

SLO County Food System Coalition Meeting Minutes

October 18, 2016, 4:00-6:00 PM UCCE Auditorium, 2156 Sierra Way, San Luis Obispo

<u>Attendees</u>: Nicki Anderson, Ellen Burke, Becca Carsel, Joel Diringer, Linda Fraser, Jesse Gibson, Lisa Henderson, Kylie Hensley, Kristin McMaster, Erica Ruvalcaba, Alyssa Vaziri, Jeff Wade, and Betian Webb

I. Introductions & Announcements

- Kristin The SLO Downtown Association implemented EBT July 7th and is working with Stephanie Teaford to boost student enrollment
- Ellen Hosting an Art Place America grant outreach event on 10/30 at an oktoberfest in Los Osos. The last workshop was in June.
- Jen The new food bank warehouse will open at the beginning of November.
- ? There is a farm to school working group mixer on November 15 (see flyer in newsletter) to bring together stakeholders and connect with the tri-county group to plan to host the Growing Edible Education Symposium in 2017 in SLO County.
- Jeff Woody Tasch, founder of the national Slow Money movement, visited SLO. See a summary of his visit on the Slow Money SLO website.
- Joel He is the evaluator on the new round of CFP grant funding. See his CFP summary report (3 pages).

II. New Round of USDA Community Food Project Grant Funding

See a summary of the partner organizations' grant activities on the Resources page of the FSC website. Each partner organization briefly discussed the work they'll be doing under the grant.

Food Bank

- GleanSLO will increase 200k lb/year of local produce harvested (800k lb by the end of the grant cycle).
- Working on culturally appropriate food distribution (e.g., family style markets in Shandon and San Miguel).

Promotores

• Provide bilingual health and nutrition education to communities in north and south county and the city of SLO. They work out of the Center for Family Strengthening office in SLO. They have 7 Promotores in North County and will recruit more.

Central Coast Grown

• Working on a job training program with 18-22 year olds with disabilities.

Youthworks

- At Oak Park housing, started 8 years ago with 6 students; now serves 400 students age 0-24 years in Paso Robles and into San Miguel. 40 students work for pay, kindergartners through college students on a sliding scale.
- They teach leadership and job skills, provide students paid work experience, and provide Oak Park with landscape maintenance. The students work in cooking (using CalFresh recipes!), woodworking, payroll/office admin, accounting, excel, Quickbooks, customer service, and handling cash.
- They also farm and produce about 100 pounds of fruits and vegetables per week, which go home to the families. The production is too inconsistent for a CSA (working with middle schoolers).
- Most students are bilingual and a parent volunteer supervises. First 5 comes in once per week. They operate MTWF after school and Saturday mornings. Thursday evenings are STEM curriculum. Youth cook for a community family night.
- They are looking for someone to teach baking, cooking, and career options.

Slow Money SLO

- Lack of a co-packing facility in SLO has been identified as a barrier to business growth.
- In January they will have a farm to restaurant mixer hosted by Farm Supply.
- Roxanne (an official farmer!) connected with Harvest Santa Barbara at the Farmers Guild mixer and they pick up directly from her farm. Harvest Santa Barbara has connected with Cal Poly too.

Public Health

- Focusing on smarter lunchrooms at Lillian Larsen and with individual schools in Paso Robles and with the district in Shandon. Smarter lunchrooms uses marketing and psychological tricks to encourage children to choose healthier foods (e.g., put healthier options up front, smaller sizes, appropriate tong sizes, bright colored bowls, a more interesting menu).
- They have harvest of the month in 4 classes.
- Developing a training the trainer training for food safety that's culturally appropriate in partnership with the Promotores.

One Cool Earth

• Will expand garden programs at two schools and connect to nutrition, Farm to School, and food access activities provided by UCCE, Public Health, and the Food Bank.

UCCE

- Will conduct Harvest of the Month programming at Oceano Elementary, Shandon Elementary, and Georgia Brown Elementary schools utilizing local and seasonal produce provided by GleanSLO.
- Will lead farm field trips for 2nd graders and their families for each of these school sites at local farms.
- Will teach at least 300 low-income residents safe, home food preservation practices to reduce food waste and maximize food resources.

Food System Coalition

- Will work towards EBT acceptance at all county farmers markets.
- Will assist food system entrepreneurs and farmers in connecting with Slow Money SLO and distributors.
- Will serve as the community reporting forum for the CFP grant.

III. Policy Updates

Wins

- The Farm to Food Bank tax credit passed; starting January 1st, farmers will receive a credit for 15% of wholesale value for produce donated to food banks.
- The CalFood bill passed; state budgeted money for food banks for the first time.
- (In January we will celebrate 2016 wins and set 2017 goals.)

IV. Work Group Updates

CalFresh

- Formed the SLO County CalFresh Alliance with partners such as Catholic Charities, First 5, Office of Education
- Kim McCoy Wade from the state DSS presented in July and BOS Gibson attended, which put pressure on our local DSS to do things differently.
- We need to modernize the process of enrolling in CalFresh.
- The alliance is meeting monthly and creating lots of action around increasing participation rates. (people getting enrolled on the spot)
- Is is possible to apply online and do a phone interview?
- DSS is issuing an RFP for organizations to conduct CalFresh outreach.

Food Hub

- The name "food hub" has negative connotations. People ask "What is a food hub?"
- The focus of the work group is making connections; think of a new name?
- There isn't a direct need for a physical food hub; connecting with Harvest Santa Barbara is working.
- They still plan to meet casually and to keep hosting New Farmer mixers.
- Ellen went to the Urban Food System Symposium in June and was inspired by a marketing campaign where restaurants pledge to buy 10% of their food locally to support local farmers. How? At farmers markets or CSA boxes or...?
- The new Lucia Mar food service director is rad, seems proactive.

Farm to School

• Hosting a mixer on November 15 to meet other people interested in different areas of farm to school, to identify with the movement, and to recruit volunteers to help plan the Growing Edible Education Symposium in SLO County in October 2017.

EBT at Farmers Markets

- NCFMA is promoting EBT at farmers markets in North County (spend \$10, get \$15 extra)
- handing out flyers (OCE, field nurses, promotores) need an updated flyer about what they can buy at each market

Next Meeting: Tuesday, <u>January 17, 2017</u> from 4-6pm at <u>UCCE Auditorium, 2156 Sierra Way, SLO</u> for 2016 year-in-review and 2017 goal setting