

PDAC APPLICATION

2023 - 2024



 **OHTASTE
FOUNDATION**

ELEVATOR PITCH

Our foundation is dedicated to empowering food entrepreneurs and transforming communities. With our 6888 Kitchen Incubator, we provide state-of-the-art facilities, mentorship programs, and access to capital. Our goal is to shape the future of the culinary industry, foster economic growth, and revolutionize the way we think about food. Join us in making a positive impact!



STA GRADUATE TESTIMONIAL

Being a member of STA Cohort 2 has been impacted my business and sales in many amazing ways. It taught me everything I needed to know to go from the now to the next level. Including marketing, financial literacy, funding, target audience and more.

I am extremely grateful for the cost effective opportunity they are provided to owners like me. I recommend anyone to take this chance to learn game-changing lessons for your business.



MALIK AND
BREANN HILL





October 20, 2023

Congressman Michael R. Turner
U.S. House of Representatives
2183 Rayburn House Office Building
Washington, DC 20515

Dear Congressman Turner,

I am writing to express my full support for the 6888 Kitchen Incubator's request for congressionally directed spending. The incubator provides critical resources to transform community members' ideas into successful ventures.

The 6888 Kitchen Incubator offers:

- Commercial kitchen space and equipment that entrepreneurs could not afford on their own.
- Hands-on training programs on food safety, licensing, marketing, and all aspects of launching a food business.
- Ongoing business mentoring and networking with experts
- Retail space and platforms for entrepreneurs to sell their products
- Assistance with accounting, legal compliance, and navigating regulations

In 2022, The incubator officially launched its Sharpen the Axe program, a comprehensive financial literacy and business coaching course for food businesses. To date, they have supported over 30 under-resourced food entrepreneurs through this program and have provided a pathway to economic security for minority and underserved populations.

This funding will expand 6888's capacity to serve 50+ entrepreneurs annually. The additional resources will empower even more Daytonians to achieve their dreams of business ownership. The result is job creation, neighborhood revitalization, and a vibrant local food economy.

The 6888 Kitchen Incubator is a proven model for inclusive economic growth. I urge you to approve their request so they may drive opportunity for many more aspiring entrepreneurs. Please contact me with any questions.

Sincerely,

Jeffrey J. Mims, Jr.
Mayor, City of Dayton



COMMUNITY & ECONOMIC DEVELOPMENT DEPARTMENT

Montgomery County Administration Building

451 West Third Street, 10th Fl
Dayton, OH 45422-1110

937-225-5704 – phone
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COUNTY COMMISSIONERS

Judy Dodge
Deborah A. Lieberman
Carolyn Rice

COUNTY ADMINISTRATOR

Michael B. Colbert

ASSISTANT COUNTY ADMINISTRATOR, BUSINESS SERVICES

Chris Williams

October 27, 2023

Congressman Mike Turner
2183 Rayburn HOB
Washington, DC 20515

Dear Congressman Turner:

On behalf of Montgomery County Commissioners Deborah Lieberman, Judy Dodge and Carolyn Rice, and County Administrator Michael B. Colbert, I am writing in enthusiastic support of the 6888 Kitchen Incubator's application for State Capital Funding. This incubator is a catalyst for entrepreneurship and economic growth in our community. By providing affordable access to commercial kitchen space and equipment, the 6888 Kitchen Incubator empowers aspiring food entrepreneurs to start and scale their businesses. Many talented individuals lack the capital to build their own facility. This shared incubator model opens the door for them to turn passion into profit.

In 2022, the Incubator officially launched its Sharpen the Axe program, a comprehensive financial literacy and business coaching course for food businesses. To date, the program has supported over 30 under-resourced food entrepreneurs through this program and has provided a pathway to economic security for minority and underserved populations.

With expanded capacity from this funding, the Incubator can increase its economic impact even further. Supporting food entrepreneurs is a proven pathway to creating equitable employment opportunities and community wealth.

I urge you to fund this tremendous resource for unlocking the potential of Daytonians. The 6888 Kitchen Incubator is delivering results - this investment will allow them to deliver even more.

If you have any questions or concerns, please contact me at 937.225.5704 or via email at jonest@mcoho.org.

Sincerely,

Tawana S. Jones, Director
Montgomery County Community & Economic Development

26 October 2023

Congressman Mike Turner
2183 Rayburn HOB
Washington, DC 20515

RE: The Dayton Region Priority Development and Advocacy Committee (PDAC):

Congressman Turner:

On behalf of the Dayton/Miami Valley Entrepreneurs' Center, Inc. (EC) I would like to express my enthusiastic support for the 6888 Kitchen Incubator's application for congressionally directed funding through the PDAC process. As a peer organization to the 6888 Kitchen, I am keenly aware of the need for this facility among the Dayton Region's food and hospitality entrepreneurs. As a result, I believe this funding will create a significant impact for Dayton's entrepreneurs and the entrepreneurial community.

The 6888 Kitchen Incubator will provide aspiring food entrepreneurs with the training, resources, and space to turn their passions into thriving businesses. In 2022, The 6888 Kitchen Incubator officially launched its Sharpen The Axe program, a comprehensive financial literacy and business coaching course for food businesses. To date, they have supported over 30 under-resourced food entrepreneurs.

The requested funding will allow the 6888 Kitchen Incubator to complete the renovation of their kitchen facilities and purchase the necessary equipment to fully meet the needs of food entrepreneurs. More specifically, the funds would allow the 6888 Kitchen Incubator to double their current capacity and provide the space and resources necessary to support 50 entrepreneurs annually.

On both a personal and professional level, I could not be more supportive of the vision and mission of the 6888 Kitchen Incubator. Today, the EC supports more than 600 small businesses across the Region, many of which are food and hospitality entrepreneurs. The 6888 Kitchen Incubator will fill a critical gap in the ecosystem and will synergize perfectly with our efforts to assist regional entrepreneurs.

The 6888 Kitchen Incubator exemplifies the opportunity for a small investment yielding economic development, innovation, and inclusion for Dayton. I urge you to consider their application for State Capital Funding so they may continue their invaluable work. Please do not hesitate to contact me if I can provide any additional information.

Regards,



Scott Koorndyk
President
The Entrepreneurs Center

Construction begins on 6888 Kitchen incubator in Dayton Arcade

Facility at the Dayton Arcade will provide space, education for new restaurant businesses.

Around this time next year, three Dayton women will have turned a vacant storefront in the Dayton Arcade into a 10,000-square-foot commercial kitchen and business incubation facility.

Construction has begun on 6888 Kitchen at 32 S. Ludlow Street in Dayton, a venture spearheaded by Dayton food and restaurant professionals Jamaica White, Dabriah Rice, and Charlynda Scales.

The kitchen incubator has been three years in the making. The facility will include a classroom and event space, a large training & community-use kitchen and bakery. The space also includes four cooking “pods,” or rentable spaces for mid to large-size companies, and retail space for vendors to sell their products.

“Dayton has tons of food entrepreneurs, not just here in Dayton but in the surrounding areas, and there was not a place for them to go. We wanted to provide a resource for entrepreneurs, not only to help their families but the community too,” said White.

Rice and White are co-owners of Divine Catering & Events, and Scales is an Air Force veteran and owner of culinary business Mutt’s Sauce.

The venture is being developed in two phases, the first being an entrepreneurial skills education program called Sharpen the Axe, created by Dayton-based nonprofit OH Taste. The program will teach as many as 50 up-and-coming entrepreneurs business fundamentals, specifically geared towards running a successful food and restaurant startup.

“You can take business classes a lot of places, but it’s not going to focus on packaging, marketing of your food products, labeling, nutritional data, things of that nature. So you’ll get all that education here and then you’ll have your opportunity to grow your business here and scale it, whether you want to go through e-commerce, or have a brick-and-mortar,” White said.

In the second phase, entrepreneurs will be offered market-rate rental spaces in the commercial kitchen that will include a retail store where people will have access to fresh and nutritious food created by tenants of the kitchen. Entrepreneurs will also have access to mentoring, and business support such as sourcing ingredients, marketing and distribution, and access to capital.

The kitchen is named for the 6888th Central Postal Directory Battalion (nicknamed “Six Triple Eight,”) a battalion of 855 Black women sent to Europe during World War II to solve the problem of the army’s mail. In February 1945, millions of pieces of unsorted mail intended for American servicemen in Europe sat undelivered in British warehouses, which Army officials at the time said was sapping American morale. The 6888th battalion sorted as many as 65,000 packages and letters daily, according to [womenshistory.org](http://www.womenshistory.org), clearing a six-month backlog of mail in three months.

The commander of the 6888th, Charity Adams Early, is also a part of Dayton history. She attended Wilberforce University, was the first Black woman to be an officer in the Women’s Army Auxiliary Corps, and after retiring from the military, was a longtime Dayton resident and active member in the community until her death in 2002.

Dec 12, 2022

Written by: London Bishop

Dayton Daily News

<https://www.daytondailynews.com/local/construction-begins-on-6888-kitchen-incubator/2BRVOYGQQZGMZFESPBDGV6OTIQ/>