

FOOD JUSTICE FARM DINNER THANK YOU

Thank you for being a part of our Farm Dinner in August, 2022. This unforgettable evening would not have been possible without your support and without the inspiring contributions of Leah Penniman, Marc McBrine, Firefly, Hawk Henries, Beech Hill Farm, and many others.

You helped us launch two critical food justice projects: Downeast Restorative Harvest, a project of Healthy Acadia, and Chefs in Prisons, a project of Impact Justice in partnership with Brigaid.

Both projects are growing and taking shape due to your generosity and partnership.



THANK YOU FOR YOUR SUPPORT



Both projects are the recipients of two generous matching gift pledges to help launch and sustain this work through the first four years - and we are thrilled to share that each of our organizations have met our Phase One fundraising goals of \$100,000 and unlocked the first \$100,000 matching gifts!

We are now launching into phase two of our fundraising: Each organization is working to raise \$300,000 and unlock the second set of \$100,000 matching gifts.

GIVE TODAY

Please join us with a gift today:



bit.ly/restorative-harvest
impactjustice.org/donate

PROJECT UPDATES FROM HEALTHY ACADIA AND IMPACT JUSTICE

DOWNEAST RESTORATIVE HARVEST

Healthy Acadia

A community garden in partnership with the Washington County Jail to nourish jail residents and local food pantries, while providing educational and vocational opportunities.



- Thanks to a partnership with Maine Department of Corrections, tillage has begun on the land and we look forward to planting cover crops in spring 2023.
- An Advisory Council, including those impacted by this project, other community members, and many partners, now meets regularly to guide and support the project.
- A driveway to the garden has been installed.
- Team members are visiting prison gardens across the state, including Mountain View Correctional Facility in Charleston, to learn about innovative horticulture and food service programs

FMI: healthyacadia.org/hffa-derh

CHEFS IN PRISONS

Impact Justice

Chefs in Prisons is overhauling the experience of eating in prison and demonstrating that it is possible to provide a healthy, safe, and nourishing food experience in a correctional facility despite cost and equipment limitations.

- After officially launching a 2.5-year Chefs in Prisons pilot project this summer, Impact Justice and project partners have completed initial planning activities and are preparing to revitalize food operations in Maine's state correctional facilities.
- In early December, Impact Justice staff will head to Maine to conduct surveys, focus groups, and interviews with incarcerated residents and food service staff to gather information about current food service practices and the experience of eating in MDOC facilities.
- At the end of the trip, the Impact Justice team will join Brigaid and MDOC staff to conduct final interviews for the program chef position—complete with live cooking demonstrations!
- Once hired, the chef will begin to integrate training for kitchen staff, taste-testing for improved recipes, and exploration of new procurement avenues.



FMI: impactjustice.org/innovation/food-in-prison/