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The Golden Trifecta: Local artisan bakery teams up with Comox Valley grain farmer and miller to promote food security on Vancouver Island

Honey Grove Bakery is pleased to announce that they have teamed up with Hillcrest Farm and miller, Thomas Diesch to create completely local, grain-to-table bread; nutritious sourdough, grown, milled and baked right here on Vancouver Island!

"In this time of crisis, our vision is to actively move towards food security by working with local food growers and producers to shorten the food supply chain." Honey Grove owners, Lili Yacub and Bo Waite say, "Creating this 'Golden Trifecta' collaboration will enhance food security for the future of our community."

Farmers, Etienne Cote and Angela Pringle, from Hillcrest Farm and Forest are committed to sustainable, regenerative and ethical farming practices on their mixed grain and husbandry farm. When they lost a substantial grain customer in Victoria due to the Covid-19 changes they reached out to Honey Grove Bakery to see if something local could be established.

Up until meeting Etienne, Honey Grove Bakery had been able to source only half of their flour from Vancouver Island; most of which had been milled from grain grown in Saskatchewan. At the same time, Hillcrest Farm had been shipping their grain to Victoria and beyond to be milled and used elsewhere. They knew there had to be a better way.

That's where the final link was made with Thomas Diesch who had recently started producing top quality, freshly ground flour using the stone mill his family imported from Germany over 20 years ago. The 3 parties quickly started meeting to make a sustainable plan for the Comox Valley grain to table concept and the circle was created.

"These uncertain times are challenging us to look at the systems we've taken for granted which, on many levels, haven't been working. We believe re-establishing some old-world systems and techniques will serve the Valley well into the future."