

I. CHESTER COUNTY COMMUNITY FOUNDATION GRANT PROPOSAL SUMMARY SHEET

One page only. This page will be shared electronically with Grant Panel Members & Fund Advisors.
Note: If Philanthropy Network's Common Grant Application is used, CCCF's Summary Sheet **MUST** accompany application.
To obtain an electronic version of this application, visit www.chescocf.org

April 29, 2024

Contact Information

Organization Name: St. Peter's Church in the Great Valley ED/CEO Name: Rev. Abigail Crozier
Nestlehutt
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Organization Information:

Field/s of Interest:

Arts, Culture & Humanities Environment/Animal Welfare Education
 Health Human Services Religion

Mission: The mission of St. Peter's Church in the Great Valley is by the power of the Holy Spirit, to nurture people of all ages in the knowledge and love of God in Jesus Christ, and to make Him known in the wider community.

Geographic Area Served (If not all of Chester County, specify primary Chester County regions served): Malvern, Paoli, Berwyn, West Chester, Phoenixville, Coatesville, Darby

Describe Population Served & Annual Number of People Served: 250-500

Annual Budget \$739,141	1 # of Full-Time Equivalent Paid Staff
34% of budget for program expenses	12 # of Board Volunteers
58% of budget for administrative expenses	150 # of Active Non-Board Volunteers
8% of budget for fundraising expenses	1,200 # of Volunteer Hours
100 % total	

Top 3-5 funding sources: Pledges, rentals, investments

Is this grant proposal for: Capacity Building (X) or General Operating ____?

If Capacity Building Proposal, the focus is:

Mission, Vision & Strategy Governance & Leadership Partnerships & Collaborations
 Fundraising, Development & Marketing Technology Other: _____

Grant Amount Requested from the Community Foundation: \$7,500 _____

Proposal Summary: St. Peter's Church in the Great Valley has a food ministry that serves organizations and individuals in Coatesville, Phoenixville, Darby, and Philadelphia. We have the need to complete a certified kitchen to be able to better serve our neighbors and the community.

II. CHESTER COUNTY COMMUNITY FOUNDATION GRANT PROPOSAL NARRATIVE

Provide clear, concise information. 3 pages maximum.

1. Nonprofit's history, goals, key achievements & distinctiveness

St. Peter's Church in the Great Valley was established in 1704 as a missionary parish of the Church of England and carries a rich pre-Revolutionary War history. The Historic Church was finished in 1744, with three major additions completed in 1856, 1901, and 1989, and is listed on the National Register of Historic Places. The church campus sits on 16 beautiful acres atop a hill in Malvern by Echo Lake between nature trails of Cedar Hollow Preserve and Valley Stream Creek Preserve. Our unique grounds draw our neighbors from Atwater and Echo Lake to sit or stroll outdoors and take in the beauty of the natural surroundings.

In 2005, St. Peter's constructed a stunning Welsh bank barn. The barn was designed to be a multi-use center for Sunday services, classes, and community outreach events. A commercial kitchen was not installed at that time due to a lack of sufficient systems. In 2016/2017, a Pew Charitable Trust Grant was awarded enabling the necessary water and sewer system upgrades. With these issues resolved, the focus turned to constructing a commercial kitchen to launch on-site outreach programs, with particular emphasis on a food ministry.

In 2016, St. Peter's established a food ministry with the purpose of broadening our ability to address food insecurity in our area. In particular, the communities of Phoenixville, Coatesville, and Darby were identified. Ongoing from 2016 through the present we have deepened our knowledge, skills, programs, and relationships with these groups in ways that did not require a kitchen (these programs are highlighted below). Even though these programs will continue, **our goal is to offer hospitality to these and other identified groups by inviting them to our campus for meals, and special programs, along with educational opportunities.**

Examples of our food ministry programs to date:

- Transport meals in "hot boxes" to Darby Mission (Darby Borough, Delaware County). Approximately 265 volunteer hours with over 1,400 guests served.
- Prepare monthly dinners in St. Peter's Episcopal Church Phoenixville's certified kitchen. 405 volunteer hours with 2,300 meals served.
- On-going monthly food support to the under-resourced at *Alianzas de Phoenixville*, by delivering non-perishable food donations. For over a year, thousands of eggs were delivered. Hams and turkeys were provided at holiday times. Assisted *Alianzas* staff at their Dignity Market by distributing organic fresh fruits and vegetables to their community.
- On-going delivery of bagged lunches, 90 dozen eggs, and non-perishable food donations to Coatesville's Community Youth and Women's Alliance (CYWA).
- Three outdoor 'pop-up' pantries (in collaboration with Chester County Food Bank) were held here during the pandemic. Ninety-four families came to receive groceries, fresh fruit and vegetables, and cleaning products.
- Beginning in 2016 "Camp Get Along" was held here each summer for fifty inner-city campers.
- In 2021, St. Peter's hosted the first Diocesan Youth Jam. It was very successful, and our hope is to host it again. Without a kitchen, however, this event was catered which raised the cost of the event.

Future programs based on completion of a certified kitchen:

Prior to the pandemic, we partnered with St. Peter's Episcopal Church Phoenixville to provide meals to local residents using that church's certified kitchen. We provided teams of volunteers to plan, make, and serve dinner to approximately 20-75 guests monthly. It provided our volunteers with a time of fellowship coupled with conversational interaction with the guests. From the success of this model, we believed it could work on our campus with community partners we already have while identifying new partners and programs. With a certified kitchen, our food ministry could offer hospitality to community partners by inviting them to our campus for meals, special programs, and events. The following highlights what has been discussed to date:

*Darby Mission: Conversations with Vicar Doris Rajagopal, leader at the Mission in Darby, centered around how visiting our campus could benefit her community. Focusing on youth interests, visits will follow our City Camp model, including games, crafts, a book fair, and a water slide. Lunch prepared in our kitchen would be served.

* Alianzas de Phoenixville: Conversations with Executive Director, Nina Guzman, centered around inviting members of her community to our campus to prepare recipes from their home country. It will provide an opportunity to share cultures through food and provide a way of developing trust with our neighbors.

*Community Youth and Women's Alliance, Coatesville: Conversations with CYWA Food Distribution leader Roger Wayne centered around a "meet and greet" type event at St. Peter's celebrating the volunteers from their food distribution center. We have come to know many of these hard-working individuals over the years, and being able to offer our thanks for what they do would be a blessing.

*Community Barn Dance in the fall of 2024 in our bank barn. It was a highly successful event before the pandemic. It could again be an excellent way to invite our neighbors from Echo Lake and Atwater to join us and learn more about St. Peter's and volunteer opportunities with our food ministry.

*Hosting Youth Organizations: We welcomed the Youth Diocesan Jamboree to our campus in 2022 for a special day of fellowship and outdoor activities. The event was catered due to our lack of facilities. With a kitchen, we could invite other groups to our campus, such as City Camp in Chester County, St. James School in West Allegheny, Darby Mission Youth, Chester County Children's Choir, and hopefully host another Youth Diocesan Jamboree in the future.

*Habitat for Humanity: Our St. Peter's team worked at a current site in Coatesville. Providing meals to welcome new owners into their homes would extend hospitality to our neighbors.

2. Funding request

- **Description of key initiatives**
- **Specific needs & issues to be addressed**
- **Why it is important to fund this now**
- **How impact & results will be demonstrated**

- *For capacity building grant proposals:*
 - *How will this capacity-building initiative impact your nonprofit?*
 - *How will this impact be measured?*

- *Include a description of the expected activities; timeline & costs to implement the initiative. If external consulting services are required, include the anticipated costs & expertise of the consultants to be hired. Include external consultant proposals if applicable.*

When the idea of finishing the kitchen installation began in earnest in 2018, the cost of the project was estimated at roughly \$46,000. Since the pandemic, however, costs in all areas have substantially increased. In 2021, the cost had risen to \$87,000. In the hope of keeping alive the possibility of the kitchen, we applied for a Pew Charitable Trust Grant in 2021, and were approved for \$50,000 in March 2022. With this award, a kitchen committee aggressively moved ahead with biweekly meetings, including researching and interviewing local reputable contractor sources to establish current cost estimates. The total cost of the project has risen to \$250,000. Below is the proposed plan.

After reviewing the committee's findings, the vestry authorized the Warfel Construction Company (Paoli, PA) to manage the project. Detailed blueprints were completed and approved (7/5/2023). Warfel Construction will supply all labor, materials, equipment, subcontractors, and supervision necessary to perform the work. The kitchen will be constructed in two phases. The first phase (\$200,000) includes all the necessary floor and wall preparations, plumbing, heating, and electrical work. Installation of a double convection oven, an electric range, a portable hood system, and an exhaust fan with a recirculating pump would allow the kitchen to be functional, by the end of 2024 or early 2025. At this stage of the project, the Chester County Health Department representative, Jeff Myers, indicated that we could use a temporary license to start cooking for a few events. The completion of the second phase (\$50,000) will include the installation of a dishwasher, an ice machine, a new refrigerator, and a freezer. A sprinkler system would additionally be installed as well as fire extinguishers. This would then allow us to move forward toward certification.

Once final certification is secured, we could begin offering the previously described programs to our community partners and youth organizations. As a start, the success of these programs can be assessed by measurable goals using baseline data collected on the number of events, the number of guests present as well as the number of guests returning on subsequent offerings, the number of volunteers, and the progress over a specific period. Our goal remains to demonstrate how hospitality through our food ministry can support and strengthen relationships with our neighbors and build their sense of community.

As we have learned over the past 8 years, the need for ongoing food and hospitality support continues to rise in Chester County. We have demonstrated we can successfully host events that support our community partners and youth organizations; however, we have also seen a significant cost increase in building the necessary commercial kitchen to host such events.

If our goal is to be realized, we need to move ahead as soon as possible to avoid ever-increasing costs. By seeking grants and starting fundraising campaigns, we hope to raise enough money to finish the kitchen, which was the hope back in 2005 when the bank barn was built.

The benefits of this project will continue to address food insecurity in the surrounding communities. Having a place to prepare and host individuals will enable our current offerings to grow, increasing our ability to fulfill a basic need for food and nutrition.