



The Sustainable Thurston project is an opportunity to shape this region's future as well as the actions, and responsibilities to achieve it.

Local Food Systems Panel White Paper



January 2012

To articulate the challenges and opportunities related to local food systems within the Thurston region, planners assembled a broad cross section of community leaders and others active in food production and distribution to serve on this panel. Through a series of meetings and supporting research, this panel examined issues relating to hunger, food production, distribution and affordability, and recommendations for meeting current and future food needs in the Thurston region.

PANEL MEMBERS

Robert Coit – Executive Director, Thurston County Food Bank – Panel Chair

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PANEL SUPPORT

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About This Project

This community conversation comes at a time when the issues of economic resilience and efficiency are foremost in our minds. Our region's households, governments, nonprofits and businesses are making the most of resources in order to maintain quality of life and build toward a more resilient economy, society, and environment.

This region and its 29 public and private sector partners successfully competed for a Sustainable Communities Regional Planning Grant from the Federal Office of Housing and Urban Development, Department of Transportation, and the Environmental Protection Agency. Their interest in making these grants possible is to encourage regions to incorporate livability principles into sustainability plan discussions since these are proving to be essential to the creation of resilient communities.

The Sustainable Thurston Plan will build upon:

- 1) **Thurston Region Population Projections estimated to add 120,000 residents between 2010 and 2035**
- 2) **Existing state, regional, and local plans** as the base scenario for plan discussion and analysis
- 3) **State Requirements** set forth in the Growth Management Act
- 4) **Livability Principles**
 - Provide more transportation choices
 - Promote equitable affordable housing
 - Enhance economic competitiveness
 - Support existing communities
 - Coordinate policies and leverage investment
 - Value communities and neighborhoods

About Sustainable Thurston Panels

The Sustainable Thurston process begins with information development through a series of "white papers" produced by panels and work groups and reviewed by the Sustainable Thurston Task Force. This work will inform the three phase public process about a variety of elements that support our community and work together to enhance quality of life. These include:

- Economic development
- Housing
- Water infrastructure, stormwater, sewer
- Solid waste
- Public safety
- Schools and transportation
- Health and human services
- Local food systems
- Land use, transportation, climate change
- Energy
- Public outreach and education

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Local Food Systems

GOVERNANCE & POLICY

COMMUNITY



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What is Food?

There are many ways to slice and dice the world of food.

- At an individual level, we may consider food as fuel, celebration, well being, commerce, politics or comfort.
- For their work, the Food Summit chose to use the Whole Measures strategy, dividing into categories of vibrant farms, thriving local economies, sustainable ecosystems, strong communities, healthy people, and justice and fairness.
- The Food Panel selected a soil-to-soil methodology: **production, processing, distribution, retailing and waste recovery.**

The destiny of nations depends on the manner in which they feed themselves.

- Jean-Anthelme Brillat Savarin

No matter the method used, spillover occurs between the categories, some issues defy singular categorization, and certain themes and values cross all lines – and all the Sustainability Panels.

- **Economic Development:** The food system can serve as an economic engine that can diversify our employment base. We can help farmers and others in food businesses succeed through training and financial assistance and can develop and open new markets for their products. We also need to consider that our local food system includes both large and small businesses and want to ensure that all are at the table for the discussion.
- **Energy:** Food uses community energy resources to produce the fuel that energizes people. Opportunities abound for exploring alternative energy sources for growing, processing and distributing food and for refining food processes to make more efficient use of existing energy sources. Some products of the food system can also generate energy, using waste products as bio-fuels, for example.
- **Health & Human Services:** Our Region is facing two epidemics: hunger and chronic lifestyle conditions such as obesity and diabetes. Healthy food, coupled with a built environment that supports physical activity can help people avoid and manage these conditions. Well-coordinated distribution systems can help with hunger. The safety of food is critical through the entire food life cycle.



Justice and fairness is also an important value that crosses all Panels, but we've chosen to note it here. Our food system must support personal choice and not demonize food choices or the people making the choices. We must seek to ensure that people of all income levels have access to healthy food choices.

- **Housing:** Where people live has an enormous impact on their ability to access a broad range of food products and urban/rural agriculture regulation can assist in home and neighborhood based gardening and processing. Including adequate food storage in design plans, especially for low-income housing allows people to take advantage of bulk purchasing and seasonal availability of larger quantities of food from emergency food systems.
- **Outreach & Education:** Throughout all the community and Panel discussions regarding food, everyone mentioned the importance of community resources that help people navigate the food system. This might include community cookbooks, opportunities to sample unfamiliar vegetables, food websites, and maps and marketing strategies to help people recognize locally grown foods and where to purchase them.

- **Public Safety:** The county-wide continuity of operations plan must ensure that our food system operates before, during and after adverse conditions, be they natural or man-made. This requires coordination efforts across jurisdictional lines.
- **Schools & Transportation:** The school transportation system is the largest public transportation system in the region. When kids get on the bus in the morning, they are heading to a learning opportunity – which could include habit-changing information about food and also an opportunity for a nutritionally balanced meal. Because schools serve as community hubs, they provide logical centers for food distribution, education and coordination.
- **Solid Waste:** The 40% of food that Americans waste most often ends up in landfills. Using food as food for as long as safety allows benefits both the food and waste systems. This involves food donation and recycling on an individual, business and community level.
- **Water Infrastructure:** The food system requires large quantities of clean, safe water through many of the cycles. What is the role of conservation and innovative growing and processing techniques in lessening the impacts of agriculture and food on the overall water infrastructure?
- **Transportation, Land Use & Climate Change:** People cite lack of transportation as a critical barrier to accessing a broad range of food, especially in rural communities. Transportation also plays an important role on the food production, processing and distribution side. How do we minimize trips (with their inherent environmental and climate change impacts), while maximizing access? Land use – location, location, location. Where do I live? Where is the grocery store? Is it a full service or convenience store? Do I have transit service – at my home, to my workplace, to my food-related destination?



What is a Local Food System?

For this effort, the Panel defined a Local Food System as: the ways that the people of the Thurston Region grow, produce, process, distribute, access, consume and dispose of food. This includes all types of food, both from within and outside the Thurston Region.

What is a Sustainable Local Food System?

The Panel also looked at various definitions, determining that we still need to continue to refine this vision for the Thurston Region over time. Some ideas...

- The Puget Sound Regional Council Regional Food Policy Council, “envision[s] a thriving, inclusive and just local and regional food system that enhances the health of: people, diverse communities, economies and environments.”
- In a 2010 collaborative process, the American Dietetic Association, American Nurses Association, American Planning Association, and the American Public Health Association supported “socially economically, and ecologically sustainable food systems that promote health – the current and future health of individuals, communities

and the natural environment.” They concluded with: “A healthy, sustainable food system emphasizes, strengthens, and makes visible the interdependence and inseparable relationships between individual sectors (from production to waste disposal) and characteristics (health-promoting, sustainable, resilient, diverse, fair, economically balanced and transparent) of the system.”

- The panel discussed some other aspects of the definition, envisioning a system that:
 - Supports a stable base of family farms that use production practices that are less chemical and energy-intensive, and emphasize local outputs
 - Improves working and living conditions for farm labor such that farmers and farm workers can be full contributing members of the community
 - Creates and fosters food and agriculture policies that promote local food production, processing, and consumption wherever possible
 - Fosters a business environment where food, community food enterprises and agriculture-related businesses can create jobs, recirculate financial capital within the community, and contribute to diversifying our community’s economic development
 - Develops marketing and processing practices that create more direct and beneficial links between producers and consumers, and reduces resources needed to move food
 - Improves access to fresh foods
 - Manages costs
 - Educates on all aspects of food - from soil to soil
 - Works to reduce waste through education about efficient and safe home and institutional meal planning, purchasing and storing. Supports efforts that make use of waste food as food and when it becomes waste, recover and compost at the home and industrial levels, using the compost to enrich soils
 - Eliminates food insecurity with a coordinated system of service delivery
 - Improves access by all community members to a culturally-appropriate, adequate, healthy, affordable food

Eating is an agricultural act.
- Wendell Berry

The number of kids who participate in the Free and Reduced School Meals Program ranges from 25% in Olympia to 53% in Rochester.

Food for Thought

These two pages contain data that specifically resonated with Local Food Systems Panel members

The number of small farms in Thurston County is increasing.

14,000 children were fed in school meal programs, however only 2,000 children participated in the summer programs. What did those 12,000 children eat in the summer?

In 2011, the Olympia Kiwanis Garden project produced 36, 225 pounds of food for the Thurston County Food Bank.

The Thrifty Food Plan (TFP) serves as a national standard for a nutritious diet at minimal cost and is used to determine benefits. The average cost to purchase here is \$153, compared to \$138 nationally (for family of four). Add 11% for healthier products and 36% for organic products. Within the Rainier School District there is no store supplying the entire TFP.

A head of iceberg lettuce contains 110 calories, but takes 750 calories to grow and 2,000 calories to ship from California to Washington.

Ninety percent of federal food subsidies go to corporate exports.

There are only ten minutes in the life of a pear when it is perfect to eat.
Ralph Waldo Emerson

Agriculture and the transportation of food accounts for about 50% of total global greenhouse gas emissions.

Between 2002 and 2007, Washington State lost 460,000 acres of farmland. Between 1950 and 2008, Thurston County lost 90,000 acres of farmland (75% of its agricultural lands).

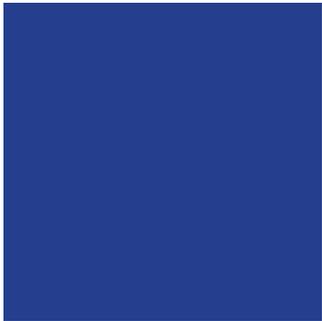
It takes about 500 gallons of oil per year to feed an average American

With each 1 degree Celsius (1.8 degrees Fahrenheit) rise in average global temperature, agricultural productivity decreases 10%. Global temperatures are expected to increase 3 -7 degrees Celsius (5.4 - 12.6 degrees Fahrenheit) this century.

Income Levels for Family of Four

	Annual	Monthly	Weekly	USDA Program Eligibility
Federal Poverty Level	\$22,350			
130% Poverty	\$29,055	\$2422	\$559	Free School Meals
185% Poverty	\$41,348	\$3446	\$796	Reduced School Meals WIC
200% Poverty	\$44,700	\$3725	\$860	Basic Foods (SNAP)

Americans waste more than 40% of their food. Food scraps make up nearly 20% of the waste in landfills.



Thurston county food processing totals \$321 million annually and provides 448 jobs. The market value of crops in the region is estimated at \$118 million per year.



The average food on US dinner tables travels 1,500 miles from source to your plate.

All food banks have seen an increase in visits from 2009 to 2010 ranging from 11 to 21%



Thurston County needs 11 million more meals/year to feed low income people.

There is no love sincerer than the love of food.
George Bernard Shaw

Feeding the 170,000 potential new residents of the Thurston Region would require approximately 24,000 acres of farmland.

Agriculture creates 65% of methane emissions - 21 times more potent than CO2 and 40% of nitrous oxide emissions - 310 times more potent than CO2

26% of 8th graders in Thurston County are overweight.



Why us? Why here? Why now?

Thurston Regional Policymakers are the Right People:

We received funding for the Sustainable Thurston project in large part because of the region's proven record of collaboration and regional thinking. Like the transportation system, the food system crosses jurisdictional boundaries and benefits from regional planning and leadership. You already understand the urban/rural divide.

At the local level, we consider transportation concurrency and availability of water, but not food access and security. Yet, if we don't have local control of our food system, we are vulnerable. The average American city has a 3-day supply of food in reserve. The health community encourages individuals to "know their numbers," but we're just beginning to understand our "numbers" related to our local food systems. How many farmers? How much acreage in food crops? What is the location and viability of the retail sector? How do we ensure that people aren't hungry – on a daily basis? How do we distribute food and water in an emergency?

Local elected officials routinely make land use and transportation decisions that impact access to food. The Local Systems Food Panel urges you to put on the "food" filter whenever making decisions. How does this decision impact the cost, the availability, the access to food? How does this decision affect all the sectors in the world of food (production, processing, distribution, retailing, and waste recovery)?



Photo courtesy of ForwardPhoto

Expansion of local and regional food systems faces multiple challenges: geographical and seasonal constraints; logistical and marketing issues; policies and politics; and – perhaps most daunting – the changing of personal habits. Thurston Regional Policymakers are up to those challenges.

The Thurston Region is the Right Place:

The community interest in food systems and food is high – across all parts of the region.

- As part of the Youth Voices Project, Rochester, Black Hills and Capitol High School all chose "increasing access to healthy food" as their 2012 project.
- Many organizations either solely represent food as their mission or have set it as a focus for 2012 activities, including Slow Food, GRuB, Sustainable South Sound, Transition Olympia, and Thurston Council for Children and Youth.
- In late 2011, hundreds of community members participated in "Focus on Food" events such as farm tours and library speakers. Led by Sustainable South Sound with partners including TRPC and local jurisdictions, the 2011 activities culminated in a Come to the Table Food Summit – one evening and one full day of over 700 people engaged in enthusiastic celebration, learning and planning. (We included community input from these events in this Panel report.)
- Community interest can be felt in bold and subtle ways: of the 30 notices on the Tumwater library bulletin board this week, over half related to food: Cooking lessons at the Olympia Food Coop, Mindful Eating workshops, the 75210 campaign (reminding us to eat breakfast 7 days a week, 5 fruit & veggies a day...), seeking donations for a food drive...
- Public and private solid waste programs provide education on home composting, sell composting tools and compost, and accept compostable materials, with focus on organics.

- More small farms, more food related businesses, more farmers markets and food stands, mobile food trucks, more Food Bank outlets...
- The Thurston County Board of County Commissioners: is adding a Health Chapter to their Comprehensive plan with food as a topic; and creating an Agritourism Zoning layer to promote agriculture and food-related businesses.
- The Local Food Systems Panel members want to join with other community organizations and continue this work.

This is the Right Time:

In addition to that strong community interest, the region faces constrained resources and growing needs - based on our current population levels. The needs of the people who live here now will change and likely grow – because of age, income status, disability, births, deaths, and other life issues. And, the 120,000 who join our community will represent a mix of income, culture, age, needs, and ideas. Some percentage of those new people will require assistance in meeting basic needs, including food. Both growing needs and a growing population require that we adopt plans and actions to take care of our current and future residents.

Much of our local foods system depends on products from outside our region, so we rely on long-distance transportation with the inherent environmental, economic and social costs of the use of fossil fuels. Current agricultural processes also use oil and create waste and pollution. We are losing resource lands and soils. Changing climates negatively impact agricultural production. Now is the right time.

We are on the threshold of major legislative activities: consideration of the Farm Bill at the Federal level, that funds food security and farm subsidies, state and local Greenhouse Gas Reduction efforts, and long term transportation funding and policies that affect people's access to food, and proposed Labor Department rules that protect children but may put family farms at risk.

The Sustainable Thurston Project affords us the opportunity to collaborate and connect with the public, government at all levels, and community organizations around topics of vital interest and importance to us all.

What Should We Work on in 2012?

- Continue the Local Food Systems Discussion and integrate community and public sector activities. This includes continued work with state agencies, federal programs, Tribal initiatives, and non-profit strategies
- Review Food Advisory/Policy Council models and seek support from the Sustainability Task Force and TRPC for implementation
- Reach out to the business community through surveys and interviews. The Economic Development Council and Enterprise for Equity have committed to convene a meeting of food-related businesses
- Building off the work of the Food Summit Assessment, complete a full inventory of the Food System
- Inventory and distribute information to the public about educational opportunities
- Undertake a policy review of local and state laws/ordinances and programs to identify what's working, challenges and opportunities
- Track state and federal legislation, including the Federal Farm bill to determine and articulate local/regional impacts
- Develop community-approved local food systems vision, mission, goals and actions
- Seek funding to continue efforts

**In the long view,
no nation is
healthier than its
children, or more
prosperous than
its farmers.**

- Harry S. Truman

What is Working Well? Challenges? Opportunities?

Production

What is working well?	Challenges?	Opportunities?
Farmers markets – 2nd largest in the state + localized smaller markets	Pressure for development outside Urban Growth Areas impacts resource lands	Perform a production/capacity analysis, to determine how much food and land we need to feed our residents now and in the future
Growing number of School Gardens and one formal initiative	High percentage of agriculture in the region is silage/nursery rather than food production	Encourage more sustainable agriculture processes
Community gardens, such as Kiwanis (Olympia Kiwanis donated 36,000 lbs in 2011) and Maple Lane Program	Water quality/availability challenges impact agriculture and other aspects of food system	Create cooperative opportunities for joint purchase of land, create incentives for using lands for farming, zone existing farmlands for agriculture
Master Gardeners and Master Recycle Composters provide education, training and advocacy	We don't know our growing capacity. How much local food do we need to support the community – now and in the future	Identify public spaces to use for community gardens and other food production
Nisqually Indian Tribe creating tribal enterprises with recently purchased farmland and shellfish lands	Agriculture uses fertilizer and energy and creates waste and pollution	Increase regional seed production
GRuB, 4-H and Future Farmers of America, and TESC programs provide experience and education in farming and animal management for younger people	Relationship between "living wage" for farm workers and cost of food	Find creative ways to protect and replenish soil
Left Foot Organic employs people with disabilities	Aging out of farmers, retirement tied to land value	Work with waterfront property owners on voluntary oyster seeding and other shellfish production
Good diversity of crops	Good farmland in urban areas at risk with focus on density	Explore less land intensive farming models such as aquaculture and vertical gardening
Thurston County Agritourism policy efforts encourage economic development in rural areas	School Gardens need water and support during the summer	Plan for school gardens when developing plans for schools
Thurston County has adopted an on-going Purchase of Development Rights program and has opted into Voluntary Stewardship Program	Commercial compost facilities are subject to market pressures which can limit the types of organics accepted for compost	Create a position for a Working Lands Advocate
	Residential and commercial compost recycling is voluntary	Look to modify or eliminate certain fees that apply to working lands, i.e., stormwater, as working lands usually mitigate rather than cause runoff

Processing

What is working well?	Challenges?	Opportunities?
<p>Graduates of Enterprise for Equity programs use abandoned/underused processing facilities to support new businesses</p> <p>Some local processors: OlyKraut, Fish Brewing Company, Northwest Natural Foods, Lattin's Country Cider Mill, Johnson's Berry Farm Jams</p> <p>Local wineries</p> <p>Coffee roasting facilities</p> <p>Specialty butchers and meat processors</p>	<p>Lack of commercial kitchens available for community or small business use</p> <p>We used to be a community with processing facilities, but few remain</p> <p>People don't know canning (or are afraid to can) and other preserving processes and may not have time to take such actions, which can be complicated</p> <p>Many homes lack storage space for preserved food</p>	<p>Provide education/training on all aspects of food system : in schools, making use of multi-generational resources, through public/private partnerships, at all points of entry (restaurants, retail)</p> <p>Create cooperatives that allow businesses and community member to share processing facilities, equipment, and food storage space</p>





Photo courtesy of ForwardPhoto

Retailing

What is working well?	Challenges?	Opportunities?
<p>Many stores and restaurants market “local and organic” foods.</p> <p>Consumer demand for local foods has grown exponentially in the past few years.</p> <p>Big box stores, such as Wal-Mart and Target, expanding on the variety of foods offered, including fresh produce. Most of these stores are on transit routes and provide one-stop shopping.</p> <p>Food Trucks are gaining momentum in the region, with supportive local government policies.</p> <p>Thurston County pilot program to add farm fresh produce and farm stand to convenience store</p> <p>Community supported agriculture (CSA) use is growing and provides more varieties of products</p> <p>People can use “food stamp” type programs at farmers markets</p>	<p>Economics of food: Junk and Fast food often perceived as less expensive and they are readily available</p> <p>People on special diets (low-salt, low-fat, vegan, vegetarian) may have trouble finding packaged products that fit their needs</p> <p>Organic foods more expensive</p> <p>Unclear ideas on what food products are healthy and sustainable</p> <p>The daytime hours of farmers markets and food stands may make it difficult for people to use these outlets</p> <p>Cannot use “food stamp” type programs at all retail establishments – bakeries do not accept WIC coupons</p> <p>Relationship between living wage for food service jobs and cost of food</p>	<p>Encourage large public worksites with “seas of free parking” to make some spaces available to food trucks to bring diverse meal options and fresh produce to workers.</p> <p>Find ways to make year-round farmers markets and CSAs economically viable</p> <p>Establish local branding campaign that helps the public recognize and value “produced in Thurston Region” products</p> <p>Look for ways to connect various food businesses, for example a local baker and restaurant conversed at the Food Summit and the restaurant agreed to feature the baker’s products</p>



Waste Recovery

What is working well?	Challenges?	Opportunities?
<p>Schools participate in “food to flowers” waste programs</p> <p>Local municipalities encourage waste recovery/recycling programs</p> <p>Good public information/training on composting and recycling</p> <p>Food Bank programs encourage businesses to freeze meat while still viable, then transports the meats in refrigerated vehicles to food bank outlets for distribution, providing high quality protein</p> <p>Recycle programs such as Elma’s transforming plastic in to “new wood”</p> <p>Thurston County Food Bank gleaning projects resulted in 50,000 pounds of food in 2011 – primarily from 6 larger farms, supplemented by smaller gathering efforts</p>	<p>At schools, waste collection is controlled by for-profit company that may determine that special initiatives are not economically viable</p> <p>Composting/recycling food is confusing, with no consistent set of rules/regulations</p> <p>If we make it easier to compost than to donate, will people chose to compost rather than donate?</p> <p>In the United States, 40% of food is wasted - much ends in landfills</p> <p>Public is unclear on when food is no longer viable – pull date, best buy dates – so trashes rather than donating or using</p> <p>Retail donors need to treat food as “food”, not “trash” until pickup by food bank – keep refrigerated, off the floor, etc.</p> <p>Challenge to identify all food wasted by local grocery, restaurants, etc. and find ways to recycle</p>	<p>Provide education and outreach “when is food trash”, pull dates, expiration dates, etc.</p> <p>Encourage businesses to donate food</p> <p>Publicize events such as The Big Waste, a Food Network show where chefs prepare a banquet for 100 using only discarded food</p> <p>Encourage use of reclaimed water and other recovered water for agricultural purposes, particularly in the urban core</p>

Other

This table includes issues which defy singular categorization or cross all categories.

What is working well?	Challenges?	Opportunities?
<p>Active food community in the region</p> <p>Good assessment tools: Food Summit Assessment, Food Bank Users Survey, United Way survey</p> <p>Progress in exploring and adopting supportive policies: Urban Agriculture, Agritourism, and use of Transfer of Development Rights, County inclusion of Health Chapter in Comprehensive Plan</p> <p>Presence of 4 higher education institutions: TESC, SPCSS, WSU, St. Martin's University – and New Market</p>	<p>Financing difficult for small farms and other food-business</p> <p>We don't control our food future, which is highly vulnerable to disruption</p> <p>Policies at state and federal level not necessarily supportive of local food systems or health</p> <p>Many people think cooking healthy or using fresh produce is hard – they are used to reading directions on a package rather than from a cookbook</p> <p>Rural/urban disconnect in availability of foods, transportation, outreach efforts</p> <p>Funding for food programs being cut at all levels at a time of increased demand, and the realization that population growth impacts demand for services</p> <p>Location, location, location. Transportation, transportation, transportation.</p> <p>The Federal Farm bill includes both farm subsidies (and controversial definitions of farms) and public food programs (such as food bank programs and food stamps), so it is difficult for the food community to speak in a unified voice</p>	<p>Establish barter networks</p> <p>Work with banking industry on models to support small food related-business</p> <p>Organize ceremonies and celebrations around food and include local food in existing community events</p> <p>Create a central website for food and food related activities, events, and information – make use of TRPC's Here to There portal</p> <p>Repurpose old Olympia Brewing site as food center, with growing, processing, training, storage, restaurants</p> <p>Explore disincentives for nutritionally deficient foods (such as taxes on junk food)</p> <p>Create Food Policy Council/Advisory group and bring all the food "players" to the table</p> <p>Work with long-established entities such as Granges and WSU Extension to help food businesses network and gain information</p>



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List of Appendices

The following is a list of resources that were used to inform the work of the Local Food Systems Panel. Due to the large volume of material, these items are not included in the printed version of this Draft White Paper. They can be found as a supplement to the posted Draft White Paper on the Local Food Systems Panel page at SustainableThurston.org.

1. Federal Commodity Food Programs

Diagram/Text/Acronyms

2. What's Working Well? Challenges? Opportunities?

- Local Food Systems Panel Brainstorming, Panel Meetings 2011-12

3. Thurston County Food Bank, Robert Coit, Executive Director

- A Look at Hunger in Thurston County, December 2011
- 2011 Food Bank User Survey, Executive Summary
- 2011 Food Bank User Survey, Food Bank Comparisons 2005-2011 ([link](#))

4. Come to the Table Food Summit, October 2011

- Welcome to the Food Summit, Introductory Slide Presentation, TJ Johnson, Event organizer, Sustainable South Sound and The Evergreen State College
- From Farm to Fork: An Overview of the Current Thurston County Food System, Zena Edwards, Washington State University Thurston County Extension, Food Safety & Nutrition Educator
- Food Summit Results, Compiled by TESC students in the program Ecological Agriculture: Developing a Sustainable Local Food System

5. Healthy Eating: Policy and Environment Change Fact Sheet, Thurston County Public Health and Social Services, January 2012

6. Market Forces – Creating Jobs Through Public Investment in Local and Regional Food Systems, Union of Concerned Scientists, August 2011

7. Thurston County Working Lands Strategic Plan, February 2010 ([link](#))

8. Frequently Asked Questions about Agritourism in Thurston County, Thurston County 2011

9. Savor Washington: Fresh & Local in Olympia (Thurston County), 2011 Washington State Tourism & Washington State Department of Agriculture