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SECOND QUARTER IMPACT REPORT



Food Value
\$399,873



Pounds Distributed
208,267 LBS



Number of Meals
173,556

A NEW LOOK FOR A CONSISTENT MISSION



Dear Urban Recipe Community,

As you enjoy the beginning of fall, we're delighted to bring you this season's Cookbook. You may notice that this newsletter looks a little different, and we are excited to share with you our new logo and brand. This edition is a

celebration of the community spirit and resilience that defines Urban Recipe. And though our look may be new, our particular "recipe" to create food secure communities remains the same. Spoiler alert... each of you are a big part of that recipe!

As always, thank you for your unwavering support and dedication. Together, we are creating a stronger community where families know they will have the food their families need, whether during the summer, school year, or around the holidays. We hope this Cookbook inspires you in each of the communities where you live and work and reminds you of the incredible impact we can achieve together.

With gratitude,

Jeremy Lewis
Executive Director
Urban Recipe



The Intown Co-op poses for a photo, a picture of resilience and community

URBAN RECIPE



DIGNITY TASTES GOOD, SO WE PUT IT IN OUR RECIPE

When Urban Recipe started in 1991, founder Chad Hale knew he wasn't trying to start a food pantry. While pantries are vital to serving families in emergency situations, he envisioned a model that would be able to provide not only regular food support, but also packaged in a way that is collaborative, community-driven, and sustainable.

As Urban Recipe grew from one food co-op to now ten, the focus remained the same - promoting food security and dignity through intentionally designed community-driven food cooperatives prioritizing equitable food access, relationship building, and active participation.

Urban Recipe's model, like any good recipe, is made for others. As we grow and adapt, we keep our eyes on the people who will participate in Urban Recipe. Partners who open co-ops through our Cooperative Pathway Program, partners who distribute food via our Mobile Pantry, co-op members who collaborate with each other to serve and to receive food - all of these people are integral to Urban Recipe.

Our food co-ops are built upon our values, our ingredients to success. The mission is built on care, responsibility, courage, and community. Every one of our staff, volunteers, partners and co-op members bring these ingredients to the table.

The last line of any good recipe is "Enjoy!" Our co-op members spend co-op meetings growing with one another. They walk out of their co-op meeting with bags of groceries in hand and the tools to enjoy not only their food, but also the skills they gain through co-ops. These leadership, communication, collaboration and decision-making skills are grown further as members choose to share them with their own neighborhoods.

Urban Recipe Food Co-ops succeed because our members succeed. It is because of their commitment to each other that we can continue to feed our community. Together, we have a recipe for food security.



ST. ANNE'S TURNS THREE!

In the midst of new initiatives and growth, it is easy to forget one of the most essential words of our mission: security. Not only are we focused on feeding people, our food co-op model emphasizes sustainable, recurring, food support for families.

Members return to co-op every two weeks to continue to receive food, stocking their pantries and giving themselves a bit of breathing room in the kitchen. Every month a co-op is operating is another month of security for families.

This fall, the St. Anne's co-op celebrates three years of operation, having launched in October 2021. In that time, the co-op has grown from supporting 4 members and their families at the first meeting to now 47 active co-op members, feeding a total of 220 family members on a bi-weekly basis. These families collaborate to find food security through co-op, growing their bilingual community and achieving milestones like hosting elections and community events. St. Anne's is an example of the impact a consistent food source can be.



St. Anne's Co-op members help each other pack up groceries at their co-op meeting in August.

SHARING PRODUCE AS A CATALYST FOR CHANGE

Our co-op members pitch in to bag fresh produce at every co-op meeting, some members opening up the static-y grocery bags while others sort potatoes, peppers, corn and fresh herbs, among other items, out to each person.

Last month, we received an extra pallet of watermelon that we decided to offer to our co-ops in a small surplus. The co-op members were told they could take as much as they liked.

Every single co-op took a look at the pallet and determined together what they needed and would use, sending the remaining back with our truck driver to share with other co-ops. They opted to support their community and their neighbor.

While a gift of a watermelon can seem small, watching the last co-op members still have fruit to take home to their families was a joy and a reminder of the purpose of the co-op model: to be a catalyst for a world where food security, equitable food access, and self-sufficient communities are guaranteed for all. Our co-op members have their eyes on that vision right alongside us.



A South Atlanta co-op member bags onions for her co-op



The shared pallet of watermelon



Donna and Jim Cartee

DONOR SPOTLIGHT

“We started working with Urban Recipe about 15 years ago with our Sunday School class. After getting to know Urban Recipe better and learning more about their goal of creating food security with dignity and respect, we felt compelled to stay involved over the years. There’s such a sense of pride and joy shown by the co-op members when involved in the food distribution process. And they seem to have such a sense of community which can make a real difference in someone’s life especially when experiencing tough times.

Under Jeremy Lewis’s leadership and support from the Lord, we have watched the organization grow and expand beyond what we could have ever imagined. We will continue to support Urban Recipe and believe that its a wonderful way to support the challenges of providing food for families and removing a layer of stress for them!” – Donna and Jim Cartee

WANT TO GET INVOLVED?



JOIN A CO-OP

Anyone who is in need of food and support is welcome to join a co-op. Contact us today to get information about orientation.

urbanrecipe.org/food-co-ops

DONATE

We rely on donations to continue operations. You can support us monthly, one-time or through your company!

[Give now at urbanrecipe.org/donate](http://urbanrecipe.org/donate)



HOST A DRIVE

While our partnership with the Atlanta Community Food Bank is where we get most of our food and non-food items, we always are seeking home goods!

Email Manda for details: mandashankel@urbanrecipe.org

VOLUNTEER

Volunteer sessions are available multiple times a week! Sign up or email us to pick another time to sign up your group.

urbanrecipe.org/volunteer



A TENANT OF 970 JEFFERSON ST.

Urban Recipe is a proud tenant of 970 Jefferson St. NW. Previously the home of the Atlanta Community Food Bank, the building is now full of organizations that serve Atlanta. We are proud to be partners with the ACFB and be part of its legacy in the building. To learn more about our other partners in the building, visit 970jefferson.org

