



Taking Stock

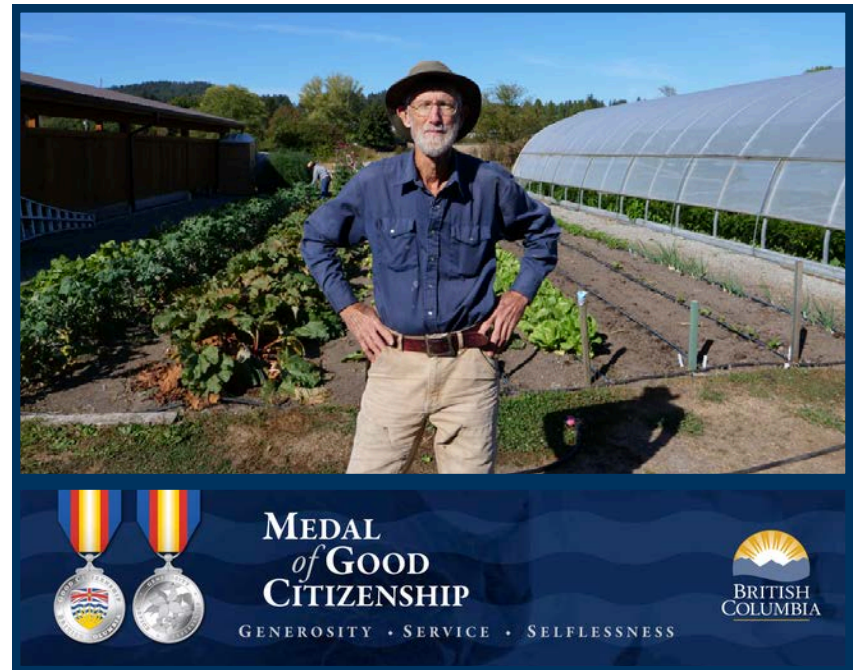
2025 Annual Report

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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.

We were incredibly proud to celebrate Bruce Saunders, our Volunteer Garden Lead at Omnivore Acres, as a recipient of the BC Medal of Good Citizenship. Nominated by our garden team and selected for this honour, Bruce has shared his time, skill, and heart since 2017; mentoring volunteers and growing more than 30,000 pounds of fresh produce to support our programs. We were thrilled to surprise him at our End of Season Garden Celebration with gifts and speeches reflecting on his impact. Known affectionately as “King Kale,” Bruce embodies the kind of generosity and community spirit that inspires us all, and we are grateful to see his contributions honoured in this way.



Message from the Executive Director -Kim Cummins



It's good to be home! After nearly a year and a half of renovations and working across satellite locations, we finally made it, and following our spring Grand Opening, we hit the ground running. Our team unpacked the boxes, fired up our new commercial kitchen, and began bringing a vision, we have worked hard to realize, to life. This renovation was about more than building a kitchen and increasing storage; it was about making our home work for our ever growing community and our organization's future.

We did not come back to the same landscape we left. Rising costs, increasing food insecurity, and growing demand continue to shape our work. Even so, the number of people we served grew by 21.6% in 2025, and we provided more than 5,000 grocery orders for the very first time. It was a year filled with firsts! We did not just make it through the renovation, we came back bigger, stronger, and serving more people than ever.

That kind of growth is only possible because of people. Our incredible staff, Board, committees, and hundreds of dedicated volunteers showed up again and again with creativity, determination, and so much heart.

As we operationalized our new space, the impact was immediate. We rescued and redistributed more food than ever before, distributing 83,633lbs (13,000lbs more than in 2024). Our garden programs reached new heights, producing 11,883lbs of fresh food. We also relaunched in-person cooking programs, piloted Supper Club for Families, welcomed back the Elders' Kitchen, and hosted our first community meal.

Our team grew alongside this momentum. We welcomed Marlene Davie as Administrative Coordinator, and recognized Tyler Akis' leadership through his promotion to Associate Program Manager. With support from Canada Summer Jobs staff and a contract bookkeeper, we strengthened the systems needed to sustain and grow our work.

We have made significant progress on our 2022–2027 Strategic Plan, advancing key priorities across governance, operations, and program delivery, while strengthening our foundation to support long-term impact. Looking ahead, we plan to expand programs with support from the Community Chef, enhance internal systems, and continue to build strong partnerships. We also have plans to develop new revenue streams that strengthen organizational sustainability while creating meaningful training and income opportunities for our members.

We have come through a demanding stretch without losing sight of who we are. The relationships we build, the care we show, and our belief that everyone has the right to healthy food will guide our path. To everyone who stood with us, thank you. We truly could not have done this without you.

In community spirit,

Letter from the Board Chair - Bruce Winter



This past year at the Shelbourne Community Kitchen tells a story of resilience, generosity, and community.

In 2025, we opened the doors to our newly renovated space — a vision brought to life. What was once a construction zone is now a vibrant, welcoming kitchen where people gather, cook, and connect. At our grand opening, it was clear: this space is more than a kitchen — it is a home for community.

Over the year, 1,950 adults and 875 children came through our doors. Together, we distributed more than 83,000 pounds of food, prepared 2,500 meals side by side, and grew 11,880 pounds of fresh vegetables in our own gardens. People came for healthy food, and found something more — dignity, connection, and care.

The journey was not without challenges. Construction delays and temporary closures tested us, while rising costs and

increasing food insecurity stretched our resources. Yet, time and again, this community responded with creativity, flexibility, and a shared determination to ensure no one was left behind.

This work is carried by many hands. I offer heartfelt thanks to our Executive Director, Kim; our board members; our Advisory Team, Clarice and Cathy; and our staff, Tyler and Marlene, along with our summer team. Your leadership and daily commitment are the foundations of all we do. To our 330 volunteers — the lifeblood of The Kitchen — thank you for your generosity of time and spirit. We are also deeply grateful to our community partners, including Lutheran Church of the Cross, St. Luke's, Vancity (Mount Tolmie), and Broad View United, whose support ensured our programs continued when we needed it most, and to all who continue to support our community.

As we look ahead, we do so with hope. The need remains great, but so too does the strength of this community. Together, we will continue to build food security, skills, and connection — one meal, one program, and one relationship at a time.

With gratitude,

Bruce Winter

Vision, Mission & Core Values

Since opening the doors in 2015 at our first location at the little White House on Shelbourne Street, The Kitchen has been a thriving neighbourhood food centre where healthy food and a sense of community belonging can 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, equality, 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

Our Team

Full-Time Employees

- Executive Director: Kim Cummins
- Associate Program Manager: Tyler Akis
- Administrative Coordinator: Marlene Davie

Contractors

- Fundraising/Communications: Vera Wynn-Williams
- Bookkeeper: Meghan Thonger

Canada Summer Jobs Seasonal Staff

- Garden Program Assistant: Liva Dawson
- Food Skills Program Assistant: Claire Sylven
- Food Skills Program Assistant: Mahalia Ward
- Pantry Program Assistant: Kamille McCosh

Board of Directors

- Chair: Bruce Winter
- Vice-Chair: Jennefer Byrne
- A/ Treasurer: Rachel Franklin
- Secretary: Ellis Parsons
- Director: Linda Campbell
- Director: Ray Lett
- Director: Darlene McCoy
- Director: Marilyn Pattison
- Director: Don Storch

Advisory Team

- Clarice Dillman
- Cathy Flikweert

Garden Leads

- Bruce Saunders
- Sue Schaeffer
- Liva Dawson
- Shelby Schroeter





We ♥ our Volunteers



330 Volunteers Donated 15,000+ Hours



Our Members

What does it mean to be a member?

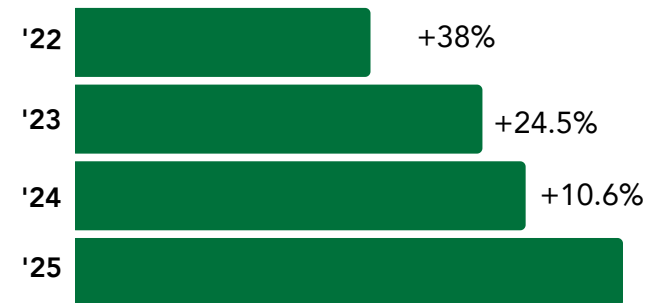
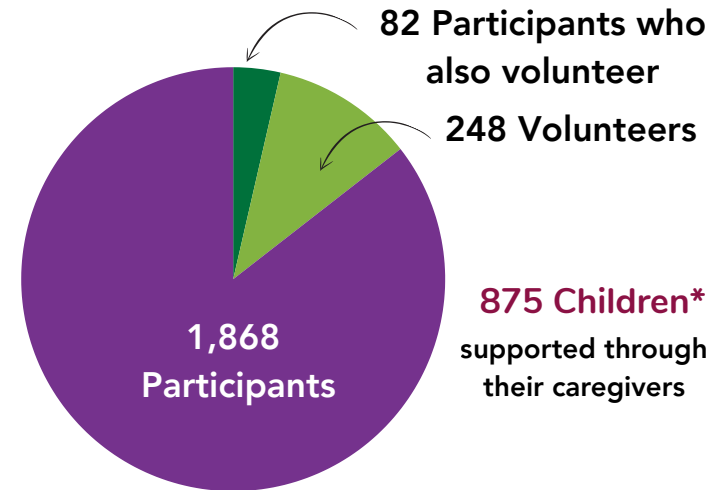
The Kitchen's membership model is the foundation upon which we strive to build an inclusive, collaborative, and resilient community. Whether an individual accesses services or volunteers their time, everyone becomes a member. All members agree to the **Member Code of Conduct and Confidentiality** document 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.**

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)

2025 Membership Breakdown

Total: 2,198*



21.6% participant increase in 2025

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

COOK | Food Skills Program

Food Skills Programs increase access to nutritious, wholesome, food while creating opportunities to learn and share skills in a supportive environment. Preparing and sharing meals together is central to our work, helping reduce social isolation and nurture healthy relationships with food, ourselves, the environment, and our community.

In 2025, we joyfully returned to in-person cooking programs in our new commercial kitchen, creating vibrant spaces for learning, connection, and shared meals. We offered FoodSafe certification and trained staff and volunteers on new equipment and Island Health procedures, marking a confident, full return to hands-on, community-based learning. Over the year, we hosted 49 food skills programs, prepared 2,495 meals together, and distributed 376 meal kits. We also offered our popular **Elders' Kitchen** program, where seniors shared lunches and received BC Farmers Market Coupons, and celebrated cultural traditions through gatherings like **Diwali, Ramadan, Yalda, and a Ukrainian Pierogi Party**. We piloted a **Supper Club for Families** program and hosted **our first community dinner**, deepening opportunities for connection.

Looking Ahead

In 2026, we will expand core programs, pilot a youth after-school cooking program, and welcome a Community Chef to lead community meals, food processing, and workplace training programs.

“ The recipes are simple and easy for me to follow, and I learn new culture foods as well as ways to cook with low-cost ingredients. It gives me confidence and joy, not only food. ”



49
programs and
community meals

2,495
meals prepared
together

376
meal kits
distributed



GROW | Garden Program

Growing your own food is a delicious and rewarding act of resilience. Our Garden Programs provide fresh produce for our programs, while supporting local food systems and offering hands-on learning, that helps people reconnect with the land and grow food at home.

Our Garden Programs thrive thanks to dedicated volunteers and strong partnerships with **Omnivore Acres Farm** and **St. Luke's Cedar Hill**, who provide land for our growing sites. This year, we set a new harvest record, **growing 11,883 lbs of produce valued at \$35,235**, celebrating volunteer Garden Lead Bruce Saunders (see page 2), refurbishing our Omnivore Acres greenhouse with support from Peninsula Co-op, and benefiting from strong leadership by Canada Summer Jobs student Liva Dawson at Cedar Hill Garden.

We also **distributed 2,049 seedlings** through the City of Victoria's **Get Growing, Victoria!** project, helped to create 16 new participant gardens, and hosted two **community tours**, children's activities for the Amazing Journey summer camp, and facilitated a **container gardening workshop**.

Looking ahead to 2026, we will continued to nurture our partnerships, expand volunteer teams and supports, and reimagine Cedar Hill Garden as a space to grow and share culturally relevant food crops.

“ I am very grateful to them and all the volunteers who work hard growing this nourishing food. It feels wonderful to receive such high-quality fresh produce. ”



11,883 lbs
of produce grown
and shared

2,049
seedlings
distributed,
supporting

16
new home
gardens

Expanded workshops,
tours, and youth
engagement



SHARE | Pantry Program

In 2025, we distributed more food than ever before, sharing 83,633 lbs through 5,080 grocery orders as demand in our community continued to grow. Our expanded walk-in cooler and freezer, completed through our facility renovation, allowed us to receive and store more fresh and frozen donations, helping us stretch our resources further. Increased access to rescued food through the **Food Share Network** (13,273 lbs), along with generous contributions of chicken from the **Mann Family** (1,244 lbs), ensured fresh, high-quality food reached participants' tables. Community food drives were another bright spot of the year. The BC Thanksgiving Food Drive brought in an incredible 5,684 lbs of food, while the **Victoria Lions Club** donated 1,797 lbs of canned soup through their heart-warming George Schellenburg Memorial Soup Drive. These, along with the many generous food donations from local schools, businesses, and community groups, helped us keep pace with growing need.

In response to rising food costs, we replaced the **Voucher Program** with a **Grocery Gift Card Supplement**, increasing flexibility and raising gift card amounts to \$20 per individual and \$50 per family to better reflect the cost of food.

Looking ahead, we will enhance supports for families, while refining intake and administrative systems to be more efficient, accessible, and inclusive, particularly for those facing language barriers.

“ 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. ”



83,633 lbs
of food distributed

5,080
grocery orders

549
home deliveries

\$41,600+
in grocery gift cards
and market coupons

CONNECT | Community Engagement

Our Community Engagement work continued to grow in meaningful and deeply collaborative ways in 2025. We were grateful to deepen practicum partnerships with the **University of Victoria** School of Social Work, School of Nursing, School of Business (JDC West Club) and Community Engagement Program, alongside **Camosun College** Community, Family and Child Studies Program, the **University of Alberta** ALES Mini-Internship Program, and **St. Michaels University School's** year-long volunteer service program. We were honoured to welcome group volunteers through service days with **RBC**, **Thrifty Foods Tuscany Village**, and the **Victoria Lioness Lions Club**.

Our incredible front-line volunteers, gardeners and cooks, committee members, students, and volunteer service partners together, donated a humbling **15,000+ hours** to support our work. We are especially moved that 82 of our registered volunteers are also participants, reflecting the care, reciprocity, and sense of belonging that define The Kitchen. **We hold deep gratitude for each and every volunteer, student, and partner who shares their skills, time, and heart with us.**

Looking ahead to 2026, we will continue to engage participants and community members in advocacy and education initiatives, pilot Lunch and Learn sessions with local service organizations, and expand our Community Resource and Social Justice Hero features with support from practicum students.

“ Outside of the help with healthy food, the biggest benefit is that I feel like I'm giving back. - DC ”



15,000+
volunteer hours

82
participants
volunteers

16
volunteer
service groups

8
practicum students



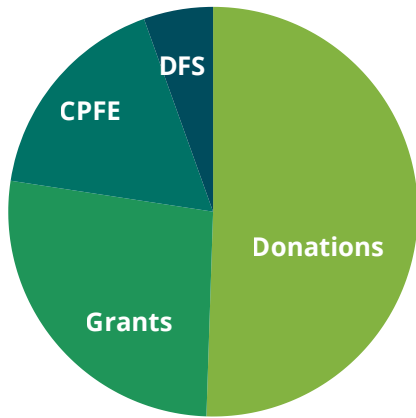
Financial Snapshot

Fiscal Year 2025 January 1 - December 31

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. Our annual Jazz Bar benefit concert was filled with incredible music and community impact. A special thank you to our Donate & Double Your Impact Matching Donors without whom the campaign would not have been possible!

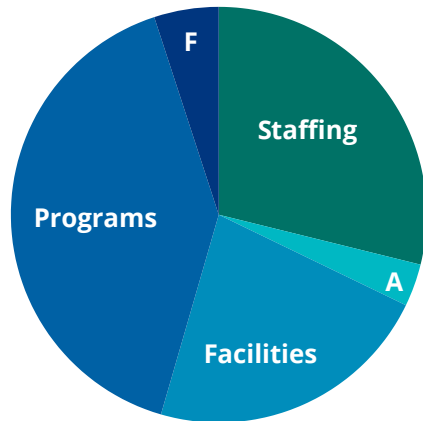


Revenue
\$957,043



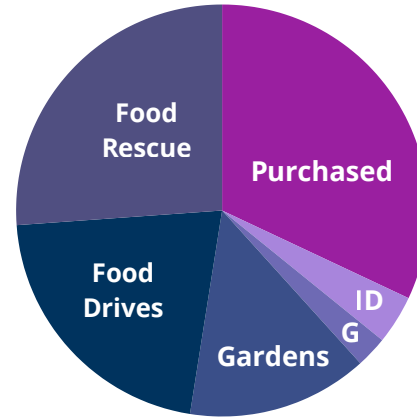
- 50.5% Donations
- 27% Grants
- 17% Community Partners & Fundraising Events (CPFE)
- 5.5% Donated Food* & Other Products (DFS)

Expenses
\$898,416



- 40.7% Programs
- 32.7% Staffing
- 17.6% Facilities
- 5.2% Fundraising (F)
- 3.8% Administration (A)

Food Distributed
37,935 kg /83,633 lbs



- 32.0% Purchased
- 26.2% Food Rescue (FR)
- 21.3% Food Drives
- 14.2% Gardens
- 3.8% Individual Donors (ID)
- 2.5% Grow-A-Row (G)

*Value of donated food verified at \$3.64/lb by Foodbanks BC.

[View 2025 Financial Statement Review](#)

Thank you

4

Fundraising Events

68%

of all food distributed was grown or donated!

27

Community-Led Food Drives

BRING HOME THE KITCHEN CAPITAL CAMPAIGN

We Brought Home the Kitchen !

Our recent renovation marked a major milestone for The Kitchen, transforming our space into a fully functional, welcoming hub for community connection and food access. With a new commercial kitchen, expanded food storage, and improved accessibility throughout, we are now able to offer more in person cooking programs, prepare and share meals on site, and create more opportunities for people to gather, learn, and connect around food.

We gratefully acknowledge **Clarice Dillman** (Team Chair) for her outstanding leadership throughout the renovation project. Our sincere thanks to our Construction Team, including Clarice, Craig Thomas (Banyan Group), Kim Cummins (ED), and Jesse Garlick (Architect), for their expertise and dedication. Our heartfelt thanks to Tyler Akis (Program Coordinator) for his dedication in helping ensure programs continued throughout the renovation.

Our **Grand Opening on April 1st** was a joyful and memorable celebration, made even more special by the presence of so many funders, partners, and supporters. It was wonderful to welcome our members back into the space and once again prepare and share meals together, learn and build skills with greater accessibility, and work together in an improved facility that meets the needs of our members and our growing community.



+ a commercial kitchen

+ improved pantry area

+ improved office space

+ accessibility improvements

+ additional walk in fridge & freezer

thank you To ALL Our Amazing Partners & Donors

Grant Funders



Tony & Mignon
Fenton Foundation

Vital Youth-Oak Bay

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

Anonymous

Networks & Program Collaborators



Service Learning & Practicum Partnerships



- School of Business
- School of Nursing
- School of Social Work
- School of Social Sciences



- Community, Youth, & Children Studies
- Anthropology of Food



St. Michaels University School

- Service and Community Engagement Program



UNIVERSITY OF ALBERTA

- Agriculture Leadership Program

Sustaining Supporters & Transformational Gifts

100+ Women Who Care Victoria
Abstract Developments
Ann Scarfe
Anonymous
Arbutus Global Middle School
Barb Prescott
BC Thanksgiving Food Drive
Benefaction
Benevity Community Impact Fund
Brita Zuk
Broadview United Church
Brodersen Homes Group
Bob Watts Fund for Food Security
Bud and Jo Henning
Camosun Community Association
Campus View Elementary School
Canada Helps
Capital City Allotment Association
Cathy Flikweert
Cedar Ave Christmas Display -Davies Family
Cedar Hill Middle School SD #61
Charitable Impact
Church of St. George the Martyr
Clare O'Kelly
Colin Mann
Cobs Bread Shelbourne Plaza
Daphne and Ranald Donaldson
Don Mann Excavating Ltd.
Donald and Roberta Johannessen
Donald and Jan Storch
E2 Engineering
Fairway Markets

Food Banks BC
Gordon Head Recreation Center
Gordon Robinson Fund
Greater Victoria School District
Helen Marzolf
Hoyne Brewery
Innotech Fleet Strategies Ltd
Island Savings Credit Union
Jacquie Farris
Jesus Christ Church of Latter-Day Saints
Joni
Justa and Simon Kendall
Kensington Retirement Residence
Khalsa Diwan Society
Lake Hill Lawn Bowling Club
Lansdowne Middle School
Lorie Bradley
Lutheran Church Of The Cross
Lyle and Lori McKenzie
Maureen Boylan
Maclver Foundation
Michael Hierlihy
McEwen Family Charitable Trust
Mount Tolmie Community Association
Nicola Wealth
Oaklands Elementary School
Ocean Park Foundation
OEB Breakfast Co.

Omnivore Acres Farm
Potash Family Foundation
Ray Semadeni
Robert And Pauline Waller Foundation
Saanich Lions Club
Soap for Hope
Sheila Goodspeed-Madill
Shirley McGowan
St George's -Apple Pie Makers
St. Luke's Cedar Hill Anglican Church
St. Philip Anglican Church
Susan Fehr
Sysco Foods
The Winnipeg Foundation
Tim Lilburn
Thrifty Foods Tuscany Village
Vancity Credit Union Mount Tolmie
Victoria Chinatown Lioness Lions Club
Victoria Lions Club
Victoria Truth Centre Inc.
Vivian Vanderpuss
West Coast Garlic

*Thank you to our
43 Monthly Donors*

We couldn't do it without you!

