Juneau
Town Hall Meeting Report

Monday February 3, 2014
6:30 PM – 8:30 PM
Juneau Douglas High School Commons
Background

In 2014, the Alaska Food Policy Council (AFPC) is hosting seven (7) community food system meetings for the general public. 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.

At the end of 2014, the AFPC will be nearing the conclusion of its first strategic plan. Information about the Alaska food system received through the 2014 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 Juneau town hall meeting. All of the materials used for promotion and unedited comments are included in the appendix.

Overview

PLANNING

A Town Hall Meeting Committee comprised of AFPC governing board members and local members met twice via teleconference. The group provided input on all aspects of the meeting including logistics, promotion, implementation and the agenda including an appropriate public engagement framework. Additionally, the committee provided valuable and relevant contacts in Juneau to ensure there was a broad representation of attendees at the meeting.

Two governing board members, Darren Snyder and Lisa Sadlier-Hart, represented the AFPC Governing Board at the meeting.

A final teleconference was held about 10 days prior to the meeting to iron out final details. This teleconference included the meeting facilitators, AFPC Governing Board representatives attending the meeting, and most importantly, critical partners on-the-ground in Juneau who agreed to assist 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 Facebook page. The flyer was also shared via the AFPC’s action alert email list serve. The flyer was emailed to local partners in Juneau who posted it on community bulletin boards and local businesses. Additionally, the local Juneau residents recommended using a local advertising service that, for a small fee, hangs flyers up at the hot spots all around Juneau.

Ads were purchased in the Juneau Empire and Capital City Weekly.

The local radio, KTOO advertised the event via local programming and special interview of Governing Board member Darren Snyder, with coworker Sarah Lewis.

Additionally, a press release went out generating press coverage after the event including KTOO.

ATTENDANCE

Approximately 104 people were in the room; 79 signed in. Discussion is underway about how to increase the number of people signing in. The sign in sheets tracked how attendees learned about the event and the wide variety of promotion methods drew participants relatively equally. Additionally, there were a number of Alaska Food Coalition members in
attendance due to strategically scheduling the town hall meeting in concert with their annual meeting. It is recommended that similar promotion activities occur for future Town Hall meetings.

Meeting Logistics

LOCATION

The meeting was held in the Commons at the Juneau Douglas High School. The venue was chosen with the vision that a high school setting is appropriate for a traditional Town Hall meeting. Some conflicting feedback was received about the choice of venue. Acoustics were challenging and it was difficult to control the entry and exit of participants, which some view to be a priority. Other feedback suggested that in order to draw a broad and balanced spectrum of residents from the Juneau community, the high school was the best venue. Overall, the venue was adequate for the number of people in attendance, and it provided the basic services required (power, screen for powerpoint presentation, speaker for voice amplification). Choice of venue for future locations should occur early in the process to assure all perspectives are considered.

DATE AND TIME

The date and time of the Juneau meeting was coordinated strategically with the annual meeting of the Alaska Food Coalition. Juneau is a large community with many competing events and activities, however it did not appear that there were any large competing events that evening.

FOOD

Wild Oven and Rainbow Foods, two locally owned establishments dedicated to healthy food, generously donated meeting food.

MEETING AGENDA

The town hall meeting committee provided input on the agenda and format. The committee suggested that the meeting should begin with an overview presentation on the AFPC, followed by gathering of individual input then small group discussions on solutions. The recommended approach on gathering public input was to use open ended questions as opposed to framing the issues and driving the discussion toward preset topics.

Participants sat at tables, each containing 6-8 people. Governing board members and local and/or visiting food experts were spread out evenly throughout the room and recorded the discussion at each table. The meetings began with an introductory presentation by AFPC governing board member, Darren Snyder. This was followed by a brief presentation by Ken Meter, a food economist and food system analyst from Minnesota who has been hired by the State of Alaska to complete an economic food system analysis.

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 assembled in one place. The following broad questions were asked:

1. What do you LIKE about the food system in Juneau? What are the positive things about food in Juneau? 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 Juneau? 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 Juneau?

The second half of the meeting was a longer, more in-depth discussion about specific issues. Groups were to pick one or two issues that came up in the “short-answer” exercise, talk about the issue(s) in detail and brainstorm potential solutions or actions to improve the issue. 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
What do Juneau Town Hall participants LIKE about the food system?

**PRODUCTION & HARVEST**

Gardening: Juneau town hall participants felt very positive about a new focus and increased momentum on gardening and small-scale, local vegetable production for personal use.

Community Gardens: Participants think community gardens are a great community asset and feel positive about more community gardens being planned and created.

Subsistence: There is an abundance of high quality, healthy subsistence resources including wild fish, game and berries.

**DISTRIBUTION**

Farmers Markets: Participants feel somewhat positive about the Juneau Farmers Market and the enthusiasm and local support for its success.

Grocery Stores, etc: There are a great variety of grocery outlets providing a huge array of food options for the consumer.

**CONSUMPTION**

Demand for a Variety of Local Food and Healthy Foods: Overall, there is a continued growing demand in Juneau and town hall participants for local grown foods and organic and/or healthy foods and if the consumer is educated, the supply is accessible and sufficient.

Restaurants: There are options in Juneau for residents to support locally-owned businesses (restaurants, food trucks, bakeries, ice cream parlors) that serve local food.

Food Banks: There is an established and effective system for collecting excess food and distributing it to those who need it.

**EDUCATION**

Town hall participants liked that school programs promote local production and consumption. Additionally, there are a huge amount of local resources to learn gardening skills including 4-H, Cooperative Extension and even local gardening businesses.

**TRANSPORTATION**

Participants commented on the weekly, consistent barge delivering food.

What do Juneau Town Hall participants DISLIKE about the food system?

**PRODUCTION & HARVEST**

Land: There were many comments and discussion focusing on the lack of available land for medium to large-scale farming.

Growing Season: Participants felt frustrated and limited by the short growing season, rainy weather and lack of good soil for gardening.

Local Production: Participants felt that there are not enough people producing local food to sell in Juneau.

**DISTRIBUTION**
Availability and Quality: Participants overwhelmingly commented on the difficulty of receiving a variety of fresh, consistent, quality fruits and vegetables in grocery stores and restaurants.

Farmers Market: There are a number of improvements that can be made to the farmers market to improve its viability including infrastructure, vendors, advertising and location.

Cost: All food, especially local food is very expensive.

Consumption

Participants felt that more restaurants should buy local food to serve to customers.

Food Safety & Security

Town hall participants dislike that the majority of food is shipped in, placing the community in a vulnerable position. Participants felt that the barge schedule of food delivery one time per week presented the Juneau community with a serious problem if there were a food shortage for any reason.

Transportation

Residents talked a lot about the challenge, both logistically and the high cost, of transporting food to Juneau. They feel this is one of the primary barriers to an improved food system.

Policies & Regulations

There should be incentives for producers.

SNAP: Should not allow non-nutritious food choices.

Fisheries and subsistence regulations should support the local consumption and selling of harvests.

Participants felt that there is an overall lack of community involvement in the issues surrounding the food system.

Lessons Learned

There is a limit to how well the post-it note exercise works for larger crowds. While the planning committee felt that it was important to gather information from all participants, a different collection method should be considered for larger crowds. Some feedback indicated that the facilitators should have pre-grouped comments into pre-determined categories, however others felt that it was the correct decision to not guide meeting participants, but to let comments occur organically. This question should be considered as a decision point for the remaining Town Hall meetings.

Although the information shared during the powerpoint presentation was very informative and a specific draw for Alaska Food Coalition participants, some input suggested this was unnecessary. Food economist, Ken Meter, was concerned that his comments may have influenced the forthcoming exercises in gathering input. Again, the concept of gathering broad input without preset categories continues to be a question when establishing format.

Conclusion

The Juneau town hall meeting was fun, informative and met the identified goals of successfully collecting new information from southeast Alaska about food system issues. The format of future meetings should consider whether the unframed method continues to be the desired approach, or whether more framework should be used. The information gathered from the Juneau 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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Notes from meeting to be used for formal report

**Participant Input:** What are the positive things about food in Juneau? What do you like? What is working? Are there new and innovative things happening that you want to share?

### Gardening
- Growing our own vegetables
- Increased interest in gardening among residents because of the new farm
- Option to grow lettuce on my back porch in pots
- Community garden
- Community garden
- Local community garden
- Community garden exists
- Community gardens
- Community gardens
- Community gardens
- Community gardens
- More community gardens being created
- Increasing interest in growing local food
- Master gardeners
- Youth Juneau learning to garden instead of jail
- Much more interest in individuals growing food – we sell 20 times the veg starts compared to 10 years ago
- More interest in backyard gardening
- Some small scale gardening is beginning
- More sharing of methods to do so (support system)
- Usage of greenhouses is growing
- Neighbor does ‘aquaculture’ – fish compost food scraps

### School
- Student volunteers
- Local fish in schools
- School district gardens
- 4H program
- School programs that promote local production and consumption

### Community
- Being organized
- Collaboration with others
- R+D wild harvests
- R+D utilizing food wastes
- Increased waste/recycling efforts
- Infrastructure exists to distribute food to those who are food insecure
- Food banks and food groups having monthly meetings to brainstorm ideas
- Food banks and its distribution network
- Local distribution of food excess
- More periodic efforts to collect food for food bank than in 40 years
- Food coming from generous donors
- State funding for child nutrition and WIC
- Community donations
- People are beginning to talk about need
- Community support is strong
- Fair share system
- A lot of money being spent on food, in restaurants etc.
- Innovative people
- Innovation in farming, particularly in rural Alaska ie Tim Meyers in Bethel
- Expendable income could help make markets work-working markets will bring costs down for all (in theory)
Juneau is populated by people who are willing to pay more for quality produce.
A relatively high income supports this.
Is available to all community members.
Each day I have access to food I need to survive.
Constant supply of food.
Improved over last 20 years.
Increased awareness of sustainable options and nutritional value.
Lots of available land.

Growing awareness of production possibilities.
Sustainably fair.
Responses to KTOO radio series on sustainability.
Cooperative extension.
Extension programs are strong in teaching.
Jensen Arboretum.
Cool weather grow well and sell well.
Walk to grocery store.
Can walk to the grocery store or take the bus.
Computerized farming.

LOCAL/ORGANIC FOOD/STORES

Local bakeries.
Food truck Fridays at JAHC.
Friday Food Trucks.
Artisanal food.
Locally made ice cream at Coppa (?)
Wild oven bread.
More micro-business: bread, mushrooms, garlic.
Can buy raw honey from Haines.
Restaurants using locally foraged produce, fish and game (mushrooms, sea scallops, seafood at Rookery (?)).
In the past 5 years a weekly farmers market, an annual food festival, and a second monthly farmers market – enthusiasm caught fast.
Food market at JAHC is helpful to market local produce.
Popular farmers markets.
Seasonal farmer market.
Farmers market.
Airport farmers market.
Monthly organic local farmers market.
Farmers market (new).
Many new farmers markets, some year-round.
A farmers market exists.
Small farmers market and events.
Growing interest in farmers market/local foods.
More farmers market sales opportunities since 2009.
Juneau farmers market in summer.
Increasing frequency in Juneau farmers market (used to be only 1/year).
People can engage with the farmers market program @ JAHC as a resource for selling cultivated products.
Growing amount of local farmers and organic food vendors, farmers markets (JAHC on Sundays).
Healthy and delicious food available.
More local foods: bakery, seafood.
Willingness to buy local.

Buying locally.
Local food is available and accessible if the knowledge exists.
Potential/desire for local agriculture.
Interest in local foods.
Demand for local foods.
New farm has started!
People want to buy fresh produce.
Have access to fresh fruits and vegetables.
Groceries are available at relatively reasonable price with lots of AK grown options.
Reasonable cost of food.
Can buy AK produce at grocery stores.
Access to fresh produce bought in stores.
Availability of Alaska Grown foods.
More stores buying local.
Organic/local food options available (Rainbow Foods).
People with the proper permits for foraging can sell directly through Rainbow Foods.
Organic and Alaska grown food are becoming more available.
Local grocery stores starting to carry more organic produce.
Organic foods.
More organic available.
More organic foods available.
More fresh and organic produce available in stores and through CSA.
Increasing availability of organig foods.
Diverse supplies: organic and not.
Big variety of foods available locally.
Its relatively easy to find the natural/organic alternatives and non-dairy substitutes that I need and prefer.
Importing a wide variety of foods. We can get all kinds of things here.
• Grocery stores and food banks have a lot of high quality food. The barge lands every week.
• Regular weekly barge
• Good food outlets for a community this size
• Costco
• Costco
• Can buy local seafood from Costco
• Diverse supplies: Mass as in Costco/micro as in health food
• Diverse supplies: gourmet and simple, basic
• Breeze in
• Douglas in and out
• Buying fish direct from fisherman
• Lots of fresh fish- local
• Local fish store that sells for local boats
• Pinkie’s Seafood (local seafood shop) at Nugget Mall
• Community supported fishery (CSF) like CSA
• CSA boxes now available by air from WA state
• Year round CSA organic food available but very expensive

EDUCATION

• More growers are willing to teach anybody how to grow things

SUBSISTENCE

• Hunting
• Fishing
• Gathering our fish and game for our food
• Easy to catch fish and store personally
• Access to food from the environment (proximity and affordability)
• People fish, people garden, there’s always food
• Abundance of seafood during summer season
• Local opportunities for fish, game, berries
• Hunting, fishing, local gardening, gathering
• Hunting, fishing, gathering of meat and berries
• Lots of wild foods!
• Abundance of natural resources (salmon, game, etc)
• Plentiful natural resources – subsistence foods/wild foods
• Hunting and fishing
• Subsistence foods available

SITKA

• CSF- all own
• SLFN
• Fish to schools
• Farmers market

VALDEZ

• Supply of salmon
• Donations from locals
• Safeway
• “Semes” (?) boats
• Alyeska
• School food drives

ANCHORAGE

• Local restaurants buying more local product
• Farmers markets in several neighborhoods around town
• Variety, competition, access to locally grown in Mat-Su. Individual garden plots.

KENAI PENINSULA

• People working together
• Extension office
• Food banks
Participant Input: What do you NOT like so much about food in Juneau? Do you face issues, challenges or barriers that you think need to be addressed?

**Availability / Quality / Local**

- Not enough fresh food
- Our “local” CSA comes from Washington State
- Fresh food is non-organic and more likely Monsanto seeds
- There are really fresh veg but you have to go to all the stores
- Very hit or miss- not consistent with product and quantity local produce is expensive and does not last long
- Healthy food/fresh produce can be expensive or hard to find
- Nothing available from Mat-Su
- To get fresh food you have to visit every store
- Most produce is weeks old by the time we get it
- Not enough local food available (very little in stores, farmers market limited to Saturdays)
- Sometimes lack of availability of certain items seasonally
- Freshness of food at stores
- Limited organic produce and meat
- Not enough local foods, especially seafood
- Everything must be imported and thus quality is often questionable and nutrition of fresh produce is compromised
- There aren’t enough options for buying local vegetables
- Not many Juneau people producing healthy organic food for us to purchase
- Availability of fresh food items
- Veges spoil quickly or are already spoiled or green
- Lack of fresh, locally produced products
- Availability of locally grown produce whether organic or not
- Would like to see more produce produced in Alaska locally available
- Very limited quantities of the foods I want (those grown locally)
- Access to local food particularly in winter months
- Lack of available produce in Juneau
- Its hard to find locally grown and very little is locally processed
- Lack of choices
- The only production in existence is fish which all leaves the state. Even the majority of workers are brought in, costing the locals their jobs
- OUR LOCALLY CAUGHT FISH IS NOT AVAILABLE TO LOCALS! We need in state, widespread low cost distribution of our fish before we send it away! Feed us first!
- Local retailers do not purchase and promote local food
- Grocery stores not pressured or concerned about selling local foods
- Local restaurants and retailers do not purchase/use focus on local food production
- (Anchorage) variety of produce (especially in winter) isn’t great
- (Valdez) lack of fresh veges or lack of ability to grow
- Poor nutrition options- soda, chips, lack of Alaska cuisine
- SNAP allowed to buy non-nutritious foods
- Want to buy Alaska grown fruits/veg/meat but can’t

**Health**

- Lack of nutritious options
- Awareness of the need for local, healthy food
- Not interested in healthy food- want to buy sweets, carbs, etc
- Local, traditional customary foods are somewhat scarce-
- not everyone has enough deer, fish, berries
- Local subsistence has large population to sustain
- Too much food wasted from grocery stores
- Huge amount of wasted food from stores and restaurants
- Few farmers market sales opportunities
- Not aware of where to buy to support local farmers

**Community**
- Unaware of farmers markets/local farmers if they do exist
- Not working farmers markets
- Need a dedicated farmers market-CBJ with tents or covered awning- good parking
- No farmers market downtown very limited farmers market in the valley

**TRANSPORTATION / FOOD SECURITY**

- food comes in only once a week
- shipping in organic fertilizer
- shipping costs
- shipping cost
- (Valdez) cost of shipping and ultimately cost of food
- Transportation
- Peak oil and the next 3-10 years. Can we make a hydrogen power tugboat soon?
- Thousands of miles our food has come to us. (traveling for weeks)
- Distribution of food in AK
- Cost of transportation. New fuels and engines to run on such fuels.
- 95% imported
- Shipping disruption vulnerable
- Transportation dollars
- Difficult to transport local foods from ANC to SE area
- Not enough storage and infrastructure to support local foods
- Running out of food
- Foods coming from south America, etc
- So much food coming from outside of our community
- Distance from where more food is grown/produced
- Transportation subject to interruptions/delays
- Isolation- no roads, no airport, no ferry
- Only float plane and small boat
- Shipping to remote areas (supplies and produce)
- Concern if the planes or barges stop coming (9/11, ’64 earthquake)
- Vulnerable to disruption of marine transport (due to weather, earthquake, volcano, terrorism, etc)
- Logistics from lower 48

**COST**

- When locally grown greens are for sale they are outlandishly expensive
- Cost of food is much higher than lower 48 (and this is much worse in rural areas)- AK grown more expensive sometimes than lower 48 product
- Cost of nutritious foods and interrupted availability for lower income families
- High cost of fresh product
- Food cost at store high prices
- Access to local foods due to prices
- Local seafood is really expensive
- Expensive limited local food
- High cost of importing fresh food in winter vegetables
- Very expensive to eat healthy with lots of fruits and veggies in Juneau
- High cost of food/high costs to produce food
- Local organic food can be very expensive
- High food costs
- Imported foods (eg grocery stores, Costco, barge shipments) are expensive
- Lack (or high cost) of fresh produce in rural AK
- High costs for soil amendments from outside and lack of organized production of our amendments (including the problems with barges going south empty and vice versa)
- $
- Cost $
- Food in villages very expensive
- High cost
- Food is expensive and quality is poor- tasteless fruits and veggies
- (Sitka) Exorbitantly rising food costs

**LAND**

- Land and resource access for motivated farmers who want to work on a production scale
- Lack of land means no medium scale farming, land for individual growers but not for crops to sell and share
- Not enough growers and land
- The land in southeast is more valued for development than for agriculture. That makes starting a farm cost prohibitive
Available land for large scale agriculture
We’ve developed all of our potential and historic agricultural lands
Limited land for farming. Commercial overfishing is affecting personal use. High start up costs
Lack of farmable land
Shrinking farmland base

GROWING SEASON / WEATHER

There is no food system in Juneau except commercial fishing and that is overfished, land and weather make it hard in Juneau
Short season
Difficult growing season and expensive soils, etc to garden
Lack of variety due to climate and what we can grow
There is too much rain, not enough sun, no topsoil and land is unaffordable as is storage space
I don’t know how to grow my own food here
General impression that growing is ‘hard’
Weather- lack of growing season
Difficult growing season
Lack of food waste system- no community composting
Have no resource to compost food waste
Resources for re-nurturing soil

POLICY +

Food stamps eligibility for full time university students. Especially non-traditional students
The city taxes sales from locally grown produce- this should be exempt to encourage growers
Regulations on being USDA approved to be able to sell through commercial avenues
State and Fed regulations prohibiting hunting, gathering, etc
City zoning or planning that does not include small or large scale food production
Lack of community support for involvement in local production
Little institutional support/incentivization for local ag producers
We need assistance from the state and gov to help people start farms, commercial fish operations, trade networks. The state and government has the power, we need help to make this happen.
Address state fisheries laws
Understanding how to contribute to the local food system
Farming doesn’t pencil out. Business plan that banks laugh at.
Lack of involvement in local production by organizations
Quiet, disorganized response by Juneau’s government and social agencies
Seniors access to emergency food assistance needs improvement
Lack of volunteers
Lack of community involvement
Inexperience with coalitions, historical lack of working together
No GMO labels
No local youth gardening institution
No local food demonstration site
Food access with no car
**Participant Input: Vision.** 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.

### Local Changes / Improvement

- Traveling vending trucks with veg or fish to each neighborhood
- New food trucks
- I would love a new building that had different rooms, one for gardening, one for storage, one for mail and so on
- Mobile butchery/small scale meat production
- More salvage grocery stores (idea stolen from Pastor Howard in Wrangell)
- Share ideas via a website of CSA groups throughout community
- Radio or text re good opportunities to buy or harvest local
- Weekly commentary in paper and on radio about good local products and where to get them
- Downtown food pantry where people select own foods. Plenty of donors—including pet food donors. Transportation provided for those without cars. Plenty of volunteers, food boxes delivered to seniors.
- Local buying co-ops
- Food trading clubs

### Community Gardening / Greenhouse

- Wind-powered greenhouses
- Utilize roofs for farming (inaccessible to bears!)
- Commercial greenhouses per community managed by a team for weekly farmers markets for schools and other institutions
- Greenhouses, high tunnels, cold frames, etc, available to growers for modest fee
- Good spacious maintained public market spaces
- Public land leased to groups, coops for production. Land too expensive to try and pay taxes for gardening
- More high tunnels
- More use of waste heat/geothermal heat/biomass heat to increase growing capacity
- More growing on top of buildings
- Farms out road in Juneau (old homestead properties)
- Zero footprint farming and food production. NO destruction of Alaska’s land- eg vertical farming
- Floating island gardens. Create new space for crops
- CBJ make land available for experiemntal cold frame/hothouse
- Nearly every family grows 10-50% of their vegetables. (ie simple, wall growing or coop greenhouses in neighborhood)
- Purchasing centers for necessary means of gardening
- Grow all local produce, access to commercial kitchens to allow individuals to can, etc
- Using greenhouses to grow tomatos, peppers, cucumbers. We tried it using the city greenhouses in the off season. It is labor intensive and we ran out of volunteers but it worked. If it were funded we could get more greenhouses and paid workers and expand our variety
- Cooperative space for processing local produce
- Community farm
- Farmers market central location
- Solar light for the public
- Greenhouse like a community garden compost CBJ
- Diversify of the crops. Introduction of tree fruit
- Small farm production (potatos, kale, garlic, microgreens)
- Fresh greens (kale, collards) year round
- Neighborhood garden sites with monthly visits from extension service
- Community/local farm open to volunteer workers
- Large greenhouses
- Microgreens, or greenhouse for winter months
- $ for every neighborhood to have large greenhouse
- Food growing in city/state roofs plus city greenhouses that are for all
- Farmer apprenticeship programs HS/university
- Greenhouses on a commercial scale
- Central greenhouses, composting, training/education
- Distributed gardens and small food animals
- Community greenhouses/grants for private greenhouses/funding for a greenhouse at UAS
- Large community heated greenhouses (farms)
- More fertile soil for gardening with, planting and harvesting equipment
- Plant veg farms acherage. Build open house frames over each section with roof that can open and close to keep out too much rain
- Develop community farms and encourage people to be involved in every aspect of food systems. Provide
financial incentives. Also use these systems to enhance community connecting

• Large community greenhouse for growing year round fresh produce
• Large local food (vegetable) production (greenhouses/facilities, local employment (benefit), community involvement (connections), composting (waste management), make it a community center!
• Community farms and greenhouses to support/supply grocery stores—food waste recycle to supply farms
• Farm to market local ability to use local resources such as fish, moose, etc
• I want to have food boxes delivered to me that contains Alaska grown foods/veg/meat/etc, each month to start like circle farms
• More local foods in grocery stores, schools, etc from a variety of regions
• Unrestricted resources to be able to produce food, have increased fruits and vegetables, free range meat
• Beach asparagus is a profitable crop in part of the world. It can be easily cultivated in saline soil. It is high in protein and oils.
• All cool crops grown here and distributed locally, exchange with warm area
• More organic production
• Community/school greenhouses

EDUCATION

• More programs in public schools or entrepreneurs working with schools and students
• Each school would have a garden and class which would provide fundraising and teach techniques for year round growth of produce (could be on rooftops)
• Required classes all throughout a child’s schooling (on growing, composting, building class every year), just as PE is required
• School gardens all age levels (preK through college)
• Acre hoop-houses at every high school, harvest food for school lunches and sell rest
• Cheap/free instructive classes that teach farming practices and skills
• Teach farming to school students

WILD FOODS

• Our ecosystem would feed Alaskans first, like they used to
• Clear land and help berries grow and harvest and export, farm Tlingit potatoes, sell potato chips from
• Storage facility
• Year round fresh organic produce, encourage more growers, property tax exemption for growers
• Affordable local grown food
• Produce quality and availability improved
• Steady supply of fresh fruits, veggies, dairy, meats
• Greater abundance of produce available year-round that is locally produced
• Local foods supplying most of our needs
• Locally produced, year round food
• Many independent sources of food—very small operations and farmers market outlets that permit several small vendors to sell output together and split profit
• Supported greenhouse/hot house production
• Processing and local distribution of value added products
• Development of waste recycling process to generate green-diesel used to heat large year round greenhouses for fresh foods
• Use of solar large scale local greenhouses to grow fresh produce
• Local dairy for local consumption
• Place to buy local fish in Juneau
• Mat-Su veggie in Juneau
• (Valdez) greenhouses for the community and every yard

• Fish to schools program is a great idea!
• Provide resources/training for gardening in SE for self-sufficiency and small scale to local markets. Provide resources for education to low income pop to use gardens, whole foods, in meal prep so we can start reducing purchasing unhealthy foods
• Cheap/free training for public about growing our own food (organically)
• Schools have garden plots and hothouses to grow fresh fruit and veg
• I would go back to education and gain the skills and knowledge on how to succeed in growing, producing, and distribution of local food

• Mushroom cultivation is a project I have been working on, the climate is ideal and substrate is readily available
- Wild harvest
- Mushroom cultivation
- Food system that allows for traditional and subsistence foods to play a larger role in food security (including them in public feeding programs, etc) and also having enough farmers around entire state so that cost of fresh produce would go down for everyone.
- An indigenous food sharing network
- More areas for a focus for gathering traditional foods (caribou, buffalo herds), knowledge shared
- Access to native and wild foods, rights for land use

### CITY / STATE CHANGES

- Use prison laborers to work farms to feed the food insecure population
- City parks with demo gardens
- Create local small farm hubs in strategic locations throughout the state to provide jobs and fresh food at restaurant costs $$
- Local food and incentives to develop them, Alaskan cuisine needs development
- Greenhouse multiplication project (via incentives), with energy independent systems
- Encourage fishermen to sell directly to consumer, contest for AK cuisine, incentives to get farmers to grow and sell
- Compulsory municipal composting
- Better utilization of local, renewable resources for fuel production (fish waste, peat, biomass, seaweed) used as fertilizers
- Create assistance programs to help the little people start farms, buy commercial fishing boats, etc
- When farms begin producing, help with satisfying markets, getting products to stores and individuals
- Create economic incentives for new farmers to bring them
- Integrated self-sustaining system where little goes to waste, natural resources are considered yet utilized, where people are aware of their food and the impacts of their diets have on the world
- Infrastructure for processing, distribution, education, 'food-hub' for value-added
- Low income grant to start own garden box, compost, and education starter kit
- It requires electric energy, but I’d like to start a community composting project. In the Midwest we could collect kitchen waste and throw it on the compost heap. Its not warm enough here w/o energy, but creating topsoil would be great
- Community compost system with local resources (sand, peat/bogs/humus, fish/shellfish)
- pilot project R+D funding for all innovative ideas for local food production
- Create a regional southeast food hub
- Community should share a tractor!! For plowing and rototilling larger plots
- I’d like to see an exchange program statewide of locally grown and/or harvested food at a subsidized price for Alaskans. Tax credits could also encourage utilizing renewable energy in the area for production

### TRANSPORTATION

- Good transportation system for distribution of resources and produce
- I would build a fleet of hydrogen tugboats for transportation
- No CSA shipped in from out of state (full circle farms)
- A solution for cheaply transporting and distributing food around state.

### SECURITY

- Survival foods in every home with turnover of fresh foods regularly
- Build a bigger building for southeast food bank with more employees to pick and sort food
- Everyone has at least one AK food at every meal
- System of neighborhood-based food storage systems-rotated occasionally- so plenty of food is available in case of a supply emergency
- (Valdez) for emergency non-perishables in heated, dry storage
Access to flat, fertile land for gardening, farming

- Community gardens
- Greenhouse (community)
- Issues – space management
- Solution – community support
- Community composting facility
- Location, commercial zoning
- Issues: management, bears, smell
- Solution: indoors, commercial zoning

Education

- School’s greenhouses and beds at all levels
- City’s involvement (supply land)
- State’s involvement
- Public greenhouse space and public market space
- Food storage, distribution (affordable, smaller communities to larger communities)
- Rewards and benefits–idea ‘city sponsored competition’
- Media supportive–why local food is important point A to point Z
- Community wide coordination and management

Lack of production

- Build greenhouses where farmland is lacking
- Capital grants for neighborhood resources
- Integrate farming into the schools
- Support your local farmers
- Make farming a (cool) part of the culture
- Educate on home-processing (canning, freezing, etc)
- Financial support/tax breaks from government
- Practice financially smart sustainability (compost, etc.)

Cost of food transportation

- Reindeer, bison
- Quality-questionable
- Coordinate ANC to Seattle
- Air freight
- Trucking
- Rail
- Barge/cargo shipping

A borough CBJ compost system combined with Community food processing centers combined with a distribution cooperative

- Neighborhood drop-offs for organic waste
- Voucher system to receive compost
- Freezing
- Freeze dried
- Canning
- Flash freeze
- Dehydration
- Sterilization
- Training and education

Lack of institutional and governmental support

- More access to land (city, state, uni, fed)
- Reduction of risk (financial, infrastructure)
- Increase of education/information
- Increased storage (cold, fish, security)
- Incentives for local storage, production, job creation in local foods
- Promote community subsistence, no just individual subsistence
- Involve schools
- Make food security a CBJ/muni priority

Transportation of food between AK communities

- Create cooperatives and networks of volunteers to distribute
- Utilize existing ferry system
- Expand cooperative extensions to encourage USDA inspections
- Study shipping cost and shipping feasibility

Affordable energy

- Transportation
- Production
Limited arable land
High startup costs
  • Share success/education

Seafood producer to institution coop
  • Schools, hospitals, prisons, cafeterias, elderly home cafeterias
  • Transportation share (one tender, one freeze house)
  • Use already working processing plants, and allow tax credit to those facilities for participating in the program
  • WORK TOGETHER-BUY TOGETHER TO KEEP COSTS DOWN TO FEED WORKING CLASS ALASKAN FAMILIES

Increase niche farms in southeast (hydroponics)
Increase education on use of whole foods and what is in TEFAP
Education
  • What is healthy and nutritious
  • Understanding how to cook, process, and preserve foods
  • How to make the most with the money you have – using whole foods
  • Teaching that agriculture is a viable business
The Alaska Food Policy Council invites you to attend a Town Hall Meeting.

WHEN: Monday, February 3, 2014 – 6:30 to 8:30 p.m.
WHERE: Juneau Douglas High School Commons (1639 Glacier Ave), Juneau, Alaska
FOOD: Light refreshments and beverages will be provided.

Why is food important to you?

The Alaska Food Policy Council (AFPC) invites you to attend a community town hall meeting to gather your ideas and opinions about local food. The AFPC is interested in hearing input from local community members on local food system issues.

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.

What is the AFPC?

The Alaska Food Policy Council works to strengthen Alaska’s food systems to spur local economic development, increase food security, and improve nutrition and health. The Council serves as a resource for information on local and state food systems, and works to identify and propose policy and environmental changes that can improve the production, processing, distribution, health, security and safety of our food.

For more information, visit alaskafoodpolicycouncil.wordpress.com or call 907.575.8583
PRESS RELEASE
For Immediate Release
January 30, 2014
Media Contact: Chelsea Ward-Waller, 907.575.8583

The Alaska Food Policy Council to Host Seven Statewide Town Hall Meetings:
Information gathered from Alaskans will guide statewide food policy.

Anchorage, January 30, 2014 - In 2014, the Alaska Food Policy Council (AFPC) will be hosting seven 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 town hall meeting is scheduled for Friday, January 31 at 4:00 PM in Nome at the Mini Convention Center (102 River Street).

The second town hall meeting is scheduled shortly thereafter on Monday, February 3 at 6:30 PM in Juneau at the Juneau Douglas High School Commons (1639 Glacier Avenue).

Planning is underway for meetings in Bethel and Fairbanks in April and Palmer, Homer and Anchorage in the early fall, 2014.

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.

###
The Alaska Food Policy Council invites you to attend a TOWN HALL MEETING

When: Monday, Feb 3, 6:30-8:30pm
Where: Juneau Douglas High School Commons
Food: Light refreshments and beverages will be provided.
Topics: Promote involvement in local food issues. Spur local economic development. Increase food security. Improve nutrition and health.
Agenda

6:30 – 6:50 PM: The Alaska Food Policy Council welcomes you! Come on in, find a seat, grab some food, we’re so happy to have you!

6:50 – 7:10 PM: Who is the Alaska Food Policy Council? What are we here to accomplish tonight?
Presentation by Alaska Food Policy Council Governing Board Members:
Darren Snyder, UAF Cooperative Extension
Lisa Sadleir-Hart, Community Nutrition Manager, Sitka Local Foods Network
Ken Meter, Food System Analyst & Economist, Crossroads Resource Center
Others in Attendance: Nick Moe

7:10 – 7:25 PM: Group Exercise #1

1: What are the positive things about the food system where you live? 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 the food system where you live? Do you face issues, challenges or barriers that you think need to be addressed?

3: If you had unrestricted resources and budget, what would be your vision of an ideal food system where you live? OR Do you have any creative ideas for projects that you think would work in Alaska?
Juneau Town Hall Meeting
Monday February 3, 2014
6:30 PM - 8:30 PM
Juneau Douglas High School Commons

7:25 – 7:50 PM: Group Exercise #2
    In depth discussion about the issues or projects identified in Exercise #1. Talk about the issues in detail and brainstorm potential solutions or actions to improve the issue. Identify who could work on the solution.

7:50 – 8:15 PM: Groups Report Back

8:15 – 8:30 PM: Closing: What happens next? Did we miss anything important that you want to tell us?
TOWN HALL MEETING

Alaska Food Policy Council
Juneau, Alaska
February 3, 2014

Did you know?
Alaskans spend $2.5 billion dollars on food each year at grocery stores and restaurants.
Did you know?

It’s estimated that 95% of Alaska’s food is imported. That makes Alaska vulnerable in times of disasters.

Did you know?

Alaska’s food system creates a lot of jobs. About 115,000 jobs are food-related. That’s 1 in 7 jobs in Alaska.
Did you know?

For each dollar invested in local Alaska food, $3-6 circulates in local economies of our own food supply.

Did you know?

Rates of chronic disease related to lifestyle choices are escalating in Alaska. That means high healthcare costs borne by the state.
Did you know?

$459 million annual medical care costs are attributable to obesity in Alaska.
The State of Alaska pays one quarter of those costs.

Did you know?

Chronic diseases—such as cancer, heart disease, and diabetes—are related to unhealthy eating and physical inactivity.
These are among the most prevalent, costly, and preventable of all health problems.
Did you know?

Increasing everyone’s access to fresh, healthy food through programs like Farmers Markets or Community Supported Agriculture can reduce rates of chronic disease.
Salmon in Hydaburg Smokehouse
Credit: Alaska Department of Health and Social Services

Farm field in Palmer
Credit: Alaska Division of Agriculture
Sitka

Alaska Food Policy Council

Sitka Farmers Market

Alaska Food Policy Council
What is food policy?

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

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

Vision:

A healthy, secure food system that feeds all Alaskans.

AFPC’s Core Values
**AFPC Goals**

**Goal 1** All Alaskans have access to affordable, healthy (preferably local) foods  
**Goal 2** Alaska’s food-related industries have a strong workforce and operate in a supportive business environment  
**Goal 3** Food is safe, protected and supplies are secure throughout Alaska  
**Goal 4** Alaska’s food system is more sustainable  
**Goal 5** Alaskans are engaged in our food system

**AFPC Legislative Priorities**

1 Farmers Market Quest  
2 Farm-to-School Operating Budget  
3 NAFS Nutritional Alaska Food in Schools Program

*Fish to School Program in Kodiak*  
Credit: Kodiak School District
Tonight we want to hear from YOU.

- We want to hear about the Food System in your community.
- What is working? What isn’t working? What challenges do you face every day?
- Share your food system priorities the Alaska Food Policy Council so we can communicate with legislators, local and tribal government representatives.

Keep up with Food Issues in Alaska!

Visit our Blog
alaskafoodpolicy.wordpress.com

Like us on Facebook!
facebook.com/akfoodpolicy
Contact the Food Policy Council

foodpolicycouncil@gmail.com