

# State Of Maryland

## 2026 Bond Initiative Fact Sheet

<b>1. Name Of Project</b>		
Emma's Torch - The Kitchen We Build Together		
<b>2. Senate Sponsor</b>	<b>3. House Sponsor</b>	
Smith	Moon	
<b>4. Jurisdiction</b> (County or Baltimore City)	<b>5. Requested Amount</b>	
Montgomery County	\$500,000	
<b>6. Purpose of Bond Initiative</b>		
the acquisition, planning, design, construction, expansion, repair, renovation, reconstruction, site improvement, and capital equipping of the Emma's Torch project - The Kitchen We Build Together		
<b>7. Matching Fund</b>		
Requirements:	Type:	
Grant		
<b>8. Special Provisions</b>		
[ <input type="checkbox"/> ] Historical Easement	[ <input checked="" type="checkbox"/> ] Non-Sectarian	
<b>9. Contact Name and Title</b>	<b>Contact Ph#</b>	<b>Email Address</b>
Riley Janeway		802-735-6727
<b>10. Description and Purpose of Organization</b> (Limit length to visible area)		
<p>Emma's Torch is a non-profit social enterprise. Our mission is to train refugees, asylees, and survivors of human trafficking in the culinary arts and to empower them to build meaningful careers in the culinary industry. Our students participate in a full-time, fully paid Culinary Training Program in preparation for job placement. Throughout our program, they have the opportunity to learn in both a classroom and an apprentice setting, thanks to our cafes and catering social enterprises. Emma's Torch honors Emma Lazarus, a staunch advocate for refugee rights whose poem, The New Colossus, adorns the Statue of Liberty. The organization has been recognized by such outlets as Washingtonian Magazine, The Washington Post, The New Yorker, The Today Show, and CNN, among many others.</p>		

**11. Description and Purpose of Project** (Limit length to visible area)

We are humbly requesting support for our organizations first capital campaign: The Kitchen We Build Together, helping us establish a new Culinary Training and social enterprise cafe in Silver Spring, Maryland. As our newest neighbors have encountered unprecedented challenges over the last year, it's more urgent than ever to expand proven solutions. The Emma's Torch model is a tested pathway to economic independence and inclusion. Our training site will build on a decade-long track record to serve 185 students annually by 2029, more than doubling our reach in the region. Through this project, we will build a state-of-the-art teaching kitchen, classroom, cafe, and offices for our Culinary Training Program and operations. Strategically located within walking distance of public transportation and in the heart of the community we serve, this cafe will function as both a neighborhood anchor and a hands-on learning environment where students build skills and careers.

*Round all amounts to the nearest \$1,000. The totals in Items 12 (Estimated Capital Costs) and 13 (Proposed Funding Sources) must match. The proposed funding sources must not include the value of real property unless an equivalent value is shown under Estimated Capital Costs.*

**12. Estimated Capital Costs**

<b>Acquisition</b>	\$0
<b>Design</b>	\$30,000
<b>Construction</b>	\$778,705
<b>Equipment</b>	\$170,867
<b>Total</b>	\$979,572

**13. Proposed Funding Sources - (List all funding sources and amounts.)**

The Longer Tables Fund by Jose Andres (secured)	\$225,972
MD Bond Bill (pending)	\$500,000
Tenant Improvement Funds (secured)	\$160,000
Morningstar Foundation (secured)	\$93,600
<b>Total</b>	\$979,572

14. Project Schedule (Enter a date or one of the following in each box. N/A, TBD or Complete)			
Begin Design	Complete Design	Begin Construction	Complete Construction
Complete	Complete	10/30/2025	5/1/2026
15. Total Private Funds and Pledges Raised	16. Current Number of People Served Annually at Project Site	17. Number of People to be Served Annually After the Project is Complete	
1210038.00	0	185	
18. Other State Capital Grants to Recipients in the Past 15 Years			
Legislative Session	Amount	Purpose	
19. Legal Name and Address of Grantee		Project Address (If Different)	
Emma's Torch 345 Smith St Brooklyn, NY 11231		1200 East-West Hwy Silver Spring, MD 20910	
20. Legislative District in Which Project is Located	20 - Montgomery County		
21. Legal Status of Grantee (Please Check One)			
Local Govt.	For Profit	Non Profit	Federal
[ ]	[ ]	[ X ]	[ ]
22. Grantee Legal Representative		23. If Match Includes Real Property:	
Name:	Kerry Brodie	Has An Appraisal Been Done?	Yes/No
Phone:	240-441-6326		No
Address:		If Yes, List Appraisal Dates and Value	
11781 Gainsborough Road Potomac, MD 20854			

24. Impact of Project on Staffing and Operating Cost at Project Site			
Current # of Employees	Projected # of Employees	Current Operating Budget	Projected Operating Budget
0	10	0.00	1986720.00
25. Ownership of Property (Info Requested by Treasurer's Office for bond purposes)			
A. Will the grantee own or lease (pick one) the property to be improved?			Lease
B. If owned, does the grantee plan to sell within 15 years?			
C. Does the grantee intend to lease any portion of the property to others?			No
D. If property is owned by grantee any space is to be leased, provide the following:			
Lessee	Terms of Lease	Cost Covered by Lease	Square Footage Leased
E. If property is leased by grantee - Provide the following:			
Name of Leaser	Length of Lease	Options to Renew	
UDR 1200 EAST WEST LLC	10 years	Yes - option to extend for	
26. Building Square Footage:			
Current Space GSF	4,629		
Space to be Renovated GSF	4,629		
New GSF	4,629		

<b>27. Year of Construction of Any Structures Proposed for Renovation, Restoration or Conversion</b>	2026
<b>28. Comments</b>	
<p>At Emma's Torch, our vision is a world where refugee resettlement is seen as a public good and a driver of the economy. With each student we serve, we get closer to achieving this vision and making it possible for our newest neighbors to rebuild their lives with autonomy and financial independence. Our Culinary Training Program, which we will run out of our future home in Silver Spring, Maryland, combines classroom and on-the-job training through our social ventures to help our students enter a pathway to economic mobility upon graduation. Every 6 weeks, we welcome cohorts of 10-14 students into our full-time, fully-paid program, and, by the end of the 440-hour course, each student earns wages of over \$7,000 and has the skills they need to start new careers. Training is integrated across our classrooms and on-the-job in our social ventures, where culinary skills and employment, equity, and empowerment soft skills training are taught in tandem. Upon graduation, we work with employment partners to place our graduates in upwardly mobile positions in the culinary industry, maintaining close contact with students for the next two years to ensure that they can build meaningful careers and work toward their long-term goals.</p> <p>Since our founding, our programs have proven to be highly successful, transforming the lives of the more than 775 students we have served, alongside their families and the greater community. In 2025, we placed 82% of our 213 graduates into upwardly mobile jobs in the culinary industry. Six months later, 75% remained employed three times the average retention rate in the culinary industry. What distinguishes Emma's Torch within the workforce development ecosystem is that these strong placement and retention outcomes are just the beginning. In 2025, graduates' starting salaries averaged more than seven times their pre-program earnings, reflecting our ability to empower participants to launch careers with long-term economic mobility. Over the past decade, this approach has translated into more than \$34 million in cumulative wage gains, with projected earnings continuing to rise as our alumni advance their careers.</p> <p>Building on these proven outcomes, this capital project comes at a pivotal moment of growth for Emmas Torch and the community we serve. Amid the loss of SNAP, work authorization restrictions, and a strained social services system, the needs of our newest neighbors are higher than ever. Our future home in Silver Spring will allow us to scale our proven model and establish a permanent operational hub in Montgomery County, where many of our students already live and work. Central to sustaining this impact is our social enterprise model: training cafs and catering operations that function as learning tools for our students, while generating earned revenue that is reinvested directly into our programs. While philanthropic investment is essential to build and equip this space, the model creates a clear path to long-term financial sustainability. As the location reaches full capacity, our social ventures are projected to offset approximately 40% of operating costs, ensuring the outcomes described can be sustained and expanded over time.</p>	