



Chatham-Kent Food Policy Council
Minutes
Wednesday January 8th, 2014 – 5:30-7:30pm
United Way of Chatham-Kent, Training Room

In attendance: Lyndsay Davidson (coordinator), Helen Heath, Stephanie Watkinson, Tracey Landry-Jardine, Kate Owen, Derwyn Armstrong, , Hazel Moore, Elaine Lewis, Kurtis Allaer, Dr. Colby, Coraine Wray, Carolyn Barko (Co-chair), Hayley Smith

Regrets: Ron Carnahan (chair) Todd Lozon, Penny Daniels, Rick Kucera, Matt Dupuis, , John Jacques, Audrey Ansell, Rachel Christensen, Mike Buis, James Snyder, Ramy Boujawdeh, Dina Edwards, Marsha Coyne, Eric Fitzgerald, Vanessa McFadden, Marjorie Crew, Anne Gilbert, Lynnly Hoskins (admin support)

	Discussion	Action Item
1.0 Welcome	Lyndsay welcomed everyone and introduced Haley Smith. She is taking over for Mary Alice Searles as the representative from Employment and Social Services.	
2.0 Approval of Agenda	Agenda was approved by Helen and seconded by Stephanie	
3.0 Approval of Minutes from September 11, 2013	Minutes from November 13 , 2013 were approved by Hazel and seconded by Derwyn	
4.0 Working Group Updates	Food Access and Availability <ul style="list-style-type: none"> • Meeting was not held in December, next one will be Wednesday January 15th from 5:00 to 7:00 pm Food Skills <ul style="list-style-type: none"> • Priorities were chosen at the meeting in December. These include: <ul style="list-style-type: none"> ○ Entrepreneurial Development/Community Food Centre investigation – this will include working with the CKAD on the incubator survey ○ Farm to School Program – included in this will be a focus on encouraging food skills opportunities to be built into the program as well as using 	

advocacy opportunities to increase food skills opportunities for youth, and others in the communities. Other opportunities such as partnering with the “Growing Chef’s” program will be encouraged

- Community Gardens – included in gardens will be opportunities to promote composting and also opportunities to offer training sessions that would increase food skills opportunities.
- Menu Labelling – as the Ministry has indicated that this will be moving forward provincially, the group felt that it was important to include at this time, realizing that it will be a decision made by the provincial government as to what it will look like. The group decided that a letter will be written from the CKFPC in support of this and also it will include encouragement to the ministry to include not just calories but also sodium and fat on the menu boards as well. Lyndsay explained to the group that at this time the ministry has indicated that they will be moving forward with calories for sure and other nutrients are up for consideration. The restaurants will be larger chain restaurants will a specific number of locations/sales. Smaller independent restaurants will not be included initially.
- Buy CK Brand –this will also be an early win. See below for more details about what has been/will be happening.

Community Food Centres

- Lyndsay, Ron, Derwyn and Elaine went to visit “The Local” in Stratford, and “The Stop” in Toronto in December. All agreed that it was a great learning opportunity. Key information collected at “The Local” included funding – they were provided with a start up grant through Community Food Centres Canada (they are open 15 locations across Canada in the next few years) and have had to secure some funding through fundraising as well, they are mainly focused on the city of Stratford and not the larger Perth District (however do some work with farms in outlying communities), they have a similar model to Toronto in that they include food/meals at all programs, have a peer based model used for volunteers and programs and finally it was noted that “The Local” began under the United Way and over the last year has been working to establish their board and all requirements that would allow for them to be on their own as a registered charity.

	<ul style="list-style-type: none"> • For “The Stop”, this is one of the food banks in Toronto (each food bank services a specific area only), they have worked very hard to set specific criteria for the food that they serve. While they do accept donations, they will refuse items such as macaroni and cheese, canned goods, etc that they feel will not provide proper nutrition. They work with donors to do things like an “egg raiser” where everyone donated money to purchase egg, etc. These standards are included in their hot meal program and also all their food skills programs. Funds are obtained by donations, fundraising, grants, etc. • There is one more program that we would like to visit – “Plentiful Harvest” is in Windsor and is not affiliated with the CFC programs. It also has an incubator kitchen included (which the other ones do not have). 	
<p>5.0 Old Business</p> <p>5.1 CK Branding</p> <p>5.2 Update on Training</p>	<p>Dina has offered to sit on this committee. There will be a meeting coming up in January to discuss the planning for the launch of the CK Brand (which is final and approved through the Municipality of Chatham-Kent – they were directly involved and hope to promote the brand as well). The brand will be hosted on the municipal website along with the rest of the Chatham-Kent branding tools.</p> <p>The training that we had discussed for the end of January in Toronto has been stopped. We have decided that due to only having a small number of people able to attend, we will offer our own training here in CK. This event will be held on Saturday February 1st from 9:00 to 3:00 at the United Way Office The training will be done by Wayne Roberts, who previously was the coordinator for the Toronto Food Policy Council for 10 years and is now a consultant related to food policy. He will be focusing on what a food policy council can do and how it can impact economic growth. We have invited outside groups such as the CKAD, Leaders Cabinet, etc to also attend. Lyndsay needs to know exact number for lunches so if you haven’t already let her know whether or not you can attend, please do that.</p> <p>The “Bring Food Home Conference” in November was well attended. Everyone who went felt that they learned a lot and enjoyed the opportunity to see what was happening in other communities across the province. For more information on each of the sessions, please speak with each person.</p>	<p>Action: Everyone to let Lyndsay know by Monday January 27th if you are able to attend the training on February 1st.</p>

5.3 Farm to School	<p>Invitation letters went out in December encouraging farmers to submit produce availability for the products. We need to ensure that we have enough produce that can be supplied locally. This was something that we pushed very hard to do, was to ensure that our produce is coming from CK. At this point we haven't had many farmers reply with interest. If you know of a farmer, please encourage them to submit the information. Suggestion to talk to Sis Lalonde about where the produce from Loads of Love comes from – they may also be willing to participate.</p>	<p>Action: Everyone to encourage farmers to submit their produce availability for the program. Share the facebook/twitter posts from the Health Unit if you are able to. Action: Lyndsay to follow-up with Sis.</p>
<p>6.0 New Business 6.1 Procurement Readiness Research</p> <p>6.2 CKAD – Incubator Kitchen Survey</p> <p>6.3 Funding – Community Food Centre Feasibility Assessment</p>	<p>The CKPHU has a Master in Public Health Student with us for the next few months. One of the projects that she is going to be working on is the development of a community assessment to determine the readiness for implementing procurement policies. This will include potentially doing an online survey (paper copies would be available), as well as focus groups with local farmers, restaurants, institutions, community groups, etc. Currently Toronto and Simcoe have some type of procurement policy in place. There will be opportunities for our FPC to be involved in this including facilitating these focus groups so if anyone is interested there will be more information shared as it becomes finalized.</p> <p>The CKAD is working on creating a survey to assess the interest in creating a Community Incubator Kitchen – this is a program where people can rent out the industrial kitchen space to produce more market products (ie jams, breads, etc). It is ideal for those just starting up and hoping to build a following before renting or purchasing larger long term space for their food businesses. The survey is being finalized and will be available online and in paper version. We have had discussions that this would be a good link into the Community Food Centre. Suggestion to place the surveys at Adult Language and Learning as well as the libraries.</p> <p>We received word that we were granted the funding request through healthy communities partnership. This will allow us to begin the process of hiring a consultant to look into the feasibility and next steps for creating a CFC in Chatham-Kent. Lyndsay asked if there was anyone who would be interested in being a part of the steering committee for this project – Helen, Stephanie and Kurtis are interested.</p>	<p>Action: Please share the survey once it is available.</p> <p>Action: Anyone interested in sitting on a steering committee for this project, please let Lyndsay know.</p>
7.0 Update/sharing on happenings	Lyndsay let everyone know that Nicole Dupuis will no longer be a manager at the CKPHU.	

<p>in CK</p>	<p>She has accepted a job as the Director of Health Promotion for the Windsor Essex Health Unit and started that week. The new manager will be Carina Rogers and when she starts at the beginning of January, we will invite her to attend the meetings as well.</p> <p>Dr. Colby – had a question regarding possibility of projects. Would like to investigate the possibility of the CKPFC looking into the sustainability of seafood. There are concerns regarding fishing practices and wondered if we should have a position on this. He gave the example that in Toronto they have banned Shark Fin Soup sales in all their communities.</p> <p>Discussion about this topic – Elaine indicated that it would be an opportunity to educate our group, we could investigate what other communities have done and look into opportunities to provide additional advocacy. Helen indicated we should also consider any legal issues or if we should use this advocacy – need to review our Terms of Reference. Carolyn suggested we use these meetings as an educational opportunity. Kurtis cautioned it becoming a slippery slope. We have to be careful of personal beliefs and be careful with negative media around food practices. It was decided that at our next meeting Dr. Colby would share a report and provide the group with additional information for discussion.</p> <p>Kurtis – Gleaning programs – Kurtis was discussing that after harvest, many farmers have excess produce that is left in the fields after their labour has finished their contracts. Wondering about how this can be taken advantage of. Hazel indicated that Union Gas has a program called “Helping Hands” that may be able to help do some of the picking. Helen indicated that in Leamington there is a group called swogleaners.org run by Jim Founk that have a facility they use to process excess produce into dehydrated soup. Some discussion around potential groups that could assist in this type of program.</p>	<p>Action: Dr. Colby will create a report that can be shared with the group</p> <p>Action: Lyndsay to put together a report on gleaning. Hayley will connect with ESS to see if it would be feasible to have their clients participate in a program like this.</p>
<p>8.0 Adjournment</p>	<p>Meeting was adjourned at 7:00 pm.</p>	

Next Meeting Dates:

Large Group Meeting: Wednesday February 12th, 2014 – 5:30-7:30 pm United Way office

Individual Committees

Food Skills – January 22nd – 5-7 pm

Food Access and Availability – January 15th – 5-7 pm