FEED LOUISVILLE

ANNUAL REPORT 2023

FROM THE EXECUTIVE DIRECTOR

Dear Friend of Feed Louisville,

I couldn't wait to share with you some of the exciting things that have happened and the momentum we built in 2023. It was a year of tremendous growth for Feed Louisville.

Two significant events happened last fall that have positioned Feed Louisville to:

- rescue even more food,
- support even more front-line organizations,
- focus on building a more just food system,
- and feed more people in our community.

The Big Move

It was bittersweet to say goodbye to our beautiful little kitchen at Douglass Blvd Christian Church, the launching pad of our work in March 2020. But we had long outgrown the 1000 square foot kitchen. After a year of searching for a larger space, we moved into our new home in October: an 8,000 square foot commercial kitchen – the former Dare to Care kitchen in Butchertown.

More on the new kitchen to come.

The Reorganization

Our work originated in 2020 as a partnership with a dedicated street outreach team run by our co-founder Donny Greene. We discovered through our partnership that the ability to take food and supplies directly to people staying in encampments or on the streets is critical to meeting their basic human needs, and for reducing the harms that comes along with being unhoused.

Over the past year and a half, we also worked in partnership with LDG Foundation to help build the Arthur Street Hotel project – a harm reduction, housing navigation program that brings people from the streets into temporary hotel stays to help remove their barriers to permanent housing. In the first year, that program saw over 100 people move into their own housing.

While the Arthur Street Hotel program grew, so did our chefs' capacity to produce meals beyond the needs of our own outreach team and those staying at the hotel. We began to reach out to additional community feeding partners, like Hope Village and Up for Women day shelter to get more of our meals out to people who need them.

We decided in September to separate the two sides of our work into two distinct organizations. The street outreach team and Arthur Street Hotel are now managed by a separate foundation, and Feed Louisville moves forward focused solely on reducing food insecurity and being a voice for a more just food system. Reorganizing into two distinct organizations will allow both sides to focus more clearly on their unique missions and grow their dynamic programs.

We will continue to provide meals daily to the Arthur Street hotel and their street outreach team.

Incredible Momentum

Aside from these two big changes for us last year, we have built incredible momentum on all fronts. Keep reading for a better look at where we are now, our goals for this year and why this work is so critical in Louisville. And thank you for being a part of the community of people who keep this work going!

Rhona Bowles Kamar

Executive Director + Founder

We redesigned our logo to celebrate this new chapter

We moved into our new kitchen, which was already equipped with:

FOUR WALK-IN REFRIGERATORS, TWO OF WHICH ARE FREEZERS

This more than tripled our cold storage!

A 24-FOOT COMMERCIAL HOOD

Increased our space for cooking equipment by 5 times

A PROPER INDUSTRIAL STYLE DISHWASHER AND DISH AREA

No more piles of dishes and washing everything by hand!

A LARGE WAREHOUSE AND BASEMENT WITH 3K SQUARE FEET OF STORAGE

Desperately needed for us to rescue more food

ON-SITE OFFICE SPACE

Our admin team can stay closer to the kitchen and offer better support

A LOADING DOCK AND DEDICATED INTAKE SPACE

No more weighing food on a folding table outside!

A SPACE FOR COMMUNITY

Our employee lounge doubles as a community space for groups of 25 or so

---

During our year of searching for a new space, we had considered the possibility that we may have to custom-build a kitchen and launch a big capital campaign. New kitchens can cost anywhere from half a million to $2 million to build.

- We spent $60k moving into this space, mostly on equipment that now belongs to us
- We are paying less than $6 a square foot for this space, thanks to the generosity of the property management company
- We have an initial two year lease, with two 5 year renewals.

This larger kitchen space will allow us to continue to build on the momentum we have created over the past few years. Here's how:

FEED LOUISVILLE

INCREASE OUR VOLUNTEER BASE

We faced serious limitations on the number of volunteers we could accommodate in our previous kitchen. In our new space, we have already experienced a significant increase in volunteer hours due to:

- Our increased space capacity for larger groups at once
- Our increased engagement with companies who can bring in groups, and also offer volunteer matching funding

The value of our volunteer hours for 2023 is estimated to be $126,720

A few of our committed corporate volunteers include teams from Humana Corp., Prolift Toyota, Schneider Electric, University of Louisville, Warby Parker, Assumption High School and more.

Humana. PROLIFT TOYOTA MATERIAL HANDLING WARBY PARKER

Our goal for 2024 is to more than double our volunteer hours

INCREASE OUR FOOD RESCUE CAPACITY

Our food rescue model puts us in a niche category that has been missing in our community. Our food rescue partners are relieved to hand over their overproduced food to a team of professional chefs, who have the expertise to safely make good use of it.

The new space is allowing us to expand our partnerships with producers and take in more ready-to-eat foods. This year we took in 234,000 pounds of food donations.

Right now we are still producing about 70 percent of our meals from scratch. With expanded partnerships, we will move towards our goal of 50 percent from scratch, 50 percent ready to eat. This is a critical goal that will allow us to both save money on cost of food, and divert more perfectly good food from the landfill. That could reduce our grocery bill from $160k this year to $80k in 2024.

We are honored to recently add FLIK at Humana Corp and Creation Gardens to our list of regular food rescue partners: Brown Forman Corp, Ford Motor Company, Haymarket and Ashbourne Farms, University of Louisville, Wiltshire Pantry and so many more!

Our goal is to take in 500,000 pounds of food donations in 2024

INCREASE THE NUMBER OF PEOPLE WE FEED

There are only a handful of organizations like ours in the country, with chefs at the center of the model. We learned something valuable from interacting with our national peers - we have built an infrastructure that gives us the ability to feed even more people by expanding our community partnerships.

Aside from our partnership feeding the guests at Arthur Street Hotel and and their street outreach program daily, we have expanded partnerships with multiple other front-line feeding organizations to get more meals and food resources out to the unhoused and food insecure community.

This year we sent out 145,000 meals as well as thousands of pounds of snacks, sandwiches, fruit and other food resources.

Our new partners include:

- **Up for Women Day Shelter,** a drop-in day center for unhoused women, their children and marginalized genders
- **Forgotten Louisville,** a weekly street outreach program
- **Hope Village** provides transitional housing for 50+ unhoused people
- **Hope Garden,** a west end urban farm run by Farmer Steven Edwards who feeds nearby unhoused people weekly
- **Sister Visitor Center,** a west Louisville food pantry
- **Change Today, Change Tomorrow,** a food justice org hosting multiple food pantry pop ups weekly

Our goal is to produce 300,000 meals in 2024

THE STATE OF HUNGER + HOMELESSNESS IN LOUISVILLE

581+

We know the last annual street count found 581 people sleeping outside.

Based on the experiences of our street outreach partners and the number of meals they take out daily, we believe that to be many many more.

We also know that in the past 3 years the amount of people experiencing homelessness – either outside or in shelters grew by 41%. Louisville has over 10k people who our unhoused.

10k+

30+

And the most disturbing of all of these numbers is the increase in families with children on the streets. Right now, every family shelter is full with waiting lists.

Last year at this time, in partnership with the city of Louisville, we fed 30 families in hotels through the winter and there were more on a waiting list. The city ended that funding.

Housing insecure means food insecure. And for people sleeping outside, food insecurity becomes a crisis of hunger. That's why the work of our front line feeding partners is so critical. And that's why our work is so critical.

The ability to take food directly to where people are is what sets apart the work we do.

Housing insecure always means food insecure.

WHAT IS YOUR ROLE IN THIS SHARED MISSION?

GIVE TIME

It takes a lot of chopping and peeling to make the fresh, hot meals our team produces daily. We always need extra hands in the kitchen, or driving to pick up donations.
Does your company offer volunteer matching donations? Consider bringing your work team, or a group of friends. Sign up for a shift here: www.feedlouisville.org/volunteer.html

GIVE VOICE

Share the story of our work, and the work of our community partners. Share the story of the reality of life for those living on the streets. Talk to your elected officials. Write to Louisville Metro Council, attend meetings. We can't rest until every one of our neighbors in Louisville has proper housing and uninterrupted access to good food.

GIVE MONEY

Every dollar you give to Feed Louisville helps support the work of multiple front line feeding organizations. This year we are asking our supporters to be a GEM and give a little every month to help sustain this work. We are a community funded organization. Click here to visit our donation page to set up a recurring donation: www.feedlouisvile.org/donate.html

www.feedlouisville.org