



**OUR VISION**

**HEALTHY  
FOOD-SECURE  
COMMUNITIES**



# ANNUAL REPORT 2023

**Community**

**Collaboration**

**Compassion**



# Our Mission

Create opportunities with people facing food insecurity to connect, grow, share and cook for improved health and well-being.



Volunteer, Deborah, preparing a grocery order in our Pantry Program.

## Dignity Choice Respect

At The Kitchen people have opportunities to:

- Prepare and share healthy meals together
- Access nutritious food
- Work and learn together to grow food
- Connect with community resources
- Become resources for one another



Volunteer and professional cook, Maryana, sharing her expertise as she taught her husband, Odai's favourite falafel recipe in a virtual cooking program.



# Inside Our Report

Message from our Board Chair & Director of Operations	3
Strategic Directives	5
Taking Stock <i>Director of Operations Report</i>	7
Financial Snapshot	16
Capital Campaign Highlights <i>Bring Home The Kitchen</i>	17
Cultivating a Community <i>The People</i>	18
Community Connections <i>Thriving Together</i>	23
Gratitude & Recognition	25

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.



Volunteer Medalia  
harvesting at our  
Cedar Hill Garden site



# A Message From Our Board Chair & Director of Operations



Clarice Dillman  
Board Chair

Kim Cummins  
Director of Operations

Working together with so many passionate, talented people towards our vision for healthy, food-secure communities, is one of the greatest gifts of being part of the leadership team at Shelbourne Community Kitchen. The spirit of collaboration is both inspiring and essential to how we deliver our programs and reflects our core values. As food costs and inflation continued to climb, 2023 was a year of tremendous growth. When the Mustard Seed downtown location had a fire and their services shuttered, The Kitchen offered support to their clients and took on an additional 100 participants in just one month. By the end of the year, The Kitchen's membership had increased by 38%.

Participant led programs, including the new in-person food demonstrations, showcase the wealth of skills and experiences that people who access our services have to offer while creating leadership opportunities. Through our incredible partnerships with Omnivore Acres Farm and St. Luke's Anglican Church, our Garden Programs generated 9,314lbs of fresh produce for programs, setting yet another harvest record! As we worked to serve the increasing demand for food support, it was essential to dedicate time to develop long-term strategies for our organization's overall sustainability.

We expanded our casual on-call employee team (Rhett and Sarah) to provide immediate support and worked to develop a new full-time administrative position. We secured funding from the Canada Summer Jobs Program and hired a wonderful Garden Program Assistant for the season, Maren Nootebos. permanent employee positions were adapted to support sustainable workloads, to make way for new positions, and to recognize the talent and commitment of staff. Tyler Akis was promoted to Program Coordinator, taking on the Garden and Food Skills Programs in addition to the Pantry. Kim Cummins moved into the new Director of Operations role, leading the development of The Kitchen's vision, strategic plan, and budgets and in working to build good community relationships.



A tremendous amount of planning and hard work went into the development and launch of the "Bring Home the Kitchen" Capital Campaign, with our talented Communications and Fundraising Consultant, Vera Wynn-Williams, in the lead. The community's response to the campaign was deeply humbling, and we think many of us are still in shock. With a soft launch in April, and the bulk of the campaign between September-December '23, we set out to raise \$387,000 to fund phase 2 renovations and our long awaited commercial kitchen. Our generous, anonymous Matching Donor was back again and challenged us to raise \$50,000 for programs and another \$50,000 for the 'Bring Home the Kitchen' Capital Campaign. If we could reach these goals, they would match every dollar....and we did! We held a series of successful benefit concerts: Jazz Bar for the capital campaign as well as a Stephanie Greaves show and a holiday concert with Edie DaPonte to support programs. The holiday season was filled with incredible music and inspiring moments of generosity that filled our hearts. We want to share our most sincere gratitude to everyone who gave so generously, including the Jesus Christ Church of Latter-day Saints, Cadillac Construction, Tri-Eagle Development, the Sovereign Order of St. John of Jerusalem and the Times Colonist Christmas Fund, our anonymous guardian angel philanthropist, and our awesome individual donors and community partners.

As a special holiday surprise, participants received an additional \$25 grocery gift card and The Pantry Program was filled with extra dairy, frozen meat and halal offerings. We continued our long-standing seasonal traditions like wreath-making. As we said goodbye to 2023, we prepared to break ground on phase two renovations. What an exciting year it was!

In community spirit,

*Clarice Dillman*

Clarice Dillman  
Board Chair

*Kim Cummins*

Kim Cummins  
Director of Operations



Kim and Clarice accepting a generous donation of \$20,000 presented by Mary Collins on behalf of the Sovereign Order of St. John of Jerusalem Times Colonist Christmas Fund during our Jazz Cafe Benefit Concert.



In March 2023 The Kitchen was honoured to be recognized by The Victoria Food Share Network as recipients of The Arbutus Award, which celebrates an organization that remains strong during times of stress and uncertainty, and that continues to flourish no matter what is thrown its way. **Understanding the importance for long-term sustainability our team of staff, board members, and committees continued to develop and implement actions to meet the increasing demands for our programs and at the same time adapted our programming in order to effectively serve the community for both the short and the long-term.**

**Our committees:** Executive, Finance, Health & Safety, Human Resources, Communications/Capital Campaign/Fundraising, Nominations, and Grant Writing.

## Strengthened Capacity to Meet Changing Participant Needs

- Responded to participant surveys, evaluations, and direct interactions by refining delivery of programs to meet increased membership.
- Developed in-person program models that met facility limitations while providing new opportunities for participants to connect and learn around healthy food.
- Advanced our Good Food Policy by asking for specific food items with both our food drive donations and our grant applications.

## Strengthened Organization

- Consulted with Scale Collaborative to develop a comprehensive operational plan, including staffing needs, a business and marketing plan, and a financial model to effectively put into action the goals of our five year strategic plan.
- Carried out a successful fundraising season including securing nineteen Grants and raising \$387,000 for the Capital Campaign.
- Updated Board and Committee/Task Group Terms of Reference and revised staff responsibilities and job descriptions, including promoting both staff members and providing a Living Wage.

## Improved Facilities

- Moved Phase 2 Renovation forward - All plans, permits, and funds are now in place, universal design plan is underway, food supply area upgrades have been reviewed, and construction has begun, with completion scheduled for fall of 2024.
- Maintained strategies to prevent Covid infection and reduce injury risk at our kitchen facilities, Omnivore Acres Farm, and our Cedar Hill gardens. Implemented Emergency Response Drills.
- Expanded both our Omnivore Acres and Cedar Hill garden sites, increasing our fresh produce harvests.

## Enhanced Awareness of Our Work

- Held a Celebration of Gratitude to thank supporters, donors and Phase 1 building team.
- Updated our website to promote our Capital Campaign "Bring Home the Kitchen" page and bring attention to "Our Impacts".
- Promoted our work as an organization, developing integral partnerships with community groups with similar visions.



In the Fall of 2023, The Kitchen reviewed it's Strategic Plan (2023-2027), affirming our organization's commitment to social justice, diversity, and inclusion, and to support poverty reduction efforts. **Goals in the Strategic Plan for 2024 include, renovating our facilities so that they work for us; sustainably growing our organization; and continuing to deliver programs that respond to changing community needs and priorities.**

## Key Priorities and Goals

- **Complete Phase 2 of the Commercial Kitchen** to provide accessibility, increase dining and workspace area, improve design of pantry, add cooling and fire suppression systems, and provide a commercial kitchen with the necessary equipment for cooking skills classes and food production. Meet all municipal and provincial building codes and Island Health regulations for a food service premise.
- **Develop business, marketing and staffing plans** for sustainability, facility rentals, food production and other social enterprises.
- **Continue to expand capacity to provide healthy food** to the urgent and increased need for food access. Expand our walk-in fridge and freezer capacity and increase culturally relevant foods available in all programs.
- **Expand our in-person Food Skills Program**, bring back 'supper clubs', and introduce community meals.
- **Reorganize our staffing team** to include key administrative positions to support both our growth and the increased programming resulting from the installation of the commercial kitchen.
- **Continue to develop policies that emphasize equity, inclusion, and diversity** in all of our organization structures.



Helen, Thembie and Miwa  
preparing vegetables  
for a food skills session  
(hairnets removed for photo)





# Taking Stock

2023

DIRECTOR OF  
OPERATIONS REPORT  
KIM CUMMINS



• Meal kit packing for today's  
in person class  
• Labels!  
• put away stacks of milk  
CRATES IN FOOD STORAGE  
• HELP PUT AWAY DISHES Before  
1pm  
• FRUIT & PRODUCE portioning!  
• DATE CHECK + ORGANIZE  
DONATIONS IN FOOD STORAGE  
AUGUST UPDATES  
FLAVOURS OF Mura Kuch in  
person class this afternoon  
THANKSGIVING FOOD DRIVE 8PT23  
LAST WEEK OF OPEN



# Our Community

## What does it mean to be a member?

The Kitchen's membership model is the foundation upon which we strive to build an inclusive, collaborative, and resilient community. Whether an individual accesses services or volunteers their time, everyone becomes a member. All members agree to the **Member Code of Conduct** which outlines our collective commitment to celebrating diversity, promoting inclusion, and treating each other with care and respect. All members have voting rights at the AGM and regularly inform our programs and operations through discussion, surveys, and evaluations. The membership model demonstrates our commitment to social justice, and strives to **reduce the stigma** that often comes with accessing support services. Becoming a member means more than gaining access to support, or becoming a volunteer. Members become part of a **community where everyone is treated equally, and their voice, skills, and experience can make a difference.**



### Our Program Standards

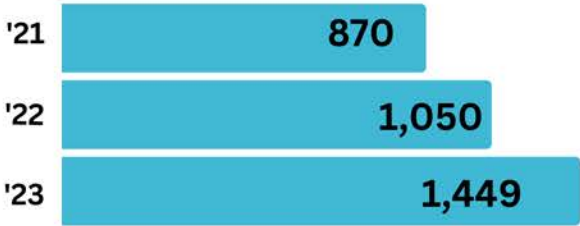
- **Good Food:** fresh & nutritious ingredients
- **Low Barrier:** no means testing or ID
- **Accommodations:** culturally relevant offerings, dietary restrictions, halal and gluten-free
- **Accessibility:** drop-in, phone orders & home delivery
- **Translation Services:** translated documents & on-call support in 6 core languages (Mandarin, Arabic, Spanish, Cantonese, Tagalog, French)

## 2023 Membership Breakdown

Total: 1,543\*



### 38% participant increase in 2023



\*Membership numbers do not include the number of children served.



# Cook

Food Skills Programs not only increase access to nutritious, wholesome food, they also create opportunities to learn, and share our skills with others 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.

18

Food Skills Programs  
3 Participant-led

2,558

Meal Servings  
Prepared Together

359

Recipe Kits Shared

Flavours of Marrakech  
food demonstration  
Taught by Khalid



I love the online recipes by video and the meal kits I have learned how to cook different recipes from around the world and use different spices

-AB, participant

Without a functional kitchen and with Island Health regulations limiting food preparation at our facility, **we continued to innovate in 2023 as our team developed the Capital Campaign to fund the commercial kitchen.** We got creative with programming, working to center participants as experts at The kitchen. As Covid-19 protocols eased, we even found creative ways to get together in person again! We leaned into developing our participant-led cooking program model even further, **transitioning from virtual (Zoom) to an in-person food demonstration model.** These participant-led programs were the highlights of the year. In **'Sopa Azteca' with Argelia and Rosy**, we hosted our first ever in-person food demonstration that was taught live in both Spanish and English! We learned to make traditional Tortilla Soup i.e Sopa Azteca, and the session may have ended with a dance party to Buena Vista Social Club during cleanup!

**Sopa Azteca  
food demonstration**

Taught by Rosy and Argelia in  
both Spanish and English





My cooking skills have improved and I have more confidence cooking for my family. I have healthy meal options now. -RY, participant

In our **'Homemade Falafel with Maryana'** virtual cooking class, Maryana shared her husband Odai's favorite dinner, along with expert tips and recipes that are now on heavy rotation at The Kitchen. In **'Flavours of Marrakech'**, professional chef and participant Khalid shared his mother's incredible Moroccan couscous recipe with his wife and young son proudly in attendance. **Each participant-led program in 2023 was unique and inspiring, offering invaluable insights into diverse cultures and cuisines.** Volunteer Linda Morde-Friessen and practicum students designed two budget-friendly **Dinner on a Dime** meal kits, each making three recipes and providing 16 nutritious meals for just \$25. Long-time volunteer and Kitchen Lead, **Shapna, developed 'Spice it Up!':** an in-person food demonstration program highlighting the medicinal benefits of herbs and spices, while sparking discussions on **cultural appropriation in cuisine, the impact that our food choices have on our environment, and the wonders of millet.** We distributed **359 meal kits**, with themes including Spring Buddha Bowls, Matzo Ball Soups, and Salsa Verde. Collectively, our participants prepared **2,558 healthy meals in 2023, and we did it all without a kitchen!**

### Looking Forward

In 2024, we will construct our commercial kitchen, expand in-person food skills programs and launch community meals. We plan to build on the success of our participant-led programs, re-establish core program models like **Supper Clubs**, and integrate the **Farmer's Market Nutrition Coupon Program** into a Food Skills Program for elders in our community. With our growing family demographic, we also aim to **develop more Food Skills Programs for youth and families.** Once renovations are complete, the kitchen will once again be at the heart of our organization, and it will be an accessible space where we can **nourish our community, reduce social isolation, and celebrate the power of good food.**



Maryana teaching her husband, Odai's favourite falafel dinner in a virtual cooking program



# Grow

Growing your own food is a delicious and rewarding act of resilience. Our Garden Programs provide tremendous amounts of fresh produce for the Pantry and Food Skills Programs, while offering hands-on learning opportunities and resources that support food growing at home. These programs help us meet our organizations fresh food needs, support local food systems, and create opportunities to reconnect with the land, while supporting our members in doing the same.



**4,224 kg**  
9,314 lbs  
Grown in our Gardens

**2,312**  
Food Plants Distributed  
with Get Growing, Victoria!

**324kg**  
715lbs  
Fruit picked  
by our team

**Bruce Saunders**  
Omnivore Acres  
Garden Lead  
AKA King Kale!



The Amazing  
**Maren Nootebos**  
Garden Program  
Assistant



Volunteers, Anita and Judi, having fun at the Get Growing, Victoria Garden Event (May 2023).

Our Garden Programs thrive thanks to our dedicated volunteer teams and our strong partnerships with Omnivore Acres Farm and St. Luke's Cedar Hill, who generously provide their land for our growing sites. The Cedar Hill Garden (St. Luke's) celebrated its second full growing season, while Omnivore Acres marked their third year. **We extend our heartfelt thanks to our outstanding Garden leadership team:** Bruce Saunders, Sue Schaeffer, and Jim Gowans at Omnivore Acres; Maren Nootebos and Heather Parker at Cedar Hill Garden; as well as our Fruit Picking Harvest Lead, Erin Leinweber, our Assistant Volunteer Coordinator, Anita Sperrer, and our many devoted garden volunteers.





In 2023, we set yet another new harvest record, producing an impressive **9,314 pounds of fresh produce!** When cross-referencing our detailed harvest records with fair market values in B.C., we found that purchasing the equivalent variety and quality of produce **would have cost \$31,671!**

Throughout the season, our Pantry Program fridges and meal kits were filled with an abundance of fresh produce, including romaine lettuce, vibrant peppers, tomatoes, cucumbers, zucchini, fresh herbs, legumes, and winter squash. **By investing in our Garden Programs, we are investing in the power of good food** and fostering beautiful connections with our local farms and food producers, while ensuring the availability of high quality food for our members.

**I learned so much from the volunteering and from attending garden events. A gardener gave me a cutting of a fruit tree from their garden and it is still blooming in my yard!**

**-RY, participant**

Thanks to the exceptional leadership and support from our Garden Program Assistant, Maren, and our Harvest Coordinator, Erin, **we gleaned a whopping 800 lbs of carrots and 715 lbs of fruit for the Pantry Program.** For the fourth year, we partnered with the **City of Victoria's Get Growing, Victoria!** initiative, hosting two successful garden events. These events distributed **2,312 food plant** starts, containers, gently used garden tools, and a wealth of educational resources and recipes to promote home gardening. These garden events helped establish **20 new participant gardens** and supported 98 additional growing spaces with essential supplies for the season.

### Looking Forward:

We plan to **host garden tours** to showcase our incredible growing sites and strengthen connections with our members and support network. We aim to **increase support for our garden teams** by hiring a Canada Summer Jobs student for the second year. Based on the 2021 Garden Program survey, we plan to grow more **culturally relevant food crops** and work to reduce barriers to volunteerism and launch **participant-led garden workshops.**

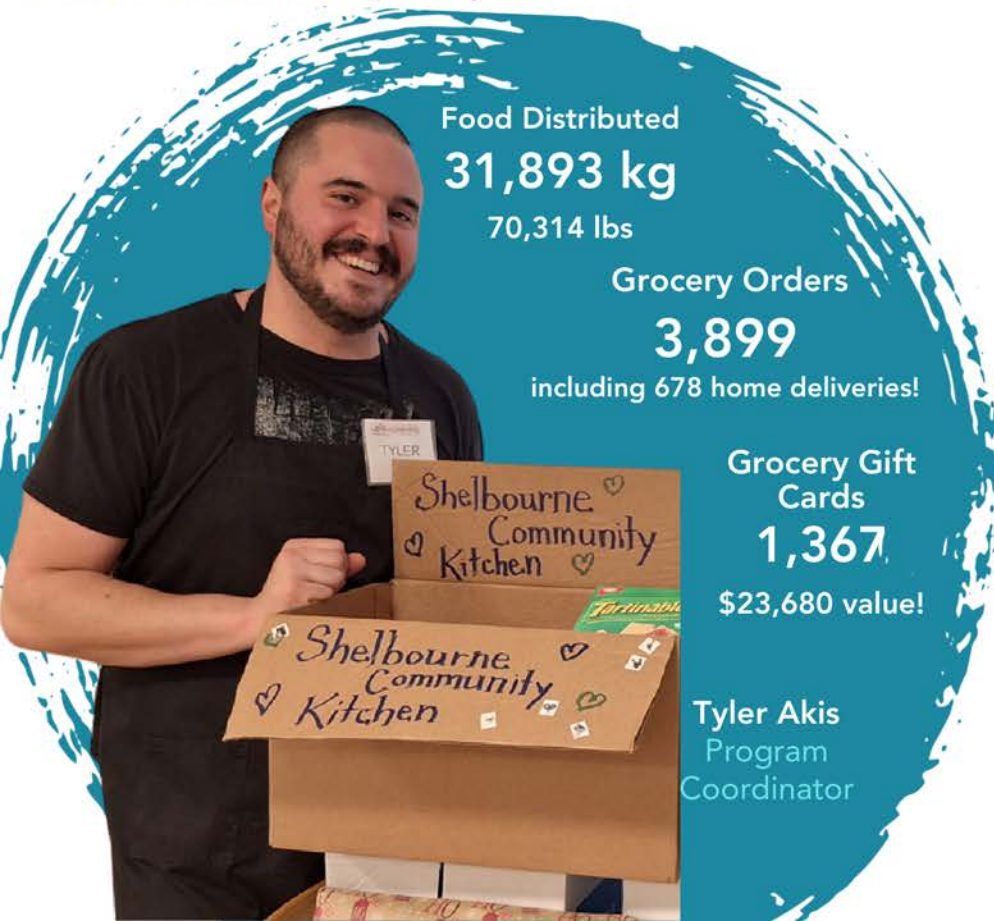


The Omnivore Acres Team and our partner in crime, farm owner, Jim Gowans (top right)



# Share

Founded with dignity, choice and respect as its guiding principles, the Pantry Program offers healthy food distribution to hundreds of adults and children each month. Two services are offered: the Grocery Program and the Voucher Program (grocery gift cards). 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, diets, 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.



Food Distributed  
**31,893 kg**  
70,314 lbs

Grocery Orders  
**3,899**  
including 678 home deliveries!

Grocery Gift Cards  
**1,367**  
\$23,680 value!

**Tyler Akis**  
Program Coordinator

## Pantry to Plate



Swiss Chard Meatballs



Root Vegetable Pakoras

**Fresh organic produce is amazing along with the amazing staff and volunteers. We absolutely love the delivery program. We feel part of community as members of the kitchen.**  
-mother and daughter (participants)

The surge in food costs and inflation in 2023 led to an increased demand for our food support services. In the spring, a fire at Mustard Seed introduced 100 new participants to our program, prompting a temporary pause on new registrations while we expanded our staffing capacity and secured more food. Despite these challenges, we experienced remarkable moments and tremendous support from our community. During this period, our resourceful **Pantry Program Coordinator, Tyler Akis**, successfully expanded food drive support, achieving outstanding results. **Generous, ongoing support from Gordon Head Recreation Center, St. George's Anglican Church, St. Luke's Anglican Church, and Lutheran Church of the Cross** helped throughout the year. Among the most notable holiday food drives: **BC Thanksgiving Food Drive (4,940 lbs)** and **Arbutus Global Middle School (1,914 lbs)**.



One of the most heartwarming stories of the year was Cedar Hill Middle School's month-long Operation Snowball food and fundraising campaign, which raised 1,917 lbs of food and an impressive \$5,430. During the final campaign presentation, there wasn't a dry eye left in the room! Partnerships with Thrifty Food Tuscany Village, Saint Michael's University School, and Waterworks Irrigation provided invaluable support for food drive processing. In late August, the BC Farmer's Market Association granted us \$15,120 in Farmers Market Nutrition Coupon Programs to support 36 elders (55 years and older) at The Kitchen. Additionally, we published six Pantry to Plate recipe features, inspiring meal planning and raising community awareness about our services with nutritious and accessible recipes using Pantry Program items. Once we secured food supplies and an on-call staff support team, we lifted the temporary freeze on new registrations in November. By the end of the year, our Voucher Program waitlist reached 283 people and our participant base had increased by 38%. Thanks to Tyler's expert leadership and our hardworking Pantry Program volunteers, by the end of the year, we registered 399 additional adults for the Pantry Program, fulfilled 3,899 custom grocery orders (including 678 home deliveries -Thank you Debra Burton!), distributed 70,314 lbs of food and shared \$23,680 in grocery gift cards. To spread holiday cheer, every participant who accessed our services in December, regardless of their waitlist status on the Voucher Program, received a special \$25 grocery gift card. Our team worked tirelessly to maintain the quality of services while increasing our capacity to serve more people amidst the tremendous need. We are immensely grateful for the incredible community support that made these achievements possible.

## Looking Forward

In 2024, we plan to secure additional funding and sponsorships to increase the availability of fresh proteins, culturally relevant foods including Halal offerings, and dairy. While renovations are underway, our team will continue to provide consistent food distribution, thanks to Lutheran Church of the Cross, who approved using their Upper Hall for The Kitchen two days a week. To further improve our services, we conducted a Pantry Program Survey from December 2023 to February 2024. This survey aimed to identify opportunities to restructure the Voucher Program and enhance the Grocery Program's self-select model. Participant feedback will directly inform our operations post-renovations.



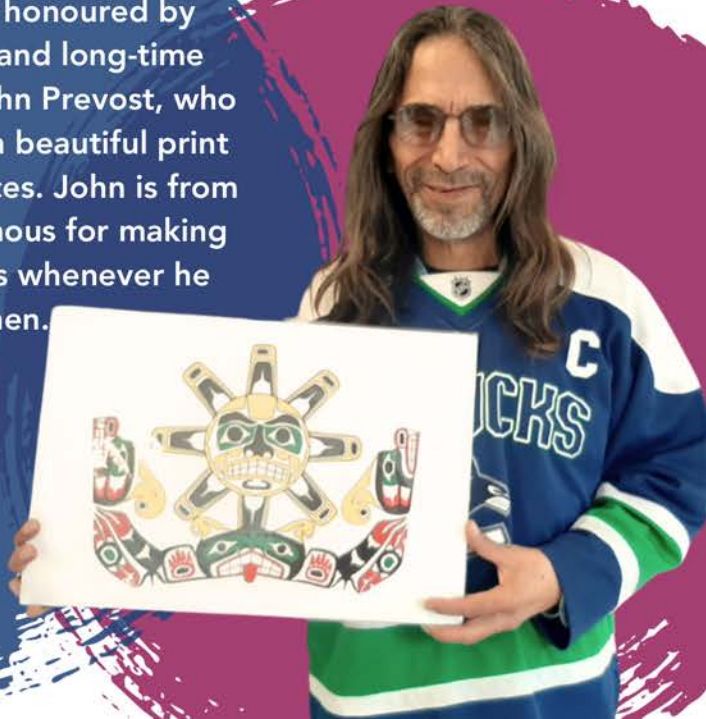
Saint Michael's University School Student, sorting food drive donations.



# Connect

At its core, food insecurity is the direct result of lack of income. Ongoing social inequity creates unequal access to income opportunities. Social support programs can't keep up with inflation, and the high cost of living results in people living on low income sacrificing essentials like healthy food and medication just to pay rent. **Our Community Engagement Program is one of our four program pillars that rarely gets the spotlight and yet, it is where some of the most challenging and impactful work occurs.** Since The Kitchen first opened in 2015, we have been a **part of a broad network that refers clients and connects people with resources** at other organizations where they can get extra help.

In 2023, we were honoured by Indigenous artist, and long-time Kitchen member, John Prevost, who gifted The Kitchen a beautiful print of one of his art pieces. John is from Alert Bay and is famous for making gorgeous drawings whenever he visits the Kitchen.



Shelbourne Community Kitchen delivers magic in so many different ways, you provide a safe haven and most of all, I've felt the positivity and love that comes from within.  
-JP, participant

The Kitchen has **long-standing referral relationships** with Pacifica Housing, Phoenix Human Services, the Cridge Center, Saanich Volunteer Services, and a number of support workers. Through our **Community Resource Features**, we share information about organizations that are doing incredible work in everything from employment services, subsidized housing, legal aid and advocacy, mental health and addictions, and family resources. **Staff provide referrals** upon request, and we maintain **large resource directories** that are available on our website and in hardcopy. Through our Social Justice Hero Feature, we use The Kitchen's spotlight to highlight the important work of people in the broader community who are making a positive impact towards social justice. **2023 Social Justice Heroes included: Eddie Charlie and Kirsten Spray, Kay Martin, and Boma Brown.** We would like to thank our Camosun College and University of Victoria practicum students for their excellent work updating our resources each and every semester.

## Community Resource Features 2023

- Mental Health Supports in Victoria
- Disability Across the Lifespan
- First Nations & Metis Resources
- Community Income Tax Clinics
- Orange Shirt Day
- Affordable Childcare



# Financial Snapshot

Fiscal Year 2023 January 1 - December 31 [View Full Financial Statements](#)



**Revenue**  
**\$640,838**

**Expenses**  
**\$556,527**

**Food Distributed**  
**31,893 kg /70,314 lbs**

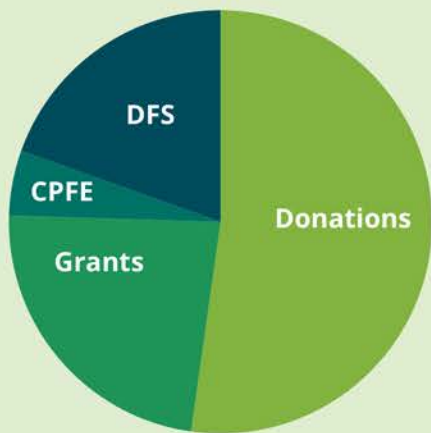
*Thank you*

## FOR YOUR SUPPORT

Rising food costs and inflation caused a rapid increase in demand for food support while increasing overall operational costs. Gratefully, our generous donors, grantors, and community partners were there with us every step of the way. Thanks to the awe-inspiring support of our anonymous matching donor, and everyone who gave so generously to our Donate and Double Your Impact Campaign to support our programs. For an overview of our Bring Home the Kitchen Capital Campaign, see the next page!

\*Bring Home the Kitchen Capital Campaign not included. See next page.

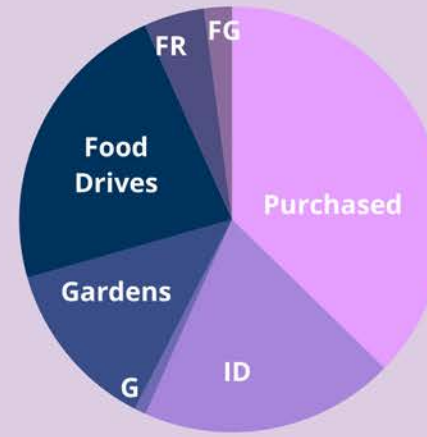
62% of all food distributed was grown or donated!



52.2% Donations  
23.3% Grants  
19.5% Donated Food\* & Other Products (DFS)  
5% Community Partners & Fundraising Events (CPFE)



46.7% Programs  
27.4% Staffing  
15.3% Facilities  
5.8% Administration (A)  
4.9% Fundraising (F)



37.3% Purchased  
13% Gardens  
22.7% Food Drives  
4.6% Food Rescue (FR)  
19.4% Individual Donors (ID)  
2.1% Fruit/Farm Gleaning (FG)  
0.9% Grow-A-Row (G)

\*Value of donated food verified at \$3.52/lb by Foodbanks BC





# BRING HOME THE KITCHEN

## CAPITAL CAMPAIGN \$387,000 RAISED!



Our team is truly overwhelmed with gratitude and so encouraged by the community's generous support for our "Bring Home the Kitchen" capital campaign goal and raised \$387,000 for phase 2 renovations in 2023! **We wish to share our deepest thanks to each and every one of our donors, funders, supporting local businesses, and philanthropic organizations who helped us reach our goal.** Your support is truly humbling.

While our foremost focus is on establishing a commercial kitchen, the positive impact of this project will go far beyond. This is an opportunity for us to expand and enrich our programs, to create leadership and workplace training opportunities for people accessing services, and to create new income streams that will allow us to invest in our organization's long-term sustainability.

Together, we are building our long-awaited commercial kitchen, expanding our fridge and freezer storage, conducting accessibility upgrades, and improving workshop and office spaces at the Shelbourne Community Kitchen's new home!

Scan to learn more  
about our project!



## Capital Campaign

### Budget Breakdown

#### HVAC & Fire Suppression

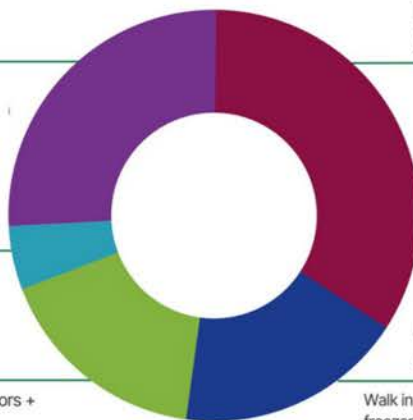
Systems authorized for a commercial kitchen.

#### Furnishings

Office Furniture, tables + chairs

#### Accessibility

Bathroom adaptations, doors + accessible kitchen island



#### Renovations (Construction)

Construction of commercial kitchen and additional office space.

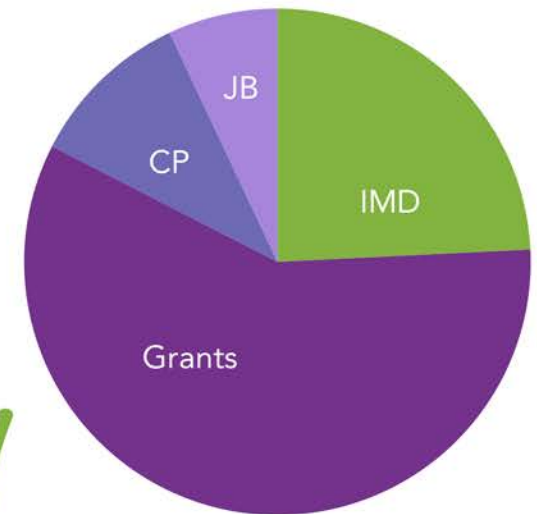
#### Equipment & Small Wares

Walk in fridge extension, freezer + commercial cooking equipment



*Thank you!*

## Fundraising Success!



21.6%	Individuals & Matching Donor (IMD)
61.6%	Grants
9.8%	Community Partners (CP)
7%	Jazz Bar Benefit Concert (JB)





The Kitchen's resilience is the result of the collaborative and collective contributions of so many people in our community. We rely on our involved participants, our mighty and hardworking staff, hundreds of dedicated volunteers, generous donors and supportive community partners – **all working together to alleviate food insecurity, increase food literacy, and reduce social isolation in our community!**

## Our Vital Volunteers

### The Backbone of The Kitchen

By integrating meaningful leadership and volunteer opportunities, we recognize and celebrate the wealth of knowledge that all of our members bring to our community. From portioning food to working in our gardens, to administrative support and fundraising initiatives, The Kitchen relies on its volunteers.

**175 Active Volunteers**

14, 585 Volunteer Hours



Professional chef and kitchen participant Khalid leading a food skills demonstration 'Flavours of Marrakech' – Moroccan Couscous.



RBC McKenzie Branch Volunteers setting pathways for our Cedar Hill Garden Site.

**I love the community feeling. It is always calm and everyone is thoughtful and friendly. People there really think about what works and it means a lot to me.** Cynthia - Program Participant



## The People



Director of Operations Kim Cummins  
receiving donations from the Saanich Greens Market



Vera Wynn-Williams, Communications Consultant  
& Capital Campaign Lead

## Our Staff

Fresh organic produce is amazing along with the amazing staff and volunteers. We absolutely love the delivery program. We feel part of the community as members of The Kitchen.

DY-Member Participant



Program Coordinator Tyler Akis with volunteer chef Antonio preparing  
curry for our virtual Food Skills class. (hairnets removed for photo) page 19



The Shelbourne Community Kitchen Society is governed by a dedicated team of ten Board Directors. Thank you to board members Jason Macmillan and Lisa Richardson, who will be stepping down this year, your contributions have been greatly appreciated. Lisa will remain on as a member of the Grant Writing team. We would also like to extend our heartfelt appreciation to Clarice Dillman, our outgoing and formidable Board Chair. A huge thank you for your six years of significant commitment, advocacy, and leadership through the growth and pivotal transition years of The Kitchen, not to mention navigating the uncertainty of the pandemic. Clarice will remain on as Past Board Chair and support the transition of our newly elected board members.

## Our Board of Directors

The Shelbourne Community Kitchen Bylaws indicate a minimum of 7 and a maximum of 11 directors, with nominees for the board elected by the membership. The nominees for 2024 are Jennefer Byrne, Rae Franklin, and Bruce Winter. Our continuing nominees are Linda Campbell, Helen Marzolf, and Don Storch.



Outgoing Board Chair Clarice Dillman.

Thank You for your steadfast commitment, tremendous effort, and relentless positive energy – ‘we didn’t just survive, we thrived’!!

BOARD OF DIRECTORS 2024 - 2025		
Member	Term (maximum of 3 terms)	Term Ends
NOMINEES		
Jennefer Byrne	Starting 1st year of 1st term	2026
Rae Franklin	Starting 1st year of 1st term	2026
Bruce Winter	Starting 1st year of 1st term	2026
CONTINUING NOMINEES		
Linda Campbell	Starting 1st year of 3rd term	2026
Helen Marzolf	Starting 1st year of 3rd term	2026
Don Storch	Starting 1st year of 2nd term	2026
CONTINUING		
Ann Baty	Starting 2nd year of 3rd term	2025
Cathy Flikweert	Starting 2nd year of 3rd term	2025
Nicole Kilburn	Starting 2nd year of 3rd term	2025
Ray Lett	Starting 2nd year of 1st term	2025



## Nominees

### Jennefer Byrne

Jennefer is so honoured to be part of the Shelbourne Community Kitchen Society and look forward to working with all the amazing people who are part of this community. I am a retired educator, having spent the better part of 30+ years as a classroom teacher, special education teacher, district lead teacher and Principal. I love to do just about anything around my home; garden, cook, paint, sew... I also love to hike and really enjoy our forest and mountain trails. I live close by with my husband, our dog and our very unusual cat. We love our community and I look forward to being a positive support in any way I can.



### Rae Franklin

Rae has dedicated 16 years to the provincial public sector, holding various roles in policy, legislation, and leadership. She is currently the Director of Governance at the Ministry of Post-Secondary Education and Future Skills and has previously advised the government on financial and corporate sector policy matters. Rae holds a B.A., M.A., and J.D. from the University of British Columbia (UBC). Passionate about promoting diversity, inclusion, and accessibility, she serves on the ADEI advisory committee for the District of Saanich. Outside of work, Rae enjoys reading and exploring the outdoors with her family.



### Bruce Winter

Bruce grew up in Montreal, Quebec and obtained his master's in computer science (Software Engineering) from the University of Victoria. Bruce served in the Navy as a naval officer for 27 years where he had a varied career and travelled extensively. On his retirement from the Navy, Bruce had a brief sojourn working at the Faculty of Engineering at the University of Victoria and then spent 16 years working for the BC Government supporting Information Technology projects. Bruce is semi-retired and continues to support special projects at the Ministry of Health.

Bruce and his partner Laura have 3 children and 4 grand-children who all reside in or near Victoria. Bruce and Laura are long-time active members of St George the Martyr in Cadboro Bay. In his leisure time Bruce likes to spend time motorcycling, playing pickleball, lawn bowling, kayaking, walking his dog and gardening.





## Continuing Nominees

### **Linda Campbell** - [Chair of Health & Safety Committee and accessibility expert](#)

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.

Linda also serves on the board of Mt. St. Mary Hospital, and in the past has enjoyed volunteering 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.



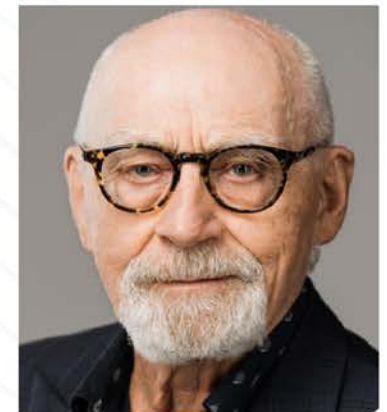
### **Helen Marzolf** - [Board Secretary](#)

Helen has volunteered with The Kitchen since 2019. A retired curator, she has been entranced by food and gardening for most of her life. The Kitchen is a constant source of new ideas, sharing and learning; a community space built on care, friendliness, hope and good work. It's easy to support and contribute to such a vibrant operation.



### **Donald W. Storch, OM., MSW.** - [Member of the Human Resources & Nominations Committees](#)

Don has been a member and supporter of the Kitchen since its inception. He brings to the Board his many years of experience as a board member of health, social service, correction and education organizations. In 2008 he received an Order of Canada for his extensive volunteer work. He is an avid gardener and "plants a row" for the Kitchen each year. He is a retired social worker. His wife Janet was the Program Director at the school of Nursing at University of Victoria before her retirement. They have 3 adult children and 4 grandchildren.





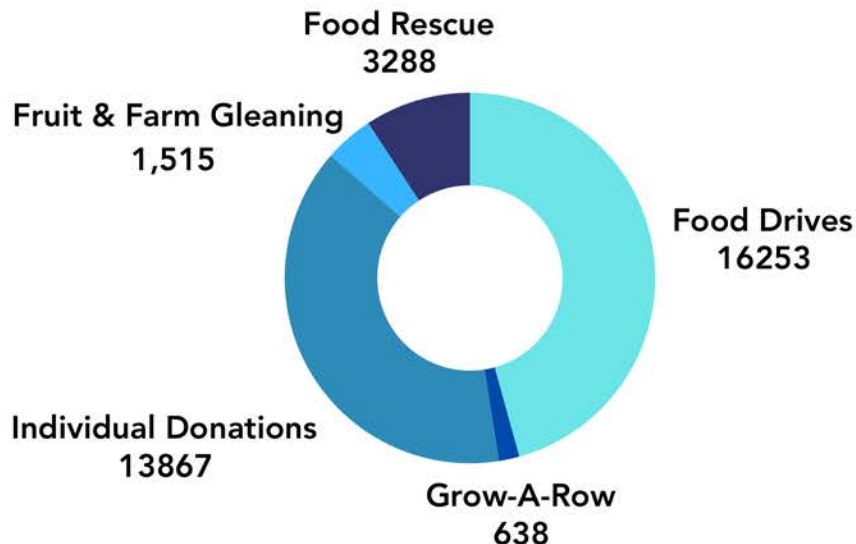
## Food Sourcing Initiatives

As a result of our current economic climate, including high food costs, The Kitchen experienced a 38% increase of individuals accessing our programs in 2023. To meet the growing needs in our community, we not only continued to work with our community partners, local organizations and individuals, we created new partnerships that would continue to strengthen our collective impact.

For my family circumstances accessing resources monthly from The Kitchen has made a huge impact on our survival during a time when food costs, rent, and other costs have increased.

Pantry Program Participant

**16,130 kgs / 35,561 lbs**  
of FOOD Donated  
**Valued at over \$120,000**



Arbutus Global Middle School participating in our Summer Send Off Food Drive



Elisha Gardner from Saint Michael's University School leadership team, helping to sort the 6,171 lbs of food donated during the BC Thanksgiving Food Drive.



## Community Mentorship and Collaboration

Since its inception, The Kitchen has partnered with local community schools to provide mutually beneficial hands-on leadership and practicum experiences. In 2023 practicum students from the University of Victoria's School of Social Work and from Camosun College's Community, Family, and Child Studies program provided valuable frontline and administrative support. Students from the University of Victoria's Nursing program informed our organizational emergency plan and mental health policies, while students from St. Michaels University's Student Leadership Team provided volunteer support through food donations processing, garden work parties, and hospitality. Additionally, in 2023 The Kitchen hired a seasonal Garden Program Assistant through funding from the Canada Summer Jobs program.

"Shelbourne Community Kitchen provided me with so many opportunities to grow in leadership, especially in terms of helping organize a Get Growing, Victoria! event. The experience I gained as the Garden Program Assistant was so valuable to my organizational skills as a student and now as a working professional."

Maren Nootebos – Canada Summer Jobs Employee



Volunteer, Judi Lees (left) and Maren Nootebos (right) during The Kitchen's 4th Annual Get Growing! Victoria Event.



# thank you

## To ALL Our Amazing Partners & Donors

### Community Working Together For Food Security



In March of 2023 The Shelbourne Community Kitchen unveiled its new Gratitude Wall which is dedicated to celebrate and honour those whose contributions, financial or in-kind, or voluntary service, have made a significant impact on the success of our mission and programs. We would like to acknowledge with thanks our 2023 recipients: St. Luke's Cedar Hill Anglican Church, Tri-Eagle Development, Laura Cochrane, Lutheran Church of the Cross, Omnivore Acres - Jim and Catherine Gowans, Bruce Saunders, Banyan Construction, Craig Thomas, Brewis Electric - The Wyatt Family, Vivian Skinner, and Mary Lou Whidden.

### Granting Agencies

BC Farmers' Market Association  
Community Food Centres Canada  
Community Social Planning Council of Greater Victoria  
District of Saanich  
Government of Canada, Canada Summer Jobs  
Greater Victoria Savings Credit Union Legacy Fund  
Church of Jesus Christ of Latter-Day Saints  
Provincial Employees Community Services Fund  
Rotary Club of Victoria Harbourside  
Sara Spencer Foundation  
South Island Farm Hub  
Sovereign Order of St. John of Jerusalem  
The Province of British Columbia - BC Community Gaming  
Tony and Mignon Fenton Trust  
United Way Southern Vancouver Island  
Urban Food Table  
Victoria Foundation  
West Coast Seeds



## Contributing Community Groups & Businesses

100 Men Who Care Foundation  
1269519 BC Ltd.  
Abstract Developments  
Anonymous  
Aqueduct Foundation  
Arbutus Global Middle School  
Army, Navy, Airforce Veterans in Canada  
- Unit 12  
Barbara & Philip Potash Foundation  
BC Thanksgiving Food Drive  
Benevity Community Impact Fund  
Berwick House  
Bob Watts Trio  
Broadview United  
Brodersen Homes Group  
Bru Bar Cafe & Espresso  
Budget Break and Muffler  
Camosun Community Association  
Canadian Culinary Federation Victoria  
Canadian Tire  
Capital City Allotment Association  
Cedar Avenue Block Watch  
Cedar Hill Court  
Cedar Hill Middle School, SD #61  
CFAX Santas Anonymous  
CFUW Victoria  
Church of St. George the Martyr  
Cloverdale Traditional Elementary School  
Community Living Victoria  
Curves Oak Bay  
Dawson Heights Housing Ltd.  
Don Mann Excavating Ltd.  
Fairways Market (Shelbourne Plaza)  
Fidelity Investments Canada  
First Unitarian Church of Victoria  
Gamma Eta Master  
Gordon Head Lawn Bowling  
Gordon Head Recreation Centre  
Grace Lutheran Church  
Heirloom Linens  
Iconic Communications Co.  
Islands West Food Distributors  
Jazz Vespers Victoria

Kathryn Berg Law Corporation  
Kensington Retirement Residence  
Level Ground Trading Company  
Little June  
Lutheran Church of the Cross  
Marlowe Residential Incorporated  
Ministry of Health  
- *Health Sector Information, Analysis and Reporting*  
Mount Douglas Reunion (Class of 1973)  
Newcomers Club of Greater Victoria  
Patisserie Daniel  
Pizzeria Prima Strada  
Potash Family Foundation  
Quadra Cedar Hill Community Assoc.  
Robert & Pauline Waller Foundation  
Rock Bay Market  
Royal Bank of Canada (Mackenzie)  
Saanich Greens Market  
- *Jewish Family Services*  
Saanich Lawn Bowling Club  
Scotia Bank Shelbourne Plaza  
Shelbourne Street Church of Christ  
Soap for Hope  
St. Luke Cedar Hill Anglican Church  
St. Michaels University School  
St. Philip Anglican Church  
Sysco Foods Victoria  
The Bottle Depot  
The Old Farm Market  
Thrifty Foods Tuscany Village  
Tim Hortons (Cedar Hill)  
Tri-Eagle Development Corporation  
Umi Nami Farm  
Urbana Kitchens  
Vancity Credit Union  
Vessel Liquor  
Victoria Chinatown Lioness Club  
Victoria Women's Newcomer Club  
Victoria Truth Centre  
Waterworks Irrigation & Landscaping  
Western Coast Insurance Services  
Willows Elementary School

## Networks & Program Collaborators

Camosun College  
- *Community, Youth, & Children's Studies Program*  
Capital Regions Food & Agriculture Initiatives -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  
Scale Collaborative - Thriving Non-Profits Program  
St. Luke Cedar Hill Anglican Church  
University of Victoria - School of Social Work  
University of Victoria - School of Nursing  
Volunteer Victoria



A Heartfelt Thank You  
to each and every donor who  
has generously supported  
our vision towards a  
healthy food secure community.



The Kitchen is proud to operate as a 'seed to plate organization', aspiring always to Getting Good Food To Good People! Much of our produce is grown and harvested at our two garden sites – Omnivore Acres Farm and the Cedar Hill Garden. Fresh seasonal vegetables are a highlight of both our Pantry and Food Skills programs, and what we grow is directly informed by our members. **Our monthly Pantry to Plate recipe features vegetables from our harvest and can be made exclusively with items from our Pantry Program.**

### From Beet Seeds to Ukranian Styled Borscht



Scan Here for Recipe

SHELBOURNE COMMUNITY KITCHEN SOCIETY

101 - 3787 CEDAR HILL ROAD SAANICH, BC V8P 3Z4 | INFO@SHELBOURNECOMMUNITYKITCHEN.CA

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