

• Sharing • Learning • Cooking • Growing • Connecting • Enterprising •

CHEP Mission Statement

foodlinc

CHEP Good Food Inc. works with children, families and communities to improve access to good food and promote food security.

CHEP good food inc.

www.chep.org • 306-655-4575

Financial Report 2017

This year was very busy one for CHEP Good Food Inc. We experienced a high volume of program users in this fiscal year 2016-17. For example, the children's nutrition program that supports healthy eating at schools to support student learning, experienced more than a 300% increase in its Milk Matters programming and a 26% increase in its vegetable and fruit purchasing for bulk buying patronage from the previous year. Over the past 7 years, the bulk purchases have increased an overall 95%. Likewise, in all of our community markets, we had a significant increase in program demand.

All toll, CHEP Good Food had a positive year. CHEP would like to thank the ongoing support of its committed granting bodies and partners: Ministry of Education, Children's Nutrition Program; United Way of Saskatoon & Area; City of Saskatoon; Saskatoon Community Foundation; Community Initiatives Fund; Affinity Credit Union; The Cooperators; Food Matters Manitoba; and the Government of Canada student works program.

CHEP wishes to also express the generous donations from members of our community. Businesses, professional associations, individuals - your donations are the life-blood of who we are. Every donation goes a long way to assist people in our community who experience food insecurity or wish to take greater control of their food systems. You have no idea how important your donations are to the well-being of our organization and the valuable programs we offer. Thank you for your sharing!

We continue to work with and receive support from our wonderful institutional partners in offering food security programming - the Saskatoon Health Region, Saskatoon Community Clinic and both the Saskatoon Public and Greater Saskatoon Catholic School divisions.

We once again thank the Artists Against Hunger for their support in running the 26th annual Artists Against Hunger Art Auction in support of CHEP Good Food our fifth year running with this event.

Finally thank you to our auditors, Twigg and Company, for the assistance in preparing this year's audit.

Revenue for 2016 - 2017 \$1,390,946



\$686,436 Grants \$97,191 Fundraising \$404,377 Food Sales \$111.925 Good Food Box Sales \$58,541 Donations \$412 Investment Incomes \$9,000 Partnership Funds \$23,064 Other Funds / Grants





\$417.233 Children & Infants \$23,631 Nutrition Ed \$44,431 Collective Kitchen \$126,712 Community Gardens \$138,918 Good Food Box \$25,291 Aboriginal Engagement \$195.268 Markets \$29,096 Community Outreach \$18,889 Other, R & D

Audit conducted by Twigg and Company. Audited financial statements available online: www.chep.org or call the CHEP office at 306-655-4575.

In appreciation to our donors, funders and sponsors



Jamie McCrory, Carolyn Chu, Vicki Squires, Paul Hildebrandt, Susan Whiting, Valerie Veillard, Laverne Szejvolt, Dan Matthews, Bryn Rawlyk, Jennifer Christian, Derek Barss, Brenda Ledding, Maria Monteiro, Siobhan Morgan, Shirley Larocque.

Jessie Best, Talya Caplette, Katie Crawford, Stefanie Foster, Colleen Hamilton, Yvonne Hanson, Della Harder, Vince Head, Amber Huck, Amanda Kilduff, Allysha Larsen, Janet Phillips, Rita Stalker, John Stewart, Len Turple, Barb Zintel.

Interns & Conti

Erin Grant, Adrian Muhajarine, Anastasia Ferguson, Lisa Bouvier, Kristen Severight-Dumais, Kevin Crickett, Shantell Kelly, Chantall Morrow-Fecsiuc, October Low, Elaine Haugen, and Shelly Greg.

Staff who have moved on from CHEP this year:

Gord Androsoff, Wendy Quinton, Caitlin Peiris, Andrea Ledding, Jacob Genaille-Dustyhorn. We thank them for their contributions.





Chair's Report

As chair of CHEP Good Food Inc.'s board of directors, it is my pleasure to report on our hard work and successes over the past year. CHEP's established programs, including Children's and Infant's Nutrition programs, the Good Box, community gardens, Collective Kitchens, and many others, were well utilized and helped many of the city's residents access healthy food in an increasingly tough economy. We greatly expanded the Fresh Food for Kids programs, which ensure children in school are able to learn effectively, and our new fresh food market in Station 20 West (that started in October 2016) was busy throughout the year.

Indigenous food systems were an active focus in 2016-17. CHEP staff collaborated with Food Matters Manitoba with support of a Public Health Agency of Canada grant to establish or expand traditional cooking classes, land-based education, and nutrition and policy work. In collaboration with Wanuskewin Heritage Park, CHEP co-hosted a meeting on Indigenous foods with community

members and researchers. In its third year, the askîy urban ag internship grew stronger than ever, and CHEP and Wanuskewin have begun work with Gordon Tootoosis Nikaniwin Theatre and Curtis Peeteetuce on an upcoming play about traditional foods.

We established several new and exciting collaborative programs this year as well. CHEP staff worked with the Open Door Society to put on several International Home Cooks nights, where new Canadians from around the world shared their traditional skills and dishes. We partnered with the Saskatchewan Pulse Growers on nutritional education during the International Year of Pulses, and with Slow Food Saskatoon, CHEP put on the Good Food Box Chef's Challenge in December. We contributed to Saskatchewan's latest Cost of Healthy Eating report and worked with the Saskatoon Poverty Reduction Partnership's Food Security Action Team to identify actions in its wake. As in past years, we were very active in research partnerships with university faculty -

including helping to conduct a study of children's perceptions of nutrition and opinions on the food they eat in school.

None of these accomplishments would have been possible without incredible dedication and work from our staff and volunteers. On behalf of the board and the community, please accept my deepest thanks for everything you have done and continue to do. CHEP's donors and funders are equally essential to our collective success, and I offer similarly heartfelt thanks to them.

In the coming year, we will continue a longterm effort to raise CHEP's profile in the city, collaborate with a local artist collective on a food truck project, and work as part of Reconciliation Saskatoon to engage our community in the TRC's calls to action. Given economic circumstances of the day, healthy food may become harder to access for a growing number, but CHEP will work hand in hand with the people of this city to improve everyone's food security.

Jamie McCrory, Chair, CHEP Board of Directors



Activities and Accomplishments 2016 - 2017

Each year, we count and compile our program • funded 5 drop-in Collective Kitchens – outputs to create a useful tool that provides real information about the level of activity in each of our program areas. The numbers allow us to compare with previous years' outputs and help to inform our planning for next year. In some cases, they also act as indicators, showing us where needs lie in the community in relation to our services and program offerings.

Access to Good Food

- contributed to 381,066 student breakfasts, 1,010,747 lunches & 2,354,799 snacks in collaboration with the Saskatoon Public School and Greater Catholic School divisions
- packed 6,569 Good Food Boxes with food for approximately 14,400 people
- donated over \$6,070 worth of produce to individuals and organizations
- · fostered bi-weekly fresh food markets at the University of Saskatchewan and Sask Polytechnic providing affordable produce to over 3000 post-secondary students.
- facilitated 5 weekly Fresh Food Community Markets in the core neighbourhoods selling >45,000lbs of produce (an 202% increase in sales over last year)
- served healthy lunches to 3000 students through our Fresh Food Buffets program provided an additional 20,362 brown bag school lunches through our Centralized Kitchen program

- hosting 133 participants in 21 different cooking sessions
- offered Collective Kitchen Leadership training to 7 participants
- offered a Power of Food workshop to 10 participants
- host 3 Grub & Gabs attended by 102 adults, 18 youth and 33 children (not including volunteers and workers)
- involved 29 schools (8300 individual participants) in the Big Crunch
- hosted 16 Kid's Kitchen events for 160 young chefs-in-training
- gave over 200 tours and utilized >300 hours of volunteer service in our community garden
- facilitated 35 presentations for schools and community organizations (including 18 hosted by our on staff Registered Dietician) on issues of food, health and nutrition, food insecurity, etc.

Sustainable Food System

- purchased \$36,800 worth of produce from local producers
- packed 749 Sunshine Boxes with produce from more than 10 local growers/suppliers
- coordinated 42 community gardens (including 8 school sites), offering over 1300 individual garden plots to more than 2500 participants

4 Nurturing Strong Partnerships

- partnered with the Saskatoon Open Door Society to host 6 International Cooking workshops taught by New Canadians for over 60 participants
- hosted 6 "Learn to Cook" workshops for schools and community groups
- sold 41,227lbs. of low-cost produce to Mistawasis First Nation
- developed a partnership with Manitoba Food Matters to continue expanding our work in the area of Indigenous Food Sovereignty
- attended and presented at 13 health fairs and community events offering info on CHEP and its programs
- hosted 5 presentations for 5 community organizations on our Collective Kitchens and Grub & Gab Programs – resulting in 3 new kitchen groups
- worked in partnership with the Baby Friendly Initiative (BFI) Coalition and FFF (Food, Fitness, Fun) in conjunction with the Saskatoon Health Region
- played a role with the Saskatoon Poverty Reduction Group working on the Food Security Action Team
- • in partnership with the Gordon Tootoosis Nikaniwin Theatre and Wanuskewin,

- operated 40 Good Food Box depots in Saskatoon and 2 rural depots
- operated twice-weekly Senior Stores at 9 locations providing >5,143 patrons with 25,000lbs of produce and 3,400L of milk generating sales of \$62,225

2 Skills and Capacity Building

- distributed 23 issues of Good Food News and the Sunshine Press, 4 community gardening newsletters and 1 general community newsletter sharing nutritional info, recipes and info about CHEP
- funded Food Safe Certification for 4 Collective Kitchen leaders
- funded 17 regular Collective Kitchens benefiting more than 118 families

- offered 14 cooking workshops focused on basic skill development for 128 total participants
- purchased local carrots for 8500 people from the Milden Hutterite Colony for The Big Crunch, an annual learning event for school children on nutrition
- welcomed over 800 people to our Seedy Saturday Eco-Fair and seed saving event
- diverted 3450L (23 bathtubs full) of food waste from the landfill by composting scraps from the Boxcar Café in CHEP's compost site
- matched 23 gardeners with 17 homeowners through our Backyard Gardens land-sharing program
- organized a 1-day conference on Indigenous Food Systems at Wanuskewin Heritage Centre

- fostered the development of a theatre piece on land, language and food.
- provided produce for the Children's Museum "Storyscapes" program

Social Enterprising

- employed 5 student interns through the askîy urban ag internship program
- through the askîy internship, grew 565 lbs of produce and sold it in the community and at two "pick your own produce" events that generated \$3,886 in local food sales

For more information about our programs and how to get involved or to help by making a donation, please visit our new website: www.chep.org