



CHEP

GOOD FOOD
INC.

30

YEARS

ANNUAL REPORT
2019



Mission

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

BOARD



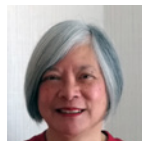
Jamie McCrory,
Chair



Vicki Squires,
Vice-Chair



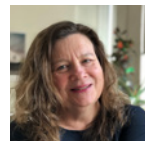
Maegan Piché,
Treasurer



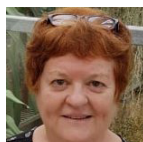
Carolyn Chu,
Secretary



Bryn Rawlyk



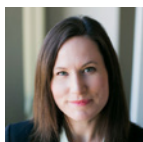
Anna Ringstrom



Val Veillard



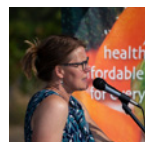
Susan Whiting



Siobhan Morgan



Paul Janzen,
Appointee,
Saskatoon Public
Schools Division



Yvonne Hanson,
Executive Director

STAFF

Zoe Arnold **askiY Urban Ag Coordinator**
Katie Crawford **Centralized Purchaser**
Stefanie Foster **Programs Manager**
Yvonne Hanson **Executive Director**
Della Harder **Centralized Kitchens**
Vince Head **Driver**
Jaci Hutton **Good Food Box Coordinator**
Rhea Lewandoski **School Nutrition Coordinator**
Ali Lewis **Registered Dietician**
Eduardo Nunez **Driver**
Janet Phillips **Collective Kitchens Coordinator**
Sandra Schweder **Community Gardens Coordinator**
Rita Stalker **Centralized Kitchens**
Michayla van de Velde **Office/Volunteer Coordinator**
Barb Zintel **Accounts**

askiY Urban Ag Interns (Summer 2018):

Jacob Genaille-Dusthorn, Jade Lewis, Cael Morrow-Fescuc, Louisa Tomasiewicz, Michelle Zinck

Contract Staff:

Cree Ben, Kevin Crickett, Elaine Haugen, Jackie Johns, Tebogo Malatjie, Chantalle Morrow-Fescuc, Curtis Peeteetuce, Debra Ylioja

Staff that have moved on this year:

Jessie Best, Amber Huck, Josh Keil, Len Turple



MESSAGE FROM THE Chair

For 30 years, CHEP Good Food has strived to make Saskatoon food secure. It's an ambitious goal and there's a lot more work to do before our vision is realized, but thanks to our amazing staff, volunteers, partners, and funders, CHEP has made an enormous difference in the community. Thousands upon thousands of school lunches, Good Food Boxes, subsidized market sales, and community garden plots – the Board of Directors extends its sincere gratitude to everyone who has made CHEP such an effective organization this year and every year since 1989. We would especially like to thank the Government of Saskatchewan, United Way and the City of Saskatoon, by far our biggest financial sponsors. And we offer a huge thank you to Executive Director Yvonne Hanson who has so capably steered CHEP for almost five years.

In 2019-20, CHEP will focus on ensuring programs like Collective Kitchens, nutrition education, senior stores, and the askiY project continue to make our community more food secure. As always, we will work hard to bring in more donations and other critical resources, and we will make sure all of Saskatoon comes to know and appreciate CHEP's incredible contributions to our community.

Jamie McCrory
Chair, CHEP Board of Directors



CHEP Good Food Inc. acknowledges that
we operate on Treaty 6 Territory and
the Homeland of the Métis.





30 YEARS

OF IMPROVING FOOD SECURITY FOR SASKATOON AND AREA

CHEP Good Food is 30 years old!! Known simply as “CHEP” or the “Child Hunger and Education Program”, the organization started with a small but mighty group of passionate individuals who were concerned about the rising numbers of children attending core neighbourhood schools while hungry. As the inaugural coordinator, Carolyn Chu noted in 1990, “CHEP is a community-based program with four components: community awareness, food, nutrition education and community development [taking aim] at addressing child hunger in Saskatoon as a multi-faceted problem.”

CHEP continues to improve school nutrition practises in collaboration with Saskatoon’s two school divisions through the programs Bulk Buying, Centralized Kitchens (lunch program) and educational events like the annual “Big Crunch” that encourages kids to know where food comes from and think about what they are eating. CHEP is a member of the national Coalition for Healthy School Food advocating for a federal, universal school lunch program.

Being a social innovator, the work at CHEP did not stop with schools. Realizing children’s needs are linked to larger societal issues, CHEP changed its name in 2004 to CHEP Good Food Inc. in recognition of the additional programs it was offering to promote food security. Programs included enhanced food skills like cooking and

community gardening, a good food box program and various market and education programs to improve the lives of people affected by food insecurity. Thousands of Saskatoon residents have enjoyed our programs and benefited at the household level in eating more nutritious food, feeling a part of community while accessing food and learning skills in a dignified way.

Over these 30 years, CHEP has actively sought partnerships to embed the work of food security. This has been critical to community impact. Without this collective effort we do not move forward. Many of these partnerships culminated in policy changes and public recognition of the importance of food in our physical, mental and social health and well-being. CHEP has been at forefront of nutrition policy for school food, Saskatoon’s Food Charter (developed in 2002 and adopted in principle by City Council), and the development of Saskatoon’s Food Council and Station 20 West. More recently, CHEP has forged collaborations to address food reclamation, Indigenous food systems, poverty elimination and urban agriculture possibilities.

On behalf of the Board and staff of CHEP Good Food, we wish to thank the many individuals, groups and businesses that contribute to this work. We also acknowledge the support of the municipal, provincial and federal governments. We honour the founding members of CHEP and all those who have shared their time and talents to governing and guiding the organization over the past 30 years.

HEALTHY FOOD

HAPPY PEOPLE





Worked to strengthen the local food system by purchasing over **\$29,000** worth of produce from LOCAL GROWERS.



Donated almost **\$10,000** worth of fresh fruits and vegetables to community organizations, schools and individuals.



Facilitated **18** Collective Kitchens benefiting **142** families with **92%** of participants reporting that they increased their cooking skills, knowledge and social interactions because of the program.



Hosted **188** community markets, at **5** different locations, selling low-cost produce to families and individuals living in food deserts.



Facilitated **19** cooking workshops for **181** people teaching skills such as bread making, canning, cooking on a budget, cultural cuisine, and gluten-free baking.



Our Registered Dietician gave **33** presentations on nutrition and healthy eating for more than **444** people including New Canadians, elementary school students and seniors.



Packed and delivered **4781** Good Food Boxes full of fresh produce – food for over **10,518** people.



Our Centralized Kitchen handmade **22,860** emergency brown bag lunches and delivered them to schools to ensure that no child has to learn on an empty stomach.



Our bulk buying program administered **\$80,000** in Fresh Food for Kids grants while delivering **150,000** lbs of fresh produce and **16,700** litres of milk to public schools to help them with their school food programs.



Hosted weekly/bi-weekly Senior Stores markets at **8** different senior's residences, bringing **\$53,586** worth of produce, fresh baking and dairy products directly to seniors with mobility issues.



Organized and facilitated **10** Chefs in Training cooking programs at local schools, teaching basic kitchen and food safety skills to **92** elementary and high school students.



Engaged **27** schools and **8,400** students in the 2018 BIG CRUNCH event celebrating healthy eating, local food systems, school food and farm-to-table eating.



Our askiy youth internship for urban ag social enterprise grew and harvested **606** lbs of produce, selling fresh veggies to **6** local restaurants.



Mentored and nurtured **52** community gardens comprised of over **1,500** individual garden plots for almost **3200** gardeners.




Brought **1000+** people to Station 20 West for the 21st Annual Seedy Saturday to swap seeds, participate in gardening workshops and celebrate sustainable growing.

Achievements

2018-2019





♥ Volunteer with CHEP

"I love what CHEP stands for in the community! I wanted to invest some of my time getting involved with an organization that I believe in."
Stephanie, Community Market Volunteer

Senior Stores

"Thank you so much for being here and everything you do. It's pretty nice to have this service in our own space."
King Edwards Manor Resident

good food Box

"The focus on local producers makes me feel connected to my community. It is also affordable and convenient."
A satisfied GFB customer

Workshop participants

"Whenever I leave one of these things, I always go home filled with happiness." – **Aryanna**

"I learned so much! I would highly recommend these workshops to anyone."
Gluten Free Baking Participant

Nutrition PRESENTATIONS

"Ali (CHEP's Registered Dietician) was amazing. She made the nutritional info really accessible for my group (of Immigrant and Refugee women) and answered all of their questions. Thank you for sharing your time with us." – **International Women of Saskatoon Program Coordinator**

gardens

"My husband and I are pleased to have a chance to grow our favorite vegetables in our community garden plot. We live in a condo, and really appreciate the opportunity to provide ourselves with healthy food, plus EXERCISE, plus fellowship. We are 86 and 88 years old and doing fine, staying (healthy).
Thank you for the opportunity." – **Rosella**

Pimatisiwin

Photo: Cory Dallas Standing, GTNT



From 2016-2018, CHEP Good Food worked with playwright and actor Curtis Peeteetuce, eventually hiring him as their artist-in-residence to write the play – Pimatisiwin - about the intersections of land, language and food from a Plains Cree (nêhiyaw) perspective. Partners in this project were the Gordon Tootoosis Nîkanîwin Theatre and Wanuskewin Heritage Park. The play has been shared on stage or through readings in Montreal, Winnipeg, Thunder Bay and extensively in Saskatoon. Funding support came from the Saskatchewan Arts Board and Sask. Lotteries Community grant with touring funds from the Social Sciences and Humanities Research Council.



DELIVERY TRUCK FIRE OF 2018

In late May 2018, CHEP's delivery truck caught fire while on its routine travels, taking food to schools in Saskatoon. The drivers pulled over, luckily no one was hurt, but the vehicle was irreparably damaged.

Response from the community was swift and empowering. Calls of assistance and good will came pouring in. CHEP launched a capital campaign and within three months, we had raised 90% of the replacement costs for a new refrigerated truck. Whether the donation was large or small, it all added up!

A huge THANK You to all who donated!

\$25,000 Leyda's Café

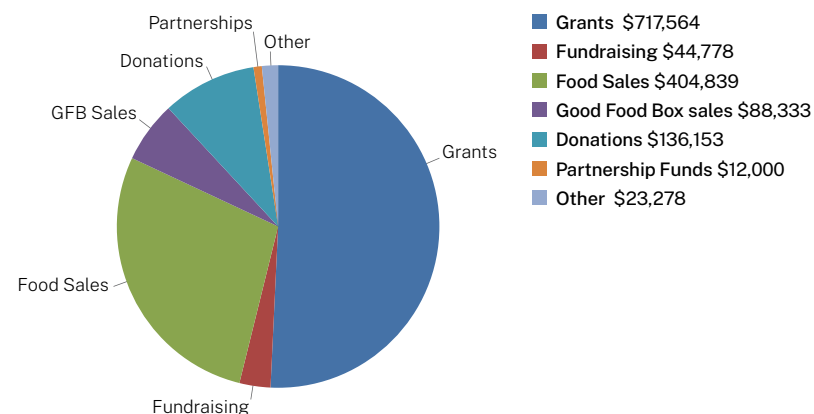
\$5,000-\$14,999 100 Men Who Give a Damn • Cargill Ltd. • Dansons Inc./Thiessen Mosaic Canada • Nutrien • United Way of Saskatoon and Area • W.J. Arnold

\$1000-\$4,999 Astro Towing • Farm Credit Canada • First Nations Bank of Canada TCU Financial Group • Donations made through GoFundMe (Travis Durand initiator) • Jack Vic

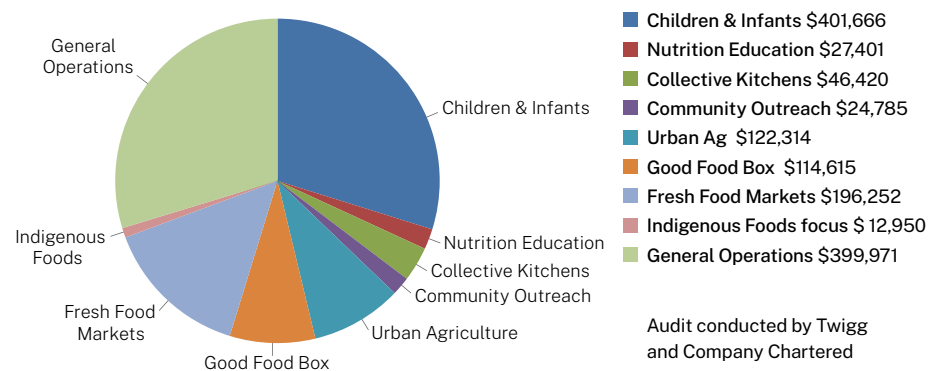
\$25-\$999 Affinity Credit Union • Tom Ahem • Margaret Anderson • Shelley Arvay • Pam Belcher Glenn & Helen Brown • Lois Bruce • Patricia Cameron • Harold Chapman • Mary Chapman • Carolyn Chu S.L. Corrigan • Marie Dunn • Dennis Flaherty • Rowena Foster • Verna & Peter Gallén • Margaret Galvin Darlene Goodwillie • Sheena Greer • Deana Grunerud • B.J. Hall • Karen Hambly • Cathy Holtslander Dennis & Beth Johnson • Carl & Lily Krause • Peter Krebs • Jacqueline & Glenn Kurmey • Georgina Kyle Rita Lalonde • Joyce & Karl Lenz • Dianne Luce • Josh Marko • June McDonald • Lana McDonald Mildred McGillvray • Maureen McPherson • Natalie Morien • Shawna Murphy • Ian Orosz • Pamela Pott Glenn Reeve • Joyce Reid • Ellen Ross • Chelsey Roberts • Bruce Rushinko • Arlin Schaffel Winona Senner • Linda Tweddell • Gordon Taylor • Patricia Turner • Val Veillard • Laura Westman W.P. Bate School Students & Staff • Barb Yanko • Timothy Zagozewski

Financials

REVENUE FOR 2018-2019 **\$1,426,945**



EXPENSES FOR 2018-2019 **\$1,346,374**



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

IN APPRECIATION TO OUR PROGRAM FUNDERS & MAJOR EVENTS SPONSORS



Annual Report Design:
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