

Minutes of: Food System Council			
Date: June 24, 2010	Location: Ft. Vancouver High School	Recorded by: Kathy Hammond	
Time: 4:00-6:00pm	Mtg. chaired by: Theresa Cross	Reviewed by: Team	
Present: S. Brown, B Cestnik, P Childers, B Coleman, T. Cross, J. Kuppens, R McKnight, K. Perry, A. Petruolo, B Prenguber, A Sidran, S Steenbarger, D. Stienbarger, T Mortell, K Hammond Guests: Patti Maggiora (ABC), Kara Seaman (ESD112), Lisa Robbins, Kris Potter (clark co homegrown gardens) Absent: D Hess, T Klein, A Lawrence, D Nagy-Nero, G Rothrock, A Dennis, G Holmstrom, J teVelde			
Topic	Discussion	Decision	Follow-up
Welcome and Introductions	Theresa called the meeting to order, and started introductions.		
Minute Approval	Minutes approved.		
Brief Updates	<p>Emergency Food System Collaborative; Sandy has been working with partners who are growing food for emergency food programs on resources and materials they can use with clients when receiving fresh produce.</p> <p>Public Health; Tricia shared information that Public Health is continuing to discuss producing a health chapter for addition to the County comprehensive plan and that there has been some brief discussion about a Spring event around Ethics/Politics of Food. Also Board of Health received an update about current activities around improving access to healthy food, they were very supportive of work being done.</p> <p>Fruit Valley Sub Area Plan; Theresa spoke on behalf of FSC at City Planning meeting in support of the health focus that was a part of this sub area plan.</p> <p>Hunger Free Community Grant; Warren Neth with Urban Abundance inquired about the possibility of a community partnership with the Fruit Tree Planting Foundation. Is the Food Bank or other partners considering this grant which requires partnering with the local food system council?</p> <p>Wal-Mart State Grant; Grant received for multiple garden programs including support for next year's Growing Gardens Mentor training.</p> <p>Food System Summit; Jhon attended the Food System Summit in Seattle, which was a good opportunity for networking with others working on same issues. It was suggested that food councils might be interested in the revisions to food safety rules currently being worked on at the State level.</p>	<p>Bill Coleman thought Food Bank was not interested in the hunger free community grant but will check.</p> <p>Debe is participating in food code revisions.</p> <p>Jhon shared several resources; Growing our Future – parent farm to school toolkit (wecprotects.org) WSDA -small farm and direct marketing handbook (agr.wa.gov)</p>	<p>Can view BOH presentation on CVTV</p> <p>Copy of letter sent via e-mail with agenda</p> <p>FSC members invited to media event for grant July 8, 10 am Shorty's on Mill Plain.</p> <p>Ask Debe to provide update on code changes being proposed .</p>



	<p>78th Street Food Programs; Bill shared that all the programs working on growing food for Food Bank, Loaves and Fishes, etc. are doing well this year, despite the weather.</p>		<p>Bill always needs volunteers for the garden work.</p>
<p>Listening Sessions</p>	<p>Farm to School Activities <u>Russ Kallwick</u> of Battle Ground School District Food Services gave significant insight into the school food services programs. The majority of the foods provided to students go out from a Base Kitchen to the schools. 5,000 lunches and 1,900 breakfasts per day are provided to students in the B.G. School District. 12% of the total amount spent on foods by the district is for produce. Food safety is significantly monitored. They are already promoting healthy foods and cooking with students, and are focusing on serving lower fat and lower sugar foods in the schools.</p> <p><u>Jeremy Smith</u> of Charlie’s Produce, an organic produce distributor, presented significant information related to how produce vendors can assist with Farm to School projects. Their company is involved in many local colleges, and universities and is seeing an increase in % of food costs spent on fruits and vegetables. Charlie’s Produce also does business with health care facilities in the Northwest and supply produce to specialty food markets and restaurants. They do farm tours with their customers, which is very popular. They put on Farmers Markets for universities and hospitals. Finding some success in other areas with small farmers working as a co-op to be able to sell through their company.</p> <p>Suggestions of how Food System Council can assist in supporting Farm to School Programs;</p> <p>1) Help the schools know more about what is available locally and help funnel growers to distributors who work with local schools. 2) Assess whether farms have enough knowledge and infrastructure to meet distributors demands/standards.</p>		<p>Charlie’s holding a Farmers Market at SW Washington Hospital July</p>



	<p>Possible Next Steps</p> <ol style="list-style-type: none"> 1) Learn more about area small farms. 2) Capture and communicate current school success stories 3) Learn more out what is being taught at schools related to nutrition. 4) Share the importance of good health to academic achievement by sharing recent state report; School-based Health Interventions and Academic Achievement 5) Support school efforts of activities such as promoting harvest of the month 	<p>Mari Ovens with Vancouver School District Food Service and Nutrition program will be attending next month's meeting.</p>	
<p>Upcoming Events</p>	<p>International Food Festival; The 4th Plain Business Coalition will be hosting the International Food Festival on July 10 at Warriors Field @ Fourth Plain and Norris Road from 10:00 a.m. to 4:00 p.m. Garden Work Day; A Garden Work Day will be held at 39th and P Street on July 18 from 12:30 till 4:30.</p>		
	<p>Next meeting Thursday, July 22, 2010 @ CASEE Center in Brush Prairie, WA</p>		<p>Note – this is the 4th Thursday!!</p>

