GOOD WORK NEWS

The Working Centre, 58 Queen St. S. Kitchener, ON N2G 1V6

Issue 143

December 2020

Subscription: A Donation Towards our Work

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"We are all in this world together, and the only test of our character that matters is how we look after the least fortunate among us. How we look after each other, not how we look after ourselves."

- Tommy Douglas

Read about The Working Centre's community response during COVID-19 on pages 4 & 5

Working Together As Culture Shifts

By Joe Mancini

The Oxford word of the year turns out to be several words that all evoke the emotional roller coaster we have been riding. Lockdown, Anthropause, Super Spreader, Black Lives Matter, and Doom Scrolling are words and phrases that remind us of the fragility of our culture.

Since March, The Working Centre has been riding this roller coaster as we have constantly shuffled services and programs in order to react to the pandemic. At first St. John's Kitchen served takeout meals from the door, then we moved the food distribution to the parking lot and recreated St. John's Kitchen as a separate space for the unsheltered, offering washrooms, showers, laundry, meals and drop-in. Meanwhile we restarted Job Café and increased our support to a number of encampments. In August we started renovating Maurita's Kitchen in order to create a commissary kitchen to prepare up to 600 meals each day, and then we moved to set up the University Avenue residence offering interim housing to 80 people.

In the resource centre on Queen Street, we had to quickly adapt to support job searchers by reimagining the layout of our formerly openconcept resource centre while also helping people to search for work, to file income tax, or to understand the multiple income support programs that were available. The front of 58 Queen became a hub helping 60 people every day, especially during the early days of the pandemic when the all the downtown streets were eerily empty.

In the midst of the lockdown and the anthropause, it is not hard to imagine that when we emerge from this pandemic, we are not going to neatly fit back into old patterns

At the end of November, on a sunny but briskly cold morning, groups of people were gathered around the Worth A Second Look parking lot, some were lined up for the takeout meals while others were going through bins of clothing that were also being distributed. It was a reminder of the tremendous generosity that has been offered throughout the summer and fall around St. John's Kitchen.

What is remarkable about this work is the energy of staff and volunteers to serve more people than ever and to do it in new ways, in such a short period of time, adapting in incredible ways.

In the midst of the lockdown and the anthropause, it is not hard to imagine that when we emerge from this pandemic, we are not going to neatly fit back into old patterns. It is easy to list the many changes that are on everyone's mind.

- With more and more people marginalized from full-time work, how will the structure of the labour market change?
- The substantial reduction in commuting, traveling, and shop-

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DONATE TO SUPPORT OUR WORK



Donations help support our meaningful community work. If you would like to make a contribution, please visit:

donate.theworkingcentre.org

Thirty Sixth Year

Issue 143

December 2020

Good Work News

Good Work News was first produced in September 1984. It is published four times a year by The Working Centre and St. John's Kitchen as a forum of opinions and ideas on work and unemployment. Four issues of Good Work News constitutes our annual report. There is a circulation of 12,000 copies. Subscription: a donation towards our work.

Editors: Joe Mancini, Stephanie Mancini

Contributors: Kyle Murphy, JP Smola, Rebecca Mancini, Jen Smerdon,
Douglas MacLellan, Adam Kramer, Rachael Chong, Sarah
Schaefer, Barb Van Giessen, Connie Watson, Kayli Kinnear,
Gwen Gerencser, Bryan Moyer Suderman, Chris Hodnett,
Nico Jaussaud, Sarah Hillier, Jay Straus, Catherine Scida,
Kiegan Irish, Deb Worth, Ayman Eldesouky, Don Gingerich

Editorial comments, changes of address and new subscriptions should be directed to:

The Working Centre 58 Queen St. S., Kitchener, Ontario, N2G 1V6 Phone: (519) 743-1151 • Fax: (519) 743-3840

E-mail: kara@theworkingcentre.org
Web: www.theworkingcentre.org
Canada Post Bulk #05306256
Charitable Registration #13092 9607 RR0001

Alternative Gift Giving

Your donation to The Working Centre can be turned into a creative gift giving idea. Each donation card details the work supported through your donation. As the donor, you will receive a tax receipt, plus the card to give as a recognition of your gift. Also available through our online catalogue.

Lunch for 400 people using St. John's Kitchen each day

A \$50 donation will help to cover food costs for providing the daily meal

Winter Items

A \$10 donation will help purchase gloves, hats, scarfs, and socks for someone in need

Please direct my gift to:

Laundry and Clean Clothes

Each day, 5 to 10 people do laundry, take a shower, and access clean clothing. A \$50 donation will go towards laundry costs per month

Cab Fare

A \$20 donation will help someone in crisis pay for their ride to the hospital or detox.

An Alternative Christmas Gift Idea

For donations made in the name of family and friends, we will gladly send a Christmas card acknowledging your gift.

☐ St. John's Kitchen	☐ The Working Centre
Please send a Christmas c	ard to:
Name:	
Address:	

City: _____ Postal Code: _____

Your name, email, and address:
(So we can send you an Income Tax receipt).

Name: _	 	
Address:	 	

City: _____ Postal Code: _____

Email: _____

For credit card payment please visit online at: donate.theworkingcentre.org or call 519.743.1151 ext.111

Would you like to donate through e-transfer? Please call us at 519.743.1151 x111 to set it up.



The 34th Mayors' Dinner A Virtual Event

The Working Centre is pleased to announce the 34th Annual Mayors' Dinner, Saturday April 10, 2021

The Mayors' Dinner:

Draws together an interesting and diverse group of friends and community members

Celebrates outstanding community contributions

We will experiment by creating a virtual event that brings you together with the larger group, while also offering you smaller "table" gatherings of conversation, food and hospitality.

Stay tuned for the details of this event! Join us as we experiment with new ways to celebrate the Mayors' Dinner.

We promise a heart-warming community building event!

We invite you to become involved by purchasing tickets, sponsorships, a community table for your group, company or church, or contributing an auction item.

For more details, please contact Kara at:

(519)743-1151 x119 | mayorsdinner@theworkingcentre.org

Waterloo Region Crossing Virtual Trek 2021

The 2021 Virtual Crossing Trek is live and registration is open.

"Your trek, your way. The Crossing Trek 2021 is virtual. Create your own route and walk the walk to raise funds and awareness for homeless services in Waterloo Region."



FOR MORE INFORMATION www.WaterlooRegionCrossing.com/trek

Working Together As Culture Shifts

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ping has created new habits that directly address the climate emergency. We now have license to rethink housing, how can we share the abundant housing resources that already exist?

 How can our cities learn to create structures that involve people in the work of community – expanding urban agriculture, supporting self-provisioning skills, creating social structures like community tools that help people to live with less money, developing new initiatives to expand learning opportunities?

 How can we take ethical action to make the practical changes we seek?

These are the questions as we look back to our accomplishments, acknowledge the cultural shifts that are taking place and build on the opportunities to create new ways of acting.

Job Searching During The Pandemic

By Sarah Schaefer & Barb Van Giessen

In the beginning of the lockdown, it was surreal. The streets were empty and our doors were closed. But the phones were going crazy because it was tax time, and since all appointments had been cancelled, people were starting to panic. We spent a good 2-3 hours every day just consoling people and letting them know that they weren't alone, and that we were working to try to figure something out.

As the days wore into weeks, people kept coming by to pick up their mail and to ask if/when we were reopening, and to ask how to apply for CERB. We did lots of emailing back and forth to help people figure that out. A lot of people called just because they were scared and needed someone to talk to. We did lots of commiserating with folks, and just listening. Occasionally one of our "regulars" would call or come by, and it was always good to know how they were doing and to be able to connect with them.

From March to July the front desk

staff were here on their own but in July we opened up to the public. This meant employment counselors coming to work in the mornings seeing people at very COVID friendly work stations, providing important face to face contact, especially for those without internet or necessary computer skills. We have been very steadily busy. Our employment counselors with Arabic and Tingrinya language skills have found their services in heavy demand.

A typical day starts around 8:30 when we come in to clean and sanitize before the public come in to the building. By 9:00 the door is unlocked and we are outside hosting the door. On any day we will answer questions about computer access, taxes, bathroom access, other service providers, as well as handing out mail and tax packages. People come for resumes, cover letters, and job searches but they also come for housing searches, to fill out forms, help with email and everything else you can imagine. By 1 pm we are closed for the day but the work goes on at the counselors' home offices or 58 Queen Street.

Spiraling Complications A Money Matters Story

By Jen Smerdon

We met Joe for the first time on a hot summer day. Joe was detained by the Canadian government at the Canada Border Services Agency Holding Centre in Toronto. After he was quarantined there for 14 days he was given a bus ticket to Kitchener where he had been living prior to the start of COVID-19. Joe arrived at our site broken and in tears. He had no money, no possessions, and no housing. So much had happened to him since the start of COVID-19.

Joe had left Canada for Colombia on February 22nd, 2020. He was originally planning on staying with his wife, who still lives in Colombia, for four weeks. He was supposed to come back to Canada and return to work on March 23rd, 2020. However Joe's original flight back to Canada was cancelled and he couldn't find another flight back to Canada due to COVID-19. While he was in Colombia Joe learned that the company that he worked for shut down due to Coronavirus and he was laid off.

Joe's son, who lives in Canada, tried to help his father by applying for CERB. His son used the CRA telephone application. Joe received one payment but then was cut off of the CERB during his second submission because Canada Revenue discovered that Joe was outside of the country.

Prior to COVID-19 Joe had been supporting both himself and his wife through his employment in Canada. Joe and his wife experienced extreme financial hardship as they were

without any income from May to the end of August. He was finally able to return to Canada at the end of August.

When he arrived back in Canada, he had lost his housing. While he was in Colombia Joe's landlord had emptied his room and disposed of all of his furniture, personal belongings, and government paperwork.

Initially when we met with Joe, we had some difficulties communicating with Canada Revenue Agency since all of his paperwork had been thrown out and he couldn't pass their security questions. We were able to secure a copy of his T4 from his previous employer and we were able to file his 2019 Income Tax Return. When Joe arrived back in Canada he was staying at the men's shelter; while he was there Joe used our mailing address and phone messaging service.

Once his taxes were received by Canada Revenue we booked another appointment with Joe and he was now able to pass their security questions. We were able to get the back payment for CERB while he was outside of the country. We also set up Joe's direct deposit so that all monies from Canada Revenue would go directly into his account.

We have continued to meet Joe monthly to assist him filing his CERB. We also referred Joe to one of our employment counsellors to update his resume and support him in his job search. Joe was able to secure some part-time employment and, more importantly, housing.

We will see Joe at the end of this week to help him with his EI application.

Community Support



Upgrades to Maurita's Kitchen

Steve Menich and Mary Ellen Cullen with Joe Mancini next to the new 80 gallon floor kettle during a visit to Maurita's Kitchen. Their generous support has helped us to upgrade the kitchen with new equipment to better serve our community response efforts.



Bullafest Donation to St. John's Kitchen

Paul and Colleen Bulla are joined by Andy Macpherson to present a cheque to Joe Mancini for St. John's Kitchen. The annual Bullafest went virtual and raised over \$14,000, half of which went to support our daily meal.

Downtown Composting Project is Generating Energy







The Kitchener Downtown Composting project has made a big environmental impact, as noted recently by The Waterloo Region Record:

"From May to September 2019, the businesses diverted 83.83 tonnes, according to Sustainable Waterloo Region. The organics were kept from decomposing in a landfill where they would have emitted methane, a greenhouse gas said to be 26 to 34 times more potent as a greenhouse gas than carbon dioxide.

Once processed at the Bio-En plant, these organics generated 33,952 kW of electricity – enough to power 36.6 homes for a month, according to Sustainable Waterloo Region."

The Composting Project is funded by the Kitchener Downtown BIA in partnership with downtown restaurants, The Working Centre's Job Café and Sustainable Waterloo Region. Job Café workers do regular routes picking up compost and delivering it to a central downtown depot. We look forward to re-establishing this valuable project.

Read the full article: https://www.therecord.com/news/waterloo-region/2020/11/23/popular-waste-to-electricity-pilot-project-is-put-on-hold.html

Stories of Our Community Response During COVID-19

We have collected stories from around The Working Centre community to provide perspective about how our work has changed and adapted during the pandemic

Connie Watson, Kayli Kinnear & Bryan Moyer Suderman: St. John's Kitchen Drop-in

We've been on quite a journey at St. John's Kitchen (SJK) since the arrival of COVID-19 in our community. By March 15th our traditional lunch for 350 people was now being handed out as a takeout meal from our entrance door. To reopen our dining room, we worked with the Region of Waterloo, including seconded workers, to help set up all the protocols necessary to create a COVID safe environment.

The focus in reopening was on welcoming unsheltered folk indoors and meeting their more urgent needs, while continuing to serve food to the sheltered community out of our garage space. This was not a sharp delineation, and we have tried to remain open and flexible in terms of sheltered community members who rely on the space for a sense of community and connection.

As seconded staff were recalled to their permanent positions, SJK transitioned back to its more familiar roots. Throughout the summer and fall the space has hosted up to 180 people each day using COVID safe practices with limits of 30 people in the space at a time, increased cleaning, and encouraging mask wearing and physical distancing. As everywhere, the effect of the pandemic on SJK has been disruptive and continues to affect the day to day flow of this busy hub. The capacity restrictions, in particular, can feel discouraging as people struggle waiting in long lineups to access the space and facilities.

Yet, the COVID restrictions have created opportunities for people to connect with staff in a more intimate way once inside, which wasn't as easy pre-pandemic, when the sheer numbers and volume in the space complicated these interactions. These moments of connection are so crucial, particularly for the most acutely marginalized members of our community who continue to access the space at such an uncertain time. Together, as a community, we continue to support each other and alleviate the anxiety in the face of constant change.



Rebecca Mancini: Expanding Capacity to Prepare Meals

At the core of St. John's Kitchen is the daily meal that many hands prepare. With the start of the pandemic, our kitchens stopped producing for almost the first time in 35 years and we instead distributed meals supplied by the Food Bank. By August, we were able to start cooking again but it took a drastic reimagining of how this could be possible. In normal times, we would make about 300 meals with a crew of volunteers each day.

We were now looking at serving about 600 meals with limited capacity for social distancing in the daytimes. We rolled up our sleeves and a limited crew of us started cooking each night to prepare for the next day's meal. A dedicated and hardworking group of about 60 different people volunteered with us to make this magic happen. And what a gift that was! We quickly discovered that this was not long term sustainable and as the winter stretched before us, we decided to convert Maurita's Kitchen into a commissary kitchen with capacity to cook for the volume we were now producing. In October we moved into this renewed space and now have a full day to cook and more space to welcome volunteers into the creation of the daily meal.



Gwen Gerencser: Food Distribution from the Garage

When word first came out back in March that SJK needed to close its doors because of the pandemic, the staff and volunteers in the kitchen were heartbroken to serve lunch to our community by 'take-out' only.

Eventually, the daily take-out was served from the garage in the Worth A Second Look parking lot. This did not feel hospitable at the time, considering the garage was used for storage and refuse. BUT, we were ready to serve hot lunches and food hamper distribution after a major cleanup, the installation of a sink for washing, and sections for proper food storage.

Colourful tables and chairs donated by the City of Kitchener brightened up the parking lot space, as well as canopies to either help give shade from the sun or shelter from the rain. This venue has allowed our community to change a parking lot into a place of gathering and it gives us a sense of hope that we will get through this by helping each other out. Every week day we distribute over 200 meals to our community.

With the beautiful fall weather, the parking lot was even more hospitable, often the canopies were not needed as people wanted to sit and enjoy the sunshine. We are now making plans to continue distributing food through the garage which is now heated.

Chris Hodnett: Job Café

When COVID hit in March most of Job Café shut down. By June plans started to be developed to reactivate the Downtown Kitchener Discovery Team, the Street Sweeping Team, and Clean Team Two which picks up garbage after 5:00 each weekday. These requests were meaningful to the Job Café teams because it demonstrated how integral Job Café is to the Kitchener downtown. Many of these requests were related to opening up the downtown and especially the patios. The Discovery Team is able to provide two workers who walk throughout the downtown and provide on-the-street support where needed. The Street Sweepers have been a constant presence keeping the streets clean. Clean Team Two was running by mid-July and was able to pick up garbage around the downtown each evening. These jobs were more important than ever during this time of COVID. When Job Cafe started, the streets were nearly empty and as the three teams regularly went about their work, we were welcomed back with sincere Thanks from citizens. It was as if our presence marked the emergence of things returning to normal.



Jay Straus: How the Pandemic Affected UA Residence

What a great experiment University Avenue (UA) housing has been – 80 people moved from the street to this congregate dorm style housing. We learned a lot about COVID in congregate settings – how to keep people as safe as possible.

To help keep everyone safe we had to get people to agree that there would be no guests in the building for two weeks. At the end of that period we were then faced with the mandate that congregate living arrangements need to be restricted to essential visitors only.

That news received much push back from the residents, it has taken continuous messaging and conversations to smooth relationships. We would like nothing more than to allow people to have a friend visit, but this is what we face.

Kiegan Irish: Water Street House

Water Street House is a new project for The Working Centre designed to be a place for people who have experienced homelessness and substance use to heal from medical issues. Our common understanding of healing today is linear, one is ill and gets better over time. With complex and compounding issues, sometimes the path to healing can be much less linear and instead happens in staggers and fits and starts. At the foundation of a path to health we need to have a safe place to live. This is the central concept at Water Street House. While the people we work with come from some very difficult places, we work every day to honour them with a dignified place to heal and grow. There may be stumbling blocks but our commitment is to create a community and provide a home for people for whom positive experiences of home might be rare.



A tenter at the St. John's Kitchen encampment site this summer

Nico Jaussaud & Sarah Hillier: St. John's Kitchen Encampment

For many months now, there has been a regular, evolving encampment outside the St. John's Kitchen drop-in. More than 80 people used this encampment site as a bridge towards finding other housing. The encampment began with a single individual who was unable to access shelter, according to their guidelines. He was welcome to come in and access the shower, washrooms, and food. It was a logical choice, in the middle of the pandemic with so many services and buildings closed, to camp outside our doors. From there, others, who for various reasons didn't fit well in the mainstream shelter system, followed suit. In a time of extremely limited access to indoor spaces and great uncertainty around safe places to tent, we became one of the few spots in town where people knew they would not be shuffled along.

The unsheltered folk that have made this place their temporary home have a magnetic energy to them. They would draw in and support those who were increasingly marginalized by the extreme conditions created by the pandemic. This complemented the work of the drop-in staff, who were able to check in day to day and to support the medical needs of the group. With the creation of University Avenue housing and the increase in shelter options and spaces this fall, many of the tenters have found indoor places to stay. It was a cooperative effort to clean up and close the encampment by the end of October. We continue to seek options that work for the many remaining folk that are looking to move indoors. Barriers to accessing shelter include couples wishing to stay together, limited shelter options for women and youth, people with pets, those that don't feel safe in the current shelters or struggle navigating the complexities of the shelter system, including those that face service restrictions.



This year, The Region of Waterloo is providing funding for The Working Centre to convert an unused student housing building into interim housing for 80 individuals

Catherine Scida: Reflecting on UA Residence

It has been a focused effort to sign up and move 80 people from the street and in temporary motels into the University Avenue (UA) residence. This effort makes me think back to where our community was a year ago, operating a temporary warming centre to keep folks out of the cold. It amazes me how resilient this group has been throughout the pandemic. Throughout our move to the dorms, many residents have shared sentiments about what stability looked like a year ago, compared to now. Moving folks into this new space has given them the opportunity to create a home and to build community. Although we are in the early stages of a beautiful project, I have seen new friendships blossoming, individuals managing conflict in creative ways and coming together to support each other in this new environment that hasn't been readily available to folks for too long.

Deb Worth: Waterloo Discovery Team

As the Uptown Waterloo Discovery Team launched in early October, the Discovery Team Waterloo (DTW) team partnered with the BIA staff, security teams for the City of Waterloo buildings and the shops, and community engagement officers, we walked the uptown streets, greeting street-involved individuals and BIA members alike to introduce the team members.

Downtown Kitchener Discovery Team members shared valuable knowledge and experience with the new DTW team on their walks together in uptown Waterloo.

The DTW has begun to build relationships with the uptown Waterloo community and have felt quite welcome by the street involved individuals, BIA members, and passersby. During the first week, DTW team members began to be approached and asked about their brilliant green T-shirts and appreciated the opportunity to share their message of welcome and community.

DTW team members appreciated the collaboration between the partners on the first walk-along in October. The connections started right away and immediately a young street-involved fellow was connected to The Working Centre's University Residence and was able to move in later that week. St. John's Kitchen, DTW team members, and WRPS Community Resource Officers have continued a daily dialogue with other street involved individuals about their housing options and other resources.

Outreach In The Pandemic

At the beginning of the pandemic, our outreach teams knew that the most important work was to walk up and down King Street, day and night, offering blankets, sleeping bags, and food to people without housing. Supports for basic needs, access to health care and mental health supports all closed down - food, indoor spaces, bathrooms, community connections. With support from the Region we moved some of the most at-risk folk to motels for interim stays and we turned our focus to access to basic needs of food, shelter and health care. We developed deep relationships of solidarity with people in motels, in encampments, and with people who came to our drop-ins. Many of the people we connected with were the same people who accessed the warming spaces last winter. We have been excited to build the interim housing at University Ave, but we continue to advocate for more access to housing/shelter for another 100 to 200 people. Close alignment within the Inner City Health Alliance has built access to an isolation ward, collaborative access to health care supports, and a growing response to overdose prevention and wellness.



Was It A Good Season?

Reflections on Growing Food and Relationships at Hacienda Market Garden During COVID

By Adam Kramer

Hacienda Market Garden is a place where the work of growing food enables relationship building. Relationships are formed between gardeners; between gardeners and the work and ecology of growing food; between our garden and a broad network of farms and farmers, retailers and customers, supporters and colleagues.

The work of growing food and the work of building relationships are interwoven in our day to day work. Both require significant energy and commitment, and the balance struck at our garden tends to set us apart from other small-scale growers in the region. Our ability to focus on hands-on community-based learning, on friendships, and on individual hopes and needs, comes from our accessibility (mere kilometers from downtown), our capacity (2 staff, 3-4 interns, 5-10 committed volunteers, 100+ less-regular volunteers), and The Working Centre's organizational commitment to the concept of engaging people in the work of growing food sustainably as a social

And then came COVID. In April, the city still in lockdown, we made the decision to "close" the garden to volunteers. Two additional staff were hired for the season. The four of us, along with just a handful of committed volunteers, put our heads down and got to work. Our CSA program took off - for the first time we reached and surpassed our target number of share members (160 members) and even had a wait list! Food security seemed top of people's minds.

But how could the garden succeed in growing for 160+ households on a skeleton staff? In previous years it took 150 people to make the garden work! The balance had shifted. The breadth of relationships fomented at the garden had been reduced by the necessity of having fewer bodies in the space. Our capacity to hold relationships had been impaired by the necessity of putting our heads down and just getting the work done. And it did get done. Weeds were kept at bay, planting was kept on schedule, harvests came in and

went out into kitchens throughout

Shifting our energy so heavily towards production was a tremendous learning experience. It was a test of our ability to sustain the garden as a tool of regenerative food production - more akin to a "typical" small-scale organic vegetable farm. The sense now is that we passed this test with flying colours. We fed more people with fewer hands.

But who are we serving? The amount and quality of food produced and sold is not our only measure of success. The uncertainty we faced in the spring has given way to confidence in our ability to host volunteer gardeners and re-engage with the relationships that add depth to our work and give breadth to the benefits the garden provides the community. These central pillars of our work are being re-imagined within our present COVID environment. The safety protocols that once felt overwhelming are now routine. The fear we once felt upon welcoming a new face into our workplace is giving way to clear communication and trust. We feel able to lift our heads up from the work of producing food and get back to the work of relationship building.

The season ahead feels like a new beginning, full of opportunities! There is still lots of figuring out to do, and many limitations, but there is a sense that so much is doable! We are excited to extend an invitation to you, as well as to our colleagues at The Working Centre, to help us find practical ways the garden can be used as a purposeful tool for providing access to healthy sustainably produced food (and the skills required to grow it), while holding the relationships that help develop resilience in the individuals interacting with the garden and in the broader community.

Please feel free to be in touch with your questions and ideas!

Volunteers will be welcomed back to the garden, on a limited basis, in May 2021!

To join our Volunteer Mailing List, please email:

hacienda@theworkingcentre.org

WASL: A Community Thrift Store

By Ayman Eldesouky & Don Gingerich

Worth A Second Look is much more than a second hand retail store. It is a gathering place, a community for St. John's Kitchen folk, volunteers, and customers.

On July 7th, 2020 we re-opened the store to the public after being closed for 3 months. Due to COVID-19, we were forced to limit the number of volunteers, reduce our capacity, reduce our hours, and implement strict safety regulations in order to keep our customers safe. Our attention to detail while following these safety precautions has given our community a feeling of trust and security and we continue to welcome many customers while navigating these challenging times. Since re-opening our doors, 44,000 items have been sold, 320 items have been delivered to our customers in Kitchener-Waterloo, and we have provided a free pick-up service to assist those who are unable to come in themselves.

WASL provides support to many

people including those on the fringes of society. This support is given through moving help, tents, sleeping bags, blankets, and clothing at low or no cost. We also work in collaboration with other community organizations such as Lutherwood. St. Vincent de Paul to provide furniture, housewares, and electronics to low income individuals who have recently been housed.

WASL is a place that listens carefully to try and determine the needs of our community members and then problem solve with individuals to find solutions. This way of being requires flexibility and willingness to do things that many places are prevented from doing due to rigid policies and expectations. WASL is based on service and openness to all regardless of social standing or other factors. We are able to persist as an important resource for our community because of the generous donations we receive and we are able to thrive because of the time and attention offered by our crew of volunteers to the wide community we serve.



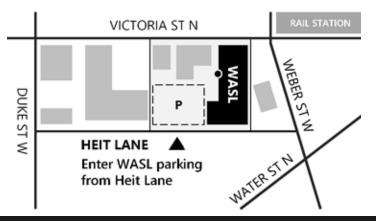
Worth A Second Look is open!

Furniture & Small Appliances | Housewares | Jewelry Electronics | Linens | Mattresses | Books | Toys | Tools

We are following COVID-19 safety precautions. Please wear a mask inside the store.

Store and items drop-off hours: Tues - Fri: 1pm - 5pm | Sat: 10am - 4pm

Limited pickup available, but only for larger furniture items



Located at 97 Victoria St. North in Kitchener

2021 Winter CSA Shares

Our Winter CSA offers 14 weeks of fresh microgreens for \$7.50 per week. From January to April you will receive a package of peashoots and a rotating variety of microgreens such as broccoli, radish, mustard, rapini, cress, and buckwheat microgreens.

Ask about our weekly pick-up schedules.

519.575.1118 | hacienda@theworkingcentre.org catalogue.theworkingcentre/csa

BOOKS FOR SUSTAINABLE LIVING

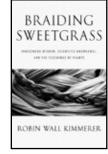


Climate - A New Story

Charles Eisenstein

Flipping the script on climate change, Eisenstein makes a case for a wholesale reimagining of the framing, tactics, and goals we employ in our journey to heal from ecological destruction. With research and insight, Eisenstein details how the quantification of the natural world leads to a lack of integration and our "fight" mentality. With an entire chapter unpacking the climate change denier's point of view, he advocates for expanding our exclusive focus on carbon emissions to see the broader picture beyond our short-sighted and incomplete approach.

320 pages | \$25.95 softcover



Braiding Sweetgrass Indigeous Wisdom, Scientific Knowledge and the Teachings of Plants

Robin Wall Kimmerer

As a botanist trained to ask questions of nature with the tools of science and as a member of the Citizen Potawatomi Nation, Kimmerer embraces indigenous teachings that consider plants and animals to be our oldest teachers. She shows how other living beings—asters and goldenrod, strawberries and squash, salamanders, algae, and sweetgrass—offer us gifts and lessons, even if we've forgotten how to hear their voices. In a rich braid of reflections that range from the creation of Turtle Island

to the forces that threaten its flourishing today, she circles toward describing the awakening of a wider ecological consciousness and the acknowledgement of our reciprocal relationship with the rest of the living world.

408 pages | \$26.95 softcover



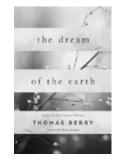
Gardening When It Counts

Growing Food In Hard Times

Steve Solomon

Grow all your family's food with just hand labor, four basic hand tools, and with little or no electricity or irrigation. Gardening When It Counts helps readers rediscover traditional low-input gardening methods to produce healthy food. Currently popular intensive vegetable gardening methods are largely inappropriate to the new circumstances we find ourselves in. Designed for readers with no experience and applicable to most areas in the English-speaking world except the tropics and hot deserts, Gardening When It Counts is inspiring increasing numbers of North Americans to achieve some measure of backyard food self-sufficiency.

360 pages | \$21.95 softcover

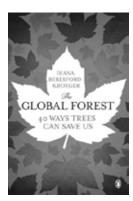


The Dream of The Earth

Thomas Berry

In The Dream of the Earth, Berry weaves together culture, consciousness and ecology to give the reader a flowing account of how we have allowed our culture of consumption to dominate the natural world. Berry wants us to evolve our conscience and ecology to recognize that God's creation will be incapable of supporting life unless we develop a higher sense of the sacred. "There must be a mystique of rain...the same is true about soil, the trees, forests and other natural phenomena." Berry calls for a new religious sensitivity or else we are in danger of plundering the very foundations of life itself.

264 pages | \$25.50 softcover

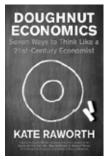


The Global Forest: 40 Ways Trees Can Save Us

Diana Beresford-Kroeger

Renowned scientist Diana Beresford-Kroeger presents an unforgettable and highly original work of natural history with The Global Forest. She explores the fascinating and largely untapped ecological and pharmaceutical properties of trees: leaves that can comb the air of particulate pollution, fatty acids in the nuts of hickory and walnut trees that promote brain development, the compound in the water ash that helps prevent cancer, aerosols in pine trees that calm nerves. In precise, imaginative, and poetic prose, she describes the complexity and beauty of forests, as well as the environmental dangers they face. The author's indisputable passion for her subject matter will inspire readers to look at trees, and at their own connection to the natural world, with newfound awe.

192 pages | \$21.00 softcover



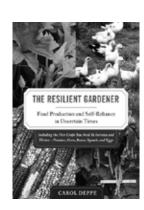
Doughnut Economics

Seven Ways to Think like a 21st Century Economist

ate Raworth

Kate Raworth sets out seven key ways to reframe our understanding of what economics is and does. How we can break our addiction to growth; redesign money, finance, and business to be in service to people; and create economies that are regenerative and distributive by design. Raworth handpicks the best emergent ideas—from ecological, behavioral, feminist, and institutional economics to complexity thinking and Earth-systems science—to address this question: How can we turn economies that need to grow, whether or not they make us thrive, into economies that make us thrive, whether or not they

384 pages | \$ 24.95 softcover



The Resilient Gardener: Food Production and Self-Reliance in Uncertain Times

Carol Deppe

Scientist/gardener Carol Deppe combines her passion for organic gardening with newly emerging scientific information from many fields — resilience science, climatology, climate change, ecology, anthropology, paleontology, sustainable agriculture, nutrition, health, and medicine. The Resilient Gardener is both a conceptual and a hands-on organic gardening book, and is suitable for vegetable gardeners at all levels of experience. It is a supremely optimistic as well as realistic book about how resilient gardeners and their vegetable gardens can flourish even in challenging times and help their communities to survive and thrive through everything that comes their way

384 pages | \$41.95 softcover



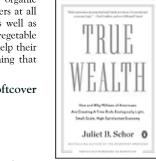
Lost Connections

Why You're Depressed and How to Find Hope

Johann Hari

When Johann was a teenager, he had gone to his doctor and explained that he felt like pain was leaking out of him, and he couldn't control it or understand it. Some of the solutions his doctor offered had given him some relief - but he remained in deep pain. As an adult, he went on a forty-thousand-mile journey across the world to interview the leading experts about what causes depression and anxiety, and what solves them. He learned there is scientific evidence for nine different causes of depression and anxiety - and that this knowledge is about how we connect to one another. Read about ground breaking research on moving past depression.

336 pages | \$24.50 hardcover



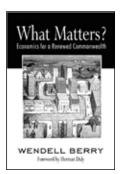
True Wealth

A Time-Rich, Ecologically Light, Small Scale Economy

Iuliet B. Schor

In True Wealth, economist Juliet B. Schor rejects the sacrifice message, with the insight that social innovations and new technology can simultaneously enhance our lives and protect the planet. Schor shares examples of urban farmers, DIY renovators, and others working outside the conventional market to illuminate the path away from the work-and-spend cycle and toward a new world rich in time, creativity, information, and community.

272 pages | \$24.00 softcover



What Matters?

Economics for a Renewed Commonwealth

Vendell Berr

Over the years, Wendell Berry has sought to understand and confront the financial structure of modern society and the impact of developing late capitalism on American culture. There is perhaps no more demanding or important critique available to contemporary citizens than Berry's writings - just as there is no vocabulary more given to obfuscation than that of economics as practiced by professionals and academics. Berry has called upon us to return to the basics. He has traced how the clarity of our economic approach has eroded over time, as the financial asylum was overtaken by the inmates, and citizens were turned from consumers - entertained and distracted - to victims, threatened by a future of despair and

disillusion. For this collection, Berry offers essays from the last twenty-five years, alongside new essays about the recent economic collapse, including "Money Versus Goods" and "Faustian Economics," treatises of great alarm and courage. He offers advice and perspective as our society attempts to steer from its present chaos and recession to a future of hope and opportunity. With urgency and clarity, Berry asks us to look toward a true sustainable commonwealth, grounded in realistic Jeffersonian principles applied to our present day.

256 pages | \$26.50 softcover



The Market Gardener

A Successful Grower's Handbook for Small-Scale Organic Farming

Jean-Martin Fortier

Making a living wage farming without big capital outlay or acreages may be closer than you think. Growing on just 1.5 acres, Jean-Martin and Maude-Helene feed more than 200 families through their thriving CSA and seasonal market stands. The secret of their success is the low-tech, high-yield production methods they've developed by focusing on growing better rather than growing bigger, making their operation more lucrative and viable in the process. The Market Gardener is a compendium of proven horticultural techniques and innovative growing methods.

224 pages | \$24.95 softcover

Sharing the Spirit of Community for 38 Years













Dear Friends,

Before the COVID shutdown, the 35 projects of The Working Centre community were woven together as an integral community of supports with over 1500 daily visits supported by 500 volunteers.

All of that changed on March 17th and every day since, our work has focused on keeping open the basic services of food, shelter, outreach, employment, and financial supports.

Each day you can see that work come alive. You see it when an outreach worker is helping a young fellow challenged with mental health issues who has camped outside all summer and is now supported as he gets settled into his room at the new University Avenue Residence. You see it later that same day when another outreach worker takes the time to support a mother who is grieving the loss of her son after a tragic overdose as she gathers her son's belongings.

You see the same kind of compassion with the St. John's Kitchen workers who have supported the 80 - 90 people who have been camping around our 97 Victoria location during the pandemic. This situation of growing homelessness is fueled by the combination of substance use, mental health instability, and a lack of affordable rental options. What can we do in the face of so much frustration and so few options? We have offered food, washrooms, water, showers, primary health care, and laundry, but most of all we have supported people into other housing, befriending and walking together as people search for alternatives.

Since May, we have divided St. John's Kitchen in two ways: providing about 200 people with packaged meals each day between 11:00 – 1:00 from the Worth A Second Look parking lot; and supporting a drop-in for those who are unsheltered, providing food, washrooms, showers, and laundry for up to 180 people each day. In many respects, the campus of St. John's Kitchen has never been busier, and it is a testament to the complexities faced by people without shelter or access to community resources.

Our response during the pandemic has also included completing the construction and opening of the Water Street House and the quick response to the Region's invitation to operate and manage a student residence for up to 80 people who are unsheltered with few options. In total our intensive supportive housing is providing shelter to over 150 people.

On Queen Street, our Employment Resource Centre has remained open in a more limited socially distant way as our income tax clinics and financial supports have provided valuable updated information as so many income programs have been changing. On average, we have supported 60 people every day through this work.

During this time our cafes, Recycle Cycles, and the Green Door used clothing boutique have remained closed. The Hacienda Sarria Market Garden and our greenhouse have produced a full harvest and Worth A Second Look was able to open in July, helping people outfit their new housing. Our Job Café projects have been able to continue their good work of downtown street sweeping, evening garbage pickup, and Discovery Teams in downtown Kitchener and Waterloo.

Your donations have helped us reweave our creative projects to serve the pressing homelessness issues that continue to grow. Supporters of The Working Centre have proven, year after year, that community donations are vital in responding to local issues. We are grateful for your ongoing support in building our community of support.

Sincerely,

Je Warani

Joe Mancini,

Director

We share our quarterly newspaper Good Work News with our contributors. Learn more about our community-based initiatives by visiting our website at www.theworkingcentre.org

Donate to support The Working Centre Community

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