

November 15, 2011

TO WHOM IT MAY CONCERN:

**Reference: Thompson Rivers University Culinary Arts
Advancement of Sustainability in Higher Education**

Community Futures Thompson Country (CFTC) is pleased to provide a letter outlining the involvement of the Culinary Arts Program of Thompson Rivers University in the advancement of the local food movement in the Thompson Nicola Region.

Over the past decade CFTC has witnessed a number of small agriculture producers diversify their agriculture operations enhancing the sustainability and diversity of family farms in the Thompson Nicola Regional District (TNRD).

In the spring of 2005, following the implementation of the Meat Industry Enhancement Strategy (MEIS) by the province of British Columbia, 139 producers converged on the Interior Meat Marketing Seminar hosted by CFTC and the Ministry of Agriculture, Foods and Fisheries. The purpose of the seminar was to encourage expanded direct farm gate sales and to raise the profile of local producers and processors. Organizers seized the opportunity to showcase local agriculture products prepared by the culinary arts students of Thompson Rivers University through a "Taste of the Thompson". An excerpt from the final report for the Interior Meat Marketing Seminar which has served as the impetus to the Thompson Shuswap Chef Farmers Collaborative (TSCFC) established in 2010 is noted below.

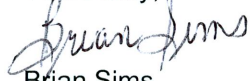
"An important component of the seminar was to showcase local products in a fine dining setting to bridge local products into a value-added restaurant environment after leaving the farm gate. Organizers recognized that Thompson Rivers University (TRU) had an outstanding reputation for their culinary arts and meat cutting programs and that linkages could be strengthened between TRU training and local products.

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The Thompson Shuswap Chef Farmer's Collaborative is a unique and innovative initiative bringing together all relevant components of the community to promote the use of local food resources and reduce the environmental footprint of our food system in the region.

Yours truly,



Brian Sims,
Executive Director



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