



General Meeting Notes | 17 May 2018 | St. Rafael the Archangel Congregation | 2059 S. 33<sup>rd</sup> St.

- I. Call to Order at 9:00 AM & Welcome—Nya Taryor, Jr.
  - Member Introductions
- II. Economic Vibrancy (I) – Learn-Earn-Grow – Bonnie Halvorsen – [halvors3@uwm.edu](mailto:halvors3@uwm.edu)
  - <https://vimeo.com/258004082>
  - MPS students at Vincent High School and Washington High School work on different growing sites through paid jobs while learning about urban agriculture and the path to higher education
    - 10 students from Washington HS, and 10 students from Vincent HS
  - An M3 (“M cubed”) collaboration of UWM, MATC, and MPS – also includes several other community partners (about 26)
  - Students spend time on campus at MATC and UWM by bringing their harvested produce to campus kitchens
    - Also grow and sell produce to restaurant operations and owners
  - They have access to recruiters in order to learn about FASFA, scholarships, etc (the “learn” part of the Learn, Earn, Grow program)
  - Three growing sites – Vincent High School (quarter acre field), Boys and Girls Club in Sherman Park (10 raised beds), and UWM (8 raised beds)
    - Currently looking for a South Side location to garden
    - Grow lots of different vegetables – all started in greenhouses at Vincent HS
  - All students go through training with August Ball of Cream City Conservation
  - Potential to start new program mimicked from the “Roots for the Home Team” program in Minneapolis (partnership with Minnesota Twins and local schools) where kids come up with salad recipes for produce they’re growing and the salads are served at baseball stadium
  - **Q:** Do the students sell their produce at farmers markets? **A:** Not doing any direct marketing retail at the moment, since the focus is mostly on growing, and selling wholesale to institutions
  - **Q:** Where does funding come from? **A:** M3 has the fundraising power, but also from the Brewers Community Foundation
  - **Q:** Does this program have any relation to Bartolotta’s program with MPS? **A:** It does not, although through Bartolotta’s culinary instruction program, they are able to use their kitchens every now and again
- III. Economic Vibrancy (II) – Braise & Braise RSA – Dave Swanson – [info@braiselocalfood.com](mailto:info@braiselocalfood.com)
  - <http://www.braiselocalfood.com/>
  - Concept of Braise started in the early 90s when Dave was living in New Orleans – wanted to have a restaurant where sourcing locally was happening on a bigger scale
  - Wanted to take down the idyllic image of a chef visiting a farmers market – because realistically that would never really be enough food for a restaurant!
  - The journey from starting as Braise to starting an RSA (“Restaurant Supported Agriculture”)
    1. Restaurant
    2. Culinary school to teach people about local food
    3. How to get local food from point A to B with larger distribution model (RSA)
    4. How to get same local food directly to homes via home delivery
    5. Eventually launching a nonprofit! To help folks in transitional housing be trained in restaurant, distribution, and food processing job skills



- Connections with almost 400 farms in WI – RSA is a loose model of CSA where they contract with farms and get interested restaurants to sign up, working with all different sized farms
- Easier on the farmer to drop off product in one place, and have RSA distribution model deliver it from there to restaurants in Milwaukee, as well as places like Outpost
- Buy Local Buy Wisconsin grant helped start RSA in 2007
- RSA operates out of distribution center at Feeding America on 17<sup>th</sup> St and Fond du Lac Ave
- **Q:** Besides restaurant and culinary school, do you have any other events? **A:** Annual “Tour de Farms” fundraiser for the RSA at Jeff Leen Farm – day of cycling, eating, and drinking!

IV. Equity & Justice – MKEing Coffee – Chad Johnson – [MKEingcoffee@gmail.com](mailto:MKEingcoffee@gmail.com)

- <https://mkeingcoffee.com/>
- Coffee roaster and café birthed out of 53206 for economic development in Milwaukee’s central city
- Owner of Stone Creek helped mentor them to start their coffee roasting business and owner of Sharehouse Goods café helped them achieve a brick and mortar status for a coffee shop
  - They roast out of the Stone Creek facility and serve coffee out of the Sharehouse café on 55<sup>th</sup> St and North Ave
- Send their product all over the U.S., but also have local partners
- Initial business model was to work with formerly incarcerated folks and teach them coffee job skills (roasting, packaging, etc), but this idea did not materialize
  - They will be, however, working with youth who are detained to teach them these skills so they are able to continue their education and receive job training while within the justice system
- 2019 goal is to open up their own central city roasting facility and sell 1,000 lbs of coffee a year
  - Focus is on doing wholesale of coffee, not necessarily opening several café locations
  - They sell to churches, schools, restaurants, and cafes
- Name their coffee after neighborhoods in Milwaukee (it’s truly Milwaukee coffee!)
- Private label blends where proceeds of sales go to the partnerships of the labels – graphic designers design the label and then recipient org gets to keep part of the profits
- Truly a for profit social impact company by sharing a large portion of profits to benefit the city – generating profit to help transform the city
- **Q:** Do you have a subscription program for getting your coffee beans? **A:** They do have a coffee club – subscription model was original idea when initial model was still focused on helping formerly incarcerated folks (i.e. they would be the sales people), but in general the subscription program has not been a mainstay of their profits
- **Q:** What can we do to help? **A:** BUY THEIR COFFEE!

V. Policy & Advocacy – Madison Food Policy Council – George Reistad – [greistad@cityofmadison.com](mailto:greistad@cityofmadison.com)

- *Change in speaker – George was unable to attend, so Martin Bailkey joined in his place*
- <https://www.cityofmadison.com/mayor/priorities/food/madison-food-policy-council>
- Created in 2012 by an ordinance put forth by Madison Mayor Soglin
- There is also a Dane County Food Council, which is separate from Madison
- Council has 23 members, where half represent a constituency (urban ag organizations, UW-Extensions, UW-Madison, health care, etc) and the other half are regular citizens



- Always have 3 members of Madison Common Council on board as well, since they are the folks more in tune to decision making power, especially with things like budget
- Folks are appointed for 3 year terms (but there is no term limit)
- Staff person is George, City of Madison Food Coordinator, who is an employee of the Mayor's office
- Meet once a month – however most of the work is done through their 8 different working groups, including an Urban Agriculture Work Group (joint City-County work group), Comprehensive Plan Work Group, Edible Landscaping and Terrace Planting Work Group, Healthy Food Access Work Group
- Coming up with a 20-year comprehensive plan for City of Madison that will call for economic development through “food innovation districts” that will be reviewed by the Economic Development Commission of the City to incorporate proper language in plan and to help further the case that food systems are a strong force for economic development
- Because they are a public body and government affiliate, they must always begin meetings with conflicts of interest or refusal in regards to certain action items
- Citizen committee has responsibility in dividing up public money (i.e. their SEED grants that goes towards any proposal that helps make food more accessible for City of Madison residents)
- **Q:** Are you able to weigh in on state and national issues (i.e. the Farm Bill)? **A:** Even though they are government affiliate, they are able to weigh in on these kinds of issues, but they do not, and really do try to focus primarily on local issues and local impact.
- **Q:** Are all members appointed? Or is it voluntary? **A:** Their appointments are recommended, and then gets approved by consensus, but it really is voluntary.
- **Q:** Are you connected to the City Health Department or Waste Department? **A:** There is a Solid Waste Work Group that works with the City.

VI. Ecological Sustainability – Kompost Kids – Renee Scampini – [compost@kompostkids.com](mailto:compost@kompostkids.com)

- <https://kompostkids.org/>
- Started in Bay View as a group of folks interested in community gardening started pricing out soils and found out the soil is really expensive – and started to think of waste as a great resource
- Community compost sites that they manage includes free self-drop and self-help (i.e. can take finished compost) – check out their website to find some compost near you
- Working towards making street festivals more sustainable through their Sustainable Events Work Group that is thinking through how to scale up the food waste sorting process
- Have partnered with Bay View Bash for the past 6 years... recovered ¾ of a ton of food waste last year! 4 tons, however, still went to landfill, and about a half ton was recycled
- Kompost Kids can start a compost pile at your community garden – just inquire!
- **Q:** Do you work at all with other composting groups like Compost Crusader? **A:** They do work closely with Melissa, she was a founding member and President at one point.
- **Q:** Any correlation to the city's pilot composting program? **A:** Although the pilot has yet to expand, still keep signing up to be put on the waiting list, so that the City knows if and where to expand the program.

VII. Food Culture – KASANA Catering – Chef Ana Docta – [info@kasana-mke.com](mailto:info@kasana-mke.com)

- <http://www.kasana-mke.com/>
- Used to have restaurant downtown in Milwaukee called Kasana, but lost it 2 years ago due to landlord issues



- Had opportunity to work with neighborhood associations, including partnering with Layton Boulevard West Neighbors to host cooking workshops
- Chef Ana Docta was born in Argentina but grew up in Brazil and uses tradition's from her mother's cooking
- They now have a new space and kitchen for catering business
  - It is located down by the airport and they are looking for people or companies that need space for food production or food storage since they have a very large commercial industrial kitchen (featuring two walk in coolers, one walk in freezer, room for 1000 plates to keep warm)
- Hope to eventually have a small restaurant once again!

#### VIII. MFC Business: Committee Reports

- **Executive Committee:** want to continue this presentation format of MFC meetings – let us know if you would like to present by emailing [foodcouncilmke@gmail.com](mailto:foodcouncilmke@gmail.com)! Right now it is limited to the scope of the Executive Committee and presenters don't just have to be Milwaukee, but can also be surrounding areas and people who serve the greater Milwaukee area
- **Nominations Committee:** suggestions on people who would be good for the MFC board! Nominations have to be in by December 15<sup>th</sup>
- **Fundraising Committee:** working on an event with a grant from the McGinnity Foundation for a youth-led conference dealing with organizations within Milwaukee trying to help the youth learn about food systems on Saturday, October 20<sup>th</sup> and will need some key volunteers
- **Community Engagement Committee:** will help to plan for the event
- **Hospitality Committee:** Email Paulette Flynn if interested in joining

#### IX. Announcements

- Elevate MKE work groups are starting to meet
- Policy Committee of the Milwaukee Food Council is going to change the time they usually meet
- Neu Life has a new program called Farm Corps where they need food entrepreneurs to act as mentors to the kids in the program! They are hosting a fundraising event on June 24<sup>th</sup> at the Jazz Estate
- Milwaukee Winter Farmers Market is negotiating returning to the Domes for next season
- Fondy Farmers Market is now open on Saturdays
- It's not too late to still sign up for CSAs – City Hall and Marshall Building in downtown/Third Ward area is a drop off location for the CSA campaign of MFC (via Springdale Farms)

#### X. Adjourn at 11:06 AM