

**Meeting Minutes**  
**August 20 @ 9am**

*Chat Box Notes are in Italics.*

**Attendance: 25**

**Liz W (Marion Institute):**

- We have put out a QR code for the consumer survey

00:03:45 *Portia DePina: Just sending this to you all before I forget - it's the Consumer Preference Survey with QR code*

00:04:12 *Portia DePina: to scan from smart phone, directing you to take the survey online*

**Holly Fowler (Northbound Ventures – Food System Consultant):**

- We're at 202 responses to the consumer survey!
  - o 180 are still Caucasian female
  - o Still no responses to Portuguese or Spanish version on online platform
    - Hoping that we can get them from paper form
- We are wondering about bandwidth to leave this open for another week
- We were able to tap into more diversity around the food security questions

**Liz W (Marion Institute):**

- I would like to leave it open for another week

**Christine Sullivan (Coastline Elderly):**

- We sent out 100 to meals on wheels drivers
  - o I asked them to target who they thought would complete it
  - o Supposed to be collecting them on Friday

00:11:42 *Christine Sullivan: can someone be at the pantries with a tablet and collect responses?*

**Dave Perry:**

- We could do it on a Tuesday or Thursday

**Liz W (Marion Institute):**

- I will check in with you to set that up

**Victoria Grasela (United Way GNB):**

- I can see if a staff member can do that at our mobile market tonight

**Pam Kuechler (PACE):**

- I can put the QR codes up and let people in line know to fill it out

- 00:13:06 *Olivia Hart: SEMAP has advertised the consumer survey on social media (Facebook post, Instagram posts and Instagram story), in our monthly newsletter, and has been in communication with Southcoast Health for them to promote on their socials. Southcoast Health posted the survey on their Instagram Story as well*
- 00:13:32 *Stephanie Perks-Coastal Foodshed: we put up a poster at the markets people can scan*
- 00:14:10 *John Little: I sent it in email to our client and volunteer email list*
- 00:14:25 *Portia DePina: I sent the link directly to family & friends via text and email (mostly Cape Verdean women); my mom also distributed it online to I believe her church which is an ethnically diverse group of folks*
- 00:14:29 *Victoria Grasela: UWGNB has sent out through our social channels (we manage 3 organization pages)*
- 00:15:05 *Victoria Grasela: it was also sent to the SC Response Corps email list*
- 00:17:02 *Marcia Picard: I sent the link to an extensive list of health and human service agency people on our Greater Fall River Partners for a Healthier Community's email list*
- 00:20:29 *Northbound Ventures: Thank you everyone. This is an amazing outreach effort.*

**Michael Jung (Salvation Army):**

- We have had numbers going up at the Salvation Army
- Went up to 800 people in July due to the MEMA boxes (non-perishable items)
  - o Went down after those boxes were discontinued
- We are getting a lot of seafood currently from Greater Boston Food Bank
- And doing non-perishables once per month since numbers are going up

**Carol (Damien's Pantry):**

- We are going up a little bit
- MEMA boxes are supposed to be available – maybe into September
- There were concerns that people were ordering them and not getting them
- We are getting a lot of food from Target, Shaw's and Stop & Shop
  - o Meat and produce especially

**Dave Perry:**

- We saw a slight increase this week
- We are looking to go curbside with the Sid Wainer boxes on Sat mornings
- For those of you who are in need of any, we are getting 4 pallets of cake mix

**Wendy Garf-Lipp:**

- Talk to Kim or Meg at United Way, they may want to take a bunch

**John Little (Somerset Pantry):**

- We are consistent without numbers for the last couple of months

**Pam Kuechler (PACE):**

- We are seeing an uptick in numbers as well (probably about 100 /day)

**Liz W (MI):**

- I am hesitant to give up these calls seeing a lot of the uptick
- On a call last week we were hearing that lot of people are losing SNAP benefits and are no longer accessing them

**Wendy Garf-Lipp:**

- We heard that those who had the extra \$600 did not qualify for SNAP benefits, and now that it's over they had to reapply

**Marcia Picard:**

- We are talking with someone with the Dept. of Trans Assistance, and I can ask them about it

**Jacob Miller (Montigney's office):**

- I haven't heard anything about, but can put you in touch with someone in the Government Affairs Department
- There is an opportunity for someone to get access to the SNAP system as a community partner

00:24:17      *Jacob Miller: jacob.miller@masenate.gov*

**Wendy Garf-Lipp:**

- When people ask us, we usually send them to the Family Resource Center; they would be good for this SNAP system

**Rob Shaheen (NB Food Service Department):**

- We have three sites starting on the 10<sup>th</sup>, and the rest on the 16<sup>th</sup> of September
- We are working on transitioning from summer to school lunch production
- We are waiting for waivers from USDA to serve school meals in the summer meal fashion
- 25% of students will start in Sept, and move up to 50% of students
- Our food boxes will end next week, and we will see if the vendor is able to extend
  - o The number was reduced down to 400
  - o Not sure if I will be able to help PACE with the extra boxes after reduction
  - o I believe these are on a quarterly basis
  - o These boxes are just produce items
    - I will check to see if this will change
- Summer numbers of meal program have been less
  - o Not sure what the reason is
- I have not had luck of finding additional storage space

**Christine Sullivan:**

- Through the executive office of elder affairs, which was mostly meat and cheese
- We had done 4 rounds of these frozen cooked meats and cheese
- We are doing the distribution of our produce boxes about 150 to 300 over the next couple of weeks

**Liz W (MI):**

- The Sid Wainer application if accepted would provide 40 to 50lbs
  - o of meat, produce and dairy
  - o It needs to be packaged by Sid Wainer, but pantries can take it apart in whatever way they would like
  - o This could go for 2 years
- United way is looking to distribute these through the food pantries
- There may have been a contributing negative effect on food pantries

**Carol:**

- Victoria mentioned she might be able to send the produce on a pallet, and then a separate box of dairy separate of cheese
- Then we would be obligated to get these parts to the clients

**Stephanie Perks (Coastal Foodshed):**

- Is there a way for Sid Wainer to support local farms with this program?

**Liz W (MI):**

- They would need to buy in the quantity and consistency of their other sources

**Stephanie Perks (Coastal Foodshed):**

- We have 3 farmers markets going
  - o The downtown farmers market is struggling
  - o Marketing for these events is tough, we have not had great success in the past
- We have not seen an increase
- The produce boxes are great, but it does concern me with the farmers markets
  - o It would be good to have a conversation about how the boxes affect the food system as a whole
- We had a good mobile market partnership with Coastline; if you are interested in partnering with us for SNAP consumers, please reach out

**Liz W (MI):**

- As the produce boxes were supposed to be one month and now may extend into two years ahead, there may be ramifications – this would be great to figure out

**Victoria Grasela (United Way of Greater NB):**

- We are still working on the plan with Sid Wainer
- We are still planning on doing food pop-up pantries that we have been doing
- The latest news is the way that the USDA wants the program to have the meat, dairy and produce all in one box

**Desa VanLaarhoven (Round the Bend Farm):**

- Coming more from the food security / farm world we thought a lot about how we would be providing free shares – thinking about how can we push to get more local food into these boxes?
- With funding that we received from the Community Foundation we were able to find local cheese and produce to use that money in the local economy
- It would be great to have a conversation around that
- We have a rule that we go by – 75% of the food in our events come from the local economy

**Liz W (MI):**

- That is the concern that we had been seeing with the food boxes
- The community foundation did give

**Stephanie Perks (Coastal Food Shed):**

- We have spent about \$40,000 on local food into the food aid programs
  - o We are in round two and have 2 to 3 weeks left
- Farmers have been very appreciative
- Many farmers have had successful CSAs but others have struggled
- We now have a walk in cooler close to Fisherman’s Market in NB
  - o The man who owns it is interested in doing co-packing which could preserve food for pantries or business

**Liz W (MI):**

- It would be great to have this program and the SCFP be able to support the development of this

**Stephanie Perks (CFS):**

- Compared to the rest of the state our HIP numbers are low
- If we don’t have people using it, there will be a decrease in the funding
  - o We need to let people know that this is available

**Dierdre Healy (UMass):**

- In the past we have done a regular food summit
- This year we have a virtual event on September 8<sup>th</sup> at 7 p.m.
- The event will have UMass students serve as the MC’s
  - o Senator Montigney will cohost this event along with Project Bread
  - o Erin from Project Bread will be our keynote speaker
  - o Following, we’ll have a panel discussion
- The aim of this event is to discuss how COVID has exposed cracks in our food system
  - o What will we do about it from here?

**Jacob Miller:**

- This call will hopefully uncover information of what’s needed for future resources in the region
- Maybe we could have a survey on this so that we are prepared

**Robyn Branco (YMCA Southcoast):**

- We will be continuing our partnership in Fall River with the GBFB
- We are looking to build some infrastructure around needs
  - o We will be increasing production at Sharing the Harvest Farm
  - o Without field trips we have increased production this year

00:20:41 Wendy Garf-Lipp:

- 1 medium summer squash or zucchini
- 2 eggs
- 1/4 cup panko
- 1/4 cup regular bread crumbs
- 1 C caramelized onions or leeks
- 1 tsp salt
- 1/4 tsp pepper
- 3/4 tsp garlic powder
- 1 cup mixed shredded cheddar cheese/feta/mozzarella/etc.

*Shred squash and squeeze out all water. Mix everything.*

*Heat mini muffin tins with a small amount of neutral oil in the bottom of each tin. When really hot, fill each muffin mold.*

*Bake at 425 for 20 minutes or until crispy*