

**E.A.T. Local**  
*Everyone at the Table*

**3<sup>rd</sup> meeting**  
**August 30, 2006**  
**6-8pm, Feast!**

Tanya Denckla Cobb (Senior Associate, Institute for Environmental Negotiation) opened the meeting and gave some background for newcomers on how EAT Local began. Participants introduced themselves and their connection/interest in community food.

All participants are encouraged to join the listserv. To join, log on to the web at <https://list.mail.virginia.edu/mailman/listinfo/sustcomfood>. As a member, you may post comments and information by email to other members and search archives. EAT Local also now has a webpage that is maintained through the Thomas Jefferson Planning District. Find the EAT Local page at [www.tjpd.org/environment/eatlocal.asp](http://www.tjpd.org/environment/eatlocal.asp). The webpage also has a link to join the listserv.

**Progress Reports:**

9 groups were formed at the previous meetings. Updates are as follows:

**•E.A.T. Local Group Organization**

- A draft proposal for leadership and organization was presented which outlined purpose and goals of EAT and leadership committees. (See summary below)
- Should EAT adopt this proposal? Members are asked to read and send any revisions or comments over the listserv. Any changes will be discussed at the next meeting.

**Draft Purpose and Goals**

EAT Local is a community-based forum for all people interested in enhancing the sustainability of the larger Charlottesville regional foodshed.

It is intended as:

- a forum for specific on-the-ground activities to be conceived and carried out. Specific projects requiring more organization, project funding, grants, etc. may spin off separate entities with separate organization and leadership, as needed.
- an information-sharing forum for all aspects of the foodshed community food system-farmers-producers, distributors, farm suppliers, schools, public health and nutrition, poverty advocates and support systems, consumers, and any others interested or contributing to the food system.
- a forum where all views and perspectives are welcomed and respected.
- a forum with open membership and rotating leadership, to reflect the multiple interests contributing to the community food system.

- a forum with organizational flexibility and adaptability, to ensure that it will meet the immediate and evolving needs of the region's community food system.

Co-Leadership Committees will rotate leadership and duties are as follows:

- Meeting Outreach (Lisa Reeder Aug-Jul '07): to identify and reserve meeting sites, speakers, solicit new members, circulate educational and current event materials
- Meeting Convener (Tanya Denckla Cobb Sept; Tony Lagana Oct/Nov/Dec '07): sets agendas, collects reports from committees, serves as representative to other groups as needed
- Meeting Co-Moderator (rotates between Tanya, Ted, Lisa, Rochelle through next meetings): ensure everyone has a chance to be heard, all ideas are welcome, group remains an open forum, create meeting style routine that upholds purpose of group

Support Leadership:

- EAT Local Database
- Recording/Reporting (Jennifer Bedrosian Aug-Jun'07): summary of meeting decisions, reports for *In the Kitchen*, handles interaction and releases to press/related groups, responds to emails
- Website (TJPDC Aug-Jun'07): uploads meeting summaries & agendas
- Virginia Organizing Project (Anne Dickey Aug-Jun'07): serves as liaison and contact for VOP
- UVA Listserve (Tanya D.C. Aug-Nov '06; Bonnie Dec-Aug'07): provides support as needed to listserv, must be UVA employee

#### • Farm to School

- 3 classes at Charlottesville High School have gone out to clear beds and a donation of lumber and tools have been given
- The group is working on incorporating other schools and contacting farmers to supply produce to school cafeterias
- All farmers at meeting were asked to consider a way to implement local produce in schools
- A suggestion was made to work on integrating one crop at a time ex: focus on carrots in the spring as an educational opportunity

#### • Co-op

- This group decided that they don't want to operate as a co-op but as a local food center
- Ideas included: an open air market open 5-6 days/week, outreach, farmer meet and greet, education, meetings, wholesale market, kitchen facilities, community kitchen, and cannery
- Is anyone in the group familiar with operating as non-profit v. for profit organization? Should the food center be member based or private?
- A suggestion was made to look at other areas for examples (Roanoke, VA/ Asheville, NC)

- The group agreed that they would like to focus on an “access for all” food center, possibly accepting food stamps for markets

- **Compost**

- No update

- **Directory**

- A grant from BamaWorks is in motion
- Group is partnering with PEC to print directory and intern will help. Directory will be out by late spring.

- **Seniors**

- Group contacted the Senior Center for interest in involvement. Fall is a better time to involve seniors.

- **Urban CSA**

- No update

- **Website**

- We have a website! [www.tjpd.org/environment/eatlocal.asp](http://www.tjpd.org/environment/eatlocal.asp)

**Other Topics**

- Members should bring their own plates/cups/utensils for next meeting. EAT will also be using compostable plates and cups, which can be collected for Tanya to add to her compost pile.

**Next Steps**

**The NEXT MEETING is on Wednesday, October 4<sup>th</sup>. Meeting space TBA.**