

We have bountiful and beautiful bedding plants and produce available from early spring to fall. Open daily from 9:30-4:30

4078 Metchosin Rd FB: /kai'sfarm



Come and enjoy our lavender farm between forest and sea. Picnic in a heritage orchard on a blanket with a lavender spritzer. At Bilston we create beautiful experiences and craft natural products for face, body, kitchen and home. Our entire collection is made on the farm with our lavender, apples and honey, and locally foraged botanicals, and sold on site and online.

4185 Metchosin Rd bilston.ca FB: /bilstoncreekfarm IG: @bilstoncreekfarm White's Greens

It's not cannibalism to consume food grown from my blood, sweat and tears. The life that is given to soil by my toiling nourishes the plants, and those plants nourish you and your kin. The marvel that is mind will tell you through the sophistication that is taste. that food you consume from my farm is above all common food in nutrition and spirit.

3 Woodside Flower Farm 4290 Metchosin Rd

metchosinfarm.ca

FB: /MetchosinFarm

IG: @metchosinfarm

We love everything about growing our

flower blooms. We grow them using

organic practices, save seeds where

we can, and try our best to nurture

available at our road-side stand

Happy Valley and Metchosin Rd.

4397 Metchosin Rd

farmstand@shaw.ca

pollinating insects. Our bouquets are

mid-May to mid-Oct. We are located at

Medicinal Herb Farm

Gathering Sage

We are a small, artisan farm growing high-quality medicinal and culinary herbs for our community. There is a U-pick available and we sell dried and fresh herbs, culinary offerings, plants, herbal medicine, and bath products. Our farmstand and U-pick are open early spring to fall. Thurs.. Fri.. & Sat.: 10-4. 4488 William Head Rd FB: /Gathering Sage Medicinal **Herb Farm**

Wind Whipped Farm

We are a small certified organic vegetable farm growing a wide range of crops which we sell primarily through our CSA subscription program, The Local Food Box. We also have a road-side stand open on weekends, from 9-5, starting in May. The Local Food Box is a collaborative marketing venture with eight Metchosin farms and producers. Members may choose to receive vegetables, meats, flower bouquets, honey, flour, and eggs. The box program runs for 20 weeks from the beginning of June into October. To sign up or for more information please visit our website.

4645 B William Head Road thelocalfoodbox.com/ wind-whipped-farm/ IG: @windwhippedfarm

5050 Farm

Our family is proud to grow a little extra and make more fresh, sustainably grown produce available to our neighbours. Specializing in veggie starts in spring, and greens, tomatoes, figs and orchard fruits in summer. Follow us on Facebook, search our ads on Marketplace, or visit our road-side stand (weekends).

5050 William Head Rd FB: /5050 Farm

Parry Bay Sheep Farm We are a mixed farm that has been operating for more than 40 years in the Metchosin area. We also lease pasture land throughout the region, so our sheep can be seen grazing in the Highlands, on the Saanich Peninsula and in View Royal. We provide pasture-based lamb year round to many fine butcher shops and restaurants in Victoria. We have a farm store open every Sat. from noon until 3. We're also at the Metchosin Market 4335 Lindholm Rd

parrybaysheepfarm.com FB: /Parry Bay Farm Market Three Creeks Farm

Home to the Henry family since 1989, we are a small farm that sells free-range chicken eggs all year round. Some hav is sold in early summer. In late spring and through summer, there is a U-pick flower garden on the property with many dahlias. zinnias and other flowers for cutting. There is often some produce available as well. In the fall, apples and pears are sold. Stop in for a visit. Park in the driveway. Knock at the door if we don't come out to meet you. 777 Winfall Rd

Glenrosa Farm

Glenrosa is a heritage farm in Metchosin, with many different incarnations over the years. We offer seasonal garden produce. eggs and heritage apples and pears for sale when available. Currently we are featuring Napoletana-style pizza for take-out/drive-through with limited picnic table seating available. We are firm believers in sourcing local, seasonal ingredients whenever possible, using toppings such as Metchosin meats and vegetables farmed a short distance away. Hours of operation for pizza are Fri. and Sat. between 3-7. Pre-ordering in advance is strongly encouraged as we often sell out. More information can be found on our website. 5447 Rocky Point Rd glenrosafarm.com FB: /glenrosa farm restaurant IG: @glenrosafarm

program, featuring certified organic vegetables. We specialize in Japanese vegetables along with Western favourites and various fruit Through the box program, we make it our priority to serve local people eating at home. tailoring box sizes and providing cooking instructions to connect with the way each person eats day to day. We also partner

Umi Nami Farm

We offer a year-round box

with Sea Bluff Farm to provide vegetables to their farmstand. **Umi Nami Farm originally** started in Iwaki, Japan and moved to Victoria in 1996. 961 Matheson Lake Park Rd uminamifarm com FB: /uminamifarm IG:@uminamifarm YouTube.com/@uminamifarm

OFF THE MAP **METCHOSIN GROWERS**

Haven Acres Farm

On this farm, the creamiest milk flows, and it's our pleasure to offer you beef on a seasonal basis. Succulent, tender pork, grown with hugs and kindness, sustain your body and soul. Rainbow butt nuggets are available on a subscription basis by the dozen. Assorted veggies and fruits, kissed by the sun, will satisfy your body with their natural goodness. havenacresfarm@yahoo.com

Stillmeadow Farm

We take a lot of pride in raising our sheep, hogs and chickens, as well as several varieties of grain on our farm. We have been in operation for over six decades. Our animals are treated well - with lots of green grass for the sheep. straw and bedding for pigs to root in and fresh air for the chickens. Our stock includes pure-bred Dorset sheep, and Berkeshire, Large Black and Tamworth pigs. You can purchase our products at Parry Bay Farm Store and at Nootka Rose Milling. We believe in agriculture as a part of healthy communities, and we host groups

stillmeadowfarm.ca FB: /stillmeadowfarm IG: @stillmeadowfarm

Tideview Farm

We've raised sheep for more than three decades, specializing in Icelandic sheep for the past 20 years. Our focus is on raising hardy grass-fed animals, and we provide breeding stock and fleeces throughout Western Canada. Breeding stock availability is posted on our website in May or June, although we work with breeders throughout the year. Fleeces are available after Nov. 1. until they're gone. TideviewFarm.net

Windsong Farm

Windsong Farm is 14 acres of hayfields and sheep pasture. The sheep are marketed through Parry Bay Sheep Farm and the hay is sold locally.

FB: /Round the Bend Farm candacez1@hotmail.com

Nine Bark Farm

Round the Bend Farm

Our family farm has been operating

in Metchosin since 2018. We're

passionate about ethically and

to provide a local, sustainable

responsibly raising beef and lamb

product. We raise Belted Galloway

and Angus beef and generally sell

the late summer/fall. We also have

Blackface sheep and can sell lamb

direct from farm to consumer in

a flock of Suffolk and Scottish

to your custom specifications.

We provide specialty cut flowers to Island flower lovers Apr.-Oct. and aim to energize the local flower sector while building relationships between farms and those who are inspired by our vision. In 2020, we helped found the Island Flower Growers Co-operative, IFGC operates a weekly, online wholesale market to connect Island florists with specialty blooms. You can find our bouquets at Sea Bluff Farm and through Wind Whipped Farm's Local Food

IG: @ninebarkfarm **Eweview Farm**

We are a family-owned business focused on providing a healthy source of lamb and pork meat for our community. We breed Suffolk sheep and raise free-range lambs and pigs on our small acreage. Our product is ethically raised, hormone free locally grown in Metchosin. Pork is sold by the side and lamb by the carcass. Custom cut choices to suit your family's menu. Along with our meat we sell aged manure composed of horse and sheep dung along with bedding material. eweview@telus.net

Box subscription program, Custom

orders are welcome by Instagram.

Blue Dog Farm

We have yet to find our niche in the wonderful world of farming. We're trying our hands at most everything that grows: livestock, poultry, fruit, vegetables and berries. We find that building our soil using animal impacts and raising them organically and in ways that allow them to express their natural behaviours is the most satisfying part of farming. We're always learning. To see what we have available throughout the year follow along on Instagram, YouTube and Facebook.

FB: /Blue Dog Farm

Want to add your farm to the map? Contact: info@metchosin.ca

Sponsored by the Metchosin Agricultural Committee