

COUNTY OF SUFFOLK

KARA HAHN
MAJORITY LEADER
LEGISLATOR, FIFTH DISTRICT
MAJORITY LEADER
COMMITTEE CHAIR
ENVIRONMENT, PLANNING
& AGRICULTURE



VICE-CHAIR
PARKS & RECREATION
MEMBER
ECONOMIC DEVELOPMENT
EDUCATION & INFORMATION
TECHNOLOGY
GOVERNMENT OPERATIONS,
PERSONNEL & HOUSING
PUBLIC SAFETY

COUNTY LEGISLATURE

**TO: Members of the Food Policy Council:
All interested parties**

FROM: Honorable Kara Hahn

DATE: June 14, 2016

RE: Food Policy Council Meeting Agenda

I. INTRODUCTIONS (In order of sign in)

- August Ruckdeshel (Suffolk County Economic Development & Planning)
- Emily Mancini (Suffolk County Economic Development & Planning)
- Lauren Moy (Sustainable Long Island)
- Jennifer Gill (Cornell Cooperative Extension)
- Eva Greguski (HomeGrown Change)
- Iman Marghoob (Registered Dietician)
- Janet Sklar (Former School Nutrition Administrator)
- Gregson Pigott (Suffolk County Department of Health Service)
- Frank Amalfitano (United Veterans Beacon House)
- Joel Panagakos (J Kings)
- Cara Montesano (Stony Brook Medicine)
- Pattie Gremillion-Bardge (Western Suffolk BOCES)
- Gemma Saylor
- Jessica Anson (Long Island Farm Bureau)
- Stephen Kramarcik (Suffolk County Department of Social Services)
- Michael Martinsen (Montauk Shellfish Company)
- Michael Haynes (Long Island Cares)
- Josephine Connolly-Schoonen (Stony Brook Medicine)

II. Presentation by Eva Greguski, Founder of HomeGrown Change

- Eva has a background in the arts and has pursued gardening as a hobbyist. Eva is a passionate gardener with a very large vegetable garden at her residence. Eva found herself giving advice to a lot of friends who had questions about gardening. Friends suggested that she start a business but instead she choose to start a non-profit.
- HomeGrown Change was founded last year (2015). Eva has worked closely with the North Bellport/Patchogue community. Poverty has been a major problem there. Eva spoke about the multi-faceted approach that is taken to alleviate poverty. Eva spoke to the fact that there are so many stakeholders that are trying to combat poverty such as churches and other community organizations.
 - “We are not going to solve the issues of hunger on our own; we have to do it together as a network”.
- Eva mentioned that North Bellport is a community without a grocery store. Eva has suggested Hydroponics as one way to help address hunger to many community groups
- Eva has been working closely with the United Way’s YouthBuild program.
- YouthBuild helps young people work towards GED’s and HomeGrown change has incorporated gardening in their program. Eva designed a curriculum for the United Way Youth Build. A lot of students had never even seen a seed.
- Germination, nutrition, science are all incorporated into the lesson plans.
- HomeGrown Change will be working with the administration at Medford Elementary School to revitalize their courtyard. The school has a population of approximately 70% who receive free lunch.
 - Master Gardeners from Cornell Cooperative Extension and local people will be helping with this project.
- Eva said that work is not limited to Patchogue Village.
 - Eva has done projects in Lake Grove & Smithtown among other areas across Suffolk County.
- HomeGrown Change will be installing a pollinator at one of the middle schools in the Pat-Med School District.
- Eva has designed a hydroponic top as an educational tool.
 - This has been the most popular project Eva has done is with YouthBuild.
 - For this project they grew Basil, Spinach, Lettuce, and Parsley.
 - The whole system costs about \$20-30.
 - Materials needed is ATTACHED.
 - Series of 6 spots cut in the top of the tub
 - Eva filters the water twice a day.

- It can be done year round even in the extremities of Winter & Summer.
- Lettuce grows in 30 days (much shorter than what it normally takes).
- No synthetic fertilizers used. Eva also conducts lessons on composting.
- Fundraiser is being organized for HomeGrown Change.
 - Island to Table event in Downtown Patchogue on Sunday, July 31st from 5-9PM
 - Five chefs will be cooking a 6 course meal
 - Proceeds will benefit the projects that HomeGrown Change is working on (Gardening & Sustainability Projects).
- Augie asked Mike Martinsen to give some information about the Montauk Shellfish Company which Mike founded.
 - Mike mentioned a video that was made called “We are Oyster Farmers” -
 - <http://www.nature.org/ourinitiatives/regions/northamerica/unitedstates/newyork/places-preserves/long-island-were-oyster-farmers-montauk.xml>
 - Oyster industry has been in demise since 1996 devastated oyster farmers.
 - Mike started the oyster farm in his hometown (Montauk).
 - First official NYS surface grow out system. (Floating bags). Oysters grow in the bag. 4500 floating bags on East Lake Drive in Montauk. Arranged in rafts. Bags come out of water every 3-4 weeks during this time of the year and are tumbled and sorted. Oysters take 2 years to bring to market.
 - “Ocean Finish”: oysters are brought from Lake Montauk out to the ocean. That’s key to having good quality oysters.
 - Mike said that in the past the wild oysters have been undervalued and there could be more environmental management of them.
 - Augie mentioned consumer disconnect between fish aquaculture and shellfish aquaculture. When it comes to shellfish aquaculture it’s the gold standard in the United States.

III. SUBCOMMITTEE UPDATES:

- **Community Gardens:**
 - Elected a board. Iman is the President. Meeting regularly.
 - Trying to complete application for 5013C status.
 - Planning fundraising for the Summer & Fall.
 - Working on updating the website.
(Longislandcommunitygardens.org)
- **Food Education**
 - Webinar on June 16th (USDA Foods in Disaster).

USDA Foods in Disasters

Thursday, June 16, 2016

3:00 pm | Eastern Daylight Time (New York, GMT-04:00) | 1 hr 15 mins

- Registration Link: https://fns-usda.webex.com/mw3100/mywebex/default.do?service=1&siteurl=fns-usda&nomenu=true&main_url=%2Fmc3100%2Fe.do%3Fsiteurl%3Dfns-usda%26AT%3DMI%26EventID%3D488501487%26UID%3D0%26Host%3DQUhTSwAAAAJ-liGEHWnz7os2chQC_9mL7jb0EY1JJeFeRcMxBs2DxT8LFYhpxPtP1VgIp2MgJzCMd9DNq66xQHaG5_sBRwFB0%26RG%3D1%26FrameSet%3D2
- Janet said she would love to see more seafood incorporated into school nutrition programs.
 - A lot of fish is fried before it reaches the schools which have contributed to a higher fat content in the fish.
- Diane Shulman (who couldn't make it) asked Janet to announce that she needs help spreading the word about getting local products into schools (Farm-School). OGS (Office of General Services) is contracting with different companies that grow & processes foods in the United States and trying to get these products incorporated into school lunch programs. A lot of meats and chicken are purchased through the OGS. School Districts have been jumping at the opportunity to deliver locally grown produce. School Districts have a lot of auditing procedures that they have to comply with which has made it more difficult for foods to reach students in schools. Schulman Produce is the last potato packers on Long Island.
- Janet mentioned Farm2Tables app that she discovered at an expo at the Javitz Center (<http://www.farms2tables.com/#home-section>)
- Augie mentioned the fact that there are hundreds of apps delivering the same types of services which makes it hard for producers and consumers to “find” each other.
- ***Food Equity***
 - Successful kick-off at Weir's Community Market held on 05/13/2016. Inclement weather may have prevented a larger community turn out.
 - Subcommittee is no longer pursuing opportunities with P & N Grocery in Wyandanch, or Four Corner's Deli in Central Islip due to lack of interest from storeowners. Efforts in Brentwood also proved unsuccessful.

- Have begun recruitment efforts in Riverhead to bring a new store on board and will continue to explore work in additional communities.
- **Why Buy Local?**
 - Cornell Cooperative is finalizing their Farmers Market List.
 - Augie is asking everyone to distribute it in buildings of their respective organizations.
 - Augie will distribute this by email.
 - Long awaited meat processing RFP will be going out shortly.
 - A private company will lease it from County and make it available to businesses across Suffolk County.
 - Currently they have to take animals to other parts of the region to process foods (CT, Upstate NY, NJ, etc).
 - This will also alleviate transportation costs to farmers.
 - Cornell has been operating and maintaining facility that provides food to the prisons in Yaphank & Riverhead. Foods have been donated to organizations like Island Harvest.
 - Augie said that “Suffolk County’s agricultural strength comes from its diversity.”
 - Having this processing facility could promote crop rotations and further diversify the agricultural sector in Suffolk County.

IV. **NEW BUSINESS**

- Janet distributed an executive summary of Speaker Paul Ryan’s Report on Poverty.
- Gemma had an update on Healthy Beverage on Kids Menus.
 - Gemma met with Legislator Fleming last week. Legislator Fleming said she is interested in partnering with Legislator Spencer and look into collaborating. She is going to review any drafts that Gemma has.
- Josephine mentioned a phone app that helps people identify trucks that are not full and increase efficiency with shipping of goods.

V. **Announcements from Food Policy Council Members**

VI. **Change of Schedule Announcement**

- August 9th – NEW Public Hearing Date
- October 11th - NEW LOCATION: Mattituck High School

VII. **ADJOURNMENT**

