

About Baton Rouge Community Fridges

BRCF is a network of people and fridges. The goal of this mutual aid effort is to reduce and de-stigmatize food insecurity in Baton Rouge. The fridges are 100% set up and maintained by volunteers. Emphasizing solidarity over charity, our aim is to provide our community members with a way to take care of each other.

VOLUNTEER

The community fridge is 100% run by volunteers. Below are some ways to assist, but feel free to let us know if you have another skillset you'd like to offer. If you're interested in volunteering, please feel free to join us on Slack and introduce yourself. You are welcome to do as much or as little as you can.

Sign up for a weekly shift to sanitize and tidy a community fridge.

Calendar signups for each fridge (google docs):

[Yes We Cannibal](#)

[The Red Shoes](#)

These 2 fridges are a 2 minute drive apart. If you have time to do both, feel free to sign up for the same shift for each fridge.

Cleaning shifts take 10-15 minutes per fridge and involve sanitizing surfaces, cleaning any spills, ensuring the fridge & freezer are cold, removing non-permitted items, tidying contents, and sending us a photo update.

Coordinate donations from restaurants and grocery stores.

This involves contacting restaurants and grocery stores to see if they're interested in setting up regular donations of leftover foods. And unless they can deliver it, coordinating with a volunteer driver to pick up the foods and drop them off at the fridge.

Transportation

This may involve picking up donations from restaurants, grocery stores, and individuals without transportation; and helping us transport larger things like building materials and refrigerators.

Build weather-proof sheds for community fridges

As we open more community fridges, we'll need volunteers who can either lead or assist in shed-building projects.

Plan a food drive

Anyone is welcome to host a food and/or toiletries drive and drop off the donations to a community fridge. When collecting non-perishables, we recommend prioritizing foods other than

canned beans and canned vegetables. Foods that require less preparation/seasoning are most needed at the fridges. Examples: Blue Runner Creole Red Beans, hearty canned soups, Spaghetti-o's, canned ravioli, chili, etc.