

A guide to
GROWING & SELLING
 ★ FRESH FRUITS AND VEGETABLES ★
in Toronto



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TABLE OF CONTENTS

INTRODUCTION	1
How To Use This Guide	2
Part 1: GROWING	
The Basics	3
Health and Safety Rules, Regulations and Considerations	3
Part 2: SELLING	
The Basics	6
Rules and Regulations	8
Health and Safety Rules, Regulations and Considerations	9
Part 3: EXAMPLES OF COMMERCIAL FOOD PRODUCTION IN TORONTO	10
Fresh City Farms	11
City Seed Farms	12
Bendale Technical Institute	13
Black Creek Community Farm	14
APPENDIX A: CITY SEED FARMS LANDOWNER AGREEMENT	16
APPENDIX B: TORONTO REGION CONSERVATION AUTHORITY LEASE AGREEMENT	17





INTRODUCTION

People have always grown food in the city of Toronto—in backyards, on school grounds, in community gardens, on balconies—anywhere and everywhere! What’s happening now, though, is that more and more people are interested in growing food not only for their own consumption but to sell to others. And there is growing demand from consumers for locally grown produce suggesting the beginning of a viable market.

This is new territory, ripe with innovation and entrepreneurial activity. In Toronto, some entrepreneurial food-growing projects are well established, and can offer valuable lessons. Others are in the early stages of development or are looking to expand. Many are at the idea and exploration stage, hoping to launch.

While there are lots of possibilities for entrepreneurial food production in the city and many different ways to go about it, there are also many things you need to know as an enterprising urban grower.

This Guide maps out this new ground, exploring the issues related to growing and selling fruit and vegetables, providing answers to common questions, presenting key information about rules, regulations, health and safety, and offering inspirational stories of successes achieved and opportunities seized! It is, however, intended as a Guide only, and readers are advised to check with local authorities for more detailed and up-to-date information.

This Guide is one component of an emerging commitment to support urban agriculture activities at the City of Toronto. This commitment has grown out of GrowTO: An Urban Agriculture Action Plan for Toronto, a community-generated report that Toronto City Council endorsed in 2012. The GrowTO Action Plan maps out priority areas of action that the City, community organizations,

institutions, and the broader urban agriculture community can take in the short and long term to scale-up entrepreneurial urban agriculture in Toronto.

The City of Toronto responded to the GrowTO Action Plan by creating the Toronto Agriculture Program. In order to develop this Program, City staff first reviewed all of the ways that the City supports urban agriculture activities. This review revealed that there was a lot of uncertainty when it comes to growing and selling food in the city.

The Guide to Growing and Selling Fresh Fruits and Vegetables in Toronto was developed to identify and respond to the key questions when it comes to entrepreneurial urban agriculture. While we don’t yet have all the answers, the City of Toronto is more committed than ever to enabling urban agriculture, and is working with growers across the city to reap the benefits that urban agriculture has to offer.

DISCLAIMER: This Guide is for general information only. The City of Toronto assumes no liability for how the Guide is used and interpreted, or for the accuracy or completeness of the Guide. The City makes no warranty or representation as to the suitability of soils for gardening or other circumstances applicable to individual gardeners. It is the sole responsibility of the individual to ensure that conditions are suitable for gardening at their chosen location.



THIS GUIDE WAS DEVELOPED BY THE TORONTO FOOD POLICY COUNCIL, IN CONSULTATION WITH THE TORONTO URBAN GROWERS AND CITY OF TORONTO STAFF FROM SEVERAL DIVISIONS.

HOW TO USE THIS GUIDE

THIS GUIDE IS ORGANIZED INTO 3 SECTIONS.

Part 1 explores issues related to **growing food**, first clarifying some basic questions, then moving on to more detailed questions about the rules, regulations and health and safety considerations around growing food in the city.

Part 2 explores issues related to **selling food** that has been grown in the city. First, some basic questions about potential locations for food sales are answered, followed by more detailed information about the rules and regulations that govern the distribution and health and safety of fruits and vegetables grown for entrepreneurial purposes.

Part 3 provides **examples** of innovative and exciting entrepreneurial food production projects that are currently operating in Toronto.



Part 1: GROWING

THE BASICS

1. Where can I grow food in the city of Toronto?

People are growing food in a wide variety of spaces across the city of Toronto: in parks, on balconies and rooftops, in their front and backyards, in parks and at schools, on Toronto Community Housing property and private apartment building property, indoors in hydroponic systems, on privately owned land and institutional land such as hospitals. In general, it is safe to assume that if you have the permission of a landowner to grow food on their land, it is permitted.

2. Does the City of Toronto encourage the growing of fruits and vegetables for entrepreneurial purposes within the city?

The growing of fruits and vegetables within the city is supported and encouraged by the City of Toronto, as part of the City's support for urban agriculture.

In August 2009, City Council supported, in principle, the overall goal of expanding opportunities for local food production and other urban agricultural activities in the city of Toronto. The Toronto Food Strategy, adopted by the Toronto Board of Health in 2010, encourages the City to enable food initiatives that lead to a health-focused food system, and encourages the expansion of urban agriculture. In 2012, Toronto City Council endorsed the GrowTO Urban Agriculture Action Plan, directing City staff to explore ways to scale-up entrepreneurial urban agriculture activities. In 2013, City staff returned to Council with the Toronto Agriculture Program (TAP). By voting to adopt TAP, Council established a framework for the City's ongoing support for urban agriculture. This framework includes a City-Sector Steering Committee, a staff Working Group, and an ongoing Workplan.

HEALTH AND SAFETY RULES, REGULATIONS AND CONSIDERATIONS

1. Do I need to test my soil before growing food for sale?

Soil quality is an important consideration for anyone growing food in the city—whether for personal consumption or to sell to other people. It is important to take steps to determine that your soil is safe for growing food.

The best place to start is with Toronto Public Health's Guide for Soil Testing in Urban Gardens. This guide is for people who want to start an urban food garden and want to get more information on the safety of their soil. The steps you can take to determine that your soil is safe for the growing of food are relatively straightforward.

The Guide sets out three steps for checking your soil quality, assessing the level of concern, and taking actions to reduce risk. It provides useful information about where and how to test your soil. It also includes soil-screening values that were developed specifically to assess the safety of soil for growing food and from potential contaminant uptake into produce). The Guide for Soil Testing in Urban Gardens

helps gardeners interpret their soil test results. Other available soil standards were not designed with food production in mind.

Soil fertility will determine the success of your harvest. The **Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA)** has an extended list of soil diagnostic information, including information on micro- and macro-nutrients in soil, how to identify the levels of these nutrients in your soil, and what impact deficiencies in these different areas may have on the food you are growing. It should be noted that some crop varieties are more sensitive to nutrient deficiencies than others but with careful crop planning, crop rotation, and garden design a healthy balance can be achieved organically. **The Canadian Organic Growers** has a guide on improving soil fertility and organic amendments based on macronutrient levels in the soil.

Soil type and texture is another important consideration when preparing your soil for food production purposes. For example, soil that has a higher percentage of clay will have a different impact on your plants and their growing conditions than soil that has a higher percentage of sand. A simple test can be performed to determine your soil type (test instructions can be found on-line). Once you are able to determine what kind of soil you will be growing in you will be able to track the growing conditions and amend the soil and your growing practices as necessary.

If you are thinking of growing food on a former or existing brownfield, you must comply with the Environmental Protection Act. In the Province of Ontario, brownfields (contaminated sites) are regulated by Part XV.1 of the Environmental Protection Act, and Ontario Regulation 153/04 (as amended). The regulations set out soil, groundwater and sediment standards intended to guide decisions about remediating contaminated land. For more information about the Environmental Protection Act, you can refer to the Assessing Urban Impacted Soil for Urban Gardening: Decision Support Tool and Rationale at www.toronto.ca/health or contact the local Ministry of Environment District Office.

2. Are there any rules regarding making my own compost to use on the land where I am growing fruits and vegetables for my personal use or to sell?

Good quality compost plays an essential role in the growing of fruits and vegetables, whatever the scale or location of production. While rural farmers often have easy access to abundant sources of composting materials (such as hay, straw and manure), urban farmers and gardeners often have a challenging time locating, transporting and applying sufficient amounts of compost and/or materials from which to make compost. Because of this, many urban farmers and gardeners would like to take advantage of potential composting materials available from nearby restaurants, landscaping operations, and other institutional and/or corporate sources in the city.

There are no regulations regarding the use of materials from your home to create compost for on-site food production. However, under current Ministry of the Environment regulations you require an environmental compliance approval if you want to use material obtained from an off-site source for a larger composting operation. The Ministry is currently reviewing this requirement and is evaluating the regulatory requirements for small to mid-scale composting using materials from off-site sources. For more information about the requirements for small-scale composting operations contact the local Ministry of Environment District Office.

3. Am I legally permitted to use pesticides for my personal or entrepreneurial production of fruits and vegetables?

No, the City of Toronto advises against pesticide use for urban food production because of potential health and environmental risks from exposure to pesticides and pesticide residues on food. In 2003, Toronto City Council resolved to ban cosmetic pesticides by passing the Pesticide By-law, and in 2009 the Province of Ontario followed suit by implementing the Ontario Pesticides Act and associated Ontario Regulation 63/09. These regulations replaced the Toronto by-law, restricting the use and sale of cosmetic pesticides across the province. Generally, members of the public are covered by the legislation and therefore can only purchase and use certain “domestic” class pesticides if they apply for a special license. Many alternative options for pest control without the use of chemicals can be found on-line.



Part 2: SELLING

THE BASICS

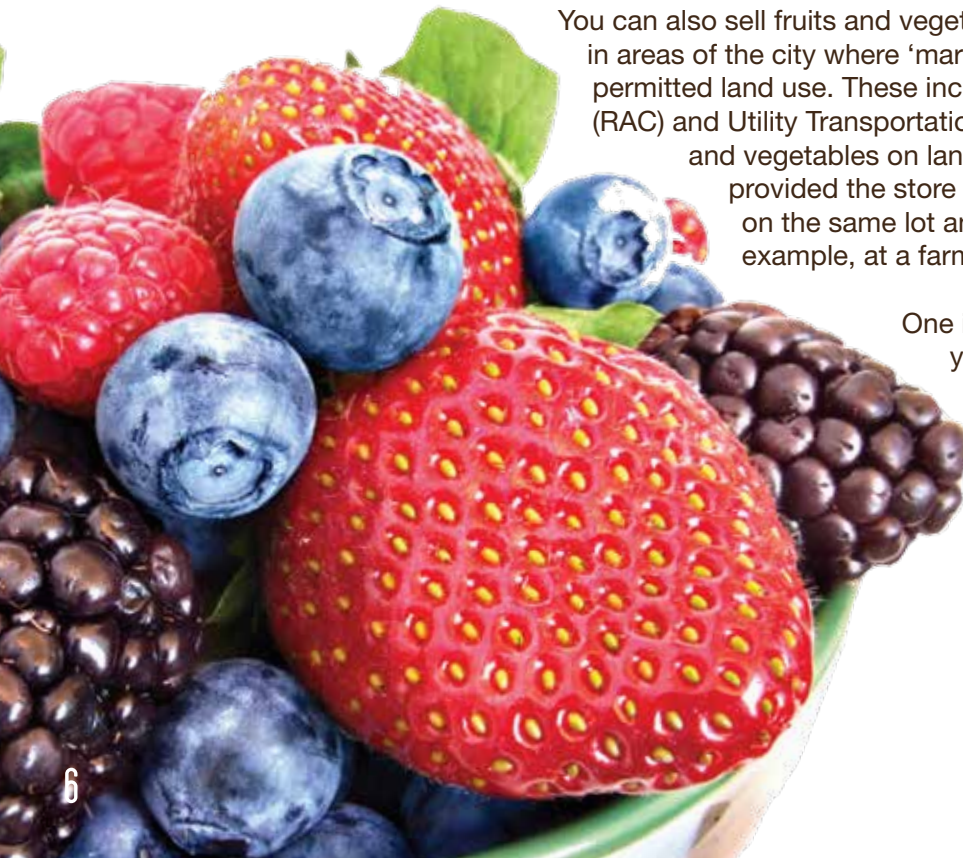
1. Where can I sell the fruit and vegetables I grow?

While the municipality does not have specific regulations about where you can grow food in the city, selling food – just like selling any goods and services – is regulated by municipal zoning by-laws. Zoning by-laws are the tools used by city planners to regulate the land uses that are permitted within each area of a city. City wide maps and land use charts can be found on the City Planning Division's website. The purpose of Toronto's zoning by-law is to support the strategic vision for Toronto that is outlined in the Official Plan, by providing clear definitions and regulations for municipal staff and citizens. In Toronto, as in many urban North American municipalities, urban agriculture has not typically been a land use that is discussed or specifically regulated by zoning by-laws. This creates a grey area for urban growers as they try to determine how their food growing and selling activities fit into other categories of land uses. As a key activity for the new Toronto Agriculture Program, the City Planning division will review existing zoning by-laws and look for ways to address barriers and clarify grey areas related to urban agriculture activities and land use regulations.

Under the current city-wide zoning by-law, fruit and vegetables grown in Toronto may be sold on commercially zoned land, or at an event (for example, a farmers' market) that has obtained the necessary permits to sell produce or other items. In other words, you can sell the fruits and vegetables you have grown anywhere selling food is permitted: for example, in stores, farmers' markets, through a food box program or business, and at food co-ops.

You can also sell fruits and vegetables at the site where they are grown, in areas of the city where 'market garden' has been identified as a permitted land use. These include Residential Apartment Commercial (RAC) and Utility Transportation (UT) zones. You can grow and sell fruit and vegetables on lands in the Open Space Natural (ON) zone, provided the store is in association with an agricultural use on the same lot and not in a wholly enclosed building (for example, at a farm stand).

One important thing to note is that wherever you sell food, the food you sell must meet public health and food safety standards (see page 9). If you are selling the produce that you have grown to someone who will be re-selling it, that reseller will need to comply with all of these standards as well.





2. Can I sell the food I grow in a community or allotment garden?

The City of Toronto Municipal Code Chapter 608-46, Parks, restricts commercial enterprises in City parks, making it illegal to sell food grown on or from City-owned land (for example, from a community garden in a park).

3. Should I notify the City or any government ministry about my entrepreneurial food-growing activities? Does my urban farm need to be inspected by anyone?

Growing fruits and vegetables is not an activity inspected by local health units (Toronto Public Health) or the City of Toronto, and you are not required to notify the City about your entrepreneurial food-growing activities. There are two provincial government ministries that might be interested in your activities: the Ministry of the Environment (MOE) and the Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA), which provides regulatory oversight if a property is defined as a “farm”. While it is unlikely that either of these ministries would contact a small urban grower unless there is a specific complaint or issue, you should be aware that inspectors are entitled to conduct investigations and can issue orders requiring you to correct certain problems, if they exist. They can also lay charges if you are violating any laws or regulations. The most likely situation in which you might hear from a government agency is if a neighbour raises questions or concerns about your operation. It is always a good idea to communicate with neighbours and maintain positive relationships with people in the vicinity of your growing site to ensure that they are supportive of your food production activities.

4. Are there any legal restrictions on bartering or giving food away in exchange for other goods?

No. There are no restrictions on bartering or giving away food you have grown.

5. If I am growing fruits and vegetables on property owned by someone else, do I need to enter into a contract or leasing arrangement with the property owner?

Many urban growers in Toronto have developed leasing agreements with the owners of the land they are farming. Two examples of these leases can be found in Appendices A and B.

RULES AND REGULATIONS

1. Do I need a permit or license to sell the fruits and vegetables I grow?

No. You do not need a permit or license to sell fruit and vegetables. One common question is if a permit or license is needed to sell at a farmers' market. In general, a permit or license is not required to sell fruit and vegetables at a farmers' market. Each market has different criteria for participation. Contact the market manager for more information.

2. Do I need insurance in order to grow and sell fruits and vegetables?

The purpose of insurance is to manage your liability in the event that your activities either cause or could potentially cause harm to someone else. If you are engaged in a entrepreneurial activity such as selling food, have paid staff, or work with volunteers, it is strongly recommended that you consider your insurance options.

3. Do I need to charge tax on the fruits and vegetables I sell?

No. Food products are tax exempt under Canada's tax law.

4. Do I need to incorporate as a business in order to sell the fruits and vegetables I grow? Do I need a business number? Do I need a farm business registration number?

You do not have to incorporate a business in order to sell fruits and vegetables. You simply have to add the income to your personal income tax filing at the end of the year as other income.

Farm businesses that declare gross farm income of \$7,000 or more (for income tax purposes) are eligible to register annually under the Farm Registration and Farm Organizations Funding Act, 1993. Properties that are farmed by this business may also be eligible for the Farmland Class Property Tax Rate if any exemption provisions apply.

Information about starting a business in Ontario can be found on the Ministry of Economic Development, Trade and Employment website.

HEALTH AND SAFETY RULES, REGULATIONS AND CONSIDERATIONS

1. Do I have to meet specific food standards in order to sell the food I grow?

Wherever you are growing food entrepreneurally—whether in the city or in rural areas—you are required to meet legislated food safety standards. Laws such as the Food and Drugs Act govern the sale or distribution of food.

You should also be aware that there are many rules about labeling your food or marking it as meeting a certain standard (for example, labeling something as “organic” or marking something as “Grade A” quality). Many of these terms have very specific meanings within the law and require certification or have other kinds of restrictions on their use. Do not place any label or mark on your food relating to the quality or standards without familiarizing yourself with laws such as the Fresh Fruit and Vegetable Regulations under the Canada Agricultural Products Act. If you plan to sell produce as part of a package, in measured quantities, or with a specific label it would also be useful to familiarize yourself with the Consumer Packaging and Labeling Act.

Toronto Public Health inspects “food premises” to ensure that public health standards are met, as per the Ontario Health Promotion and Protection Act, (HPPA). A “food premises” in the HPPA is defined as “a premises where food or milk is manufactured, processed, prepared, stored, handled, displayed, distributed, transported, sold or offered for sale, but does not include a private residence.” Private residences are not classified as food premises, for example, but a farmers market is classified as a food premise.

2. What sorts of fruits and vegetables am I allowed to sell? Can I sell processed fruits and vegetables?

While there are relatively few specific food standards you are required to meet when selling whole, unprocessed fruits and vegetables, as soon as you do anything to fruits and vegetables (even just cutting them into individual portions) you are considered to be processing the food.

There are many health and safety rules related to the processing of food. There are also many labeling and packaging requirements and rules related to processed foods.

Processed food such as jam, jelly, baking, and other prepared foods must be cooked and prepared in a commercial kitchen inspected by Toronto Public Health. If canning is involved, you should consult with the Canadian Food Inspection Agency. If distribution is planned for canned goods or jam and jellies, you should consult with the Ontario Ministry of Agriculture, Food, and Rural Affairs (OMAFRA) to ensure compliance with labeling, listing of ingredients, and indication of best before dates.

Prepared food products (ready-to-eat meals and baked goods included) can only be processed or cooked at an inspected facility (restaurants, catering firms, or community kitchens that are inspected by local health units), for local markets or events. The operator will need to be in compliance with Regulation 562 (Food Premises) made under the authority of the HPPA.

Part 3: **EXAMPLES OF ENTREPRENEURIAL FOOD PRODUCTION IN TORONTO**

The following stories highlight several of the numerous and diverse entrepreneurial urban agriculture projects and businesses that exist across the city. They are intended to inspire and inform enterprising urban growers in Toronto, by demonstrating the wide range of locations, land tenure arrangements and business models that are currently in use. These initiatives conform with the City's landuse framework.



FRESH CITY FARMS

Now in its fifth season, Fresh City is a unique urban farming venture based on six acres of federally owned land at Downsview Park. The farm holds a year-to-year lease with the Canada Lands Corporation, and operates on land that is designated as Parks and Open Space Area. Twenty-five farmers, each of whom is a member of Fresh City, have access to the land at Downsview (along with tools and the greenhouse) and, in return, provide a half-day of labour to Fresh City per week. Fresh City administers a year-round food bag delivery program, which combines Fresh City grown produce with that of a network of other local farms. Currently, Fresh City delivers to over 1500 homes. Member farmers are free to sell their produce at any venue, and typically combine selling at farmer's markets and through the bag program. When the project started, the farmers also farmed on backyard sites throughout the city, but now they mainly farm on the Downsview site. Fresh City is a for-profit venture, with four full-time employees, along with several dozen casual volunteers.



According to founder, Ran Goel, the biggest challenge Fresh City faces is that it is very difficult to get access to tenured land in Toronto. "Even at Downsview, our lease is year to year," he points out, "and this makes it hard to do small-scale sustainable agriculture." Furthermore, Downsview Park has recently gone through a series of planning reviews, as well as a change in stewardship (from Parc Downsview Park Inc. to Canada Lands Corporation) suggesting a potentially unstable future for Fresh City. For example, without the security of long-term tenure at the site, Fresh City has limited ability to invest in an irrigation system, year-round greenhouses, or soil-building. Ran notes that an inventory of available long-term sites for urban farm projects would be of great assistance to Fresh City and other groups: "This is first and foremost the issue," he says, explaining that they would like to find a larger tract of land in partnership with a school, church or non-profit organization willing to grant a long-term lease.

Ran credits various City agencies such as Toronto Public Health, Live Green, and the Toronto Food Policy Council with "paving the way" for urban agriculture. He would like to see various enabling policies at the City level—such as a by-law exemption to make it possible for urban farmers to sell their produce at roadsides ("finding a market is a challenge," he explains) and a City-facilitated compost distribution system for urban farms.



CITY SEED FARMS



When Erica Lemieux started City Seed Farms in 2010, she had two pressing questions: Was it legal for her to sell food grown by herself and four other farmers in a network of “borrowed” backyards? And was the soil safe for growing food crops?

Erica found that “it was hard to figure out the legality of it,” in terms of municipal by-laws, but the consensus among peers seemed to be that as long as the produce wasn’t processed in any way, her sales activities were legal. For the soil issue, she decided to go the cautious—but expensive—route of having the soil in each backyard tested through the University of Guelph’s laboratory. (Customers at farmers’ markets had expressed concerns to her about the safety of urban soils for food-growing.) Each soil analysis cost \$105 and tested for heavy

metals, which tend to be the primary concern in urban areas. Erica was able to cover this start-up expense through the “Pass on the Gift Grant” she received from Heifer International in her first year of operation. She also contacted Toronto Public Health and says that they were a “big help” on the soil safety question. “I got tips from them on soil health, testing and remediation, and they helped me analyze the test results,” she explains. Erica reports that her City Councillor has been very supportive: “She’s a crusader for front-yard gardens.”

City Seed Farms is one of several urban agriculture businesses in Toronto that currently operate on a backyard sharing model. It is a for-profit venture, with Erica as the sole proprietor. She has four farmers employed on seasonal contracts, and together they cultivate food in approximately ten residentially zoned backyard lots of 25-feet-by-25-feet or larger. Although she originally found the residential backyards by dropping brochures off in her west-end neighbourhood, people now contact her to offer their yards. In exchange for the use of their land and water, each yard owner receives a weekly box of vegetables (value \$15) throughout the growing season. The rest of City Seed Farms’ produce is sold at two farmers’ markets (the Junction and Soraraen) and to local restaurants. See Appendix A for a copy of the City Seed Farms landowner agreement.



BENDALE TECHNICAL INSTITUTE



Given its decades-long leadership on food issues, it's not surprising that FoodShare's urban farm at Bendale Technical Institute in Scarborough is such a multi-layered project, incorporating a 6,000 square foot market garden, along with an indoor aquaponics system and two small greenhouses for seedling production. The ideas that FoodShare has pioneered over the years, particularly its focus on integrating food literacy into education, find comprehensive expression at the Bendale farm.

Perhaps the most surprising aspect of the impressive urban agriculture project at Bendale is that it is not unique in Toronto. The Toronto District School Board (TDSB) supports several similar school/community urban agriculture partnerships on TDSB land across the city, although Bendale is the first of these

food-producing farms to operate at such a large scale. As such, FoodShare is working hard to make it a sustainable model that can be replicated. "Our goal," says Katie German, Senior Coordinator of School Food Innovations at FoodShare, "is to have a productive farm that pays for itself."

Key to this goal is diversification of sales opportunities. Many different sales outlets have been integrated into the Bendale project, which sells produce under the brand 'School Grown.' At the beginning, the produce grown on the school ground was sold at a market—a tent and table—on site, much like the "farm-gate" sales common in rural areas. In the second year, FoodShare expanded to selling Bendale produce to off-site food retail establishments, such as the West End Food Co-op and the East Lynn Park Farmers' Market. They also supply restaurants, such as The Hogtown Cure, Chef's House at George Brown College and Table 17. Sometimes produce is sold to the Good Food Box program or the kitchen program at FoodShare, or donated back into the school cafeteria program at Bendale.

The Bendale project has also begun to make value-added products, canning and preserving produce in the school's certified commercial kitchen. Students are involved in all aspects of food production and sales, key to FoodShare's food-literacy goal. Collaboration with TDSB has been crucial to the successful evolution of the Bendale farm, according to German. For example, although FoodShare fundraises to hire a farm manager, the Board supports the project by hiring five youths to work on the project.



BLACK CREEK COMMUNITY FARM

With “community” declared right in its name, Black Creek Community Farm (BCCF) is all about partnership. Everdale, Toronto and Region Conservation Authority (TRCA), an active Jane-Finch Resident’s Council and various non-profit agencies (Fresh City Farms, Afri-Can Food Basket, and FoodShare) are all involved in the multi-faceted project, in which the farm is a significant component. These partners have leveraged funding from various sources for capital improvements on the site as well as engaging food programs.

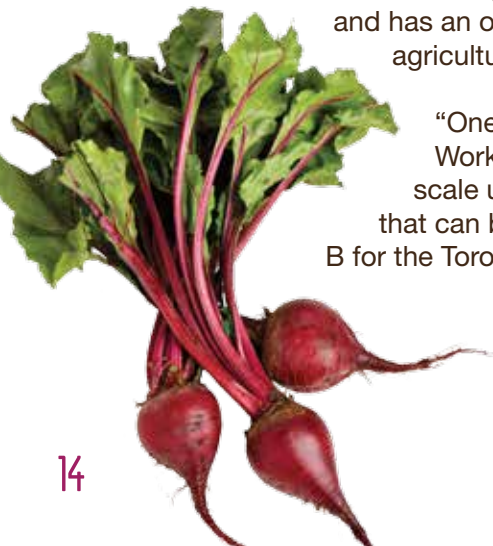
This community collaboration is using the 7-acre site near Jane and Finch as a site for training and internship programs, community engagement initiatives, and food justice work.. The land is owned by TRCA and leased to Everdale and the other partners on a 5-year rolling lease, meaning that the farm always has a 5-year horizon for planning ahead. The land they operate on is designated as an Open Space Recreation Area.

According to Project Manager, Leticia Boahen, the food is sold locally, in the Jane and Finch neighbourhood, as much as possible. “We want to offer different ways for people to buy produce from the farm,” says Boahen, “and we want to develop a number of different markets for our produce.” Last year the farm launched a Community Supported Agriculture (CSA) program, with area residents targeted for membership, and also started a farmer’s market at a nearby community centre. As Boahen puts it, “The way we sell food is intended to promote our programs, such as tours and workshops.”

The City of Toronto funded a significant capital improvements at the site, including two greenhouses, and a community mural. The BCCF has been chosen as a location for a pilot traffic-calming study that will look at how accessible the site is by foot and by bike. Toronto

Public Health (TPH) also supported the farm by helping out with soil testing on the large site, and has an ongoing role in the project, working on a health impact assessment and an urban agriculture research project that documents the community benefits of the farm.

“One of our goals,” says Boahen, “is to help with replication through other projects. Work should be done collaboratively to share information.” As the concept of a large-scale urban farm in Rouge National Urban Park evolves, it is likely that there will be lots that can be learned from the experiences of Black Creek Community Farm. See Appendix B for the Toronto Region Conservation Authority/BCCF lease agreement.





APPENDIX A

CITY SEED FARMS LANDOWNER AGREEMENT

In return for the use of your land City Seed Farm (CSF) offers the following proposal:

- CSF will maintain a working garden in your yard/plot. This garden will consist of common vegetables, herbs and flowers. Your garden is one of a network of gardens that make up the whole of CSF. You may have one or many different crops growing on your property at any one time.
- CSF will employ organic and sustainable farming practices.
- Maintenance of the garden on your property will be scheduled at times that agree with your personal schedule. I ask that you grant some latitude with these times. If I do need to work on your property at an unscheduled time, I will do my best to give you half a day advance notice.
- CSF Landowners will receive a box of organic produce weekly, once harvesting begins in May 2011. The size of the box may vary from week to week depending on the yields.
- CSF requires the use of your water. Low-output drip and soaker hoses are our preferred method of watering in our style of farming. I will take every opportunity to reduce the amount of water used.
- Maintenance work in your yard will be completed with simple hand tools such as hoes, shovels, scissors, knives, wheel hoes, seeders and other manually-operated garden tools. However, from time to time, CSF will need to operate a rear-tine rototiller. CSF asks that the land-owner verify that there are no utility lines near the plot.
- CSF asks that the Landowner not pick vegetables from the garden. If there is a particular vegetable you are interested in, I'll do my best to get it for you.
- CSF will keep the yard/plot tidy and free of any hazards.
- CSF asks for a one-year commitment from the landowner. However, I hope you will continue working with me for seasons to come.
- This agreement is a complete release from liability of the landowner in case of injury of any employee or volunteer of City Seed Farm during the period of the agreement.



APPENDIX B

TORONTO REGION CONSERVATION AUTHORITY LEASE AGREEMENT

FARM LEASE

THIS Lease made in duplicate this ____ day of **Month, Year.**

IN PURSUANCE OF THE SHORT FORMS OF LEASES ACT OF ONTARIO

BETWEEN:

TORONTO AND REGION CONSERVATION AUTHORITY

herein called the "Landlord"

OF THE FIRST PART

AND:

NAME OF TENANT, a registered non-profit charitable corporation under the laws of Canada.

herein called the "Tenant"

OF THE SECOND PART

WHEREAS **TENANT** is a non-profit charitable corporation with the aim of developing the Toronto Urban Farm , (herein called the "Farm") which will produce local food, provide educational programming around local food and agriculture, employ sustainable agriculture practices, engage the local community and support a new generation of farmers;

WHEREAS **TENANT** will be working with but not limited to the following collaborators for the purpose of growing local food, delivering educational programming and community engagement: **ADD COLLABORATORS**;

AND WHEREAS **TENANT** is committed to raising funds to establish the Farm and the expansion and sustainability of **TENANT** program seems assured;

AND WHEREAS **TENANT** affirms its commitment to operate farming activities on the Premises in accordance with this Lease;

AND WHEREAS **TENANT** commits to growing local food with respectful and responsible stewardship of the land;

AND WHEREAS there will be no subletting of the Premises by **TENANT** to participants without written permission from Landlord;

PREMISES

WITNESSETH that in consideration of the rents reserved and the covenants and agreements herein contained to be paid, observed and performed by the Tenant, the Landlord hereby leases to the Tenant approximately **X** acres of land, more or less, and **BUILDINGS** as shown on the site plan attached hereto as Schedule "A" located at **PREMISE** (herein called the "Premises") to the Tenant in an "as is" condition as of the Commencement Date. The Tenant has agreed to accept the Premises in such condition.

TERM

TO HAVE AND TO HOLD the Premises for and during the term, (herein called the "Term"), of five (5) years commencing on the 1st day of January, 2013, (herein called the "Commencement Date") and ending on the 31st day of December 2017, unless terminated earlier pursuant to the provisions of this Lease, provided that if within 30 days prior to each anniversary of the Commencement Date, Tenant notifies Landlord it wishes to extend the Term for a further 1 year on the same terms and conditions as contained herein and at the same Rent as was due and payable during the last 5 years of the Term, and within 30 days of receipt of such notice, Landlord notifies Tenant it is agreeable to such extension, the Lease shall be extended by such 1 year period.

RENT

The Tenant shall pay a monthly rental rate of **\$X**, plus applicable taxes, for the farm fields totalling **X** acres, the **Buildings** and is to be payable on the first day of each month during the Term and any subsequent renewals. All rent cheques are to be made payable to Toronto and Region Conservation Authority by mail or by delivery to 5 Shoreham Drive, Downsview, Ontario M3N 1S4 attention: Manager, Leases and Risk Management, or to such other place or person as is directed from time to time.

INTENT OF PARTIES

- (a) It is the intent of the parties that, except as expressly herein set out, this Lease shall be absolutely net to the Landlord and the Landlord shall not be responsible for any expenses or obligations of any kind whatsoever in respect of, or attributable to, the Premises.

***THIS LEASE AGREEMENT IS AVAILABLE BY REQUEST FROM THE TORONTO REGION CONSERVATION AUTHORITY URBAN AGRICULTURE PROJECT MANAGER.**

ACKNOWLEDGEMENTS

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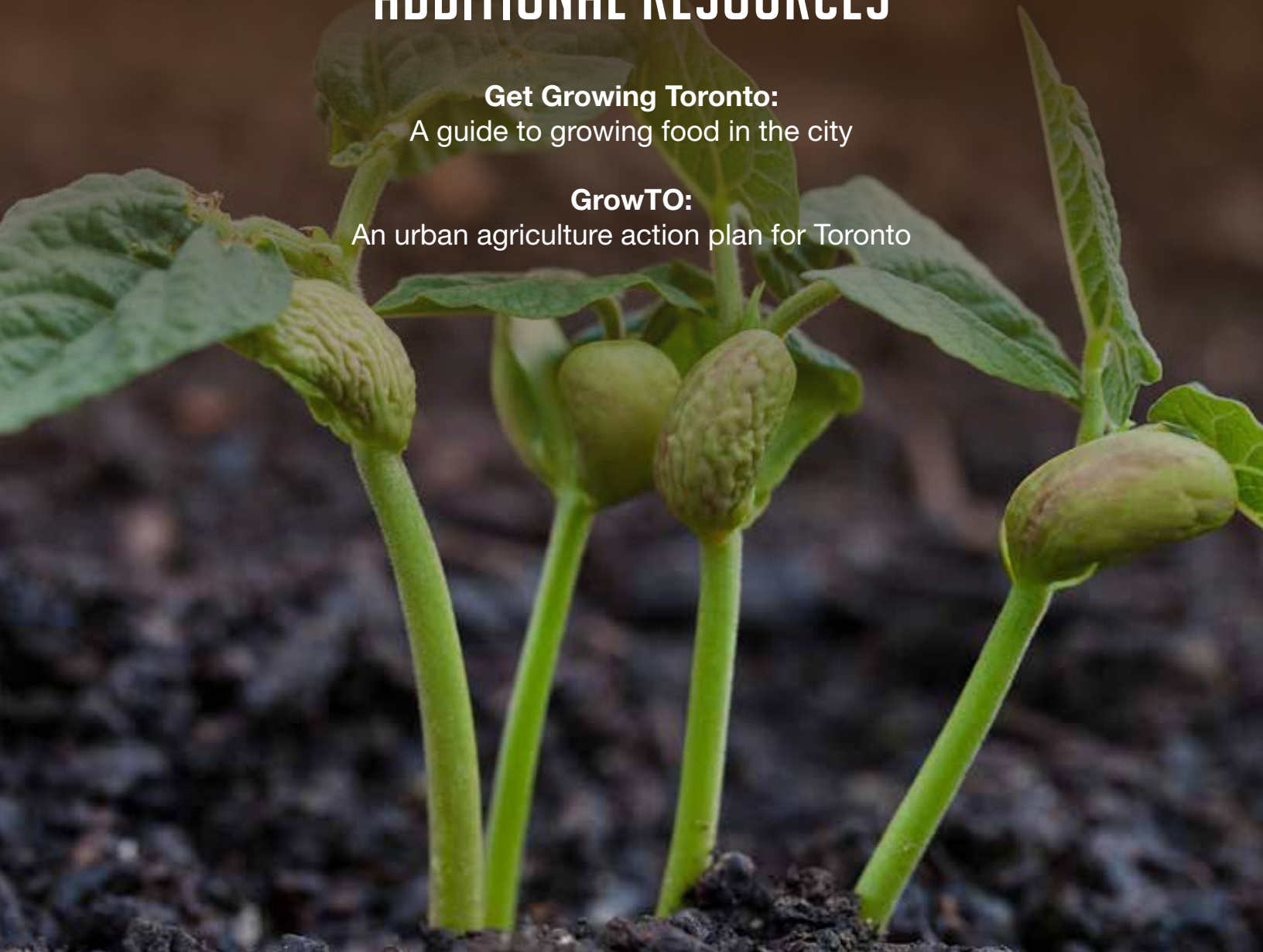
ADDITIONAL RESOURCES

Get Growing Toronto:

A guide to growing food in the city

GrowTO:

An urban agriculture action plan for Toronto



A guide to
GROWING & SELLING
★ FRESH FRUITS AND VEGETABLES ★
in Toronto

FOR MORE INFORMATION
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