



THE  
CAMPUS  
KITCHENS  
PROJECT<sup>SM</sup>

**FOR IMMEDIATE RELEASE**

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## **Campus Kitchen students fight hunger with 7,400 extra holiday meals**

**WASHINGTON, D.C.** – Student volunteers at 29 Campus Kitchens across the country cooked up a special holiday season for their clients this year, collecting food items, including turkeys, and providing prepared meals or food baskets to the community partners their Campus Kitchens support. Throughout this holiday effort, **886 volunteers** spent **2,771 hours** serving up **3,846 meals** and **907 holiday-themed food baskets** to **84 different agencies**. In all, **7,474 extra holiday meals** were dished out in addition to the 20,800 meals Campus Kitchens serve on average each month. Each location is part of a national network called The Campus Kitchens Project, which empowers students to fight hunger and food waste in their communities.

“These universities are leaders in the field of student volunteerism and service learning,” said Laura Toscano, director of The Campus Kitchens Project. “By hosting a Campus Kitchen, they have committed to engaging in student-powered hunger relief not just during the holiday season but all year long. At the same time, they’re using hunger relief to empower students, by developing their leadership skills and teaching them to create innovative new solutions that will end hunger for good.”

Holiday meal services and deliveries varied across The Campus Kitchens Project network, though each Campus Kitchen made a concerted effort to serve their clients above and beyond their normal operations. Activities included:

- At the Campus Kitchen at Gettysburg College, students distributed 3,588 pounds of food in 153 meals and 277 grocery bags, each of which contained enough food to feed a family of four.
- The Campus Kitchen at Gonzaga College High School in Washington, DC prepared 60 holiday meals and additional snacks for their regular clients using food donated from a

school food drive. Forty-five volunteers – including students, their families and a few clients the Campus Kitchen serves – spent 166 hours preparing and delivering the meals.

- Students with the Campus Kitchen at the University of Georgia created 300 grocery bags containing 5,321 pounds of food, including 138 antibiotic-free turkeys donated by Earth Fare, fresh produce from UGarden and non-perishable goods from a YouGiveGoods.com online food drive. In addition, students prepared and served 150 individual meals to their senior clients with limited mobility.
- In St. Louis, 86 volunteers spent 136 hours with the Campus Kitchen at Saint Louis University, collecting 1,458 pounds of food used to create 376 meals and 98 grocery bags, which were delivered to eight client agencies.

Participating Campus Kitchens were:

- Atlantic City
- Auburn University
- Augsburg College
- Baylor University
- College of William and Mary
- East Carolina University
- Gettysburg College
- Gonzaga College High School (Washington, DC)
- Gonzaga University
- Kent State University
- Lee University
- Marquette University
- Northwestern University
- Saint Louis University
- St. Andrew's Episcopal School (Potomac, MD)
- St. Lawrence University
- Union College
- University of Detroit Mercy
- University of Florida
- University of Georgia
- University of Minnesota, Mankato
- University of Massachusetts Boston
- University of Nebraska Kearney
- University of Vermont
- University of Virginia
- Wake Forest University
- Washington and Lee University
- Washington, DC
- Washington University in St. Louis

Individuals can learn more about The Campus Kitchens Project and how to bring this innovative program to their school by visiting [www.campuskitchens.org](http://www.campuskitchens.org).

In the 2012-2013 academic year, 33 Campus Kitchens across the country rescued more than 404,000 pounds of food and served 279,680 meals to 9,365 clients.

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### **About The Campus Kitchens Project**

Founded in 2001, The Campus Kitchens Project is a national organization that empowers student volunteers to fight hunger in their community. On 34 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 bring The Campus Kitchens Project to your school, visit [www.campuskitchens.org](http://www.campuskitchens.org).