

**Fraser Valley by Limousine**  
Cappuccinos in hand, we settle back in the stretch SUV limo and watch B.C.'s Fraser Valley scenery scrolling by. With a local culinary writer as guide and a carefully planned itinerary of edible hot spots, this trip is first-class all the way. Launched this spring, the **Chef & Limo** tours are the brainchild of überfoodie Diana Becker, one of the founders of the original Dubrulle Culinary School in Vancouver, B.C. who has spent months mapping out safari routes.

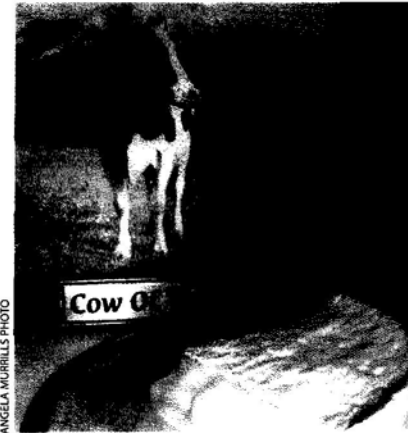
Outside the little town of Agassiz, 90 minutes east of Vancouver, red barns and somnolent cows announce we're in cattle country. Minutes into our first stop at Farm House Natural Cheeses, we're already chummy with Duchess and Countess, aristocratic-looking Guernseys who, along with the farm's sheep and goats, contribute their milk to the chèvre, Brie, and unctuous blue made here.

Just down the road, Bruce Swift at Swift

Aquaculture tells us about his ecosystem that spans salmon, crayfish, and wasabi. He grates some wasabi root and we taste its sweet, hot sting.

And so it goes, hazelnut farm, sumptuous picnic lunch, winery, huge blueberries at a blueberry farm, and huge birds at an ostrich farm. Fort Langley provides a taste of history; its village tempts us with antique stores. Late afternoon, snoozing, the trunk full of finds, we head back to the city.

A Fraser Valley itinerary includes lunch at idyllic Vista D'oro Farms with still-warm heirloom tomatoes and walnut wine from estate trees. Another tour concludes with a French bistro dinner vineside at Domaine de Chaberton winery. Otherwise, city dining options are Raincity Grill or the Beach Side Café in West Vancouver for specially designed regional menus and a West Coast sunset—just about the only non-edible aspect of the entire experience.



**Brie at Farm House Natural Cheeses.**

Chef & Limo tours run June 1 to October 15. Fee is \$575CDN per person, with a two-person minimum; optional dinner with paired wines is \$80CDN each. For details, call 604-267-1000 or click [www.chefandlimo.com](http://www.chefandlimo.com).

—Angela Murrills