

## Lauri Feindell

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**Subject:** FW: Zoning application - 3692 Fruitvale Way, Oliver, BC. PID 008-139-121 (Backyard Farms)  
**Attachments:** 23-06 Backyard Farms RDOS.pdf

**From:** Charles Cornell <  
**Sent:** Monday, June 26, 2023 4:23 PM  
**To:** Shannon Duong <[sduong@rdos.bc.ca](mailto:sduong@rdos.bc.ca)>  
**Cc:** [info@backyard-farm.ca](mailto:info@backyard-farm.ca)  
**Subject:** Zoning application - 3692 Fruitvale Way, Oliver, BC. PID 008-139-121 (Backyard Farms)

Good afternoon Shannon,

Please accept our letter in support of the above noted application.

Sincerely,

**Charles Cornell**  
General Manager  
Community Futures Okanagan Similkameen  
102 – 3115 Skaha Lake Road  
Penticton, B.C. V2A 6G5  
236-700-4555  
[Leave a Google review!](#)

Community Futures is BC's most important small business development organization. Community Futures has a wide variety of services and tools available to help entrepreneurs and small business owners achieve their goals, including business support, business planning and financing. Community Futures of Okanagan Similkameen provides services within the ancestral, traditional, and unceded territory of the Sylix/Okanagan Nation.

June 26, 2023

Shannon Duong, Planner II  
Regional District of Okanagan-Similkameen  
101 Martin St.  
Penticton, BC V2A 5J9

**RE: 3692 Fruitvale Way, Oliver, BC. PID 008-139-121 (Backyard Farms)**

Dear Ms. Duong,

We are writing to you to express support of an application from the above noted parcel to permit the operation of a farm-to-table foodservice business.

As a Community Economic Development organization, we see a need to support increased opportunities for our region's farmland including processing, and other value-added activities (i.e. Agritourism). With some of the country's highest-value farmland, it is essential to support ancillary revenue opportunities to ensure continued viability of agriculture in our region.

We also feel that the application should receive support as it fits the RDOS' Regional Growth Strategy - specifically Pillar # 5:

5-C Support and promote tourism and tourism-related activity. Supporting Policies

5C-1 Support regional tourism marketing efforts.

5C-2 Support agri-tourism and other rural tourism initiatives.

5-D Support local agriculture and related businesses.

5D-1 Support the local agriculture industry and associated value-added agricultural processing and production.

We have been monitoring this particular file since 2021, and would very much like to see a successful resolution for the property owners and the Backyard Farms business.

We do appreciate that the RDOS has been very supportive of the business thru issuing TUP's, and hope that support will continue.

Sincerely,



Charles Cornell  
General Manager  
Community Futures Okanagan Similkameen  
102 – 3115 Skaha Lake Road  
Penticton, B.C. V2A 6G5

Cc: Chris Vanhooydonk

**Lauri Feindell**

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**Subject:** FW: Backyard farm

**From:** Kyle C <

**Sent:** Wednesday, June 28, 2023 8:27 PM

**To:** [info@backyard-farm.ca](mailto:info@backyard-farm.ca); Shannon Duong <[sduong@rdos.bc.ca](mailto:sduong@rdos.bc.ca)>

**Subject:** Backyard farm

Microsoft Word You don't often get email from [kyle.campbell.cooks@gmail.com](mailto:kyle.campbell.cooks@gmail.com). [Learn why this is important](#)

To those regarding this message, I kyle campbell would like to show my support of backyard farm and its continued operation as is. As the first employee of over 9 years at backyard farm I have seen it grow and change over the years; one thing that has not changed is the operation and continued care of the farm with the orchard containing fruit trees much older than me or my parents. As a life long born and raised member of our community of oliver, over 34 years, I have been raised on a farm worked in vineyards and orchards including backyard farm. From the private dining room to the orchard my hands have been on every plant, whether it's pruning, thinning, picking, or even mowing/weed-whacking, to caring for every fruit and vegetable that I cook for our clients. The utmost respect anyone could give to our agriculture and food in general is practiced at backyard farm. There is little waste in comparison to any other dining establishment as we compost and grow everything organically. Chef Chris and I have also been trained by several notable organic farmers as to how to tend to the heritage orchard with the understanding that its not a high volume cash crop, it's about maintaining the trees of our ancestors in a way to show others what is possible when you put in the time and care to keep something from being lost. Furthermore, it baffles me that anyone would want to stop us from sharing our love of this region's diversity in agriculture and farming actual food instead of just alcohol. When it's probably the most important thing everyone should be focused on....I could talk about the importance of food safety for days, but in the end, the status of backyard farm chefs table should be an easy decision, as the ALC unanimously approved us whilst making a category just for us! Why would anyone want to delay a prime example of a small family feeding not only my family, but the minds of others to consider how important food really is. My love for farming is as strong as my love for cooking, without one you don't have the other. Please set every personal and professional aspect aside to consider the reality of what backyard farm does for the community and the betterment of humanity.

Laura and Stewart Matychuk

Kelowna, BC V1Z 0A7

2023-06-28

Chris Van Hooydonk  
Backyard Farm Chef's Table  
3692 Fruitvale Way  
Oliver, BC, V0H 1T1

Dear Chris:

We had the pleasure of attending a Wine Maker's Dinner at *Backyard Farms* in conjunction with *Code Wines*. What a truly magical experience it was. It is wonderful to see how committed you and your business are to promoting local experiences and other businesses and the Okanagan-Similkameen area. To be able to offer world class cuisine and service in today's challenging business economy while offering a true farm to table experience is no small feat and did not go unnoticed.

Aside from having some of the best food and wine that we have ever experienced in our many years of travel, you were able to teach us about the sustainability of the area. Additionally, we found out about other businesses in the area that are suppliers to you that we had no idea existed and that we will now be supporting as well.

Thank you and team members for all your hard work and commitment to grow a truly unique small business, and we wish you continued success in all your future growth opportunities.

We will be back!

Sincerely,

Laura and Stewart Matychuk

CC: Regional District of Okanagan-Similkameen

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

Morning, looks like a great place to visit! Will follow you on Instagram.

I see you currently offer cooking demonstrations only, correct? Do you think you will be open for dinner reservations in the future? Will be in the Oliver area in September and would love to have dinner with you.

Don't completely understand your development situation, but I do see a benefit in encouraging people to live sustainably on farm land. You are "farming" the land and sharing your produce with people who appreciate the health benefits of close to home, fresh food. I grew up on a farm in Saskatchewan, we ate what we grew and considering all the dinner guests we had, we could have opened a restaurant there, if we weren't so busy farming...

What a perfect way for people to be able to live on a farm and support themselves, share the joys of their labour with others and encourage sustainable living. I would totally encourage the local Board of Directors in the RDOS to approve your application! This would also encourage growth of other such endeavours in the area, benefitting families who live and work in the region.

Best of luck and I look forward to dining with you one day!

**Lauri Feindell**

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**Subject:** FW: Backyard Farm's Rezoning & Non-farm Use Application with RDOS

-----Original Message-----

From: Graham Johnsen <

Sent: Friday, June 30, 2023 12:11 PM

To: info@backyard-farm.ca

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

Subject: Backyard Farm's Rezoning & Non-farm Use Application with RDOS

[You don't often get email from graham.johnsen@shaw.ca. Learn why this is important at <https://aka.ms/LearnAboutSenderIdentification> ]

I write in support of Backyard Farm's noted application.

My wife and I, together with three other couples also from Vancouver, recently visited the farm and were delighted by this unique experience. The introduction and tour of the farm, together with an exceptional dining experience showcasing Chris' commitment to locally sourced foods (including those produced on his farm) were memorable.

Backyard Farm is a gift to visitors who can't hop over to Tuscany and we hope to be back soon.

Thanks, Chris.

Graham Johnsen