



2016 Community Food Rescue Mini-Grant Awarded to GGT

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Sometimes a small investment can have a huge impact. A new refrigerator or freezer can make all the difference in helping a food assistance organization start, advance, or enhance food recovery in the community. Thanks to the generous funding provided by Montgomery County, leveraged with additional private support from the Mead Family Foundation and Burness, this year's Community Food Rescue (CFR) Mini-Grants Program awarded \$60,000 to eleven non-profit food assistance organizations. In 2015, CFR mini-grants provided \$40,000 to eight agencies.

The Mini-Grants Program amplifies efforts by the Community Food Rescue network, a program of Manna Food Center, to collaborate on food recovery throughout Montgomery County, Maryland. The network enhances the good work of businesses, agencies, and organizations that already recover perfectly good food before it is thrown away. The grants build agencies' capacity to receive and redistribute food to those in our community who experience hunger.

Graceful Growing Together is honored to be a partner in the Community Food Rescue Network through this Mini-Grant to its Culinary Arts Program. The grant will be used to help with the design of new kitchen space that can assist with the County's food recovery efforts.

For information on other Mini-Grant recipients, see <https://communityfoodrescue.org/2016/06/15/announcing-2016-mini-grant-recipients/>

"Graceful Growing Together (GGT) established its Culinary Arts Initiative program in 2009 by bringing Christ Lutheran Church's 1950's vintage kitchen up to current commercial code with the installation of a 3-compartment sink and other improvements. Over the years since then, it has helped farm market vendors, caterers and small food service businesses by providing less than market rate time-share licensed kitchen space. Most rent two 4-hour blocks of time per week to prepare their foods; caterers can rent single 4-hour blocks of time on an as-needed basis" said David Robert (Dave) Lambert, Director of the Culinary Arts Initiative.

