

NEWSLETTER

General Manager's Report



Pete Wierenga

At the time of this writing, our Open House and Ribbon Cutting ceremony seems far behind us. I believe we may feel that way because so much still transpired as we worked towards final building completion, equipment setup, and trials etc. It was a joy to quietly celebrate a few firsts such as the first

trial run in our dehydrator, the first test of logistics and product flow through the cutting room, etc. Some photos will become treasures years from now as we will reflect back on the early days of Niagara Christian Gleaners (NCG). As with many photos, the real story is the people in them. In a short time we experienced a shift from the barrage of tradespeople working on our build project to a steady and growing army of volunteers coming to serve at the Gleaners.



One of our mandates at NCG is to build a community of volunteers who are needed and valued. The building design and layout has given us an amazing setting to foster a safe, accessible, and pleasant community atmosphere for our volunteers. With a large and growing pool of volunteers, one of our most effective tools we have to correctly mesh our needs with the number of volunteers, is

an online software tool called, "Signup". This easy to use software allows a volunteer to view what the volunteer needs may be, what days are available and what specific tasks are needing to be covered. With this information, we can match our needs with the volunteer availability and avoid frustration when things could otherwise get mismatched on certain days.

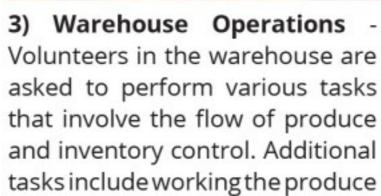


Some examples of the range of volunteer tasks that are needed on most days can look like this:

- 1) Cutting Room The cutting room is where most of our volunteers serve. These volunteers are needed to cut and trim produce. The finished produce pieces are then sent back to the warehouse on conveyors destined for the dicer and food dehydrator. The atmosphere is pleasant and social and the pace is casual. Volunteers work at specially designed work tables that make their task easy to do.
- 2) Fellowship Room Preparation These volunteers are responsible for preparing break time for our volunteers - an integral part of our morning.









washing line (trained individuals), compost management, food mixing and packaging. Certified volunteers will help with lift truck work, cooler management, truck loading and unloading. Trained volunteers are operating the commercial dicer and food dehydrator.

I hope you can sense that serving as a volunteer at Niagara Christian Gleaners is a unique experience, connecting a community with a range of tasks - all of this done as an act of worship to our great God and Father. Please check out our website to learn more about volunteering at Niagara Christian Gleaners.





Fundraising Report

Dear Gleaner family!

Now that the doors of Niagara Christian Gleaners are ready to open, we, as Fundraising Committee, once again wish to sincerely thank you all for your generosity and encouragement throughout the past year! The responses we have received are overwhelming and confirm that you have a heart to help those in need. We truly are blessed to be part of this community! As we begin operations, we are extremely pleased and thankful that all bills pertaining to the building site and equipment can be paid as they are received.



As we now begin to phase into production, we anticipate requiring approximately \$30,000.00 per month (\$350 - \$400,000.00 per year) for our operating budget. Once again, we lay this need before you and ask that you prayerfully consider a year end gift towards our operating needs.

We wish you all a blessed Christmas season with your families and friends, as we commemorate the birth of our Lord Jesus Christ and as we look towards the start of a new year, the year of our Lord, 2019. We pray and trust that He will be our constant guide!

Produce Report

Once our dryer and equipment trials are completed, the need for a steady supply of donated produce will be essential to run our plant at it's potential. This can present

a number of challenges in different areas. One of challenges obvious the is the seasonality of the produce and availability. Another challenge can be the transportation logistics. We may have a potential food donor but the ability to transport the donation in a timely, cost effective manner can present problems. The range of available product we also expect to fluctuate during the year and so building the proper mix of product will also need to be managed. The fact that we have a modern plant with a large commercial dehydrator translates into potential high production capacity. We're grateful for the help we are receiving in all of these key areas. We will work to meet the challenges on the produce supply sector of our operation. We covet your prayers for workable







solutions and generous food donors so that we can ultimately touch as many lives as possible in Christ's name.

2 CORINTHIANS 9:10-11

"He who supplies seed to the sower and bread for food will supply and multiply your seed for sowing and increase the harvest of your righteousness. You will be enriched in every way to be generous in every way, which through us will produce thanksgiving to God." (ESV)

