

Introduction

Following Great Northern's 2013 *Community Food Assessment* (CFA) of Siskiyou County a need for a "South County Commercial Community Kitchen" was identified (among many other good ideas). Loosely defined, this "kitchen" is a facility that could meet the needs of small food producers, community groups and significant commercial use.

As Great Northern was completing the CFA the Siskiyou Harvest commercial kitchen located in Yreka closed its doors to producers. This created a situation ripe for exploring the feasibility of facility located in the South County.

JEDI has been working with entrepreneurs of all types and partnered with the Yreka commercial kitchen in its early years. It has long heard a request for a commercial kitchen of similar scope located in the southern part of the county. We hope that this project will highlight and increase the number of services and facilities available throughout the region.

Each of these paths has led Great Northern Services (GNS) and Jefferson Economic Development Institute (JEDI) to partner and initiate the steps to make this project a reality. It is in the concept and planning phase and community input and volunteerism are critical to make this a great and truly inspired project.

One of the goals at the forefront of this project is to ask how it can be of benefit to the County and be financially stable. As we explore this project, we do so by asking the questions, who will be involved? How will they benefit? And how will it be funded? We ask you to consider these elements as you join us in visioning this community resource.

COMMUNITY KITCHEN CONCEPTS - ADVISORY COMMITTEE

The following seven uses have been identified through the *Food Assessment Community Conversations* and the *Kitchen Survey*. Here we've identified *function and revenue streams for each use area*.

1) **Function: Community Space – Revenue stream: Rental fees**

- Community Based Classes
 - i. Canning
 - ii. Lifestyle
 - iii. Nutrition
 - iv. Gardening
- Meetings
- Shared Meals

2) **Function: Training Space – Revenue stream: Rental fees, Programing grants**

- Business Incubator
- Workshops and Training
- Onsite Job Training
- Health Education and Nutrition
- Training Kitchen
- Culinary School
- Certifications

3) **Function: Commercial Anchor Kitchen – Revenue stream: Contracts with major commercial users**

- Full Time Commercial Use
- Co-packing

4) **Function: Storage – Revenue stream: Rental fees**

- Dry (warehouse)
 - i. Cold
 - ii. Freezer
- Available to facility users first
- Open for rent to outside business & users

5) **Function: Community Kitchen – Revenue stream: Rental fees**

- Small producers, packaged goods
- Meal preparation, business, catering, community based
- Co-packing
- Test kitchen

6) **Function: Retail Space – Country Store – Revenue stream: booth fees or sales income**

- Sale of product – 200 mile radius
- CSA pickup location
- Selling local produce/excess harvest

7) **Function: Outdoor Garden – Revenue stream: Programming grants**

- Permaculture Design

- Kitchen Herbs
- Farm to School

8) **Unseen Opportunity: What other benefits and services can this facility provide?**

9) **Talent and/or Skill Pledged: What do community members and organizations have to contribute to this endeavor?**

Kitchen Survey results – Small Commercial Use and Entrepreneurial Opportunities

- 36 interested in small commercial use;
- 49 interested in entrepreneurial opportunities
- 14 were interested in co-packing of products

Entrepreneurial uses:

- ✓ Food truck and catering
- ✓ Cooking products for resale at local grocery stores
- ✓ Making baked goods: interest in organic, gluten-free were named specifically
- ✓ Making herbal teas and salves
- ✓ Making specialty foods for holiday seasons
- ✓ Making herbal medicines
- ✓ Making tempeh, sauerkraut and dehydrated foods
- ✓ Drying and packaging mushrooms
- ✓ Packaging foods for artisan and craft fairs
- ✓ Repacking bulk food products
- ✓ Making Cottage Food products
- ✓ Creating and packaging food for wholesale
- ✓ Making condiments and other items not allowed under the Cottage Food Law

Community uses:

- ✓ Making shared meals (serving both onsite and offsite)
 - ✓ Holding a wide range of classes – food preserving, food preparation, nutrition education, youth oriented classes
 - ✓ A Farm to School project that includes students making and selling a food product
 - ✓ Processing excess fruit from the community
 - ✓ Catering kitchen for events and to sell prepared meals
 - ✓ Feed homeless, at risk residents and veterans
 - ✓ Community meeting space to convene around food
 - ✓ Prepare food items to be sold for fundraisers
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Survey results – Major Commercial Use - Anchor Tenant

Six interested parties:

- ✓ 3 want to use it daily
- ✓ 4 need warehouse space
- ✓ 6 need refrigeration
- ✓ 3 need freezer space

Needs specific to interested anchor tenants:

Respondent 1: daily, 3-6 hours/day. Needs warehousing and refrigeration. Reasonable cost: \$50-\$100/month. Also interested in country store.

Respondent 2: several times per month, 8-16 hours on weekends. Needs refrigeration and freezer. Also interested in country store.

Respondent 3: several times person month, 4-10 hours day, 3 times a week. Needs warehousing (10,000 sq. ft.), refrigeration, freezer and loading dock. Needs heavy duty storage racks and forklift. Reasonable cost: \$10/hour. Also interested in country store. Existing business.

Respondent 4: Daily, 3-6 hours a day, 4-6 days a week. Needs warehousing (250-300 sq. ft.) and refrigeration. Reasonable cost: \$500-\$1500/month. Also interested in soup kitchen, community meals.

Respondent 5: needs unclear at this time. Reasonable cost: \$100/day or \$200-\$300/week. Also interested in community meals.

Respondent 6: Daily, 8-10 hours a day. Needs warehousing (500 sq. ft.), refrigeration, and freezer. Reasonable cost: \$1500-\$2000/month. Existing business.

Survey results – Attend Classes and/or Workshops

- 70 Respondents were interested in classes and workshops relating to:
 - ✓ 53% - Preserving, Canning, Freezing Food
 - ✓ 47% - Cooking for healthy food lifestyles
 - ✓ 44% - Cottage Food Business; Cooking/Nutrition
 - ✓ 42% - Getting ready to sell at market

Other Ideas for classes:

- ✓ Vegetarians meals
- ✓ Meal Planning and stretching your food budget

- ✓ Weight loss cooking
- ✓ Vegan protein, raw food diets
- ✓ Pressure cooking, cheeses, vinegars and yogurt
- ✓ Wildcrafting, making fermented foods
- ✓ Infant and children nutrition
- ✓ Growing organic food in small places

Survey results – Teach Classes and/or Workshops

- 25 Respondents were interested in teaching classes and workshops relating to:
 - ✓ 76% - Cooking/Nutrition
 - ✓ 52% - Cooking for healthy food lifestyles
 - ✓ 40% - Vegetarian Meal preparation

Other Interests

- ✓ Growing food locally including chickens
- ✓ How to slice, dice, and decorate
- ✓ How to prepare for individual food inspection by the state
- ✓ Nutritional Sciences in Ayurvedic tradition
- ✓ Healing with Whole Foods Food, Allergy Awareness and Reducing Pain and Inflammation with food choices
- ✓ Raw food and health related issues
- ✓ Herb gathering
- ✓ Gluten-free baking and cooking

Survey results – Attend JEDI Classes and/or Workshops

- 42 Respondents
 - ✓ 60% - How to price our products for profit and sales
 - ✓ 41% - Marketing Strategies
 - ✓ 38% - Business Plan Development; Start-up permits, licenses, accounting and insurance

Other interests

- ✓ It's Your Business Class
- ✓ Learn to refine your product development
- ✓ Financial awareness & management
- ✓ Business Ownership and Partnership agreements
- ✓ Leadership and management skills
- ✓ Customized individual business counseling
- ✓ Access to capital
- ✓ Credit and asset building

COMMUNITY KITCHEN CONCEPTS - ADVISORY COMMITTEE

- ✓ QuickBooks and payroll
 - ✓ USDA requirements
 - ✓ How to sell in a limited market like Mt. Shasta
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Survey results – Type of food or other services to operate on site

- 59 Respondents were interested in:
 - ✓ 58% - Country Store – Providing local products and produce
 - ✓ 52% - Community Meals
 - ✓ 36% - Soup Kitchen
 - Other Interests
 - ✓ Community cooking classes
 - ✓ Nutritional education
 - ✓ Specialty Candy, cookies, bread
 - ✓ Community detox cleansing support group health
 - ✓ Make and serve meals to homeless and/or veterans
 - ✓ Cooking for community fundraisers
 - ✓ Classroom cooking for youth
 - ✓ Gluten-Free Bakery
 - ✓ Teaching site turned into a student run restaurant. COS needs to be included
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