Invest CARES ACT Funding to create and operate a unique community food hub at the Mosquito Lake Community Center (MLCC) that connects the local and emergency food systems to provide fresh, culturally appropriate food to all residents in the Haines Borough.

Increase food security for the Chilkat Valley by utilizing the resources available in our foodshed. A foodshed is defined as “the area of land and waters within a region from which food is produced in order to deliver nutrition to a population base.”

Improve the infrastructure to allow the distribution of dry, canned, fresh food and prepared meals to individuals and families in the Chilkat Valley. Re-purpose the MLCC garage to house the appropriate equipment for fresh produce storage.

According to the Chilkat Valley COVID-19 Survey conducted by CVCF, and distributed to community members on July 7, 2020, 44% of the Haines respondents indicated food and nutrition as a challenge due to COVID-19. As a service need, food was listed in the top three and respondents indicated that they are looking to the community (i.e. neighbors and non-profits) to fill this need.

**FOOD SECURITY PROGRAM DEVELOPMENT TO DATE AT MLCC IN 2020:**

**Current Project: Victory Garden**
In March 2020, Erika Merklin and Mardell Gunn hosted a “seed exchange” and informational meeting to garner interest in utilizing the MLCC greenhouse to start seeds on March 14. That month, COVID-19 shut the Community Center down. Erika Merklin started seeds; plants and flowers that were distributed to Haines residents. Extra plants were started for the Victory Garden.

The Victory Garden was planted on June 6, 2020 by over 60 Haines community members. This was in direct response to the need for Food Security for Haines. There continues to be outstanding volunteer involvement and enthusiasm for the next steps.

The Victory Garden is approximately 6,000 square feet, planted in long rows. Current crops include: peas, beans, ten different types of greens, potatoes, carrots, beets, onions, leeks, cabbage and brussel sprouts. The intention is to coordinate volunteers to harvest and preserve food for themselves and the food bank shelves.

**2020 MILESTONES:**

**March-May**
- Utilized greenhouse to cultivate starts for the Victory Garden and community sales, MLCC fundraiser and community awareness.

**May**
- Volunteers cleared a 6,000 sq/ft area with donated back hoe and rototiller use.
June

- Victory Garden Work Party, June 6, hosted with support from the Klehini Valley Volunteer Fire Department, and local donations. Over 60 community members, in one day, planted hundreds of seeds, from potatoes to peas to sunflowers.
- Weekly group work is scheduled Saturday 10-12. Daily maintenance required.

July

- Weekly garden maintenance group work is scheduled Saturday 10am-12pm
- Daily maintenance required.

PROPOSED NEXT STEPS: NARRATIVE AND BUDGET

PROGRAM GOALS FOR JULY 2020- DECEMBER 2020:

**July-September 2020: Garden Maintenance, Harvest and Preservation 2020**

- Continue weekly garden maintenance group work, Saturday 10-12.
- Establish weekly harvest work group.
- Organize Farmer's Market in collaboration with Vija Pelekis- Third Sunday 1-4pm. (Outdoor, with tents, socially distant).
- Preservation Workshop in cooperation with SEARHC Dietitian, Raychal Spalding.
- Facilitate monthly Farm to Table meal, available for take out, in collaboration with local chefs (Tentative: July 22 Tony Strong guest chef).
- Community education around food storage presentation: Converting space at home for Food Storage, Rebecca Brewer
- Planning for adequate community food supplies.

**August- September 2020: Food Storage Project**

- Adapt the garage for food storage
- Modify cargo container for food storage

**September 2020**

- Adapt the garage for food storage
- Modify cargo container for food storage

**October 2020**

- Monthly community meal
- Monthly food education workshop with SEARHC
- Complete modifications to the cargo container

**November 2020**

- Monthly community meal
- Monthly food education workshop with SEARHC

**December 2020**

- Monthly community meal
- Monthly food education workshop with SEARHC

FOOD PRESERVATION SUPPLIES:
Pressure Canners
Stainless Steel Cooking Pots (large)
Mixing Bowls & Serving Utensils
Steam Juicer
Vacuum Sealer & Bags
Canning Jars
Food Processor
Knives: Kitchen, Fillet, Harvest
Cutting Boards
Plastic Storage Bags
Smoker

Outdoor Propane Cooker
Freeze Dryer- Harvest Rite brand
Stainless Steel Tables
Blueberry Picking Rakes & Cleaner
Outdoor Propane Burner for Canning

COMMUNICATION/ AV SUPPLIES: Necessary for communication, documentation and education.

- Laptop (available to residents at MLCC)
- Color Printer (available to residents at MLCC)
- Projector
- Camera
- Cordless Phone with voicemail

GARDEN SUPPLIES:

- Weed Block
- Soil Amendments
- Hoses
- Equipment Rental

FOOD PRESERVATION SUPPLIES TOTAL $16,500.00

FOOD STORAGE:
Utilize the garage at MLCC to house a 20' or 24' * insulated cargo container to store root crops for eight months of the year, approximately October thru April. Modifications will be made to the cargo container, including installing a door, venting and air conditioning. Shelving is stand alone stainless steel, wire shelving. Additionally, the garage will be a space for curing potatoes, drying garlic, hanging game and housing community freezers.

EQUIPMENT:
20' Insulated Shipping Container ($4,000):
- install man door, venting, 750 watt
- CoolBot A/C unit
- Stainless Steel Wire Shelving (10 units)
- Stainless Steel Processing Tables

Shelving for canned goods
Refrigerator
Freezers
Shared resources: chipper, tiller, tractor & tools

SANITATION SUPPLIES:
Mop and Bucket
Cleaning and Disinfecting Supplies
Gloves & Masks, etc…

COSTS:

- Cargo container 20 x 8 $3,000
- Shipping costs (AML) $1,600
- 10-stainless shelves Uline H-6942 $4,400
- upright freezers (kitchen and garage) $2,500
• Air conditioner, 750 watt $1,500
• Misc. (venting, fittings, fan, supplies) $2,000

FOOD STORAGE Equipment Total $15,000

STAFFING:
Funding and general support is critical to continue the momentum and collaborative vision for this project. There is much evidence, locally and in broader society, that success depends on dedicated staff focused on program development, goal achievement and coherence. Volunteers should not be expected to complete complex, community-wide collaborations with no funding or leadership.

Project Manager: 30 hours/week @ $35/hour for 24 weeks $25,200
Project Assistant: 20 hours/week @ $20/hour for 24 weeks $9,600
Non-benefitted positions.

BUDGET SUMMARY:

<table>
<thead>
<tr>
<th>In-Kinds Volunteer Management (March-June 2020)</th>
<th>($14,000) In-Kinds*</th>
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<tbody>
<tr>
<td>In Kinds Volunteer Hours (Over 600 hours since March 2020 @ $10/hr)</td>
<td>($6,000) In-Kinds*</td>
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<tr>
<td>Project Manager</td>
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<tr>
<td>Project Assistant/ Community Outreach</td>
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<tr>
<td>Cargo Container Set Up</td>
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<tr>
<td>FOOD STORAGE SUPPLIES</td>
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<td>FOOD PRESERVATION SUPPLIES</td>
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<td>FIELD EXPANSION—Equipment rental, amendments, seeds/ root stock</td>
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<td>Takshanuk Watershed Council Administrative Cost (10%)</td>
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<tr>
<td>TOTAL</td>
<td><strong>$78,430.00</strong></td>
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*More than $20,000 in volunteer time has been donated to this project.

CONCLUSION:
MLCC can be a model for innovative solutions to the rapid adaptations needed for resilience. Everyone is facing drastic changes now. The changing circumstances and community needs due to COVID-19 will continue to be far reaching and long lasting. The successes of the MLCC Food Hub can be replicated.

Solutions and strategies rooted in community ownership strengthen the social, cultural, economic and physical capital of the entire community. Community members have the opportunity to participate in, and benefit from, local food and agricultural systems.

This is an opportunity to allocate funds with the goal of increasing local food sovereignty and supporting cultural knowledge of techniques for procuring and preserving wild subsistence and medicinal foods along with home grown foods.
Inclusive local policy development, a theme in food system innovation, can pave the way for creative solutions and remove barriers to success. Let's plan for a future of resilience, together, with the resources we have as the Tlingit have done since time immemorial. Local is the past and the future.

**FUTURE GOALS: 2021 AND BEYOND....**

Continue to innovate through community engagement and emergence of leadership. Replicate our successes and adapt with experiential knowledge.

According the the National Sustainable Agricultural Coalition: Farm to School Grants Program, “partnerships are critical for working across multiple parts of the value chain, and work best when organizations build on their existing strengths.

HBSD has utilized MLCC to provide internet access for remote-learning students. The hope is to strengthen our relationship further with more collaboration and needs assessment for the upper valley students; as school services will likely decrease this fall. In order to be proactive, the following goals are set:

- Investigate an expansion of the HBSD Lunch Program
- Utilize food from the Victory Garden for lunches and/or community meals
- Expand educational offerings and hands-on learning to Upper Valley students

Projects that choose to operate across multiple points of the value chain become more resilient and have bigger impact. To this end, we plan to increase current food production at the Victory Garden to expand crops to include garlic, raspberry, strawberry, rhubarb and other perennial crops.

Additionally, we intend to increase educational workshops and collaborations in the community, specifically with the Haines Borough Public Library, the Starvin' Marvin Garden and other local food producers.

We plan to strengthen food distribution networks by forming relationships with Haines Senior Center, CIA Food Bank, CIV Food Security Program/ Food Storage, Salvation Army and local producers and harvesters.

The Haines Senior Center/ Catholic Community Services delivers meals to Klukwan on Thursdays. MLCC hopes to work with this organization to expand meal services to Upper Valley residents living outside of the village.

**MODELS AND RESOURCES:** Networks at the local, regional and national levels provide critical support for new and emerging innovation.

- GruB -goodgrub.org
- Sitka Kitch
- Fresh North.org
- Via Campesina Food Sovereignty
• Slow Money Fund (Pitkin, CO)

REFERENCES:


National Sustainable Agriculture Coalition Website
Food Shed Food Alliance Website