

Backyard Farm Chef's Table

Site Specific Rezoning Application

Advisory Planning Commission Presentation

June 21, 2023



McElhanney



Platinum member

A topographic map showing contour lines and a dashed boundary line, overlaid on a light gray background.

Presentation Summary

- History of Events
- ALR Application
- Backyard Farm Chef's Table
– The Business
- Rezoning Request
- Rationale and Support for
Rezoning Application

History

June 2014 - Backyard Farm Chef's Table begins operation.

2020 – COVID prevails. An outdoor gazebo is being constructed to allow the business to continue operation outdoors. RDOS places a Stop-Work on the gazebo indicating a building permit cannot be issued until the Zoning issues are resolved.



May, 2021 – TUP submitted to allow business to continue operation on temporary basis.

April 4, 2022 – ALR Non-Farm Use application submitted.

April 7, 2022 – TUP application withdrawn as owner wanted permanent land use solution.

August 18, 2022 – RDOS Board resolves to support ALR application and forward it to the ALC.

March 31, 2023 – ALC approves ALR application with conditions.

May 4, 2023 – Site Specific rezoning application submitted to the RDOS.

ALR Application – ALC Comments

The Agricultural Land Commission approved the Non-Farm Use application and provided numerous comments.

- “... the Panel recognizes that in certain circumstances that valued-added services may be contemplated through an ALC application if those services are supportive of, and ancillary to, agriculture.”
- “The Panel considers that the product area is small, but based on its discussions at the Applicant Meeting and observations at the Site Visit, the Panel finds that the agricultural production is intensive for its size.”
- “In this case, the Panel finds that the Applicants and Mr. Van Hooydonk have demonstrated that the experience of the guests is predicated on the proximity and connection of the existing Dining Service with the Properties and the food produced on them.”



ALR Application – ALC Comments

- “The Panel finds that the small-scale nature of the Dining and Catering Services are commensurate with the equally small-scale agriculture taking place on the Properties, and the Dining Service is dependent on the continued intensive small-scale agricultural production on the Properties. For this reason, the Panel is amenable to the continued use of the residence on the Property for Dining and Catering Services based on the current business model and demonstrated connection and level of agricultural inputs for the existing Dining and Catering services.”
- “...given the size and nature of the residence, parking, and patio area used in conjunction with the existing Business, the Panel finds that Proposal presents a negligible physical impact on the integrity of the ALR.”

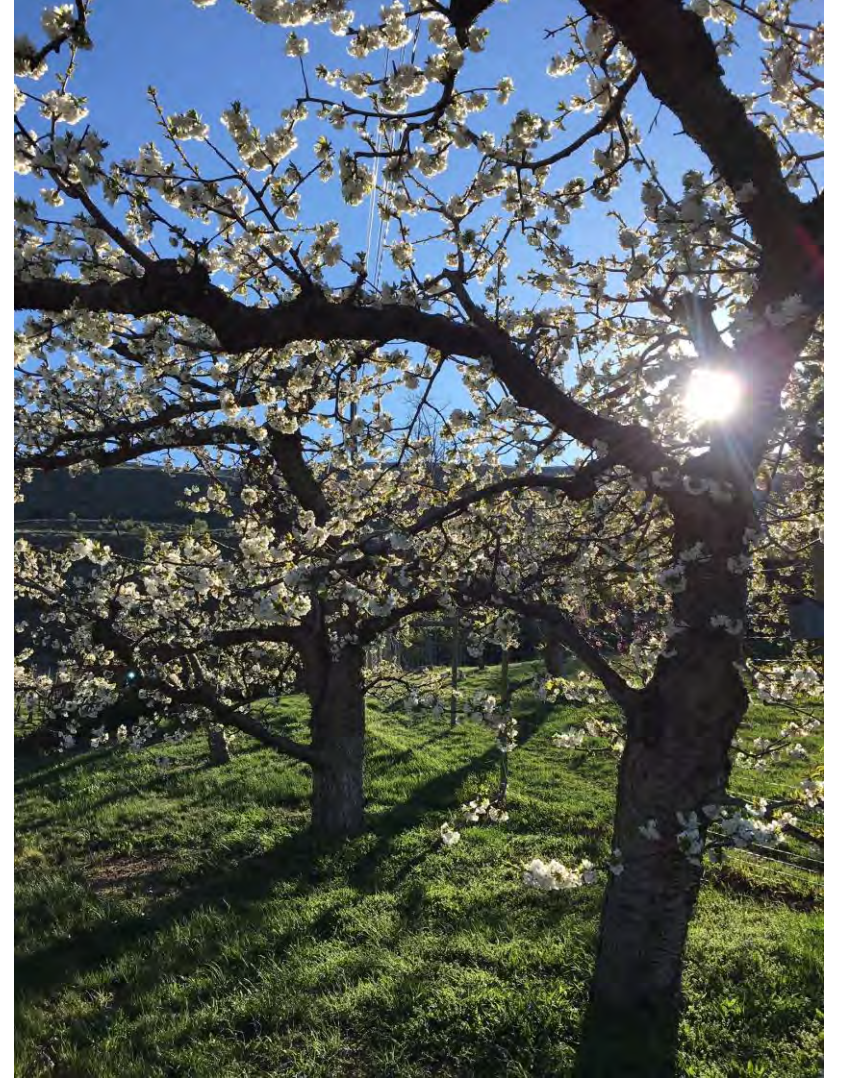


ALR Application – ALC Decision

The ALC approved the continuance of the Backyard Farm Chef's Table business with a number of conditions.

The notable conditions are:

- Maximum of 20 guests per evening.
- No expansion of the footprint of the Business with the residence.
- Zoning change to be site specific and limit the use to Dining and Catering services.
- Approval is only for the existing Backyard Farm Chef's Table business.



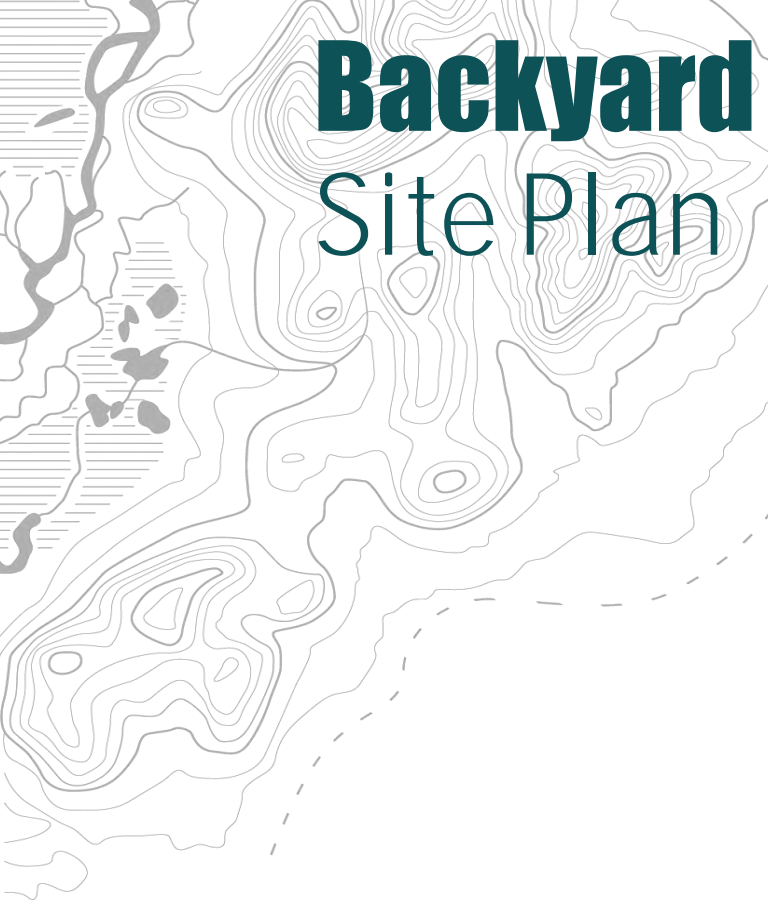
A man with short brown hair, wearing black-rimmed glasses and a white chef's coat with a mandarin collar and buttons, is smiling at the camera. He is standing in a kitchen with wooden shelves in the background filled with various jars and containers. The lighting is warm and focused on him.

Backyard Farm
Chef's Table

The Business

Backyard Farm Chef's Table

Site Plan



Backyard Farm Chef's Table - What We Grow



Fruit / Nut Trees	Fruit	Vegetables	Culinary Herbs
Cherry (7)	Blackberry	Rhubarb	chives
Sour Cherry (3)	Raspberry	Sunchoke	Basil
Nectarine	Strawberry	Asparagus	Oregano
Peach	Elderberry	Horseradish	Dill
Apple (4)	Ground cherry	Hops	Tarragon
Pear	Mulberry	Sorrel	Renell
Apricot (3)	Grapes	Garlic	Salad Burnett
Plum (4)	Hardy Kiwi	Peas	Sage
Quince	Goji Berry	Beans	Rosemary
Asian Pear		Pole Beans	Thyme
Hazelnut (3)		Kale	Chervil
Edible Flowers	Cover crops	Swiss chard	Marjoram
Pansy	Buckwheat	Beets	Lemon Verbena
Nasturtium	Winter Rye	Carrots	Lovage
Rose	Oats	Tomato	Mint
Violets	Fava Beans	Tomatillo	Lavender
Siberian Pea	Alyssum	Hot Pepper	Lemon balm
Honey Suckle	Comfrey	Winter squash	Bergamot
Day Lilly	Clover	Parsnips	Bay
Calendula		Green Onion	

Rezoning Request

Site Specific amendment to the property to include “eating and drinking establishment” which will allow the Backyard Farm Chef’s Table business to continue to operate.



Rationale and Support

- The RDOS Board unanimously supported the agri-culinary farm-to-table experience and authorized the ALR non-farm use application be forwarded to the ALC.
- The ALC approved the application for the requested non-farm use to continue operation.
- Back Yard Farm Chef's Table farm-to-table agri-culinary experience business model supports agriculture.

Rationale and Support

- Agriculture has been substantially improved on the small parcel and will continue to be enhanced as the production of food in a sustainable manner is a cornerstone to the Backyard Chef's farm-to-table business.
- The farm-to-table agri-culinary experience is seasonal in operation only offering the culinary experiences a maximum of 3 evenings a week during the spring, summer and fall with only one sitting occurring per day.
- The agri-culinary experience is only offered by pre-booking.

Rationale and Support

- The agri-culinary dining experience business aligns with all the relevant agricultural policies in the Area 'C' OCP.
- ✓ Promote public education and awareness of sensitivity to agricultural operations through farming practices.
- ✓ Support agri-tourism activities which promote local agriculture and are secondary and incidental to the areas farming production.
- ✓ Preserve and protect the existing agricultural land base in rural Oliver.
- ✓ Encourages maximizing productive farm activity and minimizes non-farm use on the farmland by limiting the footprint of the non-farm uses.
- ✓ Encourages farm operations and practices that are sustainable and environmentally sound, including best practices for waste disposal, and protection and enhancement of wildlife habitat and ecosystems.
- ✓ On existing parcels, encourage agricultural use of all farm parcels regardless of size.

Rationale and Support

- During the TUP process, over 50 letters of support for Backyard Farm Chef's Table were submitted.
- In addition to the letters previously + 50 letters submitted, 36 additional letters of support have been provided for the present site-specific rezoning application.
- The proposed site-specific rezoning of the property will not have a negative effect or impact on the use and enjoyment of any adjacent or surrounding land uses.

Questions



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Platinum member