

...so we're building a kitchen

2026 KITCHEN RENOVATION PROJECT

- We want to feed our community...
- We want to nurture friendships...
- We want to meet each other and Christ across tables...
- We want to learn how to preserve seasonal food...
- We want to continue to serve our children, youth and seniors in memorable celebrations...
- We want to linger around kitchen islands together...
- We want to use our gifts of cooking and hosting...
- We want to respond to social isolation and food insecurity...

...so we're building a kitchen.



“We are looking for ways to live more simply and joyfully, ways that grow out of our tradition but take their shape from living faith and the demands of our hungry world.”¹

-Doris Janzen Longacre

¹ *More-with-Less* preface by Doris Janzen Longacre



PROJECT VISION

Waterloo North's Kitchen Renovation Project is being born out of *necessity* and *hope*: Upgrading; and birthing new initiatives. In 1994, WNMC's building was built on principles of simplicity, multifunctionality, and service to our own community and beyond. Original building committee members Ralph Lebold, Lloyd Martin, Ruth Martin, Milo Shantz and Bernie Burnett envisioned a church building used seven days a week. Waterloo North has stretched its servery to serve thousands through countless programs, meals, and community events.



- *Let's Play* weekly pre-school program
- *Soul Food*, and many other youth and intergenerational events
- *Seniors Connections*
- *Memorials, Weddings* and *various Celebrations & Ceremonies*
- *Soup Lunches*
- *Community Events* like *Iftar Meals* during Ramadan
- *Potlucks* and more potlucks



As we contributed, served, cooked, and hosted a community of hospitality has been built ...

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This year, Waterloo North celebrates its 40th anniversary as a people of living stones, brought together to build a community of peace. Like the Stone Soup folktale and the Feeding of the 5000, let us continue to come together, contribute whatever we can, and offer it to God to bless and multiply so that others may be fed.





PROJECT OVERVIEW

The goal is to upgrade and modernize WNMC's servery to an updated, fully compliant, efficient, environmentally friendly, community kitchen.

FINANCIAL OVERVIEW

The fundraising goal is \$600,000, distributed as follows:

- \$550,000: Construction Contract
- \$50,000: Tithe (In keeping with WNMC tradition, 10% of the project cost will be donated to support Mission & Service initiatives)



1 do justice,

learn from the
global community,

2

3 cherish the
natural order,

nurture people, and

4

5 nonconform freely.²

² 5 Principles from *More-With-Less* cookbook and *Living More with Less* by Dorothy Longacre.
More-with-Less: Time tested recipes for resilience, generosity, and joy celebrates its 50th anniversary this year.

KEY FEATURES & COMPONENTS

1. HEALTH & SAFETY COMPLIANCE

To meet Public Health guidelines for a commercial space, the new kitchen will include:

- *Advanced Dishwashing:* A high-capacity commercial dishwasher and a triple pot-sink station with efficient and ergonomic design
- *Sanitation:* Strategic placement of dedicated hand-washing stations
- *Fire & Air:* Upgraded air handling and fire suppression systems built around new cooking equipment
- *Cold Storage:* Improved refrigeration and freezer space

2. CONGREGATIONAL & ENVIRONMENTAL UPGRADES

Based on feedback from the community, the design prioritizes ergonomics and sustainability:

- *The “Green” Shift:* Replacing gas appliances with electric alternatives to reduce the building’s carbon footprint
- *Efficiency:* A plumbed-in coffee station and improved garbage/compost/recycling management, and updated cooking equipment
- *Workflow:* An electrical roll-up window at the servery and enhanced storage for dry goods, dishes, and cookware

3. STRUCTURAL & DESIGN CHANGES

Consultation with contractors has led to several layout improvements:

- *Doubled Space:* The kitchen square footage and linear counter space will be twice the current size
- *Open Design:* A vaulted ceiling to create a more spacious, breathable environment
- *Logistics:* Moving the exterior door to the parking lot side for easier deliveries and waste removal

*“The Lord walks among the pots and pans.”*³

³ *The Collected Works of St. Teresa of Avila, Vol III, p. 120*