

UVM Real Food Working Group
October 12, 2017 | 4:30-6:00pm | Aiken 311

Facilitator: Katie
Notetaker: Gina

Notes

Introductions and Icebreaker (5 min)

- Name, pronouns (if you care to share), role/affiliation
- Your favorite Fall food

Relevant News (10 min)

- Milk with Dignity/Leche con Dignidad [Gina]
 - Exciting news about the signing of the MWD commitment
 - Now that Milk With Dignity is on its way, we will be able to count Ben and Jerry's and any other businesses that sign the commitment as fair
- Leadership Circle update [Taran]---Tabled discussion to Nov. meeting
- AASHE conference
 - Annie
 - UVM has been tracking beef differently for the Black River Meats label than Farm to plate does
 - In order to qualify as local, how much of the animal's life has to be in Vermont?
 - Opportunity for BRM to look into a 100% local line ground beef
 - Dairy cows, traceability in terms of where those cows came from, and then accountability
 - They would have a fair amount of transparency, but it isn't clear
 - CAFO definitions unclear once again. Initially, it was disqualified if the farm was considered a large AFO, and a medium sized AFO with a certain level of discharge associated with it. Unclear if the RFC guidelines changed. Seeking clarification from RFC national.
 - If on average the aggregation facility also had 200 cows? Not sure all the details on this one...

Campus Partnership Possibilities [Taran] (5 min)

- Who is actively engaged/interested in food-related issues on campus?
 - Club connection brainstorm
 - Slow Food-Meghan Conway, Bella Maidoff (Elena)
 - Feel Good-Kerri Anne Little is working on a project to quantify how much money they spend on local food (Dr. Niles)
 - Campus Kitchens-Alyssa Pettinge (Emma)

- Challah for Hunger-Rebecca Rosenbloom
- Food purchasing for the sake of STARS or LEED certification-Jeremy Nicholson
- Hillel-Mia is event planning and leadership planning
- Juntos (Gina)
- Huertas (UVM Extension Project), work happens more in the spring, but looking to having a documentary screening sometime in the fall. Beginning stages, will keep group updated (Elena)
- Farm to table house-Laura Lucia (Elena)
- Slade-Giannina and Halsey (Emma and Elena)
- Opportunities to partner?

Real Food Revolution [Gina] (10 min)

- Report back from past club officers
 - Izzy and James were both presidents during the last academic year, and they did not feel supported by fellow RFR members.
 - One former officer mentioned that part of the group's challenge was not having a clearly distinguished goal that separates it from the RFWG. She noted that former RFR members tried to make the club activism-focused, but it wasn't a sustainable model.
 - Another officer mentioned that the purpose of the club was outreach and education, and teaching other students about real food at was rewarding work. However, she mentioned that even club officers weren't fully informed about why 20% was the target number and how the calculator works, thus more communication with RFWG is important to keep RFR members involved and excited to spread the word about RFC.
 - Another officer mentioned that it would be helpful if RFWG could help identify motivated leaders to run the club in its new form.
 - For full responses: <https://docs.google.com/document/d/1fHBIRqgxl2xnVafRODnXrergUt4CGFZfuTMiYplvro/edit?usp=sharing>
- Future of the club and their possible role?
 - *** 2 options for improving lines of communication between RFR and RFWG: inviting RFR leadership to RFWG meetings OR have RFWG members attend RFR meetings. Which is best? ***
 - That way there is some continuity to know what the emphasis to find out how students can dove tail
 - Another officer mentioned that it would be helpful if RFWG could help identify motivated leaders to run the club in its new form.
- Action plan
 - Meet with small group of RFWG students to strategize
 - Follow up with student interested in helping facilitate first meeting (she hasn't yet replied to Gina's email)

- Outreach to folks in RFR facebook group, realfooduvm listserv, and other avenues to advertise first meeting (Real Food Instagram)
- Make class presentations to promote club? It would be helpful to promote cause in person presentations in addition to online communications. ***

Calculator Update [Emma G.] (10 min)

- Top purchases that are Real and are not
 - 83% coffee and tea real, bottled coffee/tea drinks are the reason for not meeting 100%
 - Dairy and produce highest contributors
 - Specific products
 - Humane shell eggs
 - Farm forward might help with finding humane liquid eggs
 - Sodexo commitment to find humane liquid eggs by 2020, Annie and Emily found Abbotsford Farms as a possible option.
 - Exec Chef mentioned that ordering through Sysco, automatic switch of preferred product (automatically selected in)
 - 2 different certifications for cage free, working to determine which meet RFC and Leadership Circle qualifications up. Just looking for disqualifiers now.
 - **Humane dollars low in comparison to other categories.**
- Update on seafood, Marine Stewardship Council (MSC) and RFC
 - Sustainable seafood, 3 options
 - MSC Chain of Custody Certified (transparency certification to follow seafood from fishery to vendor), can be used in college auditing process
 - According to RFC coordinator, MSC is already in the yellow light category, and it might lead to less transparency because it is at fishery level rather than boat level transparency. Also it is an expensive certification. Switching purchasing priorities to MSC seafood might not be the preferred option, since we are seeking seafood in the green light category with higher sustainability standards.
 - Sea To Table Vendor-national model, similar to Red's Best

- Local and community based fisheries leads to ecologically sound purchasing and overall impacts food system better.
- Gulf of Maine research Institute- sustainable certification. Doesn't fit under RFC requirements, but
 - University of Maine System has been working to get GMRI products. Shark bites are one of those products. Come from dog fish. Underutilized shark species. Available through reds best on regular basis. UMaine is buying shark bites.
 - Ibswitch Shell Fish Group.
- Red's Best only source and sell fish they deem to be sustainable under their program. Their Catch-of-the-Day program is a more sustainable way to buy shell fish. One of six white fish get offered.

Invasives Dinner [Emily and Alison] (5 min)

- October 24, 2017 4:30-8:00 in Harris Millis
- Emily and Alison met with Joe Roman in the spring. Keeping populations in check through culinary means. Can we source them at the proper scale for UVM or other institutions?
- Tuesday night event-Harris Millis's chef is excited about this!
- RSENR class will partner to do some research on this.
- Food day event!
- www.uvm.edu/realfood for more info!

Action Teams [Katie] (10 min)

- Teams and projects
- Here is the project chart:
https://docs.google.com/document/d/1hTi7IVNFboCsdTXYZXGYYHUUPv2vkpX_WJK5NCYg7nM/edit?usp=sharing
- Role of the point person
- Action team versus full RFWG meetings
 - Meet once/month outside meeting (off weeks?)
 - Place for progress on projects, full group designed for report backs
 - **Selection of teams (5 min)**
 - **Breakout into teams (30 min)**

Upcoming events

- **CREAM information sessions**
 - October 12 6:30-8:30, Terrill 108
 - October 16 6:30-8:30, Lafayette 108
- **Vermont Agricultural Board (UVM Board of Trustees)**

- Saturday, October 21, 8:00-8:15am
- **Invasives Dinner** [Emily and Alison] (5 min)
 - October 24, 2017 4:30-8:00 in Harris Millis
- **VT Farm to Plate Annual Gathering**
 - October 26-27 @ Killington Grand Resort
 - <http://www.vtfarmtoplate.com/get-connected/network-gathering>
- **Champlain College Student Sustainability Leadership Summit** [Caylin]
 - Sunday, November 5, 10:00-5:30pm
 - Keynote speaker, 21 workshops, sustainability tour of Champlain College
 - <https://www.ssls2017.com/>
- **UVM Democrats “Youth Activism Summit”**
 - Monday, November 6, 9:00-3:00pm
 - Keynote speaker, 4 breakout sessions, lunch speaker, 4 breakout sessions
- **Northeast Sustainable Agriculture Working Group Conference**
 - Thursday, November 9 - Saturday, November 11
 - “Humanizing the Food System”
 - Scholarships available
 - <http://nesawg.org/conference>