



## THE OLD FIRE HALL COLLECTIVE SOCIETY

### Mandate

To inspire, nourish, and support local communities by acting as an incubator for ideas that are economically viable, socially acceptable, and environmentally sound.

### Vision

To restore agriculture and promote self-sufficiency in food production within a 50-mile radius of Nakusp.

### Mission

- 1) to utilize the old firehall building as an agricultural and food hub;
- 2) to help develop systems of farming that are economically viable, sustainable, and environmentally sound;
- 3) to assist in the advancement of local food production, encourage small-scale farmers, and create employment while sharing knowledge and resources;
- 4) to support local value-added food processing, crafters, and organizations that enhance the region's vitality.

### A bit of History:

In December 2009 a small steering committee was formed to work on a plan to develop and expand the agriculture sector of our local economy.

**Food Farms Community** drafted its vision and mission in 2010.

We conducted an area survey in May 2011 to gauge support for an agriculture-related initiative. The results encouraged the group to continue developing a plan to promote food production and work toward food security.

In September 2012 a proposal was submitted to the Village of Nakusp outlining draft plans for repurposing the old fire hall which had been replaced and decommissioned.



In March 2014 activities got underway in earnest: the engineering report was completed with funding from the Nakusp and Area Development Board; Nakusp Village Council provided a letter of support and access to the building; the Firehall steering committee produced a business plan for Village approval.

May 26<sup>th</sup> business plan received, and Memorandum of Understanding (MOU) approved by Council

Society Incorporation was granted June 17, 2014

Lease signed with Village of Nakusp November 2014

In November 2014 The Old Firehall Society entered into a Job Creation Partnership with the Ministry of Social Development and Innovation, creating employment for 6 full time participants and one part time to renovate the building. Work began on site in December, 2014, and was completed in July 2015

Columbia Basin Trust granted funds to complete commercial kitchens August 2015.

Grand Opening! December 2015.



## The Old Fire Hall Collective Society

### Food ♦ Farms ♦ Community

To inspire, nourish and support local communities by acting as an incubator for ideas that are economically viable, socially acceptable, and environmentally sound.

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# OUR PROGRAMS

## Community Garden

Of five acres total, a one-acre plot of land was fenced and divided into 60 plots measuring 4' x 100'. Plots are available to Collective members for an annual rental fee of \$10 per plot. We encourage Grow-a-Row/Share-a-Row to support the Fresh Food Cupboard.



## Community Kitchen

Two commercial kitchens in the building are used for a variety of food prep activities and classes, and is available for rent.



## Equipment Rentals

The Collective has small-scale garden equipment for rent. See the list at <https://oldfirehallcollective.com/equipment-rentals/>

## Farmers' and Crafters' Markets

Indoor/Outdoor markets held every Friday and Saturday year-round, except January.



## Resource Library

Books and videos on a wide variety of small-scale farming-related topics are available for checkout. See the list here: <https://oldfirehallcollective.com/resource-library/>

## Fresh Food Cupboard

Providing fresh produce, dairy, and meats to anyone in need. Planned opening, January 2022.

## Kids Can Cook

A six-week program to introduce children ages 10-12 to healthy eating and cooking from scratch. Funded by Columbia Basin Trust Small Social Grant.

## Food Skills for Families

A fun way to connect in the kitchen and make healthy eating easy, enjoyable, and affordable.

More to come...



## Soup & Social

Once a week, approximately 30 take-out meals are prepared out of our kitchen for anyone who drops in. Post-Covid, we will return to having sit-down luncheons, which serves from 30-50 people every week.

## Space Rental

Rental space includes:

- a large ground-floor activity area used for Farmers and Crafters Markets, meetings, workshops, and private parties
- Commercial kitchen is rented to local food producers and processors on an hourly basis
- A large open second-floor space rented primarily as a yoga studio, but also available for private parties and meetings



## Become a Member

Link to membership information on our website at:

<https://oldfirehallcollective.com/become-a-member/>