

**Proposal Summary:** We are seeking approval for an agri-tourism accommodation on our existing vineyard and herb cultivation farm, located in the Agricultural Land Reserve (ALR). This proposal outlines our plan to enhance our agricultural operations with complementary agri-tourism activities, providing educational and participatory experiences to visitors, while strictly adhering to the regulations under section 33 of the ALR Use Regulation.

**Current Agricultural Operations:** Our farm is an established vineyard complemented by the cultivation of medicinal herbs and botanicals. These operations are classified as a farm under the Assessment Act, fulfilling the primary requirement for agri-tourism accommodations.

**Proposed Agri-Tourism Activities:** To qualify under section 12 of the ALR Use Regulation, we propose the following agri-tourism activities:

1. **Guided Educational Tours:** Visitors will be offered guided tours of the vineyard and herbal gardens, providing insights into sustainable farming practices and the benefits of medicinal herbs.
2. **DIY Herbal Workshops:** We will host workshops teaching visitors how to make their own herbal concoctions, such as bath salts and herbal remedies, using plants harvested directly from our land.

**Accommodation Details:**

The proposed accommodation will consist of up to 5 sleeping units located within the existing structures, ensuring that the total developed area for structures, landscaping, and access remains below 5% of the parcel, in compliance with ALR Use Regulation, s. 33(2)(b). Accommodation will be offered on a seasonal and short-term basis, not exceeding 30 consecutive days, per ALR Use Regulation, s. 33(2)(d).

**Compatibility with Agricultural Operations:**

The agri-tourism activities are designed to be secondary to, incidental to, and compatible with our primary agricultural operations. No permanent new facilities will be constructed for these activities, ensuring full compliance with the ALR Use Regulation.

**Conclusion:**

We are committed to enhancing the agricultural value of our property while offering unique and educational experiences to visitors. This proposal aligns with the agri-tourism

provisions under the ALR Use Regulation, contributing positively to the local community and economy.

## **Example Lesson Plans:**

### **Lesson Plan: Exploring Lavender**

#### **Objective:**

Participants will learn about the benefits and various uses of lavender, including its applications in skincare, aromatherapy, and culinary contexts.

#### **Duration:**

90 minutes

#### **Materials Needed:**

- Fresh and dried lavender
- Carrier oils (e.g., jojoba or almond oil)
- Small glass jars or bottles
- Labels and markers
- Lavender essential oil
- Other essential oils for blending (optional)
- Small cooking pots and stirring utensils
- Ingredients for lavender lemonade (lemons, sugar, water, fresh lavender sprigs)
- Handouts with information and recipes

#### **Class Outline:**

1. **Introduction to Lavender** (15 minutes)
  - Brief history and origin
  - Overview of types of lavender and their best uses
  - Discussion on the growth and harvesting of lavender
2. **Health Benefits** (15 minutes)

- Exploring the therapeutic properties: calming, antibacterial, and skin-healing effects
  - Aromatherapy benefits: stress relief and improved sleep
3. **Skincare Applications** (20 minutes)
- Demonstration: Making a simple lavender-infused oil
  - Discussion on how to use lavender oil in daily skincare
4. **Culinary Uses** (20 minutes)
- Safety tips for using lavender in cooking
  - Making lavender lemonade together (recipe provided below)
  - Other culinary ideas: lavender tea, baking with lavender
5. **Hands-On Activity** (15 minutes)
- Participants make their own small batch of lavender oil to take home
  - Labeling and packaging tips
6. **Q&A and Wrap-Up** (5 minutes)
- Address any questions
  - Distribute handouts with additional recipes and information

### **Recipe for Class Activity: Lavender Lemonade**

#### **Ingredients:**

- 1 cup sugar
- 5 cups water, divided
- 1 tablespoon fresh or dried lavender flowers
- 1 cup freshly squeezed lemon juice (about 4-6 lemons)

#### **Instructions:**

1. In a small saucepan, combine the sugar with 1 cup of water and lavender. Bring to a boil, stirring until the sugar dissolves.

2. Remove from heat and let the lavender steep as the mixture cools to room temperature. Strain out the lavender and discard.
3. In a large pitcher, combine the lavender syrup you just made with the lemon juice and the remaining 4 cups of water. Adjust sweetness and lemon intensity by adding more water or sugar if needed.
4. Chill in the refrigerator. Serve over ice with a sprig of lavender for garnish.

This plan and recipe should offer a comprehensive and engaging introduction to lavender, suitable for a diverse audience interested in herbal and natural health products.

### **Lesson Plan: Relaxing with Lavender Bath Salts**

#### **Objective:**

Participants will learn how to make lavender-infused bath salts and understand their benefits for relaxation and skin health.

#### **Duration:**

60 minutes

#### **Materials Needed:**

- Epsom salts
- Sea salt or Himalayan pink salt
- Baking soda
- Dried lavender flowers
- Lavender essential oil
- Mixing bowls and spoons
- Airtight containers or decorative jars
- Labels and markers
- Handouts on the benefits of bath salts

#### **Class Outline:**

1. **The Benefits of Bath Salts** (10 minutes)

- Discussion on the health benefits: relaxation, muscle relief, and skin softening
  - Importance of choosing the right ingredients
2. **Creating Your Bath Salts** (30 minutes)
    - Demonstration on how to mix the ingredients
    - Participants create their own lavender bath salts to take home
  3. **Packaging and Labeling** (10 minutes)
    - Tips on effective storage and decoration
    - Hands-on activity in labeling their own jars
  4. **Q&A and Wrap-Up** (10 minutes)
    - Discuss additional uses and variations
    - Distribute handouts with more recipes and ideas

### **Recipe for Class Activity: Lavender Bath Salts**

#### **Ingredients:**

- 2 cups Epsom salt
- 1/2 cup sea salt or Himalayan pink salt
- 1/4 cup baking soda
- 1/4 cup dried lavender flowers
- 15-20 drops lavender essential oil

#### **Instructions:**

1. In a large bowl, mix together the Epsom salt, sea salt, and baking soda.
2. Add the lavender flowers and mix evenly.
3. Sprinkle the lavender essential oil over the salt mixture and stir well to distribute the oil evenly.
4. Store the bath salts in airtight containers.