Local Resources, Local Partnerships (Part II)

Business Outreach

Building partnerships with local businesses is vital to the success of your organization. In today's world, there is an expectation that business has a responsibility to give back to society; one of the best ways to do that is in collaboration with non-profit organizations. Here are some examples:

The Community Action Partnership of Kern Food Bank in Bakersfield, CA regularly invites local businesses to an outreach meeting to talk about hunger in Kern County and how businesses can help the food bank.
http://www.co.kern.ca.us/apps/calendar/eventdetail.asp?evtkey=10824

Food Bank of the Rockies welcomes partnerships with organizations that would like to help through their “Feeding Hope” website page. This customized personal donation fund website allows you to create your request for donations to the food bank, email coworkers, friends, family, etc. to request support and track how many of your invitees participate.
http://www.foodbankrockies.org/site/TR/Events/General?fr_id=1030&pg=tgreeting

In 1985 a Canton, OH musician organized the first Food Pantry Jam as a way to help the community. Musicians and friends give the community an evening of good music and friendship while providing much needed canned goods to local pantries. Canton VFW Post is the host this year. Proceeds go to the First Baptist and St. Mary’s Food Pantry.
http://www.cantondailyledger.com/newsnow/x41606317/Food-Pantry-Jam-returns

Collaboration is Key

Why do entities collaborate?

Business and non-profit leaders understand that a strong cross-sector partnership enables both partners to advance important goals they cannot readily advance alone. Corporations enter into collaborations in order to advance a business goal; non-profits enter into collaborations to advance their organizational mission.

What are the hallmarks of successful collaboration?

The critical elements of an effective collaboration include indentifying the problem, agreement on shared goals and a common mission with a clearly defined understanding of roles and expectations. You must build trust and respect for each partner’s capacity, credibility, leadership and staff. It takes skill to find common ground and build trust. It is never easy, but you do get better at it.
What are the common barriers, as well as strategies for overcoming those barriers?

Leaders who have been involved in effective cross-sector collaboration stress the importance of spending time up front to identify a common problem and develop shared goals and common mission. You must also honor the importance of the success of a business as an important component of effective cross-sector collaboration.

Resource:
http://www.workingfamilyresourcecenter.org/wfrc/docs/Non-ProfitandBusinessPartnerships.pdf

Think Local

A young Anchorage couple stopped by Food Bank of Alaska this week with 3 bags of Swiss chard and fennel. Although they had not intentionally planted specific beds for the food bank, their garden was plentiful this year. Alaska gardeners mainly grow potatoes, lettuce, greens, cabbage, carrots, beets and turnips. Is there a community garden, garden club or farmers market in your area? Tap into these resources for locally grown fresh produce. Encourage community gardeners to plant an extra row for the hungry. July, August and September are the best months to access locally grown vegetables in Alaska. For a list of growers in Alaska go to The Division of Agriculture, Alaska Department of Natural Resources http://dnr.alaska.gov/ag/ag_FFPD.htm

“This Garden Grows for the Chester County Food Bank” signs dot the community gardens in West Chester, PA. In 2009, the food bank had 94 community gardens planted and tended by residents of Chester County. A local church sponsored 13 community beds. One local company created raised beds for the food bank as part of their Worksite Wellness Program, an employee program based on nutrition, fitness and safety. www.chestercountyfoodbank.org

The "Salmon to Schools" program was begun four years ago in Dillingham by a school lunch director who contacted a local fish processing company to see if they would ask fishermen to donate part of their sockeye catch to the school lunch program. The company processes and packs the salmon for free. Processors in King Cove read about the program and are now working with their school district. King Cove parents and grandparents donated some of their subsistence fish to the school. Elders enjoy a salmon meal served by students. http://www.thedutchharborfisherman.com/article/0951eating_seafood_closer_to_home

Implementing a Food Recovery Program

Certain institutions or non-profit programs, including school lunch programs, senior meal programs, and residential child care facilities may accept donated traditional wild game meat, seafood, plants and other food. Food safety training, consistent practice of hygienic food preparation practices and regulatory inspection reports showing favorable performance histories are factors that help protect the participants from civil and criminal liability in the good faith donation of apparently wholesome food. Good practices may help to provide legal protection for the donor and helps ensure the service of safe food to the consumer. An AKDEC report on Food Donation and Recovery, including prohibited foods will be posted on the Alaska Food Coalition Website October 1.
STATEWIDE RESOURCES

*Economic Trends* July 2010: Alaska’s largest private employers in 2009
[http://labor.state.ak.us/trends/jul10.pdf](http://labor.state.ak.us/trends/jul10.pdf)

Alaska Department of Environmental Conservation Division of Environmental
[http://www.dec.state.ak.us/eh/fss/](http://www.dec.state.ak.us/eh/fss/)

Keys to Growing Vegetables in Alaska – Resources for Indian Country Extension
[http://cals.arizona.edu/myice/resource/keys-growing-vegetables-alaska](http://cals.arizona.edu/myice/resource/keys-growing-vegetables-alaska)

Alaska Farmers Market Association

The Alaska Food Coalition is here to help. Copies of Alaska Food Coalition White Papers are available online: [http://www.alaskafood.org/whitepapers.shtml](http://www.alaskafood.org/whitepapers.shtml) For additional information, contact Vanessa Salinas, Alaska Food Coalition Manager:
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NEXT MONTH: Client Confidentiality and Volunteers