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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.



Camosun Practicum Students,
Kendall and Devan during
Back to School Stock Up
Sept 2024.

Vision, Mission & Core Values

Since opening the doors at our first, central location in 2015, The Kitchen has been a thriving neighbourhood food centre where healthy food and a sense of community belonging could be found. It's a place where stories are shared over simmering pots, friendships grow alongside gardens, and everyone is welcomed with warmth and respect. Our work is grounded in principles of social justice, equity, and inclusion. Access to nutritious food is a right, not a privilege. We believe in the strength of community, the joy of learning together, and the power of programs that make people feel seen, valued, and at home.

Our Vision healthy, food-secure communities.

Our Mission creating opportunities with people experiencing food insecurity to cook, grow, share and connect for improved health and well-being.

Our Core Values Community, Collaboration, Compassion

People experiencing food insecurity come to The Kitchen 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



Antonio enjoying a meal with a young participant.

Message from the Executive Director -Kim Cummins



It's hard to believe we spent an entire year without a facility of our own! We did it together, and the impact we made showed just how resilient we are as a community. 2024 asked a lot of us: flexibility, patience, and creativity. And it was community that carried us through! I want to extend my deepest thanks to the incredible community partners who opened their doors, so we could continue running programs and supporting our members throughout a 16-month renovation journey. To our dedicated Program Coordinator, Tyler Akis: thank you. Your talent and perseverance helped guide our programs and volunteers through every twist the renovation brought our way. As the first-ever Executive Director of the Shelbourne Community Kitchen Society, thank you to our Board of Directors for recognizing the need for this role, for promoting me from Director of Operations, and for their steady support throughout the transition. It is an honour to work alongside so many who bring our mission to life. Together with Scale Collaborative, we laid essential groundwork in 2024: multi-year financial projections, a phased staffing plan, and a new business plan. Our committees also strengthened governance with updated policies, manuals, and transition plans. This team has shown unwavering commitment to growing our impact and guiding The Kitchen through a pivotal year.

The renovation itself? It was a wild ride working with Craig Thomas of Banyan Construction, Cathy Flikweert, Treasurer, and Clarice Dillman, Construction Team Chair, solving the many challenges and keeping the project on track. Yet, through it all, we continued to offer services throughout the year, thanks to our amazing staff, volunteers, and generous partners. And what a year of impact it was! Volunteers filled nearly 4,000 grocery orders and made over 500 home deliveries. We created fun cooking videos with our Canada Summer Jobs team and distributed 332 meal kits. Through the Pantry Program, we distributed 70,675 lbs of food, including 10,837 lbs grown in our gardens!

I'm incredibly proud of what we accomplished, and so excited for what's ahead. Our new commercial kitchen, and accessibility improvements are more than just facility updates; they're launchpads for new opportunities. Look for expanded and enriched Food Skills Programs, including the introduction of community meals, as well as in-house food processing that will help to keep the Pantry filled and reduce waste. We will also begin developing new revenue streams, including: fee-for-service programs, rentals, and social enterprise initiatives. As we develop income strategies to sustain the organization, we're focused on integrating leadership, income opportunities, and employment pathways for the people we serve. Income insecurity is at the root of food insecurity and we're committed to shifting the dial wherever we can. Thanks to each and everyone who supported us through the renovations.

The doors are open, the pots are simmering, and a new chapter of nourishing community begins!

A handwritten signature in black ink, appearing to read 'K. Cummins'.

Letter from the Board Chair -Bruce Winter



As Chair of the Board, I'm pleased to offer a few reflections on what a truly meaningful and dynamic year at the Shelbourne Community Kitchen has been. This has been a year of meaningful impact and strong community connection. We successfully completed Phase 2 of the renovations. The commercial kitchen and renovated space are a wonderful addition to the Kitchen as attested by all of those who attended the grand opening. This past year over 1,600 adults and nearly 700 children came through our doors seeking access to healthy food — and they found more than that. They found welcome, dignity, and support.

Of course, the year was not without its challenges. The renovations took longer than expected resulting in temporary disruptions — including facility closures — that were met with strong partnerships and a shared resolve to keep programs running. The ongoing pressures of inflation, rising food insecurity, and operational constraints have been real. And yet, in the face of these pressures, The Kitchen responded with resilience and creativity.

At the board level, we've continued to focus on good governance, financial oversight, and supporting our staff through both transitions and growth. To my fellow board members — thank you for your commitment, thoughtfulness, guidance, and your deep care for this organization.

A heartfelt thank you to our Past Chair, Clarice, our Executive Director, Kim, our Treasurer Cathy, board members, our staff Tyler and Marlene, and our new temporary summer staff. To our volunteers — the lifeblood of The Kitchen — your hours of service and generosity of spirit continue to inspire. To our community partners — a heartfelt thanks. Lutheran Church of the Cross, St. Luke's, VanCity Mount Tolmie, and Broad View United — your generosity in sharing your space allowed us to continue vital programs when our own facilities were unavailable. A special thanks goes to Craig Thomas of Banyan Construction for his support in getting our renovations completed. Thank you to all our donors and to those who gave anonymously, as well as to the late, Bob Watts, who brought both energy and heart to organizing years of benefit concerts and was our Donate & Double Your Impact matching donor.

Looking forward, we remain deeply committed to our mission. As we look to the year ahead, we do so with hope, resilience, and a continued focus on food security, skill-building, and community connection. Thank you for standing with us — through your time, your gifts, your encouragement, and your shared belief in the power of community. Together, we are building food security, and a more connected and caring neighbourhood.

With gratitude,

Bruce Winter

In 2024, our staff, board of directors, and committees worked together to advance the organization's strategic goals through focused action and collaboration. The Kitchen's 2023-2027 Strategic Plan outlines three primary goals, listed below. Key milestones and progress made across our strategic directives including program delivery, organizational growth, human resources development, and facility upgrades, as we continued to deliver programs and services amidst the challenges of a significant renovation project.

Committees: Executive, Finance, Health & Safety, Human Resources & Governance, Nominations.

Working groups: Facility Renovations, Fundraising/Communications, Grant Writing

1

Respond to Changing Community Needs and Priorities

- Continued program delivery during facility renovations by establishing satellite locations with support from community partners.
- Employed three youth through the Canada Summer Jobs Program to support program delivery.
- Secured dedicated funding to expand the Translation Project and improve accessibility of programs and communications.
- Refined program delivery in response to participant surveys, evaluations, and direct feedback to meet increased membership.
- Conducted multiple program planning sessions to prepare for expanded operations and services that would follow after renovations.

2

Make Our Facilities Work for Us

- Submitted Food Premises Application, and revised Food Safety and Sanitations plans in collaboration with our Environmental Health Inspectors at Island Health.
- Liaised with Banyan Construction and Studio 531 Architects to ensure renovations aligned with vision and budget.
- Worked with mechanical engineers to design an HVAC and air exchange system aligned with budget and code requirements.
- Resubmitted building permit application to the District of Saanich.
- Completed Phase 2 Food Supply Area renovations, including an additional walk-in cooler and new walk-in freezer.

3

Sustainably Grow Our Organization

Develop Our Governance and Structure

- Expanded HR Committee Terms of Reference and integrated governance responsibilities.
- Secured human resources expertise to support committee work.
- Developed a Board Manual and Orientation Program.
- Created Executive Officer transition plans and updated position descriptions for succession planning.
- Developed an Employee Manual and updated the Volunteer Manual.
- Revised the Annual Action Plan system and integrated quarterly system to manage work load and maintain priorities

Proactively Manage Human Resources

- Completed the Future Pathways project with Scale Collaborative, including multi-year financial projections, a business plan, and a staffing plan.
- Implemented phase 1 & 2 of the Future Pathways Staffing Plan.
- Established and filled the Executive Director role (October 2024).
- Hired a third full-time, permanent staff member: Administrative Coordinator.
- Collaborated across H&S and HR Committees to develop an Incident Response Tree.
- Renewed contract with Vera Wynn-Williams to continue fundraising and communications support.



Bruce and Kamille harvesting beets at Omnivore Acres Farm.

Key Priorities and Goals for 2025

- **Complete Phase 2 renovations** to improve accessibility, expand dining and workspace areas, redesign the pantry, and add cooling and fire suppression systems. Celebrate with our community!
- **Operationalize the renovated facility** with comprehensive staff and volunteer training, updated procedures, and effective onboarding systems.
- **Continue to develop and evaluate programs.** Resume in-person Food Skills programs, introduce community meals, and pilot new initiatives based on community needs.
- **Expand our capacity to meet the urgent and growing need** for healthy food access.
- **Begin in-house food processing** to support the Pantry Program, reduce food waste, and enhance food distribution.
- **Build new community partnerships** and nurture our relationships with stakeholders.
- **Explore new income streams** and begin to develop a social enterprise framework, including fee-for-service programming, value-added products, and facility rentals.
- **Promote succession planning** through the continued development of resources, systems, and policies that strengthen governance and organizational structure.
- **Review the Strategic Plan** to reaffirm the organization's commitment to social justice, diversity, inclusion, and poverty reduction.



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



Taking Stock

2024

PROGRAMS & IMPACT



Jack, UVic Social Work
Practicum Student at Get
Growing, Victoria spring
event



Our Programs

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 and Confidentiality** document 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**.



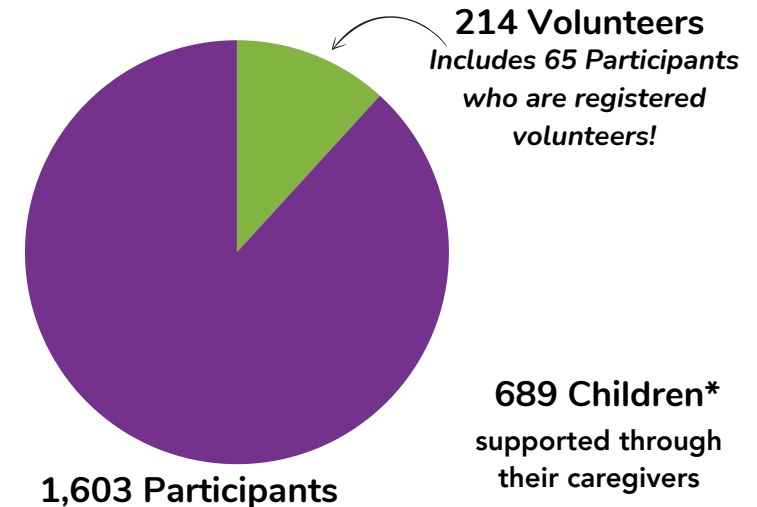
Sonya harvesting tomatoes in the greenhouse at Omnivore Acres

Our Program Standards

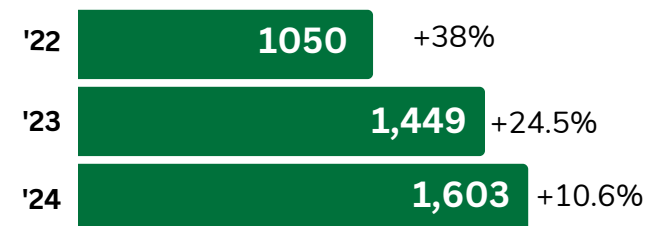
- **Good Food:** fresh & nutritious ingredients
- **Low Barrier:** no means testing
- **Accommodations:** culturally relevant offerings, dietary restrictions, halal and gluten-free
- **Accessibility:** drop-in, phone orders & home delivery
- **Translation Services:** translated documents & on-call support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

2024 Membership Breakdown

Total: 1,858*



10.6% participant increase in 2024



*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.

17

Total Programs &
Community Meals

1,896

Meal Servings
Prepared Together

332

Meal Kits
Distributed

Spice It Up with Shapna
Food Demonstration

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

As renovations continued throughout the year, our team found creative ways to keep Food Skills Programs alive and vibrant, and our wonderful partners provided space to help make it happen. At St. Luke's Cedar Hill, we created fun and impactful meal kits, like **Dinner on a Dime, Mother's Day Brunch, and a Father's Day BBQ**. At Emmanuel Baptist Church, we piloted **Elder's Kitchen**, a monthly lunch club for community members aged 55 and over. Each month, 40 participants came together for a shared meal, taking turns helping with prep or clean-up, and received **BC Farmers' Market Nutrition Coupons** after each meal. **We celebrated Black History Month with Melanin Magic**, the BIPOC youth group at Cedar Hill Middle School, and shared amazing family recipes from Kenya and Jamaica. At Broad View United, we held a heart-warming **holiday dinner and cookie swap**. **Participant-led programs transformed into cooking videos for 2024:** Walid and Amas introduced us to three delicious **Lebanese salads**, while Shima created an engaging, educational video in **celebration of Yalda**, and collaborated with staff to design an amazing meal kit.

Elder's Kitchen
Pam and Monica
cooking up a storm!



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.



Omnivore Acres Farm

Our Garden Programs continue to thrive thanks to our incredible volunteer teams and strong partnerships with Omnivore Acres Farm and St. Luke's Cedar Hill, who generously provide land for our growing sites. Together, we supplied **10,837 lbs of produce (fair market value of \$31,276)** for The Pantry and Food Skills Programs and we broke -yet another- annual harvest record. To support food growing at home, we hosted two **Get Growing, Victoria!** events, held garden tours and a **container gardening workshop** at Cedar Hill Garden, created new resource sheets, and held a **Food as Medicine** workshop with UVic Nursing practicum students. Heartfelt thanks to our amazing Garden leadership teams: Bruce, Sue, Jack, and Lucy.

4,936 kg
10,837 lbs
Grown in our Gardens

785 lbs
Farm Gleaning -
Produce Harvested

805
Seedlings
Distributed

Bruce Saunders
Omnivore Acres
Garden Lead
AKA King Kale!

Lucy Griffiths
Garden Program
Assistant



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

32,057 kg

70,675 lbs

Grocery Orders

3,813

including 584 home deliveries!

\$42,650

in Grocery Gift
Cards

\$14,256

in BC Farmers
Market Coupons

Tyler Akis
Program
Coordinator

Pantry to Plate



King Kale's
Green Pancakes



Spring Barley Salad

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)

Throughout renovations, our Pantry Program found a temporary home in the Upper Hall, generously provided by Lutheran Church of the Cross. Twice a week, Tyler Akis and a dedicated team of volunteers transformed the space; setting up, taking down, and hauling fully loaded carts up and down the elevator to and from storage. As demand for support continued to grow, we hit record daily access numbers, and **registered 298 new participants** for support. **584 home deliveries** were made, helping to get healthy food and supplies to participants living with mobility and/or chronic health challenges. **Fresh and frozen proteins, including halal** and vegetarian options were a great resource. 7 Pantry to Plate recipe features were published, include a garden team favourite 'Kale Pancakes'. **18 Community partners generously hosted food drives** throughout the year, totaling **21,786 lbs of donated food** to help keep our Pantry shelves filled.

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.

YOUTH SUPPORTING COMMUNITY

Youth in our community are stepping up in inspiring ways and here are just some of the beautiful examples!

Ten-year-old Maria-Clara fundraised in her community and donated 72 turkeys at Christmas.

Students from Saint Michaels University School volunteer twice a month after school -all year.

Cedar Hill Middle School's Operation Snowball combined joy, generosity, and action through a month of events, fundraising, and food drives.

So inspiring!

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

In 2024, we focused on developing key **Community Resource Features** and **updating our directories** to better serve our members. These features highlight organizations doing important work in areas such as employment support, subsidized housing, legal aid and advocacy, mental health and addictions, and family resources. **Staff provide referrals upon request**, and we maintain comprehensive directories that are available both on our website and in hardcopy at The Kitchen. **We're proud of our long-standing referral relationships** with Pacifica Housing, Phoenix Human Services, the Cridge Centre, Island Health, and a wide network of support workers throughout the city. Special thanks to our Camosun College and University of Victoria practicum students, whose excellent work keeps our resource directories current each and every semester.

Community Resource Features 2024

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

The People

Our Board of Directors (2024-2025)



From Left to Right: Bruce Winter, Chair; Linda Campbell, Director; Rae Franklin, Director; Jennefer Byrne, Director; Don Storch, Director; Nicole Kilburn, Director; Cathy Flikweert, Treasurer; Clarice Dillman, Board Past Chair; Kim Cummins, Executive Director; Helen Marzolf, Past Secretary; Ray Lett, Director. Not pictured: Ann Baty, Vice Chair; Darlene McCoy, Secretary October 2024.

The People

Outgoing Board Members

We are deeply grateful to our outgoing Board members whose leadership and care have left a lasting impact on The Kitchen.

Ann Baty, departing Vice Chair, offered quiet strength and clarity; leading policy development, strategic planning, and nurturing key partnerships with integrity. As Treasurer, Cathy Flikweert provided a steady financial foundation, ensuring accuracy, accountability, and thoughtful stewardship that supported our growth. Nicole Kilburn brought insight, reflection, and heart to every meeting, encouraging more personal Territorial Acknowledgements and guiding the Nominations Committee through a pivotal phase of succession planning. Helen Marzolf, our outstanding Secretary, kept us organized and on track with precision and patience; compiling agendas, recording minutes, and offering trusted guidance with calm consistency. Thank you, Ann, Cathy, Nicole, and Helen, for your dedication, wisdom, and the many ways you've strengthened the Shelbourne Community Kitchen. You will be missed. Our Board Past Chair Clarice Dillman will also be stepping down from the board. She has been instrumental in getting the renovations to our facility completed and will continue to support The Kitchen as a volunteer.

Outgoing Board of Directors



Ann Baty
Outgoing Vice Chair, Human
Resources & Governance
Committee Chair



Cathy Flikweert
Outgoing Treasurer, Finance
Committee Chair



Nicole Kilburn
Outgoing Director,
Nominations Committee Chair



Helen Marzolf
Outgoing Secretary



Clarice Dillman
Outgoing Past Chair

The People

Staff and Consultants



Kim Cummins she/her
Executive Director



Tyler Akis he/him
Program Coordinator



Marlene Davie she/her
Administrative Coordinator



Vera Wynn-Williams
Fundraising & Communications
Consultant



Thank you to MP Elizabeth May! **Our 2024 Canada Summer Jobs Staff** Left-Right: **Clairesse Sylven** (she/her), **Lucy Griffiths** (she/her), **Jack Wittur** (Social Work Practicum Student) (he/him), **Kamille McCosh** (she/her)

The People

Our Incredible Volunteers



11,160
hours donated!



Financial Snapshot

Fiscal Year 2024 January 1 - December 31 [View Full Financial Statements](#)



Revenue
\$655,232

Expenses
\$645,490

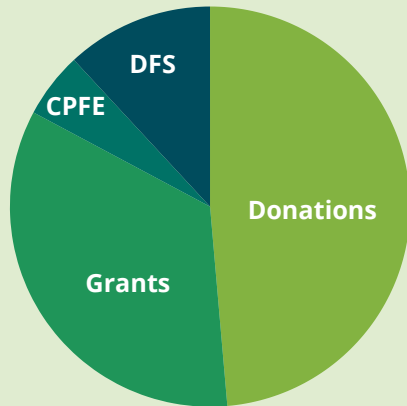
Food Distributed
32,062 kg /70,675 lbs

46.2 % of all food distributed
was grown or donated!

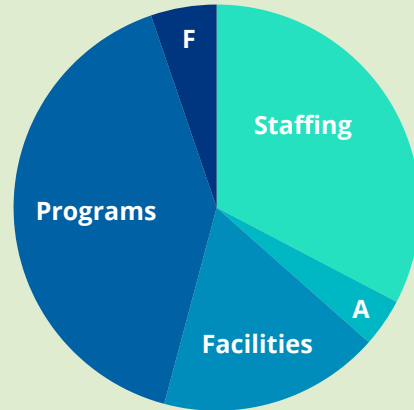
Thank you

FOR YOUR SUPPORT

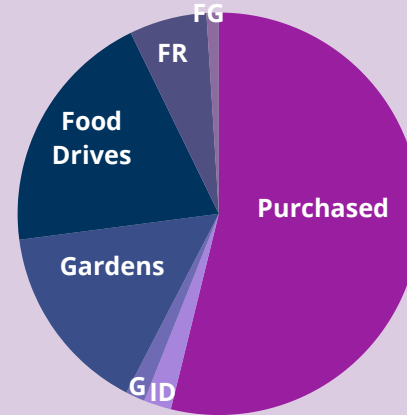
Rising food costs and inflation caused a rapid increase in demand for food support while increasing overall operational costs. Gratefully, our generous donors, grantors, and community partners were there with us every step of the way. Thanks to the awe-inspiring support of our anonymous matching donors, 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!



48.6% Donations
34.2% Grants
11.9% Donated Food* &
Other Products (DFS)
5.3% Community Partners &
Fundraising Events (CPFE)



40.6% Programs
32.7% Staffing
17.6% Facilities
3.8% Administration (A)
5.2% Fundraising (F)



53.8% Purchased
15.3% Gardens
19.8% Food Drives
6.2% Food Rescue (FR)
2.2% Individual Donors (ID)
1.0% Fruit/Farm Gleaning (FG)
1.5% Grow-A-Row (G)

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

BRING HOME THE KITCHEN

CAPITAL CAMPAIGN



How We Brought Home the Kitchen!

By the end of 2023, thanks to our generous grantors, donors, and supporters, we reached our goal, raising \$387,000 to Bring Home the Kitchen. Let's look at the key steps we took to build our long-awaited commercial kitchen, complete with walk-in cooler and freezer space, accessibility upgrades, and improved pantry and office areas.

In 2024, with a vision to expand our programs and impact, we:

- Reviewed our five-year plan, which includes bringing back in-person cooking and food skills programs, leadership and employment training, community meals to reduce isolation, pantry production, and revenue generation through rentals and social enterprise.
- Worked with our architect and construction manager to develop and submit building plans to Saanich Planning that align with our future needs.
- Liaised with Lutheran Church of the Cross for renovation support, including parking requirements, gratefully supported by St. Luke's.
- Kept Island Health's Environmental Health Officer informed, ensuring our plans met requirements for our Food Service Premises Permit.
- Collaborated with suppliers to select and spec large kitchen equipment, smallwares, flooring, and dish room components. Adjusted HVAC and fire suppression plans due to rising costs.
- Designed an accessible kitchen layout with donated cabinets and countertops, working closely with our kitchen planner.
- Our construction team—Kim, Craig, and Clarice—with financial oversight by Treasurer Cathy, met weekly to manage timelines and challenges. At Island Health's request, we added a third grease interceptor and a three-compartment sink.

Looking ahead in 2025, we will:

- Target April 1 for a soft opening, pending inspections from Saanich Building, Plumbing, and Fire officials.
- Meet with Island Health to conduct the final inspection after submitting our Sanitation and Food Safety Plans.
- Offer two Sneak Peek Tours for key church partners.
- Celebrate with a Grand Opening on April 30!



Thank you, Clarice, Kim, Craig, and Cathy—well done! With the expertise of architect Jesse and our contractors and engineers, we now have a beautiful, functional community kitchen that will serve our members for years to come.

BRING HOME THE KITCHEN

CAPITAL CAMPAIGN



We Brought Home the Kitchen !



Concept



Construction



Completion



thank you

To ALL Our Amazing Partners & Donors

Honoring a Legacy of Generosity - Bob Watts



Winter Wonderland Benefit Concert 2023. Pictured Left to Right: Atilia Fias, Edie DuPonte, Ryan Tandy, Joey Smith, and Bob Watts on the drums.



Bob Watts

We are honoured to celebrate Bob Watts, whose vision and generosity have profoundly shaped Shelbourne Community Kitchen. Bob was more than a supporter. He was a mentor, the creative force behind our benefit concerts, and a valued friend. Whether we were planning benefit concerts together or dreaming up new fundraising ideas, Bob approached each project with creativity and joy. Bob was the anonymous philanthropist behind our matching campaigns and helped raise more than \$300,000 in community support. Bob sadly passed away in December, 2024. With a \$1 million endowment gift at the Winnipeg Foundation, Bob established the Bob Watts Fund for Food Security, ensuring his legacy of support for The Kitchen lives on. Bob's tremendous generosity and support truly humbling and inspiring. We are forever grateful.

Granting Agencies

- BC Association Of Farmers' Markets
- Community Food Centres Canada
- District Of Saanich
- Food Banks BC
- Government of Canada, Canada Summer Jobs
- Greater Victoria Savings Credit Union Legacy Fund
- Nutrition Link Services Society
- Provincial Employees Community Services Fund
- Sovereign Order of St. John of Jerusalem
- The Province of British Columbia – BC Community Gaming
- Times Colonist Christmas Fund
- United Way South Vancouver Island
- Victoria Foundation
- Victoria Parks & Recreation Foundation
- West Coast Seeds



CHEK News covered the Cedar Ave Christmas Display that raised food and funds to support The Kitchen. Dec 2024

BRING HOME THE KITCHEN

CAPITAL CAMPAIGN



Our Phase 2 Donors



Army, Navy and Air Force Veterans
in Canada Unit #12



Colonial Railings

Lorie Bradley Brent Butterfield
Cathy Flikweert Helen Marzolf
Carl Stovel

Clarice Dillman
Signi Murgatroyd
Bob Watts

Jacqueline R. Farris
Alyssa Polinsky
Anonymous


Patricia Firth
David Robertson

Contributing Community Groups & Businesses

Abstract Developments
Anonymous
Arbutus Global Middle School
Barbara and Philip Potash Family Foundation
BC Thanksgiving Food Drive
Benevity Community Impact Fund
Berwick Investments Ltd
Broad View United Church
Brodersen Homes Group
Campus View Elementary School
Canada Helps
Capital City Allotment Association
Cedar Ave Christmas Display – Amie Davies
Cedar Hill Court
Cedar Hill Middle School SD #61
Charitable Impact Foundation
Church of St. George the Martyr
Cloverdale Traditional Elementary School
Community Living Victoria
Diva Golf Club
Dawson Heights Housing Ltd.
Don Mann Excavating Ltd.
Fairways Market (Shelbourne Plaza)
Food Share Network
Gordon Food Services
Gordon Head Lawn Bowling Club
Gordon Head Recreation Center
Gordon Robinson Fund-United Church of Canada Foundation
Grace Lutheran Church
Houle Electric
Innotech Fleet Strategies Ltd
Island Savings Credit Union
Kensington Retirement Residence
Khalsa Diwan Society
Knox Presbyterian Church
Little June Cafe
Lutheran Church of the Cross Victoria
Oaklands Elementary School
OEB Breakfast Co.
Pizzeria Prima Strada
Public Health Association of BC
Robert and Pauline Waller Foundation
Saanich Greens Market – Jewish Family Services
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
Thrifty Foods (Tuscany Village)
Tim Hortons (Cedar Hill)
Uniforms On Douglas
Unity Vancouver Island – Victoria
VanCity Credit Union (Mount Tolmie)
Victoria Chinatown Lioness Club
Victoria Lions Club
Victoria Truth Centre
Waterworks Irrigation & Landscaping
Willows Elementary School
Working Culture Bakery

Networks & Program Collaborators

Broad View United Church
Camosun College, Community, Youth, & Children's Studies Program
Capital Region Food & Agriculture Initiatives – CRFAIR
City of Victoria – Get Growing, Victoria!
Community Food Centres Canada
Food Share Network
Grow-A-Row
LifeCycles Project Society
Lutheran Church of the Cross
Omnivore Acres Farm – Jim & Catherine Gowans
Scale Collaborative
St. Luke Cedar Hill Anglican Church
St. Michaels University School
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.