

L.A. KITCHEN

revealing the power of food

L.A. KITCHEN LAUNCHES WITH 'DEMO/CATION' AT NEW PROCESSING KITCHEN *Pioneering Organization to Announce Spring Pilot Programs*

May 1, 2014

What: [L.A. Kitchen](#), a non-profit/social enterprise founded by Robert Egger and supported by notable board members such as internationally renowned chef, José Andrés, hosts the 'Demo/Cation' of its new 20,000 square foot, bi-level processing kitchen. L.A. Kitchen will be located within L.A. Prep, a multi-faceted food production business incubator for local entrepreneurs co-founded by [Food Centricity](#) and [Civic Enterprise Development \(CED\)](#). Just last week L.A. Prep secured \$17.5 million to acquire and renovate its 56,000 square foot facility in Lincoln Heights. In this new facility L.A. Kitchen will build innovative new solutions to feed and engage Los Angeles.

Join the L.A. Kitchen team and supporters to celebrate the dedication and groundbreaking of this new facility with light bites and libations as they prepare to enlist regional farmers and produce suppliers to recover fresh fruits and vegetables that will be transformed into nutritious meals by volunteers and students of L.A. Kitchen's culinary job training program. L.A. Kitchen's Spring Pilot Programs will be announced, sharing actionable steps towards reclaiming healthy, local food that would otherwise go to waste, and using it to empower, nourish and engage the community.

Who:

- Robert Egger, L.A. Kitchen President & Founder
- Rushmore Cervantes, Chairman/President of LADF and Interim General Manager of the Housing & Community Investment Department of the City of Los Angeles
- Michel Algazi, CEO of Food Centricity, and Mott Smith and Brian Albert of CED, L.A. Prep partners and co-founders
- Over 200 local supporters and special guests

Food Centricity, a business accelerator for small food producers and founder of The Fine Foods Group, will join its members in serving light bites and beverages, including: [Domenico's Foods](#), [Dream Foods](#), [Freshology](#), [Golden Coast Mead](#), [Jumpstart Bodyfuel](#), [Kishe Foods](#), [Kugel Company](#), [Nary Dairy Cashew Cheese](#), and [Coconut World](#). We'll also be joined by [Roots Hummus](#) and [Modern Times Brewery](#).

When: **Thursday, May 1**
7pm to 9pm

Where: **L.A. Kitchen**
230 W. Avenue 26
Los Angeles, CA 90031

Visuals:

- Dedication ceremony with L.A. Kitchen President & Founder Robert Egger
- Unveiling of "[Angel Wings](#)" by Artist [Colette Miller](#), guests posing with the latest in this celebrated art series
- Over two hundred supporters enjoying the 'DEMO/CATION'
- L.A. Kitchen spokespeople available for onsite interviews

Neither food nor people should ever go to waste.

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P.O. Box 31345, Los Angeles, California 90031

About: L.A. Kitchen is a non-profit/social enterprise whose mission is to reclaim healthy, local food that would otherwise go to waste, and use it to empower, nourish, and engage the community. L.A. Kitchen partners with regional farmers and produce suppliers to purchase or recover fresh fruits and vegetables, and transform them into nutritious snacks and meals that will strengthen the community.

L.A. Kitchen's job training program will prepare unemployed individuals, particularly youth aging out of foster care and older adults exiting the prison system, to build careers in the food service industry. The meals prepared by L.A. Kitchen's staff, students, and an army of volunteers, will be distributed to area social service agencies, concentrating on programs that support our aging population.

L.A. Kitchen will work together with leaders in the food community, including board members like world-renowned chef José Andrés and co-founder of Tender Greens Eric Oberholtzer, local restaurants partners Alma and Café Gratitude, and a number of organizational partners including Food Centricity, AARP Foundation, Downtown Women's Center and St. Vincent's Meals on Wheels.

With programs like Strong Food, L.A. Kitchen will also develop, incubate, and launch innovative social enterprises that generate community wealth and create paths to self-sufficiency. For more information please visit. www.LAKitchen.org

On-site Kristen Irving, L.A. Kitchen
Contacts: (310) 990-8919

Christina Gilmour, JS2 Communications
(909) 214-5874

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