

Meeting Minutes
August 5, 2021 @ 9am

Attendance: 20

Audio Link: <https://soundcloud.com/user-8563948/sfpc-resource-meeting-852021>

Note: This document is largely paraphrased. Please see audio for direct quotes. Chat box comments identified as such below.

Present: Dana Siles (guest speaker from Rescuing Leftover Cuisine), Rachael Sirois (United Way Greater Fall River), Wendy Garf-Lipp (United Neighbors of Fall River), Ivan Brito (MO Life Inc), Peter Muise, Erin Hovan, Lisa Rahn (YMCA Southcoast), (David Perry (Greater Fall River Food Pantry), Jackie Millar (Terra Cura Inc.), Darlene Dymysza (Greater New Bedford Community Health Center), (Pam Kuechler (PACE), Marcia Picard (Fall River Public Schools/Groundworks Southcoast), Shannon Hickey (SEMAP), Olivia Hart (SEMAP), Stephanie Taylor (Martha's Vineyard Vegan Society), Maggie Chenard (United Way of Greater Fall River), Kim Smith (United Way Greater Fall River), Christine Smith (SFPC, Marion Institute), Liz Wiley (Marion Institute).

Updates:

- Fall River group of food providers and United Way Greater Fall River were meeting each Monday during the Pandemic, and a recent decision was made to postpone those until there is an emergency, and this group will regularly meet with the SFPC regular meetings.

Dana Siles Rescuing Leftover Cuisine, MA & RI Branch Director

- dana@rescuingleftovercuisine.org
- Sign up to receive food donations here: bit.ly/rlcma-recipient-form
- Learn more about RLC: www.rescuingleftovercuisine.org/ma
- Toolkit: www.rlcma.info/spread-the-word-south-coast-ma
- To volunteer: www.rescuingleftovercuisine.org/volunteer
- Pick up excess food from businesses and bring it to food providers. Have volunteer network and volunteers pick up food using an app and bring the food to those who sign up and need the food.
- PROCESS: First, food providers and organizations sign up to show their interest and fill out form to indicate the needs such as frozen or refrigerated food, where services are needed and so on. Then Rescuing Leftovers will work with restaurants, universities, hospitals and find who has left overs. Then, Rescuing Leftovers will match donors to providers looking at needs and proximity Last, Rescuing Leftovers will recruit volunteers to drive the food from point A to B. Delivering the food could be to an organization or directly to a house of a family in need depending on the logistics.
- Rescuing Leftovers does not charge organization receiving the food; we use grants and fundraising to pay for transportation costs.
- They do not get volunteers in an area until we know there are enough food recipients organizations registered.
- New programs: 1. Able to partner with Grub Hub to pick up culturally appropriate food and deliver

2. Home deliveries

- If an organization wants to donate towards a certain number of deliveries and have them delivered in a certain city, how does that work? We honor donor intentions and donor restrictions so we only use for that specific area on request.
- How many partners before you start in Southcoast area? Already working in Acushnet and deliver to Little Sister in New Bedford with 5 groups so need 3-5 more groups in a small area. Have to consider also timing and who can receive what based on timing, so need quite a few organizations to receive 24/7 because food rescues can be up to 100 rescues a week, so need a lot of groups to receive the food.
- Want to make this work in the Southcoast before winter, based on the Pandemic climate, rate of food insecurity.
- Pick up excess consumable food – cooked or uncooked, frozen or not, etc., but will pick up if consumable.
- Food safety is responsibility of donor, once received at recipient, it is recipient's responsibility for food safety. If enormous donation of food, will split up food amongst recipients.
- Many pantries and groups already have relationship with stores etc, and if so, Rescuing Leftovers will not work with that store unless there is excess and the business requests multiple partners for the excess food.
- Steve Silverstein- Cisco- left over food in newest restaurant. "Nurturing Fathers" program on the Cape. (Steve is connection to other restaurants)
Action: Liz will introduce Dana and Steve Silverstein
- This program potential be different—reach out to universities, hospitals, school systems, not just restaurants- provide for every pantry, NPO food provider etc. Try to bring about culture change for food that is left over.
- Food recovery is huge in the Southcoast and is a take away from the food assessment, so can see a work group in the SFPC CAB just on food recovery. Need for prepared meals, for people with no working kitchen, living in encampments, hotels, shelters. Would volunteers go to encampments, hotels etc.
- Example: Work with Boston school system social workers to sign up student households to receive meals directly at their home. Need signed on groups and organization and last will recruit volunteers.
- **Action:** Stephanie Taylor is interested and will be in touch with Dana
- **Action:** Jackie Millar belongs to Sustainable Plymouth and we have a restaurant group and she will forward your information. <https://www.sustainableplymouth.org/sustainable-restaurants-reducing-waste/>
- We rescue food from farms, but do not glean food. We will take that packaged food from farmers and deliver. Farmers get same tax benefits.
- **Action:** Other Food Rescues and potential partners for Rescuing Food: Thrive (Laura Bradley- takes food directly to encampments in Fall River), We Share Hope in RI.
- Tax benefits- any donor (restaurants, hospitals, universities, farmers) receives tax benefits, including Farmers



- Hunger Commission with United Way of New Bedford for shared effort to rescue food, so no duplication of effort. <https://unitedwayofgnb.org/hunger-commission/> . Victoria Grasela is the person to connect with Dana.
- **Action:** Liz will set up meeting with Hunger Commission with Dana.
- Stepping Stone, New Bedford has contract to work with encampments.
- Idea: sticker on business to say, we donate our leftover food.

Other Updates:

- Greater Fall River Community Food Bank (David Perry) piloting August 14 and Aug 28 (two Saturdays) for people who may not be able to make the weekdays.
- YMCA Southcoast- (Lisa Rahn) –community markets in Fall River, Fri 8:30am; looking for truck driver to distribute food.
Action: Try MassHire, <https://ser-jobs.org>, southcoastfoodalert@marioninstitute.org.
- Plymouth (Jackie Millar) – Two mobile farmers markets August 13 and 27th at Algonquin Heights, which will include health programs, music. Food from Colchester Farm in New England village.
- Fall River (Kim Smith)- Summer concerts in the park Wednesdays 5:30pm-8pm, rotating food pantries to provide food.

Please use southcoastfoodalert@marioninstitute.org to keep connecting.