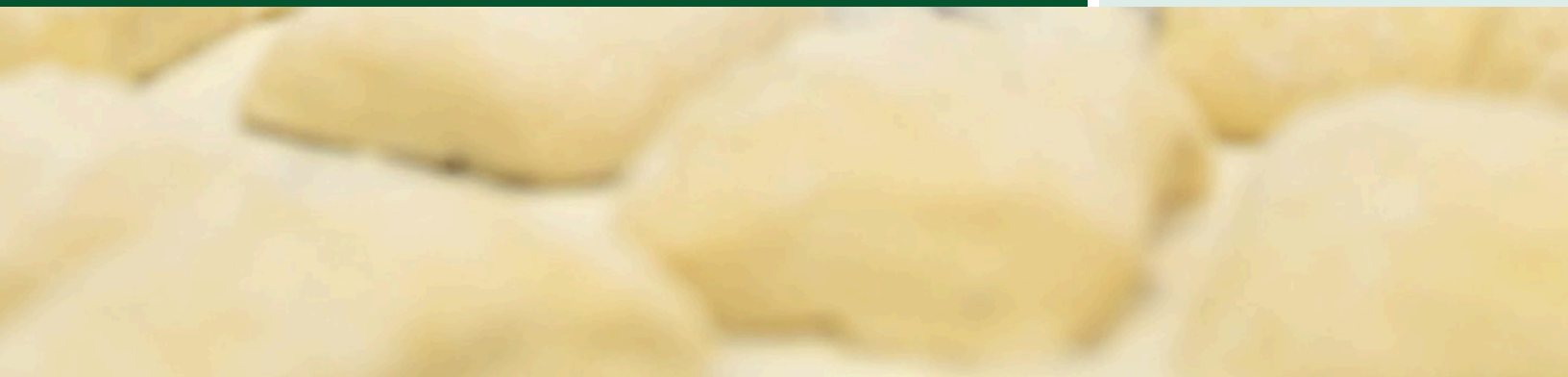




2025 ANNUAL REPORT



2025 AT A GLANCE

OUR MISSION

Empower refugees, asylees, and survivors of human trafficking through culinary training and workforce development.

THIS YEAR

In 2025, our work was shaped by resilience. Students entered our classrooms during a time of shifting policies and growing uncertainty, yet they continued to work toward stability with determination and hope. We strengthened our wraparound support, invested in our team, and worked to ensure that every student had access to the resources they needed to succeed. This was also a year of building for the future: preparing new spaces, piloting new program models, and deepening partnerships that will carry us into the next decade.

LOOKING TO THE FUTURE

The path ahead is defined by growth. Our upcoming Silver Spring location will expand access for more students in the Washington, DC metro area. New partnerships will allow us to bring our curriculum into additional communities. And our long-term strategy, Vision 2030, guides our next steps: scaling our impact while preserving the care and community that make Emma's Torch unique.



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LETTER FROM OUR FOUNDER

Dear Friends,

In 2016, I sat at my computer and pressed “publish” on the very first Emma’s Torch website. It was a small page with a very big dream: that a kitchen could be more than a place to cook. That it could be a classroom, a place of belonging, and a launchpad for a new life. I did not know then if anyone would show up, but from that single click, a community began to grow.

This year, that community has been tested. Across the country, immigrants and refugees have faced shifting policies, harsh rhetoric, and uncertainty that makes rebuilding a life feel impossibly heavy.

At Emma’s Torch, we can not ignore these realities. Instead, we anchor ourselves in the brutal reality of the moment while maintaining unwavering faith and determination that we will ultimately prevail. We recognize the barriers our students face, and we pair that honesty with a deep belief in their strength and in the future we are building together. This mindset has guided us through the challenges of 2025.

Our results show what is possible when hope and action meet. In the nine years since launching this dream, we have welcomed more than 700 refugees, asylees, and survivors of trafficking into our kitchens. Together, our graduates have earned more than \$34 million in increased wages. These numbers matter not as applause lines, but as accountability. Behind each percentage is a person. When 82% of graduates secure jobs, they gain stability. When 75% remain employed for six months or longer, families experience upward mobility. When graduates earn seven times more than their previous wages, futures are rewritten.

This year, we also launched Vision 2030, our roadmap for the next chapter of Emma’s Torch, along with our multiyear capital campaign. We are grateful to the partners who helped us kick off this effort through “The Kitchen We Build Together.” Their leadership is helping us lay the foundation for our new flagship training hub and for the future we are working to create.

Why pursue such ambitious goals? Because, as Dr. Jane Goodall reminds us, “*What you do makes a difference, and you have to decide what kind of difference you want to make.*” We choose to make a difference rooted in dignity, opportunity, and action, especially when it is hard.

Thank you for being part of this work. Emma’s Torch began with a dream, but it has grown because of you. We are grateful to walk together on this path forward, building a future where every newcomer has the chance to thrive.

With gratitude,



Kerry Brodie
Founder & Executive Director



ABOUT US

Emma's Torch is a nonprofit social enterprise that trains refugees, asylees, and survivors of human trafficking in the culinary arts and empowers them to build meaningful careers in the culinary industry. Students participate in a full-time, paid Culinary Training Program. As part of that program, they gain work experience at one of Emma's Torch's social ventures in New York City or the Washington, DC metro area.

Emma's Torch honors Emma Lazarus, a staunch advocate for refugee rights whose poem, "The New Colossus," adorns the Statue of Liberty.

THE CHALLENGES WE ADDRESS

Refugees, asylees, and survivors of human trafficking are among our most vulnerable neighbors. Fleeing from trauma and seeking to build new lives in the United States, they find the pathway to financial independence and upward mobility blocked by barriers such as limited English proficiency, lack of support, and poverty.

A job is more than just a paycheck: it is a chance to develop a community, practice English, and find a sense of fulfillment and empowerment.

OUR TRAINING PROGRAM

Our Culinary Training Program is designed to help our students access careers with upward mobility. We provide a combination of classroom and on-the-job culinary training as well as trauma-informed care and English language skill development.

Students join us for 11 weeks, during which they are paid full-time wages, whether they are working in our cafés, attending English classes, or interviewing for new careers. Our work not only sets our students up to succeed in the hospitality industry, but it also helps them gain the confidence and financial stability to make their own choices. In addition to the skills they learn, our students graduate having earned nearly \$8,000.



Emma's Torch is so important to the restaurant industry because it helps address one of our top priorities: finding skilled staff members. Their program provides their students with top-tier training, and their graduates bring enthusiasm, expertise, and fresh perspectives that revitalize the professional kitchens they join. We are proud to recognize the winning combination of pursuing an inspiring mission, providing a resource to our industry, and, of course, serving delicious food.

-Che Ruddell-Tabisola
**Managing Director, Vice President of Government Affairs,
Restaurant Association Metropolitan Washington**



SOCIAL ENTERPRISE: MERGING HOSPITALITY AND IMPACT

Our structure as a social enterprise is a key ingredient to our success. From a business perspective, the revenue generated from our ventures diversifies our income, furthering the impact of each donated dollar.

Our cafés, catering, and consumer packaged goods businesses are a core part of our Culinary Training Program and help us achieve our mission. Our Program's effectiveness comes from both classroom and on-the-job instruction. Following a period of classroom instruction, our students learn and practice a diverse range of hospitality skills at each of our social ventures.

Every purchase from our social ventures strengthens our students' culinary training.



CAFÉS

Carroll Gardens, Brooklyn Public Library, and Washington, DC Metro Area

Work Experience For: Prep cook, line cook, garde manger, barista, front-of-house



CATERING

New York City and Washington, DC Metro Area

Work Experience For: Fine dining, events, catering



CONSUMER PACKAGED GOODS

Nationwide Shipping

Work Experience For: Packaged foods, including hands-on exposure to production, inventory, and basic business math and pricing



WHO WE SERVE



REFUGEES, ASYLEES, OR SURVIVORS
OF HUMAN TRAFFICKING



75
COUNTRIES
OF ORIGIN

18-65
AGES

42%
MEN

55%
WOMEN

35%
PARENTS

24%
LIVING IN
TEMPORARY HOUSING

2.5 YEARS
LIVED IN US BEFORE
ENROLLMENT

\$6,509
AVERAGE
PRE-PROGRAM SALARY

And to everyone who supports Emma's Torch—thank you for helping build a space where people like us can turn struggle to strength, and dreams to action. As we move forward into kitchens, new challenges, and new beginnings, we will carry this experience with us. Wherever we go we will remember where we started, and who helped us.

-Ahmad
Emma's Torch Graduate, 2025



OUR GROWTH STORY

2016-2017

Launched Emma's Torch with a three-week pilot followed by a 6-month pop-up in Red Hook, Brooklyn.

2019

Took over the operation of the Café at Brooklyn Public Library.

2018

Opened our first permanent location in Carroll Gardens, Brooklyn and introduced our catering business.

2022-2023

Laid the groundwork for expansion beyond New York City, including pop-ups in the Washington, DC metro area. Created a new service line to develop curricular materials for partners.

2020-2021

Navigated the Covid-19 pandemic, centering and supporting our students and the broader community. Launched our consumer packaged goods business.

2024

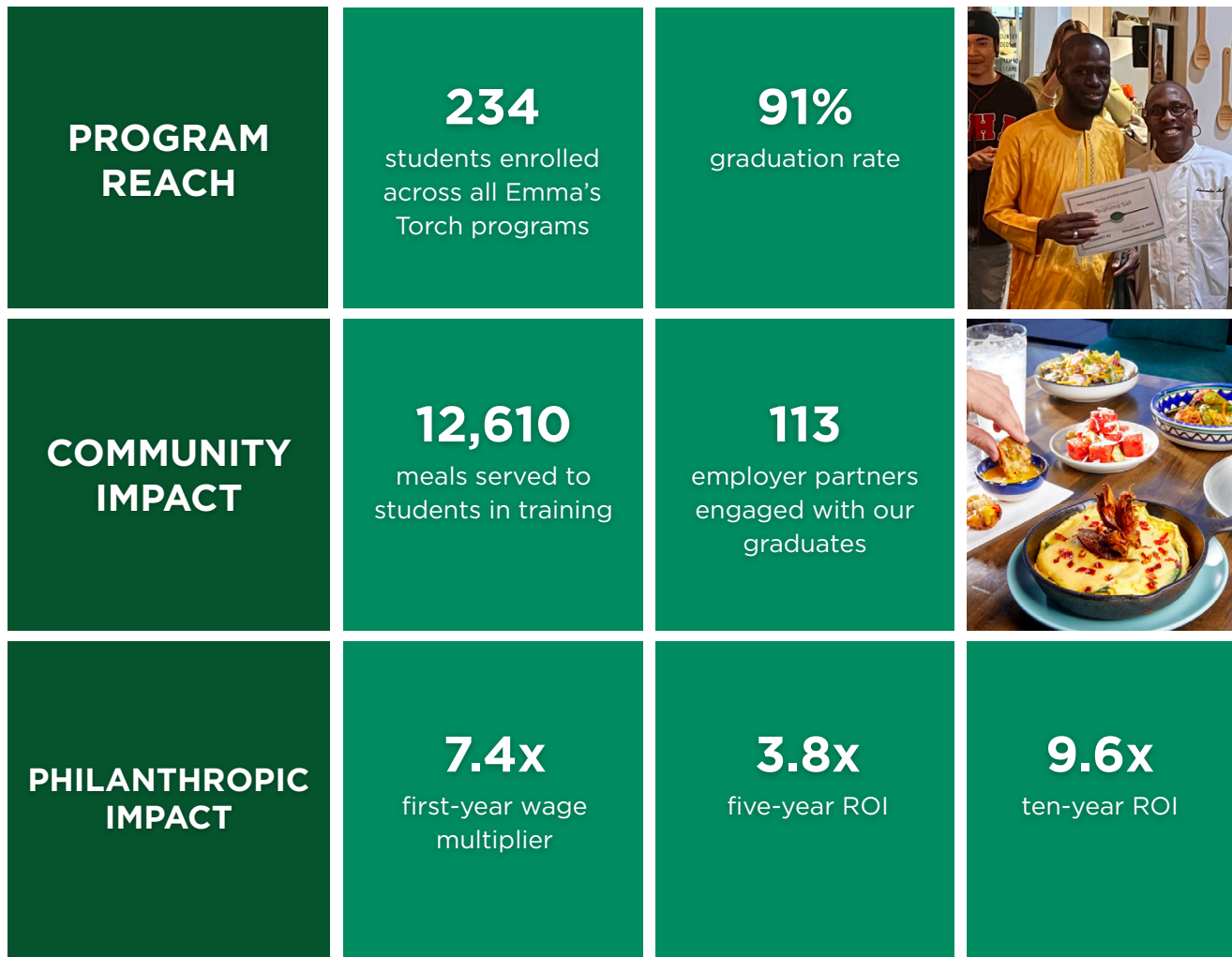
Opened a new pop-up café in Washington, DC.

2025

Opened a new program site in Inwood, Manhattan.

OUR IMPACT: KEY STATISTICS

In 2025, our programs continued to provide students with the stability, training, and community support they needed to take their next steps with confidence. The results reflect not only the hard work of our students, but also the strength of the ecosystem that surrounds them, staff, partners, supporters, employers, and the broader community that believes in their potential.



Convene is like home to me and my coworkers are like family to me. This company has all the benefits that I need.

-Freshta
Emma's Torch Graduate, 2025



2025 BIG NEWS MOMENTS



INDUSTRY RECOGNITION

Emma's Torch was named a finalist for Fast Casual Restaurant of the Year at the 2025 RAMMY Awards presented by the Restaurant Association of Metropolitan Washington (RAMW).

This nomination signals recognition from the local hospitality community for the quality, mission, and impact of our DC café and training program.



TEAM RECOGNITION

ALEXANDER HARRIS received the *David Carleton Catalyst for Change Award*

KERRY BRODIE was recognized as part of the *Institute of Culinary Education's 50 Alumni for 50 Years*

AMANDA GARCIA-HARRIS was part of the *40 Under 40: The Rising Stars in NYC Food Policy*

The **EMMA'S TORCH TEAM** was the recipient of *Community Forklift's Community Partnership Award*

FEATURED PRESS & MEDIA COVERAGE



At a time when the world is facing big problems, Emma's Torch lights the way for so many. One student, one career, one meal at a time. The benefits of the confidence, stability, and hope they cultivate in all their students changes lives and transforms communities. I'm so proud to support their important and inspiring work.

-Katie Couric
Katie Couric Media

RESPONDING TO THE NATIONAL CLIMATE IN 2025

The Trump Administration made significant changes to the systems that our students rely on to rebuild their lives. Shifts to federal benefits programs, resettlement pathways, and public messaging meant our students and graduates faced altered food access, reduced financial support, and heightened fears around safety and stability.

At Emma's Torch, we saw these impacts firsthand. When the Administration's spending bill changes affected the reliability of student food resources, we doubled down on our meal supports to ensure that no student went hungry at work. As federal cuts reduced the safety net for newly arrived families, our team increased check-ins, offered additional resource navigation, including personalized legal support, and helped students stay engaged in training while managing competing demands. Rising concerns around ICE activity and anti-immigrant rhetoric placed emotional strain on many students, and we responded by deepening our trauma-informed practices and investing in mental health first-aid training for staff. We also conducted all-staff trainings on how to respond if ICE were to appear on-site, ensuring every team member was prepared to support students with confidence and care.

These adjustments were not simply operational shifts, they were essential commitments to student well-being. Our team refined scheduling, adapted case management approaches, and provided extra scaffolding for students juggling work authorization paperwork, caregiving responsibilities, and resettlement challenges. Through all of it, we kept our promise: every student who walked into our classrooms would be met with consistency, care, and the support needed to move toward a brighter future.

In a year shaped by national uncertainty, Emma's Torch remained a place of stability. Our work continues to be guided by a simple principle: we feed our students, we welcome them fully, and we stand beside them as they build new beginnings.



When we each joined this program, we came from different places—some of us with dreams, some with doubts, and some unsure of what the future would hold. But from the very beginning, we were met with warmth, encouragement, and a sense of belonging. This place didn't just teach us how to cook—it gave us something much deeper. It gave us confidence. It gave us community. And it gave us a family. Because of you, we leave this program not just with new skills, but with the confidence to move forward—into a future that feels bright, delicious, and full of possibility.

-Elli
Emma's Torch Graduate, 2025


VISION 2030

Vision 2030 is our multi-year plan to expand opportunity, scale our impact, and build a model that meets the needs of a growing refugee and immigrant population. It charts a path to grow intentionally, preserving quality while reaching more students, deepening partnerships, and shifting public narratives around workforce development and belonging.

In 2025, we laid the foundation. We opened a new program site in Inwood, Manhattan, licensed our curriculum in a partnership with Tacombi, and laid the groundwork for a new training center in Silver Spring, MD. These efforts are cornerstones of a resilient, community-rooted model designed to open doors for thousands more students in the years ahead.

OUR VISION 2030 GOALS

These goals serve as guideposts for our mission and decision-making. All growth opportunities and funding will be evaluated in relation to the pursuit of these key goals.

<p>10x</p> <p>TEN-YEAR PHILANTHROPIC ROI</p> <p>We will reach a projected ten-year 10x philanthropic ROI for our graduates.</p>	<p>5</p> <p>NEW PROGRAM SITES PIPELINE</p> <p>We will be actively vetting 5 potential program sites, with the goal of launching two new locations by 2035.</p>	<p>2,300</p> <p>TOTAL NUMBER OF GRADUATES</p> <p>We will graduate 2,300 students as well as serve an additional 1,000 through our licensed programs and consulting services.</p>	
<p>30</p> <p>IMPACT-EXPANDING PARTNERSHIPS</p> <p>We will have secured 30 partnerships for curriculum licensing and industry leadership that expand the number of students served by our programming beyond our core work.</p>	<p>40%</p> <p>SOCIAL VENTURE OFFSET</p> <p>At our mature program sites, our social venture revenue will offset 40% of our operating budget.</p>	<p>4</p> <p>NUMBER OF MATURE PROGRAM SITES</p> <p>Our three program sites in New York and our program site in the Washington, DC, metro area will have met the criteria of maturity.</p>	

BUILDING TOWARDS OUR 2030 GOALS

A NEW PROGRAM SITE IN INWOOD, MANHATTAN

In June, we cut the ribbon on our newest location in Inwood, Manhattan, a vibrant step forward in our mission to grow with the community. This site marks the first year of a new three-year pilot in partnership with The Children's Village, and it's already deepened our reach and expanded our impact in the city we call home.

From day one, our Inwood team has helped us explore what it takes to bring our model to a new neighborhood, welcoming students, building local partnerships, and creating a space where belonging comes first. The site also became the heart of our growing catering arm, underscoring how our classrooms and social ventures go hand in hand.

As we look to the future, Inwood is more than a new address—it's a blueprint for what's possible.



LICENSING OUR CULINARY TRAINING PROGRAM TO TACOMBI

Our partnership with the Tacombi Foundation brings culinary training to a new community: Spanish-speaking Latinx immigrants who had long been excluded from traditional workforce programs because of language, cost, or scheduling barriers.

Together, we created something that met people where they are: a paid Culinary Training Program in Spanish that provided hands-on instruction, job-readiness, and a pathway to financial independence.

Emma's Torch designed the curriculum, trained Tacombi's team, and shared what we've learned over nine years of running our own program. Tacombi brought deep community knowledge and led the day-to-day implementation. In 2025, their pilot cohort graduated 13 students who were paid throughout the program, 8 of whom immediately entered the culinary workforce, and 5 of whom were supported to launch businesses of their own.

The Tacombi Foundation now plans to launch additional cohorts in New York City and Chicago, and this partnership has become the blueprint for our consulting work going forward. We're already in conversation with other networks who want to replicate the model.

By working together, we've accelerated the timeline for impact. And more importantly, we've made this work accessible to communities who haven't always seen themselves reflected in traditional workforce programs.

This is what scale looks like. Not just growing our own kitchen, but empowering others to open theirs.



EMPLOYER PARTNERSHIPS ARE KEY TO OUR STUDENTS' FUTURE SUCCESS

Our employer partners continue to play a vital role in helping students transition into jobs where they can grow and contribute meaningfully. These collaborations are about more than job placement. They're about creating environments where students can take their next steps with confidence and support.

Employment Partner Spotlight: Daily Provisions

A partnership defined by alumni support and shared values.

Daily Provisions, a Union Square Hospitality Group restaurant, is a cornerstone employment partner, with Emma's Torch graduates on teams across multiple locations.

Emma's Torch alumnus Giorgi Tabukashvili started his career at Daily Provisions. He has since been promoted to manager and has become a consistent, reliable presence —now helping train new Emma's Torch graduates on the line. Daily Provisions even sent Giorgi to support staff openings in both Boston and Washington, DC, where the new DC location is staffed 20% by students from our DC program.

This kind of alumni-led mentorship, where graduates help guide incoming students, underscores the deeper impact of strong employer partnerships. Giorgi's Culinary Agents profile highlights his career trajectory and continued leadership.



Daily Provisions



For restaurant operators, the Emma's Torch network provides an incredible value. When we hire someone from Emma's Torch, we are not just hiring that one person: we are gaining access to an entire ecosystem. Operators have a true, mutually beneficial partnership with Emma's Torch, not just a pipeline of graduates.

-Abe Monzon
**VP, Talent, Union Square Hospitality Group and
Emma's Torch Board Member**

LOOKING AHEAD TO 2026 AND BEYOND

A NEW CAFÉ IN SILVER SPRING, MARYLAND

In 2025, we broke ground on a bold new chapter for Emma's Torch: our first permanent home in the Washington, DC metro area.

Set just six miles north of our DC pop-up, we are building our new flagship Culinary Training Center & Café in Silver Spring, MD. Spanning more than 4,500 square feet and steps from the metro, this new home was designed based on our community's needs, the majority of whom are traveling to us from Maryland. It will allow us to grow our programs, welcome more students, and deepen our impact with dedicated classrooms, café service, and a professional training kitchen all under one roof.

Hard-hat walkthroughs with local elected officials to team workshops have made one thing clear: this is not just a building. It's a long-held dream becoming reality, brick by brick, story by story.



THE KITCHEN WE BUILD TOGETHER: A CAPITAL CAMPAIGN TO LAUNCH OUR SILVER SPRING TRAINING PROGRAM

Our location in Silver Spring, Maryland is made possible through The Kitchen We Build Together, a \$2.2M capital campaign to build our future home and launch programming in the community. From the beginning, we've invited supporters to be part of the story, from signing our kick-off event poster to sponsoring key spaces within the space.

This capital campaign was launched with a founding gift from The Longer Tables Fund by José Andrés, chef and humanitarian leader. Through this catalytic partnership, we have benefited from the Fund and Chef Andrés' vision, visibility, and momentum at a critical moment.

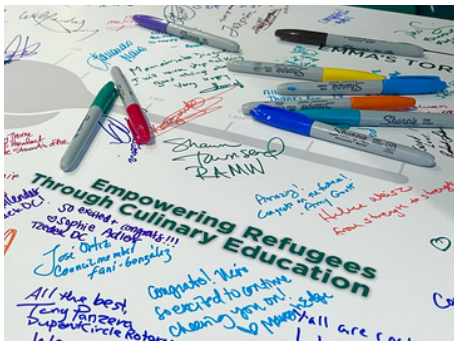


We should all be thinking about what longer tables means to us—and how the work of organizations like Emma's Torch can make our communities, and our country, stronger.

-Chef José Andrés



We kicked off our organization's first-ever capital campaign with an event in the soon-to-be-renovated space. It was a packed house full of our employment and referral partners, board members, current students and alumni, community leaders, and our staff! We were grateful to receive such a warm welcome from local supporters, and to have leaders Dan Simons (Co-Founder, Founding Farmers), Shawn Townsend (President & CEO, Restaurant Association of Metropolitan Washington), Eduardo Maia (Director of People, José Andrés Group), and Jennifer Meltzer (Owner, All Set Restaurant & Bar) join us for a panel about the DC metro area's hospitality needs.



SPONSORSHIP OPPORTUNITIES:

Emma's Torch is actively welcoming campaign partners to help build out the final phase of construction. From public-facing naming opportunities to our future donor wall, our supporters will be woven into the fabric of our new home.

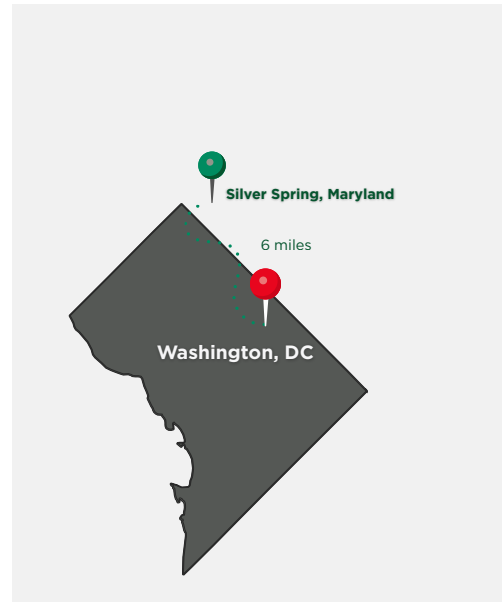
If you are interested in learning more, send an email to: giving@emmastorch.org

SAYING GOODBYE TO OUR DC POP-UP

When we opened our pop-up café in Washington, DC in 2023, our goal was to create a welcoming space for learning, community, and connection, and it did just that. By the time we wrapped up operations in 2025, the café had become a daily hub for joy, growth, and warm biscuits.

The DC café also hosted visits from leaders like Mayor Muriel Bowser and former Secretary of State Antony Blinken, who joined us in honoring our students and celebrating their accomplishments.

As planned, we are transitioning to our new flagship in Silver Spring, bringing those stories and that spirit with us. The six-mile move from DC to Maryland is more than just a geographic shift; it's a step forward toward deepening our roots and expanding our impact.



5,723 BISCUITS SERVED

13,635 PEOPLE SERVED

154 GRADUATES



DC Mayor Muriel Bowser visited Emma's Torch DC for Small Business Week.



U.S. Secretary of State Antony Blinken visited Emma's Torch on World Refugee Day.



HOW WE MEASURE OUR IMPACT

TWO QUESTIONS GUIDE HOW WE MEASURE OUR IMPACT:

1

We know qualitatively that our program helps students get great jobs and promotions, access better housing, and launch new businesses.

HOW DO WE QUANTIFY THAT?

2

We want to be good stewards of our resources.

HOW DO WE MEASURE (AND IMPROVE) HOW FAR PHILANTHROPIC GIFTS GO?



KEY FOCUS

Our key focus is on **Philanthropic Return On Investment**, specifically through our graduates' increased wages. Wages indicate success across many facets of our graduates' lives. Furthermore, we believe in empowering our students to achieve greater financial freedom not just right after they graduate, but in the years to come. That's why we aim for returns that compound over time: we expect our graduates' earnings to increase throughout their careers.

FOR EVERY DOLLAR DONATED, OUR GOAL IS TO TURN IT INTO:

\$1.10

of increased wages for graduates in the 1st year after graduation

\$3.80

of increased wages in the 5 years after graduation

\$9.60

of increased wages in the 10 years after graduation

SO HOW DO WE CALCULATE PHILANTHROPIC ROI?

Philanthropic ROI =

Wage Delta

Philanthropic Cost Per Job Placement

Wage Delta

Post-program earnings of placed students
- Pre-program earnings of all students

Philanthropic Cost Per Job Placement

(Total organization budget
- the amount of money earned by our social ventures)

Number of individuals who begin jobs within three months of graduation

We welcome further conversations about this metric and how we work with fellow nonprofit leaders to help them develop their own ROI evaluation tools. Despite a year of significant organizational growth and a challenging national climate, we are proud that our outcomes continue to produce increased wages and an upward trajectory.

FINANCIALS

As an organization, we are committed to sharing our financial and impact data and methodology. A budget is an expression of values. We welcome the opportunity to answer questions about our financials and budget decisions.

2025 marked a year of intentional growth amid unprecedented challenge. Thanks to the generosity of our supporters, Emma’s Torch was able to expand our impact while remaining responsive, resilient, and rooted in our mission.

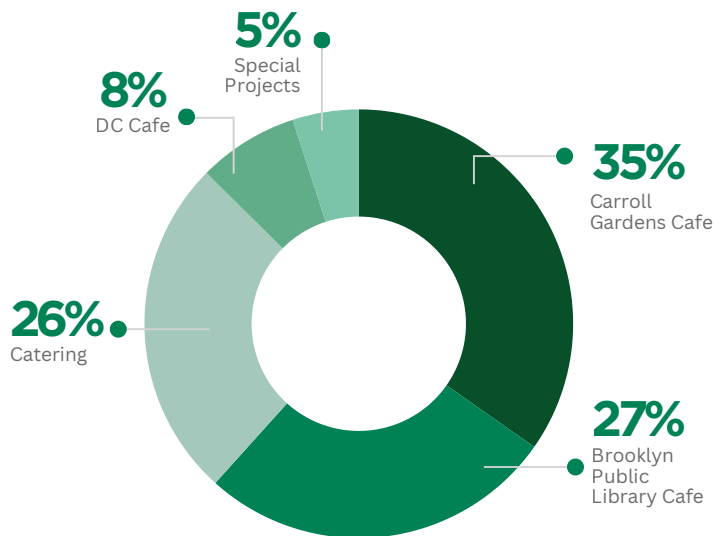
Here are our unaudited financials from FY25:

ACTIVITIES		FY25 (unaudited)	FY25 (unaudited)
Training Programs			
	Staff	\$1,045,000	16%
	Student Salaries	\$1,532,000	24%
	Facilities & Equipment	\$70,000	1%
Social Ventures			
	Staff	\$1,046,000	16%
	Non-Personnel	\$1,436,000	22%
G&A & Fundraising		\$1,330,000	21%
Total		\$6,459,000	100%

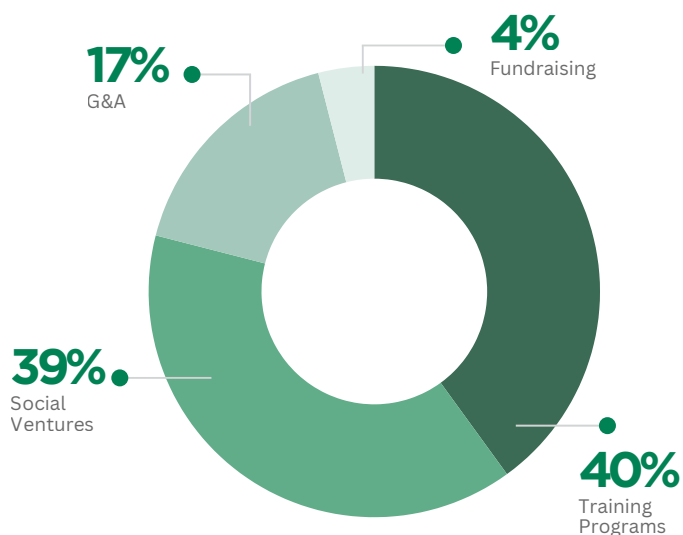


FINANCIALS

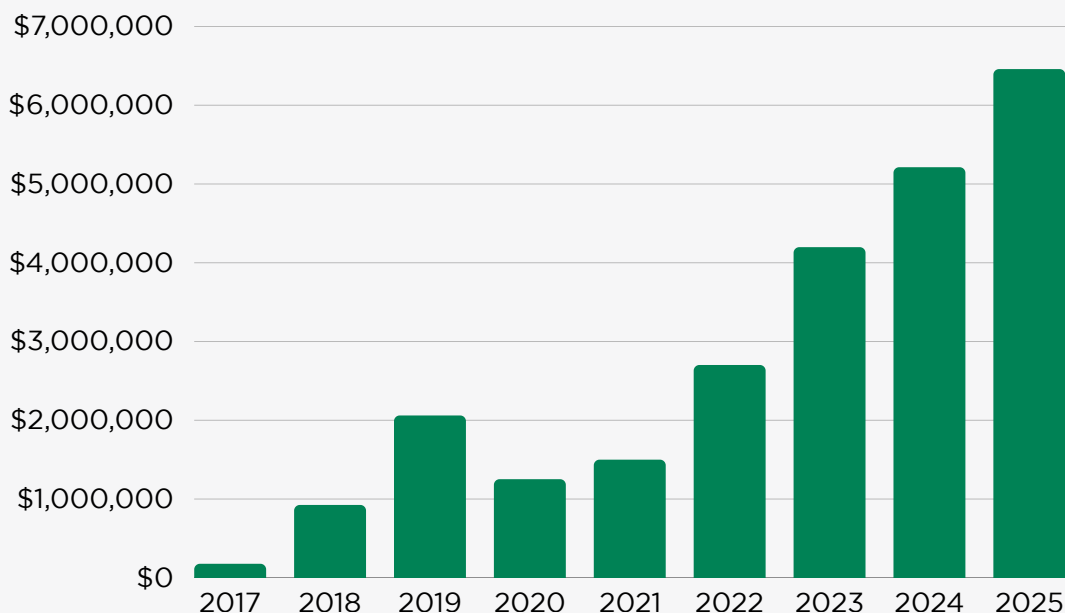
SOCIAL VENTURES REVENUE FY25



EXPENSES BY CATEGORY FY25



BUDGET OVER TIME



OUR TEAM

Kerry Brodie

Founder and Executive Director

Dr. Kira O'Brien, LSW

Chief Impact Officer

Chef Alexander Harris

Senior Director of Culinary Education

Matthew Bank

Director, Operations and Finance

Joseph Lee

Director of Marketing & Communications

Bridgit Nicholson

DMV Program Director

Celina Rella

Director of Social Ventures

Sapna Shah

NYC Program Director

Morgan Aye

Culinary Operations Manager

Eddie DeRavin

Inwood Culinary Instructor

Reid Evans

Carroll Gardens Sous Chef

Ashley Fils-Aime

Catering Manager

Amanda Garcia-Harris

Carroll Gardens Café Manager

April Hayes

DMV Front of House Manager

Charlie Hilly

Brooklyn Public Library Sous Chef

Emma Hofman

Inwood Program Manager

Meisha Hudson

Brooklyn Public Library Café Manager

Riley Janeway

Development Manager

Natalie Manukian

Employment Partnerships Manager

Sophie O'Brien

Brooklyn Program Manager

Vialana Vazquez

DMV Program Manager

Briana White

Senior Culinary Instructor

BOARD OF DIRECTORS

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Retired Investment Banker & Philanthropist

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Niteesha Gupte

Career Strategy & Alumni Engagement, Jenner & Block

Dino Lavorini

Vice President, Operations, Union Square Hospitality Group

Abe Monzon

Vice President of Talent, Union Square Hospitality Group

Becca Parrish

Founder + CEO, Becca

Sanaa Rahman

Principal, Octagon Credit

Michael Stillman

CEO & Founder, Quality Branded

COMMUNITY CHAMPIONS

INDIVIDUAL AND FOUNDATION SUPPORTERS

A Chance Fund
Association for a Better New York
Adventist HealthCare
Allan & Gill Gray Philanthropies
AllInBklyn
Altmayer Charitable Trust
Arbor Rising
Brodie Family Philanthropic Fund
Cafritz Foundation
Janel Callon
Caring Clowns International
CD&R Foundation
Gary and Lois Claar
Clark-Winchcole Foundation
Compass Group Foundation
Con Edison
Katie Couric
Edward & Ellen Roche Relief Fund, Bank of America, N.A., Trustee
Grateful Giving Foundation
Geen Family Foundation
Hearst Foundation
Holy Trinity Church
Hyde and Watson Foundation
Impact100 NYC
Ira DeCamp Foundation
Journey for Good Foundation
Michael Lainoff and Kathryn Kincaid
Lawrence Foundation
Liangli Foundation
Lily Auchincloss Foundation
Livelihood Impact Fund
MGM Foundation
Morningstar Foundation
NYC Hospitality Alliance Impact Foundation
New York State Department of Labor
Olo for Good
Ponce De Leon Foundation
Quality Branded
Rachael Ray
REDF

Robin Hood
Joe and Sandy Samberg
Servantex Family Foundation
The Children's Village
The Horace W. Goldsmith Foundation
The Jones Foundation
The MacFarlane Foundation
The Mellon Foundation
Tito's Vodka
Toast.org
UNFCU
Webster Bank

IN-KIND SUPPORTERS

Brooklyn Public Library
Burlap & Barrel
Field Blend Selections
Drew Faulkner
Carlos Rosario School
Kai USA, Ltd.

PRO BONO ADVISORS

Bernstein Redo & Savitsky
Jackson Lewis P.C.
Troutman Pepper
Lawyers Alliance for New York
Mayer Brown LLP
JRSK, Inc. d/b/a Away
Brett Halverson
Ovative Group Champions of Change



Emma's Torch does outstanding work that creates meaningful change, not just for our graduates, but their families and communities as well. Over the past eight years, I've had the pleasure of helping the organization grow and seeing the impact of its program first-hand. I'm proud of what we've accomplished so far together and excited to be part of the journey ahead.

-Melissa Glass, Board Chair

WAYS TO GIVE



DONATIONS ONLINE OR VIA CHECK:

Give today to support our Culinary Training Program by visiting emmastorch.org/donate or by sending checks to 345 Smith Street, Brooklyn, NY 11231.



GIFTS OF STOCK

Donations of appreciated securities are accepted and can offer tax-advantaged giving.



LEGACY GIVING

Include Emma's Torch in your estate plan to sustain this work for future generations.



WORKPLACE GIVING/ MATCHING GIFTS

Use Benevity or your company's matching-gift program to double your impact.



IN-KIND DONATIONS

We welcome donations of kitchen tools, equipment, and supplies that directly support students' training experience.

Please reach out to giving@emmastorch.org if you have any questions.

I am thrilled to support the life-changing work of Emma's Torch, and be a part of its growth in the DMV area. With its newest home in Silver Spring providing more space for students and customers alike, Emma's Torch will serve as a beacon of hope, opportunity, and dignity for our growing community. Hope to see you there for the best coffee and service in town!

-Linda Potter, Donor





Carroll Gardens
345 Smith Street
Brooklyn, NY 11231

Brooklyn Public Library
10 Grand Army Plaza
Brooklyn, NY 11238

Inwood
4782 Broadway
New York, NY 10034

Silver Spring (Coming Soon!)
1200 East-West Highway
Silver Spring, MD 20910

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