

From: [Rob Purdy](#)
To: [BIMBC - Mayor And Council](#); [Bowen Island Municipality](#); [Daniel Martin](#)
Cc: [Hope Dallas](#); ["Christine Hardie"](#)
Subject: Cidery TUP | Additional Information
Date: Thursday, March 18, 2021 3:34:43 PM

Dear Mayor, Council & Staff,

Thank you for your consideration of our temporary use permit application for our cidery located at 620 Laura Rd. Below is some information that may be helpful in your review of our application:

Cidery Operation:

- Hours of Operation: The revised hours presented in the TUP are 10am-9pm, 7 days a week. We plan to operate a small fraction of this – we haven't yet decided exact opening hours but I'd like to refer you to a few examples of similar businesses to ours. These businesses hold similar licenses to ours under the LCRB/LDB and operate in communities that are comparable to ours. It is important to exclude any businesses with a "Lounge Endorsement" (ie. restaurant/bar) from this list, as that is a very different business to what we are proposing.
 - www.twinislandcider.com Pender Island, BC. Current opening hours for March: Saturdays 12-4pm, closed all other days. In season hours (posted on Instagram June 17, 2019): Mon-Thu Closed, Friday-Sunday 12pm-4pm
 - www.gabbiescider.com Gabriola Island, BC. Opening hours 11am-5pm Fri, Sat, Sun & holidays – closed otherwise (per their website as of March 18, 2021).
 - www.twistedhills.ca Cawston, BC. Closed for the off-season as of Nov 1st – not yet opened as of March 18, 2021. In season hours 10:30-6pm, 7 days a week ([Visit Twisted Hills Craft Cider on your trip to Cawston or Canada \(inspirock.com\)](#))
 - www.nomadcider.ca
- Sales of cider: We currently hold a manufacturer license with the LCRB and an "Onsite Store Endorsement". Here is a link to the Manufacturer Terms and Conditions. [Liquor Manufacturer Licence Terms & Conditions \(gov.bc.ca\)](#). And here are some excerpts directly from the T&C's.
 - "Brewery/Cidery: a maximum individual serving size of 125 ml of beer or cider. Multiple servings (e.g. flights) are permitted to a total maximum of 375 ml per person per day"
 - "The maximum sample amounts per person per day apply regardless of where the liquor is provided, i.e. in a designated sampling area or on a guided tour or both."
 - "The onsite store endorsement allows you to stock and sell liquor registered to your licence and permitted for sale under your Liquor Distribution Branch agreement."
- Picnic Area Endorsement (ie. picnic license): We do not currently have this, but we plan to apply for it.
 - "Allows you to set aside one or more picnic areas outdoors on your property where patrons can drink liquor they have purchased at your facility or received from the sampling area"
 - "May be open from 9 a.m. until half an hour after sunset. Liquor may not be consumed past this time and all patrons must be cleared within a further half an

hour.” This is the maximum hours, we do not plan to operate these hours per above.

- “Must have sufficient line of sight from the interior to manage the area, or you must have other strategies in place to supervise patrons.”
- “Must have signage to indicate the person capacity and to indicate that the area is for consumption only (not a service area).”
- “Must be open to the elements (no roofs, walls or heaters) and have a clearly defined boundary”
- “Has a total person capacity of 30 persons, unless otherwise noted on your licence.”
- “Is not permitted to have amplified sound in or adjacent to the picnic area.”
- What we are NOT: A bar/restaurant/lounge/public house. This is defined by the LCRB as a “Lounge Endorsement”, we have specifically asked that this not be permitted in our TUP, and BIM staff have included this in their report and the TUP conditions.

Why a Temporary Use Permit? We do not yet know if this is a commercially viable endeavor. The temporary use period will allow us to evaluate this before a permanent change to the Land Use Bylaw is applied for (ie. a rezoning). We have made this decision with input from BIM planning staff and our understanding of Local Government Act (Division 8 – Temporary Use Permits). In reading the existing land use of our property we are allowed agricultural use, including processing of agricultural products, amongst several other commercial uses – however given that this is taking a significant investment on our part, we are seeking more certainty over our intended use as a cidery.

Water Use & Wastewater:

- Vancouver Coastal Health is engaged and we are currently working through their approval process. We are required to have their approval in order to be open to the public. They enforce the following regulations:
 - The Drinking Water Protection Act
 - Sewerage System Regulation
 - Food Premises Regulation (we have no food service, but this Regulation applies to our cider production)

Size of facility:

- The planner has outline size restrictions on our facilities. This includes some allowance for growth. We are ok restricting the temporary use permit to exactly what we currently have – the only exception would be for the potential picnic area, as we would like some flexibility due to ongoing Covid-19 restrictions – an increase in size of the picnic area would not allow us to accommodate more guests due to LCRB restrictions, it would simply allow the guests to spread out. We strongly endorse these restrictions.

Tours:

- A “tour” may have been interpreted as large group tours (ie. tour buses). We do not have the facilities to accommodate this nor do we want this, if a tour bus were to show up they would be refused service and turned around. From our understanding after living on Bowen for nearly 8 years, this appears to have a low probability of happening, as it does not seem viable to operate these types of tours from the City over to Bowen. To be very clear, we strongly

oppose this. Our definition of “tour” would be a small group tour through our heritage orchard, which is unique and worth sharing – this can be done via open gardens, PPP tours, private tours hosted during a visit to the cidery, etc. Our property has been on the PPP tour a number of times, and has also hosted many open gardens over the years.

“Imported” Fruit:

- As stated in the Feb 22nd Council Meeting, our preference is to use our fruit, then use other fruit on Bowen, then from elsewhere in BC – however the reality of the growing conditions on Bowen do not allow for 100% on island fruit production. It is worth noting that other fruit from Bowen would be considered “imported” fruit for the purposes of the definition put forward in the TUP. The fruit we will be getting from off island will be coming from the Similkameen Valley, BC’s most prominent organic fruit growing region. This fruit will be pressed in the Similkameen and transported to Bowen as juice. There is a really interesting story behind the growing partner we are working with there, which will come to light over time. There are many complex issues playing out in the BC fruit growing industry, as discussed in this article [Last Days for BC’s Apple Industry? | The Tyee](#). We consider BC fruit to be local fruit and by supporting our growing partner, we are supporting the local BC fruit growing economy. There are many layers to this discussion, and we are happy to discuss further, but recognize our TUP application may not be the appropriate forum.

Events:

- Any special events where liquor service is involved would need special permitting from both the municipality and the LCRB. We are not permitted to hold events, with liquor service, without going through these processes. A special event endorsement is available from LCRB, we do not currently have this. The details of this endorsement can be found in the Manufacturer Terms and Conditions [Liquor Manufacturer Licence Terms & Conditions \(gov.bc.ca\)](#).

Fruit Waste:

- We will be composting all apple “pulp” on site – this is very similar to what has happened on this property for the past 30 years and the quantities are very manageable. If alternative uses come to our attention, we may pursue those as well, an interesting article in the North Shore News was printed this week discussing one of these possible alternatives [Man from Creston, B.C. turns leftover fruit into apple flour - North Shore News \(nsnews.com\)](#).

We hope this helps clarify some of the questions that are being asked. We look forward to discussing further on Monday.

Sincerely,
Rob Purdy & Christine Hardie