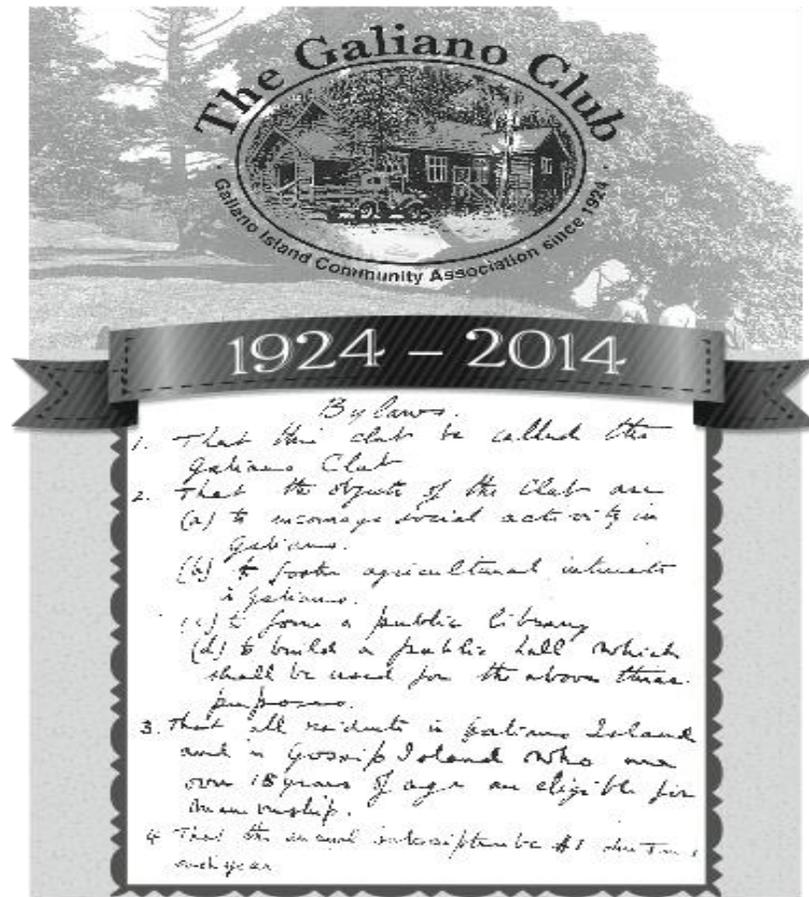


The Galiano Club

2014 Annual Report

90th Anniversary



The Galiano Club - 1924 to 2014

Introduction

The Galiano Club was incorporated as a non-profit society on December 5th, 1924 to:

- a) encourage social, recreational and educational activity in Galiano
- b) foster agricultural interests in Galiano
- c) form a public library
- d) build a public hall which shall be used for the above three purposes

Since the founding of the Club, the objects have been amended to include holding and administering in trust for the community, Bluffs Park and Mt. Galiano. Both properties are zoned “nature protection”. Also added was administration of the Heritage Forest lands, zoned “heritage forest”, in accordance with covenants on that land. In all, the Club is responsible for 830 acres of land on Galiano Island or 5.78% of the island’s land mass.

In 1927, the Galiano Club built the South Galiano Community Hall. It was officially opened by Lieutenant Governor, Randolph Bruce, in 1929. This Hall still stands today and is in constant use. It was expanded slightly over the years, a new floor was added in about the 1940’s and new bathrooms in the 1990’s.

Current Galiano Club Constitution:

This Club shall be called THE GALIANO CLUB

2. The objects of the Society shall be:

- (a) to encourage social, recreational and educational activity on Galiano Island.
- (b) to maintain a public hall which may be available for use by any person or persons who wish to use it in accordance with the above purposes.
- (c) to hold and administer lands as described in the Bluffs Park and the Mount Galiano Trust Agreements, as directed therein.
- (d) to hold and administer heritage forest lands (zone FH) in accordance with heritage forest covenants on such lands.
- (e) to foster broad-based agricultural interests and promote food security on Galiano Island.

2014

Activities of the Society

This past year was a busy one for the Galiano Club. Included here is a brief summary of our 2014 activities.

The Galiano Club Lands Update

- **The Bluffs, Mt Galiano** - The primary work of the Galiano Club on the lands this past year continued to be the maintaining of trails and clearing fallen trees. Club Directors and volunteers regularly walk the trails to identify what work there is to be done. The clearing of trails is done by volunteers. For firefighting purposes there also are stores of water in the Bluffs and on Mt Galiano. The work plan for 2015 includes re-routing part of the Mt. Galiano trail that strays out of the park boundary onto private property near the top. Broom removal also is a top priority.
- **Japanese Pit Kiln (Bluffs Park)** – In the late 1800's, several charcoal pit kilns were built on Galiano Island to make charcoal for the Steveston canneries. These kilns were built by Japanese Canadians whose families primarily came from the Wakayama Prefecture in Japan. Several years ago the pit kiln in Bluffs Park was restored by Steve Nemtin. On three occasions representatives of the Japanese Canadian community (Wakayama Kenjin Kai) have travelled to Galiano to visit the pit kiln and the Japanese graves in the cemetery. The interpretive sign at the pit kiln was unveiled by Lieutenant Governor, Iona Campagnolo in 2002. A sign in English and Japanese at the top of Highland Rd. marks the trail to the pit kiln, just inside the west border of the Bluffs. Our plan is to produce a pamphlet for visitors about the pit kiln.
- **The Heritage (Community) Forest** - Many kilometres of trails have now been opened but it is still difficult to keep the broom at bay. Galiano Island Parks and Recreation Commission erected a kiosk at the Georgia View entrance to the Heritage Forest with a map of the trails. In 2012, the Club received a grant from Vancity to develop a plan for thinning and restoration. In 2013, Forester Herb Hammond and the Galiano Conservancy Association's Keith Erickson mapped out an area of the forest to be thinned aggressively, another area to have less thinning and a control area. This project has been on hold while seeking further funding and certification. The Galiano Club also maintains an account of donations, for work in the Heritage Forest, received from the Galiano Island Forest Association that wound up its society in 2011 and from a former long-time Galiano resident.

The Galiano Community Hall

- **Hall Usage** – The Hall was booked over 340 times in 2014. These bookings included use for health and exercise, regular meetings and annual general meetings, sales, festivals or private events, rehearsals, concerts and shows, weddings and dances and, by the Club, for plays, the Food Program and Cinema Galiano.
- **Cinema Galiano** – Since the fall of 2013, the Galiano Club and the Health Care Society’s Aging in Place Project have shared in the cost of a film licence which allows for new films (before they go to DVD) to be shown as well as older films. We have found that regular Friday night movies (2 to 3 Fridays per month) seems to work well. We are showing one family/children’s film and one or two more adult oriented films. It has been a delight to see the children come in their pajamas with pillows and blankets. They take over a large rug that is at the front of the stage.
- **Music in the Hall** – In 2012, local resident, Will Guthrie, donated his grand piano to the Galiano Club Community Hall. This has been a great addition to the Hall. The piano is jointly “managed” with the Concert Society and there has been an emphasis on concerts including the piano. Sheila Borman and Tom Bennett donated the funds for the lighting board and music stands that give the Hall a very professional look. The Concert Society presents a wonderful season of music and we have been fortunate to have very high level performances. Mary Greenwood is the Club’s liaison with the Concert Society.
- **Hall Stage** – New tracks and “wings” were added to the Hall stage this past year (thanks to a generous donation by Robert and Diane Matson) and have increased the flexibility of the staging of plays, music and other performances. These cloth wings are very versatile for plays and create a concert hall-like appearance for performances.
- **Painting** – The Hall was painted inside and out in 2013. We plan to freshen up the inside of the Hall and to paint the kitchen this year.
- **Hall Floors** – The Hall and stage floors were re-coated again in 2014 by Louis Gonthier who donated all of his time. The floors cannot be sanded any more as they are too worn. The re-coating helps maintain them in a useable condition until the time that we are able to replace them. We have applied for funding this year to install a new floor (including leveling the floors) using local fir.
- **Emergency Services** – The Southern Gulf Islands Emergency Program has installed 2 generators at the South Hall to be used to run the Hall in the event of a disaster or prolonged power outages.

- **Hall Kitchen** – After years of unfixable uneven temperatures, we replaced the electric stove in the kitchen with a 6 burner gas/propane stove. This necessitated upgrading the propane system to fixed tanks. The Capital Regional District has kindly provided some funding for this.
- **In-Kind Donations** – The Club continues to benefit from the generosity of islanders who this year donated many pieces of kitchen equipment and services to the Club. Also donated in part were labour and materials for the renovation work in the Hall and outdoor gardening.

The Galiano Club Community Food Program

The Galiano Club Community Food Program continues to be the busiest program area of the Club. Through fundraising and cost-recovery we have been able to employ 4 very part-time coordinators. The Coordinators are Alison Colwell (Kitchens and Pot Lucks), Emma Davis (Garlic Co-op, Stock Up and Gleaning), Barry New (Greenhouse) and, as of 2014, Colleen Doty (School Garden and Projects). The Food Program was established in 2008 to address food security on the island, with a particular focus on seniors, through strengthening growing, preserving and cooking skills, holding community pot lucks and establishing a soup and meals program. Everyone is welcome to participate at whatever level they can.

The primary funding for the Food Program in 2014 came from the United Way of Greater Victoria which has been very generous and supportive of the work of the Program. In December, 2014 we also received funding from Victoria Foundation.

Soup (and Meals) for Seniors In 2014 we had 22 food preparation kitchens, with volunteers making hundreds of servings of soup, serving over 775 people lunch, making more than 1320 meals and raising over \$9000 to cover the costs of the Program. This compares with the 677 meals we made in 2013. (And the 70 meals we made in 2012.) The lunches that now coincide with almost all of the kitchens have grown increasingly popular and enable us to support this program. Our soups and meals are available at the South Hall, at the Tuesday Walking Group, at the Health Care Centre, plus some meals and soups are distributed through the Food Bank and the Community School. Looking back at 2014 our four most popular meals were: Shepherd's Pie, Butter Chicken on Rice, Lasagna and Beef Bourguignon. Altogether we made 16 different varieties of meals in 2014.

Community Potluck In 2014 year we celebrated the 7th Annual Nettlefest and the 5th Annual Community Picnic. The Picnic was organised by the Food Program and a number of other island groups. The Zucchini races featured prominently again this year. As well

as the Annual “Kids vs. Adults” soccer match. The Annual Winter Solstice Potluck includes a Lantern Making workshop (to get the kids ready), a Lantern Procession, Potluck dinner followed by amazing local entertainment and a huge bonfire. Altogether close to 500 people participated in these three community events.

Kitchen workshops Last year we had workshops on making jams and preserves, cheese making and tomato sauce canning. The Tomato class was especially popular and we have been able to use “home” canned sauce in the meals all winter. In addition, we have been able to lend out the 3 pressure canners that the Food Program owns for people to continue canning at home.

Forum for Civic Governance – Healthy Food in Our Schools In April, Alison Colwell and Jane Wolverton gave a presentation on “Healthy Food in Our Schools” at the Forum for Civic Governance in Vancouver. It was a great learning experience for Alison and gave us a valuable perspective on our own program and the incredible work we do in our school and community.

Two Islands United – Penelakut & Galiano In 2014 we wrapped up the main part of the project with Penelakut, though in April, 2015 year Alison spent a day cooking with the kids at the school preparing food for the Conservancy/Penelakut/AMES/Food Program Project and the lunch at the “potluck” on the Conservancy Land. The web site of the project is at: <http://www.salishharvest.com/>

Cooking at the Community School We continue to cook with the school kids. This takes a variety of different shapes, from intensive whole day Bread Workshops - one for each class, smaller explorative programs, plus whole school breakfasts. In October 2014, the Globe and Mail sent a photographer to the school to record the kids baking bread and that article was published in January 6th 2015:

<http://www.theglobeandmail.com/life/food-and-wine/food-trends/hey-kids-whats-for-dinner-yes-you-can-teach-them-to-cook-their-own/article22311863/>

Cheese Club The Cheese Club is a popular group that meets once a month and has made Dream cheese, Brie, Mozza, Paneer and Blue Camembert.

- **The Garlic Co-op** - This group gathers for regular work parties (about 2 hours per month) over 10 months on private land lent to the Food Program, learning about preparing beds, planting and growing garlic and preparing compost. After a year off to let the land lie fallow and dig a 4th bed, we are now using a 4-year rotation, which is appropriate for garlic. We have one bed in garlic, and the other 3 have had cover crop planted. We have about a dozen participants and over 650 plants growing. We have received donations of hay and manure which have really helped our soil fertility.

- **Greenhouse Growing** – The participants in the Community Greenhouse growing group learn from an experienced greenhouse grower and a master gardener. The greenhouse is used for starts and heat-loving plants and is open to any community member who would like to join. The school children also use the greenhouse for growing. The greenhouse was funded in part by a VanCity grant received in 2010 and is located adjacent to the Community School beside the new library. The water collection system of the Library supplies the School Garden and Greenhouse. This year there are three novices which has allowed for the Greenhouse to be more of a *learning experience* than before. After spring plantings and starts, there are summer plantings for the Greenhouse itself including peppers, tomatoes, basil and melons as well as other vegetables. We had the benefits of many donations of seeds, plant pots and soil amendments and the whole operation has benefitted from Colleen Doty’s work with the school and the new Compost Bins and plantings.
- **Galiano Food Bank** – The Food Program contributes frozen soups to the Food Bank and, when in season, coordinates delivery of fresh produce from Sunshine and Cable Bay Farms.
- **Gleaning** - In this project, property owners invite volunteer labour to pick their fruit and vegetables. This program is booming! In 2014 about 50 volunteer pickers gathered to for 19 gleaning sessions, for a variety of fruits. Rather than going to the deer or the compost, islanders’ excess produce went to pickers, the Food Program’s kitchens, families in need, the Food Bank and landowners.
- **Stock Up! Market in October**
This was our 2nd annual bulk food market, offering locally-grown keeper veggies and meat and encouraging people to buy in bulk to store for the winter. There was a wide variety of products available from the 7 vendors and we had a good turnout. We’ll be doing this again this fall.
- **Seedy Saturday in February**
Thomas Schnare ferried participants to Salt Spring for their annual event at the Farmers’ Institute for this now-annual trip. It was a great opportunity to buy seed, talk to other local growers, attend growing workshops and get revved up for this growing season.
- **Community Kitchens and Workshops** – In 2013, there were 8 community kitchens and workshops. Community members gathered to cook or learn other new skills including pickling, canning, bread making, Thai cooking and fermentation. It’s a great way to meet people and enjoy some good food.

- **Soup for Seniors/Food and Friendship** - This ongoing project brings together a committed group of volunteers who make the soup to be frozen and distributed to seniors, people in need and the Food Bank on a regular basis. In 2013 we had 14 soup and meal making kitchens and produced hundreds of containers of soup and 700 frozen meals. This project evolved in late 2012 into a monthly soup and bread luncheon (for 10 months of the year) for all community members. In 2013, 320 people came for lunch of soup bread and tea.
- **School Programs** - The Food Program Coordinators and volunteers work closely with the Galiano Community School to maintain the school garden and to teach the school children about the full cycle of food production from soil building to composting, planting to weeding, harvesting to cooking and preserving. The garden is so popular with the students that they often are seen there “grazing” at recess and lunch.

Garden at the School 2014 has been a busy year in the school garden, and also, the conclusion of Colleen Doty’s first year on the job. The garden has been a means of: connecting kids to the cycle of growing food, teaching them about healthy living, and incorporating curriculum into garden activities. The School Garden program accomplishes this in a number of different ways.

Curriculum Colleen worked very hard to integrate curriculum into all her interactions with the kids. Thanks to detailed documentation on curricular requirements provided by Mary Greenwood Colleen was able to make the garden a useful teaching forum for a multitude of subjects including social studies, health and sciences, art, math and history.

Tutorials Coordinating with the Community School teachers and staff, Colleen held in-class tutorials on: 1) the chemistry of big leaf maples; 2) three sisters planting; 3) pollination; 4) an in-class decision-making model on how to spend the funds raised by the Kids Garden Club.

Festivals Applefest and the Mini Nettlefest are the big annual festivals at the school with lots of community and volunteer involvement. At Applefest we sampled over 29 different varieties of apples and the kids had an opportunity to use an apple press and an apple chipper. They played a pollination game, did apple art and took part in making an apple battery. For the school Nettlefest (now only in its second year), there was a cooking component where the kids made nettle pizza and nettle soup; they had an art class using nettles; and they had a science class where they conducted pH tests on various substances including nettles, and looked at the trichomes (or prickles) under microscopes. Children also had opportunities to pick nettles.

Tasty Thursdays Colleen held 8 Tasty Thursday sessions with the school kids where they cook on the outdoor picnic table or in the school kitchen what they harvest from the garden. The Tasty Treats recipe book is slowly growing.

Camp Programs The school garden is also active during summer holidays and spring break. Coordinating with the Activity Centre/Parents Advisory Program that runs the camp programs, Colleen held gardening sessions with the kids where they planted seeds and harvested and cooked what was ready in the garden.

Kids' Garden Club Colleen and the kids started a garden club this year with an aim to tying in some entrepreneurial opportunities with the garden. The kids agreed that any monies raised would go toward buying new edible plants for the garden. Their first venture involved harvesting lavender, drying it over the summer and making sachets. The sachets sold out in five minutes (while there were only three of them, they were large sachets). The next venture involved growing tomato plants from seeds the kids saved themselves. The decision over what to buy was made by the all the school kids themselves through consensus. Every child in the school was involved in some way in these ventures, whether it was through saving seeds, planting tomatoes, picking and drying the lavender, preparing the sachets, labelling the sachets, painting the advertising signs, running the sale booths, handling the cash transactions, buying the blueberry plants or planting the blueberry bushes.

Fundraising Fundraising was very successful in 2014-2015. Through the CRD (Parks and Recreation Commission) and Whole Foods, Colleen raised funds for the school garden. With these funds we were able to build a new compost structure, replenish the soil, get some soil tests and refresh some equipment and supplies. Most of the grant money goes toward coordinator hours which allows the various aspects of the program to continue and develop further depth.

Volunteers The volunteer base is slowly growing as Colleen's connections to the community are developed. Parents have lots of opportunities to participate throughout the year and several have contributed in whatever way they can. Some parents attend the work parties while others enjoy helping out with Applefest or the Mini Nettlefest. Others have committed themselves to certain tasks, like weed-trimming, watering or construction tasks. Another parent has adopted the kiwi trees as his project. We also receive donations from community members. Every child in the school is involved in the garden. Over the summer there are visiting families who make garden visits for their city kids a priority. Everyone is welcome to visit the garden.

- **Inter-Island Projects** - Connecting to the islands around us is a natural extension of how we can provide for ourselves as well as support interesting and productive projects that other individuals and groups are undertaking. The Food Program has a representative on the Southern Gulf Islands Food and Agriculture Strategy Steering Committee working to develop recommendations to local governments to increase food production and trade.
- **UBC Land and Food Systems** – For the past 5 years the Food Program and UBC LFS students have collaborated on small projects. The students contribute to our local knowledge through their research.

Galiano Players

In 2011, the Galiano Players and the Galiano Club joined forces, with the Players becoming part of the Galiano Club. With this move there has been a revival of theatre on the island and a place for the many talented islanders to perform. Sylvie Beauregard, Sonia Baker and Marek Czuma have been overseeing the productions. Sonia Baker’s pantomime, “Cinderella” was an enormous hit in November. The plan is to present two to three plays per year including productions from other islands.

Bridge Tournaments

Bridge Tournaments have returned to the Hall. Galiano players were joined by players from other islands for a day of bridge and lunch. The plan is to host at least two tournaments per year.

Administration

- **Policies** – The Board continues to spend time developing policies on a range of administrative areas including Hall rentals, contracting and the lands.
- **Job Descriptions** – Job descriptions for the table officers have been developed.
- **Constitution and By-Laws** – The Constitution and By-Laws were last updated at the 2012 Annual General Meeting with changes to membership year and broadening the agricultural focus of the objects of the Society.
- **Life Members** – There are two Life Members, Margaret Howell and Gloria Olson, who have been recognised for their tremendous contributions to the Galiano Club. This past year Sue Evans, long-time community member and Galiano Club Life Member passed away. Her death is a big loss to our community.

- **Youth Members** – The Club’s Junior Members participate in many Club activities from pie making and serving at the Blackberry Festival to decorating the Hall. The Club’s Directors will be working with the Junior Members to help them organise and hold their own events. The Junior Membership category was approved at the 2011 Annual General Meeting. Junior Memberships are free from children under 12 (with parental consent) and for youth (ages 13 to 18).
- **Jamboree/Fiesta** – The Club had booths at the North End Jamboree and at the Lion’s Fiesta events last summer. The visitors to the booths had a chance to talk about all of the Club’s projects
- **Membership** – There were 173 Galiano Club members in 2014.

Club Fundraising

The plays, the Blackberry Festival and Christmas Market are the primary fundraising events for the Galiano Club. They are very successful and help the Club keep the Hall rental rates as low as possible. The Club Financial Report is attached as a separate document. Currently, Hall rentals pay for less than half the cost of the running of the Hall and paying for insurance on the lands.

Thank You!

The Club would like to recognise the strong support of the community through memberships in the Club, over 275 volunteers and supporters and the many generous donations made over the course of the year. These include the wonderful support of our local trades and merchants who often donate their labour and/or give discounts on materials. Our volunteers are involved in every aspect of the Club’s activities including cutting broom, cooking, minor renovations of the Hall, washing dishes, hauling garbage, baking, making signs, taking photos, picking berries, collecting water samples, clearing trails, hauling materials and other goods from off island, painting, designing a website, refinishing, delivering meals, sewing, gardening, producing and directing plays and events, setting up and taking down tables and chairs at the Hall, doing recycling, giving advice, laundry, cleaning and making tons of popcorn. This steady support helps the Board of Directors plan ongoing maintenance and upgrading projects for the Hall as well as the many activities in which the Club is involved.

Governance

The Galiano Club is managed by a volunteer Board of Directors (up to 12) half of whom are elected at the Annual General Meeting held each spring in May. The Board meets monthly to discuss the business of the Club and oversee its operations.

Strategic Planning

The new Board of Directors, past Board Members and other community members will be participating in Strategic Planning sessions in 2015 to review the Club's operations and scope and to develop plans in each of the major Club activity areas.

Board of Directors – 2014/2015

- Sonia Baker
- Sylvie Beauregard
- Allan Doty
- Lorna Doty
- Karrie Anne Friend
- Sharon Gove
- Mary Greenwood – Secretary-Treasurer
- Judy Hayes – Vice President
- Chris Kennedy - resigned
- Lee Musselle
- Seonaid Renwick
- Jane Wolverton - President

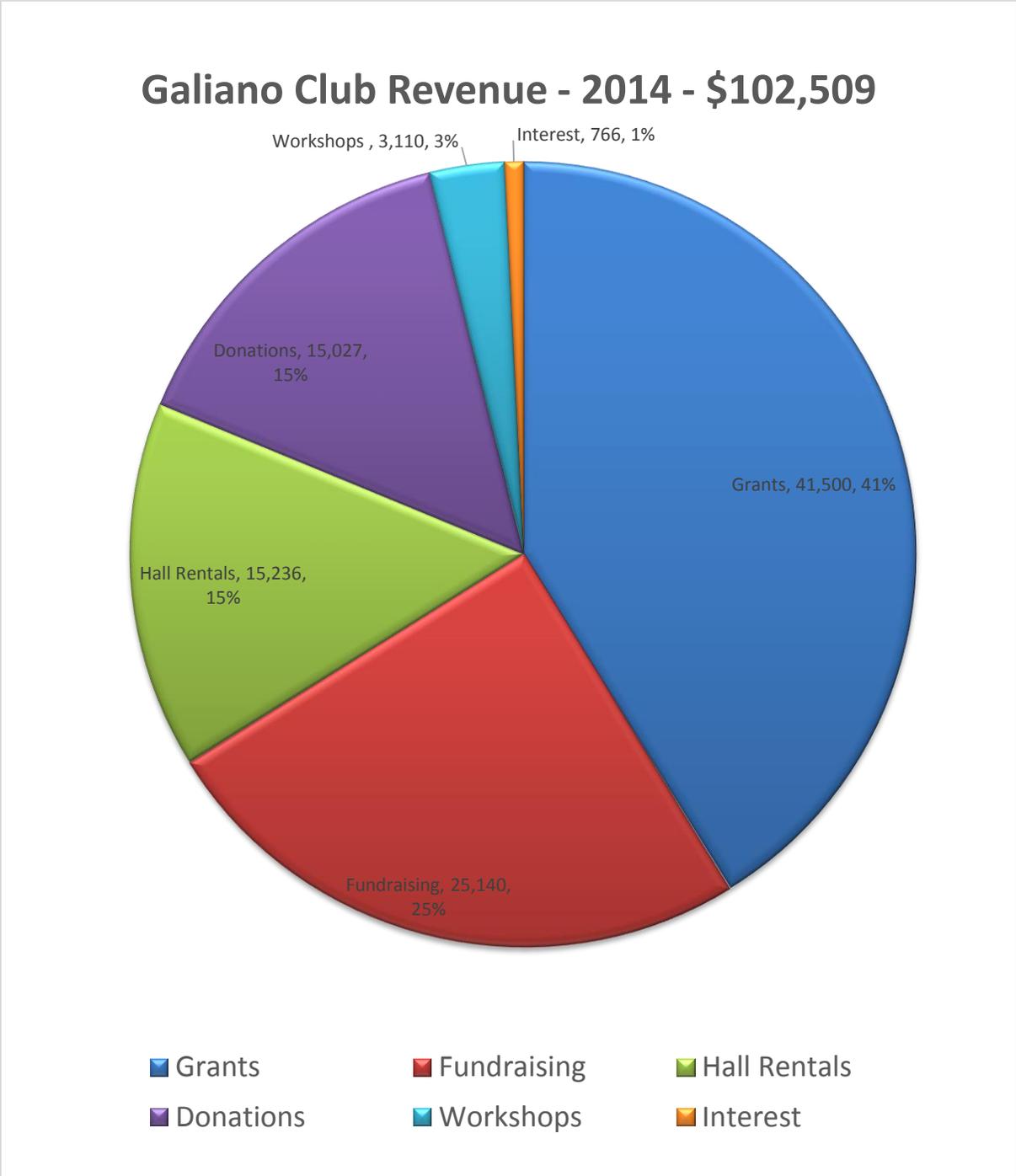


View from the Bluffs



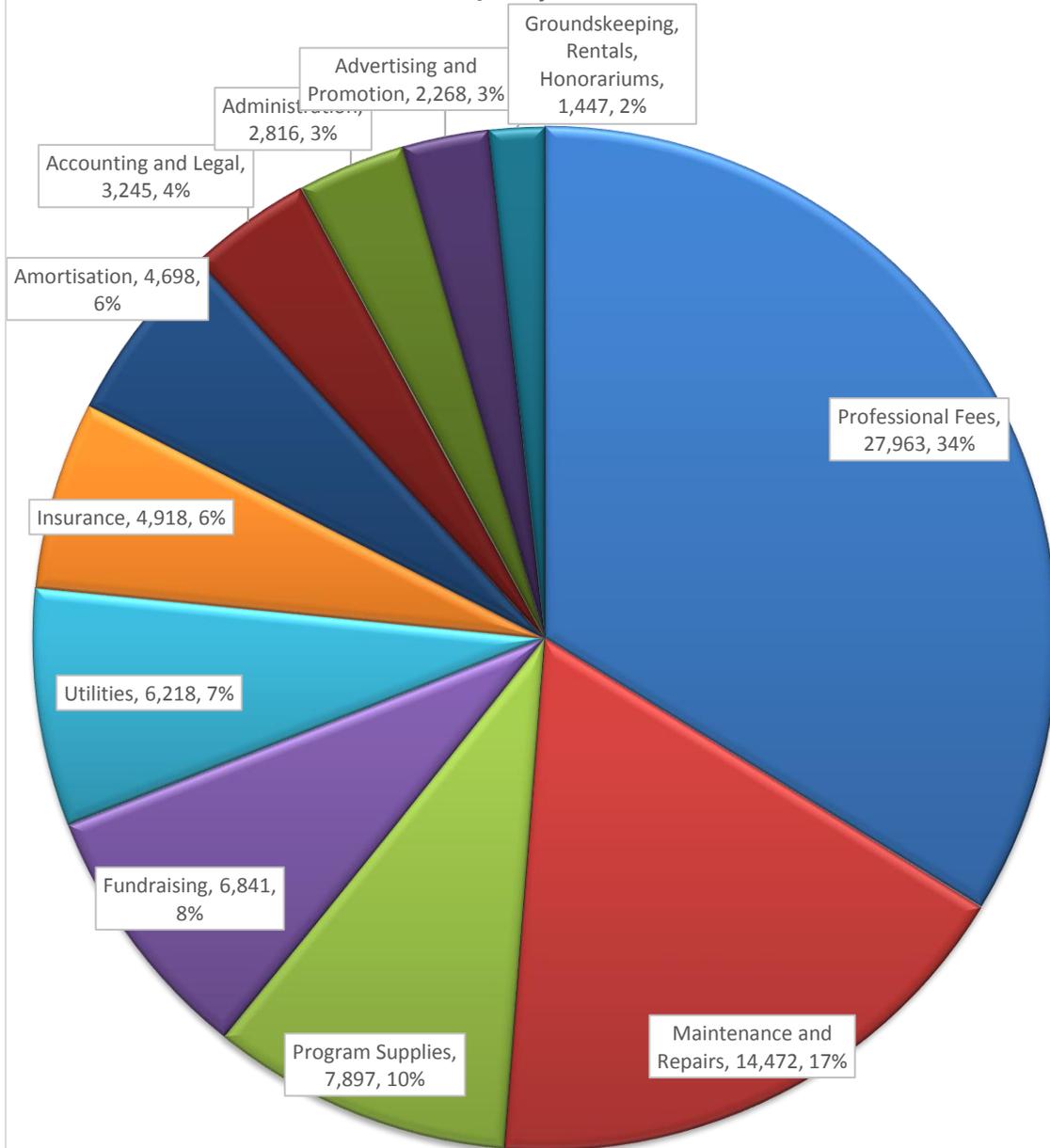
Winter at the Community Hall

2014 Financial Picture



Notes: The surplus of revenue over expenses is in part due to a grant of Victoria Foundation grant of \$13,000 received in December 2014.

GALIANO CLUB EXPENDITURES 2014 - \$82,783



- | | |
|--|---|
| ■ Professional Fees | ■ Maintenance and Repairs |
| ■ Program Supplies | ■ Fundraising |
| ■ Utilities | ■ Insurance |
| ■ Amortisation | ■ Accounting and Legal |
| ■ Administration | ■ Advertising and Promotion |
| ■ Groundskeeping, Rentals, Honorariums | |

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Greater Victoria**

Galiano Island Parks and Recreation Commission



a place of mind

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Faculty of Land and Food Systems | The University of British Columbia

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