### **Creating a Roadmap for Social Enterprise:**

A Collaborative Research Project Between the Downtown Eastside Neighbourhood House and Land, Food & Community Students

### Final Community Project Report

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December 3, 2017

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### **Introduction**

For our community-based experiential learning project, we worked with the Downtown Eastside Neighbourhood House (DTES NH). They are a non-profit organization operating in Vancouver’s Downtown Eastside (DTES) since 2005, dedicated to growing the number of social, economic and recreational activities in the DTES, and providing a welcoming, dignified space for residents of the DTES community (DTES NH, 2017). They are passionate about addressing the Right to Food in the DTES, so they are aiming to reform the nutritional impact, quality, abundance, and delivery of food in the area (DTES NH, 2017). These goals strive to counter the negative stereotypes that plague the DTES community, despite its rich history and diversity.

Many organizations attempt to meet the needs of disadvantaged residents (Roe, 2010). The existence of charitable non-profit organizations allows for the government to shift some of its responsibility for public good provision onto the private sector (Roe, 2010). The government still largely maintains control of social services by offering grant funding and tax remittances to financially-dependent non-profits, while imposing grant stipulations and funding caveats (Roe, 2010). Community organizations like the DTES NH struggle to align the needs of the community with these stipulations (Roe, 2010), and are increasingly turning towards social enterprise, a model that sells products or services to address unmet needs in society (Reilly, 2016). Social enterprises can contribute greatly to generating sustainable revenue for non-profits and reducing their dependency on funders and donors (Reilly, 2016), which then allows the organization flexibility to use funds to meet the community’s needs as they see fit.

The DTES NH addresses these challenges through a social enterprise initiative with their holiday gift basket, which contains a selection of goods made by community members at the DTES NH, as well as other products from small, local businesses in the DTES. In addition to the benefits of the social enterprise model discussed above, the inclusion of in-house products in the basket supports skill-building opportunities to community members. Hiring DTES residents to sell and produce the basket offers employment opportunities, which then stimulates their participation in the local economy. They are also producing a smaller gift basket only containing in-house products, which will be sold year-round.

As students in the Land and Food Systems (LFS) Faculty, our project was to collaborate with the DTES NH to expand the reach of their holiday basket efforts. We researched local Business Improvement Associations (BIAs), markets for the DTES NH to sell the holiday baskets at, and other organizations that the DTES NH identified as potential partners.

### **Methods**

Business Improvement Associations (BIAs)

We researched the Chinatown, Strathcona, and Hastings Crossing BIAs online to gather information about how they could assist the DTES NH with their social enterprise. Based on the information we found, we contacted them to introduce ourselves, the DTES NH and their social enterprise initiative. Next, we met with the directors from each BIA and discussed the holiday basket, and ways the BIA might help the NH. We also asked them about potential local businesses that the NH could partner with to help develop the gift baskets. After our first meetings, we relayed the feedback, advice and questions that the BIAs had back to the DTES NH. We brought additional information back to the BIAs to obtain any further suggestions.

Markets

The DTES NH identified that they were interested in expanding their sales to markets, but did not have the time to research them in depth. To address this, we researched farmer’s markets, craft markets, and holiday markets within the Greater Vancouver Area. We found information on entrance criteria and cost, commitment time, operating season, application deadline, contact information, and any values the market holds that align with the DTES NH’s socially-conscious enterprise.

Community Organizations

Tapestry Senior Living Residence and the University Neighbourhoods Association (UNA), on UBC campus, were identified by the DTES NH as potential partners. Tapestry hosts their annual Festive Market in early December, so we inquired about selling the holiday gift baskets there. After emailing, phoning, and visiting their office, they offered the DTES NH a table at the market. After confirming this with the DTES NH and registering the table, we passed the information on to DTES NH staff, as the market was after our project end date.

We learned that the UNA prioritizes meaningful community engagement and partner with various community organizations. We contacted them by email and in person to introduce the DTES NH, their work, and our project, and later provided them with holiday basket posters to display in their community centres.

To further expand the customer base for the holiday baskets, we posted approximately 50 posters around the Metro Vancouver area.

Ethical Considerations

We were conscious of the ethical considerations of our project throughout our work, because of the vulnerability of the community we were working with. Before beginning, we attended an introduction to the DTES at the UBC Learning Exchange, giving us some baseline knowledge of the history and complexity of the area, and provoking us to think about how to approach this project in a respectful and constructive way. From this understanding as well as recommendations from our first meeting with our community partner, we began our work by volunteering in the DTES NH. To be most helpful to our community partner -- an under-resourced non-profit providing vibrant programming -- we had to prioritize their needs over our academic goals. Because of this, more time was spent doing things like hanging up posters and volunteering than data collection, as those were the immediate needs of the DTES NH.

### **Results**

Business Improvement Associations (BIAs)

The Hastings Crossing and Strathcona BIAs offered immediate promotional help, and provided some suggestions for ways they may be be able to support the gift basket enterprise in the future, included in Table 1. The Chinatown BIA is undergoing a reform and didn’t have the current capacity to help, but are willing to connect again in the future to discuss ways they can help the DTES NH.

Table 1. Support given, or future suggestions for support, from each BIA contacted.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **BIA** | **Director** | **Contact Info** | **Support Provided** | **Offers for Future Support** |
| Hastings Crossing | Landon Hoyt | landon@hxbia.com  604-219-3196 | Promoted the holiday basket on Facebook and twitter web page | 1. Support the DTES NH in development of year-round basket program  2. Recommends the DTES NH and next LFS 350 group keep in contact |
| Strathcona | Joji Kumagai | Joji@strathconabia.com | Sent the poster of holiday basket to local businesses for promotion | Help build connections with local business |
| Chinatown | Mr. Mah | info@ vancouver\_chinatown.com  604-632-3808 | N/A | DTES NH or the next LFS 350 group should contact in the future because the Chinatown BIA is currently in the reforming stage |

Markets

A spreadsheet containing 26 markets that the DTES NH could enter was created, included here in Appendix A. This can be used to plan and prioritize for next year’s sales of the holiday basket and year-round basket.

Community Organizations

The DTES NH will sell the holiday gift basket at the Tapestry Festive Market, which will broaden their customer base and hopefully generate sales. Further communication to develop this partnership will be directly between the DTES NH and Tapestry staff. An introductory relationship was made with the UNA, which we hope will lead to more opportunities for the DTES NH to use their support in the future. They displayed posters for the gift baskets in their community centres at three locations near UBC campus, which also expands customer base.

### **Discussion**

### This project has contributed to the DTES NH’s goals to establish more relationships with entities that can support and grow their social enterprise, both through opportunities to sell the basket, and connecting to organizations that can allocate resources and advice. This, in turn, will help achieve the DTES NH’s goal of generating sustainable revenue through basket sales. Given the fact that the BIAs are community-based local organizations that mobilize resources to uplift local business, creating a partnership between them and the DTES NH supports ABCD (Hastings Crossing BIA, 2012). We believe that we have fortified another ABCD-related aspect of this project-- the continuation of employment opportunities for DTES residents -- through our farmer’s market database, and the Tapestry Festive Market, offering opportunities to build the enterprise’s customer base and increase profits. Expansions in customer base will additionally educate more Vancouverites on food justice issues in the DTES.

Limitations

We acknowledge that the time-period for this project was limiting. It was most restrictive in terms of partnership building. We also recognize that this unconventional research came with a steep learning curve for us, which expended some of our time that we could have otherwise devoted productively to our data collection. To overcome these limitations, we have arranged to communicate some of the lessons we learned during this project to the students that undertake this project next semester. We believe that this will help reduce the learning curve, and increase the amount of time that they can productively contribute to their objectives.

### **Conclusion**

Our CBEL project supported the DTES NH to help further promote their gift basket social enterprise, which will contribute to a sustainable revenue and flexibility with fund allocation. The DTES NH had identified two main knowledge gaps: what local organizations and business associations could offer them in terms of supporting the gift baskets, and the steps needed to enter local markets. Our results are a start to filling these gaps. They now have information on what kind of support the local BIAs can offer, information on how to enter a majority of the markets in the Greater Vancouver Area, and introductory partnerships with two community organizations.

Our collaboration over this short time period with the DTES NH showed that there are many opportunities for developing partnerships to support the gift basket enterprise, and many businesses in the community that can help create more opportunities for DTES residents, but many of these will take time to develop. We recommend the next LFS group partnered with the DTES NH continue building these partnerships. For immediate next steps, the DTES NH will follow-up with Tapestry Senior Living to sell the basket at their craft fair. Long-term, we recommend following up with the BIAs to explore the marketing support they can offer. The DTES NH can use these connections, along with the market database, in developing their long-term plan for the marketing, expansion, and sustainability of the year-round basket and holiday basket.

### **Critical Reflections**

Student 1

The community based project that I participated in allowed me to gain many skills such as communication, problem solving and marketing. Throughout the course of the project we faced many challenges such as communication struggles, not being able to find resources, miscommunicating between our group etc. But in the end, we were able to overcome these obstacles and I find that to be a valuable part of learning. Our project also allowed me to explore the concept of food justice and has significantly changed my understanding of the subject. Through my volunteer experience and participation with the Downtown Eastside Neighborhood house I personally saw what the situation was like in the Downtown Eastside. I volunteered for the Thanksgiving dinner event and had the chance to speak with several of the individuals that attended the event. Originally food justice meant to me that everyone being able to attain food to satisfy hunger needs. From my conversations with the residents of the Downtown Eastside, I began to see that food justice meant so much more. Food justice means being able to obtain nutritiously balanced food on a daily basis and having choice. It also means feeling dignified and welcomed when eating food.

Student 2

In academia, there are so many food-related concepts that are thrown around. Each of them has its own definition, origin and significance, but it can become overwhelming distinguishing between them, why each of them is important, and in what contexts each concept is most relevant. The concept of food justice really started to come to life through our partnership with the Downtown Eastside Neighbourhood House. Although it is difficult to completely understand why food justice is important when my right to grow, sell and eat healthy food has never been compromised or taken away, working with the DTES NH has really opened my eyes to a reality very different from my own. Within the context of the DTES, where the average diet of residents is high in starch and refined sugar, food justice becomes very relevant. If residents aren’t able to obtain healthy foods, that is going to negatively impact other aspects of their health and life. The DTES NH is working so hard to address the right to food in the DTES to change the outcomes of the residents for the better. It has been a privilege to collaborate with an organization that not only showed me why food justice is important, but is working so hard to find creative and innovative ways to improve food justice within challenging and complicated circumstances.

Student 3

When I looked back at the end of our community-based experiential learning project, I realized how much I have learned and how deeper and wider my understanding of issues of Food justice have grown. After attending the Volunteer Orientation held by our community partner, I got to know the food insecurity that low-income people in DTES are facing and how important the asset-based community development could be when addressing the issue. People have right to get access not only to energy-dense food to feed hunger but also nutrient-dense food and culturally appropriate food to fortify their body and spirit. DTES Neighborhood House trying to use social enterprise to make sustainable funds and supporting those needs of people in the community is an good example of ABCD. The basket brings skill-building, job creation and economic growth to people and small business in the community while generating revenue to benefit their community members’ right to nutritious food. Although at the beginning the project did not go as smoothly as what I expected and we were facing many challenges such as inefficient communication, we worked together as a group and tried our best to make the project successful. The experience of volunteering at the Kid’s Kitchen of the Neighborhood house and working to help the holiday basket program are so meaningful that it improved my understanding of concepts of food justice and gave me a chance to improve my communication skill, gain group work experience as well as community engagement.

Student 4

At the beginning of this course, I viewed terms such as food security, food system sustainability, food sovereignty, etc. as concepts that were disjointed from my academic interests as a Global Resource Systems (GRS) student specializing in topics not directly related to agriculture or food. But as we came to interact with food justice in the mid to later parts of this course, I began to see the inextricability of food justice and social justice issues. I had previously learned about the social justice issues surrounding the DTES from the comfort of a lecture hall, or a computer screen, but I lacked the understanding that comes from meaningfully engaging with the people living it, or on the front lines. While my in-person interactions taught me about resilience, community, and even myself, a large takeaway is about the fundamentality of food as a foundation for social change. Without access to fundamental human needs, such as food, how can people ameliorate their community? When immediate issues such as food are not being met, people do not have the luxury to participate in the activism addressing the issues facing the DTES. Now, looking back on this project, I can see how the DTES Neighbourhood House’s actions of providing nutritionally dense food to residents directly supports bigger movements addressing colonialism, gentrification, gender issues, poverty, the Fentanyl crisis, housing, etc. Now, I see food justice as a relevant and exciting topic that helps me better understand my academic specialization, and the broader social justice movements happening globally.

Student 5

During the lectures, we have learned many concepts of food justice, such as the food security and food sovereignty, but it is really hard for me to relate them to our daily lives. However, the community-based project provided me an opportunity to connect myself with the concept of food justice through our partnership with the Downtown Eastside Neighbourhood House. I went to the volunteer orientation and learned their goals and food philosophy. People have right to obtain healthy food, but the fact is that local fresh healthy products are not found in average DTES diet, the food they consumed do not have any positive impact on their health or lives, but remain omnipresent within the community. Therefore, the DTES NH is working hard to offering people a choice of food, making healthy food available to the neighbours. What the DTES NH did improves food security, as we learned in the class, but only addressed hunger, but provided the availability of safe and nutritionally adequate foods to the DTES community. I really enjoyed the experience to collaborate with DTES NH working on their holiday gift baskets, although there were many difficulties occurred, we figured them out finally as a group. After this project, I have got a better understanding of the DTES community, and how food justice help the citizens to live in a better life.

Student 6

At the beginning of this course, we talked a lot about research ethics and how going into a community expecting to help them and assuming we know better because we represent and academic institution. We learned about food justice issues and how they are often made worse by academic outsiders. I understood this previously, because I come from a community that deals with research exploitation by academics regularly. However, this CBEL experience was new to me, because I hadn’t been on the other side before, in a real life application of our “academic skills”. It felt like a lot of pressure to produce something from our project that was genuinely helpful to the DTES NH, while approaching our project in a respectful and humble way and building a relationship with the community, all while meeting the course criteria for this project. In the end, we didn’t accomplish everything we had thought we might, but we did experience the community and began to make connections without forcing any research on people, and we learned a lot from the project. We engaged with the food justice issues we learned about in class, and applied them to this real community we were working with, which was very formative learning. I think I learned a lot about approaching work with another organization, about prioritizing goals, representing others in communications, and collaborating with colleagues and community partners. I also learned so much about the workings of a charitable nonprofit, and have gained a greater appreciation for organizations like the DTES NH.

**References**

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Reilly, T. (2016). Are Social Enterprises Viable Models for Funding Nonprofits? *Human Service Organizations: Management, Leadership & Governance*, *40*(4), 297-301. doi:10.1080/23303131.2016.1165047

Roe, G. W. (2010). FIXED IN PLACE: Vancouver's downtown eastside and the community of clients. *BC Studies,* (164), 75-101,143. Retrieved from http://ezproxy.library.ubc.ca/login?url=https://search-proquest-com.ezproxy.library.ubc.ca/docview/196898363?accountid=14656

The Downtown Eastside Neighbourhood House (DTES NH). (2017). About the DTES NH. Retrieved from http://dtesnhouse.ca/?page\_id=37

**Appendix A.**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Company** | **Name of Market** | **Location** | **Entrance Criteria** | **Entrance Cost** | **Commitment Level** | **Season** | **Dates** | **Contact** | Website | Deadline for application | Values of interest (sustainability, social justice, etc.) | Other |
| Artisan Farmer's Markets | Lonsdale Quay Farmers Market | North Van | Valid letter from regional health authority if selling food products | $50 application fee + $40 per day | Week to week | Summer/Fall | Saturdays May - Oct | GM: Tara Immell  GM@ArtisanMarkets.ca  604-357-4796 | [http://www.artisanmarkets.ca](http://www.artisanmarkets.ca/) | Accepting applications now on rolling basis. |  | Entrance fee member of "Artisan Markets" so it may be possible to pay application fee once for all three markets. They are currently reviewing application process |
| Burnaby Farmers Market | Burnaby |
| Ambleside Farmers Market | West Van | $50 application fee + $45 per day |
| Vancouver Farmers Markets | Trout Lake Farmers Market | Metro Van | Display proof of certification for organic, transitional, and/or food safety handling, as applicable. (Only year-round basket meets product eligibility requirements.) Holiday basket not eligible to be sold here. Complete vendor interest form on website, then you may be contacted and invited to apply. | Unknown | Unknown | Summer | May - Oct | Laura Smit (Operations Manager)  laura@eatlocal.org OR info@eatlocal.org | <http://eatlocal.org/become-a-vendor/> | Rolling basis, intake for summer markets in February/March. For 2017-2018, no new SUMMER vendors will be accepted, for following season, eligibility is the same for all the other VFM-run Farmers Markets |  | BECOME A VENDOR HANDBOOK: http://eatlocal.org/assets/uploads/2017/01/Vendor\_Handbook.pdf All Prepared Foods must be juried and accepted by VFM's third-party jury to be considered an approved product. VFM encourages all food handlers receive Hepatitis A & B vaccinations. |
| Main Street Station Farmers Market |  |
| Downtown Farmers Market |  |
| Mount Pleasant Farmers Market |  |
| West End Farmers Market |  |
| Riley Park Farmers Market |  |
| Kitsilano Farmers Market |  |
| Hastings Park Winter Farmers Market | Winter | Nov-April | Rolling basis, intake for winter markets in September. For 2017-2018, no new Winter vendors will be accepted. for following season, eligibility is the same for all the other VFM-run Farmers Markets |  |
| Nat Bailey Winter Farmers Market |  |
| Italian Cultural Centre of Vancouver | Il Mercato Italian Market | Metro Van | Application form not open yet for 2018, market is in evenings. Criteria unclear without application form: Italian food and goods, but also craft items and artisans. | Unknown | Unknown | Summer/Winter | Third Friday of month June - Aug, then Christmas market in November. | italiannightmarket@gmail.com; info@iccvancouver.ca | https://italianculturalcentre.ca/events/mercato-italian-market/ | Application not open. |  | The only Italian Market in Vancouver. |
| Surrey Urban Farmer's Market | Surrey Urban Farmers Market | Surrey | Compliance with Fraser Health Regulations. Applications approved based on achieving product diversity and celebrating local farmers, food producers and artisans. Currently looking for vendors with Eggs, Honey, Fruits (local/ Fraser Valley/ Okanagan), Vegetables of all BC varieties, Delicious baked goods and fudge, and Food trucks. | Must email for application form. | Unknown | Summer | June - Oct; Wednesday | 778-228-FARM (3276); info@surreymarket.org | <http://www.surreymarket.org/> | Accepting applications now on rolling basis. |  |  |
| Granville Island | Granville Island Farmers Market | Metro Van | Application open March 2018 | Unknown | Unknown | Summer | June - Sept; Thursday | 604-666-6477; coordinators@granvilleisland.com | <http://granvilleisland.com/granville-island-farmers-market> | Application opening March 2018. |  |  |
| UBC Farm | UBC Farm Saturday Market | UBC | Proof that products meet food safety/health guidelines. Must make, bake, grow or provide the service yourself. Especially interested in filling: produce, cheese/dairy, meat/seafood, mushrooms, honey, prepared food, coffee, tea, beverages, gluten free baked goods, craft products, nursery products, service vendors, liquor. | Annual application fee $20; Weekly vendor stall fee waved for non-profits; table & tent rental fee (optional if dont bring your own) $8. 50% discount on fees for a vendor's first year at the market. | Unknown | Summer/fall | June - October | Head of Farm Markets Ryan Weemhoff ryan.weemhoff@ubc.ca (general inquiries ubcfarm.market@ubc.ca OR phone number (604) 822-5092). Apply through https://managemymarket.com | <https://ubcfarm.ubc.ca/food-production/farm-markets/#2017-tuesday-farm-gate-sales-a-2> | Accepting applications now on rolling basis. | They choose vendors whose products align with the goal to create a market that encourages healthy and sustainable lifestyles. | Vendor Handbook: http://ubcfarm.ubc.ca/files/2017/02/2017-UBC-Farm-Market-Vendor-Guide.pdf |
| Farm Fresh Events | North Delta Farmers Market | Delta | Prepared food vendors: photos of your product, Temporary Food Permit from Fraser Health Authority if nevessary, food safe certificate. Submit permits and licenses with application. Non-Profits: a demonstration and workshop space offered free of charge once per season. | Outdoor booth space: $40.00 + GST per 10 foot by 10 foot space. They also offer demonstration & booth space free of charge once per market season to non-profit community organizations | Week to week | Summer/Fall | May - October; Sunday | 778-688-3663; farmfreshevents@gmail.com | [http://northdeltafarmersmarket.com](http://northdeltafarmersmarket.com/) | Accepting applications now on rolling basis. | We are interested in helping to promote education, and raise awareness for environmental and social issues that help to improve our local community. | Application form can be found here: http://northdeltafarmersmarket.com/northdelta-tsawwassen-application |
| Tsawwassen Farmers Market | Delta |
| Kwantlen St. Market | Richmond | Summer/fall | May - October; Tuesdays | kwantlenstmkt@kusa.ca OR (778)688-3663 (no contact name given) | <http://www.kwantlenstmarket.ca> | Accepting applications now on rolling basis. | Application form can be found here: http://www.kwantlenstmarket.ca/vendor-information-application/ |
| Gulf of Georgia Cannery | Cannery Farmer's Market | Richmond | Only approved products that are made, baked, grown, raised, caught or harvested by B.C. vendors can be sold. If applicable, Health Department Temporary Food Service or High-Risk Food Application, Foodsafe 1 or higher, or Marketsafe Certification, Serve It Right Certification. | $20/market: Special Non-Profit Rate | Week to week, package options available for holiday season only | Fall/Winter/Spring | Sundays October-April | Trish Whetstone: market.manager@gogcannery.org 604-619-0663 | <http://gulfofgeorgiacannery.org/farmers-market> | Accepting applications now on rolling basis. | Policy to give equal opportunity. |  |
| Vancouver Christmas Market | Vancouver Christmas Market | Metro Van | Successful applicants will be those with European, locally made, or especially unique products or food & drink. | Unknown | Holiday Season | Winter | Late Nov - Dec 24 | Online contact form on website. | [**https://www.vancouverchristmasmarket.com/about/get-involved/become-a-vendor-in-2018/**](https://www.vancouverchristmasmarket.com/about/get-involved/become-a-vendor-in-2018/) | 2018 Vendor Application open now, no deadline posted. |  |  |
| West Vancouver Recreation | West Vancouver Community Centre Fall Market | West Van | Vendor selection is based on achieving wide variety of products | $110/table/day | One or both days | Winter | One Weekend in November | marketevents@westvancouver.ca 604-921-2106 (ext. 2) | <https://westvancouverrec.ca/fall-winter/general-information/market-events> | 2017 deadline was October 22 |  | Must submit this form first, then apply for individual market of choice: https://westvancouverrec.ca/sites/default/files/leisure-guide/forms/2017\_Market\_Events\_Standard\_Jury\_Form\_Fillable\_8.5X11\_v2.pdf |
| Chelsea Crafter's Guild | Chelsea Christmas Craft Fair | Burnaby | Little information available: Non-Profit craft fair, all proceeds go to Chelsea Crafter's Guild (place for seniors and people with disabilities to craft and socialize). Email pictures of products and they will arrange an appointment. | (Flea market earlier in the year is $25/table or $15 bring your own table - likely similar cost) | Once a year | Winter | One Weekend in November | chelseacrafts@yahoo.com | <https://www.facebook.com/chelseacraftfair/> | Unknown, appears to be on rolling basis. | Non-Profit craft fair, all proceeds go to Chelsea Crafter's Guild (place for seniors and people with disabilities to craft and socialize). |  |
| Steveston Farmer and Artisan Market | Steveston Farmer and Artisan Market | Richmond | Discount and tables set aside for non-profits. Market observes and enforces the "Make it, Bake it, Grow it, Catch it" policy. Can be farm, fish and wild harvest, prepared food (baked goods, jams, sauces, etc.), food service, craft and artisans, liquor. Food vendors must comply with Vancouver Coastal Health regulations. | $20/market: Special Non-Profit Rate for first two markets | Full season or as desired | Summer/Fall | May - Sept; Every other Sunday | 604-729-7326; marketmanager@sfam.ca | <http://sfam.ca/> | Information for 2018 season will be available 2018 January. |  | 2017 Non-Profit Application form (can be for food products) : http://sfam.ca/wp-content/uploads/2014/12/SFAM17-Community-NP-Package.pdf |
| St. Thomas More Collegiate School | The Knights Christmas Market | Burnaby | Looking for vendors who offer originial, vintage up-cycled and handmade items, decided by jury. | No application fee, $150/weekend, or limited option of $75/one day | Once a year | Winter | One Weekend in late November | theknightschristmasmarket@gmail.com | <http://theknightschristmasmarket.weebly.com/vendors-2017.html> | March 31, 2018 | We’re looking for vendors who offer original, vintage up cycled and handmade items that will appeal to our market visitors. |  |
| West Coast Christmas Show | West Coast Christmas Show & Artisan Marketplace | Abbotsford | Little information available, expensive entry. | $475 and up for weekend | three days (weekend) per year | Winter | One weekend in November | Tel: 604.543.4593 | https://www.westcoastchristmasshow.com/exhibitors/ | no date given - accepted on a rolling basis |  |  |