

Marin Food Policy Council
Meeting Notes
May 15, 2018
HHS Wellness Campus, 3240 Kerner Blvd, San Rafael

Next Meeting: Tuesday, April 17, 2018, 3:00 – 5:00 p.m. at the HHS campus, Room 110

Attendance:

*** = Voting members**

X	Alexandra Danino, SF-Marin Food Bank*		Lorenzo Cordova, BOS*
	Audrey Peck, Redwood High Sus. Ag.*	X	Lori Davis, Sanzuma*
	Becky Gershon, SF-Marin Food Bank*	X	Madelene McCann, Marin Child Care Council
	Bonnie Nielsen, UCCE	X	Madelene Hope, West Marin Waste Education*
	Bonny White, West Marin Com Services*		Marv Zauderer, ExtraFood.org
	Casey Poldino, Zero Waste Marin*		Miguel Villarreal, Novato USD*
	Elaini Negussie, HHS Nutrition Wellness		Paula Freeman, Covia
	Felicia Chavez, Systems Thinking Marin		Rachel Stover, HHS Public Assistance
	Gail Crain, CAM*		Reba Meigs, HHS Public Health*
	Gueidi Beltran, WIC*		Sheila Kopf, SF-Marin Food Bank
	Heather Bettini, CAM		Steve Schwartz, Interfaith Sus Food Collaborative*
	Janet Brown, AllStar Organics*		Susan Martinelli, WIC
	Jessica Bazan, YLI*		Teresa Fogolini, North Bay Children's Center*
	Julia Van Soelen Kim, UCCE*		Terrie Green, Marin City Comm. Services District*
	June Farmer, Marin City CX3*		
	Karimah Hay, Ag. Institute of Marin		<i>Guests:</i>
X	Kathy Carver, ExtraFood.org*		Debbie Friedman, The Concious Kitchen, Turning Green
	Kathy Koblick, HHS Public Health		Bruce Richard, Env. Forum of Marin
X	Laura Hettwer, HHS Public Assistance*		Jacq Streur, Zero Waste Marin
X	Lauren Klein, Comm. & School Gardens		
X	Liana Orlandi, Ag. Institute of Marin*		

6 voting members + 5 alternates = 11 total

Welcome and Announcements – Alexandra Danino and Lori Davis

- North Bay Food Policy Council Convening: Mendocino, Lake, Napa, Sonoma, Marin FPCs; day of networking, sharing info on building a robust regional local food system. June 26, 2018 in Petaluma. Register at http://ucanr.edu/nb_fpc_convening_2018
 - Alex will ask for MFPC feedback later in the meeting.
- ExtraFood.org has reached a milestone: 2 million pounds of food recovered & donated.
 - Lauren Klein - Senior Garden update – part of collaborative HEAL grant. Lauren is documenting needs and opportunities on behalf of UCCE. This work will be completed February 2019. Shared
 - Debbie Friedman - Concious Kitchen – partnership with Community Action Marin and UCSF to develop plan and proposal to shift food to fresh, local, organic. Put policies in

place to make that happen. Support local farmers, ranchers and kids. Carbon sequestration effort through regenerative ag. Just hired project manager. UCSF is research and evaluation partner. Looking at economic, health impacts.

- Laura Hettwer - HHS update: excited about SSI change. Average SSI benefit \$800/month.
- Madeline Hope - West Marin update – Zero Waste Marin, West Marin Coalition for Healthy Youth & Growing Roots finished a needs assessment in four communities: Tomales, Point Reyes Station, Stinson & San Geronimo. Youth were asked: “What are your best ideas for supporting youth in West Marin?”
 - Transportation - #1 issue, Activities, Physical spaces for youth to hang out, Mentoring – not enough adults sharing wisdom, Parent education/networking opportunities. Lots of opportunities for partners to help fill these gaps. Decrease risk factors across that region. Transition age youth (18-25) – dependence to independence, do qualify for SNAP/CalFresh, would like to educate more about that. Need to develop relationships with transition-age youth – least likely group to visit offices to get services. More likely to engage with someone in an activity center.
 - Census – 800 transition youth in West Marin. About ¼ of participants in needs assessment were transition-age youth.
 - SF-Marin Food Bank will connect with Madeline to get more information about demographics. Each community is different, but each community did have needs in each of the 5 buckets identified. Tomales always last to get any services. PRS less programming for youth & young adults to spend time. Bolinas/Stinson have more spaces for young people.
- Liana Orlandi - AIM update on Mobile Market – new site partners are being identified. Naming contest winner will be announced Friday. Launching this summer.
- Alexandra Danino - SF-Marin Food Bank – success story: individual will go from receiving \$19/month to \$175/month in CalFresh benefits.

Council Business: Updates

- **Small Poultry processing act update** - would fill a need for small producers.
- **AB3200 SSI Cashout** – In CA, if you receive SSI, you are not eligible for CalFresh. State has decided to end this policy. Good news for families and opportunity to work with Social Services to enroll SSI recipients now eligible. Will take effect June 2019.
- **AB2335 – Corner stores** – highlight – look for more information at the next meeting.

CA Food Policy Council Report – Steve Schwartz

- No report this month.

Break-out work group: Farm To School – Lori Davis, Madelene McCann & Jacq Streur

- Key Issues/Summary:
 - Farm to School/Farm to Preschool: encompasses efforts to serve local or regionally produced foods in all education settings (K-12)
 - Sanzuma: provides farm to school programs, negotiate contracts with local farmers for NUSD and SRCS, community wellness, nutrition

education/cooking classes, track all wellness data, collaborate with county organizations to provide wellness in Marin schools, negotiate contracts.

- San Pedro Farm: .16 acre farm at San Pedro. Nearly 1750 pounds grown to date this year.
 - 30 crops during year, mostly for salad bar. 20% of food served in San Rafael School District grown on farm or grown locally. 125 students every Monday & Tuesday. Difference between production garden and demonstration garden: created space for younger students to explore gardening without impacting production. Food harvested on San Pedro farm is sold to SRCS for lunch program or sold to local restaurants with proceeds benefitting farm. Produce also donated to San Pedro school resource center for families. Women-run farm. Grow year-round.
 - Processing lettuce challenge – district can only process 10 heads at a time. Problem – send excess to processing center in Petaluma (wash, chop, bag lettuce). Trying to turn container into processing center.
 - Purple carrots – meets need for different colored foods mandated by gov't. Crops planned each year with food service managers.
 - Hydroponics table – built by Marin Urban Farmers – grow 72 heads of lettuce in 4-6 weeks. Lettuce grown in water & nutrients only.
 - Grow organic, not certified
 - Keep data of all food grown in google sheets
 - Growing small amounts at Short School
 - School district pays less for produce because they provide land & water.
- What's happening in farm to school locally?
 - Assessment of school gardens in Marin County
 - Farm to Preschool – Madelene McCann
 - Marin Child Care Council – works with childcare professionals to increase quality in early childcare education. Provides Farm to Preschool programs to these centers. Show importance of farm to preschool as part of ECE. Help children understand where their food comes from & teach appreciation for nature.
 - Activities aligned to meet the different objectives for this age group (motor skills, etc.) but also combat childhood obesity.
 - Areas that encompass farm to preschool: buying local produce, CACFP options, experiential learning, starting gardens
 - Procuring local produce, start small, eat seasonally, invest in garden beds
 - Connect to local resources/organizations doing this work
 - Nutrition education: teach childcare providers how to incorporate this into their programs. Free equipment rental of blenders, curriculum boxes, etc.
 - Healthy Food Classroom – Policies, systems, environment: classroom is an important environment to impact way of thinking about food.

- Systems: learning how to incorporate into programs, Policy: helping childcare providers work with healthy celebrations
 - Harvest of the Month – (CAFF) implemented in Marin preschools. Good way to bring in parent engagement. CAFF put hold on Harvest of the Month website still up.
 - Farm field trips – Canal Community Garden, talking with IVC
 - Farm to preschool can happen without a garden
 - Zero Waste – Jacq Streur
 - Subsidiary of Dept. of Public Works: decrease trash in all ways possible: in this context – Zero Waste Schools Program
 - China – no longer accepting much of US recycling. “China National Sword” Local agencies stuck with trash/recycling. Recology Marin/Sonoma took over work of 4 local recyclers that went under.
 - Teach children from young age how to recycle.
 - Program: 7 phases: meet with stakeholders, waste audit, results presentation & planning, classroom education & assemblies, staff & green team training, infrastructure roll-out, post waste audit & adjustments. Repeat steps as needed.
 - Next: look to source. School lunch options – packaging
 - 75% less waste from scratch cooking vs. processed/packaged food
 - Biggest barrier: cost of lunches. Good Earth more expensive (less waste, fresher)
 - Laurel Dell school cut waste 46% to save \$12,000 year. Money could be spent elsewhere.
 - Local organic milk dispensers. Milk cartons no longer recycled.
 - Food Recovery – Food Recovery Hierarchy
 - Local Procurement
 - How to define local? Not standardized, but the Marin farm to school collaborative defines it as several Northern/Central California counties
 - Successful models outside of Marin
 - Encinitas United School District: 10-acre farm. growing lettuce/carrots on 1 acre for school lunch. Bus – downstairs lab, upstairs kitchen
 - Ramona – Composting with earth tub can handle meat, bones. Sanzuma working on implementing this composting program in Marin.
 - Another option for composting: Vermiculture
- Action Items:
 - Challenges: teachers not equipped to teach nutrition/farming. Fear about managing students in a garden with tools
 - Sustaining funding
 - Policy makers need to understand importance of farm to school
 - Federal funding not supportive of nutrition education.
 - Flip recess so kids eat after play.
- Next steps:
 - Write to Jared Huffman: Send a letter to Jared Huffman supporting the Beginning Farmer and Rancher Opportunity Act of 2017 (H.R. 4316)

- Write to support the Young and Beginning Farmers Act

Planning for June 26th North Bay Food Policy Council Convening

- Are there any accomplishments that you would like to share with the Convening?
 - HEAL Collaboration: Marin Food Policy Council
 - SF-Marin Food Bank mobile pantry
 - Created a food day in Marin County to bring awareness of access to food for low-income communities. Yielded a report that was an important accomplishment.
 - Lauren Klein will email list of MFPC accomplishments to Steering Committee to share.
- Provide an anecdote about success of MFPC:
 - Employment opportunities for at least 3 people because of relationships built through MFPC. Effort to make policy changes created employment.
- Strengths of MFPC?
 - Collaboration, cross-pollination, we all have same mission, stronger as a team
 - Leadership within MFPC shows what is possible. Takes power out of myth that we can't do it. Successes within Marin County show what's possible
- Why do you participate in the Council?
 - Interest in getting healthy food to hungry people.
 - Collaboration and make sure that preschool is not forgotten
 - Resource management across county
 - Forming collaborations, familiarizing ourselves with other organizations
 - Learning opportunities about the local food system.
- What are your hopes for the next 3 years of the MFPC?
 - Work & collaboration important, but need to get word out to public – Marketing and PR. To help change behaviors. Create public service announcement to help public understand why we feel so strongly about what we do and get them involved. 1 in 5 people hungry. Get the message out.
 - Have capacity to speak directly to superintendants, prison officials, hospital directors to change behaviors, decrease waste, create capacity to process fresh, local food here in Marin.
 - Align our goals with values that fit county-wide goals.
- If you had opportunity to collaborate with other councils, what would you want to do?
 - Learn what others are doing to learn how to do things better.
 - If we identify our challenges, do they have any successes they can share?
 - Share best-practices
 - Have they made any policy changes? How did they do it?

Closing – Lauren Klein

Meeting adjourned at 5:05 p.m.

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