



Office of the Secretary  
Washington, DC 20250

July 29, 2024

THE HONORABLE JOHN BOOZMAN  
*Ranking Member*  
*Committee on Agriculture, Nutrition, and Forestry*  
*United States Senate*  
*328A Russell Senate Office Building*  
*Washington, DC 20510*

Dear Ranking Member Boozman:

The enclosed report is in response to 7 USC 2034(h), which directs the Secretary to provide reports on the assistance for community food projects to the Committee on Agriculture of the House of Representatives and the Committee on Agriculture, Nutrition, and Forestry of the Senate. It states: *Not later than September 30, 2014, and each year thereafter, the Secretary shall submit to Congress a report that describes each grant made under this section, including:*

- (1) a description of any activity funded;*
- (2) the degree of success of each activity funded in achieving hunger-free community goals; and*
- (3) the degree of success in improving the long-term capacity of a community to address food and agriculture problems related to hunger or access to healthy food.*

If you have any further questions, please have a member of your staff contact the Office of Congressional Relations at (202) 720-7095. A similar letter is being sent to Chairwoman Debbie Stabenow.

Sincerely,

/s/Thomas J. Vilsack

THOMAS J. VILSACK  
*Secretary*

Enclosure



Office of the Secretary  
Washington, DC 20250

July 29, 2024

THE HONORABLE DAVID SCOTT  
*Ranking Member*  
*Committee on Agriculture*  
*U.S. House of Representatives*  
*1010 Longworth House Office Building*  
*Washington, DC 20515*

Dear Ranking Member Scott:

The enclosed report is in response to 7 USC 2034(h), which directs the Secretary to provide reports on the assistance for community food projects to the Committee on Agriculture of the House of Representatives and the Committee on Agriculture, Nutrition, and Forestry of the Senate. It states: *Not later than September 30, 2014, and each year thereafter, the Secretary shall submit to Congress a report that describes each grant made under this section, including:*

- (1) a description of any activity funded;*
- (2) the degree of success of each activity funded in achieving hunger-free community goals; and*
- (3) the degree of success in improving the long-term capacity of a community to address food and agriculture problems related to hunger or access to healthy food.*

If you have any further questions, please have a member of your staff contact the Office of Congressional Relations at (202) 720-7095. A similar letter is being sent to Chairman Glenn Thompson.

Sincerely,

/s/Thomas J. Vilsack

THOMAS J. VILSACK  
*Secretary*

Enclosure



Office of the Secretary  
Washington, DC 20250

July 29, 2024

THE HONORABLE DEBBIE STABENOW  
*Chairwoman*  
*Committee on Agriculture, Nutrition, and Forestry*  
*United States Senate*  
*328A Russell Senate Office Building*  
*Washington, DC 20510*

Dear Chairwoman Stabenow:

The enclosed report is in response to 7 USC 2034(h), which directs the Secretary to provide reports on the assistance for community food projects to the Committee on Agriculture of the House of Representatives and the Committee on Agriculture, Nutrition, and Forestry of the Senate. It states: *Not later than September 30, 2014, and each year thereafter, the Secretary shall submit to Congress a report that describes each grant made under this section, including:*

- (1) a description of any activity funded;*
- (2) the degree of success of each activity funded in achieving hunger-free community goals; and*
- (3) the degree of success in improving the long-term capacity of a community to address food and agriculture problems related to hunger or access to healthy food.*

If you have any further questions, please have a member of your staff contact the Office of Congressional Relations at (202) 720-7095. A similar letter is being sent to Ranking Member John Boozman.

Sincerely,

/s/Thomas J. Vilsack

THOMAS J. VILSACK  
*Secretary*

Enclosure



Office of the Secretary  
Washington, DC 20250

July 29, 2024

THE HONORABLE GLENN "GT" THOMPSON  
*Chairman*  
*Committee on Agriculture*  
*U.S. House of Representatives*  
*1301 Longworth House Office Building*  
*Washington, DC 20515*

Dear Chairman Thompson:

The enclosed report is in response to 7 USC 2034(h), which directs the Secretary to provide reports on the assistance for community food projects to the Committee on Agriculture of the House of Representatives and the Committee on Agriculture, Nutrition, and Forestry of the Senate. It states: *Not later than September 30, 2014, and each year thereafter, the Secretary shall submit to Congress a report that describes each grant made under this section, including:*

- (1) a description of any activity funded;*
- (2) the degree of success of each activity funded in achieving hunger-free community goals; and*
- (3) the degree of success in improving the long-term capacity of a community to address food and agriculture problems related to hunger or access to healthy food.*

If you have any further questions, please have a member of your staff contact the Office of Congressional Relations at (202) 720-7095. A similar letter is being sent to Ranking Member David Scott.

Sincerely,

/s/Thomas J. Vilsack

THOMAS J. VILSACK  
*Secretary*

Enclosure

## **The Community Food Projects Competitive Grant Program (CFPCGP) FY 2023 Program Report**

### **Introduction**

The Community Food Projects Competitive Grant Program (CFPCGP) ([7 U.S.C. 2034](#)) was authorized by [Public Law 104-127](#) (Title IV, section 401(h), April 4, 1996) which amended the Food Stamp Act of 1977 ([7 U.S.C. 2011](#)) and added §25, Assistance for Community Food Projects ([7 U.S.C. 2034](#)). [Public Law 88-525](#). The program is administered by the National Institute of Food and Agriculture (NIFA), one of four agencies housed under the U.S. Department of Agriculture's (USDA) Research, Education and Economics Mission Area.

### **Summary of CFPCGP**

This program was funded at \$5 million in FY 2023, of which \$4.8 million was available for grants, and \$0.2 million was available for program administration. Mandatory funding invested in twenty-one (21) projects.

The American Rescue Plan Act of 2021 (ARPA; P.L. 117-2, § 1001) authorized \$4 billion to the USDA for food supply chain and agriculture pandemic response. USDA categorized programming into three primary areas of focus: (1) Expanding the Middle of the Supply Chain, (2) Strengthening Local and Regional Food Systems, and (3) Developing a New Organic Transition Initiative. The CFPCGP program goals are exceptionally aligned with ARPA goal of *Strengthening Local and Regional Food Systems*, which also supports preventing and reducing food loss and waste.

Utilizing \$14.05 million in ARPA funds, an additional 62 CFPCGP projects were funded:

- 41 awards were made to invest in projects that support small and medium size farmers, increased access to nutritious foods—particularly fresh fruits and vegetables, aiding in economic recovery and contributing to the resilience of communities.
- 12 projects met the goals of CFPCGP and integrated actionable activities that reduce food waste within the local food system by keeping wholesome food in the human food supply chain and saving money for families and businesses.

All these projects expanded the geographic reach of CFPCGP and increased representation of remote, tribal, insular, and rural communities, such as Hawaii, thus strengthening reach in historically underserved communities. In addition, the CFPCGP Training & Technical Assistance (T&TA) grantee, Third Sector New England, received \$250,000 in ARPA funds to provide the 62 additional ARPA projects with T&TA throughout their grant lifecycle.

This report also describes the three grant program types under CFPCGP and provide tables of funding data and project descriptions as provided by project directors. Program authorization requires the description of each grant to include the degree of success of each activity funded in achieving the Hunger Free Community and ARPA goals and improving long term capacity. Although not covered in this report, degree of success in achieving program goals for each project funded is reported through annual and final reports and these reports are found here: [https://portal.nifa.usda.gov/enterprise-search/project\\_details/ss/1523](https://portal.nifa.usda.gov/enterprise-search/project_details/ss/1523).

## **Program Description and Goals**

CFPCGP is intended to bring together stakeholders from distinct parts of the food system and to foster understanding of national food security trends and how they might improve local food systems. Understanding that low-income individuals experience disproportionate access to healthy foods, projects are to address food and nutrition insecurity, particularly among the nation's most vulnerable populations. Communities that are partially or fully located in Opportunity Zones are particularly encouraged to apply.

The primary goals of the CFPCGP, Assistance Listing 10.225 are as follows [7 USC 2034 \(a\)\(1\)\(B\)](#):

- a. Meet the food needs of low-income individuals through food distribution, community outreach to assist in participation in Federally assisted nutrition programs, or improving access to food as part of a comprehensive service.
- b. Increase the self-reliance of communities in providing for the food needs of the communities; and
- c. Promote comprehensive responses to local food access, farm, and nutrition issues; or
- d. Meet specific State, Tribal, local or neighborhood food and agricultural needs including needs relating to:
  - i. Equipment necessary for the efficient operation of a project; planning for long-term solutions; or
  - ii. The creation of innovative marketing activities that mutually benefit agricultural producers and low-income consumers.

## **Request for Applications (RFA)**

The FY 2023 RFA supported the following project types: (1) Community Food Projects with a one-time infusion of Federal dollars to make such projects self-sustaining; (2) Planning Projects to assess the food security needs of communities to plan long-term solutions that ensure their food security; and (3) Training and Technical Assistance Projects to provide support to both CFPCGP applicants and awardees. Applications were due on October 7, 2022.

## **Technical Assistance Request for Applications (RFA) Webinar**

A webinar "Community Food Projects Competitive Grant Program CFPCGP FY 2023 Informational Webinar", was held on September 8, 2022, to provide an overview of the FY23 RFA and answer stakeholder questions. The webinar description invited projects that work across the food system to increase the self-reliance of communities in providing for the food needs of the communities; and promotes comprehensive responses to local food access, farm, and nutrition issues, including strategies to reduce food waste and other agricultural needs that mutually benefit agricultural producers and consumers. The webinar discussed how to utilize NIFA resources and prepare a competitive application, adhering to the funding year (FY) 2023 Request for Applications (RFA) guidelines.

## **Grant Types and Purpose**

### **Community Food Projects**

The purpose of the CFP is to support the development of projects with a one-time infusion of

federal dollars to make such projects self-sustaining. CFP are designed to create community-based food projects with objectives, activities and outcomes that are in alignment with CFPCGP primary goals. Projects should seek solutions over the longer term rather than focus on short-term food relief. They seek comprehensive solutions to problems across all levels of the food system from farmer to consumer. Community food projects are not designed to merely support individual food pantries, farmers markets, community gardens or other established projects. Rather, the community food projects build on these experiences and encourage innovative long-term solutions to food and nutrition security. Successful projects are sustainable beyond government and matching funding. CFP are designed to become self-supporting (or have a sustainable funding source) and expand or prove to be a replicable model. Funding can support the development of such long-term projects or to accelerate or expand the work of a project. CFP are designed to create community-based food projects with objectives, activities and outcomes that are in alignment with CFPCGP primary goals.

Community Food Projects (CFP) are awarded budgets commensurate with the proposed project. An average award is approximately \$298,000 over 36 to 48 months. Minimum request per year is \$125,000 and maximum request is \$400,000 over four years. These are one-time awards. Applicants are to provide matching on a dollar-for-dollar basis for all federal funds requested at the time the application is submitted. Applicants may request one, two, three, or four years of funding, but in all cases, the grant term may not exceed four years for any proposal. A no-cost extension to a fifth year may be requested. All CFP awards are made based on the merit of the proposed project and supporting documents. Grantees of CFP are required to participate in the CPPCGP program evaluation, including required project data collection, sharing of data with the T&TA entity.

### **Planning Projects (PP)**

The purpose of the PP is to complete plans toward the improvement of community food security in keeping with the primary goals of the CFPCGP (see Part I § B of this RFA). Planning Projects focus on a defined community and describe in detail the activities and outcomes of the planning project. The PP prepare a plan for a successful Community Food Project in keeping with the purpose of CFP program goals. Therefore, the planning grant is expected to model all aspects of the Community Food Projects.

Planning Projects (PP) applicants request a budget commensurate with the proposed project. An average award is approximately \$25,000 for 12 to 36 months. Maximum award is \$35,000 over 12 to 36 months. These are one-time awards. Applicants provide matching on a dollar-for-dollar basis for all federal funds requested at the time the application is submitted. All PP awards are made based on the merit of the proposed project and supporting documents. Grantees of PP are required to participate in the CFPCGP program evaluation, including required project data collection, sharing of data with the T&TA entity.

### **Training and Technical Assistance Projects (T&TA)**

In FY2023, NIFA competitively awarded a four-year continuation Training and Technical Assistance (T&TA) Project.

The purpose of the T&TA grant is to provide a one-stop technical assistance service to CFPCGP applicants and awardees. The T&TA provider has broad expertise of national relevance and scope.

The T&TA provider is set up to be accessible at various stages in the grant-making cycle and possess strong grantsmanship writing and training experience and has competence in outcome evaluation. The T&TA provider supports the CFPCP program applicants in the development of competitive applications that meet CFPCG primary goals. In addition, the T&TA provides grantees/awardees during their performance period with support and resources to improve reporting. Resources and training they provide includes use of innovative technologies, peer-to-peer interactions, webinars and/or videoconferencing, recordings etc. Activities and resources are designed to be culturally appropriate and meet stakeholder needs. This technical support is expected to result in ensuring high quality technical reports in NIFA reporting systems as well as a deepened understanding of the financial reporting requirements and post-award prior approval processes included in award terms and conditions. T&TA provider is also expected to form regional networks to strengthen relationships between grantees; create opportunities for collaboration; and organize an annual CFPCGP project director meeting in collaboration with NIFA. In addition, for the T&TA provider organizes a CFPCGP annual conference with the goal of increasing food systems education/learning and outreach. The provider also provides NIFA an annual report covering the following: (i) CFPCGP's outcomes (ii) CFPCGP impacts (iii) CFPCGP geographic reach and program outreach metrics and, (iv) T&TA impact data.

The T&TA grant was in the amount of \$250,000 annually, for a total of \$1 million over 4 years. No matching funds are required for this grant.

### **CFPCGP Partners and Collaborators**

Applicants for CFP and PP awards are encouraged to seek and create partnerships with public or private, nonprofit, or for-profit entities, including links with academic institutions (including minority serving colleges and universities), and/or other appropriate professionals, community-based organizations, and local government entities.

### **FY 2023 Projects**

Projects received \$4.8 million of mandatory funding, and an additional \$13.8 million of American Rescue Plan Act (ARPA) funding to execute goals of the program, increase local food security needs, and increase access to healthy and affordable foods throughout America. Descriptions of the projects below can also be found on this [projects](#) link.

- Table 1 provides a list of FY2023 projects funded with mandatory funding of 4.8M.
  - Press release: <https://www.nifa.usda.gov/about-nifa/announcements/usda-nifa-invests-48-million-community-food-projects>
- Tables 2 provides a list of projects funded using \$9.85 M American Rescue Plan Act (ARPA) funding to support CFPCGP goals. Total ARPA funding was \$10 million, hence \$0.15 million was utilized for program administration.
  - Press release: <https://www.nifa.usda.gov/about-nifa/press-releases/usda-invests-additional-10m-support-community-food-projects>
- Table 3 provides a list of projects funded using \$4.2M American Rescue Plan Act (ARPA) funding to projects submitted to the CFPCGP program that in addition to meeting CFPCGP program goals, also focused on the prevention and reduction of Food Loss and Waste (FLW).
  - Press release: <https://www.nifa.usda.gov/about-nifa/press-releases/usda-expands-efforts-prevent-reduce-food-loss-waste>



**Table 1.** CFP FY2023 projects that were funded with mandatory funds including the training and technical assistance (T&TA) grant, planning projects (PP) and community food projects (CFP) grants.

<b>Organization Names</b>	<b>State</b>	<b>Amount Funded</b>
Third Sector New England	MA	\$ 250,000.00
Cape Cod Commercial Fishermen`s Alliance Inc	MA	\$ 20,271.00
Chrysalis Center Inc	CT	\$ 35,000.00
Friends of the Finland Community	MN	\$ 35,000.00
Sankofa Community Development Corporation	LA	\$ 35,000.00
Pinelands Preservation Alliance	NJ	\$ 25,000.00
Victory Gardens International	SC	\$ 24,915.00
Bellarmino University	KY	\$ 35,000.00
Mississippi State University	MI	\$ 28,167.00
Rural Alaska Community Action Program, Inc., (RurAL CAP)	AK	\$ 267,175.00
Appalachian Sustainable Development (ASD)	VA	\$ 373,280.00
Mill City Grows Inc	MA	\$ 399,964.00
Center Helping Obesity In Children End Successfully, Inc	GA	\$ 400,000.00
Turlock Gospel Mission	CA	\$ 400,000.00
Grow Ohio Valley Inc	WV	\$ 292,700.00
The National Center for Frontier Communities	NM	\$ 398,142.00
Cornell Cooperative Extension Association of Putnam County	NY	\$ 400,000.00
Eastie Farm	MA	\$ 400,000.00
Agroecology Commons	CA	\$ 397,914.00
Elepaio Social Services	HI	\$ 400,000.00
Kenaitze Indian Tribe (IRA)	AK	\$ 182,472.00
<b>Total Mandatory Funds</b>		<b><u>\$ 4,800,000.00</u></b>

**Table 2.** ARPA funding: FY2023 projects funded using ARPA funds.

<b>Organization Names</b>	<b>State</b>	<b>Amount Funded</b>
Third Sector New England	MA	\$ 250,000.00
The Food Basket, Inc.	HI	\$ 350,652.00
Just Roots, Inc.	MA	\$ 233,744.00
The International Rescue Committee, Inc.	CA	\$ 350,652.00
Aina Ho'okupu O Kilauea	HI	\$ 349,221.00
La Colaborativa Inc.	MA	\$ 374,021.00
Ecolibrium3	MN	\$ 345,309.00
Forsyth Farmers' Market, Inc	GA	\$ 374,021.00
Taproot A Lopez Kitchen	WA	\$ 345,963.00
The International Rescue Committee, Inc.	NY	\$ 374,019.00
Youth Farm & Market Project	MN	\$ 373,881.00
Preble Street	ME	\$ 374,021.00
Linwood Property, Inc.	MO	\$ 280,542.00
City of Frederick	MD	\$ 105,830.00
West Central Initiative	MN	\$ 374,021.00
Frenchtown Neighborhood Improvement Association, Inc	FL	\$ 374,021.00
Yurok Tribe	CA	\$ 374,020.00
DeKalb County Community Gardens	IL	\$ 374,021.00
United Way of the Laurel Highlands	PA	\$ 280,801.00
Sprout MN	MN	\$ 233,803.00
Reformed Church of Highland Park Affordable Housing Corporative	NJ	\$ 374,021.00
The Food Trust	PA	\$ 156,977.00
Southside Community Land Trust	RI	\$ 373,947.00
Second Harvest Food Bank of Greater New Orleans and Acadiana	LA	\$ 374,021.00
Texas Tribal Buffalo Project	TX	\$ 350,651.00
Michigan Health Improvement Alliance, Inc.	MI	\$ 280,542.00
Deep Medicine Circle	CA	\$ 373,435.00
Village Exchange Center	CO	\$ 374,021.00
Hawaii Public Health Institute	HI	\$ 350,651.00
Port Angeles Food Bank	WA	\$ 349,171.00
<b>Total ARPA funds</b>		<b><u>\$ 9,850,000.00</u></b>

**Table 3.** FY2023 Projects funded using Food Loss and Waste funds.

Organization Names	State	Amount Funded
Our Neighbors' Table, INC. Amesbury	MA	\$ 400,000.00
St. Mary's Regional Medical Center	ME	\$ 400,000.00
East End Food Institute	NY	\$ 393,708.00
Producegood	CA	\$ 244,516.00
Grow2zero Farms	CA	\$ 293,170.00
Oko urban Farms Inc	NY	\$ 375,000.00
Farming Hope	CA	\$ 400,000.00
Groundwork Rhode Island	RI	\$ 361,073.00
Aloha Harvest	HI	\$ 372,823.00
The Wave Foundation	OR	\$ 249,406.00
Sharing Excess Inc	PA	\$ 400,000.00
Florida Introduces Physical Activity And Nutrition To Youth Incorporated	FL	\$ 375,000.00
Total FLW funds		<b><u>\$ 4,264,696.00</u></b>

### Project Director Meeting

NIFA hosted a Project Directors' Meeting on December 4-6, 2023, in New Orleans, LA. There were 126 Project Directors and Key Project officials representing CFPCFG who attended the 2.5-day Community Nutrition PD meeting. A total of 23 presentations by CFPCFG project directors were provided. In addition, NIFA held a Listening Session to hear stakeholder feedback. The overall goals of the Project Directors' Meeting were to improve post-award management of competitive grants administered by NIFA and enhance communication and interaction between NIFA program staff and CFP awardees. Survey results demonstrated that 73% of attendees were either extremely or very satisfied with the program director (PD) meeting. Top on the list of what worked well according to the survey included:

- Making connections through the networking opportunities and being in person.
- Receiving relevant information through NIFA Presentations which included a welcome and remarks from Secretary Vilsack; updates from USDA-NIFA presented Dr. Suzanne Stluka, remarks from USDA's Food Loss and Waste Liaison, Dr. Jean Buzby, USDA OCE.
- Getting to know more about other projects which elevated success stories in oral presentations, interactive pitch sessions and panel sessions.
- Meeting and getting to know NIFA staff in- person and programmatically.

### Descriptions of CFPCFP Projects Funded FY 2023

#### CFPCFP Mandatory Funded Projects

*Agroecology Commons, CA*                      \$397,914

This project presents a collaborative model to advance nutrient-dense food sovereignty and community self-reliance through urban agroecological land stewardship, expanding market

channels, and increasing the distribution of fresh local food in low-access communities of the California Bay Area. This project uplifts the ethos of sharing knowledge and resources to strengthen a food system rooted in agroecological principles, cooperation, and justice. In doing so, this proposal addresses urgent issues within urban communities, specifically, improving access to fresh local foods and building a resilient and interconnected urban food system. This model centers relationship-building and cooperation through values-aligned market collaboration, farm apprenticeships, land access, soil assessments, and a food sovereignty tool lending library. Through on farm apprenticeships, this project supports new local farmers, as well as builds mentoring capacity for experienced farmers to pass on their knowledge to the next generation. This project seeks to serve urban farmers, consumers, and residents over the next three years with the support of two cooperative markets; Mandela Grocery Cooperative (MGC) and 14th Street Market, and a committed network of urban farm partners, led by lead Host Farm Mentor Feral Heart Farm (FHF). The principal grant applicant, Agroecology Commons (AC) is recognized as a leader within the local food movement, stewarding 3-acres of their own farm, training 100 beginning farmers through the Bay Area Farmer-to-Farmer Training Program (BAFFT), facilitating farmer-to-farmer apprenticeships and skill shares, and organizing robust farmer and cooperative market partnerships.

*Appalachian Sustainable Development (ASD), VA*                      \$373,280

The short-term goal of this project is to build on the foundation of an effective workforce development program coupled with farmer and school networks to create a food trailer increasing access to locally grown, fresh, healthy foods for low-income populations. By capitalizing on the region's rich culture, this viable business model allows trainees and entrepreneurs to benefit from costly infrastructure facilities, hands-on training, and the opportunity to perfect their business model with support and minimal risk. This project will increase local food production and manufacturing, provide farmers with access to larger markets and higher profit margins, and strengthen the agriculture economy. People will consume more fresh, local produce, thereby improving health outcomes long term. The mobile kitchen will accommodate and incubate new social enterprises and support food entrepreneurs. The organization will reduce the distance between the producer and the consumer, reducing the cost of production and distribution by bringing the kitchen to the farm for special events as one of its strategies for promoting sustainable agriculture practices. Given that the region is primarily rural, the mobility of this kitchen is key to its success. Recent challenges to the food supply chain from COVID and flooding indicate the need to be as self-reliant as possible and create a vibrant local food system to mitigate any potential crisis. The strategy of the organization is to prepare now for a potential problem by ensuring Appalachians have access to what is needed to feed the people with the food grown and produced locally.

*Bellarmino University, KY*                      \$35,000

This project aims to revive the Bellarmine Farm and build a community-based network at Bellarmine University to address food insecurity on campus and in Greater Louisville and Southern Indiana communities. This proposal establishes the strategic planning and implementation phases to resurrect the Bellarmine Farm from its dormant status due to the COVID-19 pandemic and create an additional food resource for the community. The proposal begins with targeting the planning of the Bellarmine Community Food Project and continues with the second proposal focusing on implementing a sustainable process needed for the

Bellarmino Community Food Project to succeed and deliver positive results. This project addresses the problem of dismantling food apartheid (food insecurity) for college students and vulnerable populations in Louisville, Ky. This initiative may assist with alleviating food shopping constraints by developing Bellarmino Farm. Data collection will be based on combining Geographic Information Systems (GIS) analysis to target other food deserts in the area and explore the farm-to-table processes. The project will establish dashboard metrics to monitor outcomes. This entails building up the Bellarmino Farm to be a functioning urban agriculture living lab where students, faculty, and the greater Louisville community can receive no-cost, fresh, and nutritious food. The hope is for the project to provide opportunities to conduct student/faculty research and generate community engagement for the greater good.

*Cape Cod Commercial Fishermen's Alliance Inc., MA*

*\$20,271*

The Cape Cod Commercial Fishermen's Alliance will build a comprehensive plan to bring locally sourced fish chowder and stew to pre-school kitchen and families. South Coast Community Action Committee has existing food service programs in place that serve 1,300 pre-school students per month. All logistics to create an ongoing program to deliver chowder and stew to these children will be defined, as well as planning to introduce easy-to-serve chowder and stew at home. This builds on a successful existing program that is delivering chowder and stew to food banks and pantries across Massachusetts and New England, bringing together two strong community organizations with proven track records. In addition to planning for direct food distribution, fishing captains will join in planning and survey work to share their experiences, personalize the importance of the historic fishing industry, and create opportunities for members of the community to sign up for work opportunities through a training program already established at the Alliance. The twin goals of the planning project are to deliver healthy local food to a community that is low-income and facing food insecurity, while building longer term sustainability by supporting the local fishing industry and creating employment opportunities.

*Center Helping Obesity in Children End Successfully, Inc., GA*

*\$400,000*

C.H.O.I.C.E.S. works to address the complex and interrelated issues of food insecurity, poor nutrition, obesity, and diabetes through culturally responsive programming that is intergenerational. C.H.O.I.C.E.S. primarily serves Black/African American and Hispanic communities, which disproportionately suffer from food inequity and resulting health disparities. With CFP funds, C.H.O.I.C.E.S. will serve communities that are in Metro Atlanta food deserts in Fulton, DeKalb, and Gwinnett Counties. Their goal is to reach 50,000 people annually through their innovative, evidence-based food distribution and nutrition education programs by achieving the following objectives: average 900 families (2,800 individuals) will receive food monthly; 25% of the families served at Mobile Food Pantry Events will be recurrent; 2 new neighborhoods will benefit by expanding the Mobile Pantry service area; average 1,000 families (3,000 people) will participate in the Cooking with C.H.O.I.C.E.S. and Follow Me To The Kitchen classes each year; 85% completion rate for the Cooking with C.H.O.I.C.E.S Family Workshop Series; 75 percent of the families will participate in follow-up programming after program completion. The organization's dual approach to mobile food distribution and cooking classes that also teach nutrition education makes it different and is key to removing barriers to successful outcomes. By pairing these two key components, they help families make healthy, nutritious choices and form habits that will endure.

*Chrysalis Center Inc., CT*

*\$35,000*

Chrysalis Center's endgame for this planning project is to increase community impact for the Food Hub and includes the following goals: 1) Develop authentic participation in the food hub by people and community leaders serve to identify issues and reveal strategies to promote food security. 2) Assess how people currently access all components of CCI's Food Hub and identify strategies for increased outreach and engagement. 3) Fully examine each Food Hub component in terms of operations and impact in the community measured by key benchmarks. 4) Incorporate the Food Hub in Hartford's development plans and local hospital's Community Health Improvement Plans (CHIP). 5) Share the successes of the organization's partnerships that will help to drive public policy on supporting local food hubs and improve the effectiveness of programming. 6) Create a five-year business plan for the Food Hub to strategically identify optimal levels of investment to ensure a sustainable food system. The key partnership for the planning project is the Rudd Center for Food Policy and Health at the University of Connecticut which will conduct assessments by gathering input from community partners on gaps and opportunities in outreach and engagement. This will include key informant interviews and/or surveys with partners. The scope of data collected through each of the Food Hub's programs to ensure fidelity with the Food Hub's goals and strategic vision will also be assessed. This includes identifying key measures and benchmarks for evaluation based on available data and identifying gaps in data needed to establish these benchmarks.

*Cornell Cooperative Extension Association of Putnam County, NY*

*\$400,000*

In 2021, Cornell Cooperative Extension Putnam County organized the Putnam County Food Systems Coalition to conduct a community food security assessment, which brought to light a need to increase fresh produce for local food insecure individuals. With this input, CCEPC aims to increase fresh produce, culturally relevant, and local food for food insecure neighbors, while increasing satisfaction and nutritional quality of offerings at emergency food providers (EFP). Putnam County has a growing network of EFPs and a well-established community of farms, but these EFPs rely on shelf-stable products, rather than local farm produce. This proposal seeks to link these two sectors of the food system and get local produce onto food pantry shelves and into home-delivery boxes, while increasing culturally relevant food options. Additionally, innovative delivery options close the gap between EFPs and those struggling with reliable transportation. To make this all possible, the program needs major infrastructure inputs. Through bi-annual feedback and annual data collection to secure program outcomes from all food system collaborators, the program builds lasting relationships supporting low-income communities. CCEPC is uniquely positioned to relationships necessary to build an emergency food system that is more resilient, self-sustaining, and provides consumers with fresh, local produce in culturally sensitive and dignified settings.

*Eastie Farm Inc., MA,*

*\$400,000*

Produce for the People is Eastie Farm's integrated approach to Community Supported Agriculture



where there is only one grocery store to serve the 60,000 residents of East Boston (which is geographically isolated by water from the greater Boston community), 2) creates economic opportunity for local farms and for East Boston residents (mostly low income and minority) who are employed to pack and distribute the CSA, and 3) redirects dollars to the local food system, with a double impact of reducing food miles and related carbon emissions. This project will build on the organization's existing CSA towards economic and ecological sustainability. The organization will support residents with accessing food aid programs without stigma. They will ensure economic sustainability by increasing market rate offerings to new residents who can both afford them and are looking for ways to integrate with the community, by ensuring funding for low-income subscribers via partner organizations with vested interests.

*Elepaio Social Services, HI*

*\$400,000*

The Hanai Ai O Wai'anae (HAOW) project will address community food system issues to ultimately reduce health disparities and disease risk among West Oahu communities while simultaneously building grass roots capacity to ensure low-income communities are leading these efforts to address food and health inequalities. HAOW will take a participatory approach to community planning by facilitating the gathering of community input on the barriers to food and nutrition security experienced by community residents. These activities will yield actionable steps and inform the development of community pre-pilot and pilot project requests for proposals. Awardees of project funds will receive training and technical assistance from HAOW staff and collaborating partners to ensure successful planning and implementation. The approach will inform the Honolulu City and County plans for addressing community-level food system resiliency. HAOW will also expand access to healthy, fresh, and locally produced foods in the Ewa community through the Makeke Farmers' Markets, which have successfully provided SNAP matching and other healthy food incentive programs to the Waianae community. Together the food summits and Makeke expansion will address social determinants of health that negatively impact residents of West Oahu communities. HAOW will be led by Elepaio Social Services (ESS), a newly formed non-profit of the Waianae Coast Comprehensive Health Center (WCCHC). Both organizations have strong and trusted relationships between community and are seen as leaders in providing health care and social services to West Oahu communities who experience disproportionately higher rates that results from several complex social determinants of health.

*Friends of the Finland Community, MN*

*\$35,000*

The Finland Food Chain (FFC) seeks funds to research and build food systems programming in rural Finland, Minnesota. The FFC has built a coalition of local organizations and businesses including two teaching farms and a local grocery store to research and develop food systems programming that works towards their common goal of building a local food system on the North Shore of Minnesota. Within the project timeline, the team will research and develop programming in four areas of the food system: meat processing, food aggregation and distribution, beginning farmer training, and community-based agriculture classes. The project objectives build on the previous three years of work completed by the Finland Food Chain. Using the assets and skills found amongst community partners and the technical assistance on the Food Chain team, the collaborative group will meet these objectives through research, community planning meetings, identifying community partners, and meeting with stakeholders to gather necessary information for program development. The work of the project will follow community processes that have been used throughout the 13-year history of Friends of Finland's work

wherein community members are invited to design, collaborate on, and lead various elements of the project. The outcome of the project will be programs that increase food access for residents, build a self-sufficient food system, and provide the necessary education and training for food producers in the Northeast Minnesota region.

*Grow Ohio Valley Inc., WV*                      \$292,700

Grow Ohio Valley's Paving the Path to Community Food Access project will engage consumers, farmers, and markets to increase food access and build a more secure and integrated local food system throughout underserved communities in the Ohio Valley. This work ties into CFPCGP's priorities of 1) meeting the food needs of low-income individuals, 2) promoting comprehensive responses to local food access, farm, and nutrition issues, and 3) creating innovative marketing activities. Through rigorous community planning and engagement, the project will: A) create aggregation and distribution connecting existing and growing local and regional food networks, B) facilitate outreach and education around SNAP and compatible food and nutrition buying programs, and C) provide resources to facilitate integrated community food planning sessions aimed at linking consumers to farmers and food producers. This work is chosen with the objective of improving healthy food access in the region. Additionally, the Community Food Project will assist farmers in tapping into new markets and getting more local food into the hands of local people.

*Kenaitze Indian Tribe (IRA), MT*                      \$182,472

The Project seeks to implement recommendations from Kenaitze's Community Food Assessment (KCFA) developed from the Tribe's FY 18 CFP Planning grant. The KCFA identified key barriers to healthy food access within the local/Tribal food system, in particular economic disparities that render healthy foods unaffordable; lack of reliable transportation to food distribution centers, including stores and subsistence areas; and major seasonal fluctuations in access to fresh fruits and vegetables. Emphasizing nutrition security among low-income community members to improve overall Tribal food sovereignty efforts the Tribe will further develop the Ch'k'denelyah yuyeh (Dena'ina phrase meaning "we grow things inside") gardens at Shanteh t'uh ("which is summertime place", Beaver Loop site), hereafter referred to as the Food Sovereignty Campus (FSC). Kenaitze's CFP Food Sovereignty Campus Development Project is intended to achieve the following goals and outcomes: Goal 1: To develop Tribal capacity for sustainable local food production. Goal 1, Outcome 1: By the end of Year 1, Month 3, the Project Lead will identify the resources, vendors, and/or partners necessary to develop the arable land at the Tribe's Food Sovereignty Campus. Goal 1, Outcome 2: By the end of Year 1, Month 9, the Food Sovereignty Campus will be developed such that three (3) acres of land are ready for production activities to begin the following spring, including accessibility enhancements such as twelve (12) raised garden beds, an open gathering space, and approximately 1,000 feet of walking paths. Goal 1, Outcome 3: By the end of the Year 2, the Food Sovereignty Campus will produce 18,000 pounds of root vegetables. Goal 2: To develop capacity for Tribal and community distribution of produce to reduce food insecurity among low-income Tribal/AN/AI and other community members. Goal 2, Outcome 1: By the end of Year 1, Month 6, Kenaitze Wellness will develop written policies and procedures that establish equitable distribution of Food Sovereignty Campus food resources among the Tribe's Elders, Education, and Na'ini Food Cache programs. Goal 2, Outcome 2: By the end of Year 2, Month 9, at least 150 low-income Tribal/AN/AI and/or other community members will have opportunities to purchase the portion of the yield not already allocated for beneficiary programs, through harvest



market stands and/or a "you-pick" approach. Goal 2, Outcome 3: By the end Year 2, Kenaitze Wellness will host at least four (4) seasonally appropriate workshops that make use of new developments at the Food Sovereignty Campus, with an average of 75 participants.

*Mill City Grows, MA*                      \$399,964

Mill City Grows (MCG) works toward food justice in Lowell, Mass. Their programs connect food access, food education, and advocacy, as they bring people together to grow and learn in community. They envision that Lowell will be known for its innovative approach to food production where residents are engaged actors in creating a food secure community that promotes the ability to grow, consume, and distribute healthy, locally produced food on land that is seen as a vital resource for the community and is protected for food production. Based on the recommendations of the 2022 Community Food Assessment, this project will focus on 4 main areas of work: increase food security in Lowell, increase public access to growing space in Lowell, increase local food system resilience, and improve the social determinants of health for Lowell residents. Outcomes will include increasing education points at markets and events; increasing access to fresh produce; adding 1.8 acres of publicly accessible growing space; providing 200+ families with a CSA; educating families on SNAP/HIP; creating a year-round farm stand; developing culturally connected cooking curriculum with 20+ classes a year. Community led programming is crucial to the ongoing success and an integral part of the project. The organization will be working with the newly created Lowell Food Policy Council, local growers from socially disadvantaged groups, and low-income residents. This project will improve the social determinants of health for Lowell residents by increasing resilience and food security in the local food system.

*Mississippi State University, MS*                      \$28,167

The proposed project will bring together local food system stakeholders and Mississippi State University personnel to increase food system capacity and networks of Oktibbeha County, Mississippi and reduce food insecurity among low-income residents through availability of community resources, nutrition education, and training. The county has various community organizations and groups providing support to low-income residents to meet food access needs. However, the adequacy of community programs is unknown, connection among community resources is lacking, and the acceptability and appropriateness of resources by low-income residents is undetermined. Intended goals and objectives will be achieved through a series of workshops and demonstrations designed for community stakeholder and low-income resident project participation. Planning for long-term solutions to reduce food insecurity will be accomplished through: 1) collaboration among community partners to identify networks and assess needs at quarterly workshops, 2) connection with low-income residents to raise awareness of resources, assess needs, and provide nutrition education at quarterly demonstrations, and 3) planning with stakeholders to facilitate a food security coalition to support a comprehensive and sustainable food system that supports access and utilization of healthy food options. Local food system networks and resources will be clearly identified, and low-income residents will be positively affected by comprehensive services provided (e.g., improved access to food resource availability and educational programming). This systematic approach will be the difference needed to increase impact and reach for Oktibbeha Country residents that are struggling to meet basic food and nutritional needs.

*Pinelands Preservation Alliance, NJ*                      \$25,000

The South Jersey Food Sovereignty Initiative planning process aims to create the foundation for new food systems in Southern New Jersey that promote food sovereignty among underserved residents and increase the number and size of sustainable food-growing farms in the region. There are many creative and effective local efforts to address food insecurity and sovereignty within the region, but these programs are often limited in their resources, methods, and access to healthy local food. The goal of this project is to help these existing efforts become more powerful and economically successful through new collaborations and synergies, and through market models that both arise from each community and support local farms and market gardens. The organization views the need to create systems that are shaped to the ideas and innovative spirits in each community as vital to the success of this project. The project will be managed and administered by the Pinelands Preservation Alliance (PPA), but the planning process and the initiative itself will be led by a steering committee representing the diversity of its partner producers, consumers, and nonprofits. The planning process will gather interested stakeholders, share information on existing assets and ideas, and create a plan of action to create new food systems.

*RurAL Alaska Community Action Program, Ins., AK*

*\$267,175*

In rural Alaska, food security, the ability to access sufficient and nutritious foods, is threatened by increasing costs of materials, high transportation costs, and climate change. Founded a year ago to increase the availability of locally grown foods in rural communities, the Rural Alaska Community Action Program's Growing Rural Opportunities for Wellness (GROW) program has provided financial support, employment opportunities, and technical assistance to rural Alaska community gardens. RurAL CAP GROW proposes to build on the successes and lessons of its first year with expanded and new projects in the rural Alaskan communities of the Chilkat Valley, Cordova, and Lime Village, and leveraging the expertise of an existing project in Seldovia. Supporting these community-driven and designed projects, GROW staff will perform site visits, provide training opportunities, and help these communities generate long-term plans for project sustainability. This overarching GROW project proposal aims to end this project period having left participants with lasting knowledge and expertise and their communities with increased, more nutritious local food production. In pursuing these goals, the GROW project will: Provide Training & Technical Assistance to roughly 180 individuals. Host 15 annual webinars. Identify Local Project Champions. Host community project champions for a Rural Growers training event and ensure they bring knowledge sharing trainings and workshops back to their communities. Disperse produce of an estimated 10,000 pounds over three years on a weekly to monthly basis to at least 100 community members more likely to be food insecure. Identify and implement income-producing activities for financial sustainability.

*Sankofa Community Development Corporation, LA*

*\$35,000*

Sankofa Community Development Corporation is a BIPOC-led, woman-led community-based organization, whose mission is to build healthier communities for generations to come. Founded in 2008 as a community development corporation, they are committed to sustainable, health-centered development to revitalize the historic, primarily African American Lower Ninth Ward area of New Orleans, La., using a model of equity and justice. The proposed Community Food Planning Project will develop a comprehensive strategic plan to build a sustainable, culturally appropriate food system that enables residents of the Lower Ninth Ward area to live healthier, more resilient lives by: Leading and coordinating collaborations between community partners, stakeholders, and residents to increase food access and nutrition security; Conducting a

community food assessment of the Lower Ninth Ward, designed, and led by Dr. Chelsea Singleton, Assistant Professor of Social, Behavioral, and Population Sciences at Tulane University School of Public Health and Tropical Medicine; and Empowering residents to participate in and lead efforts to bring better food resources to the community. Ensuring that all work is undertaken through a lens of racial justice; the organization advocate policies and model practices that produce equitable power, access, and outcomes. Sankofa currently addresses the food needs of low-income households through direct food pantry distribution, and with community outreach through its SNAP Enrollment Program. The USDA People's Community Garden produces food, teaches local families how to grow food, and provides free soil and space for family production. The Fresh Stop Market and Community Teaching Kitchen, both launching in February 2023, will create a hub for fresh food, and a center for nutrition education and public health. By providing the tools and resources to develop a comprehensive strategic plan, this Community Food Planning Project (1) builds on the organization's extensive experience in the food system, (2) collects critical data on the availability of healthy food and the barriers consumers face in accessing food, (3) increases the self-reliance of the community, and (4) promotes comprehensive responses to local food access and nutrition issues.

*The National Center for Frontier Communities, NM*

*\$398,142*

The Frontier Food Hub will build off years of existing momentum, dynamic regional collaboration, and community planning to catalyze long-standing partnerships in the remote, frontier region of southwest New Mexico to increase regional capacity to take ownership over its food system needs and address generational disparities by: 1. Constructing and operating a greenhouse training center. 2. Continuing keystone distribution, aggregation, and grower support services to further grow the local food economy. 3. Collaborating with community partners to increase local and healthy food access and education points through farm stands, mobile markets, and other community designed solutions. 4. Re-igniting the SWNM Regional Food Policy Council to serve as both project steering committee and regional food project advisory council. 5. Demonstrating equity, inclusion, and transparency in every level of the design, implementation, and ownership process of the project.

*Third Sector New England, MA*

*\$500,000*

The Co-PIs for this project have provided T&TA to the Community Food Projects for more than 20 years. The goals of the project are: 1) Assist underserved communities to build their capacity to access CFP and other federal grants, 2) Strengthen leadership skills and capacities, particularly among socially disadvantaged constituencies, 3) Help CFP-funded initiatives to develop more impactful and enduring endeavors, and 4) Promote innovation and capacity building through high quality projects and funding applications. Objectives include: 1) Expand current outreach to expand applications for CFP nationally, 2) Support eligible CFP applicants to develop successful proposals, as well as CFP grantees to develop impactful programs, 3) Support grantees in program evaluation and communicate collective impacts across the CFPCGP, 4) Foster connections among groups working in community food security. Planned activities include annual program director meetings, two national conferences, printed resource guides, evaluation trainings and an annual report of CFP impacts, webinars on multiple topics for grantees and applicants, one-on-one assistance to applicants and grantees, dedicated outreach to underserved communities about CFP funding, and an information clearinghouse. The entirety of this project is designed to foster more sustainable and successful projects that meet the goals of the CFPCGP to improve the food security

and health of the communities which it funds.

*Turlock Gospel Mission, CA*

*\$400,000*

Turlock, Calif. is in Stanislaus County in the San Joaquin Valley and is 96 miles southeast of San Francisco. In 2022, there were 1,857 people experiencing homelessness in the county. The top six reasons reported for being unhoused included 21 percent of people were unable to pay their rent, 18 percent being asked to leave, 16 percent lost a job, 16 percent reported substance use, 15 percent had an illness, and 14 percent reported violence at home. The county's major obstacles to accessing services include 33 percent lack of transportation, 25 percent having no ID or documents, 23 percent did not know where to go, and 19 percent being put on a waitlist and never being contacted. Within the county, 11.8 percent are food insecure, and of those who are food insecure, 89 percent eligible for SNAP and other Nutrition programs. To have affordable housing and food security in Stanislaus County, Calif., a resident must earn between \$18-\$19.25. The Turlock Gospel Mission (TGM) is the largest service provider of homeless and poverty mitigating services in Turlock, Calif., and in 2021 served more than 200,000 while providing low barrier shelter and support services to the unhoused. The array of services includes Identification and Birth Certificate vouchers and assistance, pet and personal property care, heating and cooling centers, case management, chemical dependency, job training, and career counseling. The Nourish Culinary Training and Entrepreneurship Accelerator (Nourish) is being developed and launched as a core programmatic service that expands the existing culinary art program at TGM. Nourish is a twelve-month housing first program to help people experiencing homelessness gain financial, housing, and food security by teaching them culinary arts skills, financial literacy, providing paid internships, and an entrepreneurship incubator through operating a food truck at no cost. Above and beyond program participants, the program creates a positive economic impact by providing a new source of affordable meals in the community.

*Victory Gardens International, SC*

*\$24,915*

Victory Gardens International (VGI) is developing urban agriculture in neighborhoods that lack access to healthy food in South Rock Hill, South Carolina. VGI will support the development of an urban agriculture hub. The Urban Ag Corridor aligns with the following CFP priorities: Increase the self-reliance of the community to provide for the food needs- The Ag Corridor will increase food production in small, urban, and indoor spaces, using a variety of growing methods including hydroponics and hoop houses. Food will be available at affordable prices at the Farm Stop market, open at least five days a week. Meet city and neighborhood food and agricultural needs by planning for long-term solutions using available vacant lots. The Urban Ag Corridor is a multi-system, interagency approach based on collaborations from multiple stakeholders that build the long-term capacity of South Rock Hill to address food security and agricultural production by planning for sustainable activities. The Urban Ag Corridor promotes a comprehensive response to local food access, farm, and nutrition issues. It will provide opportunities to educate the target community about nutrition and agricultural production through hands-on learning for all ages. VGI is a Black-led organization whose founders/executive leadership know that creating lasting change in the South Rock Hill community happens at the systemic level. VGI is building a bridge between the Municipality and low-wealth communities. In partnership with the City of Rock Hill Planning Department, over twelve months, VGI will: 1. Research best practices for Developing an Urban Ag Corridor. 2. Gather input from stakeholders and community members to generate ideas that reflect the needs and desires of the community. 3. Develop an Operating Model and

Implementation Plan to utilize vacant lots to increase healthy food available for residents in South Rock Hill, SC, with limited access options.

### **CFPCGP ARPA Funded Projects**

*The Food Basket, HI*                      \$350,652

The Kokua Harvest project has three goals: Goal 1: Improve food security in low-income communities by increasing the availability of fresh and value-added produce while simultaneously reducing food waste. Objectives: A) increase the amount of fresh produce gleaned from commercial farms and private residences, B) increase access for low-income residents to participate in special gleans (called "harvest hui") by addressing common barriers to participation such as childcare and transportation (Kokua Harvest will arrange childcare, carpools, etc. to meet the needs of the low-income residents and make attending gleans a more accessible option), C) increase access to fresh produce by enhancing Kokua Harvest' network of community distribution partners, D) increase the number of produce recipients receive through increased harvests and pounds harvested, E) enhance volunteer coordination efforts to ensure a safe and impactful volunteer experience, F) increase program sustainability by piloting a value-added product line. Goal 2: Increase capacity and network building for the long-term health of the program by building program cohesiveness, identity, awareness, and sustainability. Objectives: a) build a sustainable financing system through two "value-added, community-supported initiatives: creation of a value-added products line and creation of a voluntourism income stream, b) strengthen community participation in the local food system by enhancing connections among local volunteers, site owners, distribution partners, and produce recipients via community gleans, c) recruit and engage a diverse network of volunteers, site owners, distribution partners and produce recipients, d) disseminate program progress through various outlets such as the annual Hawaii Island Community Food summit, e) conduct and disseminate periodic program reviews with participation by representatives of each of the program's major stakeholders. Goal 3: Provide opportunities for residents to engage in meaningful educational and occupational activities that alter the current state of food security that exists in Hawaii County. Objectives: a) strengthen community awareness of the program and the multiple ways to get involved through a variety of educational and outreach activities, b) strengthen the program's dedicated volunteer base, c) build community capacity and strengthen community ties by recruiting and hiring residents as harvest leads who have the capacity to specialize in their region's needs, resources, and networks, d) strengthen site owner, volunteer, distribution partner, and the recipient knowledge of the many aspects of Kokua Harvest and how they embody the food systems as a whole.

*Just Roots Inc., MA*                      \$233,744

Just Roots seeks to expand its capacity to provide healthy, local food to low-income, food insecure populations in Western Massachusetts all year long. The aim is to serve as a linkage between local farms and low-income consumers, and will foster connection and relationships between the land, food, and each other in ways that uplift and strengthen individuals and the community. Goal 1: Expand the ability of the Just Roots Greenfield Community Farm to serve as a link between local farms and low-income consumers and as a resource to reduce food insecurity in Western Massachusetts by improving the on-farm, year-round food hub capacity and strengthening the systems for distributing food to low-income individuals. Objective 1.1: Reorganize the Just Roots historic barn and the wash and pack space to maximize storage, workspace, capacity for year-



round operation, and food safety. Objective 1.2: Assess the wash and pack, food aggregation, and food storage systems, and develop a comprehensive plan (including cost estimates) for needed infrastructure and food safety improvements. Objective 1.3: Develop and implement standard operating procedures (SOPs) for receiving, handling, packing, and distributing food, as well as for communicating with and managing invoicing/payment for farm partners. Objective 1.4: Strengthen systems for supporting the organization's farm partners, especially beginning and small farmers. Objective 1.5: Provide training for Just Roots staff on topics that will allow them to provide better support to farm partners and low-income consumers, touching on topics including food safety, HIP/SNAP, and Diversity, Equity, and Inclusion. Objective 1.6: Evaluate the methods for distributing food to low-income consumers, gather information from the low-income individuals served, and assess how to best improve upon the ability to overcome physical barriers to food access. Goal 2: Address social determinants of health, including neighborhood & built environment and social & community context, and increase access to healthy, local food by strengthening Just Roots capacity to leverage the Greenfield Community Farm as a resource and gathering space for community members and organizational partners and by increasing volunteer engagement on the farm. Objective 2.1: Meet with key community partners to assess opportunities for collaboration in hosting and promoting on-farm events and workshops that provide opportunities for low-income community members to access local, healthy food, learn to prepare that food, and/or gather and build community connections in a healthy, enjoyable natural setting that promotes an understanding of where the food comes from. Objective 2.2: Collaborate with community partners to offer joint events at the Greenfield Community Farm that reach low-income community members. Objective 2.3: Strengthen systems for recruiting and working with volunteers at the Greenfield Community Farm, including systems for tracking volunteer engagement, addressing liability issues, and celebrating volunteer accomplishments. Objective 2.4: Engage volunteers to support the objectives of Goals 1 and 2, including reorganizing the barn, helping with aggregation/packing of food, and assisting with workshops/events.

*The International Rescue Committee Inc., CA*

*\$350,652*

The proposed project will meet the food needs of low-income newcomer communities in the Oakland Unified School District through the coordination and promotion of a comprehensive community response that establishes Oakland International High School (OIHS) and Rudsdale Newcomer High School as flagship community food resource centers for newcomer students, families, and community members. International Rescue Committee (IRC) and partners view newcomer schools as critical distribution partners to improve food security for low-income newcomer students and their families. However, current systems do not adequately address growing emergency food and economic needs. To address this issue, IRC and partners are proposing the Food Sustaining Youth and Newcomer Communities (Food SYNC) project. Food SYNC will meet USDA CFP priorities through an array of activities that support three key goals: 1) Meet the food security needs of 450 low-income newcomer students and 300 family/community members in Oakland annually by expanding community-led food distribution and food access and collaborative nutrition education programs at OIHS and Rudsdale, 2) Develop and implement a replicable model of vocational training that supports 60 low-income newcomer youth to develop transferable skills related to urban food systems and culinary professions, and 3) Improve access and agency for Oakland's newcomer students, families and partners within their local food system through increased community capacity, knowledge, and skills impacting approximately 4,500 people over 3 years.

*Aina Ho'okupu O Kilauea, HI*

*\$349,221*

AHK's "Kauai Local Food Systems Supporting Vulnerable Populations" project is designed to be a 3-year extension and transformation of an existing locally grown mixed produce box aggregation and delivery system into a sustainable ongoing program. AHK has planned and budgeted to create and deliver at least 186 boxes of mixed produce per week on average, targeting deliveries for 50 weeks out of the year, for a total primary goal of providing at least 9,300 produce boxes per year for free to nonprofit partners, for each of the three years of the proposed project. Each box will include 8 pounds of produce by weight on average, for a total annual poundage of 74,400. This translates into Goal 1: of providing 9,300 of these produce boxes per year to support an actual estimated 500+ low-income households (1,500 unique people) across the island of Kauai in improving their health, food security and economic situation. Goal 2: is to support at least 6 external for-profit local small farmers in diversifying their markets via AHK's direct produce purchases. Goal 3: is to promote increased usage of Hawaii SNAP federal food assistance by facilitating 80 new household enrollments in the program. Goal 4: is to provide jobs, job skills and economic opportunity - especially to Native Hawaiians and other disenfranchised groups. AHK currently employs 12 people and has five interns of which four employees (33%) and all five interns (100%) are Native Hawaiian; this is a substantial overrepresentation compared to the base island demographics of 9.1% Native Hawaiian, and the ratio has been even higher in the past when there were only 20 employees. The organization expects this project to provide these employees valuable training and skills in farming, aggregation, communications, and a host of other facets of professional life. Goal 5: is to develop a mixture of revenue streams to make the project sustainable beyond the end of the project period. This project will provide a wide variety of positive intended outcomes including: jobs and economic growth for small local for-profit farmers and Native Hawaiians in the County of Kauai, increased food security and improved resilience for one of the most remote islands in the world, maintaining and strengthening a network of nonprofits that work together in emergencies to provide for the community, and delivering healthy fresh food to some of the most vulnerable and food-insecure populations on the island.

*Chelsea Collaborative Inc, MA*

*\$374,021*

La Colaborativa's Chelsea Survival Center will house a Community Food Project that meets the food needs of the low-income, Latinx, and immigrant communities in the North Greater Boston region (Chelsea, Everett, Revere, Lynn, East Boston). Their model is based on research demonstrating that access to and consumption of fruits and vegetables is an important factor in disease and obesity prevention, and community-based organizations like La Colaborativa can play a key role in increasing fresh produce access in underserved communities. New/rehabbed commercial spaces that supply healthy food can also serve as catalysts for other economic development. The ultimate intended outcome of this work is to reduce health inequity and improve health outcomes for the low-income (LI), Latinx, and immigrant communities in the North Greater Boston region. Achieving the above goals over the long-term will have a direct impact on academic outcomes for children and youth (leading to improved access to opportunities, economic mobility, and good health); and decrease in chronic health conditions that disproportionately impact the target communities (e.g. diabetes, obesity, disability, high blood pressure, high cholesterol, etc.) Successful implementation of this project can also contribute positively to the local economy, job readiness of the members, mental health, housing stability, and community connections.

*Ecolibrium3, MN*

*\$345,309*

Lincoln Park (LNPK) is Duluth's highest priority food access area due to the lack of healthy, affordable food retailing within the neighborhood, high levels of poverty, and mobility limitations due to lack of vehicle ownership and high levels of disability. LNPK's neighborhood birth life expectancy in Census Tract 156 is only 69 years, placing it in the lowest half percent in Minnesota, hence, LNPK 156. Residents have indicated over the last 15 years through surveys, focus groups, door-to-door canvasses, and public meetings that the number one need in the neighborhood is a grocery store. Research indicates that just providing healthy food within a community is not enough to positively impact health. Specifically, the project goals are, (1) Lincoln Park residents will increase understanding and consumption of quality, healthy foods resulting in a decrease in health disparities experienced by low- income & BIPOC individuals; and (2)- Lincoln Park residents will experience increased resilience to shocks and stressors by increasing financial stability, access to community supports, and social cohesion. Creating LNPK 156 created an approach led by an impacted community in partnership with neighborhood-based organizations, healthcare entities, and local government to: Provide an accessible small footprint grocery within LNPK; Provide wrap-around services and food growing and nutrition educational programming, and finally; Expand social connectedness around food for traditionally marginalized people experiencing negative health indicators (BIPOC, disabled, elderly). LNPK 156 is an asset-based approach that recognizes community members lived-expertise, the depth of existing organizations, programs, and partnerships, strong SDOH research, and the need to collaborate to establish sustainable solutions.

*Forsyth Farmers' Market Inc, GA*

*\$374,021*

The FT912 project meets the first CFPCGP goal by providing access to affordable, healthy food in Savannah's low-income neighborhoods. Its activities and outcomes also meet the second program goal by providing a long-term solution to food access with an innovative marketing strategy that benefits local agricultural producers and low-income consumers by providing the mobile truck to low-income neighborhoods, recruiting neighborhood FT912 advocates, offering culinary and nutrition programs using FT912 produce, and educating children about the benefits of a nutritious diet and career opportunities in farming. Goal 1: Improve Nutrition and Food Access in Low-Income Communities. Meet the food needs of low-income communities. Reduce food insecurity among low-income individuals and families consistent with the City of Savannah's Strategic Plan. Provide nutrition education that will reduce rates of chronic illnesses due to dietary patterns and reduce health disparities while increasing purchase of local fruits and vegetables. Goal 2: Build community self-reliance through neighborhood outreach and coalition building. Increase size of FFM FT912 Committee to ensure neighborhood representation from each stop. Create a shared vision of a healthy city across the Healthy Savannah coalition. Increase empowerment and self-reliance of communities by providing for their food needs. Provide farm support and agricultural education. Expose students to farm careers by provision of a gardening and agricultural skills curriculum. Increase market opportunities for local farms through an expanded FT912 program. Increase number of viable small and medium sized farms by expanding market opportunities.

*Lopez Island Family Resource Center, WA*

*\$345,963*

The main goal of this project is to improve food security and quality/quantity of local food produce available to target market. The Project improves food security by (1) providing financial stability



for LFS and Taproot to continue operations; (2) providing a food preservation education program (FPP) with costs paid by stipends so that the target market can access community kitchen and storage facilities, (3) providing outreach to the target market to facilitate their inclusion in a Mentor-Up to learn how to start and improve profitability of food product businesses, (4) providing upgrades to kitchen equipment to allow production of a greater range of food product, and (5) making more nutritious food made available at the LFS as a result of minimizing fresh produce waste through preservation of excess produce (freeze dry, vacuum pack and dehydrate) at Taproot. The second goal is to increase self-sufficiency of target market in the efficient use of food resources. This project provides the target market with: (1) an education program for food preservation, (2) a Mentor Up program to learn business skills and (3) stipends for use of Taproot kitchen facilities for food preservation and food product development. The third goal is to increase job opportunities for producers of value-added food products in SJC Taproot's Mentor Up is targeted at increasing these job opportunities. Collaboration between the LIFRC, the LFS and the efforts of the FPP outreach person will ensure Target Market participation in this program. The final goal is to strengthen food system linkages within SJC as the project strengthens linkages within the food system of SJC as follows: (1) the FPP increases demand for local fresh produce. Participants learn to safely preserve food at Taproot. They have access to food storage capabilities (dry, walk-in freezer, walk-in refrigerator, and cool bot) and kitchen equipment not available in their homes, (2) Mentor Up participants access the SJIFH for easy marketing and distribution of their products county-wide. They are also able to access local produce more efficiently for purchase as ingredients for their value-added food products and (3) the LFS can more efficiently manage fresh produce inventories since excess produce is preserved by using Taproot and Locavore resources.

*The International Rescue Committee Inc., NY*

*\$374,019*

The overall aim of the program is to build local community capacity to build long-term nutritional security and economic opportunities in two low-income, low-access areas of New York City. In doing so, the project holder, its partners and community stakeholders have identified 3 main goals with associated outcomes, as follows. Goal 1: Improve nutritional security of two communities in NYC through increasing healthy food availability, access, and utilization. Outcomes 1:1. 1,900 households access healthy food through the expansion of New Roots Community Market in the Bronx, the establishment of a marketing outlet (farm stand or CSA) in Woodside, Queens and donation events 1,250 community members grow food for home consumption, sale and donation with the provision of land and productive resources and training in climate-smart agriculture 13,200 community members improve knowledge of and engagement in local food systems and food justice 1.45 percent of community members interviewed indicate improved nutritional practices thanks to their participation in culinary and agricultural workshops. Goal 2: Build skills and income of local farmers and residents in two NYC communities with high unemployment through providing training and income-generating opportunities. Outcomes 2:2. 150 community members improve culinary, communication, and facilitation skills through community chef training 2,250 Community Chefs receive monetary stipends for workshops taught 2.3. 6 low-income community residents living in the south Bronx and Woodside, Queens, gain skills in sustainable agriculture, food production, marketing, management and communication as farm and market stewards each year 2.4. 6 Low-income community residents earn supplementary income as farm and market stewards each year 2.5. 7 regional farmers, urban producers and vendors have

a new market venue 2.6. A value-added product toolkit, translated into 2 languages, is developed to assist community food entrepreneurs in pursuing market pathways. Goal 3: Build community investment and capacity in developing local food systems through leadership training and building sustainable management infrastructure. Outcomes 3:3. 150 community members improve knowledge of and engagement in local food systems and food justice through annual workshop series. 240 project participants develop facilitation and entrepreneurship skills through leading trainings for community residents 3.3. 6 community members each year take on leadership, management, and decision-making roles across 2 project sites 3.4. A grassroots training toolkit is developed to assist community leaders in supporting farm and market stewards and other emerging leaders as they take on project management. 3.5. 30 local organizations and partners are engaged and invested in the continued development and activation of programming across the 2 project sites by year 4. 3.6. 2 community markets support at least 50 percent of operating costs through market income by 2026.

*Youth Farm & Market Project, MN*

*\$373,881*

The Northside Youth Greenhouse aims to achieve two goals: Support a healthy Northside community by creating access to diverse healthy food options and creating safe spaces centered around food to develop social entrepreneurial skills and knowledge among youth participants including youth development skills (leadership, facilitation, and project management skills), community engagement skills, and workforce readiness skills). Goal 1: Support a healthy Northside community by creating access to diverse healthy food options and creating safe spaces centered around food. This will be achieved by increasing access to and consumption of fruits and vegetables among community. Goal 2: Develop social entrepreneurial skills and knowledge among youth participants, including youth development skills (leadership, facilitation, and project management), community engagement skills, and workforce readiness skills. Youth will gain social emotional learning skills and tools, self-esteem, sense of belonging, positive view of personal future, sense of purpose, and personal power. Youth will be equipped with experiences and connected to networks that lead to post-secondary job training, education programs, and jobs.

*Preble Street, ME*

*\$374,021*

The Preble Street Food Security Hub is an innovative, holistic, collaborative approach to ending hunger and the first food hub in Maine focused on food security. A vital component of the Food Security Hub is a food processing center that will process and preserve local food to ensure adequate nutrition and sustainability of Preble Street emergency meals. The goal of this project is to collaborate with community stakeholders to improve food and nutrition security in low-income communities and among people experiencing homelessness by promoting a comprehensive response to healthy, local food access. The project's objectives include increasing food security in Cumberland County Maine and developing a sustainable solution to hunger through long-term linkages with local farmers and producers. To reach these objectives, this proposal will support food processing equipment and infrastructure that will allow Preble Street Food Programs to secure local produce, process it, incorporate it into meal production, and ultimately distribute more meals to people experiencing hunger and food insecurity. The program supports CFPCGP's goals to address food and nutrition insecurity among vulnerable populations and promote comprehensive responses to local food access, farm, and nutrition issues. Throughout the grant period, Preble Street will also document produce preservation methods and compare quality and efficiency to

best practice standards nationwide to capture lessons learned on how to produce sustainable emergency meals.

*Linwood Property Inc., MO*

*\$280,542*

The Linwood Property Inc LAMP Campus Community Kitchen ("Kansas City Community Driven Local Food Access and Education Project"). is a continuation of a program begun with a neighborhood association, Ivanhoe Neighborhood Council, three years ago. The community served includes the area residents, the populations serviced by the five active not-for-profits present on the campus and the residents of the campus located affordable housing project. Goals cited in the proposal for the project are: 1. Improve Food Access, 2. improving Health of Residents, 3. Develop Commercial Shared Use Kitchen, 4. Development of a Farm to Table Kitchen. Objectives (outcomes) are cited in the proposal as: 1. Improve Food Access-a. Expand program reach to LAMP Campus not-for-profit social service agencies; b. Building a coalition with the KC Food Hub, West Central MO Community Action Network, and others to get produce to the farmers market and provide a market for local neighborhood produce vendors to those entities. c. Teach residents how to enroll in state and regional food voucher programs, d. Explore recruiting more urban farmers with the "Farm in a Box" program. 2. Improve the Health of Residents: a. Continue and expand classes in teaching nutrition, food purchasing/preparation/preservation and purchasing directly from farmers. b. Expand programming with Missouri Extension Services 3. Develop Community Shared Use Kitchen: a. organizes community classes to teach how to start a food business 4. Develop a Farm to Table Kitchen: a. establishes rental use of the commercial kitchen to provide a sustainable income source for the not-for-profit programming, b. establishes kitchen use protocols c. engage with the community food network to promote the use of the community kitchen to advance their programming.

*City of Frederick, MD*

*\$105,830*

The City of Frederick's efforts to address food insecurities in a healthy manner by providing fresh food options through daily dinners and the local Food Distribution center. More than 700 residents will have access to free food. The grant will provide opportunities to increase capacity of food storage and distribution and aid staff and residents to cook healthier options. The primary goals of this project are to construct 14 new garden beds to promote access to healthy eating options. The existing Soup Kitchen (Community Table) and Food bank will be redesigned to house and distribute fresh food to various community members who experience food insecurities. Training will be conducted to existing staff to teach healthy cooking alternatives as well as educational programming series provided to the community.

*West Central Initiative, MN*

*\$374,021*

Through the partnership between two school districts, the local food shelves, and very supportive agriculturally-based communities in and around Grant County, the Growing Grant County project will build a system of collaboration to grow more food locally; process, sell, and donate that food to residents with a focus on food shelf users; and broaden the understanding and practice of a more circular, sustainable and resilient food system. Growing Grant County aims to address the accessibility of nutritionally dense foods available to Grant County residents by combining education, increased production, and organizing systematic community philanthropy for locally sourced food products.

*Frenchtown Neighborhood Improvement Association Inc., FL*

*\$374,021*

The network joins nonprofit organizations, private companies, municipal government, academic institutions, health advocates, and neighborhood residents to share resources and expertise for community-wide benefit. THRIVE Network aims to foster community self-reliance by creating a system of urban farms, SNAP-EBT enabled food access channels, and entrepreneurship and advocacy training programs to address nutritional needs and expand economic opportunity in five low-income neighborhoods in Tallahassee, Fla.

*Yurok Tribe, CA*

*\$374,020*

The Weitchpec Food Village Project will provide access to healthy, local produce to the rural, remote, under-employed, food desert that exists within the upriver region of the Yurok Indian Reservation. Community members and other stakeholders will identify priorities for food production and educational programs, while guiding the Yurok Tribe Environmental Program (YTEP) Food Sovereignty Division in the long-term planning for the development of the Food Village and its corresponding structures. The Weitchpec Food Village Project will provide access to healthy, local produce to the rural, remote, under-employed, food desert that exists within the upriver region of the Yurok Indian Reservation. Community members and other stakeholders will identify priorities for food production and educational programs, while guiding the Yurok Tribe Environmental Program (YTEP) Food Sovereignty Division in the long-term planning for the development of the Food Village and its corresponding structures.

*DeKalb County Community Gardens, NFP, IL*

*\$374,021*

The overarching goal of the project is to bolster DeKalb County's local food economy infrastructure. The scope of the project will involve five key components and will advance DCCG's vision for a financially self-reliant Food Health & Education Center, resulting in long-term positive impact on the community. Goal 1 - Expand Processing Capacity Objective 1.1. By November 1, 2023, establish the Year 1 baseline for number of pounds of food processed. Objective 1.2. By the end of Year 2, increase the number of pounds of food processed by 20 percent over the Year 1 baseline; by end of Year 4, increase by 40 percent over Year 1 baseline. Goal 2 - Expand & Enhance Distribution Channels Objective 2.1. By end of Year 2, establish seven new distribution channels. Goal 3 - Create a Shared-Use Commercial Kitchen Objective 3.1. By end of Year 2, rent kitchen space for an average of four hours per day; by end of Year 3, 8 hours per day; by end of Year 4, 12 hours per day. Objective 3.2. By end of Year 2, house 6 new food-related businesses (FRBs); by the end of Year 3, 10 new FRBs; by end of Year 4, 14 new FRBs. Goal 4 - Expand Job Training Objective 4.1. 100 percent of new FRB owners will complete business owner training within 60 days of executing kitchen use contract. Objective 4.2. By end of Year 2, offer job training modules to 25 individuals. Goal 5 - Provide Wrap-Around Services Objective 5.1. By the end of Year 3, offer co-located services from three community-based providers.

*United Way of the Laurel Highlands, PA*

*\$280,801*

The main goal of this project is to increase access to local, healthy foods that promote improved health outcomes and expand food distribution points for low-income residents. The expansion of healthy food production at Sandyvale Gardens and regional farms will be combined with expanded distribution capacity to benefit low-income residents. With expanded operational capacity, a year-round growing season, and increased distribution partners, Sandyvale will continue to evolve as an urban food hub for the many food system agents in Cambria County. Short and medium-term

outcomes include: 1) increased number of HFP-JC partners distributing healthy foods to low-income residents from six partners to eight partners in Years 1-2. This will be accomplished through the addition of committed distribution partners, Cambria County Backpack Project, which serves eight school districts and seven community organization, and Flood City Youth Fitness Academy, which serves African-American children. Four hundred low-income children will benefit. 2) Increase the number of low-income participants receiving healthy foods from Sandyvale Gardens from 750 to 1,050 unique individuals per year over Years 1-2. Four hundred low-income children will benefit. 3) Increase number of HFP-JC partners with refrigerated storage from 0 to 2 partners in Year 1. Commercial refrigerators will be purchased and installed at Cambria County Backpack Project and Flood City Youth Fitness Academy. Four hundred low-income children will benefit. 4) Increase farmers' markets from 0 to 1 in a structural food desert to engage local farmers and low-income residents. The HFP-JC Subcommittee members will be recruited to serve as key community stakeholders on the larger Johnstown-Cambria Local Foods, Local Places Coalition.

*Sprout MN, MN*

*\$233,803*

The major over-arching goals of this project and the objectives that will be undertaken to achieve the goals of this project include: Goals 1: Little Falls Farmers Market: Hire/contract with a project coordinator to plan for the design, scope, multifaceted use and construction of a farmers market permanent structure/pavilion, engage stakeholders with a focus on low-income residents to assist in the design, scope and use, including development of policies and procedures, utilization and pricing structures for additional community use (lease) to support long-term sustainability of the permanent structure. The permanent structure is estimated to include a greater diversity of market vendors and with additional infrastructure and market coordinator, advancing access to low-income individuals by increasing market diversity and supportive programming (nutrition education, cooking demonstrations and increasing SNAP shoppers. Goal 2: The Purple Carrot Market - a community owned food cooperative. The Purple Carrot Market currently has over 650 community owners and is in the process of finalizing design and construction costs. The project will include hiring/contracting with a project manager to refine project costs and construction documents to include final design, scope, and utilization to provide maximum benefit not only to its owners, but to provide scalable memberships for low-income individuals. Goal 3: Support and expand utilization of existing asset of Sprout MN to advance health and wellness through nutrition education. To advance the project goals and initiatives of advancing community health and wellness through nutrition education, Sprout will expand its work with University of Minnesota Extension SNAP-ED instructors (whose target audience is mandated as low income and underserved individuals) to provide nutrition and culinary education by utilizing its fully licensed shared-use licensed kitchens. Sprout's current target is 120 families with an estimate of 4 members per household = 480 low-income residents. This is a 35 percent increase over past programming.

*Reformed Church of Highland Park Affordable Housing Corporation, NJ*

*\$374,021*

The goal of this project is to increase access to healthy, culturally appropriate food for 922 community members through engaging 196 refugees/families in farming and selling food via the CSA, Global Grace Café, and Pop-Up Farm Stand. Outcomes include refugees/refugee families will receive technical assistance to produce their own food on personal Garden Plots in Year 1; 10-12 in years 2-4. Expecting 100 percent of program participants take food home from the Farm each time they work and 80 percent of participants report that they are saving money on groceries.



80 percent of program participants report an improved diet and health outcome. Also expecting 5 percent of food prepared at Global Grace Café will be harvested from GG Farms. In addition, 120 New Jersey residents will join the Farms CSA over 4 years, sliding scale rate reserved for 25 percent of shares. Also expecting NJ residents purchase food at Pop Up Farm Stand or Global Grace Marketplace yearly. Other outcomes include increasing refugee clients participation in the GG Farms Employment Readiness Program. This project will also increase the production capacity and self-sustainability GG Farms as a refugee-run project through infrastructure, staffing, and programs. Outcomes 4: Obtain accessible toilet and handwashing facilities, wash, and pack station & a cooler for cold storage of produce. Cultivate .5 acres in Year 1, increasing in cultivated area in partnership with Rutgers. Evaluation-driven program design via yearly quantitative participant surveys and Year 2 & 4 qualitative data projects.

*The Food Trust, PA*

*\$156,977*

The overarching goals for the Inside Out CFP project are to create and sustain a healthy food environment for the formerly incarcerated and their families and to extend these benefits into the communities where they live. The project aims to support these individuals with dignity and improved opportunities. Objectives for this project include: 1: Identify preferences of the incarcerated and formerly incarcerated for fresh products through market research. 2: Develop and implement a sustainable fresh food distribution system linking the prison farm with halfway houses, food assistance programs and other community settings. 3: Improve healthy eating knowledge and behavior among the formerly incarcerated. 4: Expand Temple University's Vocational Certificate in Urban Greening and Sustainable Landcare Program. 5: Expand linkages between the formerly incarcerated and employment opportunities in the green sector. 6: Expand healthy food options in local halfway houses and communities. 7: Promote healthy eating in community settings where the formerly incarcerated and their families live, in collaboration with ongoing Food Trust programming. 8: Identify public-private investments to develop a culinary training start-up.

*South Side Community Land Trust, RI*

*\$373,947*

The goal of this project is to increase consumption of fresh, healthy, and locally grown foods. About 60 families will be enrolled through the Family Care Clinic or Clinica Esperanza by referral from their primary care physicians. Produce will be procured from SCLT network farmers through the produce aggregation program. Participants will receive both written and verbal information about where they can learn more about WIC and SNAP benefits and SCLT staff will make direct connections between participants and providers whenever needed. The second goal is to increase revenues for urban and suburban small-scale farmers. In 2020 and 2021, with a huge influx of COVID relief funds into the emergency food system, many community organizations were scrambling to find any reliable and efficient source for healthy food, so they could purchase it, and distribute it locally. Annual revenues for the Aggregation program ballooned from \$12,000 to \$30,000. CFP funding will help SCLT scale up operations to channel greater amounts of relief funding to community residents. Farmers will receive payment for all crops once SCLT receives payment from customers purchased through these programs. The third goal is that more community gardeners will take advantage of income generation opportunities through market gardening. More community gardeners will take advantage of income generation opportunities through market gardening. SCLT offers a very strong farmer training and business services program, but neighborhood health and economic outcomes will only be significantly impacted

when there are enough farmers to supply enough food. The fourth goal is to provide on the job training and employment in local food system development and management for residents of South Providence, Pawtucket, Central Falls. CFP funding will be used to support SCLT staff who are Black, Latinx, Asian or from other communities of color. Including the Manager of Community Partnerships, the Community Gardens Network Director, the Education Programs Manager, the Food Access Associate, Aggregation Program Staff, the Galego Court Assistant Farm Steward, and the Finance Coordinator. In addition, CFP funds will be used to support specific professional development opportunities selected by each staff person.

*Second Harvest Food Bank of Great New Orleans and Acadiana, LA*      \$374,021

The goal of this project is to create a more robust local food system in Acadiana by supporting BIPOC farmers, improving fresh, local food access and providing nutrition wellness opportunities for low-income residents in Louisiana's Acadiana region. To reach these goals, the organization has the following objectives developed in conversation with its partners and community members: Objective 1: Increase the availability of fresh, locally grown produce by strengthening the capacity, resiliency, and economic opportunities for local, disadvantaged, and/or BIPOC growers in Acadiana. Objective 2: Increase access to fresh, locally grown produce among low-income residents, strengthening the connection between producer and consumer in the local food system in Acadiana. Objective 3: Empower low-income community members to make healthy choices by providing nutrition wellness opportunities and improving the nutrition knowledge, skills, and confidence community members need to select and prepare healthy food and meals. Objective 4: Deepen knowledge of and advocate for the local Acadiana food system and disseminate information to stakeholders and community members.

*Texas Tribal Buffalo Project, TX*      \$350,651

The organization's major goal for this project is to provide Indigenous communities in South Central Texas with increased access to food and education surrounding traditional food ways. They intend to reach this goal through the following identified objectives: Objective 1: In 36 months, Texas Tribal Buffalo Project will have increased their herd size by 50 percent. Objective 2: In 36 months, Texas Tribal Buffalo Project will increase knowledge and awareness of regenerative agriculture and holistic grazing methods through the development and integration of an agriculture-based curriculum in the local school system. Objective 3: In 36 months, Texas Tribal Buffalo Project will increase access for Indigenous people in South Texas to quality food sources by 75 percent.

*Saginaw Community Foundation Inc, MI*      \$280,542

The major goals of this project include improving regional healthy food access, particularly for the most vulnerable (including the young and seniors) and promoting a stronger regional food system by bringing together a cross-sectoral food team (including nonprofits, educational institutions, health providers, local business, growers, and distributors) to launch a concrete project and promote further synergy. Measurable objectives include providing individuals in food deserts and those who are of low-income improved access to high quality and fresh healthy foods (regional food access). Provide nutrition and culinary education to expand the food options people consume (regional food access). Expand food-related economic opportunities, particularly for diverse entrepreneurs, workers, and community organizations by enhancing existing programs and

increasing synergy through the successful launch of the Saginaw Food Club (stronger regional food system). Build and begin implementing broader plans that bring further system change for food security and quality combining successful models, expert technical assistance, and local knowledge to bring sustainable system change through ongoing engagement during the grant period (stronger regional food system).

*Deep Medicine Circle, CA*

*\$373,435*

The Farming is Medicine project has two overarching goals: To replace conventional produce with organic, culturally appropriate, and nutritious foods for historically marginalized and poor urban residents impacted by food insecurity. To employ and train urban and rural food producers, from farmers to community leaders, from historically marginalized groups to grow food for communities impacted by hunger. To achieve these goals, the organization has devised three interwoven strategies with accompanying objectives. They include supporting historically underserved farmers in production of local, organic, and nutritious food at farms that bridge the urban-rural divide. At rural Te Kwe A'naa Warep Farm (formerly Ma Da Dil Farm), DMC operates a 38-acre farm and conservation site that merges agroecological with Traditional Ecological Knowledge (TEK) practices, operated under Indigenous sovereignty. At urban Rooftop Medicine Farm, DMC operates a 1-acre high-yield, agroecological rooftop farm. Re-distributing good food via community partners and accessible pathways. Food from Te Kwe A'naa Warep Farm will be distributed by partners in San Francisco and will ensure nutritious organic fruits and vegetables are central to the fresh produce offerings. From the Rooftop Medicine Farm in Oakland, food distribution will occur through multiple partners and will help sustain a pandemic-heightened level of service with assured healthy, organic produce, specifically appropriate for houseless and housing-insecure people. Building power through workforce development for food growers, land stewards, and community health providers, in ways that bridge urban-rural divides at the rural Te Kwe A'naa Warep farm, DMC in partnership with Friendship House and Native American Health Center will lead workforce development training in agroecology for young Indigenous adults, to spark interest in pursuing conservation-oriented and/or agricultural-related careers; and provide a sense of belonging, cultural identity, and community. The workforce development services will train community members on green agricultural job skills and provide small business incubation related to environmental and food production careers.

*Village Exchange Center Inc., CO*

*\$374,021*

The goal of this project is to build and celebrate community and increase access to organic and culturally relevant produce for the immigrant and refugee communities. 1. Urban Farming Immersion (UFI) program: Host and facilitate a 22-week program for seven people that covers topics including: identifying infrastructure needs, developing short and long-term goals, crop planning, soil health, plant biology, construction, harvesting, and processing produce, selling produce at market. 2. Develop and implement a crop plan that incorporates input from UFI participants and community leaders to ensure cultural relevancy. The plan utilizes high-intensity, organic, and regenerative agricultural practices. 3. Host community cross-cultural celebration events.



*Hawaii Public Health Institute, HI*

*\$350,651*

Bridging Hawaii's food production and meal programs to feed keiki year-round is critical and urgent. Hawai'i is the most remote island chain in the world, importing 85 percent or more of its food supply despite a year-round growing season. Hawai'i also ranks second highest in the nation for childhood food insecurity, and sixth lowest in the nation for children's economic well-being. The Hawai'i Farm to School Hui, a program of HIPHI, is an established, community-based, statewide coalition of regional networks, government and health agencies, schools, and families that through this project will work together to address issues of equity, poverty, hunger, and heavy reliance on imported foods. Key organizations will provide training and technical assistance, marketing and outreach, volunteer recruitment and coordination, and ongoing assessment of summer food programs and youth food production initiatives to meet the food needs of low-income individuals while improving the long-term food self-reliance of Hawaii's communities. Hawai'i Public Health Institute (HIPHI) will grow healthy food access and local food security with keiki (children) across Hawai'i by 1. Increasing participation in USDA's Summer Food Service Program and Seamless Summer Option meal programs by 15% statewide. 2. Increasing edible gardens, farms, and orchards on school campuses and youth program sites by 15 percent statewide. 3. Installing a minimum of 2,000 food trees on school campuses and youth program sites statewide over three years.

*Port Angeles Food Bank, WA*

*\$349,171*

The goal of this project is to create a rural food system that effectively and efficiently provides food insecure people with access to fresh nutritious produce and reduces food waste, while at the same time supports small-scale family farms. Members of PFC, including Port Angeles Food Bank (PAFB), Sequim Food Bank, WSU Extension, and others have long had collective sites on the development of expanded food processing and cold storage infrastructure for the region to support the centralized aggregation, processing, storage, and distribution of local produce. The funding will support the equipment investments and staffing needs to develop and expand the following programs: Increased utilization of local bounty and surplus food. As produce donations to food banks fluctuate throughout the year, food banks are overwhelmed with excess produce during harvest seasons, resulting in large-scale waste. The development of a replicable and scalable program which can turn donated food into shelf-stable products or ready-to-eat meals for more convenient and practical consumption will stretch local food resources, decrease food waste, and increase food security in the county. Farm-to-Institution Programs; one major barrier to the establishment of farm-to-institution programs in this area has historically been the lack of local produce that is minimally processed and, in a form, or volume available for institutional use. The processing line will facilitate the expansion of local farm-to-institution programs by providing the infrastructure to clean, process, and package raw farm products for purchase by local institutions such as schools, hospitals, and prisons that do not typically have this ability. Recovering "hot food" from local businesses. With this kitchen, PAFB can process undistributed excess produce into prepared meals that can be stored in the large-capacity freezer for shoppers, the kitchen manager's use, and partnering organizations. The commercial kitchen will greatly facilitate the expansion of this program to serve more members of the community and exponentially increase more edible food from entering the landfill. The organization estimates that once the commercial kitchen is in operation, PAFB will benefit approximately 5,000 household or 14,000 community members directly with the new ready-to-eat meal program.

## **CFPCGP Food Loss and Waste- ARPA Funded Projects**

*Our Neighbors' Table Inc, MA*

*\$400,000*

The main aims of this project include Project Goal 1: Ensure adequate infrastructure for the existing food safety net to provide consistent, reliable access to adequate food to support a healthy lifestyle of its 35,000+ individuals currently experiencing food insecurity. Objectives include: 1. By early 2023, the Hub will be fully operational with established member structures workflows, inventory management. 2. By the end of 2023, the Hub will provide daily storage, refrigeration, and logistics to support adequate food supply to the existing network of organizations providing free groceries and meals to food insecure individuals. 3. The Lower Merrimack Valley Communities (LMVC) will report annual increase in food distribution, specifically fresh foods requested by those served. 4. By 2025, the LMVC will integrate annual Hunger Vital Signs testing to measure individual changes in food security levels. Project Goal 2: To establish collective strategy and accountability to create and measure community- and household-level food security. 1. By early 2023, they plan to complete a 3-year strategic plan (2023-2025) stating clear, measurable goals, success metrics and activities. 2. By September of 2023, all partners will be trained on the STABLE TABLE Model and will develop integrated tools to capture and track success metrics in every program. All Pilot Community partners will implement evaluation against STABLE TABLE by the end of 2024. 3. By the end of 2025, they will have developed a catalog of best practices that apply to different populations (ex: age, culture, etc.) that can be shared and replicated in surrounding communities.

*St. Mary's Regional Medical Center, ME*

*\$400,000*

The overarching goal of the Growing our Local Food Economy Together project is to improve the Lewiston-Auburn community's food system by bringing people together and strengthening community assets to cultivate more equitable and resilient access to food and land. Project objectives include: Strengthen existing community food resources and markets towards more equitable access to healthy, local food; Launch and grow the Lewiston-Auburn Community Market (LACM) - a community-run cooperative - to provide low-cost grocery shared commercial kitchen spaces; dry/cold storage to serve area small-scale farmers and food producers; and a community event space. Expand access to urban spaces for food production as well as food, agriculture, gardening, and nutrition education opportunities across multiple settings and age groups. Engage community members, farmers, and partner organizations in assessing and advocating for planning and policies that are supportive of local agriculture, farmland access, and food businesses.

*East End Food Institute, NY*

*\$393,708*

The East End Food Hub project focuses on establishing an economically accessible farmers market and community kitchen as part of a more robust campus style site plan at a centralized location at 139 Main Road in Riverhead, NY. The full site plan proposes investments in high volume produce processing, storage and distribution of local products, production and retail space for food entrepreneurs, community outreach and education, food access and nutrition programs, and food systems workforce housing. Prior to the pandemic, East End Food Institute secured \$300,000 in funding from New York State toward the build-out of a more robust food processing facility that would support farms and food producers, as well as improve equitable access to healthy local foods. COVID-19 has highlighted many of the issues the organization aimed to address and provided the opportunity to expand outreach to partners in local schools, hospitals, food pantries,

and other community service organizations. The first phase of this project is underway and includes the relocation of the well-known Riverhead Indoor Farmers Market (now East End Food Market) to a permanent site and enhancing the market with the ability to accept SNAP benefits via the Double Up Food Bucks program. Grant funding will be used toward the build-out of a community kitchen that will support value-added processing of local produce, incubation of small-scale local food and beverage businesses, and community education. This central campus will serve as the headquarters for East End Food Institute, a nonprofit whose mission is to support, promote, and advocate for a sustainable and equitable local food system. East End Food Institute has a long history of addressing food insecurity through its Farm to Food Pantry program and is now partnering with Cornell Cooperative Extension of Suffolk County (CCE Suffolk) on this grant to add programming targeted toward low-income populations in its region. CCE Suffolk's established nutrition education programs bring affordable fruits and vegetables to those suffering from food insecurity, and multilingual nutrition education programs further reinforce proper wellness. With access to East End Food Institute's commercial kitchen, CCE Suffolk will be able to extend its programming to include food demonstrations and cooking education to improve self-reliance for these low-income communities.

*Produce Good, CA*                      \$244,516

The Field to Family project will move Produce Good along a continuum within its strategic pillars to 1. Deepen the quality of community engagement through refined collaboration with food source partners (growers/farmers/grocers) feeding partners and city partners, 2. Deliver more impactful program services through greater capacity and fine-tuned operations to include an expanded supply footprint according to area/community type, and to 3. Increase stable revenue by shifting the financial burden for food recovery activities into municipal budgets in San Diego County to lessen the reliance on donors while activating more civic engagement within the communities Produce Good is contracted to service today and in the future. Deepening the quality of community engagement through refined collaboration with food source partners, feeding partners and cities will require an intentional focus on activities such as increasing the amount and quality of communication going out to food sources, receivers, and city partners as well as through the development of programs such as neighborhood self-picks and joint participation in special food recovery and feeding projects. Additionally, Produce Good will launch Food for Thought to gain more insight into community needs as well as greater participation among those in the communities being served. Barriers with Food Sources include food waste prevention and lack of awareness about Produce Good services. Produce Good will address these challenges by positioning itself as a trusted expert with regard to county quarantines and other food recovery related topics; enabling backyard growers to become more participatory in its programs through self-pick and surveys; educating and committing farmers to a schedule for surplus food donation with Produce Good as the hauler of choice; and expanding Produce Good's footprint among local grocers as a service to sort unsellable retail produce for supply to its network of feeding partners.

*Grow2Zero Farms, CA*                      \$293,170

The goal of this project is to increase consumption of rescued produce: 1. Capture a 30-day average baseline for food that is not utilized in Grow2Zero's weekly food distribution and delivery (current estimate is approximately 100 lbs. of food per week is not distributed). 2. Increase total usage rate of produce and other food items received by Grow2Zero Farms from Food Forward and Food Finders by 20 percent, estimated to be about 20 pounds per week. 3. Distribute 50 (approx. 16

ounces each) healthy prepared food items per week to individuals and families living in low-income communities for 104 weeks (every week for two years) at weekly Food Fairs located in three disadvantaged Long Beach neighborhoods. Increase, exchange, and share knowledge of healthy food preparation skills in the Long Beach community with an emphasis on minimizing food waste: 1. Collect recipe ideas from existing participants in Grow2Zero's weekly food distribution. 2. Reach 50 families per week through food preparation demos, tastings, and distribution of recipes for 104 weeks (two years). 3. Incorporate typically discarded produce parts into recipes whenever available, including beet greens, carrot tops, broccoli, and cauliflower cores/stems. 4. Incorporate/adapt recipe suggestions from Food Fair attendees on a weekly basis, assuming primary ingredients are available. Increase knowledge of food distribution resources serving low-income communities in Long Beach: 1. Consult with program managers/organizers of other Long Beach-based food distributions to capture baseline of average attendance numbers at the beginning of the project period. 2. Increase attendance at existing Long Beach-based weekly and monthly food distributions by 15 to 20 percent after one year by spreading awareness and distributing flyers at Food Fair events. 3. Coordinate with Long Beach Fresh (the City's food policy council) to ensure all Food Fair events are listed on the Food Map and Food Assistance Directory resources on their website.

*Oko Urban Farms, NY*

*\$375,000*

Oko Urban Farms Inc ("Oko Farms") will implement the Oko Farms Community Food Project to improve low-income Brooklyn residents' access to nutritious food through reduction of food waste and development of the local food system's workforce. To meet this goal, Oko Farms and its partners will achieve five objectives during each year of the project, which will run for three years. The objectives are as follows: 1) Provide 3,200 hours of paid agricultural and culinary training and work experience to four young adults, 2) Reduce the amount of produce that would otherwise be composted by at least 50 percent, 3) Produce at least 5,100 units of value-added products, 4) Contribute at least 13,150 pounds of food to the community food supply, and 5) Hold weekly farm stands or markets between July-November at each of the five partnering community agencies' sites in the target areas. Activities include securing refrigerator and freezer space, providing paid agricultural and culinary training and work experience to young adults, creating value-added products, and distributing produce and value-added products via methods directly serving low-income Brooklyn residents. Key partners include One Love Community Fridge, Brooklyn Packers, and Dept of Culture. This project aligns with CFP program goals to meet the food needs of low-income individuals through food distribution and improving access to food as part of a comprehensive service, increase the self-reliance of communities in providing for the food needs of the communities, and promote comprehensive responses to local food access, farm, and nutrition issues. The goal of the Oko Farms Community Food Project is to improve low-income Brooklyn residents' access to nutritious food through reduction of food waste and development of the local food system's workforce.

*Farming Hope, CA*

*\$400,000*

Farming Hope will expand Community Food Hub, at the heart of which is its garden-to-table job training program for unhoused or formerly incarcerated people. Their paid employment program helps adults transition to personal well-being and works to integrate the food system to feed neighbors in need. Farming Hope's theory of change comes from the basic human need, "need to be needed." They want their graduates to feel embraced by their coworkers as they serve their

communities healthy, fresh, and sustainable meals. Led by their Program Manager and Co-Executive Director, their apprenticeship is a 12-week, paid job training program designed to mirror future workplaces. Apprentices work 20-25 hours a week, learning culinary skills by cooking 1,200+ meals a week for food insecure San Franciscans. Their team of experienced food industry and nonprofit professionals make up Farming Hope's apprenticeship program staff. They learn and grow from each other and their network of community partners, which includes their Apprentice referral partners, community food partners, and food industry employment partners. The apprenticeship is at the heart of Farming Hope's triple benefit model of job training, free community meals, and food waste reduction. Together with their partners, they are creating scalable models to reimagine a food system that is healthy, sustainable, and empowering. The goal is to have increases annually with 40 apprentices trained (85 percent retain job at six months post-graduation) 125,000 meals cooked for food insecure neighbors 50 guests for weekly in-house (families experiencing homelessness) 20,000 pounds of food recovered.

*Groundwork Rhode Island, RI*

\$361,073

The goal of this project is to increase food production and distribution while increasing the number of Providence, Pawtucket, and Central Falls residents who have access to composting services. Outcome 1.1 - Increase the number of Harvest Cycle paying subscribers from 400 to 850 households and businesses. Outcome 1.2 - Increase the number of non-paying subscribers to 500 self-identified lower or fixed-income residents. Outcome 1.3 - Increase the number of food scrap drop-off with processing sites in Providence from 3 to 6 (including at SCLT's Somerset-Hayward Community Garden, WEHDC's Sankofa Farm, and GWRI's West End Compost Hub), in Pawtucket (including at SCLT's Galego Community Farm) and in Central Falls (including at SCLT's Garfield Park Community Garden) from 0 to 2 in each city. Outcome 1.4 - Increase the number of food scrap drop-off sites (without processing) from 3 to a total of 15 in Providence only. Outcome 1.5 - 3,000 residents (1,500 in Providence, 750 per city in PCF) receive information about composting and available access points and services. Outcome 1.6 – 100 percent of participating residents will report increased knowledge of composting and how to access composting services. Goal 2 - Increase the amount of food produced and distributed through school and community gardens involved in their project. Outcome 2.1 - Number of school gardens maintained during summer months increases from 2 to 5. Outcome 2.2 – 100 percent of school garden leaders report increased food production and the ability to distribute to students and community members due to increased maintenance and support during summer. Outcome 2.3 – 90 percent of participating gardeners report increased crop yields after distribution of nutrient-rich compost and/or installation of food scrap composting infrastructure and education made available to school and community gardens. Outcome 2.4 - 6 youth garden clubs at City of Providence Recreation Centers are supported by GWRI in spring and fall each year of the project resulting in increased awareness of food growing and composting and increased healthy food consumption among at least 60 elementary age youth.

*Aloha Harvest, HI*

\$372,823

The project is in alignment with the CFPCGP primary goals to: Meet the needs of low-income people by increasing access to fresher, more nutritious food supplies. The project has a focus on further reducing food insecurity and increasing the rescue and supplement of local fresh foods for redistribution. "Increase self-reliance of communities in providing for their own needs." The project will grow and manage food aggregation, distribution, and processing for the island of Oahu,



with focus as Resilience Hub for emergency preparedness. With the new positions, they also have plans for community outreach which includes consumer education on reducing food waste by modifying purchasing/consumption habits and providing options for home/consumer-based composting. "Promote comprehensive responses to local food issues." The project aims to provide a synergistic space for collaboration in food and agriculture, community, social services, government, and businesses." Meet specific local food needs for infrastructure improvement and development." The project will fulfill the City & County of Honolulu's identified action to develop a resilience hub, and "Plan for long-term solutions." The project plans to scale and sustain operations to meet needs in the community, continuing to respond to ongoing and increased food needs.

*The Wave Foundation, OR*                      \$249,406

This project aims to address food insecurity and reduce organic waste in the Pacific Northwest. The total waste generated at participating venues is 7,250,000 pounds per year. Thirty-five percent of this is food-related waste, amounting to 2,535,700 pounds. Goals for this project include: 1. Optimize the food donation system so it is more efficient and effective at redirecting leftover food generated at large Portland venues and food businesses to hunger relief organizations. This will include diverting 30 percent of food-related waste amounting to 760,710 pounds of reusable food into the donation system per year. 2. Improve waste remediation strategies in large Portland venues to reduce the environmental impact of organic and other waste. This will include diverting 70 percent of food-related waste amounting to 1,774,990 pounds into composting per year. 3. Lay the groundwork to increase sales of Native, BIPOC, and women producers to large venues and food businesses. This will include 60 producers making sales to participating venues over the two years of this project. This project will result in increased food security for low-income and disadvantaged communities and will reduce the burden on nonprofit organizations by making the food distribution system more efficient. The project will curb and mitigate carbon pollution created by the Portland public venue operations and food businesses. Additional carbon mitigation will be realized as additional businesses in Portland join the food donation and composting efforts in this project. As the program develops, they will lay the groundwork to expand the system to provide increased economic opportunity to Native, BIPOC, and women producers.

*Sharing Excess, PA*                              \$400,000

While 249,890 people in Philadelphia are living with food insecurity every day, approximately 40 percent of all food locally (and nationally) is going to waste for a variety of preventable reasons. About 91 percent of the wasted food is completely edible and Sharing Excess seeks to be the connection between companies (including wholesalers & retailers), who previously sent millions of pounds of edible food to landfills and community-based groups who have historically struggled to meet the need for food access in the neighborhoods they serve. As an organization, Sharing Excess maintains a few major goals including creating a more sustainable and equitable food system by providing access to excess for everyone. De-stigmatize the act of free food distribution through messaging and cultural alignment. Provide opportunities for human connection, cultural understanding, and education through the sharing of food. Goals for this project include creating a more sustainable and equitable food system by redistributing 1.5 million pounds of food per year through the 4-year project period (6.2 million) through expanded retail & wholesale rescue. Expanding food choice in Philadelphia by ensuring 80 percent (or more) food rescued through the 4-year project period is classified as produce. Developing a long-term data collection framework

equipped to track data at the coalition, organization, and individual level by the second year of this project. Objectives include further expand retail & wholesale food rescue and distribution by 20 new partners over the 4-year project period. Increase the number of recipient partners by 5 per month over the 4-year project period to 240.

*Florida Introduces Physical Activity and Nutrition to Youth Incorporated, FL*      \$375,000

The activities of FLIPANY's proposed Community Food Program contribute to financial security of rural (and suburban) low-income communities by increasing access to nutritious foods, increasing food budgets through knowledge of economic value of healthy foods, supporting job skills in the food industry, and building a community-based Culture of Health. Improved health is a major contributor to improved economic outcomes. Goal 1: Provide children of low-income families with direct access to nutritious food through the federally funded nutrition program. 1.1 Increase the number of childcare centers, family childcare homes, and afterschool centers that benefit from the Child and Adult Care Food Program (CACFP). 1.2 Increase the number of youths benefiting from Summer Break Spot meals. Goal 2: Implement effective education activities at all project sites using Federal nutrition resources in addition to other sites in the community. 2.1 Make effective use of the USDA Nutrition Education resources at all sites. 2.2 Host healthy food demonstrations at project sites and elsewhere in the target communities. 2.3 Deliver mentored food skills classes at summer and afterschool sites. 2.4 Promote access to classes and on-the-job training in food handling, and community health outreach. Goal 3: Improve/develop linkages in local food systems for greater community self-reliance and sustainability. 3.1 Increase the amount of fresh produce in food program meals and snacks through donations and super-value pricing commitments from farms, grocery stores, food wholesalers, etc. 3.2 Implement share tables at all congregate food program sites. 3.3 Support food sharing systems between the for-profit sector (i.e. restaurants) and the non-profit sector (i.e. food banks). Goal 4: Increase the visibility and participation of members of target communities. 4.1 Support members of target communities to attend and participate meaningfully in all five Palm Beach County Hunger Relief work groups: The Glades Senior Hunger, Childhood Hunger, SNAP Outreach/Advocacy, and Infrastructure. 4.2 Recruit and hire project personnel from the communities served: Site coordinators and drivers for Mobile Meals, Site Coordinators and Food Monitors for CACFP sites, and AmeriCorps Volunteers. 4.3 Support local caterers with food program contracts. Goal 5: Support the development of entrepreneurial projects for community resiliency. 5.1 Support agricultural entrepreneurship through educational programing and job exploration opportunities. 5.2 Develop cross sector relationships between local job development organizations and economic councils, agricultural producers, and community members to help support and provide resources for entrepreneurial projects.

## **Conclusion**

NIFA programs focus on investing in science and solving critical issues impacting people's daily lives and the Nation's future. Over the years, CFPCGP grants have fostered innovative responses to the food and nutrition security challenges facing local and State food systems. Through a network of stakeholders from various parts of the food system, community food projects increase communities' food and nutrition security by supporting people through small to medium farmers, producers, and processors in urban, rural, Tribal, and insular areas. The program provides communities a voice in food system decisions and supports local food markets to fully benefit the community, increase food and nutrition security, and stimulate local economies.

Additionally, investments in this program are reducing food loss and waste while increasing food security by keeping wholesome food in the human food supply chain and saving money for families and businesses. These projects are deeply rooted in community and are creating pathways to strengthen food rescue and get surplus food to feed those experiencing food and nutrition insecurity; reduce food loss and food waste, such as by gleaning surplus produce on the farm or finding new outlets for uneaten food to bolster supply chain resiliency or improve human and animal nutrition. Overall, these projects meet priorities of CFPCGP through specific state, tribal, insular, local or neighborhood food and agricultural needs for infrastructure improvement and development, while reducing barriers to food access and increasing food and nutrition security for communities across the nation.