

MEDIA KIT

2009 Comox Valley Chamber of Commerce Annual Community Awards



2009 Agricultural Business of the Year

Sponsored by: Meyers Norris Penny

Background information

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The Comox Valley Chamber of Commerce and Meyers Norris Penny are pleased to present the 2009 award to **Nature's Way Farm / Tri Culinary Studio**

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2009 Agricultural Business of the Year

Sponsored by: Meyers Norris Penny

Background information

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- demonstrates outstanding community / industry leadership
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