



Interfaith Sustainable
Food Collaborative

10TH ANNUAL

Faith, Food, & Farms Conference

Wednesday, May 8th, 2024 • 11:30-7:30 PM
Petaluma Community Center • Petaluma, CA





Interfaith Sustainable
Food Collaborative

About Us

The Interfaith Sustainable Food Collaborative is a nonprofit organization that works with faith communities, advocates, community based organizations and farmers. The mission of the Interfaith Sustainable Food Collaborative is to advance the production of and access to healthy food produced in a sustainable, socially just manner by empowering faith communities with models and resources to impact local food systems and advance public policy. Since 2013, the Collaborative has advanced this mission by:

- Connecting congregations with local farmers and gardeners to increase access to local food and strengthen local economies;
- Sharing models, strategies and resources across faith traditions to help leaders bring programs and best practices to their congregations, camps and retreat centers;
- Providing one stop shopping for speakers, educational materials, and advocacy resources to help congregations engage to improve their understanding of and impact on the food system; and
- Empowering leaders to develop congregational food policies facilitating a connection between the sacred creation and what congregants consume when they come together to pray or celebrate.

Special Thanks

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Thank you to our partners for allowing us to excerpt pieces of their publications for this resource.

Connect with Us

We would like to know how this Tool Kit is being utilized; if you use it to advance a CSA project at your congregation, please share your story with us at info@interfaithfood.org. Similarly, if you have recommendations on how this Tool Kit can be improved, please contact the Collaborative.

For more information, an electronic copy of this Tool Kit, or assistance organizing a food project with your faith group, contact the Interfaith Sustainable Food Collaborative:

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2024 Faith, Food and Farms Conference

Agenda

11:30am-12:00pm: Registration opens for conference tour participants

12:00pm-2:45pm: Conference Tours

3:00pm-3:35pm: Opening Plenary

Assembly Room

3:45pm-4:35pm: Breakout Sessions #1:

1. Plan Ahead: Securing Resources to Facilitate Food Access During Disasters

Assembly Room

2. Food Waste Reduction: Food Storage and Gleaning

Activity Room

3. Religious Dietary Restrictions and Food Preparation During Emergencies

Conference Room 2

4:45pm-5:20pm: World Cafe, an opportunity to dive deeper in focused short conversations

Assembly Room

5:30pm-6:20pm: Breakout Sessions #2:

1. Advocating for Local, State & Federal Sustainable and Just Food Policies

Activity Room

2. Congregational Kitchens, Your Community Resource During a Disaster and Beyond

Assembly Room

3. Vacant Faithlands Transformed to Farms, Farmworker Housing and Much More

Conference Room 2

6:30pm-7:30pm: Closing Plenary and Dinner

Assembly Room

Faith, Food and Farms Conference 2024

Plenary and Workshop Descriptions

Wednesday, May 8th, 2024

Opening Plenary

3:00 pm - 3:50 pm

We'll introduce our conference theme with speakers describing ways that faith communities support food access during disasters. Hear about U.S. Department of Agriculture programs including Disaster-CalFresh and resources available to help faith groups grow their capacity to serve when the need is highest. Hear about how a religious retreat center switch gears to provide food and shelter for firefighters, and a sanctuary became a We will touch on religious perspectives on the relationship between sustainability, justice, food and agriculture.

Speakers Include: Jesus Mendoza, Jr., Regional Administrator with the U.S. Dep't. of Agriculture Food and Nutrition Service; Katie Evenbeck, St. Dorothy's Rest Retreat Center (fmr.) and Congregation Shomrei Torah, Sonoma County

Breakout Session 1 (Workshops 1-3)

4:00 pm - 4:45 pm

1. Plan Ahead -Securing Resources to Facilitate Food Access in Disasters

Speakers: Pastor Floyd Thompkins, St Andrew's Presbyterian Church; Kristen Sales, Zero Waste Sonoma; Linda Mansell, Windsor Presbyterian Church

Moderator: Mimi Enright, UCCE

Natural disasters are increasingly frequent as a result of climate change. Congregational sites are crucial resources to help local residents and first responders access food in the wake of a disaster. Commercial kitchens, cold storage, and lists of organized volunteers are all key assets that your congregation can make available to the community. Get planning ideas about how you can safely and legally ensure your kitchen can be a community resource during a disaster such as a fire, flood, earthquake, or power outage. Learn about congregations that accessed government dollars to help individuals evacuated during recent fires, including offering shelter from smoke exposure.

2. Food Waste Reduction - Food Storage and Gleaning

(Activity)

Speakers: Alison Eckert, Petaluma Bounty; Monica Ravizza, ExtraFood

Moderator: Rob Bennaton, Urban Agriculture and Food Systems Consultant

Gleaning is a tradition that goes back to the old Testament. Learn how modern gleaners work with groups of volunteers to harvest fruit that is not being picked by others, and made available by farmers. The session will also look at food recovery in terms of accessing prepared meals that would go to waste for individuals in need. While feeding neighbors, food waste reduction also serves to reduce climate change. You'll hear from representatives of groups in Marin, Lake and Sonoma counties.

3. Religious Dietary Restrictions and Food Preparation Assistance During Emergencies. (Conference 2)

Speakers: Sandy Rashid, Islamic Center of North Marin Charity Fund; Rabbi Shalom Bauchner, B'nai Israel Jewish Center

Moderator: Zachary Twist, Islamic Center of North Marin

Ever wonder what Halal and Kosher are all about? Learn about restrictions guiding what is acceptable to eat for Muslims, Jews and Sikhs. The workshop explores how a food pantry that becomes an emergency meal distribution site can be in a position to accommodate religious dietary restrictions as much as possible. Hear about basic steps your congregation can take to prepare meet the diverse food needs of your community during a disaster.

World Cafe- Small Group Discussions

4:50 - 5:20 pm

Breakout Session 2 (Workshops 4-6)

5:30 pm - 6:20 pm

4. Advocating for Local, State and Federal Sustainable and Just Food Policies (Activity Room)

Speakers: Andy Naja Riese, Agricultural Institute of Marin, Marin HEAL Collaborative; Rocco Cunningham, Sonoma County Farm Bureau; Steve Schwartz, Interfaith Food

Faith-based advocates have shaped the outcomes of a range of social and economic policies throughout U.S. history. Learn about how congregations can impact grassroots and national campaigns to influence public policy in 2024, including the "Save Market Match Campaign" for state funding of nutrition incentives including Senior Farmers Market Bonus Bucks. Learn about the state-wide bond effort to provide infrastructure dollars for food security and climate resiliency and how faith community advocates can help. You'll hear from a local farmer how a Sonoma County ordinance addressing animal livestock threatens the livelihoods of family farmers. Also learn about how faith community advocates can help direct the \$1.4 trillion federal Farm Bill to support food justice and sustainability initiatives. Look into the crystal ball of advocates to see key policies we'll be asking faith-based advocates to work on in the coming months. (Mobile Farmers Market and WIC bill)

5. Congregational Kitchens Your Community Resource During a Disaster and Beyond

Congregational kitchens are an important asset held by faith groups large and small. While some are used to cook for the community several days a week, others are used as 'serving kitchens'. Several thousand faith-based groups have licensed commercial kitchens in the Bay Area that are not being used more than a few hours a week. Some of these kitchens have been utilized during floods, fires and the COVID Pandemic. You'll learn about a congregation in Rohnert Park that has stepped up repeatedly in disasters to provide food to people in need, and course corrections in their approach and partnerships during the time from the 2017 Tubbs fire to today. Speakers will touch on permitting issues and considerations related to perishable foods. Get an update on regional efforts to prepare for future disasters by inventorying resources of various faith communities to facilitate connections to the larger secular community that address food access and emergency shelter during disasters.

Speakers Include: Randi Lachter, Marin VOAD; Silvia Rodriguez, Iglesia Cristiana SE; Penny Janetvillay, Wat Lao Saysettha

Moderator: Deacon Josephine Borgeson, Russian River Deanery, Episcopal Diocese No. Cal.

6. Vacant Faithlands Transformed to Farms, Farmworker Housing and Much More
(Conference 2)

For decades religious organizations have been operating community gardens and farms on their properties, and even leasing large parcels to farmers and ranchers. Since 2017 Interfaith Food has been central the work of faith groups and farmer advocacy organizations that are looking to coordinate this work and realize the opportunity to serve beginning and immigrant farmers and others with limited access to land to grow food. With the passing of California Senate Bill 4 last Fall increasingly decision-makers for religious community owned properties are looking at affordable housing properties on their vacant or underutilized land. Hear about the demand for farmland access, and the opportunity to combine a religious mission with producing of food to grow community.

Moderator: Rev. Ambrose Carroll, Green the Church

Closing Plenary

6:30 pm - 7:30 pm

Leaders from Ohio and the North Bay will inspire us by sharing innovative programs that put faith community assets to use beyond traditional religious programming to serve neighbors and grow community food security. Learn about the 10-acre farm on the campus of the Methodist Theological Seminary in Ohio which has reinvigorated that institution's teaching mission, and become a jewel within the growing FaithLands movement. Hear about how Latter-Day Saints are preparing for disaster food response on a regional and national level while also facilitating resilience of individual congregants. A brief question and answer session will follow. Dinner will be served at the beginning of the hour.

Speakers: Tim Van Meter, Methodist Theological Seminary of Ohio; Trevor Bergon, Stake President, Church of Jesus Christ of Latter-day Saints

Note: Plenary sessions, World Cafe and other sessions are in the Assembly Room unless otherwise stated.

2024 Food Faith and Farms Conference Speaker Bios



Mimi Enright

Mimi Enright was born & raised in the Bay Area and spent many happy days as a child exploring the Santa Cruz Mountains. She worked in the technology industry for 17 years before moving to Sonoma County in 2000 to pursue her passion as a garden designer. She completed the training to become a UC Master Gardener in 2011 due to her interest in helping educate Sonoma County residents on the topic of sustainable landscaping. Mimi completed a Sustainable MBA with a concentration in Food Systems in 2014. She has been with the University of California Cooperative Extension, Sonoma County since 2013 in a dual role as the Master Gardener Program Coordinator and Program Manager focusing on community based food systems with a

particular focus on emergency food response and food recovery.



Sylvia Rodriguez My name is Sylvia Rodriguez and I am the daughter of Mexican immigrants who came to this country looking for a better future for their family. I was raised with a strong work ethic, always keeping in mind humility, compassion, service and love for our others.

I have had the privilege of working for the County of Sonoma for the past 16 years in the Human Services Department. I truly enjoy all aspects of my job, as I feel it is important work, helping the most vulnerable in our community.

I have two passions, God and serving others. I am a member of Iglesia Cristiana SE, where I actively serve on the board and am the outreach coordinator. In the past years we have been very active in the community.

During the 2017 Tubbs Fire and then again in the 2019 fires, we opened as a shelter and provided resources for the dislocated. During the pandemic we organized a weekly food drive where we provided healthy food choices for 75-100 families for 6 months. Currently alongside my team "Compassion in Action" we have a monthly food and diaper distribution, serving over 100 families monthly. It is a blessing to be a part of this amazing and beautiful community!



Monica Ravizza: Monica is responsible for overseeing the operations that source thousands of pounds of fresh food and then deliver it to the people in the Bay Area who need it most. Monica is committed to the cultivation of food donors, support of volunteer programs, building and maintaining relationships with our nonprofit recipient partners, and management of vehicles and drivers, as well as coming up with creative solutions to obstacles that inevitably arise.

Before joining ExtraFood Monica was the Project Director of COPA, a physical activity and nutrition education training program in underserved Los Angeles elementary schools. She has a Bachelor's in Psychology as well as a Master's degree in Social Welfare from UCLA. In her free time,

Monica can be found exploring new bakeries and restaurants (she rarely meets a pastry she doesn't like), studying the medicinal qualities of local plants, tending to her bees, and planning her next backpacking trip.



Allison Eckert: [Allison Eckert](#) is a certified nonprofit manager who leverages her skills in program management, partnerships, and fundraising to help food systems and conservation organizations expand their reach. Currently, she manages food recovery programs at [Petaluma Bounty](#), a farm-based community food security project, where she works to create climate resilience and ensure that everyone in Sonoma County can access fresh, farm-direct produce. Allison also serves on the [Felidae Conservation Fund](#)'s Board of Directors; as the lead coach for ecology students at the [Nikkei Farm History Project](#); and she is a member of the 2024 class of the [UC Master Gardener Program](#).



Jean Farmer

Land Stewardship Committee Member, St. Stephen's Episcopal Church

Jean Farmer has always felt a deep connection to the natural world which has manifested in her love of gardening, and the study of plant medicine. After retiring from her nursing career, where she worked with the local indigenous community at Sonoma County Indian Health Project, she studied permaculture design with Toby Hemenway, Kendall Dunnigan and Brock Dolman through Daily Acts in Petaluma. This education inspired her to consider a permaculture garden at St. Stephen's. Jean is actively involved with the Land Stewardship committee at St Stephen's Episcopal Church in Sebastopol.

This committee, with the mentoring of Kendall Dunnigan from Occidental Arts and Ecology Center, developed and implemented a plan for a perennial garden, the Seed to Soul Food Forest. The Church's vision is that it provides nourishment and respite for all who enter. Jean experiences the Sacred through her relationship with the land and invites others to experience this blessing.



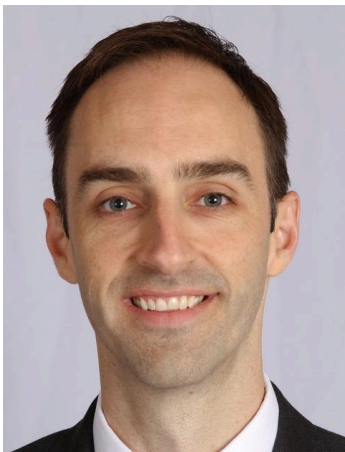
Rabbi Shalom Bochner serves as the Rabbi and Education Director for the B'nai Israel Jewish Center in Petaluma, California. He started there in July 2023 after ten years of serving Congregation Beth Shalom in Modesto, CA. Rabbi Shalom has a BA in Sociology and Judaic Studies from the State University of New York in Albany, a Masters in education from the College of Saint Rose in Albany, New York, and received traditional rabbinical ordination in Jerusalem, Israel in 2004 from Pirchei Shoshanim. He is a member of the Northern California Board of Rabbis

and Ohalah: the Jewish Renewal rabbinical organization, as well as an avid hiker and biker and musician.



Melissa Gordon, Senior Associate, Resilience and Wealth Building at California FarmLink.

Melissa supports the educational programs and farmer resilience survey at California FarmLink. Her team currently runs two courses on farm business management (one in English and one in Spanish) and a new course on being a farm employer. In graduate school, she studied urban planning and food and agricultural policy, and completed a master's thesis about BIPOC Farmers and Farmland Ownership in Massachusetts. She lives in Oakland, California and loves cooking, trying new foods, gardening, and hiking.



Trever Burgon is president of the San Rafael California Stake of the Church of Jesus Christ of Latter-Day Saints. In this capacity, he oversees six congregations (4 English speaking, 2 Spanish speaking) in Marin and southern Sonoma counties. Trever has served in several other lay church leadership positions, including bishop, president of the young men's organization, president of the men's organization, and full-time missionary in São Paulo, Brazil. Professionally, Trever is General Manager of QURE Healthcare, a company that helps physicians apply evidence-based guidelines in their patient care. Trever lives with his wife and three daughters in San Rafael.



Rocco Cunningham is a Sonoma County native. He owns and operates Integrity Trading LLC, a local company that provides feed and nutrition services to livestock operations throughout Sonoma County and California. In his early years, Rocco attended Petaluma Christian Academy, and Harvest Christian School, and grew up attending Elim Lutheran Church. Elim sponsored his grandmother's family from Germany shortly after WWII ended. Rocco attended Petaluma High School, and Modesto Junior College, and received his undergraduate degree from Cornell University in Animal Science and Business. He built a foundation for his faith during his early years at PCA and is now an active member of Bayside Church Santa Rosa. Rocco is 4th generation in Sonoma County Agriculture and is raising the 5th generation with his wife Betsey. They have two little ones, a daughter McCraelynn and a son

Coast.



Moderator: Rob Bennaton

Urban Agriculture and Food Policy Consultant

Rob Bennaton was the University of California Cooperative Extension Bay Area Urban Agriculture Advisor, supporting small scale food growers, extending knowledge on urban soil quality/resource management and urban ag policy. Rob teaches on urban soil management and heavy metals exposure prevention, is working with local groups on mapping urban food growing sites in the East San Francisco Bay Area, and specializes in providing technical assistance on urban ag/community garden-site governance. Based in Alameda County, he addresses urban ag

related questions and many resources can be found on the UC ANR Urban Ag Website.



Josephine Borgeson

Deacon, Episcopal Diocese of Northern California

Deacon Phina Borgeson retired from paid church work redeveloping small congregations and continues part-time work in ministry education and mentoring. The daughter of a professional gardener and an excellent home cook, her interest in all aspects of healthful, tasty, seasonal food is lifelong. She brings to that interest experience in interfaith organizing, communication, and eco-theology. Phina lives in Santa Rosa, and gardens at the Stony Point Community Garden. She is a member of the Sonoma County Food System Alliance and the Anglican Society of Ordained Scientists, and serves on the advisory board of ISFC.



Moderator: Dr. Rev. Ambrose Carroll

Senior Pastor, Green the Church

Rev. Carroll is one of the nation's premiere Practical Theologians. A 1987 graduate of Oakland High School, Ambrose holds a B.S. in Clinical/Community Psychology from Florida Memorial University, a Masters of Divinity from Morehouse School of Religion, a Doctor of Divinity from United Theological Seminary, and a Masters of Business Administration from Golden Gate University's Ageno School of Business. In 2009, Ambrose founded the Renewal Worship Center Christian Church of Denver, CO. as one of the first foundationally environmentally friendly churches in the country. Ambrose combines theology with ecology and challenges the

church universal to embrace its mantle of creation care. Renewal was listed in the May addition of Fast Company Magazine and on CNN as one of the most innovative Business Ideas of 2011.

At present, Rev. Carroll and his family are expanding their work to the Bay Area and creating a National Campaign to “Green the Church”. Ambrose is now the Senior Pastor of the Church by The Side of The Road in Berkeley.



Steve Schwartz

Executive Director, Interfaith Sustainable Food Collaborative

Steve is an experienced food systems leader with over 25 years of professional experience working with community advocates, farmers and farm policy to advance food justice and sustainable agriculture. He founded the Interfaith Sustainable Food Collaborative in 2012. He has worked with diverse Buddhist, Christian, Jewish and Muslim communities to facilitate projects connecting congregants to the food system and environment. He has presented at regional and national convening addressing the intersection of food and faith. He is the Founder of California FarmLink and served as Executive Director of that organization from 1998 until 2011 helping beginning and immigrant farmers gain access to land and capital. Before that Steve worked as Chief of Staff to two California Legislators, and served in U.S. Peace Corps Thailand. He has sold culinary mushrooms at his local farmers market since 2001!



Linda Mansell

Board Member, Windsor Presbyterian Church Food Pantry

Linda Mansell is a member of Windsor Presbyterian Church and has been a Food Pantry volunteer since its inception in 2012. Her contributions have helped steer the pantry in ways that provide for its continued success by encouraging ever-increasing community and financial support, ensuring stability and success even as client numbers grew 170% in recent years. She currently serves as a member of the 7-person “Bread* Board” overseeing the pantry. When not sourcing food or writing grants for the pantry, you’ll find her digging in her garden, doing Nosework with her dogs, or helping to translate gardening information into Spanish for the Sonoma County Master Gardeners.

**Bread = Building Relationships with Empathy And Dignity*



Randi Lachter: Randi Lachter is a public health professional with 27+ years of program development and management experience. She is currently working on emergency preparedness and response with Marin VOAD. Prior to joining the VOAD, she worked for Marin County Public Health as a liaison between community-based organizations and the County's COVID response teams. She then shifted to managing the Community Response Team initiative focused on building and strengthening the public health infrastructure in collaboration with community organizations to address public health threats and emergencies more equitably. Prior to joining the county, she oversaw the state

of Minnesota's statewide cessation programs. Randi joined the Jewish Community Relations Council (JCRC) in 2017 as an at-large member and is currently the Chair of its Council. She enjoys coordinating meals for Homeward Bound shelters, walking her Golden Retriever and playing Mahj Jong.



My name is **Sandy Raffi-Rashed**.

I am retired from Pacific Bell/AT&T and Wells Fargo Bank where I was both a Technology Project and Account Manager.

In 1910, my family immigrated to Marin County, and I am a proud 3rd Generation Marin Resident. I was raised in San Rafael and raised my family living 26 years in Novato.

My husband, Mostafa, originally from Alexandria Egypt, and I have been married 41 years and have two sons. We spend several months a year in Egypt with our family.

I work with the Sisters Charity Fund to provide both emergency and ongoing monetary support for those in the community.

Oh, and I love to cook!

Reverend Floyd Thompkins, M.Div., is a gifted leader, preacher and teacher devoted to Christ,



and to creating a strong community. Concurrent to his new role at St. Andrew's Presbyterian Church in Marin City, CA., Rev. Thompkins serves as the CEO of the [Justice and Peace Foundation](#), an organization continuing the tradition of building the beloved MLK community. He previously served as Vice President and Director of the Center for Innovation in Ministry of the San Francisco Theological Seminary. He was also the Associate Dean of Religious Life at two world-class institutions, Stanford and Princeton

Universities. Rev. Thompkins has published three books and many academic papers and is frequently called upon to give his perspectives and opinions on race, health care and spirituality.

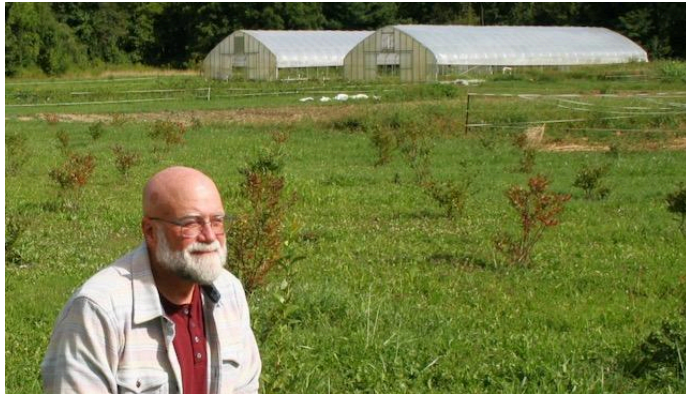


Jesus Mendoza, Jr., Regional Administrator, USDA Food and Nutrition Service, Western Region

Jesus Mendoza, Jr., became Regional Administrator with the U.S. Department of Agriculture Food and Nutrition Service (FNS), Western Regional Office (WRO), in May 2014. In this position, Jesus oversees 16 nutrition assistance programs in Alaska; California; Hawaii; Idaho; Nevada; Oregon; Washington; the Pacific Territories of American Samoa, Guam, Commonwealth of the Northern Mariana Islands; and Indian Tribal Organizations in several western states. These programs include the Supplemental Nutrition Assistance Program, the National School Lunch and School Breakfast Programs; the Special Supplemental Food Program for Women, Infants, and Children (WIC); Food Distribution Programs; and other food assistance and nutrition programs. Jesus' goal is to create a positive change in programs which serve vulnerable Americans by building partnerships with federal, state, and local agencies to maintain the integrity, access, and nutritional quality of these programs.

Jesus began his career with FNS WRO in 2002 as a Program Specialist with the Special Nutrition Programs (SNP) and served as SNP Section Chief and Regional Director and Deputy Regional Administrator prior to his current position. Before joining FNS, Jesus served as Program Officer for International Planned Parenthood and worked for the World Wildlife Fund, Latin America and Caribbean Region offices. In addition, Jesus served in the Peace Corps in Ecuador and Morocco and the U.S. Army.

Jesus earned a Bachelor's degree in Political Science from Southwest Texas State University and Master's degree in International Development Project Management from Clark University in Worcester, Massachusetts. Jesus is a native of Laredo, Texas, and currently lives in Berkeley, California.



Dr. Tim Van Meter is an Associate Professor at the Methodist Theological School in Ohio (MTSO). He leads ecology and justice specializations in the M.Div. MAPT, and D.Min degrees at MTSO. He directs the Master of Arts in Social Justice and the Master of Arts in Public Theology degrees. He is currently the director for a grant program funded through the Lily Endowment for pastoral and lay education exploring climate

change, antiracism, trauma informed responses, and possibilities for resilient communities. In 2023 he also led a 6-week educational engagement with young adults exploring the intersections of food sovereignty, antiracism, climate change, and the complex challenges of constructing hopeful vocation and hospitable, resilient communities. He previously led a project funded through the Luce Foundation to increase ecological content in theological and religious studies curriculum.

Dr. Van Meter serves as the Coordinator for Ecological Initiatives for MTSO. MTSO has established a 12.5 acre organic farm, integrated the farm with the dining hall serving 85% of all food from local, organic, and humane sources; commit to solar for electric and closed-loop geothermal for the primary academic buildings. His current research is at the intersections of ecological practices within faith communities, young adult activism, food sovereignty, regenerative farms/soils, and farmers' understandings of the sacred in relationship to land and vocation.



Andy Naja-Riese

Andy Naja-Riese is CEO of the Agricultural Institute of Marin, a Bay Area non-profit that works to educate, inspire, and connect communities, responsible farmers, and producers as part of a healthy, earth-friendly, equitable local and regional food system. He has worked in federal, state, and local anti-hunger, public health, and food systems work for over 17 years. He has worked in federal, state, and local anti-hunger, public health, and food systems work for 17 years. Andy is currently the Co-Chair of the Marin County Healthy Eating Active Living (HEAL) Collaborative, serves on the Steering Committees of the Marin Carbon Project, Marin Feeding Work Group, Bay Area Agricultural Plan, sits on

the National Farm to School Network's Advisory Board, and represents AIM on the California Food and Farming Network, Food and Farm Resilience Coalition, and Save Market Match

Coalition. He received the 2022 CVNL Heart of Marin award for Excellence in Leadership and the 2023 Farmers Market Champion of the Year award from CAFF.



Kristina and Safwan Daya, Mazza Catering/St. Seraphim's Orthodox Church

Owners Safwan and Kristina respectively originate not only their roots but passion for the Mediterranean cuisine from Syria, Jordan and the greater Levant. Our inspiration for bringing flavors, techniques and dining style and most importantly cooking with Nafas. The Arabic word refers to an intangible innate factor that renders exceptional cooking. Essentially Nafas is the part of the cooking that comes from your soul.

"Mazza" in Arabic means "many plates" which are typically shared with good company at joyous occasions. Mazza Catering was created in 2011 to

provide a high end, luxury, customized catering service that would stand out highlighting the local culture and beauty of the region.



Katie Evenbeck (she/her) is the Executive Director of Congregation Shomrei Torah, a reform synagogue in Santa Rosa. Prior to coming to Shomrei Torah, for more than 17 years, Katie served as the Executive Director of St. Dorothy's Rest, an Episcopal camp and retreat center located in West Sonoma County. In 2018, Carl Higbie, Chief of External Affairs Director for the Corporation for National and Community Service (NCCC) awarded Evenbeck with the [Presidential Service Award](#). The Presidential Service Award is the highest civilian honor bestowed by the President of the United States. The President's Volunteer Service Award (PVSA) is a national volunteer awards program that encourages citizens to live a life of service and offers presidential gratitude and national recognition. PVSA recognizes, celebrates and inspires

volunteerism, service and citizenship in the community.

ii. KITCHENS AND **DISASTER RESPONSE**

Faithbased Commercial Kitchens Resources Guide, An Opportunity to Grow Together

As part of their ministries, most faithbased religious and cultural groups share meals together among their congregations, and many offer emergency food for local under resourced residents. In many cases, those same faithbased organizations worship in community facilities utilizing their kitchens to prepare cooked food for various purposes. Some faithbased kitchens were designed as full commercial grade commissary kitchens, while others may only include a warming oven, but, in both instances, they may be under-utilized spaces with potential to serve a different community role.

When not in worship service, congregational kitchens could be re-imagined as working kitchens for small, local farm to fork business entrepreneurs, or as ways to raise funds with freshly prepared culturally relevant food for consumption. The Alameda County, California Department of Environmental Health **only** lists [37 local area Commissaries and/or Commercial Kitchens](#) where the two Berkeley efforts highlighted below are located, yet receives permit applications for new food businesses pursuing entrepreneurial opportunities daily. These opportunities cultivate ways local faithbased congregations can uplift local economic development, be a greater community resource and grow neighborhood-level sustainable food systems.



Photo & Reference Credit - Vivian Tran, University of California – Berkeley, 2009

GROWING FARM TO FORK BUSINESSES

Wat Monkolratanaram Buddhist Temple

Since 1993, [Wat Monkolratanaram Buddhist Temple](#) has served meals in community, and in 2009, their efforts expanded to a weekly Sunday meal for sales on site. The Buddhist practice of *Dāna*, or 'giving,' embodies temple communities offering food prepared by monks to grow their own virtue, and build goodwill, is now a communal meal. The ethno-culturally relevant prepared food is cooked at 8AM, and the Berkeley Zoning Board permits sales Sundays from 10AM-1PM, with use of tokens, and up to 200 customers. With the last customer off site by 2PM, local nuisance to neighbors is minimized, and the small temple kitchen serves as a hub for eastern and western spiritual paths, plus neighborly interactions with local residents.

Food sales support temple activities like their cultivated vegetable garden, Sunday school for children, sustenance for the Buddhist monks and congregation, and cultural programs for the Thai Buddhist community. At Wat Monkolratanaram, there is a huge opportunity for their small indoor kitchen to concurrently serve as a hub for micro-entrepreneurs starting new food businesses with fresh ingredients, especially when not in use on Sundays and with a garden right next door.

First Presbyterian Church:

[First Presbyterian Church in Berkeley](#) made the choice in ___ to initiate support of local new food business entrepreneurs by extending their Westminster commercial kitchen's use to outside groups, a model other faith-based organizations could also follow. First Presbyterian as a faithbased organization has adopted an integrated and dynamic approach to community engagement, education, service, and faith community worship. One food business First Presbyterian hosts is [The Table Catering](#), and through their business success, the Church is also uplifting an Alameda County Certified Green Business that intentionally sources from local farms for the freshest possible

ingredients. The Table Catering prepares from-scratch in-season dishes with ingredients from Northern California organic and regenerative farms, shares their reusable food containers, and adds a sprinkle of their own backyard produce for optimal flavor. The Table partners with value-aligned businesses like [Piikup](#) that supports job training and workforce development, are a UC Berkeley-approved Healthy Caterer, care for their team by providing livable wages, plus donate meals to nonprofit partners like Downtown Streets Team Berkeley.

Utility costs, hours of operation and access for food preparation-needs, along with noise in food preparation processes are key considerations for faith based community groups with commercial kitchens considering serving culturally relevant community meals, or supporting food business entrepreneurs. Both models above can work based on goals congregations set, but, kitchen-use for rent revenue alone may not be a viable path.

The Challenge:

The need for Commercial Kitchens spaces for new food entrepreneurs is immense, and the costs can be expensive, limiting culinary access to opportunities that can be unique flavorful, and dynamic. Lack of access to faithbased kitchens is a reality in part due to stigma, and in other ways due to the practicality of access, security and perceptions of needs versus the 24/7 needs of new businesses catalyzing creative cuisines.

Licensing and leasing contracts, plus food policies can be shaped in eclectic ways that can be supportive, and development of more commercial kitchens in residential zones can open the door to more urban and local food growing and culinary mindsets sometimes needed when local residents are under resourced. The value to such micro-economic development outweighs costs and were highlighted as a part of InterFaith Sustainable Food Collaborative's event, the Food, Faith and Farms Conference. These efforts, along with a national collaboration called Faithlands has the potential to open doors for new bridges towards local food sovereignty.

Opportunities for community-congregational reactivation of faithbased kitchens to serve a range of entrepreneurial activities, food preparation related services and shared-use clients are vast. Commercial kitchens can be sites for a range of activities; they can be storage space, community-use, baking, vegetable processing, and training are examples of diverse uses. Commercial kitchens can also serve a range of clients like caterers, chefs, bakers, mobile food vendors, food artisans, and meal-prep services are potential models (*Shared-Use Kitchens: A Policy Landscape Report*).

The Potential for Food Business/Sustainable Food and Agricultural Security Impacts

The time is ripe for locally-made, artisanal, & niche food and agricultural products, which are showing remarkable trending in increased popularity. Cottage enterprises may be maturing and ready to scale-up, while repeated climate disasters and COVID-19 have exposed vulnerabilities in conventional food system and increased interest in neighborhood-based food systems. Economic development incentives plus attention to social justice issues may inspire more women, immigrant, and/or BIPOC food entrepreneurs, and this could lead to future restaurant openings, and neighborhood socioeconomic stability.

Policies that Support FaithBased Commercial Kitchen Development by Adding Scope to Opportunities

In California, several laws have been passed supporting local and sustainable Farm to Fork channels, grow food and agricultural business opportunities, and uplift successful sustainable development models in this time of global urbanization and climate change. The [Community Food Production Act](#), [California Homemade Food Act](#) and [the Neighborhood Food Act](#), along with [the Farmer Equity Act](#), all support micro-entrepreneurial farm to fork opportunities that enable innovation, spur pathways

for sustainable agro-economic development and remove barriers to local for profit and non-profit neighbor-food webs.

Licensing, Leasing and Permitting Congregational Commercial Kitchens

A licensed and inspected kitchen facility or 'commissary' for centralized preparation of food for distribution or sales can frequently be an opportunity for churches, mosques, synagogues, temples, gurdwaras and other faithbased community centers, restaurant kitchens, and religious halls. Congregational kitchen facility licensing and inspection allows the option to make more food products, with no maximum income limit, and no restrictions on where the products can be sold. Such faithbased activities may suggest or require need for a Commissary Agreement, Certified Food Safety Manager on-site, and that personnel preparing foods are [ServSafe Certified](#), have a business license or non-profit status, worker's compensation if not a sole proprietorship, and liability insurance in case of food borne, allergen or other food consumption-caused illness. See resources in [Spanish on Cottage Food Operations](#), for which congregational kitchens can support.

For a faithbased food facility operating permit to be obtained by a congregation, first, a documented and comprehensive assessment of needs and usage goals for the congregational kitchen will be needed. In cases of building a new food facility, purchasing an existing food facility (including change of ownership), or opening a food facility in a building that is not currently open not historically operating as a food facility, a County permit may be required. To learn more about permitting needs, contact Environmental Health to determine if your facility needs a site development review, get help developing a food facility plan for County-review, if needed, and/or determine which permitting process may be needed.

Community Food Producers

Community food producers can be growers of foods prepared in congregational commercial kitchens,

which can strengthen the connective channel from seeds cultivated where our food comes from to the table(s) where our congregation members, communities, and families are nourished and fed with them.

The Community Food Production Act allows for a small producer of agricultural products on land that is not zoned for agricultural allows for Community Food Producers to sell or provide whole uncut fruits or vegetables, eggs directly to the public, a permitted food facility, a [Cottage Food Operator](#), or donate to a food bank or food kitchen. It was intended to provide regulatory status to small and urban farms, backyard and market gardens, and gleaners harvesting for purposes of emergency food provision.

Congregational Commercial Kitchens in Emergencies

Congregational commercial kitchens have a role to play in climate disasters and local emergencies. Faithbased communities should include congregation members in preparing for such events, consider and develop projected emergency response plans that include their kitchen spaces for food preparation, distribution and cultivation in cases of emergency disasters.

- **Assess** your group's assets, capacity, and limitations (leadership, space availability, equipment, volunteer/staff base, competing priorities, relationships with elected/emergency response officials)
- **Connect** *before* and *during* emergencies with local organizations to best assess, coordinate, and respond to needs (community/County food banks, COAD/VOAD, social and medical service providers)
- **Partner** with others who need cold/dry storage, space for meal preparation, sites for food distributions
- **Take safety precautions** to ensure your facility is clean, COVID safe, food safe, and can remain functional in an emergency (generators, emergency lighting, etc.)

- **Include those with special needs** such as mature adults, the physically disabled, agricultural workers and others living in affordable housing, those with mental health challenges and limited English language proficiency

The stacked benefits of congregational kitchens re-imagined for community use has implications in terms of local community empowerment, and the sustainability tenets of local equity, environments and economics. By jumpstarting congregational kitchens as a way to prime the sustainable farm to fork pipeline, they can be used in ways that make congregational community facilities invigorated, diverse and inclusive activity hubs.

When Faith communities lease their Commercial Kitchens, bridges can be created for sharing kitchen space with micro food entrepreneurs, enable micro food business to prepare foods at scale, provides revenue to faith communities, and supports community economic development.

Resources

[Authentic Thai Food in Berkeley at Wat Mongkolratanaram Temple \(spoonuniversity.com\)](http://spoonuniversity.com)

[Zoning Board Allows Thai Temple To Continue Sunday Brunch. Category: Features from The Berkeley Daily Planet](#)

[Berkeley's Hidden Brunch Spot – NBC Bay Area](#)

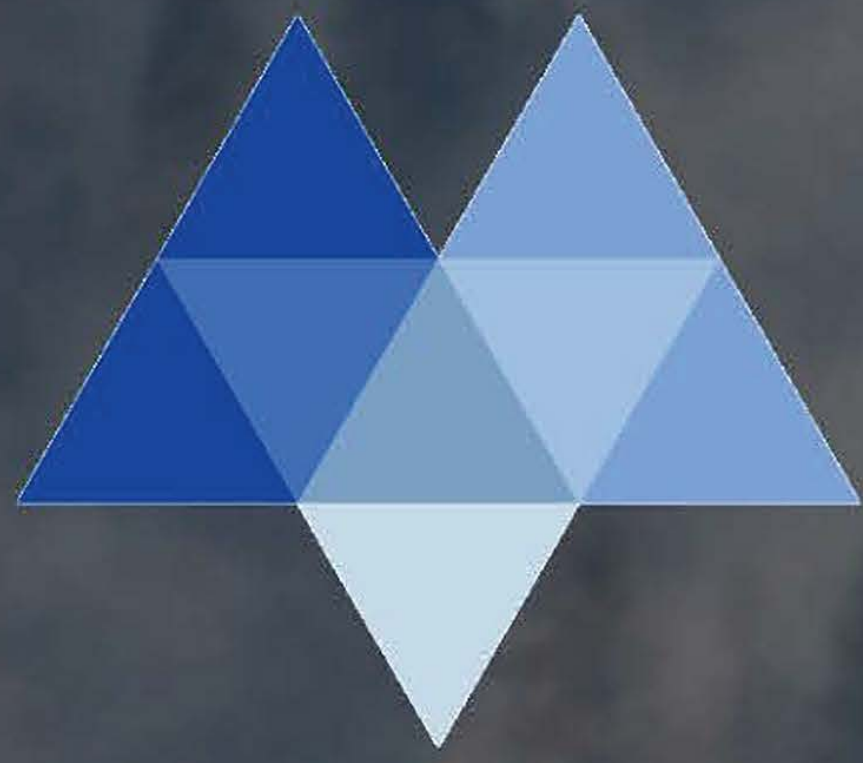
[Shared-Use Kitchens: A Policy Landscape Report](#)



This Factsheet was developed by [Interfaith Sustainable Food Collaborative](#), which works to works to:

- Reconnect religious people to a sustainable food system through their faith community
- Expand the base of the sustainable agricultural movement in order to improve public policy

This publication was authored by Rob Bennaton, Julia Van Soelen Kim and Steve Schwartz, and funding for this work was provided through a **Specialty Crops Block Grant the #_____ from the United States** Department of Agriculture with oversight by the California Department of Food and Agriculture.



**MARIN
VOAD** voluntary
organizations
active in
disaster

DISASTER RESILIENCE

Do you know how to be prepared?

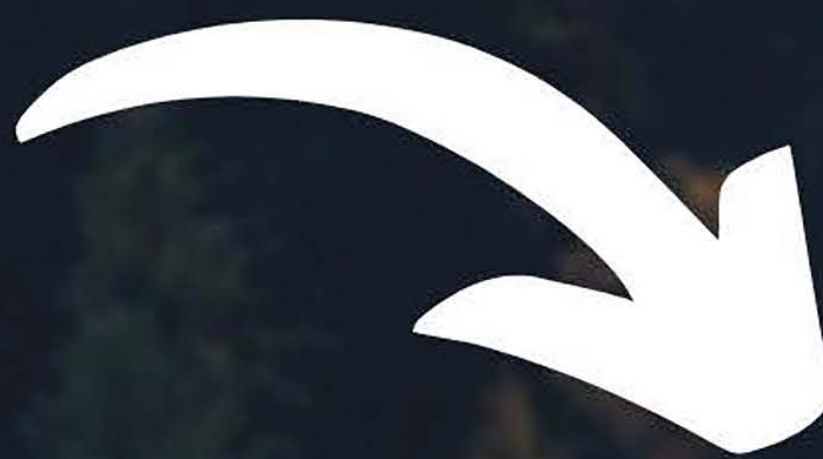
Have a personal
plan prepared



Know your
strengths



Know your
community
partners

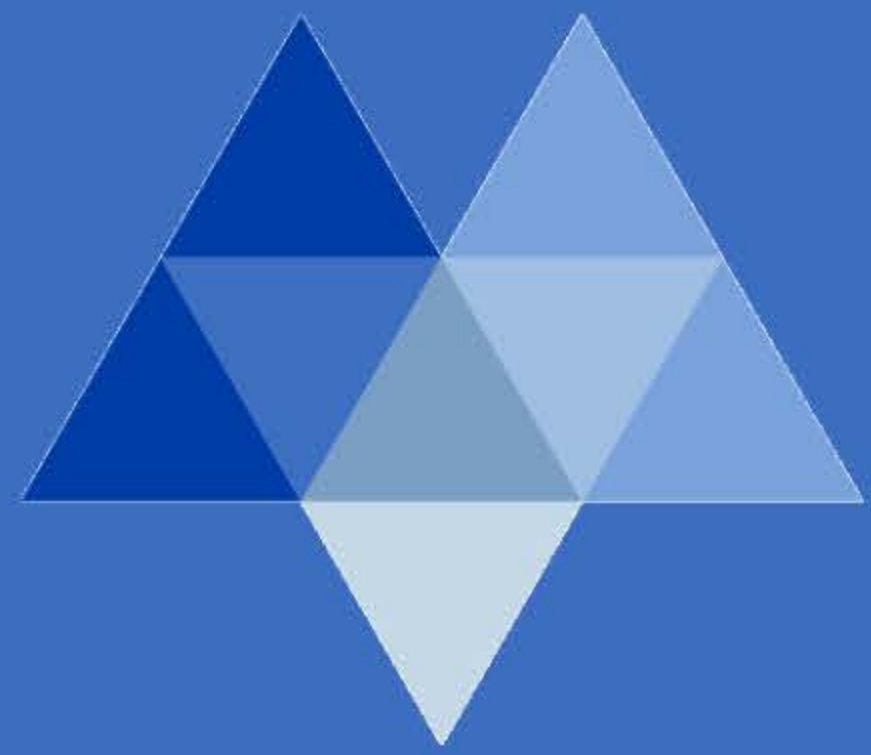


Know who to
call in a
disaster

CONNECT WITH US BEFORE THE DISASTER AND BE BETTER
PREPARED TO HELP YOUR COMMUNITY

MARINVOAD@GMAIL.COM

415.295.5660



**MARIN
VOAD** voluntary
organizations
active in
disaster

DISASTER RESILIENCE

Do you know how to be prepared?

Have a personal plan prepared

- Ensure emergency contacts are current
- Prepare a go bag, evacuation routes, and have food and water for 5 days
- Plan for your family and pets

You will be able to help others when your personal plan is in order

Know your strengths

- Do you have a reliable group of volunteers?
- Do you have the ability to prepare meals for crowds?
- Are you a designated Marin County shelter?

Do not take on anything you don't already do well

Know your community partners

- Connect with non-profit organizations
- Know who does what in your community

Participate with Marin VOAD to meet disaster service providers

Know who to call in a disaster

Marin VOAD is your advocate and liaison in a disaster. In an emergency Marin VOAD will convene status updates and coordinate disaster needs and resources.

California VOADs and COADs

County	VOAD Name	Website	Contact Information
Alameda	AlCo VOAD	https://alcovoad.wordpress.com	Lars Eric Holm, Chair, Eden I&R, leholm@edenir.org, 510-727-9516 Ron Halog, Vice Chair, ILRSCC, ronh@ilrsc.org
Contra Costa	CCVOAD	https://contracos.tavoad.org	Tom Tamura Chair, TomT@crisis-center.org, 925- 939-1916 x107 Elaine Welch, elaine@mobilitymatterscc.com
Lake	Lake VOAD		Melissa Reece, Catholic Charities, cobbfirewisegroup2@gmail.com
Marin	Marin VOAD	www.marinvoad.org	Adriana Rabkin, Adriana@marinvoad.org, 415- 295-5660
Mendocino	Mendocino VOAD		Duell Parks, Tzu Chi, duellparks@gmail.com, 707- 972-1994
Monterey	Monterey COAD		Nick Zafiratos, nickz@cfmco.org, 831-884-5735
Napa	Napa Valley COAD	https://napavalleycoad.org	Miguel Ángel Castañón, Miguel@NapaValleyCOAD.org, 707-815-4227 napavalleycoad@gmail.com
Sacramento	Sacramento VOAD		Holly Brown, HandsOn Volunteer Network, hbrown@communitylinkcr.org, 619-249-8773
San Francisco	San Francisco VOAD	https://www.sf-voad.org	Heather Lee, heather@sfcad.org, 415-410-3639 sfvoad@gmail.com

NCCR Local VOADs

County	VOAD Name	Website	Contact Information
Santa Clara	CADRE (Collaborating Agencies Disaster Response Effort)	https://CADRESV.org	Marsha@CADRESV.org admin@cadresv.org
Santa Cruz	Santa Cruz VOAD		Ben LaTurno, ben@uphelp.org, 314-803-5998
Solano	Solano VOAD		Vincent Valenzuela, Vincent.Valenzuela@RedCross.org, 707-366-5047
Sonoma	Sonoma COAD	https://www.sonomacountycoad.org	Jeanette Pantoja, jpantoja@capsonoma.org

2024 FUNDING AVAILABLE FOR FOOD RECOVERY ORGANIZATIONS

Zero Waste Sonoma will be offering funding for equipment and staffing support to help community-based organizations expand the volume of food recovered from SB 1383-regulated Commercial Edible Food Generating businesses in Sonoma County. Applications coming soon.

1. Long Term Equipment

Eligible equipment includes, but is not limited to:



Refrigerators, freezers, and refrigeration systems



Food preparation and cooking items such as ovens and ranges



Storage and collection infrastructure such as food crates and bins



Equipment to modernize production and handling (i.e., food scales, packagers)



Food safety supplies for temperature control

2. Staffing Resources

Support for existing or additional staff to assist organizations with day-to-day food rescue operations, including but not limited to:



Pay for drivers to conduct additional donor pickups



Pay for labor to turn end-of-life foods into value-added products



Pay for labor that increases meals served using additional rescued food



Pay for labor that results in an increase in the number of additional food generators



Eligible entities must be a business or non-profit organization located in, or servicing, Sonoma County, and be focused on rescuing edible food and distributing it to people in need. Entities must be able to demonstrate how the equipment or staff time will increase an organization's capacity to rescue edible food from Sonoma County's Tier 1 and Tier 2 generators per the SB 1383 requirements. Details and eligibility requirements of each funding opportunity will be provided soon.

For more information, contact

Zero Waste Sonoma

zws-sb1383@sonoma-county.org

www.zerowastesonoma.gov

(707) 565-2590



**ZERO
WASTE**
SONOMA

***Do you host a food pantry, soup kitchen
or other food recovery program?***

Do you have commercial kitchen space?

***Do you need support expanding your
food recovery to more clients?***



Fill out the Survey below



SCAN ME



- Complete needs assessment
- Learn about grant opportunities
- Measure your environmental impact
- Comply with CA State Law SB 1383



Compost & Mulch Rebate

10%
REBATE

Submit receipts for purchases totaling at least 30 cubic yards in a year, receive up to \$25,000. Compost and mulch must be spread in Sonoma County.

For more info and to apply:
zerowastesonoma.gov/compost-rebate





**ZERO
WASTE**
SONOMA

REUSE RESOURCES RECURSOS DE REUTILIZACIÓN



www.zerowastesonoma.gov

REUSE RESOURCES

REUSABLE FOODWARE MINI-GRANTS

Zero Waste Sonoma is offering mini-grants of up to \$300 for businesses and nonprofit organizations toward the purchase of reuse infrastructure or services on a first come, first served basis.

Reusables may include plates, bowls, baskets, ramekins, cups, mugs, trays, utensils, washing services, and other reusables on a case-by-case basis.

To apply, please be prepared to submit product/item/ service descriptions, cost, and estimated quantity of single-use items being diverted.

Completed W-9 with wet signature required.

Questions? Contact
sloane.pagal@sonoma-county.org

RECURSOS DE REUTILIZACIÓN

MINI-SUBVENCIONES DE ARTÍCULOS REUTILIZABLES PARA EL SERVICIO DE ALIMENTOS

Zero Waste Sonoma ofrece mini-subsvenciones de hasta \$300 dólares para negocios y organizaciones sin fines de lucro para la compra de infraestructura o servicios de reutilización. Son ofrecidos por orden de llegada.

Los artículos reutilizables pueden incluir platos, tazones, canastas, moldes, tazas, vasos, bandejas, utensilios, servicios de lavado y otros artículos reutilizables según el caso.

Para solicitar esta subvención, esté preparado para enviar descripciones de productos/ artículos/servicios, costos y cantidad estimada de artículos desechables que serán desviados.

Se requiere enviar una forma W-9 completa con firma manuscrita.

¿Tiene Preguntas? Envíe un correo electrónico a sloane.pagal@sonoma-county.org



Food Waste Reduction and Recovery Spring 2019 More Resources!

General: ReFED (www.refed.com) is funded by a number of foundations and provides a comprehensive approach to meeting clear food waste reduction goals. Material on the web site will be most useful to farmers and other food system businesses, community benefit organizations involved in food system issues, governments and advocates for policy changes in how we deal with food waste. The 2016 report is comprehensive; the glossary from it is printed in this packet.

There are many, many resources for learning about food waste and developing strategies for preventing and dealing with it for different organizations. Lots of them are aggregated on this site: <https://furtherwithfood.org/> Note that you can sort by audience on this site, making it a little less overwhelming.

Ample Harvest and Green Faith teamed up for the first Food Waste Weekend in September 2016. In 2019 it's September 6-8. Sign up here <http://foodwasteweekend.org/> to be kept informed. How will you celebrate it? A food waste audit? Gleaning? Preserving the fall bounty? There are also sample sermons from many faiths on the website.

Reduction: If your congregation has a school, check out SCrAP.

<https://erefdn.org/school-cafeteria-waste/> The program includes learning activities and a chance to get free educational materials, as well as the practical goal of reducing food waste.

Save the Food is a campaign by the Ad Council and the Natural Resources Defense Council.

<http://savethefood.com/> Visit the site for all sorts of information useful in educating your congregation about food waste. Download a poster for your bulletin board, include a fact or tip about reducing food waste in your newsletter, or feature a dish using often discarded food (really!) at a coffee hour, reception or potluck.

<http://www.stopwaste.org/> a public agency in Alameda County, contains ideas for reducing food waste in households. Some of the information on food waste for businesses would also apply to congregations.

Grace Communications/Ecocentric has many food system resources including a section on waste.

<http://www.gracelinks.org/2244/food-waste> Check out their "Taste It! Don't Waste It!" section with many tips and recipes for households that would also apply to congregational meals and community feeding programs. (Resource editor's note: Very comprehensive from a cook's perspective, except they left out gelatin made with leftover coffee.) http://www.gracelinks.org/blog/tag/taste_not_waste

Recovery: Find a food rescue organization near you - anywhere in the USA - here: <http://sustainableamerica.org/foodrescue/>

There are currently no master food preserver programs in the counties served by ISFC. Check here for nearby programs which sometimes accept participants from other locales. :

http://mfp.ucanr.edu/Contact/Find_a_Program/

Sonoma County Food Recovery Coalition has a site useful for individual and institutional donors of surplus food as well as program recipients. <https://ucanr.edu/sites/SCRFC/>

See the handout on gleaning in this packet for more information and links.

Policy: The University of Arkansas School of Law and Harvard University Law School have collaborated with their initiatives of food waste.

The University of Arkansas School of Law Food Recovery Project:
<https://law.uark.edu/service-outreach/food-recovery-project/index.php>

You can track other developments at the Harvard Law Food Law and Policy Clinic here:
<https://www.chlpi.org/food-law-and-policy/about/> or on Facebook:
<https://www.facebook.com/harvardflpc>

Here is important background for those advocating for reform of food policy related to food waste:
http://www.chlpi.org/wp-content/uploads/2013/12/Food-Waste-Toolkit_Oct-2016.pdf

Farmers and congregations working with them will find a full report on food waste and animals:
http://www.chlpi.org/wp-content/uploads/2013/12/Leftovers-for-Livestock_A-Legal-Guide_August-2016.pdf

The California legislature is working to make food recovery easier and to improve the diversion of surplus food from the waste stream. Here's one place to look for current information.
<https://www.calrecycle.ca.gov/Organics/Food/>

Islamic Center of North Marin

The mission of the Islamic Center of North Marin (ICNM) is to serve as a source of guidance, knowledge, and service for the Muslims and broader community of North Marin, and to convey the beauty and wisdom of the Islamic tradition to our members, children, and neighbors.

Our programs include:

- All five daily prayers (salah),
- Weekly congregational prayers (jumu'ah),
- Weekly study gatherings (halaqah), online and in-person
- Youth Qur'an studies (maktab)
- Classes and programs of various types, including ones specifically for women and youth,
- Interfaith and community engagement programs
- Community gatherings, picnics, dinners, etc.

ICNM Charity Fund is managed by sisters within our community. We have a website <https://www.icnmcharityfund.org/> We also manage our own fundraising.

Special Items to note when assisting or housing a Muslim family/individual.

- Halal food – Food that has been slaughtered following the Islamic guidelines. There are restaurants that offer Halal food. Halal meat can be purchased at markets in Alameda, Solano, Sonoma, San Francisco and Contra Costa counties. Halal lamb is available at Costco.
- If Halal meat is not available, a vegetarian and/or fish selection would be needed.
- Halal meat is readily available by delivery. There are several companies available for delivery in our area. The delivery can be as fast as 24 hours.
- Muslims do not eat pork and cannot generally consume anything containing gelatin. Gelatin is primarily made with pork products.
- A Muslim family would need a barrier between the family and the others in the shelter. Muslim women do not socialize with men outside of their family. They should not be expected to sleep in a place where a man could see/watch them.
- Muslims pray 5 times per day and should have a clean and quiet area to perform those prayers. Men and women do not pray together, if not members of the same family.

Halal Products

Islam generally considers every food halal unless it is specifically prohibited in hadith or the Qur'an. Specifically, halal foods are those that are:

Made, produced, manufactured, processed, and stored using machinery, equipment, and/or utensils that have been cleaned according to Islamic law (shariah).

Free from any component that Muslims are prohibited from eating according to Islamic law.

The most common example of haram (non-halal) food is pork. While pork is the only meat that categorically may not be consumed by Muslims (the Quran forbids it, Surah 2:173 and 16:115) other foods not in a state of purity are also considered haram. The criteria for non-pork items include their source, the cause of the animal's death and how it was processed. The majority of Islamic scholars consider shellfish and other seafood halal. Vegetarian cuisine is halal if it does not contain alcohol. Muslims must also ensure that all foods (particularly processed foods), as well as non-food items like cosmetics and pharmaceuticals, are halal.

What does “kosher” really mean?
Rabbi Shalom Bochner, B’nai Israel Jewish Center, Petaluma

Kosher means “fit, or appropriate” for traditionally observant Jews to eat.

All fruits, vegetables, nuts and grains are inherently kosher.

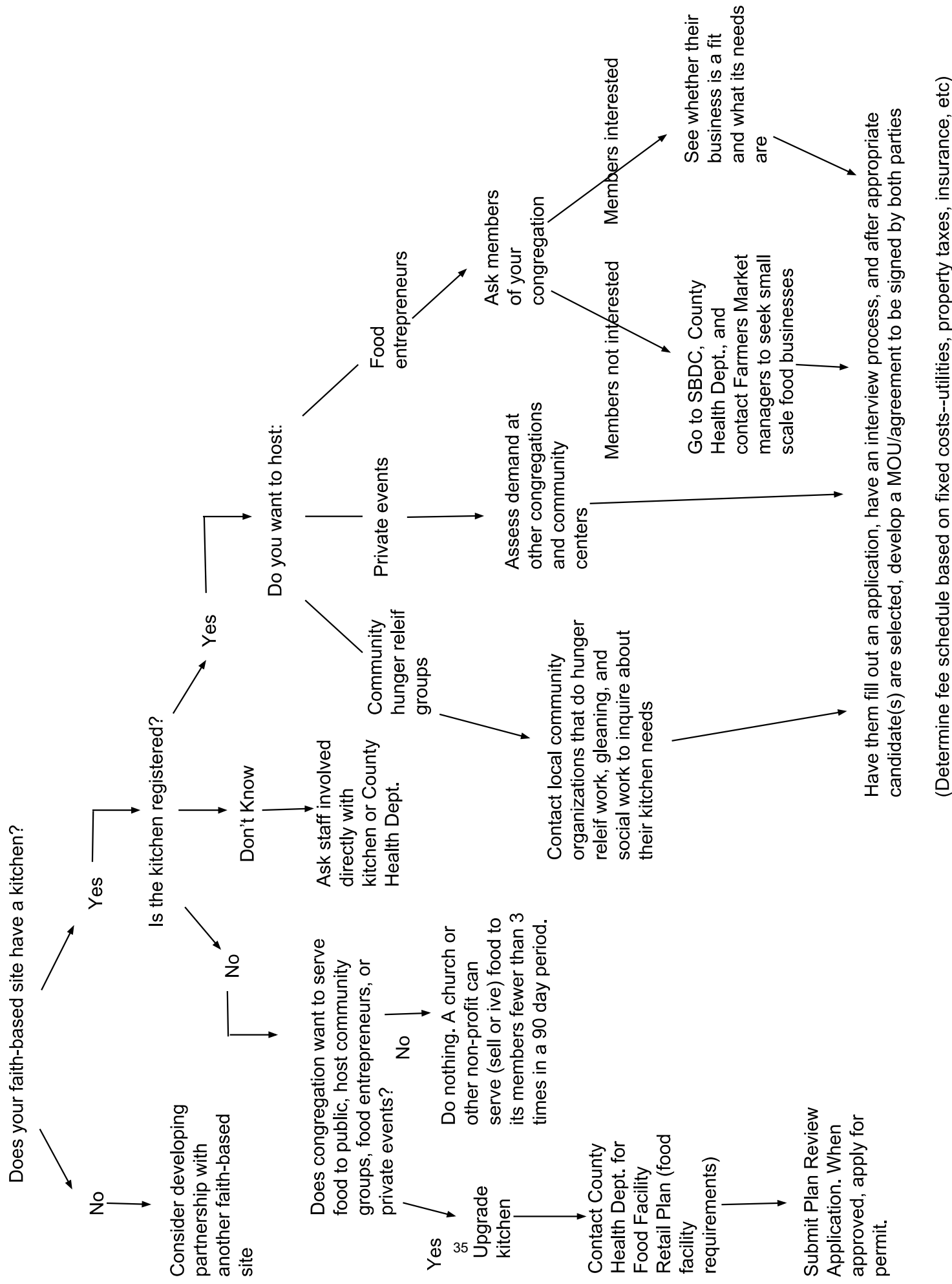
Regarding other foods, here are the details:

1. Only certain animals (mammals that chew their cud and have split hooves, fish with scales and fins, and birds that do not eat carrion) are able to be kosher.
2. All mammals and birds that are kosher must be killed by hand in to ensure a quick and pain-free death to the extent possible.
3. No meat (from mammals and birds) is consumed with milk or any dairy products.
4. Dairy products must come from kosher mammals such as cows, sheep and goats and not contain animal rennet.
5. No utensils used in the production or serving of kosher food can have been used for non-kosher foods.
6. No insects, particular as whole animals, are to be consumed. Produce such as brussel sprouts and some lettuces must be carefully checked and washed to ensure that they are kosher.
7. Grape products such as juice or wine are subject to additional stringencies since wine was often used in ancient times for idolatrous rituals.
8. During the 8 days of Passover in early Spring, (the dates are fixed on the Hebrew lunar calendar) in addition to the above details, traditionally observant Jews avoid any wheat (or spelt, oats, rye, or barley) products that have been leavened such as: bread, crackers, bagels, pizza, cakes, beer, whiskey, etc. Only Matzah (unleavened bread) made from wheat (or spelt, oats, rye or barley) and water, is consumed as bread on Passover.

E. The instructions and traditions regarding Kosher, known as “kashrut” in Hebrew date back almost 3,000 years ago to the Hebrew Bible. These “mitzvot” (meaning “commandments, or instructions”) were later refined and defined by the rabbis of the Talmud, compiled about 2,000 years ago. Kosher instructions continue to evolve and expand in an age of food technology, artificial or lab-grown meat. Kashrut is an ancient diet that is still observed by millions of Jews today who as part of a spiritual and a cultural / ethnic identity are .2% of the world’s population.

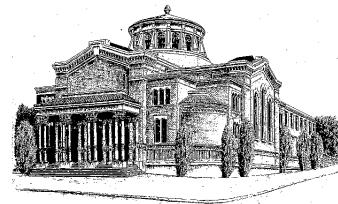


Community Kitchen Decision Tree



Temple Sinai

First Hebrew Congregation of Oakland
2808 Summit Street Oakland, CA 94609
Phone: 510-451-3263 | Fax: 510-465-0603
event@oaklandsinai.org www.oaklandsinai.org



Application and Contract for Use of Facilities

ABOUT YOU

Applicant Name/Organization: _____

Address: _____

Street

City

Zip Code

Phone: _____

Home

Office/Cell

Email: _____

ABOUT THE EVENT

Description of Event or Program

Day and Date of Event (include year)

Estimated Attendance: _____

(Final count of guests must be sent to synagogue office no later than 5 days before event)

Name of Bar/Bat Mitzvah child (if applicable)

Choose One:

Bar/Bat Mitzvah Kiddush Luncheon (12:30 pm - 2:00 pm)

Evening Dinner Celebration (Friday night, 5:00 pm - 6:30 pm)

Evening Dinner Celebration (Sat. - Thurs. night, 6:00 pm - 9:30 pm)

Other: _____

Type

Start/End Times requested

ABOUT YOUR VENDORS COMPANY

TELEPHONE

INSURANCE?

Caterer _____ (_____) _____

Temple Sinai - Facilities Rental Agreement
Form last modified September 2016

Renter Initials



10. Temple Sinai is a Green Certified Business. As such, caterers and applicants must use reusable (washable) or compostable plates, cups and napkins. After the event, materials must be sorted into recycling, compost and trash using the bins provided for this purpose. Training is available for catering staff if requested.
11. Food Donation: Temple Sinai is available to help you and your caterer plan for extra food that may be generated at the event. Options include taking the food home, arranging for the caterer to take the food back (for their employees), or arranging for donation to a local nonprofit. If you would like help coordinating food donation, please alert the Facilities Manager at least two weeks in advance of your event.

Based on the Facilities Use Fee Schedule, the applicant agrees to pay to Temple Sinai

the sum of \$_____ for the use of _____
(specific rooms you will use)

Total Fee is \$_____ less deposit of \$_____ = \$_____ Balance Due

The Balance Due must be paid not later than thirty days prior to the scheduled event.

LIABILITY AGREEMENT

The patron shall leave the facility in the same, clean and undamaged condition in which they found it. The patron shall be responsible for any loss of equipment, breakage, damage to equipment and physical property, and shall be billed for any such loss, breakage or damage.

Temple Sinai assumes no responsibility or liability for damage or loss of personal property of others on the Congregation's premises, and all such property, including vehicles brought to the premises, shall at all times be at the owner's risk. This also includes any equipment, supplies, linen, food, etc., delivered to the Temple for the use of a private affair. It is the sole responsibility of the patron. The patron agrees to indemnify and hold Temple Sinai harmless from any and all claims for loss, injury, or damage to person and property while on the premises.

The Temple shall not be liable to patron for any stoppage or interruption of the supply of utilities, gas, electric current, water and the like, nor shall the Temple be in any manner liable to the patron for any interruption or damage resulting from acts of the elements, riots, strikes, act of violence, acts of public, civil, judicial, military authorities or acts of God, or any causes beyond the reasonable control of the Temple.

Designated Temple personnel are in charge of the building and are acting on behalf of the Executive Director during events, and carry the authority with respect to guests, vendors, the building and grounds.

EXCEPTION TO ANY OF THE ABOVE STATED POLICIES MUST BE CONFIRMED IN WRITING, BY TEMPLE SINAI'S EXECUTIVE DIRECTOR.



iii. FOOD WASTE AND RECOVERY

So your congregation wants to glean... By Phina Borgeson, ISFC Advisory Board and
Sonoma County Food Recovery Coalition

Gleaning is the activity of harvesting surplus fresh produce for charitable purposes. A broader term is **food recovery**, which includes as well picking up food that has already been picked or prepared and delivering it to those in need, referred to as **food rescue**.

Often congregations have members or friends with large food gardens or backyard orchards, and some may even have a local farmer who has invited them to glean. This sounds like a great intergenerational activity. And of course the idea of surplus produce or produce that it's not profitable for the owner to harvest being provided to those without access is scriptural. But before your members run willy-nilly into a field of greens or start shaking fruit trees, there are some things to consider.

First, be in touch with any local gleaning or food recovery organizations. They can often provide useful advice, particularly about safe practices and where to deliver what you pick. Many such groups, in Sonoma County and the East Bay, are listed below.

Second, consider where what you glean is going to go. This is particularly important if you are going to be gleaning on a weekend since many food banks, food pantries and feeding programs are closed then. You may need to avoid gleaning on the weekend things that are highly perishable. Ask your local gleaning group about the who, what, how and when of recipients, or do some homework yourselves. The Sonoma County Food Recovery Coalition, in conjunction with CropMobster, has a website which can help.

Third, tap into the expertise in your congregation. In our communities with agricultural roots and high interest in fresh local food, most every congregation contains or knows a farmer, orchardist or home food gardener who can lend her expertise to your efforts. Are there among you people who have had safe food handling or master preserver training? How about volunteers at food banks, food pantries or nutrition programs? All have some expertise to share in gleaning, from planning and preparing through picking and packing to delivery.

Fourth, be sure to work closely with the owner or manager of the property where you will be gleaning. They may want to have a conversation with you about liability. Are all aware of the Bill Emerson Good Samaritan law? Does your congregation's insurance cover volunteers? Any damage they may cause? Property owners also will advise you on how to pick, and any restrictions on what or how much to pick.

Checked off all those items? Then it's time to think about the nuts and bolts of gleaning.

You'll need to line up any equipment. Fruit pickers are particularly helpful for apples, pears and quinces. Some fruit require clippers for picking. Know what you will need for what you are gleaning. Drop cloths are a good idea for protecting any fruit that drop while you are picking from potential contaminants on the ground. The property owner may have an orchard ladder, or you may need to bring a small ladder. Buckets or trugs and picking bags are great to pick into. Clean boxes for packing and delivering produce are essential. Wineries and

shops that sell lots of wine (such as Trader Joe's) are good sources of boxes. Be sure you have some vehicles carrying volunteers which also have room for full boxes of produce ready for delivery.

You'll also need to think about the safety and comfort of your volunteers. Every volunteer should wear clothes they don't mind getting dirty, sturdy closed-toed shoes, and sunscreen. Hats are a good idea, as are gloves for some things. (Just try getting your hands clean after tomato picking!) Volunteers should bring a water bottle, but also beware that access to a bathroom might not be provided. Review rules about safe use of ladders with participants, and bring a first aid kit.

Now that your lists of equipment for the glean and for what each volunteer should bring are done, make sure that you have enough knowledgeable adult leaders on the day of your glean. Think about one leader for every four or five volunteers. If you are involving older children and younger teens, you may want a higher ratio of adult leaders to young people.

Helpful Resources:

Let's Glean! from the U.S.D.A. has more information on getting started.

https://www.usda.gov/sites/default/files/documents/usda_gleaning_toolkit.pdf

Village Harvest in San Mateo and Santa Clara County has an interesting website, even recipes:

www.villageharvest.org

CropMobster and the Sonoma County Food Recovery Coalition can help you find a food program that would love your gleaned donation. <https://ucanr.edu/sites/SCRFC/>

Sonoma County Gleaning Organizations: Farm to Pantry <https://www.farmtopantry.org/>

Bounty Hunters - <http://www.petalumabounty.org/programs/bounty-hunters/>

East Bay Gleaning Organizations:

Alameda Backyard Growers – <http://www.alamedabackyardgrowers.org>

North Berkeley Harvest –

<https://ecologycenter.org/directory/directory-entries/north-berkeley-harvest/>

The Urban Farmers – <http://www.theurbanfarmers.org>

Find links to other Bay Area Food Rescue and Gleaning groups here:

<https://www.epa.gov/sustainable-management-food/links-and-resources-about-food-recovery-san-francisco-bay-area#donations>

Agnes Varda's modern classic documentary is available for streaming on Amazon (free with Prime) or from public libraries. It's in French, subtitled as *The Gleaners and I*.

Grow more food than you can eat?

**Petaluma Bounty volunteers will harvest
your produce to feed the hungry!**



**Visit bit.ly/DonateProduce
to request a free glean and learn
how to donate your produce**

**BountyHunters@PetalumaBounty.org
(707) 787-1152**

Gleaning Program Seeking Volunteers

**Harvest and donate fresh produce at risk
of going to waste w/ the Bounty Hunters!**



Weekly gleans

Tues evening & Wed morning

PLUS, more volunteer shifts available

BountyHunters@PetalumaBounty.org

(707) 787-1152

Come Volunteer with Petaluma Bounty!

Interested in making local food accessible to all community members? You can help by volunteering on Petaluma Bounty's farm!

Wednesday mornings 9 am -12 pm

Wednesday afternoons 2 pm -5 pm

Saturday mornings 9 am- 12 pm

Email Education@PetalumaBounty.org or call 707-364-4866 with questions!



*sign up for
any shifts
here!*



Sign up for

Petaluma Bounty's Email Newsletter!



Scan

Monthly Newsletter

Be among the first to know about farm happenings, events, and more!

Scan

Weekly Newsletter

Weekly updates on volunteer days & times, activities, and more!



Food Waste Weekend: September 6-8, 2019

Food Waste is the unfortunately poor term we use to discuss all of the edible and wholesome food that is never consumed. The waste of food is a problem that starts at the farm and ends on our tables. This is not rotting or unattractive food as the term suggests. Rather it is food that the farmer was unable to harvest, the grocery store chose not to sell, the food you throw out because the date on the packaging leads you to think that it's no longer healthy to eat, the excess food in your garden that has overwhelmed you, the supersized portions of food served in restaurants, the three-day old bread the market throws away when the next shipment comes in, and a lot more. **70% of America's food pantries are located in houses of worship, making faith groups critical partners in helping get excess food to hungry families.**



Ok. How does this all work? The idea behind Food Waste Weekend is for members of the clergy to speak to their congregation about the problem of the waste of food – from your faith perspective and for people of faith to learn about the waste of food from their own faith perspective – even if their clergy did not give the sermon or they were not able to attend a service when a food waste sermon was given.

We're giving you everything you need.

1. Now that you are on FoodWasteWeekend.org, select your faith under "Resources and Sermons" above. Clergy **and** people of faith have their own selections to choose from.
2. Now read some background information about the waste of food. We have two documents – one if you only want a light overview and another if you want more in depth information. There are also several links to outside sources.
3. Next, the sermon:
 - For **clergy**, download your sermon. It's a text file that was written from the perspective of someone in your faith. You are encouraged to rework to reflect your own words. Once you have given your sermon, you are going to want to give your congregants a number of "**calls to action**" to help them act on your words. We've posted about a dozen for you to choose from. We suggest that you pick the two or three that you think will be most valuable to your community. You may also download the announcement for your **newsletter/bulletin** if you want. Feel free to alter it as needed to meet your editorial standards and space.
 - For **people of faith**, after reading the sermon, browse the "**calls to action**". We've posted about a dozen for you to choose from. We suggest that you pick the 2-3 that you think will be most valuable to your family and circumstances.
4. For the kids:
 - For **clergy**, download material for your religious school. We've created a "game show" for the younger people to introduce them to the issue... and solution to food waste.
 - For **people of faith**, we've created a "game show" for you to enjoy with your kids to introduce them to the issue... and solution to food waste.
5. Since **70% of food pantries are in a house of worship**, it's likely that your house of worship has one. If it does, tell your food pantry manager to sign up (**totally free!**) on AmpleHarvest.org to help nearby home and community gardeners donate excess fresh food from their garden – an *easy first step towards helping to end food waste!* Urge them to sign up ASAP!
 - Visit <http://ampleharvest.org/find-pantry/> to see if your food pantry has already signed up with AmpleHarvest.org. If it has not yet signed up, we suggest you print out this flyer (<http://ampleharvest.org/downloads/pantry.pdf>) and ask your food pantry manager to register ASAP. You can assure them it's free, they won't need extra storage and they won't need more refrigeration.

America has the food it needs to feed the hungry. All we need to do is use what we have.

iv. GARDENS, FARMS, & FAITHLANDS

Thank you to the St. Benedict Project for this Resource on:

Tips for starting a Faith-Based Community Garden

1. Begin by identifying who in your Parish is interested in gardening, as well as the community that your Parish resides in. There is strength in Unity.

2. Form a planning committee and make preliminary decisions. Include those who will be gardening and as well as leaders within the church community to an organizational meeting. Develop a well-organized leadership core of six to eight people grouped into with committees assigned to specific tasks-- recruitment, garden construction, special events, fundraising, master gardeners, etc.

With this new leadership team, develop a Mission Statement that clarifies the mission and goals of your church garden. For example-

“Our Goal: To help unify our local community since food is our neighborhood commonality. We will accomplish this by improving our local food sources and by empowering people to feed themselves with self-grown, nutritious and affordable food.”

3. Elect a Garden Coordinator! It is essential that this person is organized, motivated and most important-passionate about helping to start a community garden within the church.

4. Prayer before all activities will help make miraculous things happen, and expect things to happen “God’s time”.

5. Decide on the scope of garden including the size and the components of the garden--fruit trees, berries, what types of vegetables to grow a shared community plot for large crops, etc. Decide on what type of garden maintenance you will need on an ongoing basis--weeds, irrigation, tools, and compost piles. Demonstrate good stewardship as well—agree to limit the use of pesticides and fertilizers!

6. Create a prioritized budget and a wish list of desired donations, and brainstorm ideas for fundraisers, membership dues, fund raising, grants, sponsors and donors are all good sources to meet your funding needs. Also, seek out donations of labor, soil amendments, tools, seeds, plants, fencing, and supplies from your congregation’s members. It’s amazing what people have on hand that they are not using and would be happy to donate like benches, statues and plants! Allow various families or church groups to purchase an item for the

7. Prayer garden such as a bench or garden and then maybe engrave their name on it.

9. Choose a site on Church Grounds that has access to clean water, healthy soil, six hours of sunlight per day, and a location in which gardeners feel safe. There should be easily accessible, clean, and affordable irrigation water available. Rain barrels and ponds are potential sources as well. Do a soil test to identify the existing nutrient level and ensure the absence of heavy metals.

11. Build a shed through the help of your construction committee or receive one as a donation. Sheds are relatively small and “building leftovers” laying around from parishioners finished projects are a good donation source!

12. Decide how often the gardeners will be expected to participate in group workdays. Schedule group projects, workdays, and garden pot lucks. Social events enhance the success of the garden. Garden prayers services are an essential component for a successful garden. The good Lord does better work that we do—keep the faith!

13. Keep governance simple and responsive. In the beginning (and even later for small gardens), an informal structure may be all you need. As the number of people and the workload expands, a more formal structure may enable each gardener to participate fully and the group to perform effectively.

14. Adding new members--Some potential recruiting strategies include advertising in the church bulletin and posting flyers, press releases to local media, and also connecting with area residents who can help spread the news.

15. Managing the “allotment section” of the garden--Have a “Memorandum of Understanding” signed by each gardener that receives their own plot of land. This is important as it clearly identifies all of the requirements, timelines, and guidelines for the Garden. Clarity and “ease of garden management” go hand in hand.

16. Garden Growth--Create a garden plan with plot size(s) and location. Reserve space in the plan for all of the components you hope to eventually add in the garden, even if you do not currently have the resources to install them. Consider including storage sheds, compost bins, picnic tables and gathering space, a rainproof bulletin board/communication board, a children’s plot, ornamental prayers gardens, irrigation system, etc.

17. Plan Church community workdays to complete large projects, such as the actual construction of the garden, irrigation system, or even a shed. Enlist the additional groups from the church, such as youth groups, boy scouts, social ministry, ladies guilds, etc.

18. Install a “communication board” for ease of communication, that’s in “real time”. List contact information, the garden’s mission statement, etc on a cork bulletin board. Post educational information, meeting notices as well. Use a dry erase board to list tasks to be performed or to communicate tasks that have been performed by garden members.

19. Last tip--Have fun! Remember, a church community garden is a great “unity project” as well as a project that provides your church community with an abundance of healthy and affordable fresh food.

Source:

http://g.virbcdn.com/_f/files/e1/FileItem-259582-Howtostartafaithbasedcommunitygarden2.pdf

National FaithLands Conference

August 6-8, 2024 at the Methodist Theological Seminary, Delaware, Ohio

Join a gathering of faith-community leaders and farmer advocates from around the U.S. that are interested in learning and sharing about growing food on lands owned by faith-based communities. **Participate in structured dialogue about how to facilitate access to thousands of parcels owned by faith-based institutions to empower beginning, immigrant and BIPOC farmers. Learn about partnerships opportunities and successful models of leasing to commercial farms, nonprofits and more.**

The conference builds on previous National Faithlands Gatherings held in 2018, 2021 and 2023, and work Interfaith Food and partners have been doing for over 5 years.

Expect workshop topics including:

- **The Opportunity: Preliminary Results in Inventoring Farmable Parcels Owned by Faith Groups**
- **Farmers' Perspective: the Need for Leased Farmland**
- **Legal Considerations with Leasing to Commercial-scale Farmers**
- **Successful Farm and Garden Projects on Faith-community Land**
- **Housing vs Farming on Vacant Land: Why Not Both?**

Who Should Attend?

- Decision-makers committed to, or curious about, making land owned by faith communities available to farmers. This includes congregational leaders as well as regional/Diocese level asset-management professionals.
- Farmers leasing or interested in leasing or purchasing land from a faith-based community.

Bring home resources to help your congregation or regional body make decisions!

Be inspired by farming projects on land owned by communities of faith locally, and nationally!

This conference design facilitates participation and problem-solving.

Scholarships for registration, lodging and travel will be available.

For more information go to www.interfaithfood.org or contact Interfaith Food at (707) 634-4672 or info@interfaithfood.org



Interfaith Sustainable
Food Collaborative

v. SUSTAINABLE & JUST **FOOD POLICY ADVOCACY**



Faith Dialogue Informing the White House Conference on Hunger, Nutrition and Health

September 21, 2022

Recommendation Highlights:

1. Governmental policies should encourage farm sharing programs, cooperatives and local economic models where farmers can provide food to local businesses, houses of worship, schools, hospitals within their communities to decrease reliance on larger food systems that lead to inequities in the food system and more greenhouse gas emissions. This can also ensure attention to cultural foods that are important to local communities.
2. Expand collaboration between food distributors and corner stores to purchase healthier foods at bulk prices as they serve a critical role in their local communities.
3. Create a comprehensive map of food sources in the world where we can identify other food sources to protect communities from economic and climate shocks

Pillar 1: Improve food access and affordability: • Address food waste in the US • Implement unbiased nutrition education at all federal, state, local/community levels and educational levels • Use Faith-based sites/communities as an access site for healthier food options and practices in the community as well as in education programs • Ensure quality food is delivered to food banks • Increase healthier food options in hospitals, schools, food pantries, shelters • Improve incentives and programs that have already been benefiting farmers, low-income communities, and communities of color • Remove barriers to government benefit participation • Property owners can convert more land and space into community gardens. Also, community gardens can ensure participation is accessible for all community members. • Create more cultural understanding about halal/kosher foods and expand access to these options • Create economic opportunities for those participating in food pantries. Some people are selling food from food pantries, which shows an additional need for money, not just food. • Provide more support for faith communities on the frontlines who are serving those in need. • Expand free school lunch nationwide for all students • Promote foraging/gardening as a way of increasing active engagement in the food system. • Create and expand opportunities for food pantry participants to get to know the producers of their food • Create new spaces for consumer education, i.e. the Food Network • Create a “Farm Corps” • Add food and nutrition education into teacher education programs, and make it a requirement for all schools. • Promote more creative ways of growing food such as from an apartment, balcony, etc. • Create more urban/rural collaborations around food • Utilize underused land and government properties as distribution centers and educational spaces. • Strengthen collaborations between government agencies • Connect with national/international/state and local faith-based associations and their conferences for sharing/connecting on food systems changes. • Expand the Justice 40 Accelerator



Pillar 2: Integrate nutrition and health: • Increase communication between faith/indigenous groups and main players in the food system • Improved education standards: we need to reconnect nutrition with health education. • Get nutrition policy out of the USDA: nutrition policy should be housed under a health agency • Increase subsidies to Black/Brown/Indigenous farmers as an economic policy, such as supporting BILPOC farmers such as through Farm Share programs. • Support coordination in regional food systems, so coordination is not only dependent on the state • Connect more with places of worship as they are untapped assets that are already connected to communities • Continue to implement the child tax credit, like during the pandemic to help with child and family food insecurity • Create a comprehensive map of food sources in the world, that takes into account the geopolitics. • Redefine who are food experts and include religious leaders into this • Update government nutrition standards • Improve guidelines for food insecurity identification in healthcare, etc. • Send adequate grant opportunities to local faith communities • Get the healthcare system to understand food as medicine. • Support faith-based communities in addressing nutritional practices in houses of worship. • Ensure that hospitals and schools are not serving/selling heavily processed foods • Remove stigma from breastfeeding in places of worship. • Expand initiatives to support mothers in faith-based communities on best practices for breastfeeding • Ensure better nutrition standards and food quality standards for people given emergency food • The school system is a huge potential intervention point for addressing food insecurity in low-income communities. However, we must ensure that students are not receiving processed food that will impact students' performance, well-being, and behavior. • Utilize media platforms to change the view of youth on healthy food • Revamp crop insurance / commodity price supports to diversify fruit and vegetable production which can be more profitable than commodity crops

Pillar 3: Empower all consumers to make and have access to healthy choices: • Provide access to capital for farmers who want to go organic • Realign and harmonize currently misaligned incentives which currently undercut healthier food systems. Tax producers of unhealthy foods rather than consumers. • Faith communities can become more engaged in advocating for policies, creating legislative strategies for multi-decade success as well as acting now. • Inform consumers of health risks of food and beverage products, and lift up alternatives. Acknowledge faith values and meeting people where they are as key for re-education. • Create more local spaces where community members re-learn how to cook • Lift up examples of local businesses sourcing foods locally • Subsidize healthier alternatives • Encourage banks to invest in organic natural foods. • Increase the minimum wage. Consider switching to a Self-Sufficiency Standard. • Support creating markets for faith communities that grow food on church-owned property for example • Bring solutions from faith communities to scale and then government policies can help amplify solutions. • Food banks should also empower people to grow their own food. • Promote more gender equity in agriculture. • Faith groups can help to counter disinformation. • Change ordinances and codes and reverse systemic redlining of communities which prevents communities from growing their own foods. • Address environmental pollutants in environmental justice impacted communities so food does not absorb the pollutants • Collaborate with churches that own land to open up use of their land for gardening, farming, and growing food to teach to empower people. • Provide incentives for white churches to do reparations, working cross-culturally and inter-religiously. Fund religious interaction. • Identify houses of worship as education, mobilization and organizing spaces • Expand collaborations between food distributors and corner stores to increase access to affordable healthy foods in communities • Design solutions with community at the center rather than implementing solutions from the top-down



Assemblymember Lori D. Wilson, 11th Assembly District

AB 408 – The Climate Resilience Farms, Sustainable Healthy Food Access, and Farmworker Protection Bond Act of 2024

Last Revised: 3/6/23

SUMMARY

Assembly Bill 408 will place the Climate Resilience Farms, Sustainable Healthy Food Access, and Farmworker Protection Bond Act before the voters in 2024. The bond's investments will improve the state's climate change readiness while also increasing healthy food access for Californians, and protecting our essential food and farm system workers. Specifically, AB 408 will make investments related to regional food processing and market infrastructure, expanding resources for the safety of essential agricultural workers, bolstering California's food access infrastructure to combat hunger, and advancing sustainable agriculture that improves climate resilience, biodiversity and public health outcomes.

ISSUE

A secure, resilient, sustainable, and equitable food and farming system is essential for the economic and social well-being of the people of California. The climate crisis already adversely affects many parts of the state's food and farming system. In recent years, the COVID-19 pandemic and ongoing supply chain disruptions have laid bare the vulnerabilities of this system. California's low-income communities of color and Tribal communities bear a disproportionate impact of these challenges. Approximately 20 percent of Californians, or 7.9 million people, are food insecure. Black, Latino, Native American, and other Californians who identify with two or more racial categories have higher rates of food insecurity compared to their non-Latino, white counterparts. At the same time, food banks do not have the means or resources to provide for the large number of hungry Californians.ⁱ

Farmworkers, a primarily Latino and immigrant workforce, who often lack access to safe, affordable housing and live in overcrowded housing conditions, are particularly vulnerable to extreme weather events, wildfire smoke exposure, heat related illness, and work interruptions as the climate crisis intensifies. The farmers and ranchers that feed us are not immune to these challenges and many are struggling to make ends meet as input costs have skyrocketed and ongoing supply chain challenges threaten the viability of agricultural operations, particularly for small-scale farms and farmers of color. In these times of increasing drought frequency and intensity, California's water rights system has

disproportionately harmed small, new and beginning farmers, particularly women and those historically underserved, forcing some to cease operating. With California agricultural land prices increasing 10 percent between 2021 and 2022ⁱⁱ, accessing agricultural land and securing land tenure continue to present obstacles.

Meanwhile farmers who relied on restaurant and institutional markets experienced a 50 percent loss in markets at the beginning of the pandemic and continue to experience volatile markets.ⁱⁱⁱ Farmworkers, many of whom live in overcrowded conditions, have been especially vulnerable to contracting COVID-19. One study found that Monterey County farmworkers were three times more likely to contract COVID compared to other workers in the county.^{iv} These bleak realities require judicious and ongoing support from the state. California's Fourth Climate Assessment predicts that even if greenhouse gas emissions are reduced at a moderate rate, extreme heat days as measured in Fresno would still increase from an average of 4 per year in 2005 to 26 per year in 2050⁴. The statewide increased temperatures are expected to translate to up to 4,300 excess deaths in 2025 and up to 11,300 in 2050.

SOLUTION

The time is now to scale up just solutions to bolster our economy and expand local food sources in order to strengthen supply chain resilience amidst the climate crisis. Assembly Bill 408 will protect jobs in our communities and our essential food system workers, and create a secure and resilient food and farming system. Strategic investments in infrastructure projects that support California's workforce, climate resilient farms and ranches, regional food supply chains, and increased access to healthy foods will help build California's economy, while increasing overall resilience against future catastrophes, including climate change. The bond will invest in four main areas:

1. Investing in California's regional and local food processing, distribution, and market infrastructure: The state can spur economic growth through investments in regional and local infrastructure critical for food access, market diversity, and economic resiliency. California needs many more food hubs to aggregate supply from

producers, as well as food processing, meat processing and livestock slaughter facilities, cold storage, and distribution facilities – all with an eye towards building sustainable and resilient local and regional food systems. We have already seen examples of how government investment in these areas can make a difference with the state’s Office of Farm to Fork, the Farm to School Program, and with the federal farm bill programs, but those dollars are limited and often require matching funds. With the proposed bond, we will have an opportunity to scale this work up across the state.

2. Expanding resources for the safety and well-being of essential farm and food system workers: Farmworkers and other essential workers across the food chain -- from production, processing, and packing to retail and delivery – are disproportionately vulnerable to impacts of climate change. Smoke, heat and flooding are common threats to farmworker communities and decades of disinvestment have left many communities without access to safe, affordable housing. This bond will include a range of investment areas to proactively address farmworkers’ health and safety needs.

3. Bolstering investments in California’s food access infrastructure to combat hunger: California food banks have been hit hard during these challenging times. With an estimated 7.9 million food insecure Californians, a more focused level of state engagement and investment in infrastructure to support anti-hunger efforts in the state is desperately needed. Improving food access for the most vulnerable Californians to combat hunger in the state is a key component of this measure.

4. Advancing sustainable agriculture and investments that improve climate resilience, biodiversity and public health: Diverse, organic, and regenerative cropping systems help reduce farmers’ economic vulnerabilities by expanding market opportunities. These structures also rebuild soil health and improve on-farm resilience to droughts, floods, and pest outbreaks. The state can invest in existing programs like the Climate Smart Agriculture

programs, UC Cooperative Extension, Cal Recycle’s Waste Reduction program, and CDFA’s Biologically Integrated Farming Systems program to support a healthier industry. California must make significant investments in successful, multiple-benefit programs to support farmer resilience to future climate change and market volatility to uphold California’s unique and prosperous agricultural production.

Together, these important efforts will accelerate our state’s economic recovery while combating climate change, improving food security, and protecting our essential food and farm system workers.

FOR MORE INFORMATION

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SUPPORT

Agriculture Institute of Marin
American Farmland Trust
California Climate & Agriculture Network (CalCAN)
California Certified Organic Farmers
California Nurses for Environmental Health and Justice
Californians for Pesticide Reform
Carbon Cycle Institute
Center for Food Safety
Central California Environmental Justice Network
Centro Binacional para el Desarrollo Indígena Oaxaqueño (CBDIO)
Community Alliance with Family Farmers
Food Forward
Healthcare Without Harm
Mandela Partners
Monterey Bay Central Labor Council
Natural Resources Defense Council
Pesticide Action Network
Roots of Change
Sustainable Agriculture Education

ⁱSee: https://www.feedingamerica.org/sites/default/files/2020-10/Brief_Local%20Impact_10.2020_0.pdf

ⁱⁱ

https://www.nass.usda.gov/Publications/Todays_Reports/reports/land0822.pdf

ⁱⁱⁱ #FarmersFeedtheNeed – a coordinated effort to provide food to needy Californians. April 30, 2020. CDFA blog.

<https://plantingseedsblog.cdfa.ca.gov/wordpress/?p=21213>

^{iv} Increased Risks and Fewer Jobs: Evidence of California Farmworker Vulnerability During the COVID-19 Pandemic. Villarejo, D. July 25, 2020. CIRS.

https://www.cirsinc.org/phocadownload/farmworker_vulnerability_covid-19_research-report_final_villarejo_07-26-2020.pdf



SUMMARY

AB 2786 will allow WIC participants to use their benefits at mobile food markets.

BACKGROUND

Over 940,000 Californians participate in the Special Supplemental Nutrition Food Program for Women, Infants, and Children (WIC). WIC is a proven, cost-effective investment for improving nutrition and lifetime health for women, their infants, and young children. In 2022, participants redeemed over \$862 million in WIC benefits across the state.

WIC supports the consumption of fresh, locally grown fruits and vegetables, and encourages shopping at farmers' markets. The WIC Farmers' Market Nutrition Program (FMNP) provides \$30 to eligible recipients for use at WIC-authorized Farmers' Markets from May to November of each year.

A MFM serves as a consolidated farmers' market that is transported in a vehicle. Unlike traditional farmers' markets, which are stationary and typically located in more affluent areas, MFMs operate on wheels, traveling to neighborhoods where access to fresh produce is limited. MFMs bridge the gap between these communities and local farms, filling a gap in logistics that have long created barriers to nourishment. In 2023, 30% of MFM sales came from nutrition incentives provided to food-insecure individuals. By bringing fruits, vegetables, and other goods directly to communities, MFMs make nutritious, culturally relevant options more accessible to individuals who might otherwise rely on convenience stores with limited availability of fresh produce.

California is home to five active MFMs—operating across Alameda, Contra Costa, Marin, Sacramento, San Francisco, San Mateo, Santa Barbara, and Santa Clara Counties, with an additional four MFMs in the planning stages in Napa, Los Angeles, and San Luis Obispo Counties. MFMs meet strict health and safety guidelines set forth by local environmental health authorities for permitted mobile food facilities.

EXISTING LAW

The California Retail Food Code establishes uniform health and sanitation standards for mobile food facilities and various types of food venues. Existing law authorizes local health agencies to be primarily responsible for enforcing the code, but requires the Department of Public Health (DPH) to provide technical assistance, training, and standardization.

The WIC program, administered by, provides nutritional food supplements to low-income mothers and low-income infants and children under 5 years of age, who have been determined to be at nutritional risk. California Health & Safety Code requires DPH, in order to effectively manage and administer the federal and state requirements for the vendors in the WIC Program, to establish criteria used for vendor authorization.

PROBLEM

Currently, WIC benefits cannot be used at MFMs. The purpose of WIC is to provide an affordable pathway to fresh and healthy food. Adequate nutrition, including access to fruits and vegetables, is key to preventing chronic conditions and reducing healthcare costs. Not every California is able to easily access farmers markets, MFMs are an innovative strategy to close that gap.

SOLUTION

AB 2786 will direct DPH to establish criteria mobile food markets must meet in order to accept WIC benefits. By allowing WIC beneficiaries to use their benefits at MFMs, this bill will increase access to nutritious food for underserved communities.

SUPPORT

- Agricultural Institute of Marin (Co-Sponsor)
- Fresh Approach (Co-Sponsor)

FOR MORE INFORMATION

Eliza Brooks | Associate Consultant, Health Committee
Eliza.Brooks@asm.ca.gov | (916) 319-2097



The Honorable Debbie Stabenow
Chairwoman
Senate Agriculture Committee

The Honorable Glenn “GT” Thompson
Chairman
House Agriculture Committee

The Honorable John Boozman
Ranking Member
Senate Agriculture Committee

The Honorable David Scott
Ranking Member
House Agriculture Committee

September 20, 2023

Dear Chairwoman Stabenow, Ranking Member Boozman, Chairman Thompson, and Ranking Member Scott:

On behalf of the National Young Farmers Coalition and the 175 undersigned national, regional, and state organizations, corporations, and local businesses, **we are writing to call for you to make a historic investment in land access in the 2023 Farm Bill by including and funding the *Increasing Land Access, Security, and Opportunities Act* (H.R.3955, S.2340).**

Land access, retention, and transition are critical to the success of the future of agriculture in this country. Yet, access to land is the [number one challenge](#) facing young farmers in the United States. Given the systemic challenges in finding secure land tenure, this barrier is even greater for Black, Indigenous, and other people of color (BIPOC) farmers. Finding affordable land to purchase is the top challenge for this new generation, regardless of geography, number of years in farming, or whether or not they are first generation farmers. With the average age of U.S. farmers approaching 60 years old and nearly half of U.S. farmland expected to change hands over the next two decades, the 2023 Farm Bill is our best chance at creating real and lasting policy solutions to this daunting trend that keeps farmland out of reach for so many, while at the same time jeopardizing our country’s food security and threatening the vitality of our urban and rural communities.

Land access is critical not only to farmer success but also the health and well-being of our environment, economy, and marginalized communities. Supporting equitable access to land means addressing the climate crisis, facilitating farm transition, investing in community-driven initiatives, and providing support to young farmers and ranchers to access capital, find markets, and strengthen their operations. Investing in equitable land access is an investment in the future of agriculture.

We have an opportunity in the 2023 Farm Bill to answer the call of the upcoming generation of farmers with forward-thinking, equitable policy change. We are asking for your help and support

NATIONAL YOUNG FARMERS COALITION

110 Maryland Avenue NE Suite 206 / Washington, DC 20002 / (518) 643-3564 / youngfarmers.org

in securing a key component of that necessary change: including and funding the *Increasing Land Access, Security, and Opportunities Act* (H.R.3955, S.2340).

Over the past decade, land access has been our call to action. As a broad and diverse coalition of voices in shared ambition, we work together to drive progress in both incremental and systemic policy change. In 2021, together with generous funding and support from Chipotle, Young Farmers launched the [One Million Acres for the Future Campaign](#), calling on Congress to make a historic investment in the 2023 Farm Bill to facilitate equitable access to one million acres of land for the next generation of farmers. From the beginning of this campaign, we have been focused on bringing something new to the table: a programmatic function at the United States Department of Agriculture (USDA) that would clearly address the deeply interconnected challenges in accessing land, capital, and markets.

USDA heard us and [launched the *Increasing Land, Capital, and Market Access Program* in August 2022](#)—the only USDA program that is designed as a flexible source of support and investment for eligible re-granting entities already immersed in the farming communities they serve to increase land, capital, and market access for farmers nationwide. An investment of this kind in secure access to land in the next Farm Bill will generate immense returns for taxpayers, increase food access, strengthen local supply chains, grow rural economies, and build climate resilience.

USDA recently announced 50 recipients of this funding—organizations spread across the country serving the needs of their communities through diverse and innovative projects. We know that there was much more demand for this program than there were funds available. We are thrilled about the decisions made to fund [these powerful land access and sustainability projects](#) and are determined to make opportunities like the *Increasing Land, Capital, and Market Access Program* permanent for farmers across the country.

Most recently, our collective voices have been heard by legislators in Congress on both sides of the aisle. Introduced by U.S. Representatives **Nikki Budzinski** (D-IL-13), **Zach Nunn** (R-IA-03), **Joe Courtney** (D-CT-02), and **Abigail Spanberger** (D-VA-07), and by Senator **Tina Smith** (D-MN), the [Increasing Land Access, Security, and Opportunities Act \(H.R.3955, S.2340\)](#), would authorize and expand USDA's *Increasing Land, Capital, and Market Access Program* with appropriations of \$100 million per year over five years.

Specifically, the bill would authorize USDA to:

- Make grants to, and enter into cooperative agreements with, State and Tribal governments, non-profit service providers, community lending institutions, farmer cooperatives, and other eligible entities to strengthen land, capital, and market access outcomes for historically underserved farmers, ranchers, and foresters and for producers operating in high-poverty areas.
- Provide funding for direct assistance and services to help farmers and ranchers afford and acquire land, cover closing costs and down payments, secure clear title on heirs' property farmland, capitalize infrastructure and site improvements, acquire business technical assistance and farm viability training.
- Prioritize projects that provide direct financial assistance to producers through collaborative networks and partnerships, projects that utilize innovative land access and farmland protection and affordability tools, and projects that facilitate the transition of farmland from existing producers to the next generation.
- Establish a stakeholder committee to develop a participatory process for evaluating applications and distributing funds to ensure the program is responsive to the needs of farmers, ranchers, and their communities.

Our nation must take action now to facilitate secure, affordable access to land for underserved producers, there is no time to wait. This is the moment for Congress to take action and ensure that the 2023 Farm Bill delivers material benefits for historically underserved farmers, ranchers, and foresters striving to establish and grow their operations.

Though the challenges stacked against them are significant, many young farmers have reported that the fulfillment they feel from the act of farming, providing more healthful food for their communities, and stewarding natural resources has not diminished since their very first season. By and far, the majority of young farmers that participated in the 2022 National Young Farmers Coalition National Survey named one of their farm's primary purposes as stewarding and regenerating natural resources. Further, the majority of young, BIPOC farmers find motivation for their farming work in antiracism. **We are asking for an investment in the next generation not only because it is the right thing to do, but because it will yield manifold economic, environmental, and social returns.**

This investment is critically important for the success of this new generation of farmers, ranchers, and foresters. If we fail to make a historic investment in land access in this Farm Bill, the health and vibrancy of both urban and rural communities, the strength and security of our food and agriculture systems, and thus our national security, will face greater uncertainty and risk. The role that local and regional food systems play, especially in times of crisis, is undeniable. The needs are clear, and the work of responding to and addressing those needs has already begun. **Community-led land access efforts are underway across the country, from creative financing models to market development and infrastructure work, cooperative ownership models, and more. To continue thriving and creating lasting change, these efforts need strong policy support and investment from our policymakers in Congress.**

Thank you for your time and consideration. Please join us in supporting the inclusion and funding of the *Increasing Land Access, Security, and Opportunities Act* (H.R.3955, S.2340) in the 2023 Farm Bill.

Sincerely,

The undersigned

National Organizations

2020 Farmers Cooperative
Agrarian Trust
Alianza Nacional de Campesinas
American Farmland Trust
American Indian Mothers Inc.
American Sustainable Business Network
Applegate
Ceres
Chipotle
Clif Bar & Company
Climate Reality Project Regenerative Agriculture Coalition
Crunchy Mama Box
Daily Harvest
Dtocs LLC



Preserve \$35 Million for the California Nutrition Incentives Program (CNIP) In the State Budget

Background: Governor Newsom in January 2024 proposed cutting \$33.2 million from the three-year \$35 million CNIP budget in the CA Department of Food and Agriculture. This huge cut will destroy Market Match, a program funded by CNIP that draws down federal funds, supports California farmers, and has helped tens of thousands of Californians afford healthy food, especially during the pandemic and the period of inflation we have endured.

CNIP is a Vital, Time-Tested Nutrition Safety Net Program:

- Market Match, funded by CNIP, is a critical nutrition safety net program for CalFresh shoppers. The program matches CalFresh, and sometimes other benefit, spending dollar-for-dollar up to a daily maximum (\$10 to \$20) with extra money for California-grown produce at California farm-direct retail sites (mainly farmers markets.)
- It directly supports nutritionally insecure Californians of low-income and sustains rural farming communities. Food dollars stay in California and support farmers.
- It is an inflation-fighter and also incentivizes healthy eating.
- Market Match has been operating since 2009 and funded by CNIP since 2016

Killing CNIP Will Leave Millions in Federal Dollars on the Table

- **CNIP is a matching program with the federal government.** In 2022, CNIP brought in \$12.5 million in federal funding to feed hungry Californians and support local farmers. Over time CNIP has brought in over \$30 million of federal funding to match the state investment.
- Losing CNIP means forfeiting the largest federal match for any U.S. fruit and vegetable incentive program. California has always received the largest federal grant for Market Match, because of the state's CNIP funding.

Not a Stop-and-Start Program:

- **Decades of work to build Infrastructure for CA Nutrition Incentives would be lost if funding is cut:** Over 14 years, Market Match has expanded from 14 farmers markets to an extensive network of 293 farm-direct sales sites. A sudden disruption due to budget cuts would have a devastating effect on food security for thousands of low-income households.

Bipartisan Support for Healthy Food Incentives:

- Providing incentives to low-income households to purchase healthy food enjoys widespread bipartisan support.



Keep Fresh, Locally-Grown Food Accessible to All

Governor Newsom's proposed budget cuts threaten to end the Market Match program, funded through the California Nutrition Incentive Program (CNIP), a critical lifeline for food-insecure families and California farmers.

- Started in 2009, Market Match is a statewide food safety net program that brings critical federal dollars to California.
- Market Match provides CalFresh shoppers a dollar-for-dollar match to purchase even more fresh produce at farm-direct sites, like farmers' markets.
- It simultaneously generates vital income for California's small and mid-sized farmers. It's a win-win!

Demand fresh, healthy food for all Californians. Contact your state representative TODAY and urge them to keep Market Match/CNIP in the state budget. Hundreds of thousands of low-income shoppers and thousands of farmers depend on YOU.

Your Voice Matters! Take Action Now:

- 1** Call your CA representatives:
findyourrep.legislature.ca.gov
- 2** Write to your CA representatives:
savemarketmatch.org/write
- 3** Engage on social media and spread the word!

Scan the QR code
or visit
savemarketmatch.org





**Join Us - Save
Sonoma County
Family Farmers!**

Background on the CAFO Prohibition Initiative

Recently, the Coalition to End Factory Farming, a group started by Direct Action Everywhere (DxE), an animal rights extremist organization based in Berkeley, qualified an anti-farming initiative with the Sonoma County Registrar of Voters Office, which will likely put the initiative before voters in the November 2024 General Election.

Since the Sonoma County Registrar of Voters certified that the measure contains a sufficient valid number of signatures to be considered for the ballot, the Sonoma County Board of Supervisors will soon determine the next steps: adopting the initiative, putting it to a vote in the upcoming November election, or initiating a 30-day independent study to evaluate the initiative's impacts as outlined in California Elections Code § 9III.

The Sonoma County Farm Bureau strongly opposes this measure, viewing it as a significant threat to the livelihoods of local farmers, the availability of local food sources, and the rural character of our community. In response to this threat, Sonoma County Farm Bureau has launched a comprehensive campaign against this measure, and asks for your help to support our cause.

**To get answers to some of our Frequently Asked Questions,
please see the reverse side of this flier**



**To learn more and to endorse or donate to the campaign, please visit:
www.SonomaCountyFamilyFarmersAlliance.com**

Ad paid for by Sonoma County Family Farmers Alliance PAC.
Sponsored by Sonoma County Farm Bureau; Ad Committee's Top Funders:
California Farm Bureau Federation
Agricultural Council of California

FREQUENTLY ASKED QUESTIONS

WHO IS ADVOCATING FOR SUCH A FAR-REACHING MEASURE AFFECTING THE AGRICULTURAL INDUSTRY?

An animal extremist group based in Berkeley recently qualified a "Prohibition on Concentrated Animal Feeding Operations" initiative with the Sonoma County Registrar of Voters Office. The extremists' goal is simple: to eliminate animal agriculture and food production and in doing so, decimate our local agricultural economy, which is largely comprised of multi-generational farming families. The measure would prohibit any new CAFO's from being established, and force the shut-down of family farming operations that are designated as CAFO's (including nearly all the egg, poultry, and dairy industry in Sonoma County) within three years of the measure's passage.

WHAT IMPACT WILL THE MEASURE HAVE ON FAMILY FARMERS?

Many of our farmers are multi-generational farmers. The ballot measure will no doubt put Sonoma County family farmers and diverse agriculture out of business.

WHAT IS A "CAFO"?

A CAFO is a designation by US EPA by which appropriate regulations and oversight are employed to ensure the protection of natural resources. The designation of a CAFO includes confinement for at least 45 days or more. In Sonoma County, even organic, pasture-based dairies can be designated as a CAFO in that they house their animals in the winter months to offer clean-dry bedding, housing, and food to the animals while ensuring the protection of soil and pasture health.

DOES A CAFO MEAN AN ANIMAL IS CONFINED AT ALL TIMES?

No. Operations that utilize the outdoors and pasture to raise their animals who may need to house them for more than 45 days in a year can be a CAFO. In Sonoma County, the confinement of animals in the winter months is done to offer clean-dry bedding, housing, and food while ensuring the protection of soil, pasture health, and natural resources. The winter months include more than 45 days.

WHAT TYPES OF FAMILY FARMS ARE CLASSIFIED AS CAFO'S THAT WOULD BE AFFECTED BY THIS MEASURE?

Those that supply eggs, meat, and milk to companies like Petaluma Egg Farm, Rocky and Rosie (Free Range Organic Chicken), Clover Sonoma, and Straus Family Creamery would be directly affected by a prohibition on CAFO's.

ARE THERE ANY PROTECTIONS AGAINST ANIMAL CONFINEMENT IN OUR AREA?

Yes. California's Proposition 12, arguably the nation's strongest animal welfare law, already provides protections against the continued confinement of animals (specifically veal calves, breeding pigs, and egg-laying hens), and ensures these animals are given the ability to move around freely, even in an operation considered a CAFO. At the local level, farms that would be affected by this measure already follow third-party animal welfare standards, including audits to ensure the care and well-being of farm animals.

HOW WOULD LOCAL FARM WORKERS BE AFFECTED BY THIS MEASURE?

The farms targeted by this ballot measure employ many people. As part of their employment, many of these farm workers are provided with housing. Should this ballot measure pass, these farm workers will not only be unemployed, but will no longer have housing for themselves and their families.

IF THIS MEASURE WAS PASSED, WOULD IT INCREASE GREENHOUSE GAS EMISSIONS?

Yes. By essentially shutting down certain agricultural businesses in Sonoma County, to address future food shortages that would be caused by this measure, trucking companies would likely have to drive long distances to import our food from areas outside our region, state, or even country. An increase in long-distance truck trips will undoubtedly increase particulate emissions and other harmful greenhouse gases.

IF THIS MEASURE WAS PASSED, WOULD IT IMPACT OUR LOCAL ECONOMY AND DRIVE UP FOOD PRICES?

Yes. If this measure passes, it would likely leave multi-generational farming families without a livelihood and ability to sustain their businesses, putting local employers out of business and costing numerous jobs. To make matters worse, by reducing the availability of fresh, sustainable dairy and poultry products, these products would have to be sourced from other regions or states, increasing transportation costs to get food into our community, further driving up the cost of many poultry and dairy products.

IF THIS MEASURE WAS PASSED, WOULD IT INCREASE THE SCARCITY OF LOCALLY-SOURCED FOOD IN SONOMA COUNTY?

Yes. Passage of this measure would drastically reduce the availability of locally-sourced, ethically-raised animal products in Sonoma County, including milk, eggs, meat (chicken and duck), and cheese. This would likely force consumers to buy more food produced outside the county or even the state from areas with fewer animal protections than California offers.

IF THIS MEASURE WAS PASSED, WOULD IT AFFECT THE COUNTY'S BUDGET?

Yes. Passage of this measure implies the regulatory enforcement of the Ordinance by the Sonoma County Department of Agriculture/Weights & Measures, requiring additional monies to fund the Department. In addition, the passage of this measure also requires that the County of Sonoma be responsible for retraining any farm employees who are displaced from their farm jobs as a result of this measure. Both of these require taxpayer dollars to implement.

WHAT ARE THE NEXT STEPS IN THE PROCESS, AND WHEN COULD AN ELECTION ON THIS ISSUE BE HELD?

The Registrar of Voters Office recently verified signatures submitted by initiative proponents on March 4, 2024. On March 27th, the Registrar of Voters certified that the measure contains a sufficient number of valid signatures to be considered for the ballot, and as a result, the Sonoma County Board of Supervisors will soon determine the next steps: adopting the initiative directly, putting it to a vote in the upcoming November election, or initiating a 30-day independent study to evaluate the initiative's impacts as outlined in California Elections Code § 9111.

ARE THERE INDIVIDUALS OR ORGANIZATIONS OPPOSED TO THIS MEASURE?

The Sonoma County Farm Bureau, Sonoma County residents, and Sonoma County multi-generational family farmers that produce eggs, milk, poultry, and meat products stand in solidarity against this proposed measure.

To learn more and to endorse or donate to the campaign, please visit:

www.SonomaCountyFamilyFarmersAlliance.com



Public Charities *Can* Lobby

Guidelines for 501(c)(3) Public Charities

Much advocacy work, including efforts to influence executive branch actions, does not constitute lobbying. Yet contrary to popular misconception, 501(c)(3) public charities—including houses of worship and public foundations—*can* lobby. In fact, the Internal Revenue Service has stated that public charities “may lobby freely” so long as lobbying is within generous specified limits.¹

Under federal tax law, lobbying generally consists of communications that are intended to influence specific legislation.² How much lobbying your organization can engage in depends on the test it uses to calculate its limit - the optional [“501\(h\) expenditure” test](#) or the default [“insubstantial part” test](#).

Making the 501(h) Election Can Maximize Your Organization’s Lobbying Limit

Most organizations will be able to engage in more lobbying by electing to measure their lobbying under Section 501(h) of the Internal Revenue Code.

- The 501(h) expenditure test provides more generous lobbying limits than the insubstantial part test. It defines a clear dollar amount that the electing public charity may spend on lobbying, and lobbying limits vary depending on the size of the organization’s annual expenditures. Organizations with overall expenditures of \$500,000 or less per year, for example, can spend as much as 20% of their budget on lobbying. You can use the chart below or our [online calculator](#) to determine your organization’s lobbying limit.

Organization’s Annual Expenditures	Overall Lobbying Limit
\$500,000 or less	20%
\$500,000 to \$1 million	\$100,000 + 15% of excess over \$500,000
\$1 million to \$1.5 million	\$175,000 + 10% of excess over \$1 million
\$1.5 million to \$17 million	\$225,000 + 5% of excess over \$1.5 million
Over \$17 million	\$1,000,000

- An electing public charity may spend up to a quarter of its overall lobbying limit on [grassroots lobbying](#) (such as urging the general public to communicate the organization’s position on legislation to legislators) or up to the entire amount on [direct lobbying](#) (such as telling legislators or their staff to support or oppose legislation, or urging the organization’s members to do so). For example, if your organization’s overall lobbying limit is \$100,000, you could spend up to \$25,000 on grassroots lobbying and then \$75,000 on direct lobbying or alternatively spend the full \$100,000 on direct lobbying.

¹ Lobbying by Public Charities; Lobbying by Private Foundations, 55 Fed. Reg. 35,579, 35,584 (Aug. 31, 1990). [Private foundations](#) are subject to a prohibitive tax on any lobbying expenditures they make.

² For more information on lobbying, please see [Being a Player: A Guide to the IRS Lobbying Regulations for Advocacy Charities](#).

- Organizations using the 501(h) expenditure test can take advantage of clearer definitions of lobbying, including [specific exceptions](#) to what counts as lobbying.
- The organization only considers expenditures. Cost-free activities, such as volunteer time, do not count against the organization's lobbying limits because the organization does not pay for these activities.
- Under the 501(h) expenditure test, you may allocate the costs of certain activities that have both lobbying and non-lobbying purposes. For example, if an executive director flies to Washington, DC, for a four-day trip, of which three days will be spent at an educational conference while the fourth day is spent lobbying, it is usually appropriate to count 25 percent of the costs the organization paid for travel expenses as lobbying costs.

Churches and other houses of worship cannot take advantage of the 501(h) expenditure test.

Complete Form 5768 to Make the 501(h) Election

A 501(c)(3) public charity may use the 501(h) expenditure test (commonly referred to as “making the 501(h) election”) by [filing the simple Form 5768](#) with the IRS.

- It's easy! All you need is your organization's basic information, such as address and employer identification number.
- You only have to file once. Complete the form and the election applies retroactively to the first day of the tax year in which the form is filed. It also applies to all subsequent years. Don't worry - if you ever want to go back to the insubstantial part test, all you have to do is send in Form 5768 again to revoke the 501(h) election for the next tax year.
- Keep a copy for your records. It's good practice to keep a copy of the completed Form 5768 for your records so that 5, 10, or 20 years from now, it'll be easy to confirm the lobbying test under which your organization is operating.

Insubstantial Part Test Filers Can Still Lobby

The insubstantial part test is the default test that applies if your organization does not make the 501(h) election. While the 501(h) election provides a clearer standard for measuring lobbying, if your organization operates under the insubstantial part test you should not be deterred from lobbying.

The insubstantial part test requires that “no substantial part of a charity's activities...be carrying on propaganda or otherwise attempting to influence legislation.”³ This means lobbying must be an “insubstantial” part of your organization's overall activities (such as volunteer activity and social media posts), not just its expenditures. The IRS has provided no absolute guidance on how much lobbying is “substantial,” but most tax practitioners generally advise that an organization can safely devote 3-5% of their overall activities to lobbying. In addition, guidance as to what constitutes lobbying under the insubstantial part test is vague. The insubstantial part test defines lobbying as “carrying on propaganda, or otherwise attempting to influence legislation” and includes any communication that “contacts, or urges the public to contact,

³ 26 U.S. Code § 501(c)(3) (2005)



members of a legislative body for the purpose of proposing, supporting, or opposing legislation or advocates for the adoption or rejection of legislation.”⁴

If a 501(c)(3) wishes to engage in more lobbying than is permitted under either the 501(h) expenditure test or the insubstantial part test, the organization may consider creating an [affiliated 501\(c\)\(4\)](#) organization, which can engage in an unlimited amount of lobbying.

The information contained in this fact sheet and any attachments is being provided for informational purposes only and not as part of an attorney-client relationship. The information is not a substitute for expert legal, tax, or other professional advice tailored to your specific circumstances, and may not be relied upon for the purposes of avoiding any penalties that may be imposed under the Internal Revenue Code. Alliance for Justice publishes plain-language guides on nonprofit advocacy topics, offers educational workshops on the laws governing the advocacy of nonprofits, and provides technical assistance for nonprofits engaging in advocacy. For additional information, please feel free to contact Alliance for Justice at 866-NPLOBBY.

www.bolderadvocacy.org | www.allianceforjustice.org

⁴ *Id.*

Action Ideas

Here are some ideas for actions you and your church can take to raise awareness and work towards food justice in your community and the world.

Worship together

Organize a church service on the Sunday at the beginning or end of the Week of Action. A liturgy has been prepared for use during the 2012 Week of Action. This service, and other worship resources, are available online and can be photocopied for participants or adapted to suit your different contexts.

Celebrate local foods

Organize a “Local Foods Potluck”! Make dishes prepared with locally grown foods. Older participants could tell about the food system when they were young and do hands-on instructions on how to make local dishes or preserve food in jars. Local farmers and/or farm workers can be invited to talk about their lives and answer questions. Play music and have fun! The central theme could be “Celebrating God’s Bountiful Creation” or something similar.

Host an exhibition

A picture or video can tell more of the story of the food crisis. An online exhibit on “Just Food” uses art with Biblical reflections and international declarations to explore the right to food.

Make changes in what you eat

Assess your own diet and see if there is a way you can decrease your impact. If you are used to eating meat every day, try having one meat-free day every week. Start a “food justice recipe club” in your church to share recipes for creative and tasty vegetarian food. Work towards reducing your own food waste, buying only what you know you and your family will eat.

Learn together

Organize bible studies and discussion groups during the Week of Action to learn more about where your food comes from and how that corresponds with the biblical call for justice. Use the bible reflections and the accompanying sermons, as well as the people stories highlighted in this guide as a start.

Organize a film viewing

There are many short and long films on different aspects of the food industry that can be shown to raise awareness and initiate discussion. See the online resources section for a list of films with short reviews.

Sponsor a community festival

Organize a festival with local and fairly-traded produce and events such as music, drama, or seminars that highlight the problem of hunger and what needs to change locally and globally in how we produce, distribute and consume food.

Lobby policymakers

Arrange to meet policy makers to share your concerns about the right to food and the need to support smallholder producers. Back up your points through a press release or letter to the editor of your local paper.



Special one page information and action briefs for key issues in your region are also available. These and the resources mentioned below can be found at <http://www.e-alliance.ch/en/s/food/2012-churches-week-of-action-on-food/>



Research

Gather information about how your government, or companies based in your country, are involved in landgrabbing or other practices that affect access to land and food by vulnerable communities. Share your research with policy makers and the media, calling for the necessary changes in policy and practice.

Write letters

Organize a letter writing campaign. Model letters are available online, one calling on national governments to safeguard communal land against land grabbing, the second calling on governments to sign and ratify the Optional Protocol to the International Covenant on Economic, Social and Cultural Rights which would enable communities to seek assistance if their rights under the Covenant are violated.

Launch the Right to Food and Nutrition Watch

Organize a press event or seminar to launch the 2012 Right to Food and Nutrition Watch in your country, linking it to a national concern. The 2012 issue presents case studies and analyses

that examine who makes decisions on global food security and nutrition and explores strategies to regain control.

Support young farmers

Limited access to land is one of the main constraints for low-income and young future farmers. The high cost of land prevents people from becoming producers and limits a local population's access to fresh, healthy local food. Churches and other organizations can work to obtain and preserve land through donations and/or fundraising. These parcels of land can then be leased or rented to aspiring young and low-income farmers.

Get the message out

Advertise your events to inspire others and share your concerns about food justice through community media. Get the message out about consumption and waste, support for smallholder farmers, environmental sustainability and our food production systems. Through press releases, letters to the editor, press conferences and special events that media would be interested to cover, you can highlight the voices and needs of smallholder food producers.

Implementing the Framework

This Framework for Action is designed to provide a framework or “road map” for the shared advocacy of EAA members in this campaign. By focusing our efforts around specific goals and objectives, we have the opportunity to be more effective and to learn from and strengthen each other’s work. All members will find opportunity to contribute to achieving the goals of this campaign. Members are encouraged to take action on the campaign in its entirety; however it is acknowledged that strategies will be adapted to each local situation and it is recognized that it is not possible for all to engage in this work in the same way or with the same resources.

Policy engagement, campaigning, awareness raising

Members may wish to engage in advocacy work arising from the goals, objectives and strategies of the food campaign framework in any or all of the three forms of advocacy (outlined in 1.1 above): policy engagement, campaigning and awareness raising. In *awareness raising* members can strengthen each other’s capacity and work by sharing research and popular education materials related to the goals and objectives of the food campaign that are already produced by members. If there is a need for a resource on a topic that is not currently met through existing publications, several members may wish to use the EAA to facilitate joint development of a new resource. Through EAA communication tools, members may also wish to share or access expertise, experience and ideas on new ways and new technologies for raising awareness on the issues of the food campaign. Connections between members can also be used to initiate speaking tours and exposure visits. In *campaigning*, members may wish to mobilize together in joint actions arising from the Framework for Action. Such actions may be as loosely or closely cooperative as members choose. Some actions may be taken in intentional solidarity with other members around the world and sharing an overall theme or target and perhaps a date, but being otherwise very much developed by each member to their own local context and organizational priorities. Others actions may involve much closer cooperation in developing messages, resources, action ideas and media work. If members are working on a particular issue related to the goals and objectives of the food campaign, and for which they wish to raise global support, they can use EAA email ‘action alerts’ to reach out to the EAA network and call for action. Through the campaign newsletter and other communication tools members are able to update each other on campaigns and actions: sharing information on key developments that could be of significance elsewhere, informing each other of plans, publicizing new initiatives, providing motivation through news of successes and offering lessons learned from experience. As with awareness raising, members may wish to share resources aimed at mobilization or cooperate in development of new materials and to benefit from expertise, new ideas and tools for campaigning. Where possible, resources should be shared in a timely manner, allowing members to distribute them to their churches and networks. In *policy engagement*, pooling of expertise and experience can greatly reinforce members’ effectiveness, as can bringing together the representatives of multiple constituencies. Members can use the EAA to coordinate message and approach between policy engagement work on an issue in various different fora. The EAA has been successful in getting members’ representatives placed in seats in decision making for a in UN structures and other institutions, which might not have been accessible for members acting alone. These representatives are then able to strengthen the capacity of all members on policy engagement by voicing issues of concern to members and reporting back.

Local, national, regional and global strategies

Members may wish to initiate local and national advocacy work on food issues as a result of the EAA campaign, taking a lead from the goals, objective and strategies of the Framework for Action. They may also choose to cast existing advocacy work and actions as a part of the wider EAA campaign, undertaken in solidarity with churches around the world and benefiting from resources, expertise and inspiration from other EAA members. Members however do always remain free to maintain separate advocacy work on food outside of the EAA campaign. Members can take up advocacy work in the campaign on their own, but also are encouraged to link and work with other EAA members at a national or regional level – thinking and working creatively to adapt or create strategies that will be most effective in each context. Members may also wish to seek opportunities to hold national or regional EAA meetings, possibly taking advantage of other events to combine with such a meeting. At a global level, the food campaign strategy group will take a lead in proposed strategies and actions for shared advocacy work, building on the involvement, advice, and feedback of EAA members. EAA members are encouraged to communicate with strategy group members and the strategy group can also facilitate the establishment of EAA working groups on a particular issue. When an international event of significance to the EAA food campaign is being held in a country, members in that country may choose to take a lead in enabling advocacy work around the event. At international events, EAA members have in the past sometimes chosen to pool resources for a shared exhibition space, all benefitting from the increased visibility.

Strategic partnerships

Members are encouraged to seek opportunities to work with others who share the goals of the EAA. By working together, we often can be more effective. At the same time the EAA has a unique voice coming from the churches and we always try to make this heard.

Communication

The EAA Coordinating Office plays an important role in enabling communication with EAA members to ensure that all have the information they need. Members are strongly encouraged to contribute information and resources (e.g. policy, theological, liturgical, popular, photographs) through EAA Coordinating Office for the benefit of all Alliance members.

Communication tools

The EAA Coordinating Office maintains an email distribution list for the food campaign which is anticipated to reach around 2000 subscribers at the start of the campaign, many of whom will pass messages on again to their own networks. This distribution list is used to circulate bulletins and action alerts. Bulletins are circulated several times a year and contain news and updates on the EAA campaign and members' advocacy work. Members are encouraged to contribute articles about their work and to tell the Coordinating Office about any new resources they have produced, which can be highlighted in the 'resources' section. Action alerts are sent as the need arises, and call for action on particular matter related to the goals and objectives of the food campaign. Members are encouraged to make use of this tool to multiply the impact in their work, on occasions when global action is possible. By its nature, this tool is often used for crisis situations that could not have been predicted, however when possible this tool is most effective if the alert can be sent far enough in advance to allow recipients time to react. The EAA can host email listserves to facilitate ecumenical communication in preparation for an event or around an issue.

The EAA website at www.e-alliance.ch contains a wealth of information, news and resources on the campaign.

Guidelines for Pastors and Parishes on Advocacy and Political Action

Catholic Social Teaching

The principles of Catholic social teaching should be the moral framework from which we address all issues in the political arena. Among those principles are:

- The life and dignity of the human person,
- Human rights and responsibilities,
- The call to family and community,
- The dignity of work and rights of workers,
- The preferential option for those who are poor and vulnerable
- Solidarity, and
- Care for God's creation.

Guidelines for Advocacy and Political Action

While it is increasingly accepted that major public issues have moral dimensions and that religious values have public consequences, there is often confusion and controversy over the participation of religious individuals and groups in public life.

Following are some practical guidelines for pastors and parishes on advocacy and political action which will clarify what is allowed on an individual basis and an institutional basis. Since these are only guidelines, each (arch) diocese, (arch) diocesan agency and parish, in consultation with its bishop, remains free to make its own determination as to what activities are proper for its personnel and committees.

1 Individual citizens are free to fully engage in partisan politics. The Church encourages all citizens to vote. In light of that, the Church urges voters to examine the positions of candidates for public office on the full range of issues, as well as on their personal integrity and performance.

Religious leaders, however, should avoid taking public positions on candidates or publically participating in political party matters even when acting in their individual capacity. Although not prohibited, it may be difficult to separate their personal activity from their public role as a Church leader.

2 Unlike individuals, Churches and other institutions, which qualify for tax-exempt status under the Internal Revenue Code, may in no way engage in partisan politics such as supporting or opposing individual candidates for office.

That means that no diocesan or parish entity or organization or other 501 (c) (3) exempt Church organization should engage in voter education which directly or indirectly suggests that a particular candidate or party should be supported or opposed. That also means that no one candidate should be invited to a parish function during an election campaign, unless all candidates for that office are invited.

Advocacy on "issues" is not a partisan activity. Therefore, Church organizations may take positions on public policies such as proposed legislation and ballot initiatives which can be referendums, constitutional amendments or changes to statutes.

3 Parishes and other Church organizations should, in some cases, engage in issue-oriented activities and political action.

The local diocesan attorney should be consulted for local guidelines but limitations on the extent of such political action and advocacy are not generally a problem for parishes or active institutions, since that activity would be an insubstantial part of their total work.

The following are examples of such acceptable activity:

- Conducting meetings and gatherings designed to share the Catholic Church's teaching regarding the moral and ethical dimensions of public-policy issues and/or legislation.

*In a 2013 reflection entitled **Pray for Politicians that They Govern Us Well**, Pope Francis, wrote:*

"We need to participate for the common good. Sometimes we hear: a good Catholic is not interested in politics. This is not true: good Catholics immerse themselves in politics by offering the best of themselves so that the leader[s] can govern."

*Along those same lines, in 2007 the U. S. Catholic Bishops wrote in **Forming Consciences for Faithful Citizenship** saying:*

"Some question whether it is appropriate for the Church to play a role in political life. However, the obligation to teach about moral values that should shape our lives, including our public lives, is central to the mission given to the Church by Jesus Christ...The Catholic community brings important assets to the political dialogue about our nation's future."

Guidelines for Pastors and Parishes on Advocacy and Political Action

- Preaching to parishioners about the sanctity and dignity of human life and the concept of the common good and exhorting them to “faithful citizenship.”
- Organizing participation in Catholic Advocacy Day and/or diocesan-sponsored issue-oriented events.
- Distributing fliers containing both a statement about issues before the Congress, the California Legislature or local government and the names and addresses of elected representatives.
- Encouraging individuals to contact their state or federal legislators in order to educate them and to develop support/opposition for legislation.

The following types of activities may be conducted with appropriate advice from the California Catholic Conference or from the (arch) diocese.

- Urging parishioners to register, to vote and to participate actively in Church-sponsored “get-out-the-vote” drives and other nonpartisan voter-education initiatives.
- Sponsoring multi-issue candidate forums to which all candidates for a particular office are invited.
- Conducting single-issue forums which present both sides of the issue objectively.

4 No (arch) diocesan or parish entity or organization may endorse, oppose or evaluate any political party or candidate for public office. No such organization can contribute in any way to a political candidate, party, campaign or political action committee. Church property or personnel should not be used in campaign ads.

The following are examples of activities which are not allowed:

- Urging readers or listeners to vote for or against a particular candidate or party;
- Labeling a candidate or party as “pro-school aid” or “anti-life”; such a practice removes objectivity by not allowing readers to evaluate a candidate’s position themselves;
- Using plus (+) or minus (-) signs to evaluate a candidate or party;
- Rating candidates or parties on a scale of “1 to 10” for example, or otherwise saying “X is good,” “Y is better”;
- The use of marked sample ballots.

5 Although Churches have no jurisdiction over public sidewalks and other public property in their vicinities, Church parking is private property and the general public has no right to distribute partisan materials thereon. This may be difficult to control, but parish leaders should nevertheless deny permission for any such activity.

6 The California Catholic Conference staff reviews all of the statewide ballot initiatives and referenda. The bishops, after appropriate consultation, may choose—either individually or as a conference—to support, oppose or take no position on each measure.

When neither the California Catholic Conference nor the (arch) diocese has taken a public position on a specific measure, a parish or Catholic organization should not do so without previous consultation with the bishop.

Granting the use of Church facilities to supporting or opposing groups should rarely be allowed. Only with the specific permission of the diocesan bishop and the local pastor should Church facilities be used for signature gathering to place an initiative on the ballot.

All public policy materials distributed in parishes must be prepared by the (arch) diocese, the California Catholic Conference (CCC) or the United States Conference of Catholic Bishops (USCCB).

vi. SUPPLEMENTAL **READING & REFERENCES**

Definition of Terms

Animal Welfare Approved™

Created by the Animal Welfare Institute in 2006, Animal Welfare Approved™ offers a seal of approval to family farmers who meet its standards for raising and slaughtering pigs, dairy and beef cattle, poultry, sheep and goats. The Program is third-party administered, better ensuring that the requirements are met by producers that receive the Animal Welfare Approved label. Under this program, animals must be kept in conditions that allow for exercise and freedom of movement, and they must spend the majority of their lives on pasture. Growth hormones are not allowed, and antibiotics are only given to sick animals. Unlike other humane certifiers, approvals are only given to independent family farmers, and farmers are not charged any fees to be approved. Animal Welfare Approved was recently lauded by the World Society for the Protection of Animals as having the highest animal welfare standards of all third-party certifiers.^{1 2}



American Humane Certified™

American Humane Certified™ was the first program in the United States certifying the humane treatment of farm animals. The program is third-party administered, better ensuring that the requirements are met by producers that receive the American Humane label. American Humane claims to conduct video monitoring of all of their producers to ensure that the animals are treated humanely on a continual basis. Under this program, animals must be kept in conditions that allow for exercise and freedom of movement, but outdoor access is not required. Crates, cages and tethers are prohibited, animals cannot be overcrowded, and every animal is given bedding materials. Hormones are prohibited, and only sick animals are given antibiotics. The organization certifies beef, pork, poultry and dairy products.^{3 4}



Bird Friendly

The Smithsonian Migratory Bird Center of the National Zoo has developed criteria and works with organic certification agencies that certify “Bird Friendly” coffee as organic and shade-grown, meaning that the coffee grows beneath a tree canopy that provides quality habitat for birds. This contrasts with normal coffee production, where trees and shade bushes are removed to grow the coffee in full sun, which creates poor habitat for animal life. This label is third-party administered, better ensuring that the requirements are met by producers that receive the Bird Friendly label. This label is the only one on the market that ensures the coffee is both shade grown and 100% organic.⁵



¹ www.animalwelfareapproved.org; Retrieved on 1/16/09

² <http://www.thegreenguide.com/greenguide/food/buying/beef-label-decoder>, Retrieved on 1/16/09

³ <http://www.americanhumane.org/protecting-animals/programs/farm-animals/>, Retrieved on 12/1/08

⁴ http://www.hsus.org/farm/resources/pubs/meat_and_dairy_labels.html, Retrieved on 12/1/08

⁵ <http://www.earthwatch2.org/sustainability/decoding%20labels.htm>, Retrieved 3/25/09

Cage-free

Cage-free is not a third-party certified label. The label is not significant when used for poultry, because birds raised for meat are rarely caged before they are shipped to the slaughterhouse. However, egg laying hens are kept in very small cages that prohibit natural behaviors, so the cage-free label is useful when purchasing eggs.⁶

Certified Humane Raised and Handled®

Certified Humane Raised and Handled® is an animal welfare program certifying the humane treatment of farm animals from birth through slaughter. The program is third-party certified, better ensuring that the requirements are met by all producers that receive the Certified Humane® label. It is the only animal welfare certification program in the US that is accredited under the International Organization for Standardization (ISO), a highly respected certification organization. As part of the ISO process, the program is audited annually by the United States Department of Agriculture (USDA) to ensure that it meets its standards.⁷



Under this program, animals must be kept in conditions that allow for exercise and freedom of movement. However, outdoor access is not required. Crates, cages and tethers are prohibited, animals cannot be overcrowded, and every animal is given bedding materials. Hormones are prohibited and only sick animals are given antibiotics. The organization certifies meat, eggs, dairy, and poultry products.⁸

Community-Supported Agriculture (CSA)

Community Supported Agriculture (CSA) is a farming business model that connects farmers directly with consumers. Prior to the start of the growing season, a consumer purchases a 'share' of the farm for a set price, normally ranging from \$350-\$500. In exchange for this share, the CSA member receives a box of fresh produce weekly for the entire season. The produce distributed is dependent upon what is seasonally available and what is growing successfully. The investment is non-refundable, so members share the risks and benefits of the farm's operation throughout the season. Some CSAs also provide weekly subscriptions, whereby consumers pay a set price per week and can cancel at any time.



The profit from sale of the 'shares' provides the farmer with upfront capital, allowing him/her to invest time, energy and resources into farming in place of investments in marketing and distribution. Due to lowered marketing and distribution costs, the price to the consumer can often be competitive with grocery store prices. In addition, since the farmer knows the demand for his/her crops at the beginning of the season, s/he can plant and harvest crops that cater to shareholders' interests. This lends itself to more efficient production and less wasted produce. Shareholders benefit by receiving fresh, healthy foods each week, and by learning about new foods and seasonal eating.

Many CSAs are organic or use less pesticides than other farms (low-spray practices), and are often small and family-owned. Many shareholders visit their CSA farm, contribute volunteer hours, and get to know the farmer, creating an enjoyable rela-

⁶ http://www.hsus.org/farm/resources/pubs/meat_and_dairy_labels.html, Retrieved on 12/1/08

⁷ <http://www.certifiedhumane.com/>, Retrieved on 12/1/08

⁸ http://www.hsus.org/farm/resources/pubs/meat_and_dairy_labels.html, Retrieved on 12/1/08

tionship between the farmer and consumer.

Conventional Agriculture

Conventional agriculture, the most common form of agricultural production in the world, uses various practices that can be considered harmful to human health and the environment. These practices include the use of synthetic chemical pesticides, hormones, antibiotics, large areas of land planted with one crop (monoculture), synthetic fertilizers, sewage sludge, genetic engineering, ionizing radiation and factory-farming. In most stores, conventional produce is not labeled as such, but you can identify it by a sticker on the fruit or vegetable that has a four-digit number starting with 4. Organic foods, on the other hand, are labeled with a four-digit number starting with 9.



Demeter Biodynamic Certification

Demeter® USA is the only certification agent for Biodynamic® farms, processors and products in the United States. As a non-profit organization, Demeter's mission is to improve the health of the planet and its people by providing certification of products whose ingredients are grown and processed according to the highest agricultural and environmental standards. Biodynamic® products meet all of the requirements of a Certified Organic label, and must be produced without synthetic pesticides or fertilizers, or genetic engineering. When meat is labeled Biodynamic®, there were no animal by-products used in the livestock feed.^{9 10}



Factory Farming

Factory farming is the term used by animal welfare advocates to describe today's most common animal production methods in the US. Similar to a factory, farm animals are raised and slaughtered in way that maximizes production and profits. These production practices lead to inhumane conditions and suffering for farm animals. For instance, egg-laying hens are kept in wire cages stacked floor to ceiling indoors, where the birds cannot spread their wings and can barely turn around. Such close quarters often lead to fighting, as the chickens' natural 'pecking order' instinct is heightened. In order to limit the adverse effects of fighting, such as injury or death, part of the chicken's beak is cut off when it is young. In addition, birds are not considered by the USDA to be livestock, and therefore unlike other animals they do not receive protection under the Humane Methods of Slaughter Act, which requires that animals are rendered 'insensible to pain' before slaughter.¹¹

Similarly, breeding pigs are housed in gestation crates during their entire pregnancy and while feeding the piglets; these crates are barely bigger than the pigs' bodies and do not allow the animal to turn around, engage in instinctual nesting behaviors, or interact with the piglets aside from feeding them. The European Union has banned the usage of gestation crates, and has taken similar action on battery cages, veal crates, and other types of confinement. However, the United States is far behind Europe in this regard, and these practices are commonplace in the US.¹²

⁹ <http://www.earthwatch2.org/sustainability/decoding%20labels.htm>, Retrieved 3/25/09

¹⁰ <http://www.demeter-usa.org/>, Retrieved 3/25/09

¹¹ <http://www.hsus.org/farm/camp/p4p/>, Retrieved on 12/1/08

¹² <http://www.hsus.org/farm/camp/p4p/>, Retrieved on 12/1/08

Fair Trade

Fair Trade certification ensures that the workers who produce an item are given a fair price and experienced fair and safe working conditions. Environmentally sustainable farming methods are required as part of Fair Trade certification, as these methods protect the health of farmers and the environment. Fair Trade importers purchase as directly as possible from the producers, enabling the producers to make more money and helping them to strengthen their businesses. Fair Trade practices also promote the development of small business skills among farmers and artisans, who often form cooperatives to market their products. Members of these coops decide how to invest the revenues from their Fair Trade business activity. Studies have shown that these coops often invest in social and business development projects in their community such as organic certification, education and training programs, and scholarships.¹³



Farmers' Markets

Across time and cultures, farmers' markets have provided a venue for farmers to sell their produce or products directly to the consumer. For modern-day farmers' markets, this direct sale enables the farmer to avoid marketing and distribution costs and pass on lower prices to the customer. These markets come in a variety of sizes and include a diversity of products, ranging from fruits and vegetables to eggs, cheese, meat products, and various homemade goods and crafts. They offer communities easier access to healthy foods at competitive prices, particularly in low-income and minority areas where the provision of fresh produce is more limited.

Farm-to-School

Farm-to-school programs connect schools with local farms, to increase the local, often organic fruits, vegetable and food products served in the school cafeteria. The objective of farm-to-school is to serve healthy meals in the school cafeteria, improve student nutrition, give students an education about nutrition and health, and support local small farmers. There are farm-to-school programs in an increasing number of locations across the country, and even large corporate providers like Aramark and Sodexo are starting to revise their policies to enable local food purchasing.¹⁴

Food Alliance Certified

Food Alliance Certification is a comprehensive set of standards for sustainable food, including both meat and produce. Under this Program, animals must be kept in conditions that allow for exercise and freedom of movement, and they are given access to pasture. Growth hormones are not allowed, and antibiotics are only given to sick animals. Unlike other certified labels, animal protein is allowed in feed. The standards also include Integrated Pest Management (not organic) practices for crops, fair and safe working conditions for farm workers, the use of GMO-free seeds, energy and waste conservation, habitat conservation, and the use of less toxic materials. The Program is third-party administered, better ensuring that the requirements are met by producers that receive the Food Alliance Certification label.^{15 16}



¹³ <http://www.transfairusa.org/content/about/overview.php>, Retrieved on 12/1/08

¹⁴ www.farmtoschool.org, Retrieved on 12/1/08

¹⁵ www.foodalliance.org, Retrieved on 1/16/09

¹⁶ <http://www.thegreenguide.com/greenguide/food/buying/beef-label-decoder>, Retrieved on 1/16/09

Free-range

The free-range label is not third-party certified, and is only verified on a limited basis. For poultry to claim “free-range” status, the USDA requires that animals are given access to the outdoors, and producers must submit affidavits to support that they meet this requirement. However, producers are not required to submit information on stocking density of the birds, and the USDA does not specify how frequently the birds must receive outdoor access or what that access must look like. The free range label is only regulated for poultry, so its use on eggs has no significance.¹⁷

Genetically Engineered Foods (GMO)

Genetically modified (GM or GMO) foods are food items that have had their DNA changed through genetic engineering. Farmers and plant biologists have modified plants’ genes for thousands of years through breeding, but genetic engineering came to life in the early 1990s and is usually conducted in a laboratory. For instance, the genetics of a food may be altered to help it survive in colder climates, or to help it ward off pests. The *Flavr Savr* tomato was one of the first GMO foods on the market, and soybeans, corn and cotton are some of the most common GM crops grown today.

There is controversy surrounding GM foods, since there is not yet an understanding of their long-term impacts on human health or the environment. In addition, some scientists believe that genetically modified foods could adversely impact biodiversity, native crops, and insects. Since GM foods are not yet required to have a label alerting the consumer, many critics believe that the prevalence of these foods on the market is an infringement of consumer choice.

Grass-Fed

Grass-fed labels on animal products are not third-party certified, and are only verified on a limited basis. The USDA sets the basic requirements for this certification, which include access for animals to the outdoors, along with engagement in natural behaviors. Producers must submit affidavits to support their claim that they meet the requirements. However, the producer is not required to submit information on stocking density of the animals, and the USDA does not specify how frequently the animals must receive outdoor access or the extent of the access.¹⁸



For example, American Grassfed requires animals to be on pasture most of their lives, hormones are prohibited, and antibiotics are only given to sick animals. However, the organization rarely inspects the farms that claim to fulfill the standards, and there are few standards related to animal welfare. The standards are set by the organization’s own board of directors.¹⁹

Integrated Pest Management

Integrated Pest Management, or IPM, is an environmentally sensitive method of agricultural production that uses less harmful pest management techniques. IPM uses a combination of common-sense practices, information on the life cycle of pests and their interaction with the environment, and both bio-based and conventional pest control methods to manage pests in a way that poses the least hazard to people, property and the environment. While conventional pesticides are used in IPM, they are used less often and in smaller doses than conventional agricultural production.²⁰

¹⁷ http://www.hsus.org/farm/resources/pubs/meat_and_dairy_labels.html , Retrieved on 12/1/08

¹⁸ http://www.hsus.org/farm/resources/pubs/meat_and_dairy_labels.html , Retrieved on 12/1/08

¹⁹ www.americangrassfed.org , Retrieved on 1/16/09

²⁰ <http://www.epa.gov/opp00001/factsheets/ipm.htm> , Retrieved on 3/25/09

Local

Local foods are fruits, vegetables and other products made regionally—in the towns, counties or states located closest to an institution. Local foods involve the fewest travelled miles between the farm and the point of purchase, in contrast to the produce found in grocery stores, which typically travels 1,500 miles from farm to shelf.²¹

In many cases, the farther a food item travels from where it is produced to where it is consumed, the more greenhouse gas emissions are released, contributing to global warming. Many miles also require many middlemen—the average grocery store does not purchase food directly from the farmer or producer, so the farmers make less money. Studies have also shown that local foods are healthier; nutritional value and flavor is higher when produce is eaten soon after it is harvested.²²

Marine Stewardship Council

This label ensures that the seafood came from fisheries that meet strict environmental standards created by the Marine Stewardship Council. The standards address various parts of the fishery, including the condition of the fish stocks, the effect of the fishery on the marine environment and the way in which the fishery is managed overall. All products with the Marine Stewardship Council label are traceable back to the fishery, and the label is also accessible to developing countries and small fisheries. Independent certifiers inspect the fisheries, better ensuring that they meet the environmental standards set forth by the label.^{23 24}



Organic

According to the US Department of Agriculture (USDA), certified organic foods are produced without the use of most conventional pesticides, petroleum-based or sewage sludge-based fertilizers, genetic engineering or ionizing radiation. Organic meat, poultry, eggs and dairy are produced without the use of antibiotics or growth hormones, and the animals are given organic feed and access to the outdoors. Organic agriculture promotes crop rotation, cover cropping, Integrated Pest Management, composting, and many other means to control pests and weeds naturally.²⁵



Studies support that organic produce is significantly more rich in nutrients than conventional counterparts, containing, for example, up to 40% more antioxidants.²⁶ Organic production is beneficial for farmers' health, ensuring that they have reduced exposure to harmful pesticides. Organic agriculture also protects water quality and helps make soils healthier.²⁷

The USDA has established an organic certification system, through which produce or organic products are labeled with the 'USDA certified organic' label ensuring that they fulfill strict requirements. This certification process is lengthy, costly, and complex so many smaller and family-owned farms have chosen not to be certified or need not be certified if they sell less than \$5,000 a year in produce. With farms that lack certification, it is best to talk with the farmer directly and visit the farm to learn how your food is produced.²⁸

²¹ Halweil, Brian. 2002, November. Worldwatch Paper #163: Home Grown: The Case For Local Food In A Global Market. Worldwatch Institute.

²² <http://www.sustainabletable.org/issues/buylocal/>, Retrieved on 12/1/08

²³ <http://www.earthwatch2.org/sustainability/decoding%20labels.htm>, Retrieved on 3/20/09

²⁴ <http://www.msc.org/>, Retrieved on 3/20/09

²⁵ www.ams.usda.gov/nop/, Retrieved on 12/1/08

²⁶ <http://www.timesonline.co.uk/tol/news/uk/health/article2753446.ece>, Retrieved on 12/15/08

²⁷ www.beyondpesticides.org, Retrieved on 12/1/08

²⁸ <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELDEV3004443&acct=nopgeninfo>, Retrieved on 12/1/08

Pasture-raised

The pasture-raised label for animal products is not third-party certified, and is only verified on a limited basis. The USDA sets the basic requirements for this certification, which include access for animals to the outdoors, along with engagement in natural behaviors. Producers must submit affidavits to support their claim that they meet the requirements. However, the producer is not required to submit information on stocking density of the animals, and the USDA does not specify how frequently the animals must receive outdoor access or the extent of that access.²⁹

Pesticides, Herbicides, Fungicides

Pesticides, herbicides and fungicides are chemicals used to kill unwanted pests, weeds and fungi. Most of the chemicals are man-made. Many are known or suspected to cause cancer, reproductive disorders, endocrine disruption, and respiratory damage. Farm workers and others directly exposed to these chemicals are at high risk for these health problems. Consumers are also exposed to these chemicals through pesticide residues found on fruits, vegetables and other foods that have been sprayed. For instance, studies have shown that children have higher levels of pesticides in their bloodstream after eating conventional produce, but do not experience the same elevated levels after eating organic produce. Pesticides also cause health problems for a wide range of wildlife, and pesticide residues have been found in nearly every body of water in the world.³⁰

Rainforest Alliance Certified

The Rainforest Alliance, a non-profit organization, works to conserve biodiversity and ensure sustainable livelihoods by transforming land-use practices, business practices and consumer behavior. Farms that meet the comprehensive criteria of the Sustainable Agriculture Network earn the right to use the Rainforest Alliance Certified™ seal. This certification is third-party approved to ensure it fits rigorous environmental and social standards.



Trans Fat

Hydrogenated oils, partially hydrogenated oils and shortening are all considered trans fats. Trans fats are unsaturated fats that are made into saturated fats through an industrial chemical process. Saturated fats have a higher melting point and are used in products that need a longer shelf life. Unlike olive oil and other natural oils, trans fats have been shown by many studies to be harmful to human health. Trans fats raise levels of 'bad' LDL cholesterol, and decrease levels of 'good' HDL cholesterol. Trans fats are commonly found in fast food, fried foods and snack foods.

²⁹ http://www.hsus.org/farm/resources/pubs/meat_and_dairy_labels.html, Retrieved on 12/1/08

³⁰ www.beyondpesticides.org, Retrieved on 12/1/08

Transitional Farming

Transitional farming refers to a farm that is taking steps towards organic agriculture, but cannot yet be considered a certified organic farm. Organic certification requires that the soil is free from active use of certain chemicals for three years, disqualifying farms that are in the very beginning stages of chemical-free production. Supporting transitional farming is important, to provide needed income to the farmer during the costly certification process, and also to demonstrate support for the farm's transition.

Vegetarian

A vegetarian diet excludes all meat, including fish. There are several types of vegetarian diets: lacto-vegetarianism includes dairy products but excludes eggs, ovo-vegetarianism includes eggs but not dairy, and lacto-ovo-vegetarianism includes both eggs and dairy products. Vegan diets are stricter, and exclude any animal products or by-products, including dairy, eggs and honey.

Meat production poses significant environmental and moral questions. For example, meat production in the US is responsible for more greenhouse gas emissions than the entire US transportation sector.³¹ Eight pounds of grain protein are required to produce 1 pound of meat protein, and animal farms release an enormous amount of animal waste which pollute water supplies and create health hazards.³²

In addition, most animals produced for meat are raised in inhumane conditions, through a system known as Factory Farming. The animals are rarely allowed access to the outdoors, are confined in cages or small quarters, and are not allowed to engage in their instinctual behaviors.

Whole Grain

A whole grain contains the whole seed from a plant—the bran ('outer shell'—contains vitamins and trace minerals), germ (nourishment for the seed—contains antioxidants, vitamin E, B vitamins) and endosperm (the energy for the growing plant—contains protein and carbohydrates). Processed foods often remove the bran and germ from the seed, which subsequently removes the beneficial vitamins and minerals.



Many products now claim they are 'made with whole grain', but there is no government standard regulating use of the claim. The Whole Grain Council has a label, which ensures that the product contains at least 8 grams or more of whole grain per serving. The exact grams of whole grains in the product will be listed at the bottom of the label.

It is also helpful to check the product ingredient list, and see if the grain is preceded by the word 'whole', such as 'whole grains', 'whole wheat' or 'whole oats'.³³

³¹ <http://www.fao.org/newsroom/en/news/2006/1000448/index.html> , Retrieved on 12/1/08

³² <http://www.ehponline.org/members/2002/110p445-456horrigan/horrigan-full.html> , Retrieved on 12/1/08

³³ <http://www.wholegrainscouncil.org/> , Retrieved on 12/1/08

The Earth Food Plate

for a climate-friendly coffee hour on 10/10/10, the 350.org day of climate action*

*based on Anna Lappé's 7 climate-friendly food principles in *Diet for a Hot Planet* (Bloomsbury 2010)

Finish your peas... the ice caps are melting

Reduce food waste by buying & serving smaller portions. Advocate for waste reduction where you work. Some 40-50% of U.S. food is thrown away.

Put plants on your plate

Nearly 20% of greenhouse gases come from livestock production. Try to choose vegetarian or vegan options.

Reach for real food

Choose minimally processed food. When not going vegan choose meat and dairy from humanely raised animals.

Send packaging packing

Producing food packaging and disposable utensils emits greenhouse gases. So does disposing packaging in landfills. Reduce, and choose to reuse.

Don't panic, go organic

Choose fair trade food grown without high fossil fuel energy. Industrial agriculture depletes our soil. Research shows sustainable, climate-friendly farming CAN feed the world.

Lean towards local

Food transport has climate consequences. Support local food producers and grocers.

DIY food

Cook and grow your food at home.

PRAYER FOR THE EARTH ON 10-10-10 from the Social Justice Committee at St. Paul's U.C.C., Seattle

Great Spirit, Our Creator:

Be with us today as we reflect on the state of the earth and its blessings –

most especially the climate from which spring your bounty that sustains life.

Be with us today as we consider the ways we are harming these blessings –

these precious gifts – by threatening the climate, wounding the earth, endangering life.

Always you call us to turn from the path of doing harm.

Always you call us to turn toward the path of faithful service and reverent stewardship of creation.

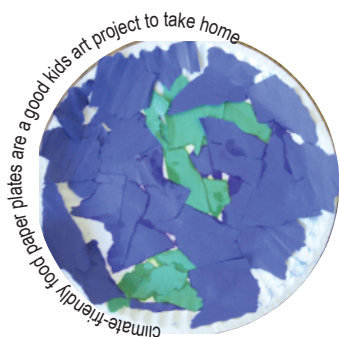
Be with us as we humbly rededicate ourselves and reapply ourselves to answering

this call to service and stewardship.

Help us to be ever more thankful for all that you give us through your generosity and grace.

Help us to care for the earth and each other with ever deepening love and compassion.

for more information about climate action see www.350.org



HOW TO CREATE A CLIMATE-FRIENDLY COFFEE HOUR OR LUNCH AT YOUR WORKPLACE or PLACE OF WORSHIP

The Social Justice Committee of St. Paul's U.C.C. and the Food & Faith Study Group of Keystone U.C.C. in Seattle are pleased to offer these plans for any church/group to adopt or adapt for the 350.org 10-10-10 day of climate action and beyond.

Based on Anna Lappé's 7 principles for a climate friendly diet: 1. Reach for real food; 2. Put plants on your plate; 3. Don't panic, go organic; 4. Lean toward local; 5. Finish your peas...the ice caps are melting; 6. Send packaging packing; 7. DIY food. Sources: *Diet for a Hot Planet* by Anna Lappé; *Food and Faith*, edited and compiled by Michael Schutt.

1. **SELECT A MENU WITH AS MANY OF THE FOLLOWING FEATURES AS POSSIBLE:**
 - Whole, basic food, minimally processed and packaged (fresh fruit, not commercial fruit pastry, etc.)
 - Vegan or vegetarian; Local; Organic; Fair Trade; Home-made
2. **PLAN FOR ZERO WASTE**
 - Choose recyclable or compostable packaging;
 - If using disposable plates/cups/utensils, choose compostable or recyclable
 - Set out marked bins for compostable and recyclables
3. **CREATE AND DISPLAY INFORMATION ABOUT A CLIMATE FRIENDLY DIET**
4. **PREPARE HANDOUTS** (Great ideas include: Wallet-sized list of the 7 principles of a climate-friendly diet; Local Recipes; Farmer's market calendars; Climate-Friendly Earth Plates)
5. **CREATE A FORMAT FOR THE EVENT AROUND THE FOOD YOU SERVE – INCLUDING FEATURES THAT REFLECT YOUR SPIRITUAL TRADITIONS** (St. Paul's plan follows)
 - Opening prayer
 - Food service
 - Presentation of a ceremonial Earth Plate of the day's climate friendly food with commentary (See the other side of this handout. Note that the plate is based on the Jewish Passover Seder plate.)
 - Climate-friendly clean up
 - Distribution of educational materials

More about the 7 principles of a climate-friendly diet. From *Diet for a Hot Planet* by Anna Lappe

1. Reach for Real Food. Choose food as close to its natural state as possible, minimally processed and not chemical laden. Choose meat and dairy from humanely raised animals that are grass fed or fed organically grown food.

NOTE: Food processing is energy intensive. LEARN MORE AT: www.grist.org and www.ethicurean.com.

2. Put Plants on your Plate. Choose vegetarian or vegan. NOTE: Nearly 20% of the world's greenhouse gas emissions come from livestock production. LEARN MORE AT: www.meatlessmonday.com.

3. Don't Panic, Go Organic. Choose food grown without the high energy inputs of soil-depleting industrial agriculture. NOTE: Organic farming nurtures healthy soil that STORES MORE CARBON, retains water and is more resilient in times of drought and flood. NOTE: A survey of 300 studies of yield data shows that going organic would increase the world's food supply for all the foods related to good nutrition and caloric needs. Organics can feed the world. NOTE: Subsidies for industrial farming keep the price of industrially farmed food artificially low. LEARN MORE AT: Institute for Agriculture and Trade Policy's Climate and Agriculture Research, www.iatp.org/climate.

4. Lean toward Local. Support your local food producers and local groceries & speak up for farmers. NOTE: A California study shows that global warming pollution from food imported by airfreight was 500 times greater than local. A U.N. study indicates food transport emissions may grow by more than 70% by 2020. LEARN MORE AT: www.eatlocalchallenge.com

5. Finish your Peas...the Ice Caps are Melting. Reduce food waste (buy only what you need; compost scraps; advocate for waste reduction at work, etc.) NOTE: 40 to 50% of food in the U.S. is thrown away, wasting not only food but also the energy required to grow and transport it. Food waste and other plant waste in landfills produces methane, a potent greenhouse gas. LEARN MORE AT: www.lovefoodhatewaste.com.

6. Send Packaging Packing. Reduce use of food and beverage packaging AND advocate for reuse/recycling and ending use of plastic bags. NOTE: Emissions from producing food packaging has a large global warming impact as do emissions from landfills full of packaging. LEARN MORE AT: www.storyofstuff.org

7. DIY food. Do It Yourself. Cook food at home and grow food (in backyards, rooftops & community gardens).

Please see www.350.org/climatefriendlycoffeehour for more prayers, ideas, & songs.





Establishing a Congregational Produce Stand Project – How to Get Started

Why a produce stand?

There are many options when it comes to your congregation taking on a food project. So, you may be wondering what makes a produce stand “special”. Produce stands give your congregation and greater community access to local, healthful food, which increases community and environmental health. Produce stands also help to support local farmers and eliminate for-profit “middlemen”, which helps strengthen your local or regional economy. The biggest difference (and biggest advantage) between a produce stand and other congregational food projects is the ability of the customer to choose exactly what produce he or she wants to purchase.

Cultural appropriateness of produce stand offerings

Purchasing produce from local farms will encourage produce stand customers to eat more local food. Eating locally helps shift the household’s food culture to one that features more seasonal, healthful eating.

“What were those red things?” Beets, cilantro, kohlrabi, oh my! Some families may look forward to seeing tomatoes, strawberries, and onions at the produce stand while they may *not* be so excited to see kale, beets, or kohlrabi. It is important to keep your customers’ desires and cultural preferences in mind. You may want to consider having a cooking demonstration to help customers incorporate what may be unusual veggies into their household food culture.

Get a few champions

“Champions” are the people who have commitment to project success and have the enthusiasm and determination to support it formally and informally with others in the congregation. A committee made up of members of your congregation, and possibly additional representatives of the neighboring community will be key. The committee will have to: articulate the vision of the project; ‘sell it’ to other members of the congregation possibly including the board and administrator; figure out the details including where the stand will be on the site, what happens if it rains, who deals with the money, etc. The committee can be established just for the new project or be a sub-committee of a larger group like a “Creation Care Ministry” or “Social Justice Committee”. The committee will need to put in some solid time up front, possibly 3-5 meetings to get the project started, but afterwards it will require less planning time to keep it going. For a model where the daily set-up, delivery, and sales is handled by the farmer the committee may be a short-term ‘ad hoc’ committee that won’t need regular, ongoing meetings once the project is established.

We recommend the committee, team or task force should have 4-7 members. This will mean that even if 1-2 members miss a meeting due to illness, changing commitments or other factors, there will still be critical mass to keep momentum going. Diversity from different types of groups within your congregation can strengthen the committee and its impact. Consider inviting a representative of the religious school; youth group; women’s club or similar ‘constituencies’ within your congregation. This will compliment the work of allies already involved in food access or environmental work.

Should the committee include the Pastor, Rabbi, Imam or other head clergy? While it can be valuable to have a member of the clergy who is the leader of the congregation, it is not essential to have this person in the role of ‘worker bee’ or implementation person. It will be very helpful if the clergy helps promote the project and uses the ‘power of the pulpit’ to get people to participate and support the produce stand.

Set goals and a vision

The goal for the produce stand may seem simple and obvious: help people access produce. However, thinking through a vision of a successful project is important and deserves a bit more discussion and thinking. Environmental and social justice considerations may be of key concern to your committee and congregation, build them in to the design of your project up front as you think about farmer partners. Here are some of the trade-offs that you may face when planning a project, identifying a source of produce, and determining pricing:

Do you want to support a small, family farm even if they have limitations compared to other vendors including less variety?

Is it more important to have local produce or inexpensive product?

Is organic certification essential?

How do you want to define local? (E.g. Local means ‘from our county’, or ‘from within 75 miles’)

Would you prefer the simplicity of supporting one larger farm or the benefits in terms of social justice of supporting several smaller farmers with low-income owners who may be beginning or immigrant farmers?

Do you want to support a farmland lessee with limited assets over an established family farmer with land that was secured through inheritance or ‘off-farm income’ (i.e. success in the dotcom work)?

Who do you want the produce stand to serve? In other words is the target clientele your congregants, low-income people in the neighborhood, Spanish speakers, or a combination? The answer to this question will determine your outreach strategy.

Other produce stand logistics such as: who will staff the stand, hours of operation, physical location of the stand, materials needed (such as a table or umbrella).

Assess interest from congregation

Champions are needed to start the produce stand project and address challenges that arise, but customers will ultimately determine success. Twenty purchases totaling \$100 may be a good start for your congregation and farm partner. In other cases that would be considered too small and not worth the time and energy that went in to the planning and produce delivery, not to mention the farmer’s efforts. If you assess demand in advance you are less likely to get a big surprise at the end of the first sales day. Farmers often say “stack ‘em high and watch ‘em fly” when it comes to

displaying produce for sale at a market. However, if you order, or the farmer brings too much perishable product it will result in loss of money and food waste.

You can do a simple survey of members through your newsletter, or depending on how your congregation is structured, a showing of hands at service or meeting. The survey should include an introduction of why the congregation is planning the produce stand. You want to both encourage participation and get a realistic sense of how many will respond. Members of your committee can survey people one-on-one as they leave services; or by making calls. Survey questions can include but are not limited to:

- a. Where do you normally shop for your fruits and vegetables?
- b. Would you be interested in shopping for produce at a produce stand here at (your congregation's name)?
- c. How likely are you to shop at the congregation's produce stand?
- d. What vegetable and fruits would you like to see at the congregation's produce stand?

It's better to have a little less product than you need the first few sales dates as you put your assessment of the amount of produce needed to the test. Still, for budgeting purposes we recommend a 'reserve fund' in case you don't sell all of your product on a particular day.

Select 1 or more farms that is consistent with the vision, timing, etc.

Some farms are local and will be able to add your produce stand to their 'sales route'; others may be willing to go out of their way because they are particularly committed to your project because they are members of the congregations or feel a connection based on factors like: your religion, denomination, ethnicity of the congregation.

Choosing a farmer should reflect your vision of success described above, as well as practical considerations including length of the season; delivery dates; and price. The Interfaith Sustainable Food Collaborative maintains a list of local farms that have indicated that they want to partner with local faith-based groups to market their product.

Market again

Once you have the farm or farmers identified, and details about the time of your first sales date, it is time for another round of promotion. Advertisements and outreach will increase the project's visibility which is key to the project's success. Flyers can be available to people as they leave services, an announcement should be made from the pulpit, and an article in your congregation's bulletin or newsletter can promote the sales date. It is important to explain why this is important: we're working to support local farmers; care for God's creation; provide access in a food desert etc. Explain unique aspects of your project like accepting CalFresh; incentives for low-income customers; good prices; and support for families in need etc. It may be beneficial to pick a regular date like 1st and 3rd Sundays or to set at least three sales days ahead of time so that produce stand patrons can anticipate when future sales days will be held. Project champions will have already decided whether the produce stand will be open to the general public or just to members of the congregation. Keep this in mind when determining outreach/marketing outlets.

Launch

A produce stand 'kick-off', 'grand opening' or other launch event can draw attention and customers to your project. This is a time to have clergy give the project their blessing; recognize the volunteers that helped make it happen and then quickly get down to the business of people buying fresh, healthful food from your stand. A speaker or quote can explain why your religions calls on members to help make sure the bounty of the earth is shared; eat seasonally, support local businesses, or other reasons that are appropriate. Also, encourage the farmer(s) to attend and tell a bit about their unique farm. Consider doing a cooking demonstration featuring the food on sale at the produce stand. You don't have to do the "launch" event the first day of sales at the produce stand. It may be better to do a 'run-through' or two to make sure things are running somewhat smoothly before organizing a 'launch'.

Market again

A few months into the project the committee and champions may have moved on to other challenges and are happy to see the produce stand roll forward at its now 'normal' scale. Continued outreach will be key to the long-term success of the project.

Evaluate

After the project is moving forward pause to consider whether goals are being met, budgets are working and how strong relationships are holding. If you plan a 6 month season for the first year, plan a meeting 3 months in to discuss how things are working and what needs to be revised. If you received a grant to support the project check to see how expenses are measuring up to the budget to make sure you are track.

CalFresh Redemption @ Faith-Based Farmers' Markets

Assumptions

- Faith-based farmers' market will have at least 2 farm-vendors present on any given sales day and/or throughout the market season
- Each farmer-vendor must be present for sales at least one sales day during the market season
- We recommend markets use scrip for incentive; In the case of a market without an EBT machine and with only a single farm-vendor present on a particular day with his or her *own* EBT machine (licensed to the farm), the farm-vendor (or farm representative) could accept CalFresh benefits *and* incentives at the point-of-sale without scrip.* *Note: this is not a farmers' market as defined by the USDA.*
- Farmer-vendor cannot accept CalFresh as payment via another farm's EBT machine

Glossary

- **SNAP:** Supplemental Nutrition Assistance Program, formerly known as "food stamps"; SNAP benefits are redeemed through an EBT (electronic benefits transfer) card
- **CalFresh:** the name for SNAP in California
- **EBT & EBT Machine:** device used to redeem SNAP benefits from an EBT (electronic benefits transfer) card
- **Farmers market:** The USDA defines farmers markets as 2 or more farmer-producers that sell their own agricultural products directly to the general public at a fixed location. Note: the county and state governments may define a farmers' market differently; for the purposes of this fact sheet and to facilitate use of free EBT machines from the CA Dept. of Social Services, we are using the federal definition of a farmers' market.
- **Farm representative:** If a farm-vendor cannot staff his or her table at your market for one or more sales days, each farmer-vendor needs a farm representative to handle the exchange of cash and/or scrip at their stall. If this representative is not an employee of the farm, he or she will be a volunteer from the faith-based host site.
- **FNS / USDA:** Food and Nutrition Service of the United States Department of Agriculture. FNS works to end hunger and obesity through the administration of 15 federal nutrition assistance programs including WIC, Supplemental Nutrition Assistance Program (SNAP), and school meals.
- **MOU (for farm representatives):** Memorandum of Understanding to confirm single farm representative per farm on any given sales day (see above). This MOU will outline roles and responsibilities of the volunteer acting on behalf of the farm partner including handling of sales and produce.
- **Incentives:** Instituting a bonus incentive project is one approach farmers markets are using to attract SNAP customers. These projects provide matching "bonus dollars," in the form of tokens or paper coupons, for purchases made with SNAP benefits.
- **Scrip:** Alternative to cash money to efficiently facilitate sale made with CalFresh. Market staff swipe a customer's EBT card at a centrally located EBT machine, debiting the amount requested by the customer, in exchange for paper scrip or tokens, which can then be used to purchase eligible food items at the market. Then, individual farmer-vendors receive tokens from customers who already performed a CalFresh transaction at the centralized EBT machine managed by the faith-based group. Scrip represents certain amounts that are then used as a form of payment at farmer stalls within the market. This scrip system can be used for: 1) redeeming CalFresh benefits on an EBT card; and 2) redeeming CalFresh incentives.
- **Market manager:** the volunteer assigned to operate the EBT machine and/or distributes scrip each day the market operates.
- **MOU (for EBT Machine):** Memorandum of Understanding to confirm roles and responsibilities regarding farm representative's use of farm-vendor's EBT machine
- **SNAP License:** for-profit and nonprofit organizations must have a license from the USDA's Food and Nutrition Service to accept SNAP benefits; note: the state of California gives free EBT machines to organizations licensed as "direct-marketing farmers" or "farmers' markets"



Q & A: Religious Non-Profit Unrelated Income

A guide for non-profits with income-generating activities that may or may not be a mission fit

What Is the Definition of a 501 (c)(3) Non Profit?

In legal tax code, a 501(c)(3) organization is one that operates exclusively for a charitable purpose and does not accrue benefits to shareholders or private individuals.

The IRS considers the following to be charitable causes: education, vocational training, poverty relief, environmental preservation, preservation of public urban land, health care, scientific research, combating urban and community deterioration, and religion.

As an incentive to promote corporate and donor giving, all donations to 501(c)(3) organizations are tax deductible. A non-profit's tax-exempt income is limited to accessing funds from grantors and donors or earning income from activities related to the organization's mission. Non-profits can also earn taxable income.

Source: [www.irs.gov/Charities-&-Non-Profits/Charitable-Organizations/Exemption-Requirements-Section-501\(c\)\(3\)-Organizations](https://www.irs.gov/Charities-&-Non-Profits/Charitable-Organizations/Exemption-Requirements-Section-501(c)(3)-Organizations)

What Constitutes Unrelated Income?

Unrelated income is any income which is earned by a business or organization in excess of \$1,000 annually which is regularly conducted and is not substantially connected with the charitable purpose for which the organization received tax-exempt status. *If the income generating activity is included in the organization's mission it is not considered unrelated income.*

Exceptions apply:

1. Earned income in which the work was done primarily by volunteers (i.e. bake sales)
2. Revenue earned from selling donated items (i.e. silent auction or thrift stores)
3. Sale of items to its members, employees, or students (i.e. school cafeteria)
4. Bingo games

<https://www.irs.gov/Charities-&-Non-Profits/Charitable-Organizations/Unrelated-Business-Income-Tax-Exceptions-and-Exclusions>

How Do I Manage Unrelated Business Income?

Unlike related business, unrelated business can be conducted with the main purpose of generating money for the non-profit, given that the funds represent a small portion of the organization's budget.

Churches and non-profits with annual gross receipts of less than \$50,000 are typically exempted from the requirement to file taxes. However, an organization must submit Form 990-T, separate from the annual information return, to disclose unrelated earnings from that year if they exceed \$1,000.

When a significant portion of an organization's budget, staff, and time is dedicated to a profit-making activity, then the IRS may determine that the organization no longer qualifies for tax exemption. To determine whether your specific unrelated business income would require you to file the 990-T seek a case-specific evaluation from your tax advisor or the state Attorney General. Some enterprises will be split between related and unrelated income based upon who the business serves. In this case, it is important to make the distinction in accounting so that only unrelated income is taxed.

Conclusion: the primary concern for faith-based groups generating income from projects advancing food sustainability and access should *not* be the very unlikely possibility of an adverse effect on the organization's tax-exempt status. Instead, the focus should be on determining whether the type and amount of income requires a filing of a 990-T, a revision to the organization's mission, or in rare cases, creation of a separate non-profit entity.

Sources: [Urbanaglaw.org/non-profit-urban-ag](https://urbanaglaw.org/non-profit-urban-ag)
www.irs.gov/Charities-&-Non-Profits/Unrelated-Business-Income-Tax-Exceptions-and-Exclusions

Case Study: San Francisco Zen Center and Farm

- *The Zen Center's mission is to promote the practice of Zen Buddhism and meditation as well as the Buddhist lifestyle and philosophy, including work ethic and conservation of natural resources.*
- *The Zen Center is a non-profit whose farm is an educational component of its programming that promotes the sustainable principles and lifestyle of Zen Buddhism.*
- *The farm trains farm apprentices (volunteers) to grow food in an environmentally conscious manner while practicing aspects of Buddhism, including meditation and simple living.*
- *The income from sales at the farm site tied to education and the Center's mission would be considered related income.*



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