



Together we can

Looking for a hands-on way to serve?

Join us in canning meat and providing food for communities around the world—Together, we can make a difference.



MCC Material Resources | 65 Heritage Dr., New Hamburg, ON

Join us!



Join us in making a tangible difference by canning nutritious food for communities in need. We offer flexible packages designed to fit your group's schedule and interests.

Custom Packages are available for 1-4 days per week. Multi-Day experiences include optional hands-on learning events for 5-20 people. Accommodations are available for groups staying 2-5 days. Our canning output is 350-550 cans for a half day and 700-1,100 cans for a full day.

Each can represents a meal that nourishes someone in need. To make this possible, groups help cover the canning costs at \$6.50 per can, ensuring that this vital work can continue.

Accommodations

For those travelling to volunteer, we offer clean, welcoming accommodations to ensure a restful stay. You'll find a place to relax and recharge after a day of meaningful work. Accommodations are optional and available upon request. This cost is in addition to the group package.



Hidden Acres

During your stay, enjoy the many outdoor trails, spring fed pond and a variety of other games and sports. For a group of 15 guests staying four nights at Hidden Acres, the total cost is \$900. Food plans are also available upon request.

Lodging rates at Hidden Acres are based on a group of 15 people. The cost is \$24 per person for the first night and \$12 per person for each additional night.

Holiday Inn Express

Accommodations at Holiday Inn Express are booked privately by groups, with discounted rates available through an MCC partnership.



MCC's canned meat program has brought hope to families in places like Syria, who have faced unimaginable hardships from conflict and displacement to soaring food prices.

In Tartous, a father of six recalls fleeing from rocket fire in Aleppo. Struggling to support his family, he had to pull his daughters out of school to help make ends meet. "Our goal is to get bread, basic materials and some beans," he says. "But as for meat, my children forgot what it tastes like a long time ago. They only see it on restaurant signs."

With tears in his eyes he expressed, "Thank you from the depth of my heart for the cooked chicken. You've brought joy to my children...Look at them, how happy they are!"

Contact us

Please contact us for ways to get involved.

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Learn more about the MCC Ontario's Meat Cannery in "Together, we can!," from our Undercurrents podcast. Scan to hear: mcc.org/meat-cannery.

