

Minutes of: Food System Council			
Date: July 22, 2010		Location: CASEE Center, 11104 NE 149 th St. Brush Prairie, WA 98606	
Time: 4:00-6:00pm		Mtg. chaired by: Theresa Cross	
		Recorded by: Elspeth Durek	
		Reviewed by: Team	
Present: S. Brown, B. Coleman, T. Cross, E. Durek, D. Hess, J. Kuppens, A. Lawrence, T. Mortell, D. Nagy-Nero, G. Rothrock, D. Stienbarger, J. teVelde			
Guests: Terry Rodriguez (PSU student)			
Absent: B. Cestnik, P. Childers, A. Dennis, G. Holmstrom, R. McKnight, K. Perry, A. Petruolo, B. Prenguber, A. Sidran, S. Steenbarger			
Topic	Discussion	Decision	Follow-up
Welcome and Introductions	Theresa called the meeting to order, and started introductions.		
Minute Approval	Minutes approved.		
Brief Updates	<ul style="list-style-type: none"> ◆ The Community Food Security Council 14th Annual Conference in October, 2010 – Food Culture Justice – in New Orleans, LA ◆ The new Salmon Creek Farmers Market was a great success on its opening day last week. They are open on Thursday evenings. ◆ Tricia reported that Tracy Klein has resigned from the FSC due to time and work commitments. We wish her success and appreciate her valuable service on the FSC. ◆ Dion reported on the Walmart grant presentation at Shorty’s on July 8th. There was good community support, the mayor was present and there was a write-up in the Columbian Cheers section. ◆ Heritage Day at the 78th St. Heritage Farm will be on Saturday, September 25th. There will be family friendly events including having kids pull carrots out of the ground. ◆ Debe reported on 2 farm food safety programs: <ol style="list-style-type: none"> 1. NSF Davis Fresh Local Farm Food Safety Assurance Program. It provides on line education on farm procedures for farms with sales of < \$250,000. 2. Program through Sysco in Portland on 08/11/2010: Making Sense of Food Safety-Challenges for Local Growers - provides basic training for small farmers on food safety and the requirements of restaurant and retail outlets. 	Debe to send link to Doug S. For him to send out to all the small farms	
Listening Sessions	Farm to School Activities Mari Ovens , Food Service Director of the Vancouver Ground School District		



	<p>discussed food service operations for the 8th largest school district in the state, producing the 5th greatest number of meals, at 20 different production sites, serving at 36 sites, all under the requirements of the USDA. The school board supports the Food Service, recognizing that food plays an important role in children’s education. Their budget of \$6.7 million comes from mostly the federal and state government and cash sales. They receive no district money. Produce accounts for 13% of the budget, and is currently contracted with Duck produce who have guaranteed their prices on 9 key items for 5 yrs.</p> <p>Current and future areas of involvement:</p> <ul style="list-style-type: none"> ◆ Ecotrust grant that works with schools to publicize local produce they are getting (Duck uses some local farms in Yakima and Hood River) ◆ USDA Fruit and Vegetable Snack Program: new for 2010/11: a \$68,000 grant to provide a fruit or vegetable snack along with an educational component (by WSU extension and C.C. Public Health) to 3 elementary schools: Fruit Valley, King and Washington. <p>Council Q & A</p> <p>The district does most of their own baking and therefore controls the amount of sugar and fat used,</p> <p>The menu includes a fresh fruit or vegetable daily.</p> <p>Meat items are mostly pre-prepared and frozen</p> <p>Would have some difficulty in buying from local farms because of the vendor contracts, amount needed, preparation required.</p> <p>Mari suggested local farms contact Duck Produce to offer their produce.</p> <p>District staff meet regularly to work on promotion of food choices for youth acceptance.</p>	<p>Can help publicize fresh produce</p> <p>Idea for future speaker: Ecotrust/Food Hub</p>	<p>Tricia will schedule</p>
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<p>School-based Health Interventions and Academic Achievement Report Overview</p>	<p>Theresa Cross reported on this research project by Dr. Julia Dilly. The report from the Healthy Youth Survey (done on 6th, 8th and 10th grade students in even years through ESD 112) shows that kids who have eaten well, learn better. There are 13 indicators or risk factors that have an impact on learning, and even changing one risk factor increases academic achievement. The full report, PPT and executive summary can be found on the OSPI website. These findings show that nutrition and health education need to be integrated into the curriculum, not offered as an extra.</p>	<p>www.HealthySchoolsWA.org - Click on "What's New"</p>	
<p>Taste of Washington Day Event</p>	<p>The council discussed how to get involved. Ideas presented: Find out what other school districts are participating. Have schools invite a farmer to lunch, adopt a farmer for a year. Publicize through a press release to the Columbian Encourage a commissioner to join the farmer at school lunch Fund a farmer to supply produce to a school Tap into Bill C's, Anne L's and Doug S's connections with farmers</p>	<p>Research which other school districts are participating</p> <p>Walmart may be able to provide grant funds for purchasing local food for a school.</p>	<p>Tricia will check with school districts</p>
<p>Roundtable Event Planning</p>	<p>This will be in the form of a community forum next spring 2011 around Farm to School initiatives. The stakeholders: school, districts, health advisory groups (parents, school staff, PTAs), farmers. We want to invite a participating school and hear their success story. The idea is to engage community partners, create enthusiasm and connect interested parties to increase the focus on fresh, healthy and local foods.</p>	<p>Sub-committee set up to work on details: Jill, Anne, Sandy, Tricia – others interested let Tricia know.</p>	<p>Tricia will contact OR and WA Farm to School coordinators for potential partners/speakers.</p>
	<p>Next meeting: Thursday, August 26, 2010 @ CASEE Center in Brush Prairie</p>		

