

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.



Photo by Misty Lyn Bergeron

Cat and Hayden, owners of Beara Bakes, pack up focaccia made in the Growing Hope Incubator Kitchen for Ypsi Area Online Market customer orders

“We are working toward getting our own brick and mortar, so we’re using the kitchen to save money and build up a following of people who know us and know our food to get ready for that.” - Cat Spencer, Beara Bakes

Co-owned by friends and talented bakers, Hayden Nickel and Cat Spencer, Beara Bakes is a pop-up bakery located in Ypsilanti, “where the ideal of eating for pleasure meets our desire to feed our community.” They have been using the Growing Hope Incubator Kitchen for about a year and recently started selling their products through the Ypsi Area Online Market.



Beara Bakes packs up their products in our kitchen to be handed off to Dayna Popkey, our Farmers Market Manager, for Ypsi Area Online Market customer orders in the same location.

Photo by Misty Lyn Bergeron

**From Kitchen to Market:
Creating a Local Food Hub**

The Growing Hope Incubator Kitchen and the Ypsi Area Online Market form a low cost, low barrier, one-stop-shop for Ypsilanti area farmers and small scale food producers.

The Growing Hope Incubator Kitchen provides a space that allows local food businesses to grow their business, connect with other makers, and - eventually - outgrow our space. Our weekly, year-round Ypsi Area Online Market operates out of the same space, acting as a perfect initial sales platform, and gives our makers a way to introduce their business to a built-in customer base without the need to independently market their goods.

Our Ypsi Area Online market runs year-round, allowing customers to view and order seasonal produce from local farms, and giving farmers and food producers a good idea of what is most in demand from week to week. In addition to produce, the online market features dairy products, baked goods, meat, eggs, spices, houseplants, chocolate, maple syrup and preserves.



Pete Schermerhorn of Greenfinger Farms dropping off his heirloom garlic for the online market

Photo by Misty Lyn Bergeron

Where are they now? Our 'Graduated' Kitchen Makers



Chef Sean Brezzel owns and runs 24th Cheesecakeerie with his mom and grandmother

24th Cheesecakeerie

After leaving the Growing Hope Incubator Kitchen in May of 2021, 24th Cheesecakeerie opened a new storefront in Madison Heights in addition to their downtown Ypsilanti and Briarwood Mall locations. It's exciting to watch this family business grow! You can purchase their amazing

cheesecakes through the Ypsi Area Online Market or visit their website for more information at 24thcc.com.

Bird Dog Baking

Bird Dog Baking is based in Ypsilanti and owned and run by Jennifer Haglund and Mark Bogard. The Bird Dog team is committed to sourcing 100% regional grain and ingredients from Michigan family farms that use regenerative and ethical practices. They started baking in our kitchen in the spring of 2020, and are now in the process of moving into a wholesale space on the corner of Michigan Ave. and Huron Street with plans to include a cafe in the coming year. They have "loved loved loved being a part of the Growing Hope kitchen and all the support it offers to small local businesses."



Bird Dog Baking owners, Jennifer Haglund and Mark Bogard

You can buy their breads and baked goodies through the Ypsi Area Online market as well as their website, www.birddogbaking.com.



The Teen Leadership Program using the Growing Hope Incubator Kitchen for cooking lessons

Kitchen Programming for the Community

A developing aspect of our kitchen and the Ypsilanti Farmers Marketplace is community programming for people to enjoy learning about and coming together around food. We have begun offering youth field trips to the kitchen, and our Teen Leadership Program often utilizes the kitchen for cooking lessons. We also opened our doors to Fresh Start, a local organization for those living with and seeking to recover from mental illness, after they lost access to their club kitchen so that they could enjoy a meal together for Thanksgiving and Christmas of 2021 at no cost while they looked for a new space.

Our Current Makers

Our current Growing Hope Incubator Kitchen Makers include:

- Beara Bakes
- Bird Dog Baking
- Cookie & Crumb
- Humusfalafil
- Pott Farms
- Queen's Sweets
- Jt's Nutrifeast
- Khadi's Cuisine
- Triple Level Foods
- Mastodon Farm

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

Get Your Weekly Supply of
Local Goodies from the Ypsi
Area Online Market



Order from Thursday through Sunday at noon for
pick up on Tuesday evenings.

www.growinghope.net/ypsi-area-online-market

A CHANCE TO GROW: AN AUCTION TO BENEFIT GROWING HOPE

Our virtual auction is a week-long fundraiser that offers exciting food and farming related experiences and items donated by many of your favorite local farms and businesses. Mark your calendar and join us in celebrating and supporting our local food community from April 6 - 13.

For information about how to participate, go to www.growinghope.net/calendar.

Staff Highlight Julius Buzzard



Julius came on board as our new Program Director in June of 2021. He oversees the direction and implementation of our programs, and writes many of the grants that fund them. Contact him at Julius@growinghope.net.



UPCOMING EVENTS

<p>March 11 Workshop: Where's Your Garden?</p>	<p>March 16 Weekly Volunteer Days Begin on the Growing Hope Urban Farm</p>	<p>April 6-13 A Chance to Grow: An Auction to Benefit Growing Hope</p>	<p>May 7 Depot Town Outdoor Farmers Market Season Begins</p>	<p>May 14 Growing Hope Community Day</p>
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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)