



## FOR IMMEDIATE RELEASE

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### Food Bank of Delaware marks grand opening of new headquarters in Newark

**Newark, Del.** (June 21, 2019) – The Food Bank of Delaware officially cut the ribbon on its new 80,000-square-foot facility in Newark this morning. The ceremony officially culminated an almost three-year project to relocate the 14 Garfield Way facility to 222 Lake Drive in Newark.

“It’s a proud day for your Food Bank of Delaware,” said Food Bank of Delaware President and CEO Patricia Beebe. “This building represents what the Food Bank of Delaware does best – partnering with community members to create strategic alliances to do what is in the best interest of the people we serve.”

More than 300 guests were on hand to witness the official ribbon cutting including community dignitaries.

“I am in awe of this new facility, it’s capacity to serve our neighbors in need, and the vision put forth by Pat,” said Sen. Coons. “The Food Bank of Delaware has done incredible work since 1981, and with their new building, farm and job training center, it’s poised to lead the way for the next 40 years. Congratulations to Pat and her team, the board and the volunteers on their new home.”

The \$15.5 million project enables the Food Bank of Delaware to better serve Delawareans.

“The new Food Bank facility answers the greatest needs, and reflects the most promising responses, with regard to hunger in Delaware—not just short-term, crisis response, but also addressing underlying issues that put children and families at risk for food insecurity. It’s a privilege to be one of the Food Bank’s partners in that work,” said First Lady Tracey Quillen Carney.

“The Food Bank of Delaware continues to make Delaware families stronger and healthier by providing access to an on-site Health Pantry,” said Lt. Governor Bethany Hall-Long. “The Newark headquarters will bring locally-grown farm foods to help prevent hunger and provide our friends and neighbors with healthy nutritious food.”

The new headquarters would not have been possible without the support of the community.

“It’s been a long journey to 222 Lake Drive, and I’ve tried to help anyway I could,” said State Representative Ed Osienski. “I am happy for the FBD team that they are finally in their new home, and I stand ready to help them continue in their mission of feeding the hungry and providing job training throughout Delaware.”

“The Food Bank of Delaware is successfully filling a vital need in Delaware through its work feeding the hungry and training the un- and under-employed,” said State Senator Stephanie Hansen. “This an organization that is literally saving lives and I’m proud to support this project, which will allow the Food Bank to continue that mission, expand its reach and provide a vital safety net for families in need for years to come.”

Some highlights of the new facility:

- Increased capacity to bring in fresh, nutritious produce from local growers for Delaware families in need

- Increased training space for the Food Bank's Delaware Food Works workforce development programs, including The Culinary School and L.O.G.I.C. (Logistics, Operations, General Warehousing and Inventory Control)
- A four-acre farm enables the Food Bank to grow its own foods. The organization is currently growing tomatoes and peppers in two high tunnels that will be sold through a summer CSA and an on-site farm stand. Proceeds will benefit the Delaware Food Works workforce development initiative. The CSA and farm stand will also feature locally-grown foods from other Delaware farmers and Delaware producers. The farm stand is open to the public Thursday and Friday from 3:00 p.m. – 7:00 p.m. and Saturday from 10:00 a.m. – 2:00 p.m.
- The on-site Discover Café provides an employment opportunity for current culinary students and alumni. The café is open Monday-Friday from 6:30 a.m. – 2:00 p.m. Proceeds from the café benefit Delaware Food Works
- An on-site Healthy Pantry Center provides an opportunity to directly serve families in need. The pantry is set up like a mini grocery store to empower clients to make food decisions that are best for their household. Emphasis is placed on nutritious foods like whole grains, fruits and vegetables, beans and more.

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