

STOCKBRIDGE COMMUNITY MEALS 2024 Annual Report

The mainstream food economy is not working for everyone. Two out of five Vermonters are now food insecure, up from one in four.

Stockbridge Community Meals is an experiment in creating a local food economy that works for our whole community.

Our goal is to make locally sourced, prepared food easily accessible for all of us, to become locally self-sustaining through broad community support, and to become a model for other rural communities.

Through the generous participation of this community, including individuals, businesses, local foundations, and public funds, we have made a great start. See details below.

This locally sourced prepared food is for everyone regardless of ability to pay, available for pick up from our freezer in the concession stand at Stockbridge Central School, weekdays from 2:45-7:00 PM, with the understanding that we will each contribute as we are able: more if we can, less if we cannot.

To sustain universal access, SCM needs broad ongoing community support.

To this end, we have invited community members who can afford to do so to commit to supporting this project on an ongoing basis by signing up for our flexible Prepared Food CSA.

The CSA shares are available in various sizes, beginning at less than the cost of the food. As of the end of 2024, we have approximately 34 CSA subscribers, at rates ranging from \$7.50/week to \$100/week, for a total of approximately \$930/week in CSA income. We are deeply grateful for our CSA subscribers. THANK YOU!

STOCKBRIDGE COMMUNITY MEALS 2024 Annual Report (cont.)

We are also deeply grateful for support from the Stockbridge Trustees of Public Funds, and for support from the local grants and business community, documented on the Community page of our website. **THANK YOU!**

We have now completed our third full calendar year of operation.

In 2024:

In a rural town with a population of 733 and no grocery store,

we distributed 6,667 containers (13,334 servings) of wholesome (largely organic) prepared food. We launched a successful pilot elderly outreach with a delivery option, which we hope to expand. Almost all of the \$93,555 spent on food-related labor and materials went to local farms, a business, cooks, and independent markets: your money stayed in your community.

Total costs (food, labor, containers, labels, fees, insurance, marketing...) were \$104,981 and Total community member support for the same period was: \$49,896.

The Stockbridge Trustees of Public Funds supported SCM at an average rate of \$450/week, diminishing from \$750/week in the first quarter to \$315/week in the third and fourth quarters.

We have already become a model for other rural communities.

Our project was featured in the 2023 Spring issue of Edible Vermont. (Google: Edible Vermont Spring 2023/Stockbridge Community Meals.)

If you are not yet a CSA subscriber, given that you almost certainly spend money on food somewhere, can you use \$20/week of your food budget to buy local?

If you can commit to \$20/week through our CSA, since we have a sliding scale for food, based on the honor system, you can decide how many containers of food to take out based on your circumstance. If \$20/week doesn't sound right for you, check out our CSA page to see the wide range of levels available.

By being part of our CSA, you will be purchasing delicious food for yourself (at a price determined by you,) strengthening our local food economy, and demonstrating your commitment to the proposition that as a community, we are in it together and we are making sure that all of us have access to wholesome, locally sourced food.

If you cannot sign up for our CSA

Please enjoy the food and contribute what you can afford. Every contribution helps! Contribute at the site or mail a check (SCM) to 621 River Road 05772 or VENMO @SFCMTG For more information, including pictures of the land and the people your money supports, and/or to sign up for our CSA, please visit our website: stockbridgecommunitymeals.org.

THANK YOU FOR YOUR PARTICIPATION & GENEROSITY!

Respectfully submitted, Deborah Aldrich, Founder