



Thank you to Mike Farrell and the entire Sophiasburgh ARC sub-committee for all the hard work that you and your community are doing to create new and relevant uses for portions of Sophiasburgh Central School! Food to Share is very interested in participating in the establishment of a commercial kitchen in the school that could be used by both entrepreneurs and registered charities and community groups to prepare food in a commercial kitchen environment.

Food to Share has grown from an idea into a thriving community group in only two years. We have tremendous support from the municipality, volunteers, and other local charities including Slow Food, the Picton Food Bank and the Storehouse Food Bank of Wellington. Food to Share would benefit greatly by having a permanent home in which our supplies could be properly stored that is part of the kitchen complex.

We recognize that to build a kitchen that meets these needs would not be without a considerable price (supplied, ideally, in part or in whole by the retrofit funding made available for exactly this type of community hub purpose by the Ministry of Education) however I firmly believe that there is sufficient need that already exists for this kind of facility and that at a reasonable fee for use the money would be recouped over the life of the kitchen.

Food to Share is a community group that intends to attain charitable status this year. The organization accepts food from farmers and often picks the crops that are offered and uses them to make cooked meals that are distributed through the two local food banks in the region. Some items are refrigerated and some are frozen and these services are also donated. Where things get more problematic is that despite the fact that there are venues where we can cook for free as a result of the generosity of the kitchens owners such as the Wellington Legion there is no onsite storage so we must bring all our supplies to every cooking day and leave with them at the end of the day. Even with a fee for use it will allow Food to Share to have multiple cooking days each week if a lead cook could arrive at the venue and all of the ingredients, containers and tools were there on site.

Looking forward to being an active partner in this innovative idea – to the benefits of students, Sophiasburgh and the entire community alike.

Sincerely,

Glen Wallis, Food to Share