Greenwich Food Alliance
Leveraging Inspiration, Knowledge and Networks

Minutes 1.10.2022
Draft--// APPROVED 3.18.22


Meeting called to order; 9:07am

Agenda

1. Introduction - Chris Carlin

2. Housekeeping - ali
   a. Minutes (Secretary)
   b. Set meeting date: Monday or Friday @ 9:00
   c. Greenwich Food Alliance webpage
   d. Slack: GFA communications channel
      i. Greenwich Food Alliance Google Doc

3. Initiative Updates + Announcements - all

4. Principals + Values Share - all

5. Vision Share - all
   a. What is an equitable, just, resilient food community?
   b. What is supportive connection and collaboration?
6. Ideate on GFA Purpose; Mission, Vision, Goals - all
   a. Leverage inspiration, knowledge and networks

   b. What does regionalization look like for Greenwich?

Chris Carlin, Special Education Director New Lebanon School; Farm to Byram – cultivating school garden, adding two additional big beds, for school programs + summer gardens, salad to students from the two gardens

Would like to create an outdoor learning center, with an outdoor gazebo – the process is getting caught up with permits – supported/orchestrated by a few second grade teachers, grow lights, transported them outside, beds filled last year – would like to add more beds

Hope to implement field trips after school program

Summer garden – students sign up with their parents' students

Danille Blaine, Food Rescue US – asked about – summer produce and if it was wasted produce; they can help to rescue if need by, not much goes to waste as the neighbors are there to take it …

Julie Des Champs, Waste Free Greenwich – is working with New Lebanon on waste reduction pilot; including food scrap recycling in the cafeteria

Deb Rogan, Coffee For Good – a training platform – 6 - 12 mths, graduate and work in the community; Coffee For Good just had their first two graduates; Gregory’s Coffee

Nick Bridge, Sam Bridge – farmers market opens on the 22nd

Sarah Coccao Resource Manager Greenwich Conservation Commission – manages the wildlife programs, fish latter – area of personal interest is sustainable seafood. Seafood Watch; Monterey Bay aquarium; best alternative, okay alternative comes in a paper version – species are listed on the method and the species seafood watch – marketing kit; we know where are eggs come from but not our seafood

Eating With The Ecosystem; what is local and how hard is it to find … the seafood markets accommodate me and get that – working with Ali,
to do a lecture talking about our seafood sustainability and access to make the foodshed available to people

**Julie Des Champs** — Friends of Greenwich Point is partnering with Perot Library and will host Bren Smith; Paul Greenberg for a panel discussion in the spring

**Lori Jackson, Neighbor to Neighbor and Meals on Wheels**, food collection at the Horseneck parking lot; feed 500 families, donations received and St Paul Thursday food drive St Catherine on Tuesday. And Meals on Wheels keeps on rolling – support from GCDS two days a week. Using next door and the patch keeps the cost lower, outright donation, keeps NtoN cost down.

**Danielle Blaine, Food Rescue US** — rescue excess food, bring to social service agencies; from supermarkets such as WF and TJ bring to N to N, fresh fruit, beautiful fresh produce, always looking for new food donors — always looking for restaurants and schools, lots of places — hospitals and corporate cafes — food. Waste top priority in helping the planet always looking for more support.

**Jan D’Angelo, Greenwich Community Gardens + Cos Cob Library;** is all set to have our sign up online, gardeners can pay for a plot online, grow organic food, sign up on the GCG website — all volunteer, planting and maintaining ... food donated to Nathial Witherell, GCG took over the operation. Cos Cob Library; would like to do more programing, the branch manager is open to collaborating and would like to partner and collaborate; they have access to Zooms; 4 lectures - children cooking broader mission — very open to programing especially programing that doesn’t come with paying the speakers — eventually will be in person. CC library — park; brook Mary Jo Bridge — planted native plants and shrubs, Pollinator Pathway has also planted and the Byram plots have done really well

**Julie Des Champs - Waste Free Greenwich;** focused on reducing waste in our community; big focus on food waste — three prong, prevention, rescue and recycle  Save the Food Campaign, co-branded materials — prevention of food waste; focus on residents and will expand the program to include institutions and commercial entities. Working with New Lebanon School on a zero waste program; food share and refrigerator — other schools such as Greenwich Academy and Food Rescue US — WFG is a liaison, planning educational events — in the past — hosted panel discussions, such as Just Eat It, Sacrifice Zone,
Kiss the Ground, currently focusing on the Food Matters Challenge with the First Selectman and Greenwich Sustainability Committee – restaurants and hospitals partner with haulers to help divert organics as well as Food Rescue ... helping out FRUS and try to get more donors on board, recycling start the municipal recycling programing – 100k lb collected.

Two satellites Round Hill, and Living Hope

Compost Give Back Day – partnering with Greenwich Community Gardens @ Nithanel Witherell in late March –

Exploring infrastructure to help develop, curbside pick up for food waste – and bring forth the First Selectman's Waste Management Committee Recommendations. Partnering with restaurants – specifically clubs; and go from there.

Diane Lauricella, Curbside Compost – lives in Norwalk, working with Nick to change the role that food waste plays in our society; working to bring food waste front and center. Curbside Compost is expanding throughout Fairfield County and Westchester and Rockland County – beg borrow and steal and CT DEEP. Person to Person – similar to Food Rescue US after they have repurposed – Curbside takes the organics to New Milford Farm or Quantum – would like to expand and not easy to find a place to produce compost – interested in partnering on educational opportunities; expand infrastructure, sits on the CCSMM

Ali Ghiorse The Foodshed Network + Greenwich Sustainability Committee Food System Sector – (GSC) State of Sustainable Report – update would like it to be as comprehensive/representative as possible; asks for each member to add a one liner/ initiative update. Will be in touch with details. Does anyone have contact for the director of French Farm School? The Foodshed Network is collaborating with Greenwich Conservation Commission on producing the Greenwich Food System Forum; see webpage – next year would like for the Greenwich Food Alliance to a production partner – this year community partner; The Foodshed Network added 30 Ways we can be food system change makers – include a lot of your initiatives on the page – work in progress CFSA looking to expand Steering Committee

Ali Ghiorse – What are the barriers, what isn’t working so well?
**Nick Bridge** — we need help, hard to find support and help / volunteers

**Diane Lauricella** — we need more education — helping people to understand and look at systems / taking a systems approach to solutions CCSMM — important to track the work of the CCSMM

**Ali Ghiorse** — at our next meeting maybe we should frame our initiative update with what isn’t working, naming the barriers, give attendees the opportunities to share where and how they need support do you help or support with — also; share from the heart — easy to compartmentalize when we act only from the head, and when we lead from the heart, we can integrate, and understand the interconnectedness and nuance and often that is where the solutions are …

**Ali Ghiorse** — sent out a Doodle poll, looking like Friday mornings at 9am is the preferred day

**Meeting adjourn at 10:30am**

*Prepared by Ali Ghiorse*

“Food is our most intimate and powerful connection to each other, our cultures and to the earth. To transform our food system is to heal our bodies, transform our economy & protect our environment.”

*HEAL Food Alliance*