

CENTRAL ALGOMA FOOD FOR EVERYONE (CAFFE)

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The Central Algoma Food for Everyone (CAFFE) project is a collaboration between

- the Sault Ste. Marie Innovation Centre (SSMIC) / Rural Agri-Innovation Network (RAIN),
- the North Channel Poverty Network (NCPN),
- North Channel communities and organizations,
- funded by the Ontario Trillium Foundation.



This project aims to proactively address hunger among low-income families and individuals while increasing opportunities for enterprise development and expansion.



North Channel Poverty (Awareness) Network



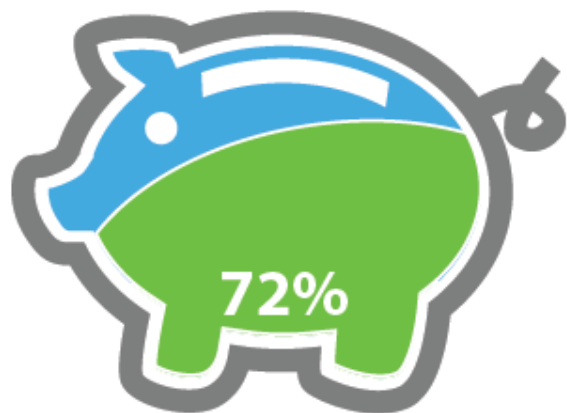
- Developed a local group comprised of representatives from the North Channel
- Looking to address poverty within the North Channel (Echo Bay to Iron Bridge, including St. Joseph Island and Thessalon First Nation)

Food Insecurity in Central Algoma

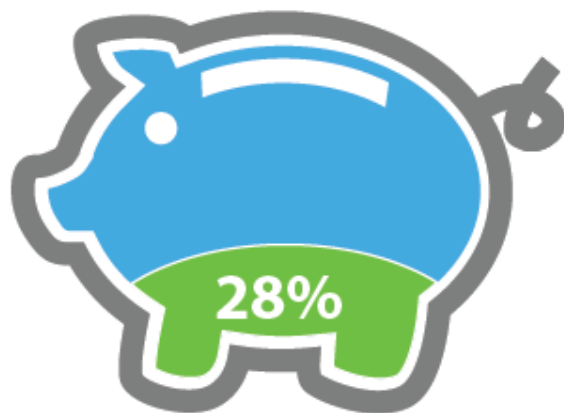


- “the inability to acquire or consume an adequate diet quality or a sufficient quantity of food in socially acceptable ways, or the uncertainty that one will be able to do so”
- Algoma District 2011:
 - Living In Low Income: 14.4% (15,940 Persons)

Percentage of monthly income left after paying for rent and food



Family of four
Ontario Median Income



Family of four
with one full-time earner
Minimum Wage



Family of four on
Ontario Works



Money left over for all other expenses (heat, electricity, phone, transportation, clothes, toiletries, etc.).

Current Community Food Activities



- Crock pot kitchens (as of 2016) in Thessalon and Echo Bay offered by Child Care Algoma
- 6 Community gardens in communities & schools
- 3 Food Banks: St. Joseph Island, Bruce Mines, Thessalon
- Multiple community meals throughout the year
- Farmers' Markets: Johnson Farmers' Market, Huron Shores Farmers' Market, and Bruce Mines Farmers' Market
- Meals on Wheels: Thessalon, Iron Bridge, Bruce Mines, Thessalon First Nations, St. Joseph Island for seniors
- Good Food Box: offered through the Soup Kitchen Community Centre of SSM to North Shore
- RAIN & local farm associations: building relationships amongst farmers', undertaking agricultural research

Central Algoma Food for Everyone Pilot Project (CAFFE)



- Activities:
 - Conducting an environmental scan
 - Develop workshops on value-added processing, food preservation and preparation
 - Investigate sustainability of a food hub

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- Workshop ideas (occurring seasonally):
 1. Planning your garden (Upcoming, Feb. 15th @ Tippy Canoe Gallery in Bruce Mines)
 2. Small space/container/year-round/indoor gardening
 3. Early spring preserving ("Eating your yard")
 4. Benefits of growing herbs
 5. Canning basics
 6. Plant and flower jellies (lavender, dandelion, cedar, etc.)
 7. Dehydration
 8. Labelling, marketing, selling value-added products

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- Why does this matter to you?
 - Do you have an interest in developing value-added products on/for your farm?
 - Would you have interest in supporting local workshops and training that teach food skills?
- Do you want to see a strengthened network that establishes local food as accessible to everyone, all the time?

What is a Food Hub?



- “a business or organization that **actively manages the aggregation, distribution, and marketing of source-identified food products** primarily from local and regional producers **in order to satisfy** wholesale, retail, and institutional **demand.**”

National Food Hub Collaboration
www.healthyfoodaccessportal.org

Processors:

Ontario Agri-Food Venture Centre



Img Src: OAFVC Website

- **Northumberland County** has built a not-for-profit, small-batch food-processing facility
 - **Designed with farmers in mind**
 - Supports fresh fruit and vegetable value adding opportunities to increase farm revenue
 - Assists with recipe development and food-processing start-up companies and expansions
 - To progress Research and Development, test batches, and to facilitate small-batch co-packing
- Services offered:
 - Washing, cutting, quick chill, flash freeze, packaging, labelling
 - Fully equipped commercial kitchen, training facility, business incubation
 - Cold, frozen, and dry storage

Other Food Hubs and Processors

The Cauldron Kitchen (Ottawa, ON.)

Commercial kitchen rental,
“pop-up deli”, food school



Food Starter (Toronto, ON.)
Production and packing facilities,
training programs



Food Hub in Algoma:

Where People Connect



- Vision:
 - Processing facility with commercial kitchen capabilities
 - Storage space for processed foods (frozen, dry, etc.)
 - Training space for food skills development
 - Enterprise development and support

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“ Food can be a
vehicle for social change.
It brings people together
in a way that very few
other activities can.

ANIM STEEL

- How can you participate?
 - Become a facilitator or sign up for a workshop
 - Willing to engage in a potential food processing pilot
 - Do you have produce to donate to a local cause or contribute to workshops?
 - Would you participate in a food hub setup?
 - Other ideas?