



Joint Eastern Arun Area Committee Community Initiative Fund application



CLC Reference: 435/JEAAC

Local Councillor: Ian Buckland

Status: Preparation Stage (**Please note this application is in its preparation stage and the project cost is subject to change.**)

Overfunding enabled (refer to 'what we'll deliver' section)

Project cost: £3,541.00

Project Title: Littlehampton Community Fridge

About:

We need to hire a refrigerated van while getting funding for our own van to increase the amount of food saved from landfill and make it available to the local community.

Littlehampton Community Fridge has saved 3.5 tonnes of food from landfill in the first 3 months, which has then been available to anyone to come and take items from our Community Fridge located in Littlehampton Library. We are now looking to expand our operation by being able to collect additional excess food and store and transport the food safely from our donors to the fridge. We are looking to hire a van for a period of time whilst we apply for funding for our own van.

Project Delivery Manager: Fare Divide

About me:

Fare Divide's vision is to save perishable foodstuffs from landfill, and to inspire healthier communities by forging give-and-take partnerships making available surplus food to all

without judgement and stigma. Basically, we want to help open Community Fridges in West Sussex, having successfully opened the first Community Fridge in the Community Fridge Network in Littlehampton in 2019. We do this by collecting excess food from businesses and supermarkets, allotments and making it available to ANYONE to use, for FREE.

Website: <http://www.faredivide.org.uk>

Why we're pitching for a pledge:

This project has already hit the ground running, and hiring the van will help save more food from landfill and feed more of the community.

What we'll deliver:

- Save at least 1 tonne more excess food a month from going to landfill

How any extra funds raised from overfunding will be spent:

- To secure a lock-up and another refrigerator/freezer to store food offsite, to enable a more reliable flow of food to the fridge enabling us to handle and store more food, and make food available to more of the community.

Why it's a great idea:

Free, good food for the community. Helps businesses become zero waste. Better for the environment that good food is not wasted.

Steps to get it done:

- Hire a refrigerated van
- Work with excess food producers to collect more excess food