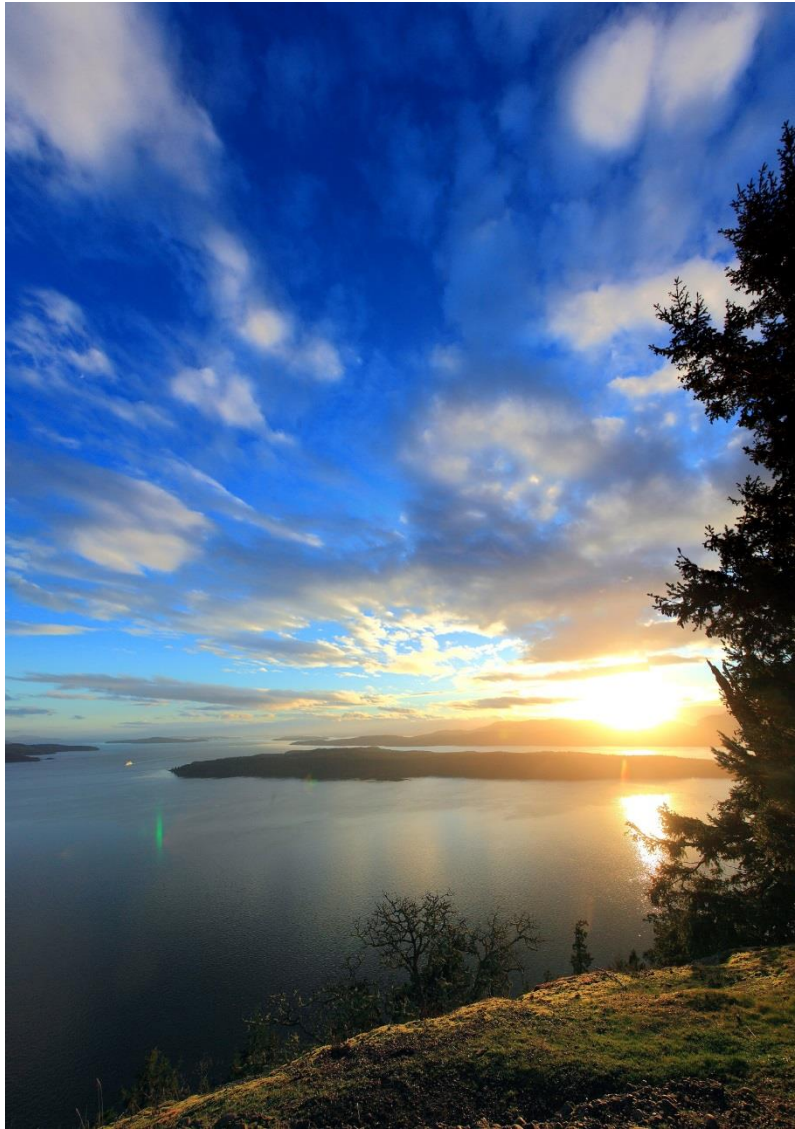


The Galiano Club

2015 Annual Report

91st Anniversary



A very bright light setting on Galiano Island ~

In memory of the community members who died this past year.

The Galiano Club - 1924 to 2015

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.

From 1925 to 1926, 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.

2015

Governance

The Galiano Club is managed by a volunteer Board of Directors (up to 12) half of whom are elected at each Annual General Meeting. The Board meets monthly to oversee Club operations.

Board of Directors – 2015/2016

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

Strategic Planning

The new Board of Directors and others will be participating in Strategic Planning sessions in 2016 to review the Club's operations and to develop plans for each major activity area.

Administration

- **Policies** – The Board continues to spend time developing policies on a range of administrative areas including Hall rentals, contracting and the lands.
- **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. We are working on an updated Constitution and Bylaws to comply with the new Society Act expected to be proclaimed in November, 2016.
- **Life Members** – There are three Life Members, Margaret Howell, Gloria Olson and Don Anderson, who have been recognised for their tremendous contributions to the Galiano Club.

- **Youth Members** – The Junior Membership category was approved at the 2011 Annual General Meeting. The Club’s Junior Members participate in many Club activities from pie making and serving at the Blackberry Festival to decorating the Hall.
- **Membership** – There were 160 Galiano Club members in 2015.

Activities of the Society

This past year was a busy one for the Galiano Club. Included here is a brief summary of our 2015 activities.

- **Galiano Club Website** – www.thegalianoclub.org – This past year thanks to Christian Nally and his team of students at Q College in Victoria the Club has a beautiful new website. Over 2016 we will be adding much more text and photos to it. One new feature is that tentative bookings of the Hall now can be done on-line.
- **Jamboree/Fiesta** – The Club had booths at the North End Jamboree and at the Lion’s Fiesta events in 2015. The Club’s projects were highlighted for visitors to the booths.

The Galiano Club Lands Update

The primary work of the Galiano Club on the lands this past year continued to be maintaining trails and clearing fallen trees. Broom cutting remains a top priority. 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 are stores of water in the Bluffs and on Mt Galiano.

- **Mt Galiano** –The work plan for 2015 was to re-route part of the Mt. Galiano trail that strays out of the park boundary onto private property near the top. The new owner of the adjacent property does not require the trail to be moved and is willing to enter into a written agreement to that effect.
- **The Bluffs** – As with Mt Galiano, broom cutting is a priority. The road through the Bluffs is maintained by Mainroad South Island Contracting.

Japanese Pit Kiln – In the late 1800’s, pit kilns were built by Japanese Canadians for producing charcoal that was used in the fish canning industry. The Japanese Canadians originally came from the Wakayama Prefecture in Japan where pit kilns were in regular use. Several years ago the pit kiln in Bluffs Park was restored by Steve and Eli 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. A sign in English and Japanese at the top of

Highland Rd. marks the trail to the pit kiln. Our plan in 2016 is to produce a pamphlet about the pit kiln for visitors.

- **The Heritage (Community) Forest** -- Many kilometres of trails have now been opened but it is still difficult to keep the broom at bay. 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. In 2016, we plan to apply for grants that would enable us to move ahead with this plan.

The Galiano Community Hall

The Galiano Community Hall was featured in a 6 page delightful article by Allan Forget in the Spring, 2016 edition of the magazine "British Columbia History".

Hall Usage – The Hall was booked over 338 times in 2015. Bookings included health and exercise, regular meetings and annual general meetings, sales, festivals or private events, rehearsals, concerts and shows, weddings and dances. Club use included meetings, plays, the Food Program and Cinema Galiano. With the installation of panic bars at the front door and the new emergency staircase, the Galiano Fire Chief, Sean Luttmner, updated the capacity assessment last done by Chester Williams. The capacity of the Hall was increased in January, 2016 to 135 seated concert style, 105 at tables or 255 standing only.

Cinema Galiano – Since the fall of 2013, the Galiano Club has held a film licence which allows us to show new films (before they go to DVD) as well as older films. Friday night movies (2 to 3 Fridays per month) are now ongoing. We are showing one family/children's film and one or two more adult oriented films.

Galiano Players -- In 2011, the Galiano Players merged with 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, Alice in Wonderland, was an enormous hit in November. There was significant interest from children which led to a children's pantomime. 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.

Maintaining the Hall – Rentals from the Hall only cover about one third to one half (depending on the annual maintenance issues) the cost of maintaining the Hall and the cost of insurance coverage for our properties and liability. The shortfall is covered through fundraising.

- ❖ **Hall Stage** – The Club has continued to work on upgrading the stage lighting. With the new legs from previous years, flexibility for staging plays, music and other performances has increased.
- ❖ **Hall Floors** – The Hall and stage floors were re-coated again in 2015 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 are seeking funding in 2016 to install (and level) a new floor using local fir.
- ❖ **Hall Kitchen** – The switch of the electric stove for a 6 burner propane stove proved challenging until late in the year when we finally able to get each propane stove to operate without affecting the temperature of the other. The kitchen is used so much that we have not yet been able to schedule a time for repainting. It will be done in 2016. As well, we plan to build a pantry near the kitchen door.
- ❖ **Propane System** – The propane system serving the kitchen was upgraded in 2015 to include 2 fixed tanks.
- ❖ **Gardens**—Allan Forget continues to maintain the gardens around the Hall on a volunteer basis.

Partnerships in the Hall

- ❖ **Emergency Services** – The Southern Gulf Islands Emergency Program keeps 2 generators at the South Hall to be used to run the Hall in the event of a disaster or prolonged power outages.
- ❖ **Music in the Hall** – The Concert Society holds its concerts in the South Hall. Through donations via the Concert Society the Hall now has a very professional look with music stands, proper music chairs for performers and a lighting system. The Concert Society presents a wonderful season of music and we have been fortunate to have very high level performances. Director Mary Greenwood is the Club's liaison with the Concert Society. The Green Room will be updated in 2016.

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 in 2015 we were 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 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. As of January 1st, 2016, Alison Colwell has assumed the role and duties of Food Program Manager.

The primary funders for the Food Program in 2015 were the Capital Regional District, Galiano Island Parks and Recreation Commission, Galiano Island Recycling Resources, New Horizons for Seniors (Government of Canada), United Way of Greater Victoria, Victoria Foundation and Whole Foods Foundation.



Soup (and Meals) for Seniors

In 2015, the Food Program held 34 food preparation kitchens with volunteers making hundreds of servings of soup, serving over 1,800 people lunch making more than 1910 meals and 454 soups. The revenue from these activities covered a good portion of the costs of the Program. The Food Program's soups and meals are available at the South Hall, at the Tuesday Walking Group, the Health Care Centre and some meals and soups are distributed through the Food Bank and the Community School.

In 2015, the Food Program expanded the Program to bring soup and bread to the kids at the school twice a month on regular Hall Soup days. An Earth Day fundraiser and support from Galiano Island Recycling Resources (GIRR) paid for the purchase of the thermoses needed to take hot soup to the school.

Monthly Evening Events

In 2015, New Horizons for Seniors supported several new initiatives including two new monthly community events - Community Games Nights and Supper's Ready Speaker Series.

Supper's Ready - Supper's Ready Speaker series was a collaboration with the Galiano Health Care Society. There were 6 evenings with speakers ranging from the "Let's Sing" workshop, "Creativity and Aging", "Teenagers and the Internet" to a roundtable discussion on "Aging Well on Galiano". Supper was provided at each of these evenings.

Community Games Nights - Games Night just celebrated its first anniversary and is going strong. It's a chance for families and seniors to come together over supper and games, and it is a very popular event where adults can play each other and catch up, or teach kids new games – no e-games are allowed. Ping Pong also is very popular and there are fresh homemade donuts every second Games Night!

Community Potlucks

In 2015 year we celebrated the 8th Annual Nettlefest and the 6th Annual Community Picnic. The Picnic was organised by the Food Program and a number of other island groups and was a great success. The Zucchini races, the soccer game, the pie competition and kids' parade were very popular.

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.



Part of Alison's Kitchen Crew

Workshops

Food Safe Level 1 – Twenty five people attended the Food Safe Level 1 class on April 18th 2015. It was organised by the Food Program with support from New Horizons for Seniors and participation by the Emergency Preparedness Committee and the Chamber of Commerce. We are not planning one on island for 2016, but expect to schedule a class early 2017.

Kitchen Workshops - A “Jam for Beginners” workshop was held in August where more than 40 jars of jam were made, most of which have been saved for the Food Program to sell as fundraising or give away as speaker gifts. Gina Wilson led a workshop on Canning Salmon on November 23rd. Ten salmon were donated by Larry Baines to the Food Program for the class. More than 200 jars of salmon were canned. The 12 participants took home 6 jars each, and the remainder will be used for seniors’ meals through the year.



Pruning Workshop Spring 2016

In February, 25 participants gathered for a 6-hour pruning workshop led by Victoria horticulturalist Manon Tremblay. She covered basic pruning methods and their effect on plant growth and development and introduced us to winter fruit tree pruning. The theoretical introduction was followed by a hands-on session at an island orchard. Manon’s workshop was very well received and there were several requests for her to return for further sessions.

Seed-Saving Workshop - In April of 2015, Dan Jason from Salt Spring Island walked 20 participants through the basics of seed-saving: why it’s important, how to do it and how to start a seed bank. Dan very generously gave Galiano a starter Seed Library which “seeded” the Seed Library of Galiano.



Seed Saving Basics

Seed Library - Thanks to a generous seed library starter kit from Salt Spring Island’s seed activist and author Dan Jason, Galiano was able to establish its own Seed Library of Galiano, also known as SLOG. Upon receipt of Dan’s gift a steering committee was struck in 2015, with monthly meetings beginning in the summer. SLOG held its launch February 6th, 2016 and now has 60 members who are borrowing seeds, growing out crops and will be harvesting seeds to return to the library in the fall of 2016. We’ve held one learning session, a “Seed Saving Basics” workshop, conducted by Kat Suarez-Mason and Cedana Bourne, and developed in consultation with Barbara Moore. SLOG has received funding from the Bauta Family Initiative. Kat Suarez-Mason was a University of Victoria practicum student who worked with SLOG and the steering committee to gear up for the launch, conduct outreach, and identify seed saving educational objectives.

School Activities

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.

There was a stunning harvest at the school last year - mini football-sized potatoes, fist-sized garlic, bountiful corn, beans, broccoli and butternut crunch lettuce that provided numerous Tasty Day snacks for school kids and summer camp kids. The food harvested

was cooked up for snacks for the kids and usually served either during recesses or during summer camp lunches. The biggest challenge last year was the persistent, successful efforts of desperate deer to penetrate the fencing in August at the climax of the drought. Deer enjoyed fruit from the small orchard, nibbled in the greenhouse and munched away on broccoli before completely harvesting the grapes. Thanks go to one of our summer visitors, who managed to salvage some Gravenstein apples with which we were able to make applesauce with the kids in the fall. Some amendments to the fencing were made (thanks to Barry New) which also helped mitigate the problem.

Cooking at the Community School - Alison continues to cook with the school kids. This takes a variety of different approaches, from intensive whole day Bread Workshops (one for each class) to smaller explorative programs and special events. In February and December, 2015 the school senior class cooked lunch for a group of elders. The kids wrote invitations to grandparents and other island elders. On the day of the luncheon, the kids walked to the Hall, prepared the lunch, set up, served and did much of the clean-up. It was a wonderful event for both the kids and the elders. Both groups were talking about it for days. In November Alison met with the Grade 4 and 5's to make blackberry jam and scones. Cooking with the younger kids is always an energetic time.

Also in November the Outer Islands Middle Years (OIMY) kids (Grades 6, 7 and 8) prepared a three course lunch for the School District 64 School Board. The kids were very successful and proud of themselves. The School Board was very impressed with the kids and the Food Program. The food costs (for both the Board and the kids' lunch) was covered by the School Board.



Tasty Day Snacks Being Prepared by Two Students

In January and February the kids did small explorations classes. Alison cooked with the same small group of kids once a week for 4 weeks and saw a real improvement in skill levels and confidence during that time. In February, Alison spent two days in the school making bread with each child. This is a much-anticipated yearly event. For the first time, the older class was able to grind some wheat to make the flour for their bread. It was fascinating how few kids were able to identify wheat as a grain. Next year both classes will grind their own flour. 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/>

School Bees - In the spring of 2016 the Food Program received a grant from Whole Kids Foundation and the BeeCause.org for an observation hive. Thanks to collaboration with Principal Shannon Johnston, administrator Erin Anderson, Apiarist Brad Lockett and School Maintenance crew Stefan Fedorowich, the bees were installed in the school library and the kids enjoyed sharing their space with a colony of 10,000 new friends. Having the bees has been a rich educational experience for the whole school.



Huguette Bengier cooking with the Community School kids

Former chef and restaurateur, Huguette Bengier, cooked with the school kids for two Tasty Days, preparing Swiss chard in a béchamel sauce and sharing her talents in making a cabbage, celery and onion stir fry. Applefest this year featured 29 different varieties of local apples, along with different activity stations, all thanks to local community

donations and volunteers: apple chipping with Geoff Gaylor and juicing thanks to Mike Hoebel. Nettlefest was lots of fun as usual, this year with four learning stations (science, cooking, art and poetry). Local artist Annette Shaw attended and shared her group, collaborative painting format. In nettle science kids examined nettles under a microscope and tested the pH of nettles compared to other household substances. Poetic verses were turned out as were nettle pizzas and nettle soup to cap the event.



Nettlefest Science Station

Stock Up! Market in October

This was our 3rd 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.



Clubs, Co-ops, Groups and Gleaning

Cheese Club - The Cheese Club is a popular group that meets once a month. In July, the Cheese Club night was “crashed” by our Cheese Guru, David Asher. Camembert and Dream Cheese were made and the participants were able to taste four different types of cheeses made at the Club. David was very impressed with us and was also able to give Club lots of pointers on how to improve what we are doing. David brought his newly released book and donated six copies to the Food Program for fundraising to help the Cheese Club. He is off on an eight month book/workshop tour said he would be talking about the Galiano Food Program’s Cheese Club wherever he went! In March, 2016 we made our first hard cheese - a Cheddar. Nine people participated in the 5-hour class. Now we wait for 6 months while the cheese ages to see if it’s any good.

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. The co-op is open to anyone, and it provides a social opportunity for these community members to learn and grow together, quite a few of whom choose to participate even though they have their own growing space.

Greenhouse Growing – The participants in the Community Greenhouse growing group learn from an experienced Greenhouse grower and each other. 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 Galiano Library. The water collection system of the Library supplies the School Garden and Greenhouse.

Spring is the busiest time of the year for the Greenhouse. We have filled the space with up to 50 seed trays of seedlings and are now coordinating two Seniors Beds. Many transplants will fill out the beds in the Greenhouse with peppers, tomatoes, basil, melons and eggplant and more besides. There will be a weekly watering schedule for the hotter weather. The storage shelves in the Greenhouse have had a bit of an overhaul as well as a storage cabinet was added outside the Greenhouse for our collection of pots and trays. The irrigation system is in need of some replacement parts this year.

Berry Co-op - A berry co-op was formed when former Galiano farmer Valerie Van de Wint offered the Food Program access to her berry orchard. Members volunteered their time and committed to a minimum three pickings over the summer, taking home a share of the produce (blackberries, Asian pears, tayberries). Two thirds of the pick went to the Galiano Club (either by way of proceeds from the sales of the berries to local markets), or via frozen berries for pies for the Blackberry Festival. In total, 1011 lbs of berries were picked over the summer, plus 280 lbs of Asian Pears.

Gleaning - In this project, property owners invite volunteer labour to pick their fruits and vegetables. This program is going strong! In 2015, 47 volunteer pickers gathered for 20 gleaning sessions for a variety of fruits and vegetables. 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. In all, over 2,400 lbs of food were gleaned.



Apple Gleaning 2015

Other Food Related Activities

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. Several workshops and meetings were held on Galiano in 2015.

UBC Land and Food Systems 350 – For the past 6 years the Food Program and UBC LFS students have collaborated on small research projects. The student teams contribute to our local knowledge through their research.



UBC Students – Fall, 2015

Food Bank – The Food Program supports the St Margaret’s’ Food Bank on two Fridays every month with frozen soups and surplus produce from a few island farms. Not many food banks in the province supply fresh foods. The Food Bank is very appreciative of our support.

Club Fundraising

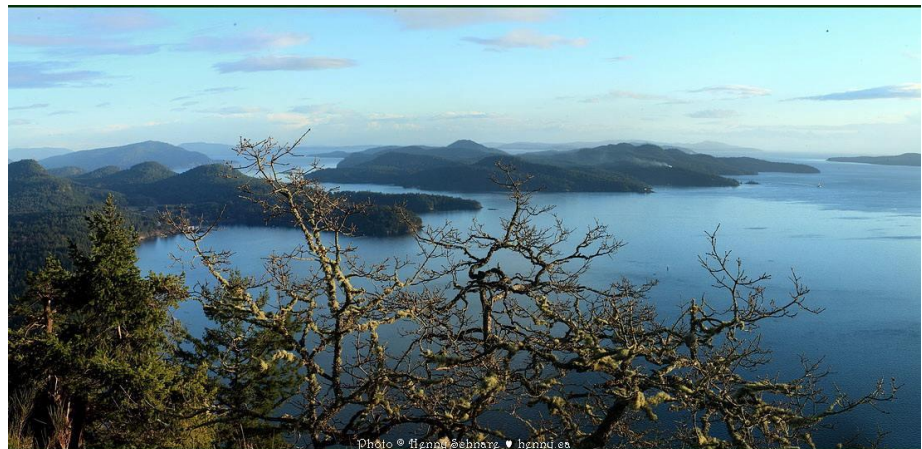
- Plays, Cinema Galiano, the Blackberry Festival and Christmas Market are the primary fundraising events for the Galiano Club. They are very successful and help the Club keep the Hall rental rates as low as possible. The Club Financial Report is attached as a separate document.
- In addition, the Galiano Club regularly applies for grants to maintain the Hall and expand the Galiano Club Community Food Program. Our goal is to make this program self-sustaining so that we will not be relying on successful grant applications to maintain this important program.
- Finally, we want to acknowledge the generosity of the residents of Galiano, their friends and visitors, in making donations which support all the work of the Galiano Club. Our furthest donation came from as far away as San Diego this past year. Every donation has made a difference. We thank the many people who made a donation in conjunction with their membership; those who made in-kind donations of produce, labour and

services or goods and materials and those who contributed to particular projects throughout the year.

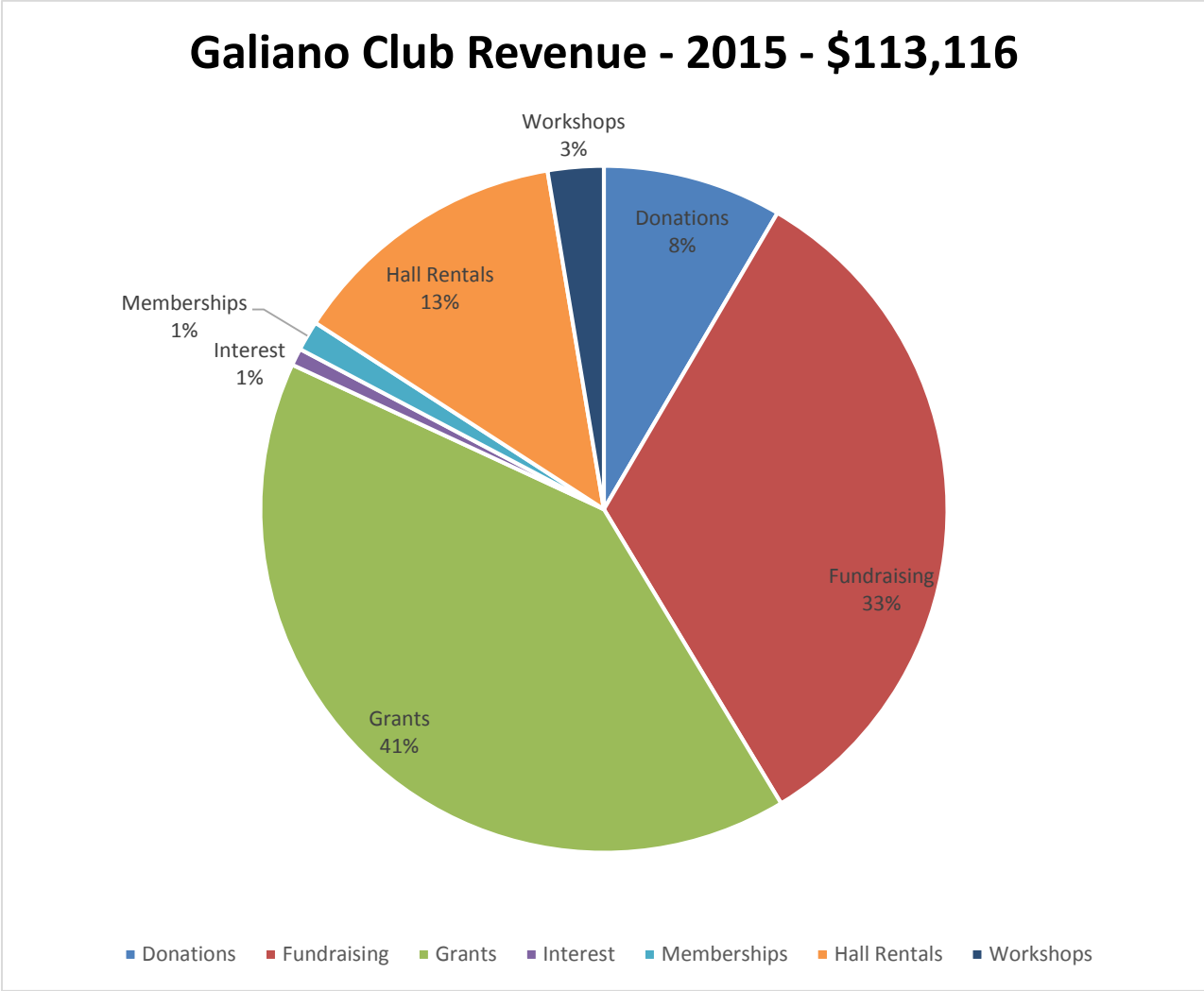
Thank You!

The Galiano 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 and encouragement 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.

The cover photo and this photo looking from Mt. Galiano are by Henny Schnare who generously allows her photos to be used by the Galiano Club.



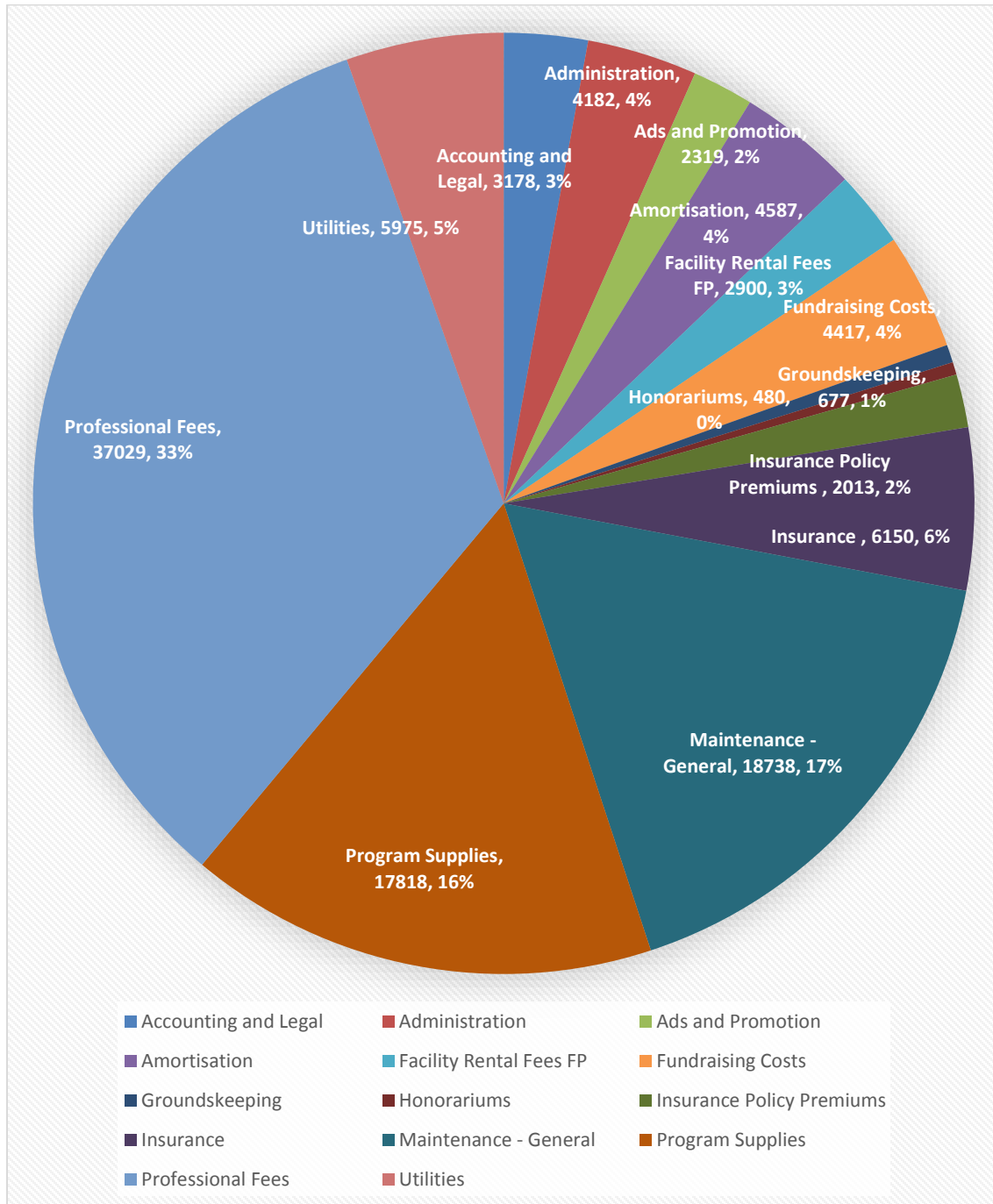
2015 Financial Picture



Income

Donations	\$9,538
Fundraising	37,259
Grants	45,859
Interest	915
Memberships	1,600
Hall Rentals	14,972
Workshops	<u>2,973</u>
	\$ 113,116

Galiano Club Expenses – 2015 - \$110,463



Thanks to our Sponsors and Funders!



**Government
of Canada**

**Gouvernement
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**United Way
Greater Victoria**

Galiano Island Parks and Recreation Commission



a place of mind

THE UNIVERSITY OF BRITISH COLUMBIA

Centre for Sustainable Food Systems at UBC Farm
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