

CHAMPAIGN COUNTY LOCAL FOODS POLICY COUNCIL

Minutes

AUGUST 28, 2013, 5:45 P.M.
BROOKENS ADMINISTRATIVE CENTER
JENNIFER PUTMAN ROOM

Present: Tod Satterthwaite; Rebecca Roach; Cathe Capel; Steve Herriott; Zach Kennedy;
Chris Henning

Guests: Robert Holly [CU Citizens Access]; Darrell Hoemann [CU Citizens Access]

1. Call to Order—at 5:45pm
2. Additions/Corrections to the Agenda—None
3. Approval of Minutes—minutes of 8/14/13 approved
4. Public Participation—Robert Holly is working on a story about statements of economic interests from members of public bodies. Conflicting stories about notification about who needs to file. Word that by 2014 we should be able to file online.
5. Old Business
 - a. Website Report (www.champaigncountylocalfood.org)—even with a minimal content, should we roll it out? How to add content?—easy with WordPress. Statement about restaurants being included, and contacting us should be included. We should add a <mailto:> for feedback/etc. Text needs to be added to the hyperlinks (embedded hyperlinks). Events and Education needs to be included on the site map. Each person that contributed should edit their own segments. For next meeting: have we identified sites that would carry us as a link? We will ask bodies (i.e., Extension; Housing Division; CGFC)
 - b. County Board presentation follow up—Went well. Presenters were received nicely. Annual reports might be a good idea. Put slide show on our website and county's website. Ask Deb Busey about that.

- c. Guest Commentary progress—Cathe brought a print draft. Suggestions made for next meeting. Release this just prior to Guest Commentary.
- d. Rantoul Food Hub report—Meeting was good. Still in conceptual stages. Explained the land available. No administrative structure in place: “This project needs leadership...”. Follow-up meeting in September. Tazewell Co. is organizing a similar type of project with 30 acres of land. Tod mentioned a landbanking investment group (Iroquois Valley Farms) focused on sustainable farming operating in our region. More from Brad at next meeting.
- e. Dining Services/local food report—Salsa event a large success. Used an industrial dicer to process in cooperation with the UofI Food Lab. 6,800 lbs of salsa. Used heirloom veggies. Food Service is still using it! Chris H. mentioned numerous UofI Dining/Food Service ventures: Permaculture garden harvested 200 lbs. of grapes. Got it de-stemmed and juices to be used in various events at Dining Services. Rolling out apps for students that have special dietary needs to help them plan meals in advance. UofI wanting to be more sustainable in its use of seafood. Looking to work with a company that works with fisherman in smaller operations, using species under less environmental danger. Stressing conscious eating amongst students. Also doing a Farm Open House next week. Shuttles out to the Student Farm. Sustainability Week this year (Oct. 20-26) focusing on local foods, but also trying to stretch awareness through the year. CIP partnership in Arthur is working well—good prices, good product. Housing Sustainability council will be recruiting student input.
- f. Advisory Board Progress—Tod will make his contacts now that the Board presentation is passed. Reception in late October? We need advice on items to be prioritized and how they might be able to help us implement them. Tod will draw up a 3 paragraph letter and follow-up phone call.
 - i. Potential Board meeting date—Late October?

6. New Business

a. Where do we go next? WILL appears to be delving heavily into local food issues.
Fundraiser at PFF being promoted heavily.

b. Other new business

7. Legislative Update—None

8. Announcements—None

9. Adjourn—7pm