



ILLINOIS FOOD SECURITY SUMMIT 2001

Proceedings from Working Sessions in Open Space

November 1st-3rd, 2001

Pheasant Run Resort

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Summit Invitation Letter

September 21, 2001

You are invited to join the Chicago Community Trust, Heifer Project International Midwest, the Illinois Hunger Coalition, the Driehaus Foundation, and the Illinois Food Security Summit Steering Committee at the first ever Illinois Food Security Summit November 1 to November 3 at Pheasant Run Resort, St. Charles, Illinois. The sponsors will cover all program costs, including room and board. This is an invitation only event sent to a very limited number of people with a limit of 200 attendees.

This is the beginning of a new day for food security for Illinois. The Summit is an open effort to bring together representatives of all the sectors in Illinois concerned with food security issues. The Summit's goal is to create an agenda for action among the many sectors involved with the distribution of food to our low and moderate-income residents. A second Summit goal is to give an opportunity to many people to work together for the first time for the good of all. We believe that with an open gathering of so many good people from so many good agencies, with no pre-determined outcome in mind, that important actions to help feed the many in Illinois can be and will be taken as a result of this Summit.

The Summit Steering Committee, listed on the attached page, has chosen to use an Open Space Facilitation model for the program to insure that all the most important issues are raised, addressed, documented, prioritized, and moved into action. Our Facilitator, Michael Herman, is an internationally recognized leader in the practice of Open Space Technology (OST), a form of meeting facilitation which encourages the issues and agenda to emerge from the group.

The program will begin on Thursday, November 1 at 9 AM and end no later than 12 noon on Saturday November 3. As you will see from the attached registration form the Summit Steering Committee has developed an environment, which we believe, is most conducive to the hard but fruitful work we think will take place at the Summit. All program expenses will be covered by the Chicago Community Trust and the Richard A. Driehaus Foundation including room, board, childcare, entertainment, and, if needed, transportation. Full day childcare will be provided just steps away from the main meeting room by licensed childcare providers

We know that a two and a half day program is a long commitment for you. So the Steering Committee is offering a number of incentives to encourage your participation throughout the program. Thursday evening will feature a special Harvest Dinner featuring all Illinois grown food and entertainment. Friday evening will include a private dinner theater performance of the recent Broadway hit Jekyll and Hyde at the Pheasant Dinner Theater. Spouses, partners, and others are invited to participate on Friday evening.

Saturday morning, November 3 is particularly important to this effort. We will spend time digesting and prioritizing our work from Thursday and Friday, in order to frame key projects and identify next steps. We will close the program by 12 noon, at the latest, on

Saturday, November 3. Lunch will be available for those who wish to stay on. Pheasant Run will have a limited number of rooms available for a Saturday night stay- over at your own expense.

We are working on a tighter schedule than originally planned as a result of the tragic events of September 11th in New York and Washington. We have to ask you, if at all possible, to RSVP, by telephone, e-mail, or fax by October 1st. Please return the attached form to Linda Reasons by fax (312) 580-7411, or call Linda Reasons at (312) 372-3356, or by e-mail to linda@cct.org.

We are looking forward to hearing from you very soon, and seeing you on November 1 in St. Charles.

For the Steering Committee

Michael Marcus
Senior Staff Associate

MSM/lrr
Attach.

What Happened?

On November 1st, 2001, two hundred people responded to the Summit Invitation Letter. They gathered in Open Space* -- with no more agenda than what is laid out in that letter. An hour or so later, they had raised more than 70 major issues related to food security and arranged them into an agenda of more than fifty working sessions. Over the next two days, they self-managed and documented these working sessions.

On the third day, each participant received all of the notes from all of the sessions. These are included here for your review. Each participant then identified for himself or herself the 10 most important of these issues. Using computer voting software, this data was tabulated in about 10 minutes and distributed to all. (See page 97.)

These tabulated results were used as the starting point for a final working session on the seven issues voted most important. These top seven issues were taken NOT as political winners and losers, but as practical starting points for the large amount of work to be done. The results of the voting and the planning sessions that followed are included toward the end of this document.

The notes presented here are living, breathing, working documents, captured and typed by the participants themselves, in the heat of high learning and active contributing, meant only to enable the round of conversation and action. They are passionate, but not always pretty. Please take them as open invitations to get connected to the important and diverse work of the Summit event.

Please contact Summit participants directly to learn more about their Summit experience and their ongoing work on food security. Contact information for all participants is included in the last section of this document.

Finally, please visit <http://www.globalchicago.net/foodsecurity> for more news and resources as they develop.

*For more about Open Space, visit <http://www.michaelherman.com>.

ISSUE #1: Education: Health & Nutritional Aspects of Affordable Organic Food

CONVENER(S): Eden DeGenova, Christie Phillips

PARTICIPANTS: Stan Schutte – Farmer, Bev Decker – Chicago Anti Hunger Federation, John Knight – Safer Pest Control Project, Sonya Kugler – Natural Needs, Cindy Worsley – Coalition on Aging Senior Center Association, Tom Ulick – King’s Hill Farm, Anita Alcantara – United Church of Rogers Park, LaDonna Redmond – Ins. For Community Res. Development, Jim Slama – Sustain, Linda Calafiore – Chicago’s Green City Market, Gary Cuneen – Seven Generations Ahead, Rochelle Davis – Generation Green, Erik Birkerts – Prairie Crossing Farm, Laura Black – Organic Food Network, Michael Altenberg - Campagnola...

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

ISSUES OF ORGANIC FOOD ACCESSIBILITY:

- Cost
 - Greed
 - Economics of scale—retailers take big cut(solution: put pressure on retailer)
 - Transportation and distribution
- No marketing/information access or materials
- Distribution and access in rural-urban areas
- Availability of product

-Address the myth that there actually IS food security....

Poisons/toxins in the food/growth hormones/antibiotics/ what would happen if our food supply was contaminated by terrorism, domestic terrorism/ accidents, etc....

What IS food security: Address organic ag/food/distribution systems as able to provide food security...safe, nutritionally superior, locally accessible.

SOLUTIONS:

- Create alternative markets and local distribution centers
 - Need to accessible
 - Convenient (convenient food does not equal safe food)
- Education
 - Make explicit what safe/healthy food is
 - Benefits of organic food as safe/healthy/quality food
 - Changing of mindsets
 - Go directly to schools/school boards/local policy making bodies
 - Teach parents and children
 - health statistics
 - teach them cost of care for future and present illnesses
 - restaurants (can play a HUGE role in educating the general public)
 - how to explain what organic is and why it is important
 - (provide relevant health data/information on chronic disease caused by poor diets, and lack of access to nutrient rich foods)

- get relevant data/information to pediatricians/nurses/in turn this is another way to educate parents
- re-link people to their food, and how it affects their health and their bodies

Education in OTHER institutions and other populations:

- nursing homes and homebound seniors
- hospitals
- prisons

Examples of School Campaigns, local and national/local

Peoria Campaign :test school in Bloomington (Maki?)

Organic Consumers' Association Save Our Schools (legislat/local grass roots-Christie Phillips)

TEST SCHOOL PROJECT:

- develop curriculum to pilot
- identify local school council and ceo (parent driven conversations)
- find out how schools are currently set up to purchase food, (contract systems)
- rewrite contract agendas to be able to access organic local (where possible) food
- provide opportunities for local organic vendors to be city approved
- how to also move beyond federal regulations
- example: go to public health dept. with relevant data, use them as a conduit through an org like the Safe Pest Control Project, to get into schools about programs that address the issues.

MARKETING:

- identify willing community members to begin building local markets
- multimedia campaigns that incorporate educational information
- target most receptive audiences
- find ways to market/educate to other audiences through culturally appropriate and locally driven campaigns.
- deal with finding alternative marketing methods that override the stereotypes of organic as either too “crunchy” or too “yuppie”
- appeal to mass marketing channels and develop PR campaigns that reach a broader audience

PR Campaign: Brochures, Ads, Media, (education as marketing and marketing as education), Green mapping project, Organic food guide (where to find, and how to get)

DISTRIBUTION (LOI)

- regional pickup for families and farmers and central drop site
- create central distribution system (get rid of the middleman for farmers and consumers)

ISSUE #2: Urban Agriculture

CONVENER(S): Ken Dunn, Del Braaksma

PARTICIPANTS: Margaret Aiseaefaw, Donald Whittgo, Heidi Hickman, Mary Peery, Julie Samuels, Amy Bradford, Annie Herben, Jaime Zaplatosch, Rosemary Larson, Harry Rhodes, John Huston, Beth Nabors, Hector Villafam?, Eric Salus, Ruth Stanley, Judith Cortes-Garesche, Cynthia Gehrie, Dale Lehman, Daniel Block, Jeanette Goodman, Rev. Jerry Wise

NOTES BY: Daniel Block, Beth Nabors, Del Braaksma

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

-Community gardens form an essential part of an effort to build food security in that they bring food production closer to food consumers, allowing for easier distribution and access.

-Urban agriculture accesses under-utilized resources such as vacant lots, rooftops, backyards, window boxes, schools, and churchyards.

-Urban agriculture provides a productive end-use for composted and recycled organic and inorganic materials ranging from food waste to fencing.

-Urban agriculture provides a format for community building/organizing.

-Urban agriculture can transform participants' views of their food, nutrition, and their environment.

NEXT STEPS:

-Urban agriculture must be marketed and promoted to city planning departments, foundations, corporations, and local and regional governments as a viable mechanism for local food production and distribution.

-Develop local, regional, and state strategic plans that promote self-sustaining community food systems.

-Networks of groups currently practicing community gardens and groups interested in developing gardens should be fostered for mutual assistance. This could include coordinated efforts such as joint grant writing, sharing resources, organizing training, accessing land, and collecting a directory of urban agriculture groups.

-Form an urban agriculture steering committee to promote the movement and to build towards a viable local food production model.

ISSUE #3: Food Stamps – Rights and Responsibilities

CONVENER(S): Audra Wilson, National Center on Poverty Law

PARTICIPANTS: Theodore Bell – Regional Administrator, USDA; Adrienne Jones – Dir. of Constituent Services, US Sen. Dick Durbin; Gary Terpstra – Bureau of Food Stamps, IDHS; Grace Hou, Chinese Mutual Aid Society; Phyllis Russell, Work Welfare and Families; Ted Ernst, Department of Children & Family Services; Andrea Ingram, Voices for IL children; Mariah Priggen, Bread for the World; Carol Hughes, IHC; Mara Lappin, Chicago Department of Human Services; Gladys Howell, Southeast Emergency Food Pantry; Cliff Dienberg, Catholic Rural Life; Patricia Vonce, CEDA; Roger Schmith, Woodbridge Community Pantry; Margaret Saunders, CEDA, WIC Programs; K. Sujaba, Apna Ghar, Inc.; Carmen Flores-Rance, San Lucas UCC; Robin Orr, Uof I Extension; Darwin Cooper, Metropolitan Chicago . . . ; Pat Bush, People’s Resource, Wheaton; Cheryl Sugerit, Illinois Department on Aging; Ellin Learned, Suburban Area Agency on Aging; Sandra Ramsey, Cornerstone Shelter, Chicago; Shelly Hughley, Southwest Women Working Together; Sister Judy Birjon, Chicago State University.

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

1. Outreach & Empowerment

Several members provided examples of their clients who have been turned away when attempting to apply for food stamps (FS), been given misinformation about FS, or waited exceptionally long periods of time for approval of their FS cases. Others members representing food pantries commented how many of their clients seeking food were unaware of their eligibility for FS. The issue was how to expose as many eligible persons to the existence of the FS program, and how to ensure that Department personnel are not improperly turning away potential recipients.

Outreach is no longer a centralized function of the Bureau of FS. Since 1997, there has been a shift in emphasis to outreach on the local levels, due in part to the change of focus to self-sufficiency. Training for caseworkers has also been decentralized in part, with supplemental training for caseworkers being done at the local offices. Advocates are concerned that this decentralization has resulted in the seemingly insufficient training of the staff, exemplified by the chronic misinformation given to clients or omission of information (i.e. an ineligible no-citizen who may be eligible for participation in the State Food Program).

A suggestion was for food pantries to have persons on their staffs who are trained in FS issues, and who can help clients fill out FS applications. Furthermore, food pantries and other social service providers should introduce themselves to the local office administrator and regional administrator for their respective local IDHS office, and determine whether an IDHS staff member may be made available to help complete FS applications, possibly once or twice a month.

2. Education through personal relationships w/ IDHS

Related to category one, USDA suggests that advocates encourage local aid offices to make connections with the services in their communities, and that social service providers work more closely with the Department in their respective local offices. FS

outreach fits more appropriately in a more local setting with more local providers and organizations.

It was suggested that individual organizations strive to work more collaboratively, since a more comprehensive effort to tackle the issues of outreach and dissemination of information would benefit from coalitions. While there are already numerous coalitions between agencies and organizations, more of an effort can be made to include more rural agencies.

3. Public Education

Gary Terpstra from the Food Stamp Bureau of IDHS explained that welfare is even more a negative word than ever, and that part of the problem with appealing to the public at large for support of the FS program depends on how it is characterized. The danger of solely characterizing the food stamp program as a working support is the fact the percentage of non-working families receiving FS far exceeds those families that are working. (In IL, 70% of FS households are not employed) USDA considered it to be a nutrition safety net for low-income families, and that the message on Capital Hill is the changing image of welfare. program. Furthermore, while states have 50% matching funds for comprehensive outreach, IL already is experiencing some budgetary constraints, (i.e. a hiring freeze on new Department employees), and is unlikely to contribute any additional money.

USDA suggested that the difficulty of administration of the FS program is to strike a balance between access, integrity and consistency, which becomes even more difficult for the individual state. Many of the issues raised by the group suggested that the problem was not necessarily with the systems in place, but rather, proper administration. Problems such as misinformation being given to clients, cases not being properly handled, or policy being misapplied have less to do with the particular system in place, but rather, its proper administration. Thus, in working more closely with the Department, advocates should implore more vigilance by the Department in proper administration of the program itself. This may include a push for a more uniform training program for caseworkers, possibly by region instead of individual local office. USDA also mentions that an informed clientele may better ensure that clients are getting all benefits to which they are entitled.

4. Legislative input

Two important suggestions:

Support of the S. 1571, the Farm Bill/Food Nutrition bill sponsored by Senator Richard Lugar (R-IN), which contains several beneficial provisions including the partial restoration of FS to legal immigrants, flexibility of the standard deduction, and raising of the asset limit to \$3000 for households with disabled members.

Adrienne Jones, Director of Constituent Services for Senator Dick Durbin encourages individuals to contact her office with concerns and problems, as well as communicating with Senator Peter Fitzgerald's office.

ISSUE #4: Food for Immigrants and Refugees

CONVENER(S): Grace Hou, Chinese Mutual Aid Assn. And K. Sujata, Apna Ghar

PARTICIPANTS: Rodger Cooley, Heifer International; Marc Bouvier, Hull House/Pontifex; Dee Doughty, Epic, Diocese of Chicago and Hunger Commission; Esther Nieves, Erie Neighborhood House; Veronica Rivera, Chicago Anti-Hunger Federation; Judith Cortes, Garesche, Community Alternatives Unlimited; Darwin Cooper, Metropolitan Chicago Synod ECLA Lutheran Advocacy Network; Pablo Castro, Casa Central; Anita Alcantara, United Church of Rogers Park; Cliff Dienberg, Catholic Rural Life; Annie Ballard, Faith United Family Enrichment Center (Roseland); Christy Phillips, Organic Consumer Association; Barb Nabers, PADS to Hope.

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

Discussion of challenges:

1. post-9/11 increasing number of pantry uses (specially women). This is tied to the inability to pay for other basic expenses, i.e. utilities. People are being laid off in the service sector – as a result high numbers of immigrants and refugees.
2. lack of culturally-appropriate pantry resources. Non-Latino, African American – specific food lacking. Food for Asians, Muslims, and other diverse communities not addressed.
3. food stamp coverage is too limited.
4. hard to raise money for pantries.
5. non-traditional families are seeking food due to Motorola and United layoffs – higher demand.

Solutions:

1. Campaign for food stamps for all – regardless of legal status.
2. Fund income-generation models that would be appropriate for immigrant and refugee communities.
3. Creating a regularly forums for strategic thinking for food security.
4. Inform food pantry providers of diverse community food needs.
5. Create a food pantry specifically for the Asian American community.
6. Urge existing organizations in this area (e.g. Greater Chicago and others) to “convene” on the salient and critical food issues

ISSUE #5: Youth Movement “Generation of Education and Involvement”

CONVENER(S): Teresa M. Adams

PARTICIPANTS: Ted Ernst, Gwendolyn Byrd, Janet Gamble, Marti Bjornson, and Steve Jones Blessine.

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

It was determined the youth movement can start as young as pre-school and go as old as seniors. The issue of educating the youth should begin in the schools. There must be a collaboration effort that includes the principal, teachers, students, a family member (if possible), and the custodian of the schools. The education cannot be totally the job of the school, the community organization and the community itself must be involved. There should be a linkage with the community agencies on programs with the schools, with local business in the community, churches and citywide organizations of interest. Youth need exposure to the many areas that involve food, from farming, photography, dietitians, chefs, etc. The thought was one day we may have to grow our own food and the young generation needs to become more involved in every aspect.

Important Key Points Matters

:

1. The education is continuous from elementary school to high school.
2. Youth are provided hands on experience.
3. Youth are introduced back to the nature of the earth as observers.
4. Activities are available in the schools and the community.
5. Youth must be empowered in this movement.
6. Provide training for teachers and youth workers.
7. Recruit from within the community experts that are community residents.
8. Work for the community to become self-sufficient.

Steps needed to begin:

1. Find allies in the communities to form a Task Force that have an interest in the cause.
2. Research resources in the community.
3. Network with already existing agencies that have your interest at heart.
4. Develop a support system.
5. Set the short and long term goals of the program and the community.
6. Hold focus groups with the youth to learn their interest in food.
7. Hold field trips to determine which youth are harboring a love for any aspect of food.
8. Market to the youth with their idols, eg. music personalities and athletes.
9. Obtain funding.
10. FEED THEM AND THEY WILL COME.

ISSUE #6: Farmer Development

CONVENER(S): Janet Gamble & Tom Spaulding

PARTICIPANTS: Marc Bovier, Juli Brussell, Mr. Sparling, Ida Thurman, Ms. Bullen, Joel Bissman, -- The conveners messed up and we forgot to ask people to sign in. Could all participants in this group let the conveners know. Please, oh please, forgive us.

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

Conclusion #1: An important part of building regional food security is to create a successful base of local and regional small organic farmers that serve our region's needs for fresh and healthy foods.

Small organic farms are more ecologically sustainable, reduce the distance between food and table (less transportation and food is fresher), provide consumers with produce with more nutrition, generate income and employment in the local economy, and are more responsiveness to the local markets and consumers. Local organic farmers are more able to link directly with local consumers, and thereby cut out the middlemen of the industrial food system, which provides a higher return for the farmer and a lower cost for the consumer.

Conclusion #2: We don't have enough organic farmers in our region and too few in training and/or in transition from conventional to meet the demands of consumers for organic produce.

We need to tap the wisdom of our region's remaining farmers before they're all gone and pass on sustainable farming practices to the next generation.

Farmers could be called the most endangered species. Less than 2% now farm in the US. In Illinois, 30% of small farms have disappeared in the last 15 years due to retirement and economic factors. The average age farmers is near 60 years of age and for every three retiring farmers there is only one new farmer taking their place. With the loss of small farms, we're losing rural communities and the foundation of American culture. The family farm historically provided the means for training future generations of farmers and passing on the wisdom of generations. Do we have a way to pass on sustainable farming to the next generation and secure healthy food for our region?

One of the few bright spots in agriculture is organic food, increasing by 20% annually. This consumer demand helps to attract and sustain our regional organic farmers.

Conclusion #3: There are many good initiatives by farmers, non-profits and government that are providing training and these need to be expanded to bridge the gaps that exist.

Conclusion #4: We need to transition conventional farmers to organic in our region. We do very little presently to transition farmers to organic and new programs need to be created for this objective.

Conclusion #5: We need more funding, human resources and collaborations among existing organic farmers, non-profits, universities and government that support farmer development (new organic farmers and those in transition to organic).

Key Points & Next Steps:

Point #1: There are a good number of initiatives in the region for farmer training and that we need to build and expand on these good efforts. The following are existing training programs:

1. CRAFT – Collaborative Regional Alliance for Farmer Training, a coalition of 35 northern Illinois and southern Wisconsin small organic and biodynamic farmers who provide mentorship and training to farmer interns
2. DECCA – Department of Commerce and Consumer Affairs, offers business training for farmers
3. Michael Fields Agricultural Institute – garden training program and farmer training
4. Heifer Project International Midwest Office – offers training and support for limited resource urban and rural farmers
5. MOSES – Midwest Organic Sustainable Education Services convenes a number training opportunities including the Organic University (a mobile set of training modules is offered across the region) and the Upper Midwest Organic Farming Conference (a regional conference attracting more than 1,200 participants)
6. Univ. of Illinois is offering a new training program in organics
7. The Local Organic Initiative, a recent effort by a coalition of regional actors to increase local organic production, processing and consumption, has a farmer development committee.
8. OCIA offers 7 fields days annually at leading organic farms.
9. ATTRA – this US government resource (Appropriate Technology Transfer to Rural Areas) offers a list of farms, intern opportunities, research, information and other resources for small organic farms.
10. There are some workshops and conferences organized for small farmers by University Extension.

We need to expand on the existing good efforts above and fill the gaps in the existing programs. We recommend the following **next steps**:

1. Assist CRAFT to offer more than single season farmer internships so that interns can apprentice over multiple years and be mentored by successful organic farmers.
2. Create a farmer and consumer association that provides networking, markets, share equipment, and train farmers. Other states have pioneered models like the Missouri Organic Farmers Association and HOME, Hoosier Organic Marketing and Education.
3. Make stronger connections with university extension to offer training and provide extension with appropriate materials on organic agriculture.

4. Create urban agricultural centers in the cities that can provide training to urban farmers (along the lines of proposals of Growing Home and the Resource Center).
5. Create accreditation for farmer training programs such that participants can get university credit for the existing training programs above.
6. Expand outreach on opportunities in farmer training so that more people enter farming.
7. Strengthen the existing training programs so that they are comprehensive, covering soils, plants, animals, people, marketing, economics, capital needs, equipment, land tenure, etc.
8. Strengthen or create new farmer link programs at the state level that focuses on organic farming opportunities. This creates a way for retiring farmers to pass on their farms to the next generation.
9. Create a program in Illinois like the Farm Beginnings Program in Minnesota (Land Stewardship Program) that accompanies beginning farmers over several years and coaches them in all aspects of starting a farm. Farmers reaching retirement are able to coach participants and pass on their farms to aspiring new farmers.
10. Create curriculum for K-12 that raises awareness of the need for local food security and the importance of developing future organic farmers (includes new materials for 4-H).
11. Encourage government and foundations to direct funding to strengthen existing farmer training programs in the region.

Point #2: We need to create support for transitioning our regional conventional farmers to organic practices. There are limited programs for transitioning farmers to organic in our region. These include:

1. Michael Fields Agricultural Institute offers consulting services from its advisory group of research staff to farmers interested in sustainable approaches to farming.
2. Upper Midwest Organic Farming Conference offers workshops at this annual gathering that offer guidance to farmers in transition to organic production.

We recommend the following **next steps** to support farmers that are in transition to organic:

1. Create government programs to provide financial assistance and/or relief subsidies during the transition years (as is done successfully in many European countries). This includes supporting legislation currently before Congress in the farm bill that creates “green credits” for small farmers who adopt sustainable practices.
2. Create and fund farmer advisory councils that can assist farmers who are in transition.
3. Create and fund more effective outreach and tools for sharing organic methods with existing farmers via a clearinghouse, extension, or other means.

ISSUE #7: Connecting farmers with families

CONVENER(S): Joel Rissman

PARTICIPANTS: LaDonna Redwood, Carol Hughs, Barbara Theus, Orrin Williams
Amy Bradford IL Dept of Agriculture Harry Rhodes Roscoe Allen
Rosemary Larson HPI, Margaret Aiseyew ICA, John Knight- Safer Pest Control Project
Judith Callahon, Stan Schutte, Adela Rissman, Linda Calafiore –Chicago Green City
Tom Spaulding csa learning center Ken Dunn-Resource Center, Norm Albert Jeri
Mauman U of I Extension, John Thurman, Adrienne Jones

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

Formation of a Co-op to help market your product
-independence hinders your marketability of your product
-time restraints for farmers making co-op a way to go
-buying clubs: based off a CSA members are committed to an amount of money and
delivery has to be made at a central location – commitment on the part of the farmers and
buyer is done through a contract, there are no middle man involved;

CSA's – community supported Ag.

Distribution Center link between the consumer and farmer

- creates economic development
- provides a variety of products
- neighbourhood products
- central drop off point
- transportation
- location where a market (farmers market) can be held on a weekly basis

Gov't Market C-ordinator:

- gov't grants
- distributing back some profits into the co-op ie the co-op put back 23% into the co-op

Relationships:

- between farmer and consumer
- the consumer trust the farmer to deliver clean safe food

Resources:

- availability
- of using link coupons at farmers markets
- any gov't coupons
- disbursement of funds

The Consumer in turn has more:

- influence by having direct contact with the farmer
- has more input on decisions

- has more control over which product he buys or gets
- knows how it is raised, feed, where, when and how

Marketing Strategy:

- how many people have freezers
- nitch markets (special)
- anti-hunger food federation
- build relationships with possible labor sources
- congregational supported ag.

How to Link Food Stamps to Farmers:

- get consumers to call the congressman
- inform consumers

ISSUE #8: Environmental Stewardship For High School Agriculture Education

CONVENER: Carol A. Williams – John Marshall Agriculture/Horticulture Academy

PARTICIPANTS: Norm Alper, Martin King, Eurydice Moore

SUMMARY OF DISCUSSION:

1. The disappearance of Agriculture/Horticulture Education at the High School Level in the Chicago Public Schools.
2. The need for The private sector to identify and support the existing Horticulture/Agriculture programs since they represent young adults that have a committed interest in all areas of this industry.
3. The need for mentors willing to connect High School students to Farmers and Food Security to pass on expertise in various areas.
4. The need for professional advisory council establishments at the High School Level to insure the design, balance and directions of Agriculture/Horticulture Education are aligned with industry needs, standards and concerns.
5. The awareness of the Chicago Public School service learning graduation requirements, which can be used by various companies. Students can provide volunteer work in exchange for hours, which can provide hands on experience to student and labor to companies.

CONCLUSIONS:

1. Find avenues within the Chicago Public School System to raise awareness of the disappearance of Agriculture/Horticulture programs.
2. Seek support from various area of the Food Security sector targeting the CEO through letters of support for more programs at the High School level.
3. Invite companies and groups in to talk to the students, to functions and for tours of the program. Use summits such as this to develop mailing list through which marketing materials can be sent to make companies aware of the programs.
4. Connect with Kankakee, Chicago area organic farmers, Community Colleges, Farmers Markets and food depositories.
5. Through the connections with the professional sector and developing successful partnerships seek to establish more investment in High School Programs. Also develop strong community awareness and partnerships then seek investment on the advisory council for the program.
6. Use meetings, and networking opportunities to make companies and agencies aware of the available students for unpaid internships and service learning credits available with full liability coverage provided by Chicago Public Schools for students in approved Agriculture/Horticulture programs as part of CPS- Education to Careers.

THE NEXT STEP:

Industry get involved. Commit to the development of High School Students awareness and Education of the future of Agriculture/ Horticulture and Food Security. They become voters and concerned citizen of tomorrow. Contact your local Illinois Farm Bureau, University Extension Service, Chicago Public Schools- Education-To Careers and the Illinois State Board of Education.

ISSUE #9: Looking at the Three-Fold Social Order of Rudolf Steiner as a solution

CONVENER(S): Bob Bower, Angelic Organics

PARTICIPANTS: Stephanie Knol, Cristobal Berrio P, Rev Dr Charlotte Nold, Sai Kira Coleman

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

This convener realized the breadth of the topic was great. First I, the convener, started out with an effort to describe the Three-Fold Social Order. This proved most difficult -- the background itself to the topic often takes years to grasp. I, unfortunately, am not an expert of this topic; but, I do believe it merits great consideration. The wording of the issue was carefully chosen with the hopes of clearly identifying the basis for the discussion—the social 3-fold order as described by Rudolf Steiner shortly after World War I. This topic proved difficult to encapsulate with any brevity. Participants were left wanting for more clear answers to their questions.

I had hoped to more clearly identify where the Food Security problem originates, that is, more clearly define the problem. The group as a whole did not embrace the possibility of “Three-Folding” but was willing to enter into a discussion. Some key points worthy of consideration did emanate from this group however. They being...

*Is this (3-folding) a solution to organizing society such that food security is no longer a problem, i.e., Food Security is inherent in the system.

*The 3 fold order organizes society into three completely separate areas—the rights/individual state where government protects and polices all individuals on an equal basis; -- the Educational/Cultural/Arts sector; -- and the Economic sector. For more information, it is recommended to read Rudolf Steiner’s writings on this topic (available at Anthropress.com)

*One member felt that “Food Security is not just food, it’s everything”. What was wished for was “Food Sovereignty” as this group participant summarized.

*This convener finally recognizes the best term ever for what this is, the whole issue of the conference could really be: FOOD SOVEREIGNTY. I am going to make that the next point again because it really struck a chord with me...

***FOOD SOVEREIGNTY**

*General dissatisfaction with the topic soon followed as the 3-fold order was compared to Mennonites (which it is not the same as). (This mostly was the result of this broadness of this topic.)

*Various additional discussion points occurred first on Anthroposophy, (including concepts of the make-up of the Human Being, the Mystery of Golgotha, Reincarnation, and Karma) then equality of all human beings when it comes to skills and inherent

capacities; then on the Food Pies and Money Pies (the problem felt by some to be not of shortages of food but of the distribution of food and money).

*Self Actualization as a human need (identified by one member) rose to the surface and the convener adds his opinion that this is in fact a key to the solution and actually ties into the one of the goals of the 3 fold social order. All the while I wonder how the marginalizing of groups and individuals in today's world has contributed to today's social ills (including hunger).

After we reached this point, and after some heated debate, we then agreed that we were not going anywhere with this topic and regrouped to work on the identification of what the problem really is.

And so, in a short-time these ideas were presented by different individuals...

1. One person felt that the problem was basically the need to market the whole problem better. This can be summarized up with the phrase "If you build it, they will come". The lack of food or the lack of money was not felt to be the problem but raising awareness was what was needed to solve things.
2. One felt that people who are hungry have no say.

Then time ran out.

The convener concludes that the low turnout at this issue's discussion group and the general dissatisfaction with the 3-folding approach, indicates that this issue lacks the needed momentum or interest for further consideration by this summit. However, the convener would recommend to those still interested in this topic to first read Rudolf Steiner's books "Theosophy" and "An outline of Esoteric Science" and then read Steiner's lectures specifically dealing with the Three-Fold Social Order. Should there be an interest, the convener, I, Bob Bower, would be open to the possibility to creating a group to study Steiner's Theory (as long as the identified books are first read) with the eventual goal of holding up this and other social ills up to the light of this solution. (Contact the convener at CSA@AngelicOrganics.com or visit www.AngelicOrganics.com; The convener is only able to attend Thursday of the Summit and so I will not be here to kick around as the summit concludes. Good Luck!)

ISSUE #10: Adequate food and nutrition for poor children

CONVENER: Sr. Judy Birgen

PARTICIPANTS:

Mara Lappin, Jay Reese, Gary Terpstra, Jennifer Doherty, Jose Sifuentes, Joan M. Le Sueur, Pat Stieren, Andrea Ingram, Ted Bell, Juhnna Hardin, Robin Orr, Ida Thurman, Sr. Joellen Tumas, Shikera P. Coleman, Gladys Howell, Naomi Bura, Daniel Block, Phyllis Russell

SUMMARY OF KEY POINTS, CONCLUSION, and/or NEXT STEPS:

ISSUES:

- Kids' cafes don't qualify for USDA reimbursement (12 in Chicago) Began as pilot program, told to get community support, not always possible.
- Issues of healthy food—including issues like RBH free milk
- Food Sanitation Certificate training needed in Spanish
- Summer Nutrition Program—difficult to meet regulations
- Child Nutrition Programs will be up for authorization in 2003—time to begin organizing is now
- Teachers are natural allies for child nutrition
- Slogans for organizing:
 - “Seamless child nutrition program”
 - “Feed them and they will come”
- Nationally only 28% of children who receive school lunch get school breakfast --in Illinois, only 19% of children who receive school lunch get school breakfast
- Dairy Council (Wisconsin, St. Louis, Midland) will come out to schools to help start breakfast programs
- USDA has a national initiative for breakfast called Team Nutrition
- Extension Society has materials. Web site is: webs.aces.uiuc.edu/wellnessways
- Mrs. Coles in Wilmette has Coles Children's Museum and does gardening with children
- Key issues that pull resources (what is the priority?)
 - Getting kids fed through meal sites
 - Getting parents to be able to feed their children well

Teaching kids/families to be good consumers of food

--not a matter of choosing one option over another, more an issue to meeting the needs of children whose needs vary (i.e.: Ideally better for children to eat at home in a family setting, but more important that children get nutritious food, regardless of the setting. Not all children are in homes where nutritious meals are prepared.)

- Parent/Child Centers have provided classes for children and parents—these studies show that if both are educated they improve their nutrition
- Need to consider community food solutions

POSSIBLE NEXT STEPS:

- Find places where programs work and share best practices: Develop Web site to share information
- Repeat information that has been taught (eg. Food Stamp Training for Food Pantries, Soup Kitchens, WIC information, nutrition information) to grass root organizations' staff members/clients since there is a high turnover.
- Connect Extension Society Child Nutrition education programs with Shelters
- Put info re: Food Stamps, WIC, Kid Care, Etc. in food pantry bags of food
- Develop resource guides and keep them updated including who and how to contact the agency.
- Waivers for Child nutrition programs to include more types of programs such as Kid Cafes
- Food Stamp Program : Has ability to print materials and is able and willing to print materials. These materials can be put in bags of food.
- Get grocery stores to print eligibility for the Food Stamp Program on the side of grocery bags.

ISSUE #11: Preserving Farmland and Promoting Organic Agriculture

CONVENER(S): Terra Brockman

PARTICIPANTS: Mike Sands, Merrill Prager, Pablo Castro, Barry Bursak

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

Here we sit, at Pheasant Run, on a huge paved-over section of some of the richest farmland on earth. And we drove here past miles and miles of paved-over farmland. Once we allow the land that feeds us to be taken away, it's gone forever. It's a one-way street. Cornfields, pastures, and woodlands are torn up to build houses, parking lots, and resorts, but houses, parking lots, and resorts are never torn down to plant a cornfield. Once this precious land and soil, built for us over 50,000 years of the prairie ecosystem is gone, it's gone forever.

Farmland is at the root of all food issues. If we keep paving over farmland, all the talk about warehousing, marketing, and distribution of local, organic products is moot.

Illinois has lost more than 30% of its small farms in the last 15 years. By contrast, Illinois farms over 2000 acres (generally chemical-intensive factory-model farms) increased by 300% in the same period. The fact is that small farmers have a hard time making ends meet and farms often get sold to developers so that farmers can get out of debt. Also, farmers are getting older (the average age of a U.S. farmer is 63) and their children do not want to farm or cannot afford to farm, and so land is sold to developers. This, in turn, drives land prices up, effectively preventing young farmers from getting started.

The result: thousands of farmers and their families are leaving the land. Their farms are being replaced by bedroom communities of large homes with large garages on two-acre plots. When the person who builds that house moves away, the house remains, the property lines around those 2 acres remain, the septic field remains, the chemicals they used to kill their dandelions remain. When the chemical farmer retires and heads for Florida, the toxic fertilizers he used on his corn remain in the well water, the soil made lifeless by years of toxic ag-chemical cocktails remains dead, the topsoil that washed and blew away does not come back.

Conclusion: Saving farmland should be our highest priority.

Ways to do this

1. Organic, sustainable agriculture. Small-scale organic agriculture creates a need for more people on the land. Although some say such a proposition is ridiculous, running counter to "inevitable" market forces, there is a quiet movement heading precisely in that direction. To wit: the thousands of CSA farms that have sprouted up all around the U.S. in the past decade or two. These small farms and other market farms like them are a testament to the fact that small farms can make it and that an alternative agriculture and an alternative farm economy – one that does not rely on government handouts—is possible.

2. Responsible land ownership. This means small farms taken care of by people to whom the quality of what you produce and the quality of the environment you leave behind is more important than the quantity of money in your bank account or the quantity of acres under cultivation. Unfortunately, responsible landowners—almost by definition—do not have the money to buy land at development prices. Therefore, this land must be acquired using public or private funds and then leased or sold over time to responsible land owners.
3. Advance knowledge of farmland for sale. Find out ahead of time about farmers wanting/needing to sell land and provide the sellers with alternatives – e.g. selling the development rights and getting money up front. Or selling to a nonprofit that will keep the land as productive farmland in perpetuity and make it available to new organic farmers.
4. Coordinate with other land trust organizations such as Open Lands, Forest Preserve Districts, The Conservation Fund, State of Illinois Dept. of Natural Resources (Illinois First Open Space initiative to purchase and protect land).

Next Steps

1. Work to identify farmland at risk
2. Choose from methods above and others to prevent the loss of farmland
3. Make saved farmland available to new organic farmers
4. Educate people to look ahead. Point out that once farmland is gone, it's gone. Point out that dependence on an imported food supply will be as problematic as our current dependency on foreign oil. Point out that homeowners and chemical farmers leave messes behind for the next generation to deal with. But when organic farmers move on, they leave no messes behind. They leave a healthy farm, a healthy soil, a healthy ecosystem behind. They leave behind a farm that will continue to produce healthy and nutritious food for the community. And they leave behind a piece of nature that will continue to nourish the souls of all of us.

ISSUE #12: Sustaining Family Farms

CONVENER(S): Jose Sifuentes

PARTICIPANTS: Mary Peery, John Huston, RoseMary Larson, Del Branksma, Ida Thurman, Cynthia Gehill

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

The group discussed the viability of sustaining family farming. A few of the participants had farming backgrounds and had dealt with the issue first hand. After a discussion of what family farming means, and some ad hoc brain storming, several points and ideas emerged:

- family farms had to be community based in order to be viable
 - ways had to be found to bring the products from the farmer directly to the consumer, less of middle man expense
 - farmers had to look to develop co-ops in order to be able to leverage their market position;
 - create niche market
 - one participant brought up the how inheritance can be a barrier in keeping the farms going and discussion on this issue elicited ways to overcome the barrier, such as providing the means to continue farms through legal provisions in the will;
 - inform or make available new training through groups like the National Farm Transition Network;
 - develop pilot projects that offer seed resources i.e. Heifer Project/ Living Loan Program, a program that making viable by donating enough live stock to build equity to buy the farm;
- other thoughts and ideas were:
- think about value added resources by enhancing the product line, what other things can be done with items that are grown or produced;
 - during the off season create additional sources of funding, i.e. agri-tourism, bed and breakfast, etc. or in some cases what types of jobs can done via tel-commuting;
 - work study programs

The group also discussed that there must be a two tiered system of agribusiness, 1. the large commercial enterprise and 2. the full time farmer with and secondary or part time income derived from another source. One participant commented that geographic

consideration needed to be made since farmers near large urban areas would probably have better opportunities to find secondary employment or other funding streams. Other comments included advocating or making people of the benefits are changing the social structure of how farming is currently done, for example assuring that goods are coming from several distinct sources, decentralized. And also, for existing farmers, informing them of ways to advocate for changes in legislation that would benefit the small community farmer through participation association groups.

ISSUE #13: Improving the Initiation and Duration of Breastfeeding

CONVENER: Margaret Saunders

PARTICIPANTS: Sonya Kugler, Pat Stieren, Danny Block, LaDonna Redmond, Amanda Solon, Tracy Sereikel, Liza Cowder, Kenneth Endress, Kristine Greiber

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

Low income problem or problem for all women?

1. History
 - a. Experience deficit
2. Health Care Industry
 - a. All women face obstacles with uninformed care providers
 - b. Lack of support in hospitals
 - c. Nurse and MD training
 - d. Who is accountable for the lack of support and misinformation given to women through the health care fields?
3. How to counter formula industry?
4. Normalization of Bfing
 - a. Provide tangible incentives for bfing mothers
 - b. Align bfing efforts with credible merchants
 - c. Promote economic and health benefits of bfing
 - d. Support through public health programs: WIC, etc.
5. De-stigmatizing Bfing
 - a. Education opportunities
 - i. Public health programs
 - ii. Public schools
 - iii. Sex education vs. parenting or nutrition education
 - b. Regional/cultural differences
 - c. Employer's perspectives
6. Maximizing Support Systems and Advocate Impact
 - a. Partners and family members
 - b. Health care industry
 - c. Additional funding to support bfing moms
7. Selling Lifestyle
 - a. National spokespersons/role model

ISSUE #14: More Money for Food Pantry

CONVENER(S): Cliff Dienberg

PARTICIPANTS: Cliff Dienberg, Chandra Libby, Marguerite Berry, Gladys Howell, N. Byrd, Veronica Ruveic, Annie Ballard, Sr. Joellen Tumas, Ruth Stanley (in addition to a couple who escaped before the paper made its rounds)

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

We began with a simple discussion of where do we get our support now. This included: Chicago Food Depository, USDA, church funds, suburbanites, FEMA, United Way, CDBG grant, different sorts of emergency funds and match funds. The more creative suggestions were Operation Rice Bowl, eye-catching fundraisers, memorials, public schools, various community organizations, hunger walks, Expo's and retirees. Throughout all of the dialogue, two crucial elements came to be: communication and connections.

The communication question came out as, "How do we get our needs out where the right people or organizations can hear them?" One media we talked about was a newsletter, which could provide information on what was happening in our pantries or kitchens, with the addition of what was needed. Another visible form of communication was a hunger walk. This catches the eye as well as building a bigger support base, which more than helps with different connections to be made.

As for the people to be met, the simple thought was talking and being a walking advertisement to those around you. And with these reflections plus more, came the need of a new comprehensible resource book, which could connect the agencies needing help and those willing to give it or vice versa. Repeatedly, one invaluable connection (and has been mentioned above) was the Chicago Food Depository.

Besides obviously handing out food, they ask for wish lists and do their best to fill them. This includes appliances such as refrigerators and stoves, to furniture such as shelves for the food waiting to be handed out. As a result of these good deeds and the lack of caffeine, the discussion petered out singing the praises of the Chicago Food Depository.

ISSUE #15: Teaching children how to propagate seeds, grow the plants and save the seeds from those plants (using open-pollinated/heirloom varieties), by means of curricula for each different grade level.

CONVENER: Maryann Underwood, owner of Underwood Gardens

PARTICIPANTS: Jeannette Goodman, Mary Peery, Carol A. Williams, Shelley Hughley, Naris Gonzalez, Cathy Morgan, Jaime Zaplatosch, Beverly Decker, Carolyn Thomas, Renee C. Randall, Twyla Clark, John & Ida Thurman

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS: In the interest of teaching children how to grow from seed and save seeds, Mayo started a not-for-profit corporation. SeedTrust to formulate curricula for grade levels K through high school and possibly further. There will be kits for each grade level, including, among other things, videos and accompanying books on propagation and seed saving, as well as a manual with projects - all geared to make the kit easy-to-use, enjoyable AND raise test score levels. At present 2 videos are available: "How to save seeds from Vegetables including Herbs and Unusual Edibles" and "How to save seeds from Flowers."

Open pollinate/heirloom seeds will be included with kits because only this type of seeds is suitable for seed saving when the intention is to reproduce the parent plant. They are also ideal candidates for organic growing. They've survived for hundreds of years with no chemicals and will make it in today's gardens, farms or school plots.

There is a two-pronged approach to getting this into schools. First is to have pilot schools willing to install gardens and grow plants. In this vein, there is a member of the Underwood Gardens staff able to demonstrate how to use "Forest Gardening" (simplified for home gardeners in the book "Lasagna Gardening" by Pat Lanza). This method will allow for installing gardens without tilling or digging and maintaining them with a minimal amount of work and NO chemicals. It is a method whereby layers of sticks, grass clippings, leaves, kitchen vegetable scraps, etc are layered over existing grass or weeds and then covered with wet newspaper or cardboard and topped with straw. The items compost and, even before composting is complete, these raised beds are ready for planting.

Rototilling disturbs the soil structure and inhabitants. Lasagna or forest or layered gardening does not.

This method would also work for homeless shelters where nearby land is available. Those working in the gardens would grow food, save seeds, learn skills and possibly have extra seeds to distribute or sell. Using open-pollinated/heirloom seeds allows the garden/group to be self-sustaining – not needing to buy new seeds each year. This is especially important when varieties are found that are particularly suitable or desirable for certain characteristics. O.p./heirloom seeds have the ability to adapt to their environment (the soil, climate, water available) and become an excellent, stable choice for that garden.

Open-pollinated seeds are those that are pollinated by mother nature – in whatever way she intended. Heirlooms are o.p. varieties that have been saved and passed down from one generation to another (just like any other heirloom) for their superior qualities. Hybrids are newcomers – in the 20th century – that were originally intended to help farmers to perhaps harvest at one time. Varieties are now hybridized for cosmetic appeal, thick skins for shipping, extended shelf life and even to fit in the boxes in which they are shipped! In hybridization, certain characteristics are often lost. In flowers it's usually fragrance, in vegetables, flavor.

Carolyn asked if anyone knew about dry rooting plants – pulling up full grown plants like zinnias or peppers and hanging them upside down in a garage until the following season when they are replanted and grow again. No one was familiar with this. Carolyn knew someone who did this and said it works.

We discussed Illinois learning standards, curricula about gardening for after-school programs, high school horticulture programs (and how they're declining). We also talked about the possibility of getting Mayor Daley interested in this curriculum for the children of Chicago.

Renee questioned the problem of pollution in urban areas affecting the quality of the foods grown in urban gardens. Since one of the ways to fertilize a plant is by foliar feeding, Renee asked if the pollution that landed on the leaves would be detrimental to the produce grown there. Since the leaves of things like cabbage are the parts eaten rather than fruits like tomatoes or peppers, would these leaves be considered organic or fit for consumption?

It was determined that the leaves and produce would have to be sent to a lab for testing. Adam said most of the pollution was carbon-based, yet there was concern about heavy metals and sulfur. Comparing store bought produce grown with chemicals with urban "organic" produce would be a good science project for classes. It was suggested that to find a lab that would not charge heavily, the Extension Service should be asked if there were facilities at the University of Illinois to access for such tests at a reasonable price.

Considering the fact that, at present, 98% of the amazing abundance of cultivated varieties we had in America in 1900 is totally extinct, it is important to preserve what's left. We can do this through "backyard biodiversity" - individuals and small groups growing, saving and sharing seeds to get them back out into circulation.

Seed Savers Exchange in Decorah IA saves everything it can get. This is important for characteristics and genes that may someday be needed, but not everything Seed Savers has TASTES good. Underwood Gardens, which is a member of Seed Savers, has the best of the best, so to speak – the varieties that have been saved for their superior flavor and plant strength.

"From Seed to Shining Seed" (\$6), written by Mayo Underwood, gives clear and simple directions on how to save seeds, using common kitchen equipment, from over 45 vegetables and herbs and 66 flowers.

ISSUE #16: Professionalization of Pantries and Soup Kitchens

CONVENER: Gary Garland

PARTICIPANTS: Gary Garland, Angel LaLuz, Kate Maehr, Arturo Valdivia Bendixen, Jennifer Nelson, Mara Lappih, Eleanor Leained, Merrill Prager, Joyce Brown, and Judith O'Callahan, Carple Holliday, Carmen Flores-Rance, Thressa Connor-McMahan, Laurel Dickers, Christene Dylar-Sonells, & Elaine Breck. Apologies for all misspelled names.

SUMMARY OF DISCUSSION, CONCLUSIONS AND NEXT STEPS:

Pantries and soup kitchens vary greatly in governance, staffing, and resources.

This leads to clients receiving different treatment and resources depending on which agency they go to get their food.

Conclusions:

Effort should be made to offer all agencies and their workers the assistance they need to improve their professional skills and strengthen their organizations.

Networking amongst agencies was encouraged.

Agencies should reach out to both the community and to grantors to seek funding for program stability and improvement.

There is the perception among agencies that grantors will not provide support for staff hiring. This should be researched, and if found to be true, whenever possible grantors should be encouraged to support this need.

The Greater Chicago Food Depository will be creating a Pantry University which will provide much of the training needed by pantries and soup kitchens.

ISSUE #17: Organizing for Change in Illinois

CONVENER(S): Connie Probst, Illinois Hunger Coalition

PARTICIPANTS: diverse group of people who were advocates, organizations who were direct service providers, and organic farmers

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

This session started with a brief overview of key points to organizing: define issue and not problem, building relationships, strategy, and polarize (who is with you or against you).

This group had to discuss what organizing was and what would it mean for this group such as: building a coalition, how can we continue, how do we learn about each other, unexpected partners, connections, downstate versus metro Chicago, urban versus rural, being able to call on new relationships, what is the vision or common ground for these days, sharing where power is, actions does not always legislative policy, winnable results, move outside our circles, develop a broad based coalition, shared concern for the whole population, affordability of food, urban agriculture, empowerment (knowledge, end cycles, living wage jobs, access to food and affordability, educating.

We agreed to start the defining food security so we could organize.
These were some of definitions:

- Access to nutritious diet
- Organic (clean, no pesticides, right to produce, environment)
- Education, redefining healthy food
- Just economic system for family farming
- Local/regional production of food
- Ecological versus industrial
- Sustainable/consistent system
- To end the need for emergency food
- Defending people's right to food
- To end the need for government support systems
- Choice, being able to choose food from available resources
- Access to info on the food
- Safe food
- Survival
- Energy used to produce food
- Production, who controls it?

ISSUE #18: Distribution And Marketing Of Organic Products/Regional/Local... From The Field To The Table....

CONVENER(S): Sonya M Kugler, General Manager, Natural Needs

PARTICIPANTS: Jessica Bullen, James Bell, Tracy Sereiko, Gary Cuneen, Will Allen, Paul Goodman, Barry Bursack, Michael Altenberg, Juli Brussels, Dale Lehman, Terra Brockman, Sue Enright, Ethel, Hammer, Stephan Kleinmen, Annie Patterson, John Mosurnas, Erik Birkerts, Connie Probst, Roger Schmith, Tracey Redmnad, Laura Black Mariah Priggen, Carla Wright

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

Greetings and Hellos from all, after identifying the audience, we “one word” define what marketing and distribution is to us:

From a large, and extremely varied audience we list: Financing, Funding, Advertising, Identifying the Customer, Legal Issues, Educating the Consumer, Labelling, Transportation, Outlet, Consistency, Reliabilty, Ability to Delivery, Packaging , Sanitary Issues

THE CURRENT SYSTEM OF DISTRIBUTION FOR FARM PRODUCT IS NOT BASED ON REGIONALISM.....FROM FARMERS TO DISTRIBUTORS, TO PROCESSING AND SALE....WHO HAS CONTROL??? What are the issues from each sector in our workshop audience?

FARMER ISSUES

Weather

Control of Chain

Harvest tied to the demands of the “Distribution” Not able to meet same

Timing

Undrstanding the Co-existence with Consumer Demand

Fair Pricing, (making a profit), and Negotiation Right... Fair Regional Trade

Volume of Production, Harvest Yeilds vs. Scale of Farm

Transportation, Truck, (lack thereof...funding for..time to do the trucking)

Warehousing (Post Harvest Handling)

Labor Issues, finding help, training help, keeping help

DISTRIBUTION ISSUES

Warehouses, Transportation, Brokering, Processing

There is a huge market in Chicago. Lots of consumers ready to become Local/Sustainable/Regional/ Organic Food eaters.

Farmers Identification < linked to> User Identification = Education

>How do we move product from point A to point C when there is a lack of distributors for smaller farmers

- > “Consistent” quality for most customers, not always identified.
- >Post harvest handling, cooling, local warehousing dropsites, refer TRUCKS
- >INFORMATION of who is out there with distribution pieces, (as farmers must be busy farmer) distributors must get busy picking up the local harvest and bringing it into market
- >Justifying costs for picking up smaller amounts from smaller producer. There is a need to work with more centrally organized farmer groups. (“Cross docking”) This would greatly aid the distributor.

In creating a model for local, regional, distribution we need to bear in mind:
 Many locations for drop off/pick up, to lessen the load on all. We need to practice fair trade, a system where everybody in the “consumer” food chain will make money. We need a good central “hub” for resource information, and contacts for contract sales. We will also need the latest technology in distribution (software).

CONSUMERS ISSUES

Food safety is a big concern for “organic” consumers and is fast coming into the national spotlight. Labeling for local production would be an advantage. We need educators and activists to go into schools and talk to students (esp. inner city), and speak to them directly as potential consumers.

PRICE, How does the customer justify spending more on organic.

ACCESS, Where is this food available, year round.

ALTERNATIVE ACCESS, co-ops, farmers markets, consumer direct marketing.

SEASONALITY, How can we eat local and seasonally in Illinois? Creating Food Sheds, reasonable imports. Creating the “Regional Identity”

LABELING, Does the customer understand food policy issues (ie. Farm Bill), do the marketers.

POS, good Point of Sale, and Shelf Talkers. In store signage extremely valuable.

EDUCATION, a multi faceted approach that targets children in school, parents at home and work, patients in hospitals, (to-be) moms at the doctors office/ health care providers, offenders in jails. Linking behavior and health to making the best food choice.

MOTIVATION, What are the benefit of purchasing (Locally Grown) Organics. Safety is the primary motivator, controlling our food choices, reducing our health risks.

ISSUE #19: Land Protection : Access to land for farmers

CONVENER(S): Tom Ulick, Mike Sands

PARTICIPANTS: Merrill Prager, Cathy Morgan, Eric Salus, Julie Samuels, Christopher Newbourn

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

The best land for local food production surrounds urban areas, and it's disappearing. Development and suburban sprawl creates land prices that drive out agriculture. Farmers lose access to the most basic resource, land. How do we as farmers/consumers preserve our agricultural heritage.

In particular, How do we:

- Maintain access to and affordability of farmland for farmers, particularly new farmers.
- Preserve agricultural practice and the necessary land for sustainability
- Provide housing/sustainable communities
- Balance land development with agricultural development/preservation

Our solutions:

- Partner with land trusts to hold agricultural easements that restrict development on farm land. Look to both private sector and public sector funding.
- Develop system of inheritable leases for use of protected agricultural land.
- Educate by example
- Cultivate young farmers to inherit existing farmland
- Develop regional comprehensive plan that draws a "line in the sand."
 - Oppose highway extensions
 - Change policies, ordinances and legislation to protect agricultural land
 - Develop appropriately in appropriate places
 - Integrate agriculture into development: become developers

ISSUE #20: Globally-Safe Profitable Affordable Food

CONVENER(S): Tom Deters

PARTICIPANTS: Rev. DR. Charlotte Nold , Jennifer Nelson, Dale Fiste, Joyce Brown, Kenneth Endress, Naomi Byrd, Kevin Brussel , Dr, Gina Makris, John Ukpong, Will Feed Comn. Org. Amaron Solok MSCT , Margie Deters, Sr. Connie Probst

SUMMARY OF DISCUSSION, CONCLUSIONS AND NEXT STEPS:

Safe-Americans assume the food we eat today is safe, because we just sit down and eat. But...because being further away from the face that raised the product we are now becoming more skeptical and are wanting to know the background-skeptical of big corporations controlling food chain. Is this in their best interest? So, hence people are perceiving organic is safer, because they know the face behind the food.

Profitable-Most agreed a democratic society is needed to produce enough food. Russia could not when they were socialistic, so the need for profit is a driver to supply the world, even though people are starving around the world. How can we be profitable enough with the people that can afford to purchase, to be able to give to people that cannot afford to purchase.

Affordable Food-We in the USA spend the lowest % of dollar for food. We say we want safer, although we don't know what safer is. Many additions can be added to the food chain, all at a cost. Today, the consumer has been voting with their dollar for convenient food, hence fast food, microwave, prepackaged, pre-cooked, portion size, etc. But hungry people don't ask for convenience, they just want food. Food will stay affordable, but many markets will dictate what affordable is- and in a free democratic society the consumer will dictate the price to pay for whatever style.

ISSUE #21: Creating food passion for inner-city high school students to create futures.

CONVENER(S): Rhonda Purwin

PARTICIPANTS: Anette Broome, Jose Sifuentes, Barbara Thevs, Teresa Adams, Dee Doughty, Stephen Kleiman, Juhnna Hardin, Marguerite Berry, Thressa Connor-McMahon, Carla Wright, Phillip Capella.

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

The discussion was how to generate enthusiasm and passion for food and turn that passion into a career in the foodservice industry. The foodservice industry is this nation's largest private sector employer with an estimated 11.3 million workers and annual growth of 20 percent. The need for trained workers will continue to grow.

C-CAP (Careers Through Culinary Arts Program) was used as a model of a program that is working in 7 major markets in the United States. C-CAP empowers teachers to prepare students for the job market. Inner-city students are given a view of the future they can have if they work hard enough and are given the skills to get there. C-CAP brings mentors into the classrooms, provides donated food products and awards scholarships to culinary colleges.

Jobs equal futures equal preventing homelessness and the need for public assistance.

This program is in place. However the need to reach students earlier to steer them towards this career path was discussed. The major focus of the discussion was how to reach the students earlier. Often by high school, they have already developed food bias, they may not be willing to try new and different foods than those they eat at home. This is especially true in ethnic neighborhoods. They also may not have professional role models in the home so do not see a professional career as a possibility open to them.

Goal would be to start food education much sooner, preferably as early as pre-school and elementary school, especially in after school programs. Exposing students to different foods and getting them excited about the future opened to them with a career in foodservice or other food related industry. Introducing them to industry professionals, creating a network of support for students and their parents. Showing them the careers they may not even be aware of in foodservice, recipe development, food photography, food styling and food writing.

CONCLUSION:

The need to provide education earlier is key to getting students interested in future careers in foodservice and the food industry. They need to be exposed to foods outside of their ethnic backgrounds. They need role models, mentors and viable training to continuously steer them to a career where they will always be able to find employment.

Teachers need better training and tools to prepare students. They need better equipped classroom kitchens. Money is needed to purchase a wider variety of food for use in the kitchens.

School counselors need to understand that foodservice work goes beyond fast food operations. They need to be educated about these careers and the limitless opportunities for careers and advancement. We need counselors to offer this as a viable future.

Most important though is reaching parents/guardians so they are supportive of the student following this career path. Many parents view the industry only in the entry level positions, ie: dishwasher, bus boy. They do not realize the opportunities for advancement. They need to be exposed to industry stars. There needs to be an understanding that many executive chefs earning high salaries started their careers in those entry level positions. Without support, guidance and encouragement, it is difficult to keep students interested and focused.

NEXT STEPS:

Develop a directory of networking opportunities that would provide parents, teachers and students with the names of all groups that can support them through the education process and beyond.

Developing a program for the junior/middle schools would be the first step to reaching students earlier. The ultimate goal would be to start in pre and/or elementary school exposing students to new foods, starting with basic cooking skills and providing early education about future opportunities. Participation in after school programs providing healthy snacks and teaching students about making healthy food choices would be encouraged. And working with school cafeterias to provide healthier and more varied menus would help develop those healthy food choices and attitudes.

ISSUE #22: Teaching Children About Making Better Food Choices.

CONVENER(S): SONYA M. KUGLER, NATURAL NEEDS, INC.

PARTICIPANTS: Beverly D. Decker, Laura Black, Jennette Goodman, Marguerite Berry, Rhonda Purwin, Juhnna Hardin-Firman, Adam Wortman, Judith M. O'Callahan, Kristine Greiber, Ida Thurman, Dee Doughty, Annette, Broom, J. Reese, Janet Gamble, Linda Hanneman, L. Sryata, Joan le Suer, Cristobal Berro

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

What is : A Best Food Choice

- >Variety of Food... Familiarizing children with all sorts of foods. Trying new things, outside of your culture. A wide variety of foods provides the best nutrition.
- >Appealing visually
- >Taste/ best flavor.
- >Organic/Non-toxic
- >Finger foods that Are fun for children and make an appealing choice
- >Presentation: A calm and gentle setting in which to eat, a place where children feel they can integrate into their eating process. A user friendly table place.
- >Food that children have helped to cook.
- >Home grown/ community garden grown, closest to the source.
- >Whole foods that are minimally processed.
- >Breastmilk, the first best food choice. (and relates to the mothers' diet)

What are the problems keeping us from providing the best food choice.

People are rushed, they are way to busy, and feel they need convenience food, or food that are fast to fit their fast pace. Parents cannot cook, they do not want to cook. They don't understand the ingredients of many wholesome recipes, or even where to find them. Many products are not available, even in the proper store. Many parents haven't ever had any good role models to teach them these basic home economic processes.

There are a tremendous amount of marketing dollars being targeted at new parents that promote: Gerber, or Heinz, infant formulas, and the like. It is an aggressive marketing strategy. There are very few organized campaigns promoting wholesome food choices, being targeted directly at children.

The solution is education: Education of Parents; Education of Children

EDUCATING CHILDREN: Where to go what to do

1) SCHOOL

Interested parties should make it their business to understand their school board policy around school food issues. Who holds the food service contracts in the cafeteria, which is

providing the milk (rBGH). Are they open to finding better ingredients? They should also know what the school principal thinks about the food choices being promoted in their school. Each student's individual teacher has the most control over what is being taught in class. Talk to the teacher in the beginning of the year and make your concerns known. Provide options, solutions and alternatives. People cannot be a part of a dialogue that is not initiated.

Take the vending machines out of your school. This is already being done in some communities. Create a groundswell.

In many after school meetings, PTO meetings, fundraisers around food in school (Market Days), and donated food to school food service program, examples of nutritious food choices in food choice provided are lacking or non-existent.

Creating an Organic SCHOOL GARDEN/ Edible Schoolyard Model in school will provide children with the best possible knowledge of nutritious wholesome food, and where it comes from. Today's children think that food comes from the store, and of course it comes from the Earth. This disconnect is a key factor in the breakdown of best food choices. Wholesome, safe food is closest to the source, and minimally processed.

School gardens are more readily embraced by an entire school curriculum: Math, Health, Science, Environmental Science (mandated in Illinois), and Art, even PE. There is an easy partnership between a school garden project and (creating or) working with culinary programs for students. Sending useful information and recipes home will only help to sustain momentum.

- 2). Civic / Religious Organization
- 3). Park Districts
- 4). City Council
- 5). Sports programs

All of the above represent other areas of our community where children and food service/choices are interacting. Finding out if there are specific food policies among various commissions or food providers will go a long way to protecting our kids. Initiating "parent" agreements, or mandating policies from organizers, a must!

PARENTS

Where are they??

- 1) Grocery Store/ Shopping
- 2) Food Pantry
- 3) Restaurants
- 4) Church/Synagogue/Mosque
- 5) Drs. Office
- 6) Work

What do we need to do to tell parents?

The consensus of this workshop is that largest majority of today's' active, stressed out working parents are really not in the present moment. They are the problem. They are modeling bad behaviors to their nutritionally deficient offspring. The overall comments in this group is to let the organic/natural product marketers, non-profit consumer advocacy groups, and trade associations do their job at getting the message out to the parents.

It seems the best action step is approach children, via a school garden, or a community garden, and teach them how to cook!

ISSUE #23: Antibiotic Abuse at Feedlots and Antibiotic-Resistant Infections in People

CONVENER(S): Faith Bugel

PARTICIPANTS: John Huston, Gina Makris, Martin King, Cynthia Worsley, Dale Fiste, Amanda Solon, Tom Deters, Ethel Hammer, Diane Doherty

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

Background:

The issue is whether the use of antibiotics at animal feedlots as growth promoters or in disease prevention (NOTE: we are not talking about antibiotic use for disease treatment which all agreed is an absolute necessity) leads to antibiotic-resistant infections in humans. Constant low-level exposure to antibiotics leads to the bacteria that normally reside in the animal building up resistance. Then there are two possible paths of exposure of those antibiotic-resistant bacteria to people. The first is through the water run-off from animal feedlots. The second is when the people ultimately consume the meat. The risk is to young, old, those already sick and those in the hospital. Two questions were put to the participants: whether this is a real threat and, if so, what can be done about it.

Participant Discussion:

This issue was previously not at the forefront but Sept. 11 is bringing it to the forefront. CIPRO will lead to resistance. We as a society will sell off tomorrow for something that does not affect us today. People need to learn that your choices (taking CIPRO, your antibiotic resistance) affect your community. There are outbreak clusters. Pre-Sept. 11, we (consumers and the agricultural industry) would have believed that we had the safest food supply ever, we can reexamine that, raise our consciousness, fix injustices in the food systems.

The Possible Responses:

We need to put a hypothesis out there and call for it to be proven or disproven. This is still an unproven and there is scientific controversy. We have to operate on fact as much as possible except the marketplace overrides that. There is the question of how many consumers have the concern? There is a point when the debate becomes counterproductive.

This is both a political and public health issue. There is the possibility of losing the battle by trying to argue the science of whether antibiotic use is leading to resistant infections. Instead we should focus on the severity of the public health threat and the fact that it is possible for this industry to be viable without antibiotics as growth promoters and disease preventers. The poultry and pork industries are using low-level antibiotics in feed but not so much in the cattle industry. It is much more in the confinement industries. It is possible to raise hogs in confinement without antibiotics but we need better management. It is too serious a threat to wait for more data.

The above response is very controversial though and maybe instead we need to focus on the abuse within the medical community, also take a look within the food community and move on in the most prudent way. There is the serious concern about the abuse of

antibiotics by the medical community. Amoxicillin is the highest resistant drug in the market and not being fed to animals. We should start in the place where we all agree which is Sept. 11. We know enough to pursue it and come to some agreement as to where the danger lies.

The Solutions: Demand and Advances:

Demand: Europe is already away from low-level antibiotics/growth promoters. This is despite the highest political clout in Europe being the farm lobby. We are moving away from them here because people here are demanding it. There is the cost issue in removing antibiotics. The consumer will dictate the market. There is also product identity. The consumer needs to question when they spend, “Who benefits from this? What entity am I supporting?” The consumer decides, for instance TGIF has begun serving organic beef but it costs more. They will need to make enough money for it to succeed.

Advances: Use of antibiotics in the food industry has decreased in the last 25 years. Today in the livestock industry there is far less low-level feeding. There are measures, including safety measures, being taken which are identifying alternatives to low-level feeding. For instance, there are injectable needles which are detectable and traceable when they break off. This is a safety feature which means the needle doesn't make it to the consumer. This increases the incentive to use injectables which can be used on the individual sick animal instead of dosing all of the animals, healthy and sick. We are also using vaccinations to prevent bacterial infections.

Other Observations:

We need to get data, especially local data. However, with local data there is the problem with animals moving.

No one was previously asking or listening to physicians about this.

There is also a science and water quality issue. Antibiotic resistant bacteria have been found in rivers in NC. Other sources of the product, however, could be sewage treatment plants.

ISSUE #24: Rooftop Food Production

CONVENER(S): Margaret Aiseayew

PARTICIPANTS: Gwendolyn Byrd, Barbara Theus, Annette Besome, Norm Alper, Marti Bjornson, Stephanie Krol, Cathy Morgan, Eric Salus, John Masiunas, Marc Bonvier, Harry Charles, Carol Hughes, Rodger Cooley, K. Sujata

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

Technical Issues

Our discussion began with concerns of the technical issues that would have to be considered to turn a rooftop into a garden. Pots may be used or the surface covered with soil, vermiculite, compost mixes. The density of these mixes will alter the weight being carried by the roof. What you can mix for growing material will be partially determined by what you want to grow. The roof will have to be able to bear the weight of the soil, the plant material, water, and people working in the garden. There are numerous ways to water or irrigate a rooftop garden. The design and use plan will determine how many water sources are needed.

It was agreed that we could overwhelm ourselves with the technical issues and agreed to move on to other areas of concern. The Chicago Department of Environment website has much information on these technical concerns,

Education

The learning curve about rooftop usage for growing was declared steep. There was a great deal of excitement in the group both about all that could be learned in the process of transforming a roof into a garden, and about all the ways the garden could be used to teach once it was in place. Specifically people mentioned children's programs, schools, social service agencies and their clients. There was a concern for the regulations that would govern the participation of larger numbers on a roof.

Connections

Green Net suggested that they would make this a topic of their Green and Growing Fair to be held April 27, 2002.

It was suggested that Oriental, African, Native American and Sub-Asian groups might want to participate to be able to grow special foods and seasonings.

How to distribute what was grown, job training, marketing of the gardens, the possibility of connecting multiple rooftops, the involvement of nearby schools and those with technical programs were all discussed. It was mentioned that Food Share in Toronto has funded staff for gardens to manage and distribute food boxes.

Benefits

Green roof programs provide benefits far beyond the food production (or flowers) for both the city and the inhabitants of the building. Green roofs decrease heating and cooling costs for the structure. They collect and retain water that never sees the storm sewer system. They extend the normal life of the roof.

Issues

A Community Garden that does not have open access (naturally true of a rooftop) creates safety and community security issues that may not be so obvious in relation to a ground level garden.

Resources

There are many resources on the Internet to provide information about all of this. Noteworthy programs exist in the US in Seattle and Portland, in Canada in Montreal, and in Europe in Germany and the Netherlands. The Midwest Center for Green Technology is also a resource.

ISSUE #25: Connecting Community Food Gardens

CONVENER(S): Eric Salus

PARTICIPANTS: Eden DeGenova, Osunrete Adesanya, Margaret Aiseayew, Harry Rhodes, Teresa Adams, Annette Bloome, Jeanette Goodman, Heidi Hickman, Glenn Chalmers

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

We began our discussion with a somewhat philosophical discussion attempting to arrive at an overarching definition of 'community,' with the intent of fitting the various models of community gardens under one roof. Recognizing the importance of distinguishing between neighborhoods and the needs that residents choose to address within them, we ultimately abandoned this tack for a stronger course.

We then defined a variety of concerns endemic to establishing and maintaining community food gardens, which brought us the work of various assistance providers in the Chicago area. In preserving the longevity of existing and startup gardens, we discussed the services of NeighborSpace and the need to place garden plots into trust. For technical assistance, the Cooperative Extension Service, GreenCorps/DOE, Growing Home and the Chicago Botanic Garden were all mentioned. Ultimately, we focused on GreenNet, and the current mapping project underway, as a means toward the ultimate end of increasing the number of food producers on community land.

Goal: Increase food production from community gardens and integrate into existing food relief systems.

Step 1: Assess pool of local community gardens within GreenNet map

Step 2: Target established community food producers

Evaluate:

- Volunteer Resources
- Technical Resources
- Food Production Logs

Step 3: Create small network of model food gardens to be technical assistance providers to startup and conversion gardens.

- Create educational programming relevant to and taught within food gardens
- Integrate above resources
- Cultivate potential growers and encourage existing growers to produce food by example

Step 4. Integrate food garden production into the greater food supply

- Connect with local food relief organizations
- Provide income/sustainable opportunities for disadvantaged gardeners
- Create new products for local commercial markets as means to sustain gardens/gardener

Ultimately, there would be opportunity to network food growing projects across communities, given sufficient expansion of dedicated food gardens and an effective GreenNet database. Related concerns that require further development include free soil testing to community gardeners to insure the safety of the food supply. Also, taking these proposed models beyond the boundaries of Chicago where comparable food security issues exist, but the TA providers do not.

ISSUE #26: Homeless Children

CONVENER: Phillip Kapela

PARTICIPANTS: Mara Lappin, N. Byrd, Pablo Castro, Shelley Hughley, Arturo Valdivia Bendiken, Jose Sifuentes, Darwin Cooper, Jennifer Nelson, Ted Ernst, L. MacDonald Hames, Ted Bell, Gladys Howell, Sandy Ramsey, and Phillip Kapela.

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS.

- What is the face of homelessness among children?
 - Numbers, medical, emotional, financial, familial, and educational,
- What does this mean?
- What could and should be done?
- Information Resources – who is doing what.
- Feeding the hungry – non-cook box.
- Learned more about homeless children.
- Three (3) new organizations I learned about and whom I will contact.
- Specific vision and focus of the different groups at the summit.
- Need to connect with other systems for mental health, substance abuse, and child development to provide appropriate services.
- What are happening to families, especially children when they leave shelters – are they better off?
- How a point store helps a person and/or the family moves ahead in life skills learning.
- Partnering to deal with and end homelessness.
- We need to deal more with prevention.
- Need to reach out to the schools of Social Work for interns and continuing education of staff.
- The staff needs to be continually trained, supported, and paid.
- We need to more about the larger culture in which the family fits.
- We need to deal more with the physically challenged persons.
- Something needs to be done about national resources, i.e. family, churches, and neighborhood leaders to address the issue of homeless on a long-term basis for formal services.

ISSUE #27: Developing Community Food Centers

CONVENER(S): Will Allen, Growing Power

PARTICIPANTS: Erika Allen, Lutheran Family Mission; Cynthia Williams; Gary Garland; Kate Maehr; Anne Patterson, Living Earth Farm; Elaine Breck; Jennifer Doherty; Michael Altenberg; Sue Enright; Twyla Clark; Christene Dykes-Sorrells; Linda Hanneman; John Thurman; Angel La Luz; Stephanie Knol; Roscoe Allen; Gladys Howell; Orrin Williams; Tracy Redmond; Annie Ballard; Matti Bjornson; Neris Gonzales; Carolyn Thomas; Carole Holliday; Jeri Maxsom (sp), Pat Stieren; Phillys Kaplan; Bob Bower; Veronica Rivera; G. McDonald Hames

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

Food Center vs. Food Bank what is the difference?

Integrated System = Community Food Center

- + Employment
- + Education
- + Safe Food
- + Support of local (small) growers
- + Training for community gardeners
- + Connecting people with food
- + Collaboration among agencies that serve within that community

Food Center has.....

- Central location, within 1 mile radius of community customers
- Farmer Markets
- Community Garden(s) networks
 - o Access to expert (master) gardeners and farmers
 - o Ability to organize community gardeners \$\$\$ for community members
- Building with multi-uses
- Multi-Agency collaborations
 - o To enhance service and avoid NON-REPLICATION of resources
- Advocacy
 - o For customers
 - o Lobbying
- Training and Education
- Distribution of meal basket programs (CSA)
- Self-sufficiency for developing communities
- Development of relationships between community members-social service provider-and farmers
- Healthy fresh foods
 - o ACCESS to these foods in urban communities
 - o Customers know where food originates
- Marketing capacity for farmers to sell to urban clients (especially in areas that are underserved by commercial produce retailers)
 - o Local venue or hub for community gardeners to distribute produce
- Horticulture training/therapy programs for Urban youth

- Youth acquire:
 - ☞ Life Skills
 - ☞ Nutritional training
 - ☞ Personal Connection to food chain
 - ☞ Access to mentors and resources via Food Center linkage partners
 - ☞ Program with concrete results and measurable impact that can enhance the entire family system

Community Food Center provides:

- CSA- Community Supported Agriculture

Market Baskets

- Fresh produce, fruits sometimes dairy and meats from small farms that contract with community/food center to supply community 'share holders'
- Assists in efforts to educate rural/urban populations about unfamiliar produce
- Reintroduction canning/freezing processes
- Nutritional training
- Hands on process- connecting with the customer

Community Resource Networking

- Designing a model that works and works and continues to work
- Community land stewards
- Better utilization of resources ability recycle
- Community engagement
- Greater Chicago Food Depository's Produce Mobile

Prevention of Dollar Flight from communities

- Via connecting economic development to retain food dollars in the community
- Support of small local and urban farmers

Need for small food producers to develop marketing plans

(1 Year process-strategic planning)

- Questions must be asked, Where will the food go?
 - CSA?
 - Farmers Markets?
- Then, What will this community/market eat/purchase?

Through this resource planning farmers can begin to set their own prices by developing relationships with their market, the community in turn becomes part of the growing process (farmers/gardeners) and begins to become an informed consumer (ORGANICS)
- Community becomes included in the process

ISSUE #28: Food Security for Undocumented Immigrants

CONVENER(S): Sr. Joellen Tumas

PARTICIPANTS: Judith M. Ocallahan, Judith Cortes – garesche, Liza Cowden, Norm Alper, Carmen Flores-Rance, Shelly Hughley, Anita Alcantara, Veronica Rivera, K. Sajata, Apne Yhai, Carol Hughes, Gina Makris, Pat Bush, Roger Schmith, Ester Nieves, Connie Probst..

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

“WE ARE ALL OF THE EARTH ---- WE ARE NOT ILLEGAL.” Carlos Cortez

We are all valuable
There is no excuse for abuse
We are not alone in the struggle

EDUCATE

The Community:

Every person is valuable
Every culture contributes to the richness of our country
Immigrants both documented and undocumented often take the low paying/hard work jobs that no one else wants.

Ourselves

Look at people as persons not a number
Be sensitive to the feelings of others
Search out ways and means to help people believe in themselves, their innate value and hoe to help them get the services they need.

Our clients

They are valuable and have a great deal to contribute
They have rights and must fight for them
How to go for help and get it.
i.e. Remember caseworkers name
take a checklist with them

OUR SERVICE AGENCIES CAN BETTER SERVE PEOPLE BY

Collaborating with each other
Working together to share resources (agencies who cannot afford to by a van and do not qualify for G.C.F.D. delivery of food could get together and rent a van.)
Help each other supplement Government Funding with private funding or grants.
(Chicago Community Trust.)
Be creative and willing to work with and link resoures with other agencies.

LEGISLATION

Promote laws to change the system

* Rep.Luis Gutierrez Amnesty Bill for amnesty for all immigrants in this country by Feb. 1, 1996. and each year following for five years.

- Senator Durbin's Bill to legalize high school graduates who want to go to college.
- Support current farm Bill which includes restoration of Food Stamps to immigrants.

SOME SOURCES FOR HELP AND SUPPORT

Red Tape Cutters: Help for any person over 60 years of age in Chicago

Gilead Project: Access to medical care for the uninsured

Illinois Hunger Coalition: (312)629-9580. Legislation, community organizing, collaborating to fight hunger.

LET OUR SISTERS AND BROTHERS KNOW THAT THEY ARE NOT ALONE.

FOOD NOT BOMBS. PRAY FOR PATIENCE AND GUIDANCE AND PEACE.
WHERE THERE IS PEACE THERE IS MONEY FOR FOOD.

ISSUE #29: Chicago Area Food Policy Council

CONVENER(S): Rodger Cooley-Heifer International

PARTICIPANTS: Amy Bradford-II Dept of Agriculture, Les Brown-Growing Home, Ted Bell- USDA FNS, Angel La Luz-Greater Chicago Food Depository, Tom Spaulding-CSA Learning Center, Christene Dykes-Sorreils, Esther Nieves-Erie Neighborhood House, Dee Doughty-Hunger Commission Episcopal Diocese of Chicago, Ladonna Redmond-Institute of Community Resource Development, Beverly Decker-Chicago Anti-Hunger Federation, Stephanie Knol-70th St. Farm, Anni Herben, Julie Samuels-Openlands Project, Gary Garland, Christine Phillips-Organic Consumers Association, Pat Sterne-DHS WIC, Barbara Theus-Outreach Mission Christian Center, Joyce A Brown-Englewood Food Network, Carolyn Thomas-God's Gang, Gwendolyn Byrd-Outreach Mission Christian Center, Neris Gonzales-Ecovida, Jennifer Doherty-Chicago Anti-Hunger Federation, J. Hames-Cath. Charities-Diocese of Joliet, N. Byrd-CFNH Senior Outreach, Merrill Prager, Mary Peery-Austin Green Team, Ida Thurman-Pembroke Farming Families, P. Kapela, Amenna Solon, Linda Hanneman-Kraft Food, Pablo E. Castro, Charle Hollady, Cliff Dienberg-Catholic Rural Life, Annie Ballard-Faith United Family Enrichment Center, Linda Cala Flore-Chicago's Green City Market, Ruth Stanley-Southwest Chicago PADS, Beth Nabors-Hope Now & NW Suburbs PADS "PAD to Hope", Jaime Zaplatosch-Chicago Dept of Environment Greencorps, Twyla Clark-Heifer International, Mark Bouvier- Hull House/Pontifex, John Hall-Michael Fields Agricultural Institute, Carle Wright, Thressa Cannon McMahan, Patricia A Vance, Mara Lappin, Hector J Villafana Jr., Jose Sifueutes-Chicago Dept of Human Services.

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

Why do we need to create a Chicago Area Food Policy Council?

The group identified that there is a critical need for a Chicago Area Food Policy Council (CAFPC) that works to secure access to nutritious culturally appropriate food to all people regardless of income and to support and preserve local and regional producers of food. Existing organizations, agencies and groups would benefit by expanding beyond the "tunnel vision" that their different missions can cause. A CAFPC would generate a shared vision, mission, values and plan that would support a coordinated effort of its members to build the mutual strength required to solve the problems of accessing and producing healthy food within our communities.

What Would A Chicago Food Policy Council Look Like?

The Council will have committed membership with representation from all invested groups and is empowered toward actions that will promote stewardship of the earth. The CAFPC will begin its work locally, which will expand to work regionally and state wide. It will research and map the current state of Chicago area food security and insecurity. As well, the Council will discover where member organizations overlap and will work to fill in the holes. Its membership will work to influence and recruit those who have power and influence within the food system.

Who should be on or represented at a Chicago Area Food Policy Council?

It was discussed that all participants of the food system need to be represented on the CAFPC. The list included: Community Residents, Food Banks, Il Hunger Coalition, Neighborhood Advocacy Groups, Government, Farmers, Non-Profits, Academia, Foundations, Consumers, Corporations/Private Sector- Food Manufactures, Distributors, Retailers, Public Health- Professionals, Lawyers, Planners, Entrepreneurial/Economic Development, Community Leaders, Food Providers, Recipients

What could be potentially included within a mission statement for the CAFPC ?

Feeding the hungry while addressing issues that led them to be hungry, “So All May Eat”, creation of a democratic the food system, To Build Food Policy Advocacy, Access to safe, healthy food for all people, Make sure people have physical access to 3 healthy meals a day.

What would make you excited about a CAFPC?

If it had enough power to influence policy, if it is Action oriented with model projects, Consensus Building, Focus on Achievable Battles, if it is Built with common mission but operates as a coalition – agree to disagree..

What worries you about a CAFPC?

Will this replicate other entities that exist? We will need to research what exists.
Will this be an effective working committee? We will need to set up achievable goals
The issues cannot be too wide in scope - it is very important to develop focus.
Should the Council have a Political Agenda? This could alienate some important potential members.

Potential longterm outcomes for the CAFPC were diagnosed

- Assuring adequate food storage capacity throughout Chicago.
- All people in Chicago will have access to adequate staples while ensuring a range of food providers within all neighborhoods.
- Look over Pre-existing local food policy council charters & write one of our own and have the city pass their own food policy ordinance.
- Assist in the building of a state-wide policy to protect against large scale food emergencies.
- Getting food stamps to work at Farmers’ Markets
- Make sure people have access to supplemental food programs for which they may be eligible.
- Develop and support alternative food production-CSA, community gardens, urban agriculture, roof top gardens and other found spaces.
- Education of youth

continued...

NEXT STEPS:

A group of 27 of the sessions' attendees volunteer to commit their time energy to serve on a CAFPC. Those in attendance agreed that they will support the creation of a CAFPC and that this should be one of the issues that the Illinois Food Security Summit promotes for resource support. The group will continue to be representative, it should endeavor to invite groups that did not attend the summit or this session. The CAFPC will document its own development process.

The CAFPC will be careful not to reinvent the wheel, examining best practices from other cities, perform an analysis of previous work in Chicago on Food Security and Policy, as well as collecting data from the Community Food Security Coalition on other models.

The CAFPC will develop the scope and then commission a research study that will assess and map the state of the food system in the Chicago region. Using the results of such research, the council will work with all stakeholders to develop a long-range strategic plan to execute its vision, values, goals and mission.

ISSUE #30: Food Distribution

CONVENER(S): John Ukpong – Will Feed Community Organization – Chicago, IL 60621

PARTICIPANTS: John Ukpong – Will Feed Community Org. Inc., Kenneth Endress-Mes-Elea- Hunger Action Group, Chandra Libby-Urban Family & Community Center Hector J. Villfine-C.D.H.S., Phillip Kapela-THE PORT, Glenn Chalmers, Cathedral Shelter, Christene Dykes-Sorrells Catholic Charities, Rand Sparling-Shastian, Ellin Learned-Suburban Area Agency On Aging, Cheryl Sugent-ILL Dept on Ageing, Y. Hames-Catholic Charities Diocese of Joliet, Liza Cowden, USDA, INS, Midwest Region Cynthia P. Gebrie-Udogoysber,documenter, Mary Hayes, Northern Illinois Food Pantry, Gary Garland, Lakeview Pantry, Elaine Bree's-Hunger Connection, Linda Hampman, Kraft Foods Erika Allen, Lutheran Family Mission, Chicago-Family Resource & Support Dept Manager, Carmen Flores-Rance San Lucasuce, Donald Whitted- Thornton Twp. Marti Bjornson-Green Net, Pat Bush- Peoples Resouce Ctr., Wheaton, Ruth Stanley-Southwest Chicago PADS, Kate Machv-Greater Chicago Food Depository, Angel LaLuz-Greater Chicago Food Depository, Thressa Canner McMahon-Greater Chicago Food Depository

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

The problem of hunger is not availability of food but getting the food to those who need it. This is where food distribution is key to feeding the hungry.

From the farm to the kitchen table there are middle men controlled by economic laws. These middle men control the Storage, Processing and Transportation.

The amount of food in the system is predetermined to protect the price. The government even sometimes steps in to buy the “Surplus” have reserves and stabilize the price while the poor goes hungry.

Government regulations is intended to make the food safe but it does not make it available to the poor.

Farmers participation in direct food distribution may help making transportation available in some area may also help. Corporative Food Centers, Food club, Community Food banks can all help to Distribute Food to the hungry.

Thirty (30) Participants attended the session but 25 signed in.

ISSUE #31: No One Should Go To Bed Hungry

CONVENER(S): Joyce Anne Brown – Englewood Food Network – 1406 West 64th Street – Chicago, IL 60636 – (773) 778-7271 Fax: (773) 778-7572

PARTICIPANTS: USE Hunger Hotline of IL Hunger Coalition 1-800-359-2163 for all hungry people they also speak Spanish. Evrydice Moore, Anita AL Cantata – United Church of Rogers Park, Gladys Howell – SouthEast Emerg. Food Pantry/ADA S. McKinley Family Services, Y. McDonald Hames – Catholic Charities Diocese of Joliet, Sr. Judy Birgen – Chicago State University, Mevvil Prager, Liz. Cowden, Laurel Dickerson IDHS, Pat Bush – People’s Resource Center, Veronica Rivers – Chicago Anti-Hunger Federation, Jennifer Doherty – Chicago Anti-Hunger Federation, John Ukpong – Will Feed Community Organization, Mara Lappin – CDHS, Audra Wilson – Nat’l Center of Poverty Law, Angel La Luz – Greater Chicago Food Depository, Carole Holiday – Dept. of Consumer Services, Mary Hayes – Northern Illinois Food Bank, Osunrete Adssanya-Kerr – Lutheran Family Mission.

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

1. How is Food Wasted?
2. Kept too long.
3. We can call hotels and fast food services and asked if we can pick-up foods at the end of the day to give out the next morning?
4. Participate in Food Rescue/Recovery Programs asked for more of these programs.
5. Call 311 for Chicago Emergency Food System – open 7 days a week 24 hours a day. This is set up for homebound clients.
6. Call the Greater Chicago Food Depository for a directory of the area near you or your client, that has emergency food.
7. Call the Illinois Hunger Coalition (312) 629-9580.
8. Call the United Way, asked for the Blue Book (There is a \$30.00 charge)
9. Have a Food Drive with a list of needed items. A. Canned Meats, B. Meals in a can (Chili).
10. Find Out whose shopping.
11. Work with your local IDHS.
12. Transfer Information to everyone you know client/and servers.
13. United Services with the city, state, providers and servers.
14. Call to find out how we can serve the Correction release program. Ms Dixon (773) 843-9158. Women Justice Department There will be an early release. What resource do you have available in your community. Ask! How can we serve? What special needs will they have?
15. Write Letters or Post Cards to your National/State/Local Legislators:
16. Call or write your alderman and asked them about the voters that need them and their assistance. Send post cards to 1571 Senate Bill – US. This bill is about Farm and Food Stamps. The people to contact are Senator Durbin and Senator Fitzgerald.
17. Call in a Nutritionist to set up a recipe and a menu to use the products and sample taste of the products.

ISSUE #32: Is it fair to ask, “Do Hungry People Care if it’s Organic?”

CONVENER(S): Ted Ernst

PARTICIPANTS: Glenn Chalmers, John Huston, Mary Peery, Ken Dunn, Gary Garland, Julie Samuels, Roger Smith, Tom Deters, Linda Calaflore, Eden DeGenova, Jessica Bullen, Stan Schutte, Roscoe Allen, Daniel Block

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

There appears to be a split at the summit between organic activists and emergency service providers. These two passions (organic & poverty/homelessness/hunger) guide our work. Is there a way to bridge this gap?

- Organic food cannot be stored or transported long distances meaning it’s price competitive locally, but not far away.
- Locally grown quality produce can feed rich and poor people.
- Example of organic farmer in city selling \$4/lb to restaurant, \$.50/lb to neighbors, and free to food pantries. Restaurant only wants 6 in diameter tomato so 5 in diameter are surplus, just as tasty and nutritious, however.
- Seniors have difficulty getting to pantry.
- Pantries sometimes have poor quality food.
- Calling names not useful (“band-aid” etc)
- Today, a pantry that could get organic food wouldn’t necessarily label it as such. They’d be willing to distribute information and be part of the education process, however.
- There is a perception that organic is crunchy or yuppie food. Education is needed.
- Emergency providers don’t seem to know that they should care if it’s organic.
- Another pantry said: “It doesn’t matter if it’s organic. Clients will choose organic or non without knowing difference or caring either way.”
- Kids (and adults) prefer canned over fresh. Convenience foods rule the marketplace.
- 70% of American consumers was meal in 20 minutes or less. We live in a lazy society.
- Was this created by the free choices of people or by government policy or by marketing budgets of large corporations? Very clear opinions on this, but no consensus reached, nor real dialogue on this question.
- Opinion: If we had a true open, democratic system, competition would be fine, BUT corporate advertising precludes free choice.
- Why is current food supply safe or not safe? Opinions differed and more information seems to be needed.
- Opinion: Education leads to people choosing organic.
- Organic is more labor intensive, thus providing jobs.
- Do emergency service providers have to act based primarily on economics?
- Poor people don’t have choices to buy organic in their neighborhoods.
- We have an obese society from so much processed food.
- Historical choices have created a society where two (or more) incomes are necessary to support a family

- Advertising influences choices, but choice still exists.
- How can we get organic food into poor neighborhoods?
- Is it a myth that organic costs more to produce?
- There is greed in the system
- There are farmers that are willing to donate surplus, but they don't know how.
- More data needs to be collected (perhaps by Food Security Council?).

Goal: Quality and nutrition of food for everyone is the highest possible (We all agree on this, but when trying to define these terms, lots of disagreement)

Process conclusion:

Disagreement is healthy and leads to creative solutions IF we can remain respectful of each other and not judgmental. "Right/Wrong" paradigm not helpful.

Substantive conclusion:

There are two different systems of production/distribution (organic/conventional). We should let them compete to supply the emergency food system.

ISSUE #33: By-Passing Corporate Control of the Food Supply: Free Trade vs. Local Control

CONVENER: DALE LEHMAN

PARTICIPANTS

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR MAJOR STEPS

What are the problems and why are they important to be aware of in the context of local food security

-Establishing and controlling new markets is a prerequisite to large scale implementation of sustainable agriculture and food security and consistent accessibility

-The current corporate dominated food system does not include the dynamics that arise in a community with regards to access to quality of life and basic necessities. Corporations drive rampant development when they move in, or leave decay and instability in their wake when they move out. They are profit, not value, driven.

-problems with values of the system
-too much political/corporate revolving door
-distorted process

-Truth in knowing what safe, healthy food IS needs to be a priority in Illinois. Stakeholders in the food system (community members) need to know the truth about what they are eating.
-consumer choice

-global interests and global corporate free-trade organizations drive commodity imports and exports...determining what we eat, and when, secret agreements on tariffs and trade are NOT a part of public dialogue

Info:

www.Turnpoint.org
www.tradewatch.org

What are we going to do about it?

-Major events that encourage public participation that educate and provide information in the process

-Access to the public airwaves to promote and market food choices and why those choices are important

-must be a clear and concise message (See Turning Point Project)

-force legislators (Chicago food policy council, Local Organic Initiative, Schools Campaigns) to give equal access and influence to local enterprises that promote food security and food sustainability and safe, healthy, nutritional food.

-inform state legislators about trade issues that affect local choices and consistent accessibility to food

-Choice is choice between HEALTHY and UNHEALTHY FOOD

another definition:

Food that promotes HEALTH, and NOT DISEASE.

Organic, but need a better and more expressive and inclusive definition that informs people about healthy choices.

Healthy food does not start out diseased or promoting disease, that is, at it's most healthy (therefore most optimal).

-no hormones

-no antibiotics

-not genetically engineered

-no pesticides

-produced under fair trade conditions

Thus: know that our food system choices are no longer necessarily those that are health promoting, especially for populations at risk, and knowing and promoting the alternatives and making them viable.

-empower people with information that influences their purchasing choices

-series of public televised forums

-make the learning process FUN

-combine music festivals with public speaking events

-garner more visible spokes people; Danny Glover, public figure advocates for environmental and social justice and food and nutrition

-plug above ideas into the Food and Farm Chitauqua, Rolling Thunder Down Home Democracy Tour, March, Chicago :Community Food Security, hunger, and access to food are core values for urban/rural communities...issues intimately linked and lots of possibilities for education and synergy. Appeal to a mass audience with national music acts, speakers, community leaders (Jesse Jackson Jr. scheduled to speak) Opportunities for linking the issues promoted in this conference and promoting and educating people about food, hunger, food safety, food production and food production systems....with national exposure, and local focus.

And GOOD FOOD!!!

-Make these things a priority in Illinois legislative agendas and anchor them in local situations, do the solutions by networking local resources.

ISSUE #34: Access to Child Nutrition Programs to enhance education

CONVENER(S): Joan Le Sueur

PARTICIPANTS: Johari Cole, Joellen Tumas, Mark Haller, Liza Cowden, Stephen Doug Bbssam

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:
After introductions, we shared and exchanged the following:

The federally-funded USDA Nutrition Programs provide reimbursement to those approved sponsors serving meals to children 2-18 years of age in schools, day care homes, centers and during summer months via the National School Lunch Program, School Breakfast Program, Child and Adult Care Food Program, Special Milk and after-schools snacks.

Kids Café services are providing meals to some of the same audiences as Child Nutrition Programs. We need to check into the possibility of Kids Café eligibility in participating in Child Nutrition Programs.

Investigate any opportunity for schools to purchase organic foods from local farmers. Presently, the pricing is cost inhibitive.

The positive contributions of organic foods.

Conversion of conventional farming to organic farming.

Equilibrium Formula- four quadrants-supply and demand, price, employment and providers.

Long term affect of food- nutritional quality contribution versus the immediate need of satisfying hunger.

This group did not develop any conclusions or discuss next steps.

ISSUE #35: Legislative Alert

CONVENER(S): Illinois Hunger Coalition

PARTICIPANTS: Connie Probst, Diane Doherty

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

Legislative Alert

Please call, fax or email Senator Peter Fitzgerald and ask him to support the nutrition provisions in the farm bill currently debated in the US Senate. Senator R. Lugar (IN) has proposed \$10 billion over the next ten years to restore immigrants and 18-50 year old adults without dependent children to the food stamp program reversing changes made by welfare reform impacting 34,000 immigrants and 50,000 single adults in Illinois.

Talking points:

- Physicians for Human Rights have found that legal immigrants are more food insecure than the rest of population.
- Many 18-50 year old previously eligible for food stamps are now restricted to receiving them for 3 months in a 36 month period. This makes food insecure a population that suffers from physical and mental health problems and illiteracy.

We need your help to restore food stamps to vulnerable men, women, and children in Illinois. Please ask for where Senator Peter Fitzgerald stands on the farm bill.

Senator Peter Fitzgerald

Telephone 202-224-2854

Fax 202-228-1372

Email peter_fitzgerald@fitzgerald.senate.gov

Please call Senator Richard Durbin and ask him to urge other Democrats on the Agriculture Committee to support the Lugar Farm Bill.

Senator Richard Durbin

Phone 202-224-2152

Fax 202-228-0400

Email dick@durbin.senate.gov

ISSUE #36: Local Organic Food Distribution and Infrastructure Needs and Models
(Relates to Issue #18)

CONVENER(S): Juli Brussell/Michael Altenburg

PARTICIPANTS: Will Allen, Roscoe Allen, Tracey Redmond, Orrin Williams, Gary Cuneen, Dale Fiste, Sonia Kugler, Lynn Peemoeller, Terra Brockman, Barry Bursak, Mike Sands, Martin King, Joel Rissman, Rand Sparling, Tracy Sereiko, Stan Schutte, Cathy Morgan, Stephen Kleeman, Dela Ends, Del Braaksma, Jessica Bullen, Erika Allen, Donald Whitteo, Rhonda Purwin, James O. Jones, Martha Bazik, Anne Patterson, Laura Black, John Thurman, Janet Gamble, Cheryl Sargent, Margaret Saunders, Adela Rissman, Marti Bjornson, Sue Enright

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

The first part of this session summarized Issue #18 and continued the discussion regarding consumer issues relating to organic food marketing and distribution and the need to determine potential solutions for these issues, as well as possible next steps. The group identified a number of models with the potential of establishing a more secure alternative food system. Basing this system on organic food offers the critical security of a more self-sufficient, local food economy based on environmentally sound production practices that protect soil resources as well as groundwater and surface water to ensure sustainable and continued food production. The goals are to provide locally based organic food to communities within a system that also provides a living wage to regional farmers.

Possible Infrastructure models for organic food distribution include:

- 1) Schwann's Foods –Direct Truck delivery to consumer homes
- 2) America Fresh (California) At-farm Pickup system delivered direct to restaurants
- 3) Red Tomato (out east)
- 4) Alternative organic wholesaling system modeled on Chicago's South Water Street Market, based on regional and local pick-up/drop-off sites with delivery to the Chicago area. This includes a warehouse facility, coolers, access to minimal processing and packing, adjacent community incubator kitchen for processed products, and delivery to restaurants and institutional customers. Retail sales would also be available.
- 5) Extension and intensification of current Community-Supported Agriculture farms (CSAs)
- 6) Community Food Centers, based on storefront community facilities with direct access by community members to farmer products. Functions as a food co-op, farmer delivery point, community-based processing facility, educational center for teaching/learning culinary skills and food preservation, food processing center with access to equipment, and focal point for ethnically appropriate foods for that community. Channels local food dollars into community-based jobs and local farmers.
- 7) Farmer cooperatives offer great potential for on-the-ground pooling and marketing to wholesale, retail and direct consumer markets for all crops and livestock products that can be locally produced. (i.e. Organic Valley (CROPP), Midwest Organic Farmers Marketing Cooperative, HomeGrown Wisconsin)

8) Intensification of local farmers markets, such as Green City Market. Make them easily accessible to regional farmers and local residents. Facilitate increased organic product offerings such as meat, eggs and dairy.

See John Ikerd's speech on community food systems—found at www.communitygardening.com)

Key Notes from the group: Do not fall into the trap of assuming this alternative system must look like or recreate the current industrial food model—take the best of the current system and adapt/adopt other key elements to make this system deliver safe, healthy organic food where it is needed and wanted. Assess and work with the greatest strengths of each sector (such as farmers, distributors etc.)

Organic food available from farms regionally and locally at this time include: Produce, herbs, fruit, meat and poultry, dairy, eggs, grains, soybeans, nuts, seeds.

We must focus on eating seasonally for this system to be regionally self-sufficient. We need to grow more organic farmers to ensure an increasing and consistent supply of these products. We must develop pricing structures that provide a living wage to farmers who grow these products and provide food labels that provide enough consumer information about who grew the food. We must connect the urban and rural components in this region for an information network that facilitates supply and demand reconciliation.

We must facilitate consumer preservation of food during appropriate seasons, such as supplying community freezer space at a reasonable price and having community kitchens available with canning and dehydrating equipment, as well as providing educational tools for safely using these methods for seasonal preservation. Bulk purchases of organic food from farms during season can significantly reduce consumer cost for organic food while putting money in community farmers pockets instead of factory farms.

Farms can pool resources more effectively as a community of farmers serving communities than by acting in isolation serving remote markets. We need to facilitate this community connection by pulling together multiple stakeholders such as restaurants, brokers, processors, community food interests, consumer groups, emergency food suppliers, church organizations, farmers, distributors, retailers, food coops, food to discuss how-to mechanisms.

Organic food and farming's roles in community food security for the Chicago metro area and regionally in IL and this Midwest area are to become a source of a safe, secure locally produced food that can be sustained indefinitely for the region's population without further degradation of critical water and soil resources.

Next steps: We need a broad framework that incorporates multiple distribution models on a community need basis. The Local Organic Initiative will seek funding to develop this framework based on further stakeholder input. Once the framework is established through the LOI, we will look for capital resources and the social capital necessary to implement this food security initiative.

Discussion Points: To what extent should/can government be involved?
What role can University of Illinois Extension play in education, facilitation and implementation?

How do we garner the political will of all involved constituent groups to make this a food security priority?

Physically, what elements do these multiple distribution systems need to function effectively? Socially, what elements do they need?

We need to understand and work within several scales of production and distribution to effectively reach all constituents.

We need innovative economic models to make effective organic, family farm-based systems provide a large volume of food to the Chicago metro area and the rest of Illinois and this part of the Midwest region. We can start with European models and look at their food security links to organic, local production.

Urban agriculture needs to be a key component of an organic food security system. And we must work extensively with existing farmers to help them grow new farmers as well as grow their own production and marketing systems.

We must develop an effective farmer-to-farmer mechanism for information exchange regarding production, such as crop varieties and livestock volume and what is regionally appropriate, and marketing. One solution is to augment and facilitate the growth of the Organic Farmer Agency for Relationship Marketing (OFARM) and the Organic Farmers Marketing Association (OFMA).

Summary: We need a large framework for organic food security and distribution, comprised of multiple distribution models that are community-specific and provide living wages and profits to local /regional farmers. The Local Organic Initiative will seek funds to continue the process with stakeholder discussions that generate action steps, such as establishing physical distribution mechanisms, and for capital needs to implement proposed community-based facilities as well as farmer information networks and consumer alliances with farmers.

ISSUE #37: Meeting the Nutritional Needs of Older Persons

CONVENER: Cheryl Sugent

PARTICIPANTS: Amanda Solon, Naomi Byrd, Gwendolyn Byrd, Patricia A. Vance, Ellin Learned, Gary Terpstra, Jeri Marxman, Cindy Worsley, Teresa Adams, Donald Whitted, Annie Ballard

SUMMARY OF KEY POINTS, CONCLUSIONS, and/or NEXT STEPS:

The older population is the fastest growing population group, especially those of advanced age. There are nearly 2 million older persons in Illinois and many of them are at nutritional risk. Older persons have many unique circumstances that affect their ability to meet their nutritional needs. Those include: having limited income; being homebound and not being able to shop for food; living alone, isolated individuals are less likely to cook or eat properly; chronic disease, which impacts what the person is able to do, such as cook, and the person's health is affected by what they eat; most take prescription drugs, which impacts on nutritional intake, may cause reactions or affect one's appetite; the ability of an older person to speak English; and last but not least, the willingness of older person to come forward when they might need help. Finally 5% of the older population in Illinois live in long term care facilities and they are particularly at risk of malnutrition and dehydration because of chronic illnesses.

Many federal, state and community based programs are currently available in Illinois to assist older persons, yet many persons are not aware of them. There are congregate meals and home delivered meals available and also in-home services where homemakers can assist the older person with shopping and meal preparation. Shopping assistance and transportation services are available in some areas if older persons are able to leave their homes. Many other services are also available to seniors that do not directly provide nutritional assistance, but improve the well being of older persons, address isolation, which may improve the way that older persons may feel about themselves in general and about preparing meals, cooking, and eating.

Older persons are members of the community and sometimes live with other family members. In those cases, all community organizations that serve some members of that family should be aware of the services that are available to older persons and be aware if there are older family members of the person that they may be serving.

Older persons are a very diverse group of individuals, some want to be active and healthy and others choose to be left alone. Some want to address nutritional issues and some do not. These individual preferences must be kept in mind as programs try to identify and serve these people. Older persons are also a wonderful resource for other programs.

Continued...

Many resources were identified as available to help reach older persons and to help meet their nutritional needs.

- The Cooperative Extension Service offers various materials and classes such as cooking for one, gardening, etc.
- Seniors who come forward as volunteers are a resource in programs such as gardening and child care centers and they can also gain information on nutrition and other programs.
- Churches are a resource for older persons because many older persons go there when they need help and churches may be aware of people who need help and can refer persons to nutrition or other programs.
- Food stamps are a resource however, they underutilized by older persons. The small amount of benefit that they would receive coupled with the difficulty in applying for them and the stigma attached to them all serve as barriers to older persons using this resource.
- Police Department's and state's attorneys can be of assistance in both identifying persons that need help as well as be a resource for people who contact them. They should be aware of the nutrition and related services that are available to older persons.
- The Senior Farmer's market, which began this summer was an excellent program to make fresh fruits and vegetables available to older persons.
- Some local communities have offices or commissions on aging which provide assistance and referrals to seniors.
- Some local grocery stores have set up senior shopping days where they provide transportation to the grocery store and package products like meat in smaller packages.
- Food pantries are a resource for older persons, but the way that food is packaged, the size of the product packages, and the ability of the older persons to come pick up the food should be kept in mind.
- Small community senior clubs and church clubs can help seniors learn about nutrition programs.
- Senior centers are an excellent place to have programs for older persons where they come forward for activities, such as a recreational or fun program and then get information on nutrition programs.
- Local community organizations and churches can help identify those older persons at greatest risk and encourage them to come forward.

- Programs that offer food may bring people forward. For example, offer a program on Medicare and provide refreshments.
- To find out what will bring older persons forward for help, ask them what they want!!
- Put information on nutrition programs in grocery stores, where they might be thinking about foods and the cost of food.
- Many older persons might come for services, but they need transportation to get there.

Nutritional services are available for older persons throughout the state. Many other services offered to older persons are not direct nutrition programs but they all contribute to the person's well-being and make the person known to the service network. Then those at nutritional risk might be identified and provided assistance.

If information is needed on the nutrition or other services for older persons in Illinois available throughout Illinois, persons should contact the Illinois Department on Aging at 1-800-252-8966, or e-mail at ilsenior@aging.state.il.us , go to the Department's Web Site at www.state.il.us/aging or contact your local Area Agency on Aging.

ISSUE #38: Green Mapping: Current Assessment of Community Food Security in Chicagoland

CONVENER(S): Marti Ross Bjornson, Coordinator, GreenNet

PARTICIPANTS: Carolyn Thomas, God's Gang; Cathy Morgan, Prairie Crossing; Eden DeGenova, Garfield Park Conservatory Alliance; Eric Salus, Gingko Organic Gardens; Mark Bouvier, Hull House SBDC/Pontifex; Beverly Decker, Chicago Anti-Hunger Federation; Tracy Sereiko, Sustain; Cliff Dienbene, Catholic Rural Life; Norm Alper, Lincoln-Belmont Pantry; James Bell, Sustain; Harry Rhodes, Growing Home; Mike Sands, 70th Street Farm; Mike Sands, Prairie Crossing; Daniel Block, Chicago State University; Ken Dunn, Resource Center; De Braaksma, Heifer Project; Donal Whitted, Thornton Township

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

The necessity and potential for developing a comprehensive assessment and mapping of CFS topics, concerns, and stakeholders is both a possibility and a challenge. Any assessment map would be multi-faceted and multi-layered.

Nationwide there are numerous models of Green Maps that identify various relevant sites: parks and gardens, restaurants and stores, institutions and organizations, among others. In Chicago there are several existing mapping projects.

<http://www.greenmap.com>, <http://www.artic.edu/webspaces/greenmap/>

How a CFS Map would serve the needs and goals of Chicago's diverse stakeholder or customer base must begin by identifying potential "customers" of this CFS Mapping Project.

One impetus for interest in this project arises from a data gathering project undertaken by GreenNet: Chicago Greening Network, which identifies community gardens in the city. One goal of this project was to connect gardeners and resources in an equitable manner and to focus advocate institutions' efforts where the need was greatest. Additionally, it can offer an opportunity to train individuals in GIS techniques and field site research

Key points

1. There are many existing data bases, research projects, and expressed needs relating to a CFS Map. How to assess and map the relevant issues should begin with an identification of existing mapping projects, data bases, and research/assessment projects.
2. Identify "best practice" projects nationwide.
3. Define who the "customer" or "stakeholder" is. Identify for whom this would be useful. Ask them what they need to know and have a hard time finding. Formulate a project that identifies these needs.
4. Create both a text document and a web site/map overlay that identifies the name, location, and services of sites that fit selected category: conventional distribution sites (groceries, restaurants, community resources (community gardens, food

pantries), alternate distribution (CSAs, farmers markets), passive green sites, and advocate and resources agencies, as well as relevant commercial sites.

Next Steps:

1. GreenNet proposes follow up and to compile data identified in the Key Points 1-3.
2. Identify and propose a Pilot Project as an outgrowth of the work completed in Step 1. Write a grant proposal to carry out this project.
3. Completion and results of the Pilot Project will be the first steps to the development of future, more comprehensive research and mapping.

Why Do This Mapping Project?

”Consumers’ would be able to use this tool for asset management, to locate “links” in the Community/Local Food Security System, to provide and benefit from identified resources, to help in the establishment of a Local Food Policy Council, and to answer numerous questions and needs expressed during discussion sessions of this Summit. Among these are questions of capacity and demand, marketing and distribution, feeding the hungry, sources for organic food.

The project can benefit from the power, flexibility, and potential of the GIS system and the computer, as well as the expertise available in the Chicago Metropolitan Area.

What are the potential look of this project?

- Interactive, multi-faceted website, with links
- Printed maps and listings of specific GreenMap categories
- Handbook or guide

ISSUE #39: Legislation

CONVENER(S): Roger Schmith

PARTICIPANTS: Eurydice Moore, Stan Schutte, Mary Hayes, Sue Enright, Barbara Theus, Adrienne Jones, Gwedolyn Byrd

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

The legislation session went to two sessions, one Thursday, one Friday. Thursdays session focused on the why advocacy is necessary and some ideas about how to do good advocacy. Some thought which have been successful are face-to-face meetings, letters by mail, email with name and addresses, phone calls, and others. Much of the time was spend on story telling of how to most effectively affect public policy that result in keeping the structures of hungry people in place. Everyone was encouraged to have a legislative issue for which they will do active lobbying.

- How to get money for education and welfare.
- How to meet legislators.
- How to effect affordable housing
- Slogan – WHEN GOOD PEOPLE DON'T VOTE, BAD PEOPLE GOVERN THEM.

Friday dealt more with the issues that need our lobbying efforts.

- AG Senate Bill 1501 should be supported. This bill is to reduce the agencies from 12 that deal with food to one.
- TANF issue to be re addresses next year.
- WIC funding to be addressed next year.
- Farming Market Coupons pilot program for WIC and Senior citizen
- At the state level - Illinois Public Policy Network
 - ? How do so many bills get hung up in committees and never get to the floor for vote?

Again Friday was a great session with much story telling.

ISSUE #40: Veganism and feeding the world:

CONVENER(S): Amanda Solon

PARTICIPANTS: Faith Bugel

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

Although there has been an emphasis on a vegetarian /vegan menu, we noticed there has been little discussion of vegetarianism/veganism as a political strategy. As a political strategy, we concluded that vegetarianism and veganism can offer more food to more people with fewer resources. As one example, we can feed a lot more people with the amount of grain it takes to feed one animal. Also there has been a lot of emphasis on the need for protein, however peoples' protein needs can be met with soy, and many other vegetable protein sources. We hope that as the collaboration on this issue continues that this point remains part of the discussion.

ISSUE #41: Is our food vulnerable to terrorist attack? We recommend that this statement be issued at the conclusion of the Food Summit in answer to this question.

CONVENER(S): Charlotte Nold

PARTICIPANTS: Tony Ends, Cynthia Gehrie, Ted Ernst, Jennifer Nelson, Kenneth Endres, Mayo Underwood, Renee C. Randall, Dela Ends, Mike Flynn, Diane Doherty

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

The terrorist attack of Sept. 11 on the United States has made many of us painfully aware that our drive toward efficiency in agricultural and food production has created a system that is extremely vulnerable to attack through the food chain. Our food systems today hold tremendous potential to be used as weapons systems by terrorists.

Because of the centralization, specialization, scale, concentration and anonymity of our food production system, there is concern that harmful, deadly and poisonous substances could be delivered by the same mechanisms as healthful food.

Furthermore, there is potential for disruption at every phase of the food chain that would be catastrophic for populations that depend on this food delivery system for survival. Our food production, transportation, storage, handling and processing links in this chain are susceptible in a time of crisis:

In a time of crisis we might lose delivery of oil, gas and other petroleum products that would stop food delivery and compromise the growth of crops that depend on energy for production of fertilizers, pesticides and herbicides. At this time shorter transportation and delivery routes from local growers, and growing methods that do not rely so heavily on fossil fuels would provide greater national food security.

In a time of crisis the government subsidies that directly and indirectly total over \$90 billion annually to support large farming industries, will be needed for other means of defense. At this time a better use of these subsidies would be to develop local production capabilities that are decentralized, diverse, smaller in scale, integral to local economies, dispersed and that integrate crop and livestock production would minimize the damage and likelihood of massive destruction of the food chain during a single attack.

In a time of crisis the small scale farmer will not be able to supply enough food to local markets, and food from distant markets may either be unavailable or transportation to market may be blocked or otherwise disrupted. Most cities do not have enough food on hand to last more than 5 days without additional deliveries.

Therefore, the Illinois Food Summit asks that each city set goals for food security that include:

- Local food production capacity
- Food storage for emergency disruptions in supply systems

- Incentives for local food production and processing particularly in low income areas
- Training for small scale, alternative methods and practices that are not dependent on the centralized growing and processing structure
- Protection of viable seeds that are not hybrids, so that farmers can develop their own, independent seed sources.
- Mechanisms for maintaining and securing agricultural lands in the vicinity of urban areas and transferring them to a new generation of farmers.

We ask that each county establish farm preserves to generate a potential to feed ourselves in the same manner that they have established forest preserves to protect nature.

We ask that educational institutions from secondary vocational agriculture to the land grant universities start providing training that supports a sustainable and more secure food production model.

We ask economic development authorities to use the methods and financing structures in place that presently support manufacturing development and job creation, to stimulate regional, local food processing and provide greater incentives for farmers to produce for local markets rather than large scale commodities.

We recognize that if these steps are taken, in addition to making a more secure food chain, they would stimulate local economies, improve farm income, provide greater access to fresh and nutritious foods, protect the environment and green our urban areas.

ISSUE #42: Organizing for Change in Illinois (Friday afternoon)

CONVENER(S): Connie Probst

PARTICIPANTS: Juhanna Hardin, Steve Blessman, Carmen Rance, Beth Nabors, Les Brown, Annette Broome, Margarite Berry, Joellen Tumas, Pat Bush, Kenneth Endress, Angel La Luz, Joan LeSueur

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

The discussion was initiated with principles of organizing such as issues versus the problems, relationships, strategy, self-interest with polarizing.

Some key initial discussion: need a system wide change, formation of a Council who will continue what was started at the Illinois Food Security Summit. If there is life after this meeting, more people will be needed to think and work outside the box.

Strengths to Organizing:

Pooling resources, united front, ok not to always agree, varying levels of power, strength in numbers, energy, targeted audiences—our clients, non profits and for profits at the table.

Barriers to Organizing;

Not looking outside of the box, territorial, terminology by various groups, IL slow to change, people missing from our discussions at the summit such as General Mills, ADM, IL Public Health, geographic/distance, hungry people, conventional farmer, medical Doctors, ad business, diverse issue, target audience, time, leaders for development of this process, multi-faceted versus a single issue or problem.

Other areas of concern to organizing would be: power in IL is controlled by 5 people, policy changes versus policy change with appropriations, Mayor versus city council, Chicago versus downstate, and coordinated through many organizations versus one new organization.

As an immediate follow-up to this summit, a web page could initially keep participants informed of future developments. This way people will know the progress of the long term developments. This could be the starting point for a strategic plan with the planners.

Seed money would be necessary for the organizing and the development of future plans. No energy on developing this further

Research:

For serious organizing, research will be key to future developments

Kinds of research needed:

Mapping: access to food, seed to table (a flow chart)

Who else has done some research: Toronto, Hartford

Who are the hungry people, how do we count them, and who are the people falling in between the cracks

Reliable research tool

Avoid duplication

The insecurities of the systems

School nutrition

Ethics and confidentiality

Farms to schools: CA—Healthy farms and Healthy kids

Choices of food by people: cost, accessibility, availability

Food Stamps and farmers market

Growth and development without nutritious food

Best programs and best practices

Marketing messages used

Who would do the research?

Universities and Institutes with credentials

Most qualified

Review other research models

Timing was the key when discussing who should and should not be at the table. Media somewhere needs to be there, staffers of politicians who access to dollars and people with power.

Money for organizing and food security is available through USDA food security division

but this division has limited resources. Developing a video about food security would be a great educational tool.

Organizing will need to representatives from the various sectors about food security.

ISSUE #43: Good Healthy Food Available To All People

CONVENER(S): CAROLYN D. THOMAS

PARTICIPANTS: NERES GONZALES

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

CANCELED AND COMBINED WITH SESSION ON FOOD POLICY .

COMMENTS: PUBLIC POLICY AND POLITICAL ACTIONS SHOULD BE INFLUENCED TO:

SANCTION THE ESTABLISHMENT OF COMMUNITY FOOD CENTERS, THAT WILL PROVIDE LINKAGES BETWEEN PRODUCTION TO CONSUMPTION OF HEALTHY FOOD.

IN EVERY COMMUNITY:

FARMER TRAINING

URBAN / FARMERS

CSA'S

WIC

USDA

TRAINING/EDUCATION

LAND USAGE

VICTORY, AND /OR COMMUNITY GARDENS, ALTERNATIVE FOOD SORCES

FOOD KITCHENS

PANTRY

RESOURCE PLANNING

STATE CONSERVATIONIST

DOCTORS/NUTRITIONIST

RECYCLING

DISTRIBUTION

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ISSUE #44: Flawed Economic Model Forced on U.S. Agriculture

CONVENER(S): Dale Fiste, Churches' Center for Land and People

PARTICIPANTS: Janet Gamble, Christopher Newhouse, Anne Patterson, Martha Brazik, Martin King, Stepanie Knol, John L. Huston, Cristobal Benro, Erika Allen, Mary Peery

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

GOVERNMENT

Current government programs are designed to stimulate production of commodities by establishing price "floors", even if there is an oversupply. This short-circuits basic market signals for those managing our production acres.

Government programs involve processes that are based on same old same old mind set with no consideration for the rural Culture. We see a need for creative thinking in legislature that would consider:

- Creation of new marketing models, including publicly owned infrastructure.
- The need to encourage public institutions to recognize alternative farming models that are viable.
- Providing beginning farmer assistance.
- Establishing "green credits" to assist farmers in transition to organic and other consumer driven, non-commodity based agriculture.

Like it or not, we must voice our opinions loudly, consistently, and (if needed) obnoxiously in the political arena.

CONSUMERS:

Consumers need to make the demands for change. Consumers are the source of the economic chain in the community, and any new marketing model must place consumer needs at top priority.

Consumers know (or can be taught) there is a difference in food quality (taste, nutrition, texture, freshness, safety, etc.) are demanding high quality (with a variety of definitions), and have indicated a willingness to pay for perceived value, i.e. Hy-Vee and Cub Foods offering organic produce. We are of the opinion that consumers need to be educated regarding the benefits of locally grown foods and provided with information about their right to know where and how their food is grown, including awareness of existing technology for identity preserved origins. Mostly, we all need to ask "Who MOST benefits?" when we spend our dollars (vote) as consumers.

FARMERS:

Farmers need to be open to alternatives to "Commodity Mentality" which can appear risky (scary). They need new information that reintroduces them to the small farm experience, including and involving those who have been labeled "hobby farms".

As farmers consider alternative models for access to consumers, we submit consideration for something that would be called “relationship marketing”, that is, more “person to person” contact

Farmers need to make a commitment to future generations of family farmers by pressing for models to link beginning farmers with retired land owners, and that the “culture” of agriculture, that indefinable quality of life and connection with the land, must be recognized as viable and important as they make rural living decisions.

MISCELLANIOUS:

A dual marketing system, allowing small acreage farmers to co-exist with large acreage farmers, is an idea worth consideration as the process of change continues in agriculture. The industrial economic model has been part and parcel of how we have come to be where we are. Trying to force small-scale agriculture into that model can only result in disaster.

It is imperative for all of us to find a process to empower low-income people to participate in the “right to choose” (healthy food).

The alternative agriculture community needs to access farm media regarding organic, sustainable, alternative success stories.

Alternative agriculture economists are being purged from academia.

ISSUE #45: Food, Culture and Society

CONVENER(S): Ladonna Redmond

PARTICIPANTS: Tracey Redmond, Anni Herben, Barry Bursak, Carla Wright, Paul Goodman, Margaret Aiseayew, Gary Carmean, Pat Stieren, Annie Ballard, Esther Nieves (EneNghd.House) Ellin Learned, Jaime Zaplatosch, Linda Calafiore, Veronica Rivera, Sr. Judt Bergen, Robin Orr, Cindy Worsley, Jessica Boullern, Teri Marksman, Rhonda Purwin

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

What is Food to us? Example “Soul Food” – Culture background, what comforts us is subjective, depends on background—Culture bias - For food through culture, (example snake) mental foods, (example organ foods, texture. Association of Food with people (taste, texture—supportive of decision) example, cooked vs. uncooked foods (e.g. sushi)

Food security issue availability and hunger (WWII food insecure) behavior is not always driven by need. Getting away from social aspects – dinner time
Food insecurity - difficult to overcome, WWII Depression, immigrant populations – foster children

Feast vs. Famine—Banquet mentality, society overeating , rapid eating, no idea how much was consumed. Body dis-connection to how food is grown, where waste goes isolation. WWI Depression- Food is a commodity, poor community, sharing is symbolic of acceptance honoring. Importance to pass on cultures-Food should NOT be used as a weapon

Fast Food Culture - (McDonalds, Hamburger Helper, Prepared Foods, Microwave Food, Example kids with access to corn meal not knowing how to make corn bread.
Moving from nutritional and social content to eating in cars

Sharing culture through Food, (Mexican, Italian, sharing of ethnic foods) helps connect people through the different foods—can lead to learning about others. European cultures seat people alone, together is not successful. Contents of Family has changed from forty years ago. Non-traditional families (gays, lesbians, single parents) people living alone

Counters vs Dinner tables (Interaction is different. Kitchens as a “museum” - Share values, intergenerational sharing, --Bread baking - girl scouts, general non acceptance of bread, thrown away, appearance—need to teach parents/children together to increase acceptance.

Institutions must be commercially prepared (no baked breads or cakes)

Food welcomes people - Anxiety vs. insecurity, children exposure to different foods limited could be a result of kid stuff. Kids who learn to make foods will try new foods. If a kid is hungry, will he try what’s there? There are still things kids wont eat. (example Aphganistan – peanut butter in tubes

Major changes from social eating culture

Bonding has changed, (example women talking female issues in kitchen while men in the Living room.—Learning about issues related to being female—(men barbeque)
Kitchen is dinner table conversation, people are returning to use of kitchen as a place for conversation. How do we create bonding? (dishwasher impact, waiting for food to be prepared/convenience—cant compete with Arbys

Support for families has changed. Non-traditional role models help (shelters have meals together) Replication in home of shelter participants, example training in how to respond
Schools should plan children visits to where food is grown, processed.

Major movement from natural foods - (shopping daily, what's in season, locally available, farmer) Cheaper to cook from scratch, cooking volume is greater

Harmony to create community cohesiveness, building relationships, harmony kitchens, potluck style, exploration of herbs, cooking lessons, and a new value of society, challenge stereotypes and prejudice.

Program examples of teaching nutrition as good health practices: Operation Frontline, a program sponsored by Share our Strength. WIC nutrition classes, Charlie Totter cooking classes. Food Sanitation for community C-Cap, Careers Through Culinary Arts Program. Teaches basic enrichment program, restaurants, kitchens

Summary

Encourage the re-socialization of Food usage, dinnertime rituals, community eating, conversation/sharing values to encourage a positive social experience.

Create opportunities for people to take risks and share cultural differences. Creating and sharing foods creates trust (example, soup kitchen inviting people in to cook and share, Community Kitchens encouraging parents and children participation, show how foods really look and feel. Create supportive environment in institutions / residential / visit places where food comes from.

Support and encourage the use of alternative systems of food delivery (examples, CSA, Farmers Markets, WIC Food Centers) that include exposure to farmers, local availability and encourage community self sufficiency and access to stores.

Encourage exploration of cultural diversity (restaurants, church congregations, ethnic festivals and exposure to Afghan foods, understating could create a connection)

Continue to support Food as Nutrition Education , Identify and expand Best Practice Models Explore potential connections between community kitchens/community gardens and other institutions.

ISSUE #46: rBGH and Food Irradiation

CONVENER(S): JOY REESE

PARTICIPANTS: Judith Cortese-Garesche, Ethel Hammer, Stephen Kleiman, Joel Rissman, Faith Bugel, Ida Thurman,, John Dorsey, Laura Black, A. Solon?, Dr.Gina Makris

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

Health Problems in Cows: Growth hormone rBGH (recombinant Bovine Growth Hormone) forces higher milk production and triggers insulin growth factor, a powerful growth promoter. In cows, the results of rBH use include lowered fertility, cyctitis, mastitis, digestive disorders, lameness, reduction in hemoglobin, many requiring larger antibiotic doses. This growth hormone reduces the cow's lifespan from 24 years to 2 years and results in inhumane treatment to cows in factory farms.

Health Implications in Humans: Early studies by Eli Lilly, the developer of rBGH, were conducted in Mexico, showing very early sexual maturation in girls, results unacknowledged in the USA because they were conducted outside the country. Eli Lilly consequently dropped production of rBGH, which was subsequently taken up by Monsanto. Now, recent studies on rBGH in the USA show early maturation in girls 7 to 10, a result discounted by some scientists as obesity related. A new study is in effect, now, on boys.

rBGH produces the insulin growth factor IGF1 which is linked to increased risk of cancer in two ongoing studies: Physicians' Health Study and Nurses Health Study.

FDA approval for rBGH was won through Monsanto's influence in our government, necessitating new rules allowing for a 10 fold rise in antibiotic residue levels. rBGH is outlawed in Canada and Europe. It is linked to increased risk of breast, colon and prostate cancer. In the USA there has been no human testing of rBGH, only studies on rats.

Labeling of rBGH is a major issue. Thanks to a lawsuit by Ben & Jerry's, labeling is permitted in Illinois minus discussion of health issues. For more information on rBGH consult Dr. Samuel Epstein, Cancer Prevention Coalition, Chicago, Illinois. (check rBGH on the internet.)

KEY POINTS OF DISCUSSION, CONCLUSIONS AND NEXT STEPS:

Because of lack of labeling in general, consumers cannot determine that there is no rBGH in their milk, unless they buy organic milk, which lacks it. Alternative milk sources do exist and include vegetables, enriched soymilk and goat's milk.

The dissemination of milk with rBGH to schools was an issue of major concern.

When asked can we do to educate the public, there was a deafening silence in the group as industry has inroads in media, universities, schools. Using organic is an alternative for those who are informed.

IRRADIATED FOODS

Irradiation is currently being used in Illinois in raw meat and will be allowed in raw fruits, vegetables and eggs— which must be labeled under certain conditions. Exceptions include if processed and made into juices, sauces, baby food, or even a fresh fruit salad. Meat irradiated in its raw form and used in multi-ingredient products is also exempt. Labeling is also unnecessary if irradiated foods are served in nursing homes, retirement homes, hospitals or hospices, restaurants and even local schools and universities.

Irradiation is used to kill bacteria and increase self-life, exposing foods to the equivalent of up to 1 billion chest X-rays. This results in a 96% loss of some nutrients and vitamins crucial to proper nutrition. Cancer causing agents – benzene and formaldehyde – are produced along with untested chemicals.

DISCUSSION:

Public Education, community activism, boycotting products, changing food habits, urban gardening could offer solutions. So could the demand for labeling, which studies have shown turns consumers off to irradiated foods. After the tragic events of 9/11/01, the increased attention and prestige of scientists offers some hope that the message could be conveyed by concerned scientists. Groups include the Union of Concerned Scientists, Center for Food Safety, Public Citizen, among others. This tactic could also be extended to education about rBGH.

ISSUE #47: MARKETING - how do we market needs of hungry and how do we reach those who are hungry?

CONVENER(S): ROGER SCHMITH

PARTICIPANTS: Del Braaksama, Jeanette Goodman, Stan Schutte, Pat Bush, John Misninas, Mary Hayes, Sue Enright, Hector Villajana

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

Schmith introduced his success with his local food pantry via introducing it to local Chamber of Commerce – rec'd immediate donations for rent and support. Generates a logo for inclusion on donor's stationary signifying participation w/ pantry.

1. Examples of successful or noteworthy marketing campaigns:
 - Share our Strength with Calphalon- advocate for food programs developing self-sufficiency.
 - NIFB- works with Pampered Chef in similar way as above, trading advertising exposure for donations from PC.
2. Hunger is not marketed enough – make people aware – how?
 - Deals w/ businesses
 - Ill Hunger Coalition
3. Locally – put a face on hunger that people will know and respond to need to address hunger- ways to raise awareness:
 - Town meetings, schools, chamber of commerce
 - See Hunger in America report due out 11/4 re results of survey of food pantries
 - Clients have faces – create local awareness- local media in neighborhood
 - Change the poor-hungry stigma----could be you tomorrow
 - Public education channels
 - Slogan – like Allstate Insurance “Good Hands”
 - Helping hands help themselves
 - Proactive profitable
 - Use tools that turn negative to positive
 - Sell availability by word of mouth
 - Business cards
 - Scatter everywhere – make people aware
 - Civic groups – Kiwanis, Jr. League, JC's, etc. – all have service missions
 - Create business relations with local organizations in the community to
 - Chicago Food Depository
 - USDA
 - Chef's organizations
 - Restaurants
 - Ethnic and culture publications
 - Friends of friends

MAIN QUESTION FOR MARKETING THEME IS :

DO WE NEED MORE FOOD OR DO WE NEED TO ELIMINATE HUNGER

ISSUE #48: Accessing Healthy Food in All Neighborhoods

CONVENER: Daniel Block

PARTICIPANTS: Cathy Morgan, Gwendalyn Byrd, Barbara Theus, K. Sijaba, Johnna Hardin, Annette Broome, Marguerite Berry, Mann Thom, Annie Bellard, Les Brown, Eden DeGenova, Tom Spaulding, Ellin Learned, Anni Harben, Carole Holerday, Kristine Greiber, Liza Cauden, Angel La Luz, Anita Alcantara, Ted Ernst, Christie Phillips, Teresa Adams, Mary Peery, Tracy Sereiko, Julie Samuels, Heidi Hickman, Erika Allen, Eric Salus

SUMMARY OF KEY POINTS, CONCLUSIONS and/or NEXT STEPS:

The discussion rotated around where access to healthy food is a problem, who has problems with food access, what healthy food is missing, how to solve the problems, and obstacles to these solutions.

Where access to healthy food is a problem:

Types of neighborhoods

- low income communities
- newly developed neighborhoods
- on the road/along highways
- in rural areas

Particular types of places:

- in existing stores
- in some food pantries
- in homeless shelters
- in day care centers
- in nursing homes
- in hospitals
- in prisons
- at work.

In general, thus, food access is a problem in low income and isolated areas and in institutions.

For whom is food access a problem?

- frail and homebound seniors
- urbanites
- people with disabilities
- refugees
- poor people in isolated areas
- poor people with little farming skills
- people on fixed incomes in gentrifying areas
- people in a hurry

What healthy food is scarce?

-fresh produce, whole grains, no pesticide food, extremely perishable produce, meat products, high quality food, milk, organic, local food

We concentrated on two particular issues, improving access to healthy food in low income urban areas and access to food among homebound/elderly/disables people.

Improving Access to Healthy Food in Low Income Urban Areas

Ideas:

Grow it There, Better Transportation Options and Routes, Incentives to open stores, mobile markets, farmers' markets, community food centers, marketing existing food resources, community kitchens, food co-op's, CSA's, advocating changed in city policies, requiring maintenance of affordable food in gentrifying areas, policy changes to promote healthier food in schools and gardens in schools.

In general, these focused around community gardens, transportation, utilizing community groups, and using community resources

Obstacles to these Ideas:

Lack of money, lack of education about healthy foods, space issues, fear and misconceptions about these areas, oversaturation of unhealthy food, time in people lives, emphasis on development and the bottom line

What Could We Do?

-Promote these neighborhoods, provide tax incentives, support a community food center, support entrepreneurial smaller stores, provide opportunities for farmers to sell directly to the community and connect with community kitchens, push for a commitment on part of the city to promote incentives for smaller stores to come into the community, connect regional small farms and buying clubs, community gardens, ask agencies to help test soil, piggyback community food security on city-wide redevelopment initiatives/TIFFs, couple food security in with other issues neighborhood groups are working on,

In general, issues rotate around promoting neighborhoods and working with city and local groups to develop an integrated approach which includes food security in a neighborhood development plan.

Food access for seniors, homebound, disabled

Solutions:

Connecting with social service agencies who know where people are, education on cooking, identify target people, put a farmers' market a senior centers, provide nutritional counseling/workshops, get seniors to gardens, kids with gardens and seniors, taking food to seniors, intergenerational gardens, accessibility of gardens,

Problems:

-establishing rapport with seniors, funding, how to develop menus that are culturally appropriate, sustain enough of a profit for farmers to keep delivering and keep interest sustained.

ISSUE #49: Food Stamps – Access, Eligibility and Need

CONVERNER: Carol Hughes, Illinois Hunger Coalition

PARTICIPANTS: Christene Dykes-Sorrells - Catholic Charities, Andrea Ingram - Voices for Illinois Children, Liza Crowder, Lynn Peelmoeller – Green City Market, Chandra Libby – UFCC, Judith O’Callah, John Thurman, Roscoe Allen, Gary Terpstra, Donald Whitten.

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS

The Illinois Hunger Coalition (IHC) has been operating for over 10 years as a membership organization [with over 400 members] to educate, advocate and to promote progressive public policy to eliminate and alleviate food insecurity in Illinois. Since welfare reform in 1996, it is reported that food stamp participation had dropped significantly; approximately 30% of those eligible for food stamp benefits in Illinois are not receiving benefits. The IHC food stamp outreach research project is to investigate who is not and why are they not accessing this entitlement and what can be done to promote the availability of food stamp benefits.

The IHC research project in Illinois consists of partnering with community-based social service organizations to service their participants on-site that could be eligible for food stamps. The focus of this project is to reach those who have left TANF [Temporary Assistance to Needy Families] yet remain eligible, those who are working low-wage jobs, seniors, the disabled, and dislocated workers. The web-based food stamp application will give individuals the opportunity to complete a food stamp application.

The Illinois Hunger Coalition Food Stamp Outreach Research Project

- One of sixteen outreach projects nationally funded by United States Department of Agriculture-Food and Nutrition Services Division
- One of two states utilizing a web-based food stamp application computer program to assess eligibility
- Partnering with social service organizations and community-based agencies to service individuals and families that may be eligible for food stamp benefits
 - Catholic Charities, the Archdiocese of Chicago
 - The Mayor’s Office of Workforce Development
 - Day Care Action Council of Illinois
 - Franciscan Outreach
 - The Polish American Association
 - The We Care Women’s Ministry
 - Etc.
- The partners will utilize the web-based application program to initiate a food stamp application on-site; fax application to local Illinois Department of Human Services where it will be processed.
- IDHS is supporting project by

- Modifying the food stamp application to support goals of project
 - ☞ Easier access to food stamp benefits
 - ☞ More convenient for working applicants
- Providing local office contacts to supervise IHC applications

Food Stamps and Farmer's Markets

- Link card usage at farmer's market
 - Test project in Illinois – food stamp vouchers for seniors
 - Corporations funded POS terminals in New York for use at markets
 - Exchange/swipe link card for 'market money' in Santa Fe

Support of Lugar Bill

- Modification of quality control regulations for states
- Restoration of some food stamp benefits for legal immigrants
- And...

Eligibility

- Policies of food stamp program can be too many and too difficult to understand for consumer and often for agency administering policy
 - Contact legislators to articulate concern and need for change
 - ☞ Old policies just remain on books
- Gross Income Guidelines are restrictive to many working families who need safety net food stamps benefits provide
 - Contact legislators to articulate concern and need for change

ISSUE #50: Medical and human health impacts of toxic food

CONVENER(S): Dr. Gina Makris

PARTICIPANTS: Ken Endress, Gary Cuneen, Barbara Theus, Tayla Clark, Darwin Cooper, Joel Reisman, Amy Bradford, Dela Ends, Faith Bugel

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

Problem: Toxic food ingredients, additives, and unknown substances create human health problems. Identifying what these are and the symptoms associated with them are critical. Food labeling is essential as well as consumer education.

It has been estimated that over 70% of known diseases are related to the food we eat.

It is also known that we can stop or eradicate some of these with changes in the food we eat.

Low dose long term exposure to any of these toxic agents is creating the problem. They metabolize in the human body and are difficult to test. What presents to the doctors office is the by-product of these. That is why direct testing is impossible.

There are some ailments and illnesses that are directly linked to the introduction into the food chain. Certain foods and ingredients are a priori to be clean and organic:

1. beef
2. poultry
3. eggs
4. dairy
5. apples
6. oranges
7. raisins
8. bananas
9. peanuts
10. mushrooms
11. soy
12. corn
13. wheat

These foods are highly sprayed with pesticides, fungicides and herbicides. Residues of many toxic ingredients have been shown in assays and stringent testing methods.

Original recommendations from The American Cancer Institute was 5-7 servings of fruit and vegetables daily. That has been changed to reflect the importance of eating good foods and it's contribution to human health - to 7-9 servings daily.

- Soy beans are highly sprayed and prohibit the absorption of any medicinal qualities. Isoflavones or genistin – which are the active ingredients that give it its reputation are unavailable in the presence of these toxic agents,
- Nutrasweet (aspartame) when it breaks down leaves a residue of alcohol which passes the blood brain barrier. It reacts exactly like alcohol to the brain and creates headaches as well as seizures and is a known neurotransmitter disrupter.
- Cocoa and/or chocolate and coffee are creating unusual symptoms consistent with allergies. It has been shown that cockroach and skeleton of animal parts remain in the shipping and processing of chocolate, coffee and similar products and are allowed to a small enough % to escape detection. Childhood asthma is in a disproportionate increase in the United States and has been shown in clinical trials to be directly related to these ingredients.
- Mushrooms are grown in chicken feces that have had tetracycline added to the feed. People experience allergies and severe respiratory problems when they eat eggs or chicken and will not know it is from anti-biotics. It can in its early stages resemble dairy allergies and be missed.
- We do not have sufficient data on human impacts of rbgh (hormone) into the dairy chain. Without data collected over an extended period of time it is difficult to assess what will happen. The date we have was to introduce it into the food chain and in no way reflects what happens to the human body over a long period of time with low doses of this hormone.
- Dyes in foods, blue jello, red pop, cranberry juice, green sports drinks and the like all have chemical agents that create disruption in neurological and nutritional paths in the human body. They should be removed from our diets.
- There are currently 14 families of anti-biotics in use in animal/human food production. This represents over 120 separate anti-biotics. Where penicillin used to be the wonder drug it is now useless in the pharmacy of usage. This will happen certainly with Cipro but will cross react with many of the antibiotics in the food chain and create resistance across the country with the mixture of food borne and soil concentrations.

Current health conditions on the rise in the United States whose onset is being studied as related to diet.

Multiple Sclerosis
 Systemic Lupus E.
 Fibromyalgia
 Brain disorders and Cancer
 Gastro-intestinal inflammation, irritable bowel and polyps
 Childhood asthma

Oranges have high residues of pesticides and create severe problems in children.

Bananas are gassed off shore and do the same.

The cleaner the food, the less intervention of chemicals the less symptoms or alterations in human health.

SOLUTIONS

Give direct access to untreated food grown locally – to the local hungry and make it available to all people.

Legislate food ingredients and additives. Reject the Fast track legislation.

Educate the consumer or service agency that untreated foods if made available do not have to cost more. This can only be done by the marriage of the local/regional farmer to the local needs of the individual or community.

ISSUE #51: Support of the Black (Organic) Farmer

CONVENER(S): Johari Cole

PARTICIPANTS: Adam Wortman, Judith Cortes-Garesche, Paul Goodman, Tracey & LaDonna Redman, Euridice Moore, John & Ida Thurman, Adrienne Jones, Carol Hughes

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

The Black Farmer in America is a dwindling population; the Organic Black farmer is almost non-existent. Black Farmers in general, are faced with several disadvantages that hinder their productivity, efficiency & growth. Some of the disadvantages are:

1. Recognition as real, full time, career farmers and viable entities in the fabric of America's economy and food source.
2. Minimal Availability of resources, funds, information & technology
3. Competition with larger &/or corporate farmers
4. Status/stigma associated with farming as a career from the general population and specifically the African American community, which has associated farming with the tragedy of slavery and belittling of sharecropping.
5. Access to Consumer markets and especially organic markets
6. Educational resources, training, etc. needed for the black farmers to become better entrepreneurs and more efficient without compromising organic or environmental integrity
7. Governmental restrictions & red tape that keeps the Black farmer in a perpetual state of unproductiveness, therefore, not enough to support their families
8. Current Ag education and encouraged Ag careers that do not connect to the actual farm, therefore, becoming professional corporate farmers and dictators.

Support Solutions:

1. Create visibility networks through educational organizations
2. Develop resource maps/guides to all Illinois Black Farm locations
3. Connect with Public schools that have Ag/ Horticultural groups or classes to educate on farming as a career and the importance of growing chemical-free /organic
4. Create video tapes and other media tools to educate the public
5. Connect with college/university Ag departments to create internship programs with Black farms
6. Secure Markets to sell goods to before growing seasons begin
7. Lobby legislators to financially support Black farmers (conventional / organic) and educational training necessary to compete in the current economy as an issue of national security and its relationship to QUALITY food for everyone
8. Lobby against lending institutions that restrict access to Black farmers
9. Create Cooperatives within Black farming communities and supportive organizations
10. Research and encourage the research of alternative, innovative technology to ease the pain of labor intensive farming

11. Gain access to public relations organizations that market & promote the need for more Black farmers and their productive worth in this country
12. Create, lobby or solicit funds to pay Black farmers to come into classrooms, churches and organizations and tell their stories, give insight and encourage farming as another entrepreneurial venture.

ISSUE #52: Alternative Distribution Of Organics & Need For New Outlets For New Organic Products

PARTICIPANTS: Spontaneous discussion, Barry Bursak, Stephen Kleiman, Ethel Hammer, Adam Woortman, Michael Altenberg.

SUMMARY OF DISCUSSION, CONCLUSIONS AND/OR NEXT STEPS:

When local organic produce is no longer available, organics must be purchased through Goodness Greenness, which has a lock on the organics shipped into this area. Discussion revolved around the pros and cons of the possible creation of an alternative distribution system to Goodness Greenness because they tend to discount small users like most restaurants.

Suggestions: The creation of a centralized distribution system, perhaps funded by the city and providing jobs for people willing to make small organic deliveries to small users. Another suggestion was the purchase of an already existing distributing company, which could phase organics into its program.

Also discussed was the creation of organic products from local produce that is “damaged” and thus normally unsaleable, but ideal for sauces, purees or soups – possible through an incubator system currently under creation. This would extend the market for organic farmers, and encourage local organic production by restaurateurs and others.

An expanded market for locally produced organic products would demand alternative outlets beyond Whole Foods.

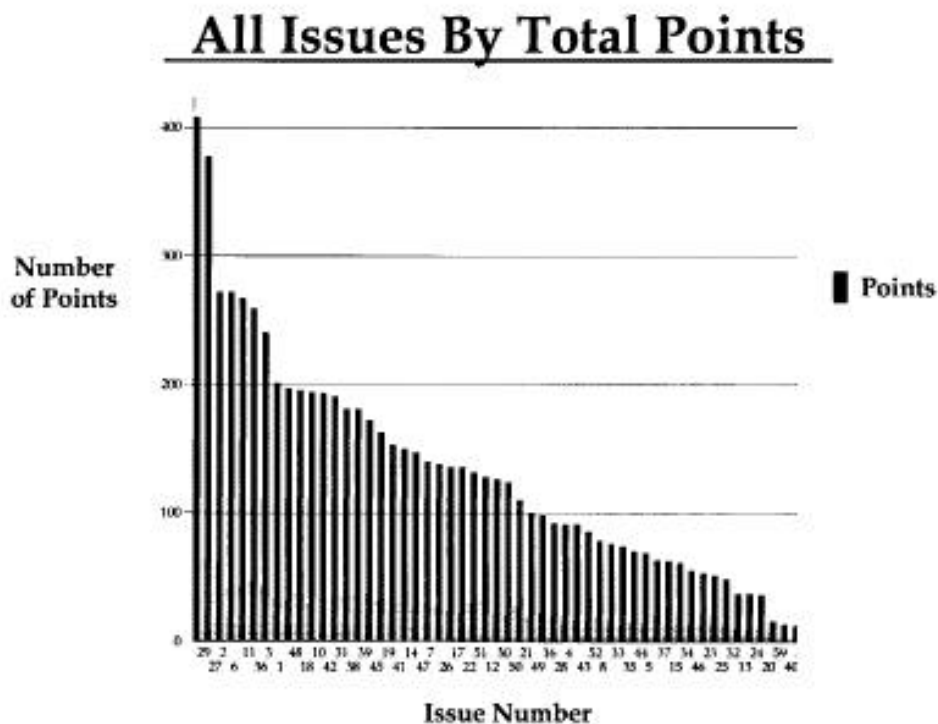
What To Do and Where To Begin?

On the morning of Day Three of the Summit, all participants were asked to identify the 10 issues that were most important to themselves, their organization(s) and their community(ies). They entered their top ten issue numbers into computers that tabulated and graphed the results for all participants.

The seven top vote-getting issues were taken as beginning points for post-Summit follow-up activity. For each of these seven issues, participants worked to identify (1) which other issues were related or associated (and hence should not be lost or forgotten), (2) what could or should be done to address each cluster of associated issues, and (3) what immediate next steps could happen first.

The notes from this voting and planning work are included on the next pages. Contact Summit participants directly, especially the conveners (see issues #1-52) of any issues that are important to you, to learn more about how you can get involved.

Visit <http://www.globalchicago.net/foodsecurity> for links to more resources as they are developed. For more about Open Space, visit <http://www.michaelherman.com>.



- A. **ISSUE #29 – Chicago Area Food Policy Council**
- B. **ISSUE #27 – Developing Community Food Centers**
- C. **ISSUE #2 – Urban Agriculture**
- D. **ISSUE #6 – Farmer Development**
- E. **ISSUE #11 – Preserving Farmland**
- F. **ISSUE #36 – Local Organic Food Distribution**
- G. **ISSUE #3 – Food Stamps**

A. ISSUE #29 – Chicago Area Food Policy Council

Associated Issues

- 5, 10 – Youth Movement, Poor Child Nutrition
- 28 – Food Security For Undocumented Immigrants
- 17, 42, 20 – Organizing
- 45 – Food, Culture And Society
- 41 – Resolution On National Security
- 14 – More Money For Food Pantries
- 31 – No One Should Go To Bed Hungry
- 30 – Food Distribution
- 24 – Rooftop Food Production
- 43 – Good Healthy Food Available For All People
- 38 – Green Mapping
- 39 – Legislation
- 48 – Food Access
- 01 – Education
- 33 – Local Control
- 04 – Equity: Food For Immigrants And Refugee (Inclusion = Justice)
- 15 – Teaching Seed Propagation
- 26 – Homeless Children
- 37 – Older Persons Needs

What Could, Should, Might Be Done

- Develop PR campaign – brochures, green map project, media, education, marketing
- Fill the gap of who is not here at summit
- Organize a steering committee meeting – represent aging on committee
- Council should consider #41 as a resolution of the council
- Base-line food security assessment study and mapping
- Get funding for statistical research and analysis of issues
- Work legislation to represent our issues
- Do #41 immediately to take advantage of current events
- Get funding for strategic plan development
- Initial current assessment of existing data, map same
- Schedule first meeting

Immediate Next Steps

- Schedule meeting of volunteers in early December at Garfield Conservatory, invite participants of Food Security Summit, at meeting assess who else needs to be here, all parties are invited
- Secure funding for research and mapping the state of the food system in the Chicago region
- Use results to develop strategic plan for the group

B. ISSUE #27 – Developing Community Food Centers

Associated Issues

- 45 – Food, Culture And Society
- 51 – Support Of Black Organic Farmers
- 34 – Access To Child Nutrition Programs
- 26 – Preventing Homelessness And Supporting Rehousing Of Homeless
- 48 – Accessing Healthy Food In All Neighborhoods
- 01 – Education: Rationale For Buying Organic
- 07 – Connecting Farmers With Families
- 21 – Creating Careers Prevent Homelessness
- 38 – Green Mapping Project
- 24 – Rooftop Food Production
- 30 – Food Distribution
- 31 – No One Should Go To Bed Hungry
- 37 – Consider Needs Of Older Persons – Access, Etc.

What Could, Should, Might Be Done

- a. Funding initiatives
- b. Research on successful centers
- c. Organize a meeting to form a ‘pilot’ center, use ‘pilot’ distribution system
- d. Just do it! Get commitment from farmers (with preferably one year notice) to supply ‘pilot’ center
- e. Gap – contact other people not here – manufacturers, conventional farmers, etc.

Immediate Next Steps

- Attend workshop training feb 16/17 and feb 23/24
- Organize pilot project – identify local partners
- Assess current sites of food systems, centers, gardens, farms in order to begin mapping to enhance distributin
- Connecting with growers (organic and conventional)
- Connecting urban/rural and existing distribution systems (for-profits/non-profits)
- Develop marketing and community awareness (public relations)
- Connecting with local cbo’s, civic groups, churches, elected officials, etc.
- Organize a local meeting of interested partners (dec/jan)

- Next meeting: Tuesday, December 18, 2001 – location TBA

C. ISSUE #2 – Urban Agriculture

Associated Issues

- 45 – Food, Culture and Society
- 24 – Rooftop Food Production
- 25 – Connecting Community Food Gardens
- 15 – Teaching Children how to propagate seeds...
- 10 – Adequate food and nutrition for poor children
- 22 – Teaching children about better food choices
- 32 – Is it fair to ask, “Do hungry people care if it’s organic
- 26 – Homeless children
- 21 – Creating food passion for inner city high school students to create futures
- 04 – Food for immigrants and refugees
- 34 – Access to Child Nutrition Programs to enhance education

What Could, Should, Might Be Done

- Get politicians, government officials on board re:urban agriculture
- ID resources :i.e. Vacant lots put into trust for green space, make available irrigation, fencing, compost, plant material, promote alternative energies, provide education and training 8-80, application of appropriate technology

Immediate Next Steps

- Get politicians, government on board
- Resources vacant lots put into trusts for green space
- Irrigation, fencing, compost
- Plant material

- Solar energy/ alternative energies
- Education/ training
- Application of appropriate technology
- Meet with public schools to convince to restore horticulture as a science elective
- Form steering committees
- Put working draft together to support urban agriculture and present to city council (include players w/ experience and id models (regional and international)
- Recruit sponsors (politicians, spokesperson, foundation) and conduct
- Tour of urban agriculture
- Assemble resources guide/ list re: info on urban agriculture

D. ISSUE #6 – Farmer Development

Associated Issues

- 08 – Environmental Stewardship from HS students in sustainable, community, organic
- 01 – Education health & nutritional aspect of organic food
- 05 – youth movement education & involvement
- 15 – teaching children how to propagate seeds
- 45 – food, culture, and society
- 41 – food security in age of terrorism
- 21 – training highschool culinary students about produce
- 43 – good healthy food available to all people
- 51 – support black organic farmers
- 02 – urban agriculture
- 24 – roof top food production
- 25 – connecting community food gardens
- 07 – connecting farmers with families
- 12 – sustaining family farms
- 11 – preserving farmland and promoting organic agriculture
- 19 – land protection/land access for farmers
- 18, 36 – local & organic food distribution and marketing
- 27 – community food centers

What Could, Should, Might Be Done

See Next Steps in Session Notes for Issue #6, especially following highlights:

- Encourage government & foundation to direct funding to existing programs (pt. 1, #11)
- Offer more multi year training (via craft or other) for farmer training (pt. #1)
- Build on what's in place for farmer training
- Tapping existing and retiring farmers to coach new farmers (pt. 1 #8,9)
- Make accreditation available for farmer training (pt. 1, #5)
- Link farmers and extensions (pt. 1 #3)
- Create curriculum education (pt. 1 #10)
- Create outreach and communication tools & networking (pt. 2 #3)

Additions to Issue #6 Session Notes and highlights:

- training for immigrant and other city populations
- school of organic farming and cooling (in Wisconsin) expand and replicate
- creating new craft for other regions

Immediate Next Steps

- Feb 1st Week - meeting on multi-year training, assess existing training, prioritize next steps & resources
- Meeting on creating initiatives for transitioning farmers to local and organic food systems
- Convene meeting for university (include extension) and existing farmers and farmer training programs

E. ISSUE #11 – Preserving Farmland

Associated Issues

- 12 – Sustaining Families
- 02 – Urban Agriculture
- 33 – By Passing Corporate Control of the Food Supply: Free Trade vs. Local Control
- 20 – Globally-Safe Profitable Affordable food
- 19 – Land Protection – Access to land for farmers
- 36 – Local Organic Food Distribution and Infrastructure Needs and Models
- 06 – Farmer Development
- 44 – Flawed Economic Model Forced on U.S. Agriculture
- 51 – Support of the (Black) organic farmer
- 08 – Environmental Stewardship for High School Agriculture Education
- 41 – Is our food vulnerable to terrorist attack? We recommend that this statement be issued at the conclusion of the Food Summit in answer to this question.
- 30 – Food Distribution

What Could, Should, Might Be Done

- Promote Smart Growth
 - highway impacts
 - Peotone vs. regional airports
- Look at/promote conservation development (P example)
- Cooperation with land trust efforts
 - rural
 - suburban
 - urban
- Link preserving farm land to national defense
- Regional planning re-tax structure
- Understand and promote regional sustainability
- Improve criteria for public sector support programs
 - wmd breaks
- Understand farmland preservation efforts in other states

Immediate Next Steps

- Presentation at AFT conferences on importance of farmland preservation in Urban/Suburban
- Get farmland preservation on Regional Planning agenda of Chicago 2020 and new NIPC regional plan

F. ISSUE #36 – Local Organic Food Distribution

Associated Issues

- | | |
|--|---|
| 33 – WTO Free Trade Corporate Control
Impact On Labeling Food Etc | 06 – Farmer Development |
| 18 – Disturbtuion And Marketing | 48 – Accessing Healthy Food In All N'hoods |
| 41 – Land Protection | 01 – Education : Organic Food |
| 52 – Alternative Outlets | 15 – Teaching Children... |
| 26 – Homeless Services As End For Extra
Food As Endpoint For Extra Food | 22 – Children Education Food Choices,
Consumer Education |
| 45 – Food And Culture (Facilitate Change) | 27 – Developing Community Food Centers |
| 44 – Flawed Economic Model Of US
Agriculture (Context) | 30 – Food Distribution |
| 46 – RBGH And Irradiation | 51 – Supporting Organic Black Family Farmers |
| 50 – Toxic Food | 38 – Green Mapping Farms And Outlets |
| | 07 – Connecting Farmers With Families |
| | 43 – Good Healthy Food Access To All People |

What Could, Should, Might Be Done

- Mapping/Information = Farms, existing outlet models, farmer markets co-ops, ...document these, fill gaps
- Distribution Centers = Mechanisms... transport centers, community base
- Structure = figure this out and hang pieces within this
- Innovative capitalization/funding

Immediate Next Steps

- Business/Strategic Plan to optimize available/potential resources (private & religious)
- NGO government supports community (people) ...find existing facilities (think outside the box) within communities and for centralized distribution
- Contract sales (broker/communicator/facilitator)
- Regional organic label development (i.e. Fair (marketing trade) ecolabels)
- Connect smaller, noncertified organic farmers with community markets
- Speakers bureau develop communities of partner/help
- Adult and children education, impact local school curriculum
- Infrastructure (farmers etc)

A. Mapping (local talent pool), Information Network (partners/farmers/community)

B. Coordinate funding strategy (immediate and long term) ...NGO

C. Strategic Plan/Business Plan

- | | |
|--|---|
| • Education | • Marketing |
| • Adult consumer | -CSA communities (extend/expand model) |
| • Children (schools) | -Advertising |
| • Communities of faith | -Pricing structures (farmers, broker/distrib.
point, retail support) |
| • Partners/potential partners | -PR (eco-labeling, regional fair trade, etc.) |
| • Medical community/ health care | -Contract sales direct consumers |
| • Farmers (partner w/ E. Preserving
Farmland) | -Events (farmer markets), tradeshow, etc. |
| • Transport optimization/coordination | |

G. ISSUE #3 – Food Stamps

Associated Issues

- 04 – Food for Immigrants and Refugees
- 28 – Food Security for Undocumented Immigrants
- 45 – Food, Culture and Society
- 49 – Food Stamps- Access, Eligibility and Need
- 10 – Adequate food and nutrition for poor children
- 07 – Connecting farmers with families
- 26 – Homeless Children
- 42 – Organizing for Change in Illinois (Friday Afternoon)
- 37 – Meeting the Nutritional Needs of Older Persons
- 43 – Good Healthy Food Available To All People
- 17 – Organizing for Change in Illinois
- 39 – Legislation
- 35 – Legislative Alert
- 30 – Food Distribution
- 31 – No one Should Go To Bed Hungry

What Could, Should, Might Be Done

- Get word out OUTREACH
- Streamline application Lugar Bill
- Legislation by 12/31/01
- Coordination
- Increase number and diversity of Link vendors
 - Farmers market
 - Community food sources

Immediate Next Steps

- S 15-71-Lugar Bill
- Media stories
- Hunger Hotline: 1-800-359-2163

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