The success of the PCK project is contingent on the commitment of many community partners. Project organizers, advisors, and stakeholders include:

- City of Freeport
- Freeport Downtown
 Farm Credit Services
- University of Illinois Development Foundation Extension
- CareerTEC
- Blackhawk Hills **Regional Council**
- Freeport School District • Stephenson County Farm Bureau
- Highland Community College
- Stephenson County Health Department
- Specialty Crop
- Farmers
- Food Entrepreneurs

Thanks to the following organizations for their financial support:



WE NEED YOUR SUPPORT!

Organizers are searching for other partners - both individuals and organizations - to support PCK! Please contact us if you would like to get involved in these or other ways:

You or someone you know is...

- Interested in using the facility when it opens
- Able to donate money, equipment, or labor
- Able to mentor PCK users/start-ups
- Skilled in marketing, branding, fundraising, or event planning
- Able to facilitate business networking opportunities (with grocers, farmers' markets, buyers/sellers in general)

CONTACT US!

For general inquiries:

Grant McCarty University of Illinois Extension (815) 235-4125 gmccarty@illinois.edu

For cash/equipment donations, in-kind contributions, and preregistration:

www.pretzelcitykitchens.org/give

Daniel Payette Blackhawk Hills Regional Council (815) 625-3854 daniel.payette@blackhawkhills.com

Pretzel City Kitchens

A planned shared-use commercial kitchen serving nearby Illinois and Wisconsin. Located in Freeport, IL.



Pretzel City Kitchens (PCK) will support the local/regional food economy, food entrepreneurs, and specialty crop growers, helping meet the estimated \$10 billion unmet demand for local foods in Illinois alone.¹

Planned Services

- Affordable, certified space available to rent by the hour
- Support to help entrepreneurs move from recipes and ideas to production and sales
- Dry and cold storage space
- Classroom and demonstration space
- Space to showcase and sell local/regional products
- Education, training,

and business networking opportunities

• Potentially offering fee-based co-packing services



FOR MORE INFORMATION, VISIT: www.pretzelcitykitchens.org FOLLOW US ON FACEBOOK: facebook.com/pretzelcitykitchens

¹ from Building Successful Food Hubs: A Business Planning Guide for Aggregating and Processing Local Foods in Illinois, 2012 Last updated: 5/4/2016





PROJECT GOALS

This project, and others like it in Illinois and across the country, sparks collaboration among organizers and stakeholders because it helps advance shared goals, including:

• *Local and Regional Economic Development* – support start-up and growing food businesses and specialty crop farmers. Support job training for the unemployed and under-employed.

• *Food Security* – provide critical infrastructure needed to support more local and regional food production and consumption, reducing dependence on the global supply chain.

- *Downtown Reinvestment* put Stephenson County and Freeport on the map as a culinary destination, providing locally produced food for area restaurants and supporting start-up businesses that could invest in downtown Freeport.
- *Health and Wellness* increase access to fresh, healthy foods and culinary education, including food handling classes
- *Youth Development* build partnerships with youth-serving agencies to promote food-related entrepreneurship, culinary education, and general life skills

PROJECT STATUS

Project organizers are focused on these next steps:

• *Recruitment and Pre-Registration* - organizers are seeking all types of users including existing food businesses, farmers/agricultural producers, people considering starting a business, and organizations seeking kitchen space for catering and other commercial uses.

TO PRE-REGISTER: pretzelcitykitchens.org/pre-registration

• *Facility Planning and Renovation* – organizers have identified an ideal location in Freeport, IL – the former grocery store and deli at 1 West Stephenson Street (known as Stephen's Market). This 7,000 ft² location offers existing kitchen equipment, visibility, historic charm, and other amenities that make it ideally suited for reuse as a commercial kitchen.

• *Continue Fundraising and Grant-Writing Campaign* – organizers will continue to raise cash and solicit in-kind donations, including equipment and skilled labor for construction/renovation of 1 West Stephenson Street. To date, over \$100,000 in grants (cash and in-kind) has been secured to date, although more is needed.



• *Creating a Not-For-Profit* – organizers are currently building a not-forprofit organization and board to oversee the operations and development of PCK over the long-term.

• *Expected Users* – organizers plan to open the kitchen in fall 2016. At that time, the kitchen would be available for use by educators, food businesses, and the general public.

