Our Mission

Cultivate Culinary is devoted to organizing our community food and volunteer resources to fight Hunger. Our mission is to build a local network of food suppliers with the goal of providing wholesome meals so no one in our community goes hungry.

About: We do this by forming community partnerships with food service businesses, farmers and individuals to supply food (prepared and unprepared), time and financial support to feed those in need.
CAN WE BE A ROLE MODEL?

- 98,000 public and private schools in the US.
- Estimated food waste K-12 schools - $5 million per day or $1.2 billion per year.
- Only 5% Compost their food waste.
- Less than 1% or 500-700 have share tables - unopen individually wrapped items donated to an SSA.
- Cultivate, Elkhart Community Schools, the Elkhart Health Department and the State of IN were the first organizations to pilot a food rescue program to rescue hot foods from the school.
- Goshen, South Bend & Wanee.

St. Joseph County
Established 1830

Elkhart County
Indiana
Make it Here!
68 Hour Gap – Friday Lunch to Monday Breakfast.

M-F our schools are the main source of nutrition for 30 million kids on free and reduced lunch.

Society has not found an acceptable healthy meal replacement for schools over the weekend, breaks and during the summer.
100 Kids – Kindergarten and 1st grade.
98% Free & Reduced Lunch (700 Students)
8 meals per child.
Improved attendance, behavior and classroom performance.
800 Meals per Week or 13,600 total!
20 Kids.
Free & Reduced Lunch
8 meals per child.
Improved attendance, behavior and classroom performance.
160 Meals per Week or 1,600 total over 10 weeks!
2.2 Million Pounds of food rescued last year.

4,000 meals per day served to needy residents in Indy.

Contract caterer for 85 social service agencies.

Sponsored by Kroger & Eli Lilly.
Integrated Culinary Training Class to produce meals from scratch – 2nd Harvest Orlando.

A Unity Garden @ Cultivate

A Greenhouse to grow our own veggies.

Freeze Dried Rescue Solution for ripe fruits & veggies
Join our mailing list & Like us on Facebook: Newsletters and events
Volunteer Application: https://cultivateculinary.com/volunteer/
Old Madison Center: 701N Niles Ave.
Sign-up Genius
2 Hour sessions of 4-10 people.
Easy to do, Social & Productive
300-400 Meals
Team Building, Family Time, Church Group or Individuals.
Cultivate
Renewing hope one meal at a time

BOARD MEMBERS – THANK YOU!

- Jim Conklin – President (Director of Finance - Headsight)
- Rob Jagger – Vice President (Owner of Old Fort Building Supply)
- Judy Hodgson – Treasurer (Cash Mgmt – 1st Source Bank)
- Gene Reese – Secretary (Retired)
- Julie Urbany – Board Member
- Guy Fisher – Board Member (Fund Development Goodwill)
- Steve Hunter – Board Member (VP Quality Dining)
- Anna Wasierski – Board Member (Dietary Nutritionist)
- Larry Westfall – Board Member (Retired)
- Danielle LaFleur – Board Member (St. Joe Health System – Community Outreach Coordinator)
- Tom Edgerton – Board Member (Retired)
- Steve Hunter – Board Member (VP Quality Dining)
- Lin Burns - Board Member (Retired)
- Gordon Millar – Board Member (Owner Red Hen Turf Farm)