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Proposals: Moving Forward Giving Back

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Status Report: August 1, 1996

MOVING FORWARD

GIVING BACK

A project of the Emergency Food Network of Tacoma/Pierce County, Grays Harbor/Pacific Counties Food Distribution Center, W.S.U. Pierce County EFNEP Gleaners Project with technical and facility support from the Seattle Multi-Region Bishops' Storehouse of the Church of Jesus Christ of Latter-day Saints to develop a sustainable food system for low income families and individuals.

Please see the
Food table
example on the
last page for
AmeriCorps
Reference
S.G.

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Summary: Some of the most significant problems facing Washington State today involve decay of inner city areas and the decline of economic conditions in timber and fishing communities: the number of children and families living in poverty, the growing hopelessness which feeds the development of gangs and crime, and the declining belief in personal safety within neighborhoods. All of these problems result in the isolation of individuals in communities which formerly provided the foundation for the "great American dream".

John P. Kretzmann and John L. McKnight of the Center for Urban Affairs and Policy Research Neighborhood Innovations Network of Northwestern University in Evanston, Illinois have written *Building Communities From the Inside Out: A Path Toward Finding and Mobilizing a Community's Assets*. This work proceeds to turn sociological theories and public practice of the last six decades upside down.

In essence, the theory of building communities from the inside out speaks to developing the strengths of "blighted" communities through the development of existing skills and resources rather than superimposing outside resources on the perceived "problems" of the community.

Project *Moving Forward, Giving Back* proposes to put this theory into practice. In the federally defined "empowerment zones" of Hilltop and East Tacoma and the State defined "areas of economic decline in the timber and fishing industries" of Southwest Washington are found the two resources necessary to build the project: unemployed members of the communities with time and energy to devote to the project and individuals with undeveloped or underdeveloped job skills will bring the project forward while enhancing the quality of life for members of the community in which they live.

PROJECT PURPOSE: The project will deal directly with several problems facing our communities and our state. It embodies the best in American traditional philosophy: the development of self-sufficiency and the resulting enhancement of self-image; relinkage of individuals to the community in which they live as "givers" not "recipients"; the providing of an on-going, quality source of protein, fruit and vegetables products produced by a network of community resources; the gleaning of the fields and canning of those products by low-income individuals who have experienced poverty and its negative effects on one's relationship to the community in which he/she lives.

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PIECES OF THE PUZZLE: In order for this project to develop, many pieces have had to come together. Following is a list (and short history) of the groups currently involved, how they came together to begin the project, and why we are now offered a chance to make innovative, direct and permanent inroads on a social strategy that has outlived its usefulness. By fostering a private sector answer to the welfare/public assistance morass and providing low income individuals with a way of developing marketable skills the project will relink them to their communities as donors not receivers and, therefore, enhance their self-esteem and improve options in the workplace.

CURRENT PARTNERS:

The Emergency Food Network of Tacoma/Pierce County (EFN): EFN is a private, not-for-profit food distribution agency which has served as the center of the anti-hunger effort in Pierce County for more than a decade. The full-time staff of five(5) distributed 5.25 million pounds of food in 1995 (free of any charge) to seventy (70) Tacoma/Pierce County emergency food sites and, currently, to other distribution sites that serve food banks and hot meal sites in King, Thurston, Kittitas, Lewis, Mason, Snohomish, Walla Walla, Yakima, Grays Harbor, Pacific and Kitsap counties in Washington State. EFN is involved in the cannery operation, providing trained line workers and a certified shift supervisor. EFN is also the main resourcer of donated product being canned and provides for transportation from the point of donation to the cannery.

Grays Harbor & Pacific County Food Distribution Center: Volunteers from the Aberdeen/Hoquiam area, under the leadership of the center director, have - as of this date - completed more than 40,000 16oz. cans of carrots, jam and salmon for the emergency food systems in Southwest Washington. The Distribution Center provides storage for and delivers food to emergency food sites from Port Angeles on the north to Ilwaco on the south. This operation is also a main resourcer of the raw product.

Pierce County WSU Cooperative Extension EFNEP Gleaners Program: During the six years this program has existed, more than 200 individuals have taken part in gleaning the fields of Fife and Puyallup for produce remaining after the "market pick" is completed. These low-income participants and community volunteers who have joined the project are responsible for more than 1,000,000 pounds of gleaned product which has gone into the emergency food system in Western Washington. Seven members of this project as well as a certified shift supervisor and assistant supervisor are involved in the canning process.

The Seattle Multi-Region LDS Cannery of The Church of Jesus Christ of Latter-day Saints : Located in Kent, Washington this cannery - approved by USDA - is donating cannery equipment eighteen hours per week on a on-going basis to EFN and Grays Harbor efforts to develop a self-sufficiency program for individuals and the emergency food system. The cannery provides machinery, cannery supervisors, experienced cannery crews and recipies based on three decades of experience and USDA approval to the project.

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COST COMPARISON WORKSHEET

EFN and the emergency food sites (food banks & hot meal sites) EFN serves, purchase an average of 500 cases (12,000 cans) of fruit, 500 cases (12,000 cans) of vegetables and 300 cases (7,200 cans) of protein (tuna, salmon, etc.) per month.

Estimates on this page are based on 1,500 cases/ 24 cans per case/36,000 cans.

CANNERY PRODUCED PRODUCT:

36,000 #303 cans (1lb. each) @ \$0.12 each:	\$4,320.00
36,000 #303 lids @ \$0.03 each:	1,080.00
1,500 cardboard boxes @ \$0.27 each:	405.00
36,000 labels @ \$0.025 each:	<u>900.00</u>
Total production cost for 1,500 cases:	\$6,705.00

BROKER PURCHASED PRODUCT: (based on current market):

Item	Broker case	Cannery produced case	Savings per case
Carrots	\$ 6.24	\$4.47	\$ 1.77
Apple Sauce	\$ 7.92	\$4.47	\$ 3.45
Salmon	\$35.76	\$4.47	\$31.29

SAVINGS PER 1,500 CASES:

Carrots	\$ 2,655
Apple Sauce	\$ 5,175
Salmon	\$46,935

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CONTACT ORGANIZATIONS & INDIVIDUALS

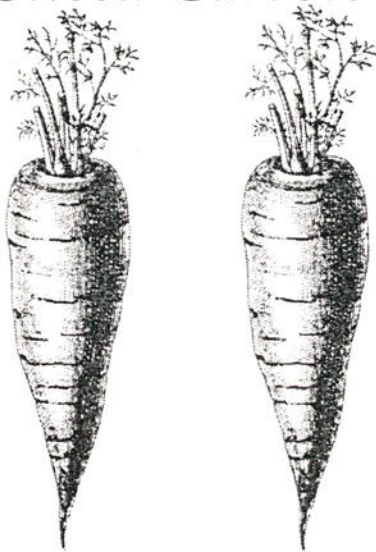
Emergency Food Network of Tacoma/Pierce County
3318 92nd Street South Tacoma, Wa. 98409
Ph: (206) 584-1040 FAX: (206) 984-9368
Executive Director: David Ottey

Grays Harbor/Pacific Counties Food Distribution Center
P.O. Box 930 Aberdeen, Wa. 98520
Ph: (360) 532-6315 FAX: (360) 532-8197
Director: Jim Coates

WSU EFNEP Gleaning Project (Pierce County)
3049 South 36th Street, Suite 300
Tacoma, Wa. 98409-5739
Ph: (206) 591-7180 FAX: (206) 591-3165
Supervisor: Merle Harrison

Seattle Multi-Region Bishops' Storehouse
The Church of Jesus Christ of Latter-day Saints
P.O. Box 825
Kent, Wa. 98035
Ph: (206) 852-8552 FAX: (206) 852-8604
Manager: Jim Coates

Sliced Carrots



Ingredients: carrots, salt, water.

NET WT. 16 OZ. (1 LB.) 453 GRAMS

Nutrition Facts

Serving Size	1/2 cup (129 grams)
Servings per container	About 4
Amount per serving	Calories from Fat 0
Calories 0	
	% Daily Value*
Total Fat 0g	0%
Saturated Fat	0%
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 0g	
Vitamin A 0%	*Vitamin C 0%
Calcium 0%	*Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your caloric needs.

Processed at the
Seattle Multi-Region LDS Cannery of
The Church of Jesus Christ of
Latter-day Saints,
Kent, Washington 98032.

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WSU Pierce County Gleaning Project

Community Volunteers
and
AmeriCorps Volunteers

Distribution, Labels, Cans, and Lids
provided by

efn Emergency Food Network

and

Grays Harbor & Pacific County
Foodbank
Distribution
Center