

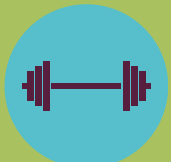
INSIDE THIS ISSUE

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Founder Rev. Chad
Hale
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FIRST QUARTER IMPACT REPORT



Food Value
\$250,939



Pounds Distributed
134,073 LBS



Number of Meals
110,061

A RECIPE 35 YEARS IN THE MAKING

Dear Friends,

This year, Urban Recipe celebrates 35 years of community, dignity, and food security.

Thirty-five years ago, the first Food Co-op began with a simple but transformative idea: food security is strongest when it is built with people, not for them. What started as a small group of neighbors coming together has grown into a model rooted in trust, mutual contribution, and shared responsibility.

That foundation still guides us today.

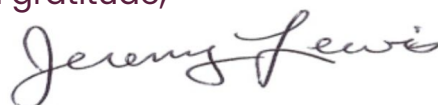
Across Atlanta, 11 Food Co-ops gather every two weeks, bringing together families committed to supporting one another. Through the Cooperative Pathway Program, we are also supporting new communities as they build co-ops of their own. We are especially excited to share an update on Shareable, an organization that completed CPP training last year and launched a new co-op in their community.

The heart of Urban Recipe remains the same. This work is sustained by co-op members, volunteers, and donors who believe in the power of community to create lasting change. Many of you have been part of this story for years, helping it take root and flourish.

In this first quarter issue of The Cookbook, you will read about where this journey began, how it is growing today, and the people who have shaped it along the way.

Thank you for being part of this story and for helping us write what comes next.

With gratitude,



Jeremy Lewis
Executive Director
Urban Recipe



OUR BEGINNINGS

From our very beginning, our model has been rooted in member participation. Our founder, Rev. Chad Hale, pastor of Georgia Avenue Church, received a copy of the book "Out of the Pit" by R. Warren Clark and Lynn Brockwell-Carey. This "practical guide to starting low-income food co-operatives" was a detailed guideline from Tampa United Methodist Centers, and gave notes, care, and instructions for feeding those in need in a community, while also focusing on the whole person.

Rev. Hale recognized that this model was different. Unlike a typical pantry, the food co-op model engaged the members, focused on community support, and gave structure for a holistic method of service. However, he didn't just take this model and bring it back to his church - he brought it back as an option for his people.

Every week, the church hosted a Wednesday lunch, open to anyone in the community. After one of those lunches, Rev. Hale invited everyone to stay and discuss options for addressing food security in their neighborhood. He suggested the co-op model, and the community voted unanimously to try it out.

After some preparation and training, a room full of 13 families met together for the first co-op meeting 35 years ago, in February 1991. Rev. Hale described their exodus from the co-op meeting. "People would be pushing those carts loaded with food" he shared, "and people would be putting their heads out their doors and ask "where'd you get all that food?" Membership quickly grew, and one co-op became two, then three, then more.

35 years later, we are proud to continue stewarding this model, promoting food security and dignity through intentionally designed community-driven food co-ops.

[Watch Rev. Chad Hale recount the story.](#)



"It has really been a blessing to me. I've got 5 grandkids and 6 great grandkids. I cook a lot for them. Vegetables have gotten so expensive at the store! This is helping me eat more, because I wasn't eating as many vegetables."

- Mary, Clairmont Oaks

HOW WE'VE GROWN: AN UPDATE ON CPP PARTNER SHAREABLE

Our Cooperative Pathway Program (CPP) has been training leaders for 3 years now, resulting in 5 co-ops under the food support system of Urban Recipe. We help source the food, handle reporting and program evaluation, and communicate regularly with our CPP partners as we feed our Atlanta community together.

One of our organizations to graduate CPP training, however, became an Urban Recipe Certified Food Co-op, equipped to steward the Food Co-op model in their own community. This organization, Shareable, launched a co-op last summer that operates out of Rome, Georgia, and uses the Urban Recipe model independently in their community and sourcing food from their local food bank. We recently received an update from Bobby Jones, the co-op's coordinator:



"We are currently at 14 households representing 64 family members. Most of our members have come from parents, grandparents/foster parents who live in the housing authority next door



who are [nearby] regularly for other services. We've been able to hire [one of our co-op members] to drive the box truck to and from Hunger Ministries [Shareable's primary food source] each week.

We were a little nervous about food availability during the government shutdown, but other than one slightly smaller week we were able to source everything we needed. It ended up being a good bonding experience for co-op members to brainstorm ways the Y[MCA] and Hunger Ministries could creatively source food to meet demand for everyone. We also hosted a holiday lunch with food catered by a local church group before our last co-op meeting, and that was a really special time for the group to celebrate together.



We had steering committee elections at the end of January. They have basically taken over running meetings at this point with a few occasional reminders and re-directions every now and then."

We are so proud of Shareable and their new co-op for all their work in stewarding the Food Co-op model in their community, and are excited to continue to spread food co-ops through CPP. To learn more about CPP, reach out at jamillahgilmore@urbanrecipe.org

DONOR SPOTLIGHT



Chris Gilliam (right) at Tummy and Soul

Chris Gilliam first found out about Urban Recipe in 2022 through a community networking event. She immediately was excited by the Food Co-op model in comparison to a traditional food pantry and quickly set up a time to come visit Urban Recipe and see a co-op in action. She remains enthusiastic about the potential of the CPP and our future growth.

In her own words: ***"I am so impressed with the amazing vision, plans and results of Urban Recipe. And I'm thankful my giving helps support the purchase of high-quality food."***

BE A PART OF THE RECIPE

There are lots of ways to get involved at Urban Recipe!



JOIN THE RECIPE CLUB

We rely on recurring donations to continue operations. Every gift helps! [Give now at urbanrecipe.org/donate](https://urbanrecipe.org/donate)



VOLUNTEER

Volunteer sessions are available multiple times a week! Sign up today! urbanrecipe.org/volunteer



VISIT US

Want to see a co-op in action? Jeremy would love to show you around! info@urbanrecipe.org



SHARE YOUR EXPERIENCE

We want to know more about your connection with Urban Recipe. [Share your testimony](#)



TUMMY AND SOUL

This year, Tummy and Soul will not be a fundraiser, but simply of celebration of growth and gratitude among our community of partners, co-op members, lead donors, Recipe Club members, and 5-Timer Volunteers. This year's free event is invite only, but there is still time to get on the list!

Contact Manda Shankel - mandashankel@urbanrecipe.org for details if you are interested in receiving an invitation.

Our annual fundraiser will take place in the fall.

35 YEARS
URBAN RECIPE
A Recipe 35 years in the making.

