



Thursday | 20 September 2018 | 9:00 am to 11:00 am  
Networking and New Member Orientation at 8:30 am

St. Rafael the Archangel Congregation | 2059 S. 33<sup>rd</sup> St. | Milwaukee, WI 53215

*The Milwaukee Food Council is a coalition of diverse stakeholders committed to building a food system that is healthy, ecologically sustainable, economically vibrant, culturally relevant and socially just. Using collaborative action and collective impact, we bring our stakeholders together to increase the capacity to make real change.*

[foodcouncilmke@gmail.com](mailto:foodcouncilmke@gmail.com) | [www.milwaukeefoodcouncil.org](http://www.milwaukeefoodcouncil.org)

- I. Call to Order at 9:05 & Welcome – Nya Taryor, Jr.
  - Member Introductions
  
- II. Food Culture – Tandem – Chef/Owner Caitlin Cullen – [caitcull@gmail.com](mailto:caitcull@gmail.com)
  - <http://tandemmke.com/>
  - Located on 18<sup>th</sup> Street and Fond du Lac Ave
  - Teaching young people to transition from youth to adulthood by way of FRIED CHICKEN!
  - Tandem restaurant has been open for 2 years of business
  - Original goal was job training for young folks who couldn't find work in their own neighborhood of the Northside / Lindsay Heights especially since many face the challenges and barriers of hire when one has a criminal record and/or no previous job experience
    - Originally wanted to train folks at Tandem and send them to other restaurants but this has proved to be not as sustainable nor as quick of a process
  - Not many food related businesses in the area, and those that are in the neighborhood are often owned by people outside of the community
  - Caitlin was a former high school English teacher and has always liked this kind of work but now there is a much more personal investment with the people she works with
  - Created a safe comfortable place to learn job skills, reserving people the right to transition to adulthood any way they want by teaching folks not only to dice an onion, but also to handle their attitudes and be respectful employees
  - Utilize local food – Alice's Garden, Walnut Way, and Fondy Farmers Market all in neighborhood
  - **Q:** About how many people do you have working at Tandem right now? **A:** 22 employees, but they do experience heavy turnover. They take kids back as long as they don't leave on poor terms.
  - **Q:** Do you do any catering? **A:** Yes! Just started.
  - **Q:** Weren't you thinking of starting a nonprofit? **A:** We get 7-12 applications a week EVERY week. Because we can't hire everyone, Caitlin would like to formalize an "after school program" (after high school) that has a 12-month internship type structure. Hopefully this will be launched in Spring! Need to fundraise and sponsor 3-4 youth internships and will also guarantee employment for them afterwards. Skilled work and trade work is different than higher education.

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III. Ecological Sustainability (I) – GreenQuest – Paulette Flynn – [pauletteflynn3@gmail.com](mailto:pauletteflynn3@gmail.com) | [mikethewormguy@aol.com](mailto:mikethewormguy@aol.com)

- <https://onagreenquest.net/>
- Mike “the Worm Guy” started GreenQuest, and Paulette joined after her retirement
- Formulate products for organic agriculture, including custom products (i.e. growing spinach) which allows the grower to get exactly what they want since they work one-on-one with growers
- Most of their business is in California since the scale of organic agriculture is quite large
- Research and testing for their products happens in their home garden
  - Indoor agriculture setups as well in order to test products in winter
  - Container gardening setup as well at the Fondy Farm Project at Mequon Nature Preserve
- Very hands on, practical, applied approach – Mike is a chemist by education
- This approach means looking at the garden in “two season cycle” = during grow season, and observing and making tweaks during the off season
- They are stewards of the soil where the factory = the soil and the workers = worms & microbes!
- Closed loop system = from garden to fork where everything starts in the kitchen, food residue is collected, and then composted (taking resources they already have, such as food residue, and turning it into next year’s food)
- From kitchen, fill up 5 gallon buckets, about 25 buckets total, and let it sit for 6 months to “ferment” into “squooge” (the “technical term” that they use for the resulted material) – this means they do not have to turn their compost
- Squooge gets added to the garden twice a year – once November and once in March
- Clay pot irrigation also in use at test garden – bury pots and then fill pots with water – clay is microporous and will water surrounding garden as a very inexpensive way to irrigate – soil sucks out the water from the pot and then the roots suck out the water from the soil – only need to water once or twice a week (twice if plants are small) and only use about 1/5 of water normally used - cover pot after filling with water
- Keep up with test garden with lots of food preservation via canning and freezing
- **Q:** What kind of food scraps do you add to your compost/squooge? **A:** All leftovers including things like dairy and pasta since it essentially takes 1.5 years to cycle through.
- **Q:** You mentioned spraying. What kind of sprays do you use on the garden? **A:** Mostly for bugs – Mike has nutrition as well as chemistry education so all ‘pesticides’ they make are technically edible (i.e. using garlic, jalapeños, etc).

IV. Ecological Sustainability (II) – Compost Crusader on behalf of SARE Compost Project – Melissa Tashjian – [compostcrusader@gmail.com](mailto:compostcrusader@gmail.com) | Greg Lawless [greg.lawless@ces.uwex.edu](mailto:greg.lawless@ces.uwex.edu)

- <http://www.compostcrusader.com/> | <https://fyi.uwex.edu/fsdp/sare-compost-project/>
- Compost Crusader picks up compost from business and residences to drop off to Blue Ribbon Organics located in Caledonia – they process scraps into compost all year round
- SARE Compost Project (Sustainable Agriculture Research & Education) is a collaborated effort (for profits, nonprofits, municipalities) looking to expand and scale up food waste diversion to expand healthy soil to be spread to places that actually need it (i.e. food deserts & places of urban ag that cannot necessarily afford soil)
- UW-Extension applied for the SARE grant for 2 years of funding
- Current municipal project with the City of Milwaukee includes 500 Milwaukee residencies and 100 Shorewood residencies who all pay \$12 once a month for their compost collection
- Targeting East Side and Bay View for expansion

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- Wanting to create a culture of sustainability and creating it to be the norm! For example, kids who see compost collection at school or seeing a restaurant with compost collection might want to make folks do it at home as well
- See 8 point plan that lists out the priorities for the SARE grant
- Madison municipality stopped their respective residential compost pilot program
- ECO Department HOME GR/OWN intern is drafting up a website for home education about food diversion and food recycling since this will be a major focus coming from ECO in 2019
- **Q:** If I am participating in the City of MKE's pick up pilot, how do I get the soil back? **A:** Currently looking at how to make that happen as it is not an option right now. Compost Crusader has a new building in St. Francis in order to store bulk compost so they're hoping that will help in being able to sell finished compost back for cheap.
- **Q:** What is the resident education on compost awareness like for participants? **A:** Compost Crusader actually checks the contents of the pickups on site in order to add a tag/note to the resident's door on what they may have incorrectly put into their collection bin. Not that many educational outlets for this mainstream wise.
- **Q:** October is city budget month. What do we need to do in order to push expansion of the municipal residential pickup program? **A:** Contact your alderpersons to request expansion of the program! Final budget passes around December 15<sup>th</sup>. Unfortunately the DPW Commissioner who really cared about the project recently left the City of Milwaukee so that was a major loss / now a transition they have to go through.

V. Equity & Justice – Tikkun Ha-Ir – Sami Stein Avner – Sami [sami@thi-milwaukee.org](mailto:sami@thi-milwaukee.org) | Karen [karen@thi-milwaukee.org](mailto:karen@thi-milwaukee.org)

- <https://thi-milwaukee.org/>
- Tikkun Ha-Ir means "Repair the City" in Hebrew – working across Jewish observants to build a more just Milwaukee
- Three main initiatives: food justice, homelessness and housing, and making sure they have an open ear to both what the Jewish community wants to help with and then also what Milwaukee needs as a city
- Tikkun Ha-Ir has been around for about 15 years and is evolving as an organization
- Connected to food justice movement for a longtime with two big efforts around food work: Surplus Harvest Milwaukee & Surplus Harvest Chop Shop
- Surplus Harvest Milwaukee has been around for about 8 years in the effort of gleaning – trying to get fresh, healthy produce to the city by collecting excess produce that is available starting with home gardens, then expanded to include farmers markets – they rely on the generosity of farmers to give and volunteers to pick produce up
  - Pick up from Fondy Farmers Market, Brown Deer Farmers Market, and Thiensville
  - About 50% of gleaned produce goes to food pantries, and 50% goes to the Chop Shop
- Surplus Harvest Chop Shop begins with the donation of produce from Surplus Harvest then they use the kitchen at Solomon Community Temple to process the food
  - Partner with Milwaukee Women's Correctional Center just around the corner to engage prisoners/inmates with volunteering in the kitchen for food prep
  - Had a partnership with MATC culinary school in the past that allowed inmates who were interested to transition into their culinary program after release
- **Q:** Do you work with any grocers or other retail for gleaning? **A:** Not at this time!

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VI. Policy & Advocacy – United Methodist Church Department of Church & Society – Nya Taryor, Jr. – [nyataryorjr@gmail.com](mailto:nyataryorjr@gmail.com)

- <https://www.umcjustice.org/>
- United Methodist Church = Protestant denomination
- UMC has two buildings on the East Coast – one at Capitol hill and one at the United Nations – so they are always interacting with diplomats
- Nya went to Washington D.C. to receive updates about food insecurity (nationally) from the USDA
- Bipartisan bill that had about 87 votes from the Senate that is going to help with some of the food insecurity issues, including keeping SNAP intact the way it is currently – one of the Senators in the State of Wisconsin voted against it, but is a practicing United Methodist
- Trying to get the community informed about this bill – important to contact Congress and Senators
- Key issue that UMC felt they should address during time in D.C. = racism, systematic racism, must be at the forefront of the conversation of food insecurity in our nation
- **Q:** What is the name of the legislation or number of the bill? **A:** Bruce from Policy Committee will send that information around of general Farm Bill information (does not include specific bill numbers).
- **Comment:** Senator Lena Taylor was at Congressional Black Caucus in D.C. and was able to connect with Congresswoman Martha Fudge since she is navigating what is really happening with the Farm Bill. Call Senator Taylor's office to get in touch with Fudge.
- **Comment:** Senator Lena Taylor had the opportunity to meet with USDA National Women in Agriculture in order to try to get help for folks doing agriculture work in urban centers.

VII. Economic Vibrancy – Urbal Tea – Nick Nowaczyk – [info@urbalhealth.com](mailto:info@urbalhealth.com)

- [www.urbalhealth.com](http://www.urbalhealth.com)
- Small local herbal tea business here in Milwaukee – been in business for almost 5 years
- Nick studied under an herbalist and is trained in natural healing – using plants in a more natural, non-processed manner
- Currently work out of a small commercial kitchen in West Allis but just signed on to work on a new location (both kitchen and retail) space on Mitchell Street near 11<sup>th</sup> Street – looking to help revitalize the area of Historic Mitchell Street (met with Alderperson Perez)
- Trying to build in more educational opportunities to talk about health for kids and having natural herbal teas in schools – these are larger goals for business to eventually grow
- Tea companies are usually folks that import products, but they are looking to get as many local products as possible (i.e. ginseng from Wausau, lavender from Door County) and are trying to touch base with more folks that grow herbs
- Tea bags are plant-based material
- **Q:** GreenQuest is experimenting with growing ginger and turmeric. Would you like to possibly partner in the future? **A:** YES!
- **Q:** Are all of your herbal teas decaffeinated? **A:** Most herbs are caffeine free with some exceptions including mate (although that is not technically caffeine). Most of our teas are caffeine free in order to reach a wider audience and educate folks that there are other ways to energize your body!
- **Q:** What are your food safety regulations as a tea producer? **A:** We will have new regulations as a food business once we got our own space. DATCP has made it so that it is not so much of a barrier because we aren't producing food and the products we are working with are all dried – possibility of contamination is very limited.

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VIII. Youth Food Conference | Saturday, October 20<sup>th</sup> | 9 AM – 2 PM

- Taking place on Saturday 10/20/18 at Havenwoods State Forest & Nature Center
- McGinnity Family Foundation grant allowed for funding for this event
- Outpost is an additional sponsor
- Looking for anyone that you know who is involved in youth work – not charging folks to attend
- There are volunteer opportunities if anyone wants to show up to help!
- Space for 5 youth to present
- Information has been sent via MFC newsletter and is also available on the MFC website

IX. MFC Business: Committee Reports

- Community Engagement Committee
  - Milwaukee Food Council Mixer is happening on Thursday, October 11<sup>th</sup> from 5 PM – 8 PM at Los Mariachis Mexican Restaurant (4305 W. Layton Ave., Greenfield, WI 53220)
  - Network with folks involved in good food work in Milwaukee outside of MFC meeting time!
- Executive Committee
  - Did not meet in September due to Labor Day holiday – will meet again in October
- Policy Committee
  - In August the MFC's Board of Directors adopted a policy on taking positions on public policy – it will be put on the MFC website
  - Are you a member who wants to have MFC take a position on a policy? Present it to the Policy Committee who will review and present it to the BOD to vote – however if there is a certain issue we want all of the members to review, we will put it on the agenda to debate and decide on next steps (i.e. contacting legislators, contacting corporate bodies, etc)
  - Policies can range from the local, state, federal, and corporate levels, and more
  - See Bruce Wiggins or Barbara Richards (co-chairs of Policy Committee) or any members of the Executive Committee if you have a policy you would like to present
- Fundraising Committee
  - Looking to get MFC swag in order to raise funds for a scholarship fund that would be used to pay for the \$25 membership fee in order to apply to become a member or to be on the Board (must be a paying member in order to run) – so stand by for swag sales!
  - Applying for a Cliff Bar Foundation grant this month for a 2-year MFC work plan
- Hospitality Committee
  - Thank you to Outpost for always donating snacks!

X. Announcements

- Harvest Market at Core el Centro rooftop on Saturday, October 6<sup>th</sup> from 3 – 7 PM
- Senator Lena Taylor is part of the work force investment board and is pushing for agriculture sector to be a part of it – attempting to develop a task force just for this
- Arborist training program for taking care of orchards (around 50 in MKE County) in development
- Friends of Milwaukee's Downtown Forest – contact Barbara Richards about potential partnerships

XI. Adjourn at 11:00 AM

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