

Sustainability tastes mighty fine!



Prominent food writers joined Pennti Hanninen from the Canadian Hazelnut Company (4th from the left) at Raincity Grill's "Agassiz Tasting Menu". Chef Andrea Carlson (inset) featured a superb five course meal prepared with local Agassiz/Kent food products that included a selection of cheeses from Debra Amerein-Boyes' Farm House Cheeses.

"THE AGASSIZ and the ecstasy of food fresh from the farm" raved a review in *The Georgia Straight* newspaper about the special "Agassiz Tasting Menu" featured at Vancouver's Raincity Grill.

The article was just one of over a dozen in local and national publications that focused on an innovative program to promote wholesome, locally grown food products from the Agassiz/Kent region of the Fraser Valley.

"Raincity Grill has always been a leader in the restaurant industry when it comes to working with BC's farmers and ranchers," said Marion Robinson, FBC Manager for the Fraser Valley.

"The Council is thrilled to be working with Raincity and a number of Agassiz farmers to promote healthy local food products

grown sustainably, right here in the Fraser Valley. Without supporters like Raincity Grill, high-quality products from small-lot farmers would not be available directly from the people who produce the food."

BC agriculture is a world leader in quality food products and niche markets. As this sector grows through 2010, BC will increasingly be a destination for tourists looking for locally grown specialty foods. The fact that so many farmers in the Fraser Basin are growing their products using sustainable practices will undoubtedly add to their marketability.

"Supporting local farmers by buying their farm products might be called sustainability in action," Robinson said. "And at the Raincity Grill, sustainability tastes mighty fine!" ■