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# RICE PRODUCTION

In 2009, Artisan SakeMaker embarked upon a project to grow rice in the Fraser Valley of British Columbia marking it the first sake rice production in Canadian history. It is also the most northerly rice production region in the world. By the middle of May, the field in Abbotsford will be filled with young rice seedlings. You can catch the development of the rice plants from periodically updated photos and comments in this page over the next five months until harvest in mid-October.



Sake is a traditional Japanese beverage that is produced through the fermentation of rice. Currently sake production in Canada depends on the import of rice from other countries such as Japan and the US. Since 2009 Artisan SakeMaker has been tirelessly working on the research for producing rice locally in BC in the hope that OSAKE can be made from 100% Canadian contents. With a successful harvest in the Fraser Valley in 2012, OSAKE's 2013 production will include batches made from 100% BC grown rice; a dream come true for Artisan SakeMaker in its passionate pursuit for producing true "Canadian Sake." This research document is produced and being shared with the members of farming communities in BC and elsewhere in Canada who may pursue rice growing practice and become rice producers to support the expansion of the Canadian Sake into the future.

[Guiding Principles for Rice Production in the Fraser Valley](#)