Section 6
Design Considerations

Garland urban Agriculture center
Commercial Kitchens for Rent

THE HOUR KITCHEN
We already have one Commercial Kitchen Space for Rent in Garland, Texas.
INTRODUCTION

Section 6 of this proposal for the Garland Urban Agricultural Center addresses design considerations for the Commercial Kitchens for Rent. Ideally business would be located in the Garland Urban Agricultural Center. Think of the entire Garland Urban Agricultural Center as a commercial eco-system where all the businesses complement and support each other.

Commercial Kitchens for Rent are popping up all over the USA. We even have one already in Garland: Hour Kitchen. They are located at 209 Main Street Garland Texas.

Like all commercial kitchens, Hour Kitchen is a licensed shared-use commercial kitchen rental facility providing food entrepreneurs the means to prepare and process their food product for the consumer market. Their building houses three commercial kitchen spaces available for rent by the hour. Their goal is to provide entrepreneurs a service that is economically superior to building or leasing their own commercial facility.

Their rates are very reasonable and range from $16 an hour during non-prime time to $18 an hour during prime time. Cooking classes, Demonstrations and Group events are charged at $30 per hour.

As Garland continues to transform into a food-based economy, these commercial kitchens will grow in importance to our local economy. We may even be able to support more than one.
HOUR KITCHEN – A Commercial Kitchen for Rent in Garland Texas

For now you can go to the website for Hour Kitchen at [http://hourkitchendallas.com/kitchen.html](http://hourkitchendallas.com/kitchen.html) for a virtual tour of their three kitchens, or you can go to downtown Garland and see their operation in person. Hour Kitchen has a variety of kitchen equipment available for use.

Ideally, this group is locally owned. If not, at some point we want to support the creation of a locally owned and locally held commercial kitchen. Perhaps in the beginning at least we can tie Hour Kitchen to the Garland Agricultural Center.

Like the hydroponic supply store, the commercial kitchens for rent are not part of the public held Garland Urban Agricultural Center. They are private businesses, ideally locally owned and held that are associated with the Center. They are part of the job creation hub for our community—a resource to support local food entrepreneurs.

**Here is an idea to bring people to the commercial kitchens:**

Fallen Fruit, an organization in Los Angeles similar to the proposed *Garland Found Fruit Company*, held this event last August/2012:

**Public Fruit Jam** by Fallen Fruit from noon-3PM: The artist collective invites the public to bring homegrown or street-picked fruit and collaborate with them in making collective fruit jams. Working without recipes, Fallen Fruit members ask people to sit with strangers and negotiate what kind of jam to make. For instance, “If I have lemons and you have figs, we’d make lemon-fig jam (with lavender).” Usually held in a gallery
or museum, this event highlights the social and public nature of Fallen Fruit’s work. The artists consider it collaboration with the public as well as collaboration between participants.

Elixir Kitchen Space is another commercial kitchen located in the Garland region. They are located at 3789 N Beach St, Suite 209 Fort Worth, TX 76137. Like Hour Kitchen in Garland their facility is available to cooks 24/7.

Commercial kitchens are job generators in numerous ways:

1. Make it possible for professional cooks to hold cooking classes and earn money for themselves by holding cooking classes.

2. Make it possible for home cooks who couldn’t afford to build a commercial kitchen in their homes to have a place to cook their recipes and earn income by selling their wares to local restaurants and grocery stores and at local Farmers Markets.

3. Increase the demand for related cooking supplies such as glass jars and other packaging for the cooked goods.

4. Increase the demand for marketing services for these new food products. For example, the creation of websites to sell the food products; the design and artwork for labels and other related advertising materials; the need for a physical point of sale; etc.

Companion Business to Support Patrons of The Hour Kitchen

In fact, a storefront could be created entirely to support the creators of products generated by a Commercial for rent kitchen. It would feature glass jars and other materials needed to package the food; a website designer to assist entrepreneurs in building a website for their food products; a marketing/advertising consultant to advise in the marketing of their food products. Note: It is even possible that some of these products might become popular enough with the public to warrant the creation of a commercial bakery that might even distribute outside the local area of Garland.

It might be that the current owners of The Hour Kitchen might wish to expand their business to include these offerings.

Note: It might work best if the Garland Urban Agricultural center is located in the downtown area. Even though all of the connected facilities are not right next-door, they would be within walking distance. I think we have more than enough empty storefronts in our downtown area to accommodate the initial businesses suggested in this proposal. Perhaps later even new buildings would be created.
FOR ADDITIONAL BUSINESSES AS OUR DOWNTOWN LOCAL FOOD-BASED ECONOMY EXPANDS.

Already we have Roach Feed and Seed as well as Hour Kitchen—both of which would definitely prosper with the addition of an Aquaponic Farm, Café and Grocery in our downtown area as they are very complementary to the Local Food Growing Economy.