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TURKEYPALOOZA 2013: Northwestern Students Provide Extra Meals This Holiday Season

CHICAGO- Student volunteers with the Campus Kitchen at Northwestern University are serving up special meals for their clients as part of The Campus Kitchens Project's **Turkeypalooza 2013**. Across the country, students will collect food items, including turkeys, from professors, staff and fellow students, which will be used to provide prepared meals or groceries to the community partners their Campus Kitchen supports.

At the Campus Kitchen at Northwestern University (CKNU), Turkeypalooza volunteers will prepare 300 Thanksgiving meals consisting of turkey, stuffing, potatoes, green beans and pumpkin cookies. They will also prepare 75 Thanksgiving-themed grocery bags that will include recipes for clients to prepare meals on their own. Meals will be delivered on Tuesday, November 26. For this year's Turkeypalooza efforts, CKNU is partnering with the Grand Food Center and Faith, Hope and Charity School, both in Winnetka.

CKNU is one of 33 Campus Kitchens across the country that together will have a great impact in their communities through Turkeypalooza this holiday season. Last year, Campus Kitchens served nearly 5,000 extra meals through Turkeypalooza programming in addition to the 21,000 meals they serve on average each month.

To help CKNU meet their donation goals, food or monetary donations will be accepted through November 22. To donate, or to assist with meal deliveries for this special event, please contact Jonathan Eisen, coordinator of CKNU, at jeisen@campuskitchens.org.

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About The Campus Kitchens Project

In the last academic year, the Campus Kitchen at Northwestern University transformed 26,373 pounds of food into 46,171 healthy meals serving residents of Evanston who are struggling with food insecurity.

Founded in 2001, The Campus Kitchens Project is a national organization that empowers student volunteers to fight hunger in their community. On 33 university and high school campuses across the country, students transform unused food from

dining halls, grocery stores, restaurants, and farmers' markets into meals that are delivered to local agencies serving those in need. By taking the initiative to run a community kitchen, students develop entrepreneurial and leadership skills, along with a commitment to serve their community, that they will carry with them into future careers. Each Campus Kitchen goes beyond meals by using food as a tool to promote poverty solutions, implement garden initiatives, participate in nutrition education, and convene food policy events. To learn more about our work or to bring The Campus Kitchens Project to your school, visit www.campuskitchens.org.