

BSS Events Neighborhood Leadership Team Meeting!
The Northside Kettlehouse
Tuesday, May 18 2010
6pm

In attendance:

Lizzi Juda
Austen Carr
Jonas Ehudin
LaNette Diaz
Hermina Harold

Kyra Williams
Maxine Jacobson
Bob Oaks
Kate Keller

Introductions

Why are we here?

Max: to catch everyone up on what NMCDC's plans are for neighborhood events and the purpose of hosting outreach events. What are our hopes for a neighborhood leadership team?

We want the leadership team to be influential in planning any neighborhood events and helping to invite neighbors and spread the word about Burns Street Square projects, thereby hopefully engaging people in the project and strengthening the future sustainability of the Kitchen/Café and Co-op.

What we've been working on so far-

Hermina, Max, Amie and Kyra have been meeting regularly over the last couple of months to plan an event that could begin to address these goals:

- *Develop BSS into the welcoming community gathering place it is meant to be
- *Get people talking about BSS!
- *Get kids in the neighborhood to develop ownership in the project (lessening vandalism and making it more clear that our purpose is kid-oriented)
- *Find out through direct contact with neighborhood residents what they would like to see change in their area

We feel it is important to take advantage of the good weather and host an outdoor event on Burns Street Square grounds. The event has taken shape and then changed drastically recently- from a spaghetti dinner and neighborhood meeting- **to a less formal neighborhood rummage sale and street fair! We are also rescheduling this event for July or early August.**

So we want to get feedback from our potential leaders (you) in the neighborhood re: are you willing to work with us to decide on the date, help plan and invite neighbors (even those you might not have met yet) to this event?

Brainstorm: how can we make this event successful in that it really brings people out and gets them feeling comfortable and excited about the BSS project!

Austen: Can we have a teenage intern from the neighborhood at some point?

LaNette: Does the HRDC have a Youth Employment program in Missoula? (Hermina will check on this)

Bob: Has been looking into a Portland neighborhood revitalization program called The City Repair Project <http://cityrepair.org/> and would like to start looking at options for “turning space into place”, possibly in the cul de sac behind the Co-op...

Lizzi: Are people from the surrounding area really going to attend an event?

Hermina: Hopefully the draw of having an option to buy and sell stuff, using the BSS grounds and the tables we provide, will help attract more people than past events. Some of our past events have been poorly attended, so having neighbors do face-to-face invitations can hopefully heighten attendance. Also, many people in the neighborhood don't have yards and have to sell their stuff on the street. This could be a welcome opportunity for people. These are our hopes anyway.

Lizzi: Would like to see some options for bike repair workshops, some farmer vendors, lots of kids activities, some kind of cooking workshop or samples of cooked co-op food along with the rummage sale.

Austen: Took some Big Sky High School students to the co-op in the past and they had an assignment to offer advice on how the co-op could improve: they were really excited about the co-op and what it stands for. They thought it would help the co-op to have some cooked tasters/samples of our food items and some cooking education there (both of these options are part of the Boxcar Kitchen plan).

Maxine: We would like to have more than one event- possibly monthly events to bring people to the project on a regular basis- informal gatherings

Austen: Likes the idea of repetition of events- maybe the first few events would be dimly attended, but we would be slowly creating a consistent presence that people get used to and feel more comfortable with...

Also, likes the idea of having volunteer cooking in the kitchen for a free food trade.

LaNette: Its important to realize that the values of the co-op are not necessarily shared values of many neighborhood residents. The values of local, healthful, ethical food production and environmental sustainability are middle class values and many people have not had the opportunity to consider these issues. We can't expect that everyone in the neighborhood subscribes to these ideas.

Austen: There are people in the neighborhood who definitely align themselves with those values, and they are not involved with the co-op yet- shouldn't we try recruiting them to be part of the co-op before trying to get people who aren't really interested in the types of food we currently offer? Some people who live only three blocks away and shop for organic and local goods don't even know about BSS.

LaNette: Learned from previous events that crossing to the Northside of Phillips is a barrier for many people- generally, people don't know their neighbors across from Phillips in either direction. This is important to consider in regards to inviting. Maybe we need to intensely focus on the immediate neighbors around Burns Street hoping that eventually "the fire jumps across Phillips street"!

Maybe we need strategically-placed inviters around the entire west side to cover all areas, but have more on the north side of Phillips and East side of Scott St.

LaNette is willing to send out emails to the list she has from neighborhood council, willing to invite neighbors, flyer etc.

Jonas: Willing to include rickshaw service at events, and potentially work with Boys Urban Guild. This is the first season of BUG, so its hard to say exactly how they can be involved yet...

Bob: If we plan it around the right time, we can put the rummage sale/street fair in the northside newsletter. It goes out mid to late June??

The Lowell Garage Sale is happening Saturday June 19th, so we should try to host ours far from that date if possible.

Austen: What is the future Boxcar Kitchen going to include?

Good Question!!!

Café focusing on local foods, kitchen rental (sort of commissary-style) for small food businesses to use during hours when parts of the kitchen are not being used for café meals, deli food preparation for co-op retail, Summer Food breakfasts for kids (free, reimbursed through the Office of Public Instruction), community gathering space rental, educational food workshops, potentially some sort of community supported kitchen program with pre-prepared meals, Real Meals community dinners for women, internships for College of Technology Culinary Arts students...and more as we progress and learn what else can add to our sustainability and help us exist as an effective and welcoming community food hub that stimulates the agricultural economy of Montana while enriching the lives of neighborhood folk!

Hermina, Maxine and Kyra will be meeting next Tuesday at 3pm to work with all these ideas- as for dates, Hermina is looking into options and everyone gets a say!

So far the known dates of unavailability are:

Austen is not open any weekends in July or August, but can help invite prior to the event.
Jonas is unavailable May 27th through May 9th.
Hermina is out of town August 13th-29th