



Homer

Town Hall Meeting Report



Tuesday March 17, 2015

5:30 PM – 7:30 PM

Homer High School Commons

Background

In 2015, the Alaska Food Policy Council (AFPC) hosted three (3) community food system meetings for the general public, which expanded on the four (4) meetings that were held in 2014. The goals of the meetings include:

1. Increase awareness about Alaska food issues among the general population
2. Increase involvement in local food issues by community members
3. Gain a perspective of local food issues to inform the AFPC and policy makers
4. Recruit new members for the AFPC.

The AFPC is nearing the conclusion of its first strategic plan. Information about the Alaska food system received through the 2014 and 2015 Town Hall meetings will assist the AFPC to evaluate the impact of their current priorities, and will frame key issues for use in developing the next 5-year strategic planning cycle.

This report summarizes information gathered through the Homer Town Hall meeting. All of the materials used for promotion and unedited comments gathered are included in the appendix.

Overview

PLANNING

Early on in the process of planning the Homer Town Hall meeting, the Alaska Marine Conservation Council (AMCC) joined as a co-hosting organization. A Town Hall Meeting Committee comprised of AFPC governing board members, AMCC staff, and local community members met twice via teleconference. The group provided input on all aspects of the meeting from logistics and promotion to implementation and the agenda, including an appropriate public engagement framework. Additionally, the committee provided valuable and relevant contacts in Homer to ensure there was a broad representation of attendees at the meeting.

Kelly Harrell represented the AFPC Governing Board at the meeting.

A final teleconference was held about 2 weeks prior to the meeting to finalize details. This teleconference included the meeting facilitators, AFPC Governing Board representative attending the meeting, and local AMCC staff on-the-ground in Homer who assisted the team with final logistics and promotion.

PROMOTION

A flyer was created for the event and was distributed and shared via social media outlets including the AFPC and AMCC Facebook pages. The flyer was also shared via the AFPC's action alert email list serve. The flyer was emailed to AMCC staff and local partners in Homer who posted it on community bulletin boards and local businesses.

The event was added to the Homer News Online calendar, Homer Tribune, KBBI calendar, and the city calendar.

A public service announcement was submitted to the local radio and a press release was distributed.

Press coverage of the event included the Homer Tribune and KBBI.

ATTENDANCE

33 people were in the room; 26 signed in. Attendees were generally made aware of the event through the extensive promotion including Facebook, AFPC and AMCC email listserv, the flyer, community calendars, the radio PSA, the press release, and word of mouth generated by governing board members and AMCC staff.

Meeting Logistics

LOCATION

The meeting was held at the Homer High School Commons. AMCC generously donated the rental fee for the event. The venue was very fitting for the topic, the number of people in attendance, and it provided the basic services required (power, screen for powerpoint presentation).

DATE AND TIME

The date and time of the Homer meeting was coordinated strategically with local recommendations. Homer is a community with many competing events and activities, however it did not appear that there were any large competing events that evening. Of note, however, was the really wonderful spring weather on the date of the Town Hall (warm temperatures with blue skies).

FOOD

Local Homer farmers and AMCC generously donated food to Two Sisters Bakers, who also generously donated their time to make two varieties of soup, quiche, and bread. The food was a major highlight of the Homer Town Hall, among others, and is a good example of the strong food community in Homer.

Meeting Agenda

Based on feedback from Governing Board members about the 2014 town hall agendas, the town hall meeting committee suggested a slight modification of the meeting agenda and information collection methods in order to increase the call to action aspect of the meetings. The Homer Town Hall began with an overview presentation on the AFPC, followed by gathering of individual input then small group discussions on solutions. Public input was gathered using open-ended questions as opposed to framing the issues and driving the discussion toward preset topics.

Participants sat in rows, each containing 2-3 people. Governing Board members and facilitators were spread out evenly throughout the room and helped further the discussions. During the first half of the meeting, facilitators collected the following information from all participants. Participants were given 5 minutes to answer each question. There were no limits on the amount of answers they could write. Information was gathered using post-it notes which were categorized by the participants into sectors of the food system. The following broad questions were asked:

1. What do you LIKE about the food system in Homer? What are the positive things about food in Homer? What do you like? What is working? Are there new and innovative things happening that you want to share?
2. What do you NOT like so much about food in Homer? Do you face issues, challenges or barriers that you think need to be addressed?
3. If you had unlimited resources, what would be your vision for an ideal food system in Homer?

The second half of the meeting was a longer, more in-depth discussion about specific issues. Groups gathered around food system sectors of their choosing from the “short-answer” exercise, and then those groups discussed the issue(s) of that sector in detail and brainstormed potential solutions or actions to improve the issue(s). The groups then reported back to the larger group about their issue and potential solution.

All comments from the three short exercises, the long exercise and the general table notes were collected and have been organized and documented in the appendix. The following provides a summary level recap of the input received through both exercises.

Summary of Homer Public Input

What do Homer residents LIKE about the food system?

CONSUMPTION

- Local establishments supporting local food
- Farmers Market
- High tunnels
- Increase in access to and variety of local food

DISTRIBUTION

- New produce growing
- Food awareness

POLICIES AND REGULATIONS

- Good fisheries management

EDUCATION

- Sustainable Homer

PRODUCTION AND HARVEST

- Access to seafood
- Custom process meat and seafood (subsistence/personal use)
- Community support and encouragement to produce, community growers
- Grants to build high tunnels, local resources to encourage growing potential
- Good growing weather
- Multiple food outlets, including co-ops

WASTE AND RECYCLING

- Loopy Lupine, Save U More

RESEARCH

- Great soils and climate

CULTURE

(This topic was created by the people attending the Homer Town Hall)

- Committed to community, support
- Social environment, organic food movement
- Gardening culture, including fruit trees, bees, and personal use fisheries
- High tunnel collaboration
- Hard working farmers

What do Homer residents DISLIKE about the food system?

CONSUMPTION

- No local dairy
- No winter crop storage
- High expense, resources to get the food to Homer
- Lack of access, need clearinghouse and community garden
- Perception of local food being expensive

DISTRIBUTION

- Lacking food storage in winter, limited season
- Desire to buy local seafood, meat
- Food cost, waste, and distance traveled
- Too reliant on imports
- Disjointed supply system, lack of access to markets outside Homer

WASTE AND RECYCLING

- Too much waste of food
- Excessive packaging and non-recyclables
- Not easy to recycle

POLICIES AND REGULATIONS

- Limited size of high tunnels
- Energy costs
- Not enough land saved for farming
- Property taxes
- Dairy farming
- Lack of access to some fisheries
- Bartering rules

PRODUCTION AND HARVEST

- Cuts to Farm-to-School
- Lack of fresh, local food in winter, and high cost

Conclusion

The Homer town hall meeting was fun, informative and met the identified goals of successfully collecting new information from the Kenai Peninsula about food system issues. The information gathered from the Homer Town Hall meeting will be further analyzed alongside the other Town Hall meetings as they occur. This information will be critical in setting the stage for the forthcoming AFPC strategic planning process.



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Longhand Notes

Tuesday, March 17, 2015
5:30 PM – 7:30 PM
Homer High School Commons

Notes from meeting to be used for formal report

► **Participant Input:** *What do Homer Town Hall participants LIKE about the food system?*

PRODUCTION AND HARVEST

- Access to seafood – new farmers market – ability to custom process meat and seafood – most of population does some subsistence/personal use fish nutrition
- There is strong community support /encouragement for people to produce their own
- High tunnels (& grants to build them) – Kodiak seafood truck
- Farmers market x 5, fresh seafood
- An active vibrant community growers
- Good growing weather with local resources to the encourage maximizing growing potential
- People here are enthused about information on growing their own
- A growing subculture of food producers and AG product producers who are reshaping what local folks have access to & consider possible
- Multiple food outlets – lots of organic veg & fruit available - local growers sharing
- Gardening is great here
- AG production is working – growth of farmers market
- Co-ops here - from scratch restaurants

DISTRIBUTION

- Lots of new things growing in high tunnels – farmers market showcases a lot and provides dialog, sharing ideas, and connection – WIC vouchers & food stamp vouchers
- Farmers market – access to seafood (still) – food awareness

CONSUMPTION

- Two sisters, Maura's, the Mermaid, Homer Brewery, Coal Point, KBay Coffee, farmers markets and all the other establishments supporting local food
- Farmers market in the summer – people who want to buy local are abundant – lots of high tunnels and people experimenting with growing food as well as pushing the limits
- Farmers market – high tunnels – seafood/wild game – great restaurants that willing to use local foods, availability of organic foods
- Access to local seafood (mostly via friends and family) – the farmers market – restaurants like Two Sisters, Cups, Maura's that use local foods
- Access has increased substantially, people here are passionate about their food – fun to serve them
- There is variety in Homer compared to other small communities in Alaska – of course it's not as good as Anchorage or the Lower 48 for obvious reasons
- High tunnels and support – Save U More (variety) – local farming & ranching

WASTE AND RECYCLING

- Local Loop Lupine / recycling bins @ SAVE U MORE & dump
- Community coming together/the people

POLICIES AND REGULATIONS

- Access to wild game and fish (esp. fish) – good fisheries management – our farmers market is working to get fresh food to the people.

POLICIES AND REGULATIONS

- I like that we're having this meeting so I can learn more about options & information – farmers market
- Loopy Lupine – high tunnels – farmer market –sustainable Homer – restaurants buying local – natural food store – food education films, i.e., CHIPS, SVT, Thriving Thurs – subsistence opportunities

EDUCATION

- I like that we're having this meeting so I can learn more about options & information – farmers market
- Loopy Lupine – high tunnels – farmer market –sustainable Homer – restaurants buying local – natural food store – food education films, i.e., CHIPS, SVT, Thriving Thurs – subsistence opportunities

RESEARCH

- Great soil and climate – great info sharing – great support/public buying

CULTURE

- People are very committed to community – support rather than competition – many people are deeply engaged in exploration – local store not big box
- Soil –climate- water – social environment
- I love how organic food movement feel here – built on respect and love
- Restaurants – good fishing – good climate and soil – people
- Peoples garden – fruit tress – bees – personal use fisheries
- Loads of high tunnels – huge community support for local growers – lot of collaboration among growers – Kyra Wagner building community
- Some amazing, dedicated, hardworking farmers producing wonderful food in the summer
- High tunnels – innovative growers growing for seed – growing organically and acclimating varieties for our area – and culture embracing the back-to-the-land philosophy – garden and land sharing – a value on shared meals like potlucks – learn about growing (full classes)

PRODUCTION AND HARVEST

- Farmers take all the consequences for their grand experiments – not much local fish and produce in stores – obesity is on par with all of the US, with health issues – cuts to Farm to School
- Not enough fresh, local food in winter, lack of local fresh fruits
- Price/quality of produce in winter (grocery stores) – limited availability of locally raised meat in grocery stores (Safeway)
- Best food only available when farmers market is open
- Lack of produce in winter – cost of fresh produce

DISTRIBUTION

- Winter time access to fresh fruit and vegetables - most fresh fruit comes from far way
- Food storage in winter is lacking – NO place to sell food during the winter – rainy day=less people at the market – no good local fish shop where you can buy local seafood at affordable prices – expensive food at supermarkets
- The cost (esp for lack of freshness) and how far it has to travel to get here
- Farmers produce limited to season, hard to obtain local food otherwise – no real fish market, local beef, etc. – super high cost of food at Safeway – currently no veg processing capacity (production is here, processing is not)
- Disjointed supply system – regulations barring use of local dairy etc. – lack of access to fresh fish!
- Expensive!! – Produce is insanely expensive/inaccessible for many – waste, where go?
- Waste and cost and getting food out here
- 3rd pick on the veggies from outside
- Rely too much on imports – too much transportation food waste – lack of agriculture support, training, and soil education
- Farmers don't have easy access to markets outside Homer

CONSUMPTION

- Limited local meats available in store – no local dairy – high cost of off season produce
- EXPENSIVE – no winter crop storage space both personal & at town level – hard to buy local seafood
- Expense of land in Homer – even harder to find good AG land that a younger grower can afford to invest in
- High cost of food – inaccessibility – wish I had more local food info around
- Expensive!!! – Often not fresh – seafood is expensive in fishing town (very odd!) – variety not good
- Expense of food and amount of non-renewable resources used to get food up here – personally, as a horse owner, have concerns about availability of locally produced hay
- Lack of access for everyone – need a clearinghouse for growers & community garden for people who can't afford
- Perception of local food being expensive
- Wrong foods subsidized with local focus
- Legislating direct local access to fish and game, not just subsistence

WASTE AND RECYCLING

- Quiet use of compostable – dealing w/ regulations & agencies that are barriers to practical use (ex. Dec)
- Too much waste of food x 2
- High utility cost x 2 - isolation
- Still lots of non-recyclables/excessive packaging
- Not easy to recycle in town x 2
- Sometimes cost of good/local food – still plastic bags in grocery stores & bad/excessive/non-recyclable containers

POLICIES AND REGULATIONS

- Homer limits size of High Tunnels (city limit building concerns?) – Energy cost/ lack of renewables (Homer has made wind generation illegal)
- Not enough land saved for farmers from development – not enough support for farmers – soils of local importance recognized requires \$ to buy back development rights – KPB ag tax law
- Lack of good state policy – common theme of kicking farmers – bad press (esp. around failures)
- Lack of support for NRCS in Palmer – No hunt/ag agent @ Kenai CES office – UAF/CEF ignoring Homer – agency/city lack of support
- Schools don't cool healthy food
- Property taxes
- Dairy farming
- Lack of access to some fisheries like troll salmon – community troll permit? – expande state troll fishing – bartering rules and regs.

CULTURE

- Too much of a culture promoting crap/unreal/processed food

Participant Input: *What do you NOT like so much about food in Homer? Do you face issues, challenges or barriers that you think need to be addressed?*

PRODUCTION AND HARVEST

- I would buy more land to grow more produce – heat my greenhouse
- Homer would produce most of the food that could be grown/produced here – year round greenhouses – more livestock – more fruit
- I would be able to pick fresh fruit and vegetables right out of my door – maybe increased access to controlled environment i.e., greenhouses w/ heat
- Surfing – cold storage – free trees
- Tundea (sp?) greenhouse (though winter) and market – community gardens, happy lights and food!
- Farmers market a decent living (not hobby) – affordable distribution system – year round greenhouses

PROCESSING

- Facilities for processing produce, seafood, poultry, and livestock
- Ability to can, freeze, smoke, jar seafood and produce to save for winter months
- Small scale processing facility for seafood so than any fisherman can process their own fish
- Slaughterhouse
- How to workshops (canning, jarring, smoking, etc.
- Food Hub x 2– local DEC cert kitchen – local kill floor (slaughterhouse) that would do poultry and bison – local cold storage
- I would establish veg processing facility for frozen veg or value added canning/pickling, goal being to ...and consumption year round – also production potentially in winter with ideas like freight farm

DISTRIBUTION

- Local seafood distribution system – state (or fed) funded farms for produce and animals (pork, chicken, etc.) to grow and be homesteaded
- A clearinghouse for all the farmers and fisheries and suppliers so people would know where and how to access what's available
- Alaska berry farm – local flowers sold – local daily eaten seafood hub – sharable garden plots and greenhouses
- Community garden, market – ability to buy harvested meat and fish
- Central food storage (root cellar, deep freeze) – community kitchen for value added products – involve kids year round in apprenticeship program
- Community root cellar – all local food bartering – free land for beginning farmer
- Covered market place for year round vendors!!!! – affordable community “root cellar” to store the crops you grew – community garden with classes to teach people who want to learn

CONSUMPTION

- Community composting
- Everyone grows own food – everything has everything they need – self-sufficiency - all waste was recycled back into system

EDUCATION

- Local foods in school, institutions – more farming/fishing education – 4-H + opportunities – community root cellar
- Protect farmland – promote everybody to grow something – victory garden style – educate all levels of community
- I want there to be a sustainable agriculture/renewable energy department in Kachemak Bay campus of U of A and I want them to run a research/demo AG/sustainable technology “farm”
- Educational resources in public schools
- Teach children about processes through food – math, science, health, finances, reading and writing etc., to engrain food culture & connection
- Find and tailor curriculum: involve teachers, PTA, librarians, health care professionals
- Tie into policies – look for openings to allow this new content in schools
- Designated experts that can be resources for schools
- Adult education coordinators setting up visits to growers, maintaining/updating bulletin boards
- Better publicity of learning opportunities
- Outreach w/ bulletin boards both physical and digital
- Apprenticeship programs so young people can work with growers and other FOL programs (focus on learning) in HS
- MAPP coordinates this with them
- Weekly outreach thru SVT “thriving Thursdays)
- Use media effectively to promote opportunities - KBBI, Talk of Alaska – making info easier to find thru bulletin boards, websites, and local and outside Facebook groups, etc.
- Sustainable Homer key players: Homer Garden Club (particularly with onsite, experiential visits to farms), MAPP, NRCS, SWCD, CES, KBC, School District.

WASTE AND RECYCLING

- Winter food storage – community root cellar
- Fish fertilizer
- Processing for community (thanks Coal Point!)
- Community garden & compost

POLICIES AND REGULATIONS

- Defend land in Homer area though various solutions like tax incentives (avoid sales tax), zoning, open land as community garden/farms
- Policies that better support local food and self-sufficiency – community garden
- Fresh fish markets expanded – mushroom farms – zone land to retain best ag land
- Support for local food producers to encourage further growth and food security
- No business licensing for food sales – allow chickens, pigs, and goats in Homer
- Structured ag land set aside to lease to growers (like cattle grounds on state land) at an affordable price and investment

RESEARCH

- Education for using whole product: composting, buying consciously, so less waste occurs – food Hub – community greenhouse/garden
- Provide healthy food to “at risk” and research shows it improves culture overall – take formula out of hospitals and support breastfeeding consultant staffing
- Expand Alaska Aquaponics (year round greens)
- Huge hydroponicsgrow fish and produce – very large and efficient high tunnels with all season capability
- More involvement
- Bring together info, experience useful to this area, spread this info to those who want/need it – educate businesses/ school at all levels including KBC – Topics- healthy diet (at risk pop), using whole product, no waste, purchase with knowledge, soils, year round production, land protection, hydroponics/aquaponics, whole process production, multidiscipline non-schools like 4-H

CULTURE

- Cultural celebration of community food – hub for information/social connections/education
- Including children in growing food
- Cooking classes
- Celebrating culture we have – involving newcomers
- Mentors
- Food/diet learning opportunities

The Alaska Food Policy Council &
the Alaska Marine Conservation Council
Invite you to attend the
HOMER TOWN HALL
MEETING

WHEN: Tuesday, March 17, 2015 – 5:30 to 7:30 p.m.
WHERE: Homer High School Commons, 600 East Fairview Avenue (off of East Pioneer Ave in downtown Homer)
FOOD: Enjoy local food appetizers donated by community members & prepared by Two Sisters



photo credit: AMCC/Homer High Tunnel Growers

Why is food important to you?

The Alaska Food Policy Council (AFPC) and the Alaska Marine Conservation Council (AMCC) invite you to attend a community town hall meeting to gather your ideas and opinions about local food and food systems issues from local community members.

The purpose of these meetings is to increase awareness of Alaska food issues, promote involvement in local food issues by community members, and gain a perspective of local food issues to inform AFPC and policy makers.



For more information, visit akfoodpolicycouncil.wordpress.com
or contact Chelsea Ward-Waller at chelsea@ddaalaska.com and 907.575.8583



PRESS RELEASE
For Immediate Release
March 16, 2015

Media Contact: Holly Spoth-Torres, 907.223.0136

**The Alaska Food Policy Council to Host Homer Town Hall Meeting:
Information gathered from Alaskans will guide statewide food policy.**

Anchorage, March 16, 2015 – The Alaska Food Policy Council (AFPC) is hosting statewide town hall meetings to gather information and ideas from Alaskans about food in their communities.

The purpose of the meetings is to increase statewide awareness about Alaska food issues, promote involvement in the local food system by community members, and gain a perspective of local food issues. The information gathered will be used by the AFPC to inform institutions, organizations and policy makers to improve and strengthen the Alaska Food System.

The first four meetings were held in Nome, Juneau, Fairbanks, and Bethel in spring 2014. Another meeting was held in Palmer in February, 2015. Reports from the first four meetings can be found on the Alaska Food Policy Council website. The Homer Town Hall meeting details are as follows:

- Homer: Tuesday, March 17, from 5:30-7:30 PM at Homer High School Commons (600 East Fairview Ave, located off of East Pioneer Avenue in downtown Homer).

The Alaska Food Policy Council is an independent, statewide organization with a vision for a food secure, healthy Alaska. The AFPC works to strengthen Alaska's food systems to spur local economic development, increase food security and improve nutrition and health. The AFPC serves as a resource for information on local and state-side food systems and works to identify and propose policy and other changes that can improve the production, processing, distribution, health, security and safety of food in Alaska.

For more information about the Alaska Food Policy Council, please visit <http://akfoodpolicycouncil.wordpress.com/> or LIKE the Alaska Food Policy Council on Facebook at <https://www.facebook.com/akfoodpolicy>.

###

Town Hall Meetings Tackle Alaska's Food Security Issues

Shady Grove Oliver/KBBI

Wednesday, April 15, 2015



Since January 2014, representatives of the Alaska Food Policy Council have been crisscrossing the state, getting a taste of local foods, food issues, and food successes.



The first meeting was held in 2014 in Nome, followed by Juneau, Fairbanks, Bethel, and Palmer, then Homer and Anchorage this year.

The events have attracted Alaskans from all walks of life.

"Well I mean food affects everyone every day. So I think definitely from the farmer working in his fields that day or her fields that day to the mom who wants to be able to feed her kids healthy food," says Chelsea Ward-Waller, a project manager with Denali Daniels & Associates contracted with the council to lead the town hall meetings and process the feedback.

She says there are a few issues of concern to the entire state because of how remote it is, like general food security in case of emergency. But the regional differences have been significant, too.

"For example, Nome has some interesting issues with their reindeer herders that they're trying to get some legislation, regulations changed so that they can have some better, easier processing within the state and within the local community. And then Bethel of course really has a champion, Tim Meyer, there, but the rest of the community really struggles and so that's an interesting dichotomy," says Ward-Waller. "And then Fairbanks is really proud like Homer of all the local farmers."

Kyra Wagner is one of those proud people, but she says there's still lots to be done. She works with the Homer Farmers' Market and the Sustainable Homer initiative. She came out to share her interest in seeing locally-grown food

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On Air on KBBI 890AM

World Cafe
Tune in: KBBI
890AM

Your Input

KBBI's Community Advisory Board (CAB) seeks your input on our programming and community engagement activities. Email them at

in school lunches as well as affordable or home-grown food for low income families.

“The more people we can have growing food is going to make us more secure as a community as far as food security but also, in people’s pocketbooks it’s much more affordable and it’s healthier. So, it’s the best of both worlds,” says Wagner.

The Kenai Peninsula, like the Mat-Su region, is known for its fertile land and strong independent agriculture businesses. But some of its communities, like Homer, are also heavily dependent on the maritime industry.

That’s where this meeting took a bit of a turn from some of the others. Emma and Claire Laukitis, also known as the Salmon Sisters, are lifelong fishermen who also own their own fishing-themed clothing line.

"It's a gem of a protein and a food source and it's the healthiest thing that you can be eating," says Emma. "So, to have that at your doorstep and not utilize it is a silly thing, I think."

They are vocal advocates for sustainable and traceable seafood sourcing and they’ve come to the meeting to make sure fishing is part of the food conversation.

“I mean you’re supporting your local economy. I don’t understand why you would transport subsidized product all the way from the Midwest when you have a bay full of fish that you can start a fish to school or farm to school program that you travel two miles from the base of the spit to Homer High," says Claire.

Partnerships between agribusiness and the seafood industry in Alaska are just logical, says Kelly Harrell. She works for the Alaska Marine Conservation Council which is co-hosting this meeting.

“If we’re talking about protecting food security, you know it’s salmon with a lot of Alaskans. That’s one of our major food sources there. So, we definitely recognize the need for more fisheries- and seafood-minded folks to be engaged with the Food Policy Council and make sure the discussion wasn’t just about agriculture but it was about seafood and how to get more local seafood into schools and into the hands of consumers,” says Harrell.

She’s also a governing board member for the food council and says the next step is collating all the research and feedback from the communities. Then, she says the council will likely reach out to its various member organizations to

cab@kbbi.org.
Click here for more
info about our
CAB.

prioritize possible projects or focus areas.

“We have a common interest in working to overcome and building a better food system, so I think the sky’s the limit and a lot of collaboration to be had in the future,” says Harrell.

And the ultimate goal is two-sided. To ensure all Alaskans have access to affordable, healthy, sustainable foods. And, to engage those same Alaskans so they can help make the decisions that could affect their food system far into the future.

Contact: news@kbbi.org

Station: **KBBI**



Homer Town Hall Meeting
March 17, 2015
Homer High School Commons
5:30-7:30pm



Agenda

- 5:30 pm The Alaska Food Policy Council (AFPC) and Alaska Marine Conservation Council (AMCC) welcome you! Come on in, find a seat, grab some food, we're so happy to have you!
- 5:40 pm Who are the AFPC and the AMCC? What are we here to accomplish tonight?
Presentation by AFPC Governing Board Member and AMCC Executive Director Kelly Harrell
- 6:00 pm Group Exercise #1
- 1: What are the positive things about food in your community? What do you like? What is working? Are there new and innovative things happening that you want to share?
 - 2: What do you NOT like so much about food in your community? Do you face issues, challenges or barriers that you think need to be addressed?
 - 3: If you had unlimited resources, what would be your vision of the ideal food system in your community?
- 6:15 pm Group Exercise #2
In depth discussion about the issues identified in Exercise #1. Talk about the issues in detail and brainstorm potential solutions or actions to improve the issue. If describing a positive issue, explain why it is working.
- 7:00 pm Groups Report Back
- 7:15 pm Alaska Food Policy Council Governing Board Member(s) continue presenting, including call to action based on Ken Meter recommendations. Open the room to questions/comments/discussion.
Closing: What happens next? Did we miss anything important that you want to tell us?

TOWN HALL MEETING



Alaska Food Policy Council
Homer, Alaska
March 17, 2015



Who is the Alaska Food Policy Council?

Over 200 individuals
and agencies across
the state – driven by the
need to strengthen our
food system.



Alaska Food Policy Council

Alaska Food Policy Council Vision:

A healthy, secure food system that feeds all Alaskans.



Alaska Food Policy Council

Alaska Food Systems Challenges

1. Alaskans spend \$1.5 BILLION dollars on imported food each year.
2. Only 5-10 percent of food consumed is produced or harvested in state, but great swaths of arable land remain uncultivated.
3. About 15 percent of Alaska households are food insecure.
4. Alaskans spend about \$450 million dollars on treating diet-related medical conditions.
5. We have a population that is largely disconnected from the food system.

How do we improve Alaska's food system for the benefit of Alaskans?

Through collective action
targeting policies that impact
Alaskan's health, self-reliance
and prosperity.

Alaska Food Policy Council

What is food policy?

Food policy is any activity that
addresses, shapes or regulates
the food system.

Alaska Food Policy Council

AFPC support policy change:

- **Preparing for emergencies**
- Connecting schools, farms & fisheries
- Encouraging state and local change for a more robust food system

Alaska Food Policy Council

AFPC Organization

- Governing Board
- Locally Grown Workgroup
- School Programs Workgroup
- Emergency Preparedness Workgroup
- Research and Information Workgroup
- Public Engagement Workgroup
- Legislative Workgroup

Alaska Food Policy Council

Organizations Represented on the Governing Board

- USDA Farm Service Agency
- Alaska DNR, Division of Agriculture
- Alaska DHSS, Obesity Prevention & Control Program
- University of Alaska, Fairbanks
- UAF Cooperative Extension Services
- Alaska Farmers' Union
- Sitka Local Foods Network
- Fairbanks Community Cooperative Market
- Rosie Creek Farm
- Taco Loco
- Ugashik Wild Salmon Co.
- Alaska Center for the Environment
- Alaska Marine Conservation Council

Alaska Food Policy Council

AFPC Goals

Goal 1
**All Alaskans have
access to
affordable,
healthy
(preferably local)
foods.**



Alaska Food Policy Council

AFPC Goals

Goal 2

Alaska's food-related industries have a strong workforce and operate in a supportive business environment.



Alaska Food Policy Council

AFPC Goals

Goal 3

Food is safe, protected and supplies are secure throughout Alaska.



Alaska Food Policy Council

AFPC Goals

Goal 4
Alaska's food system is more sustainable.



Alaska Food Policy Council

AFPC Goals

Goal 5
Alaskans are engaged in our food system.



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AFPC Activities:

Assessment. Working with the Institute for Social and Economic Research (ISER), AFPC commissioned a preliminary report of good food-related indicators in Alaska.

- Commissioned report by Ken Meter on food security in Alaska.

Local Food to Alaskans: Supported Alaska Farmer's Market Quest Program; supported Sitka ordinance to allow commercial sale of vegetables from home gardens

Legislative successes. AFPC members advocated successfully for the creation of an interagency food working group, continued funding for the Farm to School and Nutritional Alaskan Foods in Schools (NAFS) Programs.

- Hosting Lunch & Learn in Juneau on April 2nd

Collaboration & Coordination: Hosted the inaugural Alaska Food Conference & Festival in Anchorage in November 2014

Alaska Food Policy Council



Alaska Marine Conservation Council



www.akmarine.org

Mission: To protect the integrity of Alaska's marine ecosystems and promote healthy, ocean-dependent coastal communities.



Alaska Marine Conservation Council

Seafood as Local Food: Working to ensure fisheries and seafood are part of the conversation around local food and healthy food systems;

- **Local Access to Fisheries:** Studying the “graying of the fleet” & working to ensure access for local residents to our fisheries;
- **Supporting Young Fishermen:** Started the Alaska Young Fishermen’s Network & working to grow it as a mechanism to empower young fishermen;
- **Community Supported Fishery & Kodiak Jig Seafoods:** Building connections between urban and rural Alaska, increasing supply of local seafood, and profitability of local fishing operations;
- **Celebrating & Protecting our Fisheries Heritage:** Events like seafood throwdowns & Homer Halibut Fest.

How you can get involved?

- Learn more about your community’s food system
- Advocate for municipal policies that improve your community’s local food system
- Share your food priorities with legislators, local and tribal government representatives

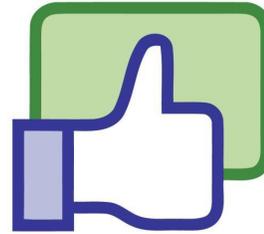
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Contact Us!

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**Alaska Marine Conservation
Council
fish@akmarine.org**

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Salmon in Hydaburg Smokehouse

Credit: Alaska Department of Health and Social Services

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Farm field in Palmer

Credit: Alaska Division of Agriculture

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Communing with cauliflower, Palmer

Credit: Alaska Department of Natural Resources, Division of Agriculture

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Vendors at Sitka Farmers Market

Credit: Sitka Local Foods Network

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Serving burritos from Taco Loco

Credit: Anabel Galindo, Taco Loco

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Gathering sea greens, Aleutian Islands

Credit: Gary Ferguson

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Ice fishing in Dillingham

Credit: Alaska Department of Health and Social Services

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Girls wielding Alaska zucchini, Palmer

Credit: Alaska Department of Natural Resources, Division of Agriculture

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Homer Town Hall Meeting Report