

Appendix A - Fernie Food Action Community Engagement Results

FERNIE FOOD ACTION STRATEGY

2020 COMMUNITY ENGAGEMENT RESULTS



RESPONDENTS STATED THE FOLLOWING OPPORTUNITIES COULD HELP INCREASE THE GROWING, RAISING, AND CONSUMPTION OF LOCAL FOOD IN FERNIE

 **SUPPORT URBAN FRUIT HARVESTING**

 **PROMOTE EDIBLE LANDSCAPING AS AN ALTERNATIVE TO GRASS LAWNS**

 **ENCOURAGE RAINWATER COLLECTION FOR WATERING LAWNS/GARDENS**

 **PERMIT BACKYARD MICRO-LIVESTOCK: HENS**

 **INCREASE THE NUMBER OF COMMUNITY GARDENS AND PLOTS**

LOCAL FOOD SYSTEMS ARE TOP OF MIND FOR MANY PEOPLE AFTER THE PANDEMIC HIGHLIGHTED VULNERABILITIES IN OUR FOOD SUPPLY CHAINS



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Table of Contents

Online Survey Responses	1
- Section A: About You	1
- Section B: Local Food Access & Consumption	3
- Section C: Local Food Barriers	15
- Section D: Thank You	22
Online Community Engagement Session Results	23
Online Community Engagement Session Slides & Notes	26

Online Survey Responses

The Fernie Food Action Survey featured 20 questions grouped in 4 sections (A-D). Questions were either multiple choice, ranked or open-ended. Responses were required for some questions and were optional for others. Participation in this survey was for Fernie and area residents only, it was voluntary, anonymous and was expected to take 15 to 30 minutes to complete. Participants were encouraged to share candid and thoughtful information to help develop an accurate view of the community's food needs.

Section A: About You

1. What neighborhood do you live in?

Neighbourhood	Respondents (131)	%
Annex	30	22.9
Airport	12	9.16
Cokato	12	9.16
Downtown	30	22.9
Hosmer	3	2.29
Ridgemont	19	14.5
West Fernie	12	9.16
Dicken Road area	8	6.11

Ski Hill/Stanford Inn area	1	0.76
Parkland Terrace	2	1.53

2. What type of residence do you live in?

Residence type	Respondents (131)	%
Single Detached House or Trailer	109	83.21
Apartment, Suite or Condo	13	9.92
Fourplex	1	.76
Townhouse	3	2.29
Duplex	3	2.29
Houseless	0	0

3. Do you own or rent?

	Respondents (131)	%
Own	103	78.63
Rent	26	19.85

4. What is your age?

Age	Respondents (131)	%
10 years or under	1	0.76
11-20 years	1	0.76
21-30 years	17	12.98
31-40 years	53	40.46
41-50 years	34	25.95
51-60 years	11	8.4
61-70 years	9	6.87

71-80 years	3	2.29
81-90 years	0	0
91 +	0	0

5. How long have you lived in Fernie

Number of years	Respondents (131)	%
I'm visiting	0	0
Under 2 years	13	8.4
Under 5 years	21	16.03
Under 10 years	38	29.01
Under 20 years	34	25.95
Under 30 years	11	8.4
Over 30 years	12	9.16

6. Do you live in Fernie and the surrounding area full or part-time?

Live in Fernie	Respondents (131)	%
Full time	125	95.4
Part time	6	4.6

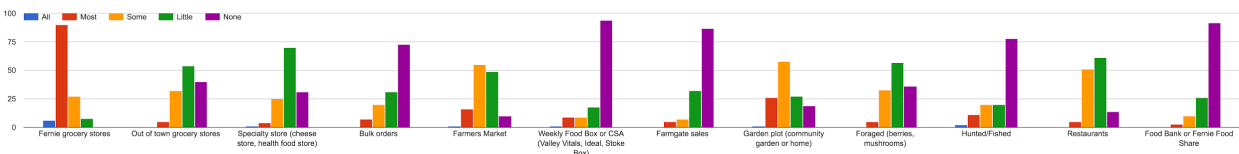
Section B: Local Food Access & Consumption

1. During a typical SUMMER week, approximately how much of the food that you consume is accessed from each of the following?

Retailers	All	Most	Some	Little	None
Fernie grocery stores (Save	5	88	28	8	

On, Independent)					
Out of town grocery stores		4	32	53	40
Specialty store (cheese, health food)	1	3	24	69	32
Bulk orders		6	20	30	73
Farmers Market	1	15	54	49	10
Weekly Food Box or CSA (Ideal, Valley Vitals, Stoke Good Food)	1	8	9	18	93
Farmgate Sales	0	4	7	32	86
Garden plot (home or at community garden)	1	25	57	28	18
Foraged (berries, mushrooms)	0	4	33	56	36
Hunted/Fished	2	9	20	20	78
Restaurants	0	4	50	61	14
Food Bank or Fernie Food Share	0	2	11	26	90

During a typical SUMMER week, approximately how much of the food that you consume is accessed from each of the following?



2. Has anyone in your household hunted or fished in the last 12 months, was anything harvested?

Response	Respondents (131)	%
Yes, we harvested either game or fish	28	21.37
Yes, I/we tried but nothing was harvested	7	5.34
Yes, I/we were gifted wild meat or fish	9	6.87
No, I/we don't hunt or fish	87	66.41

3. Has anyone in your household raised animals to produce meat or eggs?

Response	Respondents (129)	%
Yes, I raised animals (pigs, goats, cattle)	2	1.6
Yes, I raise poultry for eggs	6	4.7
Yes, I raise meat birds	1	0.8
Yes, I raise poultry for meat/eggs	5	3.9
No, I/we do not	118	91.5

4. The term “local” can mean different things to different people. In your opinion, what does local food for Fernie residents mean?

A total of 128 responses were received for this question and are summarized by theme.

- Sourced from neighbouring towns
- Grown in the elk valley
- Within the surrounding communities
- Food grown in the valley
- from the Valley region
- Fresh food/produce from Fernie & surrounding area
- Local means grown and sourced in the valley
- Elk Valley
- Elk Valley (Elkford, Sparwood, Fernie, Elko, South Country)
- Food produced from the elk valley
- Grown in the valley - Elkford to Hosmer
- Grown/produced within the area (elkford to jaffray)
- Food from in the valley
- In the elk valley
- From the Elk Valley
- Within the Elk Valley
- grown or raised in the elk valley
- Grown in the elk valley

In the East Kootenay

- Food from East Kootenays
- Grown or raised in bc east of Cranbrook south of kimberley
- Columbia and Elk Valleys
- Food grown in the East Kootenay region of the province
- cranbrook area plus elk valley
- Food sourced from the south east Kootenays, preferably the elk valley
- East Kootenay's
- East Kootenay
- Food from within the area easily available to all residents
- East Kootenay
- The East Kootenays
- Elk Valley and surrounding areas ie. Creston
- Within east Kootenays
- Food grown in the elk valley, as far as Cranbrook
- East kootenay
- Food grown, raised, hunted or gathered within the east kootenays
- Cranbrook to Elkford
- Food grown/raised in the East Kootenays
- Grown in the east kootenays
- Within the east Kootenays

- Within the East Kootenay region
- Produced within the valley, even EK
- Grown in the East Kootenay region

In the Kootenays

- Within the Kootenay region
- Produced in the Kootenay's
- Elk valley but can stretch to west kootenays (ie. Creston)
- Elkford to Creston
- Kootenay region, including west and central districts.
- food grown sustainably from Fernie to Creston area
- from the Kootenays
- From the elk valley/Kootenays
- West kootenays/the elk valley
- Kootenay area
- Kootenays

Interior BC

- From within interior BC and nearby southern AB
- Bc grown Fruit / veg from as far as okanagan
- Grown in the Interior
- I would say maybe within interior bc?

BC/AB

- Within the east kootenays/southern alberta range.
- Within the East Kootenay and SW Alberta.
- Produced in BC or Alberta
- BC or Alberta independent producer
- Taber to Castlegar
- Food from the Elk Valley and South Country, Kootenays, Southern Alberta
- I've never really thought about it, but probably food from the Easy Kootenays or Crowsnest Pass
- Alberta and BC sourced on the big side. Sparwood to Kimberley on the small side
- Anywhere from creston to pincher creek
- food and value-added food products produced in region (Creston to southwest Alberta)
- Southern Alberta and Kootenays
- Within western canada
- From within BC or Alberta. This is more of a practical take on how year round access to domestic food could be achieved than a strict take on it... true local may only mean

within 250 km or so, but I would consider anything from surrounding provinces reasonably achievable “local”.

- Food that has grown/raised in Canada in BC and AB

Distance

- 100 mile diet
- something grown within 200 k
- Food that comes from within 100 km
- Within 500kms
- Within 100 km
- Food that comes from within 100km
- Food grown within 200km of home
- Within 100km
- Came from Fernie or surrounding area (150km)
- Within 100 kms
- within 100km area
- Local is 100 miles, but anything BC, Alberta, Montana, Idaho, washington is good too
- Food grown within 100 km of fernie
- Grown in the Elk Valley or less than 100km away
- Grown or produced within 200km
- ideally grown, raised, processed within 100km (ish)... then the definition radiates out (BC is better than California, Canadian is better than elsewhere).
- 300km radius. Thou I feel like most bc and ab food also counts
- From BC or Alberta, preferably within 200 km from where I live
- Produced within 100km
- I think it encompasses food grown within a 150 mile radius
- Anything I can drive to!
- within 100 - 200 kms of Fernie, ie, only Creston can grow cherries/peaches!!
- for me local would be anything within 100 km
- grew within 200km
- within 25km of downtown / city limits
- grown and harvested within 100 km of Fernie
- I'm okay with a hundred-mile definition. Also open to other definitions.

Time

- Within a couple hours' driving distance
- Within a couple of hours at most, ideally much less
- Canada is large... so I consider into local if a few hour and away, like Creston or Medicine Hat
- Grown/raised within 2h of Fernie

- I think local is a sliding scale. It shouldn't be about "local" or "not", but rather as close as possible. For the next question, I'll define it has within a 2hr drive. I'm unsure of where my products from the grocery store come from.
- Within 3 hour drive
- Ideally from the valley but anything within a couple hours drive

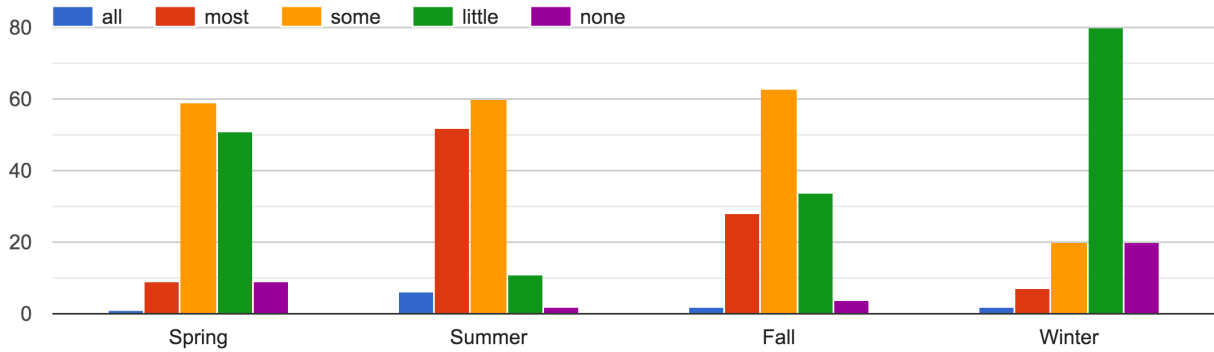
Other

- depending on the product - local milk to me means from Creston, local vegetables means grown in the Elk Valley
- Within the Kootenay area, and also including adjacent areas in the US. Also, local to me mean small scale, primarily organic or produced under ecologically friendly circumstances. Local to me also means augmenting local food economic.
- Canadian as much as possible.

5. During a typical week in each season, what percentage of the food that you consume is local?

Season	all	most	some	little	none
Spring	1	59	51	9	0
Summer	6	52	60	11	2
Fall	2	28	63	34	4
Winter	2	7	20	80	20

During a typical week in each season, what percentage of the food that you consume is local?



6. Have you prepared, preserved or stored local or regional food in the last 12-months? Check the boxes to indicate how:

Types of preservation	Respondents (112)	%
Canning	61	54.5
Freezing	105	93.8
Pickling	47	42
Fermenting	23	20.5
Cold Storage (cellar)	35	31.3
Dehydrating	44	39.3
Drying herbs and tea	2	1.8

7. Is there anything else you'd like to tell us about local food access, growing and processing in Fernie?

Access

- I love the farmer's market and would love to be able to access local food providers outside of the farmer's market! We used to live in Vancouver, and it was very easy to access local food there. Clearly the market in Fernie is different and much smaller, but

our household is certainly one that is willing to (and does!) spend more money to buy local, as well as buy organic/biodynamic/environmentally friendly foods.

- It's hard to buy direct from local farmers outside of markets in the summer. I believe that is being remedied though.
- Wish there was more
- Local meat is the best!
- Love to have access to local vegetables and fruit from the Okanagan or Creston
- I would be so great to have easier access to local food!
- I moved here a year ago and feel I need more time to learn about local food access in order to support it better. I do support local egg and producers through a Fernie store. I enrolled in the "Cold Climate Gardening " course and found it useful to adapt my own vegetable growing to this new area.
- I'd love to shop and support local. A one stop shop would be ideal. Prices would have to be reasonable. The prices at the market seem fair. Very excited!
- I wanted to get food more locally (i.e. Fernie) but the CSA i know of was fully booked already in April when i contacted them (Elk Valley Vitals)
- would like to see more local produce
- Access is limited mostly by price
- Always looking for more access to local produce especially during fall, spring, & winter months!
- Long lines at the Fernie Mountain Market made that option less attractive.
- i want chickens!
- We desperately need someone to fill the void of Earl's Fruit Stand. We need a late spring, summer, early fall produce, meat, and locally processed food stand. If you miss the farmer's market you are stuck with having to purchase from grocery stores. For it to work it be shouldn't have a "purist" approach to organic or local. It should be as local and as organic produce and meat as possible but affordability should also be a major consideration.
- I would love to have more access to local food during the week & outside farmers markets. Something similar to Le Marche in Revelstoke would be amazing.
- More of it would be wonderful. I'm looking forward to the Local store to open.
- Easily available all days of the week
- I always look for local food at the grocery store but I don't think our local grocery store offer enough bc grown produce, specially in the summer. Very disappointing.
- It's (local food) my main source of food in the summer and would love to find a way to continue that in other months. Thanks for doing this
- The only way I can 'afford' to get local fresh produce is to get on the Farmer's Market Coupon Program. Elk Valley is far too expensive if you are low income to buy local/organic, which is unfortunate.
- aside from farmers markets it is hard to access local food
- I would love to see more local food easier to access in Fernie. Including meat.
- We get a lot of our meat local - through a friend who has lived here for 30+ years and

has the contacts! It's been wonderful to have lamb, chicken and soon beef that we can purchase in bulk and freeze. Knowing these contacts is key - how do we share this information easier and better?

- We buy our produce at the Farmers Market during the summer. We are commercial vinegar makers that sell our product through the Kootenays and Alberta
- I just buy food
- wish the grocery stores and local health food stores would sell more local fruits and veggies and breads/canning/honey etc.
- It would be nice to support local producers so that more Fernie residents have access to truly local food. With legislation, with more opportunities to share and trade.
- The COVID rules at the Farmer's markets this summer made for a level of busyness/waiting that kept me away from them.
- More of it would be wonderful. I'm looking forward to the Local Store to open
- Always looking for more access to local produce especially during fall, spring & winter months

Growing

- Our property is too shaded and age is interfering. Used to freeze and can a lot. More and more restaurant.
- Each year my gardening skills are improving so growing more of my own food is definitely something I'm working towards. I cook A LOT so it's more about variety (too bad citrus isn't native to this area!)
- It's very hard to grow many things in our climate
- I think winter greenhouses could be great for our area
- We have a great connection to trade or sell items grown/produced in Fernie, keeping that going helps people with advice and opens a shared space for people to try new things. I'd love to see a community garden where people could volunteer and take home some of the fruits of their labour as payment, especially locals who don't have a garden to grow in, would also be a good place for kids to learn about where veges come from. Could take it full circle and start a secure compost programme to reduce food waste which locals could then buy back to use as fertilizer in their gardens reducing the amount of chemicals used to renourish soil, this added with animal poop would make for a great growing medium and again keep things as natural as possible.
- Would love to see a Community greenhouse, in addition to community gardens!
- The short summer and variable weather makes grow each year different
- I would like to see more of our public and private spaces produce food
- Also, being low income means living in low income housing, which means despite my ability and know how in raising chickens and gardening, I can't do it because it is not allowed in my rental situation - any chance for more low/free community gardens or chicken space?
- We have a great connection to trade or sell items grown/produced in Fernie, keeping

that going helps people with advice and opens a shared space for people to try new things. I'd love to see a community garden where people could volunteer and take home some of the fruits of their labour as payment, especially locals who don't have a garden to grow in, would also be a good place for kids to learn about where veges come from. Could take it full circle and start a secure compost programme to reduce food waste which locals could then buy back to use as fertilizer in their gardens reducing the amount of chemicals used to renourish soil, this added with animal poop would make for a great growing medium and again keep things as natural as possible.

- The season is so short! Need more greenhouses
- We need to educate ourselves on cold season growing (cold frames, etc)
- Would love to be allowed to have 3 hens for egg consumption

Processing

- Provide opportunities/incentives for people to grow/process more - ie accessible ways for people to sell their excess
- Freezing and storing root vegetables and apples in winter is a great way to eat local all year around
- This is something we have moved away from in the last 40 years. We are ignorant of how much we rely on the trucks and no longer see canning and preserving as part of our lifestyle . How did we live here year round 100 years ago? We canned and preserved. Eating local is now considered 'gentrified ' almost and a lifestyle choice, instead of simple good security.

Other

- Very valuable initiative for all involved, ourselves included. Environmentally-intelligent and good for the soul.
- Great community of farming
- I would support more of it!
- I'm happy this is happening!!!!
- This is a great idea
- knowledge is my greatest personal barrier, not desire
- Also, I am very keen on the idea of a local food storage and would rent for this space. Additionally, there are CBT grants available to support this initiative which I am sure you are aware of. Thank you for your awesome work!
- We need more facilities and opportunities for all three of the above!
- Hard to accomplish living in a rented suite

Section C: Local Food Barriers

1. Check which of the following challenges of accessing local food are true for you

Challenges	Respondents (131)	%
BC produce is hard to find/identify in the grocery store	73	55.7
Local produce is expensive	57	43.5
I don't know local farmers or how to buy from them	48	36.6
I don't attend the Farmers Market as I usually go out of town on weekends	23	17.6
I don't have space in my home to store food (freezer, cellar, pantry)	23	17.6
I don't know how to can and preserve food	23	17.6
I don't have space in my home to start seedlings indoors	24	18.3
I don't have space to grow a garden	21	16
I don't have permission, but would like to, grow a garden	10	7.6
The growing season is short and I am unable to protect from frost	40	30.5
I don't know how to garden well	32	24.4
I don't have permission, but would like to have backyard hens or other micro-livestock (rabbits, bees, ect)	48	36.6
I don't have knowledge about raising micro-livestock (hens, rabbits, bees, ect.)	43	32.8
None	7	5.3
Other	12	9.2

2. What challenges do you face in growing your own food? Check the boxes below.

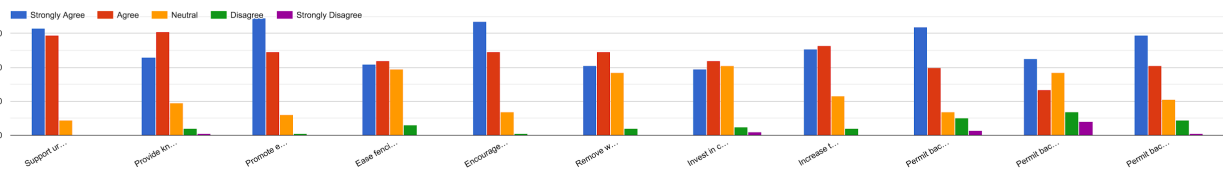
Challenges	Respondents (125)	%
Cost	15	12
Time Commitment	61	48.8
Short season	95	76
Wildlife conflict (bear, deer, birds)	34	27.2
Fencing restrictions	6	4.8
Summer watering restrictions	7	5.6
Micro-livestock restrictions (not allowed hens)	54	43.2
No desire to grow my own food	6	4.8

3. What opportunities could help increase the growing, fishing, raising, exchange and consumption of local food in Fernie? Please rank the following statements.

Challenges	Strongly Agree	Agree	Neutral	Disagree	Strongly Disagree
Support urban fruit harvesting initiatives	63	59	9		
Provide knowledge of bear safe food production practices	46	61	19	4	1
Promote edible landscaping as an alternative to grass lawns	69	49	12	1	
Ease fencing restrictions to enable urban food production	42	44	39	6	
Encourage rainwater collection for watering lawns/gardens	66	48	14	1	
Remove water restrictions from herb and vegetable gardens	40	49	36	4	
Invest in community food infrastructure such as a rentable commercial kitchen,	38	43	42	5	1

etc.					
Increase the number of community gardens and plots	50	52	24	3	
Permit backyard micro-livestock: hens and poultry	64	39	14	9	3
Permit backyard micro-livestock: rabbits	45	27	37	13	7
Permit backyard micro-livestock: bees	59	40	21	8	1

What opportunities could help increase the growing, fishing, raising, exchange and consumption of local food in Fernie? Please rank the following statements.



4. In your opinion, what are the key actions and/or changes that could improve community food resilience in Fernie and the surrounding areas?

Micro-livestock

- Allow for backyard protein sources
- Backyard micro livestock maybe?
- Chickens would be great, copy the rules from revelstoke etc so we don't spend 5 years getting it past council. Lessons on chicken keeping or a guide book.
- Permit backyard animals and provide safe guidelines to discourage wildlife conflict as well as promote safe harvesting
- Allowing 3-4 chickens with a permit
- Encourage micro livestock. City direct involvement in food resilience - proactive , aggressive promotion of community gardens (look at what is going on in Duncan for example)
- Allow backyard chickens in all/most areas of Fernie
- micro-livestock allowances
- Would be great for homes with gardens to be allowed micro livestock but making sure it is inspected regularly to maintain a safe place for the animals to live in,have a certified standard that must be maintained.
- I am a farmer and I think if people wanted to raise chickens or have bees there should

be an information package for them . So we don't get inexperienced people harming the fowl in the winter time . It is a challenge to keep chickens dry and warm in the winter

- change bylaws
- allowing the keeping of microstock in backyards
- micro-livestock

Policy changes

- There seems to be a lot of fence restrictions, its stopping us from creating plots
- Bylaw changes
- Permit slaughter and processing of small animals for family consumption (and gifts to friends/relatives/neighbours) Local bylaws and Provincial laws currently make this impossible. Sharing beyond family will likely always be near impossible as inspection this far from Vancouver is far too expensive. (I do believe inspection is needed)
- ease restrictions on infrastructure intended for food production. eg(backyard greenhouses)
- Local, regional, provincial government support through policy and regulation.
- easing backyard restrictions
- strong city policy that encourages use of private land like lawns for food production via tax incentive. Motivate people to get rid of lawns. Then have a 'task force' that can go and garden yards or plant bee friendly/low water plants. Also, rather than continuing to invest RMI dollars in events to increase tourism, City could direct that money into local food resilience initiatives like garden grown delivery services that might encourage locals and visitors to consume more local produce.
- Let people do what they need to without many restrictions
- more active management of new laws by bylaw so we don't ruin our chances :)
- Remove barriers to food production on private property.

Gardens not lawns

- use the city flower beds as food growing spaces for families that do not have access to growing lots, flowers are still important but being able to have a balance is key.
- really encouraging edible landscaping (for the bees and butterflies too!)
- I also love the idea of edible yards - a company in Vancouver used to specialize in converting people's yards to gardens (as an example of what could be possible).

Greenhouse/Food Forest/Community Gardens

- A large scale community greenhouse?
- Community food forest; greenhouse
- Assistance with community garden initiatives. A second community garden on the west side of Fernie could add a great benefit to individuals ability to grow their own food.
- More community gardens

- More access to community gardens.
- More community gardens
- Community greenhouses
- Facilitating the process for people - making it easier and more approachable - through community gardens (perhaps in each neighbourhood), community composting, etc.
- Community greenhouse
- Encourage a few more market garden style set ups
- Community greenhouse space.
- The availability of community garden areas
- Obtain grants/funding to build a community year round passive greenhouse like Invermere did in conjunction with their high school.

Education

- Education, what grows well and how to grow it, like a monthly e-newsletter which could tell that and highlight some local achievements
- EDUCATION! Council being open to hear suggestions and make sensible choices about regulation and changes to bylaws
- Public education
- Perhaps workshops about how to grow produce, and more info on the importance of food security in general. Not a topic I know anything about, but would like to learn more!
- I also would personally appreciate learning more about cold weather gardening.
- education and time. usually people don't have enough of either. Everyone has good intentions.
- More low-cost opportunities to educate locals to learn how their living space can provide local produce for personal consumption and/or selling/sharing. This survey is a great start!
- How to classes for growing.
- Education is a valuable resource
- workshop "How to"
- education of the community on the importance of food security and resilience and how their buying behavior can create a local food community, ongoing education for local food producers in the areas of production and business
- Educate the community as to the tenuous nature of our current food security.
- education around canning and preserving.
- Education, support in building cold frames & greenhouses
- Education, promotion, access
- Education, teach people how to use everything that they grow, how to maintain fruit trees so wildlife is kept at a safe distance (this was their place first) get schools involved with growing and harvest and teach them the importance of how wildlife is necessary

for pollination (save the bees!)

- Education and making this information available to the public - everywhere and anywhere
- Education and availability
- Local education
- Education and dedicated support
- classes on butchering/preserving, responsible and sustainable wild harvesting and hunting practices
- Education and a place to easily access that education and the tools to implement it
- more education
- Education on ways to grow, big or small (ie containers)
- More space, education for new gardeners

Resources

- In addition to above, I think most people aren't aware of local options - it seems to mostly spread by word of mouth. A database of local producers would be helpful.
- I would like to see a database of food producers, an analysis of current food producers to determine our food security strength and weaknesses,
- Lists of varieties that do well in the area for difficult stuff like broccoli, cauliflower, brussel sprouts etc.
- More knowledge sharing for our region

Farmers Market

- Access to product. Indoor market.
- Year-round farmers markets
- Year round locals market
- year-round markets for sale of regional/local food

Access

- A co-op space we can all shop/provide food to
- A store front, more accessible community gardens, I'd love the opportunity to buy local game as I don't hunt.
- Alternative grocery store that sources local food products
- better access in all seasons to food produced locally
- Retailers selling local produce and meats.
- The shop you are planning rather than just the farmers market.
- I think you are about to do it. A place where people can access local products year round.
- Make it easier for local farmers to sell meat direct to consumers
- Better access and accessibility to farmers and those engaged with food production is

number 1 (centralized retail storefront, or website with resources for people wanting to buy from local farmers).

Connection to local farmers

- Keep supporting and advertising local farms to connect buyers
- Connecting local farmers with local residents
- support for those food producers in distribution and sale of their products

Incentives/Funding/Cost

- Rebates and education
- Support local farmers through grants
- funds or Grant's for winter greenhouses
- Incentives- Money is a strong motivator for many. Any kind of government incentive to grow your own food or to plant flowers, food or trees and not lawns would change people's minds very quickly. This includes money supporting Canadian farmers. If we can decrease prices at the grocery stores supporting local produce and grains and meats, this will help many make more local choices. Local shouldn't be something that only some of us can support.
- Prices
- Accessibility and affordability,
- Bartering system
- Lower the cost of real estate so that dedicated, local growers and livestock keepers can have land access near their homes.

Other

- Biomass production that returns to the community.
- public food storage facilities;
- I'm not sure as I am fairly new to this.
- Not sure, but do appreciate the Mountain Market & Elk Valley Homesteading FB page.
- community food storage
- Encouraging food production businesses - market gardens, livestock raising, poultry and eggs, food producers
- would love to offer space in exchange for more successful, knowledgeable people to grow stuff in my yard (I would help). These people in my life are too busy with their own successful gardens. I would even pay to be set up for success, have the machinery to start the project off well and then help me maintain the space...
- Not possible, but I wish you could do something about early frosts, and late Springs....
- disrupt the current supply chain
- extending the growing season is key
- Commitment from local grocery stores to buy from local farmers

- In reference to above answers. Rabbits escape and multiply fast then feed in gardens. Defeating the purpose. Once there is a large population of wild domestic rabbits they'll attract coyotes and other predators into town.
- pick all the darn fruit trees going to waste

Section D: Thank You

1. Please indicate your preferences below. Please note that your information will not be shared and you can opt-out or unsubscribe at any time

Draw options	Respondents (105)	%
I would like to be entered into a draw to win a one of three \$25 gift certificate for the Fernie local store.	90	85.7
I would to receive email updates on the Fernie Food Action Strategy	76	72.4
I would like to be invited to participate in future“Fernie Food Action Strategy” community engagement sessions this fall to celebrate local food and identify solutions for greater community food resilience.	66	62.9

2. Please share your name and email address below if you have chosen to be notified in the question above

- 105 names and email addresses shared



Online Community Engagement Session Results

Question #1: Multiple choice poll

What, if anything, are you doing differently for your own household food supply/security since the vulnerability of supply chains and the food system was revealed after the COVID- 19 pandemic hit?

Answers to question #1	
Increased size of veggie garden or started gardening	unknown
Bulk purchases - grains (eg. rice, beans)	62%
Bulk purchase - meat	42%
I've done nothing differently	15%
Taken up hunting or fishing	0%

Question #2 - Written answer poll

How would you like to improve your access to food? What barriers are you facing to doing more?

- Cold storage area
- Solar dehydrators
- Increased preservation skills
- Season extension tools
- Better knowledge about growing vegetables
- Learning how to extend the growing season through cold frames and greenhouses
- Extending growing season
- Large efficient greenhouse
- Cooperation among local farmers
- Steam juicer
- Being able to compost
- Food dehydrators
- Raising chickens for eggs
- Passive heating of a greenhouse for winter greens
- Less reliance of large grocery stores particularly during the winter months
- Improving preservation knowledge
- Better knowledge on the nutritional value of seasonal products
- Being able to raise chickens for their eggs
- Composting
- Access chicken manure for compost and meat
- Bylaw barrier for chickens in Fernie
- Greenhouse, but space is a barrier
- Shared community infrastructure - access to industrial kitchen
- Commercial kitchen for preserving
- Year round sales
- Year round greenhouses
- Cold storage for root crops
- Access to purchase food produced locally, ideally through grocery store or other places that are convenient
- Better knowledge of who is out there to get a better diversity of my own local food
- Cooperative gardening of neighbours lawns
- Canning knowledge
- Education

Question # 3 Breakout groups

Thinking in terms of creating a more resilient local food system, what are some possible solutions to the barriers we discussed?

Breakout Groups Share Overview

- Pandemic thrown us for a loop. Don't have a network of farmers and CSA.
- Not space for great gardening spot and need to rely on farmers. Fantastic lot nearby home, community garden possibility in communities. Poaching cul-de-sac. In a bear-safe way. Many places in Fernie that could offer a community garden space. Share time it takes for upkeep, expenses for fencing.
- Passive heating greenhouse - community investment. Inside EcoGarden in winter months. Good for mental health. In the winter no one has access.
- Many projects are overwhelming on an individual level. But possible with teams.
- Timed irrigation system allows you to leave for a week or two at a time.
- Creston is our fruit basket
- Current local farmers could get better access to marketing their product. Support new farmers in entering the market. Help reduce barriers to starting new businesses. Ensure City is on board with policies we want to go forward with.
- More City provided education. Learning about greenhouses, soil, composting. soil is important for nutritious food. Documentary "Grow" is inspiring. Important to find investors for co-ownership of land to ensure we don't lose land. Fernie needs a social business. Grocery stores could invest and then sell the local food.
- Changing micro-livestock bylaw in Fernie to allow people to have hens for eggs. Grow our local food system. Industrial compost for the whole town. Offering more how to garden courses.
- Lots of people are starting a garden for the first time and we don't want them to be discouraged from having poor results. Peer support or mentorship program for gardeners. Asking agencies like CBT to offer grants for local farming or growing initiatives.
- They could help with an industrial sized farming or greenhouse or helping retrofit a barn to a chicken coop. Help build local food for those that have almost all the tools but could use a little monetary help.
- Lobby government to support local agriculture at the same rate they support large agriculture. Food at the grocery store is cheaper, and local food is more expensive when in reality your taxes are being spent on that cheap food at the grocery store at a level that you don't actually see and then you think your food is cheap but a whole bunch of your tax money was spent on making it cheap and then it was more expensive in the long run. Support local agriculture that way so local food can be less expensive. It can help us shop more locally.
- Be sure we are reaching other communities and what they have established as we aren't reinventing the wheel and many of their communities have already done the work to see what they have done and provide guidance on what we can do here

Online Community Engagement Session Slides & Notes



Thank-you for joining us tonight to participate in this community conversation about our food system in Fernie and the surrounding area. My name is Gaetane Carignan, with Community Energy Association and my co-facilitator is Dawn Deydey, of the Wildsight Elk Valley Branch.

I want to acknowledge that where we are living and the region that we are discussing today is the traditional territory of the Ktunaxa First Nation. I think it's important to remember that the Ktunaxa people had and have an intimate understanding of the plants, animals, and unique ecologies of this place and often their knowledge and perspective about such things is denigrated by settler culture.

I grew up here, but until I worked as an agro-ecologist in the region and started gardening as an adult, never appreciated the climatic and ecological differences between Fernie and Elkford, or Fernie and Elko. Just recently I learned that my great-grandparents who lived in Cranbrook, had a lot of knowledge about medicinal plants, and that my great grandfather was Metis. I would guess that your ancestors may have had a lot of useful knowledge about similar things, that was also under-valued and possibly lost.



Have you taken the Fernie
Food Action Survey?

If not, please do
If so, please tell your friends

communityenergy.ca/foodaction

The Fernie Food Action Survey was developed to provide an opportunity for community members to share their experiences, successes and challenges with accessing, growing, and processing local food. If you have completed the survey - Thank you! Your data will be used as a first step in developing strategies to address community food resiliency. Participation in this survey is for Fernie and area residents only, is voluntary and anonymous.

If you haven't completed the survey yet, please do so. The more candid and thoughtful information that is shared, the better we can develop an accurate view of our community's food needs. The survey will be open till October 31st, so please spread the word.

What are you doing
differently around your
household food since the
pandemic hit?

The Fernie Food Action survey responses have started to provide us with data that we look forward to sharing with you tonight. Additionally, we have 3 questions we'd love to hear what you think.

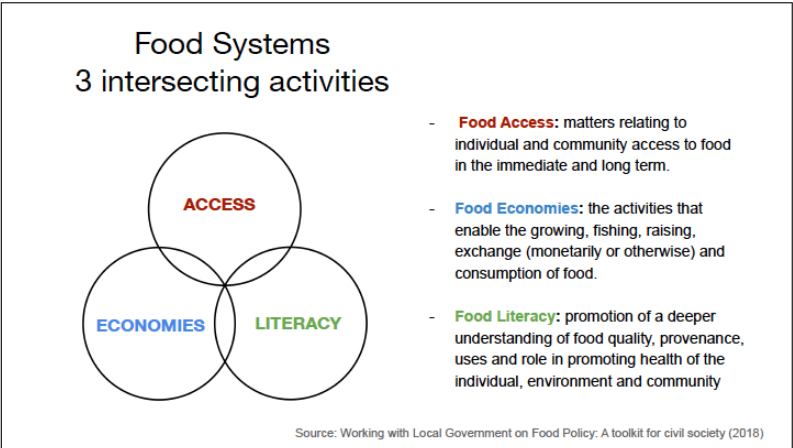
Our first question is a multiple choice poll. In the poll, choose as many or as few answers as you would like. "What are you doing differently around your household food since the pandemic hit?"

communityenergy.ca/foodaction



Food matters. Canadians make choices every day about food that directly impacts their health, the environment, and our communities.

While global trade routes have existed for millennia, until about a century ago most people relied on their local food systems. Even as the increasingly complex food system has become globalized, the public’s interest in where food comes from has increased. A local food system is one that shortens the distance between food producers and consumers



We are not reinventing the wheel. There is good work that has already been done that we are intending to ‘use’. Food Access - It’s about a holistic approach. Food Economy - farmers market, CSA boxes, Food literacy - Food preservation and growing food is food literacy. Understanding production systems. What did the coal mining families do back in the day?

RESILIENCE

Food systems resilience is the capacity over time of a **food system** to provide sufficient, adequate and accessible **food** to all, in the face of various and even unforeseen disturbances.

Resilience- If one part of the system is shocked, we still have a back-up that can fill that gap. When the president of the United States blocked medical supplies from coming to Canada, our industry responded and we started making our own. What could we do to protect ourselves if we suddenly can't get tomatoes from California in January? What did the Coal Mining families do in this region in the early days? I had just ordered my 20 lbs of tomatoes from Creston, when I talked to another Fernie resident whose family was going to can 600 lbs this year. She shrugged and said, "We're Italian. Big Sunday dinners."

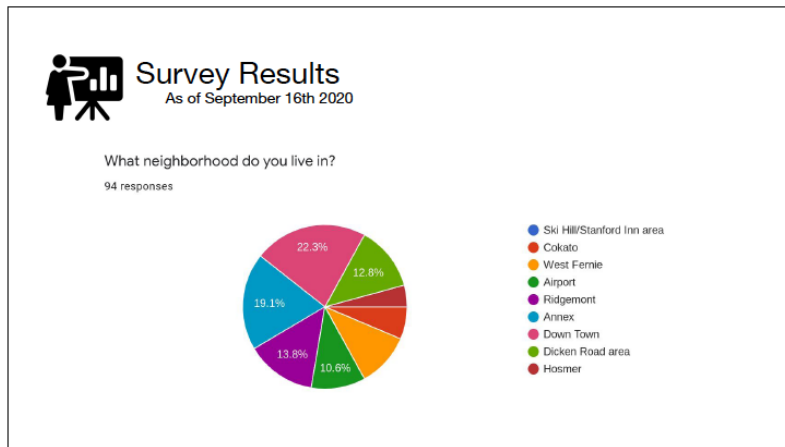
When we touch on all 3 circles of a food system (access, literacy, economies) we improve the food system resilience of the region

This initiative is a first step in moving our region toward a greater awareness and achievement of food system resiliency. The part of the food system that is being addressed is medium and long-term food systems issues at a community-scale, rather than to address immediate crises such as household hunger.

How would you like to improve your access to food?
What barriers are you facing to doing this?

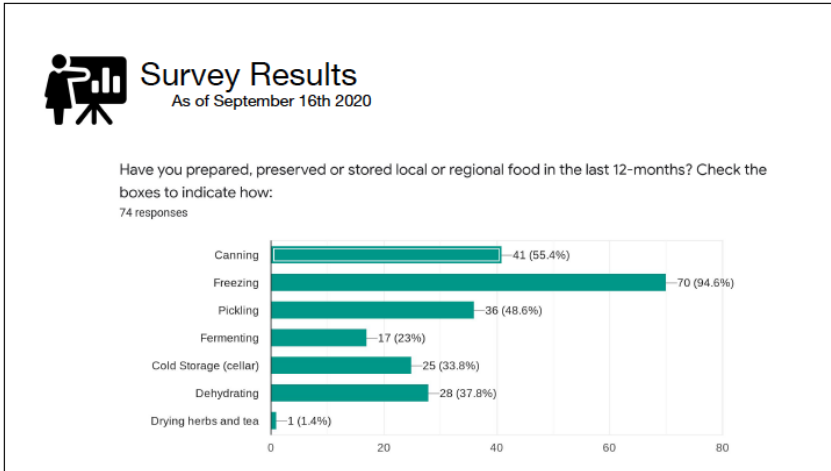
There are many actions we can take in our homes and in our communities to ensure we have access to food and be resilient to unforeseen disturbances to our food system. Here's question number 2 for you... This one is a written answer poll. Please type your answer to this question in the chat box. We will save these chat comments and all they have the potential to be incorporated into the final results. We would like to know... "How would you like to improve your access to food? What barriers are you facing to doing more?"

Read and summarize comments. We heard many similar ideas in the Fernie Food Action survey responses. Thank you for sharing.

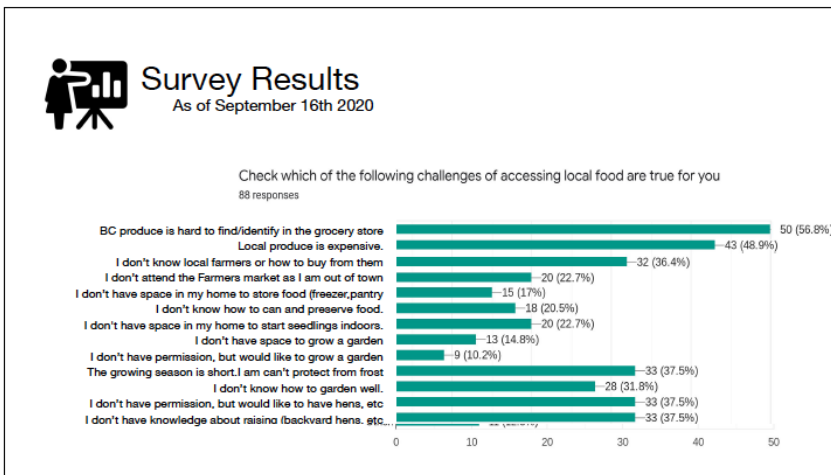


So let's take a look at some of the preliminary survey data that will allow us to begin to develop a more accurate view of our community's food needs. Tonight we are just going to take a quick peak at some of the beginning results, with the complete survey results being released in the fall once the survey closes.

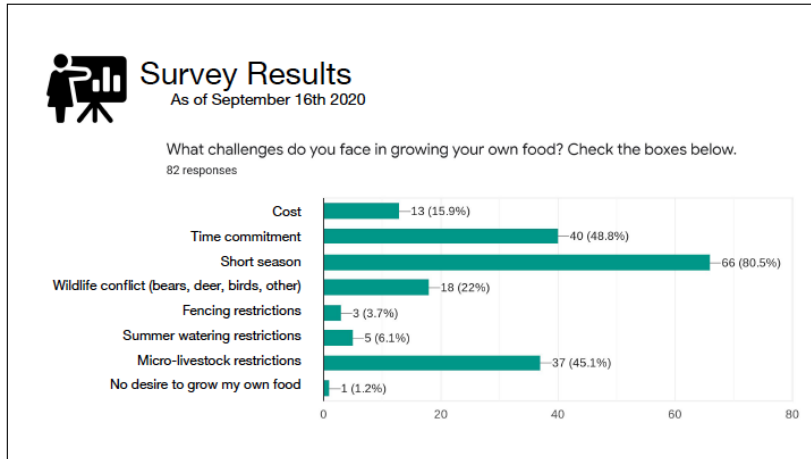
As of September 16th, we had over 90 Fernie residents complete the survey with a wide representation of our neighbourhoods. 84% of the survey participants live in single detached homes. 45% are ages 31-40 years old, and 97% live in Fernie full time.



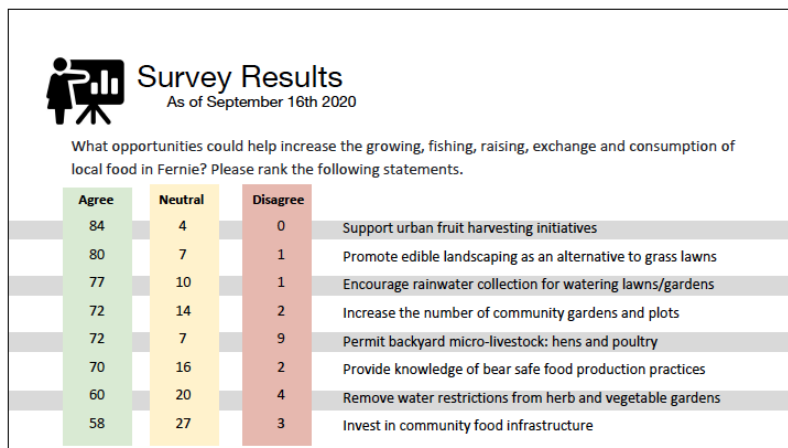
Here we asked “Have you prepared, preserved or stored local or regional food in the last 12-months”. We can see that many of our respondents are taking action to preserve local or regionally grown food. 70 out of our 90 respondents stated they are freezing food and 40 people stated they are canning.



Challenges to accessing food that are true for you: 4 people didn't answer this question, but out of 88 respondents... Here we see that 57% find that it is hard to find/identify BC produce. Nearly half say local food is expensive. 38% find our short growing season is challenging to grow food. 37% said i don't know local farmers or how to buy from them. More than a third of the participants are interested in microlivestock (like hens)



Challenges faced to growing food: Almost all survey respondents indicate an interest in growing their own food. Unsurprisingly time commitment and our short growing season are the challenges most identified. Interestingly, more than 1/3 of our respondents say restrictions to having micro-livestock (like hens) is a limitation for them.



What opportunities could help increase the growing, fishing, raising, exchange and consumption of local food in Fernie?


Important to note that is is not a definitive list of possible solutions. We had to come up a list for the survey, but the one of the main reasons we are here tonight is to hear your proposed solutions and expansive thinking.

For discussion purposes, let's look at what survey respondents are telling us so far: The answers are listed in order of level of agreement (green bar on left): The opportunities that showed a lot of support are....

Several of these answers intersect and have co-benefits. For example, promoting edible landscaping, encouraging rainwater collection, and removing water restrictions from herb and vegetable gardens all support improved water management practices. Our town has stormwater management issues and flooding each spring, and water shortages each summer. These food-growing opportunities are compatible with water management issues we face.

The other obvious intersecting theme is Wildsafe practices for our fruit harvesting, composting, and micro-livestock activities. Bylaws and policies that align with both food production and wildsafe practices is a win-win.

Breakout Groups



- Groups of 2-3
- Introduce yourself
- Discuss the question (10 minutes)
- When you come back have one person from your group, give a quick overview of what your group discussed

For our last question of the session, we are going to breakout into small groups discussion.

When in your group, we welcome you to introduce yourself and then discuss the question

After around 10 minutes we'll automatically bring you back into the main group. If you're having a great conversation then please stay and chat for the full 10 min if you are done early, you can click to come back to main group at any point.

Then, we will look forward to hearing a quick overview of what was discussed in your groups discussion

After that, we will draw for our \$25 prize.

The question is...

Thinking in terms of creating a more resilient local food system, what are some possible solutions to the barriers we discussed?

Our last question is “Thinking in terms of creating a more resilient local food system, what are some possible solutions to the barriers we discussed?”

As you move into your breakout session, please remember that the Fernie Food Action Strategy seeks solutions that improve food resiliency at the community scale in the medium to long term. These potential solutions could be directly influenced by a local government's jurisdiction. For example, through food-positive, enabling bylaws, policies, land-use decisions, and zoning.

Welcome back



We look forward to hearing what you discussed

We ask that 1 person from each group give a quick summary of the solutions you shared in your breakout session

Celebrate Food, Get Involved!

- Join the Fernie Food Security Facebook page
- Complete the Fernie Community Food Action Survey
- Talk to three people about the Fernie Food Action project



The winner of a
25\$ gift certificate
to the Local store in
Fernie is...

wildsight.ca/local

To say thank you for participating in our community engagement session and sharing your time with us this evening, we are giving away a 25\$ gift certificate to the new Fernie Local Store. The Local store is a partnership between Wildsight Elk Valley and the Mountain Market and aims to provide the opportunity to access local food in Fernie year-round. The store will be opening early October in the Wildsight office in Fernie, which is kitty corner to 901 Fernie.

To learn more about the Local Market, please visit www.wildsight.ca/local
The winner of our Local Store gift certificate is....



communityenergy.ca/foodaction

The Fernie Food Action Strategy is delivered in partnership with the Community Energy Association and the Wildsight Elk Valley branch with financial support from the Real Estate Foundation of British Columbia.



wildsight