

# Feeding Chittenden August 2021 Newsletter











# Do You Have Extra Produce from Your Garden? We'll Gladly Take it off Your Hands!





Through our Produce for the People program, we are teaming up with local gardeners and farmers to spread fresh produce more equitably throughout our community.

If you have extra garden produce, you can donate it to us and we will distribute it to our visitors!

Here are our in-person drop off sites and times, where we will meet you to pick up produce:

- Monday-Friday 8:30 am- 2:30 pm at Feeding Chittenden (228 N. Winooski Ave., Burlington)
- Mondays 3:30- 6:00 pm at the Intervale Center (180 Intervale Rd., Burlington)
- Wednesdays 4:00- 6:00 pm at the O'Brien Community Center (32 Malletts Bay Ave., Winooski)
- Saturdays 9- 10:30 am at the Burlington Farmer's Market (345 Pine St., Burlington)

Here are our cooler drop-offs (you can drop off produce in the coolers at these locations and we will come by to pick it up at the times listed):

- Wednesdays at 8:00 pm at the Ethan Allen Homestead, next to the tool shed
- Tuesdays at 10:00 am at the UVM Medical Center Community Garden shed

# Faces of Feeding Chittenden: Raven, A Recent CKA Graduate

This month, we sat down with Raven, a recent



graduate of the Community Kitchen Academy (CKA) who is working hard to build the culinary career of her dreams. She was a CKA student while also working overnight shifts and taking classes online, but that didn't stop her from giving the program her all-- like she says, "whenever I'd go to CKA at the end of my 12 hour shift, I didn't feel like I was tired. The atmosphere is different here. And it's different when you're not getting paid to do it, but you do it because you like it."

Raven impressed everyone at Feeding Chittenden with the delicious Filipino rice bowl she prepared and served from the Good Food Truck. She has big plans of selling Filipino food to Burlington, and we can't wait to see where her CKA skills and certification take her! Follow us on social media and check out our blog to read the rest of Raven's story throughout the week.

We provide free CKA classes so that people who want to learn more about the food service industry have access to the necessary training and certifications. But we can't do this without your help--

Donate today to support our Community Kitchen Acad emy!



## Feeding Chittenden Merch!!



#### Did You Know?

You can purchase Feeding Chittenden gear online! Our partners and friends at Switchback Brewing are selling Feeding Chittenden hats and tote bags on their online store (and in person in their tap room!). 100% of the proceeds come right back to us.

Click here to check out the store! (We're listed under "Community Partners").



# Feeding Chittenden in the news...

Our Community Kitchen Academy students got a lot of well-deserved attention this month!

Here's a story published in VT

<u>Digger</u> about the meals the students prepared and distributed for free with our Good Food Truck.



## Thank You Local Farmers!

We are so thankful for our local farmers (like the folks at the Barber Farm and Common Roots Farm, pictured below). They regularly donate produce to Feeding Chittenden during the summer months so that all members of our community can enjoy to fresh, local, and healthy food.



Charlie Seigchrist, co-owner of The Barber Farm in Jericho, VT. Everything grown at the Barber Farm is donated to hunger relief organizations. You can read more about the Barber Farm on our blog (link below!).



Faye and Reese of Common Roots Farm, delivering us some beautiful zephyr squash and zucchini!

### Follow Us on Social Media & Check out our Blog!

Stay up to date on all things Feeding Chittenden and see how your support makes change in our community!







**Feeding Chittenden Blog** 

Feeding Chittenden is a program of



Bridging gaps, building futures.

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No	Select
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