

Inclusive Team Face-to-face meeting, August 27, 2008 – 2 pm

Present: Brenda Ranum, Lana Snitker, Larry McGee, Lori Egan, Sara Noack, Teresa Wiemerslage.

Teresa shared an update from the Postville Jewish women focus group. (See webpage)

Lana checked with St. Vincent De Paul in Waukon for space for local food. Who sets the policies for the Waukon Food Shelf? What about donation or discounted local food? This led to a discussion on area food shelves. We need to find out of all the food shelves. Sara has the list. Do they have policies? How can FFI help? Refrigerators for fresh food, securing local food, restrictions or limitations. Riceville and Postville FS were funded by CF for refrigerators.

Action Item: Get a list of food shelves in the area. Ask county teams to review for accuracy. Consider creating a map of locations of food shelves. Find out how many pounds of food, people served per year.

Larry shared the Horizons summary for Elma and how some of the Horizons goals tie in with FFI. (Posted to web).

- Completion of recreational trail (active committee)
- Mini-fitness/wellness center
- Wisdom and Wellness Club in summer for youth
- Establish a medical clinic
- Safe Routes to School
- Didn't proceed with community garden (lots of private gardens) Barrier is seeds and plants
- Establish Farmers market—now there is a Mennite farmer 2x week.

The group discussed outreach to daycare providers and preschools.

- Is there a list of agencies serving providers? These might be audiences for our work.
 - Child and Adult food program for menu planning (NEICAC)
 - Monica Preston helps daycares be certified and talks about menus and nutrition planning.
 - HAWC has the list of certified daycare providers; Parent assurance and Support
- How do you get local food sources to providers? How can we make it affordable?
 - Gardening activities for preschool age and providers
 - Activities at farmers markets for providers
 - Need to create a system for sustainability

Teresa shared story on Waukon community garden. Nine volunteers recently spent 3 hours on a Saturday to process and freeze over 120 quarts of corn from the garden. We were able to use the Farm Bureau kitchen. The excess produce has been taken to the farmers market and sold to support CG expenses like tilling and fertilizer. The garden has been supporting itself.

Action Item: Teresa will post the “Seeds for Food and Profit” program to the web.

Recorded by Teresa Wiemerslage.