

NEK Food Cycle Coalition Meeting  
August 22, 2017

Attending: Lallie (NEK Council on Aging), Alison (NVDA), Laural (NVRH), Paul (NEKWMD), Shannon (NEKWMD) Tracy (NVDA), Ann (DEC/Waste Management), Becky (DEC/Waste Management)

Alison gave a brief background of this group. Introductions were made.

The notes from the last meeting were reviewed. Paul suggested adding "farms" to the list of suppliers. Alison has reached out to Nicole Civita. Chris Meehan and Dixie Burns are planning to join, but could not make this meeting. Paul said Jody Wheeler may have time to join this group in the next few months; and HOPE is planning to open a soup kitchen. **Paul offered to call James from Green Mtn Farm Direct/to School and ask him consider joining the group and to do a short presentation at the next meeting on their network to distribute food.**

Alison brought up the Universal Recycling Materials Map on the screen. This map shows who is generating excess food and the facilities that take the food. The website has information on the capacity of these sites. Alison gave a tour of the website. We discovered the site needs updating. Becky thought an intern may have done some work on updating the map and perhaps IT has not actually done the updates online yet. Paul mentioned that he may have more up to date information specific to the NEK. **Paul will send this report to Alison and she will try to summarize it by category.** Missing from the data is storage/warehousing space, and also farms are not included. Ann mentioned that there may be opportunities to have students update the data on the website. Paul suggested LSC students might be able to work on the NEK. Alison asked about a crowd sourcing type tool similar to what Farm to Plate has available. Tracy mentioned that Wiki Maps is another option. Paul made the point that not all generators actually have recoverable food.

In an effort to create our own resource map, **Alison and Lallie will compile a list of church/community meal sites in the NEK.** The Vermont Foodbank most likely has a list of the food shelves. Paul suggested we try to identify sources who have perishable and non-perishable food. The Vermont Foodbank may have guidance on donating food including safe handling, tax benefits, and cost savings. Ann said there is also a check list for food receivers what you can accept. **Laural will follow up with Chris on the guidance for donators and receivers.**

Becky mentioned the project in Rutland that is making soups and stews from excess food and then donating the finished meals; Laural mentioned there are similar initiatives in Bennington too.

Realizing we need a supply chain mechanism, we viewed OLIO, an app used in UK to connect excess food suppliers with those who need food. Sort of a Craig's List for excess food. Need supply chain mechanism. Paul said we may need to eventually go for a grant or other funding, especially to keep maps and resources up to date.

Alison said a Farm to Plate Food Access Cross Cutting Team event on October 3 in St Albans. There was a short discussion on gleaning and Salvation Farms. Lallie said NEK Council on Aging will be working with Salvation Farms with some of their meal sites.

Paul said it is important we say "excess food" rather than "food waste" when talking about this work.

**Ann will send the document on do's and don'ts of what you can feed animals.**

Next meeting date: Tuesday September 12, 10 am NVDA. **Laural will invite interested people who attended the Food Summit in March.**

**BOLDED** text indicates and Action item.