

Downtown Food Summit, Meeting #2

January 12, 2006

MEETING SUMMARY

The first half of the meeting was structured as a large group discussion of the results of the survey assessing demand for services in the downtown area, as well as discussing current programming and requests for changes in Capital Area Food Bank services. Twelve providers were present. For the second half of the meeting, providers broke out into facilitated discussions, pantries and prepared meal providers separately. Each group was asked to identify gaps in food services downtown, possible action items to address the gaps, areas of overlap in services, and other possible items for collaboration. Below is a summary of the points identified to pursue with Capital Area Food Bank and notes from the two breakout groups.

Capital Area Food Bank Discussion

The discussion with Capital Area Food Bank (CAFB) resulted in providers asking for additional resources from CAFB in order to help them determine what kinds of produce were available on a daily basis. In addition, agencies providing hot meals wanted to know if we could order larger containers of cans. #10 cans.

Glenda Shayne took questions back to agency administration and has the following to report back:

- CAFB will be adding a produce and perishable hotline that will enable agencies to find out what is available to "shop for" on a daily basis. In addition, they will add information on available produce to the bulk email sent out weekly.
- Glenda shared that CAFB generally does have #10 cans in stock. However, they are back in the bread room, so agency staff may not know where to find them. In addition, Glenda will tell CAFB's Food Resource person the additional need.

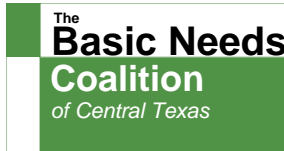
Please contact Glenda at gshayne@secondharvest.org with any additional questions or comments.

Pantry Breakout Session

Gap: No pantries are open on Sundays and few are open on weekends or in the evening

Action Items:

- Pantries work together to develop a survey to assess the need for weekend and evening hours. Each agency administers survey to their clients during the same time period.
- Survey providers as to whether they have had weekend or evening hours in the past and what the demand was like during this time.



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- If it is clear that there is a demand for weekend, evening hours develop a collaborative plan to fill this need- i.e. shared volunteer pool, developing a shared schedule for which pantries will extend hours to include weekends and evenings.

Gap: Lack of quality or healthy food

Action Items

- In developing the client survey, include questions regarding dietary needs, food preferences.
- Educate donors and vendors about what types of food is needed and about food standards (required by grant guidelines)
- Explore options for collaborative food purchasing to help increase influence with vendors and leverage resources
- Collaborate with sustainable food center, Ag Extension to provide education on healthy eating, cooking, recipes to clients
- Look at current locations for “Fresh Food for Families” and determine if there is a need for more sites
- Increase involvement of food vendors and food resources in Food Committee, other collaborative planning processes

Overlaps:

- Pantries are open at the same time
- Duplication in clients due to limited service (clients may have to go to more than one pantry/provider to meet their needs)
- Competition for volunteers, funding and grants

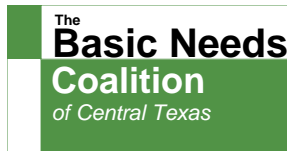
Later Actions to Address Overlaps:

- Create a “Super Pantry” or “One-Stop Shop” that provides food resources including pantry, food stamp applications, education etc. in a central location under one roof
- As an interim step increase collaboration on existing projects and increase networking. Consider collaborative grant writing. Consider coordinating pantries by type, needs of clients.

Other Ideas for Collaboration

- Visit one another’s pantries to learn from others and build and improve own operation
- Work on better information and referrals--- in addition to providing clients with a list of pantries, identify some way to help the client identify which of these is the best option the meet his/her needs
- Explore options for collaborative technology (i.e. Service Point).

Hot Meal Provider Breakout Session



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Gap/Overlap: Hot meal provision is concentrated downtown, and food is wasted at times as a result. Many other areas of high concentration of homelessness exist elsewhere in the city where greater need for meals exists.

Action Items: Need to make contact with all churches providing mobile meals to discuss possibilities for consistent service in other areas of town. Utilize United Way volunteer center to find more people to serve mobile meals with other mobile providers.

Possible locations for service could include:

- a. Ben White
- b. Wooldridge Park
- c. Dove Springs
- d. St. Johns (I-35 & 183)
- e. Rundberg area
- f. Del Valle
- g. North Austin apartment complexes

Gap: Lack of protein in breakfast, especially for day laborers.

Action Items: ARCH to pursue additional funding for more protein at breakfast. In addition, providers could pursue mobile meal breakfasts at day labor sites.

Gap: Need for more efforts around nutrition and wellness.

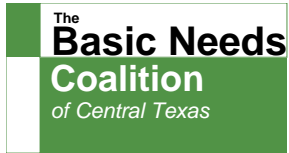
Action Items: Providers would like to share existing nutritionist resources to have nutrition consultations at each site regarding food services. Regarding wellness of clients, possible efforts could include collaborating with public health services to put up posters and distribute information and/or hold workshops or support groups in wellness issues such as smoking cessation.

Other Collaborative Opportunities: Collaborate to create collective bargaining for food suppliers, especially for fresh foods.

NEXT STEPS

Pantries: Downtown pantries will jointly design and conduct a client survey to evaluate the need for evening and weekend hours. If a need for weekend or evening hours is identified, pantries will develop a collaborative plan to fill this need. Travis County HHS Research and Planning Division will convene the pantries to draft the survey and then distribute to the larger group of pantries.

Prepared Meal Providers: Downtown prepared meal providers are forming an e-mail list to communicate about meeting again regarding the action items. Priority action item is addressing



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the need for hot meals in other areas of town, targeting mobile providers to agree on how to meet this service need.