

Speakers

June 12, 2019

[Warner Chabot, Exec Dir., San Francisco Estuary Institute](#)

"Bay Area Strategies for Adapting to Sea Level Rise"

June 19, 2019

[Beth Roessner, President, 2018-2019](#)

Year End Wrap-Up: What a Ride!

July 03, 2019

[Fred Fassett](#)

"The Year Ahead"

Events

June 12th

[Social Committee](#)

June 12th

[Peace Committee](#)

June 19th

[Boards of Directors](#)

June 20th

[Pt. Reyes Cheese Factory Tour](#)

June 26th

[Communications Committee](#)

July 3rd

[Membership Committee Meets](#)

Birthdays

[Khawaja Mohammad Ashraf](#)

June 10th

[Gilbert Page Ferrey](#)

June 13th

[Joseph E. Pena](#)

June 16th

[Pamela V. Emerson](#)

June 19th

[Maxim Schrogin](#)

June 28th

[Valerie E. Bach](#)

July 5th

Rotary Foundation Recognitions

Dear Berkeley Rotarians:

Please keep in mind that President Beth has granted our Foundation Committee some time on this Wednesday's agenda to honor our very generous Berkeley Rotary club donors at all levels: Triple Crown, Major Donor, Paul Harris Society, and Paul Harris Fellow. Come on out to show your support - and help us honor our very generous Berkeley Rotary friends and colleagues!

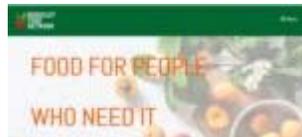
Sincerely, David

David Campbell, Foundation Chair



Berkeley Food Network: What would it take to create a hunger-free Berkeley?

By Austin Henderson



On June 5, Sara Webber, the Executive Director of the Berkeley Food Network (BFN), gave a wonderful and enthusiastic talk about the work of the network. The goal of the BFN is to provide ♦Food for those that need it♦. In Berkeley there are two big problems: 1) There are many people in Berkeley (around 18,000) who need food. Surveys show that over 20% of the population are ♦Food insecure♦; almost all of them are not homeless, and they include students and elderly. Further, the food that those in need can get is often not healthy food. 2) A great deal of food goes to waste - over 11 million lbs a year. And there is one smaller problem: 3) There are many organizations and projects dedicated to getting food to those who need it. They are mostly small, and each is trying to create a complete service practice on its own, with gatherers, drivers, packagers, deliverers, fund-raisers and coordinators ♦ a tall order for small organizations.

In 2017, the BFN was formed to help create an integrated solution to all three of these problems by being an aggregator at the center of the distribution process. (Think of it as ♦load balancing♦.) They get orders from those who need food and collect it in bulk, from the big sources of supply like the Alameda County Food Bank, purchased from farmer♦s markets, or donated by restaurants who have surplus that will otherwise go to waste. Institutions working to get food to particular populations (school children and their families, the aged, poor families with working, the homeless), rather than being constrained by what they can get donated or can carry and store, can order from the BFN just what they need day by day.

BFN also runs mobile food pantries, bringing ready-to-eat food to organizations where

[Thomas Franklin Olson](#)

July 8th

[David W Poock](#)

July 9th

attendance does not carry the stigma of poverty (e.g., churches, schools, senior centers).

It's all about collaboration, partners working on their own specialities with the network providing integration and coherence.

And it's working: BNF estimates that collectively the partners are providing food to over 350 families and 3000 individuals every day at a price of about \$1.50 per person per day.

And it's growing: New partnerships are being created and new processes. The big news is that BFN is opening a new food hub in August in a renovated city-owned warehouse in West Berkeley. For more information see BerkeleyFoodNetwork.org.

