



Food Stash Foundation

ANNUAL IMPACT REPORT

2021



REDUCING THE ENVIRONMENTAL
IMPACT OF FOOD WASTE &
BRIDGING THE FOOD INSECURITY GAP

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MESSAGE FROM OUR EXECUTIVE DIRECTOR AND BOARD CHAIR

2021 marked five years in operation for Food Stash Foundation. We took advantage of that milestone to pause, reflect and revisit our purpose and our goals, and to absorb a lot of changes! We created a new five-year strategic plan to set a strong foundation for growth and increased impact in our community. We moved into a new warehouse to enable the beginnings of that next phase of growth. And we said farewell to Food Stash's previous ED, Julia, who moved east closer to home, but first led the team and organization through the depths of the pandemic while leveraging opportunities to create more impact.

Food Stash is a connector. We have the team and resources that enable us to connect surplus food with those who need it. But more than just that, we create dignified access to good food. Dignity means respect, choice and inclusion. And at Food Stash it looks like this:

- Conversations between our drivers and our community partners to understand what kind and how much food is needed on a given day;
- A label on a Rescued Food Box listing a member's various food needs that we will fulfill each time we pack their box; and
- A warm, welcoming Rescued Food Market where a community member can shop freely and pay whatever they feel.

As we enter our sixth year of operations, we are poised to optimize systems and diversify revenue sources to enable continued growth and sustainability. We do so while checking in with our purpose and our goals, and ensuring we continue to meet the needs of our unique community. We are tackling the urgent issues of food waste and food insecurity, while being mindful of, and trying to address, the root causes of these challenges.

We are thankful for all those who generously donated their time, energy, money and expertise in 2021 to help further our mission and serve our community. We are humbled to operate on the stolen lands of the *səlilwətaʔt*, *Skwxwú7mesh* and *xʷməθkʷəy̓əm* Nations here in so-called Vancouver. We are grateful to listen and learn from Indigenous voices and we are committed to our own learning and unlearning as individuals and as an organization. We recently completed team and board trainings on cultural safety and anti-oppression, and look forward to further trainings, and the discussions that ensue, to internalize and act upon the new knowledge.



CARLA PELLEGRINI
Executive Director



ANDREA GUTIERREZ
Board chair

OUR YEAR AT A GLANCE



874,796

POUNDS OF FOOD RESCUED



91

RESCUED FOOD BOX MEMBERS*



1,979

VOLUNTEER HOURS



17

FOOD DONORS*



27

COMMUNITY PARTNERS*



NEW PROGRAMS LAUNCHED IN OCTOBER, 2021



14,059

POUNDS OF FOOD THROUGH MARKET

1,034

POUNDS OF FOOD THROUGH FRIDGE



FOOD RECOVERY

Working with 15 long-term Food Donors (as well as seasonal donors), Food Stash rescues good, surplus food from going to waste, and redirects 75-80% of it to Community Partners across Vancouver and Burnaby. The other 20-25% of the rescued food is used in our in-house programs.

The food we rescue is perishable surplus that was not sold due to issues like overstocking, cancelled orders, or not meeting aesthetic standards (e.g. produce that is the 'wrong' size or shape).



In 2021, the Food Recovery Program (and Food Stash as a whole) grew significantly! Food Recovery Drivers picked up 11% more food in 2021 than in 2020. That works out to an average around 73,000 pounds of rescued food per month in 2021, compared to an average of 65,000 pounds per month in 2020.

*BASED ON SAMPLE OF 19 PARTNERS

17

FOOD DONORS

27

COMMUNITY PARTNERS

733,497

POUNDS OF FOOD TO COMMUNITY PARTNERS

311

DOLLARS SAVED/WEEK BY COMMUNITY PARTNERS

14,300+

PEOPLE SERVED/WEEK THROUGH COMMUNITY PARTNERS*



In 2021, we began a fruitful partnership with Stable Harvest Farm. They donate all of the food they grow to organizations like ours! Over the summer, our Rescued Food Box members were treated to eye-popping produce on a weekly basis.

We also began working with Greenhouse Juice Co, and put their surplus plant-based beverages to good use. With these and other new Food Donors, Food Stash was able to onboard 8 new Community Partners, bolstering their own food programs and missions!



In 2022, we will meaningfully connect with more Food Donors so we can rescue more food and serve more Community Partners. Providing our Community Partners with access to healthy and affordable food enables them to allocate their limited funds to other essential services, including housing and healthcare.

“
THE ACCESSIBILITY OF
FOOD STASH IS INCREDIBLY
HELPFUL ON SAVING TIME.
THE STAFF ARE SO KIND
AND FLEXIBLE. THERE IS A
GREAT SELECTION THAT THE
KIDS AND YOUTH GET
EXCITED ABOUT
- WRITER'S EXCHANGE
”



RESCUED FOOD BOX PROGRAM

The Rescued Food Box program delivers around 25 pounds of produce, dairy, eggs and protein to food-insecure households weekly. Thanks to a successful pilot project with Shift Delivery Co-op, now all members that can be reached by e-bike receive their food boxes by zero emissions delivery.

With our new location, increased exposure, and an apparent rise in local food insecurity, our program waitlist grew substantially in 2021. By the end of the year, we were able to serve 100 Rescued Food Box member households per week.

4,091 RESCUED FOOD BOXES DELIVERED

- 1,473 BOXES DELIVERED BY ZERO-EMISSIONS E-BIKE
- 1,767 KMS PEDALLED
- 527 CO2E (KG) SAVED BY BIKE DELIVERY
- 2,618 BOXES DELIVERED BY VOLUNTEER DRIVERS



1,979 VOLUNTEER HOURS

THANKS TO OVER 120 VOLUNTEERS

- We also introduced group volunteering sessions for students and corporate partners



RESCUED FOOD BOX MEMBER TESTIMONIAL



I just wanted to express my gratitude to Food Stash and the hardworking people providing such a wonderful service. I can't express just how much we've been enjoying our boxes and how much of a relief it is to reduce the burden of being food insecure.

We have relied on food banks for a while now in a few cities and have consistently dumpster dived and foraged wild food to supplement our food bills, and your program is by far the most reliable, highest quality, and best quantity of food we've ever experienced.

- Anonymous Member



LLOYD, FORMER FOOD RECIPIENT AND
2021 VOLUNTEER



VIDA, RESCUED FOOD BOX MEMBER

RESCUED FOOD MARKET

THE RESCUED FOOD MARKET WAS LAUNCHED IN OCTOBER, 2021. IT USES A 'PAY WHAT YOU FEEL' MODEL (TO ELIMINATE THE STIGMA AROUND 'PAY WHAT YOU CAN') AND PROVIDES DIGNIFIED FOOD ACCESS. NO ONE IS ASKED TO PROVE THEY ARE 'IN NEED' AND MARKET USERS ARE WELCOME TO MAKE THEIR OWN FOOD CHOICES.

87

MARKET USERS ON AVERAGE PER MARKET

1,004

POUNDS OF FOOD ON AVERAGE DISTRIBUTED PER MARKET

New 'pay what you feel' grocery store aims to combat food insecurity in Vancouver



Anna Gray with the Food Stash Foundation stands in front of their recently opened Rescued Food Market, where you can "pay what you feel." (Margaret Gallagher/CBC)

38 comments

More than 35.5 million tonnes of food are thrown out each year in Canada, but one group in Vancouver is hoping to divert some of that to help people who are food insecure.

The Market was excitedly embraced by the community, with our story being covered by over 60 news outlets!

Getting the word out about the Market and what we do more broadly resulted in a significant increase in volunteer applications!

Part of the Market's success is unfortunately due to the fact that food costs are on the rise, and many neighbours struggle to pay for basics like housing and heat.

Since our ultimate goal is not growth, but to end hunger, we listen to Market users, learn what issues are putting food out of reach for a growing number of people and engage with advocacy groups and policy makers.



COMMUNITY FRIDGE

IT TAKES A VILLAGE TO FEED A VILLAGE!

One of two new programs launched in 2021 was the Community Fridge. In collaboration with Vancouver Community Fridge Project, Food Stash became a host of a zero barrier, 24/7 access fridge right outside of our warehouse!



In North America, this is a relatively new concept, where food can be shared and taken freely, without policing or financial cost.

It has helped Food Stash reduce food waste and has become a focal point for our neighbourhood. When our fridge took an unapproved leave of absence in December, our neighbour Brandon helped us secure a new fridge in place to ensure we could continue to help provide food relief.

Seeing our new neighbours rally around the community fridge has been a validating experience and has introduced us to new allies in our mission, and new insights into how to feed our community.

1,034



POUNDS OF FOOD CONTRIBUTED TO FRIDGE, OCTOBER TO NOVEMBER

FOOD JUSTICE

Food Stash tracks a lot of great data on the amount of food we rescue, the number of people we serve, and the emissions we help avoid. But, we need to start tracking progress towards our overall vision:

**A SUSTAINABLE FOOD SYSTEM THAT
PROVIDES FOOD SECURITY FOR ALL**

We need to go from only measuring and evaluating our “outputs” (the goods and services we provide) to also measuring and evaluating our “outcomes” (the learning, benefits and changes we need to make happen in order to achieve our mission).

The Social Innovation Academy taught us that in order to track our outcomes, we need to start collecting demographic and experiential data, so we can:

1. Evaluate how diverse, equitable and inclusive our current programs are and identify areas for improvement
2. Listen to people with the lived experience of food insecurity, and work as a community to tackle the root causes of hunger

In 2022, we'll be collaborating with UBC's Office of Regional & International Community Engagement to facilitate deeper dialogue between Food Stash and our service users.

Only the people experiencing hunger themselves can tell us what Food Justice can look like in our community and what our outcomes should be.



CLIMATE ACTION

YOU CAN'T MANAGE WHAT YOU CAN'T MEASURE!

That's why, from now on, Food Stash will be calculating and recording the annual emissions we produce. This will enable us to track our progress, year after year, towards emissions reduction targets.

By creating our first ever Greenhouse Gas Inventory and accompanying Report, we learned that we produced 68.8 metric tons of CO₂e emissions in 2021.

Since that is no small number, we wanted to go where few other food rescue groups will go.

We wanted to test the assertion that food rescue actually leads to a reduction in emissions when you take into account the emissions produced by picking up, storing and delivering rescued food. We are so grateful that Stong's Market agreed to serve as our first ever case study on the matter!

Through our research, we confirmed that if Stong's had disposed of all surplus food in 2021, that would have released 5 metric tons of CO₂e into the atmosphere due to the emissions associated with hauling and processing food waste.

But, by donating their surplus to Food Stash, only 3.4 metric tons of CO₂e were released to rescue and redistribute that food.

It's only a difference of 1.6 metric tons, but we've got a plan to increase those emissions savings in the future:



FUNDRAISE TO
CONVERT
OUR FLEET TO
ELECTRIC

ACTIVELY MONITOR OUR
ELECTRICITY AND HEAT
CONSUMPTION AND TAKE STEPS TO
REDUCE IT

INCREASE THE PORTION OF
RESCUED FOOD BOXES BEING
DELIVERED BY ZERO EMISSION E-
TRIKES (CURRENTLY 56%)

TAKE CARE OF OUR FRIGDES,
CONDUCTING PREVENTIVE MAINTENANCE
TO MINIMIZE FUGITIVE EMISSIONS FROM
REFRIGERANT LEAKS

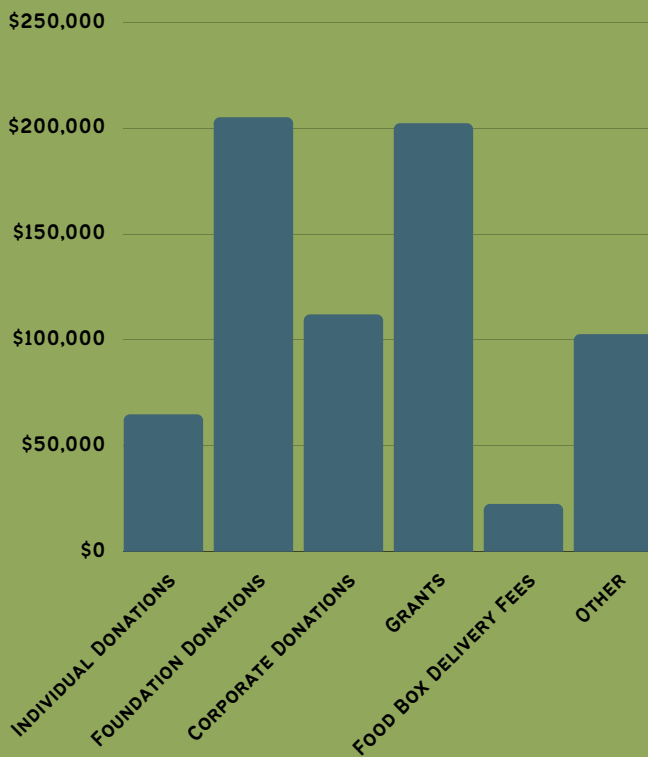
FINANCIALS

Food Stash was a grateful recipient of various Covid-19 funding programs in 2020. With those programs winding down in 2021, we have big goals to sustain that revenue growth to ensure the financial stability of the organization.

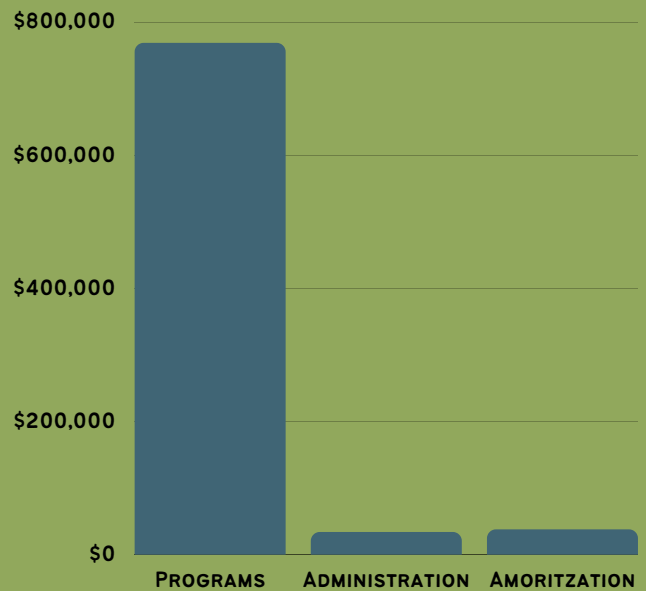
We welcomed Stephanie Shulhan to the team in October as the organization's first Development Manager. She led the most successful year-end campaign to date, raising \$185,000!

2020-21 FISCAL YEAR

REVENUE



EXPENSES



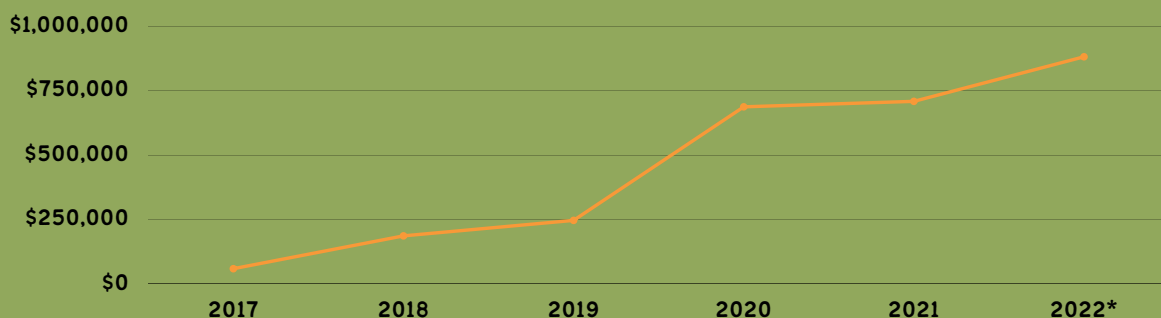
IN-KIND CONTRIBUTIONS:

- FOOD DONATIONS*: \$2,138,000
- VOLUNTEER HOURS: \$39,580 (1979 HOURS @ \$20/HOUR)

*BASED ON \$2.60/LB OF FOOD (FOOD BANKS CANADA)

TOTAL REVENUE: \$708,348
TOTAL EXPENSES: \$839,712
SURPLUS/DEFICIT: -\$131,364

PAST & PROJECTED REVENUE



*PROJECTED

PARTNERSHIPS

The business of food rescuing depends on an expansive, supportive and diverse network. We are thankful to those organizations and companies that have supported us through donations of funds, farm-fresh produce for our members, assistance with our growth strategy or fundraising and much more.

WHILE THIS LIST IS NOT EXHAUSTIVE, WE'RE SO THANKFUL FOR THE SUPPORT OF THESE STRATEGIC PARTNERS

Bakau Consulting
BrandCamp Digital
ChicoBag
Farm Folk City Folk
FoodMesh
Glorious Organics
Kiwanis Club of Vancouver
Lush Cosmetics
My Bambiri
Nahanee Creative
OnBox
Scratch Fine Foods
Second Harvest
Shift Delivery Co-op
SPUD
Stable Harvest Farm
Susgrainable
Too Good To Go
Vancouver Community Fridge Project
Vancouver Food Runners
Yvonne Huang
Zander Brais

CORE FOOD DONORS



ACADEMIC COLLABORATORS

- Social Innovation Academy
- UBC SOCI 382 Sociological Methods
- UBC Urban Ethnographic Field School
- UBC FNH 473 Applied Public Health Nutrition
- UBC Land and Food Systems Undergraduate Society

AS NOTED IN OUR FOOD RECOVERY SECTION, THE IMPACT OF OUR FOOD RESCUE ACTIVITIES IS THANKS IN LARGE PART TO PARTNERSHIPS WITH OVER 27 INCREDIBLE CHARITIES AND COMMUNITY-SERVING ORGANIZATIONS THAT WE DELIVER SURPLUS FOOD TO. THANKS TO ALL OF THESE COMMUNITY PARTNERS FOR THE LIFE-SAVING AND LIFE-CHANGING WORK THEY DO.



DONORS & SUPPORTERS

THANK YOU TO EVERYONE WHO GAVE A GIFT IN 2021

Every gift, big or small, money or time, supports the community, protects the environment and prevents food waste.

An incredible 233 people donated to Food Stash through our end-of-year Double Up for Food Access campaign, and many more gave their time and spread the word.

Legacy Liquor Store made the campaign a success as our biggest matching donor to date, and Food Stash's board of directors also matched donations made in the final days of the campaign.

While not a complete list, here are some wonderful donors who have our deep gratitude:

LEGACY LIQUOR STORE

\$50,000 fundraising campaign matching

FOOD STASH BOARD OF DIRECTORS

10,000 fundraising campaign matching

Andrea Gutierrez

Brianna LePiane

David Schein

Jason Attew

Jeff Guise

Jeremy Leal

Joben David

Leonard Schein

Matt Livingston

Perleen Lal

Sophie Kelk



JERICHO TENNIS CLUB



LEGACY
LIQUOR STORE



vancouver
foundation



Anthem Properties
 Blaine Culling
 Carol MacKinnon
 Coast Capital Savings - West Broadway
 Branch
 Colleen & Jack Davis
 Connor Clark & Lunn
 David Bouskill
 Dayhu Group of Companies
 Idea Family Foundation
 Irwin Nathanson & Joan McEwen
 Jericho Tennis Club
 Joel & Dana Solomon
 Karen Clarke
 Kiwanis Club of Vancouver BC
 Leonard Schein
 Leslie & Willi Disler
 Lightburn Family Fund, held at Vancouver
 Foundation
 Lindsay Family Fund
 Lindsey Fryett
 MARR BC
 Megan Frisk
 Mel and Geri Davis Charitable Trust
 Nicola Family Foundation
 Niddrie Family Foundation
 North Shore Unitarians Church
 North West Intl. Insurance Brokers Ltd
 PCI Developments LP
 RBC Foundation
 Richard Moore
 Rudy & Patricia North
 Strand Second Avenue LP
 Sylvia Henderson
 TD Securities
 The Highbury Foundation
 The Lillian and Nick Chepil Legacy Fund
 The Stonkus Foundation
 The Synergy Fund, held at Vancouver
 Foundation
 Trish Kelly
 United Way BC
 Vancity
 Vancouver Foundation
 Wheaton Precious Metals Corporation
 Whole Foods
 Wolrige Foundation

**& ALL OTHER DONORS, INCLUDING THOSE WHO WISH
 TO REMAIN ANONYMOUS.**



HOW FAR WE'VE COME

IN 2021, FOOD STASH CELEBRATED ITS 5 YEAR ANNIVERSARY. WE'VE COME A LONG WAY!

2016/2017



I'd like to start delivering directly to food insecure households in the form of a weekly box...so delivering to charities and also directly to households...There are a lot of people in the city that aren't actually accessing charities that could still benefit - David Schein, Founder

~20
COMMUNITY PARTNERS

10
VOLUNTEERS

Each week I am grateful and overwhelmed by the amazing contents and quality of rescued foodstuffs in my delivery - RFB member

2018



23
VOLUNTEERS

~20
COMMUNITY PARTNERS

37
RESCUED FOOD BOX MEMBERS

2019



How do we grow in an environmentally sustainable way? Not just putting more cars on the road to rescue more food but rerouting ourselves back to our values of sustainability - Julia Hunter, former ED

48
VOLUNTEERS

13
COMMUNITY PARTNERS

42
RESCUED FOOD BOX MEMBERS

10
FOOD DONORS

6
STAFF MEMBERS

2020



At that point I decided that instead of sitting around feeling doomed and helpless, I would be constructive and do something - Simi, former Volunteer

71	23	71	15	8
VOLUNTEERS	COMMUNITY PARTNERS	RESCUED FOOD BOX MEMBERS	FOOD DONORS	STAFF MEMBERS

I lost my job, so this has been a great place to come and feel included and dignified. - Rescued Food Market user

2021



120	27	91	17	12
VOLUNTEERS	COMMUNITY PARTNERS	RESCUED FOOD BOX MEMBERS	FOOD DONORS	STAFF MEMBERS

LOOKING AHEAD

We rescue and redistribute food because:

- We all need reliable access to good, healthy food to thrive, and rising costs of living make this a challenge
- The land, water, labour and everything that goes into creating our food deserves respect

In 2022 and beyond, we're looking forward to:

- Serving as many people in our community as we can in a healthy, dignified, and meaningful way
- Creating an animated community space to celebrate food, learn about food waste and promote a circular food system
- Partnering with other groups and people to prevent food waste and hunger before it happens, and create a more socially just and environmentally healthy world
- Learning and sharing those lessons through our website, newsletter, blog, social media and community events



FOOD IS TOO VALUABLE TO WASTE

DONATE TODAY



-  [@FOODSTASHFOUNDATION](https://www.instagram.com/FOODSTASHFOUNDATION)
-  [/FOODSTASHFOUNDATION](https://www.facebook.com/FOODSTASHFOUNDATION)
-  [@FOODSTASHFOUNDATION](https://www.tiktok.com/@FOODSTASHFOUNDATION)
-  [FOOD STASH FOUNDATION](https://www.linkedin.com/company/FOOD-STASH-FOUNDATION)