250.338.5020 | FX 250.338.5024**

www.iritex.ca