



MORE FOOD.
MORE FAMILIES.
MORE OFTEN.

The **NEW BUILDING** Campaign
for Loaves & Fishes Food Pantry

NAMED GIFT OPPORTUNITIES

The Market **\$75,000** **Committed**

The 3,200-square-foot market will be the heart of the new pantry, where clients will come to shop. It will be set up like a grocery store, with a focus on displaying food in an attractive way, enhancing the family shopping experience and allowing more people to shop at the same time. Expanded refrigeration / freezer components will let us offer a bigger selection of perishable foods. Clients will have shopping carts to take groceries to their cars.

Walk-in Freezer and Walk-in Cooler **\$40,000 each**

This essential component of the new building will let us store substantially more food onsite and restock the market easily and quickly. The new walk-in freezer (12'x15') will allow us to purchase and store significantly more frozen foods, specifically meats, to provide to our families. The walk-in cooler (11'x15') will let us preserve fresh fruits and vegetables from local farms and, in the future, from our community garden.

Fund a Food Pantry Manager for 2 years **\$35,000**

Loaves & Fishes is largely volunteer-run, but a paid Food Pantry Manager is an essential component of our operations. The manager is the face of the day-to-day operations of the pantry—ordering and stocking foods, maintaining our equipment, and interfacing with our families as they come to shop. An investment in this role is an important step towards realizing our goal of more food, more families, more often.

Community Garden **\$30,000** **Committed**

This key component of the community's food system will provide clients with fresh produce and the opportunity for a garden space of their own. We're partnering with the University of Maine Cooperative Extension Program to help design and install the garden. Cooperation and coordination between gardens, farms, retail stores, food processors and restaurants, can help reduce food waste, increase local production, and provide more food for our community.

Processing Area **\$25,000**

This new 3,200-square-foot processing area will enable us to store everything onsite so that we can sort and safely process donated and purchased food in a timely fashion and distribute it to clients faster. This will make a significant difference to our operations.

continued on the next page

Greeting / Waiting Area \$25,000

First impressions are important, and we want to ensure that the greeting area is warm, welcoming and comfortable. Clients will check in at the reception desk and will have comfortable chairs available while they wait.

The greeting area also serves as a resource center, where Loaves & Fishes will share organizational news and information as well as that of our partners; it will have a coffee station, water and a sanitizer station for visitors. For our clients who come with their children, the waiting area will have a table and books so kids can play while their family shops.

Kitchen \$15,000 **Committed**

With a triple sink, stainless steel tables, range and refrigerator, the kitchen will support education—cooking classes, recipe preparation and programming—for the families we serve.

Conference / Board Room \$15,000 **Committed**

The conference room is located on the second floor of the building and will be used for Board meetings or hosting other community organizations. The room can accommodate large in-person meetings and will also be equipped for remote events.

Loading Area \$15,000

The new loading area will accommodate large trucks to facilitate deliveries from Good Shepherd Food Bank and others. Deliveries will move directly to sturdy shelving prior to being moved into the processing area. A conveyor system will help with loading and unloading of products without compromising our volunteers' backs.

Cooling Shed / Root Cellar \$15,000 **Committed**

Fresh fruits and vegetables are essential to a well-balanced diet. Donations from our local farms and suppliers, produce that we purchase, as well as vegetables from our community garden, need cool storage space. The cooling shed / root cellar will let us store more produce on site and keep it fresher.

Pantry Manager / Volunteers Office \$10,000 per office **Both Offices: Committed**

In addition to a room for private conversations in the intake area, the new building will have two offices—one for the pantry manager and one for volunteers (each with a window into the market to provide both oversight and privacy).

Confidential Meeting Space \$10,000

This private space is so important in fostering essential conversations with our clients. It will allow them a secure, private space to share information and will help us assess their needs and determine how we can best support them.