

2019 Farm to Food Pantry



Photo Credit: Nils Johnson | WSU Stevens County Extension



Washington
State Department of
Agriculture

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FARM TO FOOD PANTRY SYSTEM



Building relationships between farmers and emergency food providers to increase client access to fresh produce and support Washington agriculture.

Author

This report was written by David Bobanick, executive director of Harvest Against Hunger. The initiative was conducted on the behalf of, and with the support of the Washington State Department of Agriculture's Food Assistance programs.

About Harvest Against Hunger

The mission of Harvest Against Hunger (formerly Rotary First Harvest) is to help feed hungry people with surplus nutritious produce by connecting farmers, produce packing facilities, transportation providers and food banks, developing and sharing innovative hunger relief solutions, and engaging the public in hunger relief.

One of the core principles of Harvest Against Hunger is that hungry people don't just need food, they need nutritious food. Our focus is to develop programs and partnerships that increase and expand the amount and variety of healthy fruits and vegetables available at hunger relief programs across Washington.

Getting healthy food to hungry people is complicated. Harvest Against Hunger plays the unique role of making connections that move surplus produce from farms to food pantries. We are successful because we build relationships that create efficiencies for everyone involved.

At Harvest Against Hunger, we are constantly exploring sustainable and effective ways to engage food sources (e.g. farmers, processors, packing houses) with hunger relief programs that serve hundreds of thousands of men, women and children across Washington State. The Farm to Food Pantry (F2FP) model has helped Harvest Against Hunger and our hunger relief partners to test and expand relationships and program models that are changing the dynamic in providing fresh produce for Washington State's most vulnerable people.

About the Washington State Department of Agriculture's Food Assistance Programs

Washington State Department of Agriculture (WSDA) is committed to supporting all aspects of growing, processing and distributing food. From protecting our precious natural resources, helping our farmers and producers connect with markets for their products, and assuring consumers that their food is safe, to making sure everyone in our state has access to good food, WSDA is focused on food.

WSDA Food Assistance programs serve communities and lower-income families by improving access to safe and nutritious foods. One in six Washingtonians rely on food pantries supported with resources from WSDA. Food Assistance manages and creates statewide policy for six unique federal and state food assistance programs, each with a different set of regulations.

WSDA is committed to pursuing new and innovative ways to bring healthy, nutritious food to hungry people while promoting the economic growth and viability of Washington farmers. We strive to see Washington full of vibrant farms and healthy communities with easy access to nutritious food.

The F2FP initiative helps bridge the gap between hunger relief agencies and farmers through relationship building and direct farm purchasing. The initiative is one strategy WSDA employs to increase lower-income individuals' access to nutritious and fresh local produce, while providing a wholesale lifeline that can help small to mid-size farmers thrive.

The F2FP initiative has made a big impact over the last six years without much funding. WSDA Food Assistance programs are interested in pathways forward that may include secure dedicated funding. Increased funding could go to expand the initiative statewide and increase the funding we provide to each lead agency, ultimately increasing the amount of fresh produce in the hands of lower-income Washingtonians.

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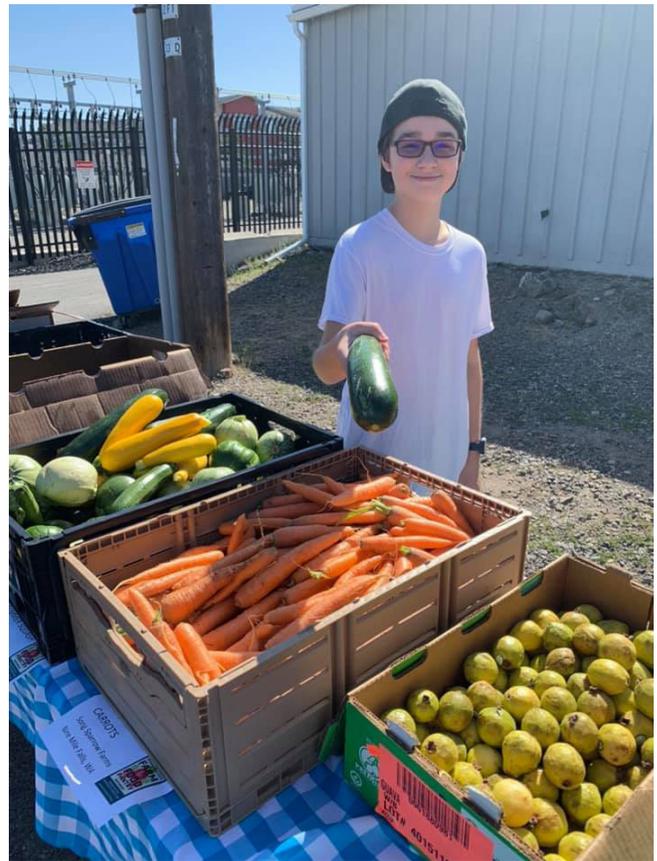


Photo Credit: Kendra Dean | Catholic Charities Food For All



Photo Credit: Diane Fish | Kitsap Conservation District

Acknowledgements

We gratefully acknowledge the following people who are dedicated to getting fresh, nutrient-dense produce into the hands of Washington's neediest. It is their dedication to seeing a more robust and healthful emergency food system for Washingtonians, with the added benefit of supporting their local communities, that has made this initiative such a success. Their guidance and active participation are instrumental in helping to continue to build and refine this important project.

Community Partners

Jeff Mathias - Blue Mountain Action Council
Brent Hunter - Coastal Harvest
Emily Kaleel - Clark County Food Bank
Kendra Dean – Food for All, Catholic Charities of Eastern WA
Diane Fish – Kitsap Conservation District
Sarah Truett - WSU Clallam County Extension
Sarah Kane/Paige Collins - Council on Aging and Human Services
Lindsey Robinson - Program Coordinator, Hopelink Harvest
Cole Bitzenburg - Community Action of Skagit County
Steve Fletcher/Jennifer Short - Okanogan County Community Action Council
Nils Johnson –WSU Extension Stevens County/N.E.W. Hunger Coalition
Bob Mark – Food Program Manager, Upper Valley MEND
Dean Johnson –Volunteers of America Western WA
Amanda Milholland –Jefferson County Farmers Markets
Haydee Barbosa/Mary Pearl Ivy – Opportunities Industrialization Center of WA

Washington State Department of Health

Jamie Wells – Health Services Consultant

Washington State Department of Agriculture

Derek Sandison – Director
Patrick Capper – Deputy Director
Steve Fuller – Assistant Director, Food Safety and Consumer Services
Kim Eads – Program Manager, Food Assistance
Nichole Garden – Program Specialist, Food Assistance

Harvest Against Hunger

David Bobanick – Executive Director

Executive Summary

The Farm to Food Pantry (F2FP) initiative goes beyond increasing lower-income individuals' access to fresh produce; it also seeks to help promote community-based food systems, and increase the viability and success of both agricultural producers and emergency food assistance providers. The initiative functions as an incubator where new market-based farm to food pantry models are being tested every season. F2FP expands existing markets for farmers and creates new ones, strengthening local food systems through symbiotic relationships between food pantries and growers. The resulting relationship structure allows participating growers to donate additional produce with little additional impact to their existing business model.

This partnership between WSDA and Harvest Against Hunger is a prime example of how state agencies can collaborate with nonprofits to make a significant statewide impact. For every dollar invested by WSDA in 2019, 10 pounds of nutrient-dense produce was received by food pantries. This annual report was commissioned to examine how these developments can offer solutions that can be shared with both farmers and food pantries statewide.

In 2019, a total of \$33,000 in pass-through funding was distributed to 15 F2FP agencies engaged in hunger relief efforts. These agencies serve 163 food pantries in 22 counties throughout the state, who serve approximately 502,000 food pantry clients annually. The lead agencies raised over \$32,000 in matching funds to add towards produce purchases.

F2FP lead agencies used the grant money, combined with their local match funding, to purchase produce directly from local growers. In all, 93 growers participated in the initiative, with many playing dual roles as both seller and donor. Altogether, participating growers were paid over \$65,000 through F2FP using WSDA grants and matched funds. In return, participating agencies purchased approximately 61,000 pounds of produce and received approximately 254,000 additional pounds through donations and gleaning events, for a total of 315,000 pounds of fresh nutrient dense produce.

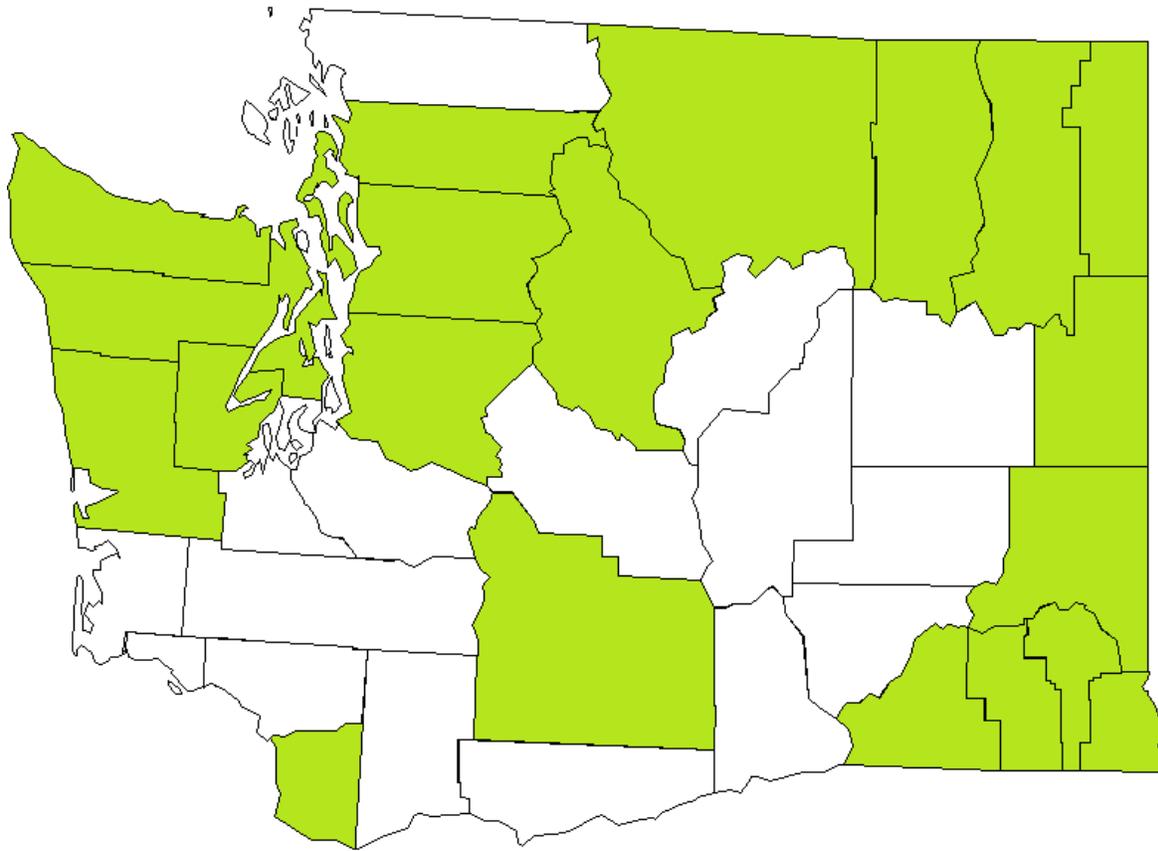
On average farmers received \$1.07 per pound from participating food pantries. Because a relationship had been established with food pantries, participating growers with excess produce tended to donate additional produce or allowed volunteers to glean their fields. This reduced the average cost of produce to \$0.21 per pound. This is a much more budget friendly and affordable method for the emergency food system and a new market for local growers. Of farmers surveyed, 79 percent reported that participating in the F2FP initiative had some positive impact on their financial security.

Many of the concepts and models built through F2FP have been incorporated into broader hunger relief efforts across Washington. The models that were developed through this pilot can be readily implemented in other communities across Washington and neighboring states.



Photo Credit: Amanda Milholland | JCFBA

Farm to Food Pantry Reach



Statewide map showing counties impacted by F2FP (Includes Food Pantry and Farm locations)

Key Metrics

Year	2014	2015	2016	2017	2018	2019
Number of Farms	11	23	54	55	67	93
Number of Counties Impacted	3	8	15	17	20	22
Amount of WSDA Funding	\$12,000	\$14,000	\$29,000	\$27,000	\$33,000	\$33,000
Amount of Matching Funds	\$0	\$4,500	\$25,590	\$17,091	\$45,286	\$32,345
Pounds of Produce Purchased	14,423	23,503	44,598	42,042	65,407	60,921
Pounds of Produce Donated	15,878	18,681	81,238	155,519	102,206	253,751
\$ per Pound Purchased	\$0.83	\$0.79	\$1.22	\$1.05	\$1.20	\$1.07
\$ per Pound Purchased/Donated/Gleaned	\$0.40	\$0.44	\$0.43	\$0.22	\$0.46	\$0.21

Introduction

One of the most challenging aspects of both farming and hunger relief is finding effective and efficient ways to deliver healthy, nutrient-dense fresh produce to consumers. Getting fresh produce into the emergency food system is critically important to many people who work in hunger relief. Purchasing produce directly from a farmer produces a positive impact for both farmer and food bank, increasing the sale of local crops while improving access to healthier food choices for hungry families. In addition, buying produce directly from the growers goes a long way to strengthen the bond between farmer and food bank. If a farmer has a strong relationship with a local food bank, they may be more inclined to make produce donations.

Challenges Faced by Emergency Food Providers

Food pantries play a vital role in promoting food security among vulnerable populations. From July 1, 2018 to June 30, 2019, Washington State food pantries distributed 148.44 million pounds of food to 1.12 million Washingtonians struggling to put food on the table. On average, Washington residents consume only 12.6 percent of their recommended daily fruit intake¹, and only 10.9 percent of their recommended daily vegetable intake. These disparities can be increased in food pantry patrons, whose intake is dependent on what is available through either commodity foods, grocery rescue, or donations.

To effectively combat the negative health consequences associated with a lack of access to healthy foods, emergency food providers face the challenge of not only providing as much food as possible, but providing the right kind of foods at a minimal cost to their organizations.

Challenges Faced by Local Growers

Washington State is a national leader in agricultural production because of its rich soil, rain shadow, and temperate climate. In addition to the numerous large-scale farming operations successfully operating in Washington, there are thousands of small-scale operations that help comprise the broader farming industry.

According to a statewide survey of Washington State farmers, income generated by small farms can be significant to families and communities. While growers face many challenges, regardless of the size of their operation, financial insecurity, lack of start-up cash, and swings in global commodity prices are some of the challenges faced more often by small growers.

¹ Centers for Disease Control and Prevention. 2017. Disparities in State-Specific Adult Fruit and Vegetable Consumption – 2015 United States, Morbidity and Mortality Weekly Report. <http://dx.doi.org/10.15585/mmwr.mm6645a1>

Background

The concept for F2FP was originally developed through grower roundtables, a series of post-harvest conversations focused on engaging farmers in local hunger relief efforts. Participants were mostly small-scale market farmers, farming less than 25 acres. One realization that came from these meetings was that a small infusion of cash at the beginning of the season can make a critical difference in a farmer's success.

In an effort to increase the amount of healthier foods being distributed by food pantries, while benefiting Washington farmers, WSDA's Food Assistance engaged Harvest Against Hunger to coordinate the allocation of grant funds, as well as manage and develop the initiative. The Farm to Food Pantry (F2FP) initiative was launched as a pilot program in 2014 to test, develop, and build new models for connecting farmers with local hunger relief efforts. The purchasing initiative is unique in its multifaceted goals; it seeks to support local growers, as well as bring fresh produce into the hunger relief system. WSDA's Food Assistance programs are committed to supporting these additional food purchases in a way that is beneficial for local farmers.

F2FP initiative aligns with SNAP-Education's policy, systems, and environmental change interventions by increasing access to fresh fruits and vegetables for lower-income residents. Because of this alignment, in 2016 the Washington State Department of Health provided WSDA a SNAP-Ed grant targeted toward the southeast portion of the state. The SNAP-Ed funds supported Asotin, Columbia, Garfield, Whitman, Walla Walla, and Yakima counties in 2019.

In the last six years, the number of lead agencies has grown from three agencies serving three counties, to 15 agencies providing emergency food assistance in 22 counties. The initiative has continued to evolve and expand, increasing the quality and nutrient density of fresh produce available to Washingtonians in need.



Photo Credit: Nichole Garden | WSDA

Methodology

Harvest Against Hunger and WSDA selected 15 agencies who expressed interest in establishing or maintaining a Farm to Food Pantry purchasing program to serve their regional area. Each lead agency received \$2,200. The agencies were asked to secure a minimum of \$500 in local match funding to increase resources available. Many of these community-matched grants were double or even quadruple the amount of funds available to purchase local produce.

The lead agencies used these funds to contract directly with local farms with the hope of strengthening relationships to local growers for future donations and support of the local emergency feeding system. The local organizations were encouraged to purchase from local growers who currently support gleaning or donate produce, or farms that are likely to in the future after establishing a contract.

Contracts

Once the growers participating in the purchasing program were identified, contracts were negotiated and signed, with each site stipulating the quantity and purchase price of produce to be provided. Specific program models used (e.g., scheduled pre-harvest purchase versus ad-hoc, post-harvest purchase) was determined by the lead agency and was based on needs of the local hunger relief community. The various farm contracts included:

- **Wholesale:** Commits a certain monetary amount to purchase unspecified types of produce, determined later in growing season based on production overages and availability.
- **Pre-contracting:** Specifies type, quantity and cost of produce at outset of growing season with farm distributing directly to food pantry.
- **Post-harvest:** Commits a certain amount of funding at outset of season, but food pantry pays for produce once harvested and distributed. It was recommended that funds be spent to purchase produce from local farmers who are currently participating in gleaning and produce recovery efforts, or that are interested in doing so in the future.

Google Sheets

A master sheet was developed for all participating sites to report quantitative data. The expectation was that agencies consistently enter data throughout the season. The reporting categories included:

- Lead agency details (phone, address, contact, counties served, food pantries served)
- Participating farms (farm name, contact, address)
- Total pounds and types of produce purchased, gleaned and donated.
- Match amount and source:
- Food pantry recipients

Google Forms

Three sets of surveys were developed to capture qualitative data from lead agencies, farmers and food pantries receiving produce from the program. Responses were received from all 14 lead agencies, 29 farmers, and 12 food pantries. This information was collected at the end of the season. (See *Lead Agency Highlights, Takeaways and Perspectives from Food Pantries, and Takeaways and Perspectives from Farmers* sections for the list of questions and responses)

Monthly F2FP Cohort Check-in Calls

Monthly check-in calls via GoToMeeting were held. These calls provided an opportunity for participating lead agencies to share information and ideas with one another.

Grower Appreciation Cards

F2FP grower appreciation cards were provided to lead agencies to distribute to the participating food pantries. These cards not only provided a platform for food pantry clients to say thank you to the farmers supplying produce, they asked the clients what fruits and vegetables they wanted to see more of. These cards provided qualitative data from a food pantry client's perspective. Prior to sending the cards off to farmers, lead agencies were asked to document the responses and submit them to Harvest Against Hunger or WSDA. (See *Building on Success | Expanded Use of Farmer Appreciation Cards* for a list of client feedback.)



Photo Credit: Kendra Dean | Catholic Charities Food For All

2019 Farm to Food Pantry Improvements

The flexible structure of the Farm to Food Pantry (F2FP) initiative allows WSDA, Harvest Against Hunger, and the lead agencies the opportunity to develop, refine, and improve the process to better serve communities, farmers, food pantries and clients.

Expanding the Geographic and Program Diversity of Lead Agencies

F2FP added three new lead agencies in 2019: Kitsap Conservation District, Spokane Food for All, and Coastal Harvest. These sites, located in three geographically unique parts of the state, developed different approaches and strategies to build new or expand existing networks sourcing and delivering local produce to those in need. These new sites further strengthened the F2FP partnership by introducing new tools that can be replicated and refined in other areas.

Nutrient Density Scoring

In partnership with its King County Farmers Share program with the King Conservation District, Harvest Against Hunger developed a new Nutrient Density Calculator (NDC) to help participating sites chart produce gathered through the F2FP initiative. Nutrient density allows organizations to expand on the historical metric of pounds of food gathered and distributed to reflect more clearly the value of produce gathered from local farmers. Most of the produce gathered through the F2FP initiative has a very high nutrient density.

The NDC can be used to accurately represent the overall beneficial impact F2FP produce has on overall client health compared to types of processed foods typically donated to food pantries and hunger relief programs. We hope to further expand the use of this valuable tool to other areas of hunger relief efforts.

Extending Deadlines to Capture Shoulder Season Crops

As F2FP has evolved over the years to engage more produce donations in the height of the growing season, we extended both the start and end dates by which F2FP funds could be used to purchase crops. This extended-season purchasing initiative helped mitigate a tendency toward excess fresh produce in season, and allowed lead agencies to purchase local produce when donations were not as readily available from other sources. The broader timeline also allowed food pantries to better manage the flow of produce to match their storage and distribution capacity.

Farmer's Market SNAP Match Promotion

The heart of this initiative is to increase the amount of fresh produce available to lower-income Washingtonians, while supporting Washington farmers. Kitsap Conservation District went a step beyond increasing access in their county's food pantries, by sending clients to the local farmers market to get even more produce. In 2019, participating farmers markets in Kitsap County provided a \$2 match for every \$5 spent using an Electronic Benefits Transfer (EBT) card. By subsidizing the cost of fresh produce, SNAP match programs, increase consumption of fruits and vegetables by lower-income individuals, which may lead to improved health and nutrition.²

In 2019, the Kitsap Conservation District launched a promotional campaign to increase awareness of the local SNAP match among SNAP customers through informational outreach at the county's food pantries. The promotional campaign included signage displayed by the produce distributed at the food pantries. The signage included a picture of the farmer(s) who grew the produce and encouraged food pantry clients to visit the farmer at their local farmers market and use their EBT card to receive "Fresh Bucks" to get more produce.

This personal touch not only connects food pantry clients to the farmers growing their food, potentially increasing access to produce, but could have a significant financial impact on farmers. A 2017 survey by Community Food Bank of Southern Arizona found that 100 percent of vendors sold more fresh fruits and/or vegetables, increasing their earnings by an average of 32 percent compared to the previous year.³

The SNAP matching programs throughout Washington State; Fresh Bucks, Double Up Bucks, and Fresh Match, have been consolidated into the new Washington State SNAP Market Match program. The new SNAP Market Match program will offer a \$1 for \$1 match to EBT customers at participating farmers markets throughout the state. In 2020 WSDA plans to develop statewide resources to duplicate this best practice, developed by Kitsap Conservation District highlighting the new program.



Love my fresh vegetables here?

Come and find me at the Bremerton Farmers Market every Thursday from 4pm to 7pm! If you use your EBT Card you will get \$2 of Fresh Bucks for every \$5 you swipe then visit my booth and pick up more goodness!

Jen Clark
Roots Farm



Love our fresh vegetables here?

Come and find me at the Poulsbo Farmers Market every Saturday from 9am to 2pm! If you use your EBT Card you will get \$2 of Fresh Bucks for every \$5 you swipe then visit my booth and pick up more goodness!

Becky and Renee
Full Tilt Farm



How It Works:

Go	Swipe	Match	Shop	Eat Well!
Go to your farmers market information tent	Swipe your EBT card for whatever amount you want to spend at the market.	In addition to your EBT tokens you will receive \$2 in Fresh Bucks for every \$5 of EBT taken out	Visit market vendors that sell EBT eligible foods & redeem your Fresh Bucks for fresh produce!	Fresh vegetables taste great and help you stay healthy so you can enjoy life!



How It Works:

Go	Swipe	Match	Shop	Eat Well!
Go to your farmers market information tent	Swipe your EBT card for whatever amount you want to spend at the market.	In addition to your EBT tokens you will receive \$2 in Fresh Bucks for every \$5 of EBT taken out	Visit market vendors that sell EBT eligible foods & redeem your Fresh Bucks for fresh produce!	Fresh vegetables taste great and help you stay healthy so you can enjoy life!

² Rummo, Pasquale E., et al. "Evaluating A USDA Program That Gives SNAP Participants Financial Incentives To Buy Fresh Produce In Supermarkets." Health Affairs, vol. 38, no. 11, 2019, pp. 1816–1823., doi:10.1377/hlthaff.2019.00431

³ Jones, K. "Double-Up SNAP: SNAP Financial Incentives at Farmers Markets." USDA Research, Education & Economics Information System, National Institute of Food and Agriculture, 2017, portal.nifa.usda.gov/web/crisprojectpages/1009408-double-up-snap-snap-financial-incentives-at-farmers-markets.html.

Results

Lead Agency Highlights

These outcomes are documented by lead agency in the subsequent pages. Highlights include:

- Food Pantry Partners
- Program Description
- WSDA's Emergency Food Assistance Program (EFAP) County Data
- Match Procured
- Farmer Partners
- Pounds of Produce Purchased
- Types of Produce Purchased
- Pounds of Produce Donated and/or Gleaned
- Types of Produce Donated and/or Gleaned

Lead agencies used a common set of tools to collect and report quantitative and qualitative data throughout the growing season. These data are used to track impact the F2FP initiative had across a broad mix of geographic, demographic and agricultural regions of the state. While the communities may vary broadly, there are some consistent outcomes that could be tracked and analyzed.



Photo Credit: Sarah Truett | WSU Clallam County Extension

Blue Mountain Action Council

Walla Walla, Wash.

4th year partner



Counties Served: Asotin, Columbia, Garfield, Walla Walla

Food Pantry Partners:

Pantry Shelf, Salvation Army of Walla Walla, St Vincent de Paul of WW, Helpline, Waitsburg Resource Center, St Vincent de Paul of Clarkston, Community Food Bank of Dayton, Garfield County Food Bank, Pomona Grange, Burbank Grange, Asotin County Food Bank

Blue Mountain Action Council (BMAC), a Community Action Program, is a private, nonprofit, multipurpose agency, serving residents in Southeastern Washington to: Meet the basic needs of low-income individuals and families, offer opportunities for individuals and families to achieve greater levels of strength, independence, and self-sufficiency, develop and implement strategies to prevent poverty in our communities, and leverage community support, service, and volunteerism.

Walla Walla County EFAP Statistics	Total number of households receiving assistance: 4,316
Population: 60,236*	Total number of services provided to households: 14,074
Poverty Estimate: 13.8%*	Total number of clients receiving service: 9,683
Food Pantry Pounds Distributed: 535,541	Total number of services provided to clients: 31,212

Garfield County EFAP Statistics	Total number of households receiving assistance: 107
Population: 2,224*	Total number of services provided to households: 717
Poverty Estimate: 11.6%*	Total number of clients receiving service: 327
Food Pantry Pounds Distributed: 42,876	Total number of services provided to clients: 2,152

Columbia County EFAP Statistics	Total number of households receiving assistance: 345
Population: 4,001*	Total number of services provided to households: 1,778
Poverty Estimate: 11.6%*	Total number of clients receiving service: 1,015
Food Pantry Pounds Distributed: 162,068	Total number of services provided to clients: 5,267

Asotin County EFAP Statistics	Total number of households receiving assistance: 1,754
Population: 22,337*	Total number of services provided to households: 5,844
Poverty Estimate: 13%*	Total number of clients receiving service: 6,994
Food Pantry Pounds Distributed: 296,391	Total number of services provided to clients: 34,638

*2014-2018 American Community Survey 5-year estimate

Blue Mountain Action Council

Walla Walla, Wash.

Blue Mountain Action Council received \$1,600 to pay farmers for their seeds, soil, amendments, and tools through the Department of Health's SNAP-Ed grant, and \$600 from the WSDA grant. They also received \$3,500 through community matching funds, including in-kind donations and volunteer support.

Website: www.bmacww.org

Farmer Partners:

Frog Hollow Farm, Hayshaker Farm, R & R Produce, Welcome Table Farm

Pounds of Produce Purchased: 9,174 lbs.

Types of Produce Purchased:

Apples, apricots, basil, blackberries, chard, cherries, cilantro, cucumbers, green beans, greens, kale, plums, radishes, squash, tomatoes, winter squash, zucchini

Pounds of Produce Gleaned + Donated: 12,575

Types of Produce Gleaned + Donated

Apples, apricots, blackberries, cucumbers, chard, greens, green beans, radishes, squash, tomatoes, zucchini

Lead Agency Perspective:

Describe successes or achievements of this year's F2FP initiative

This is the first year we received partial funding through SNAP-Ed helping spread State Granted funding to other counties.

BMAC has been fortunate in raising matching funds this year and was able to increase the match to 374% of State funds granted for a total match of \$8,236. There was no specific F2FP ask for designated funds, but the program is heavily talked about at all presentations and has been incorporated into the food purchasing budget.

Partnering in new and inventive ways allowed BMAC to garner 234 tomato plant donations that were distributed to clients. Frog Hollow Farm has an annual plant sale at the start of the growing season and BMAC was invited to attend all three days of the event. Frog Hollow cashiers asked all patrons if they would like to donate a live tomato plant to the F2FP program. WSU Extension Services estimate that the average yield from those plants should be roughly seven pounds per plant, so this totaled a 1,638 pound vegetable donation to food pantry patrons.

Describe challenges you've faced with this year's F2FP initiative

BMAC's main challenge this year was finding space in the cooler for the amount of fresh produce moving through the warehouse. It has been hard to prioritize the space requirement of the F2FP initiative due to an unprecedented increase in USDA TEFAP (Temporary Emergency Food Assistance Program) and TMP (Trade Mitigation Program) food moving through the warehouse on contract. Due to the very large amount of fresh produce coming from USDA programs this year, BMAC had to turn down purchases of similar product like plums and apples. There just wasn't room to store product until it was needed.

BMAC had greatly anticipated getting client comment cards returned, but that did not happen because of time constraints. BMAC had planned to solicit 'Harvest Reports' from everyone who received a tomato start earlier in the year. We wanted clients to tell us who planted the tomatoes, who watered them, how many tomatoes were harvested and how they were used. We had difficulty reconnecting with clients later in the season so we did not get any reports returned.

Blue Mountain Action Council Walla Walla, Wash.

Describe any partnerships you developed through this year's F2FP initiative

No new relationships were created this year. Focus was maintained on growing the relationships within the current partnerships that have been created in the previous F2FP seasons.

Was nutrient density of produce considered when purchasing or receiving produce for donation/gleaning? If so, what metrics informed your decisions?

Our primary focus on food purchasing was to maintain a diverse amount of produce. F2FP produce was purchased if it was different than what other supplies were offering.

How were client preferences considered when purchasing or receiving produce for donation/gleaning?

We did a much better job this year of limiting the amount of greens (kale, chard) coming into the warehouse this year and so critical comments were reduced.

Did anticipated produce donations from other sources impact your contracting and purchase decisions?

BMAC's ability to receive the maximum amount of F2FP produce was limited by the sheer quantity of fresh produce coming through the USDA TEFAP and TMP programs. Several times, we had to decline purchases, because similar products were coming from USDA programs (apples and plums).



Photo Credit: Nichole Garden | WSDA Food Assistance Program

Catholic Charities | Food for All Spokane, Wash.

1st year partner

Counties Served: Spokane

Food Pantry Partners:

Cleone's Closet, Feed Cheney, MLK Center Food Pantry, Our Place, American Indian Community Center



Food For all provides fresh produce to various Catholic Charities housing units, along with other meal sites in the community. We support Spokane area farmers markets by serving as an anchor produce vendor and providing support and administering programs to maximize the accessibility of farmers markets for food insecure households.

Spokane County EFAP Statistics	Total number of households receiving assistance: 29,132
Population: 497,875*	Total number of services provided to households: 78,457
Poverty Estimate: 14.4%*	Total number of clients receiving service: 70,078
Food Pantry Pounds Distributed: 8,332,651	Total number of services provided to clients: 193,151

*2014-2018 American Community Survey 5-year estimate

Catholic Charities | Food for All received \$2,200 from the WSDA grant and \$500 from grants from Northwest Farm Credit Services and Main Market Co-op.

Website: www.cceasternwa.org/food-for-all

Farmer Partners:

Abundance Farm, Courage to Grow Farm, Elithorp Farm, Frisson Farms, Full Bushel Farm, S&P Homestead, Song Sparrow Farms

Pounds of Produce Purchased: 1,784 lbs.

Types of Produce Purchased:

Broccoli, cabbage, carrots, cherries, cucumbers, eggplant, green beans, kale, leeks, mixed lettuce, onions, peppers, shelling peas, summer squash, tomatoes

Pounds of Produce Gleaned + Donated: 20,470

Types of Produce Gleaned + Donated

Carrots, cherries, cucumbers, eggplant, kale, leeks, lettuce, onions, potatoes, radishes, summer squash, tomatoes, zucchini

Lead Agency Perspective:

Describe successes or achievements of this year's F2FP initiative

Since this is our first year. There is nothing to compare with. We hope to build upon this and perhaps add more farms.

Catholic Charities | Food for All Spokane, Wash.

Lead Agency Perspective:

Describe successes or achievements of this year's F2FP initiative

Establishing the program in Spokane County was a success. We also deepened relationships with farmers and food banks. It was great to be able to provide funding to farmers who have donated to our program for several years. We were able to increase access to fresh, locally grown produce at food pantries in Spokane County.

Describe challenges you've faced with this year's F2FP initiative

Transporting produce can be a challenge. Each farmer had a different method of getting the produce to us so it took a lot of coordination. We also experienced some "buggy" produce which was a challenge for the food bank to manage. The farmer was great to work with and it did not happen again. Communication styles can be a challenge. Similar to transportation, each farmer/food pantry has different communication styles.

Describe any partnerships you developed through this year's F2FP initiative

We typically hadn't worked with many food pantries, as most of our delivery sites are low-income housing sites. These partnerships were developed throughout the season, and by the end of the season, the food pantries were really excited when we delivered the fresh produce.

Was nutrient density of produce considered when purchasing or receiving produce for donation/gleaning? If so, what metrics informed your decisions?

No.

How were client preferences considered when purchasing or receiving produce for donation/gleaning?

We tried to leave some items off of our purchase lists. This year, we plan to highlight or put a star next to the most requested items from food pantry clients.

Did anticipated produce donations from other sources impact your contracting and purchase decisions?

Not this year - maybe will next year.



Photo Credit: Kendra Dean | Catholic Charities Food For All

Clark County Food Bank

Vancouver, Wash.

6th year partner

Counties Served: Clark

Food Pantry Partners:

Amboy Food Bank, Angels of God, Battle Ground Adventist Community Services, Clark County Adventist Community Services, East Vancouver Community Church, FISH of Orchards, FISH of Vancouver, Fruit Valley Food Pantry, Inter-Faith Treasure House, Lewis River Mobile Food Bank, Martha's Pantry, Neighbors Helping Neighbors, North County Community Food Bank, One Life, Salvation Army: Vancouver Social Services, SixEight Food Pantry, St. Vincent de Paul: Brush Prairie, St. Vincent de Paul: Vancouver, Trinity Mission Cupboard, Woodland Action, Lost and Found Cafe, Proto Cathedral of St. James the Greater, Share House Inc., Daybreak Youth Services, Healthy Equitable Living Project, Janus Youth Programs--Oak Bridge Shelter, Learning Avenues Child Care, Lifeline Connections, Meals on Wheels, Open House Ministries, REACH CDC, Share Inc, YWCA Safe Choice, Food Bank Fresh



The mission of Clark County Food Bank (CCFB) is: To alleviate hunger and its root causes. Achieving our mission is done in two parts: providing emergency food relief to individuals and families, as well as implementing a preventative stance against the various causes of hunger.

Clark County EFAP Statistics	Total number of households receiving assistance: 29,754
Population: 465,384*	Total number of services provided to households: 127,775
Poverty Estimate: 9.3%*	Total number of clients receiving service: 74,901
Food Pantry Pounds Distributed: 6,548,120	Total number of services provided to clients: 353,373
Clark County Supplemental Service #s	Clients (duplicated) served by snack programs: 12,754
Clients (duplicated) served by non-EFAP food pantries: 30,155	Clients served by CCFB's mobile produce program: 13,905
Number of food box pounds those clients received from the non-EFAP food pantries referenced above: 392,141	Number of produce program distribution days: 46

*2014-2018 American Community Survey 5-year estimate

Clark County Food Bank received \$2,200 from the WSDA grant and \$500 through community matching funds.
Website: www.clarkcountyfoodbank.org

Farmer Partners:

Flat Tack Farm, Partners in Careers: Roots to Road/Partners in Careers, Volehalla Farm

Pounds of Produce Purchased: 2,402

Types of Produce Purchased:

Beans, chard, cucumbers, eggplant, garlic, kale, melons, onions, peppers, radishes, tomatoes, yellow summer squash, zucchini

Pounds of Produce Gleaned + Donated: 2,121

Types of Produce Gleaned + Donated

Beans, carrots, chard, cucumbers, eggplant, kale, melons, onions, peppers, radishes, tomatoes, yellow summer squash, winter squash, zucchini

Clark County Food Bank

Vancouver, Wash.

Lead Agency Perspective:

Describe successes or achievements of this year's F2FP initiative

We are happy with the food we've introduced into the food stream through farm to food pantry, and for the connections we have made with local farmers. This program is extremely helpful in donating fresh farm produce to the food bank, and we are so happy to be a part of this program.

Describe challenges you've faced with this year's F2FP initiative

We would love to find more creative farmers to partner with. (For example, our partnership with a veteran-run farm is a partnership we really enjoy.) We would love to find farms with specific creative missions, and we struggle with deciding which partners to choose each year. We go back to the same farm partners and it might be more helpful to switch it up each year to broaden our scope.

Describe any partnerships you developed through this year's F2FP initiative

Roots to Road - a veterans rehabilitation program, a variety of local farmers, and we are currently reaching out to aquaponics and vertical farming groups.

Was nutrient density of produce considered when purchasing or receiving produce for donation/gleaning? If so, what metrics informed your decisions?

We make our selections based more off of client preference and variety than nutrient density.

How were client preferences considered when purchasing or receiving produce for donation/gleaning?

We survey our non-profit food partners and clients quarterly on food preferences, with a few surveys specifically asking about desired produce. We also do not purchase any produce with this program that we can grow on our own 12-acre farm.

Did anticipated produce donations from other sources impact your contracting and purchase decisions?

Yes. Very much so. We receive produce from USDA, Northwest Harvest, Harvest Against Hunger, Oregon Food Bank, our own farming efforts, our own gleaning efforts, and other food sources. We work hard to ensure that we are not flooding the system with any one type of product.

Coastal Harvest
Grays Harbor, Wash.
1st year partner



Counties Served: Cowlitz, Grays Harbor, Jefferson, Lewis, Mason, Pacific, Wahkiakum

Food Pantry Partners:

Feed the Hungry, Aberdeen Food Bank, Hoquiam Food Bank, SDA Food Bank, Copalis Food Bank, Ocean Shores Food Bank

Coastal Harvest is a Food Bank distribution center serving seven Southwest WA counties. The organization provides food to 52 partner programs including food pantries, feeding programs, a mobile food bank, senior centers, and backpack programs. Within these programs, Coastal Harvest serves six Coast Salish Tribes.

Grays Harbor County EFAP Statistics	Total number of households receiving assistance: 10,218
Population: 71,967*	Total number of services provided to households: 40,665
Poverty Estimate: 15.9%*	Total number of clients receiving service: 26,504
Food Pantry Pounds Distributed: 1,283,608	Total number of services provided to clients: 103,174

*2014-2018 American Community Survey 5-year estimate

Coastal Harvest received \$2,200 from the WSDA grant and \$500 from Great NW Federal Credit Union.

Website: www.coastalharvest.us

Farmer Partners:

Randall St. Community Garden, Sky Island Farms

Pounds of Produce Purchased: 698 lbs.

Types of Produce Purchased:

Apples, artichokes, baby kale, blueberries, cabbage, carrots, celery, chard, chicory, collard greens, cucumbers, grapes, green beans, green leaf lettuce, mixed greens, kale, herbs, onions, peas, peppers, pumpkins, radish, raspberries, strawberries, tomatoes, winter squash, yellow squash, zucchini

Pounds of Produce Gleaned + Donated:

N/A

Types of Produce Gleaned + Donated

N/A

Lead Agency Perspective:

Describe successes or achievements of this year's F2FP initiative

Since this is our first year. There is nothing to compare with. We hope to build upon this and perhaps add more farms.

Community Action of Skagit County

Mt. Vernon, Wash.

4th year partner



Counties Served: Island, Skagit

Food Pantry Partners:

Alger Food Bank, La Conner Food Bank, Friendship House, YMCA Oasis Teen Shelter Food Bank, Open Door Community Kitchen Food Bank, Helping Hands Food Bank, Neighbors in Need Food Bank, Salvation Army Food Bank, Community Covenant Food Bank, Hamilton Food Bank, Shepherd's Heart Food Bank, Bread of Life Food Bank, Concrete Food Bank, Bellingham Food Bank, VOAWW Food Bank, Tri-Parish Food Bank, North Whidbey Help House, His Pantry Camano Island, Mobile Food Bank (Community Action Skagit Pantry)

Community Action of Skagit County is a community-based, private nonprofit organization unaffiliated with any government agency. We serve in Skagit County and partner with a nationwide network of Community Action agencies established under the Economic Opportunity Action of 1964 to move local families and communities from poverty to prosperity.

Skagit County EFAP Statistics	Total number of households receiving assistance: 22,008
Population: 123,907*	Total number of services provided to households: 137,866
Poverty Estimate: 12.8%*	Total number of clients receiving service: 68,181
Food Pantry Pounds Distributed: 4,318,312	Total number of services provided to clients: 359,414

Island County EFAP Statistics	Total number of households receiving assistance: 3,176
Population: 81,636*	Total number of services provided to households: 15,995
Poverty Estimate: 8.6%*	Total number of clients receiving service: 8,414
Food Pantry Pounds Distributed: 773,941	Total number of services provided to clients: 52,360

*2014-2018 American Community Survey 5-year estimate

Skagit County Community Action received \$2,200 from the WSDA grant and \$2,250 through community matching funds raised at Take a Bite for Skagit community fundraising event.

Website: www.communityactionsskagit.org

Farmer Partners:

Blanchard Mountain Farm, Highwater Farm, NW Green Farm, Waxwing Farm, Southern Exposure Family Farm

Pounds of Produce Purchased: 4,631

Types of Produce Purchased:

Beets, carrots, green cabbage, English cucumbers, eggplant, chilacoyote squash

Pounds of Produce Gleaned + Donated: 23,825

Types of Produce Gleaned + Donated

Collard greens, cucumbers, English cucumbers, garlic, green onions, herbs, kale, leeks, onions, parsley, peas, peppers, potatoes, radishes, snap peas, squash, tomatoes

Community Action of Skagit County Mt. Vernon, Washington

Lead Agency Perspective:

Describe successes or achievements of this year's F2FP initiative

Successfully distributed all produce quickly so as to avoid spoilage.

Describe challenges you've faced with this year's F2FP initiative

Crop failure at one of the partner farms.

Describe any partnerships you developed through this year's F2FP initiative

Strengthened existing partnerships with the participating farms.

Was nutrient density of produce considered when purchasing or receiving produce for donation/gleaning? If so, what metrics informed your decisions?

Produce fits into our efforts to obtain higher nutrition foods; no specific metrics were utilized.

How were client preferences considered when purchasing or receiving produce for donation/gleaning?

I sought input from partner food pantries to select crops that were popular/much needed.

Did anticipated produce donations from other sources impact your contracting and purchase decisions?

Yes, insofar as we did not contract for crops that are regularly available for donation/gleaning.

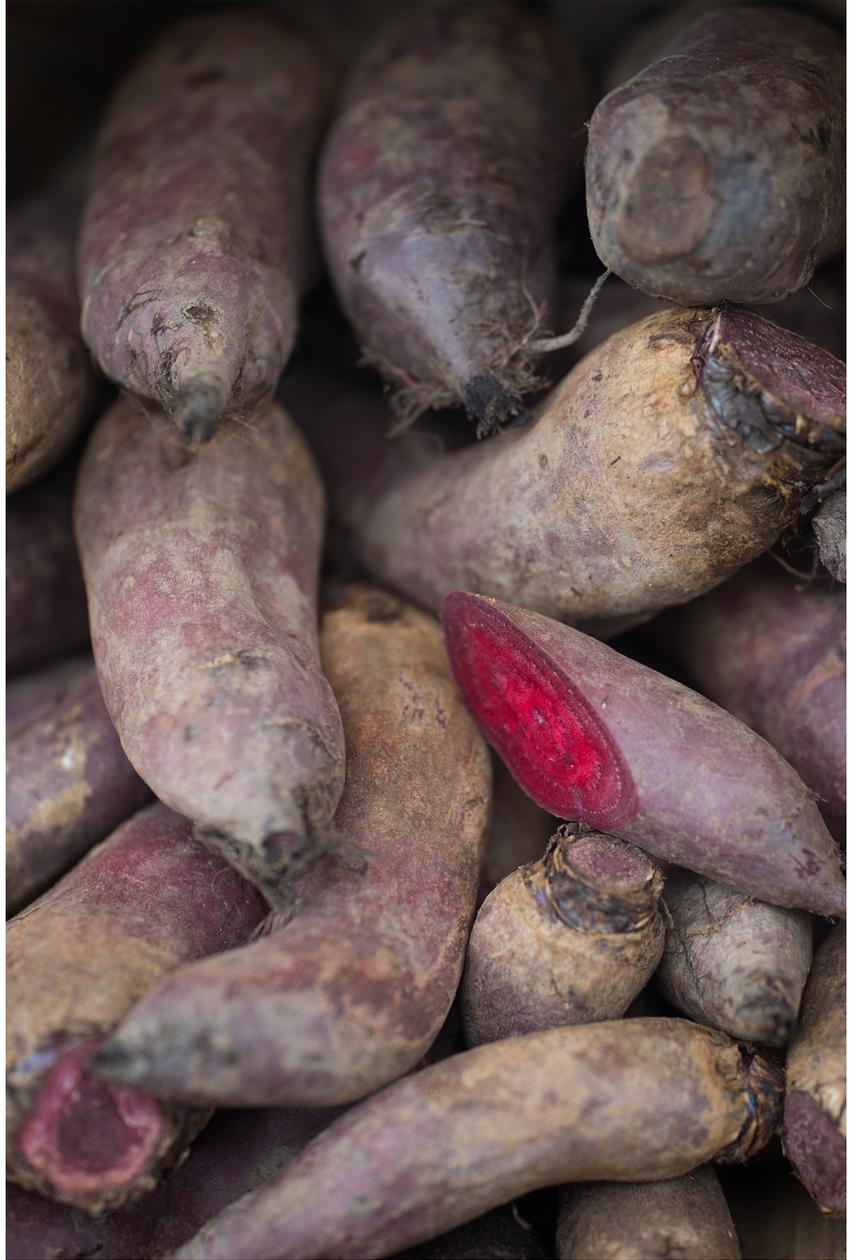


Photo Credit: Amanda Milholland | Jefferson County Food Bank Association

Council on Aging & Human Services Colfax, Washington

4th year partner



Counties Served: Whitman

Food Pantry Partners:

Endicott, Malden/Pine City, Colfax, Oakesdale, Tekoa,
Palouse, Lacrosse, Colton/Uniontown, Garfield, St. John

The Council on Aging & Human Services is a community of caring staff members, board members, and volunteers who share a common purpose to help each individual experience an optimum quality of life.

Whitman County EFAP Statistics	Total number of households receiving assistance: 1,193
Population: 49,593*	Total number of services provided to households: 10,375
Poverty Estimate: 26.8%*	Total number of clients receiving service: 3,048
Food Pantry Pounds Distributed: 481,020	Total number of services provided to clients: 21,802

*2014-2018 American Community Survey 5-year estimate

Council on Aging received \$2,200 to pay farmers for their seeds, soil, amendments, and tools through the Department of Health’s SNAP-Ed grant. They also received \$3,500 through community matching funds, including in-kind donations and volunteer support.

Website: www.coacolfax.org

Farmer Partners:

Backyard Harvest, Frisson Farms, Kane Ranch, Runner Bean Ranch, WSU Organics Farm

Pounds of Produce Purchased: 2,058

Types of Produce Purchased:

Baby squash, beet greens, buttercrunch lettuce, cabbage, carrots, garlic, green beans, kale, potatoes, radish, spinach, squash, strawberries, tomatoes, walnuts

Pounds of Produce Gleaned + Donated: 3,543

Types of Produce Gleaned + Donated

Apples, cherries, cucumbers, kale, lettuce, mixed fruit and vegetables, onions, peaches, plums, tomatoes

Council on Aging & Human Services

Colfax, Washington



Photo Credit: Nichole Garden | WSDA

Lead Agency Perspective:

Describe successes or achievements of this year's F2FP initiative

This year our farmer friends at Runner Bean Ranch delivered produce to each of our pantry sites for us, eliminating the need for us to find transportation to get it to give outs.

Describe challenges you've faced with this year's F2FP initiative

One of our growers seemed less involved and did not seem notice distribution dates. Thus, he often brought produce for us when we did not have a large amount of people to give it to.

Describe any partnerships you developed through this year's F2FP initiative

No new partners this year.

Was nutrient density of produce considered when purchasing or receiving produce for donation/gleaning? If so, what metrics informed your decisions?

N/A

How were client preferences considered when purchasing or receiving produce for donation/gleaning?

We stick to the basics. You can't go wrong with lettuce, tomatoes, and strawberries.

Did anticipated produce donations from other sources impact your contracting and purchase decisions?

N/A

**Hopelink
Carnation, Wash.
4th year partner**



County Served: King

Food Pantry Partners:

Hopelink food pantries: Kirkland, Bellevue, Redmond, Carnation, Shoreline, plus Hopelink Mobile Market partners

Hopelink Harvest is the hub of Hopelink’s efforts to increase access to healthy food. Through partnerships with local farms, farmers markets, community gardens, and individual growers, the Hopelink Harvest program collects donations of surplus produce for distribution at Hopelink food banks. Together, they are growing a healthier community for everyone!

Hopelink EFAP Statistics	Total number of households receiving assistance: 13,831
Population: 2,163,257*	Total number of services provided to households: 109,078
Poverty Estimate: 9.5%*	Total number of clients receiving service: 28,273
Food Pantry Pounds Distributed: 6,712,844	Total number of services provided to clients: 262,492

NOTE: Population and poverty estimates are for King County, other data is specific to Hopelink service.

*2014-2018 King County American Community Survey 5-year estimate

Hopelink Harvest received \$2,200 from the WSDA grant, and \$2,200 in local matching funds for winter season crop purchasing.

Website: www.hopelink.org/take-action/hopelink-harvest

Farmer Partners:

Clean Greens, One Leaf Farm, Present Tense Farm

Pounds of Produce Purchased: 3,708 lbs.

Types of Produce Purchased:

Beets, cabbage, carrots, chard, cucumber, kale, lettuce, parsley

Pounds of Produce Gleaned + Donated: 4,043 lbs.

Types of Produce Gleaned + Donated

Broccoli, carrots, chard, cucumbers, kale, kohlrabi, parsley, radish, sage, squash, thyme, zucchini

Hopelink Carnation, Wash.

Lead Agency Perspective:

Describe successes or achievements of this year's F2FP initiative

Being able to supply quality fresh produce to our food pantries and keep our farm partnerships strong.

Describe challenges you've faced with this year's F2FP initiative

For me in particular, I took over my position mid-season and there was some information lost in the transition, but thankfully I was able to figure things out on my own in time!

Describe any partnerships you developed through this year's F2FP initiative

We've built and maintained partnerships with the Snoqualmie Valley Food Bank, the Issaquah Food Bank, Holy Innocents Catholic Church, Plateful and Praisealujah.

Was nutrient density of produce considered when purchasing or receiving produce for donation/gleaning? If so, what metrics informed your decisions?

Not particularly. We gleaned and purchased with just fresh, unprocessed food as the main benefit.

How were client preferences considered when purchasing or receiving produce for donation/gleaning?

We primarily ordered what our clients would enjoy in the food bank, to avoid food waste, and we were lucky to glean mostly popular items as well.

Did anticipated produce donations from other sources impact your contracting and purchase decisions?

They did. For instance, we always have more than enough onions, carrots, apple and potatoes so I hardly ever ordered any of those items, but focused on produce we don't normally have.



Photo Credit: David Bobanick | Harvest Against Hunger

Hopelink

Carnation, Wash.

Farm to Food Pantry Spotlight | Hopelink Mobile Market

Creating a new way to bring fresh, nutritious produce to local communities

In 2019, Hopelink's five food banks served more than 15,000 people, providing emergency and supplemental food to low-income families and individuals in north and east King County. But what if you can't get to a Hopelink center and are in need of food? Last fall, Hopelink hit the road with a unique solution: its first-ever mobile food truck.

The Hopelink Mobile Market is expanding access to fresh, healthy food to more local communities; serving current Hopelink clients who struggle to regularly visit a Hopelink center, as well as others who have been unable to travel to a center or are not yet aware of Hopelink food banks.



Photo Credit: Kris Betker | Hopelink

The Mobile Market provides a full, nutritionally balanced menu of food at a number of community sites, and is stocked with nearly everything you'd expect to see at a Hopelink food bank – including a range of fresh local produce from local farmers participating in the Farm to Food Pantry initiative with Hopelink Harvest. Additionally, breads, dairy and other refrigerated and frozen items, soup, pasta, peanut butter, rice, canned fruits and vegetables, beans, tuna, cereal and snacks are available. And everything is free!

Those visiting the food truck receive enough food for about 22 to 25 meals; including a box that is pre-packed with shelf-stable foods, as well as fresh produce, bread, dairy and frozen items they are able to select onsite.

The Mobile Market currently operates at partner sites in six King County cities that do not have Hopelink centers. Participants must live within the Hopelink service area and meet the same income guidelines that apply to regular food bank visits. All clients are able to visit the mobile food bank and/or a Hopelink food bank a total of two times per month.

Jefferson County Food Bank Association

Chimacum, Wash.

1st year partner



Counties Served: Jefferson

Food Pantry Partners:

Quilcene Food Bank, Tri-Area Food Bank, Port Townsend Food Bank

Jefferson County Food Bank Association serves county residents by providing food to those in need, in an equitable manner, without discrimination on the basis of race, color, sex, ethnic origin, religious affiliation, or mental or physical handicap, while maintaining an attitude and atmosphere that recognizes the dignity of each individual.

Jefferson County EFAP Statistics	
Population: 30,856*	Total number of households receiving assistance: 2,157
Poverty Estimate: 13.3%*	Total number of services provided to households: 39,459
Food Pantry Pounds Distributed: 1,253,976	Total number of clients receiving service: 4,294
	Total number of services provided to clients: 85,056

*2014-2018 American Community Survey 5-year estimate

Farmers partnering with Jefferson County Food Bank Association received funds totaling \$2,200 from the WSDA grant. An additional \$500 was provided through local donations.

Website: extension.wsu.edu/jefferson/

Farmer and Community Garden Partners:

Birchyville Food Bank Garden, Blessings Garden, Corona Farm, Chimacum Corner Farmstand, Diane Bammer, Dharma Ridge Farm, Dundee Hill Organic Farm, E Ha's Farm, Farm Reach, Finnriver Farm, The Fruit Stand, God's Garden, Jefferson County Fair, Karen's Table, Midori Farm, North Beach Community Garden, Oak Street Gardens, Other Hill Farms, Pat McMines, Port Townsend High School Garden, Quimper Grange, Red Dog Farm, Serendipity Farm, Spring Rain Farm, Sunflower Farms, Walhera, Wash Gardens.

Pounds of Produce Purchased: 1,744 lbs.

Types of Produce Purchased:

Basil, beets, broccoli, cabbage, cauliflower, carrots, celery, cucumbers, garlic, garlic scapes, green beans, green onions, kale (lacinato & curly), leafy greens, lettuce, radishes, raspberries, onions, parsley, potatoes, rainbow chard, salad mix, snow peas, spinach, summer squash, tomatoes, turnips, zucchini

Pounds of Produce Gleaned + Donated: 17,802 lbs.

Types of Produce Gleaned + Donated

Basil, beets, broccoli, cabbage, cauliflower, carrots, celery, cucumbers, garlic, garlic scapes, green beans, green onions, kale (lacinato & curly), leafy greens, lettuce, radishes, raspberries, onions, parsley, potatoes, rainbow chard, salad mix, snow peas, spinach, summer squash, tomatoes, turnips, zucchini

Jefferson County Food Bank Association Chimacum, Wash.

Lead Agency Perspective:



Photo Credit: Amanda Millholland | JCFBA

Describe successes or achievements of this year's F2FP initiative

Developing stronger relationships with the food bank managers and local farmers. Purchasing over 1,000 lbs. of fresh local produce that benefited food bank patrons.

Describe challenges you've faced with this year's F2FP initiative

More time than expected coordinating logistics, such as ordering, communications between farmers and food bank managers, bookkeeping. Delivery days are mostly different for all the food banks, so keeping track of everyone's needs was challenging on such limited time capacity.

Describe any partnerships you developed through this year's F2FP initiative

Jefferson County Food Bank Association

Was nutrient density of produce considered when purchasing or receiving produce for donation/gleaning? If so, what metrics informed your decisions?

The focus was on produce that food bank clients would use.

How were client preferences considered when purchasing or receiving produce for donation/gleaning?

We worked with food bank managers of their preferences.

Did anticipated produce donations from other sources impact your contracting and purchase decisions?

Yes. Depending on what the food bank orders from their food outlets impacted the quantity of what was available. We tried to not have too much of one item, but sometimes we did.

Kitsap Conservation District

Poulsbo, Wash.

1st year partner



Counties Served: Kitsap, Mason

Food Pantry Partners:

Bainbridge Helpline House, Bremerton Foodline, Kingston Sharenet, North Kitsap Fishline, North Mason Food Bank, St. Vincent de Paul - Bremerton

As a recipient of WSDA F2FP funding, Kitsap Conservation District (KCD) contracts with local farms to purchase fresh fruits and vegetables for delivery to food pantries. With community support KCD look forward to amplifying local efforts to increase access to fresh produce through projects like the GRACE Garden while supporting Kitsap’s farms.

Kitsap County EFAP Statistics	Total number of households receiving assistance: 11,725
Population: 262,475*	Total number of services provided to households: 88,165
Poverty Estimate: 9.7%*	Total number of clients receiving service: 31,473
Food Pantry Pounds Distributed: 5,082,037	Total number of services provided to clients: 223,582

Mason County EFAP Statistics	Total number of households receiving assistance: 2,837
Population: 62,627*	Total number of services provided to households: 24,778
Poverty Estimate: 15%*	Total number of clients receiving service: 8,184
Food Pantry Pounds Distributed: 1,401,118	Total number of services provided to clients: 72,231

*2014-2018 American Community Survey 5-year estimate

Kitsap Conservation District received \$2,200 from the WSDA grant and raised an additional \$500 from Kitsap Community Foundation, and \$400 from Kingston Sharenet.

Website: <https://kitsapcd.org/programs/grace-project>

Community and Farmer Partners:

Bainbridge Island Farm, Dusk to Dawn farm, Full Tilth Farm, Grace Gardens, Lovely Blueberries, Pheasant Field Farm, Ridge Top Farm, Roots Farm

Pounds of Produce Purchased: 2,004 lbs.

Types of Produce Purchased:

Broccoli, brussels sprouts, cabbage, cauliflower, chard, cucumbers, green onions, lettuce, kale, radishes, spinach, tomatoes, winter squash

Pounds of Produce Gleaned + Donated: 84,715 lbs.

Types of Produce Gleaned + Donated

Tree fruits, broccoli, brussels sprouts, cabbage, cauliflower, chard, cucumbers, garden vegetables, green onions, lettuce, kale, radishes, spinach, tomatoes, winter squash

Kitsap Conservation District

Poulsbo, Wash.

Lead Agency Perspective:

Describe successes or achievements of this year's F2FP initiative

We connected with farmers - and the food banks were so excited to be receiving produce from the F2FP initiative. F2FP assisted us in building new relationships and solidifying existing partnerships which will serve us well moving forward. One of the food banks was so delighted with the program they contracted with us for additional purchasing! And, because of these relationships we were able to secure a \$2,000 sponsorship from Kaiser Permanente for the 2020 season. As a consequence of these relationships we were also able to begin gathering data on the amount of fresh local produce entering the hunger relief system in Kitsap and will continue to build on that for the future. More than 84,000 pounds was purchased, donated or gleaned for distribution to food pantries, community meal sites and low-income housing in 2019!

Describe challenges you've faced with this year's F2FP initiative

It always amazes me how hard it can be to give away free food. Some of the food banks are still guarded about establishing mutually beneficial relationships. Despite the program successes and the resource shifts food banks can make as a result of the larger volume of fresh produce entering their systems, they are reluctant to invest cash into the F2FP program. Also, the tsunami of produce coming into all aspects of the hunger relief system in the county in summer and early fall dwindled dramatically by mid-October. It is apparent that we need to be able to extend the season with refrigeration, storage and processing. Also, the distribution system is inefficient. Kitsap needs to build capacity and incorporate efficiencies in transporting food for both local farmers, consumers and hunger relief programs/community meal sites.

Describe any partnerships you developed through this year's F2FP initiative

Washington State Department of Corrections - Mission Creek Correctional Center for Women, Sustainability in Prisons Project (The Evergreen State), Kitsap County Food Bank Coalition, Kitsap Harvest (gleaning program), Kaiser Permanente.

Was nutrient density of produce considered when purchasing or receiving produce for donation/gleaning? If so, what metrics informed your decisions?

Yes, indirectly. Nutritional density information was used as we developed the food bank preference surveys and by extension our preferred purchasing list.

How were client preferences considered when purchasing or receiving produce for donation/gleaning?

Yes. As part of the contracting process we established a preferred purchasing list - based on the food bank preference surveys we ran in 2018. We also used data from NEW Hunger Coalition F2FP lead Nils Johnson's work to generate this list. It gave the farmers flexibility, allowed us to account for crop failures and yields, and the fates.

Did anticipated produce donations from other sources impact your contracting and purchase decisions?

Not really. Since our goal is MORE produce and we are in the early stages of this effort our motto is: "We never turn down free food."

Kitsap Conservation District

Poulsbo, Wash.

Farm to Food Pantry Spotlight | Connecting Organizations

Leveraging the Farm to Food Pantry initiative to enhance collaboration between organizations in Kitsap County

The 2019 Farm to Food Pantry (F2FP) Initiative snowballed, resulting in an avalanche of fresh food options in Kitsap! This season culminated with total donations of 66,015 pounds of fresh fruits and vegetables into local hunger relief programs. Serving as the Lead Agency for the Farm to Food Pantry Initiative dovetailed with Kitsap Conservation District's GRACE (Gardening for Restoration and Conservation Education) Project's goal to combat food insecurity and increase the health of our residents by increasing access to fresh fruits and vegetables for everyone. Working with food banks, community gardens and urban gardeners, KCD's GRACE Project provides education and technical assistance to promote natural resource conservation and help people grow more food.

A first-time recipient of WSDA/Harvest Against Hunger F2FP funding in 2019, Kitsap Conservation District contracted with seven local farms to purchase fresh fruits and vegetables for delivery to four local food pantries. Guided by a preference survey conducted with food bank clients during 2018, farmers provided over a ton of nutrient-dense, locally grown fruits and vegetables including raspberries, blueberries, broccoli, cauliflower, kale, chard, cabbage, lettuce, radishes, turnips, green onions, spinach, cucumbers, and winter squash from June to November.

At the end of the first F2FP season, we marvel at the multiple impacts of such a relatively small investment!

Major outcomes from the F2FP work in 2019 include increased engagement with the nine-member food banks in the Kitsap County Food Bank Coalition, gardening classes at food banks, support for community gardens and grow-a-row efforts, and a partnership with WSU Extension's Kitsap Harvest Gleaning program. New collaborations, connections and ideas mean lots of anticipation moving into the next growing season. With community support and matching funds in-hand, in 2020 Kitsap looks forward to amplifying local efforts to increase access to fresh produce through projects like an expanded Kitsap Farm to Food Pantry, Farmers Market Fresh Bucks, the GRACE Garden Project, and Kitsap Harvest while supporting Kitsap's farms!! A win-win for all, Farm to Food Pantry funding built up the social and economic wellbeing of our community by supporting vibrant local farms while increasing food access and community resiliency!

Kitsap is so excited to be part of this innovative program, which truly makes a difference making our community healthier, and local farms more successful.



Photo Credit: Diane Fish | Kitsap Conservation District

N.E.W. Hunger Coalition

Colville, Wash.

6th year partner

Counties Served: Ferry, Pend Orielle, Stevens

Food Pantry Partners:

Chewelah Food Bank, Colville Food & Resource Center, Cusick Food Bank, Ford Food Pantry, Hunters Food Bank, Ione Food Bank, Kettle Falls Community Chest, Loon Lake Food Bank & Resource Center, Northport Food Bank, Orient Food Bank, The Republic Peoples Pantry, Tum Tum Community Food Pantry, Valley Food Pantry, Wellpinit Food Bank, Addy Food Pantry



The Northeast Washington (N.E.W.) Hunger Coalition serves as a collaborative forum for all the individuals and groups working to meet the hunger relief needs of Stevens County. The Coalition is comprised of 15 independent food pantries.

Ferry County EFAP Statistics	Total number of households receiving EFAP assistance:277
Population: 7,576*	Total number of services provided to households: 2,912
Poverty Estimate: 18.8%*	Total number of clients receiving service: 690
Food Pantry Pounds Distributed: 136,947	Total number of services provided to clients: 7,200

Pend Oreille County EFAP Statistics	Total number of households receiving assistance: 1,159
Population: 13,219*	Total number of services provided to households: 6,919
Poverty Estimate: 15.3%*	Total number of clients receiving service: 2,683
Food Pantry Pounds Distributed: 537,258	Total number of services provided to clients: 15,963

Stevens County EFAP Statistics	Total number of households receiving assistance: 2,955
Population: 44,214*	Total number of services provided to households: 26,787
Poverty Estimate: 15.6%*	Total number of clients receiving service: 8,059
Food Pantry Pounds Distributed: 2,096,265	Total number of services provided to clients: 76,435

*2014-2018 American Community Survey 5-year estimate

N.E.W. Hunger Coalition received \$2,200 from the WSDA grant and raised an additional \$9,630 in private donations from the N.E.W. Hunger Coalition Annual Gala; \$350 from a 15% commission on produce sold through the Farm to Community program to small rural grocery stores; \$150 in commission dollars from the LINC Farmers Coop (Spokane) for delivering orders to the two hospitals in Stevens County (Mt. Carmel in Colville and St. Josephs in Chewelah).

Website: www.newhungercoalition.org

N.E.W. Hunger Coalition Colville, Wash.

Farmer and Community Partners:

Agape Acres, Bonnie McDonald, Colville Corn Maze, Dogwild Farm, Drumming Grouse Farm, Eagle Mountain Farm, Front Porch Farm, Garlic Mountain, Gabriella Pardun, Heather Sumner, Kathy Price, Kowlitz Family Farms, Meadowlark Farm, Norm Garner, The Ranch Market, Spokane Edible Tree Project, Sunshine Springs Farm, Sweet Meadows Ranch, Winniford Family Farm

Pounds of Produce Purchased: 11,614

Types of Produce Purchased:

Beets, bell peppers, broccoli, cantaloupe, carrots, cucumbers, garlic, green beans, leafy greens, lettuce, pears, pluots, strawberries, tomatoes, summer squash, watermelon, winter squash

Pounds of Produce Gleaned + Donated: 31,985

Types of Produce Gleaned + Donated

Beets, bell peppers, bok choy, cantaloupe, carrots, cucumbers, green beans, kale, leafy greens, melons, lettuce, pears, strawberries, tomatoes, summer squash, watermelon, winter squash



Photo Credit: David Bobanick | Harvest Against Hunger

N.E.W. Hunger Coalition

Colville, Wash.

Lead Agency Perspective:

Describe successes or achievements of this year's F2FP initiative

This year we had a full time temporary F2FP manager, a half-time F2FP delivery person and myself at approximately 25% FTE. Between the three of us we were much more able to equitably deliver produce across to the 15 food pantries in our region. Last year some food pantries got shorted because of the dates they were open, our staff/volunteer availability, when produce became available and the nature and portion size of available produce. This year we pretty much covered all the food pantries equitably.

Describe challenges you've faced with this year's F2FP initiative

We're still struggling with methodologies to decrease the amount of paperwork and duplicated data entry to keep track of what produce we get and from who and where that produce gets delivered. We've got a process half-way implemented in Quickbooks but had to resort back to custom built spreadsheets in order to get all the data compiled in time. Hopefully over the winter we'll get the Quickbooks methodology figured out so we're ready to go with it at the beginning of the 2020 season.

Describe any partnerships you developed through this year's F2FP initiative

The main partnership we developed (or expanded) this year was with the Spokane Edible Tree Project. Because we were able to connect with the Spokane Edible Tree Project on our Farm to Community delivery run, we were able to receive more than 800 pounds of tree fruit from them, which went to food pantries in the Tri-County region.

Was nutrient density of produce considered when purchasing or receiving produce for donation/gleaning? If so, what metrics informed your decisions?

We compare the nutrient density per dollar and per pound for all produce items on our price list. Our measure is based on Adam Drewnowski's Naturally Nutrient Rich score, USDA MyPlate recommendations, as well as some data from USDA Agricultural Marketing Service for conversion information between cups (which is the measure used in MyPlate) and pounds, which is how most produce is purchased.

How were client preferences considered when purchasing or receiving produce for donation/gleaning?

We survey our food pantry clients and use price incentives for items with high preference. We also list client preferences on our farmer price list, so a farmer can choose what to deliver based on client preference if they choose to. At least two of our farmers have mentioned they chose to grow certain vegetables (carrots, broccoli) not because of price but because of client preference.

Did anticipated produce donations from other sources impact your contracting and purchase decisions?

Yes, mainly due to the fact that more than half the produce we deliver is donated by people who are not commercial farmers. One grower in particular donated upwards of 18,000 pounds of produce that they grew primarily for donating. Also, the regular availability of apples, onions, and potatoes year-round and cucumbers in the summer has led us dis-incentivize (price-wise) these items in our price list. We still always accept them as donations without question as long as quality is acceptable.

Okanogan County Community Action Council

Okanogan, Wash.

5th year partner



Counties Served: Okanogan

Food Pantry Partners:

Brewster, Bridgeport, Conconully, Okanogan, Omak, Oroville, Tonasket, Twisp/Methow, Wauconda

Okanogan County Community Action Council (OCCAC), is a cornerstone of the community effort to end poverty through education and employment.

Okanogan County EFAP Statistics	Total number of households receiving assistance: 2,468
Population: 41,638	Total number of services provided to households: 46,350
Poverty Estimate: 20.6%*	Total number of clients receiving service: 6,156
Food Pantry Pounds Distributed: 971,971	Total number of services provided to clients: 123,008

*2014-2018 American Community Survey 5-year estimate

Okanogan County Community Action Council received \$2,200 from the WSDA grant and raised an additional \$1,000 in local matching funds.

Website: www.occac.com

Farmer Partners:

8th Street Greens Farm, BC Gordon Orchards, Delap Gardens, Filaree Farm, The Kings Garden, Smallwood Farms, Yonder Farms

Pounds of Produce Purchased: 11,980

Types of Produce Purchased:

Cantaloupe, cucumbers, Butternut squash, delicata squash, nectarines, peppers, sweet potatoes, plums, watermelons. Various fruit and vegetable plant starts for distribution to households were also included in this year's program.

Pounds of Produce Gleaned + Donated: 6,324

Types of Produce Gleaned + Donated

Apricots, basil, corn, cucumbers, peaches, peppers potatoes, shallots, squash, sweet potatoes, tomatoes, watermelons.

Okanogon County Community Action Council

Okanogon, Wash.

Lead Agency Perspective:

Describe successes or achievements of this year's F2FP initiative

Volunteer Support has been strong and reliable this year as well as we have received local donations of fresh fruit and vegetables from farmers, orchardists, and grocery stores.

Describe challenges you've faced with this year's F2FP initiative

Challenges continue to be connecting with more farmers and orchardists to grow and support our gleaning program as well as find ways to get more donations of fresh fruits and vegetables.

Describe any partnerships you developed through this year's F2FP initiative

Okanogon County Community Action Council has a few partnerships with local grocery stores as well as the Farmer's Market, local orchardists, and farmers who provide donations of fruit and vegetables.

Was nutrient density of produce considered when purchasing or receiving produce for donation/gleaning? If so, what metrics informed your decisions?

Yes, we consider the nutritional value, amount/size, availability, patron preference, and price per pound when purchasing and receiving donations.

How were client preferences considered when purchasing or receiving produce for donation/gleaning?

We purposely distribute the purchased and donated fresh fruits and vegetables to all food pantries in Okanogon County. We try to spread out the produce so that each pantry has a variety (instead of the same each week). We consider the cultural and traditional significance along with the diversity that exists in our county.

Did anticipated produce donations from other sources impact your contracting and purchase decisions?

We established contracts with multiple farmers and orchardists and often received additional donations from them (depending on the produce availability/crop yield). Yes, we tried to consider other anticipated donations when making purchasing decisions in order to provide a diverse range of fruits & vegetables.



Opportunities Industrialization Center of Washington Yakima, Wash.

2nd year partner

Counties Served: Yakima

Food Pantry Partners: Fairview SDA Food Bank, Grandview Food Bank, Granger Food Bank, Henry Beauchamp Community Center, Mabton Food Bank, Sunnyside Food Bank, Sunrise Yakima Food Bank, Toppenish Food Bank, Wapato Food Bank, White Swan Food Bank, Yakima Community Services Food Bank



Aimed at supplementing the diets of low-income Americans including the elderly by providing them with emergency food and nutrition assistance at no cost. OIC’s Food Bank is also the central distribution agency for Yakima County which distributes food commodities to other food banks through Yakima Valley.

Yakima County EFAP Statistics	Total number of households receiving assistance: 23,594
Population: 249,325*	Total number of services provided to households: 127,122
Poverty Estimate: 18.2%*	Total number of clients receiving service: 74,287
Food Pantry Pounds Distributed: 6,147,271	Total number of services provided to clients: 454,716

*2014-2018 American Community Survey 5-year estimate

Opportunities Industrialization Center (O.I.C.) of WA received \$2,200 to pay farmers for their seeds, soil, amendments, and tools through the Department of Health’s SNAP-Ed grant. They also contributed an additional \$500 for the initiative.

Website: www.yvoic.org

Farmer Partners:

Avel, Dagdagdan Farm, Fernandez Organic Farms, Imperial Garden, Inc., Johnson Orchards, Mair Farm, Pumpkin Patch – Ken Steen, Soil to Sky Farm, Taki Farm, Yakima Permaculture Collective

Pounds of Produce Purchased: 3,878 lbs.

Types of Produce Purchased:

Butternut squash, kabocha squash, green bell peppers, jalapenos, mini sweet peppers, Danish squash, spaghetti squash, canning tomatoes, eggplant, mix hot peppers, pickling cukes, green zucchini, yellow squash, gray squash, watermelon

Pounds of Produce Gleaned + Donated: 5,931

Types of Produce Gleaned + Donated

Apricots, beets, broccoli, cabbage, chard, cherries, swiss cucumbers, eggplant, kale, lettuce, melons, nectarines, onions, peaches, pears, peppers, pumpkins, radishes, tomatoes, zucchini

Opportunities Industrialization Center of Washington

Yakima, Wash.

Lead Agency Perspective:

Describe successes or achievements of this year's F2FP initiative

This year we cultivated new relationships with an array of growers, hopefully that will contract with us next year.

Describe challenges you've faced with this year's F2FP initiative

Farmers didn't want to contract, they would rather just donate food a lot of the time. We also found it hard to get in contact with the majority of the growers. Even when visiting farms, with expected meeting times, farmers were nowhere to be found.

Describe any partnerships you developed through this year's F2FP initiative

Yakima Farmers Market, Wa'Kashi Center- Yakama Nation Diabetes Prevention Center, Johnson's Orchards, Yakima Beach Permaculture Collective, Granger Farmers Market.

Was nutrient density of produce considered when purchasing or receiving produce for donation/gleaning? If so, what metrics informed your decisions?

Not this time, but we do keep nutrition in mind with our items. We have used recommendations from our local SNAP-Ed, as well as flyers and posters provided by the USDA to judge what items we distribute.

How were client preferences considered when purchasing or receiving produce for donation/gleaning?

Surveys have been conducted for preferences. And thank you cards that F2FP provided also asks for recommendations that we use.

Did anticipated produce donations from other sources impact your contracting and purchase decisions?

Somewhat. We receive a large quantity of apples, potatoes and onions already, so we look for contracts that would fulfill other food groups.



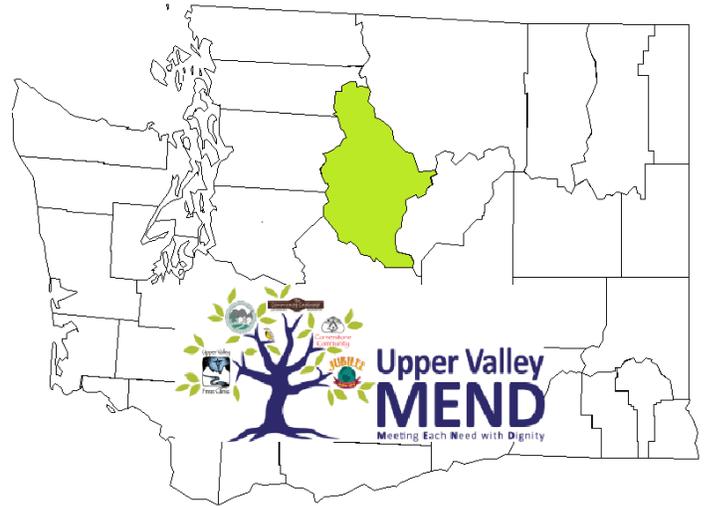
Photo Credit: Nichole Garden | WSDA

Upper Valley MEND Leavenworth, Wash. 5th year partner

Counties Served: Chelan

Food Pantry Partners:

Community Cupboard Food Bank



Community Cupboard is a program of Upper Valley MEND, which was formed as a food pantry by area churches in 1983. The program includes a food pantry, thrift store and emergency family assistance. Community Cupboard is one of twelve food pantries operated by the Chelan-Douglas Community Action Council.

Chelan County EFAP Statistics	Total number of households receiving assistance: 2,582
Population: 75,757*	Total number of services provided to households: 34,244
Poverty Estimate: 11.6%*	Total number of clients receiving service: 8,001
Food Pantry Pounds Distributed: 1,140,665	Total number of services provided to clients: 97,421

*2014-2018 American Community Survey 5-year estimate

Upper Valley MEND received \$2,200 from the WSDA grant and raised an additional \$500 through local funding sources.

Website: www.uvmend.org

Farmer Partners:

Hope Mountain Farm, Oh Yeah! Farms, Snowgrass Farm, Tierra Garden Organics

Pounds of Produce Purchased: 775 lbs.

Types of Produce Purchased:

Beets, bell peppers, broccoli, cabbage, garlic, green beans, jalapeno peppers, potatoes, raspberries, tomatoes

Pounds of Produce Gleaned + Donated: 27,333 lbs.

Types of Produce Gleaned + Donated

Beets, cabbage, carrots, chard, chives, collard greens, cucumbers, kale, microgreens, onions, potatoes, salad mix, summer squash

“We are always trying to reach new customers. Our ability to participate in the F2FP program allowed us to reach people who would not normally purchase produce from us via our existing avenues.”

Eron Drew, Tierra Garden Organics

Upper Valley MEND

Leavenworth, Wash.

Lead Agency Perspective:

Describe successes or achievements of this year's F2FP initiative

We were able to purchase a wide variety of fruits and vegetables this year (and every year) which is such a welcome addition to our food bank program. Our food bank clients love their options and we love being able to support our local farmers.

Describe challenges you've faced with this year's F2FP initiative

The only real challenge that comes to mind had to do with our lack of effective communication/organization with a couple of our F2FP farm partners, which made it hard to spend down our entire contract amount with them. Because this has been a recurring issue with one farm in particular we're considering moving away from this farm next season and introducing a new F2FP farm partner. We have so many great farm partners through our general gleaning program that we're excited to support more of them with F2FP funds.

Describe any partnerships you developed through this year's F2FP initiative

We were excited to introduce a new farm partner this year (Snowgrass Farm) and hope to introduce another next season.

Was nutrient density of produce considered when purchasing or receiving produce for donation/gleaning? If so, what metrics informed your decisions?

We certainly factored in the nutritional value of the produce being purchased, but we probably put more of an emphasis on variety, preference and abundance of what we had on hand. We tended to have a lot of kale and other leafy greens (high in nutrients) on hand so we would occasionally prioritize something like berries, which are sort of a special treat for our food bank clients (they're expensive to buy and not as healthy as leafy greens).

How were client preferences considered when purchasing or receiving produce for donation/gleaning?

We took a survey to find out which types of produce our clients preferred.

Did anticipated produce donations from other sources impact your contracting and purchase decisions?

Since we operate a gleaning program we definitely had to consider the types of produce we were gleaning when determining what we would purchase.



**V.O.A. Western Washington
Everett, Wash.
5th year partner**



Counties Served: Snohomish, Island

Food Pantry Partners:

VOAWW Everett, VOAWW South Everett, VOAWW Wetmore Ave, VOAWW Mill Creek, VOAWW Sultan, Mill Creek Community Food Bank, Arlington Food Bank, Concern for Neighbors Food Bank (Mountlake Terrace), Edmonds Community Food Bank, Edmonds Westgate Chapel Food Bank, Fathers House Food Bank (Granite Falls), Granite Falls Community Food Bank, Lake Stevens Food Bank, Lynnwood Food Bank, Maltby Food Bank, Marysville Community Food Bank, Mukilteo Food Bank, Salvation Army Food Bank, Sky Valley Food Bank (Monroe), Snohomish Food Bank, Stanwood/Camano Island Food Bank, Stillaguamish Senior Food Bank

The mission of Volunteers of America (VOA) is to serve people and communities in need and create opportunities for people to experience the joy of serving others.

Snohomish County EFAP Statistics	Total number of households receiving assistance: 27,782
Population: 786,620*	Total number of services provided to households: 148,249
Poverty Estimate: 8.1%*	Total number of clients receiving service: 56,399
Food Pantry Pounds Distributed: 12,854,239	Total number of services provided to clients: 428,783

Island County EFAP Statistics	Total number of households receiving assistance: 3,176
Population: 81,636*	Total number of services provided to households: 15,995
Poverty Estimate: 8.6%*	Total number of clients receiving service: 8,414
Food Pantry Pounds Distributed: 773,941	Total number of services provided to clients: 52,360

*2014-2018 American Community Survey 5-year estimate

VOA received \$2,200 from the WSDA grant and raised an additional \$500 through local funding sources.

Website: www.voaww.org

Farmer Partners:

Garden Treasures Nursery and Organic Farm

Pounds of Produce Purchased: 2,700 lbs.

Types of Produce Purchased:

Beets, broccoli, carrots, celery, cucumbers, green beans, hardy greens, tomatoes

Pounds of Produce Gleaned + Donated: 12,993

Types of Produce Gleaned + Donated

Herbs, kale, squash, tomatoes, corn, eggplant, beets, cucumbers, radishes, garlic scapes, kohlrabi, carrots, peppers, spinach

WSU Clallam County Extension

Port Angeles, Wash.

4th year partner



Counties Served: Clallam

Food Pantry Partners:

Sequim Food Bank, Port Angeles Food Bank, Forks Food Pantry

Tribal Food Pantry Partners:

Jamestown S’Klallam Food Pantry, Lower Elwha Food Pantry, Neah Bay Food Pantry

The WSU Clallam County Extension programs connect the people and communities of Clallam County with the knowledge base of Washington State University to promote quality of life and advance economic well-being through fostering inquiry, learning, and the application of research.

Clallam County EFAP Statistics	Total number of households receiving assistance: 1,805
Population: 74,487*	Total number of services provided to households: 5,412
Poverty Estimate: 15.9%*	Total number of clients receiving service: 2,832
Food Pantry Pounds Distributed: 166,040	Total number of services provided to clients: 11,573

*2014-2018 American Community Survey 5-year estimate

Three of the six food pantries in Clallam County that received produce through F2FP are Tribal programs. Their EFAP statistics is captured below.

Jamestown Tribe	Food Pantry Pounds Distributed: 9,173
Total number of households receiving assistance: 60	Total number of clients receiving service: 139
Total number of services provided to households: 329	Total number of services provided to clients: 834

Lower Elwha Tribe	Food Pantry Pounds Distributed: 41,460
Total number of households receiving assistance: 323	Total number of clients receiving service: 1,109
Total number of services provided to households: 539	Total number of services provided to clients: 1,802

Quileute Tribe	Food Pantry Pounds Distributed: 7,009
Total number of households receiving assistance: 131	Total number of clients receiving service: 248
Total number of services provided to households: 464	Total number of services provided to clients: 932

Farmers partnering with WSU Clallam County Extension received funds totaling \$2,200 from the WSDA grant and received \$629 in community matching funds.

Website: <http://extension.wsu.edu/clallam/waste-reduction-program/food-waste-reduction-and-gleaning/>

WSU Clallam County Extension

Port Angeles, Wash.

Farmer Partners:

Chi's Farm, Jason Earls Farm, Joy Farm, Reaume Farm, The Farm, Wild Edge Farm.

Pounds of Produce Purchased: 1,771 lbs.**Types of Produce Purchased:**

Asparagus, basil, beets, broccoli, cabbage, cauliflower, carrots, celery, cucumbers, garlic, garlic scapes, green beans, green onions, kale, leafy greens, lettuce, radishes, raspberries, onions, parsley, potatoes, salad mix, snap beans, snow peas, tomatoes, turnips, summer squash, zucchini

Pounds of Produce Gleaned + Donated: 91 lbs.**Types of Produce Gleaned + Donated**

Basil, cucumbers, kale, mint, parsley, strawberries, zucchini

Lead Agency Perspective:*Describe successes or achievements of this year's F2FP initiative*

We had six farms delivering produce to six different food banks. The farms and the food banks worked out the deliveries between themselves, so no one at our office had to transport any of the produce. The farms provided produce that the food bank clients prefer (based on a questionnaire provided to the food bank coordinators). The program ran smoothly, even though I am working one quarter of the hours that I worked last year. The food banks reported receiving beautiful fresh produce, and expressed positive feedback for working with the farmers. The farmers provided produce at the prices listed on our preferred price sheet. Overall, everything went quite well.

Describe challenges you've faced with this year's F2FP initiative

One of the main challenges was that we were unable to get the Farm to Food Pantry produce to the Neah Bay Food bank this year. The farmer was willing, and we tried to make it work, but we had a hard time getting a response from the Food Bank Coordinator so that we could set up a time for her to pick up the produce. I think she has very little time to spend on the program, since she is the only one working at that food bank. It is in a very remote location, 2.5 hours away, and the logistics of pick up can be overwhelming. We will try again next year. The other main challenge that we faced is that many of the food banks had more produce than they knew what to do with. Three of our food banks are very small tribal food banks and they had a hard time handing out the produce before it went bad. Our three other city food banks are receiving so much produce from gleaning that they sometimes have more than they know what to do with also. I think that part of the issue is oversupply, but also another major factor is that food bank clients may not know how to cook with the produce or may not be accustomed to eating so many fresh fruits and veggies. I think it could be really helpful to offer an educational component to the Farm to Food Pantry initiative. If there could be some funding provided to do cooking or recipe sampling demonstrations at the food banks, using fresh produce, that would make a big difference in whether or not people choose to take home fresh produce. We have the produce in our county, we just need to convince people to eat it. I think another change that could help, would be if the Farm to Food Pantry produce could be given to other organizations besides food pantries, like meal programs, senior centers, homeless shelters, etc. It would help spread it out a bit more, and things like leafy greens might be more likely to be eaten if they were given out in an already prepared meal.

WSU Clallam County Extension Port Angeles, Wash.



Photo Credit: Sarah Truett | WSU Clallam County Extension

that price. For example, if they cannot produce tomatoes at the price we ask for on our preferred price list, they do not have to bring us any tomatoes. But if they can produce broccoli at our preferred price, they could bring us that instead.

Did anticipated produce donations from other sources impact your contracting and purchase decisions?

Yes. We did not ask for apples, pears, plums, cherries or any of the fruits we receive in abundance from gleaning. We did not ask for many leafy greens, because the food banks expressed that they receive a lot of leafy greens from gleaning and farm donations. Many of the food banks receive onions and potatoes from other sources so we didn't ask for those either.

Describe any partnerships you developed through this year's F2FP initiative

We spent this year deepening our relationships with farmers.

Was nutrient density of produce considered when purchasing or receiving produce for donation/gleaning? If so, what metrics informed your decisions?

N/A

How were client preferences considered when purchasing or receiving produce for donation/gleaning?

We gave the food bank coordinators a questionnaire last year to find out about client preferences and food bank capacity. I took all the answers on produce preference from these various questionnaires and made one contract template that I thought would work for all food banks. I told the farmers that they could bring in whatever produce that they liked, in whatever quantity they liked, whenever they liked, as long as it was of fresh and marketable quality and as long as it was on the produce preference list. This way, the food banks got the kind of produce the clients prefer and are likely to eat, but the farmers still had some flexibility on when and what they delivered. We also have a produce price list that we give the farmers, based on average prices for farm fresh produce from local farms. We ask the farmers if they would sell us the produce at the prices we have laid out. Sometimes they cannot produce an item at the price we put on our list, which is fine. We tell them that they should supply us with the items that they are able to produce at

Building on Success

Expanded Use of Farmer Appreciation Cards

Using hand-written cards to build meaningful connections between clients and farmers.

Send a note to your farmer:

Thank you for all your hard work!
Thank you for the food. Thank you so much!

Tell us what fruits and vegetables you would like more of!

potatoes, Celery, carrots
we are happy to be a part of the program

Date: 10-15-19 Pantry name:

AGR Pub. 609-729 (N/8/18)

Send a note to your farmer:

You're so amazing and giving! Thank you for your hard work & feeding my babies

Tell us what fruits and vegetables you would like more of!

Any!!

Date: 7-25-19 Pantry name:

AGR Pub. 609-729 (N/8/18)

F2FP grower appreciation cards were given to lead agencies to distribute to the food pantries who received produce from the initiative. Food pantries were instructed to ask clients if they would like to thank their farmer with a brief note. The cards also gave clients the opportunity to express their produce preferences. Comments from each card were captured by the lead agencies to help inform their future produce purchases and to document the touching comments. The cards were then sent on to an appropriate farmer or grower.

Below is a sample of comments that were received this season:

- You're so amazing and giving! Thank you for your hard work and feeding my babies.
- My son loves when we have fresh produce and I love knowing that it was grown by local farmers! Please keep it coming, it helps so much!
- Thank you so much for your work! I really appreciate all of the produce we get! Fruit and veggies are so important for a healthy diet and I'm very grateful for your contribution!
- Thanks for your helping to feed those in need your efforts are needed and received by many. And appreciated!
- There is nothing better than fresh produce for my table. Thanks for growing it!
- Thank you for helping the poor.
- Thank you so much! Thank you for what you do!
- Thank you! You make a big difference.
- Thank you for donating fresh produce. We eat it all up.
- Thank you so much. Your hard work is so appreciated.
- Thank you for the produce. The families were thankful.
- Great job! Thank you.
- Thank you for all your hard work! Thank you for all the food. Thank you so much!
- Thank you for all the veggies and fruit.
- They give me great nutrition.
- Keep on farming. Thank you.
- Thank you for your produce this year.
- Thank you so much for the vegetables, etc.
- Thank you for all the wonderful fruits and veggies you gift to the clients at the food bank.
- Thank you so very much for sharing your goods with us. Your kindness comes from and goes to the heart (or stomach). I really enjoy fresh veggies.

Takeaways and Perspectives from Food Pantries

Lead agencies reached out to participating food pantries to answer questions to determine how the F2FP initiative impacted their service. A total of 21 food pantries provided feedback.

Key Observations

- Statewide, a total of 163 food pantries received and distributed produce that lead agencies sourced through F2FP.
- For many food pantries (especially in rural areas), the pre-scheduled delivery of produce from the F2FP initiative helps them to be more strategic in arranging to receive loads on days when they will be open for distribution. This reduces impact on fragile capacity infrastructure.
- While many food pantries appreciated having a broader variety of fresh produce available to distribute, several noted that it was necessary to develop materials to help clients understand how to incorporate some produce into their diets.
- While recent efforts to increase refrigerated capacity at local food pantries have proven effective, more investment needs to be made in order to continue to expand the volume and variety of fresh produce and other perishable foods available at the local level.
- Food pantries were uniformly very satisfied with the quality and variety of the produce they received through F2FP.
- Participating food pantries report a slightly improved capacity to store and distribute additional produce compared to previous years of F2FP reporting. This may be the result of dedicated funding initiatives to enhance refrigerated storage capacity.
- Patrons at food pantries understood that produce from F2FP came from local growers.
- Patrons at food pantries also expressed that it was important to very important that local growers were participating in the initiative.



Photo Credit: Diane Fish | Kitsap Conservation District

Takeaways and Perspectives from Food Pantries

Describe successes/achievements for you or your food pantry that came about due to participating in F2FP this season:

- We love the opportunity to partner with and support local farmers and to offer their produce to our food bank clients. People do seem to appreciate the fact that this produce is grown locally and is typically organically grown as well. We received a great variety of produce this year, which is another thing our food bank clients really appreciate. It's nice to be able to fill our food bank with an abundance of healthy food throughout the growing season!
- So many people said having fresh produce, normally not afforded, was a game changer for them. People want to eat healthy, they just do not always have the means to do so.
- We have increased fresh veggies to our clients by about 75%.
- Able to pass out a little more produce.
- The fresh vegetables were in great condition.
- We were able to provide great produce instead of pastry to our clientele.
- Providing fresh foods!
- Getting fresh produce directly from the fields.
- Offering a variety of healthy produce options.
- We focused on providing information about how to cook produce in different recipes.
- We had an increased interest in items not usually taken.
- Many clients were delighted with the fresh and unusual produce they received.
- Gives clients healthier choices other than store-bought junk food.
- People who needed the produce came and got it.
- Nice to have fresh produce from our local area.
- Helped let some clients know what could be grown in our area.
- We were able to provide a bigger variety of fresh fruits and vegetables, which many people greatly appreciated.
- More fruits and veggies to clients.
- People were eating healthier meals and loving it!

Describe any challenges that came about due to participating in F2FP:

- Our biggest challenge, much like other food pantries, is having enough capacity to store all of the great food that is purchased through F2FP.
- Keeping vegetables and fruit fresher longer.
- Need more salad greens
- None, people and produce wonderful.
- Pickup and delivery.
- No challenges, wonderfully successful program for us to be a part of.
- Lack of knowledge among clients on how to use some of the produce available.
- Sorting and composting bad produce.
- Timing of delivery. Most were near 8:00 AM, and we were able to give them out.
- Getting produce on Fridays is a tough one cause if nobody comes produce sits all weekend.
- No real challenges
- We did not have any challenges :)
- Growers are more likely to donate than sign the contract.

Takeaways and Perspectives from Food Pantries

Please share a story (no names needed) of how produce from F2FP helped one or more of your clients:

- We have a number of seniors (often on fixed incomes) that live around the corner from our food bank in a subsidized housing complex, and have limited mobility. We heard a variety of stories from some of these folks about how having access to a wide variety of healthy produce right around the corner is so beneficial to them.
- An obese child was extremely excited to have access to fresh salads and veggies. He said “I love this food, we just don’t have it at home.” Heartbreaking story.
- Family had no food but apples (fresh lasted longer than rescued food), so she fried them and added them to a warm meal at bedtime. Better sleep.
- We were able to have some fresh local produce.
- One person is diabetic and this has helped their health issues. They love coming to our food bank because of the fresh produce.
- Gave their families fresh produce and more food.
- Some people are vegetarian and they were very happy to see and receive food they can eat.
- Many of our clients live paycheck to paycheck. One family in particular was able to feed their children healthy, balanced meals while in between jobs.
- We heard so many people saying “Oh good, I can go home and make_____.”
- So much gratitude from everyone!
- We have many vegan and vegetarian clients who not only appreciated the bigger selection of fresh fruits and produce, but they also were able to freeze and dry them in preparation for the winter months.
- We love all produce, and appreciate everything we get! Without you we wouldn’t have any fruits or veggies.
- Our clients in general were so happy with the fresh produce, one of the clients that is vegetarian mentioned how of a blessing this. In general, our clients were extremely happy.

How can we improve F2FP for you and your clients?

- From the perspective of our food bank, I think this program is wonderful just the way it is!
- Need more greens.
- Already a fantastic program.
- They need to be more competitive.
- Continue the great work!
- I think the program is excellent!
- To have produce and fruit that folks might be accustomed to and familiar with.
- Ensuring produce is fresh.
- I don’t have any suggestions, many thanks though!
- Can’t think of anything you could do better.
- It would be great to be able to hire more drivers for the F2FP. The drivers for this area put on a lot of miles, as we are predominantly a rural county, but time is of the essence for fresh fruits and vegetables.
- More Infographics and recipes of how to use more fresh foods.

Takeaways and Perspectives from Farmers

Lead agencies reached out to their participating farmers to answer questions to determine how the F2FP initiative impacted their business. A total of 29 farmers provided feedback.

Key Observations:

As in past years of the Farm to Food Pantry (F2FP) initiative, most of the farms participating are small:

- More than half (72%) of those surveyed have an annual gross income of less than \$100,000.
- Five participating farms reported generating more than \$200,000 in gross income.
- 20% Twenty percent of the farmers responding are veterans of the U.S. Armed Forces.
- Farms reported using a number of different markets to sell their products. The most popular sales models and percentage of farms using them included:
 - o Wholesale (77%)
 - o Farmers Markets (77%)
 - o On-Farm Stands (43%)
 - o Community Supported Agriculture (43%)
- Farmers engaged in F2FP reported that they are also more likely to harvest and donate excess produce:
 - o Harvest and donate excess produce yourself (70%)
 - o Allow excess crops to be gleaned/harvested by volunteers (37%)
 - o Compost/throw away excess produce (10%)
 - o Leave excess produce unharvested (3%)
 - o A combination of the above (30%)
- 80% Eighty percent of farmers surveyed reported that participating in the F2FP initiative had some positive impact on their ability to make money from their farm.



Takeaways and Perspectives from Farmers

Describe successes/achievements for you or your farming operations that came about due to participating in F2FP this season:

- We get the majority of our income in the Fall, the F2FP program works for us because they pay us early in the season when we need extra cash flow.
- With the help of this program, 95% of the product we produce gets to an end user and stays in the community.
- It's a great feeling when we see good food we worked hard to grow going to people rather than into the compost. We so much appreciated that the hunger coalition was able to pick up and distribute the excess we had after the farmers market.
- We have been able to meet many new customers, develop great relationships with them and provide fresh produce that they may not have been able to have the ability to get. Also we go to meet some F2FP members who we have come to enjoy interacting with every weekend at the farmers markets.
- We were able to improve our process for growing fall beets, and get good yield estimates for future plantings.
- Flexible purchasing enabled me to sell excess crops at the right time.
- Greater participation of the community with the farm.
- It gave me perspective on how to plan or anticipate the processes within a program like Farm to Food Pantry.
- I was able to sell produce that would have either gone to waste or been given away and that helped me have a more successful year.
- We were generally more successful because we had a little extra money in the beginning to help with startup costs for the year.
- We sold produce to our local food bank.
- The thank you cards were nice to receive.
- Allowed us another outlet for our produce.
- This year we were able to provide community members in need of fresh and local produce in this food desert.
- Finding a place for our food to go. No waste!
- Able to sell more produce.
- Increased access to fresh local organic produce in our community
- Being able to donate food, small source of revenue, source of revenue at the beginning of season.
- It supports experimenting with new crops and provides an outlet for surplus products.
- I reduced my food waste down to almost 0%.
- We sent food to people that otherwise would not have been sold or consumed.
- Was able to sell more garlic to a worthy place.
- Motivates us to grow with food pantry clients in mind.
- All of our winter squash, garlic, and cabbage found a home at the end of our marketing season.
- Production planning is really important for our small family farm to scale up in a sustainable manner.

Takeaways and Perspectives from Farmers

What are your motivations for being involved in this program?

- We've always supported the food banks and they're needed in this community, it's an honor to help.
- We enjoy seeing those who can't afford organic produce being able to enjoy it too!
- I want to connect with my local community and share healthy organic produce with needy families.
- Help those in my community have access to and receive healthy, nutritious and high-quality food.
- Give back to those in need, participate in making good food more accessible.
- To gain experiences to create a more well-rounded skill set
- We like knowing that the fruit was going to people who could really use it.
- We gained revenue and new insights that allowed us to further advance as new farmers.
- Another sales outlet that was easy to participate in.
- We like to support all parts of our community in accessing good, local, organic food.
- Providing food to our community.
- Making local food available to low income people.
- We are passionate about making sure people in need have access to local fresh food.
- To provide healthy food to the local community.
- Selling product.
- Increasing access to fresh local organic produce in our community
- Small source of sales and developing places where I can bring food that I can't sell.
- We enjoy providing great produce to our low-income community members. N.E.W. Hunger Coalition and F2FP makes it very convenient, with a modest side income.
- Having a contracted wholesale sale for a time when we are less busy, providing quality organic food for members of our community. Incentivizing a large planting that can be used for additional sales.
- To provide local wholesome food to regional food pantries.
- We like to see our produce going to help those in need.
- A way to sell what doesn't sell at the farmer's market and have a wholesale outlet.
- Feeding people in need.
- Improving access to healthy produce for all people.
- Getting food to food insecure people in our community. A sales point for excess produce.
- We sometimes have excess, and we know there is much need for good food in our county.
- We are able to provide produce to those who may not be able to have the resources to obtain fresh produce to benefit their lifestyles.
- Initially our farm donated crops and sold more at a discounted rate to the neighborhood food bank enjoying helping the community, also helps our farm for pre-season production planning.

Takeaways and Perspectives from Farmers

Additional Comments

- F2FP is an excellent program that benefits people with limited access to food as well as farmers by paying a fair price for produce, allowing a great deal of flexibility for what crops are purchased and when, and establishing connections between local farms and food banks.
- We are very appreciative to have been given the opportunity to increase our farming operations by supporting the F2FP program, and hope that funds continue to be available for our farm and others that are scaling up operations and would benefit from knowing a portion of their crops are sold when they are planted.
- This was a program worth participating in as a new farmer. It's reassuring to know that part of the crop is pre-sold before harvest. It was a great program!
- We're happy that irregular and excess produce can go to someone who will be able to use it.
- I'll be growing a lot more this year and will be donating a lot more too. The more you can purchase from me makes me motivated ne to donate more. As, it is hard to get motivated to go out.
- Great program, would love to see them get more funding.
- Very supportive environment!
- Overall it was beneficial to our farm and community. We see a need to increase incentives for local producers.
- We love it! I wish we could fund our entire farm to give the produce away to the F2F program!



Photo Credit: Sarah Truett | WSU Clallam County Extension



Photo Credit: Amanda Millholland | JCFBA

List of Participating Farms by County

Chelan

Hope Mountain Farm
Tierra Garden Organics

Snowgrass Farm

Oh Yeah! Farms

Clallam

Chi's Farm
Reaume Farm

Jason Earls Farm
The Farm

Joy Farm
Wild Edge Farm

Clark

Flat Tack Farm

Roots to Road, Partners in Careers

Volehalla Farm

Grays Harbor

Sky Island Farms

Randall St. Community Garden

Jefferson

Chimacum Corner Farmstand
E Ha's Farm
Other Hill Farms
Spring Rain Farm
Swan Farms

Corona Farm
Finnriver Farm
Red Dog Farm
Sunfield Farms
The Fruit Stand

Dharma Ridge Farm
Midori Farm
Serendipity Farm
Sunflower Farms

King

Clean Greens

Present Tense Farm

Kitsap

Bainbridge Island Farms
Lovely Blueberries
Roots Farm

Dusk to Dawn Farm
Pheasant Field Farm
Grace Garden Project

Full Tilt Farm
Ridge Top Farm

Okanogan

Delap Orchards
The King's Garden

Smallwood Farms
Yonder Farm Nursery

Filaree Garlic Farm

Skagit

Blanchard Mountain Farm
Northwest Green Farm

Southern Exposure Family Farm
Waxwing Farm

Highwater Farm

List of Participating Farms by County (continued)

Snohomish

Garden Treasures Farm

One Leaf Farm

Spokane

Abundance Farm

Elithorp Farm

Red Beards Garden

Courage to Grow Farm

Frisson Farms

S&P Homestead

Dog Wild Farm

Full Bushell Farm

Song Sparrow Farms

Stevens

Agape Acres

Drumming Grouse Farm

Garlic Mountain

The Ranch Market

Winniford Family Farm

Bateman's Farm

Eagle Mountain Farm

Kowlitz Family Farms

Sunshine Springs Farm

Colville Corn Maze

Front Porch Farm

Meadowlark Farm

Sweet Meadows Ranch

Walla Walla

Frog Hollow Farm

R & R Produce

Hayshaker Farm

Welcome Table Farm

Hidden Gardens Farm

Whitman

Backyard Harvest

Kane Ranch

Frisson Farm

Runner Bean Ranch

Johnson Cooperative

WSU Organic Farm

Yakima

Avel Farm

Imperial's Garden

Pumpkin Patch

Taki Farm

Dagdagdan Farm

Johnson Orchards

Soil to Sky Farms

Fernandez Organic Farms

Mair Farm

Yakima Permaculture Collective

Conclusion

Overall, the 2019 F2FP initiative was successful in developing market-based farm to food pantry models. This initiative enabled participating food pantries to diversify the fresh produce available that is typically not available through established donation streams based on client demographics and feedback.

The initiative also expanded support for farmers, which served to strengthen the local food system through symbiotic relationships between food pantries and growers. Farmers were able to support food- insecure families and individuals in a way that didn't create a negative financial impact on the growers' overall operation. The resulting relationship structure allowed participating growers to donate additional produce without impacting their existing business model.

The F2FP initiative helped to form and strengthen relationships between the food pantries and the growers, highlighted by the following examples:

- An increased amount of local produce was delivered into the emergency food system;
- Local growers were supported by creating new distribution and purchasing relationships through additional funding sources;
- Food rescue through gleaning opportunities;
- Mechanisms to encourage future donations of fresh produce were established. Of particular importance was better access to nutrient-dense produce items that are not typically available through other hunger relief distribution channels, and;
- Even a small amount of cash in hand at the beginning of the growing season can help new growers to improve and expand their operation. This provides critical security for those who may be interested in farming at a smaller scale.

There is considerable room for expansion with this program; to more counties, more farms, and increased funding sources. The statewide approach provides a way to engage a number of community foundations across the state, which are becoming interested in local food system activities and development. Farm to Food Pantry enables community foundations to direct resources specifically to their own community or service area, while helping to expand interest and impact for the broader Washington State food system.