

# Growing Chefs Annual Report

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School Year 2022/2023



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# Letter from the Co-Executive Directors

## Our roots

If there was one word to sum up 2022/2023, it would be transformation. This year was full of transition, opportunity, and growth at Growing Chefs.

Our edible education programs continue to provide opportunities for kids to connect to food and transform their relationship with it. This year, our team was excited to look beyond the classroom and strengthen the development of lifelong food literacy knowledge and skills. One way we did this was by piloting cooking classes to engage caregivers alongside their kids.

## A hunger for edible education

In collaboration with Fresh Roots, we continued to explore the delivery of LunchLAB, an innovative school meal program. As we grow our advocacy for accessible and impactful edible education across Canada, LunchLAB continues to be celebrated as a model that demonstrates what is possible locally, provincially, and nationally. This spring, our team successfully explored the expansion of LunchLAB through a series of exciting pop-up lunches at potential schools in Vancouver, leading to our expansion into a third school community the fall of 2023.

## Budding branches

As the world continues to shift and change around us, our team is reimagining what edible education can be for kids and families in our communities. We are so grateful for new and familiar faces alike, who, day after day, bring a wealth of ideas and vision for what is possible for a world where chefs, kids, and communities connect to build more just and thriving food systems.

Our team has accomplished a lot this past year, and we have an ambitious year ahead. With your continued support, we're well on our way to expanding opportunities for kids to find dignity, delight, and belonging in their interactions with food.



**Amanda Adams**

Co-Executive Director,  
Programs & Operations



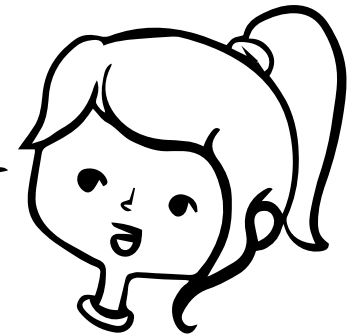
**Madi Bourette-Knowles**

Co-Executive Director,  
Communications &  
Engagement

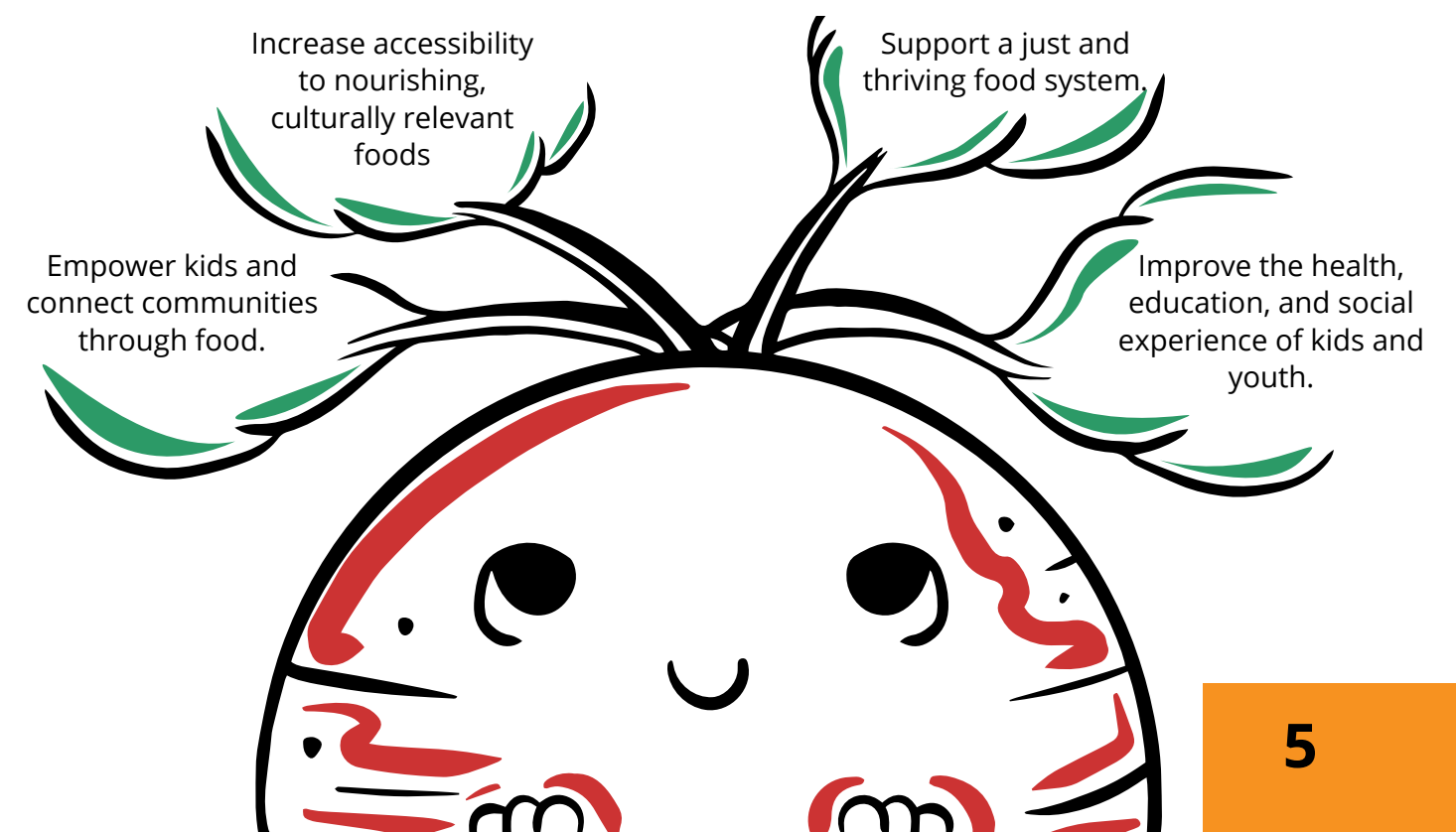
# Why Growing Chefs Is so Valuable

Too many kids don't know where food comes from or have access to nourishing, culturally relevant foods. We're on a mission to change that.

*"Growing Chefs taught me how to grow a plant and to cut properly with a knife. Planting my own garden feels like I'm helping the earth grow and it also feels like I am creating life."  
- Eva, 8 years old*



## We work to:



# Numbers at a Glance

Our edible education programming goes beyond meal service. We're committed to providing an experience that strengthens kids' connections to food and to their communities through hands-on engagement.



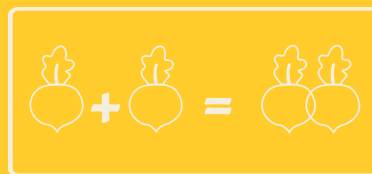
*"The biggest lesson we learned with Growing Chefs was that with leftover things that you cut from vegetables, you can make into a delicious stock. Our favourite thing about Growing Chefs is that they teach you many things that you can do with vegetables and many foods you can make with all the food groups."*  
- Ana & Ruby, 10 years old

With your help, our Growing Chefs community has supported:



8  
Communities

39  
Classrooms



22  
Gardens Planted

12,832  
Meals Served



1,538  
Students

4,000+  
Hours Volunteered



# Classroom Gardening & Cooking Program

In our classroom programs, kids engage in the whole food cycle from seed to plate to compost.

Led by teams of chefs and community volunteers, classes engage in a series of edible education lessons filled with discussions, games, and activities that cover themes including growing food, vegetable exploration, cooking, nutrition, and foods around the world.

Over a series of weeks, the lessons transform students' relationship with food. Watching kids approach familiar and unfamiliar foods with curiosity and positivity is a wonderful reward of the program.





*"I am so grateful for the opportunity for our students. LunchLAB is teaching them bigger life lessons such as community, togetherness and equity."*

*- Norquay Elementary teacher (new LunchLAB school since November 2023)*



# Our Team

## Staff 2022 - 2023

Amanda Adams  
 Afton Bell  
 Madi Bourette-Knowles  
 Cheryl Chang  
 TJ Conwi  
 Cayley Coulbourn  
 Sam DeBellis  
 Kelly Davies  
 Jay Geernaert  
 Tanisha Hasan  
 Dana Liem  
 Kat Morrow  
 Julia Prezotto  
 Hope Rapp  
 Tasha Sawyer  
 Luca Schifano  
 Merri Schwartz  
 Jaydeen Williams  
 Janelle Zwarych

## Board of Directors 2022 - 2023

Ted Anderson  
 Parker Bailey  
 Wendy Boys  
 Shobna Kannusamy  
 Matt Kennedy  
 Brent Mansfield  
 Merri Schwartz  
 Norman Tan  
 Stephanie Uhlig  
 Jennie Whately

*We would like to acknowledge what a pleasure it is to work alongside our LunchLAB partner, Fresh Roots Urban Farm Society.*



In collaboration with Fresh Roots, we run LunchLAB: an innovative school meal program that serves students accessible, nourishing, culturally relevant lunches prepared by students with the mentorship of a team of chefs-in-residence.

LunchLAB empowers students to cook food for themselves and up to 200 of their peers, providing opportunities for kids to find delight, dignity, and belonging in their interactions with food.

# LunchLAB



# Our Supporters

## Sungold Tomato (\$10,000+)

Ames Family Foundation  
Canucks for Kids Fund  
CIBC Children's Foundation  
Dr. Ann Worth Charitable Foundation  
Greater Vancouver Hot Chocolate Festival  
Government of Canada  
OspreyTree Foundation  
Roblox  
United Way of the Lower Mainland  
1 Anonymous Donor

*We acknowledge the financial assistance of the Province of British Columbia.*

## Silver Thyme (\$5,000-\$9,999)

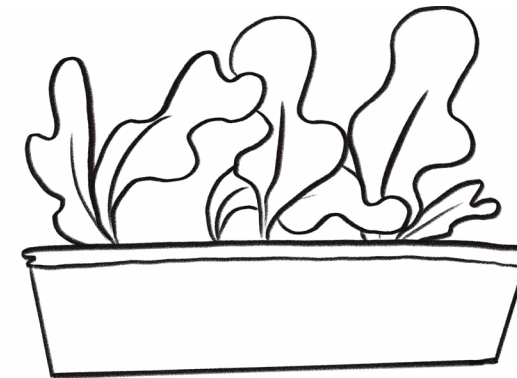
Diamond Foundation  
Face the World Foundation  
Ryan Fan & Josephine Da Conceicao  
The Giustra Foundation  
GVSCU Legacy Foundation  
Island Savings Community Endowment  
Louis Family Foundation  
Porte Communities  
TELUS Victoria Community Board  
The Zaplatynsky Family

## Bronze Fennel (\$1,000-\$4,999)

Aqueduct Foundation  
Peter Blitz  
CLICK - Contributing to Lives of Inner City Kids  
Meghan Cooke & Matt Kennedy  
District of West Vancouver  
Fletcher Family Foundation  
Hamber Foundation  
Cathy & Wade Hiebert  
The Keg Spirit Foundation  
Kitchen Table Restaurants  
Kiwanis Club of Vancouver  
Simon Knowles  
Lyra Growth Partners  
Metro Vancouver  
Port Moody Foundation  
Jackie Prange  
Randall Foundation  
SpencerCreo Foundation  
Stephanie & David Williams  
Whole Foods Market  
YVR for Kids  
4 Anonymous Donors

## Copperhead Carrot (\$500-\$999)

80/20 Living & Company  
Stania & Nick Bedford  
Dan & Ursula Bowditch  
The Georgina Foundation  
Maureen Haddock  
Melissa & Peter Keung  
Segev LLP  
Helen Stortini & Shawn Price  
The Veylan Family  
Brad & Drea White  
Laura Zaplatynsky Bell & David Bell  
1 Anonymous Donor



## Bushel Sponsors (invaluable in-kind services)

Anh and Chi  
Lou Dahl  
Earnest Ice Cream  
Erin Wallace Illustration  
Hives for Humanity  
House of Knives  
Zoe Li  
Nature Bee Holdings Ltd.  
Nature's Path  
Pacific Solutions Contracting  
Phillips Brewing & Malting Co.  
SpencerCreo Foundation  
Tacofino  
TMRW Foods  
Vancouver Canucks  
West Coast Seeds

## Adopt a Classroom Supporters

Connor, Clark & Lunn  
Les Dames D'Escoffier  
Barbara Mackenzie  
Mary and Gordon Christopher Foundation  
Porte Cares

## Champion Radish Club (monthly donors)

Melissa Adams  
 Ted Anderson  
 Angela Ang  
 Parker Bailey  
 Richard Banner  
 Nick Bedford  
 Stania Bedford  
 Mike Beales  
 Afton Bell  
 David Berson  
 Kathleen Beveridge  
 Peter Blitz  
 Christina Boliszcuk  
 Madi Bourette-Knowles  
 Wendy Boys & Tim Oxenford  
 Carolyne Buhr  
 Lisa Campardo  
 Pauli-Ann & Dan Carriere  
 Margo Chapman-Kendall  
 Valdine Ciwko  
 Carla Claydon  
 Alison Coelho  
 Myles Constable  
 Jessie Corey  
 Phillip Cote  
 Andria Coulbourn  
 Brenda & Mark Coulbourn  
 Bruce & Susan Coulbourn  
 Cayley Coulbourn  
 Simon Cowell  
 Vivian Cruise  
 Damienne Darby  
 Karen Dar Woon  
 Chana Davis  
 Sarah Dean  
 Sam Debellis  
 Kate Dickerson  
 Carol Dyck  
 Gillie Easdon  
 Colleen & Victor Elderton  
 Ashley Fehr  
 Emily Fergusson  
 Hélène Frohard-Dourlent



Emma Ghattas  
 Mary Gillis  
 Shauna Gold Personal Real Estate Corp.  
 Maureen Haddock  
 Malloreigh Hamilton  
 Cecil & Ruth Hershler  
 Wade & Cathy Hiebert  
 Jackie Ho  
 Donna Hudon  
 Omar Kassis  
 Matthew Kennedy  
 Kyle Kuharski  
 Sevan LaMarche  
 Travis LaMarche  
 Whitney Larson  
 Elaine Leung  
 Vanessa Leung - 80/20 Living & Company  
 Dave Lidstone  
 Little Kitchen Academy  
 Graham MacLennan  
 Brent Mansfield  
 Caroline Manuel  
 Mary McGivern

Amrit Minhas  
 Farah Motani Wellness  
 Kris Montpetit  
 Steve Morin  
 Carol Neuman  
 Ken Nielsen  
 Carly O'Rourke  
 Linda Olson  
 Liz Overton  
 Risa Payant  
 Jack Pincus  
 Alexa Pitoulis  
 Shawn Price  
 Rachel Rabinovitch  
 Diana Ralston  
 Andrea Rasmussen  
 Lisa Rilko  
 Devi Sangara  
 Amy Schwartz  
 Ellen & Bill Schwartz  
 Merri Schwartz  
 Kate Shapiro  
 Mike Shearer  
 Craig & Heather Shupe  
 Morgan Shupe  
 Laura Smit  
 Leela Steiner  
 Helen Stortini  
 Sylvia & John Stortini  
 Darren Stott  
 Christopher Stuart  
 Debby Tay  
 Tara Taylor  
 The Thomas Family  
 Christine Thompson  
 Stephanie Uhlig  
 Brigitte van Halder  
 Selma van Halder & Mark Aseltine  
 Christine Van Poelgeest  
 Mark Vessey  
 Brad Vigue  
 Sally R. Warren  
 S. Washbrook  
 Jennifer Whately  
 Jaydeen Williams  
 Llew Williams  
 Héloïse Winterbotham

Lynn Wittenberg  
 Linda Wong  
 Norrie Zaplatynsky  
 Sally Zaplatynsky  
 Janelle Zwarych  
 11 Anonymous Radishes



## From Farms to Forks 2023

### Auction Donors

Agro Coffee Roasters  
Aiyahno Cafe  
All of Oils Wholesome Oils & Vinegars  
Anja Jane Art  
April Lacheur Art  
Audain Art Museum  
Authentic Wine & Spirits Merchant  
Autostrada  
Bar Gobo  
BC Lions  
Bridge Brewing Company  
Burdock and Co.  
The Burrow  
Climb Base5  
Dalina  
Davis Bay Tea Co.  
Delta Hotels by Marriott Victoria Ocean  
Pointe Resort  
Dilly Dally Kids  
Do Chay  
Dosanko  
Earls  
Earnest Ice Cream  
Everything Wine - Vancouver  
Fairmont Chateau Whistler  
Fernwood Coffee Company  
Folke  
Forbidden Vancouver  
Four Winds Brewery  
Lois Gagnon  
Grand Villa Casino  
The Hive North Shore  
The Hive Vancouver  
H.R. MacMillan Space Centre  
House of Knives  
Jenn Ashton Art  
Kate's Custom Kitchen  
Douglas Kavanagh & Pao Koo  
The Keg  
KICS Lemonade  
Kitchen Table Restaurants  
Klippers Guest Suites  
Krause Berry Farms & Estate Winery

Kula Foods  
The Little Butcher Shop  
Little Creek Dressing  
Little Kitchen Academy  
Loot Toy Co  
Iris Lord  
Maxine's  
Medina  
Mint  
Museum of Anthropology, UBC  
Nason Household  
Neverland Tea Salon  
Nour-ish  
Oak Bay Beach Hotel  
Okanagan Lavender & Herb Farm  
Olive Us Oil and Vinegar Tasting Room  
Orofino Vineyards  
pilgrimme  
Pomme Natural Market  
Pure Float  
Rio Theatre  
Salt Spring Sea Salt Ltd.  
Scandinave Spa  
Ellen Schwartz  
Search & Rescue Denim Co  
Skoah Broadway  
Sriracha Revolver Hot Sauce  
Stong's Market  
Supported Soul  
Swallow Tail Canada  
TELUS World of Science  
Terra Breads  
Tofino Resort and Marina  
Tru Earth  
Vancouver Canucks  
Vancouver International Children's Festival  
Vancouver Mysteries  
Vancouver Water Adventures  
Vancouver Whitecaps FC  
Michael Varga  
Verily Kitchen  
West Coast Seeds  
Whistler Brewing Co.  
The Wickaninnish Inn  
The Yoga Chef Cafe  
Zanatta Estate Winery  
Ziptrek Ecotours

### Chefs, Restaurants, Growers

The Acorn & Chef Matt Gostelow  
Aiyahno Café & Chefs Beverly Tsang and  
Greg Uyeda  
Aritzia & Chef Wayne Kozinko  
Autostrada & Chef Lucais Syme  
Bar Gobo & Chef Jiwon Seo  
Burdock and Co. & Chef Andrea Carlson  
Crescent Island Farm  
Cropthorpe Farm  
Dosanko & Chef Nathan Lowey  
Earnest Ice Cream & Chef April Horncastle  
East Van Roasters  
Chef Bruno Feldeisen  
Folke & Chef Colin Uyeda  
Glorious Organics  
Hannah Brook Organic Farm  
Kirkaberry Farm  
Klippers Organic Acres  
Liberty Bakery + Café & Chefs Elizabeth Starr  
and Dominique St. Jean  
Chef Karen McAthy  
Organic Ocean & Chefs Julian Bond & Rob Clark  
Pilgrimme & Chefs Jesse McCleery and  
Melanie Witt  
Sole Food Farms  
Solstedt Organics  
Truffles Fine Foods & Chef Tret Jordan  
Vancouver Golf Course & Chef Wendy Boys





## Sponsors

Aritzia  
 Connie Buna PREC KYMBUNA Real Estate  
 Whole Foods Market

## Beverage Sponsors

Culina  
 Davis Bay Tea Co.  
 Farming Karma Fruit Co.  
 La Stella  
 Lumette!  
 Nichol  
 Partake Brewing  
 Persephone Brewing  
 Rewind Beer Co.  
 Sea Cider Farm & Ciderhouse  
 Sheringham Distillery



# Financials

## REVENUE

Fundraising	\$49,258
Program revenue	\$34,928
Government grants	\$99,931
Individual donations	\$67,239
Corporate support	\$48,450
Foundation support	\$295,820
Third-party fundraisers	\$31,311
Deferred revenue	\$1,738
Interest	\$200
<b>TOTAL</b>	<b>\$628,875</b>

## EXPENSES

General and administrative	\$56,495
Communications	\$4,625
Fundraising	\$20,191
Salaries and wages	\$502,859
Program costs	\$75,680
Amortization	\$6,364
GST	\$1,778
<b>TOTAL</b>	<b>\$667,992</b>



# Planting Vital Seeds

Support Growing Chefs—  
where kids' connections to  
food take root.

Want to get involved?  
It's easy:

- DONATE
- VOLUNTEER
- SIGN UP FOR OUR NEWSLETTER

Do you want to host a fundraiser or have a great idea for one?  
Email: [afton@growingchefs.ca](mailto:afton@growingchefs.ca)

# Connect

[www.growingchefs.ca](http://www.growingchefs.ca)

778-885-1308

[admin@growingchefs.ca](mailto:admin@growingchefs.ca)

-  Growing Chefs
-  @GrowingChefsBC
-  @GrowingChefs



**Growing Chefs**  
500 – 610 Main St.  
Vancouver, B.C. V6A 2V3

*Growing Chefs Society is a registered  
Canadian charity: 841127566RR0001*

