



## **For Immediate Release – Grand Opening of Community Commercial Kitchen ...**

*September 21, 2017*

Thanks to the generosity of donors and the vision of ORE's volunteer Board members, ORE's Community Commercial Kitchen is open and has been utilized for twenty-two weeks. April 14<sup>th</sup> was the inaugural presentation of concession service. Through the entire process, from receipt of the initial grant from Federated Co-op Community Spaces of \$90,000 in September 2015 through to the completion this spring, ORE remains transparent and accountable to all parties. *"In financial context, the actual project cost is \$500,000 of which \$345,000 was generated through provincial grants and other donations. ORE has funded the balance, or one third,"* reports ORE Finance Chair Curtis Flewelling.

ORE is renowned as a benevolent partner in community, agriculture and youth. *"For over 118 years, ORE's Board and staff have served as proud stewards of strong community engagement and responsiveness, contributing both human and capital resources,"* reported Vice President Hugh Bodmer. The primary purpose of the project, while serving the community is paramount, has also been to



provide elevated experience and service to ORE's produced events and the third party rentals held in the facilities. Sourcing concession and catering service for events prior to the construction of the commercial kitchen has almost exclusively gone outside of the community as Olds and area has very limited providers of self-contained concessions and caterers.

The commercial (for profit) operations of the community kitchen are intended to be managed by ORE with profits offsetting the challenging operational paradigm, while also building capacity and sustainability. Alberta Health Services and AGLC regulate this industry in the best interests of public safety and ORE is respectful of this reality. *"The community component remains*



*steadfast – the kitchen is available to local producers to utilize for a small fee, to value add to their production. This aligns with ORE’s commitment to locally grown and produced products currently promoted in the weekly Alberta Agriculture approved Farmer’s Market as well as open markets,”* reported ORE Director and volunteer Market Manager Donna Smith. Community initiatives such as Spring Fling, Olds Fashioned Christmas, National Aboriginal Day, Canada Day, funerals, etc. are all welcome to utilize not only the Community Kitchen, but also the Cow Palace. ORE has a very long and triumphant history of collaborating with service clubs, 4-H clubs and others to offer a venue of community celebration and gathering.

For generations, one of the steadfast considerations in ORE’s service to the region is the ability to be responsive and supportive in unique and individual circumstances. *“ORE welcomes opportunity to partner, collaborate and promote the community in any manner available with groups or individuals,”* says Executive Director Tami Gardner. *“If the concept aligns with ORE’s core*



*values of youth, agriculture and community we will commit all available resources to realize the successful culmination of the vision, including the utilization of the Community Kitchen,”* reiterated Business Development Manager Tracy Gardner. A large percentage of ORE’s annual operations are offset by Alberta Agriculture Regional Exhibitions grant funding. *“The accountability to manage public funds is a practise from ORE as well as the focus to be as fiscally responsible as possible. ORE is striving for sustainability that will promote continued service to the community for another 100 years. This same sense of responsibility applies to the contributions to the Community Kitchen. ORE is dedicated to preserving the investment of the funders and to serving the region,”* commented Curtis Flewelling.

ORE’s volunteer Board of Directors remains committed to the business plan as presented at the time of funding requests. The operations of ORE fall into four distinct pillars:

1. ORE produced events – food and beverage are supplied in either banquet or concession format by the internal food and beverage manager, presently, Alex Galanis. Other service providers were considered, Alex provided the most compelling and entrepreneurial proposal
2. Third party rentals – ORE’s food and beverage service offering is available and encouraged. Decision whether or not to utilize ORE’s service remains with the third party client. ORE will not welcome external, for profit, food and beverage suppliers
3. Community events – each of these collaborative opportunities are reviewed individually and every effort is extended to best serve the objectives of the event and the community – i.e. Spring Fling’s The Pitch all food is provided by Westview

Co-op, served by Kiwanis and Rotary looks after the beverage side. Olds Fashioned Christmas sees 2500 family members served hot dogs and hot chocolate in the Cow Palace by Rotary each November. Recently, the doors of the Community Kitchen were thrown wide open to welcome a traditional preparation of bannock and chili for National Aboriginal Day to 500 students of the community.

4. Value added, education, product development – this pillar of the Community Commercial Kitchen is certainly in its infancy and ORE looks forward to working with community and producers to capitalize on opportunities. ORE will operate within the parameters of Alberta Health Services to provide a venue for educational opportunities and the value added component of primary production. There are potential changes being considered provincially that will dictate that products sold in approved Farmer's Markets will have to be prepared in an inspected venue.

*“There are always circumstances that do not “fit” into a particular category. ORE welcomes inquiries, questions, proposals, what if’s and any other feedback from the community that is served by ORE. A mutually beneficial agreement to virtually any proposition is simply a “discovery” conversation away,”* says President, Craig Scott.

Access to the Community Commercial Kitchen **is** available; ORE honors the commitment to the community today, yesterday and in the future. As always, ORE welcomes any dialogue with any of the fellow stakeholders in community development.

**ORE will be hosting a grand opening on  
Wednesday, October 18<sup>th</sup>, 2017  
Mark your calendars!**