



qajuqturvik community food centre
centre communautaire d'alimentation qajuqturvik
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As our reporting year comes to an end, we again have the opportunity to reflect on this past year. Looking at where we are now, we are faced with the alarming fact that demand for our Community Meal has more than doubled since last year. From 30,000 meals served in 2021 to over 60,000 meals served in 2022, food insecurity in Iqaluit has clearly worsened. High food inflation, increased shipping rates, and social programs that are failing to keep up with Nunavut's high cost of living are a worrisome combination for our community. The high demand for our programs has been a challenge for our organization to meet in a sustainable way, leading us to provide weekly emergency food boxes in an attempt to try to reduce demand on this service. Ultimately, we know that a solution to this crisis will only be achieved through effective social policies and robust support for Nunavut's harvesting economy.

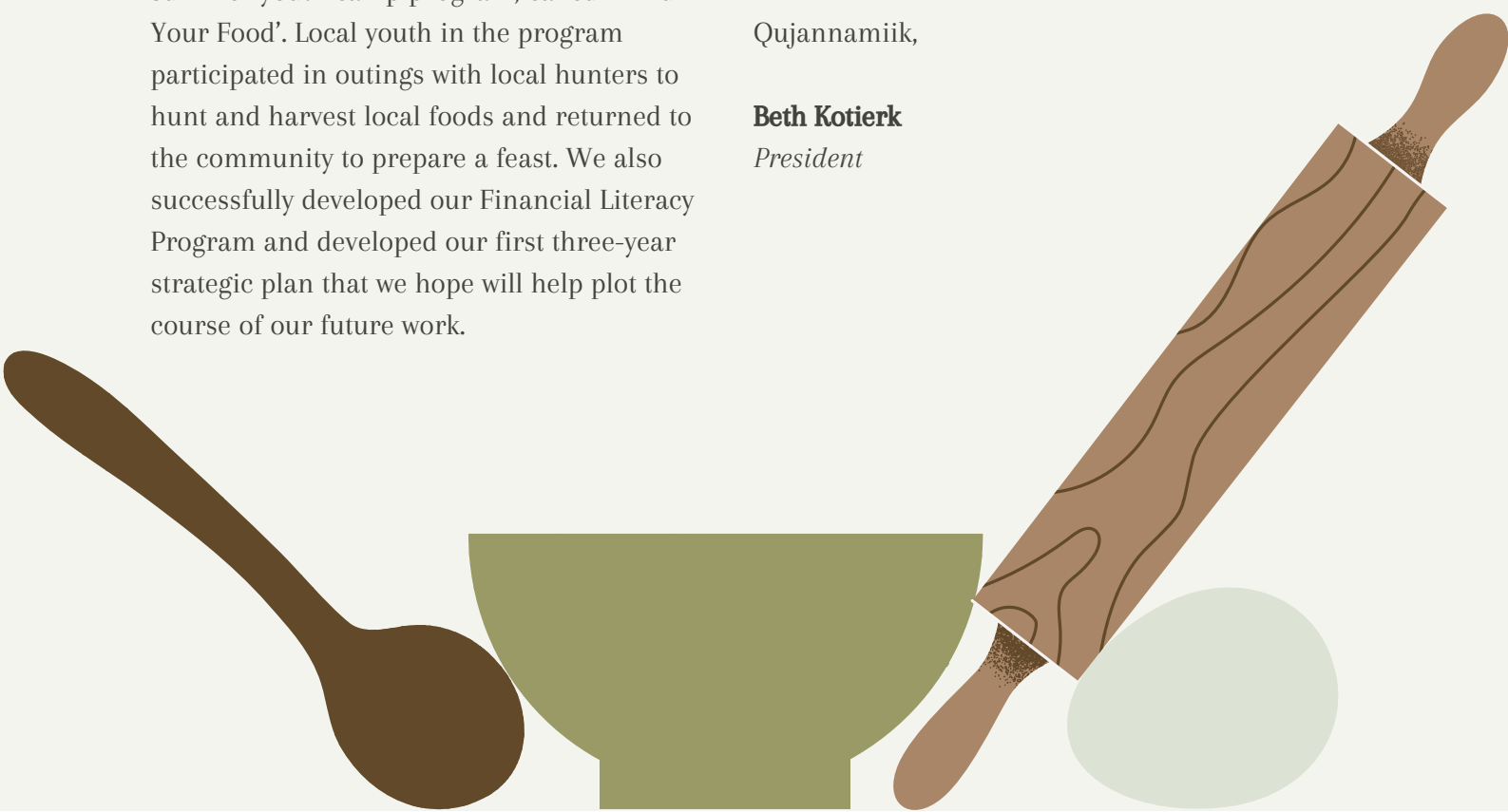
We have made many positive developments despite the many challenges over the past year, including the launch of our first summer youth camp program, called 'Mind Your Food'. Local youth in the program participated in outings with local hunters to hunt and harvest local foods and returned to the community to prepare a feast. We also successfully developed our Financial Literacy Program and developed our first three-year strategic plan that we hope will help plot the course of our future work.

Our Inuliqitait country food boxes have also seen continued success. The program not only provides participants with nutritious and delicious country food but also financially supports the hunters we work with so they can continue their vital work on the land. Over the past year, we have expanded our hunter network by 40% and purchased over 10,000 kilograms of country food. However, most of Nunavut's continue to be unpaid for their work despite being the primary food producers in the territory. We raised this and other related issues for the first time at the Pre-Session for the Universal Periodic Review for Canada at the United Nations. This was our first time advocating for salaried positions for hunters at the international level and hope that it proves to be an effective avenue for advocacy.

I want to extend my deep gratitude for the Qajuqturvik staff and volunteers who have continued to show up for the community, and for the participation of my fellow Board members, whose engagement is vital to the successful operations at QCFC.

Qujannamiik,

Beth Kotierk
President



54

Financial Literacy
Series
participants

10,000 kg
country food
distributed

60,000+
meals
served

1,100
emergency
hampers
distributed

60%

of **Inuliqtait** hunters
reported that they are
able to share more
country food with their
community because of
their involvement in the
program

86%

of **Inuliqtait** customers
reported that they had
less stress or worry
about where to find or
how to afford country
food

2,500
produce
boxes
distributed

15

youth participants
completed Mind
Your Food

food skills

We had a busy year at Qajuqturvik. In addition to our weekly after-school **Kids' Cooking Club** and **FoodFit** programs for families, we also began a **Baking Club** at the local high school and restarted our weekly **Community Cooking Classes**. Three sessions of our **Pre-Employment Training Program** were held to support Iqalummiut looking to gain professional cooking skills and find meaningful employment. We also held our first summer day camp program, **Mind Your Food**. This program provided youth with the opportunity to explore the connection between wellness and land.



food access



As more Iqalummiut felt the pinch from rising inflation, demand for our food access programs surged. Our **Community Meal** program served over 60,000 meals – twice the number served last year. Rising costs and the resulting increase in demand put unprecedented pressure on QCFC's services. To keep up with the increased demand, we started distributing hundreds of emergency food hampers each week to reduce the strain on our kitchen. This short-term solution reduced demand only briefly, again highlighting the long-term solutions needed to address rising food insecurity.

Our two food box programs also saw increased demand, resulting in fresh produce and nutritious country food being shared with over 400 households each month. Our **Inuliqtaik Box** proved to be a success, as we expanded our hunter network by 40% and purchased over 10,000 kilograms of country food from hunters across Nunavut.

advocacy

This year we initiated new programs to engage the community, including a **Financial Literacy Series** for community members to learn about tax entitlements, budgeting, and estate planning.

Our advocacy efforts also ramped up as the rising cost of living impacted our community members in higher numbers than we have ever seen before. From national media to advocating at the United Nations, we continued to emphasize the importance of the territory's hunters as the key to addressing this ongoing human rights crisis.





"I'm really happy Iqaluit has this food box program as Inuit and Elders always need country food and some people don't have the equipment to go out hunting."

Inuliqtait customer



"I look forward to the program. I have country food for myself and families. Most importantly is to provide to others who need country food as well, through this program. I enjoy it."

Inuliqtait hunter



Baffin Island Canners Ltd.
Northern Shopper
Baffinland

PAUNGAIT CRUMBLE CAKE

A delicious cake that bursts with the flavour of the nuna (land) through the addition of delicious paungait (crowberries)

Recipe courtesy of Nuka Fennell, QCFC's Food Skills Coordinator

INGREDIENTS

2 cups all-purpose flour
1 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1/2 cup unsalted butter, softened
1 cup granulated sugar
2 large eggs
1 tsp vanilla extract
1/2 cup sour cream, full fat
1/2 cup milk
2 cups paungait (crowberries)*

FOR THE TOPPING

1/2 cup all-purpose flour
1/4 cup unsalted butter, softened
1/4 cup granulated sugar

*If crowberries aren't available in your region, substitute any other type of local berry

DIRECTIONS

- 1 Preheat the oven to 350°F (180°C) and grease a 9-inch cake pan.
- 2 In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. Set aside. In a separate bowl, mix together the sour cream and milk until smooth.
- 3 In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla extract.
- 4 Add the flour mixture to the butter mixture, alternating with the sour cream and milk mixture, beginning and ending with the flour mixture. Stir until just combined.
- 5 Gently fold in the paungait. Pour the batter into the prepared cake pan and spread evenly.
- 6 To make the crumble topping, combine the flour, butter, and sugar in a small bowl and mix with a fork until crumbly. Sprinkle over the cake batter.
- 7 Bake the cake for 45-50 minutes or until a toothpick inserted into the center comes out clean. Allow the cake to cool in the pan for 10 minutes before transferring it to a wire rack to cool completely. Serve and enjoy! Mamaqtuq!

This cake was made by our Mind Your Food participants. The youth picked local paungait to use in this cake to celebrate their successful completion of the program.



Mind Your Food Cohort 1, The QCFC Tent, Sylvia Grinnell Park, July 2022

