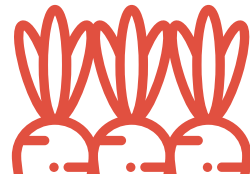




 **Food First NL**
Annual Report
2018



2018 in Numbers



3 Food Assessments
in the Coast of Bays



3 New Schools
starting Farm to School
Projects



8 New Videos
sharing Traditional Food Skills



3 New Action Groups
being convened through
Everybody Eats



6 Students & Interns
supported our projects



3,600+
Newsletter Subscribers



20 Years
in Operation

A Message From Food First NL

Board Chair & Executive Director



Executive Director
Kristie Jameson



Board Chair
Eleanor Swanson

Since 1998, Food First NL has achieved an incredible amount. From an idea at a meeting of the Newfoundland & Labrador chapter of Dietitians of Canada, to where we are today – supporting diverse programs across the province, aimed to improve food security by influencing change across sectors and at local, regional, and provincial levels. The success of the past 20 years has been rooted in Food First NL's focus on valuing the strengths of people to mobilize change and on our ability to convene diverse people around the critical issue of food security in this province.

In our 20th year, this core value and approach has continued to guide all that we do.

Through SCOFF, we've collaborated with eight remarkable seniors from across the province to celebrate their food knowledge and skills. We believe the greatest strength for food security in Newfoundland & Labrador is our food heritage – traditions of gardening, fishing, hunting, berry picking, cooking, and preserving food from the land and sea. And what's most powerful about these traditional foodways is that the knowledge and skills of these still exist, within seniors across the province. SCOFF aimed to document some of this vital traditional food knowledge, to help preserve and pass it on for generations to come.

The Our Food NL project appreciates that people in communities understand what barriers are being faced to accessing food, and have the power to

overcome these. We've seen that by providing a few resources, and some ongoing guidance and support, communities are able to realize their power to mobilize change on food security, and develop solutions that make sense locally.

With Everybody Eats, we've brought together over 20 partners from across sectors to work toward building a vibrant food system that benefits everyone. This work is rooted in the understanding that food security, as a complex

issue, demands a collaborative and multi-faceted approach – that only by bringing together people with varying skills, experiences, and perspectives will we create effective solutions.

Our Institutional Food work recognizes the powerful role that institutions – schools, hospitals, and universities – play in food security. Seemingly small shifts, like the introduction of a salad bar including locally sourced vegetables, or the creation of a cafeteria meal special, can make a significant difference in the way that we purchase and serve food, which can have long term impacts on food security and our food system.

We are excited to share this 2018 Annual Report, as it showcases just how far we've come in 20 years. It also marks a pivotal moment as we embark on our next 20 years, continuing to work collaboratively to advance food security in Newfoundland & Labrador.

“The success of the past 20 years has been rooted in Food First NL’s focus on valuing the strengths of people to mobilize change on the critical issue of food security in this province.”

Why We Do What We Do

A number of unique challenges affect people's access to healthy food in the province.

Newfoundland & Labrador is incredibly dependent on outside food sources – a challenge that is further complicated by our remoteness and geographically dispersed population.

We have a small population, spread throughout a province that is three times the size of all Maritime provinces combined. Ensuring that communities across Newfoundland & Labrador have consistent access to food is a complex puzzle.

As a result, many communities face barriers to accessing food – whether due to high costs, inconsistent availability, and poor quality of food in stores, or to a lack of stores in their community.

These geographic realities are further challenged by the financial realities in the province. Many people and households across Newfoundland & Labrador aren't able to afford adequate food.

But while the relative isolation, vast geography, and highly rural population pose unique food security challenges for the province, Newfoundland & Labrador has a rich history of self-reliance upon which we can draw to build a more food secure province.

This includes activities from gardening, fishing, hunting, and berry-picking, through to the ways Newfoundlanders & Labradorians have for generations preserved and stored food to ensure year-round access to food.



90% of Fresh Vegetables

are imported to Newfoundland & Labrador

In 1951, we had 3626 farms; in 2016 we had 407.



In Newfoundland & Labrador
13.4% of Households
Experience Food Insecurity

Food insecure families cannot access adequate food



Newfoundlanders & Labradorians
Eat Fewer Vegetables & Fruits
Than any other Province

Our consumption is 20% below the national average



Newfoundland & Labrador has a
2-3 Day Supply of Produce
 If Ferries Are Delayed

Many factors frequently delay ferry shipments



More Than
26,000 People Rely on Food Banks
 in Newfoundland & Labrador

And others do not have access to a food bank



We Have the
Highest Rate of Diabetes
 of any Canadian Province

Our rate of diabetes has risen by 68% in a decade

How We Approach Food Security

Food security exists when all people have access to enough, healthy, safe, and culturally-appropriate food. It is an idea that is easy to support, but challenging to achieve.

The complexity of food issues in our province makes one thing clear: there is no one person, policy, or program that can solve food security. It is an issue that requires a collaborative, and multi-faceted approach.

We work to address food security in the province by collaborating with key players from across sectors – from farmers and dietitians to policy makers and community leaders – on a wide range of programs aimed to intersect and tackle different issues faced along the food system.

Our mission is to promote comprehensive, community-based solutions to ensure access to adequate, healthy food for all. We work toward this mission by:



Raising Awareness

We strive to increase understanding & awareness of food security, and its impacts, to enhance food security efforts throughout the province.



Building Partnerships

We continue to build a strong and diverse network of strategic partners to enhance efforts aimed to improve food security in the province.



Catalyzing Action

We catalyze and support food security action across sectors at the local, regional, and provincial levels.



Donna & Garth's video on bottled beets speaks to the cultural significance of traditional foods

SCOFF

Seniors Celebration of Food & Film

Food First NL's SCOFF video series celebrates, preserves, and shares a wealth of traditional food knowledge from seniors in Newfoundland & Labrador, through 8 short, enlightening, and often humorous documentaries.

These videos were launched in April of 2018, and provide a bounty of food skill instructions, like how to fillet fish, cellar veggies, build a slug zapper for your garden, maintain a potato patch, and make your own fertilizer from kelp.

Food skills & literacy play a big role in food security in NL. Knowing what we can grow, hunt, and fish in our province, and how to preserve and prepare these items, makes our people and our province more food secure.

Luckily, we can look to our seniors to share what they know, and teach a new generation some old tricks. Their knowledge provides a great foundation upon which we can build a more vibrant and self-reliant food system.

Watch the videos for free on YouTube or FoodFirstNL.ca. You can also borrow a DVD, to screen at your next community event!



We want to get every kid we can out on the water. Not to be a fish harvester, but to have the connection of being on the water that we grew up with. That's going to be lost if we don't give them the opportunity to see what it's about. Otherwise, how do you learn, and know your culture?" - *Leo Hearn*



Leo Hearn
Cleaning Cod

Leo's video goes beyond filleting fish. It shows us all the other edible parts of a cod that many people simply throw away, such as cod sounds, tongues, cheeks, and one of Leo's favourites - the nape.



Marg Hancock
Potato Patches

When Marg moved to Gander in 1964, she planted some potatoes, and has been using the same seed ever since. This film walks you through just how easy it is to maintain a potato patch of your own.



Warren Lovell
Root Cellars

Warren's video is about using root cellars to keep the fall harvest fresh well into winter. As the video shows, you can get creative about where to build one. Warren set up his cellar below his shed.



Elisabeth Penashue
Innu Donuts

Elisabeth's video champions traditional Innu country foods. "There's all kinds of problems now" she says. "Cancer, diabetes, high blood pressure. We didn't have that in the bush in the country."



Hope & Louis Rowsell
Freezer Jam

Hope never has to run to the store for a bottle of jam. She grows a bounty of berries in her backyard, and picks wildberries as well. Her video teaches us how to make "freezer jam," and why she prefers it.



Marina Ploughman
Fish Stew

In this video, Marina shares her grandmother's French recipe for fish stew. The sentiment in her video harkens back to the fading tradition of cherishing and passing along family recipes.



Donna & Garth Earle
Bottling Beets

Donna's video shows us how easy bottling is, and talks about the ways preserves preserve community spirit and food security alike, by leaving fewer people reliant upon store-bought foods.



Garfield & Pheobe White
Veggie Gardening

This video is a gem, for its humour, knowledge, and highly memorable quotes about all things gardening-related. This includes handy tips to pester the pests away from the fruits & veggies of your labour.



St. Stephen's students hoisting the fall harvest from the school garden in Rencontre East

Our Food NL

Supporting community-led solutions to food security challenges

Rural and remote communities in the province face unique food security challenges.

Many communities in the province do not have a grocery store. People with access to a vehicle travel considerable distances to buy food, or rely on the offerings of local corner stores and take-outs. Remote communities, accessible only by plane or ferry, have bare shelves when food deliveries are disrupted.

With the province importing a majority of its food, food travels long distances to get to communities. This increases the cost and lessens the quality of perishable food by the time it arrives to communities.

However, for many communities in the province, food security means much more than food being available and affordable in the store.

Wild food, harvested from the land and sea, plays a vital role in food security for Newfoundland & Labrador. Changes in weather patterns and the availability of wild food, as well as increasing cost of hunting and fishing, are making wild foods harder to access.

Taken altogether, these challenges create both physical and financial barriers to accessing healthy, culturally appropriate food for many rural and remote communities.

Communities understand local challenges better than anyone, and have the power to address them.

The Our Food NL Project is rooted in the belief that a community facing barriers to accessing food is best placed to come up with effective solutions to these local challenges.

We have seen that sometimes, all a community needs is some support to help overcome local barriers and realize their vision. The Our Food NL project provides this support. We provide resources and guidance to help communities complete a Community-led Food Assessment, and implement resulting food programs.

The work is led by a local Food Security Coordinator and is guided by a committee of community members, who know—better than anyone—what will make a positive impact in their community.

Our Food NL: Northern Communities

In partnership with the Rigolet and Hopedale Inuit Community Governments, and the Hamlet of Baker Lake, we're supporting 5 locally-run programs to improve community food security. Here's a highlight of what's happening.

Good Food Box

Rigolet

With no road linkages to neighbouring towns, all store food is shipped into Rigolet by plane or boat. As a result, healthy store-bought food can be expensive and inconsistently available.

The Good Food Box program lets residents bulk order "Good Food Boxes," of unprocessed meats and local produce, into their communities. By bulk ordering, residents share (and lower) their cost of food.

Expanded Community Freezer & Pantry

Hopedale

Wild food is the preferred food for many in Hopedale, but barriers like changing climate and availability of game, increasing costs of equipment and gas to go hunting, are affecting access to it.

The Community Freezer & Pantry Program improves resident's access to wild food.

What is a Community-Led Food Assessment (CLFA)?

A CLFA engages residents of a community to examine barriers affecting access to food locally, in order to develop food programs aimed to overcome these barriers.

Since 2010, Food First NL has supported 10 CLFAs.



Baker Lake

Nunavut

In 2015, we partnered with the Nunavut Food Security Coalition and the Hamlet of Baker Lake to support a Community-led Food Assessment in Baker Lake, Nunavut. Baker Lake is a community of roughly 2,000 people, located in the geographic centre of Canada.

The Project has resulted in the creation of a program to build traditional and healthy food skills in the community, including hunting trips with students, and community workshops on butchering muscox and preparing nipku (dried caribou).





Gardening lessons have become a highlight of the day for Pre-kindergarten students in Miawpukek.

Our Food NL

Coast of Bays

In late 2017, the Our Food NL project expanded into the three communities in the Coast of Bays, based on the guidance of numerous advisors who praised the region for its history of collaboration and community spirit, and its capacity to take on a Community-led Food Assessment (CLFA). They were certainly right. For example, every household in Rencontre East

took part in the CLFA surveys, and launching new food programs became the talk of the town. So much so that not even a power outage could dim the buzz during a brunch information session about the project in March. Food Security Coordinator Peggy Caines says "someone ran and got a power cord and a neighbour gave us the power we needed to keep going."

The other two communities involved in this project, Pool's Cove and Miawpukek First Nation, have been driving the project forward with equal passion and expertise.

New Food Programs

are being developed in Coast of Bays as a result of this community-led work



Pool's Cove



Community Garden Program

To improve residents' access to fresh and healthy produce



Community Freezer Program

To share wild, foraged and grown produce, meat, fish, and berries



Community Livestock Program

To improve the community's access to fresh meat, poultry, and eggs

Why Coast of Bays Was Chosen for this Project

Residents have limited access to healthy, affordable food due to the remoteness of the region.

Only 6 of 22 communities in Coast of Bays have a grocery store



21 of its 22 communities are classified as remote by Statistics Canada



A 2016 community health assessment by Central Health revealed the impact of this limited access to healthy food. The region has the lowest rates of vegetable & fruit consumption in the province, and above average rates of diabetes & heart disease.

Josephine Marshall, Food Security Coordinator for Pool's Cove, led the building of a community garden. The veggie beds are made out of re-used fish buoys, donated by Northern Harvest Sea Farms. "The garden is a runaway hit," she says. "Everyone's saying they want a plot in it next year."

A lot of the food grown at the garden has been given to families most in need of it. The community already has plans to build a bigger, heated greenhouse to supplement the garden.



Setting up the new community garden in Pool's Cove

Rencontre East



Backyard Gardening Program

To improve residents' access to fresh and healthy produce



Fruit Tree & Shrub Program

To improve residents' access to fresh fruits and berries



Food Education Program

To improve local food skills & knowledge, and improve food security

Miawpukek First Nation



Community Garden Program

To improve residents' access to fresh and healthy produce



Children & Youth Program

To teach lifelong "how to" skills in the kitchen and on the land



Food Engagement Program

To embed food security action into local policies & procedures



The Everybody Eats Leadership Team engaging stakeholders at the Provincial Planning Forum on Food Security

Everybody Eats

20+ partners working toward a vibrant food system

At the start of this project, we knew there was no single policy, solution, or organization capable of building a more vibrant food system in Newfoundland & Labrador. We knew that the most effective way to create actionable change would be to convene key players from the public, private, and community sectors – from farmers and fishers to policy makers and consumers, to poverty reduction workers and dietitians – so we may all work together to create a more food secure Newfoundland & Labrador.

The resulting project, Everybody Eats, is now three years in the running and has earned national recognition.

In the summer of 2017 – after two years of research and public engagement – a Leadership Team, consisting of representatives from 12 agencies and organizations, was formed to guide the work of Everybody Eats.

In November of 2017, a Provincial Planning Forum on Food Security was hosted, and brought together over 85 stakeholders from across the province and sectors. Its purpose was to shift the project from engagement to action. Through a series of interactive exercises, attendees reflected on findings from the Everybody Eats engagement process, to identify a first round of action areas to improve provincial food security.

Between 2015-2017, We



Hosted 27
Events



Engaged 900+
Stakeholders



in 2,200 Hours
of Discourse

In 2018, We Launched 3 Everybody Eats Action Groups

In January of 2018, the Leadership Team used feedback from the Forum to select the first three Action Groups for this project. They were chosen on the basis of urgency, potential for impact, and their viability to result in better access to healthy, culturally-appropriate food in the province.



Groups were formed at the Provincial Planning Forum to brainstorm ways to improve access to healthy food

The Everybody Eats Action Group on Cost of Food & Household Food Insecurity

This Action Group was formed to improve economic access to healthy food. Its first course of action is to produce a report on the affordability of healthy eating in NL.

Gathering an accurate estimate of what it costs to eat a minimally healthy diet in our province is tricky. The price of the same item can vary considerably from town to town, and also from month to month in the same town. Many of our communities experience relatively atypical fluctuations in the availability of certain items, so how can we generate an accurate figure for the cost of an apple or tomato in a community that does not consistently have apples or tomatoes?

Yet, we need an accurate understanding of both the price and availability of food in all areas of the province, in order to better help everyone afford adequate healthy food. For example,



13.4% of households in NL struggle to afford healthy food for their family.

without knowing the true cost of food for a single parent on disability or social assistance, we can't know if these forms of social assistance are adequate enough to allow them economic access to healthy food. Accurate figures on the cost of food can also be used as a tool to inform policy improvements or the development of new programs.

In 2018, the Group conducted a comprehensive literature review of food costing in the province. The group also engaged people who do food costing work in the province, to gain more insight on how the process is completed.

The information gathered was used to draft a report on how food costing data is collected and evaluated in the province. The draft report also provides a suite of affordability scenarios for different demographics in the province, such as single parents on income support, widowed seniors on pension, or unattached young professionals. The draft report is the first of its kind since 2004, and is currently undergoing review and edits.





The legal hunting age in Newfoundland & Labrador was recently lowered for big & small game

The Everybody Eats Action Group on **Community Food Self-Sufficiency**

This group will work with policy makers and community programs to improve communities' access to wild and locally grown food throughout the province.

Community Food Self-Sufficiency refers to the ability of a community to provide residents with easy, consistent access to healthy, culturally-appropriate food. In the fall of this year alone, there were numerous stories in local media about financial, physical, and policy-related barriers to healthy food in the province, particularly as they relate to accessing wild food, or being able to grow or rear food on public or private properties.

This action group will strive to make it easier for individuals to grow, harvest, or access more food through activities like homesteading, hunting, community gardens, and fishing.

It will complete this largely by encouraging amendments to prohibitive policies, and by helping to strengthen existing community organizations that improve residents' access to food, or help launch new initiatives.



The Group is undertaking a thorough review of policies that impact Community Food Self-Sufficiency in NL

There have been some encouraging changes in policy in this regard in recent years. For instance, The legal hunting age was recently lowered for big & small game, which allows parents to instill this tradition, and hunting skills, at a young age.

The logical first step for this action group was to conduct a comprehensive review of all policies that impact community food self-sufficiency in the province, positively or negatively.

By listing and understanding all policies that impact a person or community's ability to become more food self-sufficient, we can work to promote and raise awareness around positive policies and opportunities, and work to have the negative policies amended. The group also has plans to generate a program sustainability tool, and a database of funding opportunities, to help stabilize existing food self-sufficiency initiatives, and launch new ones.



The rising popularity and number of Farmers Markets in the province is proof people want to buy local

Action Group on Local Food Promotion

This action group will aim to increase the consumption of locally produced food.

As consumers spend more money on local food, the people making this food – local farmers, chefs, fishermen, butchers, etc – will have more revenue to hire more staff and invest more money in the growth of their operations. A greater variety and stability of local food producers will help build a more vibrant and stable food industry in our province.

Recruitment is still underway for this action group. Once established, we envision its first two steps to be:

- 1. The development of a Buy Local initiative** to help raise awareness and demand for local food in Newfoundland & Labrador, and to connect consumers with local producers.
- 2. Facilitate strategic alignment** among community organizations, industry associations, and government agencies working on local food promotion initiatives.



A Collective Approach to Advancing Food Security

The Everybody Eats project is operating through a Collective Impact Approach.

Collective Impact is an innovative method of collaboration where leaders across different sectors commit to a common agenda, with the intention of solving a complex social problem, such as food security.

Collective Impact places emphasis on bringing more players to the table, and engaging the right people to sit at the table.

The Everybody Eats Network is composed of a Leadership Team, that advises and stewards the work of the project, and three Action Groups who plan and generate action to advance work in their respective areas.

Over 20 organizations and agencies are engaged in this growing network. Each of them is strategic and essential to advancing our common vision of creating "a vibrant food system in which people and place flourish."

Elements of Collective Impact



Common Agenda



Shared Measurement



Mutually Reinforcing Activities



Ongoing Communication



Backbone Organization



Teachers, farmers, and Food Firsters posing for a photo in support of the nationwide Farm to School Movement

Institutional Food

Getting more locally grown & healthy food into institutions

Many of Food First NL's projects overlap on a common goal: to make the healthy choice an easy choice for Newfoundlanders & Labradorians.

To continue on this goal, we are working with many partners to ensure the public has better access to healthy food in places where people spend a lot of their time, like schools, hospitals, colleges, universities, and government buildings.

These public institutions feed large numbers of people daily. What they serve in their cafeterias and vending machines impacts what our children eat at school, what our loved ones eat while recovering in hospitals, or what we eat while working in or visiting government buildings.

Furthermore, these sectors have profound purchasing power. If they choose to purchase and serve more locally produced foods, they can be serious economic drivers for local agriculture, fisheries, and other food industries in Newfoundland & Labrador.

By purchasing more food from local food producers, public institutions can keep more money and jobs in the province. The more stable and robust the fishers' and farmers' revenue streams become, the more stable and vibrant the provincial food system will become.

Farm to Healthcare

The 2016 Canadian Institutional Food Service Market Report says the Canadian healthcare industry spends 4 billion a year on food procurement.

In Newfoundland & Labrador, the Central Regional Health Authority alone serves approximately 95,000 people a year in 177 communities. Their food procurement bills could infuse money into the local food sector, while providing patients with quality, nutritious meals.

We are currently developing a farm to health care pilot project, with the goal of scaling out best practices to other healthcare facilities in our province.



Farm To School Work

Food First NL acts as the provincial lead for a nationwide Farm to School movement, led by Farm to Cafeteria Canada.

Through this Farm to School project, we support schools in connecting with farmers in their community, to create self-serve salad bars that offer healthy local produce to students. Studies have shown that farm to school programs improve youth's access to and understanding of nutrition, as well as their openness to trying new vegetables and fruits.

As of October 2018, we've partnered with four schools to support Farm to School initiatives.

Farm To School Training: Adding a Local Crunch to School Lunch

In late October, we trained in three local school teams who are developing Farm to School programs.

1. Clarendville Middle School and Three Mile Ridge Farm (Clarendville)
2. Immaculate Heart of Mary and Western Environment Centre (Corner Brook)
3. St. Teresa's School, Iron & Earth, and The Autism Society (St. John's)

21 teachers, farmers, and other partners on the programs gathered to talk with staff from Food First NL about launching their Farm to School programs this coming spring.

After a 2-day series of workshops, networking, and presentations on the perks and work involved in bringing this nationwide movement into their school cafeterias, all 3 teams left feeling confident about establishing the programs at their schools, better informed, and more excited about the many benefits of the Farm to School movement.

The Farm to School Movement ...



Is Good for the Economy



Buying local keeps money spent on food in the province and improves our food system by giving farmers a solid, new revenue stream.

Is Good for the Environment



Buying food from local farms reduces the amount of fuel burned to transport food to schools, and requires less wasteful packaging.

Is Good for Student Health



Studies have shown that farm to school programs improve youth's access to and understanding of quality nutrition, and their openness to eating healthy food.



A student trying out the salad bar at St. Bonaventure's College during its launch back in 2015.

20 Voices from 20 Years

In 2018, we turned 20!

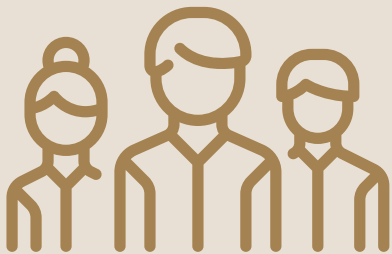
That is 20 years of people working to advance food security, the food system, and access to food for people across Newfoundland & Labrador.

Since 1998, we've had more than 80 board members, over 30 staff, and countless partners and collaborators involved in our work.

All of the success and growth we've had as an organization has been because of all these people. Everyone's contributions, big and small, have made Food First NL what it is today.

To celebrate, we checked in with 20 voices from our first 20 years in operation, by asking them all about the past, present, and future of Food First NL, and why they got involved.

You can read all these posts on our website: foodfirstnl.ca/20-from-20



More than 110 staff & board members have helped shape Food First NL in its first 20 years.

“A key success has been the calibre and passion of the people who have been drawn to the cause. They have always managed to find the people with the skills and talents to take the organization to the next stage of development.”



Susan Green | Founding Member & Past Chair



Carlene Pallister | Past Rigolet Coordinator

“Rigolet is a small, isolated community with no industry, and the cost of living is very high. The community-led food assessment gave people a chance to talk about food security in general for the very first time”

“They have worked to implement policy initiatives, and they have networked with government officials, but their strength resides in relationships rooted at a community level.”



Chris Peters | Farm to School Partner



Kimberly Orren | Everybody Eats Partner

“I've been encouraged by Food First NL's continued support and encouragement of subsistence gardening and gathering, foraging and berry picking, even hunting.”

2018

Funders • Board • Staff

Funders & Partners

This year's activities would not have been possible without generous support from all of Food First NL's organizational and government partners, collaborators, and funders. The knowledge, resources, and input provided to us have greatly increased what we are able to accomplish. In 2018, Food First NL had funding support from the following sources:

Department of Children, Seniors, and Social Development, Government of Newfoundland & Labrador, which provides annualized and project funding to support Food First NL's activities.

Public Health Agency of Canada, Innovation Strategy on Achieving Healthier Weights in Canada, which provides funding support for the Our Food NL and Everybody Eats Projects.

Maple Leaf Centre for Action on Food Security which provides support for Everybody Eats.

New Horizons for Seniors Program, Employment and Social Development Canada, Government of Canada, which provided support for SCOFF.

Growing Forward II, Agriculture Opportunities Program, which provided support for the Farm to Health Care pilot project development.

Public Health Agency of Canada, Farm to Cafeteria Canada, and SPARC BC, who support the Farm to School activities.

Eat Great & Participate, who supported expansion of our bottling education.

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Severn Jeddore
**Miawpukek First Nation
Coordinator**

Josephine Marshall
Pool's Cove Coordinator

Students & Interns

In 2018, Food First NL had six students and interns join our team, each for a 12-week period, to take on specific, concentrated efforts that helped to evaluate or advance different Food First NL projects.

Jordan Lawrence | Policy scan for Everybody Eats action areas

Lance Shaver | Research & drafting of report on the affordability of healthy eating

Scott Taylor | Program evaluation on various Food First NL projects

Kyekue Mweemba | Updating Healthy Eating Resource Centre

Peter Skirving | Policy analysis for action group on Community Food Self-Sufficiency

Piotr Krajewski | Stakeholder engagement & program evaluation



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