

Nilah Gaudiuso

From: Catriona Adam
Sent: June 19, 2023 1:36 PM
To: info@backyard-farm.ca; Shannon Duong
Subject: Strong Support for Rezoning Application for Backyard Farm Chef's Table

Dear Shannon,

I hope this letter finds you in good health and high spirits. I am writing to express my wholehearted support for the rezoning application put forward by Chef Chris Van Hooydonk and the remarkable team at Backyard Farm Chef's Table. In this letter, I will share my personal experiences and professional insights that underscore the vital significance of Backyard Farm Chef's Table in the South Okanagan ecosystem.

Since relocating to the Okanagan with my husband in February of 2023, we have become proud full-time residents. Our businesses now thrive in the city of Penticton, and we have invested in several long-term rental properties in Osoyoos. We firmly believe in the region as a place where opportunity and well-being converge. Over the past year, I have had the pleasure of dining at Backyard Farm Chef's Table on multiple occasions. The knowledge, warmth, and hospitality exuded by Chef Chris, his family, and his team are truly exceptional. From the moment you step foot in their establishment, you instantly feel connected to the surrounding area, the ingredients, and the vibrant community. These dining experiences have not only enriched our businesses but have also deepened our personal relationships, fostering a sense of belonging in the place we now call home. The dinners have granted us invaluable insights into local ingredients, artisan food suppliers, sustainable farming practices, and wineries—knowledge that we will continue to share with friends and family for years to come.

Chef Chris brings with him a wealth of skill and experience gained from prestigious restaurants, expertly combined with a genuine love for the region. This unique blend contributes to the economic prosperity of our area, offers professional development opportunities for the team, and creates unforgettable experiences for both tourists and locals. As a qualitative market research expert, I have had the privilege of collaborating with Canadian destination marketing organizations, providing insights and strategic guidance. Research uncovered several recurring themes among our target markets and audiences. Firstly, guests visiting Canada often arrive with limited knowledge of Canadian cuisine, yet possess a curiosity to explore it. Secondly, they seek unique ways to connect with their destination, aiming to create transformative memories. Thirdly, high-value guests value exclusive, immersive travel experiences that allow for deeper exploration. Fourthly, although the Okanagan is considered, at best, a secondary destination compared to major cities in Canada, it offers year-round experiences. Lastly, guests are increasingly mindful of their travel footprint and seek trips that enhance their own well-being. All that is to say that the agri-culinary intersection where Chef Chris and his team create, dovetails into the desires of guests visiting Canada and will continue to attract tourism and drive economic prosperity for our region.

I have been fortunate enough to experience chef's table offerings in various destinations, and I can confidently assert that the genuine, farm-to-table atmosphere cultivated at Backyard Farm is unparalleled. What Chef Chris has created is truly one-of-a-kind in our valley—an extraordinary gem that plays an integral role in our local community, as well as in

the broader regional and economic tourism strategy. Allowing the requested zoning change to support the continuation of this tangible connection to our terroir through farm-to-table dining is not only desirable but imperative.

Chef Chris' commitment to sustainable farming practices and supporting local producers is an important message. We need a diverse food-sustainability strategy that supports food production (farm to table) as well as beverage production (wine) for tourism but also for the land itself.

In conclusion, I implore you to consider the tremendous value that Backyard Farm Chef's Table brings to our region. By granting the rezoning application, you would not only support the growth of our local economy and foster professional development opportunities but also contribute to the creation of unforgettable and sustainable experiences for visitors. I wholeheartedly believe that Backyard Farm Chef's Table deserves the opportunity to continue to flourish where they cultivate and serve as a beacon of excellence in our community.

Thank you for your time and consideration. I eagerly await a positive outcome in support of the rezoning application for non-farm use.

Sincerely,

Catriona Adam

Nilah Gaudiuso

From: Jovia Barnett
Sent: June 20, 2023 12:50 PM
To: Shannon Duong
Cc: chris@backyard-farm.ca
Subject: Letter in Support of Backyard Farm

Dear Ms. Duong,

I am writing you this letter on behalf of Backyard Farm Chef's Table to show my support for his Agri-Culinary Farm to Table business in the South Okanagan. I believe Backyard Farm is a crucial component to the tourism industry in our region as food security here and abroad is slowly diminishing. Chris, his family, and staff are incredibly passionate about educating people on the experiences they offer, so much so that many of their guests specifically return to the farm each year to experience new offerings and often share their own stories of growing and creating food from their gardens at home. Backyard Farm has created a community of people who have become inspired by his and his family's passion for creating nutritious food. This phenomenon is the exact reason why Backyard Farm is so important to our region, they are single handily showcasing what the Okanagan has to offer. Not only does this allow our own community to become educated about their health but it also allows people from all over North America to become educated as well. Having Backyard Farm advocate for the importance of food security and showcase it in the way they do will only benefit our region. With so much fertile land in the Okanagan and around the world being bought up by corporations it is key to remind people that access to locally grown food is a basic human right.

Another reason Backyard Farm should be supported is simply because they are a small business. Not only do they support other local businesses such as farms, wedding vendors, wineries, grocery stores and deli's but they also promote our local economy by drawing in guests from around North America keeping money in our communities. Local hotels, taxi's, shuttle services, winery tour services, private accommodation rentals, and restaurants among other businesses are directly benefitted by Backyard Farm as they are fully booked for the summer seasons. The Okanagan depends on tourism, and as our community is still dealing with the effects of Covid-19 it should be a top priority to support all small business within our region. To my understanding the application for the Farm to be rezoned by the ALC has already been approved and I believe it would be a great disservice to our community for the RDOS to not comply with the rezoning.

Lastly, I think it should be said that organizations such as the RDOS, ALC and local governments are put in place to better our communities. Rules and regulations must be updated and changed with our ever-growing world, and it is the responsibility of the people in these positions to approach each situation with an open mind set. For these reasons I hope you consider Backyard Farm Chef's Table rezoning application. If you have any further questions, please do not hesitate to contact me.

Thank you,
Jovia Barnett

Nilah Gaudiuso

From: David Brooks
Sent: June 21, 2023 1:57 PM
To: info@backyard-farm.ca
Cc: Shannon Duong
Subject: Backyard Farms rezoning and non-farm use application

Follow Up Flag: Follow up
Flag Status: Flagged

This is a letter of support for the rezoning of Backyard Farms property.

I have only experienced the amazing education that Backyard Farms presents to their clients once, and I feel ever so lucky to have been able to do so. With terms like 'farm to table' being slung around at every wine event hosted in this valley, it is important to discover what that actually means as far as food production and the relationship that it entails with local businesses and individuals.

Rarely do these experiences include actually reaching down into a garden patch and retrieving some of your dinner ingredients with your own hands, nor does it include knowledge of those ingredients from locals who grew them.

Backyard Farms offers a very personal look at what is put in our bodies, where it's from and how it changes from plant, to ingredient, to meal. My own experience actually gave me goosebumps and an amazing appreciation of our local foods, their sources and value in our society. No other venue in the Okanagan offers this education of food and wine culture, agri-tourism, and farm culture.

Please consider the rezoning of Backyard Farms as an investment in the education of future visitors and an invaluable part of the Okanagan experience.

David Brooks

To the RDOS Board of Directors

Re: Backyard Farm

We are writing to you to express our support for Backyard Farm's applications for rezoning and non-farm use.

We have had the pleasure to enjoy the culinary and educational experience and farm to table approach of Backyard Farm on several occasions. We cherish the very infrequent opportunities when we get to enjoy the unique culinary experience that Chris and his team provides. These rare occasions have been as part of a small group of individuals who frequently travel together to the dinner using one of the local tour bus operators. Arrangements for these gatherings are made months in advance because Backyard Farm is in such demand and consequently has limited dates available for dining opportunities. This is an indication of the popularity of Backyard Farm as a culinary destination in our valley. It is a perfect example of the type of culinary tourism that we should be developing. In our opinion, it is also one of the reasons that the level of dining in The Okanagan is flourishing to the extent it is today.

Being able to sit with a small group of friends while the meal is prepared in front of us and learn how it was prepared from locally sourced ingredients is unlike any restaurant we have visited. The experience is like attending a cooking class or cooking demonstration and then enjoying the most delicious meals.

Sharing the bounty of produce from Chris' farm, both fresh from the field and preserved, is truly a unique opportunity. By attending these dinners, we have learned about many other small local businesses that Chris utilizes to complete the dining experience. Our introduction to these other businesses has resulted in us and others frequenting them for our own needs. These local businesses may also suffer if Backyard Farm is not allowed to continue to operate as they won't get the same exposure.

We hope the Board of Directors recognizes the value that Backyard Farm adds to the community and approves the applications for rezoning and non-farm use. Backyard Farm is a perfect example of the type of small family run businesses that our community should be encouraging.

Sincerely,

Karen and Gary Brown

cc Chris Van Hooydonk

Nilah Gaudiuso

From: Roslyne Buchanan
Sent: June 19, 2023 3:23 PM
To: info@backyard-farm.ca
Cc: Shannon Duong
Subject: Letter RE: Backyard Farm Site-Specific Rezoning with the RDOS

As I read articles on the rapid growth of culinary tourism and the impact such initiatives have on regional development, I am grateful for the foresight to establish the Agricultural Land Reserve in 1973. This dedication “to preserving agricultural land and encouraging farming in British Columbia,” that protects our land and food security is important to me. As a former communication strategist at The City of Calgary in Environmental and Safety Management, I see such measures as integral to our future.

I am also pleased to see the Ministry of Agriculture working “to revitalize the ALR and the ALC with input from stakeholders, farmers, ranchers, and the general public” and collaborate closely with the regional districts. Things have changed dramatically throughout BC and particularly in the Okanagan. Measures put in place back in 1973 to prioritize agriculture reflected the land use and realities of the time and it makes sense to revisit such parameters and adjust them to include the innovations and initiatives by farmers of today. I was excited to learn RDOS (Regional District of Okanagan-Similkameen) directors were on site at Backyard Farm to deepen their understanding of its practices.

In that spirit, I am offering a letter of support for Backyard Farm’s application for a Site-Specific Rezoning with the RDOS. I truly believe Chef/Proprietor Chris Van Hooydonk, partner Mikkel, family and their team are representative of the best of progressive farming practices. Backyard Farm adds tangible value to our regional district, BC and Canada enhancing our local agricultural and culinary scene. Backyard Farm exemplifies the principles of sustainability in walking the talk as well as talking the talk.

I can tell you the first time I attended one of Backyard Farm’s dinners, I emerged with a happy and full belly and a head full of knowledge on the local food and beverage scene. Each sip or bite I took was fortified with the most transparent and thoughtful insight into the farmer(s) and producer(s) responsible for bringing it to that table. Many ingredients were sourced at the farm itself and it was enlightening to be shown out the window where they were grown in the yard.

While I can rave about the quality of the food and entire experience, and often do, it can only be fully appreciated if you partake of it firsthand. I have recommended Backyard Farm again and again in my freelance writing, my social media and through word of mouth. The feedback I always receive is how blown away participants are by the dedication to craft, respect to the land and suppliers. The team at Backyard Farm are evangelists for fine culinary traditions and sustainable farming practices.

As a guest, the camaraderie in the kitchen is another demonstration how deeply the mentorship inspires the team's food philosophies. The "support local" principles extend beyond the food and beverages to the staff hired. Backyard Farm is a local leader and an invaluable asset to our region's agricultural community and culinary tourism endeavours.

Please add me to those strongly in favour of Backyard Farm's application receiving approval.

Sincerely,

Roslyne Buchanan

PS. Here are links to a couple posts I've written about Backyard Farm previously:

<https://gonzookanagan.com/backyard-farm-book-fast-for-slow-food/>

<https://rozsmallfry.com/2021/07/28/why-alc-needs-to-preserve-backyard-farm-in-oliver/>

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Roslyne Buchanan

Email:

Nilah Gaudiuso

From: charlotte burbeck
Sent: June 18, 2023 2:13 PM
To: info@backyard-farm.ca
Cc: Shannon Duong
Subject: Backyard Farm Site Specific Rezoning with the RDOS

We would like the RDOS to know we fully support Backyard Farm's application for Site Specific Rezoning for all the reasons outlined below.

Chris and Backyard Farm have always been passionate about using his farmland's sustainability. He has always supported local growers and suppliers and, if requested, will suggest local wineries' products to go with the food prepared. It is a joy to hear Chris talk about the local food he uses and we have learned so much from him and it is now important to us to buy local food and produce that is grown sustainably.

Backyard Farms is a place where you can go and experience a wonderful meal and learn about using the produce and food of the area.

Chris and Backyard Farms have always supported local causes and we will never forget what he did during the Covid crisis of Spring 2020 and 2021. What he did was amazing - he came up with an idea (his Black Box packages) that not only kept his staff working and local suppliers too, he gave all of us who were lucky enough to experience them, the most incredible feeling of joy and something to look forward to when we got his Black Boxes, we will never forget that. Whether going to Backyard Farms for a meal or to just dropping by to buy some of his products you learn something about the land, the produce and sustainability and come away thinking "aren't we lucky to be able to experience this area".

Charlotte and John Burbeck

Nilah Gaudioso

From: Shelley Burtnick ·
Sent: June 16, 2023 2:07 PM
To: chris@backyard-farm.ca
Cc: Shannon Duong
Subject: Backyard Farms

June 16, 2023

To whom it concern,

I am writing to express my wholehearted support for Chef Chris Van Hooydonk and his family regarding the rezoning application for Backyard Farms. As a patron of the establishment, I have had the pleasure of experiencing their unique dining concept, which goes beyond a simple meal and offers an educational experience focused on respect for farmland and building sustainability.

One of the key aspects of Backyard Farms is their philosophy of forging a closer connection to farmland and promoting awareness of where our food comes from. Every aspect of their operation reflects this commitment. Any food not grown on their property is sourced from small, sustainable farms and ranches, ensuring a high-quality and environmentally conscious dining experience.

Furthermore, Chris and his family have gone above and beyond in enhancing food production on their property. They have taken great care of existing fruit trees, established vegetable and herb beds for their dining experience, and even raised chickens. Their dedication to sustainable practices and responsible farming is commendable.

In addition to their culinary endeavours, Chris has proven himself to be an excellent mentor for up-and-coming chefs, fostering a sense of community among local chefs, farmers, and winemakers. This collaborative spirit is driving agricultural tourism and has the potential to significantly benefit the region's economy. Backyard Farms serves as a catalyst for promoting local talent and establishing the Okanagan as a culinary destination.

What sets Backyard Farms apart is not only their commitment to sustainable agriculture and culinary excellence but also their dedication to the community. They do not simply operate a restaurant; they live on the property and raise their children there. By employing local individuals who share their passion, they contribute to the vitality of the region and demonstrate their genuine investment in its growth.

I kindly request that you give serious consideration to the rezoning application for Backyard Farms. It is a unique and invaluable gem in our local food scene, providing a wonderful

educational dining experience that enriches our community. The absence of a parking lot and any paved areas demonstrates their commitment to preserving the natural beauty of the land.

Thank you for your time and attention. Please support the continuation of Backyard Farms and its valuable contributions to our region.

Sincerely,
Shelley Burtnick

Nilah Gaudiuso

From: DeVino Wine Tours
Sent: June 24, 2023 7:33 PM
To: Shannon Duong
Cc: info@backyard-farm.ca
Subject: Support Letter for Backyard Farm Rezoning Proposal

Follow Up Flag: Follow up
Flag Status: Flagged

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Michael Calisto
DeVino Wine Tours inc.

June 24, 2023

To: RDOS Board
Subject: Rezoning Support

Dear RDOS,

I am writing this formal letter to express my strong support regarding the proposed rezoning application at 3692 Fruitvale Way Oliver BC, that is scheduled for a hearing on rezoning to allow Farm to Table Eating and Drinking for private experiences.

As a Community Partner to Backyard Farm, I firmly believe that this rezoning application should be considered and approved due to its positive impact on the community, the environment and future sustainable practices that are needed in promoting local, organic and biodynamic farming.

I would like to emphasize the importance of preserving an existing small business that maintains the character and integrity of the neighborhood. The proposed rezoning of the land use plan will pose a significant benefit to the quality of life for residents and prosperity for businesses in the area.

DeVino has provided safe transportation for guests during some time now with many customer testimonials about the experiences at the farm being extremely positive for community exposure with links to Agri-tourism, Viticulture and Viniculture.

Our community prides itself on its commitment to environmental sustainability, and we should prioritize and support Ethical and Socially Responsible small business owners like Chris Van-Hooydonk, for long-term economic prosperity of the Area.

In addition to the aforementioned, I believe that the rezoning application will consider my opinions and feedback about the affected property.

The overwhelming community support and engagement for Backyard Farm is evident and raises the need for transparency and fairness of the decision-making process.

It is crucial for the Regional Board to thoroughly evaluate all of the Letters and Emails of support from Residents & Businesses before reaching a final decision.

Given the reasons mentioned above, I urge the board to prioritize the long-term well-being and interests of the community.

Please include this formal (In favor) letter as part of the record for the upcoming rezoning hearing.

Thank you for your attention to this matter.

I trust that the RDOS Rezoning Board will give due consideration to my feedback and make an informed decision that will safeguard the best interests of the community.

Yours sincerely,

Michael Calisto

Owner/Operator

DeVinowinetours

Nilah Gaudiuso

From: Susan Capyk
Sent: June 23, 2023 10:19 AM
To: info@backyard-farm.ca
Cc: Shannon Duong
Subject: Letter of Support for Backyard Farms

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<https://aka.ms/LearnAboutSenderIdentification>]

I am writing this letter of support for Backyard Farm as I very strongly believe we are lucky to have them in our community, and it would be a considerable loss if they were unable to continue their business.

I was fortunate enough to enjoy a wonderful evening at their establishment. It was an experience I will never forget. The farm to table concept is so commendable, and should be the future in our Valley with the abundance of wonderful agricultural products we have here. Chris shows how this admirable concept is so achievable and so successful. His passion is very evident in everything he does, and he should be an inspiration to us all.

The quality of the food and the wonderful experience of a visit to Backyard Farm is much appreciated in this community. As I think back, I do not recall a single negative comment from friends/acquaintances after a visit there.

I truly believe we are very lucky to have such a unique and wonderful business in our community. It delivers a culinary experience second to none. I only hope more chefs are inspired by Chris as Agritourism is growing in the Okanogan and we would all benefit from more businesses like this!

In closing, I implore the decision makers to let this wonderful business keep working its magic in our community. Kudos to them, and may we all learn from them.

Sincerely,
Susan Capyk



June 16, 2023

Shannon Duong - Regional District of Okanagan-Similkameen

Please accept this letter of support for **Chef's Table/Backyard Farm** and **Chef-Proprietor Chris Van Hooydonk**.

For close to a decade Chef Van Hooydonk has poured his passion, experience and energy into building a business that exemplifies the future of agri-tourism in the Okanagan Valley.

For a multitude of reasons, a lack of mentorship among them, the culinary industry is facing an unprecedented shortage of skilled employees. Operations like the Backyard Farm/Chefs Table offer young cooks unrivalled opportunity and inspiration to learn and develop their craft in a setting that would be the envy of any professional chef.

Acting in various capacities, Chef Van Hooydonk has been a valued supporter of the Culinary Arts training program here at Okanagan College for many years. From substitute instructing to his role as a guest chef for our student-led winemaker dinners, Chef has also graciously donated his time to host experiential tours at Backyard Farm with our students on their field trips.

The international media attention and high praise that the Chef's Table/Backyard Farm experience has earned only shines a brighter light on the immeasurable potential of this amazing valley we all call home.

I wholeheartedly endorse Chef Van Hooydonk's vision and applaud his commitment to nurturing and growing this unique, world class business.

If I can be of any further assistance, or provide you with any further information, please do not hesitate to contact me.

Sincerely,

Geoffrey Couper

Culinary Arts Instructor RSE
Chair, Culinary & Pastry Arts

Trades & Apprenticeship

Okanagan College

1000 KLO Road

Kelowna, BC

V1Y 4X8

Phone: 250.869.2265

Email: gcouper@okanagan.bc.ca

Okanagan College respectfully acknowledges that our Penticton, Kelowna and Vernon campuses are located on the traditional and unceded territory of the Syilx Okanagan, our Salmon Arm campus is located on the traditional and unceded territory of the Secwepemc, and our Revelstoke Centre is located on the traditional and unceded territories of the Ktunaxa, Secwepmec, Sinixt and Syilx.

Nilah Gaudiuso

From: ---
Sent: June 15, 2023 9:29 AM
To: info@backyard-farm.ca; Shannon Duong
Subject: Letters of support

Follow Up Flag: Follow up
Flag Status: Flagged

Good morning-

Just a little back history. My wife and I live in Kirkland WA USA and years ago we researched an event called the FOG (festival of the grape) in Oliver. Our planning then led us to our dinner options and a chef name Chris Van Hooydonk was preparing a special dinner at Road 13 winery. I think it was 2017 or 2018. We signed up and attended this marvelous dining event.

Here's where Chris's passion, expertise and commitment to responsible food sourcing shone thru from beginning to end. His descriptive narratives surrounding each course sparked every participants curiosity and we were convinced from that point forward that this chef is different, different in the most unique way. Not only giving credit to the purveyors who provided the raw ingredients for the meal but his philosophy on where the industry is headed in the coming decades. Following the meal, we thanked him and his immediate reply was to credit the hard working staff of 2 in the background. This is just the way he thinks- It's all about passing on the knowledge and passion to the next generation, not only the next generation of industry workers but patrons also.

We have attended a handful of events that Backyard Farms has been employed to cater. I really don't like the word cater in this instance but it's the best I could come up with. A dining event with Backyard Farms is an experience of gastronomy, education and appreciation.

As I understand the current situation with his business, Chris is applying for a reclassification of his property. All one needs to do is spend an hour with him walking his beautiful garden, describing each tree, plant or flower, it's significance, history or usage. He wishes to preserve the past, embrace the present and most importantly, protect the future of all our food sources.

Thank you for listening and I hope you evaluate all the data at your finger tips and in the end, make a point to really get to know the business that Chris has created. It's like no other that I've ever seen, let alone be a recipient of it's wonderful product. His kitchen on property is idyllic for teaching the small groups that are fortunate enough to dine at his farm.

Sincerely, Robbi and Bill Denman Kirkland WA

June 22, 2023

I would like to start off by saying that Chris and his family have been an integral part of this community. Not only have they supported other local businesses, but they have successfully started a business so unique and creative which marries perfectly into what our South Okanagan region is about. Chris's business plan and intelligent vision on Backyard Farms is like none other; and allowing an eating and drinking establishment on the property would allow them to continue working and expanding, all while supporting local farmers and other businesses. I truly believe that allowing for this change would potentially open the door for so many other positive opportunities in our community that may follow suit to Chris & Backyard Farms.

Thank you,

Danielle & Ricky Dhaliwal

Osoyoos, BC

Nilah Gaudiuso

From: Hilary Drummond
Sent: June 17, 2023 9:57 AM
To: info@backyardfarms.ca
Cc: Shannon Duong
Subject: Back Yard Farms Application

To Whom it May Concern,

We would like to express our support for the application Back Yard Farms has made to the RDOS. This business venture is a valued and excellent addition to our community and should be encouraged to continue to grow and provide the wonderful experiences that they have offered for the past several years. We have been privileged to spend several evenings with Chris and his gang and plan to do this again in the future. It offers a wonderful and unusual experience to all who utilize his services.

Hilary Drummond and Tom Walsh

Hilary Drummond

Nilah Gaudiuso

From: Sarah Elson
Sent: June 20, 2023 6:01 PM
To: info@backyard-farm.ca
Cc: Shannon Duong
Subject: Backyard farm

It would be greatly appreciated if policy was more accommodating to small Agro businesses that are trying to pivot and provide more community services; especially in these difficult times. Anything that builds community and brings more variety to Oliver is worthwhile. Please allow backyard farm to move forward with their plans.

Best,
Sarah Elson

June 19, 2023

Re: Chef's Table Backyard Farm, RDOS Application

To Whom it May Concern:

We have known Chef Chris Van Hooydonk for the past 8 years as proprietor of Chef's Table Backyard Farm in Oliver, BC. Our family has travelled annually from Vancouver, Utah and California to meet and celebrate our family reunion with Chris. Backyard Farm is a special place.

Chris's business is everything that we hope a business will aspire to. Backyard Farm is local, self-sustaining and supportive of other locally produced sustainable products. Chris and his family organically grow the majority of his fruits, vegetables, herbs and spices at his "backyard farm". In addition to educating his culinary guests at Chef's Table, Chef Chris mentors new-to-the-business apprentices and trains them in sustainable food production, i.e. farm-to-table.

Backyard Farm is not a restaurant. It is clearly a family-run business that centers on agri-tourism and education for Backyard Farm clientele. The business is not out to make a profit and is certainly not in the mindset of "build and sell" profiteering. Chef Chris's Backyard Farm is his life and his family. He has the highest ideals and principles pertaining to bringing farm-to-table food for his clients.

We whole-heartedly support Chris Van Hooydonk and Backyard Farm. Chef Chris has been a pioneer incorporating culinary education with local sustainable farming. We believe our communities need to move toward his business model now more than ever before. Please support Backyard Farm by assuring the ordinances and by-laws enable Chris Van Hooydonk and allow other first-rate small family-run business proprietors to follow his lead.

Thank you.

Todd and Liz (Bohm) Fallis
Summerland, BC, and

Bruce and Lesley Bohm
Vancouver, BC

Nilah Gaudiuso

From: Dave Gillespie
Sent: June 17, 2023 6:19 PM
To: info@backyard-farm.ca; Shannon Duong
Subject: Backyard Farm

As relatively new BC residents, my wife Karen and I invested our life savings to build a new home in The Meadows in Oliver and a new hangar at the Oliver airport. We have been exploring the region and getting to know the special places and business that make this valley so unique. One outstanding business and group of people that we discovered was Chris and his team at Backyard Farm.

Their vision towards food, agriculture, community, and service is outstanding and is a business model that should be followed throughout the region. We have been very disturbed at the push back this world class organisation has been getting from the local administration (RDOS) regarding the plans for their business that will help ensure its sustainability and create a positive ripple effect that benefits us all in the valley.

Please take this letter as Karen and my show of our support for Backyard Farm, and know we are not alone in our opinion as to the importance that Chris and his team are allowed to develop their business following their vision. We will all benefit from it.

If the RDOS does not allow it, that will be a great disservice to our community.

Sincerely

Dave and Karen Gillespie

To whom it may concern,

I would like to express my wholehearted support for Chef Chris Van Hooydonk and his family regarding the rezoning application for Backyard Farms.

I have had several dinners there. It is not just like going out for a meal. It is an educational experience where you learn about respect for farmland and building sustainability. There is a philosophy of having a closer connection to farmland and knowing where your food comes from. Any food not grown at the property comes from small, sustainable farms and ranches.

Chris and his family have actually enhanced food production on their property, caring for the existing fruit trees and adding beds for growing vegetables and herbs used during the dining experience and also caring for chickens.

Chris has also proven to be an excellent mentor for up-and-coming chefs and has helped build a sense of community among other local chefs, farmers and winemakers. This is helping to drive agri-tourism, which I believe will be a growing draw for the region.

Backyard Farm provides a wonderful educational dining experience that is a fantastic addition to the Okanagan food scene. There is no parking lot and nothing has been paved. You can't just walk in and order a meal. No alcohol is sold. They employ local people, people who want to live and work here. They live on the property and raise their children there.

Thank you for considering the application and please let this local gem continue to operate and educate.

Regards,

Brian Glaum

Past President

BC Wine Appreciation Society

Nilah Gaudiuso

From: L Goldman
Sent: June 18, 2023 9:53 AM
To: info@backyard-farm.ca
Cc: Shannon Duong; Info E-Box
Subject: Letter in support of Backyard Farm

Dear Backyard Farm and RDOS planners and directors,

Our area of the Okanagan is a critical place for tourism and agriculture. Backyard Farm is filling a need in the community by producing high quality, organic vegetables, nuts, and fruit, honey and poultry, and creating superb meals.

Food sustainability is threatened by climate change and when someone is stewarding food production on a couple of acres and making a huge positive difference, it is incumbent on our regional leaders to judge each zoning request individually, supporting local initiatives.

The Okanagan needs creative farmers and chefs to move us into a sustainable future, educating the public, partnering with wineries in hosting visitors, and highlighting our agricultural bounty.

Please allow Backyard Farm to continue its mission and values to partner with other local producers to create high quality preserves and marinades and to feed our neighbours.

Liml̓əm̓t- Thank you
Lori Goldman, Penticton

*I am only one but I am one.
I cannot do everything but I can do something
And I will not let what I cannot do interfere with what I can do. E. E. Hale*

Nilah Gaudiuso

From:
Sent: June 18, 2023 8:03 AM
To: info@backyard-farm.ca
Cc: Shannon Duong
Subject: C2023.006-ZONE - Backyard Farm Chef's Table - Site Specific Rezoning RDOS / ALC

June 18, 2023

To the attention of:
Regional District of Okanagan-Similkameen / Provincial Agricultural Land Commission

Regarding:
Backyard Farm Chef's Table - Site Specific Rezoning: 3692 Fruitvale Way, Oliver, BC,
Canada, V0H 1T1

My name is Simon Grant,

I am a resident of Electoral District C, and a business owner registered from Oliver BC with the inter-community licensing program for horticultural services dba. 'Carbon Cut Horticultural Services'. For the past twenty years before moving to Electoral District C, I lived in Kelowna on a similarly small AG-1 property within the ALR, and witnessed various developments and rezoning of agricultural land adjacent and nearby my farm on the McKenzie Bench. Now a resident, business owner, and labourer in the area of Electoral District C, I support the site specific Rezoning of 3692 Fruitvale Way, Oliver, BC, Canada, V0H 1T1.

I also work in the wine industry, with the main production location proximate to the rezoning application, and with several vineyards between Osoyoos and Oliver, and more extending up to Naramata and three tasting rooms/ brands representing the company I work for. Our company executive proudly chooses Backyard Farm Chef's Table to prepare/produce whole foods locally sourced to match our wines and present the best quality experience locally for our exclusive events, and for staff functions. The preparation and quality of food from Backyard Farm Chef's Table is exceptional, and makes for a memorable experience of the South Okanagan in its own right.

From my direct experience having attempted to produce organic foods on a small non-conforming property in the ALR, I believe this application C2023.006-ZONE is a remarkable solution that enhances the Agricultural Land Reserve in demonstrating how intensive organic farming on non-conforming parcels predating the Agricultural Land Commission Act can enhance the experience and understanding of locally produced and prepared whole culinary foods. Limited to three nights per week, and to a maximum of twenty people, this application is a positive example and reasonable use of land in the ALR and will not negatively impact

other properties and production when formalized as an eating and drinking establishment specific to the farm-to-table culinary experience.

The farm-to-table model of Backyard Farm Chef's Table is well executed and much needed in the heart of Wine Country, and their produce/product is exceptional for any market. As a resident, business owner, and employee of the wine industry in Electoral District C, I wholly support the approval of application C2023.006-ZONE.

Sincerely,

Simon Grant

carbon cut enterprises inc. acknowledges and is thankful for working on and from the unceded and traditional lands of the syilx (Okanagan Nation Alliance), and with others on the traditional lands of the q̓íc̓əy' (Katzie), q'w̓a:ł'ən' (Kwantlen), k'w̓ik'w̓əłəm (Kwikwetlem), x'w̓m̓əθk'əy'əm (Musqueam), s̓em'a:mu (Semiahmoo), S̓k̓w̓x̓w̓ú7mesh (Squamish), st̓o:l̓o (Sto:lo), sc̓əw̓əθən m̓əsteyəx'w (Tsawwassen), s̓əl̓ilw̓ət̓əl (Tsilil-Waututh),



CARBONCUT

Nilah Gaudiuso

From: Angela Hot
Sent: June 18, 2023 10:47 AM
To: Shannon Duong
Cc: info@backyard-farm.ca
Subject: Support of Backyard Farm

To whom it may concern:

I'm writing in support of Backyard Farm in Oliver, BC. When people know where their food comes from, they appreciate it and respect the land it came from. And the most delicious food I've ever had is at Backyard Farm. After dining there and visiting the farm, it makes me want to visit every fruit stand from there to Keremeos because Chef Chris and his team educate the diner about what they're eating and the passion for the land where the food comes from is contagious. I have dined and visited the farm three times and have brought friends from the Lower Mainland, Washington State, New York, and the Okanagan. Not allowing Backyard Farm to continue would be a huge loss for the Okanagan, one of the finest agricultural areas in Canada.

Sincerely,
Angela Hot

Nilah Gaudiuso

From: Ren, Xiao Qi
Sent: June 8, 2023 8:43 AM
To: Planning; Shannon Duong
Subject: RE: restaurant referral - RDOS File No. C2023.006-ZONE - Zoning Amendment - 3692 Fruitvale Way (Electoral Area "C")
Attachments: RDOS File No. C2023.006-ZONE Bylaw Referral Sheet.pdf

Hello,

Please see below comments from Environmental Public Health regarding this zoning amendment application:

Water:

The property is connected to the Town of Oliver Water system. No concerns for water at this time.

Septic:

An Authorized Person's assessment of the onsite sewage system is recommended to ensure it still meets the flow due to land use change.

Thank you!

Regards,

Xiao Qi Ren, B.Sc, B.Tech, CIPHI (C)

Environmental Health Officer
Interior Health Authority
Penticton Health Protection

www.interiorhealth.ca



Interior Health

We recognize and acknowledge that we are collectively gathered on the traditional, ancestral, and unceded territories of the seven Interior Region First Nations. This region is also home to 15 Chartered Métis Communities. It is with humility that we continue to strengthen our relationships with First Nation, Métis, and Inuit peoples across the Interior.

The contents of this e-mail, including its attachments, are intended for the exclusive use of the recipient and may contain confidential or privileged information. If you are not the intended recipient and received this in error, you are notified that taking any action in reliance on the contents of this information is strictly prohibited. Please notify the sender by reply e-mail immediately and permanently delete this e-mail and its attachments, along with any copies thereof. Be advised that copies of your response to this email may be stored outside of Canada, not in the custody or control of Interior Health and subject to the laws of other countries.

From: Shannon Duong <sduong@rdos.bc.ca>

Sent: Friday, May 12, 2023 2:05 PM

To: Gyug, Philip AF:EX

HBE

Town of Oliver [External Email]

Cc: Lauri Feindell <lfeindell@rdos.bc.ca>

Subject: Bylaw Referral - RDOS File No. C2023.006-ZONE - Zoning Amendment - 3692 Fruitvale Way (Electoral Area "C")

CAUTION! This email originated from outside of Interior Health. Do not click links or open attachments unless you recognize the sender, their email address, and know the content is safe. If you suspect this is a phishing or fraudulent email please forward it to

Re: Amendment Bylaw No. 2800.28

Application Webpage: [C2023.006-ZONE | RDOS](#)

The Regional District of Okanagan-Similkameen (RDOS) is seeking input from agencies whose interests may be affected by the above noted zoning amendment bylaw.

Please find attached a referral for the amendment bylaw and a link above to the draft amendment bylaw and related documents. Please review this information and if you have any questions, please do not hesitate to contact me.

Once reviewed, if you have any comments/concerns, please forward them to planning@rdos.bc.ca by **June 12, 2023**.

Regards,



Shannon Duong, MRM • Planner II
Regional District of Okanagan-Similkameen
101 Martin Street, Penticton, BC V2A 5J9
p. 250-490-4384 • tf. 1.877-610-3737 • f. 250-492-0063
www.rdos.bc.ca • sduong@rdos.bc.ca

I acknowledge that I work within the traditional, unceded territory of the syilx people in the Okanagan Nation.

This Communication is intended for the use of the recipient to which it is addressed, and may contain confidential, personal and/or privileged information. Please contact the sender immediately if you are not the intended recipient of this communication and do not copy, distribute or take action relying on it. Any communication received in error, or subsequent reply, should be deleted or destroyed.

Nilah Gaudioso

From: Karen
Sent: May 16, 2023 2:22 PM
To: Shannon Duong
Subject: Re: LETTER RDOS File No 12023-010-DVP

Follow Up Flag: Follow up
Flag Status: Flagged

How was this approved when neighbours are against this change? Is there anyway to challenge this?

Sent from my iPhone

On May 16, 2023, at 1:00 PM, Shannon Duong <sduong@rdos.bc.ca> wrote:

Hi Karen,

Thanks for following up.

The Development Variance Permit was approved by the Board at their May 4, 2023 meeting.

Please let me know if you have any other questions.

Regards,

<image003.png>

Shannon Duong, MRM • Planner II
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From: Karen
Sent: Tuesday, May 16, 2023 12:33 PM
To: Shannon Duong <sduong@rdos.bc.ca>
Subject: Re: LETTER RDOS File No 12023-010-DVP

Hi Shannon,

Just following up to see if this request has been denied or determined?

Thanks hope you're having a good day!

Karen Smith

Sent from my iPhone

On Apr 12, 2023, at 8:19 AM, Karen _____ wrote:

Good morning Shannon,

Thank you very much for the confirmation.

Have a great day!!

On Apr 12, 2023, at 8:17 AM, Shannon Duong <sduong@rdos.bc.ca> wrote:

Good morning Karen,

Your letter did not come through the DVP Feedback Portal from what I could tell, but we did receive a physical copy prior to the deadline so we've included it with the application file.

Regards,

<image003.png>

Shannon Duong, MRM • Planner II
Regional District of Okanagan-Similkameen
101 Martin Street, Penticton, BC V2A 5J9
p. 250-490-4384 • tf. 1.877-610-3737 • f. 250-492-0063
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From: KAREN SMITH
Sent: Tuesday, April 11, 2023 4:34 PM
To: Shannon Duong <sduong@rdos.bc.ca>
Subject: LETTER RDOS File No 12023-010-DVP

Hi Shannon,

Please see attached letter. I have submitted my letter through the portal as well but I wanted to make sure it is received as I did not get a confirmation.

Thank you,

Karen Smith



From the Desk of Steve Magown
S.R. MAGOWN AND ASSOCIATES LTD.

Date: 15 June 2023
To: Backyard Farm – Chef's Table
Chris Van Hooydonk
Via:
CC: sduong@rdos.bc.ca

Dear Chris,

I have recently been made aware that there may be a few more obstacles to cross in getting your final complete approval for your multi-faceted farm project.

Back in 2021, I had written an email of support to J. Peachy at RDOS expressing how impressed I was with your formidable concept of introducing us to a remarkable farm to table culinary experience.

I have had, in my lifetime, the opportunity to travel to over 40 countries and have enjoyed food prepared by great chefs all over the world. In my humble opinion, you are the very best of anything I have ever experienced. Your skill and talent to showcase British Columbia's products grown on your own farm and magically converted in your kitchen is and will continue to be for me the most creative and sensational food extravaganza. Your passion for bringing an astonishing creativity to simple items taken from your farm is a true inspiration.

What is interesting is that you perform this on a small piece of land that is well appropriated and cleverly organized. Since my email of support to you back in 2021, I have had the privilege of enjoying several other dining experiences at Backyard Farm and can only add that your creativity and passion continues to elevate my level of excitement in seeing your concept and imagination expand on to something out of this world. The mixology of simple ingredients showcases your brilliant talent and the excellent produce of the region.

In addition, I am aware that Backyard-Farms also attracts focus to other small entities in the area that are farming and supplying you with items like meats and seafood. Your introduction to us of Artic Char being raised in the desert by Road 17 immediately comes to mind. Apparently, UBC farms are now looking at this innovation as a sustainable farming approach. Your contribution to the overall economy of the region of small businesses is nothing short of honorable. When visiting Backyard for a true "Foodie- Experience", we travel from Vancouver, stay in hotels for several days, take advantage of the wonderful hospitality of the region and come home talking about it to everyone.

I would be very saddened and disappointed to see your project interrupted and am prepared to lend any form of support you may require to see you pursue this magical dream and continue to express your talent as a farmer and a chef.

Respectfully,

Steve Magown

Nilah Gaudiuso

From: Eve Marshall
Sent: June 15, 2023 11:09 PM
To: info@backyard-farm.ca
Cc: Shannon Duong
Subject: Backyard Farm - support

Follow Up Flag: Follow up
Flag Status: Flagged

Chris,

Thank you for being a shining example of a fine local business and sustainable farming.

I feel RDOS will do the correct thing and will endorse / support your small business.

All the best to you, your family and team.

Shop local, Eve

Eve Marshall

RDOS

May 31, 2021

To Whom It May Concern:

We have lived in Oliver for the past four years and have enjoyed Chris' meals and Burrowing Owl Winery when he was the head chef there, at Hester Creek Winery as a guest chef for a cooking experience and at Back Yard Farms for a private dinner with friends.

The organic farm to table experience that Back Yard Farms provides our community is very valuable. Chris uses his own fruits and vegetables grown on the farm. He supports local farms for items he does not produce himself. While there you can watch him cook, ask questions and learn about what he is preparing for you. His sour dough bread is without a doubt the best in the valley.

Back Yard Farm's is not open to the public, nor do they sell any alcohol.

Back Yard Farms has received international recognition from National Geographic and the New York Times for its creative use of our local agriculture. He is also an award-winning chef that people come to our area *specifically* to enjoy his food and home.

We believe that Back Yard Farms is a wonderful addition to our community. It would be a shame for this lovely small farm to not be allowed to continue its current operation. We hope RDOS will see this and allow it to continue operation.

If we can be of further assistance, please contact us at the address below.

Rick and Pat Martin

Nilah Gaudiuso

From: Audrey Mayer
Sent: June 17, 2023 8:30 PM
To: info@backyard-farm.ca
Cc: Shannon Duong
Subject: Support for Backyard Farm

To whom it may concern,

I believe the proposed use of the property is perfect. Chris has built a beautiful business that showcases the South Okanagan in all its glory. The unique way he shares the story of the food he creates for his guests and the way he compliments the local wine industry is magical.


I have enjoyed the incredible experience of dining with Chris and his team and it was magical!

Please allow this incredible business to grow and thrive.

Best regards,

Audrey Mayer

Nilah Gaudiuso

From: 
Sent: June 17, 2023 7:22 PM
To: Shannon Duong
Cc: info@backyard-farm.ca
Subject: Support for Backyard Farm

To the RDOS Board of Directors, and others who may be involved in determining the future of Back Yard Farm.

We have been fortunate to have several experiences at BYF over the years, and just want to throw some support their way as well as share our reasons.

We live in Vancouver, and travel extensively, but not often within our province. The presence of this enterprise is so special we go out of our way to choose to visit the area and spend our money at restaurants, wineries, hotels and retail establishments. BYF is THE reason we make these trips, and yet it has introduced us to the many other wonderful reasons to visit the area.

BYF is a true farm-to-table experience. It feels nothing like a restaurant, and that does not dispute the chef's stellar talents. We always enjoy learning about the food preparation, but more importantly it has inspired us about the possibilities of growing our own food and focusing on supporting local businesses. Admittedly we took for granted the bounty of food around us and are frankly concerned that a business such as this is being challenged for its right to exist considering the times. It provides jobs and meaningful training to locals , creates a draw for locals and tourists, is fair and kind to the land, and climate aware in a way that is lacking in many places around our province and indeed many locations we visit around the globe.

Passion and care pours out of Chris and all of his colleagues. We truly hope to have many more opportunities to enjoy this BC gem in the future and ask you to support their continued success.

**Sincerely
Theresa and Kevin McCabe**

June 17, 2023

RDOS Board of Directors:

I'm writing in support of one of our favourite experiences in the Okanagan Valley/Oliver area
BACKYARD FARM CHEF'S TABLE.

It's an extremely unique one of kind experience that Chef Chris Van Hooydonk and his team put on for all of their clients. It's one of the reasons we travel to the Okanagan every May & book a year in advance!

The passion Chef Chris puts into his craft and his farm, shows in everything he does, from ensuring the highest quality local food & always explaining where the food was purchased or grown (which is also from his farm), to the presentation that is always amazing and must be experienced – as no words can ly describe the experience you will have after an evening at his establishment. We always leave with both our hearts and bellies full! Also I'd like to touch on the pure dedication Chef Chris, his family and team have to ensure a LOCAL FARM TO TABLE experience. It's an incredible food journey that keeps us coming back and telling all our friends (which boost tourism)! It's really a labour of LOVE for them and not just a job!

I commend **BACKYARD FARM CHEF'S TABLE** for the support they give the community and believe that the Community should support Backyard Farm Chef's Table as well and approve the application for a Site Specific Rezoning they have applied for. This will help to achieve years of Sustainable farming, a thriving business that supports other local businesses and employs local residents. It's a WIN – WIN situation!

Thank you for taking the time to read our letter.

Sincerely,

Sid & Dana McCaw

Nilah Gaudiuso

From: M McConnell
Sent: June 15, 2023 9:30 AM
To: Shannon Duong
Cc: info@backyard-farm.ca
Subject: Support for Backyard Farm
Attachments: Backyard Farm support letter june 2023-1.pdf

Follow Up Flag: Follow up
Flag Status: Flagged

Attached please find our support letter for Backyard Farm. Our support, which we sent two years ago, has not waivered and it's disappointing that you have chosen not to accept the multitude of support letters and emails from the last application. We are, however, willing to send these letters all again to ensure that this business is not only supported but celebrated.

James McConnell

June 15 2023

In support of Backyard Farm

I write in support of Backyard Farm in its application for ongoing operating status. I know Chris Van Hooydonk and am fully aware of the work he does.

The Oliver region is now considered to be one of Canada's top tourist destinations, and the title *Canada's Wine Capitol* is objectively justified. In the 20 years we have owned a home here we have seen not only a growth in the winery industry, but in the sophistication both of the wines themselves, and the way wineries interface with the public.

This growth has been seen in other major wine regions in the world. And it is inevitable that along with the development of a strong wine industry, we are seeing the development of a significant food service business. Several wineries have excellent restaurants. The rebranded restaurant at Spirit Ridge, *The Bear, The Fish, the Root and The Berry*, is an example of pushing the culinary envelope in the South Okanagan. Indeed, it appears we are entering a period where people travel here for wine and food.

There is no better example of this transition than is seen at Backyard Farm. Mr. Von Hooydonk and his staff have created a culinary experience that is second to none in the province. I have heard of comments of diners who travel the world that the food served at Backyard Farm is at the top of their experiences. It is a business like this that draws people to the area.

I have friends who have come to Backyard Farm for the past few years, bringing nine other couples for a special dining experience. While here they stay in hotels and they visit wineries, different ones each time. They return home with cases of wine, having injected thousands of dollars in our economy. As an economic development exercise, I would be interested in what the economic impact to the region Backyard Farm has made. I would think it would be significant.

Of course, Backyard Farm is not a restaurant. Clients cannot phone and make a reservation. They cannot drop in. They come as a group, having reserved up to a year in advance. They come for a memorable private 'Chef's Table' experience. They enjoy food, wine (which they bring themselves) and company for four hours in an atmosphere that is decidedly not like a

restaurant. They come to enjoy local produce; indeed, much of what the chef serves is from his own back yard.

Backyard Farm is exactly what this region needs as it ascends a path of increasing culinary sophistication.

It is hard to imagine the objections to the Backyard Farm operations. It sits in a quiet rural area, off the highway. There are no close neighbours. Clients generally are shuttled, so there is rarely a presence of cars. They generally operate during a four hour envelope, so the impact of neighbours is negligible. The facilities are top notch and professional. The staff is well trained. Local farmers are supported.

It should be noted as well that Backyard Farm enjoys a strong connection to many of the local wineries, catering to small events at the Farm, and for larger wine dinners at the winery. These events sell out, helping promote the winery and increasing the winery's following. Many people attend because they know that Backyard Farm will be delivering a spectacular menu for the evening.

I have had the privilege of dining at Backyard Farm a few times. Each time I go I am proud to see a place of this standard in the Oliver area. Indeed, I was fortunate to be invited to a dinner that was served to a National Geographic film and photography team who featured Backyard Farm as a special BC attraction.

Backyard Farm is a gem. It is, in itself, a tourist destination. Its impact on the community is positive. Its reputation reaches well beyond the province of British Columbia. It should be permitted to continue to operate for years to come.

Sincerely,

James McConnell

Nilah Gaudio

From: James Moore
Sent: June 17, 2023 3:19 PM
To: Shannon Duong
Cc: info@backyard-farm.ca
Subject: Letter of Support for Backyard Farm

Dear Members of the RDOS Board,

I am writing this letter to extend my heartfelt support to Backyard Farm, a standout local business that has contributed significantly to the community and the surrounding region. Their dedication to promoting sustainable farming practices and elevating the local food culture is both inspiring and noteworthy.

As a regular patron, my family and I have been fortunate to experience first-hand the care and dedication that goes into every meal served at Backyard Farm. The food is not only delicious but also a testament to the exceptional standard of their farm produce. Their operation is a superb example of sustainable agri-culinary practices, beautifully bridging the gap between the farm and the table.

Backyard Farm has played a pivotal role in the regional hospitality industry, promoting local produce, and championing agri-tourism. Their commitment to mentorship, fostering growth within the community, and promoting local support has been influential in shaping the industry standards in our region. Their influence extends far beyond their business, helping to shape the broader food and wine culture, and the development of farm culture in the region.

Their application for a Site Specific Rezoning with the RDOS and non-farm use applications deserve full consideration, in recognition of the valuable contributions they make to our community. By granting these applications, the Board would be endorsing a sustainable, community-centered business model that positively impacts the economic and cultural fabric of our region.

In conclusion, I would like to highlight that my support for Backyard Farm is not only as a satisfied customer but as a community member who believes in their vision. The future of their humble family business represents a crucial component of the larger picture for our region, and I am confident that their success will continue to benefit us all.

Thank you for your time and consideration.

Best regards,

James Moore



**DEVELOPMENT SERVICES
PRELIMINARY BYLAW
COMMUNICATION**

Your File #: C2023.006-ZONE
(Bylaw 2800.28)
(3692 Fruitvale)
eDAS File 2023-02328
Date: Jun/22/2023

Regional District Okanagan Similkameen
101 Martin Street
Penticton, BC V2A 5J9

Attention: Lauri Feindell, Planning Secretary

**Re: Proposed Bylaw 2800.28 for:
Lot 2, District Lot 2450S, SDYD, Plan19063
3692 Fruitvale Way, Oliver**

Preliminary Approval is granted for the site specific zoning for one year pursuant to section 52(3)(a) of the *Transportation Act*.

If you have any questions please feel free to call Penticton Development Services at (250) 712-3660.

Yours truly,

Damian Kusiak
Development Officer

Local District Address
Penticton Area Office 102 Industrial Place Penticton, BC V2A 7C8 Canada Phone: (250) 712-3660 Fax: (250) 490-2231

Nilah Gaudiuso

From: Colin McCubbin
Sent: June 17, 2023 1:31 PM
To: info@backyard-farm.ca
Cc: Shannon Duong
Subject: RDOS/Planning application for Backyard Farm.

3 years ago I wrote a letter of support for the rezoning and non-farm use at Chris' Backyard Farm, and am disgusted to learn that letters received have been disregarded and that new letters are needed.

I come from a farming background and know how hard it is for farmers to make ends meet. Several years ago my wife and I enjoyed a cooking lesson and subsequent meal at Backyard Farm. We were impressed both by the concept and by the obvious dedication of Chris himself and his family.

Please, RDOS, amend the bylaw to allow this extraordinary business to continue and flourish. It is exactly the sort of enterprise we need in this valley of stifling vine mono cultures.

Please consider this as 2 submissions, one from myself, and one from my wife, Frances Rees.

Thank you,

Colin McCubbin and Frances Rees,

Nilah Gaudiuso

From: Fillosophy Refill Bar
Sent: June 17, 2023 1:08 PM
To: info@backyard-farm.ca
Cc: Shannon Duong
Subject: Backyard Farms: A Testament to a Vibrant Food and Wine Culture

Linsay Ogden

Regional District of Okanagan-Similkameen
101 Martin St
Penticton, BC V2A 5J9
Canada

Dear RDOS,

I am writing to express my unwavering support for Backyard Farms and its significant contributions to our region's food and wine culture, agri-tourism, and farm culture. As a member of the local community and founder of a sustainable-focused business, I have had the privilege of experiencing firsthand the positive impact that Backyard Farms has had on our community.

Backyard Farms has emerged as a beacon of sustainable farming practices and has become a driving force in promoting local agriculture. Their commitment to fostering a strong sense of community, mentorship, and support for aspiring farmers is commendable. Through their initiatives, they have cultivated an environment for sustainable farming and helped shape the food philosophies of many individuals in our region.

Every dinner is a memorable experience at Backyard Farms; every course has its story; it's a gift only farm-to-table dinners can write. The team showcases the incredible bounty of their farm, highlighting the flavours and freshness of locally grown produce. Imagine an evening of culinary delight, where the community gathered to savour the tastes of the region while forging connections with local farmers and artisans. Chris, his family and the entire team embodied the spirit of collaboration and highlighted the farm's role in supporting the hospitality industry and our local economy.

Backyard Farms' dedication to mentorship and local support is truly remarkable. They have become a valuable resource for aspiring farmers, offering guidance, education, and opportunities for growth. By fostering a culture of mentorship, they are not only ensuring the continuity of sustainable farming practices but also building a solid foundation for the future of agriculture in our region.

Furthermore, their commitment to sustainable farming practices is both admirable and essential. Backyard Farms is a shining example of how responsible agricultural practices can thrive while minimizing

environmental impact. Their focus on organic farming, conservation of resources, and the promotion of biodiversity has set a benchmark for sustainable agriculture in our community.

Keeping food hyper-local and showcasing agriculture farm-to-table experiences offer numerous benefits to our community. Here are environmental reasons why this approach is advantageous:

1. **Reduced Carbon Footprint:** By sourcing food locally, we minimize the need for long-distance transportation, significantly reducing greenhouse gas emissions associated with food miles. This contributes to mitigating climate change and air pollution.
2. **Preservation of Biodiversity:** Supporting local farms like Backyard Farms encourages diverse agricultural practices. These practices protect native plant species, provide habitats for wildlife, and minimize the use of synthetic pesticides and fertilizers that can harm ecosystems, thereby promoting biodiversity conservation.
3. **Soil Health and Conservation:** Local food systems prioritize responsible soil management techniques, such as organic farming and regenerative practices. These methods enhance soil health, improve water retention, prevent erosion, and preserve the long-term fertility of our land.
4. **Water Conservation:** Locally sourced food relies on regional water resources, reducing the need for excessive irrigation associated with large-scale industrial farming. This approach promotes sustainable water management, preserving this precious resource for future generations.
5. **Waste Reduction:** Keeping food production local minimizes packaging and waste associated with long-distance transportation. Additionally, local food systems often encourage composting and recycling practices, leading to reduced food waste and a more circular economy.

In addition to the environmental benefits, keeping food hyper-local and showcasing agriculture farm-to-table experiences also provide significant economic advantages for our community. Here are practical economic reasons to support this approach:

1. **Job Creation and Economic Growth:** Local food systems like Backyard Farms create employment opportunities at various levels, from farming and processing to distribution and hospitality. These jobs contribute to economic growth, provide stable incomes, and support local livelihoods.
2. **Strengthening the Local Economy:** We keep money circulating within our community by supporting local farmers and artisans. This strengthens the local economy, fosters entrepreneurship, and encourages the growth of other small businesses.
3. **Tourism and Agri-Tourism:** A vibrant local food and wine culture, complemented by farm-to-table experiences, attracts tourists and food enthusiasts to our region. This boosts tourism revenue, creates demand for local products and services, and supports the growth of agri-tourism businesses.
4. **Food Security and Resilience:** A robust local food system, with Backyard Farms at its core, enhances our region's food security and resilience. By reducing dependency on external food sources and strengthening local food production, we become less vulnerable to disruptions in global supply chains, ensuring a stable food supply for our community.
5. **Community Engagement and Education:** Keeping food hyper-local and showcasing agriculture farm-to-table experiences foster a deeper connection between producers and consumers. This engagement creates opportunities for education about the importance of sustainable farming, local food systems, and healthy eating. It empowers individuals to make informed choices, leading to a healthier, more resilient community.

In conclusion, Backyard Farms has played a pivotal role in shaping our region's food and wine culture, promoting agri-tourism, and fostering community among local farmers and hospitality professionals. Their dedication to keeping and showcasing agriculture farm-to-table experiences has numerous environmental benefits, including reduced carbon footprint, preservation of biodiversity, soil health, and water conservation;

Backyard Farm's commitment to mentorship, local support, and sustainable farming practices is a testament to their dedication to your (RDOS) shared values. Furthermore, this approach brings significant economic advantages, such as job creation, economic growth, tourism opportunities, food security, and community engagement.

I urge the Regional District of Okanagan-Similkameen to recognize and support the invaluable contributions of Backyard Farms to our region. Acknowledging and fostering their efforts, we can collectively move towards a more vibrant, sustainable, and prosperous future.

Thank you for your attention to this matter.

Warm regards
Linsay Ogden | Founder

filosophy REFILL
BAR
ZERO WASTE SHOP + ARTISAN MARKET

Our family respectfully recognizes that our place of business is built within the ancestral, traditional and unceded territory of the Okanagan and Similkameen people, who have lived in this area since time immemorial.

Nilah Gaudioso

From: Neil Parker
Sent: June 15, 2023 8:26 AM
To: chris@backyard-farm.ca; Shannon Duong
Subject: Letter of support for Backyard Farm

Follow Up Flag: Follow up
Flag Status: Flagged

This is a letter of support for the Backyard Farm's Site-Specific Rezoning within the RDOS

June 15, 2023

To the RDOS Board of Directors:

My wife and I would like to express our ongoing support for the Backyard Farm's rezoning efforts. As residents of Osoyoos, we consider ourselves extremely fortunate to live in a region blessed with an environment and climate that contribute to the cultivation and creation of excellent produce and meats.

We applaud the efforts of Chris and the Backyard Farm team to develop a sustainable model where locally- and regionally-grown produce and meats can be harvested and served locally - to locals and their guests - by enthusiastic, well-trained, local professionals. We have been extremely fortunate to share in the "fruits" of Chris' labour and believe that this carefully curated methodology should be championed by local councils in order that others may be encouraged to follow in the Backyard Farm's footsteps. If there's anything that this region need to encourage it is independent entrepreneurship in the area of food production and service.

We've all seen the commercialization of our local restaurant industry, with even our smallest communities dominated by nationally- and foreign-owned fast food chain outlets and just a handful of independent restaurants. As the economic conditions evolve to favour wine grapes over fruit, locals have seen a significant change in the landscape, with vineyards replacing orchards, ranch land, farmland and small holdings. This region needs more locally-owned and operated independents who are encouraged to develop, cultivate and source their supplies locally and regionally. We need to show these entrepreneurs that we support new models that make such efforts more financially viable, especially in one of the most inhospitable economic environments that the restaurant industry has seen in a century.

We should show the province and country that we can develop a regional economic and political environment that invites and welcomes those who wish to innovate in this area: Those - like Chris and his team - who would commit their own time and money to grow successful businesses like this.

We wholeheartedly support the successful processing of the Backyard Farm's application.

Neil and Shelley Parker

Nilah Gaudiuso

From: Allison Perran
Sent: June 20, 2023 4:15 PM
To: Shannon Duong
Subject: Backyard Farm

To whom it may concern.

I am sending this email in support of the unique farm to table facility in our town of Oliver, called Backyard Farm. On several occasions, I have had the pleasure of experiencing the Chef's Table that Chris Van Hooydonk and his team have offered. Chris and his wife Mikkell have worked incredibly hard to establish a sustainable small business that is gentle to the environment and informative.

Early on as they were still growing their clientele, I was able to work with them for two seasons and in that time, I feel that I learned a great deal from both Mikkell and Chris.

It truly is a fantastic operation.

Sincerely

Allison Perran

Michelle Pidduck

June 19, 2023

Board of Directors
Regional District of Okanagan-Similkameen
101 Martin Street
Penticton, BC

Re: Backyard Farm

Dear Regional District of Okanagan-Similkameen:

I am writing to you to express my support of Backyard Farm's application for Site Specific Rezoning. Myself and my family believe that Backyard Farm is a valuable resource to the South Okanagan offering a truly unique experience.

Four years ago our family had a reunion where family members from across Canada came to celebrate my Grandmother's 90th birthday. The evening following the celebration we were able to experience the magic of Backyard Farm. Being able to watch Chris and Kyle cook and learn from them as they prepared our meal was a real privilege. Not only did we enjoy their culinary skills, but we also had the opportunity to learn from them about their sustainable practices and the significance of local produce. Trying new foods and gaining insight into sustainability became cherished memories for all of us. Even now, when we reminisce about that evening, it brings smiles to our faces.

Backyard Farm is so much more than a place to go for a meal, it serves as a platform where the farm is brought to life. It is a place where you can see the farm in action, it shines the light on the region, showcasing the true essence of the Okanagan. Particularly in this era of climate change, it is crucial to comprehend the impact of food on the environment. Chris has a remarkable talent for imparting knowledge on those seemingly insignificant moments. By visiting Backyard Farm, people leave with a deeper understanding of the surrounding areas and a greater appreciation for local food producers.

Furthermore, Backyard Farm fosters a sense of community. When my father was still with us, he relished spending time with Chris at the farm. They would exchange knowledge, and my

father not only felt a sense of purpose but also a true sense of belonging. He often returned home brimming with excitement about a new technique or a particular type of pan he was eager to try.

Backyard Farm is a true gem in the region, bringing people together and leaving them yearning to return. This is not only beneficial for tourism but also for local engagement. Therefore, I sincerely hope that you will give careful consideration to the preservation of Backyard Farm for many years to come.

Thank you for your attention to this matter.

Sincerely,

Michelle Pidduck

Dear Planning Department,

I am writing to express my deep concern and horror at the possibility of Backyard Farm being forced to shut down. This incredible establishment has become a vital part of the Okanagan food scene, providing a unique and exceptional dining experience.

Every visit to Backyard Farm offers a wealth of knowledge and discovery. I have personally been amazed by the innovative practices they employ, such as utilizing natural yeast from plum skins to make bread. This kind of creativity and commitment to sustainable food production is truly wonderful.

It is important to emphasize that Backyard Farm is not a market, restaurant, pub, or bar. As such, it should not be classified as a "Food and Drinking Establishment." They do not sell alcohol, and public access is not permitted. It is essential to make the distinction that reservations for private dining experiences must be made well in advance.

Furthermore, Backyard Farm has taken great care to ensure minimal impact on the surrounding area. There is no parking lot, and no agricultural land has been paved. Being situated at the dead end of their road, the operation has little to no effect on neighboring properties. Their commitment to preserving the natural beauty of the land is commendable.

It is worth noting that prior to their arrival, the property consisted of two old houses and an acre of unproductive lawn with fruit trees. Backyard Farm has transformed this land by converting the lawn into organic gardens, cultivating a wide variety of vegetables used in their food production. They have actively contributed to agriculture in the Oliver area rather than detracting from it.

Not only does Backyard Farm provide an exceptional dining experience, but it also supports the local community. By employing local individuals who share their passion for sustainable farming, they foster economic growth and create a sense of pride within the region. Furthermore, their commitment to sourcing from local providers further bolsters the local economy.

Lastly, it is crucial to recognize that Backyard Farm is not just a business venture but a home for Chris Van Hooydonk and his family. They live on the property and are raising their children there. Their dedication and personal investment in this venture should not be overlooked.

I implore you to reconsider the potential closure of Backyard Farm. The misinterpretation of the OCP should not lead to the loss of this extraordinary organic food experience. Backyard Farm is a true gem that deserves recognition and support.

Yours sincerely,

Marian & Brian Pozzolo

Nilah Gaudiuso

From: Nicky Pratt
Sent: June 15, 2023 2:37 PM
To: Shannon Duong
Cc: Backyard Farms; Robert Pratt
Subject: Backyard Farms

Follow Up Flag: Follow up
Flag Status: Flagged

To whom it may concern

I had the privilege to dine at Backyard Farms this year and have made my reservation for when we return in 2024. I have to say this was one of the best meals I have ever had in my life. Not only was the food delicious, fresh and healthy, all the ingredients were locally grown, made or sourced and the staff were knowledgeable, talented and passionate about their craft. We were also expertly advised on complimenting local wines that would pair nicely with the menu - such a unique way to highlight our experience.

The creative concept of farm-to-table that Backyard Farms shares with their guests is a learning opportunity for environmental responsibility and promotes appreciation for local foods, wines and delicacies.

I look forward to supporting and promoting Backyard Farms to all my friends and colleagues, it's so worth it!

Kind regards
Nicky and Robert Pratt

Nilah Gaudiuso

From: stefan rzadracing
Sent: June 15, 2023 2:06 PM
To: info@backyard-farm.ca
Cc: Shannon Duong
Subject: Support for Backyard Farms

Follow Up Flag: Follow up
Flag Status: Flagged

To whom it may concern,

I've raced cars around the world and am proud to call the Okanagan region my home.

Backyard Farms is the first place I recommend to anyone visiting - if they're fortunate enough to get a spot. It's the most unique and exquisite place to get a meal in British Columbia. Chris' teams work should be broadcast throughout the region rather than being forced through ridiculous red tape.

It feels like a great deal of nonsense has delayed and hurt the business of a young chef trying to raise his family on his farm. This is a farm like no other and it should be seen as such.

Would love to see this rectified with immediate effect.

Best Regards,

Stefan Rzadzinski

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Nilah Gaudiuso

From: Dana Saretsky
Sent: June 18, 2023 8:33 AM
To: Shannon Duong
Cc: info@backyard-farm.ca
Subject: Zoning Amendment for Backyard Farm

Dear Ms. Duong,

I am writing this letter of support for The Backyard Farm's application for zoning amendment to allow an eating and drinking establishment on their property.

As a passionate supporter of local, organic and regenerative agriculture, I am inspired every day at the ingenuity and tireless work ethic of those at the grass roots level of this movement. It is these people who are the backbone of our communities, as they foster land stewardship, community connection, sustainable food production, increased biodiversity, and local economic contribution. The incredible impact that this little farm is making should be celebrated and encouraged by our local governments, not stifled. It is frustrating to me that these innovative, forward thinking citizens have to fight so hard to be able to provide for themselves while actually improving the environment and the community.

This is an easy decision to make if you value people and the environment over bureaucracy and antiquated regulation. I look forward to Chris and his business continuing to thrive and make positive impacts on the community in so many ways.

Sincerely,

Dana Saretsky

Nilah Gaudiuso

From: Ed Schneider
Sent: June 17, 2023 12:40 PM
To: info@backyard-farm.ca; Shannon Duong
Subject: Backyard Farm

Good Day

I am writing in support of the zoning application process of the Chef's Table at the Backyard Farm in Oliver.

We have had the most enjoyable experience at the Backyard Farm and we believe it is an endeavour that adds a significant value to the local agri-tourism industry. The culinary creations emanating from the open kitchen are not only beautiful to behold but are savoury beyond belief! Creative! Unique! Original! And best of all, local!

We held our annual 'End of Tax Season' celebration there in 2022 and my staff were thrilled and still talking about a return visit.

Chris and his talented team grow many of the ingredients on the menu and the bulk of the remainder come from sustainable agri-businesses in the local area. As close to the '100 Mile Diet' as you're likely to find! The entire team has an amazing commitment to sustainability, quality, and originality. 'Waste not' seems to be one of their guiding principles and we all should applaud that!

The team seems to be a uniquely satisfied group who work together in harmony, always looking to Chris whose extensive experience provides valuable mentorship which will inspire a new generation of talented chefs!

Please do not hesitate to contact the writer should you require further information.

Ed Schneider, BBA



As of 2023 CRA is effectively forcing all taxpayers to register for 'My Account' and 'My Business Account' to access their information online. Follow the attached link to register for both programs if you haven't already.

<https://www.canada.ca/en/revenue-agency/services/e-services/cra-login-services/cra-login-services-register-forgot-your-user.html>

Like what we do? Feel free to leave us a Google Review! Just click here:

<https://g.page/r/CQjEIfiNNaZEB0/review>

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Nilah Gaudiuso

From: John Skinner
Sent: June 18, 2023 5:14 PM
To: info@backyard-farm.ca; Shannon Duong
Subject: Backyard Farms Rezoning Application

Dear RDOS Board of Directors.

I'm writing this letter in support of a Site Specific Rezoning with the RDOS, pending ALC approval, by Backyard Farms, Chef Chris Van Hooydonk, and his family.

As proprietors of Painted Rock Estate Winery in Penticton, we aim very highly, from a quality perspective, trying to raise the Okanagan's profile on the international stage.

We're making wonderful traction now and regularly host visitors from the U.S, Europe, Asia and our exports are becoming quite significant.

In order for our region to really be successful we need to support likeminded creative entrepreneurs and leaders like the owners of Backyard Farms.

What they offer is a wonderfully unique, world class culinary experience focused on local, sustainable production, that we can send our enthusiastic customers to.

As longtime customers we enthusiastically support their application and hope you understand the important leadership role they play in growing our regional, national and international wine and culinary profiles.

I sincerely hope you support this application.

John

John W. Skinner
Proprietor
Painted Rock Estate Winery Ltd.



June 21, 2023

(Original Letter of Support sent November 17, 2021)

**Board of Directors
Regional District Okanagan Similkameen
101 Martin Street
Penticton, BC V2A 5J9**

Email to Shannon Duong at sduong@rdos.bc.ca

Re: Backyard Farm Chef's Table and Small-Scale Sustainable Farming

Dear RDOS Directors,

On behalf of the South Okanagan Chamber, we are writing a second letter of support for Backyard Farm Chef's Table (Backyard Farm) as they are a remarkable success story and example of entrepreneurial, small-scale, sustainable farming that we are extremely fortunate to have here in our South Okanagan region. As a community, a region, a province and a country we need to strongly support entrepreneurs in the small scale agritourism space to ensure diversity and the uniqueness that small independent farms and businesses bring to our economy.

We fully support Mr. Van Hooydonk and his business model and there is considerable admiration for what Mr. Van Hooydonk and his wife, Mikkel, have accomplished as demonstrated by the numerous local, national, and international articles written about the farm. As you are aware, there have also been many letters of support for the farm sent to your organization previously.

This business is a working farm, a culinary educational experience, and an amazing example of how small plots of agricultural land can be profitable and sustainable for food production.

It is also an Agri-tourism destination that allows the family to share its knowledge, expertise, and passion for growing sustainable food with responsible farming practices. The family's collective efforts are then used for high-end catering, private chef services and workshops, as well as for value-added production such as jam, pickles, and sauces.

As our chamber has stated previously, we believe that there is considerable urgency to resolve the matter of Backyard Farm, as the unfair burden financially and emotionally is too great for any entrepreneur to absorb. This is particularly the case as businesses are just trying to recover from several challenging years and Backyard Farm has had additional challenges that are putting them at risk of closing or just leaving our region which would be a terrible and preventable situation. We are hopeful that all levels of government are proactively giving thoughtful consideration before placing

extra administrative and financial burdens on small businesses and instead are looking for more ways to be supportive and create a business-friendly climate in our communities.

Growing food locally, agricultural diversity, water conservation and food security are critical for the future of the South Okanagan, and that is why small, locally owned, businesses like Backyard Farm are important to our Chamber and our network. We should all be looking for, and finding solutions that preserve and inspire small scale sustainable farming.

We also believe there is an opportunity to work collaboratively with the RDOS, the Chamber network, the Province of BC, and the Agricultural Land Commission to update policies, so they are more adaptable, less prescriptive, and inspire more farm and food focused businesses like Backyard Farm.

Many of our local farmers, fruit stand and small business owners could benefit from minor revisions that would approve a broader spectrum of ancillary uses for their agricultural land. We are committed to working with you to support our region in becoming leaders in small scale agriculture, local food production and security, and agritourism.

Sincerely,

President
South Okanagan Chamber of Commerce

Nilah Gaudiuso

From: Patti Stephens
Sent: June 18, 2023 11:52 AM
To: info@backyard-farm.ca
Cc: Shannon Duong
Subject: RDOS APPROVAL FOR SITE SPECIFIC REZONING for CHEF'S TABLE - BACKYARD FARM!!!

Hello All -

Once again, I'm writing with my support for BACKYARD FARM.

I'm happy to do this, because I love BACKYARD FARM, and I'm going to encourage all my friends that feel the same way - to do the same thing.

I understand the Approval Applications to both the ALC and RDOS are pretty much in the same.

I don't understand the delays, continual demands, stalling, run-arounds and obstructions blocking the Vanhooydonk family from moving forward and focusing on keeping their business alive, and prospering.

I suggest the RDOS take a page from the Cutting Red Tape Bill, passed in Alberta in 2019. It was implemented to cut Red Tape and speed up Regulatory processes and attract investment. To date, over 575 Red Tape Reduction Initiatives have been passed, with another 100 to be completed this year. To date, Cutting the Red Tape has saved the people of Alberta, and Alberta Businesses over \$2.1B!

As a property owner in Osoyoos, I experience a lot of company year round, and I take great pride in the fine dining and wine and farm culture in this locality....there is none other like it!! The "Similkameen" has become a mecca of vineyards, wineries and fine dining.....all of these establishments use the verbiage "Farm Fresh", "All Natural" "Free From" and "Grass-Fed".....WE SHOULD BE CELEBRATING BACKYARD FARM AND DOING EVERYTHING POSSIBLE TO KEEP THIS LITTLE GEM ALIVE!!!

This makes me question....is the RDOS just a group of people trying to justify their jobs? The Cutting Red Tape Bill not only speeded up processes and saved Alberta money, but also eliminated employment positions that had become redundant.....

The CBC is going to love this story.

Best Regards,
Patti Stephens

June 19, 2023

Aaron Stuart

To: Shannon Duong
Planner II
Regional District of the Okanagan-Similkameen

File No: **C2023.006-ZONE**

RE: **Okanagan Valley Zoning Amendment Bylaw No. 2800.28, 2023**
3692 Fruitvale Way – Lot 2, District Lot 2450S, SDYD, Plan 19063

I am formally expressing my support for the proposed rezoning of the subject parcel and its continued operation as Chef's Table Backyard Farm (the Farm). I am proud to work with Chris and Mikkel at the Farm, creating truly memorable experiences and showcasing the region's best farm produce paired with its best wines.

That is what Chris and Mikkel excel at, showcasing their farm products. There is no restaurant, just a retail sales area where during regular business hours you can purchase a variety of farm preserves, salsas, hot sauces and many other items made at the farm. This area, which is under 300 m², is also used for limited capacity service and consumption of hot and cold food items. This agri-culinary experience is provided by a couple farmers and a few staff. So pre-booking and careful planning are needed since they occur only once per day, only on certain days and typically not during regular retail hours. Unlike restaurants, Chris and Mikkel do not sell alcohol or beverages, but do provide fresh locally roasted coffee and teas made from a variety of herbs grown on the farm. They recommend local wines guests can bring to pair with farm produce prepared specifically to enhance the selected wines. Responsible transportation is encouraged and the Farm has relationships with local shuttle and accommodation providers. Whether the days are filled enjoying the local lakes, golf courses, race tracks or wineries, great food at the Farm is the best way to end a summer day in the South Okanagan.

As a new apprentice this is an overwhelmingly inspiring and rewarding experience. Responsible farming yielding high quality ingredients used in laborious culinary methods to deliver an unrivaled experience guests routinely laud as world class. Farming and cooking food in meaningful ways based on seasonally available produce and a collaborative menu setting approach to help maximize the guest's experience. A stark contrast to a restaurant, which typically provides static menus with boring and predictable dishes. This is exactly what is needed, when it is needed. When farmers are moving away from ground crops and flocking to grapes, when enrolments in culinary schools are decreasing and interest in the established restaurant experience is dwindling. The Farm's business model is also fundamentally tied to promoting other local businesses. Everybody wins. Our guests see it. The Agricultural Land Commission (ALC) sees it. Locally elected officials see it.

Unfortunately, Administration at the Regional District of the Okanagan-Similkameen (RDOS) does not see it. They have created unnecessary "road blocks" for Chris and Mikkel while adopting a combative approach during this lengthy process. From the recommended denial of the withdrawn Temporary Use Permit application two years ago, to the begrudging recommendation on the current site specific rezoning application. Support, but only because "*the Board previously supported this application and that the ALC subsequently approved the proposal*". They still have many concerns, stemming from mischaracterizing farming as an extremely secondary activity, discouraging peripheral growth outside of primary growth areas and creating imaginary conflicts between farming and non-farming uses. I find this shocking, especially when the Okanagan Valley Zoning bylaw allows for retail sales of farm products, which includes the service and consumption of hot and cold food items in Agriculture One zones. I do not understand why any additional permit or application is needed when the current zoning bylaw supports the Farm's activities. Then factor in the Farm meets almost all of the South Okanagan Regional Growth Strategy goals, and the Agriculture objectives outlined in Electoral Area C's Official Community Plan. Two years ago hundreds of letters of support were sent to the RDOS regarding the Farm's application at the time, which is ultimately for the same purpose as the current application. That support is simply being disregarded.

I support this rezoning application because I support Chris and Mikkel's vision. Local agriculture supporting local communities. That is sustainability. That is what Chef's Table Backyard Farm is all about.

Sincerely,

Aaron Stuart, CPA, CA, CIM, BCom

Nilah Gaudiuso

From: Bernie Stuckey
Sent: June 21, 2023 4:24 PM
To: Shannon Duong
Subject: Backyard Farm

To RDOS

I am writing in support of Backyard Farm. My wife and I have dined there on numerous occasions and totally support what Chris and Mikkel are doing. They practice good farming skills and integrate it into a great dining experience.

Thank-you for your time.

Bernie Stuckey

Nilah Gaudiuso

From: Tara Terins
Sent: June 23, 2023 12:41 PM
To: Shannon Duong
Cc: info@backyard-farm.ca
Subject: Backyard Farm - Support

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To whom it may concern:

I'm writing in support of your local treasure "Backyard Farm" in Oliver, BC. My husband and I live at Predator Ridge in Vernon and have made specific trips on numerous occasions to enjoy outstanding dinners with Chef Chris at Backyard Farm. It is truly an amazing experience to enjoy local food and be educated on every ingredient in the meal. Sitting in an intimate setting watching the chefs go out into the farm to select the finishing touches on the plates, hearing about exactly where all the local ingredients come from (which farm, fruit or vegetable stand), and then eating the delicious food is a treasure. Although we come specifically to have dinner at Backyard, we also visit the other wineries and farms in the area when we are there. It really adds to the tourism experience in the region.

This special farm and what it brings to Southern Okanagan tourism is irreplaceable. It would be a huge loss to lose such an amazing gem and I personally think it would be a huge oversight not to encourage this type of agri-tourism in the region.

Best Regards,

Tara Terins

Nilah Gaudiuso

From: Colin Worth
Sent: June 15, 2023 3:02 PM
To: info@backyard-farm.ca
Cc: Info E-Box; Martin Johansen; Shannon Duong; Leslie Grover
Subject: Backyard Farms

Follow Up Flag: Follow up
Flag Status: Flagged

Dear RDOS Board,

My name is Colin Worth and I am a resident of the RDOS living on Vaseux Lake. Although I am a recent resident, my family has been in this area for several generations and I have been a part of Okanagan Falls and Vaseux Lake all my life.

I am writing in support of the wonderful venture that is Backyard Farms. My wife and I have enjoyed the amazing food prepared by Chef Chris and his team on numerous occasions, most notably at Noble Ridge wine dinners. The culinary experience that Chef Chris and his team put on is simply exceptional. I have traveled fairly extensively in the past and I can say without reservation that a Backyard culinary experience is of the highest caliber.

Chris's vision and implementation for Backyard Farms is precisely what the Okanagan Valley needs in terms of exposure, travel and tourism. I have spoken to people from around the world about how the culinary culture in the Okanagan is changing in a very positive way and catching up with our world class wineries. It is ventures like Backyard Farms that add tremendous value to our growing tourism footprint.

I urge the Board to pass the required amendments/proposals/motions to make Backyard Farms in compliance with RDOS regulations. They are already there in spirit!

Yours truly,

Colin

--
Colin B. Worth
Founder
West Coast Kids Cancer Foundation

Burrowing Owl Estate Winery

June 19, 2023

Comments Regarding the Backyard Farm Rezoning Application.

To the RDOS Planning Department:

We are the founders and owners of the Burrowing Owl Estate Winery. For the record, our company, top to bottom, fully supports the proposed site-specific rezoning that will allow the Backyard Farm (BYF) and Chef Chris van Hooydonk to continue his agri-culinary business on his current site.

It may seem a little unusual for a company like ours, that might arguably be seen as a serious competitor to this kind of fine-dining food service, to be supporting this rezoning. But that is not the case at all. We are very familiar with the BYF owners and the services they provide, and we know that they are absolutely world class purveyors in the fine-dining category. Chef Chris van Hooydonk is passionate about his work, and offers a personalized agri-culinary experience on his farm that is unequalled in the Okanagan Valley and probably in all of BC.

The south Okanagan has become a world-class wine region, attracting tourists from everywhere, and it is the kind of beautifully crafted dining experience offered by BYF that will bring them back. Or better still, that will have them tell their friends and associates about their surprise and delight in "discovering" an off-the-beaten-path establishment like BYF. That's the kind of word-of-mouth messaging that our community should be proud of and should be supporting.

The Agricultural Land Commission has given its blessing to the BYF operation and why wouldn't they? This is a wonderful example of farm-to-table agriculture on a very small parcel (1 acre). BYF is an unbelievable package and deserves the support it is getting from so many sectors including tourism, agriculture, jobs and even potential competitors like ourselves.

Burrowing Owl Estate Winery

— James (Jim) Wyse / —

&

Midge Wyse

June 20, 2023

Debbie Day and Dr. Christopher Gingell

To Whom It May Concern,

We are writing this letter in support of Chris Vanhooydonk and his business, Backyard Farm.

We have known Chris for over a decade and followed his career since he was a chef at Burrowing Owl. We have dined at Backyard Farm on many occasions with our wine club who travelled to the Okanagan to enjoy the experience as well as visit the local wineries, shops and restaurants.

Our understanding is that the RDOS approved the initial application which was then sent to the ALC for approval. These two applications were successful and fully supported by the ARL and the RDOS. In addition, the ALC designated Backyard Farm a "special category-agriculinary dining and catering operation" in order for the business to proceed. Now it seems, it is back in the hands of the RDOS for final approval. We don't fully understand the process but it appears to us as rather redundant. Likewise, it is also our understanding that Backyard Farm is referred to as a restaurant which is far from the truth. When one goes to a restaurant, the diner is handed a menu and a wine menu to select their food and beverage. At Backyard Farm, a menu is prepared for the guests well in advance taking into consideration dietary restrictions and allergies. Second, the guests bring in their own beverages to pair with the menu. Secondly, the room is allocated only for the group of diners for the evening. The diners spend the evening with friends and/or family and there are not any other diners present other than the booking group. This is a catering experience, not a restaurant experience. Thirdly, the produce is locally grown and sustainable as much as possible, as are the proteins.

It behooves us that the RDOS has approved a prison, a race track, and a winery that the owner reportedly built as a competition between two friends to see who could build the finest winery with monies coming from offshore. Backyard Farm's employees are local and the monies earned are spent within the community. Nonetheless, the racetrack, prison and winery bring people to the Okanagan and promote the local economy, as does Backyard Farm.

It would be a travesty to lose a business such as Backyard Farm as it offers a unique experience which one cannot find elsewhere in the South Okanagan. The family works hard to preserve their orchard and vegetable beds in order to provide their guests with the freshest food possible. The family is committed to the community and the resulting economic growth. Mr. Vanhooydonk has been featured in multiple media productions including National Geographic.

We believe Mr. Vanhooydonk is a fabulous ambassador for not the region but for agriculture and agriculinary tourism a whole.

We sincerely hope this matter is settled expeditiously and in support of the continuing operation of Backyard Farm.

Sincerely,

Debbie Day and Dr. Christopher Gingell