TFSC / Thurston Food System Council

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<td>February 4, 2015</td>
<td>2:00pm – 5:00pm at TRPC</td>
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Facilitator: Aslan Meade, Chair
Note taker: David Skattebo, Secretary

AGENDA:

1. Introductions + Projects (2:00-2:05)
2. January Meeting Minutes (2:05-2:10)
3. Public Communication (2:10-2:15)
4. Guest Speaker, Robert Egger (2:15-2:55)
5. Short Break (2:55-3:00)
6. Working Issue Team (WIT) Reports (if necessary) (3:00-3:05)
   - Leadership
   - Inter-food group relations
   - Communications
   - Legislative
7. Breakout Working Group Sessions (3:05-4:05)
8. Whole Council Report Back, choose Scheduled Meeting Dates for chosen Priorities (4:05-4:50)
10. Events and Announcements (4:55-5:00)

Next Meeting: March 4, 2015 at 3:00pm

Attendance and briefs on member projects:

Katie Rains, Executive Director, GRuB: GRuB is hosting an institute providing information about starting GRuB-like projects on 2/25-27. On 3/26, they’re co-sponsoring (with Enterprise for Equity and Growing Veterans) a showing of “Ground Operations” at Capitol Theatre, to launch GRuB’s veterans work with Growing Veterans.
Karen Parkhurst, Thurston Regional Planning Council
Aslan Meade, West Olympia Farmer’s Market and Bank Local Washington: The Washington Farmers Market Association Conference will be held at SPSCC, on 2/6.
Lisa Smith, Enterprise for Equity
Lesley Wigen, Thurston County Public Health Nutrition; TFSC Communications
Rachel Floyd, TESC Campus Food Coalition Co-Coordinator, Slow Food Olympia
TJ Johnson, Sustainable South Sound, Food Systems faculty at TESC: TJ’s program is hosting a food justice film series the last 3 Fridays in February from 1-3pm at Lecture Hall 1; 2/13 Fed Up, 2/20 A Place at the Table, 2/27 Food Chains. There’s a culminating Town Hall on 3/4 from 9-12:30 in LIB 4300. Students in the “Food” Program will present on inequality in the food system, followed by a world-café discussion. The public is welcome. TJ asks the council to co-sponsor, and the council unanimously agrees to do so.
Gifford (Marco) Pinchot, Marketing Director at Taylor Shellfish
David Skattebo, TESC student researching the local food movement:
Ali Mediate, Slow Food
Michaela Winkley, Thurston County Food Bank: The Food Bank it’s warehouse facilities to a new space a few blocks away from the downtown location and were featured in 2/3’s edition of the Olympian.

ABSENT:
Sash Sunday, OlyKraut
Susan Ujcic and Annie Salafsky, Helsing Junction Farm

VISITORS:
Loretta Seppanen, Slow Food Greater Olympia, South of the Sound Community Farmland Trust
Victoria Leistman, Field Organizer at Food and Water Watch working on campaign to get antibiotics out of CAFOS, particularly a local resolution calling on Sen. Murray to co-sponsor a federal bill on this issue
Mindy Roule, Thurston Asset Building Coalition Coordinator
James Hibbs, TESC Center for Community-based Learning and Action Food Justice Liaison
Mary Kay Johnson, MES student at TESC, marketing coordinator for TESC Organic Farm, runs small marketing company and is currently in E4E’s business training program
Rebecca Potesnik, GRuB
Jim Groche, local farmer
Treacy Kreger, Friends of the Olympia Farmers Market
Peter Witt, Friends of the Olympia Farmers Market
Gabby Burn

II. APPROVAL of MEETING MINUTES (January 7, 2015)

Meeting Minutes for January 7, 2015 were motioned, seconded, and passed for approval without changes, and submitted for upload to TFSC website.
III. PUBLIC COMMUNICATION:

Victoria from Food and Water Watching talked about the campaign FWW is working on to get antibiotics out of CAFOs (caged animal feeding operations), particularly a local resolution calling on Sen. Murray to co-sponsor a federal bill on this issue. FWW is building a coalition getting groups to endorse the campaign. Victoria asks the council to endorse the campaign and add our name to the list, and the council unanimously agrees to do so.

Treacy Kreger mentions the Conservation District’s annual plant sale on 3/7—there will be live jazz and local food. He also mentions a Farmer’s Market fundraiser on 3/27 to help purchase new sound system equipment.

James Hibbs announces Farmworker Justice Day on April 15 at The Evergreen State College, which will feature Familias Unidas por la Justicia, who have led strikes and a boycott at Sakuma Brothers Berry Farm in Skagit Valley.

IV. WORKING ISSUE TEAMS

IV. A. LEADERSHIP

IV. B. Inter-food group Collaboration (Katie Rains)

Thurston Thrives Food Action Team plans to meet in March to work on the Food Strategy Map, which could seriously benefit from the perspectives of TFSC. Katie encourages councilmembers, particularly those in this WIT, to participate in working on that map.

IV. C. COMMUNICATIONS: (Lesley Wigen)

Ali Mediate is helping out with the website and gmail account.

V. D. LEGISLATION (Karen Parkhurst)

Agriculture and food are huge and difficult to track narrowly in this year’s legislative session. The first cut-off was Friday 2/6, which will shrink the list of bills. Karen will send out a digital database of bills.

HB 1568 “The GRuB Bill”, which is sponsored by Sen. Reykdal and advocates for GruB-like programs, will be heard in the Legislature on 2/6.
Robert Egger, founder of DC Kitchen and current director of LA Kitchen, and author of *Begging for Change*, presented to the council and answered questions about his work, commercial kitchens, and innovation in the non-profit sector.

Main points of his talk:
Robert talked about the work he’s beginning with LA Kitchen, and their model of training low-income people, including many ex-felons, in culinary arts, while producing and distributing senior meals. The senior meals are made with “irregular” or misshapen organic produce purchased from farms in California’s Central Valley by the “trailer load”. He talked about a social enterprise model, by using non-profits to make money by simultaneously meeting multiple societal needs (i.e. providing job training, senior meals, and purchasing produce from local farms rather than waiting for them to donate it). Robert talked about how the current non-profit model requires profit loss, while social enterprise models allow profit to be reinvested into the local economy. He also talked about the growing demand for healthy food, in part due to the rapidly aging baby-boomer population.

Robert also answered questions from the group, and spoke to issues of finding funding, working across ideological difference, and advocating for a new non-profit model.

### VII. Breakout Working Group Sessions (Aslan Meade, chair)

The group decided to condense the priority issues into three groups, by folding the broad goal of “untangling policy regulations” into the other groups, since all involved policy untangling. The three groups were 1) Farmland Preservation; 2) Institutional Purchasing of Local Food; 3) Development of a Food Hub and Commercial Kitchen.

Partially through the session, the Food Hub group merged into the Institutional Purchasing group, because of the interrelated issues between the two topics.

### VII. Whole Council Report Back (Aslan Meade, chair)

The two groups reported back and each decided to form new Working Issue Teams. Aslan asked the group where our commitments were, and what we thought we could accomplish.

TJ Johnson said that the Farmland Preservation group will meet again, and that they wanted to encompass Farmland Restoration, Preservation, and Expansion, rather than just preservation. They seek to get more people to the table to form a coalition, check their collective assumptions, and sketch out potential action. Before the next council meeting, the newly formed Farmland Restoration, Preservation, and Expansion WIT will meet to define the scope of their work and move forward.

David Skattebo and Aslan Meade talked about some ambitions to develop a campaign encouraging institutions to purchase 10% local food, and the potential of TFSC sponsoring the Farm to Fork event and using that as a launching party for that campaign. As a group, they recognized one of the main barriers to such a campaign: the lack of infrastructure to facilitate a larger scale of local purchasing in a way that was easy for institutions. The people originally in the Food Hub/Commercial Kitchen group saw similar barriers and joined the Institutional Purchasing group for this reason: you
need institutional purchasing to make a food hub work and you need a food hub to make institutional purchasing work. The group decided to form an Institutional Purchasing/Food Hub WIT, with the goal of figuring out what steps needed to be taken first, and who needed to be at the table. Some councilmembers brought up the idea of doing a local food purchasing/processing case study by setting up a sandwich stand serving all local food (particularly reubens) at Lakefair. Treacy Kreager said that this was something the Friends of the Farmer's Market could feasibly do.

The council as a whole discussed that we seemed to have more strength and potential as a convener rather than as a project-doer, and that we could provide support to projects that are being worked on by WITs, which can include community members who are not on the council.

VIII.  ANNOUNCEMENTS & EVENTS:

NEXT MEETING – Wednesday, March 4, 2015 at TRPC at 3:00pm
[Conference phone is available at TRPC for those unable to attend.]
Future Meetings: April 1, 2015

Draft Agenda Items: 1) Introductions + Projects: 3:00

2) February Meeting Minutes: 3:10

3) Public Communication: 3:15

4) Working Issue Team (WIT) Reports: 3:20

☐ Leadership

☐ Communications

☐ Legislative

☐ Inter-food group Strategy Map

5) Breakout Working Groups: 3:30

☐ Farmland Preservation, Restoration & Expansion

☐ Institutional Procurement, Food Hub, Commercial Kitchen

6) Whole Council report back & discussion: 4:20

   Schedule future Convening Meeting dates

7) April Meeting: Thurston Thrives Strategy Map: 4:45

8) Public Communication: 4:50

9) Events and Announcements: 4:55