



Le Garde-Manger
POUR TOUS

LE GARDE-MANGER POUR TOUS

*Pour une histoire sans faim
For a story without Hunger*

ANNUAL REPORT



2006 / 2007



Annual report 2006/2007

New hopes for a new year...

| | |
|---|--------|
| ■ In a few words | page 1 |
| ■ The 2006 /2007 agenda | page 2 |
| ■ Food collection and distribution | page 3 |
| ■ Meal production Food security measures Catering service | page 4 |
| ■ Integration and back-to-work programs | page 5 |
| ■ Food workshops | page 6 |
| ■ The year's highlights | page 7 |
| ■ For your information | page 8 |
| ■ Embarking on a new year... | page 9 |
| ■ Appendices | |
| Members of the Board of Directors and campaign team | A1 |
| Understanding Le Garde-Manger Pour Tous in 2007 | A2 |
| Partners list | A3 |

Enjoy your reading...

A YEAR IN A FEW WORDS

After ten years as CEO, I am proud to look back on the stupendous progression of Le Garde-Manger. From food distribution to food workshops, Le Garde-Manger offers a comprehensive range of health and nutrition services.

Our challenge for the year 2006/2007 is to give those who need our help the keys to regular and healthy meals.

Our organization thinks in a holistic way : collecting food and distributing it to those who need it most; producing meals for children while integrating vulnerable individuals through work; teaching people how to eat better and develop a healthier lifestyle in their community...

Le Garde-Manger is aware of the needs and limitations of the residents of South-West Montreal and has adapted to them; we have been offering new orientations with the help of other organizations from Petite-Bourgogne and St-Henri without losing our distinct identity.

Together and united, we, staff members, partners, residents, friends and collaborators, have made this venture possible. The year 2006/2007 has yielded outstanding results.

Thank you all for your support and future involvement.

Jacques Fortin
Chief Executive Officer

What a beautiful year!

2006/2007 was an exciting year, rich with challenges and accomplishments.

Thanks to everyone's work and perseverance, we have delivered thousands of meals and tons of food, we have socially integrated seventy people and we have strengthened our food workshops.

Many thanks to the board members and to all of our volunteers, without whose daily support and involvement nothing would be possible.

All our gratitude to our donators and partners for their financial and moral support.

A heartfelt thank to our staff and participants for giving thousands of children and parents access to healthy eating all year long.

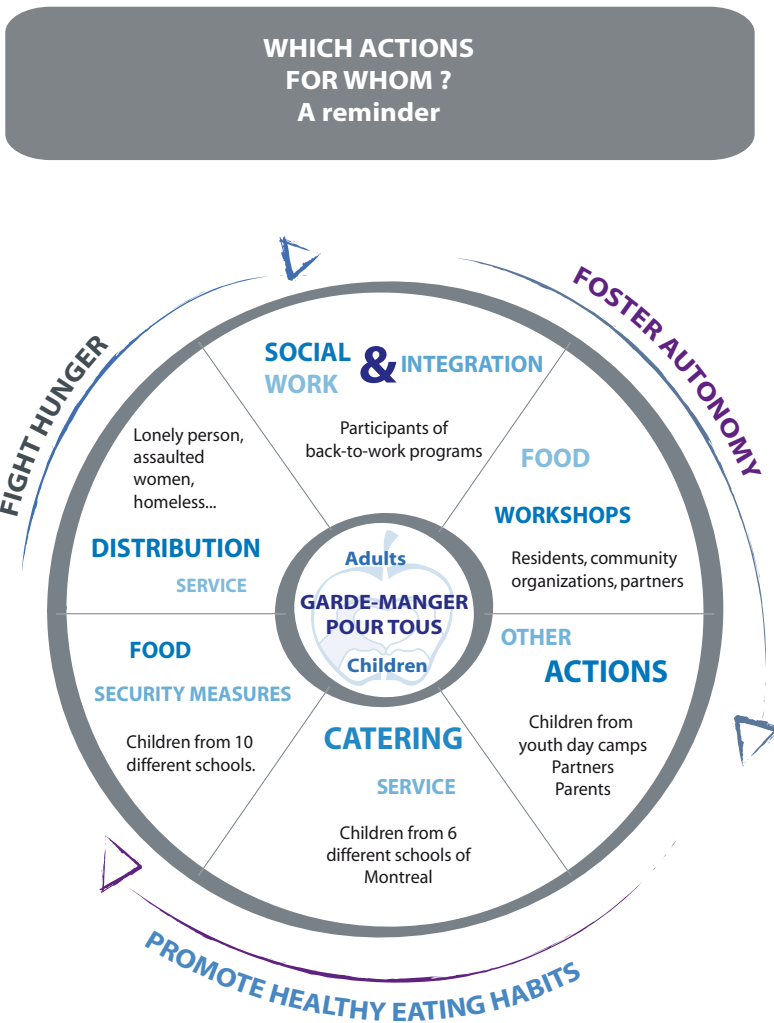
Finally, many thanks to the recipients of our help, both children and adults. You are our source of inspiration and energy, and for you ***we strive to put an end to hunger.***

Ghislaine Théoret
General Manager

THE 2006/2007 AGENDA

The broad lines of our program

Before anything else, here is a reminder of the actions of Le Garde-Manger Pour Tous and its beneficiaries. See diagram



THE IMPACT OF LE GARDE-MANGER

- 10,000 beneficiaries of food distribution per month
- 2,500 children per day
- 60 applicants (more or less) for the integration and supervision programs per year
- An average of 94 participants for the food workshops this year
- A rising public awareness thanks to messages in the media

The year 2006/2007 marked a definite effort to change and modernize. The Garde-Manger teams reflected on new ways to define the organization. Our 2006/2007 objective: betting on the future.

The kitchens were swept by a wind of change. Our priority for the next three years is to restructure the facilities, the appliances, and the teams, so as to optimize meal production. This process, which was started in 2006 with a (first) reflection and consultation stage, should be finalized by 2009.

2006/2007 Objective: start to restructure the kitchens with reflection and consultation.

The department of integration, supervision, and support was alive with a plethora of new projects. A team training pilot project was launched to improve the support given to those applying for integration and back-to-work programs. The project is meant to help personalized support initiatives, tailored to the applicants' expectations. The challenge was for the department to set up a durable, adequate training program to enable team leaders to supervise vulnerable individuals.

2006/2007 Objective: double the number of participants while structuring individualized support.

Good news! A growing number of the Little Burgundy and St-Henri residents are interested in healthy eating. **The mobile team's food workshops** are a success. The healthy eating kit was upgraded during the year through constant evaluation by participants and partners. The pilot project has become a 10-workshops program that includes all aspects of healthy eating. It now bears the name "j'investis dans l'aliment-terre". The richness of toolkit offered by the mobile team results from the diversity and the growing partnership within the neighbourhood. More partners are getting involved and are subscribing to the approach to make healthy eating accessible to all.

2006/2007 objective: improve the workshop program and make it accessible to a large number of participants while involving the community in the healthy eating issues.

Let's not forget to mention the achievements of the **distribution team** which has maintain its process as it is so efficient !

FOOD COLLECTION & DISTRIBUTION

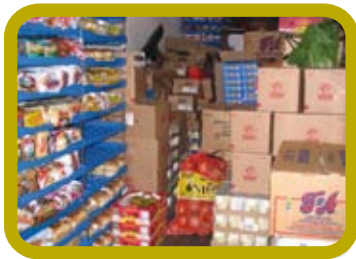
At a crossroads...



This year no less than 500,137 kg of food were distributed by Yvon and Jean-Maurice, our dynamic duo. Together they have given 36 years of loyal services to Le Garde-Manger.

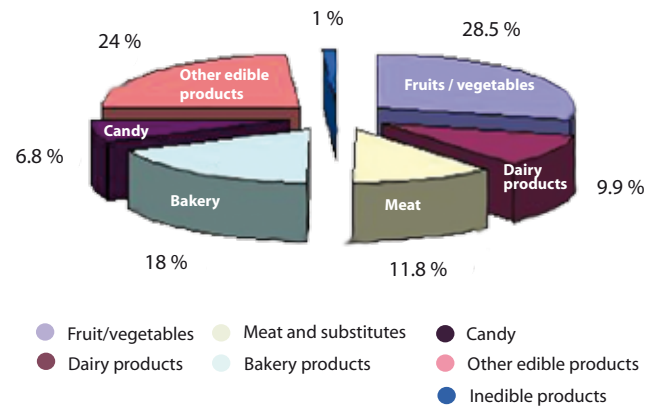
In short, in 22 years of existence a surprising total of more than 8 million kg have been delivered to the four corners of Montreal.

A mixture of fruits and vegetables, various types of bread, cereals, and other basic food have traveled from food banks to needy community-based organizations thanks to our distribution team's diligence.



The vast majority of this food (95%) comes from the central food bank: Moisson Montréal, of which Le Garde-Manger has been a member for 20 years.

Today our distribution service has 24 service locations. From youth centers to local shelters, hundreds of people eagerly expect their arrival every morning.



THE YEAR IN NUMBERS

Number of distribution days per year: 245

Amount of food distributed in 2006 / 2007 : 500,137 kg

Average amount of food distributed per day : 2,040 kg

Since its foundation : 8,845,085 kg

In worth per day : \$ 10,000

In worth in the year : \$ 2,423,542

Benefiting organizations : 24

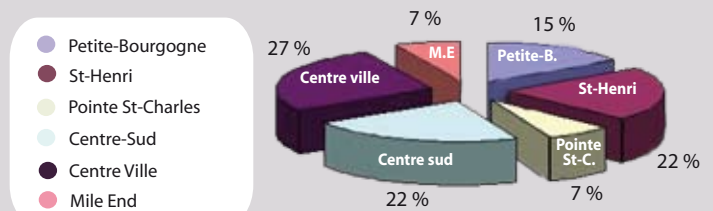
Average distance covered in a year : 18,000 km

Direct beneficiaries : mostly youths (children/teenagers/young adults)

24 BENEFITING ORGANIZATIONS

Association Bénévole Amitié
Auberge Madeleine
Chez Doris
C.L.S.C St-Henri
Continuité Famille Auprès des Détenues
YWCA - Centre Ville
Église Catholique St-Jean
Église Catholique St-Joseph
Garderie Genesis 87
Maison Flora Tristan
Mission Catholique Latino Américaine

Mission communautaire Mile-End
Montreal City Mission
St-Anthony's Parish
St-Columba House
St-Gabriel's Catholic Church
St-James United Church
St-Michael's Mission
Séro-Zéro
Spectre de Rue
Tyndale St-Georges
Union United Church
L'itinéraire
Les Ateliers 850



MEAL PRODUCTION

What goes on in the kitchens?

This year, 18 people have worked in Le Garde-Manger's kitchens located on Mullins St. to produce almost 432,000 meals, or an average 2,500 meals a day.

These 18 people are:

- 4 managers
- 5 cooks
- 2 head cooks
- 2 assistant cooks
- 4 kitchen assistants
- 1 general assistant
- + 28 people making the portions**

Besides these 18 people, we rely on 4 delivery men and 4 assistant delivery men servicing 22 different service locations, most of them in the Montreal South-west.

Schools that benefit from the meals

Meals served per school

| | | |
|-----------|--|--------|
| 1 | Ecole de la Petite Bourgogne Petite Bourgogne | 46 023 |
| 2 | Ecole des Nations Côte-des-Neiges | 76 038 |
| 3 | Ecole Ludger-Duvernay St-Henri | 16 525 |
| 4 | Ecole Victor-Rousselot St-Henri | 31 388 |
| 5 | Ecole Charlevoix St-Henri | 6 272 |
| 6 | Ecole Jeanne-Le-Ber Pointe St-Charles | 38 298 |
| 7 | Ecole Charles-Lemoine Pointe St-Charles | 56 872 |
| 8 | Ecole Notre-Dame-des-Sept-Douleurs Verdun | 19 171 |
| 9 | Ecole Laurentide Ville St-Laurent | 31 686 |
| 10 | Ecole Katimavik-Hébert Ville St-Laurent | 6 416 |

Commission scolaire de Montréal

271 407 meals

Commission scolaire Marguerite-Bourgeoys

57 273 meals

This year in numbers

431,163 meals were made in 2006/2007

Food security measures

349,853 meals based on food security measures that is to say 81 % of the total production
1900 meals prepared every day on average.
About 2000 children are covered by the food security measures.

17 people make portions
32 people supervise students with the support of 6 team leaders

Catering service

81,310 meals or 19 % of our total production
300 to 600 children are helped by Le Garde-Manger's catering service.
430 meals are produced per day on average
11 people make portions

10 MONTHS OF ACTIVITIES

FROM SEPTEMBER TO JUNE
THE KITCHENS GET BUSIER
THAN EVER TO SATISFY
THOUSANDS OF CHILDREN



**R
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The food security measures seek to counter the effects of under-nourishment in students from economically disadvantaged families. It offers a food aid that allows these students to improve their school results.

This became a priority at Le Garde-Manger by the early 1990s. Parents contribute 50 cents per school day (10 dollars per month).

The catering service was started in the years 2000. It produces and distributes from 300 to 600 meals a day depending on the menu selection. It comprises one main course and one dessert for a cost of 4 to 4.50 dollars.

So far 6 schools use Le Garde-Manger's catering service.

SOCIAL AND WORK INTEGRATION

Record number of participants

69 people have participated in the back-to-work, support and supervision programs financed by Emploi-Québec in the amount of \$162,756.80 in the year 2006/2007.

These people support the permanent team by cooking in the kitchens, making portions, maintaining facilities and supervising children. The beneficiaries of these programs are supervised by team leaders and a psychosocial worker. They are trained to look for jobs and prepare their futures.

These 10-month programs at Le Garde-Manger involve an average of 510 hours of work per program and per person.

THE PROGRAM PPE

(Programme de préparation à l'emploi* "tackling the job market")

Budget

\$ 94,846.80

Number of participants : 18 (limited enrolment) -15 women and 3 men

Time worked per applicant : 510 hours

Workshop time per applicant : 218 hours

Supervision time per applicant : 120 hours

Results as of June 30, 2007

- 7 participants are employed
- 4 participants are in a training program
- 1 participant is enrolled in another Emploi-Québec program
- 5 participants have completed the program and are actively looking for work
- 1 participant abandoned the program during the year.

*Employment Preparation program

THE DEVENIR PROGRAM

(Social help and support program)

Budget

\$ 52,050

Number of participants : 51 (open enrolment) - 46 women and 5 men

Time worked per applicant: 510 hours

Workshop and supervision time per applicant: 170 hours

Results as of June 30, 2007

- 33 participants have completed the program.
- 18 participants abandoned the program during the year for various reasons.

IN A NUTSHELL...

These two programs are part of Emploi-Québec's social integration kit.

They both aim at *empowering participants to find work and build their future.*

The beneficiaries of the EPP and Devenir programs have various backgrounds and find themselves at different stages in their back-to-work process. Applicants are guided according to these parameters.

We employ a personalized counseling approach. Applicants meet both the Emploi-Québec counselor and the Garde-Manger psychosocial worker. Each case is treated individually.

Wage subsidy (Contrat d'intégration au travail-CIT)

Budget

\$ 15,860

(administrative position)

Total amount received

from Emploi-Québec

\$ 162,756.80



TYNDALE ST-GEORGES
CENTRE D'EMPLOI DE LA PETITE BOURGOGNE
LITTLE BURGUNDY EMPLOYMENT CENTER

FOOD WORKSHOPS

A unique community approach towards healthy eating



A community-based process

The team carries out its mission within a **community-based action plan**. Indeed, this team project resulted from the Little Burgundy Coalition Committee's work on food security. **This year, new members joined in to raise the total membership of the committee to 15 from 10 different organizations.** Monthly meetings lay the foundations of a common vision of the promotion of food security in the community.

A mobilizing mobile team

Besides its regular program, **the mobile team participates in the organization of special events.** It was involved in the undertaking of 2 theme days with its partners last March, nutrition month. This year, the theme days dealt with the importance of eating fruit and vegetables and of physical exercise. More than 150 people visited the information and tasting booths; it appears to all that this ought to become a yearly event in the neighbourhood.

Preparing a healthy, tasty meal with fresh local foods, in a small group, at a convivial venue close to home : this is what the mobile team has to offer in its workshops. This turns out to be a concrete and effective way of demystifying healthy eating and making it accessible to all. Thus, the mobile team has been going around various locations in the Little Burgundy and St-Henri for 2 years to carry out this mission. **This year the team has done 64 workshops with 94 participants (each participant took part in 4 workshops approximatively).**

The team expands

Every year, the team grows stronger with more partners who are increasingly aware of the importance of food security in the community. **This year, through the enrolment of new financial sponsors, 5 people have combined their interdisciplinary skills to design and carry out a 10-workshops healthy eating program.** Nutrition, cooking techniques, budgeting, grocery shopping, environmentally-friendly consumption and more. All these components of healthy eating also promote a sustainable social empowerment of the population.

Multiplying agents

The food workshops are managed in collaboration with community workers from the partner organization. The community workers get the same information as the participants, thus more people work toward promoting food security. **This year, 14 community workers from various organizations have been trained to manage workshops.**



PARTNERS OF THE MOBILE TEAM

Abri d'espoir
ACEF Sud Ouest
Amitié Soleil
Arrondissement Sud-Ouest
Atelier 850
Ateliers cinq épices
Atwater Market
CEDA
Centre communautaire des femmes actives de St-Henri
CSSS Sud-Ouest Verdun
Direction de la santé publique - Mtl
Éco-Quartier Pte St-Charles / Little Burgundy
Good Shepherd Community center
IGA Topetta
Little Burgundy Sports Center
Little Burgundy Coalition
Lucie and André Chagnon Foundation
Office Municipal d'Habitation Mtl
Pro-vert Sud Ouest
Public Health Agency of Canada
Réseau Providence
Les Scientifines
St-Joseph Church
Tyndale St-Georges Community Center
Tyndale St-Georges Little Burgundy Employment center
Welcome Hall Mission

THE HIGHLIGHTS OF 2006 / 2007



A new campaign president

Yvan Delorme, Director of the Service de Police de la Ville de Montréal, has now taken over from Larry Smith as honorary president of the fundraising campaign of Le Garde-Manger Pour Tous. This entails an important collaboration between the Service de police de la ville de Montréal and Le Garde-Manger Pour Tous.

"By providing preventive measures to youths, the Montreal police community, together with Le Garde-Manger Pour Tous, gets involved first-hand in the education of children and I am very proud of that," Mr. Delorme declared.

Involvement of public figures

Mr. Delorme, together with commanding officer Pierre Savard and a few Station 15 officers, joined the team of Le Garde-Manger Pour Tous. He helped in serving meals to 200 children at a primary school in the Montreal South-West.

The Alouettes and Larry Smith surprised more than 200 children in a primary school in the Montreal South-West by coming to serve them lunch.

\$23,000 were raised in charity lunches involving the following businesses: CASACOM, CIBC, Dessau-Soprin, Gespropacking, Gestrans, Spinelli, Veolia, the Montreal Alouettes and the Canadiens.

\$41,035 was raised at the 11th charity cocktail party of Le Garde-Manger Pour Tous



At its March 20 annual charity cocktail party, held in Bain Mathieu, Le Garde-Manger Pour Tous garnered \$41,035 through its silent auction and ticket sales.

In the presence of business personalities and of many partners, Mr. Jacques Fortin, CEO of Le Garde-Manger Pour Tous, paid a moving tribute to Larry Smith, the president and manager of the Montreal Alouettes.

\$18,270 was raised at the 2006 draw

Chassé Toyota, a car dealer located at the heart of Plateau-Mont-Royal, got involved once more in 2006 to support Le Garde-Manger Pour Tous with its charity draw. It took place between November 24 and December 23.

That year's winner, Mr. Hugo De Bellefeuille, won a two-year lease for a Toyota Camry SE or \$10,000 in cash.

Many thanks to Mrs. Micheline Couturier who sold more than two-hundred \$100 tickets.



Local media coverage

Articles published in 24H, Dernière heure, Journal de Montréal, La voix populaire, Le Babillard, Le Plateau, le Ville Marie. Others : Radio Canada radio - Desautels, Radio Canada TV - Journal de 6 h, RDS.

This exposure was made possible through the generous contribution of the public relations agency CASACOM.

FOR YOUR INFORMATION

[+ More news](#)

:: FINANCIAL REPORT ::

| 2006/2007 FUNDRAISER | |
|------------------------------|--------------|
| Réchaud-Bus | \$ 39,467.96 |
| Online donations via Canadon | \$ 324.95 |
| Canadian Feed The Children | \$ 5,200 |
| Foundations | \$ 56,000 |
| Businesses | \$ 39,042 |
| Religious organizations | \$ 4,900 |
| Individual donations | \$ 25,572.25 |
| Revenus cocktail | \$ 41,035 |
| Draw revenues | \$ 20,6000 |
| Other donations | \$ 4,135 |
| TOTAL = \$ 237,077.16 | |





MAIN FINANCIAL SUPPORTS

ASPC
CLSC
Commission scolaire de Montréal
Comission scolaire Marguerite Bourgeoy
Contrat d'intégration au travail
Direction de la santé publique
Emploi Québec
Fondation Chagnon
Réseau Providence
Service intégré de la périnatalité et de la petite-enfance
Ville de Montréal

TOTAL = \$ 1 321,605

:: DIRECTORY ::

-  Ghislaine Théoret
General Manager
-  Sylvie Marcotte
Assistant Manager
-  Amin Sassi
Accounting Manager
-  Fanny Poveda
Communication Coordinator
-  Yvon Jean
Distribution Coordinator
-  Roger Grégoire
Food Service Coordinator
-  Monica Ponce
Coordinator of Food Security Projects
-  Francine Léveillé
Integration Program Manager

:: OUR WEBSITE GETS A NEW LOOK ::

Le Garde-Manger Pour Tous launched its new Website last August. Informative and intuitive, it will satisfy your surfing appetites!

In a few clicks, you'll get to know what Le Garde-Manger Pour Tous is about in 2007.

Video clips, photos, media kits and more details on our action are now available on-line.

This site results from a collaboration with a dynamic team of edimasters and graphic designers from **Imagine – Intelligence Digitale**. Thank you for your fine work and good advice.

We would like to thank to our partners, donors, friends and collaborators for their financial, material, but above all human contribution.

We have realized with pride that every year we work hand in hand with more than a hundred partners.

Together, let us keep this synergy alive.



THE KITCHEN CHALLENGE

The great challenge this year will doubtlessly be the reorganization of the kitchen located on Mullins St. which produces 2,500 daily hot lunches during the school year.

This takes us to the second stage of the kitchens' modernization project. After reflecting and dialoguing in the first stage, it is now time to set the redevelopment project in motion.

Several of the current kitchen's inconveniences have been highlighted: general lack of space, equipment, storage room, hot water for dish washing and power outlets.

All these inconveniences have a negative effect on staff rotation, menu management and food quality.

The cooks, assistant cooks and the whole kitchen staff need to walk a tight rope to optimize space and equipment.

Here are concrete examples of the limits of their facility:

As of today, it is impossible to prepare 2,500 servings of soup due to a shortage of pans and vats. Likewise, potatoes can't be peeled for lack of space, though there's nothing like home-made mashed potatoes!

Modernizing the kitchens amounts to:

- Raising production capacity
- Improving food quality
- Offering fresher, healthier home-made cooking
- Diversifying our sources of supply (at local grocery stores for instance)
- Creating new jobs
- Improving the current team's working conditions
- Introducing children to new flavours

The cost of modernizing the kitchen is estimated at about \$110,000. Part of the funds raised in 2007/2008 will be dedicated to this project.



Our challenge for the months and years to come is to build a shared vision of the development of food security in the community. The mobile team wants to participate in this effort. This mission cannot be carried out by isolated individuals. We must endeavour to complement one another to achieve our goals.

2007/2008 objectives :

- Diversifying and strengthening partnership on the issues of healthy eating.
- Supporting collective and residents' actions

IN SHORT

- *Modernizing the kitchen and reorganizing work teams*
- *Strengthening community work and developing new components for healthy eating workshops*
- *Modernizing computers to improve data management and work conditions*
- *Reorganizing the integration department by creating a position to improve the supervision of the applicants for the back-to-work programs*
- *Building durable relationships with our donors, collaborators and sponsors*
- *Finding financing to purchase a delivery truck, appropriate computer technology and kitchen equipment*

Thank you for your support

APPENDICES

The 2006/2007 Board of Directors

Jacques Fortin
CEO (individual member)
Senior Vice-President, Transport Dessau-Soprin

André Prud'Homme
Vice-President (individual member)
Executive Vice-President, Groupe Prud'Homme CIBC Wood Gundy

Louise Boucher
Treasurer (individual member)
General Manager of Gestrans

René Frenette
Secretary (individual member)
Community Organizer of CLSC Verdun

Michèle D. Boyer
(individual member)
President of the Financing Committee

André Décarie
(individual member)
Vice-President, General Manager of Métromédia Plus

René Lefebvre
(representative of a member organizations)
St-Joseph Catholic Church

Ginette Roth
(individual member)
Human Resource Advisor

Johanne Lang
(individual member)
Consultant

Mirlande Guerrier
(representative of a member organizations)
CPE Genesis 87

Hélène Lajoie
(employee representative)
Le Garde-Manger Pour Tous

Ghislaine Théoret
General Manager
Le Garde-Manger Pour Tous

2006/2007 Campaign Cabinet

Jacques Fortin
CEO

Michèle D. Boyer
President of the Financing Committee

Marie-Josée Gagnon
CASACOM

Jean-Claude Lévesque
Veolia Transport

Hugo De Bellefeuille

Bernard Pellegrin
EPB inc.

Louise Boucher
Gestrans

André Prud'Homme
CIBC Wood Gundy

Micheline Couturier
Remax

Larry Smith
Alouettes de Montréal



UNDERSTANDING LE GARDE-MANGER POUR TOUS IN 2007



:: A PICTURE OF THE ORGANIZATION ::

This data sheet describes a singular organization which recently turned 22.

The following information has been updated and condensed so you can grasp the nature of Le Garde-Manger at a glance: its objectives, its actions and its identity, built along the years.

You can also find additional information on our Website at : www.garde-manger.qc.ca



Our values

AUTONOMY
INVOLVEMENT
SOLIDARITY **RESPECT**
HEALTH
SHARING **ABUNDANCE**
RECOGNITION

A BRAND NEW WEBSITE

www.garde-manger.qc.ca

OUR SIGNATURES

- Une histoire sans faim
- Soulager la faim en favorisant l'autonomie des personnes

OUR LOGO



Le Garde-Manger
POUR TOUS

Our identity

Our goals

FIGHT HUNGER



PROMOTE HEALTHY EATING HABITS

WHILE FOSTERING AUTONOMY

▶ Feeding

With a food production and distribution chain

▶ Supporting

With psychosocial and work supervision

▶ Educating

With pedagogical projects on healthy eating

▶ Informing

Through the development of a local network

Our actions

: BUILDING ON COMPLEMENTARITY :

Main activities

Food distribution to 24 community organizations in Montreal
Production of 2,500 hot lunches per school day for children

Complementary activities

Social integration activities through back-to-work programs
Food workshops for healthy eating habits

HOW AND THANKS TO WHOM DOES IT WORK?

A SNAPSHOT OF THE ORGANIZATION



Board of Directors
12 people

Administration
8 people

Food workshops
5 people

Distribution service
2 people

Cooking
35 people

Supervision

Eating security measures
40 people

Catering service
15 people

Supervision and integration service
2 people *

107 EMPLOYEES



* + 69 participants in the back-to-work programs

IT WORKS THANKS TO...

... the 107 employees who devote their daily enthusiasm to Le Garde-Manger's distribution, production, management, integration programs and special projects.

KEY DATES

1985 :12 organizations of south-west Montreal found GMPT. Primary mission: foodstuff collection and distribution.

1990 :Beginnings of meal production based on the food security measures.

2000 :The GMPT moves location to increase its production capacity.

2002 :GMPT merges with Les Cuisines des Parents. More meals are produced.

2005 :Cooking workshops are launched.

2006 :20th anniversary celebration.

**20 years of actions
20 years of hope**

2007 and later...

The essential challenge for Le Garde-Manger is to strengthen all its activities and to develop new programs, mainly concerning training and integration.

Our priority is to ceaselessly improve our every service. By working on quality, safety and working conditions, we lay sound foundations for the future.

YOUR DONATIONS

To make a donation, send us by mail the following information : first and last names, address, e-mail address with your donation. A donation form is also available online at www.garde-manger.qc.ca

Payments can be made :

- By check
- By credit card
- By money order
- Or cash

You can also make your payment through www.canadon.org by typing the name of *Le Garde-Manger Pour Tous* in the field dedicated to organization search. This is a secure site.

DO NOT FORGET TO CLICK ON CANADON.ORG

GARDE-MANGER POUR TOUS

755, rue des Seigneurs
Montréal QC H3J 1Y2

Phone : 514-931-8830
Fax : 514-931-1727

www.garde-manger.qc.ca



Georges Vanier



Bus 57

For your information, the kitchens of Le Garde-manger Pour Tous are located on Mullins St.



OUR PARTNERS

- COMPANIES
- FOUNDATIONS
- SPORTS CLUBS
- ARTISTS
- PUBLIC INSTITUTIONS
- OTHERS

*We thank and salute the participation of the following partners
for their dedication and support to our cause.*

Alouettes de Montréal
Caisse Populaire Desjardins Atwater-Centre
CASACOM
CIBC / Groupe Prud'Homme
CNIM
Comité en sécurité alimentaire de la Petite-Bourgogne
Commission scolaire Marguerite-Bourgeoys
Commission scolaire de Montréal
Dessau-Soprin
Emploi Québec
Fondation Brujavin
Fondation Canadian Tire du Québec
Fondation du club de hockey Canadien pour l'enfance
Fondation J-A DeSève
Fondation Jeunesse-Vie
Fondation Lucie et André Chagnon
Gestrans
Imagine / Intelligence Digitale
Légion Royale Canadienne
Marché Atwater
Métromédia Plus
Moisson Montréal
MP Reproductions
Orchestre Symphonique de Montréal
Perkins
Réchaud-bus
Remax
Service de Police de la Ville de Montréal
Saputo
Spinelli
Tessier Christian Photographe
Université McGill / Faculté de droit
Veolia Transport
Ville de Montréal



 **THANK YOU FOR**

YOUR SUPPORT 

Le Garde-Manger Pour Tous
755, rue des Seigneurs
Montréal Québec H3J 1Y2

Phone : 514-931-8830
Fax : 514-931-1727

E-mail : gmpt@garde-manger.qc.ca



www.garde-manger.qc.ca