

Meeting Minutes
July 30 @ 9am

Chat Box Notes are in Italics.

Attendance: 18

Liz W (Marion Institute):

- Listening in to some of the weekly meetings, it seems that we might see an increase in numbers coming up soon
- How do we think about the next six months, and plan to be proactive, rather than reactive?
- How do we differentiate between pop-ups that continue along with long term sites

Victoria Grasela (United Way):

- We got an update from Sid Wainer (we have been doing the produce boxes with them), this will now be a box that's between 30-40lbs, with meat and dairy, that will need refrigeration
- Refrigeration is going to be a huge issue moving forward post the current program

Liz W (Marion Institute):

- Many of our partners for these food boxes have been pop ups and don't have refrigeration
- With things like this, it might make sense to support the more stable sites rather than continuing all of the pop-up locations, especially in areas that have food pantries nearby. Not saying that the pop up sites are not needed, but how do we address the winter/weather issues moving forward

00:03:04 *Wendy Garf-Lipp:* <https://www.nytimes.com/2020/07/30/opinion/john-lewis-civil-rights-america.html>

Pam Kuechler (PACE):

- We heard from our partner from Elliot Farms, that they will not be able to continue because of the meat component
 - o I don't know if there is opportunity for us to get veggies from them and then us get the meat

Stephanie Perks (Coastal Foodshed):

- We received a grant from the community foundation, and we would love to be able to source more meat for situations like this.
- Stephanie will connect with Elliot Farm to see if they can support

Liz Wiley (MI):

- The other thing to think about is the meat through Bristol Aggie school, that could have ground beef available that would need to go through food banks

Pam Kuechler (PACE):

- We have seen the demand go up this week
- We also have some unrestricted funds that we are trying to save, in case we need to react to future issues
- We are not doing our Thursday afternoon pop-up next week, and we are looking to see if there is a better place for that to be.
 - o We could potentially do two more if there was opportunity

Stephanie Perks (Coastal Foodshed):

- We have been talking with a dairy farm and have opportunity if we find refrigeration for it

00:23:51 *Stephanie Perks-Coastal Foodshed: Obviously logistically trickier-- but does anyone do delivery for food pantries? We have learned a lot through our program which is obviously different but we can share our experience. There are other food pantries doing delivery with volunteers. Lots of logistics and might be crazy but thought I'd throw it out there.*

Stephanie Mancini (Fall River YMCA):

- We had some challenges at the Y, but we are reopen as of today.
- I did speak to the GBFB, and have a follow up call to plan for the future with seasons, weather
 - o Particularly in Fall River, the food bank is stuck on the 'meal gap' that was pre-covid
 - o They want to partner with us, but I don't know if we can do this alone
 - o This would be a real shift as we were just dealing with food distribution alone
- We have 4 markets, with lines down the street (1st and 3rd Thursday)
 - o We will need to figure out storage and delivery

Liz Wiley (MI):

- Would you be open more days a week?

Stephanie Mancini (YMCA Fall River)

- I don't want to have a gap in service, but don't know what it looks like moving forward

Wendy Garf-Lipp (United Neighbors of Fall River):

- Last week I talked with the gap from the meal distribution – and we received \$ from the community foundation!
- We are able to get extra food from Whitsons (no storage needed)
 - o The biggest worry is, what if there is food left over in the end (but it n
- We have two more weeks for meal program
 - o There is potential to stretch it to the end of August, if there is remaining funds, they will buy gift certificates
- Planning for the future, I'm worried about planning for food banks that are all in doors, and issues with Covid, people may not want to go into indoor spaces.

Liz:

- If these USDA boxes are going to need refrigeration, where are they going to go

Wendy:

- No food pantry has room for 50 food boxes
- Is there a way churches could take the boxes and distribute them after service on Sunday's?

Pam Kuechler:

- Revisiting a location for Thursday distributions

Buddy Andrade (Old Bedford Village):

- The supply that we have on Monday and Wednesday are all gone, but nothing happens at the end of the week, so Thursday would be good

Stephanie Perks (Coastal Foodshed):

- The Farmers Markets are operating, but are not doing as well as we'd hoped
 - o One is operating normally
 - o Downtown market is struggling (less of the business crowd)
 - o Clasky commons is small, but has low numbers as well
- Our Mobile farm stands are operating through our virtual market, but are not getting to SNAP customers
 - o We need to find locations for the Mobile markets, but need a strategy on where to go – where's the highest need? We could service a lot of people to get this running
 - o We also are looking to hire a staff member to run the market, we have one interview today
- If you want to do pop-ups, we could do that as well
- If you have thoughts you can reach out to Dan King, the mobile farmstand manager
- This can be a year-round operation, including the use of HIP benefits
 - o How do we identify where high numbers of SNAP/HIP participants live
- We have funding through Harvard Pilgrim, and are talking about doing delivery
 - o We hire Yes We Van to do the deliveries, and maybe that is an option for others. I am happy to talk through this with anyone about the logistics of how it's working.
 - o It might work well for a small clientele who might not want to be going out through these times
- We are going to be creating videos on preservation of food, how do we pair this with the food that's going out as well?

Liz Wiley:

- Are there any food pantries on here that might be interested in setting up some sort of delivery system? If so, reaching out to Dan King at Coastal Foodshed for more info, email below

00:33:55 *Liz Wiley:* *dan@coastalfoodshed.org*

John Little (Church of Our Savior, Somerset):

- We have decided that we are going to stay outside at least until October, and hope that things get better from there
- We have a few freezer units, but no room for boxes

- We have less participation these days (about 2/3 of what we had last year)

Liz:

- Do you have any context on that?

John:

- The only thing I've noticed is that the group from Fall River seems to be less in the towns over the bridge

Carol (Damien's Pantry):

- We are stable in numbers
- Boxes are a problem with fridge/freezer space
 - o They take up too much room
 - o The boxes are great because they are pre-packed, but it presents a problem because it will take up too much room in the fridge

Liz:

- That's great feedback, we are having a call about the boxes after this and will check to see if there is potential to serve the boxes in a different way

John Little:

- I was thinking that if there was different type of product coming in the boxes in the future, how do you store them anyways – meat/dairy/veggies, etc.

Liz (MI):

- I think that they are hoping that the boxes go right away and don't need storage, but is this realistic?
- Maybe this is time to start talking about the school bus delivery locally?

Wendy Garf-Lipp (United Neighbors, FR):

- Somewhere in the mid-west this was happening, so that busses were delivering to students through their routes, and they didn't need to go to pantries

00:45:11 *Kelley Cabral-Mosher: creative way to tap into an existing resource - school buses*

00:46:32 *Stephanie Perks-Coastal Foodshed: Liz- is there a list or map that identifies all of the food relief sites? I know Food Finder will serve as that in the future. Is it on the excel sheet you have created?*

Jackie Millar (Terra Cura):

- We just did a mobile farmers market at Algonquin heights in Plymouth.
- Targeting the location at an apartment complex worked really well
- We also had SNAP education information from Umass Extension in the bags that we gave away

Stephanie Perks (Coastal Foodshed):

- I was wondering about a list of all distribution/delivery

Liz:

- We are working on that plan and collection

00:53:48 *Kristi Marshall: Liz, if I pass out the survey at our market, would you plan to collect them. Do they have to be mailed in? Not sure people will be good at bringing them back in, and we are trying to be touchless.*

Marcia Picard:

- Andrea Klempt and I received word from Community Housing and Dev that we are receiving a \$100K grant to do structural improvements – including community garden beds and health equipment

Food System Assessment update

Liz Wiley (Marion Institute):

- The consumer engagement survey went out, it's important that we get these links out
- Please let us know if your community will need paper versions of the survey
 - o We want to make sure that this is getting spread far and wide, and we are getting a good response
- The next step is putting out a buyer survey – with a focus on the fishing community

Pauline Macedo:

- I read through the survey, and it can be quite cumbersome
- Do people have to answer all of the questions?
- We are going to do some trials with a couple of clients to see how it goes

Victoria Grasela (United Way):

- I think most of the questions are required
- And it was pretty easy to take / answer the questions
 - o It took me around 5 minutes, there are a lot of questions but they are quick answers

Liz Wiley:

- We have a schedule Food Finder demo on Thursday at 3 o'clock, if anyone is interested in participating, please let me know
- We are looking for feedback to make the system more accurate