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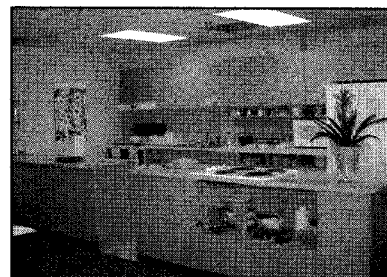
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The Vancouver Community Kitchen Project's
training kitchen at the Greater Vancouver Food
Bank Society.

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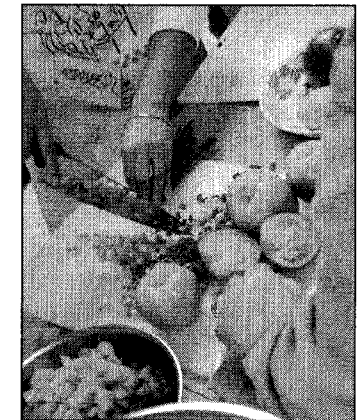
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Fresh veggie food prep
in the training kitchen.



One of many meals created
at a Community Kitchen
Leadership Workshop