
EDWINS

LEADERSHIP & RESTAURANT
Institute

JANUARY 2017 | ISSUE 19

Celebrating Dr. King and All Who See the Good

Dear Friend of EDWINS,

At EDWINS, we strive to live out the principles that Dr. Martin Luther King, Jr. fought for and upheld: Civil Rights, social activism, racial and gender equality, and his declaration that, “All labor that uplifts humanity has dignity and importance and should be undertaken with painstaking excellence.”

Anshe Chesed Fairmount Temple invited EDWINS founder, Brandon Chrostowski, to its annual Kabbalat Shabbat honoring Dr. King, and Brandon shared how much Dr. King and his vision has shaped his own life and the creation of EDWINS. Current student Keyonna Smith, and graduate Andre Baird also inspired the audience by recollecting their experiences and how the words of Dr. King gave them hope.

Brandon has also been able to share a couple of Dr. King's best-loved dishes. Fox 8 welcomed Brandon and our own

Resident Advisor, De'Anthony Harris, to demonstrate how to make pecan pie; [the pecan pie video is available here](#).

Channel 3 WKYC featured Brandon cooking Dr. King's favorite, pig's feet, and current student Andrew Barker attended the shoot, as well. [The pig's feet video is available here](#).

The Plain Dealer also published Brandon's op ed titled "Jail experiences added to the power of the Rev. Martin Luther King Jr.'s message" [which you can read here](#)



Current student Andrew Barker and Brandon Chrostowski on the WKYC set.

Brandon is inviting everyone to See the Good Tuesday on Jan. 17 to share all the great things happening in the world. Bring a printed copy of positive news to EDWINS Restaurant, and you'll receive a free appetizer or dessert.

Brandon asks each of us: "Imagine if the world had refused to see the good in a former prisoner named Martin Luther King Jr.? We believe in what we see."

We ask you to believe in the power of second chances by joining us for See the Good Tuesday!

ALUMNI SPOTLIGHT: RUFUS HILL

Class of January 2016

Bar Back, Music Box Supper Club

When Rufus Hill first came into EDWINS, he was looking to fill out an application for a job. When he was informed that it was a culinary school geared toward those who were formerly incarcerated, he immediately signed up!

Rufus said that what drew him to the program was the prospect of finding a career and not just another job. He felt that Brandon was very sincere about his mission to help those who were at one time disadvantaged and was struck by how friendly and caring the staff was. He was truly impressed that EDWINS was building a culture, not just shuffling people through another program.

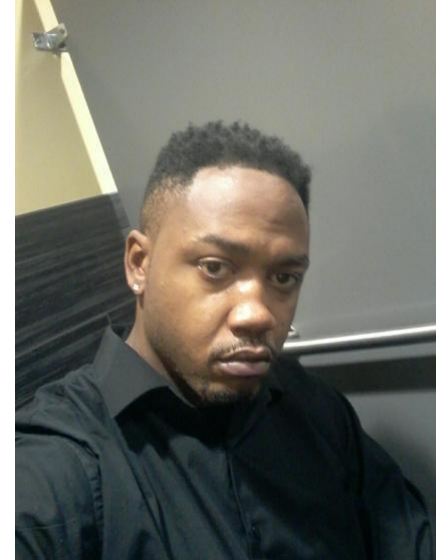
Rufus said that the class that intrigued him the most wasn't even a culinary class, it was a class about the 7 Virtues that really hit him and made him think about morality and life. It helped him to open up and be able to take in everything that he was learning and apply it to his life. While originally he never thought that he would go into the culinary world, Rufus has always had a penchant for cooking since he was young. His favorite dish to cook is greens with red peppers and sausage.

As a child, Rufus watched his grandmother cook meals every day. While she made a lot of southern inspired dishes, his favorite is her spaghetti with turkey meat sauce and Italian sausages. She is the reason that he has a natural inclination for the kitchen. In school, naturally, his favorite portion of the classes was the back of house. He liked it especially because of the rapid pace of service and that there was no down time. Rufus says that he really likes the chaos of it all and a bonus is that he gets to smell all of the different foods cooking!

While the EDWINS journey wasn't easy at times, Rufus would especially like to thank Gerry Grim, Director of Culinary, for being so tolerant of his feelings. He would also like to thank Heather Pederson, Director of Student Affairs, who was in his corner and pushed him to strive for excellence. In addition, he wants to thank his family and God for never giving up on him and allowing him the time to get a second chance. He would also like to thank the entire EDWINS Staff for the time and love that they gave him, even though it was tough at times, it was well worth it!

In closing, Rufus would like to leave a word of wisdom for the incoming students. He says, "Take the program seriously, and don't just focus on getting the stipend. Take everything in, and heed the advice that is given. It takes you from being a good worker to an indispensable part of a business."

The biggest lesson that Rufus took from EDWINS was the concept of exceptional service. He has yet to experience the level of customer service that EDWINS teaches, and it has been invaluable to him. Rufus says, "EDWINS taught me the ins and outs of great service, and it has set me apart from the rest. I get the best tips!"



In the future, Rufus plans to use his experience to open his own business. While he is not entirely sure what that would be right now, he definitely knows that the basic concept will be much like EDWINS in that he plans to change the community but would like to focus on his hometown, East Cleveland, Ohio.

We wish Rufus the best of luck at his current job, Music Box Supper Club and with all of his future endeavors! We cannot wait to see what Rufus puts together for the future of East Cleveland!

By Heather Pederson, EDWINS Director of Student Affairs

Donate

Current Events

Contact

Back in the Game 4 on 4 March Madness Basketball Tournament



**EDWINS 4 on 4
Basketball Tournament**

Hoops and hope is what the EDWINS Back in the Game 4 on 4 March Madness Basketball Tournament fundraiser is all about.

We're asking you to get off the bench and support second chances with this half-court, knockout (single-elimination) tournament. The tournament starts Saturday, March 11, and continues on Sundays through April 8. All proceeds will directly benefit EDWINS students.

We have divisions for all skill levels, including a Family Fun Bracket for families and children. Registration is \$500 for each 5-player team (4 players and one sub), which includes a tournament t-shirt and a shot at the championship trophy.

The deadline to register is March 1.

Get the registration form to print and fill out [here](#).

All ages and abilities are welcome!

Tax-deductible sponsorship packages are also available. For any questions about the race, including sponsorships, teams or volunteering, contact EDWINS Development Director, Valerie Maczak-Grim at Valerie@edwinsrestaurant.org or (330) 268-7400 (mobile). [Learn about sponsorships benefits here.](#)

Can't play or sponsor but you still want to help EDWINS students achieve their hoop dreams?
[Make a contribution via PayPal or Crowdrise here.](#)



“Whatever affects one directly, affects all indirectly. I can never be what I ought to be until you are what you ought to be. This is the interrelated structure of reality.” Martin Luther King, Jr.

An 'Eggcellent' Gift from St. Paul's Episcopal

There are countless connections to the wisdom of Dr. Martin Luther King, Jr. in our community – in fact, one of EDWINS supporters, St. Paul's Episcopal Church in Cleveland Heights, welcomed Dr. King in 1963, where he gave an inspiring speech.

Right: Dr. King addresses the congregation at St. Paul's in 1963. Photo courtesy of Cleveland.com.

Dr. King may have been at St. Paul's decades ago, but the support for equality and social justice remains strong in the parish, and they approached us to see how they could be of help to EDWINS students.

It's a thoughtful, ongoing conversation, but one project that St. Paul's has completed is the 'Eggwins' chicken coop at the Second Chance Life Skills Center.





We are so grateful to the volunteers who worked countless hours to give our Rhode Island Red hens a true poultry palace. By the way, the girls - named Uncle Ned and Mare Hen by two of our supporters - don't mind the cold. Heat is a much bigger concern, especially since they have a cozy roost to keep them warm.

We have tremendous gratitude for Jim Ptacek who architected the plans and organized the building and support crew, to which we send a big thank you, including R B Schwarz Inc. General Contractor, Shake PRO Solutions, Chris, Dale, John, Jeanne, Mark, Poleda, Robert and Stu.

While this chicken coop is a safe haven for our hens, it tells our community that there is progress and renewal happening in our students' lives and within the Buckeye neighborhood. It reminds each and every one of us that passion for food can bring about change, and every corner can be improved and transformed.

"Life's most persistent and urgent question is, 'What are you doing for others?'" Martin Luther King, Jr.



We also want to thank volunteers from John Carroll University for painting Eggwins the beautiful, bright red!

Taking Thyme to Thank the Western Reserve Herb Society

From herbes de Provence and lavender, to parsley and tarragon, herbs are an important part of our menu. That's why we were ecstatic when Linda Mansour of the Western Reserve Herb Society gave us the good news that the society voted to focus their holiday giving on EDWINS. We were so touched by their kindness and commitment to give everyone a fair and equal second chance.

In honor of the Western Reserve Herb Society's generosity, we'd like to share a few herb facts with you that our EDWINS students learn during their curriculum:

A single stem of parsley, such as a garnish on a plate, is called a *pluche* (pronounced "ploosh").

Bitters are after-dinner digestives, and they can be made by steeping just about any herb in grain alcohol. Some of

the more popular herbs for bitters include chamomile, hibiscus, lavender, lemongrass, mint, rose, rosemary, sage, thyme, and yarrow.

Fresh herbs and dried herbs are not interchangeable. A tablespoon of dried dill will leave your dish tasting very different than a tablespoon of fresh dill. If a recipe calls for fresh herbs, you must use fresh.

However, Gerry Grim, EDWINS Director of Culinary, says if you have fresh herbs, you can easily dry them by placing them on a cookie sheet in the oven overnight, with the oven turned off. The low heat of the pilot light will be enough to dry the herbs, preserving them

"Even if I knew that tomorrow the world would go to pieces, I would still plant my apple tree." Martin Luther King, Jr.

UPCOMING EVENTS

Thursday, Jan. 19 at 6:30 p.m.

Champion Committee Meeting for Basketball Tournament Volunteers [more](#)

At the EDWINS Second Chance Life Skills Center, 13106 Buckeye Rd. All interested volunteers for the basketball tournament welcome. Bring a friend. RSVP: Valerie@edwinsrestaurant.org

Saturday, Jan. 21 at 10:30 a.m.

Champion Committee Meeting for Basketball Tournament Volunteers [more](#)

At the EDWINS Second Chance Life Skills Center, 13106 Buckeye Rd. All interested volunteers for the basketball tournament welcome. Bring a friend. RSVP: Valerie@edwinsrestaurant.org

Tuesday, Jan. 24 at 6 p.m.

Vintage Bourbon Dinner [more](#)

Monday, Feb. 6 at 6 p.m.

"Je T'aime" Opera Dinner [more](#)

Volunteer Notes

Guests love our authentic French cuisine, but we added even more French flair to our organization when Marie-Laure le Levreur joined EDWINS in November as the Volunteer Coordinator.

Marie moved to University Heights from France nearly a year ago, bringing tremendous experience and passion. After amassing invaluable experience as a business consultant, Marie-Laure earned her Master's in healthcare and social economy and management and ran a retirement home before moving to the United States.

She generously volunteered her time to many Cleveland non-profit organizations, and got involved with EDWINS as part of a mentoring program at Church of St. Dominic, where she met and worked with EDWINS' alumni. Along with her friends and EDWINS supporters,



Wednesday, March 1

Deadline to register basketball teams [more](#)

Saturday, March 11

Basketball tournament begins [more](#)

Don't miss out on a [sponsorship opportunity!](#)

Monday, March 13

A new EDWINS class begins [email for info](#)

EDWINS IN THE NEWS

Fox Recipe Box: Pecan Pie [view](#)

Jail experiences added to the power of the Rev. Martin Luther King Jr.'s message: Brandon E. Chrostowski (Opinion) [read](#)

See The Good Event at EDWINS [view](#)

Rare bourbon given to Edwins for fundraiser [read](#)

EDWINS to Open Butcher Shop in Buckeye Neighborhood in Mission to Better Lives of Many [read](#)

Edwins buys former butcher shop [read](#)

Brandon Chrostowski's Sweet Potato Puree [read](#)

Edwins Second Chance Life Skills Center awarded \$200,000 for development efforts in Cleveland's Buckeye neighborhood [read](#)

How big is Cleveland's heart? [read](#)

The T.D. Jakes Show [view](#)

Fox Recipe Box: Apple Honey Tarte Tatin [view](#)

EDWINS Expands its Reach with New Dorms, Second Chance Life Skills Center [read](#)

Hiring Job Seekers with Criminal Histories [read](#)

Former inmates now have a place to stay while they get career training [view](#)

Sandrine and Jeremy Cleron and Cindy and Bob Hazelton, Marie-Laure also helped organize a Beaujolais Nouveau fundraiser in November, raising \$3,632 to benefit EDWINS.

We are so fortunate to have a generous community of people who want to support EDWINS students. Marie's position is to help match potential volunteers with projects and roles that are meaningful to them. Currently, we have a need for the following volunteer openings:

1. Volunteer for the EDWINS Back in the Game 4 on 4 Basketball Tournament promotion team (meetings on Thursday, Jan. 19 at 6:30 p.m., and Saturday, Jan. 21 at 10:30 a.m. at 13106 Buckeye Road, Cleveland, Ohio 44120).
2. Basketball tournament registration volunteers (Saturday, March 11, and Sundays in March and April).
3. Filing and organizing in our Development Director's office.
4. Help assembling curriculum binders.
5. Expert hobbyists and teachers to share a skill or hobby with our students and alumni at the Second Chance Life Skills Center. All skills are welcomed but we are especially looking for fitness or health experts.

If you are interested in helping with any of these projects, please contact Marie-Laure at volunteer@edwinsrestaurant.org or by calling (216) 921-3333.

In addition to these current opportunities, we've begun holding Volunteer Information Sessions each month to help potential volunteers learn more about EDWINS and what opportunities are typically available.

Each session also involves a tour the restaurant, teaching space and student housing campus, the EDWINS Second Chance Life Skills Center.

We limit these sessions to small groups of 6 people to get to know our volunteers well and to make sure we have plenty of time to answer questions. We have several upcoming sessions, which [you can find and RSVP for by clicking here.](#)

We'll add more dates – and volunteer opportunities – so stay tuned!

A Million Thank Yous to 100 Women Who Care CLE-Eastside

Have you heard of giving circles?

It's a true form of community philanthropy where groups of individuals give their own money or time to a collective fund. Typically, several members of the giving circle will be drawn at random to present an idea to the group, and the circle will vote on which organization to contribute to. In this way, the good that one person's contribution could do is multiplied by the power of the group.

We were so excited when EDWINS supporter Amy Garnitz told us that her pitch won for the giving circle of which she's a part, 100 Women Who Care CLE-Eastside, and that they would be pooling their contributions to donate to EDWINS.

The power of the 100 Women Who Care CLE-Eastside giving circle was clear when they brought us individual donations totaling \$11,350!

As if that wasn't enough, they invited Brandon to attend a meeting to pull the next presenters who got to pitch their giving ideas.



We are grateful for such an incredible showing of generosity and support for Cleveland's non-profit organizations. Thank you, 100 Women Who Care CLE-Eastside!

"Here and there an individual or group dares to love, and rises to the majestic heights of moral maturity. So in a real sense this is a great time to be alive." Martin Luther King, Jr.

The EDWINS Butcher Shop Begins



We celebrated the turning of a new year by turning the key to 13024 Buckeye Road, a building right next door to our student housing campus that will become the EDWINS Butcher Shop.

To some, it may just be about meat. But to us - and to the Buckeye community - it's about second chances. The building formerly housed Buckeye Beauty Supply and has been vacant for nearly 20 years.

The Butcher Shop will embody all of the reasons for EDWINS' success so far: superior education, community engagement, the highest-quality food and ingredients, neighborhood redevelopment, and increased financial sustainability for our educational programming.

The Butcher Shop will require approximately \$875,000 in renovations and improvements. We are setting our sights to open it in late 2017.

Once completed, it will allow us to provide our students with a two-week intensive butchery class, sending them into the workplace with more knowledge and more skills. The community will be able to purchase not only exquisite proteins, but prepared sandwiches, soups, salads and beverages. We will also sell directly to EDWINS Restaurant, which we project will lower our meat costs by approximately 10%.

It's a win-win-win, and we are excited to bring good food to the neighborhood at a fair and reasonable price!

"If you can't fly, then run. If you can't run, then walk. If you can't walk, then crawl, but, whatever you do, you have to keep

moving forward.” Martin Luther King, Jr.

A Cool Time at Freeze Fest

Students, alumni, board members and staff had a great time at Freeze Fest, a winter-themed carnival party that our friends at Anshe Chesed Fairmount Temple and Our Lady of Peace Catholic Church jointly provided for EDWINS. It warmed our hearts to receive such generosity and to spend time with the wonderful members of each congregation and their families.

There was a buffet of indulgent fair-style food, games, a bouncy house, crafts, a selfie station, and face painting - exactly what was needed to brighten up a dreary winter.

Thank you to the many people at Our Lady of Peace Catholic Church and Anshe Chesed Fairmount Temple who made this possible - the pictures show what a great time we had!







"I believe that unarmed truth and unconditional love will have the final word." Martin Luther King, Jr.

P.S. Just a few tickets left for the Vintage Bourbon Tasting Dinner

Join us on Tuesday, January 24, at 6 p.m. for an exclusive tasting of rare vintage bourbon from Buffalo Trace Distillery.

A highlight of our dinner is the O.F.C. Vintage, valued at more than \$10,000. This bourbon honors the O.F.C. Distillery, a national historic landmark known today as Buffalo Trace Distillery.

Tickets are \$500 per person. Seating for this exclusive event is limited. Please RSVP to the restaurant at 216-921-3333.