

Food Hub Meeting 9.26.17 Notes

Need distributor able to access markets.

How can we produce for the people in the UV?

No need for more slaughter facilities, just more butchering/processing capacity for meat.

Don't hold tight to centralized model, maybe satellite services/facilities. Figure out what needs to be centralized.

Most functions are connected- need other pieces to work.

Co-ops and aggregation are linked. Is it worth paying in equity for the security that membership in a co-op would provide?

Related issues: Co-op/aggregation, shared trucking, commercial kitchen.

Mentor opportunities?

All could use a business incubator.

Business connections are hard to make- not many specialists in the UV.

Hub should be in WRJ.

Cindy Perry – Ravenswood.... Commercial kitchen with a classroom. Cooking classes are a social/community thing. Brings community together, exposes to diverse cultures and supports local food. Community kitchen/ Food as a social tool.

We need what KAF is to baking for local food. Retail meets education. Café, class rooms. A celebration of local. The education is what informs the person to know why to buy local. Educated customer is a better customer.

Mobile slaughter facility would be useful.

Flavors of the Valley is a great event.

Many people can't afford KAF or the FM. Need to address the underserved audience. KAF does take it on the road to serve other communities.

Increased meat processing would mean more products available to sell to UV community.

Humane slaughter is important. Need better options.

Incentivize farmers to do out of season slaughter.

Thetford Academy in 1990s had ag component that disappeared in 2000. Ag now doesn't show up in schools today, but it should be more connected. Such a focus on STEM. Can you integrate STEM and Ag? Schools has sanitized the schools from farms/ag.

Impressive number of young female farmers.

Farms are a business now. Requires lots of skills.

Act 250 – did great job of keeping land open.

Distribution- business to business: need more outlets like the co-op.

Farmers market are inconvenient, hard to park at, not at the right time, etc.

Shared storage: home gardeners could use a cubby root cellar to rent.

Grange could be a business incubator.

Salt Lake has an incubator focused on immigrants/under-served. Good food culture strong in Salt Lake.

I can afford local beef, but most can't.

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VT only produces 3% of consumed food – how do we get to 100%

If I could get enough local commitments for my product, I wouldn't need to sell beyond the UV.

Mad River Food Hub- you can order online and get local products distributor. They aggregate and distribute for the farmers. All food products could use it.

Schools would be more likely to serve local food if it came from one distributor. Schools have lots of hoops to drop through.

Chelsea had a walk in cooler that you could rent a shelf.

Shared storage goes with distribution.

Small farms can use an aggregator to sell to larger accounts.

3 River Farmer Alliance in NH- great model.

As a young family, convenience is paramount. I want to go to Hannaford and be able to buy all my local products there along with other shopping – so an aggregator to make that happen would be great!

Farmer cooperative goes with aggregation/distribution.

Many people are threatened by going to farmers markets. Are there better/different places people can access/buy local food?

NH is way behind VT in local food supporting. There are less farms in NH UV.

Hardwick is a resource farmers can use, do we need something closer?

Aggregation/distribution/storage all go together!! Can't separate.

Commercial kitchens let farmers add value to products, make convenient products, minimally process veggies for school, etc. Might help farmers with FSMA/HACCP, regulations.

There are VT resources: WaGN, CAE, NOFA, Mad River, Intervale, Vital Communities

Farmers don't have time to travel/process/etc.

Community kitchen is great, but maybe lower on the priority list.

Lots of church kitchens, school kitchens for community dinners.

There are already some distribution/trucking options now.

Wish there was a granular/detailed analysis of food system to find holes and then plug them.

How about schools as distribution hubs?

Aggregation #1 priority. *Reasoning*: facilitates distribution to retailers, to consumers (we need to make buying local food easier) also eases obstacles for food access and institutions

We have growers, we have markets, what we need are the economies of scale to make it all happen. The schools want local food and can afford it—they need it 52 weeks a year. Distribution/storage/communication logistics are a current barrier for institutional buying.

Community Kitchen are needed for increased educational opportunities to further develop a market and demand for it.

The nature of aggregation, is that it would include shared storage and trucking by definition.

The idea of having a food hub in the WRJ area with satellites throughout the UV.

Request for Grange e-mails with updates on Gabe's and others' advancements, even if not directly related to the Grange, so as to keep everyone in the loop

Need slaughter/meat processing for home growers who don't want to traumatize animals by transportation to slaughter.

Multiple facilities in various locations around UV (each with specialty) so jobs are spread out, not all consolidated in WRJ. Other towns need jobs & facilities too!

Mobile units for slaughter, bottling, flash pasteurization to help rural villages.

Need affordable USDA small-scale slaughter and meat processing

Inspected processing for freeze dryer and dehydrator.

Education and retail all in the mind of agriculture (my farmers market).

Who would manage storage space, would there be designated spaces for specific products.

Business incubator could act as networking center.

Need help navigating regulations, business and beginning producer support.

Is there potential for addressing regional hunger/diversity issues.

Depot where customers could place an online order/pick up in Sunapee area.

Using gleaning to bring fresh food to public schools.

Need increased social media presence.

Need flash freeze facility.

A business/food entrepreneur could take all excess farm production and