

“Training Space”

Connection between culinary training space and College of the Siskiyou

“Anchor Kitchen”

How to accommodate anchor tenants and have time and space for smaller producers?

“Retail Space”

“Local” = 200 mile radius

Farmer’s Market items showcased (as in Weed Merc example)

Opportunity for year round fresh produce

Competition for local sources/market for local products?

“Commercial Kitchen”

Consider this element as the center of hub

How to balance small users with larger commercial users

What are our existing resources? Inventory of existing commercial kitchens and their capabilities

“Outdoor Garden”

Can local growers provide for commercial producers?

Outdoor garden to link growing food to education

“Community Space”

“Storage”

“Parking Lot”

Balance between business endeavors and charitable endeavors

Is this a south county solution of county wide?

How does the Weed Community Kitchen fit into this picture?

Give this project a name

Take an inventory of what is already here

Affordability

COS/High School interests in training?

Teaching kitchen

Storage and prep for gleaned items and sharing – seasonal needs

What’s in each city that addresses each “bubble’ concept?

Visibility – getting products out there and branding

Sweat Equity – community currency