

FIVE YEARS OF GK

Ryan + Jen Hidinger

THE
GIVING
KITCHEN

STAFF

[Bryan Schroeder](#)
Executive Director

[Naomi Green](#)
Development +
Partnerships Director

[Kristie Azaroff](#)
Development Manager

[Abbey Freund](#)
Donor Relations Manager

[Amanda Newsom](#)
Marketing +
Communications Manager

[Leah Melnick](#)
Programs Director

[Andre Castenell, Jr.](#)
Programs Manager

[Mitzi Lewis](#)
Case Manager +
Fairy Godmother

[Amy Crowell](#)
Development Consultant

[Maggie Morris](#)
Finance Advisor

And thank you to GK's past staff who helped get us here: [Stephanie Galer, Angela Riley, Brad Kaplan, Laura Grass, Kimberley Bendross and Adriona Isom.](#)

BOARD OF DIRECTORS

[Ryan Turner, President](#)
Unsukey Concepts

[Chris Hall, Vice President](#)
Unsukey Concepts

[Chris Pomar, Secretary](#)
Pruitt Cares Foundation

[Catherine Mickle, Treasurer](#)
American Cancer Society

[Katie Bishop](#)
Yalla PR

[Bill Brewster](#)
Kilpatrick Townsend

[Michael Gallagher](#)
The Giggling Otter

[Andre Gomez](#)
Porch Light Latin Kitchen

[Sean Hyslop](#)
Sysco Atlanta

[John Keller](#)
Verizon

[Jeff Lewis](#)
JP Morgan

[Edwin Merrick](#)
Stillman & Welch, LLC

[Todd Mussman](#)
Unsukey Concepts

[Adam Noyes](#)
Proof of the Pudding

[Nancy Oswald](#)
Ruth's Chris Steak House

[Bill Ray](#)
US Foods Atlanta

[Alison Sawyer](#)
Arthur M. Blank Foundation

[Michele Stumpe](#)
Taylor English Duma

[Amanda Windsor White](#)
Coca-Cola

FOUNDING BOARD OF DIRECTORS

[Michael Gallagher](#)
The Giggling Otter

[Chris Hall](#)
Unsukey Concepts

[Doug Hertz](#)
United Distributors

[Catherine Mickle](#)
American Cancer Society

[Todd Mussman](#)
Unsukey Concepts

[Nancy Oswald](#)
Ruth's Chris Steak House

[Chris Pomar](#)
Pruitt Cares Foundation

[Alison Sawyer](#)
Arthur M. Blank Foundation

[Michele Stumpe](#)
Taylor English Duma

[Dave Shoulberg](#)
United Distributors

[Ryan Turner](#)
Unsukey Concepts

And thank you to the entire Hiding family for embracing Ryan's vision. Son, brother, husband, friend and hero... Ryan's legacy is the thousands of people served in crisis by Giving Kitchen and at the Staplehouse table.



A LETTER FROM RYAN TO HIDI

Dear Ryan Hiding,

The last letter I wrote you was on January 30, 2013, in advance of us meeting three days after Team Hidi when you stood in front of hundreds of supporters and declared your dire cancer diagnosis “a gift.” Something extraordinary happened that day. You turned faces of sorrow into smiles. I tell folks that in six weeks from diagnosis, you transformed from a very talented goofball chef into Gandhi.

I threw a lot at you in that letter. In particular, the idea that pursuing your dream restaurant could not only be important for you to win your battle against cancer, but it could also give back to the community that lifted you and Jen up in your time of need. Perhaps Staplehouse could become a place for you to share your “gift,” and no matter what happened, your legacy would feed the stomachs, heads and hearts of a city. I challenged you with questions like, “What if?” and “Why not?” And you made an incredibly courageous decision to not only build Staplehouse, but to make it a for-profit subsidiary to support Giving Kitchen as a 501(c)3 that would help fellow restaurant workers facing crisis. Your courage allowed the seed of tragedy to be planted and blossom in so many positive, powerful ways. Because you accepted the hand you were dealt, thousands of lives have been impacted.

All the people and serendipity that played a role in this beautiful story is beyond comprehension. You were so modest and would say, “I’m just a cook.” I can see you now shaking your head in complete disbelief after seeing the recognition from the James Beard Foundation, Bon Appétit, GQ and Atlanta Magazine. Jenny, Kara, Smith and so many dedicated teammates have worked so hard to build a very special restaurant. The entire dining experience is incredible, and with the mission of GK, I believe Staplehouse is one of the most important restaurants in America. You would be so proud.

There is no doubt in my mind that, for you, all the restaurant accolades pale in comparison to what has been accomplished by Giving Kitchen. As of fall 2018, over \$2 million has been granted to over 1,200 restaurant workers, and 53% of them with children in their homes. Our SafetyNet program has helped nearly 700 people with life-altering social services. You made it clear that GK needed to be for everyone from fast food to fine dining, and it is. We currently serve 65% of Georgia’s population and hope to cover the whole state soon. Furthermore, the board has started conversations on how to expand our services to every segment of food service, not just to restaurants.

All of this started with a small group of people wanting to help one guy who was “just a cook,” and GK is on the verge of possibly becoming a source of stability for the nearly half-million food service workers in Georgia.

On behalf of the thousands who’ve been lifted up in their times of need: thank you, Ryan Hiding, for so masterfully playing the hand you were dealt and for sharing your gift.

I really miss you,

Ryan Turner

GK Board President & Co-founder

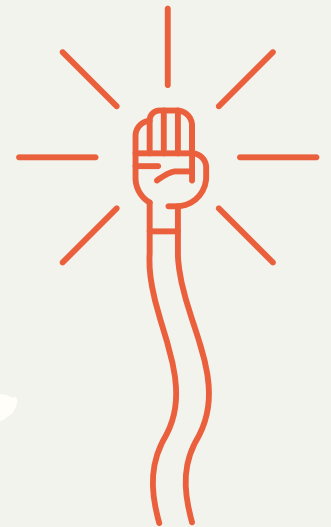
Unskay Partner

www.givingkitchen.org

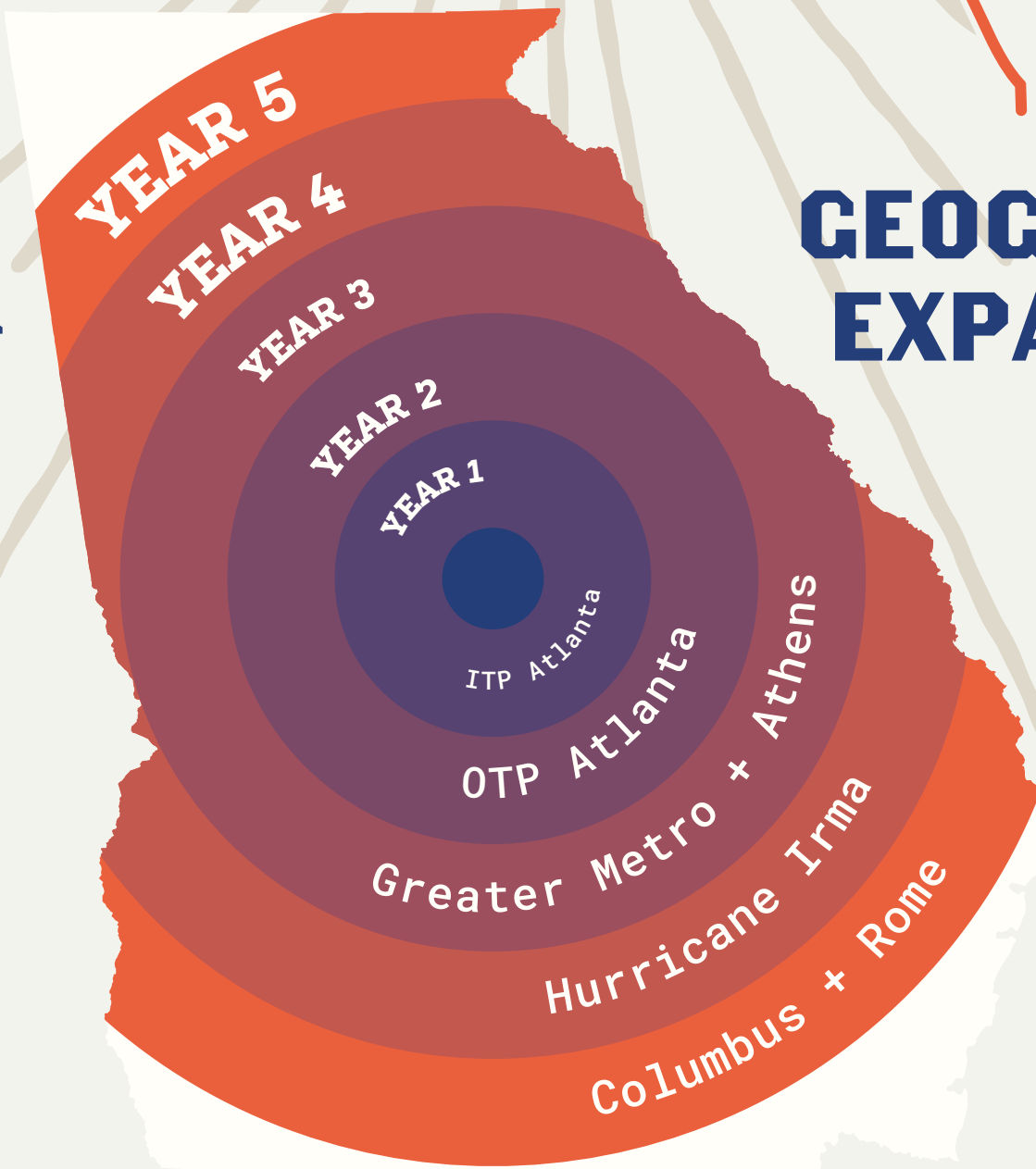
GIVE GK A **HIGH 5** FOR 5 YEARS



GEOGRAPHIC EXPANSION



From Atlanta
to serving
47 COUNTIES
and growing!



\$2 MILLION GIVEN SINCE INCEPTION



185



SONGS PLAYED BY YACHT
ROCK REVUE AT TEAM HIDI

SEEN SINCE TEAM HIDI 1:

PEACHTREE TENTS AND EVENTS
PAUL MITCHELL PRODUCTIONS
CYCLONE COVEY



1,325



PINKY SHOTS TAKEN



CARTS IN THE LAKE: **1**



PEOPLE WHO
HAVE CHEATED ON
THEIR SCORECARD:



SOLD AT

1,036

LOCATIONS

16,800

BOTTLES



23,352

CANS

100,330

PINTS



Thanks to SweetWater Brewing Company and United Distributors, 100% of proceeds from sales goes to GK. Together with participating restaurants, we've raised \$325,000+ for restaurant workers in crisis.

Save the Date:

**SECOND HELPING RETURNS
THANKSGIVING 2019!**

STAPLEHOUSE

14,699

CHICKEN LIVER
TARTS SOLD



58,797

DINERS SERVED

Paper Crane Lounge Opened



90%

TEAMMATES IN
MULTIPLY JOY



85

STEPS FROM
GK OFFICE



Founders

KARA HIDINGER, RYAN SMITH
& JEN HIDINGER-KENDRICK

Thank You to our Guarantors
for making our Staplehouse dream a reality

JOE & ALEXIS BEST
SARAH & BOB CAMPBELL
PAUL & LAURA DAMICO
MICHELLE & JOEL HOLSINGER
JOHN METZ, JR. & ROBERTA NEMO
GEORGE & GINAIR MCKERROW
NANCY & MARK OSWALD
DAVID & CECELIA RATCLIFFE

Giving Kitchen Restaurant Board

MICHAEL GALLAGHER, CHAIR
JOE BEST
BOB CAMPBELL
JEFF LEWIS

KENJI KURAMOTO
NANCY OSWALD
MICHELE STUMPE

AWARDS

2013:

SWEETWATER BREW YOUR CASK OFF FIRST PLACE
BEST SHOW OF SUPPORT IN THE RESTAURANT COMMUNITY

2014:

CREATIVE LOAFING 2014 PEOPLE TO WATCH
ATLANTA HOMES & LIFESTYLES TOP 15 UNDER 40

2015:

CREATIVE LOAFING 2015 PEOPLE TO WATCH

2016:

GQ MAGAZINE RESTAURANT OF THE YEAR
EATER AWARDS CHEF OF THE YEAR
BRICK STORE PUB GRILLED CHEESE OFF
BON APPÉTIT BEST NEW RESTAURANT IN THE COUNTRY
BEST CHEF SOUTHEAST SEMIFINALIST
JAMES BEARD BEST NEW RESTAURANT SEMIFINALIST
URBAN DESIGN COMMISSION AWARD: SQUARE FEET STUDIO
NEW YORK TIMES MAGAZINE FEATURE
CREATIVE LOAFING 2016'S PEOPLE TO WATCH
ATLANTA MAGAZINE RESTAURANT OF THE YEAR
ATLANTA MAGAZINE WOMEN MAKING A MARK

2017:

EATER AMERICA'S 38 ESSENTIAL RESTAURANTS
STAR CHEFS RISING STARS ATLANTA 30 UNDER 30 RECIPIENT
ATLANTA BRAVES COMMUNITY HERO AWARD
ATLANTA BUSINESS CHRONICLES MOST ADMIRABLE CEO

2018:

THE PEOPLE'S CHEESE
DININGOUT ATLANTA CULINARY TRAILBLAZERS OF THE SOUTH
STAR CHEFS RISING STARS ATLANTA SOMMELIER CATEGORY
JAMES BEARD BEST CHEF SOUTHEAST SEMIFINALIST

APPEARANCES

2014:

TEDXATL (INTRO TO GK!)
PLYWOOD PRESENTS (INTRO TO GK!)

2015:

GOOD GRACIOUS

2016:

ATLANTA MAGAZINE BEST OF ATLANTA
CONSCIOUS COMPANY MAGAZINE SUM+SUBSTANCE
GENSLER TALKS!
SMOKEBREAK W/ BLAKE HOWARD, FOUNDER OF CREATIVE MORNINGS
MY 2ND ACT - WOMEN'S SURVIVOR ALLIANCE
RESTAURANT DESIGN AND THE AESTHETIC
LEADERSHIP BUCKHEAD

2017:

FAB CONFERENCE (CHARLESTON, SC)
BREAKOUT WITH CHOOSEATL
TEDXLILLY (INDIANAPOLIS, IN)
TEDXCENTENNIALPARKWOMEN
SXSW (AUSTIN, TX)

2018:

MADE IN ATLANTA AT SWITCHYARDS
FAB POP-UP IN ATLANTA
INTERFACE AMERICAS
ASPEN FOOD + WINE (ASPEN, CO)
LET'S CONFERENCE

1200+

Restaurant Workers
Helped Since Inception



2013: RYAN



2014:

150



2015:

183



2016:

267



2017:

417



2018:

205

as of 9/20/18

681

SafetyNet
Referrals

255

SafetyNet Partner
Organizations

4,277

Children/Family Members
of Recipients Impacted

THE fight for one life became the fight for thousands of lives... Each apron on pages 8 and 9 represents one restaurant worker supported in their time of crisis with a Giving Kitchen grant - not including the nearly 700 others who received SafetyNet referrals - because you supported our organization. Thank you for being a hero - with an apron instead of a cape.

OUR MISSION

Giving Kitchen provides emergency assistance to restaurant workers through financial support and a network of community resources.

OUR VISION

A restaurant community where crisis is met with compassion and care.

OUR PROMISE

Stability for the restaurant community.

2014



2015



2016



8



2017



2018

AS OF 9/20/18



