

Agriculture Bus Tour

Friday, June 17, 2016

Bus #1		Bus #2	
8:15	Registration at Sevenoaks	8:15	Registration at Sevenoaks
8:45	Bus Departs	8:45	Bus Departs
8:55-9:55	ACI Foods #306 - 31127 Wheel Avenue	9:00-10:00	Petkov Kiwi Production 5087 Olund Road
10:10-11:10	Artisan Sake Maker 1356 Sumas Way	10:20-11:20	BC Hop Co 1893 Cole Road
11:10-12:10	Lunch at EcoDairy 1356 Sumas Way	11:30-12:30	Artisan Sake Maker 1356 Sumas Way
12:20-1:20	BC Hop Co 1893 Cole Road	12:30-1:30	Lunch at EcoDairy 1356 Sumas Way
1:45-2:45	Petkov Kiwi Production 5087 Olund Road	1:45-2:45	ACI Foods #306 - 31127 Wheel Avenue
3:00	Return to Sevenoaks	3:00	Return to Sevenoaks

ACI Foods

ACI Foods, in operation for 2 1/2 years, is the only hemp seed processing facility in BC and sole, 'strictly organic' operation in North America. ACI provides contract and private label de-hulling (hemp hearts), cold pressing (oil, high % protein powder and flour), packaging (retail and bulk) and distribution of organic industrial hemp seed products. Pete Scales, owner/operator of ACI Foods and applied scientist/inventor, first became fascinated with the hemp plant for its numerous fibre uses - until the 'superfood' nutritional and health benefits won him over. Presently, ACI Foods ships its products all over BC, USA, New Zealand and soon, Korea.

Artisan SakeMaker

Masa Shiroki is the first to make hand-crafted artisanal sake (rice wine) in Canada and the first to grow his own sake-grade rice to do so. His fields in Abbotsford are the most northerly commercial rice production in the world. Having proven that it can be done, Shiroki is now expanding production from sake-grade rice to include table rice. Established in 2007 on Granville Island, Artisan SakeMaker is known as a unique commercial winery that produces award winning, hand-made, small batch and fresh sake. The philosophy of their production centres upon "sustainability, all natural and locality."

BC Hop Co

BC Hop Co is in the business of world class harvesting, processing and distribution of BC grown hops. Thanks to the incredible growth of the craft beer industry, hops are serious business in British Columbia. Inspired by the great traditions of hop production throughout the Fraser Valley and one of the best hop growing environments in the Pacific Northwest, partner farmers are bringing locally grown hops back to the Valley. The BC Hop Co mission is to provide the highest quality BC grown hops to brewers. An investment in European processing technology and innovation guarantees we deliver on that commitment.

Petkov Kiwi Production

With a Masters Degree in Horticulture, and having worked on professional agricultural projects in Europe and Canada, George Petkov has extensive knowledge and experience in fruit production as well as in viticulture. The desire for healthy, fresh, pesticide-free fruit germinated the idea of growing local kiwi. After a thorough analysis of the climate, soil and market conditions, their kiwi vineyard project took root in 2008. Requiring an ongoing commitment of knowledge, hard work and passion, they have established a beautiful 8 acre plantation.

