

SSFSN Minutes

November 1, 2017, 9:30-11:30AM

Thurston Regional Planning Council - 2424 Heritage Ct SW Suite A, Olympia, WA 98502

Officers Present: Aslan Meade, Thurston EDC & Co-Chair; Katie Rains, GRuB & Co-Chair; Alyssa Auvinen, WA DOH & Treasurer; Cathy Visser, Senior Services, Secretary & TABC Food Hub Rep; and Lesley Price, TC PHSS & Website Coordinator.

Other Members Present: Shelley Ferer, TC League of Women's Voters; Tracy Smacairz, Heritage Meats; Russ Lehman, Food Action Seattle; Jeanne Rehwaldt, Mason Matters; Karen Parkhurst, TRPC; Lisa Smith, Enterprise for Equity Jenni Crain, Slow Food; Tara Witten, WSU SNAP-Ed; Mayra Pena, TABC Coordinator; Marilyn Sittaker, TESC; Sammy Berg, TC Environmental Health; Rachel Friedman, Sustainable South Sound; and Nora White, Thurston Conservation District.

1) Introductions/Announcements – During the meeting, attendees can write upcoming events on the sign-in sheet. People are encouraged to email fliers & more information to the group email list. Announcements can also be emailed to Lesley Price at PriceL@co.thurston.wa.us

2) Standing Working Issue Team (WIT) Reports

- **Leadership/Housekeeping**
 - Approve Minutes – October minutes were approved.
 - Leadership Succession Planning – Reminder that Aslan, Katie, and Alyssa all plan to step down at the end of the year. New chairperson or co-chairs and treasurer needed.
 - Logic Model revisions – Marilyn is willing to take a leadership role in helping us determine our direction forward.
- **Legislative**
 - Karen asked members present to sign up to discuss food and farming policies and issues that could be modified to improve services, programs, and funding. She'll reach out via phone and/or email to organize a meeting or conference call with those who signed up to participate.
- **Communications** –
 - SSFSN page is still food summit focused. Information page will go back to what it was before the summit. Mason Matters is not listed as a partner.

3) SSFSN 217 Local Food Culture Campaign WIT Reports

- **Food Summit** –
 - Organizers, hosts, attendees shared highlights and insights. Slow food felt that the lost foods sessions went very well. Jenni Crain connected with people at the food salon who will or have participated in her Oly Arts food podcast. The “yoga minute” was welcomed by many. The Friday night event was a wonderful party with lovely food and connections. Play-back theater by Heart Sparkle Players

captured the spirit of the event. Mayra got a thank you letter from a tiny house village participant. The food was great all day!

- Katie reported that on paper 135 registered for Friday evening, although attendance was close to 175 attended; Alyssa reported that 221 people participated on Saturday. There was not a lot of crossover.
- Core organizers to debrief fully at a separate meeting with date TBD.
- Documentation & evaluation – Katie reported that evaluation forms were handed out and captured from some participants. Marilyn took the lead to compile the completed evaluations. She reported that she has a student working on the data set and will bring results to the December meeting. *Seeds of Change* took pictures and captured quotes from all classes offered. Katie will need our help getting permission from participants so we can contact them for future food-related f/u work. She encouraged us to have delegate leads reach out to the people who attended on scholarship and ask them to share what they learned and how they will use the information in the future. Marilyn would like to help survey delegates in the future, which will be discussed in the debriefing session. Lisa contacted and got feedback from all Friday night vendors, which she'll share later. Karen plans to write an article about the food summit for *The Main Street Journal* by December 1st. She'll be reaching out for additional information from us.
- **Messaging & Outreach**
 - Distribute new environmental & social rack cards – Aslan asked that someone house the boxes of cards he brought. They are being stored at TRPC for now.
- **Fundraising**
 - **Overview of final revenues; expenses still in progress** – Total cash and in-kind \$32,628 dollars for the summit. Ticket sales were about \$8000 bringing total food summit funding to \$42,628 dollars. She's still working on paying out all vendors and tying up loose ends. She'll report out in December.
 - **SSFSN will host end of year celebration if funds available!** The leadership team will schedule something and get back to the group later this month. We will send a Doodle Poll.
- **What's next in 2018 – Leadership, Momentum & More**
 - Marilyn posed the question: "What can we do together that one or two organizations could not do alone, keeping the triple bottom line (economy, environment, and health) in mind?"
 - Aslan wondered if we could get energetic and motivate students or youth involved to help us move forward. He discussed "Org Support," which helps support other nonprofits.
 - Katie feels that an ebb and flow of SSFSN work is acceptable if that's how it rolls out. She plans to continue to be active on the SSFSN and is willing to work to help mentor youth who would like to do the work.
 - Rachel stated the Sustainable South Sound is presenting a plan to the City of Olympia to help increase garden access for every Olympia resident. She suggested that we consider taking on a project like this for our future agenda.

4) **Food Action** – Guest Russ Lehman, Executive Director

- Food Action rebranded and relocated this year to increase impact, realizing that while their mission had economic power, it lacked political power. They are taking the lead on implementing the recommendation of the 25-year prospectus/work done by the Round Table. Their new focus is policy and advocacy at the macro-level. He reported that surveys show that 49% of people are willing to pay 20% higher for organic produce; 27% willing to pay 20% more for organic poultry. To see the policies they are taking into action, go to www.foodaction.com There is currently a statewide ballot to prohibit the production and sale of genetically-modified salmon in WA State. He referred to an article by a Chef in North Carolina who challenged us to think about the working conditions of the food system. Do restaurant workers and farmers make a living wage? Are they able to buy the organic food some are enjoying, i.e., is our food system just? He encouraged us to go to the Food Action website, get informed on their mission, and help prevent genetically-modified salmon.

5) Adjourn

- **Upcoming Meeting(s) & Agenda Items:**

Adjourn 11:30AM