



An Educational Facility for Growing Food Businesses

**ANNUAL REPORT**  
**Battenkill Kitchen, Inc.**  
**November 3, 2010**

It has been another 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.

One of our greatest accomplishments to date is the hiring of a part-time kitchen manager, Trish Kozal. Though this creates additional economic hardship on this organization, it was necessary in order for us to provide consistent, efficient services and will allow us to move forward in our mission. Trish has been an outstanding addition to this group; we are fortunate to have her assistance, creativity, input and patience.

**New equipment and improvements at BKI:**

- Automated dishwashing and floor cleaning soap dispensers
- New 40-quart stand mixer bowl
- Dishwasher servicing and repair
- Extensive plumbing work improving consistent hot water
- Work is underway to improve water pressure issues
- New commercial can opener
- New, more comprehensive web site
- Streamlined, web-based scheduling process
- Fully-equipped, functional kitchen office
- Battenkill Kitchen aprons have been created for sale

**Programming at BKI this year:**

- Guest Chef Program- BKI was very fortunate to have two celebrity chefs donate their time to raise funds for us and to provide exciting experience for many: Zoë François and Rose Levy Beranbaum.
- In partnership with Cornell Cooperative Extension and NECFE, BKI was host to our biannual classes: Recipe to Market and Acidified Foods
- BKI held its first Cookbook and Kitchen Implement sale as part of Salem's town-wide tag sale.
- HSCPA's Al Fresco Dinner was again prepared in our kitchen, and we greatly appreciate their business.
- CBS 6 Reporter Alexandra Field, taped a story about the organization and kitchen on October 8<sup>th</sup> to be aired on the television news program.

**BKI Gives Back:**

*The following programs were given a reduced rate, 10% to 50% off the rental price*

- Salem's Lunch, Learn & Play was back for an expanded summer session this year utilizing the kitchen to prepare meals for the participants.
- HSCPA rented the facility as part of Beat the Winter Blues event, two youth spring break events: Rock Geology and Soup Making and a Gingerbread decorating class.

- Salem Fire Department for food-prep as part of the Tour of the Battenkill Race.
- Krissie Breen has organized a series of classes for home-schooled students: Cake decorating and cheese making.
- SACC expressed pleasure in being able to rent the kitchen for some of the Harvest Fest food preparations.

*The following programs were offered free of charge and all costs incurred were covered by BKI*

- Salem Food Pantry was given kitchen space to prepare pies to give for the holidays.
- Nahid and Anosha, two Afghani exchange students, led a free class showcasing traditional foods of their culture.
- Senior Citizens groups have toured the kitchen to learn more about this community treasure.
- BKI Kids provided cooking classes with children attending Salem's Lunch, Learn & Play for 6 weeks during the summer. The classes provided 40-70 children, from grades K-6, the opportunity to create dishes highlighting items harvested from the Courthouse Community Garden and other local products.
- A *Battenkill Bounty* basket of items produced at this facility was donated to SACC for the Harvest Fest silent auction.

Looking ahead we are working to expand our youth programming, provide more classes that continue to focus on local, nutritious foods while continuing to help grow new, food businesses.

#### **Battenkill Kitchen, Inc. Producers**

Adirondack Pickle Lady – pickled sausage	Mrs. B's Bakery – specialty cookies and cakes
Bald Mountain Garlic Farm – salsas & roasted nuts	Oats \$ Oil – dipping oils \$ granola
Dickinson's Delights – baked goods	Pa's Pistols – Hickory Sauce
Farm House Gourmet- Sweet & Savory Butters	Santa's Attic – mustard
Flying Pigs Farm – leaf lard	Vermont Bake Shop - granola
Hebron Hills Farm Products – Jailhouse Mustard	

Farewell to KD Energy – energy bars, she has returned home to Massachusetts, and we wish her well.