

PRESENT: Beth Mulewich, Subarna Sijapati, Meredith Cox, Raegan Gawronski, Brandon Hoover, Sam Boden, Lisa Davison, Marc Jalbert, Elizabeth Weller, Terra Adams, Cherry Arvin, Bridget Schell, Bicky Redman, Debi Boyd, Amy Dailey, Kim Davidson, Julia Davin

\*\*If you have tasks you'd like help with, please email Gettysburg College student Julie Davin at [daviju01@gettysburg.edu](mailto:daviju01@gettysburg.edu).

- 1) January minutes approval – postponed until March Meeting
- 2) Self-Evaluation and discussion of retreat on **February 27 at 10-4pm at Hauser Winery**
  - a. Attached survey results were reviewed.
  - b. Tentative plan for FPC Retreat based on surveys.

**Morning agenda:**

Process/Partnership

Shared workload: What does it mean to be an ACFPC member?

Member representation

Focus/Mission

Review relevance of mission

What do we mean by policy?

How can we improve our messaging about our local policy impact?

Should we have a broader scope?

Dissemination

Working with policy makers

Community awareness

Organization ownership/recognition

**Afternoon agenda:**

Goals, action planning (budget?) and fortifying our food system in this political climate

*Megan Shreve will facilitate this session*

- c. Additional ideas for the retreat include:
  - i. Invite County Commissioners to the retreat – Kathy Gaskin will talk to Marty Qually
  - ii. It would be good to bring youth to the table? High school representative, college representative
  - iii. We should connect with farmers, Penn State Extension and Farm Bureau. Most don't know about the FPC.

- iv. Send RSVP for the Retreat by Feb 22. Respond here: <https://docs.google.com/forms/d/e/1FAIpQLSdS7QTck1s4ZCQI1YjHQ0ON4ankmwTHtZrSwuUgVNXmgZgEhg/viewform>
- 3) Request from Melissa A. Guy, Director of Development, Annunciation B.V.M. Catholic School
  - a. Subarna and Deb Boyd will connect with Kathy Sneeringer
- 4) Visit by Bryant Terry. He'll available to join FPC meeting on April 5 and then stay with us through lunch. How do we want to spend that time?
  - a. Bicky, Subarna, Bridget, Kim and Amy on planning committee
  - b. Public Lecture:
    - i. Tuesday, April 4, 2017, 7 – 10 p.m. at the Majestic
    - ii. Title of Presentation *Food Justice: At the Intersection of Food, Politics, Poverty, Public Health, and the Environment*
    - iii. Tickets: \$15 / Free with valid Gettysburg College ID. Tickets are available from the Majestic Box office located at 25 Carlisle Street, Gettysburg, PA 17325 or by calling 717-337-8200.
  - c. Community organization tables: Amy will check on the possibility of this and be in touch.
- 5) The SNAP outreach component of AmeriCorps VISTA position has the goal of enhancing collaborations between state agencies administering SNAP, community based and other organizations and, if available, SNAP clients to identify barriers to food resource access in the community; produce a guide on findings and other materials as needed.

Best places to contact to start are:

- a. Adams County Economic Development Council – Robin Fitzpatrick
  - b. Career Link – Allen Dudley
  - c. Central PA Food Bank
  - d. 1-800-I-need-food
  - e. Work Ready
- 6) Marc Jalbert – Introduction of Bakewell Farm - <http://www.bakewellfarm.org/>
  - Bakewell Farm is a charitable 501(c)(3) non-profit organization operating as an educational and agritourism center. Their mission is to deliver "bread-centric" classes and demonstrations in a farm/rural setting for the general public, students, and for personal & professional career development opportunities.
  - Field to loaf model in practice with Heritage and ancient grains planted
  - Marc is contacting Military Park as option for land lease.
  - The hope is to have a communal oven model with community members bringing their dough for baking. He's looking to connect with community programs to make this part happen. When details are sorted out, he'll be back in touch.

- 7) Samuel Boden (student) and Brandon Hoover (Sustainability Professor): Messiah research
  - a. Conducting research on link between ACFPC and Food Justice. Specifically, does the structure of the council dictate the work that is done by the council?
  - b. Interested in hosting a focus group. Looking for 5-6 people. Passed around sign-up sheet
  - c. Tight timeline - February for data collection
  - d. Contact information: Sam- [sb1458@messiah.edu](mailto:sb1458@messiah.edu), Brandon - [bhoover@messiah.edu](mailto:bhoover@messiah.edu)
  
- 8) Fruit and Vegetable Bucks
  - a. Update on registration – 185 registered right now.
  - b. A participant called HAC to say thank-you. She has 3 kids and they are returning daily and trying new veggies all the time.
  - c. Concerns from participants include:
    - i. Some thought that they didn't need to sign up if they had a shoppers card.
    - ii. Confusion around using it in conjunction with WIC vouchers.
    - iii. Confusion about 7-10 days before it takes effect
    - iv. Not sure where and when can I sign up.
  - d. Feedback from Kennie's
    - i. Good data collection happening
  - e. Nutrition Education
    - i. Central PA Food Bank and Hershey Medical Center are trying to do something similar, so Debbie Boyd would like to share data with them.
    - ii. Penn State Extension has a SNAP-Ed grant and can assist with nutrition education. Elizabeth will be in contact with Debbie, Regional Program Manager as part of Nutrition Links and Penn State Extension.
  
- 9) Local Food Guides
  - a. 46 farms updated, all have been called
  - b. 28 need to be finalized
  - c. \$435 in ads, \$1750 in sponsorships!
  - d. Room for two more back cover sponsors \$300 – waiting on Arts Council and Destination Gettysburg
  - e. Looking for two more for inside back cover - \$250.
    - i. Suggestions: Knouse, Celebrate Gettysburg, Graphcom,
  
- 10) SCCAP Food Pantry Update
  - a. Utility Assistance offset the costs of the food pantry, but that contract was awarded to a centralized call center. The loss of funding means that Lisa is only paid person at food pantry with volunteers with 2,500 families served monthly.
  - b. Positively, the new set up at Food Pantry is like a store so people can take what they'll use.

Next meeting: March 1 at SCCAP. We'll be able to see the pantry at the same time.



**Bryant Terry** Bryant Terry is a 2015 James Beard Foundation Leadership Award-winning chef, educator, and author renowned for his activism to create a healthy, just, and sustainable food system. He is currently the inaugural Chef in Residence at the Museum of the African Diaspora (MoAD) in San Francisco where he creates programming that celebrates the intersection of food, farming, health, activism, art, culture, and the African Diaspora. In regard to his work, Bryant’s mentor Alice Waters says, “Bryant Terry knows that good food should be an everyday right and not a privilege.” Fast Company magazine named Bryant one of "9 People Who Are Changing the Future of Food" in their April 2016 issue.

Bryant’s fourth book, *Afro Vegan* was published by Ten Speed Press/Random House April 2014. Amazon.com named *Afro-Vegan* one of the best cookbooks of 2014 just two months after publication. In December of that year it was nominated for an NAACP Image Award in the Outstanding Literary Work category, and it was included on several year-end lists.

Bryant is the author of the critically acclaimed *Vegan Soul Kitchen: Fresh, Healthy, and Creative African-American Cuisine*, which was named one of the best vegetarian/vegan cookbooks of the last 25 years by *Cooking Light Magazine*. Bryant authored *The Inspired Vegan*, and he coauthored *Grub* (with Anna Lappe), which *The New York Times* called “ingenious.” Bryant is also proud to have served as the “humanities advisor” on the *Between Meals* cookbook project, which shares the recipes and stories of newly-arrived refugee and immigrant women and explores how they have nourished their families in the United States.

Bryant’s work has been featured in *The New York Times*, *Food and Wine*, *Gourmet*, *Sunset*, *O: The Oprah Magazine*, *Essence*, *Yoga Journal*, *Colorlines*, and *Vegetarian Times* among many other publications. As an exclusive speaker signed with the Lavin Agency, Bryant presents frequently around the country as a keynote speaker at community events and colleges, including Brown, Columbia, NYU, Smith, Stanford, and Yale.

Bryant is the host of *Urban Organic*—a multi-episode web series that he co-created—and he was a co-host of the public television series, *The Endless Feast*. He also served as an expert on the Sundance Channel’s original series *Big Ideas for a Small Planet*. He is a featured expert in the documentary film *Soul Food Junkies*, and he served as an advisor and made an appearance in the documentary film *What’s on Your Plate* and the PBS educational film *Nourish: Food + Community*. Bryant has made dozens of national television and radio appearances, including being a guest on *The Martha Stewart Show*, *Emeril Green*, *All Things Considered*, *Morning Edition*, *The Splendid Table*, and *The Tavis Smiley Show*.

Bryant’s education efforts and activism have earned him numerous accolades. In 2015 he was named Chef-in-Residence of San Francisco’s Museum of the African Diaspora. In 2014 he was named Artist-in-Residence of San Francisco’s Grace Cathedral. That same year, the African American Studies Department at UC Berkeley honored Bryant (along with Tavis Smiley and Belva Davis) for his commitment to community development and transformative change. In 2012, Hillary Clinton chose him as one of 80 American chefs to be a part of the American Chef Corps. That same year *TheRoot.com* included him on its list of “100 most influential African Americans,” *TheGrio.com* included him on its list

of “100 African Americans Making History Today,” and the San Francisco Bay Guardian named him “Best Cookbook Cheftivist” in the Bay Area. In 2011 Bryant was included in Ebony Magazine’s “Power 100 list,” and in 2009, The New York Times magazine featured him among a handful of “food fighters.” He was selected as one of the “Hot 20 Under 40” in the San Francisco Bay Area magazine 7x7 in 2008. From 2008-2010 Bryant was a fellow of the Food and Society Fellows Program, a national Program of the W.K. Kellogg Foundation, and in 2007 he received the inaugural Natural Gourmet Institute Award for Excellence in Health-Supportive Education along with author and Educator Marion Nestle. From 2002-2003 Bryant was an Open Society Community Fellow (Soros Foundation).

In 2002 Bryant founded b-healthy (Build Healthy Eating and Lifestyles to Help Youth), a multi-year initiative in New York City designed to empower youth to be more active in fighting for a more sustainable food system. The organization received Glynwood Harvest's "Wave of the Future Award" in 2004. Bryant continues to collaborate with schools and community organizations around the country to inspire, educate, and empower young people to be active in the food justice movement.

Bryant graduated from the Chef’s Training Program at the Natural Gourmet Institute for Health and Culinary Arts in New York City. He holds an M.A. in History from NYU and a B.A. with honors in English from Xavier University of Louisiana. He lives in Oakland, California with his wife and their two daughters.