FIVE YEARS OF GK
Ryan + Jen Hidinger
THE GIVING KITCHEN
WHO WE ARE

STAFF

Bryan Schroeder
Executive Director

Naomi Green
Development + Partnerships Director

Amanda Newsom
Marketing + Communications Manager

Kristie Azaroff
Development Manager

Abby Freund
Donor Relations Manager

Amanda Windsor White
Coca-Cola

Leah Melnick
Programs Director

Andre Castenell, Jr.
Programs Manager

Michele Stumpe
Taylor English Duma

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
Unsukay Concepts

Chris Hall, Vice President
Unsukay 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

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Porch Light Latin Kitchen

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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

FOUNDED BY

Michael Gallagher
The Giggling Otter

Chris Hall
Unsukay Concepts

Doug Hertz
United Distributors

Catherine Mickle
American Cancer Society

Todd Mussman
Unsukay Concepts

Nancy Oswald
Ruth’s Chris Steak House

Chris Pomar
Pruitt Cares Foundation

Alison Sawyer
Arthur M. Blank Foundation

Michele Stumpe
Taylor English Duma

And thank you to the entire Hidinger 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.

Thank you to Federal Home Loan Bank of Atlanta for printing our 2017 Annual Report.
Dear Ryan Hidinger,

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 Hidinger, 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  
Unsukay 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

TEAM HIDI

HIGH 5 given since inception

From Atlanta to serving 47 counties and growing!

PINTS
100,330

CANS
23,352

BOTTLES
16,800

LOCATIONS
1,036

Songs played by Yacht Rock Revue at Team HIDI

Score

1,325 pinky shots taken

# carts in the lake: 1

# people who have cheated on their scorecard: 88

Save the date:
SECOND HELPING RETURNS THANKSGIVING 2019!

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.
**STAPLE HOUSE**

| 14,699 | CHICKEN LIVER TARTS SOLD |
| 58,797 | DINERS SERVED |

**Paper Crane Lounge Opened**

**90%**

TEAMMATES IN MULTPLY JOY

**85**

STEPS FROM GK OFFICE

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**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

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**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 ADMIREDF 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

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**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
- TEDXLLILLY (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
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.