



We Did It!

Dear <<First Name>>,

It's was a big effort but totally worth it. We've managed to invite many of our volunteers back into the Community Food Centre. With just staff in the space for the last several weeks (or months), it was a little simpler to maintain physical distance and a controlled work area. Luckily, we have had help from a volunteer COVID-19 Advisory Committee who put together a safety plan for us to bring volunteers back in. The individuals all have healthcare backgrounds, as I mentioned last month. Seeing volunteers back at it has made such a positive difference to staff members—and hopefully to the volunteers as well. They are observing the COVID protocol well and getting a heck of a lot of work done.



Here are Mary and Jan, helping us put together bags to share with people coming to our Good Food Bank.

Letting our garden, and other things, grow.

We are in the rhythm of running our Good Food Bank once a week and are happy to report that other program initiatives are picking up steam. If you have driven, walked or biked, by 602 Silica lately, you've seen that our wonderful garden is in full bloom. Making this

boulevard garden happen has been a huge group effort and it's so satisfying to see volunteers helping out and bringing big bins of lovely veg into our Good Food Bank and Food Skills programs—exactly what we were hoping. **Just yesterday, they harvested 45 lbs of fresh veggies!**

Speaking of growing, we are launching a new COVID-friendly kids program in the coming weeks. I won't spoil the surprise but let's just say **there will be salad rolls, lots of learning opportunities and the chance to win some cool prizes**. We'll be sharing more info soon and, if you have kids 13-and-under who might be interested, send Michaela a note at: Michaela@nelsoncfc.ca, or call 250 354-1633.

It's that time.

Notice that we've swapped out our header image? The plums mark the beginning of our Harvest Rescue program, which has had its first pick! Under the guidance of Dayna Jackson, who also coordinates our Garden program, our Harvest Rescue continues to evolve this season. **If you have a tree that needs picking**, [click here](#). Note that we can't get to every tree, but the more notice we have, the higher will be the likelihood (of getting to the tree). For more info on our Harvest Rescue Program, [check out the page](#) on our site.



Building local food partnerships

Because of generous funding over the last few months—from individual donors, CBT, Community Food Centres Canada and the Province—we've been able to partner with several local food-based businesses. With our *Dinner's on us* program, we purchased dinner vouchers from the Hume Hotel, Louie's Steakhouse, Outer Clove, Broken Hill and Yum Son. We are keen to build long-term partnerships with local food-minded organizations and were really happy to work with all these great folks and their great restaurants. We've also been able to purchase garden produce from Crooked Hill Farms, ready-made dishes from Alligator Pie catering and spectacular sourdough rye bread from the Kootenay Co-op Bakery.



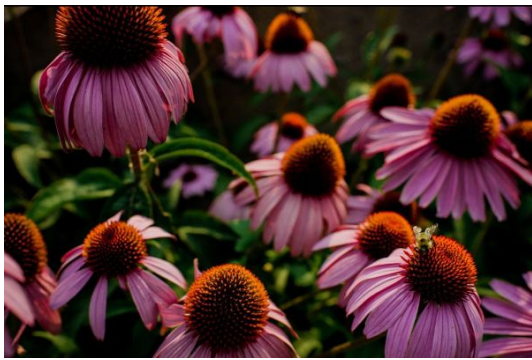
Also of note, we welcome Louis Butterfield to the crew. Louis is here for the summer and has already proven his skills at being helpful in many ways at one time. Say hello next time you see him around the centre.

If you'd like to chat, feel free to give me a call at 250-551-0305, or email me at: andrew@nelsoncfc.ca.

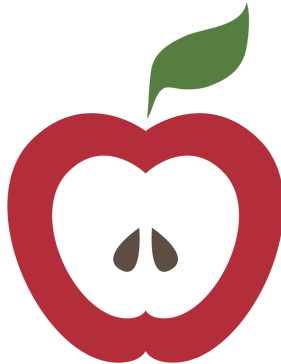
Thanks for reading,

Andrew Creighton
(on behalf of the Nelson Community Food Centre team)

P.S. If you've already made a donation, thanks very much. If you haven't yet, and want to, [click here](#).



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