FoCo Cafe Details

- Location: 225 Maple, chosen for its appropriate size, access to all community members, and character.
- Hours of operation to the public: 11:00am to 2:00pm, Monday through Saturday.
- Available for private events and meetings outside of public hours.
- Used for food prep, food production and minimal food processing outside of public hours.
- Provides comfortable off-sidewalk waiting for guests.

Video Links from Presentation

Seeds Community Café: http://www.youtube.com/watch?v=5PpqwT1o4Jk SAME Café: http://www.youtube.com/watch?v=QUui1kZyYac JBJ Soul Kitchen: http://vimeo.com/38237792

Need in Our Community

Data from the City of Fort Collins Gap Analysis completed in 2013

Housing and Its Impact: To afford the City's median rent and average utilities and not be cost burdened, a renter would need to earn **\$40,080 per year**. Approximately 40% of the City's renters can afford to pay the median rent and utilities. In 2000, about 47% of Fort Collins renters (9,187 individuals) were cost burdened, spending 30 percent or more of their income on rent. By 2012, 59% of Fort Collins renters (16,030 individuals) were cost burdened.

Poverty: 27,225 Fort Collins residents live in poverty - 19% of Fort Collins residents are poor and 9% of our families are poor. Family poverty has increased more dramatically than individual poverty on a percentage basis.

2013 Federal poverty level by family size:

\$11,490 for a single person \$15,510 for a two-person household \$19,530 for a three-person household \$23,550 for a four-person household (\$4,020 for each additional household member)

Between 1999 and 2012, the number of poverty-level families doubled, whereas persons living in poverty grew by 72 percent. In Fort Collins, 36 percent of single mothers live in poverty, or 1,074 families.

Although persons in poverty are less likely to be educated and employed than those residents not living in poverty, many residents in Fort Collins could be classified as the "working poor." The majority of persons living in poverty in Fort Collins have attended college. A slight majority (55%) of persons living in poverty work. Growth in poverty in the past decade was strongest for the City's youngest residents. Recent data (2000 through 2010) show that the number of children under age 5 living in poverty rose by 126 percent.

Food Access: 8,200 of our households are "food insecure" (lack of access to enough food to fully meet basic needs at all times due to lack of financial resources) and 3,400 are very food insecure. 15% of our residents are obese, but 31% of our children are obese. According to Compass of Larimer County, 27,121 children in the Poudre School District (PSD), or 29 percent of all children in the district, were enrolled in the Free and Reduced Lunch program during the 2012-13 school year.

CDPHE's Health Indicators for Larimer County estimates that there are 8.24 fast food restaurants in Larimer County per 10,000 residents, compared to 0.87 healthy food outlets per 10,000 residents—or about 9.5 times as many fast food restaurants as healthy food outlets.

FoCo Cafe: Feeding Our Community Ourselves





February 3, 2014

To the citizens of Fort Collins,

My name is Denise Cerreta and I founded the first "pay what you can" community cafe in Salt Lake City, Utah in 2003. Since that time our non-profit One World Everybody Eats has mentored others to replicate the model. I have personally been on site during the start-up phase of many cafes, including three that opened in Colorado.

A common misunderstanding is that the community cafe will be like a soup kitchen. This is an understandable misconception because there are currently only 40 community cafes in the US.

A community cafe is not a soup kitchen. It looks and attracts customers like any other cafe. The difference is in addition to paying for your meal you can earn a meal through volunteering or pay a little less than the suggested price. The food is always fresh and delicious. A community cafe is about a hand up, not a hand out. It is a cafe of shared responsibility.

I know many of you are concerned that your block will be overrun by homeless people. This has always been the major concern and I can honestly tell you this has never happened.

The community cafe model, although open to anyone, seems to appeal to those with food insecurity who have not fallen through the cracks: the single parent, the student, someone who has just lost their job, the elderly on a fixed income, someone recovering from a long term illness, the minimum wage bread winner. I know you get the picture now so I will cut my list short!!

I promise you, when you eat in a community cafe you will not know who paid for their meal, paid it forward so another community member could feel comfortable if they had to pay a little less or who volunteered and earned their meal.

It has always been heartwarming for me to see people's faces who were originally in doubt about this project when they enter the cafe for the first time. All their justified concerns and fears melt away.

I hope this helps to clarify any misgivings you may be feeling about the community cafe model. I hope you will give Jeff and Kathleen Baumgardner a chance to make you prouder of your fine neighborhood, and I wish for all of you the very best.

Sincerely,

Denise Cerreta Founder One World Everybody Eats

What Do Nonprofit Cafes Look Like?



Opened October 19, 2011 – Red Bank, NJ in a mixed residential and commercial area

JBJ Soul Kitchen

"Hope is Delicious"

Our vision at Soul Kitchen is to serve healthy, delicious, and when possible, organic meals. At the Soul Kitchen you will notice there are no prices on the menu and you might have been seated with someone you don't know. Customers pay the minimum donation or volunteer in some way to earn a voucher for a meal.



SAME Cafe

"Wonderfully Different" SAME Café's mission of serving good food for the greater good says it all. Committed to presenting culinary delights to all who walk through the door, it is all about food and community, and not so much about price.

SAME Cafe is unique in the lack of a set menu as well as set prices. Daily selections are made using fresh, organic ingredients, and funded by the donations of patrons.





Opened October 20, 2006 – Denver, CO in an urban mixed residential and commercial area



Opened April 30, 2012 – Boone, NC in a small town mixed residential and commercial area

F.A.R.M. Cafe

"Feed All Regardless of Means"

F.A.R.M. Cafe's mission is to build a healthy and inclusive community by providing high quality & delicious meals produced from local sources, served in a restaurant where everybody eats, regardless of means.



What Do Nonprofit Cafes Look Like?



Opened March 2, 2012 – Miamisburg, OH in a mixed residential and commercial area

o.n.e. bistro

"A new way to dine. A new way to give back."

The door is open. A seat is waiting if you are hungry, or if you have a hunger to help our neighbors and make a difference in this community. We hope a good meal in a warm and welcoming environment will help to feed one's soul. Come on in!





Cafe 180

"Where Appetites Unite"

Recognizing our universal appetite for delicious, nourishing food and social connectedness, we are dedicated to eliminating hunger and social barriers associated with food by feeding all people regardless of their ability to pay, in a dignified and respectful manner.





Opened August, 2010 – Englewood, CO in an urban mixed residential and commercial area



5 locations: Opened May 16, 2010 – Clayton, MO; November 21, 2010 – Dearborn, MI; January 16, 2011 – Portland, OR; June 21, 2012 – Chicago, IL; January 23, 2013 – Boston, MA

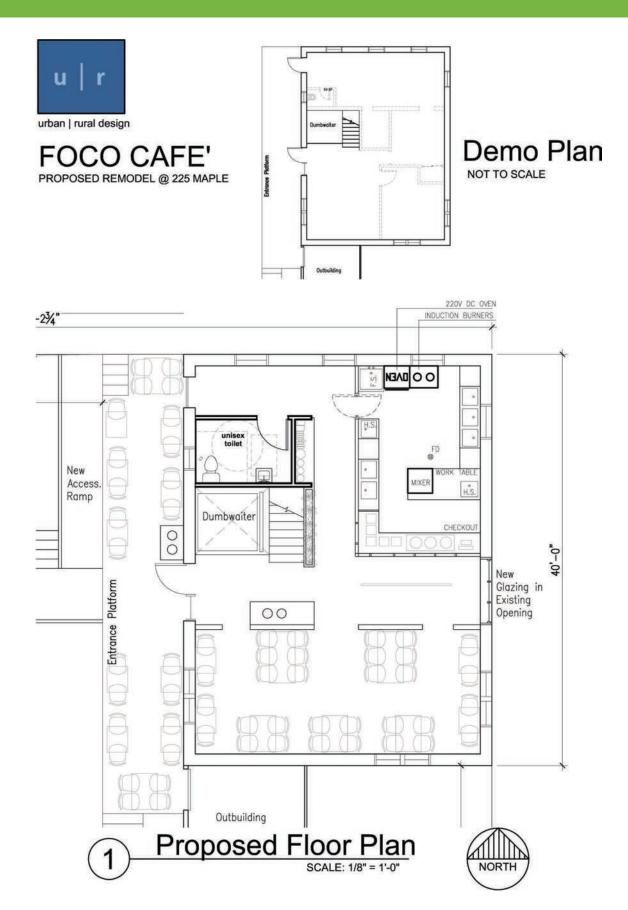
Panera Cares

"Making a Difference"

Panera Cares community cafes are about working together, shoulder to shoulder with our customers, to confront a serious problem plaguing communities across this country. Hunger. Panera Cares community cafes are meant to raise the level of awareness about food insecurity in this country, while also being a catalyst for change in our communities.



What Will FoCo Cafe Look Like?



From Other Nonprofit Community Cafes...



"The Mustard Seed Community Cafe is situated in the heart of the Rio Grande Neighborhood. There is poverty in our neighborhood, however it is also a neighborhood with many young professionals and well-off families. We have been welcomed into the neighborhood and many of our neighbors come into the cafe weekly. The cafe has brought energy and life, as well as healthy, nutritious food and excitement to the neighborhood. We have not had a single complaint, concern or negative reaction from anyone. Actually it has been quite the opposite. The media of every type

has asked for interviews continuously and the subsequent articles and interviews have brought an avalanche of interest and support for the cafe. We feel blessed to have such attention paid to the needs of the food insecure amongst us. We have a growing connection with our neighbors and it looks as if we will be here for long time!"

> ~ Patsy Burdick, Christi Brown and Shelley Speicher, Founders The Mustard Seed Community Cafe, El Paso, Texas



"A common misunderstanding is that the Community Cafe will be like a soup kitchen. This is an understandable misconception because there are currently only 40 community cafes in the United States. A community cafe is not a soup kitchen. It looks and attracts customers like any other cafe. The difference is in addition to paying for your meal you can earn a meal through volunteering or pay a little less then

the suggested price. The food is always fresh and delicious. A community cafe is about a hand up, not a hand out. It is a cafe of shared responsibility.

I know some may be concerned that your block will be overrun by homeless people. I can honestly tell you this has never happened. **The community cafe model, although open to anyone seems to appeal to those with food insecurity who have not fallen through the cracks:** the single parent, the student, someone who has just lost their job, the elderly on a fixed income, someone recovering from a long term illness, the minimum wage bread winner.

> ~ Denise Cerreta Founder, One World Everybody Eats



Comments from diners at JBJ's Soul Kitchen:

"Having lost my job a over a year ago, I appreciate a place to enjoy great food and nice people being on a very limited budget right now."

"My husband is unemployed and not well, I am on dialysis, so this was such a pleasure."

"As a foreclosure survivor, thank you for the courtesies and dignity you give to your guests."

"This was a wonderful experience. Very humbling and I am blessed to have this opportunity."

"I am convinced that you cannot completely grasp the beauty and soul of this amazing place until you walk through its doors."