

## **English Speakers' Focus Group**

**16 March 2021**

**Zoom Attendees:** Stuart Stanton, Karen Stahl-Dor, Lois Feinerman, Carol Goldberg, Shoshana Shinar, Lida Baker, Richard Corman, Michael Kesgard, Scott Morgan, Marina Dackman, Rachelle Salzberg, Hendelle Waldman, Ami Greener, David Zwebner, Chana Devorah Schwartz, Eileen Steinberg, Judy Ann Cohen, Naomi Tsur

Staff: Batel Spivack, Mya Goodman

Guest Speaker: Daniella Seltzer, Jerusalem Food Rescue

- **Next Meeting: Tuesday, June 1**

### **Meeting Summary:**

#### **1) Intro & welcome, Carol Goldberg:**

- a) Email [jerusalemgreenfund@gmail.com](mailto:jerusalemgreenfund@gmail.com) if you have issues that are important to you and want to be addressed in future meetings. Also, remember to bring friends to the next meeting!

#### **2) Jerusalem Food System: Who are the players?**

- a) **Background:** Local food is critical to the health (physical, economic, environmental, etc.) of our neighborhoods, and this issue became even more pronounced during COVID. The JGF helped to create the Jerusalem Food Forum, which is an initiative that cuts across all sectors of the city.
- b) **Food system chain:** food growers → transportation to the market (and/or other locations) → consumer → compost
  - i) Most of Israel's food is imported, but JGF tries to change that by partnering with food growers and encouraging local, urban farming. *Fun Fact:* look at the stickers on your produce! If the number on the sticker on your fruit/vegetable starts with 4, it was imported; if it starts with 9, it is local.
  - ii) The end-life of food is compost, and the JGF partners with "Green Revolution/Green from the Garbage Can" to help close the food system loop.
  - iii) If you want to start composting in your co-op building, email JGF!
- c) **Remarks from Daniella (founder of Jerusalem Food Rescuers):**
  - i) Jerusalem Food Rescuers was created to (1) reduce food waste and (2) create a bridge between the people involved in preparing our food and the land the food is grown on.

- ii) Pre-COVID, Jerusalem Food Rescuers focused on raising awareness on food sustainability through community dinners, workshops, etc. Once COVID hit, the initiative re-oriented itself to food accessibility by creating a food delivery system accessible to marginalized families in Jerusalem.
- iii) During COVID, Jerusalem Food Rescuers delivered 1,000 boxes to different families in Jerusalem. Today, Jerusalem Food Rescuers has its own produce stand. In the future, there will be a food-focused community center & a composting program!
- iv) Partners: [Muslala](#), mental health center
- v) If you are interested in volunteering with Jerusalem Food Rescuers, contact Daniella at 058-515-9555!

**3) Final remarks from Batel:**

- a) The next two meetings will expand upon food issues in Jerusalem
  - i) What does the JGF do in neighborhood projects w/regards to food?
  - ii) Composting
- b) If you're not currently a member of the Jerusalem Green Fund, we encourage you to join!
- c) B'sha'a Tova to Batel on her maternity leave! Mya will take over email communication for the next few months.