



T'ít'q'et

Food Security Program


**Food Sustainability workshop
October 25/ 2017
Lillooet B.C**

The History of T'it'q'et's concerns about the current Food systems

- The Community sustainability concerns came to fruition when most of the community's infrastructure burned in the early 70s from a forest fire.
- The community's Elders recognized the importance of Community sustainability.
- Food security is the collective vision of Elders.

- In the 80s, the current community garden location and other community owned plots of land was cultivated into food production. This initiative carried on the knowledge and inspiration for sustainability.
- A community garden was started by an Elder with the intentions of getting more community members to start growing food again.
- The community garden was first run by volunteers.
- The community garden was very successful in its time.

- In the mid 2000s, the community administration invested into agriculture by supporting a large fruit tree planting project under the Ucwalmicw Centre Society.
- Over 250 fruit trees were planted.


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- In 2009 Lillooet was hit by another large forest fire where the whole town of Lillooet was evacuated for five days.
 - In that time the stores lacked enough food for the communities.
 - This was the tipping point for the community. Food sustainability became a top priority for the community.

- In 2013, the Ucwalmicw Society entered into a partnership with Thompson Rivers University to bring a Horticulture program to the Northern St'at'imc communities.
- Thanks to that program, the community build substantial internal capacity
- The Ucwalmicw Society applied for Community Futures funding for irrigation for the orchard and to hire some of the newly graduated horticulture students.

Challenges

- No Sustainable Food System strategy plan
- Infrastructure for processing
- Marketing
- Seed fund for running operations.

- Research was conducted under the community corporation for a food hub, Lillooet grown brand and marketing.
- The research created a connection to West Coast Produce, where we introduced the Ucwalmicw bulk garlic and the 3-pack garlic brand to the stores.

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- The project secured the services of a world community sustainability consultant.
 - The consultant created a Food Security Strategic plan, a garden operational plan, and a land survey plan.

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- The Project adopted the philosophy of “Honoring our Elders, encouraging our youth and developing a sustainable food system”.
 - Introducing farming techniques for the age of climate change.
 - The project focuses on growing traditional food security crops, seed saving, drought tolerant crops, efficient irrigation methods, and planting techniques.

- Another application for funding was submitted to Community Futures under Titqet Economic Development Authority (TEDA) for:
- Commercial garlic farming
- Commercial kitchen processing equipment
- Food Processing management
- Marketing & materials
- And some operational costs

Project Overview

- ◉ Farm for food production
- ◉ Cold/Dry Storage
- ◉ Commercial Kitchen for processing
- ◉ Marketing for packaging and adding value
- ◉ Storage for preserved food, and Seed

Farm

- The farm was updated and is equipped with a greenhouse, tool & irrigation sheds, a irrigation system, composting area, and root cellar.













Greenhouse

- Will be used for starting plants in the spring
- Workshops
- Garden Tours late spring
- Washing summer harvest crops
- Short term storage for fall harvest crops
- Seed saving processing



















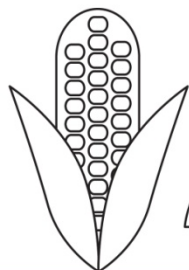




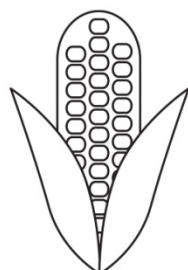
The Nettles Guild in partnership with TEDA
present:



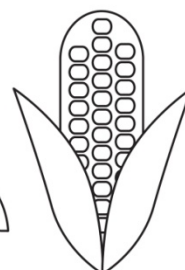
Soil Building and Compost Workshop



Saturday, September 3rd,
10am-3pm



Soil building, ways of composting,
bioremediation and fungi in the garden



T'it'q'et Food Sovereignty Garden, St'at'imc
Territory, Lillooet

Lunch provided!

RSVP to Erin
ehflegg@gmail.com OR
Kaleb
kaleblmorrison@gmail.com

Registration by donation, no one turned away!
(suggested \$40-\$60) Sponsorships available

Hands-on
learning



Build a
hugelkultur
bed



Test the soil
and brew
compost tea





T'it'q'et
**COMPOSTING
WORKSHOP**

March 19th/20th

Learn about composting indoor and outdoor
Guest presenters will share on:
Vermiculture and Effective Recycling



TIT'O'ET FOOD
SECURITY



TPS



250.256.4118. EXT 230

**FREE TO ATTEND WITH A SURPRISE GIFT
FOR EVERY ATTENDEE'S HOUSEHOLD!**



















Inline fertilization

Simple but effective

Uses a tea bag theory



Irrigation system(drip line)









The effects of
seeing the
fruits of your
labor











Seed Saving & Storage

- Building a seed library
- Project goal is to have 2 year supply of high quality seed
- Controlled environment storage for seed
- Integrating natural(seed balls)and planting techniques and new technology (crimping and harvesting).

















Commercial Garlic Farming







2017 spring garlic

Cultivars planted

Red Russian

Porcelain Music

Chesnok Red

Tibetan

Deep Purple

Spring planting

Red Jennings













The Reasons for using alternative farming techniques (No-till)

- land restoration from damaged micro biology from tilled soil
- labour cost
- Reduction of irrigation
- No chemicals needed (herbicides or insecticides)
- No fertilizer needed
- Fossil fuels reduced

Effects of Tilling



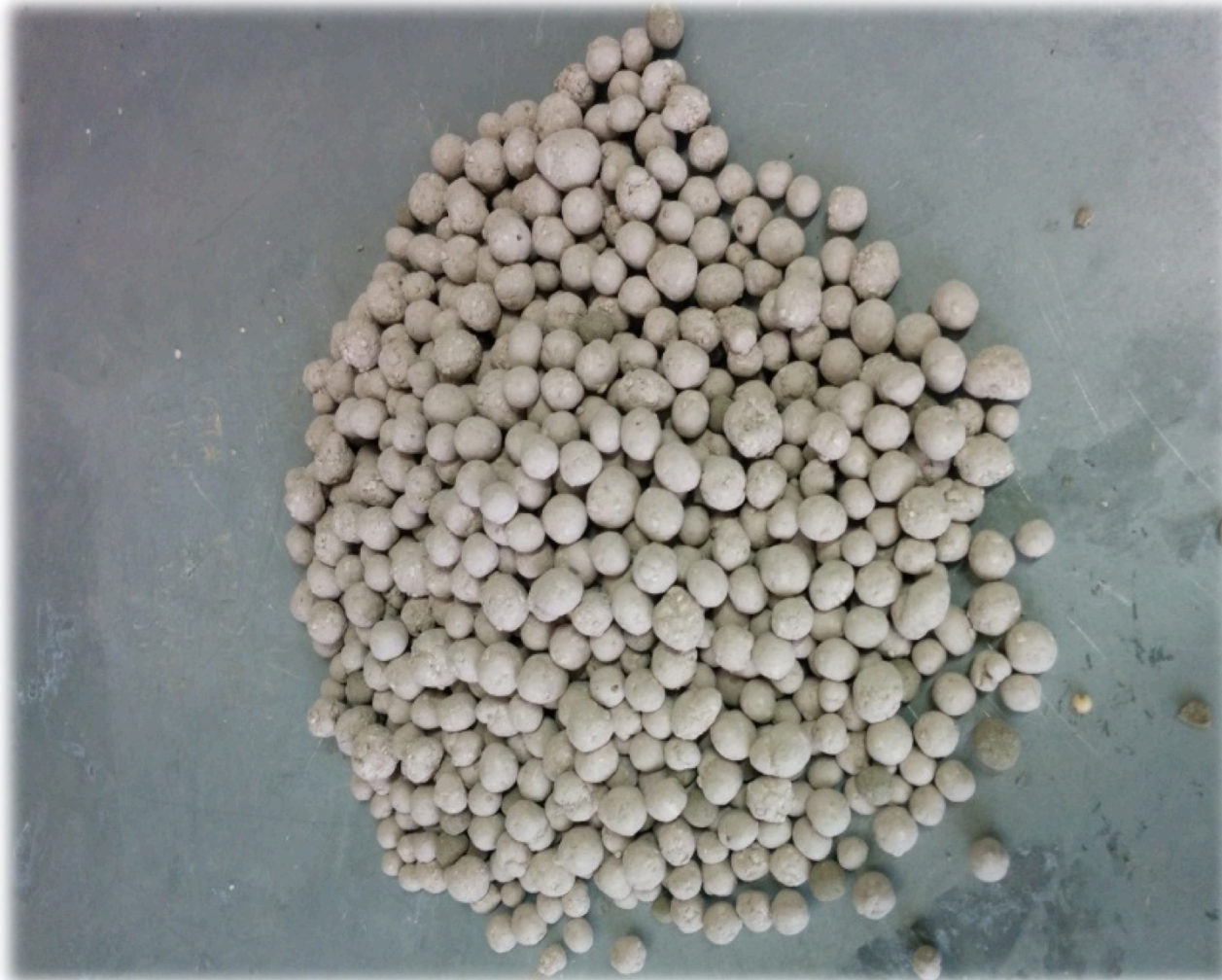


Land Restoration Experiment





SeedBalls





No-till Techniques 'Crimping'

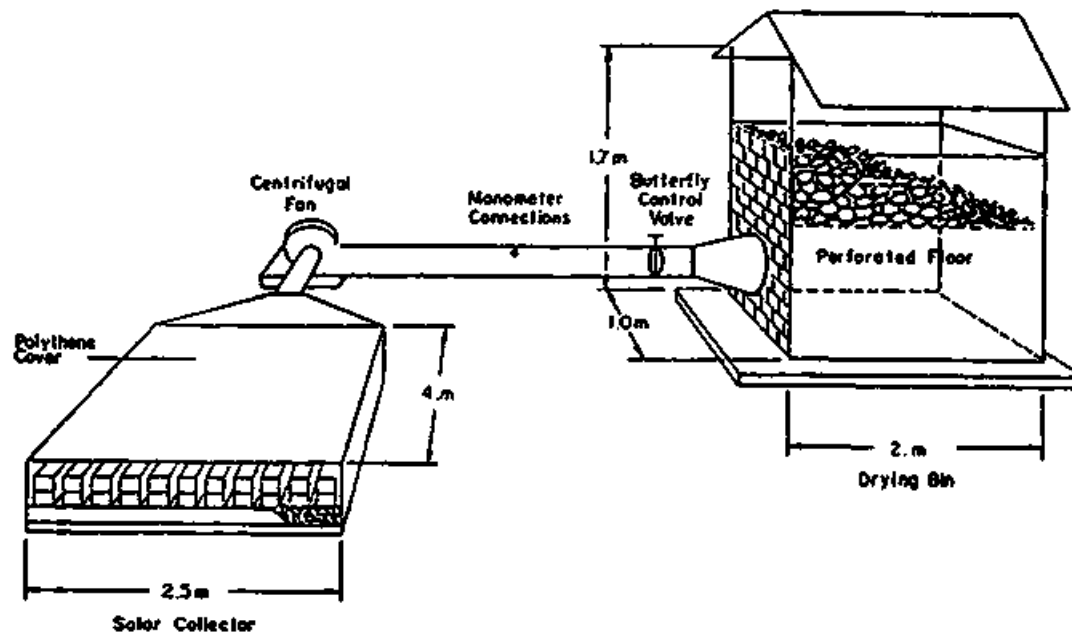


Solar Dehydrator

- Intermediate Technology Component



Solar heat exchanger system



Processing Facility/Cold Storage

Processing facility components:

- Saving seed from selected crops
- Seed library (two year supply)
- Dehydrating
- Cold Storage
- Commercial kitchen
- Canning
- Packaging products/bar coding/ value adding
- Distributing to local Stores & Restaurants















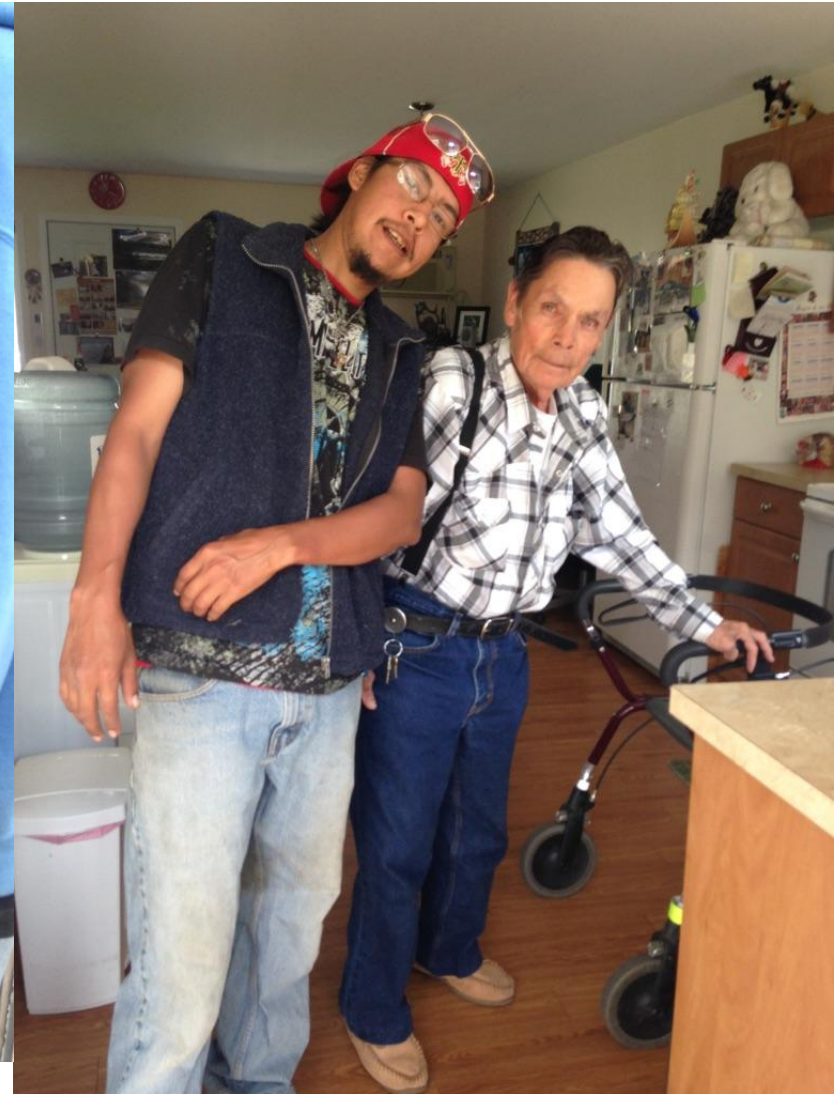


















Sourcing unmarketable Products from Farmers/Gardeners

- Producers lose income from products that are unmarketable or close to expiry date.
- Sourcing farmers' vegetables and making value added products.
- Volunteers will chop, peel and slice food products in preparation for dehydration.
- Gleaning is cost effective for the T'it'q'et's non-profit food security project. This makes it possible to distribute products to the community.

New Technology







Marketing

- Creating a food Hub for local farmers , a St'at'imc grown brand, packaging, barcodes (adding value to farmers' products)
- Local grocery stores are currently selling our graded and packaged products.



























T'it'q'et Bee City initiative





Summary

The Food Security project mission is to 'provide the Lillooet valley with food security during tough times'.

By using Indigenous peoples traditional/cultural and appropriate growing techniques, We will be able to achieve a true food security state.



Questions ?
Comments?

Contact : letsgrowstuff36@gmail.com