

The Baltimore Food Hub



The Vision

A campus containing a synergistic group of food-related businesses, services, and programs focused on education, job training, and economic development, while catalyzing neighborhood transformation in East Baltimore.



The Need

- Food is a major growth sector
- High barriers to entry for culinary entrepreneurs
- Lack of support for entrepreneurs and local businesses
- Shortage of good paying job placements
- Weak linkages between producers/processors/distributors
- Lack of local food procurement for local institutions
- Lack of facilities for entrepreneurs and food trucks
- Potential for connecting the food economy and community development



Program

Eastern Pumping Station Site:

- Food business incubator
- Spike Gjerde production kitchen
- Food economy office & job training
- Farm stand/Garden center
- Hoop farms & teaching garden



Hoen Site:

- Leasable space for food production companies
- Leasable space for food aggregating/distribution
- Additional turnkey kitchens for incubator clients
- Potential for central school commissary

Impacts

Economic Development

- Small business development
- Anchor procurement linkages
- Focus on low/moderate-income & minority individuals
- Job creation from incubator users
- Local products/brands brought to market
- More capture of local food dollars

Job Training & Placement

- Job training by Humanim and HEBCAC
- Aggregator of job placement opportunities
- Significant job creation from the Food Hub model
- Pipeline for local hiring by JH and other institutions

Community Development

- Revives vacant, eye sores
- Adaptive reuse of anchor buildings in high-need area

Education

- Potential interface with Henderson-Hopkins School
- Youth education at Edible Schoolyard
- Health/nutrition resources
- Local exposure to fresh food sources



The Team

AMERICAN
COMMUNITIES
TRUST

CROSS
STREET
PARTNERS



Development

- American Communities Trust
- Historic East Baltimore Community Action Coalition Inc.

Programming/Operations

- Big City Farms
- Humanim
- Woodberry Kitchen



HUMANIM

WOODBERRY
KITCHEN

Major Stakeholders

- City of Baltimore
- The Johns Hopkins University
- East Baltimore Development Inc.



Purchasing

- Bon Appetit Management

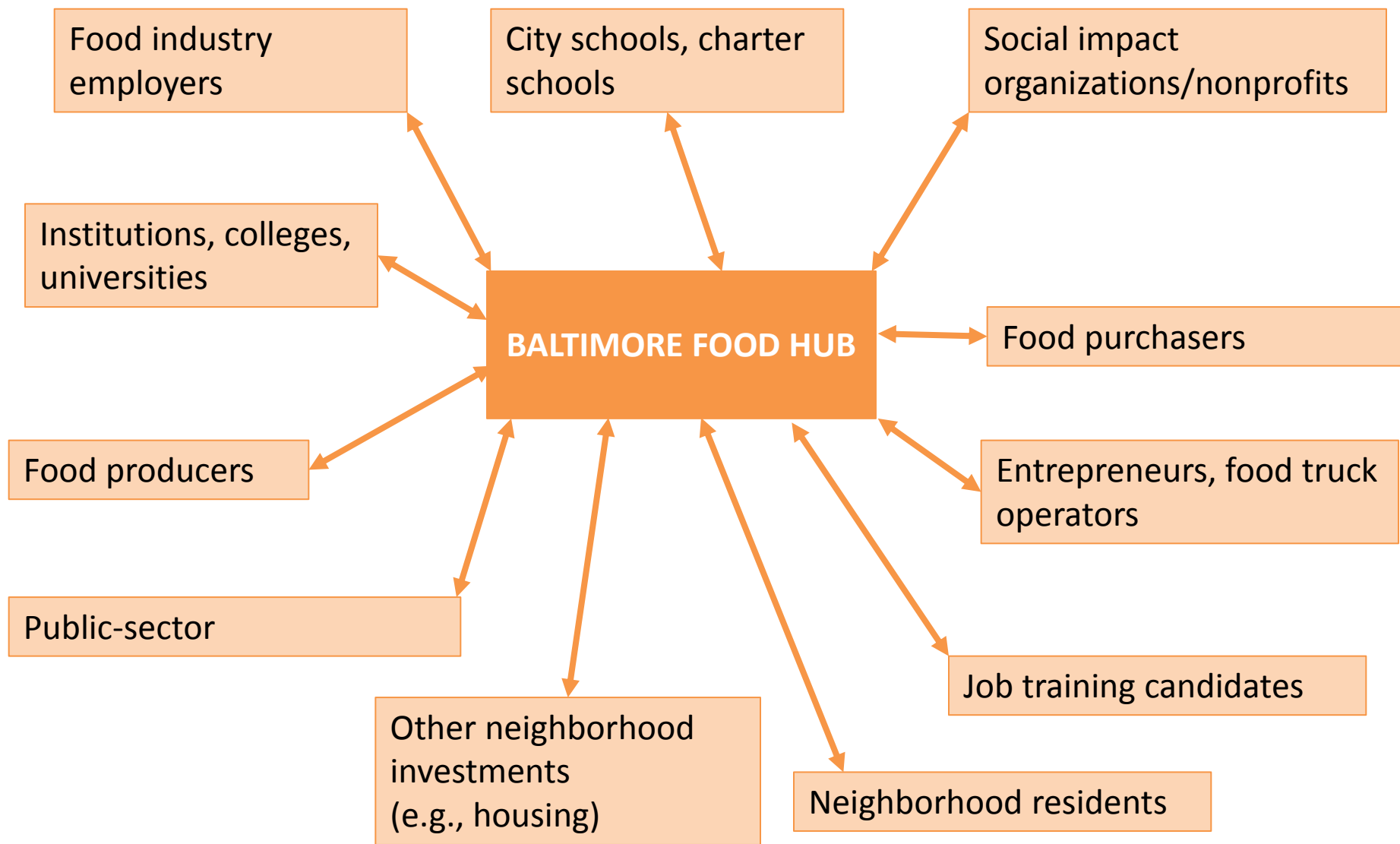


J • R • S
Architects

ZIGER/SNEAD

Design

- Ziger Snead
- JRS Architects



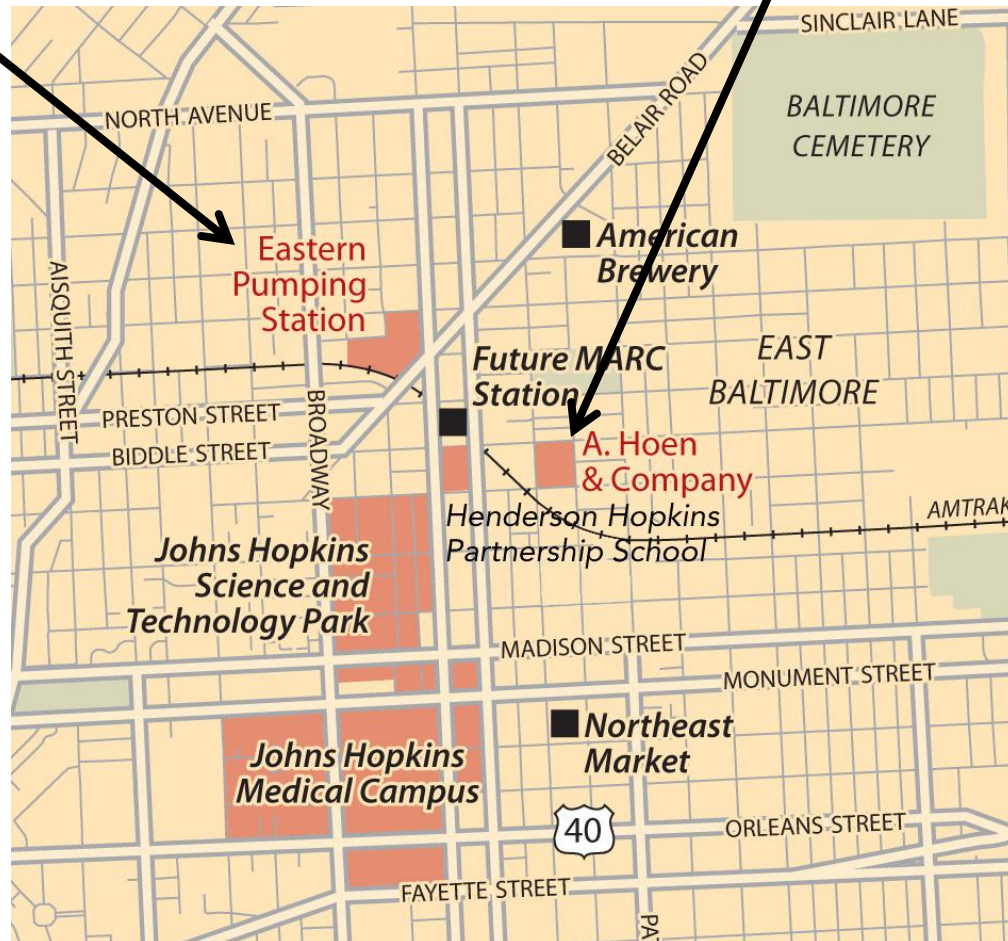
Campus Locations

EPS Site: Eastern Pumping Station (DOT)

1801 E. Oliver Street

Hoen Site: A. Hoen & Co. Lithograph

2010 E. Biddle Street



The Site

Adjacent to

- Johns Hopkins Medical Campus
- Amtrak line
- EBDI redevelopment
- Henderson-Hopkins Partnership School
- Humanim
- Proposed MARC station



Eastern Pumping Station (DOT) Site



Existing Conditions

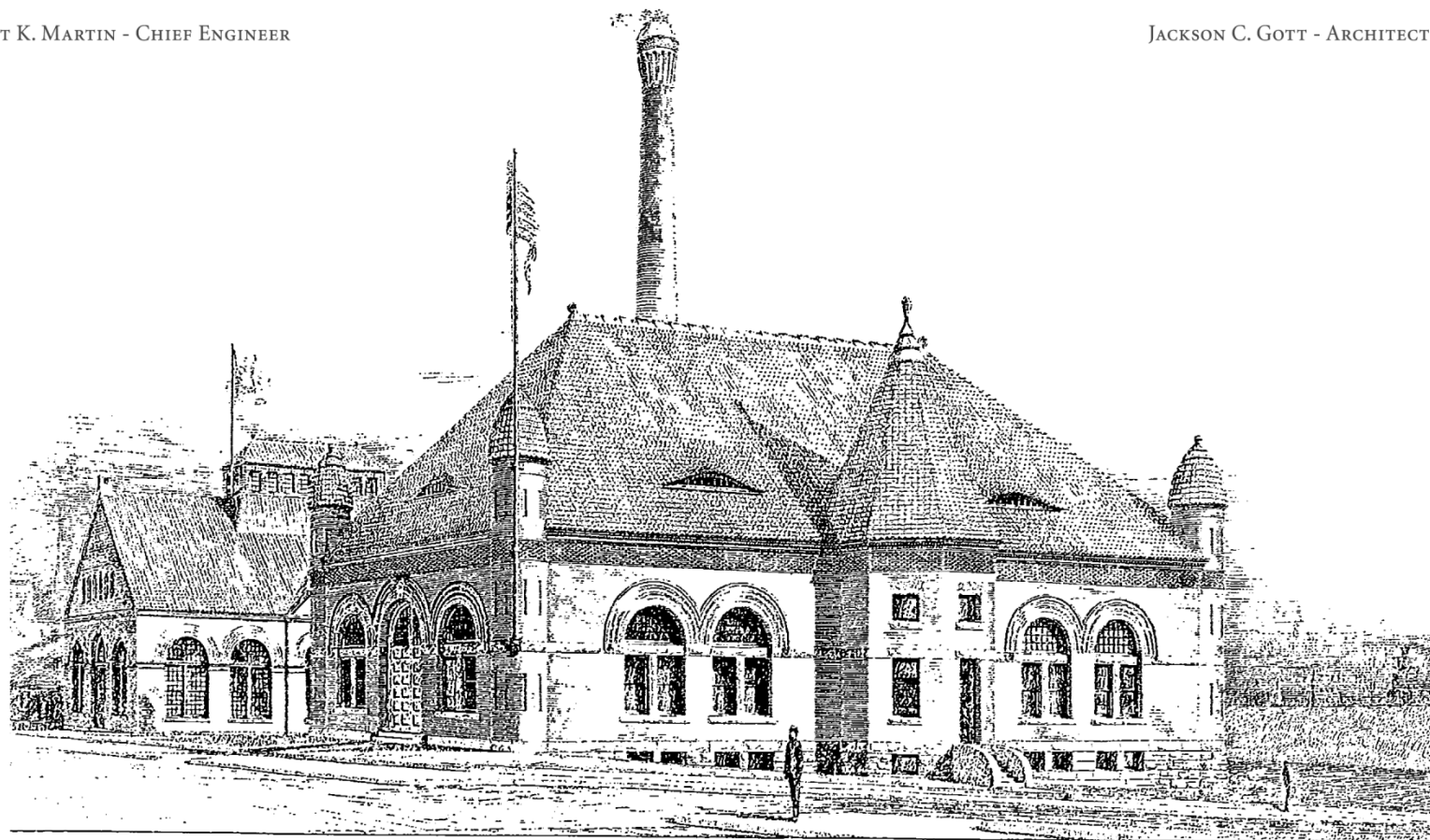
Existing Conditions

- 34,230 SF of buildings
- 3.5 acres of land
- Former water pumping station
- Constructed in 1890s
- Very visible from Amtrak



ROBERT K. MARTIN - CHIEF ENGINEER

JACKSON C. GOTT - ARCHITECT



EASTERN HIGH SERVICE PUMPING STATION

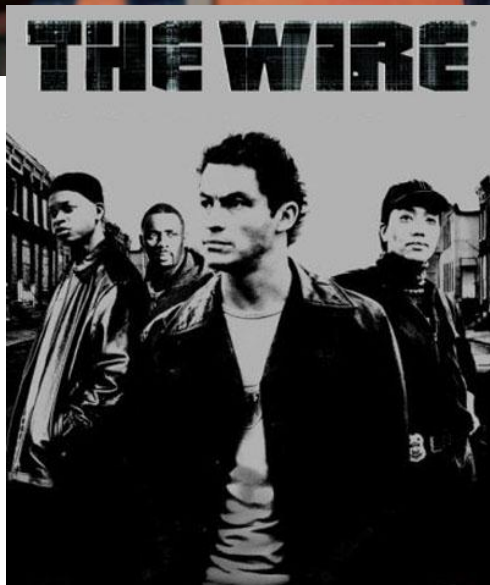
BALTIMORE CITY WATER DEPARTMENT

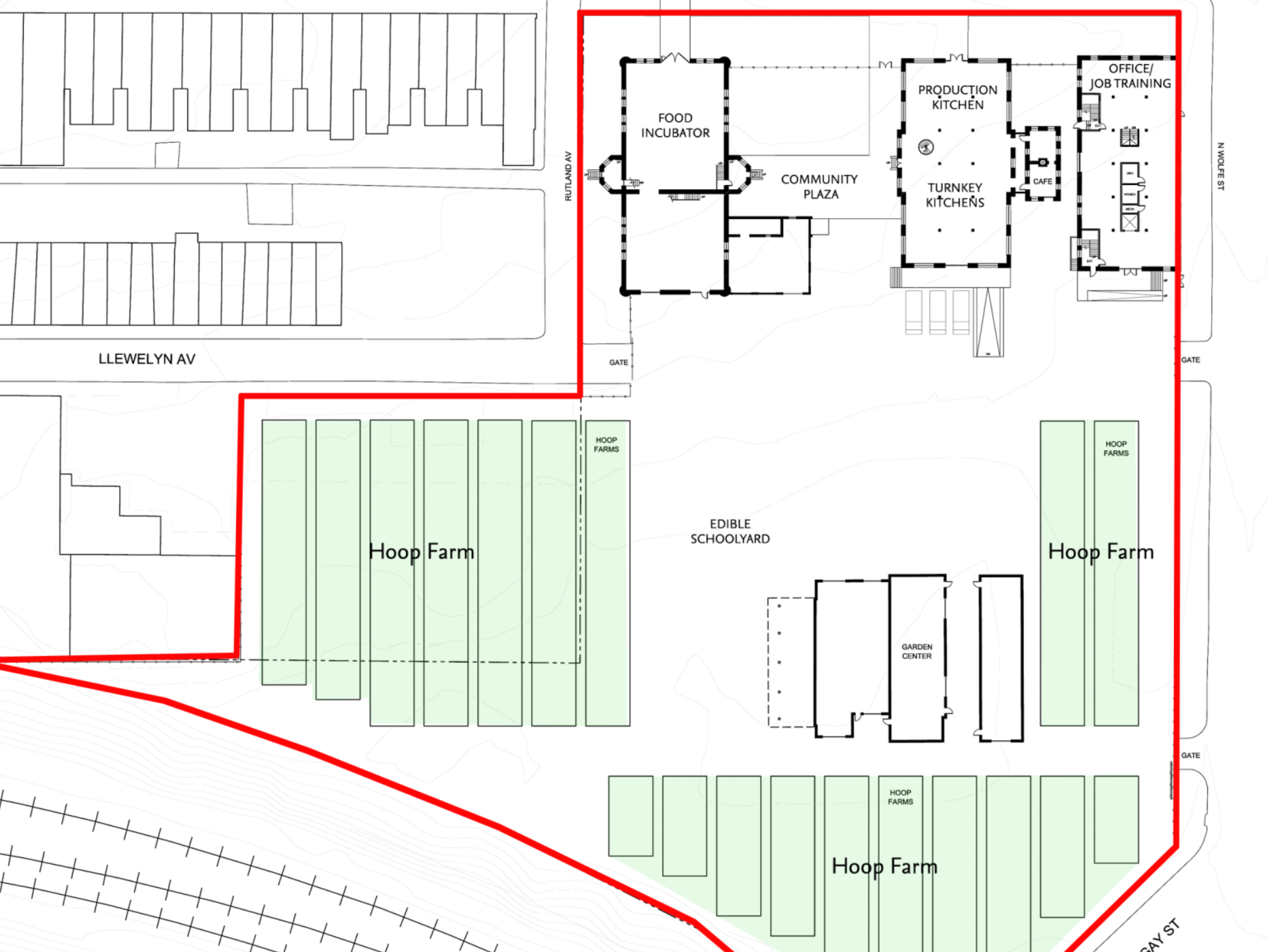
OLIVER & ANN STREETS

The Wire Revisited



Taken in 2013





Food Business Incubator

- Based on national best practices research
- State-of-the-art, fully licensed food service environment with four kitchens, dry/cold/freezer storage
- Separate prep rooms for gluten-free, kosher, allergen free
- Easy truck delivery access
- Micro-entrepreneur kitchen spaces for start-up entrepreneurs and food truck operators
- Comprehensive approach that combines facilities, technical assistance, capital, and contracting opportunities
- Project manager Greg Heller developed similar project in Philadelphia



Job Training

- Primary job training partners are Humanim and HEBCAC
- **Humanim:** 40+ year-old nonprofit organization focusing on workforce training and social human services.
- Recent focus on social enterprise, with new programs focusing on food industry job training, partnered with **Moveable Feast**.



Woodberry Kitchen

- James Beard finalist chef Spike Gjerde, leader in sustainable food movement
- Produces over 40 artisanal food items with raw ingredients bought from local farmers, and processed, canned, jarred, and prepared in Baltimore
- Annual production of 6,000 pounds of tomatoes, 1,000 quarts of pickles, 400 pints of jams and jellies, 2,000 pounds of sauerkraut, and 4,000 bottles of hot sauce.
- New products planned, including baby food.
- Creation of approximately 20 new jobs



Big City Farms

- Innovative high-intensity hoop farm, for profit urban farming model, currently grossing over \$150,000/year from a half- acre at Middle Branch location
- Job training, skill building program, with focus on hiring neighborhood residents and ex-offenders
- Expansion onto approximately two acres of land at the Food Hub

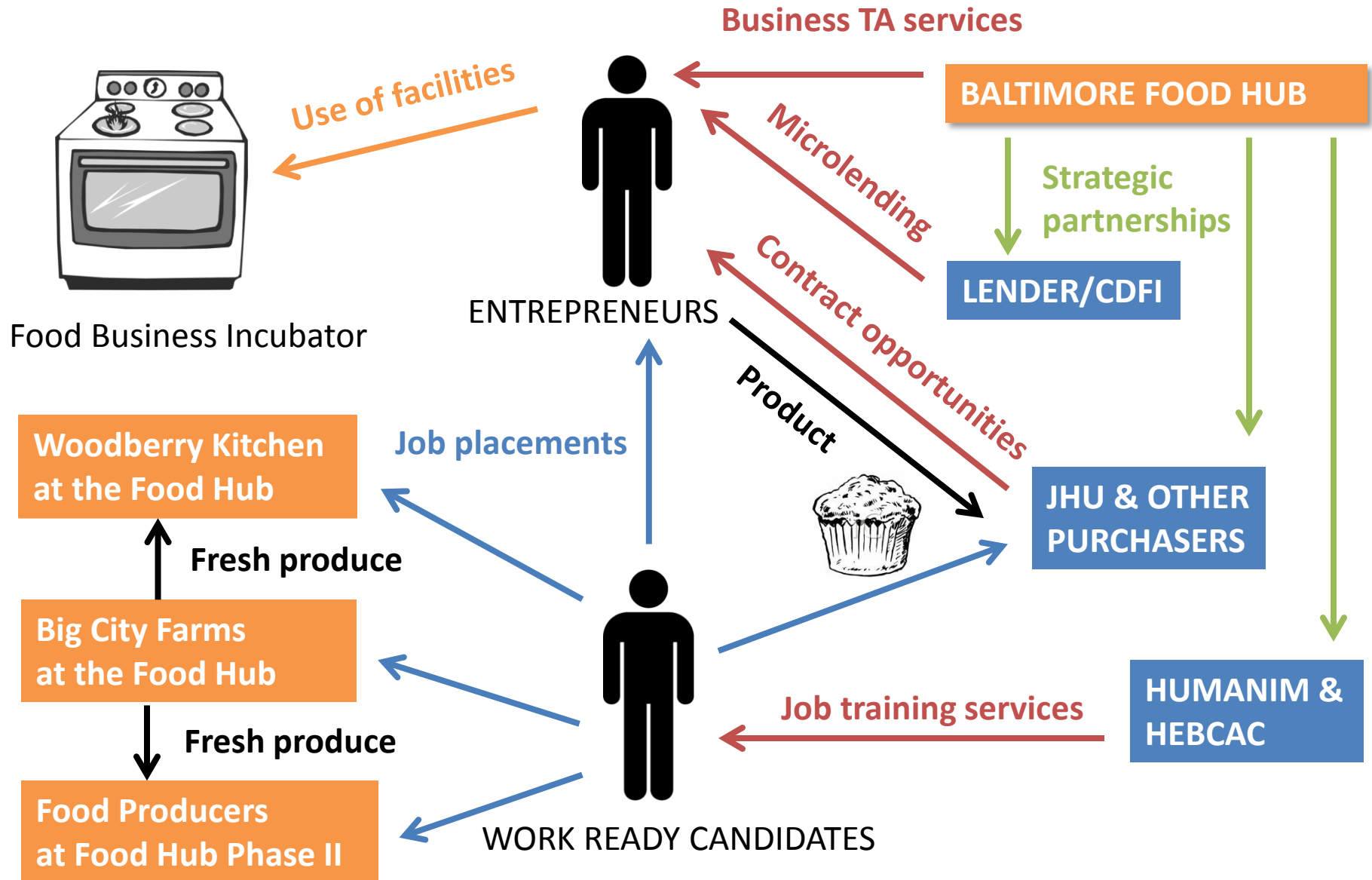


Teaching Garden

- Educational garden and classroom kitchen for youth programming
- Modeled after Alice Waters' successful Edible Schoolyard project in Berkeley, CA
- Potential partnerships with public and charter schools, as well as independent organizations focusing on youth programming



Economic Development Model



Development Timeline

Concept plan/program	Fall 2011-spring 2012
Partner recruitment	Spring-summer 2012
Disposition agreement	March 2012-February 2013
Incorporation of new nonprofit	February 2013
Land disposition approval	March 2013
Environmental work	January 2013-March 2013
Detailed drawings/financials	March- April 2013
EDA grant notification	Spring 2013
Financing	March-December 2013
Construction	January-August 2014
Operations commence	Fall 2014

Hoen Site



Existing Conditions

Existing Conditions

- 59,705 sf
- Former lithograph building
- Very visible from Amtrak



Program

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Transforming the AMTRAK Corridor



**With your help,
this will be the future.**

