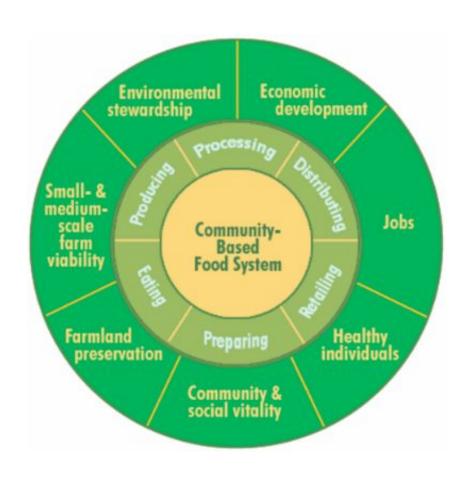
# WE ARE:

A COMMUNITY COALITION WORKING TO CREATE A SUSTAINABLE FOOD SYSTEM THAT IS EQUITABLE, PROFITABLE, RESILIENT, AND HEALTH-PROMOTING.



# WHAT'S HAPPENING IN OUR LOCAL FOOD SYSTEM?

# UPDATES FROM SOME OF OUR PARTNERS

SLO County Food System Coalition Winter Gathering - January 16, 2018

#### **Sharing 2016 Annual Crop Statistics**

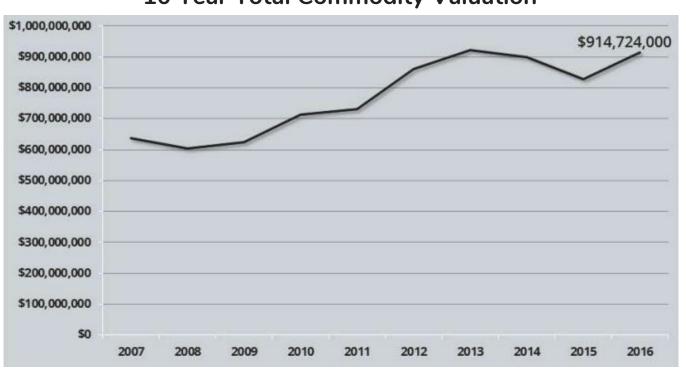
Compilation of annual crop statistics is a mandated duty of the Agricultural Commissioner as outlined in CA Food and Agricultural Code. Statistics are provided in April each year and are available in hardcopy in July.

Values are gross values and not reflective of net profit.

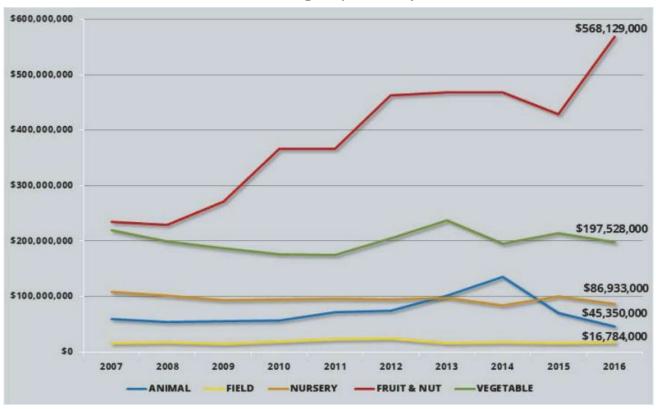
Information provided by individual growers is confidential.



#### 10 Year Total Commodity Valuation

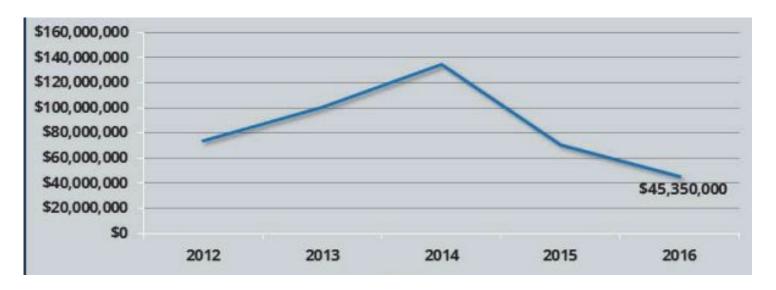


#### 10 Year Category Comparison



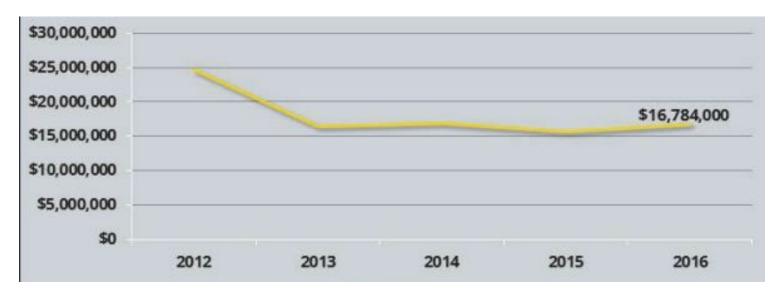
#### **Animal Industry**

Overall value dropped 36%. Impacts of drought still realized in 2016. Lowest # of head sold in SLO County since 1928. Increased consumer demand for poultry and pork drove beef prices down



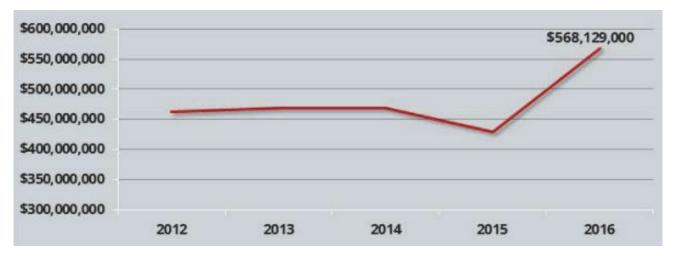
#### **Field Crops**

Overall value increased slightly by 8%, driven by improved rangeland values. Inconsistent growing conditions due to sporadic rain patterns. Overall, feed prices down due to reduced demand.



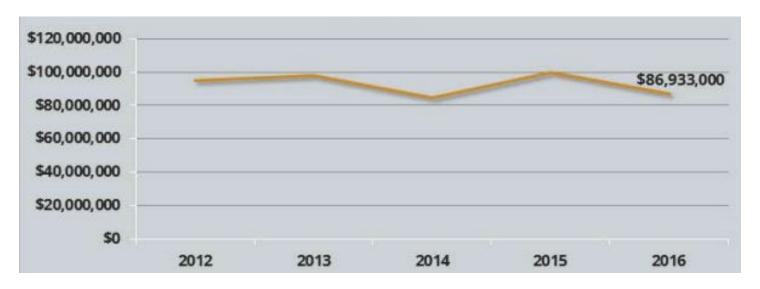
#### **Fruit and Nut Crops**

Total value for Fruit & Nut category increased by 33%. Wine grape values increased 66% to \$243 million. Strawberry acreage increased by 10% and value rose to \$241 million. Avocados increased by 169% to \$44.6 million. Invasive pest quarantines increased production costs to citrus.



#### **Nursery Products**

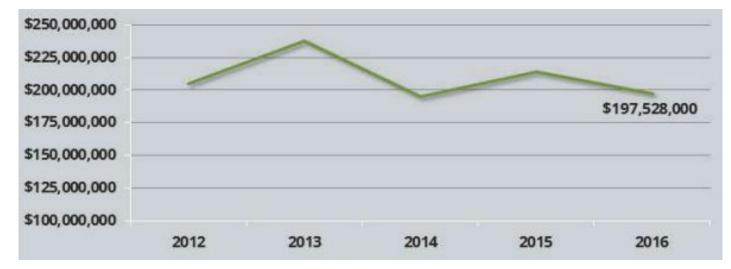
Nursery products declined in value by 13%. Continuing challenges include shifting markets, drought, labor shortages, and competition from imported products. Reduced demand for vegetable seedlings due to drought conditions.



#### **Vegetable Crops**

Overall value decreased by 8%. Growers who had available water produced high yields. Harvested acres increased slightly compared to 2015. Competition from mid-western states pushed prices down. Labor shortages continued to be a major

challenge.



#### **Top 10 Value Crops**

Wine Grapes (All)	\$242,900,000
Strawberries	\$241,282,000
Avocados	\$44,628,000
Broccoli	\$43,878,000
Cattle and Calves	\$39,984,000
Vegetable Transplants	\$34,195,000
Cut Flowers	\$29,547,000
Head Lettuce	\$19,582,000
Cauliflower	\$16,334,000
Lemons	\$16,008,000



## GLEANSLO

In 2017 we gleaned over 270,000 pounds of produce, which is our biggest year yet!

Also, we just hosted a viewing of the documentary Wasted! The Story of Food Waste at the Palm Theatre on January 10--over 100 people showed up to see it and to support GleanSLO!



## FOOD BANK

Our Neighborhood Food Distributions in Shandon, San Miguel, and Paso (the five involved with the CFP project) are thriving, thanks in large part to the partnership with the Promotores Collaborative. Volunteers were trained through County Public Health to teach mini nutrition lessons at these distributions, and our Nutrition Education Manager at the Food Bank supports them by making recipes and sending them out, along with all the supplies necessary, for the Promotores to teach lessons and give out samples.



## FOOD BANK

Additionally, we transformed our food distribution sites to offer produce "Farmers Market Style," which allows participants choice in the type and quantity of fruits and vegetables they take home. Promotores also actively encourage participants at these sites to take more produce. Since implementing these changes, we have seen an increase in the amount of produce participants are taking (an increase of 4,000lbs across the 5 sites from 2016-2017), as well as an increase in household participation.



# PROMOTORES





## PUBLIC HEALTH

Provided two nutrition trainings and trained 10 Promotores.

Helping Shandon Elementary implement Smarter Lunchroom strategies.

Harvest of the Month outreach material developed by Cal Poly interns.

Cottage Food Law handouts distributed through CAPSLO Home Based Care Providers.



## FARM TO SCHOOL - LOCAL PROCUREMENT

Local school districts continue to push forward on farm to school efforts! Lucia Mar, San Luis Coastal and members of the Central Coast Co-op have been actively working with local farms and farmers to bring fresh, seasonal, local foods to our menus! Highlights include local bread from Edna's Bakery in SLO, local veggies from Red Barn Farm in SLO, local kiwi from Mallard Lakes Ranch in Nipomo and local melon from RobinSong Farm in Templeton!



School Lunch Tray (photo credit: Kendra Aronson) with Spaghetti & Meatballs (local basil, radish, cucumber, celery from Red Barn Farm, local kiwi from Mallard Lakes Ranch, local whole grain garlic breadstick, CA milk from Producers Dairy in Fresno)

# FARM TO SCHOOL - LOCAL PROCUREMENT

Lucia Mar and SLCUSD applied together for a USDA Farm to School Grant that would expand efforts to connect the classroom, cafeteria and local farms. The grant would provide students monthly produce tastings and farm bios both in the classroom and in the cafeteria.



Red Barn Farm delivering to SLCUSD



Red Barn Farm (Farmer: Javier Magana), checking in produce with SLCUSD Supervisor, Shannon Cox

## CENTER FOR SUSTAINABILITY - SOIL HEALTH SERIES

A new generation of farmers and scientists are shedding light on the connections between soil biodiversity and thriving agricultural systems. Interest in ways to measure and enhance soil health is gaining momentum, but information is spread across multiple platforms and often difficult to access. We are creating a 10-part webinar educational series that brings together this distributed information and makes it user-friendly and available to anyone to view for free online. Spring 2018.



## SLOW MONEY SLO

Slow Money SLO has been very busy! 2017 was a year filled with small food and farm enterprise support, as well as a major step towards our mission sustainability as we completed conversion from a fiscally sponsored group to a 501(c)(3) and Board. New peer to peer lending opportunities are underway and event planning has already started with two farm-to-buyer mixers in the works!



Photo is Becky Hicks of Lincoln Market and Deli serving at our November Gathering at the SLO Guild Hall. Photo credit to M Kiely Photography.

## TALLEY FARMS & FRESH HARVEST

Talley Farms committed 33 acres to transition to certified organic in 3 years for the Fresh Harvest program. We are growing over 40 different produce items annually on these acres and expanded down into Buellton, Solvang and Lompoc.



Cover crop



Beneficial insects



## TALLEY FARMS & FRESH HARVEST

We started donating produce to YMCA after school programs and a program at AG High School that is used to teach students about food and cooking.

Farm tours will begin again this winter after our busy bell pepper season ends.



# FARM BUREAU

We work to advocate for and keep our members apprised of local, county, state, and federal issues that could or will affect them.

#### Some of the county issues are:

County Farmworker Housing Ordinance

Secondary Dwelling Unit Ordinance

**Urban Small Wineries Ordinance** 

Housing in Lieu Tax

County Asian Citrus Psyllid Issue

Diablo Decommissioning

Some of the state issues are:

Sustainable Groundwater Management Act (SGMA)

Career Technical Education Funding

Central Coast Regional Water Quality Control Board

Agricultural Order 4.0

Some of the federal issues are:

Guest Farmworker Program

2018 Farm Bill

## YOUTHWORKS

This year YouthWorks built, planted, and irrigated 18 raised beds and another 50 plants in pots or the ground. They harvested 1,400 pounds of fresh produce that went home to our families free of charge. 63 individual youth worked a total of 243 shifts to learn various aspects of farming.



# ONE COOL EARTH

http://www.onecoolearth.org/zero-waste.htm



#### Zero Waste /zē-rō wāst/ verb or noun

- The act of producing no waste by rethinking, reducing, reusing and recycling resources, imitating natural cycles.
- An Earth Genius program run by students to reduce waste, saving money and the world!

#### Use our simple, DIY, zero waste project to impact your environment, school and community. Here are the Benefits....



Empower Youth: Students take on leadership roles and develop pride in a clean campus as they work. together in a team. Zero Waste connects campuses to the world at large and fosters civic responsibility.



Hands on STEAM: Support Science, Technology, Engineering, Arts, Math with a real-world project that teaches basic skills that students can build on to pursue career pathways.



Savings: Individual schools can save \$3000 per year in waste hauling! That's money that can go back into classroom resources instead of the dumpster.



Environmental Stewardship: Most schools can easily divert up to 75% of waste from the landfill. Our school custodians have noticed cleaner campuses, which means less litter contributing to marine debris and a clean watershed.

#### Join the Leaders...

17 Schools in San Luis Obispo County are already participating in the Zero Waste Program. Will your school be next?

#### STEP 1: Form a Green Team

Green Team /gren tem/ proper noun

 A group of superstar students and adults who lead campus waste sorting and reduction and manage compost.

#### **MEET THE GREEN TEAM**



#### STEP 2: Create a Waste Station

#### Waste Station /wast sta-shan/ noun

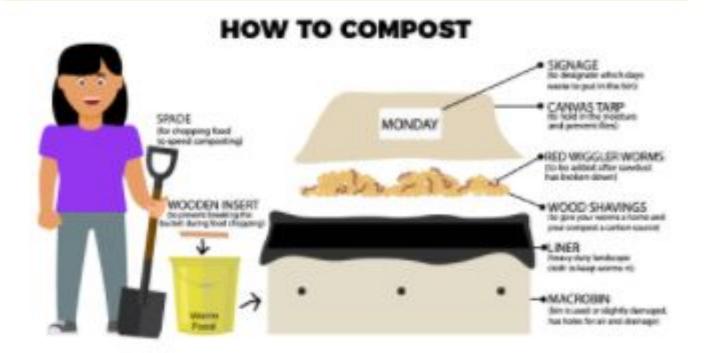
- An arrangement of bins used to separate different types of waste for diversion from the landfill.
- A mechanism for converting flailing kids into responsible and mindful youth.



#### STEP 3: Vermicompost

Vermicompost / var-ma- kām- post/

 Using worms to break down uneaten fruits and vegetables, converting them to rich soil amendment for your garden to grow nutritious and healthy plants.



# THE PASO FOOD CO-OP



# CHUMASH KITCHEN OFFERING AT THE SLO BOTANICAL GARDEN

The Central Coast offers a year-round abundance of nutritious foods.

Chumash herbalists and chefs, Jeanette Acosta and Violet Cavanaugh harmoniously blend wild native foods with the local seasonal produce grown on the Central Coast at the Chumash Kitchen offerings, hosted at the SLO Botanical Garden.

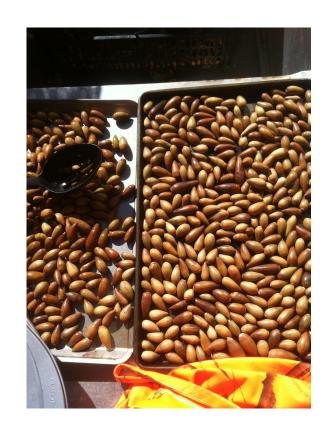


Violet Cavanaugh

# CHUMASH KITCHEN OFFERING AT THE SLO BOTANICAL GARDEN

Jeanette and Violet generously share traditional practices of sustainable harvesting, tending, and honoring wild food plants while incorporating these healing and nutritious foods into modern, seasonal recipes.

The goal of this program is to develop a deeper connection with the seasons, local food, nature, and the ancestors who care for this land.



# CHUMASH KITCHEN OFFERING AT THE SLO BOTANICAL GARDEN







Salmon dinner Elderberries Chia dessert

# SLO NATURAL FOODS CO-OP

In early summer 2017, we began an internal and external improvement program. If you haven't been to the co-op lately, do stop by.

The exterior has been transformed with local color from 3 volunteer arts projects. Interior upgrades include new sliding entry doors, new gravity bulk bins, a new cheese case, and a new grab-n-go case.



# SLO NATURAL FOODS CO-OP

The produce department recently celebrated achieving 50% local produce sales, and aims to set the bar even higher in 2018. The co-op board has hired Aimee Wyatt, past board president, to be the Director of SLO Natural Foods starting in January 2018, to help oversee more in-store improvements, prepared food development, an even greater variety, and emphasis of local products and cooking education programs.



## CAPSLO FOOD PROGRAM - HEAD START

CAPSLO food program serving Head Start centers in this county began purchasing produce from Talley Farms. Plans are to expand this by having additional kitchens begin participating as well.

In October Bryan and two other CAPSLO staff attended a Life Lab workshop at UC Santa Cruz on Farm to Preschool.

Michigan State University's Center for Regional Food Systems is in final review of a Farm to Preschool guide book that Bryan collaborated on.

## ASI CHILDREN'S CENTER FOOD PROGRAM

The program successfully completed their Administrative Review last year with no fiscal actions. Frin also attended the Childcare Food Program Roundtable Conference in Squaw Valley in October to receive hands-on training around the meal pattern changes and will attend PIN training January 24-25th. She is happy to help If any coalition partners are looking for assistance in the areas of Administrative Reviews or adapting to the new meal pattern.



## ASI CHILDREN'S CENTER FOOD PROGRAM

The program also formed a garden parent committee to support a more robust farm to preschool program this Fall and have been purchasing more produce from the student-run Cal Poly Organic Farm.

Two of their preschool teachers have developed a "taste atelier" and are cooking weekly with their children.



## LOCALSOWN

Adding an online marketplace to Farmers' Markets, farm stands, farmer-direct deliveries, and CSAs, while connecting these producers with modern and on-demand delivery services.



# HOMESHARESLO

HomeShareSLO is a local non-profit that facilitates matches between people with rooms to rent and those who are seeking to rent rooms, thereby making connections between people in our community and increasing the amount of available housing.



# FIG @ COURTNEY'S HOUSE

Courtney's House, a nonprofit started in 2012 as a resource center for adults with developmental disabilities formed a partnership with Fig restaurant in 2016 to provide unique job training and employment opportunities for these individuals.



A budgeting class

# FIG @ COURTNEY'S HOUSE

Our aim is to promote inclusion in the community, opportunities to move into a job in a challenging environment, and to provide classes in life skills to further instill self-confidence and independence.

Stop by when you come to North County, we are open 9 to 3.

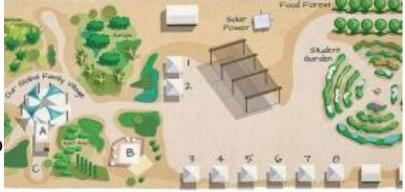


An intern in the job training program making a sandwich.

## CENTRAL COAST GROWN

2017 was the 4th year of CCG's "Farm" class where Pacific Beach Continuation High School students walk to the farm twice a week to engage in hands-on learning about soil, irrigation, planting, cultivating, harvesting, cooking, and eating the food they grow. CCG staff and volunteers also provide horticultural therapy sessions to students in the SLCUSD PREPARE program for developmentally disabled young adults, and Our Global Family runs tours and workshops for elementary school students and Farm Girls Summer Camp.





## CENTRAL COAST GROWN

CCG also completed major farm infrastructure improvements in 2017, including an outdoor gathering space, upgraded irrigation and cooking facilities, and a deer fence.

Their subtenant farmers installed a greenhouse powered by a wind turbine and solar panels, started selling produce to Laguna Middle School, and planted a demonstration permaculture garden and orchard.

