From the Garden to the Table/Green Mobile Health Education Kitchen (FGTT/GMHEK) Awards First Safety and Prevention Exchange Systems

Press Release
Contact: Jeffrey Smith, From the Garden to the Table
E-mail: jsmith@g2t.org

Formerly Homeless Veterans Awarded New Safe and Green Cooking Systems
San Francisco, CA

This Friday, May 18, 2018 at 1:00 pm, From the Garden to the Table/Green Mobile Health Education Kitchen (FGTT/GMHEK) will award the first Safety and Prevention Exchange cooking systems to formerly homeless veterans, residing at The Auburn. The FGTT/GMHEK Safety and Prevention Exchange Program increases the food security and self-sufficiency of The Auburn’s residents with health education and the opportunity for veterans to receive their own safe and energy-efficient fully equipped cooking system. Residents receive cooking systems after completing a six-week health and green cooking session facilitated by Jeffrey Smith of FGTT/GMHEK. The first program graduates will be awarded their cooking systems and showcase their skills by preparing the refreshments for the award ceremony this Friday.

The Safety and Prevention Exchange Program was started by FGTT/GMHEK to prevent fires and reduce loss of property and life. In the past 10 years, there have been 26,882 fires in the Tenderloin community; 61% of which were attributed to cooking fires. The FGTT/GMHEK cooking system features special energy-efficient, non-flammable burners to prevent cooking fires. The burners provide precise control of cooking temperature (reducing cooking time 50% and increasing energy efficiency 70%) and are much safer than conventional burners because there is no flammable surface. The San Francisco Foundation and Sutter Health saw the urgency and importance of funding this special project. The work and partnership was facilitated by the San Francisco Department of Public Health to support health, safety, and environmental programs for residents in the Tenderloin and the Sixth Street Corridor.

FGTT/GMHEK will continue the Safety and Prevention Exchange Program classes for the next 18 weeks to award more cooking systems to The Auburn residents. The Auburn, opened in San Francisco in December 2017, is a freshly rehabbed supportive housing site that provides 70 units of permanent supportive housing for formerly homeless veterans. The property is managed by Delivering Innovation in Supportive Housing (DISH) and support services and case management are provided by Episcopal Community Services (ECS).

FGTT/GMHEK thanks San Francisco Foundation, Sutter Health, and long-time supporter Jeff Weinstock, President of TriMark Economy Restaurant Fixtures, for making the Safety and Prevention Exchange Program possible.

For more information, please contact:
Jeffrey Smith
Founder and CEO - From the Garden to the Table
www.g2t.org
510-841-4335