ANNUAL REPORT 2021/2022



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LAND ACKNOWLEDGEMENT

Tansi, welcome everyone, we are grateful to be sharing this space and time together now.

In this gratitude we are mindful of the ways this land has cared for many generations, and that we are all connected here and now by the land of Treaty 6 territory.

The spirit of the land that holds us all with such generous hospitality, for all those who have and will call this place home. Cree, Anishnaabeg, Lakota, Dakota, Nakota, Dene, the Métis homeland, settler people and newcomers.

In a spirit of reconciliation, we acknowledge this has not always been walked in a good way.

Would we all be reconciled to and with each other, the land, water, and air, and all our non-human relatives in a good way. Would all the ancestors of these lands be honored by our mindfulness and intentions in this place because much as we are hosting you, we are always being hosted by the land.

> For we are all treaty people, as long as the grass grows, the water flows, and the wind blows. All my relations. Hiy Hiy - or Kahkiyomihwakomakanahk.

02 MISSION

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

VISION

CHEPs vision is for a food secure community. A global and local situation in which:

- Everyone has assured access to adequate, appropriate, and personally acceptable food in a way that promotes health, respect, and dignity.
- People are able to earn a living wage by growing, producing, processing, handling, retailing, and serving food.
- The quality of land, air, and water is maintained and enhanced for future generations.
- Food is celebrated as central to community and cultural integrity.





I wanted to share with you how much the kids loved the program (Chefs in Training) at Caroline Robins Community School. Their classroom teacher was thrilled with the students sharing what they had learned throughout the 5 weeks. Thank you for having the program at our school.



Donna Blunt

04 OUR BOARD

Crystal Chan- Chair Bryn Rawlyk - Vice Chair Jamie McCrory - Past Chair Susan Whiting - Secretary Megan Piché - Treasurer Donna Nelson - SHA rep Colleen Norris - SPSD rep Carolyn Chu Siobhan Morgan Val Veillard Erin Grant Lucy Pereira

MESSAGE FROM THE CHAIR

When COVID-19 first hit in March 2020, most of us thought that this would be short-lived. We thought things would be back on track in a few weeks.

Little did we know the pandemic would continue for another 2 years. There was also drought, forest fires, and flooding. With the disruption to the supply chain we once again saw empty shelves at the grocery store. And then the war broke out in Ukraine in early 2022.

This year we saw the highest annual inflation rate on food prices since 2009 - a 7.7% increase according to Statistics Canada's data from March.

With this in mind, I would like to first express my sincere gratitude to the Executive Director, Gord Androsoff, who took on this leadership role in the middle of a pandemic. Gord handled the ever-shifting food security environment well and worked with the amazing staff at CHEP to keep our various programs going.



I would like to commend the staff at CHEP for their dedication, creativity, and hard work – pivoting to the virtual platform in a short timeframe and with limited resources.

CHEP would also not be successful without the support from our volunteers and our donors. Last year, we were able to raise more than \$37,100 from the Christmas appeal and more than \$9,600 with our Empty Bowls fundraising event.

In the past year, the Board worked closely with the Executive Director to ensure a safe and healthy working environment for the staff. We also laid the groundwork for our upcoming strategic planning session this fall. Given the dedication of the staff and volunteers and support from our sponsors, CHEP will continue to fulfill our mission of promoting food and nutritional security for our community. I hope you will join us in this quest.



"NUTRITION AND FOOD SECURITY HAS BECOME MORE IMPORTANT THAN EVER".











Top to Bottom | Left to Right

Shelby Anderson – Markets Outreach Coordinator Katie Crawford – Centralized Purchaser Kevin Crickett – Driver's Assistant Larissa Crookedneck – Centralized Kitchen Dale Jack – Driver/Community Markets

Heather Jackle - Community Relations Facilitator Cory Lang - Food Access Coordinator (Good Food Box) Ali Lewis - Community Nutritionist (Registered Dietitian) Jordan Morton - Indigenous Food Sovereignty Facilitator Terri Lynn Paulson - Urban Agriculture Coordinator

Janet Phillips - Collective Kitchens/Seniors Nutrition Coordinator Racheal Sapp - Driver/Community Markets Sandra Schweder - Community Gardens Educator Rita Stalker - Centralized Kitchen Barb Zintel - Accounts Coordinator

Not pictured: Sadie Childs – Research Support Assistant Eduardo Nunez – Driver/Community Markets

Staff that have moved on this year: Zoe Arnold, Della Harder (retired), and Henry Wolf

OUR STAFF

Gord Androsoff Executive Director



PROGRAMS & SERVICES



YEAR IN REVIEW

Programs and services at CHEP continue to evolve as we enter the 3rd year of the global COVID-19 pandemic. Programs such as the Centralized Kitchen, that delivers brown bag lunches to schools without nutrition programs, has seen significant increases. The community market at Station 20 continues to see growth, with the addition of two weeklysatellite markets and plans for a third.

As community demand for programming increases, the financial resources available to be drawn upon are decreasing. This is true for the non-profit sector across the country, and combined with inflation (esp. food and fuel), has added to the costs of providing programs and services to the community.



CENTRALIZED PURCHASING

The centralized purchasing program creates efficiencies and anchors all of our food programs. We purchased \$17,452 in local produce for the Good Food Box and community markets. An additional \$309,631 in produce, bread, milk and eggs was purchased to support other programs.

Our core children's school nutrition programs, bulk buying and centralized kitchen, operated fully over the past fiscal year (April 1, 2021 to March 31, 2022). The **bulk buying program** supported **school nutrition programs** in 27 elementary and secondary schools, and provided food for 450,615 breakfasts and lunches during the fiscal year. In the same period, 22,917 centralized kitchen **school lunches** were prepared and delivered to 26 elementary schools without nutrition programs. The **centralized kitchen** returned to the North Park Wilson School site in the fall of 2022.





The community fresh food market at Station 20 West continues to operate Monday to Friday and is supported largely by nearby residents. We restarted two weekly community markets, one at Mayfair Community School and one at Christ Church Anglican. Another market is planned to open in the Broadway district this spring. Planning for the July - August mobile market locations are underway with the intent to locate near high density seniors housing.

The Good Food Box program continues steady growth since re-opening after the early pandemic pause in operations. The number of depot locations has been reduced from pre-pandemic numbers but continues to regain traction and is supported by a base of 265 residents who are regular purchasers.

The **Senior's stores** program remains a boxed seniors delivery program that runs much like the Good Food Box but tailored to seniors and elders. We will be refocusing our approach to attempt to increase uptake and re-evaluate over the coming months.



10

FOOD SKILLS & EDUCATION PROGRAMS

Emergency food is an ongoing program we support for vulnerable community members. Most requests are referrals by SHA social workers.

Volunteers are beginning to return as residents become more comfortable during these uncertain times giving their time and support once more. Community markets, the Good Food Box program and the Centralized Kitchen could not operate without volunteer support.

Food skills and education programs all restarted with in-person sessions. The **Collective Kitchen** and **Chefs in Training** programs are supported by Facilitators. We trained 5 Facilitators in fall 2021 and another training session is planned for spring 2022. We have had 100 children participate in Chefs in Training during the fiscal year with new sessions taking place currently.

Adult community cooking (Collective Kitchens and Cooking Experience) education was delivered to 48 participants, over 4 weekly sessions, in the fiscal year.

Our **Community Nutritionist** delivered 20 presentations to 224 participants by request from the community. Sessions were both by zoom and in-person.



We continue to support **community gardens** in the city. Our role in the current season continues to be an educational focus supported by our Community Garden Educator. Several informational in-person sessions are being planned. Two new gardens are being added to municipal spaces in 2022.

In 2021, the **askîy internship program** acquired a second growing location at the former Riversdale Lawn Bowling site and four interns participated. For 2022, four new interns are in place; Jewel Charles, Ivy Kish Greer, Olaf Olson, and Matthew Recollet. The model for food harvested will be a subscription community-supported agriculture approach.

Our Indigenous Food Sovereignty Facilitator continues to develop partnerships with Indigenous and non-Indigenous communities and organizations, as well as other entities seeking Indigenous food sovereignty. Invitations into school classrooms have allowed for cultural learning discussions in elementary schools. This position provides mentorship within the askîy internship program and evolves as the community comes together.



12 NEW INITIATIVES

Two new initiatives in the coming year include a 1-week Sprouts **kids camps** in July and August and a **Métis language cookbook** project with St. Michael school. The Sprouts camps are being run with several community partners and the cookbook project will begin in the fall. The Universal School Lunch Research Project began in fall 2021 and in early 2022, CHEP staff began contributing to the curriculum and classroom support to compliment this project.

The gradual introduction of a **national school lunch program** by the federal government, intended to be co-funded with other provinces, will have implications for increasing the scale of our role in supporting school nutrition programs in Saskatoon. We follow the developments closely through our membership in the Coalition for Healthy School Food.





I like learning about the history of Canada, and how we got here. It's hard sometimes but good to know so we can do better in the future.



GRADE 7 STUDENT SHARING CIRCLE OUR INDIGENOUS FOOD SOVEREIGNTY FACILITATOR PARTICIPATED IN A CULTURAL LEARNING IN THE CLASSROOM.

HEALTHY FOOD | HAPPY PEOPLE

HIGHLIGHTS

129

HOUSEHOLDS ASSISTED WITH EMERGENCY FOOD HAMPERS.

100

4,200 CUSTOMERS

SERVED AT STATION 20 WEST COMMUNITY MARKET.

CHEFS IN TRAINING STUDENTS PARTICIPATED IN THE PROGRAM.

182

BOXES DELIVERED THROUGH THE SENIOR STORES PROGRAM.

GREEN APRON COOKING COMPETITIONS SUCCESSFULLY HOSTED.





BAGGED LUNCHES PREPARED AND DELIVERED TO STUDENTS.

POUNDS OF FOOD PRODUCED.

22,917

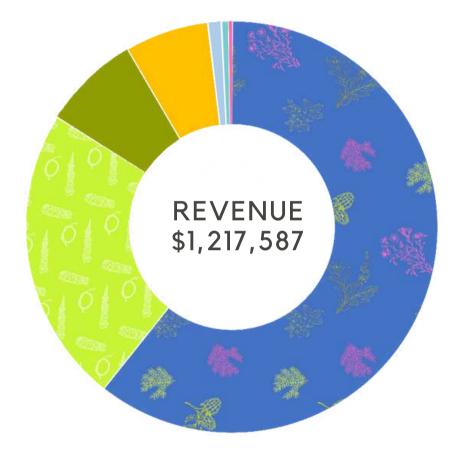
SEED PACKS PROVIDED TO THE SASKATOON SEED EXCHANGE. 14,500 CHILDREN REACHED THROUGH THE INDIGENOUS FOOD SOVEREIGNTY PROGRAM IN MARCH 2021.

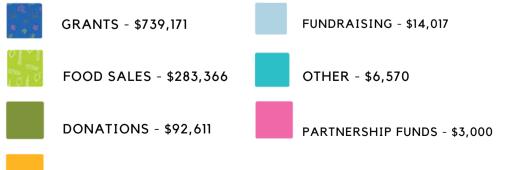
120

GOOD FOOD BOXES SOLD. PRESENTATIONS MADE ON NUTRITION FOR THE COMMNITY.

20



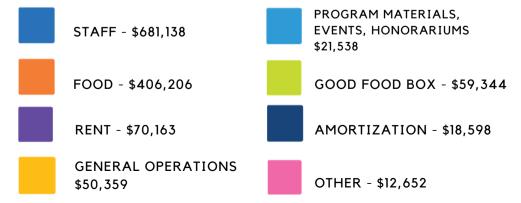




GOOD FOOD BOX - \$78,852







THANK YOU Funders & Sponsors

Affinity Credit Union Ardent Mills Canadian Institutes of Health Research **Christ Church Anglican City of Saskatoon** Co-op Saskatoon **Community Food Centres Canada Community Initiatives Fund Crocus Co-operative** D'Lish by Tish **Food Matters Manitoba** Friendship Inn Lowe's Saskatoon #3163 Métis Cultural Development Fund Mosaic Company **New Horizons for Seniors Programs** Newman's Own Foundation Nutrien Saskatchewan Health Authority Saskatchewan Ministry of Education Saskatoon Community Foundation Saskatoon Forestry Farm & Zoo Saskatoon Potters Guild Saskatoon Spinners and Weavers Guild SaskCulture Service Canada The Better Good The Grocery People The Night Oven **United Way Saskatoon & Area** University of Saskatchewan University of Saskatchewan College of Medicine **3N Natural Farm Beef**





I THINK IT (COLLECTIVE KITCHENS) IS GREAT VALUE FOR THE MONEY. I APPRECIATE HAVING SOMEONE THERE TO WALK THROUGH THE RECIPE TOGETHER. I ALSO APPRECIATE THE SENSE OF COMMUNITY.



ANONYMOUS PARTICIPANT

HEALTHY FOOD | HAPPY PEOPLE

HEALTHY FOOD | HAPPY PEOPLE

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