



**Chatham-Kent Food Policy Council  
Minutes  
Wednesday May 14<sup>th</sup>, 2014 – 5:30-7:30pm  
United Way of Chatham-Kent, Training Room**

In attendance: Lyndsay Davidson (coordinator), Helen Heath, Stephanie Watkinson, Tracey Landry-Jardine, , Derwyn Armstrong, , Hazel Moore, Elaine Lewis, , Dr. Colby, Hayley Smith, Ron Carnahan (chair), Eric Fitzgerald, Marsha Coyne, Anne Gilbert, Carina Rodgers, Dina Edwards

Regrets: Todd Lozon, Penny Daniels, Rick Kucera, Matt Dupuis, John Jacques, Audrey Ansell, Rachel Christensen, Mike Buis, James Snyder, Ramy Boujawdeh, Vanessa McFadden, Marjorie Crew, Lynnly Hoskins (admin support)

	Discussion	Action Item
1.0 Welcome	Ron welcomed everyone	
2.0 Approval of Agenda	Agenda was approved by Marsha and seconded by Stephanie	
3.0 Approval of Minutes from January 8 <sup>th</sup> , 2014	Minutes from January 8 , 2014 were approved by Stephanie and seconded by Derwyn.	
4.0 Working Group Updates	<p>Food Access and Availability</p> <ul style="list-style-type: none"> <li>• The group has been working on the planning of a gleaning workshop (gleaning is the process of harvesting unused produce from farmers fields once they are done with it) and hopefully longer term, starting a gleaning program. See below for more details.</li> </ul> <p>Food Skills</p> <ul style="list-style-type: none"> <li>• Composting workshop is being offered in CK. Steve Parr has offered to provide a workshop in our community and will be held at the Chatham Branch of the library. This will be coming up on May 24<sup>th</sup>.</li> <li>• Most of the other updates will be covered under upcoming items in the minutes</li> </ul> <p>Community Food Centres</p>	

	<ul style="list-style-type: none"> <li>• Dates have been set for the community focus groups. There will be three held on June 17<sup>th</sup> (afternoon/evening) and June 18<sup>th</sup> (morning). The consultants from Dillon will be there to run the facilitated discussions and Lyndsay and Karen Loney (HCP) will be there to assist. Invitation will be going out/have gone in to individuals and organizations in CK to ensure that we are able to get as much information as possible to determine the feasibility of creating a food centre in CK. All of the focus groups will be held at the Salvation Army Church.</li> <li>•</li> </ul>	
<p>5.0 Old Business</p> <p>5.1 CK Branding</p> <p>5.2 Update on Training</p> <p>5.3 Farm to School</p> <p>5.4 Procurement Research &amp; Programming</p>	<p>To date there have been 7 businesses that have come on board with more hoped to be joining soon. The launch was April 7<sup>th</sup> at council and 8<sup>th</sup> held at the Pickle Station. We had great media coverage. Anne asked for some of the window stickers for the “Grown in CK”.</p> <p>Wayne Roberts come to speak on Saturday, February 1<sup>st</sup>. He was previously the coordinator for the Toronto Food Policy Council and talked a lot about Food, Policy and what we can do to impact the economy and economic growth. Lyndsay will try to summarize the notes from the training and share these with everyone. Anne talked about a training that was attended by Jim Lynds through the Tamarak Institute on community work and suggested that we connect with him to see if there is anything that we could work together on.</p> <p>The farm to school program has started and will run from March 31<sup>st</sup> to June 6<sup>th</sup>. There are 10 schools participating right now from across CK (all three school boards are included) and so far it has been very positive. They are doing an evaluation as part of the program (in partnership with the University of Windsor) and this will help to plan for next year when the hope is to continue and expand the program.</p> <p>Michelle (our MPH student) has finished and we are almost complete the module for the RRFSS module. The hope is that this will be ready to run in the fall and we can begin to collect data on the perceptions of the community around local food procurement.</p>	<p>Action: Lyndsay to try to summarize the notes from the training and share with everyone. Action: Lyndsay/Anne to connect with Jim Lynds</p>

<p>5.5 CKAD – Kitchen Incubator Survey</p> <p>5.6 Healthy Kids Community Challenge</p> <p>5.7 Healthy Communities Funding Update</p> <p>5.8 Menu Labelling update</p>	<p>Additional surveys are still being developed for restaurant, farmers and institutions (such as schools, hospitals, long term care, etc). Hopefully these will be done mid fall to start launching them in the community.</p> <p>Survey will be launched shortly and is being done in conjunction with the CKAD, will help to provide some direction as to the interest for creating an incubator kitchen in the community. Once the survey is launched please share with anyone who is interested. Question about use of home kitchen – it was explained by Ron that it needs to be separate from a home kitchen to ensure that it is a kitchen that has been inspected by a health inspector in order for products to be sold. Elaine suggested connecting with Junior Achievement and the LIP to help get survey out.</p> <p>Our application was submitted and we are still waiting to hear back from the Ministry about the results. With the election call there will be a much longer delay so we will update you as soon as we hear.</p> <p>With the election the funding has been delayed again – we have tentatively been told we will be getting what we asked for so have been given the go ahead to start some of the initiatives.</p> <p>The government has taken this on and has included a catch that municipalities are not able to do their own thing. They chose to include fat and calories. This is also on hold until the government finishes with the election. We will know more after that as to what is happening.</p>	<p>Action: Please share the survey when it is released.</p>
<p>6.0 New Business</p> <p>6.1 CKFPC Membership</p>	<p>Lyndsay and Ron explained that it has been a year and at this time we have some members that have been unable to attend the meetings on a regular basis. We have also had some members that have asked to step down due to other commitments. Eric made a motion to remove these members, Hazel seconded the motion. All in support. Discussion – Dr. Colby indicated that in the TOR we should remove those who have been unable to attend. It was discussed that Lyndsay would contact members who haven't been attending to discuss this and see if anything has changed. Anne suggested that with the recruiting we also look at the membership list – it was suggested that under Economic development we also consider those in BIA and Chamber</p>	<p>Action: Lyndsay to contact members to ensure they want to continue. Lyndsay to send thank-you letters as well for all leaving participants.</p> <p>Action: Lyndsay to include</p>

<p>6.2 Recruitment of a new co-chair</p> <p>6.3 Gleaning workshop</p> <p>6.4 Sustainable Seafood Presentation</p>	<p>of Commerce. Suggested that we also add in Restaurants as a separate category as currently it is restaurant/grocery. Both were supported unanimously. The recruitment will be done at the end of June and we will need a committee to assist in selecting new members. Lyndsay will put a call out for the committee closer to the date.</p> <p>As Carolyn has stepped down from her co-chair position we need to recruit a new co-chair. Derwyn Armstrong put his name forward – motioned by Stephanie, seconded by Dina. No other candidates so Derwyn will be the new co-chair for 2014/15.</p> <p>A Gleaning workshop is being held June 3<sup>rd</sup> during local food week. It will be here at the united Way office and includes speakers – Jim Founk (SW Gleaners), Josh Chadwich (London Food Bank) and Greg Devries (Truly Green Greenhouses CK). It is hoped that this will be a kick-off to get people interested in moving this forward into an actual program in CK.</p> <p>Dr. Colby made a presentation on Sustainable Seafood and what we can do as individuals and as a community to ensure that we are supporting the use of seafood that protects the environment and ensures that we are not overfishing.</p> <p>Discussion:  Elaine – regarding the import laws – currently there are wild game laws so could we do something in line with this? Dr. Colby indicated that currently most are imported and from salt water – can be caught in one place and sold in another – currently no law.  Anne – discussion of ease of moving food to different markets and people now have access to more option.  As an FPC it was suggested that we consider an information campaign around sustainable seafood, liaise with food retailers and encourage them to not stock non-sustainable options, use social media and add a resource link to our website, presentation to council (first would be done at the BOH meeting), create a working group on sustainable seafood – interest from Eric, Dr. Colby, Carina and Tracy for this group.  Most large scale chains have committee to this but have not already made the full transition – most now have both options available. Multiple websites available and resources to help promote or create awareness.</p>	<p>BIA/Chamber of Commerce under Economic Development and a separate category for restaurants.</p> <p>Action: Create a working group on Sustainable Seafood</p> <p>Action: Dr. Colby to present to BOH on Sustainable Seafood.</p>
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7.0 Update/sharing on happenings in CK	Helen mentioned the new Anti-Spam legislation will be coming out for July 1 <sup>st</sup> impacting email distribution and phone calls. Something for the FPC to consider.	Action: Lyndsay to see if this will impact anything that we are currently doing.
8.0 Adjournment	Meeting was adjourned at 7:30 pm	

Next Meeting Dates:

Large Group Meeting: Wednesday September 10<sup>th</sup> – 5:30-7:30 pm United Way office

Individual Committees

Food Skills – Tuesday May 27<sup>th</sup> – 5-7 pm at the Health Unit

Food Access and Availability – Tuesday May 20<sup>th</sup>, 5-7 pm at the health unit