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Newtown CHAT Meeting Summary  
North County Library  
May 24<sup>th</sup>, 2011

**Present:** Beverly Phelps, Katie Leonard-Lasch, Barbara Powell-Harris, Dr. Robert Kluson, Diane Ramseyer

**Welcome and Introductions** – Beverly Phelps welcomed everyone and introductions were provided.

**PACE-EH Subcommittee Update** – Katie Leonard-Lasch shared an update on the work of the PACE-EH. Prior to the update, Katie was asked by Barbara to share some ideas of reducing gun violence in the community. Discussion ensued on the need for a system-wide approach, involving churches, schools and other organizations with a proven message and prevention program. This led Katie to update on some of the work of the PACE-EH group to address the issue of mistrust for police in the community. One thing they are promoting is more visible presence in the community, including through several special sporting events done with the police. A comment was made that the police department had assigned 2 officers to the community, which has been reduced to 1, assisted by community patrols. ***(NOTE- correction to this comment has been provided by Captain Lucius L. Bonner, Jr. that the assignment of two officers has not been changed to one – received 5-25-11)*** Barbara shared the impact on the kids at the Community Garden, when two officers came to the garden to meet them and interact there with them. The kids were very excited and really enjoyed interacting with them.

Habitat for Humanity and SCOPE participated in the last meeting – discussing projects for property clean-up. A suggestion to hold a clean-up event was part of this discussion, but community members remark that the weekends result in there being a large amount of trash (cups, etc) thrown in the street, so the efforts during the week are wasted. They are looking at other ways to address the issue, perhaps getting the businesses to agree to stop using the disposable glasses. Additionally, they are working on ways to reduce the dumping of trash/junk in vacant areas.

Their next meeting will focus on property rehabilitation and how to provide rehab which the owners are able to sustain and maintain afterwards. Also to be discussed will be lighting and how to place and focus it so that it is conducive to safety and crime prevention.

**Discussion – Community Kitchen** – Group discussed the concept of “community kitchens” with Dr. Kluson from the County Extension Office. This was by request of Barbara Langston who is part of a planning committee for the new Robert Taylor Center. The Center is expected to open after Labor Day. There will be a commercial kitchen, which has the potential to be a “kitchen incubator”. This provides a licensed, commercial kitchen which can be rented to local entrepreneurs for their small business. Some community actually run the kitchen themselves as a training facility for culinary arts. In these kitchens,

the program works with local farmers and community gardens to get low cost produce from which food products are produced (ie, sauces, jellies and jams, etc.). They create a local label and sell to public. It is more likely that the approach for the community center to use a “business center” approach for home businesses and entrepreneurs to rent the kitchen. Dr. Kluson indicated that offering training in use of the kitchen and additional business education – such as how to develop a business plan and marketing. SCTI has a culinary institute which may be able to help “train-the-trainer” program to help with training for the kitchen’s use, and specialty topics related to a commercial kitchen and/or food preparation business. Barbara Powell-Harris suggested that a commercial canner should be considered which would require special training. Further, introducing the concepts of a “green kitchen” could be part of the project. Barbara indicated she is also aware of several local restaurateurs who would be willing to participate with such a project (including training and purchase of food items).

Dr. Kluson shared some websites:

- National Database for Commercial Kitchens Available to “Food Entrepreneurs” – [www.culinaryincubator.com](http://www.culinaryincubator.com) – This site has 9 listed for Florida, which might be contacted.
- Wallace Center – [www.communityfoodenterprise.org](http://www.communityfoodenterprise.org) – this is also a potential funding source
- Wholesome Wave – program offers double to value of coupons used at local sites and markets promoting local produce, etc. <http://wholesomewave.org>
- Healthy Corner Store Network – outlet for fresh produce and locally produced foods in a market setting – so WIC and Food Stamps can be used – [www.healthycornerstore.org](http://www.healthycornerstore.org)
- First Choice Kitchens - Community Kitchen Toolkit – [www.communitykitchens.ca/main/?CKToolkit](http://www.communitykitchens.ca/main/?CKToolkit)
- D.C. Central Kitchen – combines a kitchen with community resource center [www.dccentralkitchen.org](http://www.dccentralkitchen.org)

Discussed setting up a meeting with the new community center director to talk about the possibilities and learn about what the city has planned, as well.

Dr. Kluson also indicated in Bradenton, Suncoast Community Capital provides micro-loans to local food businesses. They are looking expanding to Sarasota. Specialize in working in small communities with economic difficulties.

An intern with the health department will be working on compiling this information and creating an inventory. Anyone wanting to participate as part of sub-committee organizing and review this information should let Diane know. The sub-committee will give recommendations at the next CHAT meeting.

### **Next CHAT Meeting**

**June 28<sup>th</sup> – 6 pm North County Library**

CHAT is the Community Health Action Team –  
<http://www.chip4health.org/newtown.htm>  
For More Information – [newtown@chip4health.org](mailto:newtown@chip4health.org)  
April Glasco, Chairperson