Food Gatherers headed out to **Dawn Farm’s** actual farm location in Ypsilanti to see how they are impacting the recovery community. Dawn Farm has a few different locations that host residential services, supportive transitional housing, outpatient treatment, sub-acute detoxification and a range of active outreach programs. The farm location offers residential services where clients can work toward **recovery** from the disease of addiction.

Dawn Farm was founded on the farm in 1973 by **Gary Archie and Jack Scholtus**. Their model of recovery comes partially from Alcoholics Anonymous as well as a residential program in Quebec.

An interesting piece of Dawn Farm’s work is their outreach efforts and their push to educate the community about addiction recovery. They have been hosting an **education series** that is free and open to the public. Topics include grief and loss during the recovery process and how to use mindfulness to heal. These sessions are just another way Dawn Farm is contributing to the community.

As you walk around the farm, you can see the **hoophouses** that residents are able to use, and meet a **variety of animals** cared for by clients. We can only imagine the benefit of the location of this site and its peaceful outdoor focused setting. Dawn Farm has been and will continue to do great work with the recovery community.
Can you talk about the history of Dawn Farm? It was founded by two men who were in recovery themselves. Their mission was to assist alcoholics in long-term recovery and remove barriers to recovery. The mission and values of Dawn Farm remain the same today.

What services does your agency offer to clients? We have long-term residential recovery which lasts around 90 days. We have two residential locations; one is in Ypsilanti and the other is in Ann Arbor. We also have an outpatient facility as well as a detox facility in Ann Arbor. We also have transitional housing where residents can live for 2 years. There are 13 people at the Ann Arbor residential facility and 36 out at the Ypsilanti residential farm site.

What is unique about your organization? Our relationship with the recovery community is central to who we are. The clients leave our site everyday and build a support network through Alcoholics Anonymous and Narcotics Anonymous meetings. Often, our previous residents end up supporting our current residents.

How do your programs utilize food from Food Gatherers? The food is used for breakfast, lunch, and dinner for our residents. Our clients take turns preparing the meals for the rest of the clients.

What is your favorite thing about working here? Seeing people get better and seeing people’s lives transform. I love seeing them a year later and seeing they are sober. The staff here are awesome and supportive, and we work in an open environment. There are a lot of opportunities to learn new things working here. We have a passionate staff that cares about the clients.

What would you like others to know about the people you serve? They're the most amazing, loving, and creative people. There’s hope that they can get better. They work really hard as it’s not easy to work toward a lifelong management of their disease.

What is your favorite food? Vegetarian tacos with avocado.

If you could change one thing about how society helps those in need, what would it be? I wish people could see the whole person and not define them by the disease of addiction.

Healthy School Pantry Program Evaluation

The Healthy School Pantry Program distributes free fresh produce and other healthy foods to families at eligible schools in Washtenaw County. This evaluation looked at six of the twelve total participating schools in order to determine the impact the program has on families and how it can be improved. 66 families were surveyed, 18 families were interviewed, and those who help out with the program at the schools as well as Food Gatherers staff were interviewed to determine further program improvements that could be made.

The results of the evaluation were overwhelmingly positive! Many families reported that this program helps them to try new fresh fruits and vegetables without the fear of wasting money. Some families reported that they started buying certain foods after they had the opportunity to try them through this program.

70% of families said they eat more fresh fruits and vegetables because of this program.

80% of families spend less on fresh fruits and vegetables because of this program.

The majority of families reported either the convenient location or the ability to save money as the greatest reasons the program has improved their access to fresh produce.

Thank you to everyone who participated in this evaluation!
The Summer Food Service Program (SFSP) was created to ensure that children could continue to receive nutritious meals during long school vacations, when they do not have access to the National School Lunch or School Breakfast Programs.

The Summer Food Service Program is a program of the United States Department of Agriculture, which provides funding to cover the cost of the meals at eligible sites.

Food Gatherers is the largest sponsor of the Summer Food Service Program for children in Washtenaw County. Free meals will be made available to children 18 years of age and under or persons up to age 26 who are enrolled in an educational program for the mentally or physically disabled that is recognized by a State or local public educational agency.

Last summer 39,295 meals were served!

Please visit www.foodgatherers.org/summerfood to get flyers and a list of participating sites!

Questions or interested in getting involved? Contact LeRonica Roberts at leronica@foodgatherers.org or call 734-761-2796

Child Nutrition Re-authorization (CNR)

The Child Nutrition Re-authorization Bill authorizes all of the school meal and child nutrition programs. This includes:

- The School Breakfast Program
- National School Lunch Program
- Child and Adult Care Food Program (CACFP)
- Summer Food Service Program (SFSP)
- Special Milk Programs
- Special Supplemental Nutrition
- Program for Women, Infants, and Children (WIC)
- WIC Farmers Market Nutrition Program
- Fresh Fruit and Vegetable Program

• Some of the programs are permanently authorized, but every five years Congress reviews the laws through the reauthorization process. It is that time again and some changes may negatively impact these important programs!

What can you do to make sure our kids eat healthy meals this summer?

Have your organization sign on to this letter opposing block granting of child nutrition programs! Read the letter by following the link below and sign on, if your organization opposes this provision in the House CNR bill.

http://org2.salsalabs.com/o/5118/p/dia/action3/common/public/?action_KEY=23004

To learn more and sign up for action alerts visit:
www.foodgatherers.org/advocate

1 in 5, or 16 million, kids in America struggle with hunger.
Made with love by the Community Food Programs Department

Markell Miller, Director of Community Food Programs Department, markell@foodgatherers.org
Please contact Markell for any issues regarding your new program inquiries, billing, advocacy opportunities, and any concerns or program challenges.

LeRonica Roberts, Community Food Programs Coordinator, leronica@foodgatherers.org
Please contact LeRonica with questions regarding your food bank orders, the Summer Food Service Program, delivery profile, billing, site visits, delivery and shopping time changes, and any concerns or program challenges.

Erin Freeman, Community Food Programs Coordinator, erin@foodgatherers.org
Please contact Erin with questions regarding the Healthy School Pantry Program, website edits, recall emails, SNAP outreach, demographic data collection, fruit and vegetable surveys and ServSafe Training.

Shaira Daya, Nutrition Projects Coordinator, shaira@foodgatherers.org
Please contact Shaira with questions regarding nutrition education, cooking demonstrations, healthy recipes or produce promotion tips.

Brianna Henderson, MSW Intern, brianna@foodgatherers.org
Brianna is evaluating the Healthy School Pantry Program and helping to develop a program for promoting healthy food at food pantries.

Amanda Imperiale, Public Health Intern, amanda@foodgatherers.org
Please contact Amanda with questions regarding your summer food site, meal counts, or nutrition education this summer!

Nadia Syed, Public Health Intern, nadia@foodgatherers.org
Please contact Nadia with questions regarding your summer food site, meal counts, or nutrition education this summer!