

**Meeting Minutes**  
**September 17, 2020 @ 9am**

*Chat Box Notes are in Italics.*

**Attendance: 33**

**Liz W (Marion Institute):**

- I have a few announcements for this week
- Then we will go into updates

**Rob Shaheen (New Bedford Public Schools):**

- Yesterday was the first day of phase 1 for students (about 5%)
  - o Next phase will be in October as more students come back
- Parents are picking up meals before and after school
  - o Acting like the summer meal program (but there are restrictions for doing this)
  - o Trying to get this information out through social media and the websites
  - o We should have a better schedule out by tomorrow
  - o Pickup meals have been slow so far
- Inside schools, every school situation is different
  - o Where they are eating, and when
- We did the last week of produce box distribution
  - o The vendor (Costa) was awarded to continue the program, but with more perishable items
  - o **I have to opt out** because I don't have refrigeration to store them, so I could send them to other partners
    - **12 pounds of fruit and veggies**
    - **5 pounds of meat**
    - **2 pounds of liquid eggs**
      - 42 cases per skid (minimum of 4 skids), and I could have them delivered
      - You'll need to have a loading dock with a plate to unload the skid
      - This will probably start the week of the 30<sup>th</sup>
      - This should be through the end of the year.

*00:18:02 Robert Shaheen: Combination Box Contents - all products will be in 1 box (avg 31.5 lbs & 42 boxes/pallet): 12 lbs of durable fruits and vegetables, 1 gal of milk, 5 lbs of cheese and other dairy items, 5.5 lbs of fully cooked meat, and 2 lbs of liquid eggs*

**Liz W (Marion Institute):**

- This is a similar situation of the Sid Wainer boxes needing refrigeration on site, if anyone would like to follow up

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

- What's tricky is that many people on this call are waiting to hear on the Sid Wainer boxes

**Pam Kuechler (PACE):**

- We're going to talk about it and may be able to take some of them

**Liz W (MI):**

- Have you reached out to any other schools, about getting rid of them the day of delivery?

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

- What about dropping them off at a Housing Authority?
- If you have refrigeration space, why don't you get delivery on an earlier day?

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

- I can contact someone at the housing authority

**Liz W (MI):**

- Blount soups has a ton of soups that they need to distribute

**Meg Rogers (United Way of Fall River):**

- Andrea at Blount reached out earlier in the week, and have a lot of frozen soups (currently a lot of chili) that needs to leave their warehouse.
  - o They can remain frozen for up to a year
  - o They can arrange for 500 cases up to once per week
  - o You would have to pick it up and have freezer space
  - o If you email – tag United Way
- As long as the order is in on Monday, you can get them by Wednesday
- This should be an ongoing process

00:23:12 Kim Smith: Blount Soup can donate up to 500 cases of product per Wednesday per individual group as long as it can transported, stored and distributed safely.

- A case is 4- 4pd bags of frozen soup.
- They will mix up as much variety as I can but we have a ton of Uncle Teddy's Chili.
- Pick ups will need to be on Wednesdays for as much frozen product as you can take and store frozen until serving.
- In order to get an order in for this Wednesday, the order does need to be received by today at 4pm at the latest, otherwise we will move the order to the following Wednesday for pick up.

When they respond could they fill out the donations request form online on the bottom of our website. [www.blountfinefoods.com/donations](http://www.blountfinefoods.com/donations)

\*\*\*Please, denote somewhere on the form; United Way/Andrea connection.

**Michael Jung (Salvation Army):**

- We could definitely use it for our weekly pickup

00:24:51 Liz Wiley: Sarah - can you send via email to me please?

00:24:14 Sarah Labossiere: *Contacts at FR Housing Authority: Ed Gagnon, Exec Dir of Fall River Joint Tenant Council; 508-675-3612; eg31712@aol.com. Dave Underhill, Joint Tenant Council Rep at Cardinal Medeiros; 508-324-5268; [uschill38@comcast.net](mailto:uschill38@comcast.net)*

00:24:46 Kim Smith: *Again to submit the donations request form online, go to [www.blountfinefoods.com/donations](http://www.blountfinefoods.com/donations)*

*\*\*\*Please, denote somewhere on the form; United Way/Andrea connection*

**Victoria Grasela (UW of GNB):**

- I did reach out to Andrea to see if we could pick it up and distribute around?

**Kim Smith (UW of FR):**

- Courtney Hamilton is part of the contact team, but if you are making your first pickup, please contact through the website and set up your routine pickup

**Liz W (MI):**

- Adele is not on the call today, but is following up on the opportunity for Bristol Aggie students to start a canning project for food pantries.
- It will be a little while until it is up and running

00:29:59 Ashley Brister: *Looking forward to meeting with you and Adele on Monday the 28th!*

**Karen Schwalbe (SEMAP):**

- I have questions on the health ramifications, and the need to create a HACCP plan

**Stephanie Perks (Coastal Foodshed):**

- There is some really nice equipment in the space where we are at, in the co packing facility (Five Way Foods)

**Ashley Brister (Sharing the Harvest):**

- I imagine we will be giving seconds, does it not matter that we are GAP certified?

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

- At our farm we are under cottage industry laws, and have had our recipes certified through getting our recipes tested through Cornell

**Karen Schwalbe (SEMAP):**

- RTB or Five Way Foods might be the best place with industrial scale foods

**Karen Schwalbe (SEMAP):**

- Working on a project to increase farm product sales through increased usage of HIP, SNAP and farmers market sales
- There currently isn't the engagement you would expect
- We are working on a focus group in Fall River, and potentially in New Bedford
- We can look at the farmers markets in the region and reach out to people to explain how to use their benefits
  - o DTA is creating a map to show where benefits can be used
- I'm curious how affective billboard media has been?

**Olivia Hart (SEMAP):**

- I am wondering how feasible it would be to get small flyers into the produce boxes and school food programs
- We are thinking there is a correlation between people going to get the food boxes, rather than going to the farmers markets
  - o Hoping that we can get these systems to work together more

*00:31:38 Carl Alves: Thanks to Rob previously we've been getting about 400 boxes which we will continue to provide once it starts up again. I would suggest that we coordinate efforts to expand distribution at pop ups if we are going to double our order since Rob won't be taking the new boxes. I think Pam is looking into being able to take boxes.*

*00:33:01 Liz Wiley: Thanks Carl - how are pop ups dealing with lack of refrigeration?*

*00:33:15 Victoria Grasela: I just emailed the NB Housing Authority about these boxes*

**Portia DePina (Marion Institute):**

- You should have all received an email from me, asking for information for the Food Finder app
- Answer as many of the fields as you can, as they might not all apply

**Kim Smith (United Way of GFR):**

- We have been contacted through the MA United Way
- There is an opportunity to receive millions of PPE items (N95 masks, gloves, etc.)
- We are tasked to collect the need for this in the area
- They need to know ASAP

**Stephanie Perks (Coastal Foodshed):**

- I'm wondering what winter plans are for servicing clients in indoor spaces?
- We would like to have our winter market, but there are a lot of challenges

*00:33:28 Carl Alves: We rent a refrigeration truck weekly and do deliveries.*

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

- We're going to try to stay outdoors as long as we can
- We have a canopy, and just purchase sides with a heating option
  - o We're too small to have clients inside
- The food wouldn't be outside until we deliver it to the clients
- We move product pretty quickly being pre-packed and don't plan to move back to client choice (with client choice it takes about 13 minutes per person)

00:37:46 *Stephanie Perks: FarmFresh RI also uses youth with their Harvest Kitchen to make pickles. Might be a good resource to connect with to learn what they do to involve youth.*

00:39:05 *Adam Davenport: Thinking a year ahead on the canning - could we be organizing a grant for gleaning after we have all of this infrastructure set up?*

0:46:35 *Victoria Grasela: [vgrasela@unitedwayofqnb.org](mailto:vgrasela@unitedwayofqnb.org)*

00:46:38 *Kim Smith: [KSMITH@UWGFR.ORG](mailto:KSMITH@UWGFR.ORG)*

00:47:11 *capeport: If there are excess masks, I have a friend who is doing a fundraiser for farmers & masks in CA - they're very vulnerable out there right now with the addition of the wild fires*

00:47:24 *Kim Smith: For Masks & Gloves - we also need a quantity - don't be shy about it either*

00:47:30 *capeport: it's not local, but... same issue (in need of masks)*

**Liz (MI):**

- On the Fall River Call, Maurice at BCC does set hours or appointments
  - o Pre-registration on the computer and staggered pickups
  - o He said that it runs pretty smooth

**Dave Perry (Greater Fall River Food Pantry):**

- We have been inside since the beginning
- We have them check in outside, and then have no touching inside
- They push a cart through and have staff drop in items that they'd like
- We have a large space inside

00:48:58 *Ashley Brister: The fall river Y has folks pick up from their cars.*

**Chelsie Stephenson (FR WIC program):**

- We are planning to go until the end of October, but not able to go into the winter
- We may shift our schedule as well to meet the needs
- I set up a table to gather information for delivery services directly from the farmer

**Pam Kuechler (PACE):**

- We have been thinking about the winter, and applied for some funding to see if we could purchase a building to go inside for the winter
- Looking for a plan B option
  - o Are there larger spaces to rent? Or to do different spaces on different days
  - o I like the heated tent idea
  - o We'd love to hear more ideas about shifting winter space

00:58:24 Adam Davenport: Hello everyone,

*Please join us for our next skill share on Winter Markets on 9/28 from 10:30-12pm.*

*Please register here:*

*<https://us02web.zoom.us/meeting/register/tZMkduGurDstG9UV09nSfDI0gWt8vPs0tMxE>*

*We would love to have a few folks from this group that either have a plan for winter markets or want to workshop your plan with the group be part of a panel. We will do a panel prep call next week.*

*If you are interested in being part of the panel please email me and Liz  
([liz@springfielddfoodpolicycouncil.org](mailto:liz@springfielddfoodpolicycouncil.org))*

*Best,*

*Lydia*

00:59:20 Adam Davenport: From the MA Urban Ag Coalition