



EDWINS
LEADERSHIP & RESTAURANT
Institute

**ANNUAL
REPORT
2021-2022**

Dear Friends,

Thank you for walking with EDWINS through another year! Our 2021/2022 fiscal year started off with a bang with our sold-out Backyard Clam Bake and popular Fall in Napa dinners. We started Saturday Live Music Sessions at edwins too and more. It was so inspiring to see more of the community come back together in person after a long hiatus to support and celebrate each other and EDWINS.

As we saw guests return to EDWINS even more frequently and our student numbers rise, we remembered just how impactful and life-changing this program can be. I remember seeing my colleague Gerry after his first class in Grafton Prison when we were able to resume and his face was a glow with joy. It had been so long since our students had had the hope of the program and that awakening of potential was palpable.

Big things happened during the year. We launched our Tablet Program which brought our culinary curriculum to more than 600,000 inmates in 33 states. We partnered with ViaPath Technologies to get this curriculum to people inside institutions and we teamed up with the Cleveland Browns to provide transportation to those who complete the program and are released to come to EDWINS and join our in-person program here in Cleveland.

We were able to once again get out into the community to recruit and spread the good work of EDWINS. And finally, in June/July we announced the EDWINS Family Center which will provide free childcare to EDWINS students during school and work hours eliminating another crucial barrier to success. Thanks to supporters like you we are well on our way to making this a reality.

Look inside our Annual Report for some more stories, some financial reports, and of course some inspiration.

Merci,



Brandon Chrostowski
Founder, President, CEO



*ABOVE: Brandon Chrostowski, EDWINS Founder,
and Jamal Williams, EDWINS graduate, attend
the Super Bowl.*

*ON THE COVER: EDWINS students and staff
travel to the Culinary Institute of America*

FINANCIALS

INCOME

PROGRAM SUPPORT

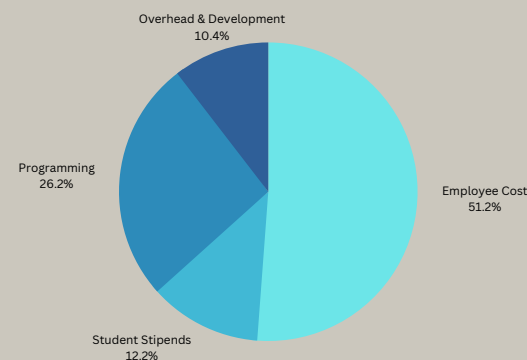
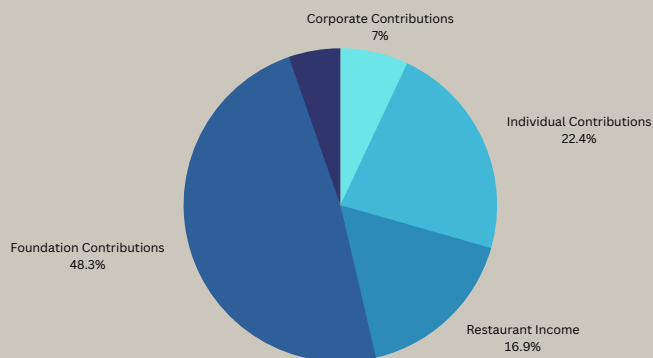
UNRESTRICTED

INDIVIDUALS	22.4%.....	\$387,434
CORPORATE SUPPORT	7%.....	\$121,324
FOUNDATION SUPPORT	48.3%.....	\$835,350
RESTAURANT CONTRIBUTIONS (TIPS)	16.9%.....	\$292,443
OTHER INCOME	5%.....	\$92,218
TOTAL PROGRAM SUPPORT	\$1,728,770

EXPENSES

PROGRAM EXPENSES

EMPLOYEE COSTS	51.2%.....	\$875,556
STUDENT STIPENDS	12.2%.....	\$172,818
PROGRAMMING	26.2%.....	\$372,283
OVERHEAD & DEVELOPMENT EXPENS	10.4%.....	\$148,395
TOTAL PROGRAM EXPENSES.	\$1,420,657





Yolanda Starks worked for 25 years in a commercial bakery, supporting herself and her son. But she yearned to have a more direct role as a chef. "I applied to EDWINS so I could follow my passion. I always wanted to be a chef; culinary school was always too expensive and too far from my family. The EDWINS program – this was something I could do for me. I love the energy, the smells, the music, the laughter. I love recognizing our regular customers and welcoming them back. I love this industry. I'm doing my passion, so it doesn't feel like working. Now I can go anywhere and work; I could open my own space, and I have all the resources I need. It's attainable for me. And, I have a little piece – a token -- from everyone I've met here."



Seth Fields had 23 years in prison to think about his legacy. He worked hard to be released from prison and that hard work and determination brought him to EDWINS. "I do not want prison and what got me there to be the lasting mark I leave on this world. EDWINS has broadened my horizons and taught me to love cooking and the culinary industry. I found out about spices that I didn't even know existed and learned to blend different flavors together. My cooking and career are a great way to leave a legacy and my mark."



Jaison McLendon already had cooking experience when he came to EDWINS but he wanted the certificate to back him up. "I heard about EDWINS in prison and I wanted to get some kind of degree that says I know how to do this. I already knew the kitchen so I wanted to learn the rest of the restaurant. Now I know how to serve and order and invoice."

from the students



EDWINS Partners with Oakmount Education to Provide Culinary Career Technical Education Program

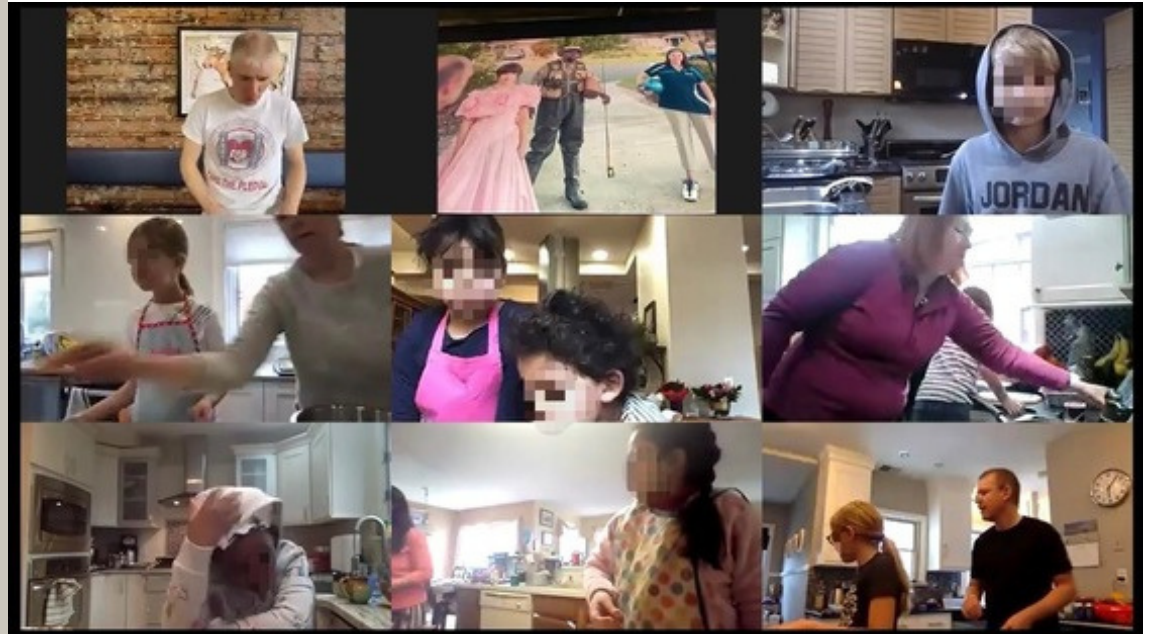
In 2021, EDWINS worked very closely with Fredrick Douglas High School, run by Oakmount Education, to provide a top-of-the-line culinary training program for their students.

Teams from EDWINS and Oakmount came up with a three-phase plan: build a classroom/kitchen, develop a curriculum, and find a teacher. The program is Ohio's inaugural Drop-Out Recovery High School Culinary Technical Education Program.

Students learn food safety, cooking techniques, basic gastronomy insights and knife skills. The program also ties in basic high school skills such as math and ties them in on a culinary level with things like menu costing and profit & loss sheets. At the end of each school year, students can enter an apprenticeship program to study to become cooks and chefs at EDWINS. This hands-on experience will give graduates of the program skills that will provide them with a competitive advantage when out looking for jobs in the field.

LEFT: Keeping with our teaching mission, EDWINS taught a series of cooking classes aimed at our city's youth! These online classes taught via Zoom using meal kits over the course of eight weeks brought cooking techniques and nutrition to five local schools including Menlo Park, Harvey Rice, and Shaker. Nearly four thousand meal kits were prepped and delivered to elementary-aged students throughout the city!

BELOW: EDWINS gained national notoriety with some wonderful national news coverage; especially with our inclusion in the New York Times' list of 52 Places for a Changed World published in January 2022. This coverage as well as write-ups in the Washington Post and FoxBusiness.com was a great opportunity to bring attention to the importance of reentry on a global level.



[See List](#)

Dinner isn't usually part of the prisoner re-entry system, but at [EDWINS Leadership and Restaurant Institute](#) in Cleveland's Buckeye-Shaker neighborhood, the mission is larger than braised artichokes and Burgundy snails: The aim is to teach former prisoners a new trade. Founded by Brandon Chrostowski, a classically trained chef, EDWINS includes a fine-dining French restaurant, bakery, butcher and event space, all open to the public. The campus has a test kitchen, apartments and basketball courts, and EDWINS continues to buy and refurbish buildings in the underserved neighborhood (a culinary class is available on closed-circuit tablets in prisons throughout the country). The institute helps former inmates get a place to live rent-free (relocation fees are paid in part by the Cleveland Browns football team), a driver's license, legal counseling and health care. "It's not just about a wonderful restaurant, it's not just about re-entry," said

RESULTS

450+

Alumni to date

147

Restaurants have hired EDWINS
graduates to date

30%

Of program costs covered by
restaurant profits and restaurant
contributions

6

New classes each year

<1%

Recidivism rate for our graduates