

ARTICLES ON COMMUNITY KITCHENS

Part 2 – 1997-2002

In June 2008, we did a search for articles written about community kitchens. Here are the results from 1997-2002. Contact your local public, college or university library about ways you can obtain the magazine article.

Databases searched: Medline, Academic Search Premier, Masterfile, Agricola, SocIndex, Sociological Abstracts, Social Science Index
Search Terms Used: collective kitchen(s) or community kitchen(s) or collective cooking or cooking club(s)

How to read the citations:

Title The title of the article
Authors The researchers/authors of the article
Found In The magazine, journal or book that the article can be found in. It will also including the date, volume, issue of the magazine and the page.
Summary A brief abstract of the article

Results are listed in reverse chronological order

Title: The Cooking Club Cookbook (Book Review).

Authorss: Sutton, Judith

Found In: *Library Journal*; 5/15/2002, Vol. 127 Issue 9, p122

Summary:

Reviews the book 'The Cooking Club Cookbook: Six Friends Show You How To Bake, Broil and Bond,' by Katherine Fausset and others.

Title: Assisting people with a low income to start and maintain their own community kitchens.

Author: Marquis, S.; Thomson, C.; Murray, A.

Found In: *Canadian journal of dietetic practice and research*. Fall 2001. v. 62 (3) p. 130-132.

Summary: Q'wlut tu cicut ("My Parents Are Cooking") is a community kitchen program designed to help low-income people to facilitate their own cooking groups. Participants attended 20 weeks of instruction and received practical experience in topics such as meal planning, cooking, communication, and team building. At the end of 20 weeks, each participant was assisted in recruiting other people to start their own cooking group. To support the formation of these secondary groups, program staff and cooking group leaders met every second week for a further ten weeks. Another 30-week session has taken place since the initial session. The program had a high rate of completion. Each of the 24 participants who completed the program recruited an additional two to four people and started a cooking group with these people. Four months after

completion of the first session, 80% of participants were facilitating their own cooking groups. After eight months, 50% of participants were still cooking in groups. All participants who completed the program stated that they had met their food- and nutrition-related goals, and they cited numerous program benefits to themselves and their families.

Title: People's community kitchens in Peru: women's activism prourban food security.

Author: Immink, M.D.C.

Found In: *Ecology of food and nutrition*. 2001. v. 40 (6) p. 699-705.

Summary: The women's community kitchen movement in low-income areas of Lima and Callao has, over the last twenty-five years, played an important role in contributing to household food security and improved nutrition. It represents a case of grass-roots activism with food and nutrition aims, which at the same time appears to have important human development outcomes for women, as well as beneficial effects on community development.

Title: ASFSA selects 3 school districts for Community Kitchen Project.

Found In: *Nation's Restaurant News*; 06/04/2001, Vol. 35 Issue 23, p20, 0p

Summary: Presents information on the community kitchen initiative of the American School Food Service Association. Selection of the pilot schools for their involvement in the community; Emphasis of the program on nutritious foods.

Title: Food banks cook up job opportunities along with hot meals.

Authors: Berta, Dina

Found In: *Nation's Restaurant News*; 01/08/2001, Vol. 35 Issue 2, p14, 2p

Summary: Looks into the emerging trends towards the creation of food banks in the United States which create job opportunities for food service employees. Number of candidates produced by the cooking class offered by the Delaware Valley Community Kitchen; Food banks' creation of programs where students cook and prepare meals out of donated food.

Title: Share Our Strength On The Hunger Front Line.

Found In: *Restaurant Hospitality*; Jul2001, Vol. 85 Issue 7, p22-22

Summary: The article highlights a series of cooking demonstrations held by Operation Frontline, the nutrition education initiative of Share Our Strength, at the Foodbank Community Kitchen in Cleveland, Ohio as of July 2001. With a \$10 million commitment by Tyson Foods, the initiative has reached 16,000 people at risk for hunger and malnutrition in 90 cities in the U.S. with events like this one. Participants in the initiative shared the meals they learned to prepare and left with the ingredients needed to cook the meal at home. During the event, chefs Michele Gaw, Rich Taylor and Jim Perko demonstrated different foods.

Title: There's Plenty for Everyone.

Authors: Salter, Chuck

Found In: *Fast Company*, Nov2001 Issue 52, p66-66, 1p

Summary: This article features the tradition started by Bea Gaddy, a city councilor at Baltimore, Maryland, of organizing a Thanksgiving feast for poor people in east Baltimore. The tradition began in 1981. Gaddy, then an unemployed mother raising five kids on food stamps, decided to start a community kitchen run by the needy for the needy. Using \$290 she won playing the lottery, she bought enough food that Thanksgiving to feed 39 of her neighbors. As of 2001, Gaddy runs the Bea Gaddy Family Centers, an outreach program

Authors: Hays-Mitchell, M.

Title: Resisting austerity: a gendered perspective on neo-liberal restructuring in Peru.

Found In: *Gender & Development*, 10(3), 71-81. 2002, November

Title: Improving dietary intake to prevent anemia in adolescent girls through community kitchen in a periurban population of Lima, Peru.

Authors: Creed-Kanashiro, H.M. ; Uribe, T.G.; Bartolini, R.M. ; Fukumoto, M.N. Lopez, T.T.; Zavaleta, N.M.; Bentley, M.E.

Found In: *Journal of nutrition*. Feb 2000. v. 130 (2S) p. 459S-461S.

Summary: Peru has high rates of iron deficiency anemia. The prevalence is 35% in nonpregnant women of fertile age and 24.7% in adolescent girls in slums of periurban Lima. The major cause of anemia is low intake of dietary iron. A community-based, randomized behavioral and dietary intervention trial was conducted to improve dietary iron intake and iron bioavailability of adolescent girls living in periurban areas of Lima, Peru. Results show that there was a change in knowledge about anemia and improved dietary iron intake in the 71 girls who completed the study compared with the 66 girls in the control group. Although the 9-mo intervention was not sufficient to improve hemoglobin levels significantly, there appeared to be a protective effect in maintaining the iron status of girls in comparison with the control group.

Title: Street service.

Authors: Boldt, Ethan

Found In: *Restaurant Business*, 08/01/2000, Vol. 99 Issue 15, p13, 2p

Summary: Focuses on the Greenhouse Community Kitchen Care & Career Program aimed at training homeless young people for employment at restaurants in Portland, Oregon. Range of training options under the program; Indications of the program's success according to organizers.

Title: Comedores populares, ollas comunes y cocinas colectivas: de iniciativas comunitarias de sobrevivencia a empresas de la economia solidaria (Community Dining Halls, Kitchen Implement Sharing and Collective

Kitchens: Community Initiative in the Collective Economic Environment) (in Spanish)

Authors: Richer, Madeleine

Found In: *Fermentum: Revista Venezolana de Sociología y Antropología*, vol. 10, no. 28, pp. 231-253, May-Aug 2000

Summary: Three women's groups founded to provide mutual help, despite lack of support, have become successful in providing better alimentation facilities, raising the standard of living, providing training for participants, increasing social consciousness. Despite the variegated social strata from which the three groups emerged, there are distinct similarities in their modes of operation. Recognition of their efforts by the state was different for each group.

Title: A qualitative study of community kitchens as a response to income-related food insecurity.

Authors: Tarasuk, V. ; Reynolds, R.

Found In: *Canadian journal of dietetic practice and research*. Spring 1999. v. 60 (1) p. 11-16.

Summary: A variety of self-help and community development strategies have recently emerged to address problems of hunger and food insecurity at a local level. One such strategy is community kitchens. Loosely defined as community-based cooking programs, "kitchens" are groups of people who regularly come together to prepare food for themselves and their families. This study employed grounded theory methods to examine the potential of community kitchens to enhance food security among those with constrained resources. Insights gained from participant observations of ten kitchens in progress were augmented by in-depth interviewing of a sample of participants and facilitators. Study findings suggest that, in some cases, community kitchen participation may enhance coping skills and provide valuable social support. However, the programs have limited potential to resolve food security issues rooted in severe and chronic poverty because they do not alter households' economic circumstances in any substantial way.

Title: Cooking kids eat up these kits.

Authors: Grupe, Arthur S.

Found In: *San Diego Business Journal*, 10/26/98, Vol. 19 Issue 43, p10, 0p

Summary:

Reports on the San Diego, California-based Kids Cooking Club's launch of cooking kits for children. Development of the kits to meet the growing interest of children in food preparation; Components of the cooking each cooking kit; Featured cooks.

Title: The faces of hunger.

Authors: Fowler, Joanne; Sandler, Barbara

Found In: *People*; 05/04/98, Vol. 49 Issue 17, p50

Summary: Profiles several people who are part of the Good News Community Kitchen, soup kitchen located in Chicago, Illinois. Margie Kleinholz; Claude Pickett; John Kuhnen; Stacey Mackey; Blaine Hicks; Andre and Melissa Holt.; Their experiences being on public assistance; Economic struggles; Comments.

Title: Les Cuisines collectives du Perou: 20 ans d'entraide et de developpement solidaire (The Collective Kitchens of Peru: 20 Years of Mutual Aid and Unified Development) (in French)

Authors: Frechette, Lucie

Found In: *Economie et Solidarites*, vol. 29, no. 2, pp. 124-139, 1998

Summary: The development of a new form of mutual aid in Quebec over the last decade is reported, noting its origins in social prevention, community development, its responsiveness to the needs of people, places affected by poverty. The collective kitchen phenomenon got its start in the shantytowns of Latin America, but began to spread throughout Quebec exponentially, so that while there were only about 20 of these kitchens in 1987, there are currently 400+. The kitchens occupy a place at the intersection of health, social, economic issues, have a real potential to fight hunger, stretch the family budget, reduce social isolation, contribute to parenting skills, facilitate the social integration of marginalized persons, improve family life, provide an opportunity for local community economic development.

Title: Food for action: consumer democracy

Authors: Moffett, Deborah; Morgan, Mary Lou

Found In: *WE International* no. 44/45 (Spring/Summer 1998) p. 6-9

Title: Building food security through health promotion: community kitchens.

Authors: Crawford, S.M.; Kalina, L.

Found In: *Journal of the Canadian Dietetic Association*. Winter 1997. v. 58 (4) p. 197-201

Summary: Over a decade ago, Canada's Health Promotion Framework identified reducing inequities as a fundamental challenge to be addressed by health promotion. More recently, food insecurity has emerged as one of the most urgent issues in the practice of dietetics. This paper describes the application of basic health promotion principles to the problem of food insecurity in low-income families. It outlines the development, implementation and evaluation of a community kitchens program that evolved through local concern and action. While such a program could not aim to solve all the problems associated with food insecurity, it is shown to be an effective format for the development of enhanced food-related capacity, self-efficacy, social support, mutual aid and community awareness among participants. Also described is the change in the practise of dietetics that can develop through participation in this type of health promotion programming.

Title: Junior chefs.

Authors: Phillips, Debra

Found In: *Entrepreneur*, Apr97, Vol. 25 Issue 4, p20, 0p, 1 color