



MAKING SPACE

2018 Report from the Board

In 2018, to move forward with a broader vision for the Nelson Community Food Centre (NCFC), it was clear we had to renovate our space. As a first step, a new term and lease agreement with the Nelson United Church was signed. Decisions were then made regarding architectural design, the choice of contractor, cost and revenue sources. In tandem with this was our signing of an affiliate agreement with Community Food Centres Canada (CFCC).

The NCFC garden property was sold, requiring us to make decisions about the future of our garden program. Plans got underway to create a boulevard garden on Josephine Street.

Board directors reviewed and revised our vision statement and updated our By-laws. We also revised our Healthy Food, Harassment and Staff Leave policies.

The committed and visionary work of our Executive Director and staff, as well as our keen and able team of directors, volunteers (and donors!) helped us accomplish all this and more in 2018.

A special thanks goes out to Kim Charlesworth, Kim Watt, Amos Tanguay, Jennie Barron, Heather Keczan and Carol Pleasants who all contributed their expertise in 2018 but have now moved on to other endeavors.

Sincerely,

Marilyn Lawrence

BOARD CO-CHAIR



Board Members:

Deryn Collier, Marilyn Lawrence, Laura Lundie, Tara Keirn, Kady Hunter (joined in 2019), Tim Powell. (absent: Susan Lamb)

Space to Connect

With our Harvest Rescue, Good Food Bank, Food Skills and Garden programs all well under way, we have had the opportunity to fine tune and expand things for our participants.

Our Good Food Bank fed an average of 278 people a week in 2018. Our change to one afternoon, one morning is popular with participants, who requested it. Many people are taking advantage of the casual, welcoming atmosphere with snacks and refreshments — it's not a grab-and-go situation, people feel comfortable and want to stay a while.

Food Skills expanded this year with more sessions and meals for more people than ever before. We also offered programs especially for youth: Kids Cooking Club was (and is) an after-school program which taught cooking skills, fed the youth, and had them making their own snacks. In the garden, youth harvested vegetables and learned how to make a healthy meal from ingredients they picked.

Our garden was a “hotbed” of volunteerism where dedicated folks planted, weeded and harvested for several hundred hours (and more than 2,000 lbs of veggies). Most of the produce came to our Good Food Bank for distribution — many times within minutes of being picked. Now that's what we call fresh veggies!

2018 wasn't quite as abundant fruit-wise as 2017 — and that was OK for Harvest Rescue because we implemented some changes this year. Our new “scheduled pick days” made organizing volunteers, tree owners and staff a lot easier. Our use of social media in bringing together pickers and tree owners meant that others were enabled to get to what we couldn't.



“Since joining the Kids Kitchen Club, my daughter is way more enthusiastic about helping prepare meals and she's more open minded about good snack foods.”

FOOD SKILLS PARTICIPANT

1,800 people supported by our Good Food Bank.

1,279 healthy meals served and sent home

2,137 lbs harvested from the garden

3,682 volunteer hours across all programs

“Without your help, I'd only be eating 3-4 days a week.”

FOOD BANK PARTICIPANT

Our new
Vision
Statement

A thriving community where people come together around good food for all.



Space to Grow

The biggest news for 2018 may have been the kickoff of our renovation initiative. In order to create a more dignified and functional space for our program participants, volunteers and staff, we embarked on a “sprucing-up” of our HQ in the Lower Hall of the Nelson United Church on Silica Street.

As our programs “grow up” and people appreciate that we offer four different robust program streams, other significant changes happened—and new events too. One of the biggest on the list is our becoming the 12th Community Food Centre in Canada. We’ve moved out of the Food Cupboard and are now, officially, the Nelson Community Food Centre. This new name better describes our breadth of programming and signals our joining of a national network of 12 Food Centres—all of which are focused on creating environments where all people gather to learn, cook, share, grow and advocate for good food.

Another event that was a big success for us in 2018 was Restaurants for Change. For this event, in the middle of October, we partnered with Community Food Centres Canada (CFCC) and two local restaurants: Yum Son and the Library Lounge. The restaurants donated all the proceeds from their dinner service foods sales to the Food Centre (and CFCC). More than a very productive and fun way to raise funds, this was an opportunity to encourage discussion about food security locally and nationally—and get the word out about all we do. Look for another Restaurants for Change in autumn, 2019.

Finally, we hosted hundreds of people at several community dinners. These dinners are special because they bring together people (and food!) from all four of our programs. We love hosting these events because bringing a diverse group together around good food to share, connect, learn and celebrate is exactly what we are striving to do as an organization.

67% of program participants said their physical health is better

“[The garden] has helped me to integrate myself into the community and to give back.”

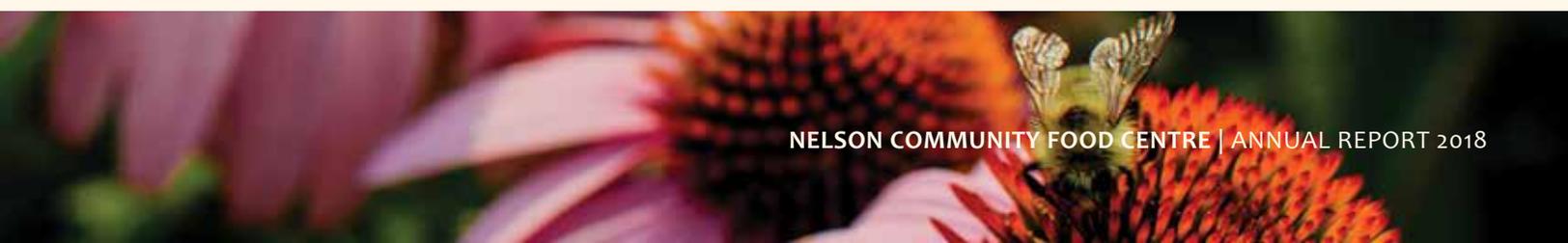
GARDEN PARTICIPANT

75% of program participants said their mental health is better

“I really appreciate this service being offered and accessible to all.”

FOOD BANK PARTICIPANT

76% of program participants are eating more fresh fruit and veggies



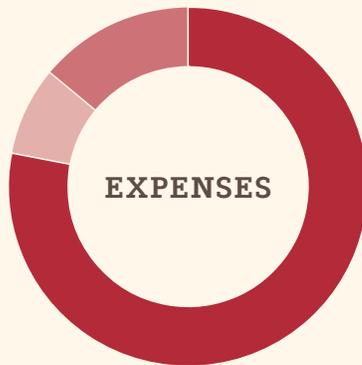
A Huge Thank You

Hundreds of donations and more than 3,500 volunteer hours allowed us to do what we do. Thanks enormously to everyone! Because of limited space, we've only included major donors and funders below.



Financial Snapshot

Fiscal Year, November 1, 2017 – October 31, 2018



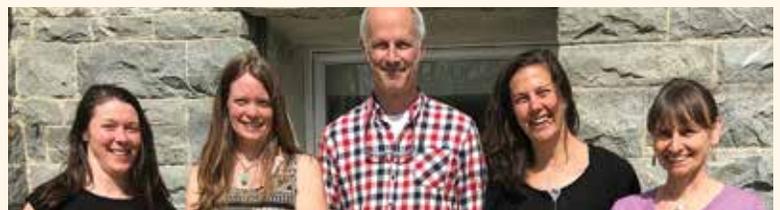
"I feel 10 years younger. I can do more things and I don't have to worry about digestive problems. I feel happy!"

FOOD SKILLS PARTICIPANT

- Donations - 37%
- Private grants - 26%
- In-kind - 22%
- Gov't grant - 15%
- Programs - 78%
- Fundraising - 14%
- Administration - 8%



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