

Food Opportunity Meeting

May 2, 2020 10:00 AM phone conference meeting

Present: Dave, Tracy, Andrea and Genie

Tracy opened the meeting about the email Genie sent.

Genie sent out an email back on April 2nd about food/lunch ideas at the SCCGM and she asked if we got it and understood it. Genie is saying she's been looking for a food booth to replace her lunch offerings for years now. The problem is it doesn't pencil out financially and so that is why no one is stepping up. Genie said that is why the market is offering to cover the \$500 covering of the Grange kitchen rental. Genie said that the last person who showed interest was willing to help but not take on the commitment.

Dave said that let's walk it back and review:

How many meals are eaten per market – maybe 20 meals per market, could range from \$7 - \$12/ plate, averaging \$9 – so the income is only about \$200 per market for someone who is making the food.

Genie is thinking of a different way of organizing the kitchen to get it open and get the help we need. Even if we had more customers then no one is still stepping forward. We might get an increase in patronage by the end of the season. Genie has added up the cost of running the kitchen with beans, salad and toppings and coffee (barbecue set up). 14 weeks if we open up the kitchen on July 4th. Most people feel comfortable opening up on the

Her idea is that the SCCGM cover all the costs for the ingredients of the food. Two volunteers would get a stipend:

\$50/market for 2 volunteers as stipend

\$100/market for ingredients

\$15/week for insurance

\$15/week for the license

\$25/week for Grange Rental

This comes to \$205 per market in costs to run the food booth

Genie said that the volunteers are not going to have to do the food prep. Just serving and keeping the food area clean, etc.

Menu: Salad, beans, rice, toppings....break down so they are prepared by other people.

As an example: Someone like Tessa makes a salad every week – maybe 5 pounds, charges the market a fixed fee, maybe \$40, that should be made at the Grange in order to meet licensing needs.

Maybe another person makes the sauces. They can be made and frozen. Ex. Genie could do that and sell them to the market.

This \$100 is up from the \$70 that she allotted for costs when she ran it (Genie).

A bit of a heated discussion ensued.

There was a disagreement over whether or not having the food booth is easy or not.

The call was ended after approximately 40-ish minutes.

Tracy said she would bring the issue of whether or not to host a lunch booth at the market to the Board at the next conference call on May 9th.