

# Nelson Food Cupboard Society



## Annual Report 2011

Prepared by Marya Skrypiczajko, Coordinator

## Overview

The Nelson Food Cupboard first opened its doors in 2001 as a volunteer-run outreach program of the Nelson United Church. Now, 10 years later, as a registered charity and non-profit society, it is a fixture of Nelson's social service community, a well known organization to the broader community, and a constant recipient of incredible community support.

2011 was another busy year in terms of usage: we served over 13,000 customers, a similar figure to that of the previous two years. That is 40% higher than usage prior to the economic recession that began in the fall of 2008, which is a percentage higher than the national average. (Studies released by Food Banks Canada based on an annual member survey stated that nationally usage of emergency food services remained 25% higher than pre-recession totals.)

Fortunately our excellent community support allowed us to weather these high numbers without compromising our high standards of barrier-free service and healthy food provision. Our donations grew once again; many community members and businesses made it a priority to donate food and money, our fund raisers were well attended, and we were never short of volunteers. A stellar year for Harvest Rescue brought in over \$15,000 worth of fresh produce and a new food rescue partnership with the Hume Hotel brought in close to \$3,000 worth of prepared foods – a treat for our customers.

Our funding from the BC Gaming Commission was extended for another year (2012) and they offered us an additional \$10,000 in the spring of 2011 – both pieces of news were met with sighs of relief from the Board of Directors and staff.

Throughout the year there were many changes to our Board of Directors and staff: we welcomed three new board members, hired a new Harvest Rescue Coordinator, and in the fall our General Coordinator resigned. Between the consistency our veteran staff members and Directors offered and the fresh ideas from our new members, we made a solid and energetic team.

In June, we had a successful strategic planning session that resulted in the creation of new committees and the renewed commitment to long-standing priorities of serving our customers as best we can.

## Customer Visits

We were open to the public Monday and Wednesday mornings from 9 – 12, Thursdays from 12 – 2, and by appointment. As well, food was delivered to the Nelson Women’s Centre and six households that cannot physically come to the NFC on a weekly basis.

	2009	2010	2011
Men	5088	5964	5072 (55%)
Women	3808	4386	4067 (44%)
Children (18 & under)	2773	3096	3852 (30%)
Trans/gender variant	N/A	27	22 (.2%)
<b>Total</b>	<b>11,916</b>	<b>13 886</b>	<b>13013</b>

## Fundraising

### I. Grants

Funding Agency	Contribution	Use of Funds
BC Gaming Commission	\$52,000	Staff wages
MAZON Canada	\$1,440	Weekly purchase of fresh local eggs
Kootenay Boundary Community Services	\$500	Professional development for staff & Directors.
Regional District of the Central Kootenay, Area E*	\$1,000	Harvest Rescue 2012
Investors’ Group*	\$1,000	Harvest Rescue 2012
<b>Total</b>	<b>\$55,940</b>	

\* The two Harvest Rescue grants were applied for in 2011, received in December 2011 and deposited in January 2012.

## II. Special Events

Annual fundraising events were well supported once again in 2011.

Event	Funds Raised (after costs)	Details
<b>Hungry Bowls</b>	\$2,510	14 Volunteers and many donors contributed: \$1980 worth of food by 24 local businesses, \$150 in graphic design, \$80 in advertising services, \$200 Hume Hotel space, \$150 in travel/deliveries, \$2285 in pottery bowls
<b>Rancho Vignola Nut Sale</b>		The profit was approximately \$1,000 worth of nuts & dried fruit that was given out to NFC customers in their Holiday Hampers
<b>Like the Dickens</b>	\$1,419	Organized by the NFCS Board of Directors
<b>Total</b>	<b>\$3,929</b>	

## III. Community Donations

The Nelson Food Cupboard received generous community support once again this year.

### i. Monetary Donations

2009	2010	2011
\$ 48,821.87	\$56, 515	\$36,410
*This number is not entirely accurate for 2009, as the donations recorded for January and February were in fact donated in December 2008, but were not received by us until 2009 due to the system we had with the NUC writing our charity receipts		* Additionally, close to \$30,000 was received from mid to late December and deposited in January 2012, thus raising our total of community donations to more than \$60,000.

ii. Food and In-Kind Donations

Name	2010	2011	Comments
Save On Foods	\$ 21,323	\$26,404	Reclaimed food – food with damaged packaging.
Kootenay Coop	\$ 12,105	\$11,185	Weekly produce and bread donations, plus occasional dry and frozen goods.
Silver King Tofu	\$ 1,500	\$1,500	Weekly tofu donations
Oso Negro	\$ 1797	\$785	Monthly coffee donations
Random Businesses & Individuals	\$ 17,724	\$23,634	It is possible this figure is so high due to many donations that came in January after the Kerr building fire.
Curves Food Drive	\$ 1,200	\$1,220	
Investor's Group Food Drive	\$1,675	\$1,700	
Harvest Rescue	\$1,160	\$15,617	Includes gleaning from the Wednesday farmers' markets and Nelson's fruit stands.
Fresh Produce from Nelson & area farmers & gardeners	\$1,595	\$3,303	
Hume Hotel		\$2,657	Prepared foods from their restaurants' kitchen.
Holiday Hampers	\$13,505	\$15,290	
Other contributors	\$4,410	\$5,510	Volunteer travel, discounts on goods & labour, etc.
<b>Total</b>	<b>\$77,994</b>	<b>\$108,805</b>	

## Organizational Development

### I. Staff

Lauren Steeg continued her role as Coordinator, and worked closely with Marya Skrypiczajko, who carried on in her part-time position as Financial Coordinator. Toward the end of October, Lauren accepted other employment and Marya took over full Coordinator responsibilities. Jenny Erickson continued her role as Front Line Manager, although with a job title change to Front Line Coordinator and Supplies Manager. Loray Alexander was hired as the Harvest Rescue Coordinator and Holiday Hamper Assistant.

### II. Board of Directors

Three new members joined the Board of Directors: Marilyn Lawrence, Phillip Jackson & Yasmin Maliel. They joined veterans Tim Powell, Julia Bennett & Sandy Prentice. Peter Busby finished his third two year term, Tara Stark & Al Williamson resigned. In addition to general governance, Board Members stayed busy throughout the year organizing fund raisers; developing policies regarding Board succession planning, recruitment and conflict resolution; participating in skills development courses; and helping with day to day activities of the Food Cupboard.

### III. Volunteers

On a weekly basis, 15-25 volunteers offered their time at the reception desk, repackaging bulk food items, taking the recycling, and picking up bread and other food donations. Throughout the year, approximately 75 additional volunteers helped out with special events, fundraisers, the Harvest Rescue program and the Holiday Hampers.

### IV. Strategic Planning

The Board of Directors and senior staff members participated in a facilitated Strategic Planning session in mid-June (conducted by Val Mayes), and updated the previous plan to allow for a rolling 3 year document that will take the organization to 2014. It was determined that one of the key priorities in the years to come will be the development of a strong Board of Directors, and that the creation of personnel, fund raising, advocacy and Board recruitment committees would help in their work. It was also decided that the Greenhouse project, researched by Marya Skrypiczajko and Tara Stark, was an initiative that required more resources than the organization currently had.

## Special Programs

### I. Harvest Rescue

2011 was a tremendously successful year for Harvest Rescue. After 2010's poor fruit production (due to natural production ebb and the colder temperatures at pollination time), this year there was a great crop. 26 volunteers picked over 100 spray-free trees, resulting in the harvest of 10,355 lbs of fruit (valued at \$10,515). Loray Alexander maintained the weekly Baker Street Market donation run, and collected over 4,417 lbs of additional donations from vendors and fruit stands (valued at \$4,726).

In the fall, the apples were coming in so abundantly that Jenny Erickson taught volunteers to make juice, thus fresh juice was given to our customers for several weeks. She also hosted a canning workshop for our customers, of which only three turned up; they made chunky applesauce, cabbage and beet relish, and canned pears. Every year, we have a very difficult time getting people to attend the canning workshops so in the future we will focus on teaching customers and volunteers to juice fruit which was a very popular activity.

### II. World Food Day

Late in September, we sent an invitation to all of Nelson's elementary and middle schools to participate in our World Food Day (October 16) tours. Seven teachers developed lesson plans that related to our work, brought their classes in for tours, and organized food drives in their schools. One class at the Wildflower School even dried some of our Harvest Rescued apples and packaged them up for our customers.

### III. Holiday Hampers

On December 21<sup>st</sup> we gave out 175 holiday hampers that helped close to 500 people. These hampers included all the fixings for a great Christmas or Hanukkah meal, pantry staples and fresh produce for the week between Christmas and New Years, home baking, passes to the Community Complex, wrapped new books for all the children and more. We made 132 of the hampers and the other 43 were made by individuals or business staffs; some of these hampers were valued at \$300 - \$750.

It was a pleasure for us to get to pass on all this community support, and we were thanked over and over again by our customers.