

Please join us for an information session about



# BALTIMORE FOOD ENTERPRISE CENTER

## WHAT'S THAT?

A Food Enterprise Center contains a shared-use commercial kitchen that is a fully licensed facility where food producers can legally produce their food products. It is well suited to those interested in producing organic or specialty food products using locally grown ingredients. Additionally, it will be a place where small business owners can learn more about the technical aspects of proper food production and receive help with business planning.

## WHO CAN BENEFIT?

Those interested in making and selling specialty/gourmet foods in addition to caterers, grower/producers, bakers, chefs, cart/street vendors, church, school and civic groups, and others in food-related businesses.

## WHAT'S SPECIALTY/GOURMET FOOD?

Examples of specialty or gourmet foods could include all types of sauces and condiments (salsa, mustards, sauces, BBQ sauce, salad dressings, jams), baked goods, cheesecake, appetizers, entrées, ethnic dishes, etc. Whatever one can imagine!

**If you would like to learn more about the proposed facility please attend one of two informational meetings. Come and ask all your questions!**

**Thursday, September 22, either:**

8:30 to 9:30 a.m., Woodberry Kitchen, 2010 Clipper Park Drive, Baltimore

— OR —

5:30 to 7:00 pm, Community Center, 901 S. Milton Avenue, 3rd Floor, Baltimore

**FOR ADDITIONAL INFORMATION CALL:**

Amy Bonitz (443) 223-2369 or Cameron Wold (520) 395-1025

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Take the Baltimore Food Enterprise Center Survey online:  
[www.americancommunitiestrust.org/](http://www.americancommunitiestrust.org/)