



**KAMLOOPS
FOOD POLICY
COUNCIL**

Annual Report

2024/5



The Kamloops Food Policy Council is based in Kamloops, B.C., Canada on the traditional territory of Tk'emlups te Secwepemc, of the Secwepemc Peoples who have, and continue to, nourish themselves and this land for millennia.

This ancient gathering place, where the North and South Thompson Rivers meet, is called T'kemlups in the Secwepemc language, Secwepemctsin. This land is known as Secwepemculecw.

Table of Contents

Board Welcome	p. 3
Year in Review	p. 4
Our Programs	
Gleaning Abundance Program	p. 5
Butler Urban Farm	p. 6
Kamloops Community Seed Library	p. 8
The Stir Food Hub	p. 9
The Stir Kitchen	p. 10
The Stirfront, Parklet & Events	p. 10
Distribution	p. 11
Food Security	
Food Security Initiatives	p. 12
Social Sector Emergency Preparedness and Response	p. 12
Emergency Preparedness	p. 13
Policy Advocacy	
What is Food Policy?	p. 13
Our Upstream Approach	p. 14
Food & the City	p. 15
Craftivism	p. 16
Partnerships	
Collaboration Highlights	p. 17
Indigenous Food Sovereignty Partnerships	p. 19
Our Network	p. 20
Community Outreach	p. 21
Next Year: Growing Our Local Food System	p. 22

Board Welcome

The Kamloops Food Policy Council (KFPC) has experienced a phenomenal year of innovation and fortitude in 2024. Every year seems to have its unique challenges, and once again, the KFPC staff, volunteers, and network have certainly risen to meet every single hurdle in 2024 with ingenuity, integrity, and positivity.

The Stir, having only been open to the public for three years, has served numerous Stir Makers, fostered community knowledge through workshops, and continues to be a thriving food hub. Food entrepreneurs, potluck foodies, and workshop teachers and attendees ensured The Stir has been well-utilized. The various seasonal pop-up food and music events were a major hit. From Filipino food to awkward holiday photos, every event brought the community closer together through fun and food. The Board thanks the KFPC staff, namely Kent Fawcett, James Maine, Mary Blando, and Jess Beaudin, who have put an incredible amount of time, effort, and heart into making these events so successful!

The Gleaning Abundance Program (GAP), led by Faith Bellamy, and Butler Urban Farm (BUF), with Elliott Andrew as Farm Coordinator, both faced challenges that no one could have predicted. Both Faith and Elliott responded in ways that have made the entire KFPC network proud. The GAP faced a significant weather-induced stone fruit shortage, but pivoted to harvesting cucumbers, corn, and other non-traditional GAP crops instead. The BUF was put at a major disadvantage as road construction made it extremely difficult for the normal cohort of volunteers to visit the farm regularly. Elliott and Faith worked together and utilized GAP volunteers to ensure the food so lovingly planted and tended to at BUF made its way into the community and was not wasted.

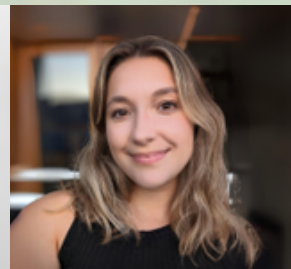
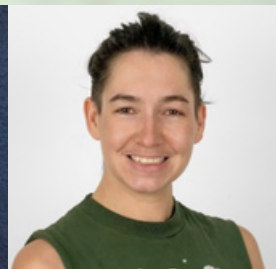
KFPC staff continue to impress with their ability to not only successfully apply for grants but also create revenue-generating opportunities to help move towards more self-sustaining programs. Distribution Manager James Maine has been working tirelessly to get the Open Food Network and Grow & Connect programs established to connect local food entrepreneurs and farms to local buyers. James has also been thinking outside the box in terms of how to generate more income for The Stir via renting commercial freezer space and other projects that will be sure to support the sustainability of KFPC programming long into the future.

The projects highlighted above have only been the tip of the iceberg of the incredible work going on at the KFPC in the 2024-2025 fiscal year. The Board would like to especially thank the entire staff team for their dedication to seeing KFPC not only continue, but thrive. Sadie Hejazi and Kent Fawcett have been an incredible leadership team that has provided the stability required for KFPC to take chances and seize growth opportunities. Jess Beaudin wrapped up her communications role with the KFPC at the end of 2024, but she certainly left KFPC stronger than she found it, and we are so thankful for her contribution. Eden MacKay bid adieu to her contract to move to a full time role with the Mount Paul Food Centre– we are glad to still have Eden's wealth of knowledge in the Kamloops food community. We are deeply grateful to Fauve Smith, during her Organizational Leadership Coordinator contract, for her thoughtful and dedicated work in refining and developing policies and procedures that support our rapidly growing team while fostering equity, diversity, and inclusion. We are so appreciative of her compassion and dedication to the organization! The KFPC Board would also like to thank the interns and contractors who made all the programs successful in 2024 and 2025, and we hope we see you all again at KFPC events and programs!

Wishing every KFPC network member an abundant and delicious 2025-2026 season! We hope to see all your smiling faces at a network potluck, workshop, or pop-up event soon.

Warmly,

KFPC Board



Year in Review

Since 1995, the Kamloops Food Policy Council (KFPC) has been pollinating and nurturing food sovereignty and food security in our region. For nearly three decades, we've worked to combat hunger and inequitable food access through community connection, policy advocacy, programs, partnerships, and mutual support.

At KFPC, we envision our work like mycelium, an invisible network beneath the surface, quietly connecting people, resources, and knowledge. Just as mushrooms emerge when conditions are right, our programs pop up across the region when and where the conditions are right.

Our Gleaning Abundance Program remains a cornerstone of our community food action work. Although recent climate shifts have impacted urban fruit harvests, we've adapted by partnering with local farms to redirect surplus produce into the community. This year, volunteers not only gleaned fruit from backyards but also helped harvest vegetables from those nearby farms, including our own Butler Urban Farm.

Despite facing challenges, including nearby construction and the sale of the property, the Butler Urban Farm continued to grow and share organic produce without barriers to our community. We hosted a variety of workshops and volunteer opportunities at BUE, inviting community members to dig in, learn, and grow together.

Our Food Hub program, The Stir, has truly taken shape this year. It's become a vibrant example of how food can act as a powerful lever, not only to nourish but to activate, empower, and unite communities around shared values of equity, resilience, and care.

As we near our 30-year milestone, we remain committed to creating a just and thriving food system rooted in connection and grown through collaboration.



2024/25

Our Programs

Our community food programs guide us towards a local food system that is regenerative, sovereign, and just. Through intention and collaboration around empowerment and resilience in our local food system, we are co-creating a more connected, equitable, and resilient food system for Kamloops.



GAP Fast Facts

- Total harvested in 2024: 12,000lbs
- Harvested since 2013: 195,000lbs (over 3/3 donated)
- 7,700lbs of produce donated in 2024
- 400 volunteers registered
- 13 participating front line recipient organizations

Gleaning Abundance Program

The Gleaning Abundance Program (GAP) gathers people from across the city to harvest the local abundance of produce within our community. Produce from fruit trees, farms, and gardens that would have gone to waste is shared with the community and becomes a source of fresh food for many who might have otherwise gone without.

The GAP is a seasonal food recovery and community-building initiative operated by the KFPC. Since launching in 2013 with the support of Interior Health, GAP has rescued more than 195,000 pounds of fruit and vegetables from local backyards, farms, and gardens. Over two-thirds of this produce has been donated to organizations serving food-insecure populations and to volunteers who participate in the harvests.

In 2024, the program gleaned over 12,000 pounds of produce and donated more than 7,700 pounds to over 13 local service providers. These included frontline organizations such as the Stone Soup Collective, PIT Stop, Mount Paul Community Food Centre, Interior Community Services, and Kamloops Immigrant Services. Recipients used the fresh produce in prepared meals, food hampers, and preserved items for later use to support food access throughout the year.

GAP is active from April through October, with harvests scheduled weekly and sometimes daily during peak growing months. In 2024, harvests were conducted at private homes and farms throughout Kamloops, as well as outlying communities like Chase and Whitecroft.

This year, GAP was able to purchase equipment thanks to funding from Beem Credit Union to introduce new tree care workshops and pruning services to help homeowners manage their fruit trees and improve harvest quality. In the fall of 2024, GAP collaborated with the Two Rivers Metis Society and Dede Bone to host an apple sauce (“GAP’ple Sauce”) canning workshop to foster a more holistic knowledge base and skill set for our program participants.

Accessibility and inclusion remain priorities for the program. GAP welcomes volunteers of all ages, abilities, and backgrounds. Many harvest sites are family-friendly and accessible for people with mobility challenges. Volunteers can participate in ways that suit their needs, including picking low fruit, cleaning up, or helping with coordination. Program activities are promoted through email, social media, the KFPC website, and in-person outreach at community events like farmers’ markets.

The program is coordinated by the GAP Coordinator, with support from KFPC staff, including the Farm and Food Sovereignty Coordinators. In 2024, the program had over 400 registered volunteers, with 83 participating actively in harvests. These volunteers contributed 178 hours over the season.



Butler Urban Farm



On Kamloops' sunny North Shore, you can find our Butler Urban Farm (BUF). Our community farm is situated on the Traditional Territory of the Secwepemc and was established in 2015 by an organization known as JUMP Kamloops (Jubilee Urban Movement and Partners). In 2020, the farm was passed into the management of the KFPC and continues to grow non-commodified food for our community members.

In 2024, BUF engaged over 100 individuals, encompassing over 50 volunteers, and over 60 visitors from the community, school groups, and the Kamloops Adult Learning Society. BUF harvested over 3000 pounds of organic produce that was collected by volunteers and visitors. Much of the produce was donated to partner organizations. The program supported our diverse community, including seniors, families, university students, individuals experiencing food insecurity, unhoused individuals, and residents of Kamloops' North Shore, a historically underserved and low-income area. Additionally, our produce donations reached hundreds more through our partner organizations' community meal programs, including Mount Paul Community Food Centre, Kikékyelc: A Place of Belonging Indigenous housing development, Stone Soup Collective, and The Loop. These partners help us contribute to widespread food security improvements. BUF also provided composting services for the Loop and several local restaurants in 2024.

Community engagement at BUF was impacted in 2024 due to road closures and construction on the neighbouring roads from May-September, which is usually the most active time of year for the program. Despite these complications, BUF had an average of 2 visitors per day this year. Volunteers and visitors engaged during scheduled drop-in hours twice a week for communal harvests and other farm work. Additional workshops and educational sessions, such as a botanical art night, were held throughout the season, and informal learning and community engagement happened daily with visitors and volunteers.



The farm maintained an open-door policy, welcoming participants of all ages, abilities, and backgrounds. There are no fences around the BUF property, symbolizing that anyone is welcome at any time. Activities were adaptable to individual needs, with no obligations or prerequisites for participation. Efforts were made to improve mobility access by leveling paths, and workshops were offered for free or on a pay-what-you-can basis to eliminate financial barriers. The program prioritized inclusivity by creating a welcoming and stigma-free environment. These efforts help the BUF act as a community hub that fosters social connections, promotes urban green space, and provides skill-building opportunities essential for long-term community food sovereignty.

BUF Fast Facts

- Over 3000lbs of organic produce harvested in 2024
- 400 volunteers
- 3 school tours
- 9 workshops & events

Workshops/events

- KAG Craftivism Botanical Art Night
- Kikekyelo tour and introduction to BUF
- KIS summer camp field trips
- Hydrosol distilling workshop/demonstration
- Seed cleaning workshop
- Weekly Potato harvests sept 1–oct 30
- Weekly farm harvests and deliveries jun–sept



Despite its strong community impact, BUF has faced ongoing challenges, especially a lack of stable funding to support staffing and programming. KFPC has operated the farm at a deficit, and in fall 2024, we learned that Butler Auto and RV would be selling the land for development. With this news, the future of the farm became uncertain.

On January 14, 2025, KFPC hosted a roundtable with volunteers and community partners to explore possible solutions. Representatives from the City of Kamloops, Gardengate, Interior Health, and other local organizations participated in the roundtable. While there was strong support, no group was able to take over stewardship of the BUF.

Together, the group made the difficult decision to bring the farm program to a close. The gathering ended with a sense of shared purpose and support for a thoughtful transition. Over the next year, we will redistribute assets and advocate for food-growing spaces to be included in future development plans.

As we close this chapter, KFPC will carry forward the spirit of Butler Urban Farm through our Food Sovereignty Education Program. Composting this energy from direct food production to increased upstream education and advocacy, we aim to continue growing food justice through knowledge-sharing, community partnerships, and urban agriculture initiatives.

Kamloops Community Seed Library

The Kamloops Food Policy Council's Community Seed Library (CSL) enhances food security and food sovereignty by offering locally adapted seeds, which are more resilient to climate change. It provides access to diverse and culturally relevant food crops, preserving agricultural biodiversity and traditional seed-saving knowledge. By engaging the community, the CSL empowers residents to take an active role in their food system, protecting local plant varieties and supporting food sovereignty efforts. When our community members are empowered to grow their own food, our community can remain resilient in the face of natural disasters, such as forest fires and atmospheric rivers, which have disconnected our city from the grocery supply chain.

According to Seeds of Diversity, 75% of our global food plant varieties have become extinct in the past 100 years, as people began to leave seed saving to commercial seed companies instead of saving their own. To preserve local seed biodiversity, former staff, and long-time network member, Sandra Frangiadakis started the Kamloops Community Seed Library in 2017. The library mainly operated out of her home, with Sandra bringing seeds to central locations for folks to donate and collect. Thanks to the opening of The Stir, this was the third year our seed library has had a physical home offering regular centralized access to the community.

The library also attended two Seedy Saturday events in the region, giving away more than 400 packs of seeds at one event!

In 2024, The Community Seed Library reached diverse groups in Kamloops, including low-income families, seniors, people with different abilities, newcomers to Canada, and local Indigenous communities. Seed packages were shared with Indigenous food sovereignty projects in the Lower Mainland. More than 30 individuals used the seed library during drop-in sessions,

and over 100 attendees accessed it at the 2025 Seedy Saturday event where over 400 free seed packages were distributed.

This year, the CSL hosted its first-ever Secwepemc Seed School with participation from 15 people

from 5 different Secwepemc communities. The CSL contributed seeds to 3 different indigenous communities to increase food security outcomes.

The KFPC Food Sovereignty Coordinator, Eden MacKay, led the program, collaborating with local experts like Tiffany Traverse from the Secwepemcul'ecw Restoration and Stewardship Society. Farm Folk City Folk also contributed by bringing their seed-cleaning trailer for a workshop. Workshops occurred regularly, averaging one per month throughout the year. Weekly efforts included seed library

maintenance, planning, and organizational tasks, ensuring the program's continuity and community engagement. The CSL helped host a large Seedy Saturday event in the Spring to reach a wider audience at the start of the growing season.

Activities were hosted across various locations, such as The Stir, Butler Urban Farm, Mount Paul Community Food Centre, and online. Additionally, some events were held outdoors, fostering a connection with the land and the broader community. Through a partnership with Kamloops Immigrant Services, the CSL hosted a multicultural seed-starting workshop at The Stir, seedlings from the workshop were then planted and grown at Butler Urban Farm. The Secwepemc Seed School was hosted at The Stir as well as a separate seed-saving workshop in partnership with Farm Folk City Folk.



Seed Library Fast Facts

- 140 varieties saved
- 100 Seedy Saturdays attendees in Kamloops
- 400 packets of seeds distributed at Kamloops Seedy Saturday
- Hosted our first Secwepemc Seed School with participation from 15 people from 5 Secwepemc communities
- Contributed seeds to 3 Indigenous communities

The Stir Food Hub

The Stir is the Food Hub for the Kamloops region, supporting agri-food entrepreneurs to develop a resilient local food system. As a project of the Kamloops Food Policy Council and a member of the BC Food Hub Network, The Stir provides shared infrastructure, mentorship, and collaboration opportunities to empower people to grow, process, and share food all year round. Through our kitchens, warehouse, pop-up retail space, and food system partnerships, we create the conditions for agri-food entrepreneurs, community organizations, and Indigenous partners to thrive.



More than just a building, The Stir is a space where small actions lead to transformative change. Just like the food being made in our kitchen, we bring together the right ingredients: community, creativity, and infrastructure, to create something delicious and revitalizing. We incubate new food businesses, connecting them with markets, tools, resources, and each other. We believe that

food is a human right, and that the solutions to climate change, colonization, and economic injustice can be found in our kitchens, gardens, and communities if we stir things up together.

In the 2024-2025 fiscal year, The Stir continued to expand its role in strengthening our local food system. Our warehouse, now home to the largest freezer in town, continued to serve as an aggregation and distribution hub for Authentic Indigenous Seafood, a cooperative supporting BC Indigenous fisheries, as well as Whistling Winds, a local sheep farm, and Vick and Jas's Kitchen, a pickle producer that also uses The Stir Kitchen for processing. This year, we also welcomed Scoopz Ice Cream, storing a mountain of ice cream for their popular downtown shop. The Four Paws Food Bank Foundation began using our warehouse to organize donations, and our community parklet to host

regular pet food bank pickups, demonstrating how The Stir's dynamic spaces adapt to meet our diverse community's needs.

Beyond our walls and pavement, significant funding contribution Distribution and Retail program, Boundary Community Ventures develop Grow and Connect Interior. This project aims to partnerships, improving access for local producers. nonprofit Open Food through our Stir With the help of our sustainable, resilience in our



The Stir aims to build the capacity of our regional food system. With a from the Investment Agriculture Foundation BC's Food, Storage, the KFPC partnered with TruGIS, Lower Columbia Initiatives Corporation, Association, Central Kootenay Food Policy Council, and Selkirk College to Interior, an interactive virtual food supply chain model of the Southern tackle key challenges in our region's agricultural sector by strengthening the visibility and efficiency of existing supply chains, and expanding market

The Stir expanded its own online store on the global Network, which facilitated over \$17,000 this year Saturday and Kamloops Holiday Foodie Box campaigns. community and partners, the KFPC is paving the way for collaborative solutions that strengthen food security and region.



Shop *The* **STIR**

openfoodnetwork.ca/thestir/shop



The Stir Kitchen

Since opening in October 2022, The Stir Kitchen has supported over 30 local food businesses through access to our commercial kitchen space, either at The Stir or our partner kitchen at Gardengate. KFPC co-funded the construction of Gardengate's new training centre and commercial kitchen in 2021 and we continue to manage kitchen rentals there in a 50/50 revenue sharing model. This supports shared infrastructure, enriching our food hub program and amplifying local food processing capacity.

This year 24 businesses used our facilities, including 17 women-led ventures, 8 first-time users, and 4 brand new startups. Together, these businesses created or maintained over 80 jobs, demonstrating our food hub's role in growing a resilient local food economy.

In the spring of 2024, we bid farewell to our first ever Kitchen Coordinator, Ali



MacBoudreau, founder of Honest Elixirs. Ali helped shape the systems and culture of our kitchen from her unique lens as a small-scale Kamloops-based food entrepreneur. Shortly after, we welcomed to our team Mary Blando, AKA Modern Nourishment, a Stir Maker who had been renting the Stir Kitchen since 2023.

Her firsthand experience running a food business has made her an excellent support for

our Stir Maker community, helping to keep the space running smoothly while continuing her own entrepreneurial journey.

While we do need the rental revenue to pay the bills, we celebrate when one of our Stir Makers is able to venture out on their own, and know it won't be goodbye forever. Kevin McHallam, founder of KMK Living Inc., started brewing kombucha and water kefir at the Gardengate Kitchen in 2021 and moved into his own brewery in 2022. In 2024, he came back to the KFPC as our board treasurer to continue supporting the grassroots organization that helped launch his business. This year, we had two more Stir Makers "graduate" from our shared space, Pickle and Sprout Meal Prep Kitchen and Break Time Food.

Whether providing a flexible, shared space for side hustles or serving as an accessible launchpad for scaling up, The Stir Kitchen continues to prove its value as a hub for culinary entrepreneurship in Kamloops.

Kitchen Fast Facts

- 2700+ hours rented at the Stir and Gardengate Kitchens
- 37 Stir Makers accessing The Stir facilities and services
- 8 businesses accessing our services for the first time
- 17 women-led businesses
- 4 new start-up businesses launched
- 80+ employees supported

stirfront, Parklet & Event Fast Facts

- 40+ events
- 750+ attendees
- 5 workshops
- 20 private event rentals

The Stirfront, Parklet, & Events

185 Royal Avenue, just off the vibrant Tranquille Corridor on the Kamloops' North Shore is the ideal home for our food hub. The central location and riverside setting enable The Stir to use food as a lever to activate community gathering spaces and bring people together. We wanted our food hub to be more than just a secure commercial kitchen, The Stir is a place where our community can share a taste of what's cooking, spark new connections and dance under the twinkle lights where the two rivers meet.

In 2024, The Stir hosted over 40 gatherings, workshops, potlucks, and rentals, engaging more than 750 people, supporting local makers, artists, and entrepreneurs. From our second annual Decemberfest to casual community potlucks, seed school, craftivism nights, and even serving as a set for a Netflix film, The Stir continues to show that food has the power to connect us all and that our community wants a place to gather, learn, and celebrate local food, year-round.

Distribution

Winter

- Emergency Slaughter Trailer Response Project funding approved by the Investment Agriculture Foundation, 2 year timeline for Small Scale Meat Producers Association to purchase and administrate strategically positioned slaughter trailers to be utilized for ethical slaughter of livestock when evacuation is impossible. KFPC contracted to develop and administer an emergency response program.
- School CSA Box Program partnered with SD 73 proposes subsidized and market priced CSA boxes of local frozen meat, produce, and non-perishable items to be sold on Open Food Network to District 73 families, including a privacy-enhanced voucher code system to reduce stigma for those qualifying for the subsidized boxes.



Spring



- Grow and Connect project commences with approval of funding from the Investment Agriculture Foundation. This two year retail and distribution project partners KFPC with Central Kootenay Food Policy Council, Boundary Community Ventures Association, TruGIS Web Development and Geospatial Services, and Selkirk College, will see the development and launch of a dynamic single source supply chain information system paired with the online marketplace Open Food Network. Grow and Connect will enable producers in the Interior to find and connect with transport, retail, and distribution partners and customers in real time, addressing the logistical challenges of aggregation, freight, and delivery faced in remote or otherwise complex regions of the province.
- Warehouse storage rental utilization achieves new milestones, serving multiple partners and clients in the seafood, meat, frozen confection, and charity sectors throughout the year while reserving some capacity for emergency use.

Summer

- The Stir partners with Kamloops Organics Buying Club to co-host a monthly product pickup at The Stir, creating a cross-organization opportunity for customers of various producers to collect orders and spend time at The Stir.
- KFPC Distribution is called by City of Kamloops Emergency Support Services to coordinate food and beverage requirements for those evacuated through BC due to the devastating Jasper wildfire. Despite having only a few hours' notice, KFPC rallied several community organizations and businesses for donations and support. Several busloads of affected people enjoyed a much-needed rest stop at Sandman Center before carrying on back to Alberta.
- New partnership with Rangeland Meats to provide accessible, frozen local meat variety packs through Open Food Network and The Stir.

Fall

- With support from Beem Credit Union KFPC acquires the Food Sovereignty Education Trailer, a cargo trailer displaying signage and interactive information as well as providing storage and transportation for mobile harvests and community garden equipment.
- Social enterprise at The Stir sees a new milestone with product sales on Open Food Network exceeding \$1,000 per month as well as \$8,000 in sales from the popular Holiday Foodie Box campaign, supporting 19 local producers.



Food Security

Food security is a key issue for the health and well-being of our community. Addressing individual household food security and community food security strengthens our community's resiliency and sufficiency.

Food Security Initiatives

- KFPC's hand in positioning of a slaughter trailer on a Farmgate Plus permitted property in the region diversifies resources available to livestock farmers, reducing the need to export animals for processing and providing an opportunity for greater ownership of the local supply chain.
- The Community Meal Calendar provides an aggregated resource for finding out how, where, and when low-barrier food services and community meals are available. This resource is widely distributed throughout the KFPC network and is updated quarterly or as information becomes available.
- The Community Pantry project at The Stir continues to provide a barrier-free resource for those seeking low-perishable and accessible foods, personal hygiene, and pet items. It is supported by various community organizations providing emergency food, KFPC when resources are available, and anyone seeking to contribute items or donations.

Social Sector Emergency Preparedness and Response

Kamloops Food Policy Council continues their role as a key member of the KFPC founded and United Way of BC led Social Response Task Force. Upon activation, KFPC can provide volunteer capacity, advocacy and critical communications assistance, facilities for food preparation and delivery coordination/assistance, and seasonal food donations.

We also introduced the Kamloops Cultural Food Asset Index, which continues to be promoted through our social media channels' Kamloops Food Trail Friday series.



Learn more about local food security resources

kamloopsfoodpolicycouncil.com/foodsecurity

10, 000 paid hrs towards food security work

"Food security is an essential pillar of a healthy society. Efforts that address accessibility, proliferation and enjoyment of nutritious foods in an equitable way are an essential community investment with abundant and compounding returns."

– James Maine, KFPC Distribution Manager

Emergency Preparedness

A fundamental strategy of the Emergent Distribution Initiative is to install infrastructure and facilities strategically in the region that will be valuable towards harvesting, processing, storing, and transporting food reserves during an emergency with a focus on risk factors, challenging terrain, and disproportionately affected communities.

This infrastructure, including assets like emergency slaughter trailers, are dually intended to address food security and opportunities outside of emergencies as well; to be utilized by local producers and suppliers to enhance opportunity for growth and local food reserves.

This infrastructure, comprising assets such as emergency slaughter trailers, serves a dual purpose aimed at both bolstering food security during crises and fostering ongoing opportunities beyond emergencies. It is designed to empower local producers and suppliers, enhancing their capacity for growth while also contributing to the establishment of robust local food reserves.

Policy Advocacy

What is Food Policy?

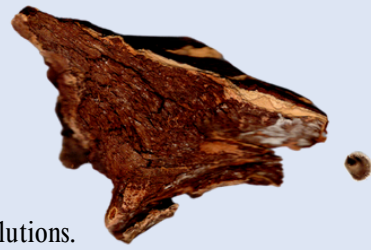
How do we harness the wisdom and lived experience of our community to facilitate change in our food system? Food policy is what we define as the collection of practices which we engage in to guide the decisions and actions we make individually and collectively around food. This includes how it is grown, harvested, processed, distributed, and enjoyed. At the KFPC, these practices include research, community engagement and education, advocacy, and partnership development. We host discussions, presentations, and educational events for the community, we amplify voices of those with lived experience, build relationships, speak up for our values, and advocate for change.

Food policy helps us understand and address the challenges that exist within our local, regional, national, and global food supply chains. This past year, we saw rapid cost escalation in our corporate food system, more and more families experiencing food insecurity, and more climate disasters in the region impacting our agricultural sector and the resiliency of supply chains. As the late urban planner and Canadian food advocate Wayne Roberts says, “food is a lever.” Food is how we connect to the land, our communities, and our traditions. Because food is so impactful in our lives, it is a useful lever through which we can create transformative change across our whole community.

Policy Advocacy Initiatives

- Upstream approach
- The Loop roundtable
- Kamloops Care coalition
- Craftivism
- Food and the City

Our Upstream Approach

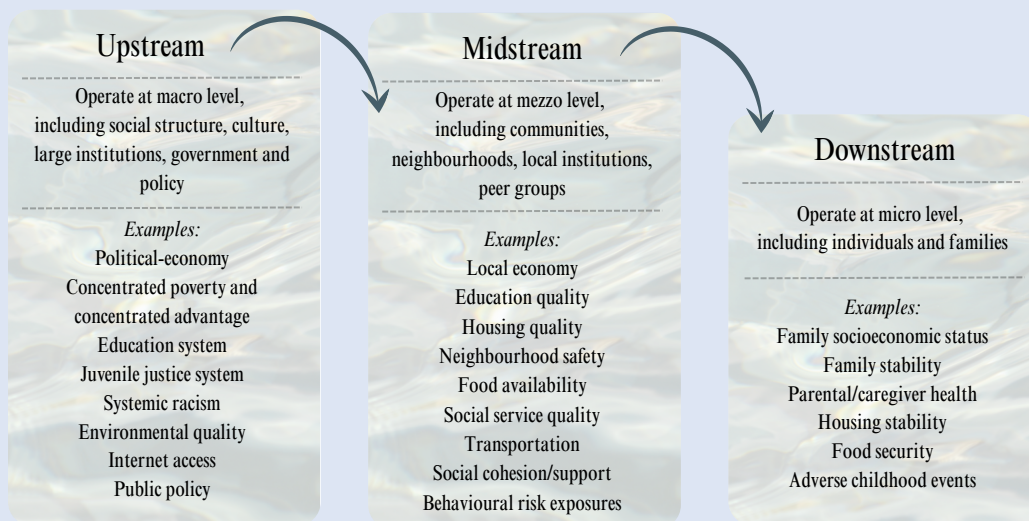


The Kamloops Food Policy Council works to address food insecurity by focusing on upstream and midstream solutions. While frontline services provide direct aid like meals and shelter, we aim to influence the systems and policies that create the need for those services. Upstream, we advocate for policy change through government delegations, public education, and collaboration with institutions to address root causes such as poverty, racism, and gaps in food system governance.

Midstream, we engage the community in building alternatives to the current food system. Programs like Butler Urban Farm, the Gleaning Abundance Program, and The Stir model accessible, community-based food systems that shift private food assets and infrastructure into the commons.

While we are not a frontline service provider, we do support immediate needs by coordinating the Kamloops meal calendar and service list, maintaining a community pantry, and collecting seasonal items like winter clothing. These efforts complement our systems-focused work and help build a more just and resilient food system.

As downstream service gaps grow with the closure of drop-in spaces like The Loop and the Mustard Seed day room, KFPC has been increasingly approached for emergency support. While we are not equipped to meet those urgent needs directly, we continue to advocate for coordinated, adequately resourced systems that address food insecurity holistically, starting at the source.



In May of 2024, the KFPC hosted a community roundtable on emergency food sources to bring together a cross section of frontline service providers and volunteers to brainstorm immediate and long term solutions to collectively fill in the gaps left by the closure of multiple key frontline service providers. We asked participants to envision their “15% solutions”, impactful actions, however small, that everyone could do immediately to help build the momentum to make a big difference. One of the most prominent ideas proposed by multiple participants was the simple act of talking to our family, friends, and neighbours to confront stigma and spread empathy.

In the winter of 2024, we received funding from the City of Kamloops Social and Community Development Grant to launch our Kamloops CARE Coalition Project with the assistance of 6 engaged students from the TRU Nursing program. CARE stands for: Connecting Aid, Resources, & Education to support vulnerable populations. This research project targets accessibility and nutrition in the local food system by interacting and gathering information and data from representatives and members of vulnerable groups and people in the community who face significant barriers to accessing nutritious foods. The objective is to highlight the most significant gaps and consistent challenges and provide data and recommendations to reduce barriers for more appropriate and nutritious foods to reach our most vulnerable community members. More opportunities will emerge from this project in the coming year for the people of Kamloops to join this conversation and collaborate on solutions.

Food & the City

In the lead-up to the 2022 municipal election, the KFPC facilitated a citizen-led research and policy initiative called Food and the City. Members of our volunteer network came together to research and write in-depth analyses of chosen municipal topics before the election. Using food as a lens to explore relevant civic issues and “food as a lever” for transformative social change, our Food and the City group created seven policy recommendations, which lead to many powerful discussions throughout the community.

The summer before the 2024 provincial election, KFPC revived this project. Our team investigated critical issues that intersect with food security and created a series of policy recommendations falling under four themes: vulnerable populations and food security, housing affordability, land use and local food production, and community engagement. Exploring these topics further is a critical step towards ensuring that our communities can sustain themselves.

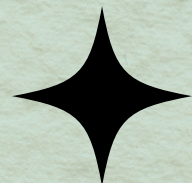
The challenges facing Kamloops are not isolated. From vulnerable populations lacking access to nutritious food, to the pressing need for affordable housing, these issues intersect in complex ways. Food and the City 2024 aims to bring these connections to light and advocate for policies that ensure a just and resilient future for all.

While developing these recommendations, we engaged our community through discussions, forums and surveys so that Kamloops residents could have a voice in shaping the future of food policy in their city and province. We acknowledge that our research and recommendations on these topics are part of a larger, ongoing discussion that will evolve with time and the perspective of those who engage in it.

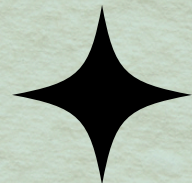
After publishing our findings and recommendations, we engaged the public in educational briefings online and in person in the weeks before the provincial election. This educational campaign helped voters evaluate their own values and wants before heading to the polls last fall.



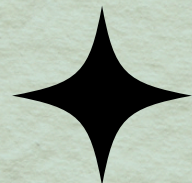
**Vulnerable populations
& food security**



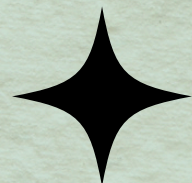
Housing affordability



**Land use and local food
production**



Community Engagement



Explore our policy recommendations
kamloopsfoodpolicycouncil.com/food-and-the-city-2024

Craftivism for Change!

Craftivism is defined as “a way of looking at life where voicing opinions through creativity makes your voice stronger, your compassion deeper & your quest for justice more infinite” (Betsey Greer).

In July of 2024, KFPC partnered with the Kamloops Art Gallery to host an all-ages botanical art evening at BUF. Participants experimented with flower-pounding techniques on textiles, while taking creative inspiration directly from our farm by harvesting flowers and turning them into art. All materials were provided, and attendees were encouraged to bring their own projects.

When the weather would not permit outdoor crafting, we co-hosted the Could Bee zine workshop with the Kamloops Art Gallery and Propolis Cooperative Housing Society. This drop-in session invited participants of all ages to create zine pages on the theme of resilient, community-led housing. The workshop blended craftivism with civic imagination, contributing creative ideas to a local housing initiative.

In the grassroots spirit of KFPC, we use craft and art to build community, raise awareness, and invite hands-on participation in imagining a more resilient and equitable food and housing system, and illuminate how these issues are interconnected, as are all of us.



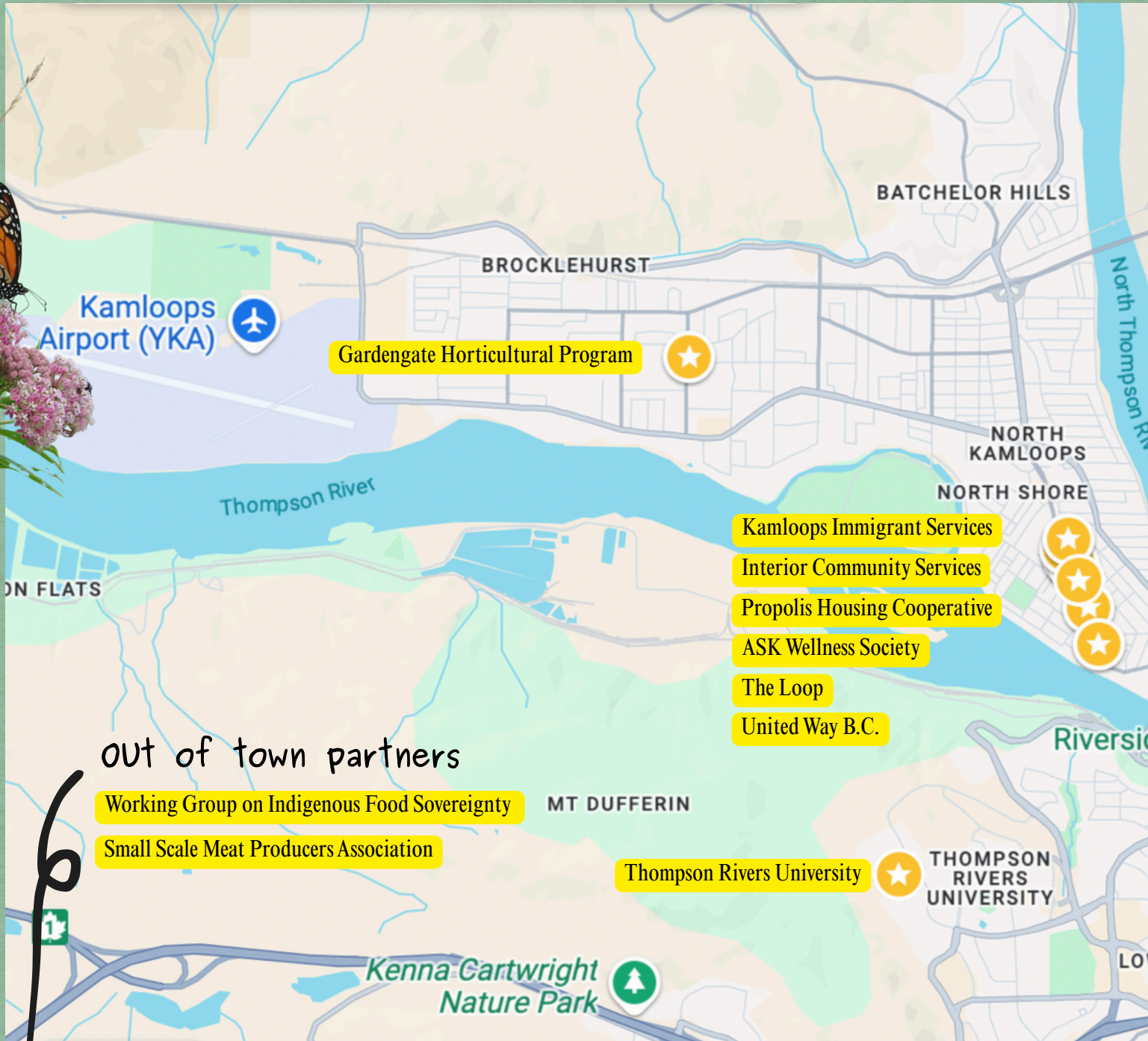
"We were busy bringing to life projects and advocacy to create more resilient and equitable housing and food systems, so we began to ponder what would happen if we tapped into the creativity of the community."

– Lindsay Harris, Propolis Housing Cooperative Executive Director



Collaboration Highlights

Kitchen Rentals
& the annual
salsa challenge
at Gardengate



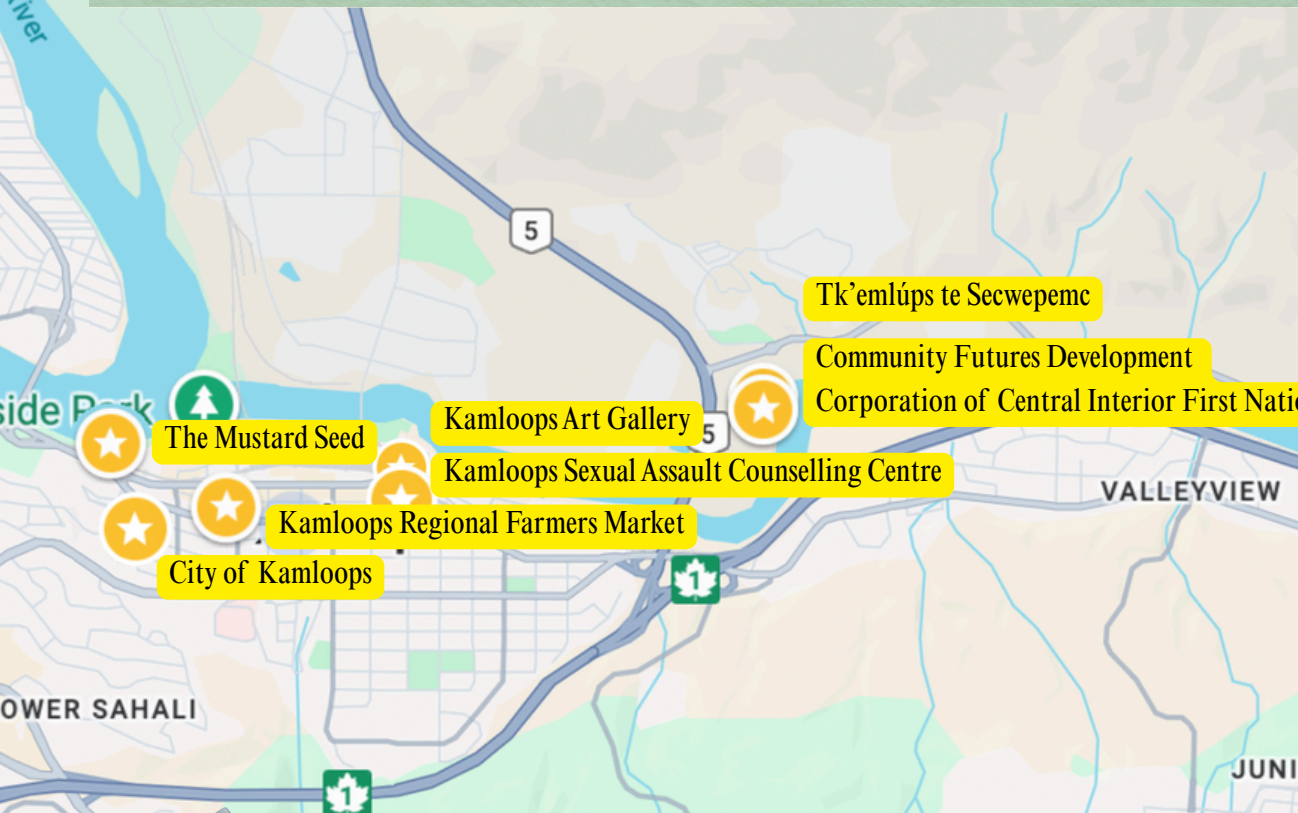
The KFPC works in collaboration and close partnership with a number of local organizations and grassroots groups in Kamloops, BC, and beyond. Working together increases the opportunities we have for cross-pollination to develop and strengthen programs in our city, and to provide a more coordinated and strategic approach to meet our community's wants and needs.

Workshops with Kalmoops
Kamloops Immigrant Services,
and the Kamloops Art Gallery

Tabling at
the Farmers'
Market

“Collaboration provides us with valuable opportunities for knowledge sharing, allowing us to learn more about each other’s initiatives and the challenges we face. By embracing diverse perspectives and building meaningful partnerships, we strengthen our efforts to work together towards improving food security in the community.”

– Sadie Hejazi, KFPC Co-Executive Director



Kwséltkten Kristmas Market with
Community Futures Development
Corporation of Central Interior
First Nations & Tk'emlúps to
Secwepemc

Post Cards
of
Courage with
Kamloops
Sexual Assault
Centre



Indigenous Food Sovereignty



Working Group on Indigenous Food Sovereignty

Founded in 2006, The Working Group on Indigenous Food Sovereignty (WGIFS) seeks to uplift, recognize, and amplify Indigenous work, voices and knowledge in food systems research, action, and policy. WGIFS is an internationally recognized grassroots organization and is made up of Indigenous knowledge holders, scholars, researchers, practitioners and representatives of community, regional, tribal and inter-tribal networks and non-profit organizations.

The WGIFS applies culturally appropriate protocols and ancient practices to food systems work through a consensus-based approach. They work to increase awareness and facilitate transformational learning in networks, and identify potential strategies to address the underlying issues and concerns impacting the ability of Indigenous Peoples to respond to their needs for food the way their ancestors did for thousands of years prior to colonization.

Community Futures Development Corporation of Central Interior First Nations (CFDC of CIFN)

Kweseltken Kitchen

The Kweseltken Kitchen is a project of CFDC of CIFN; it is a mobile food processing trailer.

This kitchen is part of our larger Food Hub Project and strengthens community food security by providing the infrastructure needed for food entrepreneurship for rural Indigenous communities. The trailer is equipped for canning, smoking, and dehydration to support traditional preservation practices and cultural livelihoods. Since 2021, the Kweseltken Kitchen has pivoted into action during the forest fire seasons and in times of flooding to feed evacuees and frontline workers.

Kweseltken Farmers' & Artisan Market

CFDC of CIFN also runs the Kweseltken Farmers' & Artisan Market (KFAM), which provides an opportunity for communities to access fresh fruit and vegetables that they may not otherwise have.

Neighbours can gather, try new things, learn about healthy foods, and foster a sense of community. Providing a safe opportunity for our communities to gather in person helps greatly in hard times, through stressful times, and in natural disasters. That social connectedness helps to cope with anxiety and depression suffered during difficult times.



Our Network

At the KFPC, our network is our greatest strength. We cultivate connections, establish partnerships, and celebrate people as gifts to organically build our local capacity. Outreach and consistent engagement of our network and community-at-large helps us stay connected to facilitate and support positive change and initiatives within our region.

Network Meetings

The KFPC network meetings, affectionately known as the “best potluck in town,” remain one of our most beloved traditions. These gatherings are where it all began, people coming together to share food, ideas, and a sense of belonging. Over the years, they’ve been the starting point for collaborations, friendships, and projects that have shaped our local food system.

This past year, our team made the decision to host our potlucks every two months instead of monthly. Attendance had never recovered since the pandemic and we were cognisant of participator fatigue in our network. While the meals were still warm and the conversations rich, we were starting to feel the weight of sustaining the rhythm on our own. Rather than letting the tradition fade, we chose to slow it down. By giving ourselves more space between gatherings, we hope to spark renewed energy, invite new voices, and make room for the kind of thoughtful, community-rooted engagement that inspired the potlucks in the first place.

After standardizing our Network Membership last year, the KFPC now boasts **77 members!**

Membership is free and allows you to:

- vote in our annual general meetings
- belong to a delicious community
- be included in quantitative data about our community support, helping us secure grant funding for the KFPC
- stay in the loop about volunteer opportunities and other KFPC happening.

Not a member?
Join today!



[kamloopsfoodpolicycouncil.com/
become-a-member](https://kamloopsfoodpolicycouncil.com/become-a-member)



OUTREACH COMMUNITY

This year, the KFPC broadened our community engagement and built organizational awareness in our community by participating in and presenting to over 15 community events, organizations, and classes. These engagements included tabling at Boogie the Bridge, the Kamloops Regional Farmers' Markets, the Kweseltken Kristmas Market, and many more.

Fast Facts

12+ community events attended

10+ Workshops hosted and/or participated in

4 Craftivism workshops

Monthly Potlucks



Engaging Offline & Online

1249 instagram followers

1.9k facebook followers

6734 Mailchimp contacts



NEXT YEAR

GROWING OUR LOCAL FOOD SYSTEM

As we reflect on 2024, we recognize it as a year of both growth and compost, a natural rhythm in any healthy ecosystem. We expanded our team to its largest size yet, while also making the tough but thoughtful decision to close Butler Urban Farm, one of our longest-standing programs. This shift allowed us to pause and consider what it truly means to grow a local food system. For us, it means knowing when to plant something new and when to return nutrients to the soil so that fresh ideas and stronger roots can flourish.

One of those seeds is Grow and Connect Interior, a collaborative project helping us map and strengthen our region's food assets and distribution networks. With the support of partners across the BC Southern Interior, this tool is already improving how producers, processors, retailers and distributors connect, share resources, and build resilient supply chains. Our Stir team also brought local food closer to home this year through our monthly e-commerce sales cycles on the Open Food Network, coordinating a pickup day with the Kamloops Organics Buying Club in our Stirfront, striving to make local food more accessible.

As we step into our 30th year, marking three decades since we became Canada's very first food policy council back in 1995, we're more committed than ever to keeping this momentum alive. Together with our members, partners and community, we'll continue to nurture the connections, tools, and spaces that help good food grow here, one relationship, one shared meal, and one seed at a time.



Towards a food system that is regenerative, sovereign, and just.

