



# Cowichan Green Community

*Where Community and Environment Meet*

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2010 Annual Report



# Message from the Board President



## Greetings to all from CGC's Board of Directors!

2010 was another amazing year for Cowichan Green Community. Under the wonderful leadership of Judy Stafford, our amazing Executive Director, together with all of our staff, volunteers, and dedicated team of Board volunteers, our organization again grew by leaps and bounds: our revenues almost doubled, and the cost of payroll almost tripled in 2010. Why is that important? Because an organization like ours, that wants to assist its community on the pathway to sustainability, needs people and resources to be effective in its work. We are at a point where as an organization, we have critical mass and together with partners and colleagues, are able to build momentum towards sustainability.

The Board has continued to work towards a sustainable funding base for the organization, so that we can continue to thrive in an era of shifting political priorities, which affects the availability of funding for sustainability work. Our goal is to raise at least \$5,000/month in unallocated donations to support the work of CGC. Regular monthly donations are a stable, predictable form of funding, permitting better cash flow projections for basic costs over the course of a year. We hope that you will consider becoming a sustaining member, by making a regular monthly contribution.

Over the past year, our fundraising efforts have gotten us 40% of the way to our goal. With the help of our members and community, we hope to be able get to 100% this coming year. Our new partnership with Volunteer Cowichan provides us with the opportunity to offer tax receipts for donations received. We hope that you will seriously consider CGC when making your donation decisions in the coming year.

The Board has also been working to strengthen the governance and internal policy environment of our organization, to match the **organization's** growth. The bylaw changes being proposed at the AGM are meant to assist CGC to strengthen opportunities for membership and community **involvement in the organization's work, as well as to provide opportunities for greater continuity of service at the Board level.**

Annual report time is a great opportunity for counting blessings, and CGC has received many over the course of 2010. Thank you to our wonderful staff for planning and carrying out the programs and the events, and writing the grant applications to keep it all together. Thank you to our members for all of your support. Thank you to our wonderful volunteers, including our Board members, for all your hard work. Thank you to our funders and community supporters for your confidence in us. And thanks to all who participate in our events and programs, helping us to be the change we want to see.

*Beverly Suderman,  
Board President*



# Message from the Executive Director

Once again as I sit down to encapsulate the goings on with CGC over the past year, I find myself completely overwhelmed with gratitude, joy, and a deep sense of admiration for so many people. I cannot reiterate enough how this community **continues to inspire me and the encouragement I've felt that has helped take this organization to yet another level.**

Deep heartfelt thanks go to our Board of Directors who has worked tirelessly behind the scenes to grow and support the work that goes on in the forefront. Their dedication to painstakingly reviewing policy, procedures, governance manuals, **personnel manuals, and ensuring that all our 'i's are dotted and our 't's are crossed has been immeasurable. This can be tedious and underwhelming work, but they pulled together and persevered and our organization stands stronger because of them.**

And how can I possibly convey my admiration and respect for the staff who have blessed our office. Friday morning staff meetings sees the seams of our office bursting with delicious, love-infused food, laughter, tears, encouragement, and celebration. Our meetings have become a staple of our teambuilding diet and other community members have gotten wind of the incredible energy and often stop by to visit, share, participate, and bring goodies.

**Our projects for 2010 certainly helped expand CGC as a regional organization and included a lot of 'firsts.'** The 2010 Buy Local! Buy Fresh! Food map was definitely the flagship project. Other firsts included Wild Food Walks, a Mushroom Workshop, an Edible Garden Tour, a Fundraising Feast dinner, and a Bike Farm Tour. The Cowichan Food Charter was **revised and the 'Tour de Charter' resulted in the buy-in** for this vision from all local levels of government from the City of Duncan to our MP, Jean Crowder.

We continued with great passion to create more community gardens and to lovingly tend and expand Kinsmen Garden, Warmland House, and start creating 6 more gardens in the James Alexander Neighbourhood. We were also inspired by presentations from sustainability heroes including Percy Schmeiser, Mark Lakeman, and Carolyn Harriot to name a few.

Our circle of friends keeps expanding and we are the hub of community engagement for the Valley with organizations **such as Transition Cowichan, Cycle Cowichan, the Island Farmer's Alliance, and Cowichan Community Trailers, using our space and resources to help support their endeavours.** And of course, our list of dedicated volunteers continues to grow **and flourish and we wouldn't be where we are today without their support and enthusiasm.**

So as we look forward to what lies ahead we see only positive, expansive, inspiring energy that will propel us all toward a **more sustainable, connected, resilient community as we continue to work together. For it's not the small things that make a difference, it's the small things that grow with nurturing and love that really change the world. And here's to a changed world with all of us working together and sharing a vision filled with hope.**

Thank you for allowing me to continue to be a part of this journey and for sharing it with you.



*Judy Stafford,  
Executive Director*

# What We Do

Cowichan Green Community Society, (CGC) is a non-profit organization that has been focusing on environmental sustainability in the Cowichan Valley for over eleven years. For the last five years CGC's mandate has revolved mainly around improving food security by developing strong relationships with local food producers and increasing urban and rural food production.

CGC is a *community leader*, creating and supporting a future where our foundation is built on health and well-being; our environment, economy and social fabric are resilient, inclusive and vibrant; we celebrate our connection to the earth and to each other; and all persons are valued equally.

CGC is also a *hub* for social innovation, community engagement and community building; nurturing the relationships between ourselves and our environment. CGC creates positive change through education, regenerative projects, and celebration.

**CGC's Guiding Principles are evident in all of the work that we do: we value inclusion, intention, responsibility, commitment, positive solutions, diversity, collaboration, and environmental reverence.**



# Our 2010 Staff



*Jennifer Freshwater,  
Food Security  
Coordinator*



*Tessa Stiven,  
Farm to School  
Coordinator*



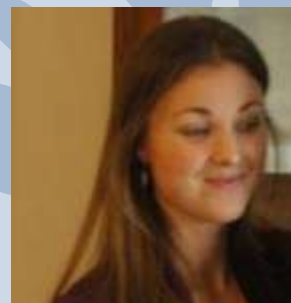
*Jason Greenwood,  
Ceres Edible  
Landscaping  
Manager*



*Jason Young,  
Food Security  
Mapping  
Coordinator*



*Amanda Reimer,  
Sustainable Living  
Centre Manager*



*Audra Stacey,  
Food Security  
Coordinator*



*John Milne,  
Managing Director*



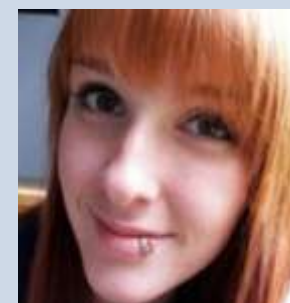
*Emily-Doyle  
Yamaguchi,  
Ceres Edible  
Landscaping*



*Heather Kaye,  
Food Security  
Coordinator*



*Kelly Hayes,  
Food Security  
Coordinator*



*Alyssa Loucks,  
Food Security  
Intern*



*Kristi Tomlin,  
Ceres Edible  
Landscaping  
Horticulturist*

# Buy Local! Buy Fresh! Cowichan Food Map

In June 2010, Cowichan Green Community published the first ever Cowichan Valley centric food map. Our goal for the map is to improve the viability of local farms and promote local food producers. The *Buy Local! Buy Fresh! Cowichan* food map serves as a direct marketing tool that provides local farmers with an affordable way to reach new local customers. Furthermore, the map serves as a great resource, informing customers where they can source local food.

The *Buy Local! Buy Fresh! Cowichan* food map has so far been a huge success for the Cowichan Green Community and the food producers that listed with us. We printed 10,000 copies this year and distributed the map throughout the Cowichan Valley. The *Buy Local! Buy Fresh! Cowichan* food map has had a significant impact on the success of small local farms and helping to promote the diversity of Cowichan Valley food producers. The end result is a more vibrant food culture, greater food security and a more resilient community.



*Back-side of the BLBF map*

# FruitSave



*Tanya Lorenz, one of our FruitSave volunteers.*

FruitSave is one of Cowichan Green Community's signature initiatives. Each year with a dedicated team of volunteer fruit pickers, we manage to rescue and redistribute thousands of pounds of fruit that would otherwise go to waste.

2010 got off to a cool and wet start -- sound familiar? -- and as we called around to check on our database of trees, we heard the same comments over and over again, " My trees haven't **flowered this season**" or "**I'm sorry but we have no fruit to save.**" **Despite the low harvest, we** still managed to collect an assortment of delicious fruit; a mix of plums, pears and a variety of apples.

The harvest was distributed to Clements Centre, Warmland House, the Cowichan Valley Basket Society, Chemainus Neighbourhood House, Youbou New Hope Community Church and Cowichan Women Against Violence Society (CWAVS) to name a few. The fruit was given away or turned into pies and preserves for the community. Of course, our wonderful volunteer pickers took some home with them and we heard yummy tales of homemade crabapple jelly, applesauce and pear preserves. Some of the fruit even ended up in CGC's own programs including our Fall canning workshops, a Farm to School lunch event in June, as well as on the plates of CGC's *Buy Local! By Fresh!* Fundraiser Feast in late September.

In 2010, we had 88 homeowners and 93 fruit harvesters registered in our database. We had 17 community organizations registered to accept fruit donations. We organized approximately 25 picks. Normally, FruitSave generates enough apples to make at least one trip down to Saanich for pressing into cider. Last year, our bin at Providence never got more than about 1/3rd full and eventually had to be composted as the wasps and rot set in.

All in all, despite the low harvest, FruitSave still managed to rescue over 1000 pounds of fruit and many people in our community tasted fresh, local food that without rescue would have gone to the birds!



*Heather Kaye  
Food Security  
Coordinator*



In April of 2010 , Ceres Edible Landscaping emerged as a new social enterprise for Cowichan Green Community. It was an exciting month! As a new name in the Cowichan Valley, Ceres began a marketing campaign, advertised in various publications (such as the Valley Voice), established a unique logo with the help of Colin Elder, and through the hard work of many dedicated people, Ceres was born. Before we knew it, individuals started connecting with us from all over the Valley looking for more information on Permaculture, food security, herb spirals, and eco friendly maintenance.

Over the summer, Ceres gained many residential clients through contacts such as the Rotary Club. These individuals became key supporters of our enterprise. Those that were attracted to Ceres were looking to improve their garden space, or yard through consults, designs, and installations. On top of the regular work week Ceres was also involved with extra events, such as Earth Day, Seedy Saturday , and took part at the 2010 Home Expo.

Over time, our skills diversified. Not only were we running a full on landscape company but we were also serving another niche that is recognized as important in the Valley. Through complimentary presentations for local garden clubs and nurseries, paid workshops for schools and communities (composting) and local event (Ecostravaganza) we started educating people on a variety of different subjects, and community members started looking to us to provide them with the information they needed. Over time we realized that our social enterprise was actually succeeding, and we were making a difference in local initiatives.

Ceres is looking forward to all that is to come in 2011. As a growing social enterprise, we are specializing in design and maintenance and look forward to offering quality horticulture services to the Cowichan Valley.



*Herb spiral garden at a clients residence*



*Kristi Tomlin  
CERES Horticulturalist  
and Designer*



*Kevin Bell  
CERES Landscaper*

# Community Gardens

## The Edible Winter Wonderland Project

We are excited to have just started the Edible Winter Wonderland Project. The **project is meant to engage six 'at-risk' youth (15-30 years of age with multiple barriers to employment)** through six weeks of in-classroom employability skills training and a twelve week community service work experience placement in the community. This program will be running for twenty-one weeks from November 8, 2010 to March 31, 2011 including recruitment and evaluation periods.

With funding provided through the Skills Link – Community Service Program we will endeavour to not only provide valuable life skills for youth, but also engage in a community project that will provide increased access to local, nutritious, fresh food which will benefit the residents in a local neighbourhood.

This neighbourhood will be assessed and researched to determine six locations that will then be provided with vegetable-growing gardens. This will include the construction of garden beds and compost units, rainwater collection, and fruit and nut trees, all based on the principles of permaculture.

The Edible Winter Wonderland project will create a working example of a neighbourhood in which residents are engaged in creating their own food security and land use sustainability. This will make both the neighbourhood and the project a leader in innovative land use practice, and due to the smaller scale it would be accessible and replicable. By its very nature, permaculture is designed to be self-sustaining and low maintenance, therefore increasing the sustainability and longevity of the edible neighbourhood.

## Kinsmen Community Garden

Since 2006, the Kinsmen Community Garden has been a great resource for people of the Cowichan Valley to grow their own food, connect with nature, and their community. Currently there are now 35 garden beds and 2 round community beds. The plots are available for \$20 a year and include access to a well-stocked selection of garden tools, as well as compost and rain barrels. Thanks to our supporters and volunteers we are able to provide a valuable green space for urban dwellers.



*John Milne  
Managing Director*



*Edible Winter Wonderland interns*



*Warmland House Community Garden*



*Kinsmen Community Garden*

# Edible Winter Wonderland Interns



*Jonathan Francoeur*



*Mark VandenDungen*



*Tessa Helweg-Larson*



*Justin Beaton*



*Dan Danesin*



*Zak Bonise*

# Some of our 2010 Community Events

## Seedy Saturday

On March 27<sup>th</sup> we hosted our 2<sup>nd</sup> annual Seedy Saturday event held at the Mercury Theatre. 18 vendors were on hand including Seeds of Victoria and Saltspring Seeds. Nearly 300 excited gardeners came out to plan their plots, discover new seed varieties, exchange community-saved seed, and attend **workshops**. **Shannon Wilson's workshop on starting seeds was a hit and resulted in a sharp rise in demand for soil blockers in the Valley.** We are very pleased with the **outcome of the event, and are very excited for next year's Seedy Saturday.**

**Seedy Saturday**  
Trade seeds | Buy Seeds  
Learn | Connect



*Our Seedy Saturday poster*



*Seedy Saturday crowd at the Mercury Theatre*

## Earth Day

Earth Day is a free, community event we hold annually. This year's Earth Day was a great success. On Saturday April 24th, our friends and neighbours joined us in Charles Hoey Park for children's activities, live music and learning to celebrate our Earth. The day's activities included puppetry performances, a children's nature program, scavenger hunt, games, U-fix-it bike repair station, storytelling, and a Wild Foods Walk. **We are excited for next year's Earth Day to rejoice and recognize the importance of our planet with our community.**



*Earth Day image from our poster*



*Sarah Mathison, Board Director at Earth Day*

## EATS Festival

Every year we hold a community harvest festival to celebrate local food and the **fall harvest season**. **This year's harvest festival was our 3<sup>rd</sup> festival, and was newly named the Cowichan Community EATS Festival (Equity, Abundance, Taste, and Sustainability).** The festival was held on September 25<sup>th</sup> at Charles Hoey Park. We started the festival with a delicious local pancake breakfast. Our staff took on the challenge of making pancakes out of almost all local **ingredients**. **Also included in the day's activities was a mini market of local vendors, live music, the launch of the "What's On Your Plate?" mural, and our 3<sup>rd</sup> annual pie contest.** The pie contest challenged participants to make their pies using as much local ingredients as possible. The EATS festival this year was yet **another fun and successful event, and we look forward to next year's harvest festival.**



*Our EATS poster*



*Our EATS Festival at Charles Hoey Park*

# Some of our 2010 Workshops

## Wild Food Walks

Wild Food Walks is a 6 part walking series led by local native plant experts. The walks started in July of this year and ended mid August. The main focus of the walks is to connect **and teach our community members about the Valley's bounty of wild edibles and their ecosystems.** The 6 walks took place in various areas throughout the Cowichan Valley, which were Eves Park, McAdams Park, the Trans-Canada Trail, the Cowichan River, Mount Tzouhalem, and Stoltz Pools. Walk participants learned about the benefits, nutrition, and medicine of many local fruits, mushrooms, greens, and flowers. The walks this year were so popular in fact that we had to make waiting lists!



*Wild Food Walk participants*

## Preservation Workshops

In August 26<sup>th</sup> we started the first 2010 series of our Preservation Workshops at the Warmland House kitchen. The first 4 workshops taught participants the basics of preserving, how to can fruit and vegetables, jams and jellies, and pickling. Our first series of workshops were such a great success, so we followed up with another canning series. This series consisted of 3 workshops based on some of the previous workshops and canning condiments. Sarah Simpson from the Cowichan Valley Citizen newspaper loved participating so much she wrote a four part article on the workshop.



*Preservation Workshop participant prepping salsa*

## Cover Crop Workshop

On December 9th, at the Duncan Fire hall, in collaboration with the Cowichan Valley Regional District, Environment Commission, and the City of Duncan we offered a free Cover Crop Workshop led by Jill Clapperton. Over 80 island farmers attended to learn about living mulches, cover crops for orchard and vineyards, pastures/forages for livestock, green manures, how to design annual and perennial plant mixtures, attracting pollinator and improving integrated pest management, and improving plant and animal health. As one participant said to us later in an e-mail, **"The workshop completely exemplified collaboration and community based synergy."**



*Engaged crowd from the Cover Crop Workshop*

# Memberships and Donations

Throughout the year, we had immense support from 140 members who all joined at various membership rates. The different membership levels include, \$10 for youth, \$20 for individuals, and \$40 for families.

**Member's contributions strongly supported funding for our organization, programs and initiatives, and our events and workshops.**

Members are the driving force behind everything we do.

## **Our members allow us to...**

*Create a stronger voice for change in our community.*

*Fund locally-focused programs that make our home a more sustainable place to eat, live, work ,and play.*

*Provide opportunities for community members to get involved.*

We also provide our members with special benefits including...

*10% discount off purchases in our Sustainable Living Centre.*

*Full access to our lending library.*

*The opportunity to vote at our Annual General Meeting.*

*Discounted rates on special events and workshops.*

We also accept monthly donations from our members for as little as \$5 a month. Tax receipts are available.

We hope to have continuing support from our members and new members so we can further create positive change in our community.



*Cowichan Green Community Staff 2010*



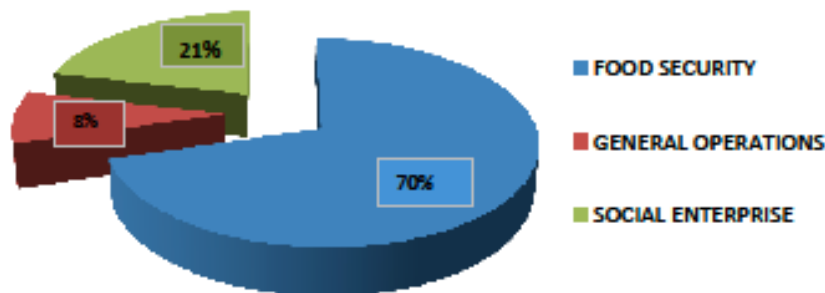
**COWICHAN GREEN COMMUNITY SOCIETY**  
**STATEMENT OF FINANCIAL POSITION**  
**31-Dec-10**

	2010	2009
<b>ASSETS</b>		
<b>CURRENT ASSETS</b>		
Cash	\$ 4,885	\$ 40,594
Accounts Receivable	18,070	5,589
Inventory	1,181	863
Prepaid Expenses	1,860	103
	<u>25,996</u>	<u>47,149</u>
Property and equipment	8,650	9,434
	<u>\$ 34,646</u>	<u>\$ 56,583</u>
<b>LIABILITIES</b>		
<b>CURRENT LIABILITIES</b>		
Accounts Payable and accrued liabilities	\$ 10,001	\$ 10,201
Deferred contributions	3,938	43,987
	<u>13,939</u>	<u>54,188</u>
<b>NET ASSETS (DEFICIENCY)</b>		
Invested in property and equipment	8,650	9,434
Unrestricted	- 6,254	- 7,038
	<u>18,311</u>	<u>2,396</u>
	<u>\$ 34,646</u>	<u>\$ 56,583</u>

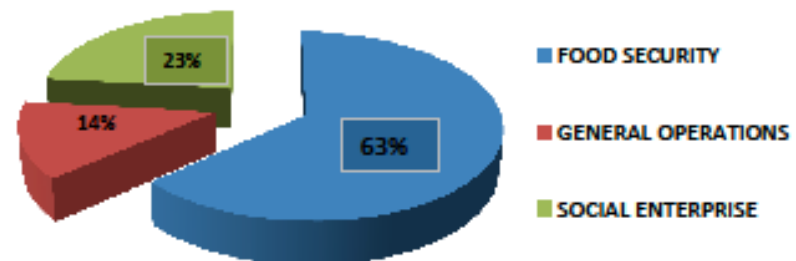
**COWICHAN GREEN COMMUNITY SOCIETY  
STATEMENT OF OPERATIONS  
FOR THE YEAR ENDED December 31, 2010**

	2010	2009
<b>REVENUE</b>		
Food Security	\$ 273,157	\$ 196,470
General Operations	32,543	35,862
Social Enterprise	82,602	
Car Share		7,240
	<b>\$ 388,302</b>	<b>\$ 239,572</b>
<b>EXPENSES</b>		
Food Security	\$ 234,769	\$ 187,713
General Operations	47,288	47,246
Social Enterprise	85,452	
Car Share		2,462
	<b>\$ 367,509</b>	<b>\$ 237,421</b>
<b>EXCESS (DEFICIENCY) OF REVENUE OVER EXPENSES BEFORE AMORTIZATION</b>		
	20,793	2,151
Amortization	2,481	2,528
<b>EXCESS (DEFICIENCY) OF REVENUE OVER EXPENSES</b>		
	18,311	-\$377

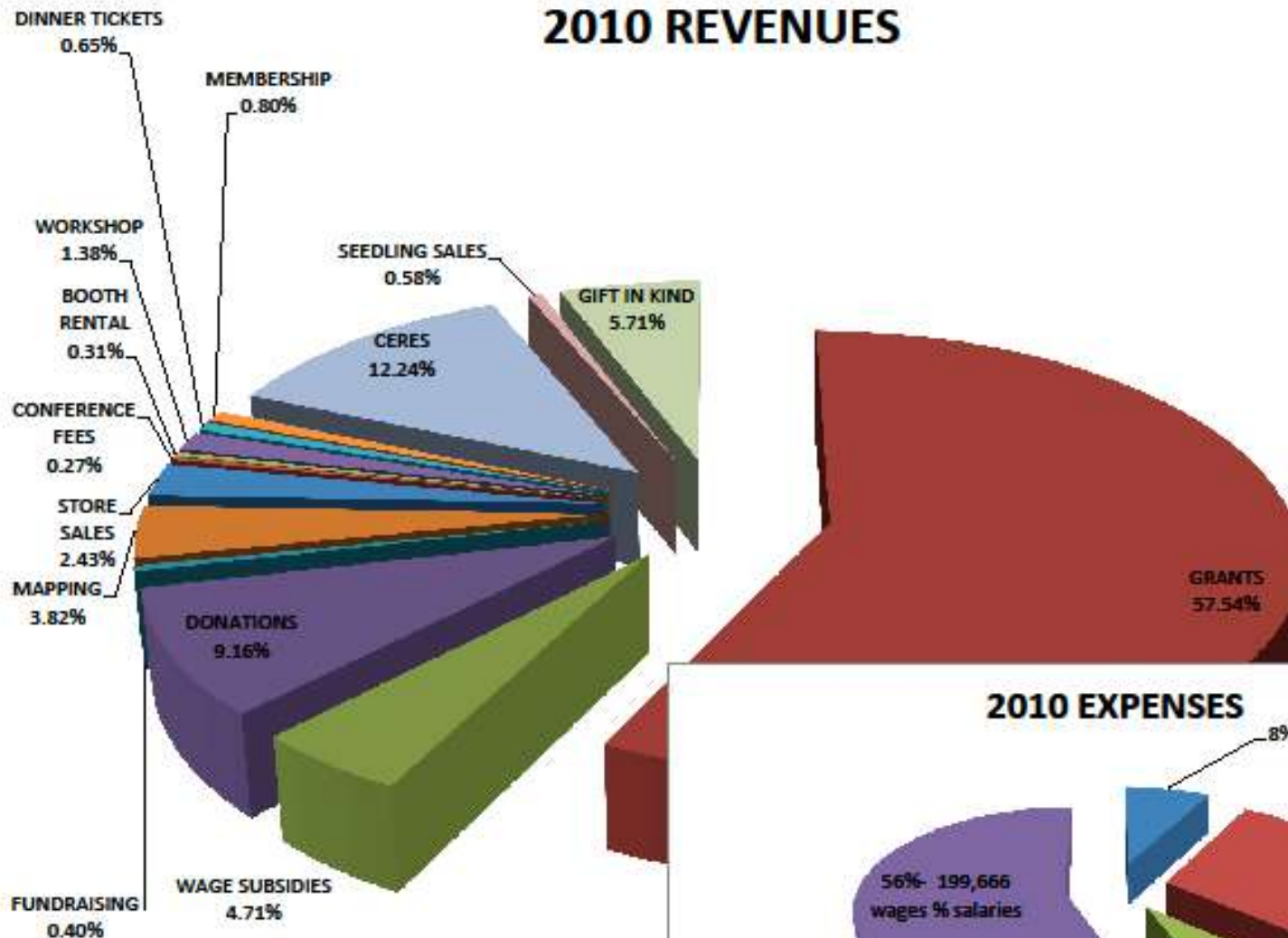
**2010 REVENUE BY PROGRAM**



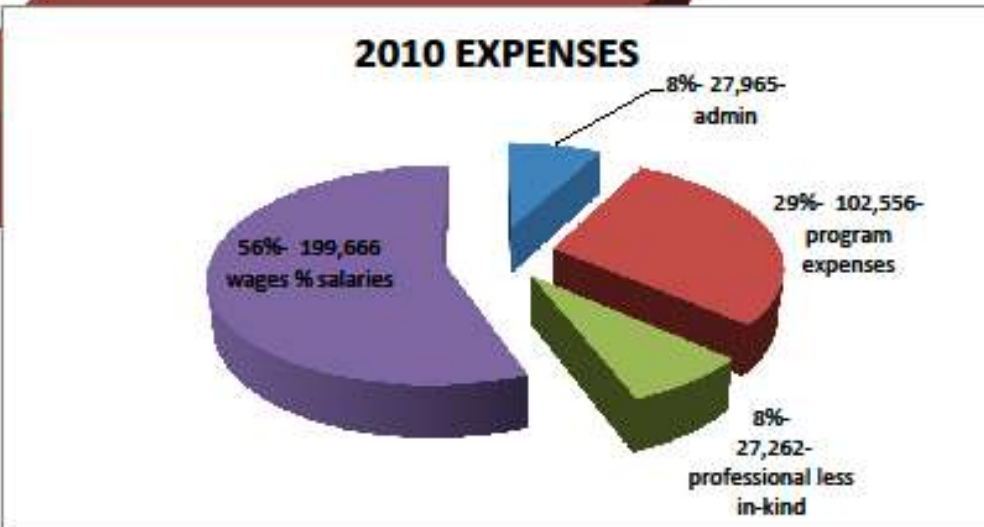
**2010 EXPENSES BY PROGRAM**



# 2010 REVENUES



# 2010 EXPENSES



# Thank you!

Thanks to all of our countless *volunteers, business supporters, and members* for making everything we do possible.

**Also, we couldn't have had such a great and successful year without the support from our generous funders, who have included...**

*Enterprising Non-Profits  
The Real Estate Foundation  
Islands Agri-Food Initiative  
The Vancouver Foundation  
Cowichan Valley Regional District  
Vancouver Island Health Authority  
The Cowichan Valley Bottle Depot*

*CEDNET  
YMCA  
Service BC  
Public Health  
Service Canada  
The City of Duncan  
District of North Cowichan*

# Contact Us

*You can contact us by...*

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