

Erin and Paige:

Email from Jennifer Griffith on 11/26/18

Hope you had a nice Thanksgiving Holiday! FYI - here is a summary of the **“before” and “after” survey results** from the November 5th event:

Of the **32 total participants** – 4 represented “generators” (2 farms, 1 restaurant and 1 “other” (NH Grocers Assoc.), 4 represented food shelves, 6 represented other food programs, and 18 were “other” like you and me.

Of 18 “after” respondents:

11 said the workshop gave them ideas to increase food recovery and donation

15 said they made personal connections that will lead to increased food recovery and donation

Tax deductions – the number saying “no” there aren’t any, or “not sure” was reduced from 5 to 4 (so perhaps this needs more focus/education?)

Liability protections – the number saying “no” there aren’t any, or “not sure” was reduced from 11 to 1

Date labels – the number saying “yes” they are related to safety and food must be thrown out, or “not sure” was reduced for:

Dairy (yogurt/cheese) from 14 to 2

Eggs from 13 to 0

Non-perishable from 7 to 0

The “most surprising or interesting” things people wrote that they learned:

Lack of communication

Change needed in NH laws

Food pantries need more refrigeration to accept more food

Processing and resale of farm excess

Made some connections!

Energy recovery from composting

People aren’t taking fresh veggies at pantries

The number of NEW farmers in NH

Food pantry’s problems with people who do not know how to eat healthy and cook good food – they want junk

How many NH organizations are working on food production, gleaning, food donation, federal information

Matt Smith’s presentation

Dates are not as controlled as I was taught

The number of players!

Takes a family of 4 working 192 hours a week at minimum wage to be able to cover their costs without supplemental help

Food bank operations/connections and links built right in the room

Suggestions to improve the workshop and/or follow-up activities:

Food safety regulation should be included

Great workshop! This really reinforced the need for more cooperation on food donation, food recovery

Try to record the specific connections made

Work with defining the true liability of food donation. Possibility of listing products and creating a true definition of safety and liability

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