



Annual Report

2024-2025



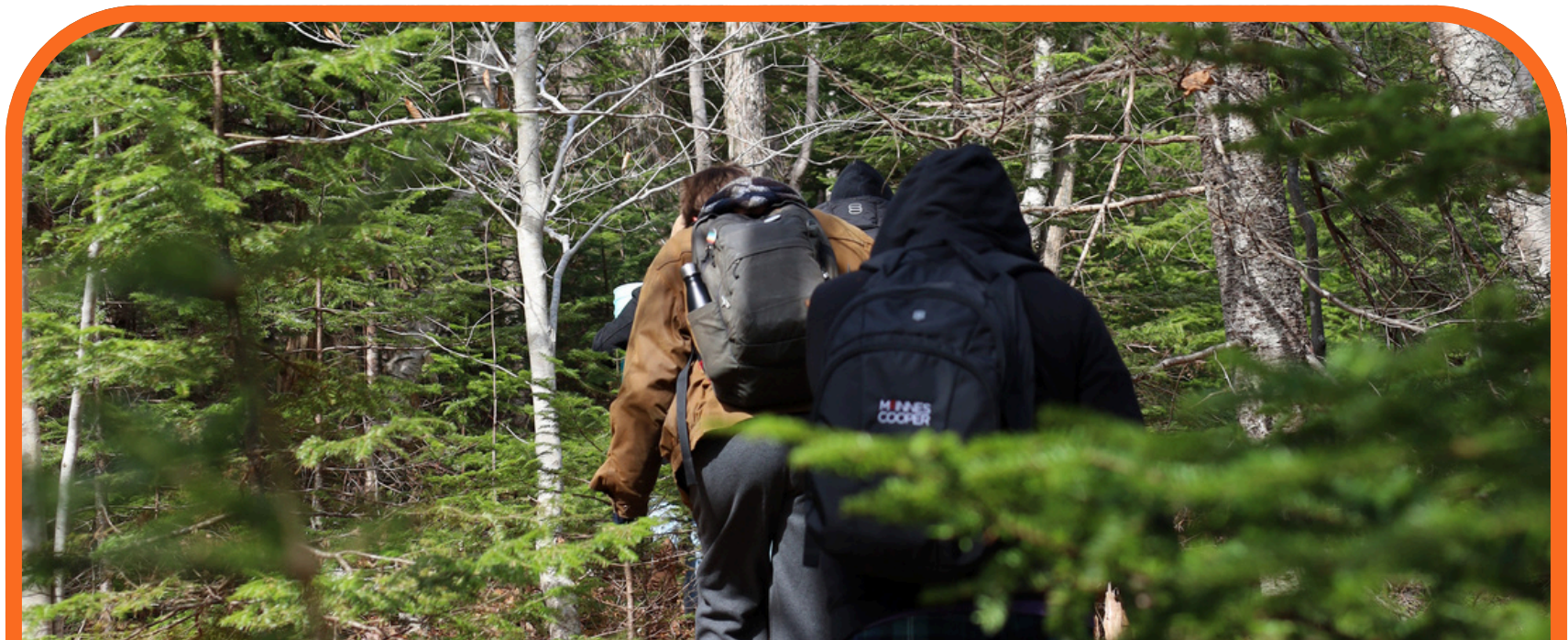
Land Acknowledgement

We are grateful to live and work in Mi'kma'ki, the unceded territory of the Mi'kmaq people. This region is covered by the Treaties of Peace and Friendship, and we humbly commit to the mutual agreements of peace, respect, and friendship that are reflected in these living documents.

We acknowledge the many harms caused by colonization to Indigenous foodways—including the dispossession of land and the disruption of traditional knowledge. Despite these past and ongoing impacts, First Nations, Métis, and Inuit communities across Turtle Island continue to resist, innovate, and protect these lands with strength and resilience.

It is our collective work to honour and uplift Indigenous Food Sovereignty, and we invite all those who engage with us to reflect on the historical and cultural influences that shape our food systems, what we eat, and our unique connections to food.

Learn about the Treaties: [Treaty Education Nova Scotia](#)



Early in 2025, we launched our 2025–2028 Strategic Action Plan and Theory of Change.

This milestone signaled a period of growth for our organization—marked by an expanded team operating across new regions of Nova Scotia and a renewed direction around our mission and work. Together with our partners, we are bringing this to life through three core pillars:

Empowering youth and communities to build knowledge, skills, and confidence around food, while fostering positive food experiences.

Creating vibrant spaces where youth and communities can gather, connect, and learn about food together.

Facilitating pathways for youth and communities to shape local food initiatives and influence food programs and policies across Nova Scotia.

Our [Strategic Action Plan](#) and Theory of Change provide a clear roadmap for driving change and achieving our desired outcomes. They help us remain accountable to our intended impact, uphold our values, and honor the unique role we play in Nova Scotia's food system.



A Message From Our Chair

This year has marked significant growth for the Nourish Nova Scotia team. We expanded our staff and strengthened our programs, while also relocating to a new premises. Over the past year, we have focused on enhancing our internal systems, processes, and documentation, alongside efforts to improve organizational governance. We have also worked to better understand and leverage the skills and knowledge that our team and board members contribute to the organization.

The Nourish Nova Scotia team has also taken on several exciting projects to expand our reach and deepen engagement with communities across the province. One major initiative launched this winter is the development of the School Food Cookbook – *What's for Lunch?*. While supporting and strengthening School Food programs remains a cornerstone of our work, we have also focused on diversifying our presence and exploring new ways to connect with and learn from youth leaders. Whether through social media, our new trailer at community events, or the Youth Food Leaders program, we continue to move toward becoming a youth-led organization. At the same time, we are identifying and creating opportunities for all community members to learn about and celebrate our food systems and landscape. I look forward to continuing this important work and to deepening our mandate in collaboration with the province and our community partners. What an amazing time to be part of Nourish Nova Scotia!



Marilee Sulewski, Chair

Board of Directors



Debbie Madore



Janice Silver



Heather Morse



Maria Wilson



Nancy Saul-Demers



Monica Rodriguez



Helen Wong



Irene Ogada



Sue Vincent



A Message From Our Executive Director

As I reflect on the past year, I'm struck by the immense learning and growth that have shaped our team—and by the many relationships we continue to nurture and strengthen. Through our programs and advocacy, we deepened support for youth-serving organizations delivering food initiatives and created new opportunities for youth to engage in meaningful experiences around food. Along the way, we infused fun and creativity into the many ways youth and communities are learning about food.



As both the need and potential for this work continue to grow, we remain focused on building lasting solutions that embed food access and literacy into the fabric of our schools and communities. This means creating supportive infrastructure, accessible tools & resources, and vibrant networks for relationship-building and knowledge sharing. Through our commitment to fostering positive experiences with food, we also recognize the opportunity before us: to open new pathways for young people to lead this work. I'm deeply inspired by this journey—and by all those I have the privilege of working alongside each day to help bring it to life.

Aimee Gasparetto, Executive Director



Our mission is to inspire and equip young people in Nova Scotia to learn about food and transform the food systems around them

We believe this work is essential to the well-being of young people. Food isn't just about eating—it's about learning, sharing, and discovering new things together. When kids share meals, cook, and explore food together, they build confidence, make connections, and gain an appreciation for where their food comes from.

When they have access to nourishing food, opportunities to explore it in fun and meaningful ways, and a voice in the systems that affect them, they can spark real change—transforming how food is grown, shared, and celebrated in their schools and communities.

Empowering that change is at the heart of our work at Nourish Nova Scotia.

How We Work

Through our programs and advocacy, we help improve access to nutritious food, create welcoming spaces for youth to connect through food, and support young leaders in making our food systems better. [Our work](#) happens in schools, and in community spaces where youth choose to gather. Our focus areas:

- ★ **Food Literacy:** Co-designing programs that increase access to nutritious foods and create opportunities for young people to build knowledge, skills, and confidence around food.
- ★ **Capacity Building:** Equipping partners and youth with tools and training that support food education, and the implementation of food programs.
- ★ **Advocacy:** Strengthening networks of youth and partners contributing to youth-informed policies and practice that support sustainable, just and equitable food systems.



Our Team



Aimee Gasparetto
Executive Director



Jemima Perks
Finance and Operations
Coordinator



Jennifer Pierce
Community Giving
Manager



Lia Chin-Yet
Communications
Coordinator



Jessica Ross
Project Lead, School-
Community Gardens



Emily Stevens
Program Manager



Claire Allely
Youth and Community
Food Coordinator



Jenny Osburn
School Food
Project Co-Lead



Dawn Hare
Farm to School
Snack Coordinator



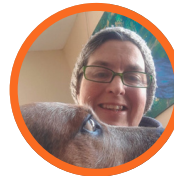
Sakej Doucette
Indigenous Foods
Coordinator



Raina MacDonald
Regional Garden Mentor



Bria Miller-Chiome
Regional Garden Mentor



Ruth Lapp
Regional Garden
Mentor



Lindsay Corbin
School Food
Project Co-Lead



Nourish Learning Hub

An exciting addition to our new website launch this spring was the addition of The Nourish Learning Hub!

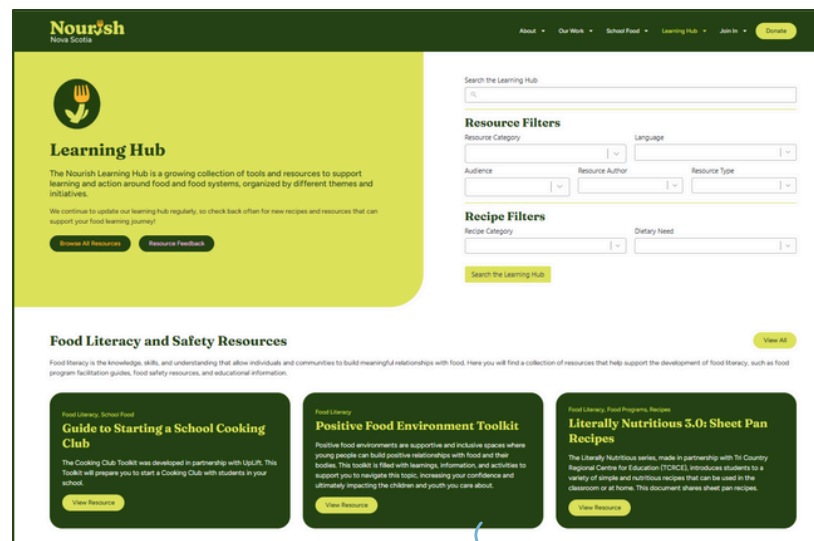
The Learning Hub is a growing collection of tools and resources to support learning and action around food and food systems, organized by different themes and initiatives.

These resources aim to increase capacity and support school and community gardens, cooking clubs, food literacy initiatives, and so much more.

The Nourish Learning Hub will continue to grow and expand as new tools, resources, and recipes are developed.

[Browse the Nourish Learning Hub](#)

Preview of the Nourish Learning Hub



Positive Food Environment Toolkit:

We all want to cultivate and nurture young peoples' positive relationships with food and their bodies, but there's so much noise out there with diet culture as well as our own biases, it's hard to know where to start.

The Positive Food Environment Toolkit was designed to support educators and program facilitators in developing knowledge around how we talk about food when we are working with children and youth to create positive and supportive environments. In the coming year we will be expanding this resource to include a deeper dive into topics and a more robust set of tools.





School Food: A Shifting Landscape

In 2024, school food programs saw significant expansion with the launch of the Nova Scotia School Lunch Program. Shortly after, Nova Scotia joined the National School Food Program—a five-year, \$1 billion initiative supporting provinces, territories, and Indigenous communities in broadening the reach and impact of school food initiatives.

These investments, alongside a decade of ongoing efforts, have dramatically reshaped the school food landscape—and we're proud to be part of this transformation. Today, students across the province can access breakfast, grab a snack, and, in many cases, enjoy a hot lunch. These programs come to life thanks to the dedication of school staff, delivery drivers, local food businesses, and so many more. There's also a growing number of school- and student-led food projects—from gardens and cooking clubs to student-run lunch programs—creating new opportunities for hands-on learning.

Together, these shifts are generating real and lasting benefits for students and their families, laying a foundation we continue to build on, with so many others who are contributing to school food programs in Nova Scotia.

Strengthening School Food in Nova Scotia

While we do not deliver the Nova Scotia School Lunch Program, its introduction this year is already shifting the experiences of students and school staff. Through our partnership with the Province of Nova Scotia, our efforts to support and strengthen school food programs have continued, including:

Building public awareness of the role and impact of school food to mobilize support and build a shared vision of change.

Supporting opportunities for student & school engagement to encourage feedback, help inform future iterations, and promote active participation in the program.

Facilitating funding and partnerships that enhance school food infrastructure and foster deeper connections to the broader local food system.

Delivering food literacy programs that promote experiential food education and foster positive experiences with food.



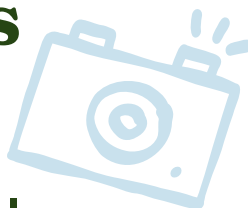
“

The NS Lunch Program has dramatically improved our lunchtime at our elementary school. It has created a mealtime family. Our children communicate with food staff and each other concerning the menu, recipes and ingredients... Every child is able to access a lunch no questions asked... If I had to measure our success... we would all get an A+.

- Food Service Worker, Yarmouth Elementary School

Engaging Students

Viewing the School Lunch Program through students' lens



Over the Spring of 2025, Nourish Nova Scotia engaged students from four schools across the province in a storytelling method called Photovoice. The Student Photovoice Project was facilitated in collaboration with local partners in schools, Regional Centres for Education, Public Health and SchoolsPlus.

A total of 22 grade 5 and 6 students from four schools in three different regions were guided through a process to use digital cameras to capture photos that reflect their experiences with the Nova Scotia School Lunch Program.

This project engaged students in a fun and creative way, supporting them in sharing their unique perspectives. By documenting their experiences through photos and art projects, we gained deeper insights into the impact of the School Lunch Program and gathered valuable input, which we shared with our government partners.

Check out the Student Photovoice project



What Students Had to Say About

Meal Reviews

Students gave candid reviews of the meals, much like restaurant critics. They shared what they liked, what could be better, and how certain meals might be improved.

Their feedback was balanced—some meals were hits, others had room for improvement, but no single dish stood out as a universal favorite or least favorite.

Desire to Choose and Customize

A common theme was a desire to make choices about the meal. This included the desire to adjust salt, spice, and flavor to their tastes. Some even suggested a buffet-style setup so they could pick what and how much they eat.

Flavour, Texture, and Quality

Students talked about seasoning, texture, portion sizes, and a desire for fresh fruits and vegetables. Even when they enjoyed a meal, they often had ideas for how it could be better. Some feedback was specific to how meals were delivered at their school—like the temperature or the packaging used.

Beyond the Plate

Through their photos and discussions, students explored broader themes—like preparing lunch, trying new foods, food waste, and what happens when lunch isn't available.



What's for Lunch? Nova Scotia Recipes to Cook and Enjoy Together

When the Nova Scotia School Lunch Program menu launched, we saw an exciting opportunity to keep that momentum going—by turning those delicious favourites into a cookbook! With support from the Province of Nova Scotia, the idea for a family cookbook celebrating school food programs was born. Featuring the most popular items from the lunch menu, the recipes and content highlight cooking skills, food knowledge, locally grown ingredients, and fun facts about food.

We're excited about the cookbook's potential as a tool for youth to strengthen connections between their school food programs and the broader food system, while learning to prepare these meals alongside their families.

Learn more about the book and purchase your copy [here!](#)

School Food Advocacy



Coalition for Healthy School Food

Nourish Nova Scotia is a founding member of the Coalition for Healthy School Food, the largest school food network in Canada, which has grown to over 380 member organizations and over 150 endorsers over the past 11 years. We also lead this work provincially, as we host and coordinate the NS Chapter of the Coalition, which currently has 12 members and 67 endorsers.

In response to the evolving landscape of school food, advocacy strategies are being refined. At the national level, efforts have focused on ensuring that committed federal funds reach provinces, territories, Indigenous communities, and ultimately schools. Additional priorities include establishing a Black School Food Working Group and continuing to advocate for research funding. In Nova Scotia, our focus has shifted toward school food design and implementation strategies aligned with the Coalition's eight Guiding Principles. Through the development of policy briefs, we are identifying key pathways for program implementation to unlock the wide range of potential benefits of school food—such as integrating food literacy education, maximizing local food procurement, and engaging students in shaping programs within their own schools.

Steps for School Food

In the Spring of 2025, we hosted Vancouver elementary school teacher and school food advocate Brent Mansfield, as part of a national campaign called Steps for School Food – celebrating the major steps forward in the school food movement!



Throughout the school day, Brent ran an ultramarathon alongside students from the Phys Ed classes at Springvale Elementary School in Halifax. Before taking on the Terry Fox loop around the school, Brent shared photos and stories about the edible education he facilitates with his students. Wendie Wilson, a teacher and leader with the Coalition's Black School Food Working Group, also spoke about the importance of incorporating cultural foods into schools.

After the run, Brent traveled to St. John's, NL, and then to Whitehorse, YT, to run alongside students in those regions. Steps for School Food was not only a celebration of the progress already made, but also an invitation to be part of something bigger. Each step reflects the energy, creativity, and collective action needed to build strong, healthy school food programs across Canada.

Promoting Food Literacy

Hands-on Food Skills

Our food literacy workshops are run in partnership with schools and community organizations and take place throughout the year. They provide youth with hands-on opportunities to share meals, cook, and explore food together—building confidence, fostering connections, and deepening their appreciation for where food comes from. These experiences also nurture essential food knowledge that helps young people develop healthy habits and positive relationships with food—skills that will support them now and as they grow into adults raising families of their own.

“Everything I tried today was new, except for apples!”

“I liked making all of the smoothies and trying different things and trying all of the smoothies other people made.”

- Youth participants from a Smoothie Lab workshop

150 Youth Reached

13 Food Skills Workshops

Food Skills Highlight

Our smoothie lab workshops are a favourite among both youth and adults. These interactive sessions encourage hands-on learning and exploration, sparking creativity and fun at every step!



Food Literacy Tools & Resources

To support the delivery of food literacy workshops, the Nourish Nova Scotia team developed a number of food skills workshop facilitation guides. These guides were tested in partnership with SchoolsPlus in the Halifax region and other youth-serving community organizations, where they were then refined to the versions that are now live on our Learning Hub for others to use, too!

[Dips and Spreads](#)

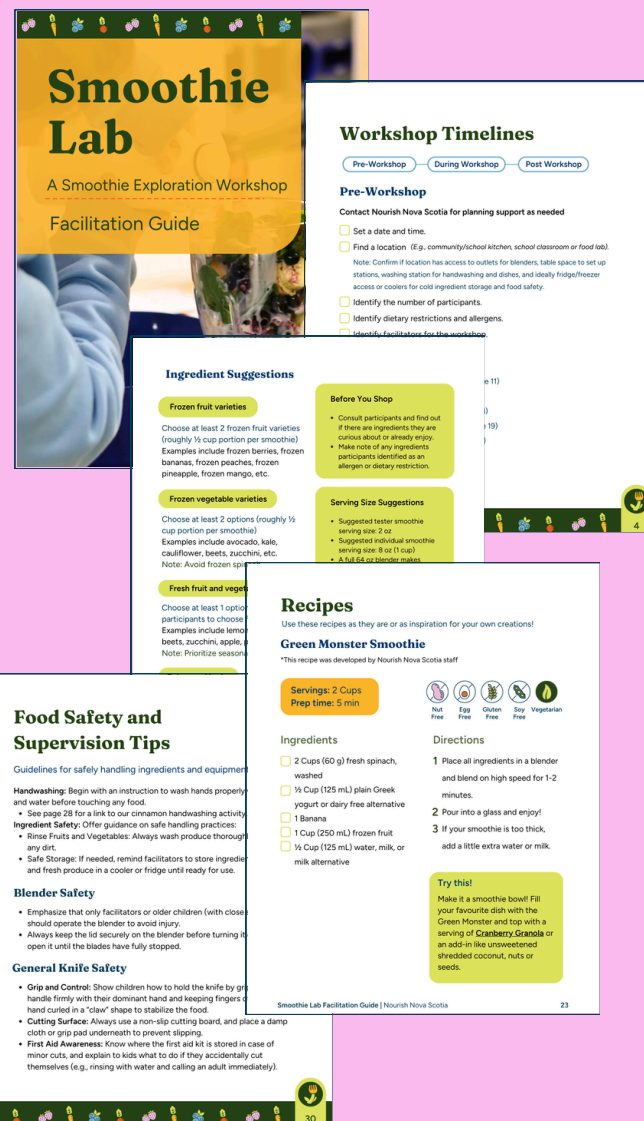
[Fresh Pasta Making](#)

[Salad Dressings](#)

[Smoothie Lab](#)

Through our involvement in the Coalition for Healthy School Food, we contributed to the [Food Literacy Education Guide](#) in partnership with the University of Saskatchewan. This guide is part of a broader School Food How-To Guide, which aims to support schools throughout the county in the development, implementation and evaluation of school food programs in line with the National School Food Program and Policy.

To support youth-led food literacy initiatives in schools, we partnered with UpLift to create a [Cooking Club resource](#) to support schools across the province to start and sustain cooking clubs in their schools.



Check out our library of [facilitation guides](#) for educators, school staff, or community organizations to use with youth in their unique spaces!



My favorite part is learning about new foods that I don't normally eat.

- Grade 4 Student, Glooscap Elementary School



During the 2024–25 school year, 19 schools participated in the [Farm to School Snack Program](#) across four Regional Centres for Education: Annapolis Valley, Chignecto Central, Halifax, and South Shore. More than 6,000 students across the province explored a wide variety of local produce—from ground cherries and asparagus to plums, watermelon radish, and kohlrabi—broadening their exposure to Nova Scotia-grown fruits and vegetables.

This year marked a period of strong growth, with five new school programs launched, and significant progress made in updating a comprehensive suite of engaging resources.

Several new schools embraced youth-led approaches this year, involving students directly in the preparation and delivery of snacks. This focus on youth leadership has been an inspiring development and will be featured in promotional efforts to encourage other schools in the year ahead.

Enhancing your school's snack time with a burst of local flavour through our Farm to School Snack Program!

The [Getting Started Guide](#) supports new schools in launching their local snack programs, while updated Information Sheets—including How Does It Grow?, Around the World, and Ways to Explore—are designed to help students deepen their connection with local fruits and vegetables.

Filming for the Farm to Snack Adventures video series is complete! This series features narration by a Grade 6 student from École Rose des Vents and will be available in both English and French in Winter 2025.



This guide is also available in [French](#)!



It's been a milestone year for the [Grow Eat Learn](#) (GEL) program. The team expanded from 1 to 5 members, extending on-the-ground youth garden support to four regions across Nova Scotia. In partnership with schools, municipal youth programs, and community groups, the Grow Eat Learn team directly reached 550+ youth through programs and events.



80+ Schools supported through the Grow Eat Learn Network

Ongoing learning, support and connection for youth-focused garden spaces on school and community grounds.

50+ Schools supported by the School Garden Infrastructure Grant Program

With continued support through mentorship, targeted resource development, and virtual learning opportunities.

Where gardens grow, communities thrive, and climate action takes root.

Grow Eat Learn Resources - This year we added 18 new & updated resources to the Nourish Learning Hub - offering a comprehensive set of activities and guides for educators and community leaders to engage youth in a range of garden projects, from hydroponics, to raised garden beds, to food forests.

Across its work, **the Grow Eat Learn team is dedicated to fostering knowledge sharing, strengthening networks, and creating new learning tools that help youth and educators build gardening and climate action skills in the face of a changing environment and the climate emergency.** By demonstrating that growing food and planting pollinator gardens are meaningful forms of climate action, youth are empowered to become change-makers—while also benefiting from gardens as spaces that promote health and well-being.

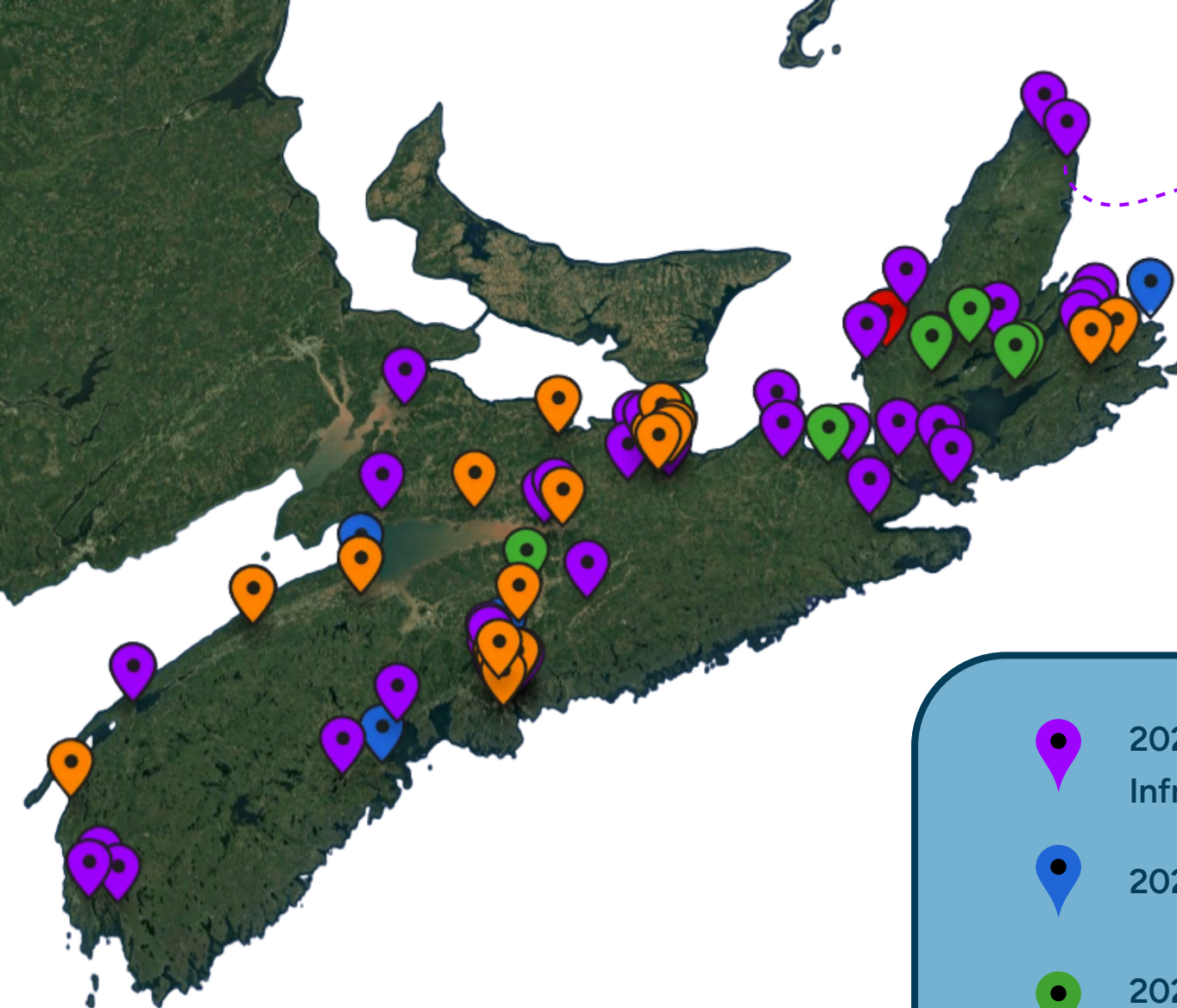
The expansion of Grow Eat Learn was made possible with support from the Nova Scotia Federation of Municipalities and the Province of Nova Scotia.



“

It's vital to teach kids where food comes from, provide fresh, healthy options, and tackle food insecurity... We have learned a lot... and will continue to develop our programming along with our knowledge and skills as a community... Hydroponics work well in the classroom and offer a fun and inspiring opportunity to see the value in growing our own food, how easy it is and how fast we can generate a Caesar salad to enjoy together!

-SchoolsPlus Social Worker, Admiral Westphal Elementary



Cabot Trail, Neils Harbour, NS

At this school, the garden project is run by the Food and Nutrition 8 teacher, with student support. They are using funding support to plant a food forest and to get started with hydroponics.



2025 School Garden Infrastructure Grants



2024 Pilot Program Grant Schools



2024 Mi'kmaw Kina'matnewey Garden Grants



2024 School Garden Grants

This map shows the schools and community groups supported by Grow Eat Learn through Garden Grants and/or Mentorship.

View the full interactive Garden Network Map [here](#).

Grow Eat Learn Trailer

With the help of OSO Planning + Design, we transformed an idea for a mobile program hub into a fully customized trailer - designed to support outdoor programming across four areas:

- Garden Activities
- Garden Infrastructure Development
- Food Skills Learning
- Climate Action & Land Stewardship.

As a mobile hub, the Grow Eat Learn trailer will support youth and community food initiatives, from growing and processing food to placemaking projects. **It gives young people meaningful ways to connect with the land through food, build stewardship skills like enhancing biodiversity, and strengthen community resilience.** Stay tuned as the trailer engages communities across the province in the years ahead.



Through Dalhousie University's Bachelor of Community Design program, we welcomed two interns to the Nourish team to help prioritize accessibility considerations in design and planning.





What a year for **Youth Food Leaders**! Launched in the summer of 2024, the program quickly expanded through new partnerships, learning along the way with the goal of one day becoming province-wide. Throughout this work, our team met youth and partners where they were—listening deeply and adapting to their needs around food literacy and youth leadership. From its first cohort with YWCA Halifax to iterations at St. Andrew’s Community Centre, the Mi’kmaw Native Friendship Centre, and a partnership with Membertou Youth Centre and the Island Food Network, each program was co-designed with youth and rooted in their voices and culture.

Youth gained confidence, practical food skills, and a sense of belonging—often describing their experience with words like “community, care, and joy.” This first year reflects a movement that is youth-driven, culturally grounded, and committed to food as a catalyst for leadership and connection.

6

Program Partners

- YWCA Halifax
- St. Andrew’s Community Centre
- Common Roots Urban Farm

40

Youth engaged as youth food leaders

- Mi’kmaw Native Friendship Centre
- Native Council of Nova Scotia
- Membertou Youth Centre

19

Workshops and meals shared



Growing the food leaders of tomorrow!

In November 2024, Youth Food Leaders embarked on what would become a year-long partnership with the Mi'kmaw Native Friendship Centre and the Native Council of Nova Scotia to co-create a program for urban Indigenous youth, rooted in Mi'kmaq culture, traditional practices, and community connection. Through youth-led design, workshops ranged from land-based learning—like eeling near Antigonish and maple tapping in HRM—to hands-on kitchen sessions focused on food safety, canning, and budgeting. What began as a series of skill-building workshops evolved into something deeper: a space of pride, creativity, and cultural affirmation.

During a recipe book workshop, one youth captured the essence of their experience in the program in a graphic filled with words like “Reconnection, Community, Care, Joy, Teachings, Laughter, Friendship, Compassion, Youth.” These weren’t just words—they reflected the transformation we witnessed: youth stepping into leadership, supporting one another, and reclaiming cultural knowledge through food. The kitchen became more than a learning space; it became a place of belonging and celebration.



“

The Youth Food Leaders program has given me the opportunity to experience more traditional methods of food gathering, build on my connections to the land and the urban Indigenous youth community, and feel more confident in my food making skills.

- A participant from Youth Food Leaders programming 2025

Amplifying Youth Voices

Youth Food & Film Challenge and Devour! The Food Film Fest

Nourish Nova Scotia was back as the Youth Programming Partner and host of the Food and Film Challenge at the fourteenth edition of Devour! The Food Film Fest. 2024 brought an exciting theme of “Game Changers: Changemaking Visionaries” where we were able to engage youth across the province to think about Game Changers in their own communities or schools.

The winning film was produced by Audrey Taylor, a student from Northumberland Regional High School, who created a film based on the [Karma Closet](#), a student-led lunch program at their school. Congratulations and well done, Audrey! A very inspiring story about student-led school lunch programs.



[Read more about Audrey & watch the winning film](#)

Youth Zine Project

In collaboration with Feed Nova Scotia, the youth zine project amplified youth perspectives on food-related topics. To support the zine-making process, in-person workshops were held across the province, giving youth the opportunity to learn about zine creation, access supplies, and engage in meaningful discussions about food. As always, sharing good food together was part of the fun!

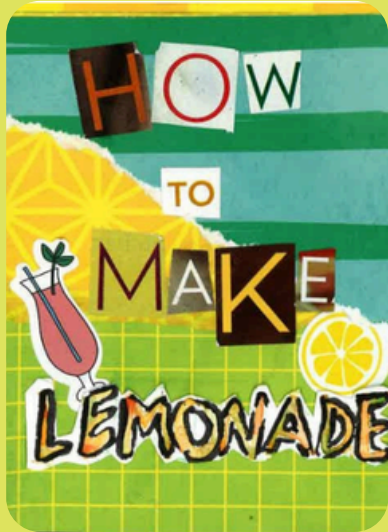
- ★ 6 Zine workshops
- ★ 45 Youth participants
- ★ 18 Zines submitted



[Check out the Zine Library](#)

We asked a youth participant: How did zine making help you to share your voice or stories about food?

“It helped me have a way to put it on paper and get to learn more about how to make zines, and how other people viewed it.”



There were a bunch of amazing submissions - everyone really followed the thread of the event, it was SUPER food positive - so much bonding and community-building!

- Facilitator from a zine-making workshop at Youth Project in Cape Breton



We continue to invite youth to create their own zine that they can submit and have shared on our website.

Funding Youth Food Initiatives

— — . Nourish Youth Food Fund

The Nourish Youth Food Fund was a one-time opportunity designed to support youth leadership in food access and literacy initiatives across Nova Scotia. Through our partnership with the Department of Communities, Culture, Tourism, and Heritage, the fund provided support for students, school staff, and youth-serving organizations engaged in food literacy programs and projects.

★ \$476,474.79 Total Funding Requested

★ \$206,212.00 Total Funding Provided

★ 120 Total Applications Received

★ 52 Total Projects Funded

Through the Youth Food Fund, we increased capacity for 52 organizations and projects across Nova Scotia to engage youth in food literacy programs, provide food access, and purchase infrastructure to allow for sustainable food programs within their organizations.

“

Although many of our students have eaten some traditional foods, before this project they were not involved in the preparation or cooking of the foods. This opportunity allowed for students to learn about, and engage in, traditional foods and [food] sovereignty. Furthermore, we recently completed a survey with our ISA students and 62.5% of students chose making traditional foods as a favourite for when we meet.

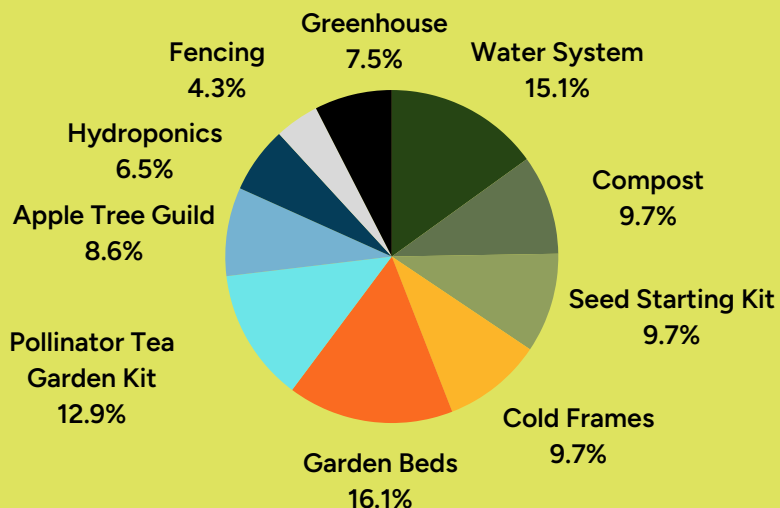
-Youth Food Fund Recipient,
Shubenacadie District Elementary

School Garden Infrastructure Grants

The School Garden Infrastructure Grant provided \$42,000 in funding and garden infrastructure kits to 50 schools across all RCEs, CSAP, and Mi'kmaw Kina'matnewey. In partnership with the Department of Education and Early Childhood Development, the grants recognized the vital role of youth in climate adaptation, as outlined in Nova Scotia's Climate Change Plan for Clean Growth.

Schools could apply for up to two infrastructure upgrades to either establish or expand a school garden. The grants supported curriculum delivery in more than 18 courses from Primary to Grade 12. Many school gardens are evolving to include more accessible features, such as wheelchair-accessible beds and indoor growing systems. To complement the fund, the Grow Eat Learn team developed a suite of climate-focused resources.

Infrastructure Project Types



★ 50 School garden grants

★ 93 Garden infrastructure projects





Nova Scotia Fund Recipients:

Hope Blooms

Summer Street Industries

United Way Cape Breton

Union of Nova Scotia Mi'kmaw

The Station Food Hub

Atlantic School Food Infrastructure Fund

With rising investments in school food programs across Canada, there is a critical need for more infrastructure to produce, process, store, cook, and serve nutritious meals at a scale not seen before. In response, Agriculture and Agri-Food Canada launched the \$20.2 million School Food Infrastructure Fund. Canadian non-profits could apply to this fund to develop regional or national granting processes designed to better meet the unique needs of diverse contexts and geographies throughout the country.

In partnership with Food First NL, Food for All NB and the PEI Home & School Federation, we successfully received \$1M to create the Atlantic School Food Infrastructure Fund.

\$413,088 awarded to organizations in Nova Scotia

We are excited to see how these projects take shape and help share their stories!



• • • School Breakfast Program Funding

As in previous years, Nourish Nova Scotia distributed \$195,000 in funding from Breakfast Club of Canada to Regional Centres for Education. This funding supports the purchase of nutritious foods and compliments the funding schools receive from the provincial government's School Healthy Eating Program.



Funding Partners

Farm to Cafeteria Canada

Feed Nova Scotia

Food Secure Canada

Medavie Foundation

Nova Scotia Federation of Agriculture

TELUS Community Boards

Corporate Supporters (\$1000+)

Assante Hydrostone

Atlantic Central

Bell Aliant

Domus Realty

Energy Atlantica Inc.

PRAXES Medical Group

Foundation, Non-Profit and Family Supporters (\$1000+)

Chicken Farmers of Nova Scotia

The Hansen-MacDonald Family

Municipality of the County of Kings Councillor Grants

Nova Scotia Seafood Alliance

Thank you for making our work possible

Funders and Donors

Thank you to our generous monthly and seasonal donors. Contributions from these individuals support our expanding program areas, allowing us to inspire and equip more young people in Nova Scotia to learn about food and transform the food systems around them. Your support is vital to our mission.

For others who may be interested in joining us, we invite you to learn more and contribute on our [website](#).

Sustaining Partner



Blue Nose Marathon

2025 marked our 11th year participating in the Blue Nose Marathon Charity Challenge! Once again, we had a successful fundraising campaign, thanks to the incredible dedication of our runners, walkers, cheering supporters, and generous donors.

\$6,379 Raised | 102 Donations



Board member Janice Silver participated virtually and raised over \$1000.

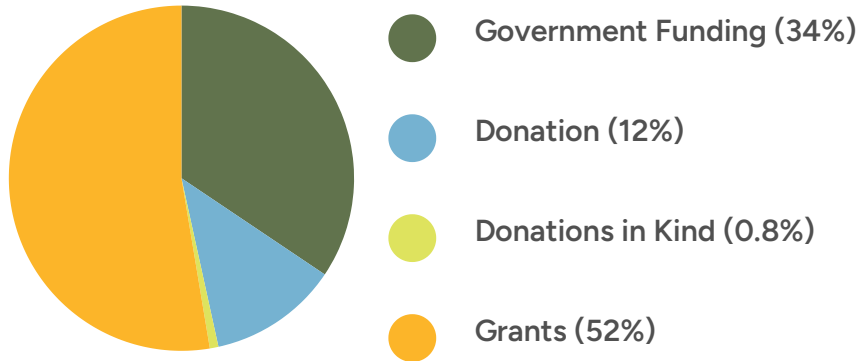


#TeamCollins: For the third year in a row, SchoolsPlus Community Outreach Worker, Michelle and her partner, Alastair participated in costume, raising over \$750!

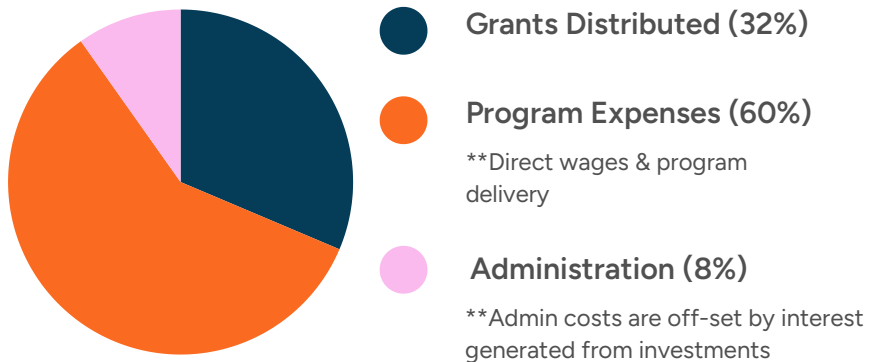


Financial Sustainability

Revenue: \$1,463,933



Expenses: \$1,409,657





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Nourish

Nova Scotia



Ensuring young people in Nova Scotia are
well-nourished to live, learn, and play.

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