

ARTICLES ON COMMUNITY KITCHENS Part 1 - 2003-2008

In June 2008, we did a search for articles written about community kitchens. Here are the results from 2003-2008. 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: Canners Come Together.

Authors: Pleasant, Barbara

Found In: *Mother Earth News*, Aug/Sep2007 Issue 223, p22-22

Summary: The article offers information on the trend in canning done as a group. Friends, neighbors and even strangers in homes churches and schools to share their techniques and tips on preserving fruits, vegetables and other foods. Numerous canning kitchens are sponsored by local cooperative extension programs, such as the one held at a high school in Montgomery County, Virginia. In Canada, Vancouver-based Community Kitchens helps connect gardeners and cooks with more than 100 active programs.

Title: Cooking Clubs.

Authors: Chappell, Mary Margaret

Found In: *Arthritis Today*, Jan/Feb2007, Vol. 21 Issue 1, p70-70, 1p, 1 color

Summary: The article offers tips on forming a cooking club. It is recommended to find members with similar goals and one should narrow his or her list to six to eight people. One a cooking club is set, members can divide tasks, such as shopping, bringing supplies and cleaning up. After cleanup, members can set up a date and menus for the next meeting.

Title: Exploring Food Security With Collective Kitchens Participants in Three Canadian Cities.

Authors: Engler-Stringer, Rachel; Berenbaum, Shawna

Found In: *Qualitative Health Research*; Jan2007, Vol. 17 Issue 1, p75-84

Summary: Collective kitchens are small groups of people who pool their resources to cook large quantities of food. With the help of semi-participant observation and in-depth individual interviews, this study is an exploration of participants' perceptions of changes in food security since becoming involved in a collective kitchen. Several important themes emerged, including Increased Variety, Making Ends Meet, and Comparisons to Food Banks. Participants in groups that cooked large quantities of food (upwards of five meals monthly) reported some increases in their food resources. Participants also reported increased dignity associated with not having to access charitable resources to feed their families. Some participants reported decreased psychological distress associated with food insecurity. Overall, participants reported increases in food security; however, collective kitchens are not a long-term solution to the income related food insecurity experienced by many Canadian families

Title: Something's cooking.

Found In: *Times Educational Supplement*; 3/2/2007 Issue 4726, p16-17, 2p

Summary: The article reports on an initiative launched by the British organization, the School Food Trust, a division of the Department for Education and Skills. In 2007 the trust sought to establish food and cooking clubs in 4,000 British schools, to promote healthier eating among British students. Details on the organization and running of the clubs are provided.

Title: Put healthy eating on the curricular menu.

Authors: Harvey, Joe

Found In: *Times Educational Supplement*; 6/8/2007 Issue 4740, p25-25

Summary: The author, director of Great Britain's Health Education Trust, comments on the need to teach students healthy food habits in order to help them and ensure their children's health in turn. He notes government statements of support of study findings calling for cooking and food preparation to be included in the key stage 3 curriculum, and he questions why the government's response to this has been to propose after-school cooking clubs and offer a course as an option.

Title: The Family Initiative: a community kitchen in action. (cover story)

Authors: Mackereth, Catherine

Found In: *Primary Health Care*; Apr2007, Vol. 17 Issue 3, p24-27, 4p

Summary: The article focuses on the services offered by Family Initiative that was developed in a deprived area of Newcastle, England. Its objective is to improve the diet of families where workers support local people in developing cooking skills and provide advice about healthy eating habit. This project is funded by Newcastle New Deal for Communities, a government scheme which uses a neighborhood renewal approach to regeneration.

Title: Food and Nutrition-Related Learning: In Collective Kitchens in Three Canadian Cities.

Authors: Engler-Stringer, R.; Berenbaum, S.

Found In: *Canadian journal of dietetic practice and research*, 2006 Winter, v. 67, no. 4 p. 178-182.

Summary: Purpose: To determine what food and nutrition-related learning takes place in collective kitchens (CKs) in three Canadian cities. Methods: Semi-participant observation and in-depth interviews were conducted with CK participants and leaders. Major nutrition-related themes that emerged were categorized and integrated to form a picture of how food-related knowledge and behaviours were affected as a result of CK involvement. Results: In general, CKs were perceived as an important source of food-related knowledge and skills. Some behaviour changes that resulted from participation were an increased variety of foods in the diet, increased vegetable consumption, and decreased fat consumption. Conclusions: Collective kitchens can be important tools for nutrition education. However, the broader social conditions, such as poverty, that influence food-related behaviours should also be taken into account.

Title: A Feminist Examination of Community Kitchens in Peru and Bolivia.

Authors: Schroeder, Kathleen

Found In: *Gender, Place & Culture: A Journal of Feminist Geography*, Dec2006, Vol. 13 Issue 6, p663-668, 6p

Summary: Community kitchens in the Andean countries of Peru and Bolivia are complex spaces with the potential to empower and subjugate women. This article is based on 15 years experience working on issues of gender and development in the Andes and includes information from participant observation and discussions with development workers. It concludes that the neo-liberal agenda benefits from community kitchens because it allows the state to abdicate its responsibility to the poor.

Title: Hybrid and Global Kitchens - First and Third World Intersections (Part 2).

Authors: Johnson, Louise

Found In: *Gender, Place & Culture: A Journal of Feminist Geography*, Dec2006, Vol. 13 Issue 6, p647-652

Summary: Post-colonial movements for independence are voices of autonomy and independence before the onslaught of global organizations and cultures. This paper introduces the second set of themed papers in *Gender, Place and Culture* which contains some of these voices, emanating from intensely private as well as communal and street kitchens; where women proclaim their visibility, economic value as food producers and transformers. The essays by Christie on the fiesta kitchens of central Mexico, Schroeder on the community kitchens of Bolivia and Peru, Robson on Islamic kitchens in rural Nigeria, Wardrop on the street vendors of south Durban and Pascali on Italian migrant kitchens in North East America,

all acknowledge the vital contexts of 'development', urbanization, migration and industrialization to their stories, while also highlighting powerful elements of resistance and autonomy within the kitchen. As such the Western gaze records not so much the impacts of globalization as its cooking and transformation into something new, a hybrid dish, customized for local consumption.

Title: To Tackle Hunger, A Food Bank Tries Training Chefs. (cover story)

Authors: Thurow, Roger

Found In: *Wall Street Journal - Eastern Edition*; 11/28/2006, Vol. 248 Issue 126, pA1-A13

Summary: The article focuses on a culinary training program for low income unemployed people called Community Kitchens, which is available at the Greater Chicago Food Depository, a nonprofit food bank in Chicago, Illinois. The goals and course work of the program, which was founded in 1988, and modeled after a concept from a Washington, D.C. soup kitchen, are discussed.

Title: Collective kitchens in Canada: a review of the literature.

Authors: Engler-Stringer, R.; Berenbaum, S.

Found In: *Canadian journal of dietetic practice and research*, 2005 Winter, v. 66, no. 4 p. 246-251.

Summary: PURPOSE: Collective kitchens are community-based cooking programs in which small groups of people cook large quantities of food. They have developed over the past 20 years, and hundreds of groups have been formed across the country. However, collective kitchens described in the literature vary considerably in structure, purpose, and format. The purpose of this review is to synthesize research on this topic. METHODS: Articles and theses were collected through searches of major databases, and synthesized to improve understanding of current information, and of continuing gaps in the knowledge of collective kitchens in Canada. RESULTS: The limited published research on collective kitchens suggests that social and learning benefits are associated with participation. Some indication exists that participants also find the food cooked to be high quality, culturally acceptable, and acquired in a manner that maintains personal dignity. Whether collective kitchens have an impact on food resources as a whole is unclear, as research has been limited in scale. CONCLUSIONS: The role of collective kitchens in community building and empowering participants often is noted, and bears further investigation. Dietitians and nutritionists have a unique opportunity to facilitate the health promotion and food security benefits of collective kitchens

Title: Home Cooking Made Easy.

Authors: Brayfield, Amy; Vargo, Bryan D.

Found In: *Arthritis Today*, Jul/Aug2005, Vol. 19 Issue 4, p86-86, 0p, 1 color

Summary: Provides information on collective cooking stores aimed at people with arthritis in the U.S. Preparation of ingredients; Examples of menus which include pasta and meatloaf.

Title: Frozen Assets.

Authors: Orr, A.

Found In: *Stanford Social Innovation Review*, 3(2), 49-50. (2005, Summer2005).

Title: Evaluation of a collective kitchens program. Using the population health promotion model.

Authors: Fano, T.J.; Tyminski, S.M.; Flynn, M.A.T.

Found In: *Canadian journal of dietetic practice and research* 2004 Summer, v. 65, no. 2, p. 72-80.

Title: Stirring the pot: 2,000 volunteers, \$1.4-million budget.

Authors: Jeter, Lynne

Found In: *Mississippi Business Journal*; 8/2/2004, Vol. 26 Issue 31, p28-28, 0p

Summary: Reports on the programs, goals, activities, fundraising and growth efforts of the Stewpot Community Services in Jackson, Mississippi, which is a nonprofit that provides food and assistance to the city's poor and homeless. Number of meals and shelter provided annually; Budget; Number of volunteers; Names of seven denominational churches which established the nonprofit; Operation of the Food Pantry, Billy Brumfield House, Sims House, Community Kitchen and other facilities.

Title: Mexican Anti-Poverty Programs and the Making of "Responsible" Poor Citizens (1995-2000)

Authors: Luccisano, Lucy

Found In: *Dissertation Abstracts International, A: The Humanities and Social Sciences*, vol. 64, no. 8, pp. 3076-A, Feb 2004

Summary: This dissertation examines contemporary anti-poverty programs in Mexico, with particular attention to how program objectives and implementation strategies are framed. It argues that developments in Mexican anti-poverty programs from the 1990s to 2000 are deeply shaped by neo-liberal influences arising broadly from Mexican State policy and, more specifically, from international financial institutions. The net result is that within Mexican policy and state programs the poor are no longer viewed as "passive victims" but rather as "active agents" or as individuals capable of being so. The dissertation focuses on the extent to which the new anti-poverty programs can be understood as promoting a new "cost effective" form of regulation of the poor. Within the new anti-poverty framework the poor are largely responsible for regulating themselves, while state policies and programs provide the vocabulary, values, start-up funds and administrative controls to encourage this increased self-

regulation. The values, assumptions and concepts behind the new anti-poverty programs mark a shift in perception from the previously held notion of the poor as "children" needing to be rescued by the paternalistic state to the poor as "adults" with rights, which should be exercised in the service of making choices to escape poverty. If the poor fail in this effort, it then becomes their fault. The dissertation examines the following Mexican programs: the tortilla food program, "community kitchens" (DIF-Copusi), and the parallel efforts to develop "Solidarity enterprises" (FONAES), and the Program for Education Health and Nutrition (Progresa).

Title: Building A Red-Green Food Movement.

Authors: Johnston, Josée

Found In: *Canadian Dimension*; Sep/Oct2003, Vol. 37 Issue 5, p6-8, 3p, 1 bw

Summary: Ensuring universal access to good food is more complex and challenging than nostalgia for a home-cooked meal. Power, inequality and privilege are interlarded within struggles for good food. Canadians face serious food-related pathologies: greater food insecurity, growing numbers of food banks, rising obesity statistics, breathtaking rates of eating disorders, and an unsustainable mode of agro-industrial production that sheds farmers as quickly as it degrades topsoil. Toronto, Ontario-based community food-security organization FoodShare insists that food can inspire social action against ecological and social injustice. School snack programs don't solve the problems of student nutrition, community gardens have not stemmed the steady growth of food banks, and community kitchens don't eliminate the food insecurity of low-income families. FoodShare's move towards a community development approach has not been easy, automatic, or uncontroversial.

Title: Communal Food.

Authors: Priesnitz, Wendy

Found In: *Natural Life*; May/Jun2003 Issue 91, p16, 3p, 2 color

Summary: Examines the social aspects of food in the United States. Benefits of communal food; Advantages of community kitchens; Communal cooking resources.

Title: Recipes for Communal Cooking.

Found In: *Natural Life*; May/Jun2003 Issue 91, p19

Summary: Presents recipes for communal cooking from the book 'Many Hands: Community Kitchens Share Their Best.' Sweet and sour lentils; Miso, tahini and vegetable pate; Communal cooking resource.

Title: The Hunger for Kinship.

Authors: Priesnitz, Wendy

Found In: *Natural Life*; May/Jun2003 Issue 91, p3, 1p, 1 color

Summary: Comments on people's hunger for kinship. Article on talking to children about war and peace; Trend toward community kitchens and cooking clubs; Social connections and preparation skills related to sharing food in the family context.

Title: Community Mental Health--in an alternative school, in the public schools, and in the kitchen!

Authors: Long, Cindy; Page, John; Hail, Beth; Davis, Tiffany; Mitchell, Len

Found In: *Reclaiming Children & Youth*; Winter2003, Vol. 11 Issue 4, p231, 5p

Summary:

Centersione Community Mental Health, a private nonprofit agency based in Nashville, Tennessee, has responded to community needs by establishing new service programs to address them with whatever funding is available. Three described here are; an alternative school for students who cannot 'make it' in public schools, school-based mental health services, and a community kitchen combined with a culinary school. These are examples of the ecological models of Re-Education (Re-ED) as developed by Nicholas Hobbs (1994).

Title: Formative Research to Develop a Nutrition Education Intervention to Improve Dietary Iron Intake among Women and Adolescent Girls through Community Kitchens in Lima, Peru.

Authors: Creed-Kanashiro, Hilary M.; Bartolini, Rosario M.; Fukumoto, Mary N.; Uribe, Tula G.; Robert, Rebecca C.; Bentley, Margaret E.

Found In: *Journal of Nutrition*; Nov2003 Supplement 2, Vol. 133 Issue 11, p3987S-3991S

Summary: Formative research was conducted with 26 women and 16 adolescent girls to develop an education intervention through community kitchens (CK) in Lima, to increase their dietary iron intake and improve their iron status. A combination of qualitative research methods was used to explore perceptions about foods, nutrition, health, anemia and body image. The women recognized that there was a close association among eating well, "alimentarse bien", their health and prevention and treatment of anemia. They perceived that the nutritive value of a meal is determined primarily by its content of "nutritious" foods and by its being "balanced". Using this information the conceptual model of the education intervention was developed. The vulnerability of women to anemia was presented with the relationship between anemia and diet as the central focus. Feasible ways of achieving a nutritious diet were introduced to the community kitchens through promoting local heme iron sources and the consumption of beans with a vitamin C source. Animal source foods were amongst those considered to be nutritious and were "best buys" for iron content. CK searched for ways of assuring accessibility to these foods. The use of animal source foods in the community kitchen menus increased during the intervention.

Title: Let Them Make Fish.

Authors: Wishna, V.

Found In: *Stanford Social Innovation Review*, 1(1), 68-69. (2003, Spring2003).

Title: Entraide et services de proximite: l'experience des cuisines collective (Mutual Assistance and Local Services: The Experience of Collective Kitchens) (Book Review)

Authors: Turbis, Josee; Hurtubise, Yves

Found In: *Recherches Sociographiques*, vol. 44, no. 3, pp. 593-597, Sept-Dec 2003