

Fieldnotes

Project: AFC Archie Green Fellowship Project/VFC2014-0005

Accession Number: AU2015-1014

Interviewee: Joshua Gibbs

Interviewer: Andy Kolovos

Interview Date: May 7, 2015

Interview Location: Mad River Food Hub

This interview with Joshua Gibbs relates to both the thread of interviews emerging from the network of suppliers to UVM Medical Center/Fletcher Allen Hospital and a separate desire to learn more about Food Hubs and the Food Hub scene in VT. I had been aware of the Mad River Food Hub in a very general way, but got some more detailed insight through Joe Bossen (VT Bean Crafters) and Joe Bulley (Screaming Ridge Farm) who had both used/use the facility to process food for their businesses. Bossen stopped using the facility to process product by the time he and I met for our interview, but continues to use storage there. Bulley was in the process of transitioning to his own facility closer to home at the time I interviewed him, and it is my understanding that he had left the Mad River Food Hub by the time Shannon Esrich and conducted the interview with Joshua Gibbs.

Shannon Esrich—an anthropology and food systems student from UVM who has been logging interviews for the project—came along with me. She met me at my house and we drove up to Waitsfield together in my car. Shannon is a student of Teresa Mares and is very sharp. She was terrific to have along for the trip and in the interview.

As usual I started the interview with biographical questions with the goal of getting a sense of how Gibbs arrived doing what he's currently doing. He has culinary background, on that eventually lead him to VT and to his role as the manager of the Mad River Food Hub. In retrospect, and after a conversation with Shannon, I do wish I spent more time on the Food Hub itself and less on his biography, but I do still feel the interview was worth while. Gibbs gave us an overview of his role at the Food Hub and how people make use of the facility and gave us a tour. The contrast between Mad River and the Intervale Hubs is quite interesting—the focus on providing processing support and do limited distribution. He was very keen to share with us the new dry curing facility they've installed. We ran into Joe Bossen conducting inventory on his stock, which was nice. Also got to see the stockpile of Lawson's Liquids beer kegs in one of the coolers.