

San Francisco Food Alliance Meeting
February 15, 2005
Fort Mason, Officers' Club

Introductions

Larry Bain (Nextcourse), Christina Carpenter (SFDPH), Melanie Cheng (Om Organics), Lauren Dalberth (A Living Library and New College), Ed Dierauf (Argonne Community Garden), Chris Friedel (Golden Gate National Parks Conservancy), Sam Gedal, Abby Harris (California Wellness Foundation), Imani Haygood (Girls2000), Karen Heisler (Pie Ranch), Susana Hennessey-Lavery (SFDPH Tobacco Free Project), Paula Jones (San Francisco Food Systems), Cheryl Magid (Children's Council), Jamaica Maxwell (Roots of Change Fund), Sraddha Mehta (SF Department of the Environment), Lena Miller (Bayview Safe Haven), Bu Nygrens (Veritable Vegetable), Fernando Ona (SFDPH), Jessica Prentice (Wise Food Ways), Gail Priestley (St. Anthony Foundation), Leah Rimkus (San Francisco Food Systems), Zoë Rossing (San Francisco Food Bank), Dyeshia Sampson (San Francisco Food Systems), Lashaun Smith (Bayview Safe Haven), Justin Valone (Francisco Connection After School Garden and Bike Program), Zeta Wells (San Francisco Food Systems).

- There were 28 people at the meeting in total. Three people are not in the list above because they did not sign in. -

Presentation on Nutritional Wisdom of Traditional People (Jessica Prentice)

- Weston A. Price
 - Price was a dentist from Cleveland in the 1930's.
 - Price traveled the world conducting research with traditional people – looking for trends in the dental problems/deformities and other health conditions he had seen.
 - In his research, Price found 14 indigenous groups from all over the globe that had perfect teeth, wide face/jaw, no degenerative diseases (e.g. cancer, heart disease), and easy childbirth. Price studied the diets across this groups and how they played a role. He looked at what foods were traditional in indigenous diets and what were the practices around agriculture and around food waste.
 - All diets were very different from each other but all used local ingredients and indigenous sources. Looking across all groups, there are certain characteristics that were common to all traditional diets (e.g. less processing, containing animal protein and fat from fish, higher nutrient content, high enzyme content from fermented foods, etc.).
 - It is noteworthy that Price conducted his research before the Green Revolution and the large-scale industrialization of the food supply. The communities he studied relied on local, seasonal foods rather than imported, processed foods.
- Weston A. Price Foundation
 - The Foundation was started by Sally Fallon, who wrote a book titled *Nourishing Tradition: Cookbook that Challenges Politically Correct Nutrition and the Diet Dictocrats* in the 1990s.
 - The Foundation is four years old and has a large emphasis on the benefits of small scale local food systems. The Foundation has an annual conference, a quarterly journal, a website full of related information, and intends to build a new,

independent research center in the future. There are also local chapters of the Foundation.

- For more information, see the following websites: www.westonaprice.org or <http://wisefoodways.com/> (Jessica's website)

Updates from District 10 Working Group

- District 10 represents the southeast sector of San Francisco, including Bayview, Hunters Point, Visitacion Valley, and Potrero Hill. This working group has come together sharing an interest in food issues specifically within those neighborhoods.
- A new produce market in the Bayview is participating in the Good Neighbor Project, which gives incentives for merchants who are willing to increase healthy food options at their store and to stop marketing tobacco products and unhealthy food from tobacco-affiliated companies.
- Emphasis of the next month is the launch of the new Bayview Farmers' Market
 - To open in late April or early May
 - The project partners include LEJ, Girls2000, and Pacific Coast Farmers' Market Association
 - Currently surveying residents in zip codes 94124, 94107, and 94134 to plan for the market site and market weekday.
- Agendas for the District 10 working group meetings have been pretty open and group can discuss any topic of interest.
- Ylonda Calloway, from the Department of Human Services (DHS), is sending a mailing to all restaurants in Bayview Hunters Point to assess interest and willingness to participate in DHS' Restaurant Meals Program. This program allows food stamp recipients who are homeless or without cooking facilities to use their EBT cards at participating restaurants. To date, all participating restaurants in the city are in/around the Tenderloin.

Update from Food and Agriculture Report Card Working Group

- This is a collaborative project of the SF Food Alliance, mapping out the current food system in San Francisco from production to consumption to recycling. A working group has come together and selected a list of indicators to measure and track in the following areas:
 - Government food programs/charitable feeding programs
 - Urban Agriculture/organic recycling
 - Food Retail

- The purpose of the Report Card is to inform and facilitate communication across sectors of the local food system, to inform community members and policymakers about the assets and constraints within our food system, and to outline opportunities and set benchmark for the future.
- The working group is currently pulling together the data and drafting text for each section. A rough draft of the Report Card should be completed in April.
- We are planning to have an event at City Hall in June which will bring together decision makers within City and County Departments and Government with residents. The event will use the Report Card as a basis for making recommendations and developing actions around the local food system. There is a small planning group for the event that may call on SF Food Alliance members to recruit others in their constituency and/or to attend the event.
- (Fernando) There is interest from Board President Aaron Peskin in getting a multi-sector, broader base of residents involved in policy and greater involvement in food policy in the City and County.
- (Larry) Group may want to consider the metrics used by other parallel projects, such as California Vivid Picture project. If we are looking at our Report Card as a document that might inform other/future projects, we may want to think about standardizing the indicators and finding commonality between these groups.
- (Karen) Institutional entities with influence should be at the public event so that this process is also relevant at a state level.
- (Fernando) There is value in the Report Card as it integrates existing data that has not been integrated previously, and translates it into meaningful information to drive actions.

Announcements

- (Larry) Facilities at the Officers' Club in Fort Mason are available after March 1st for meetings and events hosted by non-profit community groups. There will be a nominal fee for those interested.
- (Sam) CHEFS Program (Conquering Homelessness through Employment in Food Service) is having a brainstorming session on fundraising tomorrow (2/16/05 at 4:00pm) at the Hilton.
- (Leah) The dates for the next SF Food Alliance meetings are given below. Please contact me if you have suggested agenda items for the meetings: leah.rimkus@sfdph.org
 - Wednesday, April 13th, 3:00 pm – 5:30 pm
 - Tuesday, May 17th, 6:00 pm – 8:30 pm