



Tulalip Charitable Contributions Funds Distribution Report

NAME OF AGENCY: FareStart

ADDRESS: 700 Virginia St., Seattle, WA 98101

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GENERAL GOALS: Our work is based on three beliefs. That food is central to our emotional, physical, and economic well-being. That people have incredible capacity to transform their lives when they have the right tools and support. And solutions that provide real value to a community have the best hope of lasting.

SPECIFIC USE FOR THIS AWARD:

This award was used to support operational expenses.

For more information please read the attached report from FareStart.



FARESTART

Great Food. Better Lives.

FareStart provides a community that transforms lives by empowering homeless and disadvantaged men, women, and families to achieve self-sufficiency through life skills, job training, and employment in the food service industry.

April 26, 2017

Marilyn Sheldon
Tulalip Tribes Charitable Contributions
8802 27th Avenue NE
Tulalip, WA 98271

Grant code: Q4 2015 14.2

Dear Ms. Sheldon,

FareStart would like to thank Tulalip Tribes Charitable Contributions for your impactful [REDACTED] gift in 2016. With your support we made significant progress toward our goal of doubling the number of individuals served by 2018.

We are so thankful for the support of the Tulalip Tribes community. Also in 2016, two chefs from Tulalip Casino donated time, talent and food as the featured chef for Guest Chef Night. Together, Chefs Jeremy Tailey and Brent Clarkson raised an additional \$16,511 for FareStart and prepared a 3-course gourmet meal for 314 guests in addition to providing a memorable experience for the student training in our program. Your support has continued into 2017 with the donation of desserts for our 25th anniversary celebration event in March and another Guest Chef Night scheduled for July 20 with Chef Perry Mascitti.

In 2016, we graduated 261 youth and adults from our program—an increase of 24% over 2015. We hope that our enclosed report and success story shows how your support changes the lives of the individuals we serve.

Sincerely,

Thank you!

Melissa Ralston
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FareStart 2016 Report Prepared for Tulalip Tribes Charitable Contributions

*"I would go to school maybe three out of five of the days.
But when I signed up for FareStart I would have something
to look forward to during the day and actually wake up happy."*

Cameka, Youth Culinary Program graduate

In FareStart's 25 years, the agency has impacted the lives of almost 5,000 vulnerable men, women and youth in the Seattle area, served over 9 million meals to low-income or homeless children and adults, plus launched and scaled programs using the FareStart model across the US through our Catalyst Kitchens network. In 2013, FareStart set out to plan our next strategic steps for greater community impact. Thank you for joining us on this journey.

Since 2013, we have accomplished the following:

- ◆ School Meals to low-income children grew 81%
- ◆ Student enrollment grew 44%
- ◆ Job Placement grew 47%
- ◆ Social Enterprise profit invested back into FareStart's mission grew 42%

Between 2013 and today, the local climate of homelessness, and poverty, has changed. The number of unsheltered individuals counted as homeless grew 64% from 2013 to early 2016, yet the number of shelter beds available only grew 5%. In 2015, Seattle's Mayor Murray declared a state of emergency on homelessness, with the plan of adding 100 new shelter beds, three tent encampments and ensuring that more City of Seattle resources go towards moving individuals off the streets. Even more, Seattle has been one of the fastest growing cities throughout 2015 and 2016, causing rent and home prices to soar. Over 200 people move to Seattle each day, while housing and transportation struggle to keep up.

The current economic climate in Seattle has bigger implications on individuals living in poverty and who are homeless. For instance, when a low-income worker moves to a nearby city, rent may be more affordable, but their cost of transportation doubles. It is so much harder to 'get by.' FareStart's services are as important as ever. We extend our deepest appreciation to the Tulalip Tribes Charitable Contributions for your support and are pleased to submit a report on our activities over the past year.

2016 Program Highlights

Year in review

In 2016, FareStart operated the Adult Culinary Training Program, Youth Barista Training and Education Program and the Youth Culinary and Customer Service Program. In addition, FareStart continued to run the social enterprises associated with each training program. These include the FareStart Restaurant, FareStart Catering, FareStart Café at 2100, FareStart Café at Pacific Tower, two contract meals kitchens making and delivery nutritious meals to 59 locations serving homeless or vulnerable children and adults.

Overall, enrollment increased 24%, the number of graduates increased 29% and job placement increased 33%. Although a small amount of this is attributed to the new training program, we saw increases in enrollment and job placements across all programs.



FARESTART
Great Food. Better Lives.

2016 Organizational Accomplishments

ADULT CULINARY TRAINING	YOUTH BARISTA TRAINING	YOUTH CULINARY TRAINING	TOTAL
Enrolled			
275	78	71	424
Graduated			
154	59	48	261
Employment		Job or paid internship	
199	40	28	257
78% Still employed after 3 months	14 Gained employment within two weeks of attending the 100K Opportunity Initiative Job Fair	80% Youth earned partial or full credit toward a High School credential	24% Overall increase in program enrollment
		6 Youth earned their High School Diploma or GED	33% Overall increase in employment placements

845,852

Healthy meals were served to vulnerable youth and adults in the Puget Sound through our contract meals kitchens.

3,000+

Disadvantaged individuals in the United States gained on-the-job training through Catalyst Kitchens member organizations.

Adult Culinary Training Program

For 25 years, FareStart's Adult Culinary Training Program has operated successfully teaching a variety of culinary skills while addressing the underlying factors and barriers each individual faces on their path to self-sufficiency. This past year we had an unanticipated increase in our housing costs. In 2016, enrollment increased 8%, program completion grew 16% and job placement grew 25%. The overall surge in homelessness and rising income inequality attributes to this growth. Due to the hike in local housing costs, fewer FareStart students are able to find their own housing. In addition, it is increasingly harder to find housing for students, while they are enrolled in FareStart.

FareStart pays for the cost of housing in a transitional shelter, or other low-cost option, for the four months a student is in the program, plus one month after program completion. Previously, if a student obtained a good job before program completion, they would leave the program and be stable enough to find their own housing and cover the rent. Recently, with such high housing costs, more students are staying in the program longer, while also working, in order to have their housing covered for the extra month after completion. FareStart is paying for more individuals to be housed, and for longer. FareStart budgeted for a 4% increase in housing costs and ended the year with a 14% increase. Consequently, when students began staying in the program longer, fewer spots were available for new students to enroll, which meant we often had a waiting list.

Since it is so hard to find affordable housing, many students are living outside of King County. This means that the Metro bus tickets FareStart provides does not cover transportation to and from FareStart. FareStart also switched from buying bus tickets to Orca Lift cards for students, at a significant cost increase to our agency, so that students can get from one county to another. This also increased our transportation budget by 34%.

Youth Barista Training and Education Program

In 2016, the Youth Barista program focused more on enrolling youth who were closer to homelessness and harder to serve, compared to the previous year. The current population faces higher barriers related to stable housing/homelessness, histories of abusive homes, substance abuse, unstable educational histories and more. This meant that the staff had a tougher job ensuring youth were personally motivated to stay in the program. Fewer youth made it through to graduation, but of those who did make it to graduation we had a 28% increase in our job placement rate compared to 2015.

The FareStart Café at 2100 Building where students participate in on-the-job training received a small remodel in order to create a richer training experience for the youth in the program and create more opportunities to work with food in the café.

Youth Culinary & Customer Service Program

This year was the first full year of the Youth Culinary and Customer Service Program, which has doubled the number of youth we serve. It also has a different focus than our other program. Working in partnership with Seattle Public School's Interagency Academy, youth earn high school credit as they go through job training, helping them reach high school completion.

FareStart had the opportunity in summer of 2016 to partner with City of Seattle Youth Employment Program (SYEP). SYEP places youth in paid internships for 7 weeks in order to support them in gaining job skills. SYEP paid the wages for Youth Culinary program graduates to work in the FareStart Café as employees. This allowed the youth to transition from trainee to employee in a familiar setting and develop practices that will help them retain future employment. FareStart hired 10 Youth Culinary Program graduates to work an average 20 hours a week for 7 weeks. We hope to continue this great partnership in the future.

Community Meals – Ending Hunger

Making and delivering meals to the local low-income populations continues to be a cornerstone of FareStart's mission. Two of our kitchens collectively make an average of 2,900 meals a day.

FareStart's **Community Meals kitchen** makes and delivers nutritious meals 7 days a week to area homeless shelters, assisted living facilities and hospice centers. Their work includes making 800 hot meals and 300 cold meals every day of the year. In addition, our contract meals kitchens steps in to support a variety of community events. Our **School Meals kitchen** makes kid-friendly meals that meet the federal nutrition standards for school meals. They deliver an average of 1,100 meals a day to 43 sites around Puget Sound.

Holidays and Community Events

Each year, FareStart is asked to provide special meals to homeless and low-income populations above and beyond our daily clients. Here are a few of the special events and meals we were able to provide:

- United Way of King County Resource Exchange: This is a one-day event that connects homeless individuals with essential services such as hygiene supplies, haircuts, dental exams and more. FareStart prepared and served an additional 2,000 meals for this event to feed those in homelessness, event volunteers and the service providers.
- Seattle Stand Down for veterans: FareStart gathered a group of staff and students who are veterans to serve breakfast and lunch at this event which help homeless veterans and their families connect to much needed services. We served 800 total meals.
- Thanksgiving: FareStart delivered 800 full turkey dinners to our clients on Thanksgiving at no extra cost.
- Christmas: FareStart prepared and delivered 800 full Christmas dinners featuring pot roast at no extra cost. We also provided 200 meals for the families of unemployed dock workers at the Puget Sound Labor Agency family holiday party and 100 meals to the visiting families of patients in the Harborview ICU.

Food Recovery

In 2016, FareStart worked to increase fresh food donations from the community for use in our Community Meals Program. We developed a Food Recovery Committee to build relationships with potential fresh food donors such as farmers markets, grocery stores, Sysco, and other large corporations. We also looked for additional gleaning opportunities that both engaged volunteers and brought fresh foods into the kitchen. Last summer, a local farm allowed FareStart volunteers to pick as many blueberries as we wanted from their field, as a donation to our program. Donated food is only used in our Community Meals kitchen because we charge under market-rate for the meals. In 2016, our main food recovery donors were Amazon, Washington State Convention Center, Canlis, and Grand Central Bakery.

Success Story: Adult Culinary Job Training Program

Never in a Million Years Did Freeman Expect He Would Make It

With empty pockets and little hope, Freeman got off the bus and walked directly to FareStart. He shivered on that cold, rainy morning, clean and sober after decades of addiction, waiting for it to open. He'd heard about FareStart from a friend who graduated from the culinary training program.

After being institutionalized at age nine, Freeman was put in a group home as a ward of the state. From there, he bounced in and out of juvenile facilities and prisons, where he often worked in the kitchen. "It felt right working in the kitchen. I cared and had the ability to take the ingredients we had and make the best of it."

He worked as a roadie once, but other than that, he never held a steady job, finished school or had a place of his own.

Freeman didn't come to FareStart for the culinary training. He came for the process and to jumpstart a new life. He figured he'd do the 16 weeks and then decide his next steps. What he got was a place that helped him heal.

"FareStart completely transformed my life."

"Ms. Joan (FareStart's life skills instructor) and FareStart Chef Brett had faith in me before I did. They were more like parents to me than mine were. Both have deep insight into life," said Freeman. "When I arrived, I was a basket case emotionally."

At FareStart, Freeman was surrounded by people who cared, something he'd never experienced before. He fell in love with the program and is a huge advocate. A chef showed him how to breathe to reduce anxiety. It took Freeman eight months to graduate, but he finally did. It was the first time he'd ever completed anything in his life.

"FareStart has influenced everything I've done and will do. It gave me the faith in myself to get a place and make the rent. Without FareStart, I'd never have made it."

Thank you!

Thank you so much for your gift of ██████ in 2016. As FareStart continues our growth in 2017, we are committed to ensuring that our ongoing job training programs are thriving. Your support has helped us ensure that is happening.

Please reach out to us directly if you have any questions.

Melissa Ralston

Corporate and Foundation Manger

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Adult Culinary Program students chop lettuce for use in Community Meals.



A youth from the Youth Culinary and Customer Service Program steams milk for a customer.

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