

HOPE SPROUTS

Growing Hope fosters an equitable and sustainable local food system where all people are empowered to grow, sell, buy, prepare, and eat nourishing food.



Your contribution helps Shanell pursue her dream to expand her wholesale business.

Shanell Smith has been baking since she was a little girl inspired by her Easy Bake Oven making cookies and cakes for her family and friends. Now, as both the owner

of The Cookie & Crumb and an instructor for the RCTC Culinary Arts and Bakery Science program, she shares her love for baking full time. The Growing Hope Incubator Kitchen offers a licensed kitchen close to her Ypsilanti home where Shanell can expand her wholesale business and still work around her busy schedule.



The Growing Hope Incubator Kitchen

80

rental inquiries this year

12

licensed makers

9

active renters

In November of 2018, Growing Hope began welcoming applicants to our newly constructed and licensed shared-use kitchen, named the Growing Hope Incubator Kitchen. As part of our Ypsilanti Farmers MarketPlace, the kitchen is centrally located in downtown Ypsilanti.

Growing Hope is a key player in growing our local food economy. We support startup food businesses and small farmers through the Growing Hope Incubator Kitchen, capacity building trainings, and by creating connections between local growers, buyers, and consumers. Supporting and building infrastructure for a thriving local food system spurs opportunity for new types of jobs, helping to bring people out of poverty.

The Growing Hope Incubator Kitchen creates a space for new and established local food businesses to increase their production and grow their business.

Our kitchen includes dry and cold storage, a double convection oven, a six burner range, a 30 quart mixer, and a ware washing station.



The kitchen is open 24 hours a day, 7 days a week, allowing food entrepreneurs to work around their own schedule



Rental rates are 30% lower than most other licensed kitchens



We provide expertise and guidance to new food businesses during the licensing process

What is an incubator kitchen?

An incubator kitchen is a shared-use, licensed space that is certified for food production. Renters use the kitchen to produce food products for their business while fulfilling regulatory compliance. Food entrepreneurs including chefs, food truck proprietors, and bakers, can benefit from the shared kitchen instead of spending capital to build or lease a facility or go through the process of licensing a home kitchen.

The Growing Hope Incubator Kitchen currently acts as a production space for six bakeries, two pizza makers, and a Mediterranean food business. These businesses sell their products at local businesses, farmers markets, and food trucks.

Free Workshops for Entrepreneurs

Building Blocks for the Local Food Entrepreneur is a series of free workshops Growing Hope runs in the spring and the fall of each year. Workshops cover topics such as business planning, cottage food laws, labeling laws, marketing, food safety, and selling at a farmers market or for retail.

Stay tuned for our fall Building Blocks schedule at growinghope.net/calendar.



Local food entrepreneurs attend a Building Blocks workshop at the Robert C. Barnes Sr. MarketPlace Hall



Ferial Rewoldt, owner of Hummusfalafil

Maker Spotlight

Ferial Rewoldt is the owner of Hummusfalafil, her local food business selling classic Mediterranean food from Turkey, Egypt, North Africa and Greece. “I immigrated to Ann Arbor 43 years ago from Lebanon, and studied and worked at the University of Michigan as a Registered Nurse for 30 years. I started my food business 4 years ago and sharing food from the Mediterranean where I grew up with people from the local community brings me great joy.”

You can find her selling delicious, hummus, spinach-cheese pies, and more at the Ann Arbor Farmers Market, Argus Farm Stop and Sparrow Market in Kerrytown!

Our Current Makers

Hearth and Hops Pizza
Hummusfalafil
Left Bank Bakery
24th Cheese-cakerie
The Cookie and Crumb
Rolais' Caribbean Baking Co.
Sugarbeet Bakery
Czechbox Bakery
Pizza Bob's

What's new at Growing Hope? Check out some of our latest additions and upcoming events.

Staff Highlight Elisa Marroquin



Elisa manages the Growing Hope Incubator Kitchen as well as event rentals at the Robert C. Barnes MarketPlace Hall. She can be reached at elisa@growinghope.net



CHEFS IN THE GARDEN

Experience the magic of our urban farm while enjoying a meal specially prepared on site by a guest chef. This three-part dinner series features well known local culinary talent and benefits Growing Hope.

Each evening is its own unique experience, crafted from beginning to end by the guest chefs' talents and tastes. The evening begins with an appetizer and cocktail hour and live music featuring Matt Jones and Davey Jones. Guests will then be seated in our hoophouse and served the meal of a lifetime.

Join us!

Reserve your seat and find more details about each evening at growinghope.net/calendar/

Congratulations to our Teen Leaders!



Our 2019 Teen Leadership program is wrapping up as the school year begins. We are so grateful for the energy and creativity these amazing young people brought to Growing Hope this summer. We can't wait to see where they go from here!

UPCOMING EVENTS

September

15

Chefs in the Garden
with
Chef Ji Hye Kim

September

29

Chefs in the Garden
with
Chef Carlito Hurtado

October

13

Chefs in the Garden
with
Chef Brandon Johns

October

29

First Day of the Indoor
Ypsilanti Farmers
Markets Season

December

3

Giving Tuesday

For more information about our events or how to get involved, please visit our website at growinghope.net or follow us:  [growinghope](https://www.facebook.com/growinghope)  [growingthehope](https://www.instagram.com/growingthehope)