JUBILEE KITCHEN

Renewing Hope, Rebuilding Lives Maming Opportunities

Jubilee is pleased to offer donors an opportunity to name unique spaces in our renovated and expanded building. A meaningful way to honor or memorialize someone special, these spaces can be named for the donor, a family member or other loved one, or a business. All naming opportunities will feature a plaque when entering the space or on the designated item. Naming opportunities will be awarded on a first come first served basis.





Kitchen - \$200,000

Jubilee started as a place where a person in need could get a hot meal every day. On that first day in 1979 Sister Liguori served 15 people, last year 43,000 meals were provided. To say the kitchen is the heart of Jubilee is truly an understatement, open 365 days a year offering breakfast, a hot lunch and take-out meals to anyone in need. The most costly feature of Jubilee's kitchen is the state of the art exhaust system that will help keep the kitchen area clean and safe. Also featured in the remodeled and refreshed kitchen will be a sink for hand washing, as well as two larger sinks for food prep and dish washing, numerous stainless steel worktables and shelving units, food shields to protect served food from bacteria, both a hot and cold food well for serving food, waste disposal containers, and lockers to keep personal belongings of staff and volunteers safe during their shifts in the kitchen.

Dishwasher - RESERVED

Instead of relying on disposable products, the dishwasher eliminates waste and helps ensure the kitchen is clean and sanitary.

Range - \$12,000

The commercial grade 60 inch oven will feature 6 burners and a 24 inch griddle to allow the cook at Jubilee to prepare enough food for all guests.

Convection Oven - \$10,000

A commercial grade convection oven will save time and utility costs when preparing hot meals for guests.

Fryer - \$5,000

A hot meal is an essential element of our mission, the fryer allows us to cook hot meals quickly and safely. This gas fryer has a capacity of 40 to 45 pounds of oil, with two baskets allowing Jubilee to prepare larger quantities of a variety of food items.

Microwave - \$2,000

Mounted on the wall to take full advantage of all counter space, the commercial microwave oven will allow Jubilee to prepare meals quickly and safely.

Reach-in Refrigerator - \$8,000

The commercial grade reach-in refrigerator with 49 cubic feet will allow Jubilee to keep fresh produce longer, allowing us to prepare healthier meals for our guests.



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Contact Mark Latterner, Executive Director mark@jubileesoupkitchen.com

Reach-in Freezer - \$9,000

The commercial grade reach-in freezer with 49 cubic feet of capacity will allow Jubilee to accept and store more donations of food from the Greater Pittsburgh Community Food bank and other sources.

Ice Maker - \$7,000

Having a separate ice maker will allow for extra storage room in the freezer and the production of clean and sanitary ice for guests' cool drinks during the hot summer months. Ice will also be used in the serving tables to keep items cool during meal service.

Coffee Brewer and Dispenser - \$4,000

Nothing says 'come in, you are welcome here' more than the smell of freshly brewed coffee. The coffee brewer will brew 18.9 gallons of coffee per hour with an electric timer, the 1.5 gallon coffee server will keep coffee warm and allow guests to serve themselves.

Dining Room - \$100,000

Set up in a comfortable way, the dining room is a place to have a meal and also an opportunity for sharing, camaraderie and coaching between guests and staff.

Bathrooms (two available) - \$25,000

Bathroom with Shower - \$30,000

Dignity and respect were central to Sister Liguori's work with the homeless, disadvantaged, and marginalized members of the community and that is a philosophy we continue to embrace at Jubilee today. Providing bathrooms and showers for our guests for basic personal hygiene, safety, and self-respect is the first step towards a better life.

Food Pantry - \$50,000

Every day, Jubilee works to provide individuals with basic needs – starting with food. In partnership with the Greater Pittsburgh Community Food Bank, Jubilee keeps a food pantry stocked with heathy food for guests to ensure they have food in their homes to feed themselves and their families.

Clothing Room - \$50,000

A well-stocked clothing room ensures that our guests have clothes to meet their day to day needs as well as for special events, such as job interviews. Set up like a store, Jubilee guests can 'shop' to find the appropriate items for themselves and their families.

Laundry - \$25,000

For the unhoused, keeping clean clothes is a challenge and often creates a barrier to moving from dependence to independence. Access to free laundry facilities at Jubilee helps guests keep their clothing clean and removes that barrier for people in need.

Social Services Office - \$50,000

Located on the first floor, Jubilee's case management staff will be easily accessible and available on a walk-in basis for all guests, helping them with whatever assistance they may need on their path to self-sufficiency. Mail and basic personal hygiene needs will also be offered here.

Administrative Office (five available) - \$15,000

Our small but dedicated team of administrative staff keeps Jubilee running and growing to meet the evolving needs of the community. This new office space will be furnished and equipped to allow staff to work effectively and efficiently.

Executive Director's Office/Group meeting room - \$20,000

The Executive Director's office provides private workspace and room for small group meetings, offering the technology and privacy needed for critical conversations about the operations and administration of this growing organization. This office will be the place to host visitors, funders, partners, and other important Jubilee stakeholders.

Social Service Area/Conference Room (two available) – \$50,000

Located on the second floor, these rooms will be home to the Path to Self-Sufficiency program. Each room will be furnished attractively, set up more for conversations and coaching with comfortable seating rather than an office-like setting.



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