

# CHAMPAIGN COUNTY LOCAL FOODS POLICY COUNCIL

## MINUTES

April 22, 2015, 5:45 P.M.

BROOKENS CENTER, 1776 E. WASHINGTON ST. URBANA, IL  
JENNIFER PUTMAN ROOM

**Attending:** Becky Roach, Tod Satterthwaite, Brad Uken, Steve Herriot, Zach Kennedy, Chris Henning

1. Call to Order – 5:45 PM
2. Additions/Corrections to the Agenda – Chris Henning will provide a UI Dining Services update during “Ongoing Updates”
3. Approval of Minutes – No Quorum at previous meeting
4. Public Participation – None
5. Ongoing Updates
  - a. Chanute Fields Update – There are 3 people who have signed leases for land at Chanute Fields; 15 acre leased. Rantoul FFA will again have a plot. The organization is looking a pursuing grants to cover the cost of an irrigation system and improvements to the food hub. They are looking at establishing a short season summer farmer’s market and then having a full season market in subsequent years. One of the specialty crops to be grown in waxy corn.
  - b. Farmer Survey – Zach is going to see if there is any money left over from our grant from Common Ground that can be used to cover the cost of postage. If not, the council will chip in and help pay the costs.
  - c. School Food Service Outreach – Zach and Brad are going to be participating on a Local Foods panel at the Regional Office of Education quarterly meeting. The council would like to know from this group:
    - What’s going on with the schools in the county in regards to local foods
    - How receptive they are to establishing school gardens and developing curriculum around it.
    - What are some of the challenges/barriers to getting more local food in our schools?

- What is their process for acquiring local food?
- d. U of I Dining Services Update – Chris provided an update. Locally grown wheat, and corn mill. Dining Services are working on establishing a relationship with Brian Severson Farms in Dwight, Illinois. Bill Davison with U of I Extension helped them make this connection. They have tested some of the products out and our pastry crew have made some amazing breads and cookies (image attached). They are hoping to introduce product by Fall 16 as they have a significant Summer harvest planned. US Foods has agreed to distribute if necessary, but we may just purchase direct.

They are exploring a company called Legacy of the Land that is an aggregator of sorts. Kit Smith the Assistant Director of Menu Management is currently working with this company and has promising pricing and product information. The one drawback we are facing is the GAP certification that is a requirement. Legacy is aware of this hurdle and Dining Services are hoping there is some traction in getting some of their members certified.

Dining is working on organizing a local foods summit sometime in 2016 that could give some additional tips and insight into how the University of Illinois purchases food. They have not yet set a date but are working with the Office of Public Engagement in discussing information that might be useful to local farmers. There should be more information to come.

## 6. New Business

- a. LFPC vacancy – Council members are encouraged to distribute the press release advertising the council vacancy to potentially interested parties.

## 7. Legislative Update - None

- 8. Announcements – Douglas Park Community Garden grand opening on May 16<sup>th</sup> 2 to 4. Sola Gratia is helping establish the garden.

## 9. Adjourn – 7 PM