

<b>TFSC / Thurston Food System Council</b>	
<b>November 6, 2013</b>	3:00pm – 5:00pm at TRPC
Meeting	<b>Monthly Meeting Minutes</b>
Facilitator	TJ Johnson, Chair
Note taker:	Diane Grace <gracedd@earthlink.net>

**AGENDA:**

- I. INTRODUCTIONS (10 min.)
- II. APPROVAL of MINUTES: October 2, 2013 (5 min.)
- III. PUBLIC COMMUNICATION (5 min.)
- IV. PRESENTATION – **Marco Pinchot, Taylor United** (25 minutes)
- V. WORKING ISSUE TEAMS (WIT) REPORTS:
  - A. LEADERSHIP (10 min.)
  - B. MEMBERSHIP (10 min.)
- VI. 2014 WORKPLAN PROPOSALS (20 min.)
- VII. COMMUNICATIONS – Website update priorities (25 min.)
- VIII. PUBLIC COMMUNICATION (5 min.)
- IX. EVENTS & ANNOUNCEMENTS (5 min.)

**NEXT MEETING *Date Changes:* December 11, 2013** at TRPC 3:00pm  
Future Meeting: **January 8, 2014**

**Attendance and Introductions:**

**TJ Johnson, Sustainable South Sound; TFSC Chair**  
**Karen Parkhurst, Thurston Regional Planning Council**  
**Peter Witt, Friends of the Farmers Market and Kiwanis Garden Projects**  
**Loretta Seppanen, Slow Food Greater Olympia; SSCFT and TFSC Memberships**  
**Lesley Wigen, Thurston County Public Health Nutrition; TFSC Communications**  
**Sash Sunday, OlyKraut; TFSC Co-Chair**  
**Diane Grace, Food Sovereignty Nutritionist, TFSC Secretary [gracedd@earthlink.net](mailto:gracedd@earthlink.net)**  
**Aslan Meade, West Olympia Farmer’s Market and Bank Local Washington**  
**Heather Sundean, Produce Manager for the Thurston County Food Bank and**  
**Satellite Liaison with Hunger Relief Organizations**  
**Zachary Fleig, TESC Campus Food Coalition Co-Coordinator: Sustainability and**  
**Social Justice Dining Coordinator at TESC; TFSC Communication Team Web support.**  
**ABSENT:**  
**Lucas Patzek, WSU Extension/Small Farms for Thurston County**  
**Sarah Rocker, Staff Advisor for TESC’s Flaming Eggplant; West Olympia Farmers**  
**Market; “South Sound Local Farms, Local Markets” Assessment with Lucas**  
**Eric Hagan, WSU Extension/Small Farms for Mason and Thurston Counties;**  
**Mason Conservation District; and Co-Founder of West Olympia Farmers Market.**  
**Lisa Smith, Enterprise for Equity**  
**Katie Rains, Executive Director at GRuB**

VISITORS:

**Marco Pinchot, Sustainability Director at Taylor United (shellfish)**

**Rachel Floyd, AmeriCorps Food Justice, CYS/Center for Youth Services and  
Thurston County Food Bank “School Gardens”**

**Patrick Suther, MES/Masters in Environmental Studies student at TESC**

**II. APPROVAL of MEETING MINUTES: October 2, 2013 (- Diane Grace)**

Meeting Minutes for October 2, 2013 were motioned, seconded, and passed for approval with the following amendments; then submitted for upload to TFSC website.

- Aslan Meade is no longer with the Buy Local Program of Sustainable South Sound.
- September 11, 2013 Minutes: Winter Strong is with the **Skokomish** Tribe.

**III. PUBLIC COMMUNICATION:**

**Rachel Floyd, Thurston County Food Bank “School Gardens”** reported on **Oct. 24<sup>th</sup>** National Food Day “Kale-Apple Smoothie” presentation with Mary Beth, Kindergarten Teacher at Lincoln Elementary; it went well. **Any plans for 2014? Heather Sundean** mentioned that the Food Bank hopes to have a “**more robust**” involvement.

**Patrick Suther, MEB/Masters in Environmental Studies** at TESC enjoyed the **Philip Ackerman-Leist event, sponsored by Sustainable South Sound on October 29<sup>th</sup>**, rebuilding and sustaining local and regional food sheds. Patrick is in his 2<sup>nd</sup> of 3-year masters program, studying “**SNAP and Rural Communities of South Sound**” **food for all economic levels.**

TJ Johnson added that “there were not enough chairs” at Leist’s Olympia Center event. TJ toured Leist through local community vegetable gardens at Kiwanis, Lincoln Elementary and Wendell Berry. In a follow-up email, Leist reported sharing the many photos he took with his **Green Mountain College students in Vermont.** As kindred spirits, they hope to **come here and intern next summer to study our local food system.** Orca Books and the library have copies of Philip Ackerman-Leist’s book, “*Rebuilding the Foodshed: Remapping our Expectations for Food We Share*”.

**IV. PRESENTATION: Marco Pinchot, Taylor United (Shellfish)**

**Marco Pinchot, Sustainability Manager for Taylor Shellfish** in Mason County has just returned from New York’s James Beard Sustainability Conference. He applies **constant vigilance to water quality, environmental activism, education and policy.** Taylor is now the largest supplier of **clams, oysters, geoduck and mussels** in the USA.

**Overview:** Taylor Shellfish started here in 1890 by J.Y. Waldrip. Currently in its 5<sup>th</sup> generation, Taylor Shellfish is now owned by 4<sup>th</sup> generation brothers and their kids, and is the **largest** shellfish company in this 3 county area with 500 employees in Mason County. Growing native Olympia Oysters and purchasing additional property in Willapa Bay from 1860’s – on, this was **the first agricultural export** from this region, preceding Washington’s statehood.

The waters became **over-fished and depleted.** The Bush Act {and another Act} were passed to preserve and protect {the aquatic environment and industry?}. The **Pulp Mill** opened from 1929-1959, polluting and pumping effluent into the bay. The “Sulfide

waste liquor cleaned the barnacles right off of the bottom of boats” when they moored for a few months in the water. In 1959, **Department of Ecology did not renew the lease.** Justice Taylor (who just passed away, after age 90) then purchased the polluted Oakland Bay and cleaned it up.

**Question: “Local food systems?”** There has been a significant increase and preference in the last 4~8 years for local food markets {over} wholesale exports (oysters are shipped nationally and internationally.) No middle man! Local; “we know them”:

- \* **Farm Stands**
- \* **Olympia Seafood Company**
- \* **Direct sales to Restaurants (4 years)**
- \* **A retail store in Shelton**
- \* **Top Food/Hagan**

**3 trucks deliver 5 days a week** to Seattle and Tacoma. There is still not much demand in Olympia. (Anthony’s has a contract with a Chelsey Farms).

Marco suggests that an **“Oyster Bar**, close to the Legislature” could be successful? Taylor Shellfish has them in Bellingham, Capitol Hill (with a wine bar), and potentially lower Queen Anne Hill near theaters. “There are lines out the door, 7 days a week!” A Pioneer Square “letter of intent” has been signed. “Just oysters, to shuck and take home”, plus “bronze steam pots, for clams”, with a bar and wait staff. They hope to open 6~8 more, one annually, such as Bellevue and Kirkland. This is an **evolving “Direct” model.**

**Question: Can you talk about farming on soil versus water quality “A versus B”, land and fish?** In the Skagit valley, it is livestock and not fertilizer that cause the algae bloom – which lowers the Oxygen levels in water – which results in fish kills.

[**“Eutrophication”**: Bacteria rob nutrients from the system. Plankton dies and sinks to the bottom, robbing oxygen; deep and higher water won’t mix. These events are often seen in Hood Canal. “Shape changes” in the shells are noticed. Another example is the “Jubilee” in Mexico, of fish and prawns washing up on the shore. Long ago in Totten Inlet, oysters grew slowly; now they grow quickly. Nitrogen + phosphorus increase the algae = the shellfish grow faster.

**Question: What about buffers between water and shoreline? “Recommended”.** Be vigilant to improve water quality. Sisters Nicole and Michelle Hopper are full-time educators to schools. They teach nutrients, septic interface, toxins, chemicals, fertilizer.

**Question: Shipping Geoducks? Controversy? Cleaning method? “Disturbs everything”?** Marco disagrees; they have studied this thoroughly. There are short term impacts with change and resilience. Taylor’s recommended solution is to insert pipes 6-inches deep + plant babies + put a net on top + leave crop in for 6~7 years, with harvests every 4~5 years. The disturbance, according to a University of Washington study on “storm events” equates it to “a boat wake”. After the water raft, loosening the pipes and pulling out the geoducks, the area is back to normal in two weeks. This results in increased biodiversity and abundance of invertebrates. The controversy has simmered down. Taylor Shellfish does not use “neonicotinides”.

**Question: What is the economic impact of Taylor Shellfish to the community?**

- Family-owned <opposite of Wal-Mart>
- Local multiplier (hire and sell locally), \$50 million/year
- No “seasonality”. Year-around employment, with Health Benefits.

- Recession-proof; did not lay-off employees.
- Demand outpaces production. Steady. “No Competition”, all are needed.
- Hire 20 local High School kids (of employees) for summer employment
- See “Profile of Willapa Oyster Farming”, an on-line film series by Keith Cox.
- Come look and share!

**Question: What can we do about Ocean Acidification and its impacts?** (Bill Dewey was referenced). Marco replies that there are other carbon problems (per Richard Feely’s 2008 research). **“It’s jaw dropping”. Carbon generated by humans goes up into the air, and then is absorbed by the ocean, which changes the chemistry; the current carries it down for a 50 year cycle, until a West Coast uprising, which is coming in at pH 7.8 and 7.6. The pH of water should be 8.2, alkaline; the calcium carbonate shells cannot form.**

There is a large Lobby to study this. All ocean organisms are impacted by acidification. “IF” from now on, everything was done as it should be, it would **still be 50 years before any results would be seen!**

Maria Cantwell secured funds to monitor the upwelling; if the water is too acidic, then it is not let in to the hatchery, and is treated to increase pH alkalinity. Even a small change in the acid pH (which is logarithmic in size) affects the larvae; the adult shellfish are not affected.

Willapa Bay has been more affected; there has been no “natural set” for 7 years; it is being transitioned to hatcheries. Historically, “buying seed stock” is not a part of these shellfish family’s budget!

**Question: What other impediments or issues are there? What can we do?**  
**#1 is Water Quality & Environment; address Ocean Acidification and Water Regulatory issues.** “The rising tide lifts up all boats.”

<b>V. <u>WORKING ISSUE TEAM (WIT) REPORTS:</u></b>
<b>A. LEADERSHIP</b> (- TJ Johnson)

TJ presented at TRPC, **Sustainable Thurston’s “FOOD 101” on Friday, November 1, 2013 about TFSC.** Liz of PSRC/Puget Sound Regional Food Policy Council, based in Seattle, also presented. They discussed 2 ways to organize our food systems; our history and our food council model.

**“What do they think, want, imagine? TFSC is named in Sustainable Thurston’s Matrix plan to take the lead in several actions;** we lack financial resources. What does a Policy Council do – and what does our Food Council do (or do we “go away”)? How important is it, and what are the priorities?

There were no responses, no questions. This was not interpreted as lack of interest; rather lack of focus, and preoccupation, with the 40+ citizens from South County with other issues, before adoption of the Matrix (in December) and implementation.

Dennis McVey requested the website link for TFSC.

Someone asked TJ, “Who pays you?” (TFSC members “volunteer”).

The suggested next step is to **submit a Proposal to Sustainable Thurston:** “This is what we think we should look like, to do these Action items. We need this-amount of financial support. **“Please take action”.**

**#1 Recommendation: “Develop the Proposal for TRCP”** [Requires our Action Plan].

Loretta shared about the **Food Safety Modernization Act** as November 15<sup>th</sup> is the deadline for “Response to Rules” to the FDA/Federal Drug Administration. Tom Philpott of Mother Jones magazine wrote about **Aggregation** and **Food Hubs**.

There are “**Preventive Control Rules**” to prevent “bad things” from happening. There are “**Produce Rules**” {for organization?}.

<http://www.fda.gov/downloads/Food/GuidanceRegulation/UCM345226.pdf>

- Small Farms (“All Farms”) producing **less than \$500,000/year in sales** who **sell over 50%** of their product to **Aggregators** must comply with the **Preventive Control Rules** (“hard rules”). This includes those selling to a Hub which then sends produce on to an Aggregator.
- Small Farms selling **less than \$250,000/year** or **selling 50% to Restaurants** (within 275 miles) are allowed to comply with the **easier “Produce Rules”**.

**Trying to aggregate and Hub builds a bridge to Farmer Direct Sales.**

- +/- increasing **Food Safety** is important.
- Farmers should not “place all of their eggs in one basket”.
- What is the FMSA Position? [Food Safety Modernization Act]

All food council members present agreed with the **Recommendation for TFSC to write in on this issue, by November 15, 2013**. Loretta will email details to members; please provide written responses right away, for Loretta to submit to the Executive leader.

- ***We should “match” TFSC membership’s “view” with TRPC Proposal.***

<b>V.</b>	<b>B.</b>	<b>MEMBERSHIP</b>	(- Loretta Seppanen)
-----------	-----------	-------------------	----------------------

[Katie Rains is out ill. She will email Membership information before next meeting.]

**Review:** 15 ~ 21 Members; with terms of 1 or 2 years (to stagger changes).

Membership Application Forms are required for all current and future members.

**Outreach:** to all Absent Sectors (more information coming).

**Squaxin Island Museum’s “Salish Bounty”** field trip is rescheduled for **November 21, 2013**. Meet at **3:00pm for carpooling** from “South Sound Bank” in the West Olympia Grocery Outlet parking lot. (Marco Pinchot invites everyone to **visit nearby Taylor Shellfish** on the way, before dark.)

The Exhibit (available until January 1, 2014 and open week-ends) has a video, photos, books, recipes and food highlights. Charlene Krise, Executive Director may be available to lead us through, and meet with us in a classroom afterwards. The Curator of this Burke Museum exhibit is Mandy McCullough.

<b>VI.</b>	<b>2014 WORKPLAN PROPOSALS:</b>
------------	---------------------------------

The following is a brief summary of TFSC “brainstorming” proposals, actions and discussion suggested for 2014. Members who suggested ideas will **email a written paragraph proposal** to Lesley/Communications, for internal distribution and review, for **a group decisions at December 11<sup>th</sup> meeting**. Proposals are to include:

- Name of member proposing idea.
- Describe the action being suggested.

- Write a clarifying paragraph or ½ page description of the proposal.

Diane Grace:

(A) **TFSC “Action Plan” Research and Output Recording Secretary.**

- [TJ: A group needs to be appointed to create the format of an Action Plan team; pending council decision. Katie is interested (via TJ).]
- [Peter Witt recommends that the Action Plan include “all council members, all year”; (plus “website content”).]

(B) **“2012 Census of Agriculture Nutrition Assessment”, for 270K predicted population.** Is Thurston County producing enough protein and key vitamins? How to consider 3-county food shed, with Mason and Lewis? Data available March, 2014. Thurston produces 2% nationally. Consider the Capacity Assessment of TRPC/Sustainable Thurston, and proposals by external groups.

(C) **“Water” WIT** as originally suggested by Jim Goche. Bring all of the various users, stakeholders and voices together for a Panel Discussion, education and to establish mutually beneficial goals. Perhaps at TFSC, or a larger event?

Sash Sunday:

(A) **“Serve SSCFT + Activities + Potential. “Help” aggregation + Education + participation”.**

(B) **“Network with other Regional and Local Food and Ag groups”.**

Loretta Seppanen:

Combine a review of **Food Action Plan + 2012 Census of Agriculture + SSCFT + Lucas + pull a new picture of our area and region. “What on earth is happening?” Compare + contrast with 2007 (and 2002?) Census.**

Karen Parkhurst:

(A) **“Legislative & process WIT” for State, County and Local.**

(“Legislative & Regulatory Update: Agriculture Committee” previously mentioned.)

(B) Create and sponsor a **“Local Restaurant WALK”: Come out and talk to us (TFSC) + what are the challenges of local food + increase contributions of local food at restaurants.** (“Mob” local restaurants?)

Aslan Meade: **“Local Investing: Food System”.** There will be an Investing Workshop on **November 5<sup>th</sup>.** **“Go LION”** (Greater Olympia Investment Opportunity Network, such as in Port Townsend) system will be **implemented in Olympia in 2014.**

TJ Johnson: **“Events + Education Committee”** for Quarterly events + **Build awareness + attract people.**

**VII. COMMUNICATIONS: Website update priorities** (-Lesley, Karen P. and Erin)

Lesley and Karen were joined by expert Erin [\[is this erinmajors@coop.org?\]](mailto:erinmajors@coop.org) who created Sustainable Thurston’s website. More color and photos have been added to TFSC’s website (from available themes) to provide a nice upgrade.

- For \$30 a year, we could have access to a much greater functionality, look and feel of our site. [*Suggestion made that members could donate \$1.50 each/year.*]
- **GOALS: What would we like to see?**

There are 2 types of Wordpress sites (TFSC currently has the first one):

- “Plug and Play” with limited customizing options available, unless you pay more.
- Fully customized.

An interactive exercise asked members to **list** 3 things each, on a file card, turned in to Karen Parkhurst to consolidate:

- **Audience:** Who are (or do you want to be) our websites top 3 users?
- **Organization:** What is the **Purpose** of TFSC’s website?
- **Content:** What Content do you want the website to have?

Council members shared their answers, with some common overlap and agreement:

**Audience:**

TFSC Internal Member use  
Citizens/General Public, interested listserv roster;  
Community Members, Policy Makers & Leaders;  
Partners (cross-promotion, policy, business)  
People new to (or visiting) our community, to link and connect;  
Long-standing community members;  
Community Volunteers and those seeking Food Sovereignty events to participate in;  
Users and Food Organizations: (how to fit in; how to become listed?)

**Purpose:**

- \* “One Stop” Home base for listserv and public to learn about local food system
- \* A community-based “home” for food system work and activities and connections
- \* Aggregating existing... Farmers Markets, Restaurants, SSCFT, Farm Map, Buyers
- \* Interactive site for members to create the “Food Action Plan”
- \* Link and connect inside / outside groups (TFSC to Partners, related groups & beyond)
- \* One source, where citizens can locate all needed information for reassurance that our population’s food sovereignty and food supply is secure.
- \* Data Reports
- \* Blogging on local issues
- \* Which Policies are under consideration + interactive
- \* “How can I get involved?” for volunteers, students, interns, citizens; Links;
- \* List WITs (Working Issue Teams) for volunteers
- \* Public events + Farm Map + food system map
- \* Agritourism
- { “How to fill events”? }

**Content? “Frequently update living changing Front Page”.**

Re-examine TFSC’s “domain”? <“not yahoo”>  
Clarify Resources Storage Links? Book club? Suggested Reading? Existing web entries  
**Identify key issues impacting the local food system** – Actionable items  
List WITs (Working Issue Teams) for volunteers  
**Represent “categories” (with buttons, like Sustainable Thurston’s website?)**  
**Visual Hub, with interactive directory**  
Users and food organizations: “how to fit in, and how to become listed?”  
“How can I get involved?” for volunteers, students, interns, citizens + Links  
Links to internships, especially for students: “time with purpose”.

**Either “Food Events” OR “Calendar” (but not both)**

Maps; Infrastructure

**DONATE button?** (501c3 status? Fiscal Sponsor?)

Contact information, Member List, some hyperlinks

State purpose, vision and mission of TFSC, and the benefits of involvement

**DISCUSSION: Recommend “Buttons”**

- TFSC first started meeting after October 14, 2011 Food Summit. The first Meeting Minutes were typed for December 5, 2012 meeting.
- Let’s have a “First Year Report” in December, annually: “Here is (a list of) what we’ve accomplished”.
- **Sample website model: “Thurston Here to There” with Linkages and Buttons.**
  - User friendly – Buttons to 12 issues (12 is a good number to work with)
  - Aggregates similar or related links under each button
  - Maintains the site branding (the look) throughout
  - Easy graphics (recognizable) to get around
- Buttons help users quickly identify and link with the information they’re seeking.
- Button examples suggested by food council members:
  - “FARMS”
  - “FOOD JUSTICE & ADVOCACY”
  - “RESTAURANTS”
  - “LEGISLATION & POLICY”
- Could we have a button for “FOOD POLITICS” for the LOCAL FOOD SYSTEM?
- **“We need CONTENT!”** Look to members and others to contribute a continuous flow of new submissions.
- See “OlyKraut” website for sample “Publications” listing.

Karen Parkhurst will consolidate this feedback into a report, “so we can decide as a group”; and send an attachment to Diane for the Meeting Minutes.

“The support for TFSC is done; it’s time to work on the rest!”

**VIII. PUBLIC COMMUNICATION**

Patrick Suther: “Excellent”.

**IX. ANNOUNCEMENTS & EVENTS:**

To post **Events and Announcements**, please send edited version to Lesley Wigen at [tfsc0@yahoo.com](mailto:tfsc0@yahoo.com).

**November 5<sup>th</sup>: “Local Investing: Food System”.** Aslan Meade mentioned this Investing Workshop and the “Go LION” potential for 2014.

The **Legislative Agenda** is important at **TRPC’s Local Food panel**, for State funding of Agritourism and **STEDI / South Thurston Economic Development Initiative**.

Sash Sunday will be attending the **TILTH Conference in Yakima** this week-end.

**November 16, Saturday, SSCFT farm-sourced Dinner at Acqua Via with Will Taylor, Wine Street and Water Street “pairings”;** 3:00-5:00pm Kirsop Farm Tour with colin Barricklow and Genine Bradwin, 6136 Kirsop Road SW, Olympia. 5:00pm Dinner at 500 Capitol Way S.; \$90. Tickets (360) 352-3590; proceeds benefit South of the Sound Community Farmland Trust

**December 10<sup>th</sup>, Tuesday, 12:00noon: “Slow Fish”-** Celebrate the almost 30-year Anniversary of **Slow Food’s Terra Madre** International Conference, and **start the conversation** – which is plentiful – about seafood with John Adams (son of Eben Adams) of Taylor Shellfish. Free, at Olympia Library.

**January 11, 2014 and “All Saturdays”:** **Olympia Farmers Market will be OPEN!**

**January 22, 2014:** **The League of Women Voters is seeking a speaker** for their meeting to **update their Local and National Agriculture Policy**, which hasn’t been reviewed for years. TJ was invited, but will be out of town. He’ll meet them next week.

Lots of **students** are **seeking people to interview on Food & Agricultural** issues – see Sash Sunday if available.

***Happy Thanksgiving!***

**NEXT MEETING – Please note date changes to 2<sup>nd</sup> Wednesday:**

**Wednesday, December 11, 2013 at TRPC at 3:00pm**

[December Meeting Minutes are allowed to be delayed due to holidays. – TJ, DG]

[Conference phone is available at TRPC for those unable to attend **new dates.**]

**Future MEETING: January 8, 2014**

[Note: Beginning January 2014, Diane is *stepping down as TFSC Secretary.*]

[Note: Beginning January 2014, Lesley Wigen is *stepping down as Webmaster.*]