

2025 IMPACT REPORT

TOFINO COMMUNITY FOOD INITIATIVE



OUR PROGRAMS & EVENTS

**Wickaninnish
School Garden
Program**

**Sowing Seeds
Across Generations
Program**

Seedy Sunday

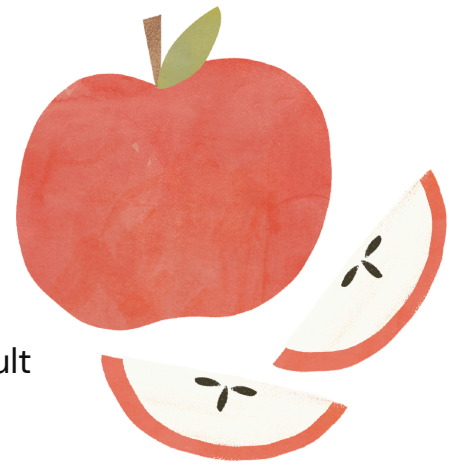
Edible Garden Tours

Harvest Celebration

**Hands-on
workshops**

**Growing West Coast
Gardeners**

Letter from the board of directors



Adrienne Mason, Leah Austin, Dan Price-Francis,
Jennifer Heckert, Julia Payne, and Braeden Landriault

Another wonderful year has wrapped, and we're so thankful for our staff—Paula and Katie—board, and volunteers who helped make it so! We're proud of the work we do in the community as we fulfill our mission to support food security and community resilience in the region by encouraging people to try growing food. TCFI started almost 15 years ago, back in 2009, when an ad hoc group of locals got together to see if we could get a community garden space in town and to host events that taught gardening and food preservation skills.

Over the years, we've held workshops, advocated for food-growing spaces, and supported the school garden that was first built in 2005 by the Wickaninnish Community School. Things shifted in a big way for TCFI in 2018, when we were asked by the principal if we could "do something" with the pile of rocks left behind after the parking lot construction. TCFI fundraised for and built the food forest—aka "the school garden"—that thrives today. Over time, we've added new metal garden beds, a small greenhouse, and, most importantly, a thriving educational program around the garden that supports almost two-thirds of the children at WCS.

We also run an after-school garden club and an intergenerational gardening programs that you can read about in this report. People are often surprised to learn that we do all this work at the school without funding from SD70—the gardens and all school programming are fully funded by TCFI.

We're incredibly proud of this work: seeing young people active and enthused about mucking about outdoors and working alongside elders, but we can't do it without grants, donations, and volunteer support.

There are many ways to help—please consider being a one-time or monthly donor, volunteering at one of our many events such as Seedy Sunday or sharing your skills by joining our board of directors.

Please get in touch if you'd like a tour of the garden or want to learn more.
See you in the garden!
Adrienne Mason

Wickaninnish Community School Garden Programs



254 students, 11 teachers, and eight educational assistants participated in 2025! Paula, our school garden coordinator, is at the heart of these programs – teaching and encouraging children and adults of all ages. We utilize the food forest, greenhouse, garden beds/troughs, and the activity room in the school throughout the year.

From January to July, Paula worked with five classes ranging from kindergarten to Grade 7. From September to December, the program expanded to seven classes (Kindergarten, Grade 1, Grade 1 & 2 split, Grade 2, Grade 3, Grade 5, and Grade 7). Across the year, the program offered six after-school garden programs, with 48 students participating in food, plant, and ecosystem- focused learning. Programs ranged from 30 minutes to 1.5 hours, giving students time to explore a wide range of hands-on activities including seed sowing, transplanting, soil blocking, winter sowing in milk jugs, lasagna gardening, raising mason bees, natural plant-dye exploration, tool care, bug anatomy, soil health, composting, red wigglers, and seasonal garden cycles.

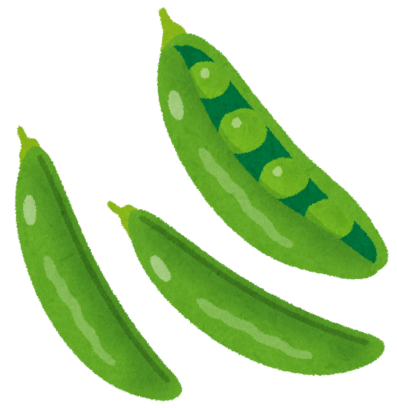
Through storytelling and garden-themed books, students strengthened their food literacy and confidently used vocabulary such as germinate, harvest, compost, edible, humus, ecosystem, pollinate, sprout, decompose, nutrients, seedling, and mulch.

Spring learning focused on bed preparation, planting, pollinators, invasive bugs, watering, harvesting, and preparing the garden for summer. In the fall, students harvested crops, planted for spring harvests, prepared beds, and explored food preservation through dehydrating. They also created projects for the Christmas Fair, including salt scrubs, beeswax wraps, calendula salve, and herbed salts made with garden ingredients.

The school's food forest continued to thrive, producing kiwi, apples, Chilean guava, sorrel, strawberries, rhubarb, herbs, berries, and edible flowers.

Annual crops such as potatoes, beans, carrots, flowers, peas, greens, kale, leeks, onions, and garlic also grew well, providing abundant opportunities for students to learn from and care for the garden throughout the year.

Sowing Seeds Across Generations



This program includes a seniors gardening club, workshops, field trips, and a weekly session that brings together seniors and students. In 2025, six elders joined 48 Grade 7 students for weekly gardening activities that continued to demonstrate how deeply we all learn when our hands are in the soil.

Students learn diverse perspectives from the seniors and see that, just like the creatures in the ecosystems they study together, every person has a special role to play in the community.

Workshops our seniors especially enjoyed included sauerkraut and salsa fermentation, wreath making, and pottery. Our field trips were full of strong, intelligent women; a tour of Long Beach Farms/Tofino Farms with Farmer Louise, a session with Gonda from Huckleberry Farm, and a boat trip to Freedom Cove to learn about sustainable floating-dock food systems with long-time off the grid grower, Catherine.

The group added a special bench to the food forest, dedicated to Jojo, a former participant who passed away.

We're grateful to the sensational seniors for being champions of the garden, caring for it during summer, and helping us ensure it is accessible to people of all abilities.

We're grateful to the New Horizons for Seniors Program for funding Sowing Seeds for four years.

Events & Workshops



The TCFI community came together for a sunny Seedy Sunday in May. We were delighted to be joined by our green-thumbed friends Heather Schobe of Eden Tree Nursery, Heather Mills of Good Earth Farms, Julie from Nyce Nursery, and Georgina of Coastal Compost.

Teacher Jackson and students from the Maaqutusiis Garden in Ahousaht brought screen printing materials and filled the day with colour and beautiful art. Bob and Chris of Wildsafe BC shared information about safely gardening on the wild west coast. The ACRD Sort N' Go program, local musicians, our TCFI board and staff members, and gardening enthusiasts from near and far enjoyed the day together.

The Edible Garden Tours in July and August were full of growing inspiration. Over two hot summer weekends, we toured 16 gardens between Tofino and Ucluelet that showcased beautiful food and flowers. A huge thank you to our hosts for sharing their spaces, enthusiasm, and hard-earned wisdom. We also hosted a smile-filled garden social and garlic harvesting party in partnership with Coastal Queer Alliance in July.

In the fall we enjoyed the Harvest Celebration with its apple pie contest, pumpkin carving, garlic and flower sales, and seed art. Special thanks to the chefs at Wolf in the Fog for donating delicious tomato soup and bread that warmed many hearts and bellies.

In November, we invited our friend Connie Kuramoto to Tofino and offered a fascinating, hands-on workshop on winter propagation. We're always delighted at how much we learn with the community throughout the year!

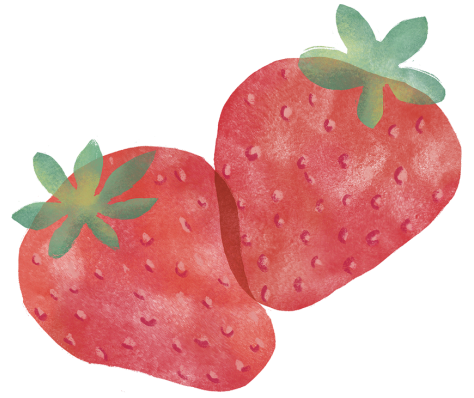
Coastal foods roundtable

In 2025, the Coastal Foods Roundtable (CFR) was held in October in Ucluelet and April in Tofino. We host these meetings in partnership with Amy Needham, the sustainability planner from the Alberni Clayoquot Regional District (ACRD). Our 2025 meetings focused on workshops that informed the West Coast Emergency Food Security report, published in December 2025.

At the CFR meetings, local producers, food security advocates, food industry professionals, and others share updates, concerns, and collaborate to strengthen our food system.



Growing West Coast Gardeners



We offer this learn-to-grow course every two years. We're grateful to the ACRD, District of Tofino and Clayoquot Biosphere Trust for supporting this program with grants, allowing us to provide scholarships for participants. Over the course of the growing season we met four times, mixing in-classroom learning with hands-on activities. We learned about soil health, pest management, seed saving, and the keys to growing success in our temperate rainforest environment.

We're so happy to have met everyone who participated and are proud to be part of their food growing stories.

Our Mission and Vision

Our mission is to develop and deliver programs that increase food growing and food security for people of Tofino and surrounding communities.

We share a vision of thriving and resilient coastal communities with access to an abundance of healthy local food and an awareness of what can be grown and harvested.



Major Partners

Alberni-Clayoquot Regional District
 All One Fund
 Clayoquot Biosphere Trust / Eat West Coast
 District of Tofino
 Government of Canada
 Tofino Co-op
 Tofino Saltwater Classic
 Wickaninnish Community School
 OCN Garden Center
 Wickaninnish Community School Society

Individual Donors

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 Tofino-Ucluelet Culinary Guild
 Tuff City Radio
 Common Loaf Bake Shop
 Wolf in the Fog
 Chef Ron
 Tofino Garden Retreat
 Rhino Coffee
 Gaia Grocery
 Tofino Co-Op
 Connie Kuramoto
 Pluvio

