

ANNUAL REPORT
Battenkill Kitchen, Inc.
November 18, 2009

It has been a very busy and productive year at BKI thanks to the generous support of the Board of Directors, volunteers, visiting chefs and the producers who make our kitchen their kitchen. Some of the highlights of the past year are outlined below.

New services and updates at BKI:

- Trash pickup service
- Monthly cleaning service
- Exterior paint job
- Interior painting of storage barn

April 2008 Strategic Planning Session: Development of Goals

Short Term Goals

- Website: New, much-improved site is in progress
- Budget: Itemized, usable budget was developed
- Cooking Classes: Board looked to expand the classes offered
- Event Calendar: Ongoing with improvements noted
- Producer Outreach: Five new producers have joined BKI
- Producer Point Person: M. Marschhauser has been functioning in this capacity
- Promotion: BKI set up a table at the Al Fresco Brunch and prepared hors d' oeuvres and manned the table for Running of the Sap event, some producers have literature & signup sheets available when vending, frequent e-blasts to growing list.
- Membership Development: Ongoing with current membership at approximately 35

Long Term Goals

- FDA regulations/reporting: detailed list was developed to guide producers through the steps
- Micro-Financing: The Board of Directors have kept a close eye on spending
- Catering/Co-packing: BKI received a \$2000 grant from Newman's Own Foundation. This money is to be used to bring the facility up to Dept. of Health standards, so we can open the doors to caterers.

- Producer Equipment: dishwasher, convection oven and vent system have been serviced this year. Several small utensils have been purchased.
- Kitchen Manager: We are currently accepting resumes to fill the part-time position
- Well-defined Role in the Community: BKI board members have attended HSCPA and SACC monthly meetings. Several board members have also been involved with many of the community projects and events over the past year: Courthouse Community Garden, Al Fresco Dinner, Lunch & Learn...

Programming at BKI this year:

- Guest Chef Program- BKI was very fortunate to have four chefs donate their time to raise funds for us and to provide exciting experience for many: Suvir Saran, Joyce Goldstein, Kim Sunee and Hiroko Shimbo
- Harvest Bounty Series: Annette Nielsen generously hosted two classes to benefit BKI

that highlighted local treasures: Raspberries from Gardenworks and Corn from Sheldon Farms

- Lunch & Learn was back for an expanded summer session this year that included some cooking classes for participating children
- HSCPA's Al Fresco Dinner was again prepared in our kitchen, and we greatly appreciate their business
- Farm to Table rented BKI to provide a staff development program to Head Start cooking staff, again highlighting our region's produce
- Salem Central School's Gourmet Foods class visited the kitchen
- HSCPA has led several tours through our facility and utilized BKI for a Cheese Making class
- SACC expressed pleasure in being able to rent the kitchen for some of the Harvest Fest food preparations
- EOC Summer Youth Program: BKI was fortunate to have an EOC worker placed with us for the summer, assisting with many facets of commercial kitchen operation and maintenance

Battenkill Kitchen, Inc. Producers

Adirondack Pickle Lady – pickled sausage
Bald Mountain Garlic Farm – salsas & roasted nuts
Dickinson's Delights – baked goods
Flying Pigs Farm – leaf lard
Hebron Hills Farm Products – Jailhouse Mustard
KD Energy – energy bars
Mrs. B's Bakery – specialty cookies
Oats \$ Oil – dipping oils \$ granola
Pa's Pistols – Hickory Sauce
Vermont Bake Shop - granola