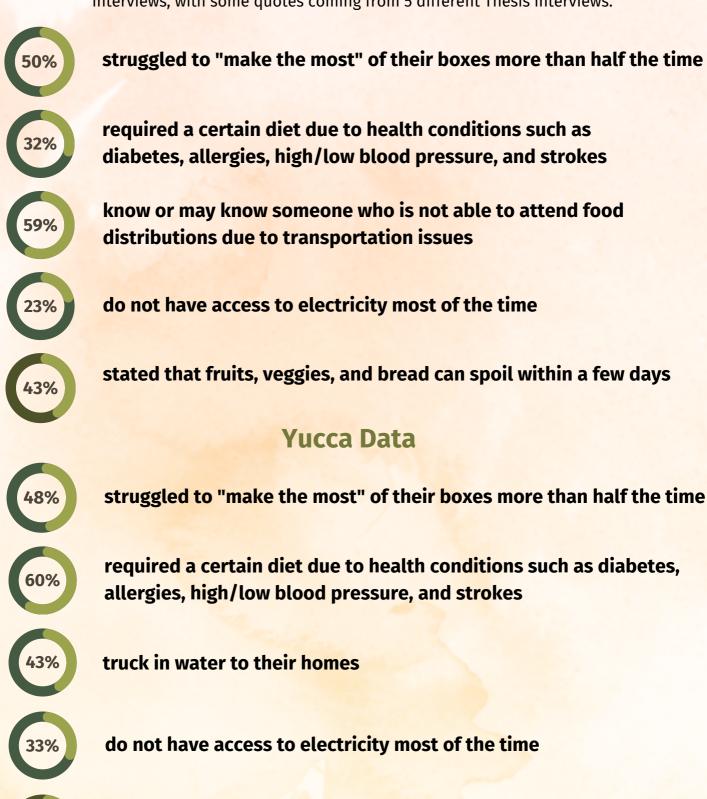
# **Learning From Food Pantries in Northern Arizona**

## summarizing results from five counties

This data came out of a series of collaborative projects conducted by St. Mary's and a research group from Northern Arizona University as part of the Community University Public Inquiry Program. It was collected across two years from surveys, interviews, and observation. We worked in 13 different towns across 5 counties in Northern Arizona. Overall data results come from a combination of surveys which include a size of 480 respondents. Yucca data comes from a combination of 90 survey responses and 7 interviews, with some quotes coming from 5 different Thesis interviews.



stated that fruits, veggies, and bread can spoil within a few days

## **Notable Overall Quotes**

#### **Less Supplies:**

"sad when you have to tell somebody that's coming in with family, 'you can only have one can of vegetables'"

#### Stigma:

"[people] think it's for poor people and they don't wanna be in that subset"

### Spoilage:

"I don't know if it's because of storage or the people that bring it in, but sometimes the foods, by the second day or when you get them are already moldy."

## **Notable Yucca Quotes**

#### **Community:**

"...it's people that are struggling who are meeting other people that are struggling. And so they know that they're not alone and then they're also trading knowledge back and forth."

#### **Addiction:**

"we do have some younger individuals...either because of alcoholism or because of their drug addiction, we are their only food source"

### Spoilage:

"Sometimes the bread only takes a couple days to spoil... and some of the vegetables like the lettuce get funky."

## **Overall Suggestions**

- Utilize the Client Choice Model to ensure needs are being met effectively or create "do not want" lists for Mobile Distributions to prevent waste
- Offer other non-food essentials such as toilet paper, hygiene items, etc
- Increase truck drivers and local delivery drivers
- Shorter and more frequent deliveries to prevent spoilage
- Build community enhancement programs
- Host workshops on canning/food storage help, cooking and recipe workshops, and other learnings to help with making the most of food boxes/donations
- Provide resources for additional services offered in the area







