



Step By Step

TRANSFORMING LIVES, ONE STEP AT A TIME



THE GERMAINE KORUM CENTER

CELEBRATION EVENT

GERMAINE KORUM CENTER PRE-GRAND OPENING

PICTURED ABOVE:

[From Left to Right] **Krista Linden,**
Germaine Korum, **Jerry Korum**

On October 26th, Step By Step celebrated a pre-grand opening celebration to ensure that Germaine Korum and her family, founding donors for the project, could attend.

The site is named after Germaine, who has battled lung cancer for years and is well known in the local community for her advocacy for women and children. The Korum family gave a \$500,000 financial gift early on in the project, which was matched to help us purchase the property.

Germaine, 74, was one of the first benefactors of the center, and felt its values matched her own. “This vision of teaching women job skills is so important,” Germaine said. “I think it will be really amazing and go on to help generations.”

Krista Linden, Step By Step’s Founder & Executive Director, says her vision for the center is to build strong families.

Krista says, “We are going to help the women we serve to not just become skilled, reliable, and professional employees, but also to realize their value as mothers, to recognize their unique strengths and to see hope for their future. We are going to help them dream and then we are going to help them put those dreams to work.”

We are so incredibly grateful for the support of Germaine Korum and her family. It’s one thing to have a big vision, but it’s another to paint the picture so others will join you. I’m tremendously grateful to the Korum family for investing in the vision before there was much to see. I always wanted the site to be named after Germaine, someone who clearly has a heart for motherhood and children! It’s a perfect fit.

All of us at Step By Step will be forever grateful for their gift that made the purchase of the property possible. This place will honor Germaine’s legacy and serve women and children, in her name, for generations to come.”

Welcome to the GERMAINE KORUM CENTER

The focus for this center will be on teaching soft skills and providing job-training and workforce experience. This place will allow us the time and flexibility to offer intentional, individualized, holistic care, based on the unique needs and challenges of the women we serve. Wraparound services offered onsite will include case management, life skills and parenting classes, mentorship, and mental health counseling.

“I am so grateful for each and every one of you. Thank you for believing in this idea and bringing this dream to life with us. Most of all, thank you for investing in the lives of the mothers and babies we serve. Thank you for helping us to end cycles of poverty and abuse and build brighter futures for these mothers and children and families who will define our next generation. Thank you for being a part of the Step By Step family! And, thank you for being a part of this legacy in motion.”

KRISTA LINDEN
STEP BY STEP FOUNDER & EXECUTIVE DIRECTOR



PICTURED: [From Left to Right]
Lore & Neil Van Lierop, Senator Hans Zeiger



“While having a healthy pregnancy and getting a good start to parenting are monumentally important goals, we recognized that it was not enough.”

- KRISTA LINDEN

“I am humbled and I stand with this entire community in celebration of what is taking place right here and right now.”
JERRY KORUM

“It has certainly been one of the big honors of my time in public service to do what I can to advance this project, a real point of community pride to be able to think about this historic Van Lierop property to be kept in use for this purpose. I think we’re all so proud of that. This is going to benefit our community in so many ways.” **SENATOR HANS ZEIGER**

“There is so much goodness in this project, from honoring and carrying out the spirit and legacy of the Van Lierop Farm, to helping mothers in need, to coming together to realize a dream and to creating a community space that will be a treasure for years to come.” **PUYALLUP MAYOR JOHN PALMER**

“Today’s celebration is not just about this beautiful brand new event center. It’s about the thousands of women Step By Step has served since 1997, and the thousands of women to come. Simply put, just like Step By Step says ‘it’s about empowering mothers, because mothers empower families and communities.’ It is my complete honor and privilege to represent Step By Step in the US House of Representatives, because this organization...is truly making a positive impact in our community - one woman and child at a time.”

CONGRESSMEN DENNY HECK

THANK YOU

We’d like to recognize our Development & Construction Teams and Leaders:

Jeff Brown Architecture
ARCHITECT

Mountain Construction
CONSTRUCTION

Barghausen Consulting
CIVIL ENGINEER

Christian Fynboe
STRUCTURAL ENGINEER

Sue Genty Interior Designs
INTERIOR DESIGNER

Bargreen Ellingson
KITCHEN CONSULTANT

Sullivan Painting
PAINTING

Restaurant Group
RESTAURANT CONSULTANT

Thomas Rengstorf &
Associates
LANDSCAPE ARCHITECT

Tacoma Plumbing
PLUMBING CONTRACTOR

Electrical Systems
ELECTRICAL CONTRACTOR

Sunset Air
MECHANICAL
CONTRACTOR

Franklin Roofing
ROOFING

Patriot Fire
FIRE ALARM SYSTEM

Rhine Demo
DEMO

And, we want to especially thank our Major Donors who generously gave leadership gifts:

Korum for Kids Foundation
Gary E. Milgard Family Foundation
Stafford Loveland Charitable Trust
Whisper Foundation
Windows of Hope Foundation
Bamford Foundation
Ben B. Cheney Foundation
Boeing Employees Community Fund
Franciscan Foundation
Multicare
Columbia Bank

...and, thank you to the many generous individuals and families who made this project possible, including our largest donor who wishes to remain anonymous.

MEET THE FARM 12 RESTAURANT & EVENTS family

Located onsite at the Germaine Korum Center is our social enterprise business - Farm 12 Restaurant & Events - which features a 400-seat banquet event hall, a 2,000 square foot training kitchen, and an onsite bakery and restaurant.

100% of our profits go to support Step By Step's programs.



WWW.FARM12.ORG



DAVEN DARAN EXECUTIVE CHEF

Chef Daven Daran spent his childhood growing up on a 100% sustainable farm, before pursuing his culinary dreams. Daven is an award-winning Chef with over 17 years of experience crafting exceptional food in some of the finest resorts and restaurants in the region.

Daven's culinary dishes are influenced by culturally-diverse regions from around the globe, and he prides himself on providing top quality professional service.

Farm 12 is honored to have him at the forefront of our restaurant and banquet events teams.



HANNAH RUSSELL PASTRY CHEF

Hannah has been baking pastries professionally for 10 years and passionately consuming them far longer. Food is central to most of her hobbies, like growing organic vegetables, preserving, jam-making, and baking naturally leavened bread, but she also loves hiking, hand embroidery, and watercolor. Her perfect morning features toasted sourdough with whipped mascarpone, fresh raspberries and honey, a strong cup of Yorkshire Gold, and a porch swing. She believes in the transformative power of shared meals and extending love to others through butter, particularly in the form of a warm chocolate chip cookie.



JOSHUA KELLY-DUCKWORTH BANQUET SOUS CHEF

Classically French-trained, Chef Joshua attended culinary school in 2008 and has been professionally cooking for 11 years. He enjoys making stocks and sauces for soups or just to sip! In the kitchen, pickling and fermenting foods, smoking meats, and charcuterie work are his favorite jobs.

Joshua is most passionate about learning and experiencing new foods and ideas. He lives in Sumner, just down the street from the house he grew up in. When Joshua isn't in the kitchen, he enjoys fishing, golfing, foraging for mushrooms, and gardening.



KEVIN GROSS RESTAURANT MANAGER

Kevin has 12+ years of experience in the Restaurant Industry doing everything from dishwashing to Bar Management. He is very passionate about Farm 12 and the Step By Step program and excited to be a part of the opening. He loves travelling and exploring different cultures, music, and cuisine.

He loves a nice beer and burger as much as sitting down to a delicious 3-course meal with an exquisite red wine. Kevin loves to spread positivity and happiness through food, music, and creating enjoyable experiences that people will remember forever.



RACHEL HAMILTON ASSISTANT MANAGER

Rachel has over 10 years of experience in food and customer service and 4 years in restaurant management. Fresh fruit and vegetables paired with cheese and nuts is her go-to meal. She believes that great food and great service should come from the heart.

Rachel is also a Step By Step mom with two beautiful girls, Beverly and Blossom. We are honored to have her on our leadership team for Farm 12.

NOTES FROM OUR FARM 12 RESTAURANT & EVENTS

family



JOWELL, Server

My Step By Step case manager, Sarah Brockes, officially brought me to Farm 12! Since I was a Step By Step Mom, I have a relationship with a lot of the Step By Step employees. They kept contacting me and supporting me throughout the whole interview process.

I am most excited about the supportive employment opportunities for Step By Step Families! I've dealt with different supportive services in the industry, like Goodwill, but this is so specific to what I can relate to. This supports single moms trying to figure it out, just like me.

LEILANI, Bakery

My dad used to always bring my pastries to work, as I would test them out. A Step By Step employee's daughter works with my dad, and she told him I should apply!

I love learning from Chef Hannah! I love icing the cakes (and eating the cakes.) It is my dream to one day open a Pastry Food Truck! It would specialize in cupcakes and cakes on the go!

DERIAN, Breakfast Cook

I like the people and working under Chef Daven and Chef Joshua. They are classically trained, and it's nice to work for people that have style. My favorite item is the skirt steak. I love the marinade and chimichurri sauce! The huevos rancheros is my favorite to make! I love the layers and spices.

SALINA, Front of House

I came to Farm 12 with such excitement and joy to be a part of something new. I had an open mind to all the suggestions and creative brains that came together to create such a wonderful place to work.

I feel honored to get to represent Farm 12. I didn't have any prior knowledge about Step By Step, and I appreciate Krista sitting down with the team, explaining how it came about. I also have had the opportunity to meet with some of the Step By Step moms, and they are some of the sweetest, most caring and down to earth ladies I have met.

What excites me the most is getting the opportunity to train and learn every aspect of what Farm 12 is. From opening our doors first thing in the morning, to gathering pastries and coffee for our guests, to taking lunch orders, serving dinner, and closing the restaurant down, it has all been such a fun journey so far. If you haven't tried the Salmon Farro yet, make that your next priority! And, don't forget to take home a slice of our housemade 5-layer Chocolate Peanut Butter cake home with you!

BREANNA, Server

My parents went to college with Talleen Foerster (Director of Banquet Events!) She told me that this new restaurant was opening down the street and that I should apply. The day I applied with Farm 12, I received another job offer. When Taylor told me about the vision behind Farm 12, I knew this place was going to be different, and I just had to be here! I absolutely love coming to work every day because everyone is so genuine and happy.



ALISSA, Front of House

I came to Farm 12 because I want to work for a restaurant that has true values and morals. I am most excited about the impact that Step By Step has on the communities they serve. Even if I play a small role in that, I am happy.

SHYANNE, Server

I heard about Farm 12 and Step By Step through my friends, Cassandra and Mitchel! I immediately put in my 2 weeks notice, after interviewing with Taylor. I love how family oriented it is at Farm 12. I feel at home and excited to come to work. This place is awesome and I can't wait for it to be in its full glory. Everyone should know about it! I've never been a part of a restaurant that cares so much about its employees.

VIVIAN, Front of House

I heard about Farm 12 from Breanna, who had already been hired. Once I interviewed with Taylor at the job fair and heard a little about Step By Step, I decided to go home and research a bit. Once I learned about the mission and message, I knew I would be proud to work for Farm 12 if I had a chance to be hired.

I am most excited to gain experience in the industry and also be involved with a super awesome staff. But, most importantly, see what a good restaurant with great roots can do for a community. My favorite things are the Salmon Farro and the Carrot Cake!

KAITLYN, Bakery

I saw the Farm 12 ad for a Baker on Craigslist! At the time I was a line cook at Evergreen Recovery Center. I loved working at a place with a mission but I also wanted to get back into baking! I love the concept. Fresh, housemade, and from scratch. My favorite thing to eat is the morning buns, and I love making the bread.



DYAN, Banquet Server

My testimony is a little different. I love Step By Step and the mission behind it. I thoroughly enjoy working for this organization, as a Case Manager. But, when I heard about the restaurant opening, I wanted to be a part of it. I love helping people, if it be providing moms with resources or making someone smile by pouring them some water. I just like people.

Having some of our Step By Step moms (and dads) working at Farm 12 is exciting. I'm so happy I get to be a part of both the Farm 12 and Step By Step family!!



KRISTA LINDEN
FOUNDER & EXECUTIVE DIRECTOR

Krista Linden never formally worked one day in hospitality. She spent her high school summers painting a natural gas pipeline, mowing fairways, and raising steers. And, after cooking for a family of nine for most of her adult life, she would be happy to never cook another meal in her life.

But, Farm 12 is about more than cooking, serving, and hostessing. It's about feeding souls, cultivating healthy habits, nourishing supportive relationships, and growing people towards potential and opportunity. Outside of work, Krista enjoys any quiet time she can get (while raising 7 daughters), working out, going on coffee dates with her kids, watching her girls play volleyball, being in church, dinner dates with her husband, and Facebook. Her favorite food is salmon and her favorite drink is a caramel macchiato.



TALLEEN FOERSTER
DIRECTOR OF BANQUETS & EVENTS

Talleen has over 20 years of experience in the hospitality business, working both in the kitchen for restaurant and banquet support as well as specializing in event planning for weddings and corporate, public, and private events. She is also skilled in event design and decor. She left her position in Seattle as the Director of Catering and Special Events, for one of the largest Law Firms on the West Coast, to come to Farm 12. Born and raised in Puyallup, she is thrilled to have found a home, here at home, as part of the Farm 12 Family. Faith, Family and Food are her favorite ingredients to the perfect recipe!



EVA LINDEN
BANQUET EVENT SALES COORDINATOR

Eva graduated from Southern Methodist University with a degree in Public Relations and English. She also spent four years as a Division 1 volleyball player. If she could eat one meal every day for the rest of her life, it would be chicken Caesar salad and sweet potato fries, with chipotle mayo sauce and sour gummy worms. Eva was drawn to Farm 12 for her love of great people, great food and great parties!



ALEXIS CARRUTHERS
COMMUNICATIONS DIRECTOR

Alexis has over 14 years of experience in Communications and Marketing and is passionate about both Step By Step and Farm 12. She loves cafe lattes, fresh bread, pappardelle with bolognese, and Chenin Blanc with fruit snacks. She believes all food (and coffee) should be made and served with love. You can usually find her in one of two places - at her desk or at her espresso machine, making lattes for the team. After nearly a decade of being able to work with Step By Step, she is still continuously amazed and touched by how much the team cares deeply for the women and babies and families the organization serves - but also for each other.



BETTE ANNE CURRY
BANQUET COORDINATOR & SPECIAL SALES

Bette Anne has over 31 years of experience in the restaurant, catering, and banquet events industry. She gets goose bumps just thinking about building a culinary display out of beautiful colors and textures, like an artist with a palate of paints. She is known for her intricate multi-course sit-down dinners, large gourmet displays, and her love of around the world cuisine. As the owner of Tacoma's premiere commissary kitchen, she remains an entrepreneur, manager, and landlord, as well as a chef. Her motto is, "we meet people where they are, and if we can help one person get the skills to help better their lives and family, then we have done what we were brought here to do."



LARA MILLER
SOCIAL MEDIA & ADVERTISING DIRECTOR

Lara graduated from Northwest University in 2017 with a degree in Business Administration. While in college, she fell in love with children while working as a nanny. She has also worked in the hospitality industry as a dishwasher, and in customer service selling black, stretchy yoga pants. She found a way to combine all three loves working with both Step By Step and Farm 12. There hasn't been a taco or a homemade guacamole that didn't have her drooling. And, with the worst case of FOMO, you can find her anywhere the people are celebrating!



SARA BARBER
ACCOUNTANT

Sara graduated from PLU in 2016, and has since worked in both tax accounting and financial analysis. She loves all types of pasta and pizza, especially when paired with a nice glass of red wine.

Sara currently lives in downtown Puyallup and has a love for the city and the people in it, and she is excited to be working close to home. You can usually find her spending time with loved ones, working out, or working on her next house project.

We ♥ Our Volunteers

CHAMPIONS OF THE MONTH

October | Shelly Luthi

Shelly spent countless hours alongside a group of crafty and dedicated volunteers who searched far and wide for the perfect farm-style chairs for Farm 12. After collecting over 100 unique chairs, the team worked hard to stabilize, re-cover, and stain them, so they would be sturdy and ready for use. Members of the team included: Sharon Linden, Camille Eliason, Shelley Roberts, Ben Luthi, Linda Wakeley, Sheri Locke, Rebecca Nystrom, and many more! Our volunteers continually amaze us with their hidden skills! Many of these chairs came from homes in our community! Take a look, when you come visit. You may see a familiar looking seat!



November | Office Volunteer Team

It was just two days prior to our Pre-Grand Opening Celebration event for the Germaine Korum Center, and we had hardly finished pouring sidewalks in our courtyard. We had a huge landscaping plan, but no time to complete it. Alexis Carruthers and Annmarie Mathews, along with Vancie Daniels and a few core office volunteers got on their phones to track down items, drove trucks, hauled hundreds of trees, shrubs, and flowers, and planted everything by hand! They even got some of the items donated. They were dirty, tired, and loving life working together. There is still work to do, but they made our site look nice in time for this memorable event.



December | Paul Morris

A few months ago, our construction team was discussing what kind of doors to place in the private dining room of our restaurant. We asked if the team would consider using reclaimed doors from the former Van Lierop Bulb Farm Gift shop!

The doors had all kinds of wear and tear, but our architect wanted to keep their character. We called a volunteer, whose wife used to work in the gift shop. For weeks, Paul Morris worked to meticulously strip off the old paint and bring out the original wood. Many days, we would find Paul working late into the night. He was so patient and refinished the doors to perfection! They now hang in the Farm 12 private dining room! We are so thankful for Paul's dedication to Step By Step, Farm 12, and reviving such a special piece of history!



2019

CHRISTMAS CELEBRATION

Making Memories Together

Over the first weekend of December, we celebrated Christmas with over 400 Step By Step moms and members of their families!

Together, we hosted a sit-down turkey Christmas dinner, with all the trimmings, for over 2,000. We took professional portraits of our families and pictures with Santa. We gave out over 500 food bags and grocery gift cards to help families enjoy a special holiday meal at home.

Kids decorated cookies, played at our cupcake walk station, chose and wrapped gifts for their moms, hung out with our talking Christmas tree, raced slot cars, and lots more! Hundreds of our moms received presents for their children and were given a welcoming safe place to make memories with their little ones.

We are so thankful for Lighthouse Christian Center and Northview Community Church for helping us mobilize over 600 volunteers to make these events possible. Year after year, they have showered our moms and families with unconditional love.

We couldn't think of a better way to start this holiday season. Thank you to everyone who helped make these events possible! It was an amazing year!

FORMAL DINNER | SILENT AUCTION | INTERACTIVE EXPERIENCE

LEGACY IN MOTION *experience*

SAVE
THE DATE!
03.07.2020

GERMAINE KORUM CENTER
SATURDAY MARCH 7TH, 2020
DOORS OPEN AT 5:00 PM

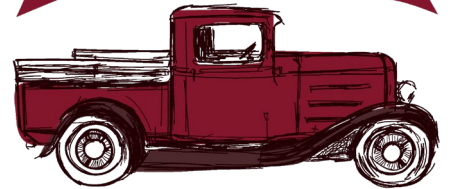


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