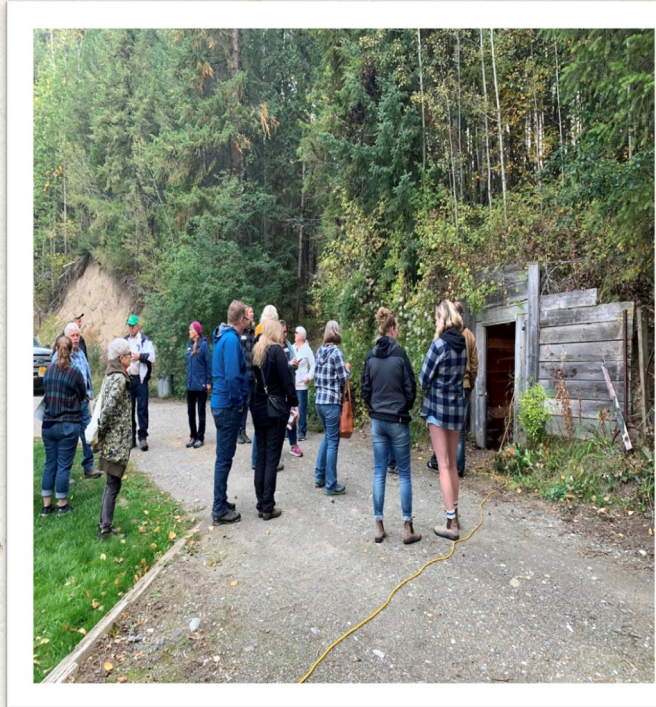


Root Cellar Tour Highlights

By Heloise Dixon-Warren RFP

On Saturday, September 16th, 35 or so people loaded themselves into a school bus and travelled between Kersley, Bouchie Lake, and Red Bluff viewing and visiting root cellars and market gardens. The objective of the tour was to support knowledge transfer from those who use root cellars and market gardens as part of their agricultural operations and in supporting food security. The root cellar sites ranged in age from the early 1940's to as recent as the early 2000's. Some were constructed with timber, while others were constructed with concrete,



cinder blocks and /or locally quarried stone (masonry). All of the cellars had common features such as double doors and vents but this is where the similarities ended. Seeing the differences in construction was quite fascinating. Those sites visited with gardens were equally amazing. One site combined flowers and vegetables in the same space making for an incredibly visually appealing and beautiful garden. One family the tour visited shared with us how they are managing their own food security through food storage and growing their greens throughout the year through hydroponic means.



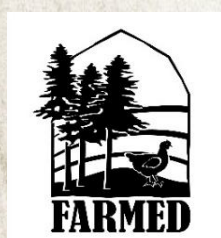
Between the sites, the bus was buzzing with conversation while the participants networked and got to know one another. Conversations could be heard about greenhouses, growing garlic, farm status, food processing and preservation, small lot agriculture, and more. At the end of the tour, all the participants completed an Evaluation which included an ask on what other tours and workshops the participants would enjoy and see of value. FARMED is currently summarizing those and will share the results in an upcoming newsletter. FARMED is interested in hearing from our members and you what topics are of interest.

The next tour scheduled is the "Wildfire Resilience Tour for Agriculture Producers" with retired Professional Forester and Local Fire Smart Representative Ted Traer. This tour will also involve touring areas proximal to Quesnel that have undertaken fire mitigation activities to reduce their risk to wildfire. A conversation will also be had on extreme weather and fire behaviour

along with funding programs available that agricultural producers can apply for. Register today at www.farmed.ca/events The date for this workshop is October 14th.



Thank you to the Sanford Family of Nine Mile Ranch, Arnold and Donna Kilsby, George and Janet Edwards and Linda and Mark Eklund for sharing your cellars with us along with your knowledge and expertise while on the Root Cellar and Market Garden Tour. FARMED also recognises our funders of the Knowledge and Technology Transfer Program.



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