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**SPEAKERS**

Interviewer 2, Interviewer, Participant 100, Participant 124

[INTRO]

**Interviewer** 18:42

So the first thing we're going to talk about is potentially deciding some of these connection strengths. All the relationships that have question marks. And because you know, the point of this is really capture your experience and your expertise. definitely let me know if I ever ask a question where you're like "I don't really know" or like, "I don't really think I could speak to that." Totally fine, we'll just move on. We've definitely talked to folks in-in one side of the system, or the other that were like, "I don't know anything about supplemental food," or like, "I don't know anything about emergency food, I don't really want to talk about it." And that's totally valid. So just let me know at any point really. Um, but thinking about deciding the connections strengths, sort of let's focus on a retail first. For context, these relationships, sort of what they mean is saying like, when people purchase food in Flint, are they getting that more from local restaurants versus chain restaurants? Do they not really use either of them? Similarly, like, Are people getting more of their food from grocery stores, from convenience store, from a farmers market? Sort of that sort of like what the connection strengths mean? Do you feel comfortable sort of deciding connection strengths for this piece of them off the map?

**Participant 124** 20:03

Um, I will tell you what I know and you tell me if it tells you what you need

**Interviewer** 20:09

It's all your- it can be from professional, it could be just your perception of like, eating food in Flint yourself ever. Like all sources of knowledge are very useful for us

**Participant 124** 20:23

So I'm going to always distinguish the me from-from the-the city because when we were doing our work we were- what we found because we had a lot of stores, like big chain grocery stores close down right before the crisis, right? So Meijer's and Kroger's and you know, and we only had a couple big ones anyway. And so they closed down and our- Look okay so I'm going to- I'm going to use grocery stores broadly because we have stores that I would not actually call a grocery store but they are listed as grocery stores and this is another part of the work that we were- we was doing. We did- we have grocery stores in the city that are well used. Right so we have Landmark, and we have Hutchinson's and we have- excuse me- we used to have Mr. B's, and they closed too. You know so we had a few stores in community that people shopped regularly because they couldn't get- some of them couldn't get to the outs, you know like Walmart or you know, any of that kind of stuff. So there was a strong connection between grocery stores and use of in the retail part. But also I think it was a relatively high percentage of people shopping at convenience stores, right and buying things from convenience stores. So when we started looking at that, we started thinking about how do we get healthy food into the convenience stores? Because many of them had no produce.

**Interviewer** 21:56

Yeah.

**Participant 124** 21:57

And so we one of the things that we did was we started working with [name] and we started a convenience store kind of process where they either became a mobile market site- because that's another one of those retail things too. So they either became a mobile market site, so the market would park there with produce in the market would not sell anything that was being sold in the store. That was the partnership. But they would promote it; they would, you know, tell people "oh over the market will be here on Tuesday and they're going to bring this and bring that." So that was pretty- that was relatively- it was successful in that people could use double up food bucks, they could use food stamps. They could use a lot of things, but if they had cash then they- it wasn't very helpful because the produce was too expensive. And then the fa- if you need me to stop or slow down let me know

**Interviewer** 22:49

No no this is great

**Participant 124** 22:51

The farmers market um you know they put it- they located it right on a bus route, which made a lot of difference based on the data. But the farmers market was always you know, every Saturday I mean that's where you wanted to be, right. Even now, even during COVID that's where you want to be because it's- You know they have good traffic and they-they have farmers, but most of their farmers are not- Most of their sellers are not farmers, they are retail outlets right. They they buy their stuff from somebody else. So you know you had pushes- people were pushing me to- was trying to get me to, you know, create like some stickers that say, you know, you know, locally grown or whatever-whatever on stuff. And I kind of stayed away from that because that to me, that's too much- That's too much drama. And it didn't it didn't matter because the food was fresh, produce was fresh, you know. You can get it and-and it was better for you than whatever you were going to get, basically, out of supplemental. So, let me see, where am I? Those farmers markets- Okay, so I think that's that's about all I have to add as it relates to- you want me to stop right there?

**Interviewer** 24:05

Um, I yeah, if you wouldn't mind, I can sort of go through some of the connections I've made and just validate that this makes sense for you. Um, so some of the connections I've made so far is: really strong connections to grocery stores, convenience stores, and slightly weaker just because the new set of like- people go to the farmers market, but it's only one day a week, though.

**Participant 124** 24:42

No, no, the farmers markets open three days a week.

**Interviewer** 24:44

Oh, gotcha. Okay,

**Participant 124** 24:46

Tuesdays, Thursdays, and Saturdays

**Interviewer** 24:48

[inadible] Awesome. Cool, um, and some of the connections I made out of it: ne is sort of a fairly medium-strong relationship from use of supplemental sector ofthe farmers market, through programs like double up food bucks. And then sort of the connection to nutritious foods that- Something you talked about is the sort of fresh foods at farmer's markets. And then a weaker connection from convenience- a negative connection from convenience stores to nutritious foods. And then, a connection I made was those mobile markets you were talking about. That they provided nutritious foods, but they weren't necessarily affordable. And then sort of this combination of people were able to use supplemental sector programs, Supplemental Nutrition Programs at Mobile markets, and that increased affordability in general. So that's sort of a connection there. The other connections were transportation. And I definitely want to double check this because it was not something you said explicitly was a little bit more implicit, sort of these connections that people- Um a problem that might drive- or like a reason that might drive people using grocery stores versus convenience stores, is their sort of access to transportation and the convenience of transportation. That if they have more access, and it's more convenient, they're able to go to grocery stores. But if they don't sort of have that resource, they might go to convenience stores more. And that would be a potential driver for the use of mobile markets. Is that sort of a fair connection, would you like to change or remove any of them?

**Interviewer** 25:11

That's a fair connection. And you also can put a weak- a weak connection between the convencience stores and affordability because those prices are really high.

**Interviewer** 26:35

Gotcha. Awesome. Great. Yeah, if there any other sort of connections in a sort of concept we'll talk about already we definitely add that we'll also have lots of opportunity to make changes in the future. Otherwise, we can talk maybe about restaurants a little bit.

**Participant 124** 27:00

Okay.

**Interviewer** 27:02

Awesome. Yeah. So what is your sort of perception of different connection strengths between local versus chain restaurants and

**Participant 124** 27:11

So I mean, our fast food restaurants don't go out of business. They're forever around right? I mean, they they've been around for years McDonald's, if you can get you a Burger King or Arby's or all that kind of stuff. But I also think that- and it may be specific to people who have higher incomes, because you can buy food at the local grocer right? You can have lunch at the local grocer, you can have lunch at the farmers markets, you can have lunch downtown, you have 501 and Blackstone's and all those other kinds of places. So you know, in my circle we did a lot of eating at local restaurants just because what the work we were doing. But we also would go to like By the West, which I guess it can be considered a local because it's not a chain. You know what I mean? So there-there's a lot of- there was a good mix and most of us didn't eat very often in chain restaurants. Then that's-that's my experience. Right the people I know who in the-in the city you know the issue is is that I need to- I need to eat. And I can get a whole lot of calories for $3.

**Interviewer** 28:26

Yeah

**Participant 124** 28:27

You know empty ones but they still calories nonetheless, so you know

**Interviewer** 28:33

I'm sort of made connections here that income might drive use of local restaurants and farmers markets over other things maybe. And then connections between chain restaurants being more affordable and local restaurants being less affordable.

**Participant 124** 28:51

Yes.

**Interviewer** 28:55

And then if it makes sense to you potentially connecting income and affordability that having a higher income also makes it more affordable

**Participant 124** 29:05

Yes. And you know, there's also a link between nutritious food and affordability right? It's less affordable.

**Interviewer** 29:15

Yes.

**Interviewer 2** 29:16

Yes, I was gonna raise that up you mentioned the empty calories. You eat but they empty

**Participant 124** 29:31

and then and then income and nutritious food too

**Interviewer** 29:35

Um, how would you describe that connection?

**Participant 124** 29:37

So I would say is-it's a positive connection and it's strong because if you can afford to buy nutritious food, you know, we don't have to convince you to do that.

**Interviewer** 29:55

Next thing I will possibly talk about is sort of these last two connections deciding their strengths between use of supplemental sector and convenience stores or grocery stores. Do you have a sense of if people use these sort of programs, in grocery stores to convenience stores? Or is about the same?

**Participant 124** 30:15

Yeah, so one of the- I think they use them- one of the things we did is I worked with double up food bucks and [name]. No, his name's not [name]. I can see his face, can't remember his name. But we worked to get more stores online with double up food bucks, right? So I- at first it was just one store. And then we kind of, you know, started pushing [inaudible] and saying, "Hey, we need more stores." And so we ended up helping folks transition into some of the other store- I mean, some of the double up food bucks stuff. So when they did it, it was really good. I mean, people really, really used it. Convenience stores, I don't know, if they ever- I don't know, if double up food bucks were in convenience stores. I wasn't in that part. So I'm not really sure about that connection. And of course, of course, it was strong at the farmers market.

**Interviewer** 31:03

Yeah — So great. The next thing we're going to do is I'm going to go through a couple- I'm going to switch again this presentation and go through a couple values. So this is also in the document. I sent you the PDF file. If it will be useful to have that up, I can also go back to this presentation at any time. So these seven what we're calling food system values are sort of identified and defined based on workshops and conversations within residents. Basically asking folks, you know, what do you want from the food system? What is the food system that serves you well look like? And these are sort of- that sort of condensed versions of a bunch of different things that we heard. So I'm going to go through the definitions of these values fairly quickly. And as I do that, if you could think about which which two or three you think are very important to the Flint food system, or things that you in particular have experience with. That we'll go ahead and add to your map. We can definitely come back and add more of them. I mean, they're all important in their own way. But it's usually just a bit easier to start with two or three, and then build the map out. As you notice, I've already added five sort of [inaudible] connections, nutritious foods and affordability. But I'll go ahead and go through the definitions right now.

**Participant 124** 32:48

So before- before you do that, so are you asking me to answer this from the foods system navigator position? Or from the work that I was doing? Or are you asking me to do it from [participant 124's] view, because they may be-

**Interviewer** 33:04

I think, both. And I would say that like, I don't know, to me- this is a bit of a tangent and maybe a little personal. But to me, I feel like food is such a personal experience. It's professional, but is not just your job, but it's also something that you lived as a person. And I'm not a big fan of removing the personal experience from sort of work with food. So it would be great if you feel comfortable talking not just as as a professional, as from your work experience, but also your personal opinion. I think those are both great sources of knowledge and experience.

**Participant 124** 33:41

Okay.

**Interviewer** 33:43

Awesome. Cool. So the first value we have is education. So this is that folks want opportunities to learn food skills, say find that sort of cooking, gardening, nutrition, health, canning, stuff like that, and potentially apply those to career development. The next is community empowerment. Folks want the food system to empower communities in several different ways, sort of to support local economic development, that fosters a sense of community, and also prioritizes residents cultural values. Also, quality of life is respected, which is sort of an amalgamation of a lot of things we heard, basically that people want to be able to move through the food system with their dignity, choices, comfort and safety respected. In a way that promotes the common good and quality of life for all. Also have partnerships. So this is maybe a step above the consumer, but considering the different groups and actors involved in sort of food system function. That is the food system should promote creativity and encourage problem solving to produce trust and strong partnerships that provide leadership and support collaboration and communication. The last three will be nutritious foods, the food system should offer more food options that are high in nutritional content, contain less additives and preservatives, and come in appropriate portions to benefit health. Affordability: so food should be priced that community members can access the type of quality and quantity they require. So this is considering not just the price of food, but also resident income. And finally, availability: the type quality and amount of food required for community members to conveniently feed their families and themselves should be physically present. So are these, you know, the food that they want available to them. And sort of that is the seven. Do you have any questions about these definitions? Awesome. So which two or three would you want to add to your map?

**Participant 124** 35:46

So the answer is different depending on how I'm answering it right. So if I'm answering it from a professional thing I'm going to say quality of life- I think it's quality of life. Empowerment, affordability, and availability. That's the professional one. The personal one is you know education, again, quality of life, that whole respect of you know, what people want to eat. Affordability and availability. Partnerships too. I like partnerships ships, I like those. And it was just- I mean but all up to me is like all of it right? Because you know, our goal was food. Our goal was nutritious food not just any random old thing you can give people. Amd we want to give people what they want which is why we created our boxes to be- you can choose what you want in the box instead of getting something from the food bank that they just kind of put together. Or you go you know, they pick- they put it all together and just give it to you. And we used to have people dropping food off because they didn't want it. And that's waste right and we didn't want- we didn't want that so you know

**Interviewer** 37:07

Yeah, yeah. Um, awesome. Well I am definitely down that we can talk through all of them in in different ways. Like as I said, they are all important and generally just a little bit more convenient to start with a couple and build it build it out from there. So I'll switch back to metal modeler and go ahead and start adding a couple of these and we can talk through all of them [inaudible]

**Interviewer** 37:51

Cool, why don't we- Yeah, what's up?

**Participant 124** 37:55

Co community- Tell me- Okay, remind me of community empowerment again cuz I'm thinking I'm gonna switch that one out.

**Interviewer** 38:00

Yeah, for sure. I will go back so I can get the right one. This is a combination of a couple things. Different dimensions to it is sort of like supporting local economic development, sense of community, and prioritizing residents cultural values.

**Participant 124** 38:16

I'm going to switch that one out for education please

**Participant 100** 38:18

Okay, definitely. Um so if it makes sense to you, we'll start with sort of these three and then add additional concepts as it makes sense. So based on sort of your-your understanding of food in Flint, how would you start drawing connection between these sectors and these values

**Participant 124** 38:48

So um let me start with- so the, okay, so the quality of life issue or value showed itself in the negative the most with the- with the supplemental food industry right. I mean with that whole sector. People often complained about, you know, the quality of food they were getting, the quantity of food, the lack of nutrition in the food. So there was times when there would be Food Bank, you know, giveaway and they would have cakes, I mean, tons like big whole pound cakes, big whole- I mean, just just ridiculous amounts of food. No fresh produce at all. You know, just ridiculous stuff. And, and I remember when, when the state has funded some of the nutrition- The nutrition- I forgot what they call it. They call it the nutrition something, but it was a food bank program, that people was taking pictures of- sending me pictures of the food that was available. It was no- there were no produce. It was awful and I had to call [name] and say "[name] look at this" and she went over there and had to get with them and make them do right. And it wasn't [name] in charge, let me make sure I say that. I'm sure [name] wasn't in charge at the time but um, you know.

**Participant 124** 40:17

So that whole dignity- and so you know that-that whole idea of: because I'm hungry, you know, you know, you don't have the right to just feed me anything, you know, you know. I'm saying I should still get a chance to choose. That was a big issue. Um let me see- and then and also you know, like in that particular [inaudible] I don't know. Do we have- what is the other one we had over there? Because I had my box- let me move my box so I can see you.

**Participant 124** 40:46

Alright, availability. Okay, so then if we talk about we talk about food I mean- so let me go back a little bit. So even in quality of life- even if people were shopping at a chain, a grocery store, or shopping at a convenience store they still had options to pick what they want and what they didn't want. The only thing limiting their options was affordability right. If they couldn't afford it then they couldn't afford it that was the thing about that. The-the education piece was- is in my mind both personally and professionally very important. Because what we also found as we were doing our work is that people didn't know how to cook fresh food. We did- we did projects where we gave, you know, we bought knives and cookware. I mean for for daycare centers and stuff, so because they did not have that and we actually was working to get some people to go in and do some training around that. You know, how do you prepare stuff?

**Participant 124** 41:45

My-my-my-my favorite story about this is I had a neighbor who had a huge garden and backyard and she was in Texas. And so she called me one day and she said go over there and pick the stuff because my husband's not gonna pick it. So she's already told him- "I told him you's coming so just let him know." So okay, so I call and I picked green beans I must have had like 2 44-gallon garbage bags full of string beans that I- that me and my kids picked off of this- out this garden. And I had greens. I had a big big giant bag of greens, and I had like an eight pound cabbage. I had just ridiculous stuff out this garden right? So I only can use so much so I would drive around and give it to- So my next door neighbor was a young-younger woman. She is in her like mid 30s or something and I went over I said do you like some fresh string beans? And she said, "Well, how do you cook them?" And I just looked at I said, "well, you can wash them, you know, you're gonna snap them and you're gonna boil them with some-" Oh, she said "Oh yeah, you could put some pork- a ham hock in." I said "Or smoked turkey, yeah, that works." So she actually gave it to her mother and her mother cooked them. And they- and then she came over my house and said "Do you have any more of those green beans," my mother loved them. So I had to give her some more green beans.

**Participant 124** 42:52

But just the idea that people didn't know how to cook them and prepare stuff was just absolutely was a huge issue for for everybody. And-and, you know, that was- that was a challenge. And, and and even so- the farmer's market had a program, they still have a program, called Flint kids cook. And the goal of that program was to introduce home cooking and food nutrition to children. So young people, right. And that program has been extraordinarily successful. And we started the first one right. I don't know if it was called Flint Kids Cook yet because that's the one with Michigan State. But we started the first one at the farmers market. And, I don't know, have you been in the farmers market [interviewer]?

**Interviewer** 43:43

I have- this is very- I joined this last year and because of COVID I haven't gotten the oppportunity

**Participant 124** 43:50

Tha's fine. Because you could go to the farmers market and still not see what I'm getting ready to talk to you about. The farmers market has these two kitchens, right. And because they have vendors there that cook their stuff in those kitchens. Well we would have one kitchen and the kitchen has a glass wall, right? So you can see into the kitchen, we used to go over to the thing and people will be just lined up outside of the glass at the glass- parents, grown people. Watching these kids cook. And then they will bring their siblings and everybody was so excited about this program. And you know, and that also told us that a lot of what we needed to do was make sure we were educating people around how to cook food, how to choose food, introducing them to new foods, you know, all those other the kinds of things that go along with developing that skill.

**Participant 124** 44:34

So we did a lot of stuff around that. And I was really happy my son was in that program. And actually and after he did that he came back with [name]. And he taught a couple of sessions, [name] brought him back to teach the kids. So it was- and he loved that. So the education piece was really huge, is really strong. And then engagement. Because the youth engagement is community engagement, right? So because what the young people did was go home- because we would send them home with the food. And so they would go home with their families and prepare this meal that they just learned how to make. And so it was- it was- it was powerful. It was very, very powerful. And now the program is called Flint Families Cook. So that's what it's called now.

**Interviewer** 45:18

Yeah.

**Participant 124** 45:20

Let me see. Okay, so availability, I'm going to tie availability to the mobile markets because the purpose of the mobile markets was to put the food in community. Especially with the, you know, the use of double up food bucks and food stamps, and all that kind of stuff. That was the purpose. And what happened with that was we ended- So we used to get requests to go to schools, and we would get requests to go to different places, to you know, have advanced the market setting there. And the thing about it was- so we never gave away food. So our food was never free. And we had to be clear about that and make sure we weren't going to be where the food- where the food bank was. You know, we would talk to each other and say, "Hey, are you- who's doing what." And we would not be there at the same day, because we didn't want people to get- make that mistake.

**Participant 124** 46:10

But the availability of the mobile market helped us get food in places that it may not have gone. Including, you know, as we work with the convenience stores, and stuff like that. We even started supplying the convenience stores with produce. So even if we weren't there, we were still supplying them with produce. Alright, so I'm looking for connections. So I would connect community engagement with education, because we also did stuff around growing. So you know, we had a lot of hoophouse education going on. We had a lot of like courses and how to grow stuff. Like MS- we worked very closely with MSU Extension. On this- like their seed programs, and you know, just showing people how to grow stuff. And you know, we did a lot of stuff around that. Let me see what else? Yep. And what am I missing? I think that's it.

**Interviewer** 47:26

Um, cool. So added education, quality of life is respected, affordability, and availability. Would you like to add partnerships to this map?

**Participant 124** 47:40

Yes.

**Participant 124** 47:46

Oh, I'm also gonna say grocery store closures have a- had a, I don't know if it's positive impact on that supplemental stuff. Because when they close, they had to- we needed help. Emergency food and all that kind of stuff. So, okay, you just added what?

**Interviewer** 48:09

Partnership

**Participant 124** 48:09

Partnerships, okay, partnership there

**Interviewer** 48:11

I can move it around based on where it makes the most sense to place it. This is a free space.

**Participant 124** 48:18

Okay, so, partnerships. Partnerships was huge. I mean, we couldn't have done any of the stuff we did without partnerships. And we have very non traditional partnerships. So we had the YWCA. We had you know, like food folks, we had you know, [name] who you know, works you know, in community- in economic development. And we worked with everybody. We work with farmers, we work with universities, we've worked with the food bank. We worked with businesses, we worked with the Chamber of Commerce, we worked- we worked with everybody we could possibly work with.

**Participant 124** 48:54

Because we, even at the beginning, I- you know, because people kept telling me to invite certain people to the table and I kept saying "no, we're trying to create a system. We're not trying to re-reproduce what we've been doing." We trying to get everybody involved who wants to be involved. And we're going to find- and it's going to be one of those porous kind of things. So you come in when- you when you need to and you go out when you need to. We- you know so that was just like super important. Even when we started we broke up into our groups. We have people who focus in you know, like retail and- um where else? We didn't have anybody in distribution. We had a lot of people. We had the health department involved. We had- we just had a ton of people. And it just grew and grew.

**Participant 124** 49:37

Then we got foundations involved, right. We got you know, like the health- Michigan Health endowment fund. And they were huge supporters of the work, I mean absolutely huge. Churches, you know. You name it ,we were-we were we were with every body we can be with. And we-we spent time educating them into the food system. Because nobody, I mean for me included, nobody really understood how big a food system is, And what we would do- we would start with a common denominator: everybody eats. Everybody eats no matter what you eat, you eat something. Right so if you eatin something come on to the party. Because we are all gonna be- we're gonna do this together. And it just- it was- it was- it was really- we had really strong relationships.

**Participant 124** 50:21

Even to the fact that we had an outside funder come in. The American Health- American Heart Association. They came in and they asked us to pull some people together to talk to them about some additional funding. And one of the things that came out was it- It was so wonderful because I couldn't talk that day. You know [interviewer 2] no that was God right? So I had no voice and so I went to this meeting and I'm sitting there and somebody said "I really hope that you don't use this money to split us apart because we've worked so hard coming together." And-and that was on the- I couldn't even talk. And I was looking at them and-and they looked at me. Because I had told them that. I told the funders that, like listen, we've-we've spent 4 years cultivating these relationships. Don't you come in here and and pit them against each other again, right.

**Participant 124** 51:07

Because we had a whole process, you know, we would- you find out about a grant, I pushed the grant out: "Hey, who's interested?" If you're interested, let's get a meeting together, let's talk about, and let's see how we can put our stuff together come up with one plan. And we would pay for the grant writer; we would do all that kind of stuff. So we had a- we had a process. And-and when they said that, I just thought "okay, I did my job." Because they're asking for that to stay, you know, on their own. So I didn't have to do anything else. So-so yeah I don't know if you got anything out of that other than that one line but I'm just saying.

**Interviewer** 51:40

I think I'm like hearing about what might be my dream job

**Participant 124** 51:48

You know I- when I first started I did not think at all- because I'm not I wasn't a food person right. I just, I mean I eat, I cook, I you know all that good stuff. But I didn't think of my life that way. And when I got into it, I was totally overwhelmed but I had great teachers. I had people around me who invested in me and pour their knowledge into me and let me do- let me be me. Because I'm an engagement person. Yeah that's what my background was right? So you know it just- it just worked. It was great and I loved it. I loved every minute of it.

**Interviewer 2** 52:20

And it's still working. It's still bearing fruit.

**Participant 124** 52:26

I'm glad because I- we work really hard, you know. We got a lot of stuff going on and it was crazy. I need- I don't know. [Interviewer 2], do I need to put the food hub in here?

**Interviewer 2** 52:36

Why absolutely

**Participant 124** 52:37

Okay because I needed the food hub to be here somewhere cuz-

**Interviewer 2** 52:40

Absolutely

**Participant 124** 52:43

Okay so the the connection to the food hub, right. So A) the food hub came out of partnership. So it was born out of that but the- in community engagement, so we one of the first ways- We used to have convenings right. And the first convening we had was them introducing me to all the foodies, all the food people. And we did this process where we started you know- I had to you know, do story circles to talk about your connection to food. Because I wanted to bring it back to that point. And then we started talking about what we need. And every group said "we need a food hub." And what I told him was I can't promise you a food hub but what I'm gonna promise you is that we're gonna get our stuff together so when money comes we'll be ready to roll. And sure enough, we were ready to roll right.

**Participant 124** 53:30

So the food hub came out of this- it was what the community asked for. And it was what was needed and what it did was it connected that community, food community with financial opportunities. So opportunities to sell their food into our system, right. And for us to keep- to kind of close our system, right. So we can have our own stuff floating around our system versus this stuff coming from everywhere else. And-and the food hub now, I mean, supplies food to schools. GISC, I think they have- Well, I could find out that real quick. Just yell at my son real quick. I think they have eight schools, something like that. It might be more than that. One second — Okay, so it's seven schools and 200 boxes a week at the moment. And this is the slow time. Thank you.

**Participant 124** 55:22

My kid works at the market. He works at the hub. And that's his job, he does deliveries and all that kind of stuff. So they do all that kind of stuff. So that's another thing about this is accessibility, and it's relatively affordable too. Because you can get a box that you choose what's in it, and it'll cost you $15 or $30, depending on what it is that you want- how big, how much you want.

**Interviewer 2** 55:50

Can I bring one question out for you?

**Participant 124** 55:53

Yes.

**Interviewer 2** 55:53

So I'm gonna go back to the comment you made that it points to an opportunity for people to connect to the food financially, opportunity to sell local food into your own system.

**Participant 124** 56:07

Uh huh.

**Interviewer 2** 56:08

So the growers that are- their-their food is going through the food hub, right?

**Participant 124** 56:13

Yes.

**Interviewer 2** 56:14

Okay. This, this may not be something that goes on the map, but it's the question I've been wanting to get answered is- Do the growers have to meet certain criteria to sell food through the hub?

**Participant 124** 56:28

Yes.

**Interviewer 2** 56:29

Do they have to be GAF certified,

**Participant 124** 56:31

They do not have to GAF certified. Because the hub is- and we just- it's funny, we just had this conversation. So before I left, we were going to make the- we wanted the hub to be GAF certified, right. So they can do that. But you know, they don't have a lot of GAF certifiers in the state of Michigan. They got like maybe two or three and they're all not down here. So we were talking about how do we connect with our growers to get some GAF, you know, GAF certifier people that work in our area. So we can make sure that happen. So, and we do need GAF in order to sell to hospitals. So we're working on that now.

**Interviewer 2** 57:06

Okay, and I do know- I can connect you with that. I got the only farm in Detroit certified.

**Participant 124** 57:11

Okay. Okay, that's cool.

**Interviewer 2** 57:13

That's the question I've been wanting to know because if growers had to be GAF certified, that created a barrier.

**Interviewer 2** 57:20

That's a barrier right, right

**Interviewer 2** 57:21

What we did here was we participate in group GAF. Even still, only one farm in Detroit is GAF certified. It's an extensive process. I took them through it- my binder's like this.

**Participant 124** 57:32

Yeah.

**Interviewer 2** 57:33

Yeah. We've gotten through it every time. We got through it the first time. We've been through every audit, you know, whether it's the USDA or the state folks. So I know those people. So we'll put a pin in that, come back to it? I do know those folks. Okay thank you for answering that question. I've been wantink to know that forever. So the farmers are not required to be certified to go through the hub right now, which is a big blessing. I mean, that's, that's big deal.

**Participant 124** 58:04

And it was on purpose

**Interviewer 2** 58:05

Yeah, let me come out. We'll come back to it. [Interviewer] grab the reins, girl.

**Participant 124** 58:14

Yeah, we can't- we can't- We came- we came about all that on purpose, because we knew that that would be a challenge. And-

**Interviewer 2** 58:20

Okay

**Participant 124** 58:20

We still- but I just reminded [name] of that like two months ago, like, "Are we still doing GAF, right?" He's like, you know, "we kind of forgot about that." I said, "Don't" Because we need to, we need to keep growing who we can sell to.

**Interviewer 2** 58:31

Well, let me know. Because I'm serious. We just did- we get- we go through an audit every year. I know people, it can be done.

**Participant 124** 58:39

Okay.

**Interviewer 2** 58:39

You know kind of thing. Okay. All right.

**Participant 124** 58:43

All right

**Interviewer 2** 58:44

Back to the map.

**Interviewer** 58:45

Right. Yeah. So I just kind of wanted to review some things so far. Okay. To make sure it's reflecting, accurately reflecting what you said and see if there's any other connections you want to make. So, yeah, things two has been this sort of the driver of community engagement and partnerships, all this connection from earning and urban agriculture through the food hub, to sort of income to- and then sort of outcomes for the communities sort of increased availability, affordability and nutritious foods, and also some supplying to the supplemental sector. Is that fair? Would you like to add other connections?

**Participant 124** 59:21

That is fair, and also the food hub sells in some cases ,in limited amounts, to local restaurants.

**Participant 100** 59:30

Gotcha.

**Participant 124** 59:32

And they do- and the food hub also, I mean, they also do prepared meals. So they do prepare meals for senior citizens. And, you know, sort of got you know, like school- like yeah. So they do prepare meals as well. And let me think, let me look at this. Um, they are- they are partners, strong partners with the farmers market. They are not competitors of the farmers market. They are strong partners. And let me see what else we do when- Yeah, and the hub and the mobile market is the same thing. I mean, it's the same organization.

**Interviewer** 1:00:13

Gotcha. I'm gonna connect those

**Participant 124** 1:00:28

Because the mobile market gets your stuff from the food hub. So because that's our- that's our thinking

**Participant 100** 1:00:38

Awesome. Cool. So next thing we're going to possibly talk about, is you know, we, we started with the things that we wanted to talk about, right, so these are different sectors and some food system values. But we also wanted to give folks the opportunity to open it up and bring in anything else that they think is important or significant, or other outcomes that they want to talk about, besides these different values. So are there any other sort of concepts you would like to bring into your map?

**Participant 124** 1:01:17

So okay, [Interviewer 2], you're probably going to help me with this one, just kind of remind me of stuff. So one of the things I am going to bring in is always racism and that whole disinvestment in community. It is how we got to the water crisis in first place. It is the thing that has prevented us from working together, because of that scarcity mentality, right. That whole idea of you know, we're fighting each other we're cannibalizing each other because I got to survive. It- that really made things difficult for a long time and I hope that the work that- what I- what my prayer is for the work that I had my hand in is that we establish trust. That we established a way of doing things that shows people that we can make stuff happen, and that we honor the people who were involved with us you know.

**Participant 124** 1:02:29

I tried really hard it was just- it was, you know, it was only me. So I tried really hard to make sure people stay connected I try really hard to make sure we got the information out. I worked really hard because Flint has been so decimated by tragedy. I mean, there's been so many things back to back that has happened in the city in the- in the- in the water crisis was one of many. But it is going to be such a long term, traumatic event.

**Participant 124** 1:02:56

You know, I know people in Flint, you know, professional people who won't drink anything other than bottled water. Ever. Yeah, they won't I mean, not out of your sink, or anybody else sink. They can be in- we were in Alaska. And I asked them about the water. And they said "we have you know, like super good water, right?" You know, cuz, you know, it was. And I was like, okay. But the people that was with us, they would not drink that water. They would not drink that water. They wanted bottled water. And-and it was- it was interesting, because of the organizers of the trip, they made sure they told them that. That we have people coming from Flint, and they were gonna- they might feel some kind of way about tap water.

**Participant 124** 1:03:35

But it was it's just, it's just interesting. You know, racism is just such a pervasive thing. And now I know there's a lot of work around to expose that. But you know, and I'm not but- and I hope that it is successful. Because if it's not- I don't even know. We got, we have kids who are going to have lifelong issues. And I don't know that they're being- that the system is being prepared for them, or the the environment is being prepared for them. And that includes food. So I'm not talking out of [inaudible]. I don't think it's being- Yeah, I don't think they're- I don't think anybody's ready.

**Participant 124** 1:04:13

And then we've had COVID and, you know, so those kids are out of school and you know, it's just- it's just- it's just really- We really got to do something about racism and disinvestment. Somebody has to invest in those children. Somebody has to invest in the long term health of Flint. And since we don't have a public health plan, I'm not gonna get on that soapbox. But since we don't have one. We don't really have any direction.

**Interviewer** 1:04:39

Yeah.

**Interviewer 2** 1:04:43

Yes.

**Participant 124** 1:04:45

So I don't know if there's something else I suppose talk about [Interviewer 2].

**Interviewer 2** 1:04:48

I'm gonna say I'm glad you brought that up and it, you surface it on this map. We're going to actually do a whole series of of modeling interviews focused to look on, look at race and equity and how it impacts opportunity to engage in the food system at the community level, right? Yeah, and so some of those things will come out even more clearly, as to what's affecting that. Um, a couple of things, I would say, probably here. Um, you talked about, you introduced the urban Ag and that the producers- you did quickly touch on the fact that there are commercial kitchens, but you didn't necessarily speak to who's attempting to use those. Who's using those, and-and-and, and what the impact or implication of the commercial chicken- kitchens are on, like processing, you know, and people being able to do, you know, value added food. So you touched on the kitchen. So if you can say a little bit about that, because we've not heard much about the kitchens at all.

**Participant 124** 1:06:07

Well, because they don't have a whole lot of impact because they're full. Because the people in the farmers market, they are all full. And one of the things [name] was trying to do is, we had talked about this at the food hub, was putting some white boxes in so that people could come and be able to do those kinds of things. I think he's still interested in doing that. But that's a whole nother conversation.

**Interviewer 2** 1:06:28

When you say they're full, what does that mean?

**Participant 124** 1:06:31

That the-the- Who are they? The restaurants and the the folks at the market, they use them to prepare their stuff. So [name] at the the Thai place, he uses it to, you know, cook his broth for 24 hours, you know, that kind of stuff, right? So they're-they're in full use, so they don't really have any extra space. So it has not been able to be part of the system, because it's already used and already accounted for. When we did our program, we had to do it at night. And we had to do it on a day when the market was closed, because you couldn't get- you couldn't get in the kitchen otherwise.

**Interviewer 2** 1:07:11

Okay, thank you for that clarity.

**Participant 124** 1:07:14

Uh huh.

**Interviewer 2** 1:07:17

So basically, we're talking about new entrepreneurs are forced into nighttime and odd hours. Because people who are situated- existing businesses are situated near the kitchens are using them as an extension of their operation.

**Participant 124** 1:07:32

Well, it's not just- Well, yes, because that's part of their rent, right? This is what they get to do. But it's not just people who are close to it. This is anybody who runs you know, because you need, you know, you can't put kitchens in all the little booths. Right?

**Interviewer 2** 1:07:45

Right.

**Participant 124** 1:07:45

So, you know, they-they-they share that space, and it's at capacity. It's been at capacity for a while.

**Interviewer 2** 1:07:51

Oh, that clarified it. Okay. Okay. People who are vendors in the market? Yes. The first users of the commercial kitchens. Yes. Anybody outside of that there's no access because they've optimized-

**Participant 124** 1:08:06

There's, there's no access, depending on schedule, right? So yeah, you can use they have spaces, you can rent and then you can pitch in for that space. But you know, it has to be scheduled and organized,

**Interviewer 2** 1:08:18

Totally right. But I get it. I heard what- I got it. I got it. Okay. Thank you. That's another question. Commercial kitchens. Um, so outside of the people who are vending in the marketplace, are there other people wanting, like entrepreneurs that are not vending that might not have access to the kitchens for any reason? I mean, you know,

**Participant 124** 1:08:42

Yeah, so I-

**Interviewer 2** 1:08:43

Because obviously the first full-

**Participant 124** 1:08:46

Right, so I think- I think the answer, I think the answer is yes. I'm not really sure. So I don't know if I will put that on a map or not. I'm not really sure. Because this is what- so before I left, we were- I was talking to [name] and we were going to actually do a-a list of commercial kitchens in the city, right? Because a lot of churches have commercial kitchens, have licensed commercial kitchens. And we were actually going to do a list so that we could share that and [name] could share that with some of the, you know, entrepreneurs who wanted to do some value added food. Is you know, they were going to do that, and we just never got around to it.

**Interviewer 2** 1:09:20

I'm hoping to go back. Uh there was one other thing. I'm I'm going to go back to sort of values you've already put up. You did education, you did uh nutritious food. You did. affordability, availability

**Participant 124** 1:09:38

Quality of life, partnerships. There was one other-

**Interviewer 2** 1:09:47

Okay, those were the ones you you hit when you did.

**Interviewer** 1:09:51

Yeah, we've talked about all of them except community empowerfment.

**Interviewer 2** 1:09:55

Except for?

**Interviewer** 1:09:56

Community empowerment.

**Interviewer 2** 1:09:58

Yes. Okay.

**Participant 124** 1:10:05

Yep, and I don't know, if I- I mean, I don't know, if I have any strong connections with- Community empowerment, if we put that up there, what I would say about that is, is the fact that if you can control- If you can have food sovereignty, you can be very empowered, right? I mean, that's the- that's the thing, you know, we we are, we have not been a community that has been, you know, food sovereign. And we just need to do that. Just-Just so people understand where the food is coming from, and you know, they can control the production of their foods. We have a lot of gardens, you get, you have urban agriculture, we have a lot of gardens. And those gardens do, you know, a lot of- they produce a lot. And they usually end up at a church or, you know, they donate it in the community. And there's no way to keep track of how much is going out, or how much is being grown and, you know, that kind of stuff. So I don't know if we need to, but I'm just- that's that's just my thing about, you know,

**Interviewer** 1:11:12

Maybe if you could speak a little bit about what factors do you think contribute to food sovereignty? So one of the connections I made to food sovereignty would be gardening and urban agriculture. Are there other things in your map or other concepts, not on the map that you would think contribute to food sovereignty?

**Participant 124** 1:11:32

Hmm, that's not on the map?

**Interviewer** 1:11:35

Could be on the map could be not on the map, it was just, sort of fleecing it within the system. As we could sort of like, run simulations to see based on like, sort of what feeds into, you know, achieving, or contributing to more food sovereignty, less food sovereignty. What are some of the factors that influence it.

**Participant 124** 1:11:56

Well, one of the one of the things that contribute to food sovereignty is education. So being aware and being, you know, educated in, you know, what you're doing and why you're doing it, and how you're doing it and all that good stuff. The other thing is, let me see — So, in some cases, I think, I don't know- Is there a connection, do you have a connection between food sovereignty and yeah, you doing empowerment? Okay. Thank you. I don't know. I don't know. I'd havd to think about food sovereignty some more.

**Interviewer** 1:12:36

Yeah. Yeah. I'm definitely- Just if they're clear connections, you see between.

**Interviewer** 1:12:53

Alright, any other? I know it's getting a bit busy. Any other concepts? This is real concepts, it's incredibly busy.

**Participant 124** 1:13:03

It is

**Interviewer** 1:13:05

Is there anything else you'd like to add? Or change? Or do you want to move on to the next question?

**Participant 124** 1:13:09

I can move to next question.

**Interviewer** 1:13:11

So I will save this file really quickly. So my next question is sort of regarding one of the purposes of this research. Was not only to sort of gather the sort of understanding of what's going on with food in Flint and build sort of this the system map, but it's also to sort of identify and explore or analyze leverage points. You know, anything could be big, could be small changes that could be made in the Flint food system that would have positive outcomes. So I know this is kind of a very open ended question. But do you have any ideas of things that you would consider to be to be leverage points in Flint? You know, if you ran the world, what would you do?

**Participant 124** 1:13:58

Oh, man, oh, man. Hey, wait. Now hold on. Um, um, so. Okay, so I guess I would start with funding. And like this, oh, let me see. Trust, funding, partnerships. Let's start with those three, see what we end up. So funding in Flint has always been an issue. And it's been an issue because the standards are not equitable. So the idea that one organization can get $200,000 and give no supporting, you know, no evaluative information at all. And then you give somebody $1,000 and you want they arm and they first child, right? So it funding has been in Flint, a deterrent. It was not a deterrent, but it is a- It's a two edged sword. So in one hand, everybody wants it right? Everybody wants a grant, everybody wants free money. And therefore nobody wants to do the work and pay the taxes, like that we need to support our community. And the other side is that the funders have been very, again, inequitable in their distribution of funds. And the things that they fund are not necessarily things that we need.

**Participant 124** 1:15:33

Right. So in- I'm talking specifically about food. So at one point, they wanted to- they, the state gave money to the [inaudible] in Lansing to fund a- fund food related issues and things in Flint. And when I called and said what, you know, a couple choice words, "what are you doing." And then they sent this RFP down from Lansing and it was something nobody applied- nobody could get the money for. It had nothing to do with what we needed. Nothing at all to do what we needed.

**Participant 124** 1:16:03

So you know, this whole idea that outside forces know more than we do, in the city, the whole idea that that money can't be given, can't be trusted in city. And, and the idea that we- that we don't know what we need.

**Participant 124** 1:16:23

So the thing that- what happened with our food system stuff that made it work, doesn't mean I didn't have to beg for money. Doesn't mean I didn't have to go to my own organization to say, "this is why we need this money." You know, "give me this money, or I'm gonna be really pissed." You don't want me to be pissed working for you, because that's not a good thing. So let- you know, I mean, really. I mean, I had to go in there, because it was just ridiculous, you know, what I had to go through to get money.

**Participant 124** 1:16:48

But what- but what we end up doing was, it was the partnerships that helped us secure not only money from the community foundation, but that 2, that that three point something million dollars that built that food hub. It was because we had strong partnerships, we had our partnership agreements we had, you know. So every- when you look at our partnership agreement it's a work of art, because you know, exactly who's in the partnership, with what they're bringing to the table what their responsibility, and their role is. You know, everything is signed off by their boss. So the chief or the whoever the boss person is in this situation, they sign off on it, and we you know- And it's, you know, it was just, it was beautiful. And that generated a lot of dollars for us, because people could see who was doing what, and it was public, so people could trust what they were looking at. You know, those were- those things were like, super, super important. Again, the partnerships can't be, we can't do this without working together. And if anybody tries, they are lying, and they are leading everybody astray. You cannot do this without working together.

**Interviewer** 1:17:58

It's something that we've heard a lot in these interviews is that people talking about sort of community engagement. And so then they're like, whoa, whoa, wait, though, there is a huge diff- There's a lot of community engagement going on in Flint, very little of it is meaningful. Like, there's a lot of funding going on in Flint, very little gets the place that we actually need.

**Participant 124** 1:18:20

Because they don't they don't talk to each other, right? It doesn't- It doesn't. They don't- they don't talk to each other. So you will have, you know, every-every because every- because it's a buzzword, right? So it's like community engagement is a buzzword. So if I get three people together, if I call them and three people show up, then that's community engagement, but that's not community engagment.

**Participant 124** 1:18:35

We used to have 70 people show up. I didn't even invite 70 people, but we have 70 people. I remember one time I didn't even know- the last one we had, I didn't even know who was coming. When I- when I went to work that morning. I had like, like 40 people. And then when I came back an hour later, I had 45. And then I had- went up. So I'm assuming that's what it is. Think the whole farmers market. We had to go take chairs from the other side of the market because we had standing room only. And we used all the chairs, the people standing around the edge. And I got up there and I had to tell them, "y'all triflin." They was [laughter]. Because we didn't have enough food we didn't have. And I'm like, and "I hope you don't get to eat because y'all should've called me told me y'all was coming."

**Participant 124** 1:18:39

I mean, it was funny. They, you know, we laughed about it. But it was- that, but that's the kind of- when you do engagement that people feel connected to, and then people can see the outcome of it. And on a regular basis. Then people come, and you don't have to break your neck. They gon- people just show up. You know. So I mean that partnership, I mean, it was super cool. We have people working together. They told us we could not get g-card and the food bank to work together. And I couldn't wait to stand in one of those things and say "guess what we did?"

**Interviewer** 1:19:45

Yeah,

**Participant 124** 1:19:45

Now tell them what y'all doing. And let them tell what they doing, and how are they working together. We can do it. We just have to have the will to do it.

**Interviewer** 1:19:52

Yeah.

**Participant 124** 1:19:53

And we have to have a support to do it. Right. You have to be supported and doing it. But yeah, I agree with that. You know, a lot of community engagement is just so people can say they did it, but it doesn't matter. Um, I don't know, I think- I think I've run out of stuff.

**Interviewer** 1:20:12

And we have one more thing to talk about

**Interviewer 2** 1:20:16

That was extremely important, [participant 124], and just to put a pin in it, I want to come back to you and share with us, you know, some of these partnerships. Who was hanging out with who, who was doing what? Because what we want to do is make sure that we have touched and invited all those people into these conversations. So [Interviewer] is gonna ask you in a little bit, so about people. So I want you to think about partners and all those folks who understood that, we want to make sure we get them in this mix.

**Participant 124** 1:20:48

Okay. Okay.

**Interviewer** 1:20:50

I can even share with you, if it would be useful, a list of people that were identified through a social network analysis that this project did. Because there's a lot of like, the major players that like- I understand I'm just a random person sending them the email of like- I would love to talk to someone at G-card, but the one contact I have has not answered any my emails. And there's like, that's a very significant viewpoint to capture. So if you have any, any folks or recommendations that would be awesome.

**Participant 124** 1:21:18

Okay.

**Interviewer** 1:21:20

Awesome. So the last sort of thing we're going to talk about is sort of the impact of COVID-19. On Flint food system. Yeah, so how does sort of your your understanding how would you start maybe describing the impact of COVID-19 on the map that you made?

[COVID SECTION]

**Interviewer** 1:23:54

Cool. So go ahead and save that, and sort of wrap up because I want to, obviously, respect your time and our meeting ends at 1:30. So the absolute last question: is there. you know, talked a lot about these different food system sectors, values and COVID-19 a bit. But there's- Is there anything important about this conversation around food and Flint that we haven't talked about today and want to make sure that we sort of carry forward in this research?

**Participant 124** 1:24:26

I guess I would just say the importance of it. It is really important that we have data to support, you know the need the structures, what has happened. We need the- I need another food system navigators, that's what I need.

**Interviewer 2** 1:24:46

I said that- oh my God speak into the mic.

**Participant 124** 1:24:50

Y'all need another one of them, right. Because-Because having, as a model. Having people who can focus solely on the whole, while everybody else is working on their part is a super important thing. And I will also say that it happening- the way that- what made me and the work I did was so successful was the way I was positioned in community. I was working at a foundation, I didn't have to bring in any money, I didn't get any money. So whatever money I brought in didn't come to us. My job was to just get the money in, and make sure we got where it's supposed to go. And so I didn't have any vested interest in the outcome. But I needed outcomes. And so you know, so when I would talk to them about it, and it was said, "Well, you know, [Participant 124], what are you getting?" I'm not getting anything. I am here to, you know, lend my hand. And if you want to do this, yes, if you don't, okay, fine.

**Participant 124** 1:25:49

So I think that role is important in this work, I think is important in all works, I think that even you should have a education navigator, I think there should be a Public Health Navigator. I think, I mean, I just really think they need those people's roles in community. And one where it's not tied to an organization. Because if it's tied to organization, you have to carry out the mission of the organization. And I didn't have to do that, because my mission was all about community. So you know, that's what I would say. So I hope that you all keep going, I look forward to seeing what you all produced. And I hope, and I think that Flint will be better for it at the end. So.

**Interviewer** 1:26:30

That's what we're hoping for. So I'm going to put a link in the chat really quick. And it's just a quick exit survey, it should take you two to five minutes to fill out. There are going to be some sort of standard survey, we have all participants in any part of our research take. There are going to be several questions that are not even a little bit related to what we talked about today. So anything that you don't feel comfortable answering, you totally just skip it. And the two things that are important for our research would be the opportunity to recommend other people you think we should talk to. So there's a place to put names and emails. And then the last question- oh, yeah, what's up?

**Participant 124** 1:27:12

Well, I don't know who you who you talked to already. And I guess if [Interviewer 2]'s gonna ask me about partnerships, then we can-

**Interviewer** 1:27:18

Yeah, we can also talk about it over email, if that would be okay.

**Interviewer 2** 1:27:22

Yeah, probably easier to drop it in an email.

**Interviewer** 1:27:25

Yeah, definitely.

**Participant 124** 1:27:26

Okay,

**Interviewer 2** 1:27:26

For you, for you, because you're gonna know, as you think about partnerships in particular, yeah, that's gonna be something probably more conducive for an email to [Interviewer].

**Participant 124** 1:27:40

Yeah, cuz I don't really- So I don't really know who to recommend. Because I left.-I mean, I gave you [Interviewer 2], you have my list. And they have all the people that I worked with, and I don't know who else to talk to,

**Interviewer 2** 1:27:51

All I want you to do is just kind of off the top of your head. And we know you've done this. And so names that will already appear we will know. But just thinking through the lens of partnerships, and what you just said about people really getting folks in the rooms. Let us just see if anybody else comes back to your mind.

**Participant 124** 1:28:11

Okay. Okay, yeah

**Interviewer 2** 1:28:15

Because I've given them pretty much everything you've given me along the way. But just in you talking today, I've heard you speak some things that I hadn't heard before. So it was like a little deeper, a little deeper. So if you think about some of the programs and initiatives that you ran, and those partnership agreements that people were a part of, we're probably going to come up with some more names of folks that we haven't reached yet that we really do need to reach. Because the thing that is very clear, and you said this, and I've said this and I've continued to say it in certain places about the need for the role- a need for a convening agency to you know, work the system being able to point back to some of those critical things like you said, the level how trust and partnership and the transparency and the linking of initiatives, we're not hearing that kind of detail in these conversations.

**Interviewer 2** 1:29:31

So you being able to think through that lens and give us back a list of partnerships, we can- we can get people to the table and-and get a- get a sense of where they are now and what might need to happen. You know to move from: Okay, [participant 124] was the food navigator. She is not the navigator anymore. We've had triple pandemic in Flint since then, and here's where we are. And here are possibilities for where we can go. So that's kind of why do we need that extra thought from you around because you know more than anybody else.

**Interviewer** 1:30:09

Okay, and the link that I just put in is a sort of Google Doc that spreadsheet that I've been working on. Of sort of different groups that are involved in Flint that we would potentially be interested in talking to.

**Participant 124** 1:30:29

Okay, I'm just doing your survey

**Interviewer** 1:30:37

Yeah. And then I move the last question. If you have any interest in being contacted about any sort of events or results from this research, there's an opportunity to leave- say like, yes, I'm interested and leave an email or phone number. Because we unless people say yes, they want stuff we're not gonna just contact-

[OUTRO]