AGENDA:

I. INTRODUCTIONS (10 min.)
II. APPROVAL of MINUTES: August 7, 2013 (5 min.)
III. PUBLIC COMMUNICATION (10 min.)
IV. WORKING ISSUE TEAMS (WIT) REPORTS:
   A. MEMBERSHIP (10 min.)
   B. COMMUNICATIONS (10 min.)
V. FOOD DAY (Oct. 24th) - PROPOSALS / PLANS (20 min.)
VI. SUSTAINABLE THURSTON: “Food System Action Matrix” (20 min.)
VII. PUBLIC COMMUNICATION (5 min.)
VIII. ANNOUNCEMENTS & EVENTS (15 min.)

NEXT MEETING: October 2, 2013 at TRPC 3:00pm
Future Meeting Dates: November 6th – December 4th, 2013

Attendance and Introductions:

TJ Johnson, Sustainable South Sound; TFSC Chair
Karen Parkhurst, Thurston Regional Planning Council: “Food 101 - Processors” presentation is rescheduled for October 4th.
Lesley Wigen, Thurston County Public Health Nutrition; TFSC Communications
Sarah Rocker, Staff Advisor for TESC’s Flaming Eggplant; West Olympia Farmers Market: “South Sound Local Farms, Local Markets” Assessment with Lucas of WSU Extension.
Lisa Smith, Enterprise for Equity
Sash Sunday, OlyKraut, TFSC Co-Chair
Diane Grace, Food Sovereignty Nutritionist, TFSC Secretary
Aslan Meade, West Olympia Farmer’s Market, Buy Local Program at Sustainable South Sound. Representing Bank Local Washington
Heather Sundean, Produce Manager for the Thurston County Food Bank and Satellite Liaison with Hunger Relief Organizations
Martha Rosemeyer, Instructor, Evergreen State College, sitting in for Loretta Seppanen, Slow Food Greater Olympia.

ABSENT:
Lucas Patzek, WSU Extension/Small Farms for Thurston County
Peter Witt, Friends of the Farmers Market and Kiwanis Garden Projects
Loretta Seppanen, Slow Food Greater Olympia; SSCFT and TFSC Memberships
Erik Hagan, WSU Extension/Small Farms for Mason and Thurston Counties;
   Mason Conservation District; Co-Founder of West Olympia Farmers Market.
Katie Rains, Executive Director at GRuB  
Zachary Fleig, TESC Campus Food Coalition Co-Coordinator, Sustainability and Social Justice Dining Coordinator at TESC; TFSC Communication Team Web support.  
VISITORS:  
Sara Kukkonen, Volunteer Program Coordinator, Vista, with United Way of Thurston County.  < vista@united-way.org >  
Michaela Winkley, School Garden Program Manager, Thurston County Food Bank (previously Karen Rae’s position)  
Rachel Floyd, AmeriCorps Food Justice, CYS/Center for Youth Services with the Thurston County Food Bank

II. APPROVAL of MEETING MINUTES: August 7, 2013 (- Diane Grace)

Revised minutes were motioned, 2nd, passed for approval, and submitted to Lesley for upload to website.  
[Please submit corrections to Meeting Minutes to Diane at gracedd@earthlink.net.]

III. PUBLIC COMMUNICATION

No comments at this time.

IV. WORKING ISSUE TEAM (WIT) REPORTS: (A) MEMBERSHIP (- Aslan Meade)

Membership team continues to contact presenters for future TFSC meetings. Winter Strong, {Skokomish,?} was invited to present in December – during their busy fishing season. Charlene Krise of Squaxin Island Tribe has not yet accepted our invitation to present. Initiative-522 speaker may be available for October, see < www.yeson522 >.

Sash Sunday has a contact with Taylor Shellfish, and was encouraged to invite them to present (at November meeting?) and/or join.

Suggestion: Would Membership team schedule nominations and elections for 2014 Food Council Leadership? Some interface with Sustainable Thurston’s Matrix plan may be relevant to this.

B. COMMUNICATIONS (- Lesley Wigen)

Food Day October 24th promotion has been posted onto website.

Zach has been unavailable to assist with upgrading the “attractiveness” of the TFSC website. The Facebook page is ready, but not yet made “public”. Lesley will be in touch with Zach as he returns for TESC classes at the end of September.

DISCUSSION ensued regarding talent and time to potentialize the website: Volunteer recruitment versus Technology expertise? Is it time to pay for a skilled Webmaster? How? What is our long-term goal for the website? Communications team is to explore this matter. Discern Content – Management – Development – Social Media, before volunteer recruitment, to match talent to goals. The needs change, they are not static.

Sara Kukkonen suggested posting the position on United Way’s Data Base.
Is “Weebly” easier, less expensive and as capable as Wordpress?

Discuss this with Erin of Sustainable Thurston {erinmajors@coop.org}?

Lesley received (9/10/13) and will forward the revised **NDFRx Press Release with logo** to the Communications Team and Jeff Kleingartner for distribution. (The original got “lost in the cloud” during council members’ summer vacations.)

Send edited **Events and Announcements** to Lesley at tfsc0@yahoo.com.
To access **Resources**, go to [http://thurstonfoodcouncil.org/links-and-resources](http://thurstonfoodcouncil.org/links-and-resources)
Meeting **Minutes** are distributed via the **members list** c/o tfsc0@yahoo.com.

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### V. NATIONAL FOOD DAY October 24th: PROPOSALS / PLANS  (TJ Johnson)

In 2012, there was local government proclamations and promotion by TFSC. Loretta Seppanen and Slow Food Greater Olympia provided social media. There were house parties and discussions supporting local food.

**What should be done for 2013?** **Proclamations** are a popular idea; TJ Johnson and Karen Parkhurst will draft and arrange this, focusing on “this one day” as required (not broadly). TFSC can “Endorse” it. Karen will design **TFSC logo’d bookmarks for Food Day**.

TJ was contacted by the **Center for Science and Public Interest** who wants to ramp up depth and visibility of **National Food Day, October 24th**. They seek a commitment for years, offer tools and FAQ sheets; and have a website to post, find and link with local events. They request that someone from TFSC get in contact with them.

Sarah Rocker was asked to make a private presentation to the President and Staff of The Evergreen State College about **“What is the Local Food movement in the South Sound”** (1-1/2 hours). She can include FOOD DAY in the PowerPoint presentation, which can then be used publicly on October 24th.

**DISCUSSION:** In her TESC briefing, could Sarah include verbal descriptions? “Did you know about… local restaurants serving local food, year-around events, notice TFSC’s website’s Events page” and so on.

Heather Sundean, TCFB, said that Rachel Floyd, AmeriCorps Food Justice, will be providing nutrition education and FOOD DAY Labels on October 24th to four area schools.
Diane Grace offered Heather and Rachel a nutrition PowerPoint presentation to use (on CD, with five nutrient topics) designed in 2003-04 for WIC clients.

**DISCUSSION on FOOD DAY:** There are many “harvest fests” going on these days. Various events, happenings and organizations can be highlighted for attention. This is an opportunity to raise awareness generally; Local food is a “feel good” concept every day, not just on October 24th.

- Martha Rosemeyer will ask and help if Loretta (absent) could **create a FAQ Sheet**? Loretta has been involved in FOOD DAY in the past.
DISCUSSION: **Where can we get a list of Local Restaurants buying and serving Local Food?** Lisa Smith and Sash Sunday will combine existing resources to generate this list. TJ has a list of… (?) Use the TFSC Logo.

- Sarah and Lucas have research listings of restaurants “serving and buying local food” from the Assessment. Discussion explored permission for inclusion and contact. Sash will help out.
- What about those who are not listed (Ask, “Are you serving local food? Where do you get your dairy products?” etc). Could this be incentive for future participation? Highlight serving local + promotion; include concerns + labor hours? Perhaps wait until next year, a new WIT in January 2014?
  - Nineveh buys 40% from local farms.
  - 90% of restaurants buy from Costco, Safeway, Wal-Mart.
  - Jane Roseman (E4E) and Eric Miller (Eastside Co-op) were mentioned.
- Not inclusive? “If you are not on this list, contact us for next year!” Start promotion in January, 2014.
- Erin Majors <erin@olympiafood-coop> has a new local marketing sticker, “Ask me what’s Local?” Aslan will follow-up with her, to ask if she will present at TFSC on October 2nd. Taylor Shellfish is suggested for November TFSC presentation.
- Utilize the Library system, via Jeff Kleingartner. Note 2011 multi-color, multi-page hand-out, listing all of the food related media available through Timberland Library system.
- Should any of this be set up on the TFSC website? Please send Full Text for all Oct. 24th events to Lesley, for posting (copy + paste).
- Sash dreams of cloth napkins with the Thurston Food System Council’s logo. (Maybe next year.)

Regarding events, “We can say ‘no’.”

SUMMARY:
1. Martha will ask Loretta to help with the FAQ sheet.
2. TJ and Karen will generate the Oct. 24th Proclamation with the Elected officials.
3. Sash will generate the list of local restaurants serving local food.
4. Aslan will ask Erin to present in October about the new marketing sticker.
5. Karen will create an Oct. 24th FOOD DAY bookmark with TFSC’s logo on it.

**VI. SUSTAINABLE THURSTON: “Food System Action Matrix”** (-Karen Parkhurst)

Karen distributed to TFSC members the (green-red-white) 3-page hand-out titled “Local Food Systems” (draft Sustainable Thurston Action Tables – 9/10/13, pages 51-55). The document will be emailed out to TFSC Members, for a “quick turn-around” of individual comments, to be compiled by September 16 ~20, 2013; submit as group TFSC Endorsement, for September 23, 2013 Sustainable Thurston Task Meeting. [http://www.trpc.org/regionalplanning/sustainability/Documents/FINAL%20ST%20REPORT/Actions](http://www.trpc.org/regionalplanning/sustainability/Documents/FINAL%20ST%20REPORT/Actions)

GOAL F-1: “Coordinate local food planning efforts to create a socially, economically and environmentally sustainable regional system”.

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Using Federal Funds and participation from all jurisdictions, Transportation, HUD, EPA, citizens and others, the Sustainable Thurston Task Force has spent 2-1/2 years to build a broad interwoven plan and matrix, including sustainable economics. Please see the “white pages” for the Local Food Panel, chaired by Robert Coit; Karen Parkhurst and TJ Johnson are also involved. The plan lists action steps; this list “had to happen”, Community + Food! Karen had a conference call with the Federal agency, for TFSC.

The Matrix columns include Time-line (short-med-long-term); Lead agency; Partners.

Can “policy” work through us? Elected officials “recognize” TFSC. In November, the thick Regional Presentation Plan of Sustainable Thurston’s Matrix will be available on-line; and Karen brought in a few printed copies to share. The plan is currently out for public review.

Karen briefly highlighted and lifted up Action Steps F-1.1 through F-3.9 (abbreviated):

**ACTION F-1.1:** “Convene a food policy council / advisory group, bringing all the food “players” to the table and develop a local food systems plan, including a production capacity analysis” (Also Action L-2.2).” [= Thurston Food System Council !]

F-1.2: Gardens; Retrofit to include water in summer.
F-1.3: Consider food-related places as destinations; land use, ride-bike-walk.
F-1.4: Encourage more sustainable Ag processes.
F-1.5: Less land-intensive farming models, such as aquaculture or vertical gardening
F-1.6: Increase seed production.
F-1.7: Creatively improve soil.

**GOAL F-2: Enhance the economic viability of the local food system:**
Action F-2.1: Help support living wages; Agritourism; year-around income.
F-2.2: Work with long-established entities, such as granges and WSU, for networking.
The Evergreen State College is mentioned as a special partner with a prominent role.
F-2.3: Banking industry – We struggle with the loan formula versus cottage industries. There is a shift being brought to the table: How does “limited risk” pencil-out for current sustainability? Examples are found in Slow Money, CRAFT III (?) and Rooted In.
F-2.4: Regional multi-purpose Food Center/Hub: the Old Brewery in Olympia/Tumwater is getting lots of action and attention. Include Aquaponics. Let’s capture this energy.
F-2.5: Co-ops: share processing, equipment, storage.
F-2.6: Mobile operations: portable butcher, commercial kitchen.
A grant was mentioned from {South...Economics...} for the Anaerobic Digester.
F-2.7: Farmer’s transportation co-operatives: trucking co-ops; Food to Market to People.
F-2.8: No Net Loss of Agricultural Land; project to years 2025-2035.
F-2.9: A high percentage of land “is not” in long-term conservation. Incentivize by lowering water costs, subsidize + reclaim + rainwater harvesting.
F-2.10: Volunteer oyster seeding for waterfront property; Veterans groups and neighbors are doing this, to clean the water.
F-2.11: Implement strategies to track and resolve rural area issues: There are some conflicts and differing views. Even “the right thing” can have consequences. Build consensus processes so that everyone is informed, understands and can buy in.
GOAL F-3: Ensure universal access to secure, nutritious and affordable food in Thurston Region.

Action F-3.1: Bookmobile idea, mobile food delivery.
F-3.2: Food Hub to connect producers with users.
F-3.3: Food Hub locations for distribution, CSAs from worksites; explore integration with emergency food system.
F-3.4: Rural commercial Hubs.
F-3.5: Community Gardens, School Gardens.
F-3.6: Use large parking lots for Mobile Food Trucks and Farmer’s Markets.
F-3.7: Support food donations by “Institutions”…that improves access… to food throughout county. [*TFSC members recommended to replace “hospitality industry” with “Institutions”.]*
F-3.9: Taxes on junk food: explore disincentives.

The Lead on this is TFSC! We do not yet have “Resources”; application for grants is stated in the plan. Footnote: Stakeholder = participation, Partnerships = contribute financial resources. Is rewording needed?

COMMENTS: Sarah Rocker commented that Actions #F-2.4 and 2.5 and 2.7 and 3.2 are already underway, with Research and Assess before create; and End goal of Food Hubs of cooperation. Recommendation that Sarah and Lucas’s Assessment “unite as a WIT”; Assessment underway (medium timeline) as TFSC +Enterprise for Equity + WSU Extension/Small Farms.

Also under F-2.5: Talk to Erik Hagen, who has been with McLane (sp?) Grange in Thurston County for 2 years. They have developed a Farmer-lead Buyers co-op, purchasing and storing massive amounts of grain from Canada.

F-3.7: Aramark (TESC) donates significant amounts of food and money to food banks, i.e. from “Institutions” rather than “Higher Education”. Senior Services of SS benefit from Farmer donations to their Local Food Day, in Belfair.

F-2.3: Banking: Add “Non-Traditional Lenders” and local investment.

“It’s great that TFSC is the Lead. Resources? How will we do this? What does that mean? TJ will draft a letter, addressing community support, resources…

- What do Policymakers prefer: to have TFSC under “TRPC” or as a “stand alone” entity? 2014? Create a roadmap, into a working plan.
- Each entity can take the lead on specific projects.
- File as a Non-Profit to get funding? Do we want this? Revenue streams? Charge dues for membership?
- TFSC “Food” could model after Sustainable Thurston’s plan / outline; or Thurston Thrives “Health” model
- TJ’s letter can delineate significant actions that we have already achieved, in order to take next steps; propose, clarify, invite response, frame and urge the Next Step; be ready.
TFSC should present soon at “FOOD 101”… November? Three TFSC members can talk, present, activate; “How to DO the ACTIONS?” Saving Farmland, achieving Carbon Neutrality – so many actions are desired; +/- election year TFSC is the place where Actions occur!

The “first reading” of the thick Matrix plan will be at the November 1st Sustainable Thurston Task Force meeting, 8:30am, with adoption at the December 6th meeting.

VII. PUBLIC COMMUNICATION

Michaela grew up in a small town where ALL agricultural land was saved, with truck farmers and truck bakery.

VIII. ANNOUNCEMENTS & EVENTS:

To post Events and Announcements, please submit exact text and content to Lesley Wigen, Webmaster, at tfsc0@yahoo.com.

Events are listed on the TFSC website at http://thurstonfoodcouncil.org/events

(August 21st: There was a “Home Grown” fundraiser event at Fertile Ground.)

(September 11th: Older Crafts and “Reskilling” event was held at the Arbutus Folk School, which brings skilled Pacific Northwest teachers to share traditional NW crafts, including beekeeping, gardening, preservation, fermentation and much more. Future Phase 2 plans include a Commercial Kitchen. Located cross from the Old Courthouse, near NW Espresso. < www.arbutusfolkschool.org >

Heather Sundean oversees gleaning for Thurston County Food Bank, and was visited by Karen McCarthy Keller who was the first to start gleaning here 30 years ago (1984). Karen wrote “Our Right to Eat” in the South County, and donated a folder of related historical publications to Heather. Shall we scan onto TFSC website? Sarah Rocker previously interviewed Steven Buxbaum, who also has documents from the ‘70s.

Diane Grace attended the September 5th “Thurston Asset Building Coalition” panel on food programs for the low-income population. “Gardens!” Is there interest in a potential 2014 WIT to explore streamlining SNAP/EBT benefits to only “nutrient-dense” foods? (This is a Federal question.) Robert Coit believes in client choice. Previously, Lesley Wigen worked on a project to encourage convenience stores to offer more nutrient-dense choices. As there was little interest or compliance, the project was discontinued.

September 12: American Farmland Trust – Strategy for South Sound farmland preservation, with Lucas Patzek (mentioned by TJ).

September 14: “Indian Summer Harvest”, 6:30pm, the final Olympia Farmer’s Market 2013 Dinner by Friends of the Farmers Market, supporting special market projects, $75/person, featuring chefs Jeff Taylor of Waterstreet Café, and Will Taylor of Acqua Via. < www.farmers-market.org > or contact Treacy Kreger (360) 870-2040

September 15: Wendell Berry Community Garden 5th Annual Harvest Party, 1:00pm-4:00pm, tours, music, garden grown and home preserved food swaps, bring containers and fruit for fresh cider; at 928 Wilson St NE (between Yew and Pine St’s).
September 17 – December 3, 2013: “Cultivating Success in South Puget Sound”, Tuesdays from 6:00pm-9:00pm, 12-week program at SPSCC; $275 for 2 people; cc. Erik Hagan, www.cultivatingsuccess.org, erik.hagan@wsu.edu (360) 427-9436 ext. #177.

September 19, 7pm: Dennis Kucinich, Yes on GMO Labeling, Initiative 522 with a new Documentary produced by Elizabeth Kucinich; Sponsored by the League of Women Voters at OUU Church; 2200 East End St, NW, Olympia. (360) 786-6383.

September 21: Transition Olympia “Day of Skill Sharing”, 10:00am-5:00pm at (Quaker) Friends Meeting House at Priest Point. Seed Saving, Fire-starting, Cultivating Mushrooms; Build a 16-Brick Rocket Stove or Pop-Can Solar Collector or Bio-Sand Water Filter, or use a Solar Oven; Goat Raising; Local Food Security, Reinvent our Economy and much more, taught by local folks. < transitionolympia@gmail.com >

September 21: SSCFT “Farms Forever” Dinner & Auction benefit for Farmland Preservation; 4:30-8:30pm. Pairing farms and chefs: Kirsop and Will Taylor; Fido’s Farm and Lisa David of Nineveh; at Expo Center at Thurston County Fairgrounds; $75 after Labor Day. < communityfarmlandtrust.org >

September 21: 14th Annual Squaxin Island Native Art Auction and Traditional Dinner, 4:30pm-8:00pm, $75. (360) 432-3843.

September 23: Sustainable Thurston Task Force at TRPC, 8:30am.

September 28-29: “Effective Entrepreneur” for Employees to shine and articulate; all day process; all can attend; $275 reduced to $95; cc. Enterprise for Equity.

October 4, 8:30am: Sustainable Thurston’s “Food 101: Processors” panel with Sash Sunday, OlyKraut, Johnson Berry, Heritage Meats, dairy and others; at TRPC.

October 13: GRuB’s Annual Harvest Soiree, at Alderbrook Resort, Hood Canal, 3:30pm-7:00pm $75 ($140 for 2) fundraiser. < www.goodgrub.org/events >

October 29, Tuesday, 7:00pm: “Rebuilding the Foodshed: Remapping Our Expectations for the Food We Share” by Philip Ackerman-Leist, Instructor from Green Mountain College, VT is coming to TESC for Eco-Ag program. Might TFSC sponsor this evening speaker? [Sustainable South Sound is sponsoring; Site will be advised asap.]

November 15: Labor & Industry Ag Business training 1-day conference, for Farmers and Foodies to learn food business management, food safety, hiring, planning, development, taxes and more; contact Enterprise for Equity.

Early January, 2014: “Demystify the World of Financing” by Enterprise for Equity; lenders, how, who, meet. This will be held here and in 5 counties.

NEXT MEETING: Wednesday, October 2, 2013 at TRPC at 3:00pm

- (Erin Majors will be invited to present on October 2nd with the new local marketing sticker, “Ask me What’s Local?”)
- (Taylor Shellfish will be invited to present in November?)