

## 1:30PM Check-In

## 2:00PM Welcome, Objectives & Introductions – Jennifer Griffith (NEWMOA)

### Attendance:

- Jennifer Griffith (Intro): NEWMOA is an interstate association that focuses on solid waste management. Everyone in the room introduces themselves:
- Bruce Wilson: NH Food Pantry (presenter)- Will talk about challenges and initiatives in the state.
- Stacey Purslow: NH Farm to School and NH Gleans (presenter)
- John Dumais: NH Grocers Association (presenter) – Has been working with excess food for 30 years and has a close relationship with NH Food Bank.
- Steve Crawford: NH Department of Agriculture, Markets, & Food (presenter) – Is a veterinarian and will be talking about livestock food in correlation with food donations
- Annette Cram & Deborah Rosewolf: Spider Web Gardens, Tuftonboro NH – Manage Farm Gardens
- Sarah McGraw: NH the Beautiful and NRRA – Works with schools with recycling options
- Cynthia Nelson: Pollution Prevention Program NHDES – Works with businesses to use waste more efficiently.
- Jack Mckee: St. Vincent De Paul Food Pantry
- Chris Beling: US EPA New England (presenter) – Works with 6 New England States
- Nancy Wilson: Tilton Food Pantry
- Joy Moody: NTCC Food Pantry
- Erin Daley: Lakes Region Planning Commission (LRPC) – Assistant Planner
- Paige Wilson: LRPC – Intern with LRPC and PSU Graduate Student
- Paige Koning: Highland Mountain Bike Park
- Rachelle Lyons: Plymouth State University – Professor that would like to connect work of students to real needs in the community
- Tara Albert: DES Solid Waste Operator Training
- Erin Mastine: Belknap County Conservation District- Wants to get schools involved
- Lisa Morin: Belknap County Conservation District Program Coordinator (presenter)
- Cheri White: Department of Education- Works in the office of nutrition
- Kate Bruchacova: Partners of Public Health- Leads cooking classes for low income families and works with after school programs for nutrition classes
- Mary Macdonald & Gavin Macdonald: Genuine Local – Does small batch co-packing work with farmers for surplus food
- Dave Barth: GOT LUNCH! Program – produce about 35,000 lunches a year for Laconia schools, has connections with one of the largest composting facilities in New England (located in RI)

## 2:20PM An Introduction to Food Insecurity & Waste – Eileen Liponis (NH Food Bank)

- Introduction
  - Eileen Liponis is the Executive Director of Food Distribution of the State
- There are two problems:
  - Hungry people
  - Wasted food
- NH Food Bank tries to partner with as many organizations as possible to divert food from the trash to people instead
  - 40% of food produced goes to waste
  - 520 million pounds of food wasted
  - 1 meal = 1.2 pounds of food = 433,333,333 meals wasted

- 9% of citizens are food insecure
- 11% of children are food insecure
- 7% of seniors are food insecure
- Lean Mean Feeding Machine – has no state or federal funding
- NH Food Bank has 425 partnering agencies
- They service the working poor, elderly raising grandchildren, immigrant and refugee crisis
- Wednesdays in Manchester there is an open door-no questions asked food event. The food is available to anyone without them being questioned. This serves 200 families, about 20,000 pounds of food each day.
- NH Food Bank has programming for things such as: Assist people to help them out of poverty, nutrition skills, cooking skills, produce 500 meals a day for the Boys and Girls Club, SNAP, mobile food pantries, production garden 15,000 pounds of food in one acre, cooking matters program, weekend programs, in-school pantries, after school and rural feeding
- Advocate: State and Federal level – Food Bank of Feeding America
- People can donate directly with money or food
  - (Kate B.) Who designs the menu for the Boys and Girls Club? Is there a way to alternate or change what is on the menu? Can more adventuresome eating be introduced? Meals need to become more nutritious and trying to improve healthiness, not just serving white rice and sausage.
  - (Eileen L.) Create a program with healthy options, not just feed the hungry but give the hungry nutritious options.
  - (Bruce W.) Meals are prepared under institutional ways, colorful meals usually cost more. NH Food Banks are trying to be smart with money.
  - (Dave B.) The Got Lunch! Program sends out many meals a year and the response has been great. The meals need less salt and sugar, money for the NH Food Bank goes a long way.

## **2:35PM Food Recovery & Donation in NH, Initiatives, Challenges, & Opportunities – Bruce Wilson**

- Introduction
  - Bruce- has been working for NH Food Bank for 9 years and has a background in operations management, looks at the money aspect of the organization
- Challenges in NH
  - People need assistance but are too proud to ask for help “Hard Headed New Englanders”
  - People need to eat more fresh fruits and veggies
  - There aren’t any large-scale agencies, just small scale
  - Understanding infrastructure needs
  - How to get product to flow through the system?
  - Grocery stores are very competitive, constantly taking food off of shelves but once they get to food pantries, they are already another day older
  - How quickly does product go from yummy to scummy?
  - Understanding what is available in local communities
  - Understanding what NH Food Banks has available.
    - What can they do to help?
    - NH Food Bank has access to funding and grants
  - Lean manufacturing: take what you need so there will be a need for less production
    - (Erin D.) Are farmers and food pantries aware of available waste disposal options? Pig farms? Composting sites?

- (Bruce W.) NH Food Banks knows of pig farmers but there isn't a list available for the public
- (Tara A.) Ask people at transfer stations that know of options for waste disposal avenues....some of the best local information can be found out at the transfer station
- (Genuine Local) Tries to catch produce before it goes to livestock or compost, try to stretch the life of food a little longer. We work with a place that creates soups from ugly vegetables and they freeze those soups (small batch packaging), and we create shelf stable products from vegetables (salsa- made from onions and tomatoes)
- (Rachelle L.) Bring this conversation back full circle to the EPA Food Recovery Hierarchy, captures the value of food
- (Tara A.) Can grocery stores ship in less food to create less waste? Do they have ugly fruit sales?

## **2:50PM Making the Connection Between Farms & Food Recovery: Gleaning – Stacey Purslow & Lisa Morin**

### ➤ Introduction

- Stacey Purslow- NH Farm to School, has 6 years of gleaning
- Funding provided statewide- NH Coop and Carroll County (Spider Web Gardens participates)
- In 2013, NH Gleans was founded
- It is partnered with Belknap County Conservation District, Russ Bailey works directly with the farmers. He reaches out to farmers and volunteers, has been doing it for 4 years part-time.
- Establishing a network is crucial, they have about 5 or 6 farms that are consistent.
  - In the first year, 28,000 pounds of food was gleaned
  - In 2017, 163,592 pounds was gleaned
  - Hopes to reach 200,000 pounds of food this year
- NH Gleans works with senior centers and food pantries, there are problems with refrigeration. Fresh food needs to be kept cold or it will go bad.
  - Isaiah 61 café in Laconia provides a place for homeless people to hang out and food for them to eat, they have to network with local facilities to use their refrigeration.
- There is a law that protects food donators, Bill Emerson Law
- There is also an enhanced federal tax deduction for food donation for farmers
- NH Gleans helps farmers with labor
  - UNH was providing seeds to the county prison, but the program was cut
  - A seasonal high tunnel was purchased the same year the program was shut down
  - Are there enough volunteers? Farms? Can you glean more?
    - There are limitations with funding, there are year-round opportunities however there is not enough money to keep it running all year
    - 60-70% of the time farms already harvest but just need someone to come pick it up.
    - The problem with volunteers is that harvest times are known on short notice, so gleaning volunteers don't have much time to plan ahead.
    - They need more volunteers for apple picking
    - NH Gleans could expand more if they had more funding and help

- Schools are not involved currently.

### 3:15PM Promoting Food Donation: Liability Protections, Tax Incentives, & Date Labeling – Christine Beling

- Introduction
  - Chris Beling works for EPA
  - NH is the new frontier with food donations
  - EPA has the Food Recovery Challenge
  - EPA Region 1 has an organics ban for landfills
  - NH only has a yard waste ban
- Harvard University Food Law and Policy Clinic created four fact sheets
  - (Erica D.) Does technical assistance for legal analysis
  - (Solange E.) Works with donor liability protections – Bill Emerson Good Samaritan Act
  - NH offers more liability protection than the federal law
  - Date labels- use is to indicate quality or optimal time to use food, not safety
  - FDA does not require date labels, infant formula is the only exception
  - If there is a label, 'best if used by:' is the best phrase to use, it is being encouraged
  - Date labels are only required on packaged sandwiches and infant formula in NH
  - NH does not require food to be sold before date labels
  - Cumberland farms donates all pre-packaged sandwiches to the homeless population and food pantries
  - (Erica D.) General tax deduction, enhanced deduction for food donation
  - NH does not have a tax deduction, it has conformity
  - There are four categories: Liability Protections, Date Labels, Tax Incentives, and Food Scraps for Animals
    - What can NH do to improve? Recommendations?
    - Emerson Act states that food must meet food quality standards. Past fate food should be protected.
    - Tax incentives for NH should be improved
    - Planning Commission and NRRRA should provide the final drafts of these 4 fact sheets
    - Share tables don't really exist in NH- Should be implemented
    - What's being done to educate the public on date labels?
      - [Savethefood.com](http://Savethefood.com)

### 3:35PM Alternatives to the Landfill: Feeding Animals & Composting –Steve Crawford

- Introduction
  - Department of Agriculture Markets and Food- Veterinarian
- There has been a large increase in pigs, sheep, goats, and camelids in NH
- Feeding food waste to animals is good. However, infectious disease control is a concern
  - There are 4 laws in NH that deal with feeding animals food waste
  - Topics include:
    - Animal Care, Breeding, and Feed
    - Commercial Feeding
    - Feeding Garbage to Pigs
  - No person shall feed or permit the feeding of garbage to livestock without a permit
  - If veggies and meat have touched it cannot be fed to livestock without a permit
  - RSA 435:33
- Nutrition = balanced diet, part of a complete ration, use nutritionist or feed mill or vet or UNHCE

- Diseases have been transferred from livestock to humans
- Questions for Steve Crawford: Call 603.271.2404

#### 4:00PM Composting- Matt Smith

- Talking about high heat composting
- UNH built a composting facility in 2013
  - Includes 8 composting bays: do experiments 2 bays at a time- one control and one experimental
  - Exploring recovering energy from composting process, only one other facility that does that in the world (located in VT)
  - Don't mix high carbon and high nitrogen before it gets put into the energy recovering facility
  - Has an aerated floor, an added base, and materials stacked about 6 feet high
  - Future research includes attaching a high tunnel to the facility
  - City Soil, MA Bruce Fulford

#### 4:00PM Small Group Facilitated Discussion – Stacey Purslow

#### 4:40PM Sharing Comments/Recommendations

- There should be a way to bring more people together – Get out of our own little bubbles
- How to educate people who need the food to use it. People want easy not healthy- use resources, Cooking Matters classes
- Menus could be handed out with food, \$8000 CSA with local farms- works well with Got Lunch!
- NH Food Bank- online options to learn how to cook food

#### 4:50PM Next Steps & Closing