Enhancing the Sustainability of Fundraising for Community Free Food Kitchens through *Ta'awun* (Mutual Cooperation)

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Abstract
Purpose: This paper aims to examine the enhancement of sustainability in fundraising for community-free food kitchens through the concept of *ta'awun* (mutual cooperation).
Design/methodology/approach: The study conducted qualitative personal interviews with three (3) activists from community-free kitchens to gather their insights and feedback on how to sustain fundraising and operations through the implementation of *ta'awun*.
Findings: The findings revealed that *ta'awun*-driven partnerships, community engagement, and diversified fundraising approaches are key factors in sustaining fundraising and operations for community-free food kitchens. By forming partnerships with various stakeholders, including local businesses, organizations, and government entities, these kitchens can secure ongoing financial support and resources.
Research limitations/implications: Firstly, this research highlights *ta'awun*'s role in sustaining fundraising for community-free food kitchens. Further research can explore its mechanisms and cultural, social, and religious factors to inform effective fundraising strategies. Secondly, the research emphasizes engaging stakeholders like local businesses, organizations, and government entities. Studying their dynamics can uncover motivations and challenges, enhancing collaboration for *ta'awun*-driven initiatives.
Practical implications: First, collaboration and partnerships with stakeholders (businesses, organizations, government) for sustained fundraising; second, community engagement through events, volunteer programs, and communication to foster ownership and a giving culture; third, diversified fundraising approaches (online campaigns, sponsorships, grants, crowdfunding) for financial stability, and fourth, continuous evaluation and adaptation of fundraising strategies based on feedback and changing circumstances.
Originality/value: This research explores *ta'awun*'s role in sustaining fundraising for community-free food kitchens. It highlights the importance of community engagement and diversified fundraising approaches, providing practical insights. Additionally, it recognizes the societal impact of these kitchens in addressing food insecurity and promoting social equity.

Keywords: Sustainability, *Ta'awun* (Mutual Cooperation), Fundraising, Sustainability

Introduction
Community free food kitchens are essential in assisting poor populations in a society where access to sufficient and nourishing food is still a major challenge. These kitchens serve as crucial safety nets for communities by feeding people and families who are experiencing food poverty (Zainal, Mustaffa & Othman, 2019; Dahlan & Ibrahim, 2021; Sharma et al, 2022). However, maintaining fundraising initiatives to support these kitchens can be difficult.

The idea of improving community free food kitchen fundraising sustainability through shared effort emerges as a solution to this problem. Community free food kitchens are crucial in addressing the urgent problem of food insecurity in local communities (Dahlan & Ibrahim, 2021; Sharma et al, 2022s. These kitchens serve as crucial lifelines, delivering nutrition and hope in times of need by serving nourishing meals to individuals and families struggling with hunger (Zainal, Mustaffa & Othman, 2019; Sharma et al, 2022. However, despite their admirable efforts, these kitchens face significant obstacles in their quest to maintain steady fundraising for the survival of their operations.

The underlying difficulty is in the unpredictability of fundraising sources, as relying on one source of funding might leave one exposed and uncertain. The flow of cash may be hampered by economic fluctuations, changes in donor priorities, and unforeseen events, which may jeopardise the kitchens' capacity to feed those who depend on them (Moggi & Dameri, 2021; Sharma et al, 2022). The need for innovative and flexible strategies to ensure the long-term survival of community free food kitchens is increased by this susceptibility. Given these difficulties, the need for creative approaches becomes obvious.

Exploring innovative options that go beyond conventional fundraising strategies is urgently needed to ensure the long-term success of these crucial institutions. A more robust basis for fundraising efforts can be created by adopting creative strategies such cooperative relationships with neighbourhood companies, participation in grassroots community projects, and the development of volunteer networks (Dahlan & Ibrahim, 2021; Moggi & Dameri, 2021; Sharma et al, 2022). In addition to reducing the risks brought on by varying financing sources, these creative techniques also encourage a stronger sense of community ownership and involvement, fostering a long-lasting circle of support (Moggi & Dameri, 2021; Sharma et al, 2022). Indeed, community free food kitchens' importance in tackling food insecurity is unquestionable, but due to the difficulties associated with maintaining constant fundraising, their sustainability is in jeopardy.

This contrast highlights the need for creativity and innovative thinking to set the community free food kitchens on the path to long-term success. These free food kitchens may overcome obstacles by utilising the power of creativity and collaboration (Zainal, Mustaffa & Othman, 2019; Dahlan & Ibrahim, 2021; Sharma et al, 2022). Thus, ensuring that their crucial goal remains unshakable and that their influence on vulnerable populations keeps escalating through time.

The effects of inconsistent funding are felt across the free food kitchens' operational environment and have a significant impact on their ability to properly serve their communities. The availability of resources for meal service becomes uncertain due to inconsistent funding, which adds a tangible element of uncertainty to the situation (Zainal et al, 2022; Sharma et al, 2022). This unpredictability makes it difficult for the kitchens to plan ahead and manage

resources effectively, and it raises concerns about their long-term ability to address the urgent needs of those who depend on them.

As the ebb and flow of funding sources threaten their operational continuity, their goal, which is anchored in solving food insecurity, is put in jeopardy. On the other hand, the benefits of sustainable fundraising have tremendous effects that strengthen free food kitchens and the communities that these free food kitchens serve by establishing a paradigm of stability.

A stable influx of resources guarantees that these community free food kitchens can continuously provide wholesome meals to people in need, placing the certainty of consistent food distribution at the forefront (Dahlan & Ibrahim, 2021; Sharma et al, 2022). This consistency goes beyond providing food; it imparts a sense of reliability, a promise that the kitchens would remain strong in the face of difficulty and be prepared to offer assistance regardless of the situation outside.

The benefits of sustainable fundraising go far beyond the actual physical boundaries of the facilities. It has the amazing potential to increase outreach initiatives, allowing these kitchens to provide assistance to a larger population of those in need (Zainal, Mustaffa & Othman, 2019; Dahlan & Ibrahim, 2021; Sharma et al, 2022). By establishing satellite distribution points, mobile services, or collaborations with other neighbourhood organisations, they may be able to cast a wider net of aid and reach people who might otherwise go unaffected if they have a strong financial foundation.

The development of community trust is intricately woven into the fabric of sustainable fundraising. Financial support that is consistent fosters trust in the kitchens' operations and mission, cultivating a sense of dependability that is felt by both people in need and those who donate to the cause (Zainal, Mustaffa & Othman, 2019; Dahlan & Ibrahim, 2021; Sharma et al, 2022). The cornerstone that strengthens the connections between the kitchens and the community and fosters cooperation and understanding is trust. A solid and long-lasting foundation of support for the kitchens may be built on the basis of this synergy, which is fostered by the consistency of sustainable funding.

The effects of irregular funding raise questions about the effectiveness of free food kitchens in assisting their local populations. On the other hand, sustainable fundraising has a number of benefits that go far beyond financial security (Zainal, Mustaffa & Othman, 2019; Dahlan & Ibrahim, 2021; Sharma et al, 2022). It alters the topography of food distribution, broadens the scope of outreach, and cultivates the sense of trust that bonds communities together.

Adopting the sustainability ethos entails more than just maintaining financial security; it also entails creating a web of empathy, dependability, and empowerment that strengthens free food kitchens and improves the spirits of those they serve (Zainal, Mustaffa & Othman, 2019; Dahlan & Ibrahim, 2021; Sharma et al, 2022). Based on the deliberation, this paper postulated to examine the enhancement of sustainability in fundraising for community-free food kitchens through the concept of *ta'awun* (mutual cooperation).

Literature Review
Community Free Food Kitchens
Community Free Food Kitchens are essential in tackling food insecurity and promoting community spirit in local communities. These endeavours, which cover the natural cycles of food production, distribution, and consumption, are intricately entwined with the very nature

of the world (Zainal, Mustaffa & Othman, 2019; Dahlan & Ibrahim, 2021; Sharma et al, 2022). These kitchens can create a harmonious relationship with the environment by using sustainable and local foods, promoting resource conservation, and lowering the carbon footprint related to food production.

Community Free Food Kitchens' efficiency and impact are greatly influenced by the operational environment. It is crucial to provide a friendly and inclusive environment so that people from all backgrounds feel comfortable enjoying healthful meals (Zainal, Mustaffa & Othman, 2019; Dahlan & Ibrahim, 2021; Sharma et al, 2022). Additionally, upholding high standards for sanitation and food safety ensures the participants' health and wellbeing by halting the transmission of disease and fostering general nutritional wellness.

These kitchens have conditions that need to be fulfilled in order for them to successfully carry out their mission. The lifeblood of such initiatives is committed volunteers who are passionate about eradicating hunger and strengthening links within communities. The continued running of the kitchens depends on their dedication to cooking, serving, and interacting with customers (Zainal, Mustaffa & Othman, 2019; Dahlan & Ibrahim, 2021; Sharma et al, 2022). Additionally, encouraging partnerships with neighbourhood farms, companies, and organisations increases the impact of Community Free Food Kitchens by allowing them to get dependable food supplies, funding, and resources to improve their outreach initiatives.

In the context of these community-driven efforts, the importance of support cannot be emphasised. It is essential to receive financial and in-kind assistance from other sources in order to pay operating expenses, buy necessary supplies, and broaden the reach of the kitchens (Zainal, Mustaffa & Othman, 2019; Dahlan & Ibrahim, 2021; Sharma et al, 2022). The emotional support created inside the community itself, as people unite to lift one another up and lend a helping hand to those in need, is just as significant. This widespread support not only boosts the spirits of the volunteers but also supports the idea that these meals are essential elements of a compassionate and caring society.

Community Free Food Kitchens essentially flourish when nature, circumstances, demands, and support converge. They become beacons of hope and sustenance for those who are food insecure thanks to their capacity to harness the power of nature's resources, foster favourable conditions, fulfil prerequisites, and win popular support (Zainal, Mustaffa & Othman, 2019; Dahlan & Ibrahim, 2021; Sharma et al, 2022) These kitchens can genuinely exemplify the spirit of unity and resilience by cultivating these interconnected components, enhancing the wellbeing of both people and the environment.

Sustainability of Fundraising
Fundraising for community free food kitchens is a challenging and complicated endeavour that depends on the harmonic interaction of the environment, circumstances, demands, and support (Moggi & Dameri, 2021; Sharma et al, 2022). The long-term viability of these kitchens in reducing food insecurity and promoting community wellbeing depends critically on recognising and supporting these interrelated characteristics.

In order for fundraising activities to be successful in the long run, nature is essential. By adopting a nature-centric perspective, these cooks can take advantage of the seasonality and freshness of the products available in their local ecosystems to support their fundraising activities (Moggi & Dameri, 2021; Sharma et al, 2022). Incorporating sustainable agriculture

and organic farming methods not only fits with the mission of these organisations but also appeals to their supporters who care about the environment. The restaurants' dedication to responsible resource use is attested to by this nature-driven strategy, which also guarantees the availability of high-quality products and enhances their reputation in the community.

The circumstances in which fundraising activities take place have a big impact on how effective they are. To draw in sponsors and donors, it is essential to foster an environment of inclusivity (Moggi & Dameri, 2021; Sharma et al, 2022). This entails demonstrating the results of the kitchen's work through open communication and concrete results. Fostering a sense of trust and accountability involves showing how the money raised actually results in the distribution of meals to those in need. Recognising the contributions of volunteers, contributors, and supporters also strengthens a fruitful cycle of giving and involvement while developing a culture of gratitude.

A planned approach is necessary to meet the needs necessary for continuing fundraising activities. The financial stability of the kitchens is improved by varying the sources of funding, such as internet campaigns, community events, partnerships with other non-profit organisations, cooperation with local businesses and so on (Moggi & Dameri, 2021; Sharma et al, 2022). Potential donors are greatly impacted by the creation of concise and appealing narratives that explain the mission, effect, and critical need for ongoing support of the kitchens. It is ensured that the kitchens continue to be flexible and resilient in their efforts by routinely reviewing and altering fundraising techniques in response to changing community dynamics and donor preferences.

Support from both internal and external sources is essential to keeping fundraising efforts going. Internally, it is crucial to build a passionate group of volunteers that represent the kitchens' principles and mission. Their commitment, zeal, and readiness to put in time and effort are crucial in advancing the fundraising initiatives (Moggi & Dameri, 2021; Sharma et al, 2022). Externally, the network of support can be expanded by developing solid alliances with neighbourhood companies, civic leaders, and charitable organisations. Collaborations that support common values broaden the appeal of fundraising efforts and give participants access to more resources and knowledge.

Thus, the delicate interaction of nature, conditions, requirements, and support is crucial to the sustainability of fundraising inside community free food kitchens. These kitchens may guarantee their ability to address food insecurity remains unwavering by adopting a nature-oriented strategy, creating favourable conditions, fulfilling strategic criteria, and accumulating strong support networks. By doing this, they exemplify the spirit of cooperation and resiliency, advancing their goal of reducing hunger and fostering closer ties among neighbours.

Ta'awun (Mutual Cooperation)
At the core of community free food kitchens is the idea of *ta'awun*, or mutual cooperation, and how it is realised is carefully woven into the fabric of nature, conditions, criteria, and support. Together, these four pillars help to form the sustainability and very essence of *ta'awun* within these kitchens, cultivating a culture of cooperation and shared accountability that drives their goal to fight hunger and strengthen societal ties.

In these kitchens, nature plays a crucial role in developing *ta'awun*. These efforts frequently use locally sourced products, embracing the abundance and cycles of the natural world, creating a link between the activities that take place in the kitchen and the larger ecosystem. By

supporting regional farmers and sustainable farming methods, they not only improve the quality of life in the neighbourhood but also show an appreciation of the interconnectedness of all living things, which is a fundamental tenant of *ta'awun*.

Community free food kitchens play a crucial role in fostering an environment where cooperation is valued. The inclusive and friendly atmosphere in these kitchens aims to transcend social, cultural, and individual barriers. *Ta'awun* develops spontaneously when people from many backgrounds join together to share their time, talents, and resources in an atmosphere where they feel respected and cherished. The area of the kitchen is transformed into a miniature representation of societal harmony, where the act of serving and sharing surpasses personal interests in favour of group welfare.

Ta'awun requires a deliberate and thoughtful approach in order to be effective. The kitchen runs efficiently and everyone knows the value of their work thanks to clearly defined roles, duties, and processes. Volunteers and supporters alike are more likely to feel a sense of ownership when there is open communication about the aims, needs, and impact of the kitchen. Furthermore, it is essential to make sure that the kitchen complies with hygiene requirements and health laws because this emphasises the dedication to the beneficiaries' wellbeing—a concrete example of *ta'awun* in action.

The foundation on which ta'awun develops in these kitchens is support, in various ways. These efforts need the impetus that volunteers and donors, motivated by empathy and a shared goal for positive change, bring. Together, they produce a positive feedback loop in which contributions—whether in terms of time, money, or expertise—catalyze the kitchen's impact and encourage others to support the cause. Additionally, working with neighbourhood associations, small businesses, and governmental bodies strengthens the resources available to the kitchen, increasing its capacity to provide services and fostering stronger links between cooperating parties.

In essence, the cornerstone of *ta'awun* in community free food kitchens is the intertwining of nature, conditions, requirements, and support. These kitchens are the perfect example of the cooperative and supportive spirit since they harmonise with the cycles of the natural world, establish inclusive surroundings, cater to practical requirements, and create a web of support. They serve as an example of how these components can be seamlessly incorporated to nourish bodies while also nurturing the ideals that unite communities and act as a tremendous force for good.

Conceptual Framework
The complex and dynamic conceptual framework that revolves around the idea of *ta'awun*, or mutual cooperation, as the impetus for the expansion and long-term sustainability of fundraising efforts for community free kitchens, is depicted in Figure 1. This illustration captures the complex relationships and interdependent elements that work together to advance the goals of these kitchens, enhancing their ability to secure resources and promote social well-being.

At its core, *ta'awun* represents the spirit of cooperation and shared accountability, serving as the conceptual framework's essential tenet. This concept is shown as a centre hub in the picture, signifying how the combined efforts of stakeholders, donors, community members, and

volunteers converge to produce a cohesive momentum. Radiating arcs are used to represent this synergy to show how *ta'awun* creates an outward ripple effect that spreads its influence widely.

Concentric circles of influence are used in the framework to further outline how fundraising efforts can be improved and sustained. The community free kitchens themselves are contained within the innermost circle, highlighting their crucial function as the project's hub. Interlocking circles that reflect the numerous components necessary for successful fundraising surround this central area. Together, these entwined components function harmoniously to support the improvement and sustainability of fundraising for neighbourhood free kitchens.

The graphic serves as a reference for comprehending how the idea of *ta'awun* permeates and directs each aspect of the project, producing a self-reinforcing cycle of collaboration, resource acquisition, and beneficial impact. Indeed, Figure 1 effectively illustrates how *ta'awun*, improvement, sustainability, and fundraising interact with one another in the context of community free kitchens.

The diagram's elaborate representation captures the spirit of cooperation, empathy, and teamwork that distinguishes these efforts and shows how the combination of these elements works synergistically to advance communities and bring about significant change.
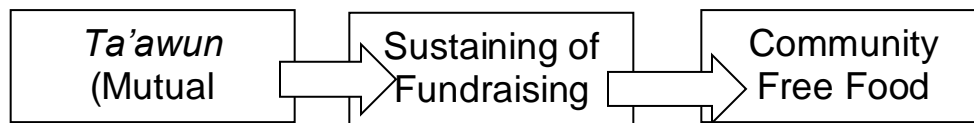
Ta'awun (Mutual → Sustaining of Fundraising → Community Free Food

Figure 1: Conceptual Framework

Method
The study conducted qualitative personal interviews with three (3) activists from community-free kitchens to gather their insights and feedback on how to sustain fundraising and operations through the implementation of *ta'awun*. The personal interview approach was used in this study's qualitative research design (Merriam & Grenier, 2019). The researchers recruited three free food kitchen advocates to serve as informants in this study. The justification for obtaining the thoughts of these three activists for free meal kitchens is based on their significant histories as campaigners in this field. The opinions and experiences of these three activists have been thoroughly analysed in the current study.

The study has successfully answered the main research goal, which is to evaluate how the idea of *ta'awun* (mutual collaboration) might be used to improve sustainability in fundraising for community-free food kitchens. Prior to their involvement, all informants provided their informed consent. As note-taking was approved and agreed upon by the participants, the researchers chose it as the designated method for data collection (Byrne, 2001; Kyale & Brinkmann, 2009; Qu & Dumay, 2011). The informants were chosen using a practical sampling technique. Each interview session lasted roughly 40 to 50 minutes, and it was conducted with the informants at their respective workplaces as part of the data collection process.

The researchers scrupulously recorded all relevant information from the interviews, including key themes, exact quotations, and important observations gathered from the conversations. Following the completion of the interviews, the researchers examined the collected data using a thematic data analysis methodology (Qu & Dumay, 2011). The first stage in this procedure was to transcribe the notes made during the interviews (Byrne, 2001; Kvale & Brinkmann, 2009).

The researchers asked the informants for confirmation of the transcribed notes in order to assure accuracy and trustworthiness. This process was crucial since it intended to guarantee data accuracy and avoid misunderstanding (Franklin & Ballan, 2001; Flick, 2018). To fully comprehend the data before beginning the analysis, the researchers thoroughly read through the authenticated interview transcripts (Flick, 2018; Morgan, 2022). The researchers were able to recognise recurring themes, patterns, and new concepts in the dataset as a result of this familiarisation process. The researchers built a solid foundation for further study by becoming familiar with the data, which made sure that their interpretation was well-informed and nuanced.

Findings

Interviewing three committed activists who have participated in community-free kitchens directly offers a priceless chance to benefit from their knowledge, viewpoints, and firsthand experiences. By adopting the idea of *ta'awun*, or mutual cooperation, these interviews seek to elicit thoughts and feedback that might clarify effective tactics for continuing fundraising and operational activities. The conclusions reached from these discussions provide a thorough grasp of the difficulties, achievements, and prospective routes for expanding the impact of these kitchens.

The first respondent provides insight into the grassroots character of these programmes as a longtime supporter of the community-free kitchen movement. Their successes in enlisting neighbourhood residents, volunteers, and stakeholders serve as a reminder of how important it is to foster a sense of ownership and belonging. Through their story, we learn more about how *ta'awun* can be developed by incorporating people at all levels and encouraging a shared commitment that goes beyond monetary contributions.

The focus of the second interview is on a committed activist who has learned how to source sustainable food for the kitchens. They have first-hand experience connecting with regional farmers and producers, which reveals the possibilities of incorporating a nature-centric strategy. By exploring their opinions, we learn how a dedication to responsible sourcing not only reflects the spirit of *ta'awun* but also appeals to supporters who care about the environment, encouraging a higher level of engagement.

In the third interview, a fundraiser with experience in effective fundraising tactics is featured. Their viewpoint on establishing open lines of communication, defining distinct roles, and promoting an attitude of thankfulness provides a road map for fulfilling strategic objectives. We see how the *ta'awun* principles, when combined with these operational pillars, strengthen the kitchens' ability to obtain dependable assistance and resources, assuring their long-term viability.

Together, these interviews offer a variety of viewpoints that deepen our comprehension of how *ta'awun* might be used as a catalyst for continuing operations and fundraising at community-free kitchens. The interconnectivity of environment, conditions, requirements, and support is

illuminated through the personal experiences of activists, showing how these components work in concert to achieve the overarching objectives of reducing food insecurity and fostering dynamic communities.

The study obtain practical insights by distilling the knowledge that these activists provided, which can help us make strategic decisions, encourage creative collaborations, and direct the development of community-free kitchens. Their voices, which are grounded in personal experience, are a forceful demonstration of the *ta'awun*'s capacity for transformation, influencing the future of these kitchens as they continue to have a long-lasting impact on the lives of those they serve.

Discussion and Conclusion

The three devoted activists were interviewed, and it comes through in the interviews how important it is to understand the dynamics of community-free kitchens and how much they depend on the idea of *ta'awun*. These debates make clear a number of crucial elements that support the continuation and expansion of these activities.

The grassroots character of community-free kitchens is an important lesson to learn. From the first interviewee's point of view, it is crucial to meaningfully involve locals, volunteers, and stakeholders. This widespread participation not only promotes a sense of ownership but also exemplifies the fundamentals of reciprocal collaboration. It becomes clear that *ta'awun* is about encouraging a shared commitment to reducing food insecurity, not just making money donations.

The importance of ethical sourcing and how it aligns with the *ta'awun* values are highlighted in the second interview. These restaurants exhibit a harmonious relationship with nature by using locally sourced ingredients and establishing connections with farmers. This incorporation strengthens their authority and appeals to people who care about the environment, fostering a sense of shared ideals that foster cooperation.

The final interview focuses on the practical elements that are essential for continuing fundraising efforts. A solid basis for the performance of *ta'awun* is formed by clear communication, defining roles, and nurturing thankfulness. Given that effective operations are essential to preserving donor confidence and ensuring long-term viability, this is in line with the larger notion of shared cooperation.

In addition to the particular *ta'awun* observed in this particular context, there exist several manifestations of *ta'awun* (mutual cooperation) that can be employed inside a free food soup kitchen setting to augment its efficacy and influence. These various modes of collaboration encompass the provision of financial aid, the provision of manpower assistance, and the establishment of partnerships between diverse agencies or organisations (Dahlan & Ibrahim, 2021; Moggi & Dameri, 2021; Sharma et al, 2022). For instance, the practise of *ta'awun* involves the maintenance of financial sustenance through various means such as the promotion of donations, the coordination of fundraising events, and the pursuit of grants from foundations, government agencies, and non-profit organisations. This can be extended with collaboration that can also be facilitated through the mobilisation of manpower, wherein community members are recruited as volunteers to contribute their efforts towards a range of chores, including food preparation, meal service, cleaning, and administrative duties. Volunteers

encompass a diverse range of persons, including individuals, students, and employees from local companies, who possess a shared desire to contribute to their communities.

One potential strategy to provide internship opportunities is through collaboration with nearby educational institutions, such as local schools and colleges. The collaboration between the soup kitchen and students seeking hands-on experience in areas such as social work, culinary arts, or nonprofit management can yield mutual advantages (Piróth & Baker, 2020; Twang, 2022; Sovilla & Varty, 2023). Collaboration with employers for job training programmes and collaboration with job training organisations to facilitate skills enhancement and employment prospects for those experiencing homelessness or unemployment (Twang, 2022; Sovilla & Varty, 2023).Through the implementation of various forms of *ta'awun*, a free food soup kitchen can enhance its influence within the community, guarantee its long-term viability, and establish a network of assistance that yields advantages for both the underprivileged individuals it serves and the broader community.

In conclusion, the information gleaned from these interviews emphasises how important factors like nature, conditions, requirements, and support are interconnected in the context of community-free kitchens. These components are brought together into a coherent strategy for continuing fundraising efforts and enhancing operational impact by the application of *ta'awun*, which serves as a unifying thread.

These debates have shown that community-free kitchens' effectiveness depends on more than merely serving food. It depends on the development of a culture of reciprocal cooperation, in which people from many walks of life work together to solve a common problem. The kitchens' capacity to have a long-lasting effect on the community is enhanced by the incorporation of nature-oriented practises, welcoming environments, strategic requirements, and strong support networks.

As these conclusions are combined and put to use, they act as a foundation for the development of community-free kitchens. These kitchens may overcome obstacles, create fruitful alliances, and continue their purpose of nourishing not just bodies but also the spirit of unity and cooperation within their communities by embracing the tenets of ta'awun and drawing on the experience of devoted activists.

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