

"THE FUTURE OF OUR LOCAL FOOD SYSTEMS"



2009 Transition Santa Cruz Food Forum

Co-sponsored by: *California Certified Organic Farmers (CCOF), Center for Agroecology & Sustainable Food Systems (CASFS), Community Alliance with Family Farmers (CAFF), Ecological Farming Association (EFA), New Leaf Community Markets, & the Open Space Alliance (OSA)*

www.transitionsc.org



Table of Contents

All Proposed Sessions.....	2
Gulf Club Drive, SC City General Plan, & Tenant Gardens.....	3
How can we better make the invisible patterns of food resources, trends, and needs more visible to all?.....	5
What Innovative business models in the food system integrate the triple bottom line?.....	7
How can we grow food that is healthy for humans and the ecosystem and get it into schools?.....	9
How do we create Santa Cruz as an edible oasis and build community through food while having fun?.....	10
Food Justice: local food systems to low income & marginalized groups.....	13
What is the carrying capacity of our region and its impact on water?	15
What does our community resource sharing facility/structure look like?	16
Can Santa Cruz feed itself?	18
How do we engage the next generation?	19

Facilitation for event and note compilation: Tim Galarneau, Center for Agroecology & Sustainable Food Systems

I. Session Title: “Gulf Club Drive, SC City General Plan, & Tenant Gardens”

a. Convener(s): Celia Scott & Liz Milazzo

b. Participants: Robin Somers, Ana Rasmussen, Aviva Longinotti, Michael Levy, Isabelle Jenniches, & Brian Emerson

c. Notes—(see below)

Inquiries	Concerns	Info	Options
How do we protect agricultural land inside the city of Santa Cruz from development through the general plan process (i.e. especially at Golf Club Drive next to Pogonip)?	Ag land in the city limits protection is weakened in the new general plan—including community gardens (i.e. Golf Club Drive & the Homeless Garden Project)	Planning department is slated to finish approving the draft revisions to the general plan via doing an EIR (environmental impact report) on the plan	Identify resources for people who want to grow their own food
How to work with land owners (Golf Club Drive) to keep the land in agriculture?	Renters are not welcomed to grow food in the backyards	We don't have a sustainability plan in our community	Organize to retain & strengthen aspects of the former general plan Language in the G.P. revision protecting ag land...develop a public opinion petition to present to the city council
What things would encourage landlords to use land for tenant gardens?	There are no incentives to promote growing food on private property or public land	San Francisco has a sustainability plan (on food & ag) as part of its city plan—10 years old	Work for a program of growing edible plants on public land...e.g. median strips...
How do we encourage the City Council to strengthen the proposed revisions of the general plan (by initiative?)		Marin Climate Initiative (carbon retention) www.marinclimateinitiative.org	City policy or initiative encouraging landlords to support tenants (i.e. retirement community) food growing...create incentive
		Tim G./CASFS worked with Go For Health! on submitting a food & ag based set of revisions to the	Transition SC can help implement a food/ag element as part of the general plan

		general plan	
		City Slickers—Oakland community gardens www.cityslickerfarms.org/	Create a carbon retention program as part of the SC climate Change plan
		Great material to review in the Master Gardener program—extension: www.mastergardeners.org/uclinks	Transition SC could do a visible neighborhood garden project (i.e. Victory Garden)
		Master Composter program in SC www.compostsantacruzcounty.org	Set up a tour of backyard gardens and food productions in neighborhoods
		CASFS Backyard Gardener publications: http://casfs.ucsc.edu	Support SC Farmers Markets (parking garage issue)
			Increase access to beans, grains, dairy, and staples at our farmers markets
			Identify a community kitchen for value added products employing homeless/youth harvesting/producing from community harvest programs (www.villageharvest.org)

II. Session Title: “How can we better make the invisible patterns of food resources, trends, and needs more visible to all?”

a. **Convener:** Jaime Snyder

b. **Participants:** Rachel Ross, Lori Perry, Lorin Troderman, Cheryl Snyder, Brian Emerson, & Claire-Norman Trine

c. **Notes—(see below)**

Inquiries	Concerns	Info	Options
What are the laws preventing sensible local solutions (i.e. gray water usage)?	Emergence through emergency (Buckminster Fuller)	Utilize government databases for farmer and farming info	Map open space and farms in Santa Cruz County
Where are the farms? What do they grow? Who owns them?	How can we chart a clear course if we don't have the big picture?	Utilize local papers to communicate local indicators (i.e. bad pollen day)	Establish a directory of people and a resource map
Where do our farm seeds come from (must they be international sources?)?	Corporate multinational seed businesses dominate the seed markets	Roughly 10,000 acres of open land in Santa Cruz	Identify the vulnerabilities/strengths both short-term and long-term for our local food system
What are some clear ways to monitor the situation? --Get info --Consolidate it --Make it visible, accessible	Production geared toward export markets	Blue Heron Farms: 37,000 bunches of carrots	Envision new food infrastructure
What foods aren't locally grown here? What foods do we export?	Defining our “regional” boundaries	We have a skilled local work force in ag	Establish a local seed company
What existing farms are locally owned? Which of our foods and what % are we getting from local family farms?	Local seed growing	CAFF Local Food Guide	Create a big map of Santa Cruz's food system, provide an info kiosk downtown with key indicators
How much land would it take to supply Santa Cruz with our food?	Oil dependency & climate change impacts on ag	Bio-Intensive growing method	Identify and community the diversity in our regional vegetable production and basic protein production
What beans could we grow	Current economic crisis	Guy who grows food for 2000	Create a water usage visual aid

around here?		people on 2 acres mentioned at presentation last night (Macarthur Fellow)	for local ag
How much might it take to support community food needs (i.e. including animal slaughtering)?	Limited levels of local sufficiency	Water systems of other cultures provide a lens into alternate practices and methods	Find and document local data on “stakeholders: within the county and city
What is the role of mapping data/info?	Private and vested interests may challenge/block free info and resources on a scale necessary	Buy Local Business Association	Track and assess how much food we are buying and consuming locally
		Local CSAs	Identify and track the number of local farmers/locally owned farmers and their growing practices

III. Session Title: “What Innovative Business Models in the Food System Integrate the Triple Bottom Line: Economic, Social, & Environmental Sustainability?”

a. **Convener:** Rebecca Thistlethwaite

b. **Participants:** Cecile Mills, Lora Lee Chapman, Kitty Bolte, Drew Lewis, Brianne Hutchinson, Melanie Dupuis, Jessy Beckett, Cheyenne Sun Hill, Sigrid McLaughlin,

c. **Notes—(see below)**

Inquiries	Concerns	Info	Options
How do we convert people to buying land?	Subsidies (how do we get rid of them?)	Kitchen incubators <ul style="list-style-type: none"> • La Cocina S.F. • Funding Redevelopment \$ • E.D.A. (Economic Redevelopment Agency) 	Explore federal mandates to support innovative business models to support our local food system
Is there an entity that can facilitate dialogue with community members?	Have to get people to visualize	Cal Poly’s Swanton Farm <ul style="list-style-type: none"> • Outreach—locally • North Coast 	Examine spaces for community supported kitchens (i.e. Grange halls, church kitchens, & community buildings)
CSA-Plus...is there a study group out there?	What is cheap food?	Organization: “Sprouting”	Put link to “Food Democracy Now” website
Is there re-development money in the county to re-vamp processing facilities?	Community support—meat, dairy, & poultry	Homeless Garden Project and low-income CSA	Don’t get discouraged just keep talking
How can we get the ag-waste?	Needs: butcher shop, storage facility, idle processing facilities in Parajo Valley	County Planners <ul style="list-style-type: none"> • Church/CSA Coops • Student Coops • Support local farms • Support local kitchens 	County Resolutions—list of things to do
What is our current carrying capacity?	“You can either pay now or pay your doctors later”	Bilingual Speaker support	Community Food Assessment Plan
	People still operate from a “me first” perspective		Farmers on Craigslist <ul style="list-style-type: none"> • Jobs, food, waste, free
	Consumers don’t trust experts—consumers should not be expected to be experts		Small farms unite and create their own type of regulations (i.e. local labels?)

	Revolving door in government		Make it more accessible to buy local and organic food options
	Do people have the money to invest in good food		Show food miles....display and communicate “externalities” so they are internalized
	Integrating more Spanish speakers into forums like this		
	Culture shift on teaching methods in society		
	How to cook and prepare healthy foods		

IV. Session Title: “How can we grow food that is healthy for humans and the ecosystem and get it into schools?”

a. Convener: Isabelle Jenniches, Vanessa Lang

b. Participants: Grant Williams, Thomas Booher, Jill Trodermau, Tawn Kennedy

c. Notes—(see below)

Inquiries	Concerns	Info	Options
How do we get healthy and sustainable food into our elementary schools?	Discrimination	“Food Fight”—book on the farm bill	Develop effective advocacy steps
How do we grow healthy food for people and the ecosystem?	Schools need to be funded measure not sponsored by corporations and businesses	Community Alliance with Family Farmers (CAFF) www.caff.org	Showcase and share CAFF’s Farm to School program as a model
What is the role of community gardens?	Change the concept of “kids food” as it is “people food”	ECO TEACH—Tawn Kennedy	Explore how to get local foods to Soquel
Grow your own food and reduce crime?	Teachers limits and awareness levels	John Robbins—stats and resources around diet and health	Engage parents to become more active in efforts to increase local, sustainable, and fresh food in our children’s schools
What is the role of bringing your own lunch to school these days?	Current budget and fiscal crisis we’re in	Alice Water’s Edible Schoolyard and Berkeley School District Efforts with Ann Cooper	Increase and provide education efforts for students and teachers
What are the differing limits/barriers between private and public schools	The invisible structure of federal subsidies	Life Lab at UCSC www.lifelab.org	Explore methods for enhancing at home education and awareness around food and diet
			Identify current champions and supporters to work together

- V. Session Title: “How do we create Santa Cruz as an edible oasis and build community through food while having fun?”**
- a. Convener:** Devin Slavin
- b. Participants:** Chris Prudhomme, Caroline Nicola, Harriet Talan, Holley Meisch, Coco Virootko, Morganne Shayne, Finn Ellis, Mirian Sauer, Sheela Cavella, Teveza Coraggia, Michelle Mounts, Sandra Ivany, Charlie Phillips, Ken Foster, & Tim Galarneau
- c. Notes—(see below)**

Inquiries	Concerns	Info	Options
How do we create a edible oasis in Santa Cruz?	Fairness in access and distribution	Permaculture course being offered (see Ken Foster)	Take a role in Santa Cruz’s Earth Day Activities (contact Ecology Action)
What is the legality and practices of aquaculture in our region?	Labeling and brand ownership issues in understanding healthy food items in stores	Greater Sea Bright Neighborhood Association (i.e. online resource/skill share space)	Host Community Food Block Parties
How much is possible in backyard food production?	People with disability limits are challenged by lawn conversion to gardens	Fair Trade Currency models to look at (i.e. Slow Money initiative)	Need to Organize a Santa Cruz Food Shed Analysis
How can food be shared (i.e. coop)...or other forms of relationships?	Need to understand “bio-shelters” (i.e. New Alchemy Institute)	Existing Community Gardens in SC (i.e Light House, et al....)	Attend Apto’s High School Enviro Play (have a booth)
How do we set up neighborhood food sheds?	Fee based “How To” workshops can difficult with limited resources(suggestions: have a rep from your community go and return and present to share with group)	Free Radio Santa Cruz Sunday 2pm access for our group	Host a springtime backyard/frontyard garden and chicken coop tour (Caroline)
How do we garner interest with the general community who can than take a more active role in shaping there food system?	Testing soil is very expensive for backyard gardening	Grow Food Party Crew (i.e. successful models in SoCal)—possible action for TSC food group here!	Develop equipment sharing and exchange website to foster sharing resources with the community

How do we increase roof top gardening within the city of Santa Cruz?	Lack of a hub or space to share all resources	Veggie-Lution (San Jose youth backyard gardening group)	San Jose “Grow Food Party Crew”
How can we get access to use empty lots (with sun exposure) to grow food?	Elements of “trust”/”conflict” in gardening in other’s backyards	Role of bio-shelters as a learning option	Develop community needs assessment
Is there a way to integrate “Children of the Earth: curriculum into Life Lab at UCSC?	Zoning restrictions limit our efforts! Push back?	“N” Street Coop and City Block design in Davis, CA	Develop a computer software program for mapping food availability/surplus with needs (i.e. food banks, community food hubs)—Chris P.
What could be an economic and self-sustaining component?		Live Oak Grange—free site for sustainable ag programs and community events	Develop a Food & Fair Trade Currency & exchange process
		Google has supported the “Earth Boxes” program www.thegrowingconnection.org/	Establish ongoing meetings & times for this group---Ken, Devin, & Coco will take the lead
		Ken Foster’s Backyard can be used for Permaculture and gardening demonstrations	Weave in a meeting on the Grow Food Party process--Devin
		The Waldorf Garden is another community learning site	Train students to assist in transforming backyards of people with land.
		Free Skool Santa Cruz http://santacruz.freeskool.org	Assess what resources we have and what is already being undertaken
		ALB, New Mexico “Cycle-Bration” community garden and bicycle tours	
		Local Grey Water Study Group (led by Golden Love)	

		CSSC Strengthening the Roots youth Convergence www.sustainabilitycoalition.org	
		CASFS & Life Lab at UCSC are community treasures with online resources, programs, research access and more http://casfs.ucsc.edu www.lifelab.org	

VI. Session Title: “Food Justice: local food systems to low income & marginalized groups”

a. Convener: Ana Rasmussen & BriaAnne

b. Participants: Robin Somers, Joseph Sloggy, Michael Levy, Thomas Booher, Lora Lee Chapman, Liz Milazzo, Jan Perez, Celice Scott, Rick & Aviva Longinotti, Lori Perry, Kevin Browning, & Michelle Mounts

c. Notes—(see below)

Inquiries	Concerns	Info	Options
How can we have a local food system that offers education and access to low-income & other marginalized communities within Santa Cruz?	Anti-nature attitudes in urban environments	Community Food Security Coalition (i.e. grants and resources/info) www.foodsecurity.org	Review data on city owned vacant lands and tenant properties list (City of SC)
How does our local food movement affect others?	Land ownership inequalities	City Slickers—west Oakland (low-income backyard farming example)	Inspire people to grow backyard gardens
How do we connect low-income/homeless with CSAs/farms/community gardens?	No access to space to grow food (i.e. apartment living)	Maps of open space→Tara	Support the creation and ongoing development of community gardens
How do we empower marginalized groups to manage/produce their own food?	Not everyone wants to barter/trade→need direct purchase options locally	Review process for the Dog Park organizing efforts to understand hoe to utilize remnant property	Convert community center lawn divides & park landscapes into community garden sites
How do we balance the destruction of an old system with the needs of a new system (i.e. job loss, etc...)?	The city is “broke”→hard to find funding for new programs	Santa Cruz city Schools Wellness and Fresh food committee→ Cynthia Hawthorne	Improve policy to protect vacant ag land and improve its use
How do we account for migrant workers with a sustainable food system?	Liability for private land owners who invite people to come use their land	Changes in the Farm Bill may give more access to healthier school and community food systems	Connect with food banks and county nutrition organizations
	Restrictions for land use (i.e. city—HOA)	Child Nutrition Reauthorization Act –up for renewal	Gain a better understanding of food distribution and how fresh produce fits in
	Most free foods in the schools are junk food	Tim Galarneau and his work with institutions and food services—	Create a Food Systems Working Group(s)→Establish/revive the

		CASFS, MBOFC/ALBA, etc... tgalarne@ucsc.edu	Santa Cruz Food Policy Group/Food Systems Network
	Quality, fresh food is expensive, and takes longer to prepare, & perishes quicker	Marin Organics integrated community model www.marinorganic.org	Work to move our external investment to local investments
	School food and supplies sponsored by coca-cola and other junk food companies (local farms and food processors can't compete)	Life Lab resources for teachers, students, and families www.lifelab.org & CAFF farm to school program www.caff.org	
	Organizing energy leaves the city (to expensive to live here!)	Village Harvest→ from backyards to food banks	
		ALBA www.albafarmers.org	

VII. Session Title: “What is the carrying capacity of our region and its water impacts?”

a. Convener: Rick Longinotti

b. Participants: Paul (HGP), Jeff Clearwater, Jan Perez, Cecile Mills, Doug Deitch, Steve Slade, Michael Weaver, Ryan Kaplan,

c. Notes—(see below)

Inquiries	Concerns	Info	Options
What is our carrying capacity and its impact on water availability/access?	Massive corporate water use impact...corporations pay less and less for water!	Model water usage→ Homeless Garden Project	Citizens and organizations: donation of H2O & allocation of HPG
Where is our water usage accounted for?	Justice—access to water	Catherine Byers→ Water Authority	Tie use of UC strawberry research to sustainable water conservation measures
Where does our water come from? Sources?	Water catchment systems are illegal	Paul Stamets www.fungi.com	Explore soil creation technology
When are water reduction regulations coming?	Water needs for farming (less restriction and regulation than any other sector)	www.begentlewiththeearth.org Monterey Water Group	Establish regional water agency? Who has power to do this?
What other groups are working on water issues?	Water is exported through agriculture—fruits, vegetables, etc...	J. Barkan’s documentary “The Corporation”	Foster education space on growing food and water conservation and sustainability measures/best practices
What state, regional, and local groups/entities can make decisions on our water usage?	Logging—selling to Soquel Water District	Annual resource loss= 15K AF/YR	Preferential leasing—prohibit farm subsidies to corporate farming operations
How do we introduce water and soil measures into a community assessment project?	Drought!	which equals 24/7 production of 7.5 equivalent to \$100 million (before ONM)	Educate around the denial of water problems
	No other groups working on water in a grassroots fashion	CAP—Community Assessment Project	Pursue a realistic assessment of water resources/use to inform us of a “CAP”
	UC Royalty on strawberry production is a conflict of interest	Hydroponics=17 times yield/gallon	Explore reforestation and conservation activities to increase water retention and carrying capacity
	Overdrafting of our aquifer	Carl Hodges seawater foundation	Research existing groups working on this issue
	PVWMA Yield→24k AF/YR while USE is 70K AF/YR		Set up web based portal for this group
	90% of Water Usage is Ag		Have conversations with our legislators!

VIII. Session Title: “What does our community resource sharing facility/structure look like?”

a. Convener: Michael Weaver

b. Participants: Sandra Ivany, Miram Savier, Holley Meisch, Caryebelle Mati, Nicola Wagner, Cecile Mills, Jill Troderman, Isabelle Jenniches, Arielle Greenwald, Thomas Booher, Michael P.

c. Notes—(see below)

Inquiries	Concerns	Info	Options
What does our community resource sharing facility/structure look like?	Food waste accounts for 33% of our waste (not including ag waste!)	Local coffee shops share their grinds to be reused for oil and composting systems	Integrate education into adding value and composting efforts (i.e. taking apples and adding value as well as composting them for community education)
What to do with excess food?	Watsonville incinerator?	Live Oak Grange—multi-use facility with garden in the back www.greengrange.org	Build capacity and energy to sustain the Live Oak grange for food and ag based opportunities (i.e. expand and certify their kitchen for community usage!)
What if community processing could deal with potential food waste?	“Certified/Inspected” kitchens	Fresh Prep Kitchen downtown	Movie Night for Transition Group→Gleaners and I
Where would we locate a community resource center? <i>(that covers pre-school, education, garden recipes, local production, books, tools, et al)</i>	Role of exporting/export revenues in our local food system	The Gleaners & I (movie...look in wiki or google it)	Pay \$ to reuse food waste→pick-up, culinary, high school, community college credits, create financially viable model
How do we reduce food waste and lighten our impact on the landfill?	Compost storage systems—vector issues	Quail Hollow Ranch—Zayante Center	Create a free food giveaway truck that can deliver and distribute food
How do we “close the loop” and be totally inclusive?	Following landfills being sealed decomposition takes an incredibly long time!	County Compost Programs www.compostsantacruzcounty.org	Create landfill tours for SC residents
What exists now with respect to process?	Lack of community awareness of their impact	Quaker Center: free food giveaways after farmers market	Charge by weight of garbage→Belgium
Do we have any Permaculture neighborhood demonstration	Tourist waste and impact in our community (what are the	Terra Nova Permaculture design and demo garden...library and	Tax excess garbage waste→introduce more regulation

gardens?	negative/externalized impacts?)	meeting space	
What is the process for retail markets and business give-aways?	Rio Del Mar worst area for waste in the county	East Cliff, Seabright Beach	Create a real-time database for farms and product available, needed to be gleaned/gathered, possibly link database to grange or transition sc website (www.transitionsc.org)
What corporate responsibility exists for car manufacturers?		Interlight Ministries: church volunteers and community commitments	
Who has been working on local farm distribution... who is responsible for building capacity?		Story of Stuff www.storyofstuff.com	
		CAFF BFBL..labeling of local food www.caff.org	
		Ecology Action www.ecoact.org	
		Existing county community gardens	
		Resource Center for Nonviolence http://rcnv.org/	

IX. Session Title: “Can Santa Cruz feed itself?”

a. Convener: Jessy Beckett

b. Participants: Finn Ellis, C. Phillipe, Drew Lewis, Jaime Snyder, Devin Slaven, Harriet Talan

c. Notes—(see below)

Inquiries	Concerns	Info	Options
Can Santa Cruz feed itself?	Access to models for most impacted members of our communities	Organic Farming Research Foundation	Need to research and catalog all available resources
How do we factor in front & backyard gardens?	Not reflexive enough to acknowledge import needs and exchanges with other regions as part of an economically viable model	Friends of Santa Cruz state Parks	Find out the status of acres of public land available for ag
How does water storage factor in?	Where does most of our food processing happen?	Ecology Action Database	Interface needs of people/community with sustainable model
Why is feeding ourselves important?	We are food vulnerable	Economics & Ag Professors at Cabrillo & UCSC	Start meeting in smaller groups around kitchen tables
How do we enhance mechanisms for feeding ourselves that are accessible to all?		CASFS http://casfs.ucsc.edu	Foster web-based portal access of local resources, trends, needs....craigslist model?
How do we initiate replicable models?		Tool: group called “Sprouting”	Utilize grad researchers at UCSC
How do we expand our conversation into a common vision?		Community Action Board(s)	
Can we use the economic crisis to raise awareness and motivate people to support a new model?			
Can we create an inventory of trends and resources & needs?			

X. Session Title: “How can we engage the next generation?”

a. Convener: Toreza Coraggio

b. Participants: Vanessa Lang, Manuel Rubi, Cheyenne Hill, Grant Williams, Tawn Kennedy, Veronica Coraggio, Rachel Ross, Marjorie Swann Edwin, Ethan Genaver, Sandra Ivany, Tim Galarneau

c. Notes—(see below)

Inquiries	Concerns	Info	Options
How to engage youth....? Role of a summer training institute?	Youth need to make \$\$\$	Transfer school funding into charter/supplemental programs for our youth	Develop fun party designed events to interest youth (Chey)
Alternates to college learning models?	Youth aren't interested in sustainable food systems	S.C. based gleaning program (Ananda)	Create a sustainable highschool summer camp (Toreza Coraggi)
What types of youth & food systems based curriculum are already out there?	“Responsible” students usually participate in service learning opportunities and conduct clean-up activities after irresponsible youth...how do we bridge the gap between the two?	Parajo Valley Schools→ Eco TEACH (Tawn Kennedy) provides eco job training and youth oriented programs	Integrate compulsory service into eco-sustainable program options
What job training opportunities await our youth in food, justice, and community issues?	We should be careful not to demonize youth culture and youth activities....graffiti art, punk and hip hop music,	Quaker School Model→eco semester focused on environment, peace/conflict resolution, & Quaker values that has been successful with high school students	Introduce “Quaker eco-semester”
How do we connect sustainable agriculture to youth culture?	Can we really create “global” citizen awareness with our youth given their everyday challenges and environment?	Food What!/? Based out of Life Lab www.lifelab.org works with high school youth in SC (Doron C.)	Create awareness through ads and tabling at youth events (i.e. play a Aptos H.S.)
How to bring youth culture to farms?	Liabilities associated with apprenticeships and trainings on private property	“Green Careers”→Natural Bridges program	Integrate thematic cross-curricular planning of global awareness and sustainability using Facing the Future materials
How do we collectively buy property?	Costs related to summer institutes and youth camps→how to engage low income and underserved youth in our community	Global exchange curriculum in high schools	Engage parent and teacher groups in advocating for experiential learning programs for our youth

How can we highlight alternatives to industrial ag and the global food system that interest youth?		“Facing the Future” curriculum downloads www.facingthefuture.org	Establish a summer apprenticeship program in farms and within sustainable ag for high school students and youth
		President’s Day Weekend Convergence at UCSC with USFT & CSSC www.usft.org/node/178	Assess current programs and spaces geared toward youth and sustainability→weave food and justice program options into these
		Venue→Harbor High School modular bldg, 200 acres in Carmel Valley, 20 acres in Bonny Doon—use for sustainable learning sites	Assess and identify the number of physical learning sites available for youth programs and determine if additional spaces are needed
		Cabrillo Sustainability Club (Ryan Kaplan)	Work with Food What!?! To increase high school youth participation
			Next week follow-up on venues for sustainable projects (Toreza, Veronica, & Chris)