



SHELBOURNE  
*Community*  
KITCHEN



# ANNUAL REPORT 2021

SHELBOURNE COMMUNITY KITCHEN SOCIETY

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We acknowledge with respect and gratitude that we live and work on the traditional Coast Salish Territories, specifically of the Lekwungen and W\_SÁNEC peoples. We strive to honour the First Peoples of this land by ensuring that our work is respectful and inclusive. In good spirit, we hope to continue to build strong relationships and community resilience together, as Indigenous and non-Indigenous peoples.

# OUR VISION

**Healthy, Food Secure Communities**

# OUR MISSION

**To create opportunities with people living on a low income to cook, grow, share and connect for improved health and well-being.**

The Kitchen offers a unique neighbourhood food centre model. We create opportunities for people to:

- Prepare and share healthy meals together;
- Access nutritious food;
- Work together to grow food and build gardening skills;
- Connect with other community resources and become resources for one another.



# OUR CORE VALUES

## Community

Build community and belonging around food.

## Collaboration

Work together respectfully, as equals.

## Compassion

Practice empathy and care for one another.



**Wednesday June 22, 2022 7:00 pm via Zoom**

1. Welcome and Acknowledgement of Lands
2. Introductions
3. Call to order. Adoption of Roberts Rules of Order. Declaration of quorum. Review basic ZOOM and voting procedures.
4. Approval of agenda
5. Appointment of recording secretary and parliamentarian
6. Approval of June 28, 2021 AGM Minutes
7. Chair's Report
8. Program Director's Report
9. Annual Financial Report for the year ending December 31, 2021
10. Resolution to appoint Dusanj + Wirk Chartered Professional Accountants to review the financial reports for the fiscal year ending December 31, 2022
11. Acknowledgement of outgoing Directors: David Gittens
12. Nominations Report and Election of Directors
13. New Business ~ Special Resolution to approve updated Constitution and Bylaws
14. Member questions
15. Closing Remarks
16. Adjournment

## ATTENDEES

Amal Alhadda	Daphne Donaldson	Antonio Marreiros	Vicki Sanders
Hana Alqadafi	Margo Farr	Helen Marzolf	Nelles Shackleton
Ann Baty	Jacquie Farris	Patricia Pitts	Joanne Solomonson
Katie Bodin	Joanne Finnegan	Barb Prescott	Donald Storch
Lorie Bradley	Cathy Flikweert	Michelle Purchase	Pam Terry
Linda Campbell	David Gittens	Kathy Rampling	Mary Lou Whidden
Laura Cochrane	Catherine & Jim Gowans	Lisa Richardson	Bill Williamson
Cora Constantion	Dawn Haddad	David Robertson	Vera Wynn-Williams
Kim Cummins	Odessa Kelebay	Kristie Robbins	Sharon McMillan,
Marlen Davie	Nicole Kilburn	Rosalene Saleski	Zoom Manager
Clarice Dillman	Ray Lett		

## MEETING MINUTES

### Welcome and Territories Acknowledgement

Clarice Dillman welcomed all members, then turned to archeologist and board member Nicole Kilburn to acknowledge traditional territories and land of the ləkʷəŋən (Lekwungen) people. Noting ours is a time of 'raw truths', she presented an illustrated acknowledgement, discussing ləkʷəŋən place names PKOLS "white head" (Mt. Douglas), PKAALs "camas grove" (Mt. Tolmie), xwa-SEI-kum "clam place" (James Bay) among others, to illustrate how these places were named to refer to relationships, food sources, and origin stories rather than to commemorate a class of individuals. She emphasized how The Kitchen continues the land's relationships and reciprocity.

### Introductions

Clarice introduced board members, staff, key volunteers, contract people, partners. By asking each to highlight an aspect of 2020, the introduction process defined the teamwork and energy that fuels The Kitchen's activities, and provided a composite view of The Kitchen's many facets. We are especially grateful to Program Director Kim Cummins who has led The Kitchen through the complexities of the pandemic while stewarding our move and renovations plan. Others: Lisa Richardson, Rosalene Saleski and Laura Cochrane.

## AGM 2021 MINUTES

**Clarice called the meeting to order at 7:39pm**, declared quorum, and asked David Robertson to review ZOOM format and voting procedures. Zoom manager Sharon McMillan provided a test motion. Clarice, Sharon McMillan, and Donald Storch clarified members present and defined how votes with 2 members on the same screen would be handled. (Chat, or manually)

**Moved** (Nicole Kilburn), **Seconded** (Kathy Rampling) to approve the agenda. **Carried**

**Moved** (Laura Cochrane), **Seconded** (Margo Farr) to approve Helen Marzolf as recording secretary and Donald Storch as parliamentarian. **Carried**

**Moved** (Helen Marzolf), **Seconded** (David Gittens) to approve the minutes of the August 11, 2020 AGM. **Carried**

**Chairperson's Report:** Clarice spoke to the highlights of her written report, outlining the achievements and successes of a challenging year: a larger space that will triple the amount of food The Kitchen can distribute.

**Program Director's Report:** Kim outlined the ways The Kitchen met the increased demands of food security and food justice during the COVID 19 pandemic, highlighting new strategies to meet specific needs. She acknowledged the leadership of Board Chair Clarice Dillman, the support of the board, volunteers, and new staff member Odessa Kelebay. Kim recognized Daphne Donaldson contributions as former Chair of the Health & Safety Committee: COVID was a challenge. 2020 was a year of impressive activity and synergy among The Kitchen's programs. Kim stressed how we reach out to participants and community members, constantly building relationships.

**Financial Reports for the year ending December 31, 2020:** Cathy summarized the Income Statement and Balance Sheet, indicating changes from the 2019 report (deferred revenues, the internally restricted fund for our renovation).

**Moved** (Cathy Flikweert), **Seconded** (Nicole Kilburn) to accept the financial report for the year ending December 31, 2020. **Carried**

**Financial Review:** The Kitchen's budget has increased to a level where CRA and BC Community Gaming advised an independent review of our financial reports. Cathy explained the difference between an audit and a review and the process to engage Dusanj + Wirk.

**Moved** (Cathy Flikweert), **Seconded** (Helen Marzolf) the resolution to appoint Dusanj + Wirk Chartered Professional Accountants to review the financial reports for the fiscal year ending December 31, 2020. **Carried**

**Moved** (Cathy Flikweert), **Seconded** (Nicole Kilburn) the resolution to appoint Dusanj + Wirk Chartered Professional Accountants to review the financial reports for the fiscal year ending December 31, 2021. **Carried**

**Acknowledgement of Outgoing Directors:** None

## Nominations Report and Election of Directors

Moved (David Gittens), Seconded (Ray Lett) that the slate of Director nominees Ann Baty, Cathy Flikweert, Nicole Kilburn, and David Robertson be elected as presented. Carried

## Other Business ~ Looking Ahead to 2021 and Beyond

1. Phase 1 of the renovations: David Gittens summarized the two-phase renovation plan, and summarized what has been accomplished to date. Special gratitude to Banyan Group.
2. Projected opening and occupation: Kim noted the outstanding order for new sinks and projected occupancy in August.
3. Signage and address change: Vicki Sanders is working with Vera Wynn-Williams to design signage. Approval for an address change for The Kitchen should arrive soon.
4. Vera Wynn-Williams, Capital Campaign Manager, reviewed the preparations leading up to the Campaign: the Branding Guidelines to give The Kitchen a unique look and to reflect the quality of service and continuous excellence of its programming. Vera will follow up with training to save time in future design activities. The 2020 Annual Report and Taking Stock are the first examples of the new visual identity.
5. Clarice plotted the steps toward Phase 2 renovations (fitting the commercial kitchen with fire suppression upgrades, a second grease interceptor, and equipment), beginning by working with Craig Thomas. Kim will determine exactly what remains to be completed and is developing a detailed budget. Planning a grand opening for Phase 1 in mid-August, with occupancy in late August.

## Member questions

Ann Baty monitored the Chat function brought forward member questions. Clarice and Kim responded.

## Closing Remarks

Clarice summed up the meeting by reinforcing the great teamwork throughout the membership of The Kitchen—it is remarkable how everyone works together to keep the wheels turning. She acknowledged the 2020 supporters cited in the Annual Report, and made special mention of our 2021 supporters: the Banyan Group especially Craig Thomas and Geoff Clark; Vivian Skinner who manages the Garden Sale solo; Travis Lee of Tri-Eagle Developments who has been loyal advisor; Lutheran Church of the Cross and St Luke Cedar Hill Anglican Church; Vicki Sanders another indefatigable advisor and guide; our gardens made possible by Omnivore Acres and Topsoil Urban Agriculture; Architect Jesse Garlick of Studio 351 Architects; Scale Collective that subsidized our place in the Survive and Thrive program; Vancity, the United Way, Victoria Foundation, Community Food Centres Canada, volunteers and partners, and Donald Storch for joining us today as parliamentarian.

Moved (Ann Baty), Seconded (David Robertson) to adjourn at 9:05 pm.



# A MESSAGE FROM OUR BOARD CHAIR

2021 was another epic year at The Kitchen! We moved into our newly renovated facility at 101 - 3787 Cedar Hill Road. The Kitchen continued to provide nourishing food to people who need it most during the ever-ongoing COVID pandemic. With an awesome team and tons of community support, we pulled together, turned on a dime and continued to provide our Pantry program both in person and with new volunteer delivery. We grew lots of food in our two(!) gardens, had online cooking classes with meal kits, and complied with COVID regulations! The working Board of Directors (Vice Chair Ann Baty, Treasurer Cathy Flikweert, Secretary Helen Marzolf, Chair of Health & Safety Linda Campbell, Chair of Grant Writing David Robertson, and members-at-large Nicole Kilburn and David Gittens) was extremely busy and hard working behind the scenes.

## BOARD 2021 HIGHLIGHTS

### **Responded and adapted to changing participant needs**

**Program Director Kim Cummins' Olympian energy and skill** kept our core programs thriving, often with brilliant creative moves. The Kitchen is so blessed to have Kim to manage the growing demands for its programs while choreographing a transformation of a preschool into a community food centre. Kim kept this process as adaptive and fluid as possible. Taking Stock covers the tangible outcomes of The Kitchen's programs and projects. If that were not challenging enough, Kim spearheaded the planting of our new Cedar Hill Garden space, generously donated by St. Luke's.

**One of the hardest-working of The Kitchen's many committees is the Health & Safety Committee.** Again, it met the challenges of a second year of COVID as well as facing challenges of injury, health and emergencies at The Kitchen. The Kitchen must meet code and regulations from multiple bodies—Vancouver Island Health Authority, Island Health, Capital Regional District, FoodSafe, WorkSafeBC, BC Centre for Disease Control, and Saanich Bylaws—and the Health & Safety Committee keeps us current.

**The Translation Project** (begun in fall 2020) met ESL participants' needs; The Kitchen continues to recruit volunteer translators.

**Practicum Students:** The Kitchen continued to create entry level learning experiences for students from Camosun (Community, Youth and Child Studies Program), UVic (School of Social Work) and Royal Roads (Social Marketing Department).

The Kitchen became a **Good Food Organization** with Community Food Centres Canada.



## Ensured adequate financial resources, with a dependable and diverse income stream

**We faced down financial challenges in this busy year, guided by Cathy Flikweert's steady calculations and projections.** We formed an Ad Hoc Finance Committee (Cathy, Kim, and I) to make hard decisions based on the reality of our financial situation. What we learned in the Thrive workshops during 2021 helped us to maneuver through a year of costly delays and glitches. But all ended well, due to much adaption on Kim and Odessa's part.

**We contracted the very talented Vera Wynn Williams of ICONIC Communications as Capital Campaign Manager and Communications Consultant.** You can see her work in our successful fundraising development activities and in the new branding for all The Kitchen's communications. We love our colour palette and matching graphics!

**We diversified our funding sources,** thanks to Vera's work and the Grant Writing Team (formed in July 2021) with David Robertson and Laura Cochrane.

We thank our generous donors, community partners, volunteers, and grant funders who have supported our programs, our new space, and the participants we serve.

**Respectfully submitted,  
Clarice Dillman,  
Chair of the Board of Directors**

Clarice Dillman and Kim Cummins  
in front of our temporary sign as we  
open our doors to our new facility.  
PC: Black Press Media

## Strengthened our governance and structure to meet current and growing needs

**Reviewed our bylaws** to be consistent with changes to the BC Societies Act and to recognize the needs of The Kitchen as it grows and adapts.

**Aligned policy and procedure** with the New Criminal Record Check Review Act.

The Board responded to a **Leadership challenge with Royal Roads University** Leadership Challenge Royal Roads University grad students (May).

**Diversity and Inclusion Update:** initiated in May 2021: Hana Alqadafi's Capstone Project "Designing a Process for How the Shelbourne Community Kitchen Could Create a Diversity Statement".

In 2021, we **initiated a Human Resources Committee** led by Chair Ann Baty. (See HR Annual Report)







# Taking Stock

**2021**

**PROGRAM DIRECTOR'S REPORT**

**KIM CUMMINS**





## Navigating Immense Change and Coming Out Strong

Last year was quite the wild ride! Our leadership team navigated immense change in 2021 as several large projects, designed to increase efficiency in operations and bolster The Kitchen's capacity, all came to fruition within the same year. It was a huge amount of work, but we came out stronger than ever before. With the rising cost of food and ever increasing demand for support, our team had developed a plan to expand the garden programs. In 2021, we made the leap from one backyard garden to **two exciting new growing sites at Omnivore Acres Farm and St. Luke's Cedar Hill** that would produce more food in their first season than we had grown in our organization's entire existence! We knew the realities of renovations and the move would significantly affect our ability to offer services, but even at the height of construction with no coherent base of operations, we still found creative ways to offer fresh food support for the 870 low income families and individuals we serve. Thanks to the incredible hard work of Pantry Program Coordinator, **Odessa Kelebay**, we distributed **37,575lbs of healthy food** last year. We also shared **nearly 2,000 food plants** with our members to support food growing at home. In the first few months of 2021, before the packing began, our team held a final round of Virtual Cooking Programs at the old house. We then shifted to meal and recipe kit distribution and collaborated on cooking videos until we reopened. Over the course of the year, staff gleaned invaluable insight from our February Pantry Program Survey and a Masters student's capstone research project about diversity and inclusion that would significantly impact program delivery strategies and volunteerism.



Ultimately, the design and renovation of our new location was the greatest challenge of all. With nostalgia for the little bungalow still holding our hearts, designing the next home for the Shelbourne Community Kitchen would require serious finesse. It would also be the largest project we had ever taken on! Enter **Banyan Group Construction** and Construction Manager, **Craig Thomas**, who donated countless hours of his time, secured sponsorships, and streamlined design plans to make our new home a reality. Words cannot express the deep respect and gratitude I have for Board Chair, **Clarice Dillman**, for her tireless dedication and leadership. Clarice's laser focus kept the ship on course, Treasurer **Cathy Flikweert's** financial skill kept the wind in our sails, and all of us rowed like mad. When The Kitchen finally opened our doors at 101-3787 Cedar Hill Rd in September, the greatest reward was to see all of our volunteers and participants in person again. It's true when they say that "**home is where the heart is**". Come visit our new location. I bet you'll agree that while we may have left the bungalow, we took our home with us.



# Our New Home





# Cook

Food Skills Programs not only increase access to nutritious, wholesome food, they create opportunities to share, to learn, and to practice new skills in a supportive environment. Preparing and sharing healthy meals together is central to our work. It is how we strive to bridge the social isolation that often comes with living on low income. Cooking together is how we nurture healthy relationships with our food, with our selves, with the environment, and with the community that surrounds us.

450

Meals Prepared  
Together

230

Recipe Kits Shared  
During Renovations

800

Sponsored Meals  
through Red Cedar Café

Family Programs  
where everyone  
cooked together!



In the first three months of 2021, we **sponsored 800 meals** through Red Cedar Cafe and held our final round of virtual cooking programs before the big move took hold. Popular themes included “**Anti-inflammatory Herbs & Spices**” (a partnership with Holistic Nutritionist, Jenn Foster), Heart-Healthy Fish, and a **Virtual Family Dinner** (in collaboration with students from Camosun College Community Youth and Child Studies program).

With limited capacity and no access to a kitchen but an abundance of gorgeous produce arriving from Omnivore Acres, we started assembling and distributing **230 Meal and Recipe Kits during renovations**. Each kit had a special focus on seasonal eating, canning or preservation. Themes included everything from pasta primavera and summer couscous salad to fridge pickles, kale chips and apple chutney. In partnership with Carlo Vjandre, owner of the YouTube Channel "Green Onions and Tomatoes", we also began creating cooking videos.

" I have been pulling out my book of recipes over the summer. The pasta salad and red lentil Indian dal are my favs. Here are my pickle pictures! "

-LT, Participant



**Summer Recipe Kits**  
included Fridge Pickles!



Making healthy meals at home is always easier when you have the right tools! Thanks to our generous donors and the Thrifty Foods Vivo stamp campaign, we held two Kitchen Equipment Giveaways and shared over 200 brand new chef knives, pots and pans with participants.

After reopening in our new home, we hosted a hilarious virtual Family Halloween Night and a very special North African Virtual Cooking Program that was co-facilitated by a practicum student and one of our participants. These two incredible women taught us about Libyan and Moroccan cuisine and prepared their favourite family recipes. Amidst all the challenges and the move in 2021, we prepared over 450 meals together in community.

### Looking Forward

Until the commercial kitchen is built and we become a designated Food Premises with Island Health, in-person program opportunities are limited, but if the pandemic and move have taught us anything it is that there is always a way to keep cooking and sharing meals together. In 2022 we plan to conduct a Food Skills Program Survey so that we can continue to adapt to changing participant needs and priorities. We plan to shift our focus to foster more participant-led programs and leadership opportunities in an effort to encourage cross-collaboration among our membership and showcase the wealth of skills and invaluable experience that our participants have to offer. The commercial kitchen will create incredible food skills opportunities including a robust schedule of diverse and accessible programs, food demos and community meals, while opening doors to income generation like social enterprise, fee for service classes and facility rentals.



**Meal Kits**  
Stuffed Acorn Squash  
with Red Lentil Dahl



# Grow

Our Gardens help to supply our other programs with much needed fresh, high-quality produce. They are spaces for learning and places where we reconnect with the land, with ourselves, and with the food we eat. In our Garden Programs, we host food growing workshops, farm gleaning opportunities and strive to offer supplies to promote food growing at home.



Training at the Cedar Hill Garden with Chris Hildreth and Ashley Whelan of TOPSOIL Urban Agriculture

**8,010 lbs**

Grown in our Gardens

**1,876**

Food Plants Distributed  
with Get Growing, Victoria!

Bruce Saunders  
Omnivore Acres Garden  
Lead AKA King Kale!

"It's been a life savior for us. The price of groceries keeps going up and our pensions don't change so we are both having a hard time buying groceries."

-DG and LG Participants

Saying goodbye to our backyard garden at the bungalow was bittersweet but the move actually led to the most incredible Garden Program opportunities in 2021. Over the last two years, our partnership with Jim and Catherine Gowans, owners of Omnivore Acres Farm, was coming into full bloom. Jim and Catherine had been donating eggs and inviting our team out to the farm to pick rhubarb and root vegetables for two seasons. As aging farmers, they were finding it increasingly challenging to find enough labour, so when they learned that we would lose our backyard garden as part of the move, Jim and Catherine Gowans saw an opportunity that could be mutually beneficial and invited us to start growing with them at Omnivore Acres.



69.2% of participants surveyed have access to growing space



We developed a land use agreement for our very first farm season collaboration. Led by our beloved volunteer Garden Lead, Bruce Saunders (aka King Kale), we suddenly had access to over 1,200sq ft of prime farmland, raised beds, and a 20ft x 60ft greenhouse! Our collaboration with Omnivore Acres transformed into the most beautiful and productive partnership. **Bruce Saunders did an absolutely outstanding job running this new project and by the end of the year, they harvested 8,010 lbs of produce!** This is more food than we had grown in The Kitchen's entire existence! Legend has it, the secret is chicken poop. At the end of the season, we held a big BBQ at Omnivore Acres to share our sincere gratitude to Bruce Saunders, the Gowans, and all of our hardworking volunteers.

In 2021, another garden project was about to bear fruit. Since 2019, we had been exploring efficient models for urban farming and met **Chris Hildreth, owner of TOPSOIL Innovative Urban Agriculture**. Learning about the TOPSOIL method was wildly inspiring. Using geotextile containers and a few simple strategies, you could achieve high production with minimal labour. With support from Chris, **we planned an urban gardening site that would support food production, and create space for workshops nearby**. Founding Partner Organization, **St. Luke Cedar Hill Anglican Church**, generously **offered the land** and together we developed a land use agreement for a 70ft x 40ft plot on their property with support from their other tenants. On August 22nd, we installed a 250 geotextile container garden in less than 4 hours. Katie Bodin, became the interim Cedar Hill Garden Lead and her team brought in 600lbs of veggies by November! 2021 was also our second year in partnership with the City of Victoria's **'Get Growing, Victoria!'** initiative. We held two plant distribution days and **shared 1,876 food plants with our members**.

### Looking Forward:

We are honoured to have been invited for a **second season with Omnivore Acres**. The **Cedar Hill Garden** will also be having its first full growing season and our team will be working to secure funding for a sturdy fence and explore opportunities to begin hosting **tours and workshops**. Earlier this year, we conducted a **Garden Program Survey** to gather vital feedback from our participants that would inform crop selection and workshop themes. Also, now that we are settled into our new location, it's **time to get fruit picking again with LifeCycles Project Society!**





# Share

Founded with dignity, choice and respect as its guiding principles, the Pantry Program offers healthy food distribution to hundreds of participants each month. Two services are offered: the Grocery Program and Voucher Program. Through the Grocery Program, participants choose from a selection of fresh seasonal produce, proteins, healthy staple foods, cleaning supplies and toiletries. This self-select model accommodates cultural food preferences, allergies and family sizes. Our home delivery service brings healthy food directly to our most isolated participants living with chronic illness or mobility barriers. The Voucher Program offers grocery gift cards each month for up to a year.



**"I love this program. It was helpful for my family when I start during covid 19. I have a big family and we are from Syria. We love fresh vegetables you offer."**

**-2021 Survey Respondent**



We had three months of standard operations before the Facility Transition Plan took hold. **After March, our small team had to maintain a delicate balance between offering food support while we juggled the heavy demands of the renovations phase.** As we packed the shelves and fridges, we distributed vouchers (at increased amounts) and put the Grocery Program on pause. By May, it was move time but renovations to our new facility were just getting started. In the four crazy months that followed before Saanich would approve full occupancy, Pantry Program Coordinator, **Odessa Kelebay, built temporary distribution systems, juggled design projects, coordinated volunteers and solved problems like no other.** We didn't have a central base of operations all summer so we borrowed a room at Lutheran Church of the Cross (located above our new home), tethered the office line to our cell phones and ran Pantry operations every Tuesday. We distributed Produce Boost Bags, vouchers, and updates about the move. Produce Boost Bags included eggs, garden produce, and a grain.



Thanks to our incredible volunteer delivery coordinator, Debra Burton, and her team of drivers, no-contact home delivery continued the entire time! Amidst the tremendous upheaval of the move, Odessa and Debra ensured that the Pantry Program continued to provide healthy food to hundreds of our members. **By the end of 2021, we had distributed 2,108 grocery vouchers and the Grocery and Produce Boost Programs were accessed 2,059 times.**

When we weren't juggling the renovations and weekly food distribution days, Odessa and I planned for reintroduction of the Pantry Program once we reopened. Her excellent work on **the February Pantry Program Survey provided us with vital feedback from our members that would inform operations in our new home.** We received some incredible, positive feedback about the program and the vast majority of our services would remain the same. Opportunities for improvement centered around greater offerings of dairy and fresh proteins. While our Grant Writing Team set to work securing additional funding, staff gathered nearly 100 donated whole chickens and frozen salmon filets through our partners to hold a **Summer BBQ Protein Draw.** We also identified through the survey that by adjusting our hours we could better support the growing amount of families and low-income earners accessing services. **When we reopened in September, The Kitchen would be the only organization in Victoria to offer evening hours** and Thursday nights between 3:30pm-6:30pm became one of the busiest days of the week.

### Looking Forward:

Our delivery service was originally established as emergency support during the pandemic however, we recognize that it has become a vital resource for our members. We will be working to **make the delivery service a permanent program.** With support from our incredible volunteers, our goal is to **develop strategies to reduce complex barriers** identified in the 2021 Pantry Program Survey. Explorations will include potential for online ordering systems, expanded hours of operation, and restructuring the Voucher Program to provide greater flexibility. The cost of food continues to climb which creates greater demand for support while reducing the capacity of our organization's food budget. We plan to **broaden partnerships, expand fundraising and invest even further into garden programs as we work to increase our capacity amidst rising food costs and increasing demand for support.**

Lisa Processing Kale  
for Produce Boost Bags at  
Omnivore Acres



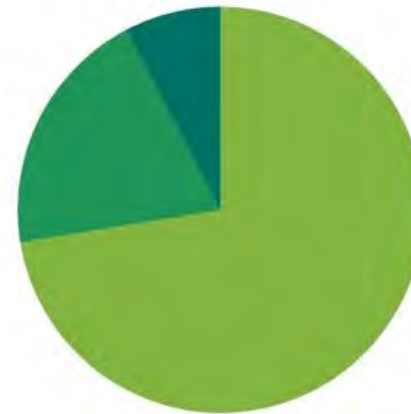


# Connect

With the ongoing pandemic combined with the facility transition and reduced services, keeping communications channels with our members strong was more important than ever before. We involved our members in our branding refresh, gathered vital insight through surveys that would help inform operations once we reopened, shared constant updates to keep everyone in the loop. Participants, volunteers, donors and community partners all helped us pack, move, paint, and set up our new location. While we all loved the little house on Shelbourne Street, it's true when they say that home is where the heart is. After seven long months of renovations, the absolute best part of 2021 was opening our doors at the end of all of it and getting to see our wonderful members again.

"Wonderful volunteers and even through the pandemic it's such a positive experience."  
-2021 Survey Respondent

Total Membership: 1,046



870 Participants  
239 Volunteers  
92 Participants who Volunteer

"As a single senior it's a great connection to community." -2021 Survey Respondent





Through longstanding partnerships with the University of Victoria's School of Social Work and Camosun College's Community Youth and Child Studies Program, we have the honour of working alongside dynamic, passionate and incredibly talented students every semester. Students gain valuable experiences by applying the concepts they learn in school to projects and direct support roles that make significant impact in our community. In 2021, students facilitated intercultural cooking classes and family food skills programs, designed our 'Kids Corner' and educational resource feature display in our new home, designed tools to support the Translation Project and provided vital support for front line services and events.

**"We need to come together (all generations) to create more programs like this."**

-2021 Survey Respondent

Our community has changed significantly since the pandemic began. More than ever before, we have increasing numbers of refugees and newcomers, as well as people living with chronic illness and disabilities accessing our services. **Systemic racism and discrimination continue to negatively impact equal access to opportunities, having a detrimental effect on income levels and food security for far too many people in our society.**

In 2021 we worked with a Masters Student from Royal Roads University who conducted a research project to gain vital insight and perspective for how we could promote greater diversity and inclusion at The Kitchen. **This vital project continues to resonate with staff and guides projects and operations.** We look forward to carrying these important learnings with us as we revise our next strategic plan in 2022, as we continue to listen with humility and learn with an open heart.





# Financial Snapshot

Fiscal Year 2021 January 1 - December 31

## Revenue

\$408,417\*



52.4% Individual Donors  
30.9% Grants  
14.3% Community Partners & Fundraising Events (CPFE)  
2.3% Partner Organizations (PO)

## Expenses

\$316,917



37.6% Staffing  
26.4% Programs  
25.7% Facilities  
6.9% Fundraising (F)  
3.4% Administration (A)

\*\$20,000 Dedicated to Phase 2 Renovations

## Food Distributed

17,044 kg / 37,575 lbs

41% of all food distributed was grown or donated!



36.4% Purchased  
21.3% Gardens  
13.3% Food Drives  
13.3% Food Rescue  
8.9% Individual Donors (ID)  
6.8% Grow-A-Row (G)



*Thank you*  
**FOR YOUR SUPPORT**

The Kitchen underwent a significant financial crisis in 2021 due to the reduced grant opportunities, expenses related to the renovations and move, as well as permit and supply chain delays. We survived 2021 because of the awe-inspiring contributions made by Banyan Group and all of our phase 1 renovations team, the profound generosity of a very special anonymous donor who made our two matching donation campaigns possible and all the big-hearted donors, volunteers and partners who helped along the way. Thank you for being there for us through thick and thin.



# AD HOC FINANCE COMMITTEE REPORT

The Ad Hoc Finance Committee was formed in September 2021 to address and monitor The Kitchen's cash flow challenges due to COVID upheaval, double rent for several months due to delays receiving the building permit for Phase 1 of our renovations, and the additional costs of the renovations. All these issues delayed fundraising as our resources were directed to "Surviving". The Ad Hoc Finance Committee is comprised of the Chair, Treasurer and Program Director.

The Committee held four meetings from September to November. A cash flow spreadsheet was prepared by the Treasurer for each meeting which detailed the bank balance and all the funds needed for fixed expenses such as rent, utilities and salaries. Any other spending needed for items such as food, vouchers, and supplies were reviewed, discussed and deferred wherever possible. Much credit must be given to our Program Director and Pantry Coordinator who continued to provide healthy food access for our participants and kept the Pantry and online Cooking Skills Programs functioning.

In December the Fundraising campaign took off and thanks to the many generous donors the Committee did not need to meet in December.

**Respectfully submitted,  
Cathy Flikweert  
Board Treasurer**



I love that everyone is so friendly and helpful. That makes going there to get free food and supplies so much less stressful. It is not easy to admit that I need the extra help."

-2021 Survey Respondent

**Board members, David Gittens and Cathy Flikweert at the Grand Opening**





# COMMUNICATIONS COMMITTEE ANNUAL REPORT

## Sharing our story with our partners, sponsors and participants

The Communications Committee continued to focus its work on three primary areas: (1) the development of promotional materials and media opportunities to increase awareness of The Kitchen to the broader community, (2) the development of our social media platform and posts to engage with our community and share our stories, and (3) the coordination of events and social media to acknowledge our donors and in-kind support as well as to solicit donations. Our committee members are Patty Pitts, Lee McKenzie McAnally, Kim Cummins, Lisa Richardson (Chair), along with support from Vera Wynn-Williams, our Capital Campaign Manager.

Edie DaPonte & the Bob Watts Trio  
ring in the season with a  
Holiday Benefit Concert for  
The Kitchen.

## KEY HIGHLIGHTS OF 2021

### Promotional Materials

**Branding Guide:** through the direction of our capital campaign manager, Vera Wynn-Williams, we collaborated on the development of a Branding Guide. The intention of the guide is to create a more unified and professional look for all Shelbourne Community Kitchen's communications and to ensure that all messaging aligns with both our mission and our values.

**Communications Support for the Facility Transition:** generated articles and stories about the bungalow and its significance as the organization's first home, provided consistent updates for members and the broader community about the facility transition plan and service updates.

**Participant Events:** creation of the hardcopy newsletter version for the Feel the Love Campaign.

**Annual Report:** Lisa, with the support of the Annual General Meeting team, designed and produced the 2020 Annual Report.

**Communications Support for Fundraisers:** development of promotional materials for both the Giving Tuesday Campaign and the Christmas Concert fundraiser. Including content for social media posts, member emails, and Canada Helps webpage.





## Social Media Platforms

**New Website:** the committee helped to update content on the current website and worked to support the development of a new website by providing content for our pantry, food skills, and garden program descriptors.

**Social Media:** ongoing development of posts that serve to engage with our community. This includes acknowledgements to our donors, information on upcoming events, as well as sharing stories and testimonials.

## Media Coverage

**Saanich News (August)** - highlight of an anonymous donation that prompted the Double the Need, Double the Donation campaign. Article also provided details of our move to a new location as well as a list of the impacts we had made towards community food security over the past year.

**Saanich News (September)** - announcement of the opening of our new and more spacious Cedar Hill Road location. Story also provided details of the diversity of our participants and our commitment to provide access to nutritious and fresh food.

**Chek TV's Vital People Story (December)** - showcase of the process of acquiring and moving into our new home along with the need for this larger facility with the growing demand of our food programs in the current economic climate.

**Respectfully submitted,**

**Lisa Richardson**

**Chair, Communications Committee**

“Thank you for everything. I can't tell you how happy and less stressed I feel when my fridge and cupboards have fresh, healthy food for the kids.”

- Member of our Pantry Program & Parent of 3.



Harvesting vegetables at Omnivore Acres Farm



# FACILITY OVERSIGHT COMMITTEE ANNUAL REPORT

The Facility Oversight Committee (FOC) provides timely oversight and guidance for the leasing and renovation of 101 - 3787 Cedar Hill Cross Road and other facilities. The FOC encompasses finances, project planning, implementation and management. Committee members are Chair Clarice Dillman, Program Director Kim Cummins, Treasurer Cathy Flikweert, Linda Campbell, Vicki Sanders, David Gittens (FOC Liaison with the Construction Manager) and Helen Marzolf.

## FACILITY HIGHLIGHTS OF 2021

### **Improved facilities and location**

### **WE RENOVATED**

**Contracted Banyan Construction** to carry out the renovations. **Jesse Garlick of Studio 531** is the architect.

**Project Manager Craig Thomas (Banyan)** guided the process, advised on the Building Permit approval, stick-handled through construction and code snafus to help The Kitchen get its Occupancy Permit in August.

**Split renovations into two phases:** Phase 1 enabled The Kitchen to move into the space and resume basic programs and operations. Phase 2 will focus on the creation of a commercial kitchen and accessibility upgrades (2022-23).

**Kim coordinated volunteers** to assist with demolition, construction, painting and installation.

**Thanks to the AWESOME generous donors** of materials and labour that made these renovations possible!

**We are grateful to St Luke Cedar Hill Anglican Church**, who signed a Memorandum of Understanding for parking in their lot when a parking impasse slowed the building permit's approval.



**The key player in our renovations, Project Manager, Craig Thomas, pictured here with his wife and fellow volunteer, Alexis Gianella**



## WE MOVED!

- We vacated the bungalow at 3541 Shelbourne Street at the end of May, 2021.
- Expanded garden programs: Decommissioned the Shelbourne Street Garden and jump-started two AMAZING new gardens, one at Omnivore Acres Farm and a second called Cedar Hill Garden, which is a container and (potential) teaching garden at St. Luke's—installed with help from TOPSOIL Urban Agriculture.

## WE MADE OURSELVES AT HOME...

- The Design Team worked hard to assemble required furnishings for a homey ambience. Practicum students created a children's educational play centre.
- Kim coordinated work parties for the move-in and organized a series of sequenced open houses.
- Vera Wynn-Williams and the Health and Safety Committee contributed to the lighting, design and signage for the new location.
- An Owner-Tenant Group was created with LCC to address lease-related matters. The Owner Tenant Group reports to the FOC.
- The FOC has evolved into an ongoing oversight committee for the new leasehold.

## Our new home is gorgeous!

**Respectfully submitted,**  
**Clarice Dillman**  
**Chair, Facility Oversight Committee**



**Odessa and Kim in the truck on Moving Day!**



**Clarice Dillman presents certificates of appreciation to Jessie Garlick and Bryn Walmsley of Studio 531 Architects at the Grand Opening.**



# GRANT WRITING TEAM

In 2021, the Grant Team applied for eleven grant applications from federal, provincial and local governments as well as private companies and foundations. Several others were reviewed but not applied for as we did not fit the funding criteria. Of the eleven applications, we were successful on seven which contributed over \$138,000 to The Kitchen's programs, gardens and operations. Our thanks to the many Kitchen staff and volunteers who worked preparing the grants and to those who made the process possible by providing information on programs and activities. And we would like to thank our 2021 granting donors for supporting The Kitchen and its participants and volunteers.

## 2021 APPLICATIONS

### **Provincial Employee Community Service Fund**

- Grant for the Cedar Hill Garden was applied for and approved in 2020.
- This is a three-year award with funding provided in 2021, 2022 and 2023.

### **Local Food Infrastructure Fund Agriculture and Agrifoods Canada (LFIF-4)**

- Funding for the commercial kitchen equipment.

### **Community Food Centres Canada's (CFCC) Good Food Access Fund Round 8**

- Funding for the Pantry Program

### **Saanich Strategic Priorities**

- Funding for operating expenses

### **Victoria Harbourside Rotary**

- Funding to support the development of the Cedar Hill Garden

### **Western Coast Insurance**

- A Western Coast employee submits this application on behalf of the charity. Confirmed applications are chosen by draw. We were successful with funding going to the phase 1 renovation.

### **Community Gaming Grants - Province of British Columbia**

- Funding for the Kitchen and Pantry programs

### **BC Rehab Foundation**

- Funds to upgrade washroom accessibility.

**Respectfully submitted,**  
**David Robertson**  
**Chair, Grant Writing Team**



# HEALTH & SAFETY COMMITTEE ANNUAL REPORT

The Health and Safety Committee, a working committee of the Board, aims to maintain a safe and healthy working environment at The Kitchen. The health and safety of staff, volunteers and participants is essential to the operations and our highest priority as an organization. In 2021, Committee members were: Linda Campbell (Chair), Kim Cummins (Program Director), Aidan Way and Ray Lett (Secretary). The Committee met nine times in 2021.

## KEY HIGHLIGHTS OF 2021

- Monitoring, updating and providing leadership for Kitchen policies and protocols to ensure compliance with BC Center for Disease Control and WorkSafe BC COVID-19 guidelines.
- Supporting staff throughout multiple program delivery changes as the COVID-19 pandemic evolved.
- Reviewing /responding to accident investigations, incident and COVID infection reports.
- Establishing a Vaccination Policy for all staff and volunteers.
- Conducting inspections and outfitting new garden sites with health and safety resources, personal protective equipment (PPE), and emergency response plans.
- Conducting research and making recommendations to the Facility Oversight Committee for safety, security and accessibility requirements for the new facility.
- Upgrading forms, procedures and staff/leadership training to meet changing WorkSafeBC requirements.
- Conducting monthly safety inspections during and after facility renovations and at all garden locations.
- Revising Emergency Response Plans for all program locations and began planning for emergency response drills.
- Working with staff to adjust the food storage area and workstations in the new facility to reflect best practice for ergonomics.
- Registering with the Criminal Record Review Program to transition volunteer criminal history and vulnerable sector check procedures to an online format.
- Recruiting Leanne Eriksen to join the Committee in 2022.



## KEY PRIORITIES

- Creating and implementing a schedule for volunteer emergency response drill training (monthly).
- Researching and providing recommendations to the Facility Oversight Committee for Phase 2 renovations with special focus on best practice, and recruiting an expert in Universal Design.
- Revise and adapt policies and protocols to meet changing WorkSafeBC and BCCDC guidelines for COVID 19.
- Working with staff to update The Kitchen's Volunteer Manual.
- Updating procedures and documentation of emergency contacts for all Kitchen members.

***Respectfully submitted,  
Linda Campbell, Kim Cummins and Ray Lett  
Health & Safety Committee***



Health & Safety Committee Chair, Linda Campbell,  
during a monthly inspection



Volunteers in their "party hats" aka hairnets while portioning  
produce for the Pantry.



# HUMAN RESOURCES COMMITTEE ANNUAL REPORT

## Define and establish adequate staffing

The Human Resources Committee was formed in 2021 to review The Kitchen's policies as an employer.

### KEY HIGHLIGHTS OF 2021

- Updated job descriptions for the Program Director and the Pantry Coordinator
- Met with Program Director to review a long-term staffing plan and board structure
- Reviewed pay levels for staff in preparation for 2022 budget
- Board approved new employee benefits plan
- Policies were drafted and approved as follows: Sick leave, Employee Performance Review, Hiring Staff
- Policies drafted: Screening Volunteers, Harassment and Bullying, Recruitment, Nomination and Election of Board members
- Facilitated the review of the Royal Roads Leadership Challenge for short-term and long-term action
- A long-term goal is to develop a human resources structure of The Kitchen to fit its strategic plan and core values
- Reviewed hands-on learning opportunities (practicum, consulting projects, internships) through three post-secondary institutions; wrote letters to say we are open to community service learning, consulting projects, work experience and field placements in Business, Social Sciences, Human and Social Development or Interdisciplinary Studies, as appropriate with a focus for the immediate future on Communications, Marketing, Social Marketing, Business or Non-Profit Administration. There was no direct response to this letter, however, The Kitchen's Program Director and Pantry Coordinator mentored several practicum students during a challenging year of COVID and re-location.

**Respectfully submitted,  
Ann Baty and Helen Marzolf,  
Human Resources Committee**



# NOMINATIONS REPORT FOR 2022 BOARD OF DIRECTORS

Of the original five Founding Partner Organizations, only two are actively involved with The Kitchen: Lutheran Church of the Cross and St. Luke Cedar Hill Anglican Church. St. Aidan's United Church amalgamated with Cadboro Bay United to form Broadview United, and with Camosun Community Association continues to be supportive. Several members of the Mount Tolmie Community Association continue to volunteer with The Kitchen. None of the Founding Partners appoint representative Board members, though each may suggest individuals to the Nominations Committee.

Nominees must be elected by the membership. See Bylaws, Part 4—Board of Directors, 4.1 through 4.14 in this Annual Report.

The new Shelbourne Community Kitchen Bylaws indicate a minimum of 7 and a maximum of 11 directors. In 2021, the Board had eight directors. David Gittens will continue as a volunteer, but not as a director in 2022-23.

There are six nominees: Linda Campbell, Clarice Dillman, Helen Marzolf, Jason McMillan, Lisa Richardson and Donald Storch.

Member	Term	Term Ends
Linda Campbell	Starting 1st yr. of 2nd term	2024
Clarice Dillman	Starting 1st yr. of 3rd term	2024
Helen Marzolf	Starting 1st yr. of 2nd term	2024
Jason McMillan	Starting 1st yr. of 1st term	2024
Lisa Richardson	Starting 1st yr. of 1st term	2024
Donald Storch	Starting 1st yr. of 1st term	2024
Continuing Directors		
David Robertson	Continuing 2nd yr. of 2-yr term (2nd of max 3 terms)	2023
Nicole Kilburn	Continuing 2nd yr. of 2-yr term (2nd of max 3 terms)	2023
Cathy Flikweert	Continuing 2nd yr. of 2-yr term (2nd of max 3 terms)	2023
Ann Baty	Continuing 2nd yr. of 2-yr (2nd of max 3 terms)	2023



Outgoing Board Member, David Gittens.  
Thank you for all your help!



## CONTINUING BOARD MEMBERS

**CLARICE DILLMAN (Board Chair)** also chairs the Executive Committee, the Facility Oversight Committee and Phase 1 Planning Group, co-chairs the Owner Tenant Committee and is a member of the small but mighty Monday morning Fundraising Task Group. She was the lead, with our lawyer, in writing the lease for our new facility. Clarice acts as a resource, mentor and sounding board for Kim: together they form a Dynamic Duo!

Clarice graduated from McGill with a BSc in Dietetics where her dedication to food security first began. She practiced both clinical dietetics and food service administration in Toronto and Victoria and retired as Director of Food Services for Vancouver Island Health Authority. Her volunteer experiences include: the Elizabeth Fry Society; Chair of the BC Dietitian/Nutritionist Association; charter member of the BC College of Dietitians; chair of Capital Families; chair of various committees and councils in the United Churches; chairing the live streamed Epiphany Explorations UC Conference, working with Don Evans of Our Place to establish the overnight shelter at First Met UC; and past board member of the Luther Court Society. And the best volunteer position ever!—a 4-year board and committee member of “The Kitchen”. She is the proud “Gramma” of three teenage grandsons, the lights of her life! Her best buddy is her Shih Tzu pooch Bandit.”



Clarice Dillman with long-time supporter, Travis Lee of Tri-Eagle Development Corp. at the Grand Opening.



Some of our Phase 1 Renovations Team celebrating the night with a victory pose at the Grand Opening.



## CONTINUING NOMINEE BOARD MEMBERS

**HELEN MARZOLF (Board Secretary)** heads up the Annual General Meeting Planning Group and updates our Annual Plan.

Helen worked as a director, curator and educator in public art galleries in Saskatchewan and Victoria. After she retired from Open Space Arts Society in 2017, she became a garden volunteer with The Kitchen. Helen first joined the Board as an appointee of the Mount Tolmie Community Association. She looks forward to participating in The Kitchen's important programs and ventures in food security and food justice. In her spare time Helen enjoys gardening and volunteering as a park steward for Mt. Tolmie Park."

**LINDA CAMPBELL (Chair, Health & Safety Committee)** is our accessibility expert on the Joint Committee with LCC.

Linda graduated from UBC with a BSc. in Rehabilitation (Physiotherapy and Occupational Therapy), later supplemented with courses at BCIT and UVic. Her work experience focused initially on clinical work in the community, Long Term Care and Rehabilitation. The last years of Linda's career were managerial as Rehabilitation Consultant at the Ministry of Health and Project Manager for Assisted Living Vancouver Island.

During her work life and family life she enjoyed volunteering, starting as a founding member of the Oak Bay Volunteer Services (President), Volunteer Victoria (President), Victoria Housing for the Disabled, Shekinah Housing, Luther Court Board and multiple Committees. For the last two years Linda has enjoyed working at the Shelbourne Community Kitchen assisting the development of the Volunteer Handbook and serving on the Future Location Committee."





## NOMINEES

### JASON MACMILLAN

Jason McMillan is currently Head of Product Development with Trendi, an upcycling food company using robotics to eliminate food waste at the farm level. With 30+ years of Hospitality experience in a variety of capacities from large hotels to fine dining restaurants, café's, brewpubs to ownership of a boutique hotel. In Jason's spare time he and his Plott Hound Olivia are members of SARDAV (Search And Recovers Dog Association of Victoria) a charity doing great work for their community.



### LISA RICHARDSON

Lisa has a Bachelor of Education and has worked as a secondary school teacher for the past twenty-eight years. Her work, with both school leadership councils and with youth groups in her community, has involved projects and outreach initiatives predominantly supporting established food security programs.

What drew Lisa to The Kitchen was its unique food centre model that utilizes an integrative, dignified approach to tackle food security with a focus on fostering community belonging. Over the past three years Lisa has volunteered in both the Food Pantry and Garden Programs at The Kitchen, as well as being an active member of its Communications Committee. At this same time Lisa completed her Master of Education in Community Engagement and Leadership Studies with a focus on Systems Thinking as a way to create effective change in our communities. She believes building healthy communities requires a collective approach, one that is centred on developing mutual support systems that identify and move to break down the barriers to determinants of health, including food security.





## NOMINEES

### DONALD STORCH, O.M., M.S.W.

Don moved to Victoria with his wife Dr. Janet Storch, from Calgary, when she became the Director of the School of Nursing in 1996. Don worked in Duncan with an agency that provided services to the workers in the forest industry. He worked with those wishing to overcome addictions, marital, and work place issues. He then managed his own private practice in individual and couples counselling and provided strategic planning and human relationship development to agencies.

Don received an Order of Canada in 2008 for his leadership in the voluntary sector. He has been a board member of the Victorian order of Nurses for Canada, John Howard Society, Good Samaritan Society, an accreditor for the Council on Accreditation for Children and Families of North America, Royal Alexandra Hospital and numerous other organizations. Here in Victoria, he has been a board member of Our Place, Luther court Society and Threshold Housing. He has also served in leadership positions with various Lutheran Congregations in Alberta and BC and was secretary of the National Lutheran church for 11 years.

In retirement Don enjoys cooking, gardening and spending time with family and friends.



Training Day at the new Cedar Hill Garden  
with TOPSOIL Urban Agriculture's Chris  
Hildreth (Owner) and Ashley Whelan  
(Operations Manager)

**“You treat me as equal, with dignity, it's  
inspiring & healing. Thank you.”**  
-2021 Survey Respondent



# NOTICE OF SPECIAL RESOLUTION

June 1, 2022

## Approve Constitution and Bylaws of the Shelbourne Community Kitchen

Whereas it is the responsibility of the Board of Directors of the Shelbourne Community Kitchen Society to periodically review and update its bylaws to reflect changes and concur with the current BC Societies Act and to serve the programs, operations and governance of the Society, therefore be it resolved that the members approve the updated Constitution and Bylaws as circulated in the 2022 Annual Report.

**[VIEW PROPOSED CONSTITUTION AND BYLAWS TO BE APPROVED AT AGM  
JUNE 22, 2022 - LINK HERE](#)**

**[VIEW CURRENT CONSTITUTION AND BYLAWS 2017 - LINK HERE](#)**

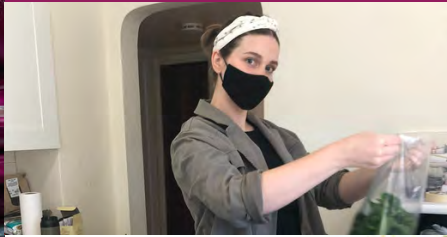


**Home is Where the Heart is.**  
Our team brought the warm feel of our old location to our home with framed member artwork and antique tables.



# THANK YOU TO OUR AMAZING VOLUNTEERS

We are so grateful for our incredible team of volunteers whose hard work, flexibility and commitment continues to be the cornerstone of our success!!







Thank you to all our partners and donors. Your generosity is supporting us to cultivate our vision towards a healthy and food secure community.



# CONTRIBUTING COMMUNITY GROUPS & BUSINESSES

1269159C BC Ltd  
Anonymous\*  
BC Nurses' Union  
Benevity Community Impact Fund  
Bob Watts Trio  
Broadview United Church  
Camosun Community Association  
Cascadia Architects Inc.  
Church of Saint George the Martyr  
Coast Capital Savings (Shelbourne)  
Cordova Bay Golf Course Ladies' Club  
Cordova Bay Golf Course  
Dawson Heights Housing Ltd.  
Design One - Stevens Interiors  
District of Saanich (Parks & Recreation Department)  
Edie Daponte  
Ellice Recycle Ltd.  
Fairway Market Shelbourne Plaza  
First Unitarian Church of Victoria  
First West Foundation  
Gordon Head Lions Club  
Grace Lutheran Church  
IA Clarington Investments Inc.  
Iconic Communications Co.  
J.E.M. Restaurants Ltd.  
Justo's Funky Foods Inc.

Little June  
Lutheran Church of The Cross  
Megson FitzPatrick Insurance Services (Shelbourne)  
Newcomers Club of Greater Victoria  
Niagara Market Victoria (Made for Meals)  
Omnivore Acres Farm (Jim & Catherine Gowans)  
Rotary Club of Saanich  
Royal Bank of Canada (McKenzie Branch)  
Shelbourne Street Church of Christ  
Shelbourne Village Square  
Soap for Hope  
St. George's Anglican Church  
St. Luke Cedar Hill Anglican Church  
St. Michael's University School  
St. Philip Anglican Church  
Strategic Charitable Giving Foundation  
The Village Restaurant (Torquay)  
Thrifty Foods (Tuscany Village)  
Tri-Eagle Development Corporation  
United Way Greater Victoria  
Urbana Kitchens  
Victoria Pet Supplies Ltd.  
Victoria Truth Centre Inc.  
Vivian Skinner (Garden Sale)  
Working Culture Bakery



## GRANTING AGENCIES

Agriculture and Agrifoods Canada (Local Food Infrastructure Fund)  
BC Rehab Foundation  
Coast Capital Savings (Shelbourne)  
Community Food Centres Canada - Good Food Access Fund  
District of Saanich  
ELCIC Women of Faith Fund  
Greater Vancouver Community Assistance Fund (Vancity)  
Greater Victoria Savings Credit Union Legacy Fund  
Provincial Employees Community Services Fund  
Robert and Pauline Waller Foundation  
Rotary Club of Victoria Harbourside  
Sara Spencer Foundation  
Sobeys Smile Card Program  
South Island FarmHub  
The Province of British Columbia

## FOUNDING PARTNER ORGANIZATIONS

Camosun Community Association  
Lutheran Church of the Cross  
Mt. Tolmie Community Association  
St. Aidan's United Church  
St. Luke Cedar Hill Anglican Church

## PHASE 1 RENOVATION TEAM & SPONSORS

Alpine Insulation  
Avalon Mechanical  
Banyan Construction  
Brewis Electric  
Broadwell Metal Company Ltd.  
Craig Thomas (Banyan Construction)  
David Gittens  
Don Mann Excavating Ltd.  
e2 Electrical Engineering  
Ellice Recycle Ltd.  
Facility Oversight Committee  
Transition Planning Team Members  
Geoff Clark (Banyan Construction)  
GT Mann Contracting Ltd.  
Island Floor Centre Ltd.  
Lutheran Church of the Cross  
Phoenix Glass Inc.  
Royal Bank of Canada (McKenzie Branch)  
Sherwin Williams Paint Store (Shelbourne)  
Slegg Building Materials  
Studio 531 Architects  
Tri-Eagle Development Corp.  
Van Isle Paint  
Vancity Credit Union (Mt. Tolmie Branch)

## PROGRAM COLLABORATORS & NETWORKS

Camosun College (Community, Youth & Children Studies Program)  
Capital Region Food & Agriculture Initiatives Roundtable (CRFAIR)  
City of Victoria - Get Growing, Victoria!  
Community Food Centres Canada  
Food Share Network  
Grow-A-Row  
LifeCycles Project Society  
Omnivore Acres Farm (Jim & Catherine Gowans)  
Red Cedar Cafe  
Royal Roads University (Leadership Challenge)  
Scale Collaborative (Thriving Non-Profits Program)  
Second Harvest  
St. Luke Cedar Hill Anglican Church  
TOPSOIL -Innovative Urban Agriculture  
University of Victoria (School of Social Work)  
Volunteer Victoria

**We are grateful for all of our supporters,  
some of whom wish to remain anonymous.**

## FOOD DRIVES

BC Farms & Food  
Broadview United Church  
Cedar Hill Court  
Coast Capital Savings (Shelbourne)  
Community Living Victoria  
Cordova Bay Horticulture  
Curves (Oak Bay)  
Dawson Heights Housing Ltd.  
Gordon Head Lions Club  
Gordon Head Middle School  
Gordon Head Recreation Centre  
Horizons Holistic Health Clinic  
Lutheran Church of The Cross Victoria  
Oaklands Elementary School  
Residents of The Kensington Retirement Residence  
Royal Bank of Canada (McKenzie Branch)  
Saanich Police Department  
Shelbourne Street Church of Christ  
St. George's Anglican Church  
St. Luke Cedar Hill Anglican Church  
Tim Hortons (Five Saanich locations)  
Tri-Eagle Development Corporation  
Vancity Credit Union (Mt. Tolmie Branch)  
Western Coast Insurance Services