

GO LOCAL - Discover local sustainability solutions that fit your life.

By increasing local production, processing and enjoyment of great local foods, we can reduce our community's ecological footprint.

Proposed GO LOCAL West Shore Food Strategy

Presented by the West Shore Food Security Initiative, Capital Families Association and Climate Action West Shore, West Shore Chamber of Commerce | **March 2008**

The ultimate goal of the proposed **GO LOCAL West Shore Food Strategy** is to influence the overall planning, design and management effort required to increase the food sustainability of the West Shore communities of Colwood, Langford, View Royal, Metchosin and Highlands. Through brainstorming, research and consultation with interested parties from throughout the community, we will develop, and work to implement an integrated regional framework of strategic actions for the West Shore to take with respect to food and agriculture, including:

- 1. Increase the physical capacity of the West Shore to support the growing of food** (i.e. making municipal land available for food production; development amenities, contribute to community/Victory Garden programs, acquiring appropriate lands for food production and sustaining a climate action community education program);
- 2. Increase the amount of food grown in the five West Shore communities, privately and commercially** (i.e. promote and mentor community engagement in the growing of local food, including culturally appropriate foods; provide incentives for commercial crops for local value-added food/non-timber resource processing);
- 3. Increase the amount of food consumed in the five West Shore municipalities that is produced both organically and as close to the community as possible** (i.e. make it easier for private and commercial users to access local, organic food, and culturally appropriate foods; work in collaboration with business and nonprofit organizations to make possible the social networking and marketing required to make it easy for people to access local food at a reasonable market price; support the creation and expansion of direct farm marketing initiatives such as farmers markets);
- 4. Increase food-related economic development initiatives, including increasing the local processing of food consumed in the five West Shore municipalities** (i.e. work together with business and other organizations to create a dynamic web of production, processing, sales and social responsibility, including the promotion of a diverse cultural environment where food, art, culture and community are celebrated in a variety of ways);
- 5. Increase the capacity of the five West Shore municipalities to provide or support basic food security initiatives for local residents in need** (i.e. as number 4 above; establish protocols for sharing food with the Goldstream Food Bank and other groups serving the community's "food insecure");
- 6. Encourage urban agriculture practices as a strategic approach to managing waste flows in a more sustainable manner** (i.e. integrate the GO LOCAL West Shore Food Strategy into Official Community Plans, and make it a priority to identify innovative measures to simultaneously support "zero waste" and increased local food production);
- 7. Increase the technical capacity, skills and knowledge of all members of the community, with particular emphasis on the development of youth and families and cross-generational activities related to the growing, preparing and marketing of food** (make education about gardening, agriculture and the culinary arts a priority in the community and provide the core resources to ensure programs are delivered to all sectors of the public, including opportunities to learn about growing foods for culturally appropriate diets);
- 8. Encourage avenues to celebrate food and a community-based food system** (i.e. community festivals featuring local food and art shown, displays by community groups celebrating sustainability successes, and music from local performers and groups).
- 9. Encourage food that is produced in other regions or countries, and consumed in the West Shore, to be food produced through ethical and environmentally sustainable business practices.**

For more information on the proposed **GO LOCAL West Shore Food Strategy**, please contact David Stott, Food Security Coordinator, Capital Families Association at 391.4320 ext. 364 david.stott@capfamilies.org or Cindy Moyer, Climate Action West Shore, West Shore Chamber of Commerce 474.7390 cindy@moyercreativegroup.com.

The West Shore Food Security Initiative of Capital Families Association is supported by the Community Food Action Initiative of the Vancouver Island Health Authority (VIHA) and the VanCity Community Grant Program.