# MontCo Anti-Hunger Network Peer Learning Circle

# February 8, 2019 Meeting Summary

# **Speaker Topic: The Tariff TEFAP Tsunami**

Speaker: Pat Druhan, Director, Montco Hunger Solutions (pdruhan@sharefoodprogram.org)

# **Temporary Emergency Food Assistance Program (TEFAP)**

## **Entitlement TEFAP**

- This is the regular USDA commodities that are delivered to the pantries, usually monthly
- Created as a surplus commodity program as a stop-gap against extreme hunger.
- Originally were basic commodities in large pack sizes –cheese, butter, flour etc.
- Additional products were developed in plain USDA labelling.
- By the year 2000 there were up to 100 different products that often came with regular product labelling to save costs.
- Dedicated funding led to changing "Temporary" to "The" in the name
- Refrigeration became an issue as frozen meats were introduced and cheese made a comeback.

# **Bonus TEFAP**

- Stuff nobody else wants. Often redirected unsold product such as chicken that was embargoed from being sold to Russia
- Surplus commodities
- Minimum half a truck load typically going to larger food banks

# **Trade Mitigation TEFAP**

- Trump administration imposes tariffs on other countries products
- Agriculture is a primary beneficiary of American trade agreements and the most likely target in a trade war.
- China imposes tariffs on American farm products most of which are located in Republican districts so as to pressure Republican legislators who are supporting the trade war, at least openly.
- The White House signs a budget measure for \$12.1 billion to mitigate the effects of the trade dispute
- \$1.2 billion is for TEFAP product of which 40% is pork.
- Refrigeration now an even bigger issue so a quick turnover is needed to get the products to recipients.

# **Speaker Topic: Garden of Health**

Speaker: Carol Bauer, Founder/Executive Director, Garden of Health (Bauercarol@gmail.com)

Garden of Health, providing food pantries in Montgomery and Bucks Counties at no cost with:

- Special dietary foods (gluten free, heart healthy, diabetic friendly, free of one or more of the top 8 allergens)
- Fresh produce
- Raised bed community garden consultation

# **Discussion Group Topic: Special Dietary Foods**

Session Facilitator: Carol Bauer, Founder/Executive Director, Garden of Health (Bauercarol@gmail.com)

- Maintain a supply of low salt vegetables (Philabundance frequently has some) and soups (cheapest through Amazon.com)
- Create a separate space to feature gluten free and diabetic items

# **Discussion Group Topic: Produce Deliveries to Preschools**

Session Facilitators: Susan Zeager, Calvary Baptist Children's Learning Center (<u>SUZEA3@aol.com</u>)

Nelly Jimenez Arevalo, Executive Director, ACLAMO (<u>Nellja@aclamo.org</u>)

### Issue

- 50% of people experiencing food insecurity are children
- Children are among most vulnerable to the health implications of poor nutrition
- Norristown: 70-75% of children qualify for free or reduced-price lunches

# Objective

• Connect low-income families with children to fresh produce.

### **Partners**

- Philabundance
- Interfaith Pantry at Grace Lutheran Church
- Grace & Cecil Bean's Soup Kitchen
- community volunteers
- Preschools

The Willow School

Calvary Baptist Children's Learning Center ACLAMO

# Process

- Pick-up Philabundance Produce Hub product
- Transport to soup kitchen for distribution prep
- Deliver to partner preschools where families collect when they pick up their child

# Outcomes

- Over 90,000 lbs. of produce delivered to partner preschools in 2018
- 175 families served two times per month

# Discussion Group Topic: Snack Back Pack Programs for School Children

Session Facilitators: Sally Hilderbrand (<a href="mailto:shilderbrand2@verizon.net">shilderbrand2@verizon.net</a>), Methacton School District Backpack Program
Jamie Gravinese (<a href="mailto:JGravinese@methacton.org">JGravinese@methacton.org</a>), Methacton High School Backpack Program
Lisa Heverly (<a href="mailto:lisah@operationbp.org">lisah@operationbp.org</a>), Operation Backpack, Boyertown/Pottstown/Spring-Ford
Sarah Evans-Brockett (<a href="mailto:powerpacks@pvsd.org">powerpacks@pvsd.org</a>), PV Power Packs, Perkiomen Valley School District
Denise Schultz (<a href="mailto:denise.schultz@icloud.com">denise.schultz@icloud.com</a>), HAT Pack Program, Hatfield-Horsham School District

Snack back pack programs are supplemental weekend food donations for low income children. The intent is to provide food for the meals they would ordinarily eat during the week through the school's free and reduced priced breakfast and lunch programs.

# **Eligibility Requirements**

- some base on guidelines for free and reduced priced school lunches
- others are open to all students in order to eliminate the stigma of participation

## **Distribution Methods**

- discreet location pick-up (such as guidance counselor's office)
- delivery to classrooms by nursing or guidance counselor staff, teachers discreetly distribute

# Challenges

- finding minimal or no prep food options with high nutritional value
- reducing stigma associated with program participation
- fundraising (grant writing, community support)
- adequate food storage and backpack assembly space (depends on what the school has to offer)

# **Discussion Group Topic: Client Engagement in Food Pantry Management**

Session Facilitator: Eli Wenger, Assistant Food Pantry Manager, Catholic Social Services (<a href="mailto:ewenger@chs-adphila.org">ewenger@chs-adphila.org</a>)

Topic: Martha's Coop

Session Facilitator: Mindy Bartscherer, Manager, Jenkintown Food Cupboard (mbartscherer@yahoo.com)

Topic: Jenkintown Food Cupboard Patron Advisory Group

Client engagement in food pantry management fosters interaction and collaboration between program participants and the food pantry entity. It comes from the idea of "nothing about us without us" meaning individuals who use the pantry should have a voice in decisions regarding pantry operations. By giving program participants authentic ownership in the process, the business we conduct with them becomes an empowering partnership as opposed to one-way giving where donors independently decide what's best for recipients.

- Levels the playing field between staff and clients by giving program participants ownership and input into what is and isn't working
- Creates a safe space to express constructive criticism that improves the pantry experience
- Helps eliminate the stigma of receiving food

# Martha's Coop

A group of 17 clients that meet bi-weekly to help process a large pantry produce delivery, discuss ways to improve the pantry experience for all clients, and shop for produce and other donated food products. Membership requires an upfront donation of \$5 in addition to a \$2 fee paid each time the group meets. The group decides how the money is spent and typically donates to a community cause.

# Outcomes

• great ideas like client ride sharing and skill sharing/meal planning demonstrations

# Jenkintown Food Cupboard Patron Advisory Group

A group of ten patrons meet monthly and has members on the committee that orders food for the food cupboard. Additionally, one member also serves on the Board of Directors.

# Outcomes

The group is developing goals and plans for things they'd like to work on, such as

- making a recipe calendar or book for the recipes they go over in the weekly cooking/nutrition class
- carpooling for seniors
- different ethnic foods available and recipes
- less canned food due to heavy lifting
- decreasing waiting time
- delivery for ill patrons unable to come to food distribution

### Points made in this discussion

- **inherent power differential** between patrons and volunteers (in our situation all volunteers rather than paid staff). Discussed was the
- negative impact of long term one way giving (volunteer to patron) and the
- positive impact of **empowerment**. Additionally, discussed was the **potential positive impact that two-way giving** can have on both the patron and the volunteer