



## Parish of St. Timothy

# Kitchen Update August 7, 2016

### Construction Schedule

As you have probably noticed if you have been on site, there have been considerable changes at St. Timothy's this summer. The kitchen renovation project began site preparation on June 28, 2016. In the previous weeks, volunteers from the parish had helpfully sorted and boxed KidsChurch and kitchen items and stripped the space of all furnishings and wall hangings. An ambitious group of parishioners stripped the doors from the kitchen cabinets and effected their removal.



In the interim, ongoing discussions with engineers, plumbers, electricians, food equipment suppliers, and other trades were coordinated by parish project chair

Maribeth Mainer. Several technical challenges meant many phone and email conversations with the City of Burnaby, our architect Keith Donald, and contractor Matt Senf of Sasen Renovations.

If the work was slow to start, it has now kicked into high gear, with our goal now of having most of the work completed by the end of September. The walls of the former kitchen and storage room have been demolished and the new parameters framed. The old water lines north of the building have been unearthed (you might have noticed the mounds of earth outside!) and the ceiling uncovered to locate wiring and ductwork. The cement slab floor has been broken for the installation of new water lines and a grease-trap. This week they will be inserted into the floor space. The next step will be locating the air intake and exhaust venting for the range hood.

### Changes to Routine at Church

Our hospitality hour after Sunday worship has been moved upstairs now that the hall is a construction zone. This means that all our coffee/tea-making supplies are stored on shelving in the narthex (main hallway). We are using disposables as we have no washing area, although we can still access water from the sacristy sink.

Your help is needed if you enjoy the cup and fellowship that follow the service. Volunteer to plug in the coffeepot before the service. Foods are restricted to plain cookies and fruit that do not require refrigeration. We have a small bar fridge for storing small (500 ml or less) cartons of milk during the service, but nothing is to be left in it during the week.



Washrooms are still accessible downstairs, but please supervise all children as the hall itself is out of bounds and contains hazards and equipment.

Community groups during the summer are being accommodated in the main worship area of the church. The community group cupboards are in the construction zone and out of bounds. There is no kitchen access during this time, but tea and coffee may be served in the main hallway. Once the kitchen walls are completed, it may be possible to restore some activities back in the hall downstairs. Our best estimate is the restoration of hall usage (without the kitchen) by mid-September, but this is dependent on passing the necessary inspections. Groups will be informed of the work's progress.

## Kitchen Reno Project Budget

Money from donations had been kept in our parish unrestricted Tudge Fund within the Diocesan Consolidated Trust Funds (CTFs). Now \$60,000 has been moved to our operating account as expenses are beginning to be paid out. To this point, consultants' fees, deposits, and permit applications have been the majority of our costs. We have needed architectural drawings, structural specifications, and necessary clearance from qualified professionals and City officials. Several on-site consultations have been necessary, some with multiple professionals, to satisfy all the requirements.

The order for kitchen equipment has now gone in through Russell Foods Equipment, which will source everything we need to outfit our new space. We are able to go ahead with a much needed counter level commercial dishwasher. Our range unit will have six burners and a decent oven. One major (and unavoidable) expense is the range hood, fire suppression system, and exhaust venting that we must install to meet code.

The other necessary upgrade is the creation of a grease trap system for our waste water. Both are mandated by Metro Vancouver and would have to be done no matter what the size of our renovation because we are a non-residential project.

To help offset these, the parish is realizing one substantial saving in the relocation of the air intake from the west to the north wall. In re-purposing an existing opening, we will avoid piercing the structural foundation wall on the west. This is estimated to trim \$10,000 in cost.

Because of all the previous unknowns, setting a budget has been like wrestling an octopus. We are now starting to pin down some of the tentacles, but adjustments continue to be made to categories. What we can share is where the money is starting to be spent:

## ST TIMOTHY KITCHEN RENOVATION FUND\*

### Income

Donations 2015	21,828
Bequests	22,287
Memorial Gifts	1,850
Donations 2016	4,274
Tudge Fund transfer	60,000
	110,239

### Expenditures to date

Architecture, Engineering	10,496
Demolition, Renovation	26,681
Appliance Deposit	22,100
	59,277
Balance	50,961

\*non segregated fund, as of August 3, 2016

## How You Can Help!

You can continue to help financially to make this kitchen a reality. It has been proposed that the new facility be named "*The Legacy Kitchen*" to honour all our donors, past and present, who have given so much time, talent, and treasure to do God's work here in feeding all the hungry.

Tax-deductible donations can be made through your offering envelopes or by cash, cheque, or other means through the Parish of St. Timothy or the Diocese of New Westminster. Please designate your gift for the "Kitchen Renovation Project". For those who have already made a contribution, any further offering will be added to your tax receipt for 2016. Questions? Please talk to our Treasurer, Vern Seel, or Planned Giving Officer, Glen Mitchell, at the Diocesan Synod Office.

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## **Report from the Parish Liaison for the Kitchen Renovation**

We have been gifted with contractors and suppliers who recognize our budget constraints and who have been diligent in giving us the kitchen we need at a price we can manage. However, we know that the kitchen will come in over budget although, at this point, we cannot say by how much. What we do know is that we are getting the kitchen we need and one that should pass all building code and health department inspections.

Factors contributing to the increase in costs are: health department stipulations, a recent change in plumbing code and the idiosyncrasies of a 60-year-old building. Our health department requirement package, whittled down by electrical capacity and cost, still comes in at over \$44,000. A surprise to our plumber was a very recent change in Metro Vancouver's requirement for the grease trap. We had budgeted for a 50 gal. capacity extractor; they wanted 150 gal, which simply would not fit the space. Much negotiation later, and a slight change in pot sink size, they allowed a mere 100 gal. capacity grease extractor. It is huge and requires twice the width and depth of excavation in the kitchen floor. Finally, the plumbing has presented us with a couple of surprises. We couldn't use the same plumbing for the air pot system. (\$1260). Not only was the sacristy sink plumbed into the kitchen sink but it was also using what was supposed to be a plumbing vent (a dry one, at that). On the same extra work order is other plumbing work to accommodate equipment (\$2900). And so it goes.

The great unknown of the venting system for the stove should become a known shortly. Pending a structural engineer's go-ahead, we may be able to bring the make-up air through what was the old stove hood's vent, with a bit of enlargement – a saving of about \$10,000 over going through the unique west wall.

Our general contractor, Sasen Renovations, his site supervisor Peter Reinhardt, plumber Murray Spitz and our own "family" electrician Aaron Fitterer have been scrupulous in reporting to us along the way. Several site conferences, including requisite consultants, have led to significant savings. Each need to go over "in contract" costs has been communicated to us through an Extra Work Order, with options if possible. It has been an intense process but necessary.

Russell Food Equipment and Quest Metalworks have worked closely with all of the above and with us to make sure they are supplying what we are allowed/required. Delivery of their appliance and equipment package occurs in 3-6 weeks.

Submitted by Maribeth Mainer August 4, 2016