



COMMUNITY FOOD SECURITY *news*

A COMMUNITY FOOD SECURITY COALITION PUBLICATION ■ FALL 2002-WINTER 2003

New Policy Opportunities for Healthy Communities

By Thomas Forster

In recent months there have been numerous reports, articles and studies in the national press on the rising health crisis in the diet of American children. Record numbers of young people and Americans of all ages are obese or overweight, and diet related diseases such as diabetes, heart disease and stroke rival smoking as the nation's leading cause of preventable death. According to available data, communities of color and lower income levels have been hit hardest.

As the 108th Congress convenes in Winter, 2003, there will be an unparalleled opportunity to shape legislation that addresses these issues. Up for reauthorization are the primary federal nutrition programs targeted at children: National School Lunch, School Breakfast and WIC. Various legislators have made it clear that increasing children's access to fresh fruits and vegetables is going to be a high priority.

Partnering with key allies such as the Food Research and Action Center and the American School Food Service Association, the Community Food Security Coalition is playing a lead role in proposing new legislation to improve the

(See [NEW POLICY OPP.](#) on page 12)

EATING LOCALLY AND ACTING GLOBALLY:

By Linda Elswick, Peter Mann and Thomas Forster



Photo: Jered Lawson

We have come full circle. In the 1990s, the Community Food Security Coalition adapted the terminology of food security commonly used in Third World communities (with connections through Berkeley researchers and the Urban Institute among others) to fit the US industrialized nation model. Some ten years later we are finding that our experiences in the US and Canada have relevance for food security efforts in developing nations. For example, the Community Food Projects Program has become a model for the new SARD grants

initiative for developing nations (see page 12). Even the concept and principles of community food security speak to grassroots practitioners in the Global South.

Yet we find that we continue to have much to learn from our brethren working on food security and local food systems projects in other parts of the globe. The box schemes of the UK, the Slow Food movement of Italy, and the Cuban urban agriculture program are but a few examples of the more commonly known initiatives in this arena.

(See [EATING LOCALLY](#) on page 14)

Our Apologies

Spring is just around the corner, and you're just receiving the fall newsletter. What's up with that?

While it is true that here in Southern California we don't have very pronounced seasons, the reason for this newsletter being late has more to do with our being swamped and less to do with our climactic cluelessness. The work of the CFSC has exploded dramatically over the past year. We are now up to nine staff. This October we hosted our annual conference with over 500 persons in attendance, many of whom went to the first ever national farm to cafeteria gathering. At the policy level, we're gearing up for the reauthorization of the Child Nutrition Act and the Transportation Equity Act-21. And we're going through a strategic planning process.

All of this is to say we're sorry for the delay in publishing this newsletter. The Spring issue on farm to cafeteria will be out within a month or two as we try to catch up with the seasons.

FOR MORE INFORMATION
Winter 2002

CFS News is a quarterly publication of the Community Food Security Coalition. The CFS Coalition's mission is to promote comprehensive systems-oriented solutions to the nation's food and farming problems. It conducts policy advocacy; provides technical assistance to organizations implementing food security related programs; organizes regional coalitions; maintains a clearinghouse and database; conducts research and publishes reports; and educates the public and professionals through the media, conferences, and newsletters.

Community food security (CFS) is defined as "all persons obtaining at all times a culturally acceptable nutritionally adequate diet through local non-emergency sources." A CFS approach emphasizes the need to build community institutions to ensure access and availability for community residents. Thus, food security must be seen as a question of community development and empowerment which complements and extends the traditional view of addressing hunger issues at the individual level.

Board of Directors: Ben Burkett, *MS Assn. of Cooperatives, Jackson, MS*; Alison Cohen, *Heifer Project International, Brooklyn, NY*; Georgia Good, *Rural Advancement Fund, Orangeburg, SC*; Mary Hendrickson, *University of Missouri, Columbia, MO*; Hank Herrera, *NENA, Rochester, NY*; Peter Mann, *World Hunger Year, NY, NY*; Leslie Mikkelsen, *Prevention Institute, Berkeley, CA*; Denise O'Brien, *Women, Food & Agriculture Network, Atlantic, IA*; Kathy Ozer, *National Family Farm Coalition, Washington, DC*; Wayne Roberts, *Toronto Food Policy Council, Toronto, ON*; Pam Roy, *Field to Table, Santa Fe, NM*; Sharon Thornberry, *Oregon Food Bank, Tangent, OR*; Lydia Villanueva, *La Casa del Llano, Hereford, TX*; Connie Whitehead, *Farmer, Strawberry Plains, TN*; Mark Winne, *Hartford Food System, Hartford, CT*

CFS Coalition
PO Box 209, Venice, CA 90294
Phone: 310-822-5410
E-mail: cfsc@foodsecurity.org
Web: www.foodsecurity.org

Editor: Andy Fisher

**PRESIDENT'S MESSAGE:****How do you want to be involved in your Coalition?**

Every year at the annual conference of the Coalition, we hold a Town Hall meeting for members to discuss a whole range of issues in community food security and within our organization. This year, our conversation focused on the strategic direction of our organization. Assuming those present at the meeting are representative of our members of the Coalition, you are excited about your work and the work of the Coalition, but you want more involvement in our organization.

"Communication from the grassroots to the coalition—keep a focus on grassroots organizing." "Need more opportunities (for members) beyond committees that work both on program and policy matters." Comments like these illustrate your strong desire to be the steering wheel of the Coalition, as well as your willingness to commit to the work of the Coalition. We continue to grapple with involving youth in our organization, as well as making sure we welcome and encourage diversity within the Coalition. One of the most important issues to be considered is how you as members help to shape the strategic direction of the Coalition.

These are important issues! Members like you must provide the answers. How do you want to be involved in the work of the Coalition? How can your

involvement strengthen and further your own work at the community and regional level? How do you want to make decisions for the Coalition? How best can we have a discussion and dialogue about these questions?

Members currently elect a board of directors to direct the work of the Coalition in conjunction with our excellent staff. As a member, you can work on community food security issues through the Policy, Outreach/Diversity, Faith-Based Organizations, International Linkages, Farm to School, Transportation and Food Access, and Urban Agriculture committees. Very active, vibrant discussions of community food security concepts and tools happen regularly on COMFOOD¹, our community food security listserv. But still we need to find out what other ways you want to be involved in the Coalition as an organization.

Let us know! Post comments on COMFOOD, tell us your ideas through a newsletter article, call or email members of your board of directors, talk to other members in your region. Please share your thoughts and suggestions so that we can make the Coalition the best organization it can be.

¹You can subscribe to Comfood through our website at www.foodsecurity.org.

—Mary Hendrickson

Community Food Security Coalition Staff

Andy Fisher
Executive Director
andy@foodsecurity.org

Tom Forster
Policy Director
thomas@foodsecurity.org

Maya Hagege
Administrative Assistant
maya@foodsecurity.org

Marion Kalb
Farm to School Program Director
marion@foodsecurity.org

Tori Kjer
Field Organizer
tori@foodsecurity.org

Kristen Markley
Farm to College Program Mgr.
kristen@foodsecurity.org

Thomas Nelson
California Organizer
tnelson@foodsecurity.org

Jeanie Abi-Nader Pitre
Evaluation Program Manager
jeanette@foodsecurity.org

Kai Siedenburger
T&TA Program Director
kai@foodsecurity.org

Helen Johnson—Profiles in Leadership

by Mark Winne

Profiles in Leadership is a new series that starts with this edition of the *CFS News*. Over the course of the next several issues, we will examine the critical role that individuals play in building community food security and healthy local food systems. Mark Winne welcomes your comments and ideas. He can be reached at mwinne@hartfordfood.org.

Your first impression of Helen Johnson is that she's everyone's favorite grandmother. Smiling, accepting, and caring, at 72 she's still sufficiently spry to wear out a set of active grandchildren. Sitting with her in the community garden she organized in South Central Los Angeles, you're alternately warmed by California's balmy breezes and Helen's loving warmth. But like the tender peaches that hang in the garden's small orchard, Helen has an inner pit as tough as the gritty landscape that surrounds this small patch of paradise.

The Vermont Square Community Garden straddles Vermont Avenue near 47th Street, one of the busiest traffic corridors in Southern California. In the early 1990s, not far from this spot that now grows collards, carrots, and begonias, the South Central riots rocked L.A. and shocked the nation. Like similar events that have ripped communities elsewhere, this explosion was ignited by the bad chemistry of poverty, injustice, and distrust. Catastrophes such as these often plunge residents into a black hole of despair leaving them bereft of any hope that the scales of justice might one day be balanced. But for leaders like Helen Johnson, the chaos gave them the gumption to get going, to make it better, and to inspire among their neighbors a vision of a vibrant community.

Helen likes to tick off her campaigns, especially when it comes to holding City Hall accountable. Her first action was in 1988 when she persuaded the city to install locked gates at the head of alleyways that had become dumping grounds for all manner of debris. After the riots, Mayor Riordan asked her to be an area chairperson, which led to efforts to rid the neighborhood of liquor stores that had sprung up like weeds in the sidewalk cracks. And then there was the community garden. From an abandoned right-of-way that formerly conveyed LA's trolleys, Helen and her neighbors carved out two plots on either side of Vermont Ave. With funds from an area foundation, technical assistance from the Trust for Public Land, and volunteer lawyer/congregants from the Temple of Israel, Helen's newly formed non-profit bought the land for \$150,000 from the Metropolitan Transportation Authority (MTA). She proudly proclaims that theirs is the "first garden to be owned by a LA community."

A stroll through the garden takes you down paths lined with fruit trees, flowers, and vegetables growing in raised beds. There are compost piles in various states of decay mixed with horse manure from nearby Hollywood Park Racetrack. A gazebo, built with funds that Helen talked out of the MTA and with lumber donated by Home Depot, dominates the garden's front face. And a picnic table that has no doubt been a party to a thousand hours of delightful chatter commands the garden's center stage.

Over 30 gardeners, all of them over 55 years old, tend their gardens with loving care. The grandparents bring their grandchildren who learn the joys

of gardening and pleasures of eating vegetables. Teenagers from the "Clean and Green" youth corps come by regularly to help the seniors and tend to needed improvements and repairs. The site is beautiful, almost idyllic, and stands as a testament to the universal desire to wrest something peaceful and lovely from an environment that has been hostile and blighted. The experience of developing the garden, purchasing it, and tending it has, in Helen's words, "brought the community closer together."

According to Helen, the food from the garden "is a supplement and necessity in between those once-a-month checks" that the seniors receive. She has seen the face of hunger in the schoolchildren she looked after as a child care

worker in the local schools. Next to her vision of a better community, it's that image that keeps Helen going "24/7", for in addition to the garden and a never ending string of volunteer activities, she runs an emergency food pantry out of her church as well as her own home. As she says, "I know some of those who ask for food, and others I don't know, but all I need to know is that they are hungry."

Helen Johnson stands out as a model community leader. She puts others before self while enabling others to help themselves. She keeps the big picture of a better community in mind while being mindful of the thousand details that keep the community going. And she's always challenging the system. "If you see something that's wrong and keep quiet," says Helen, "then you're just as guilty as the person who's doing the wrong."



Helen Johnson

Farm Fresh Choice Awakening Inner City Taste Buds to Healthy Local Food

Maria meet Martha. These two matriarchs—one of a budding farm enterprise, the other of a twenty-seven-year-old after school program for low-income, inner city children—

links these urban families of color with farmers of color and one farming cooperative, Catalán's Asociación Mercado Orgánica (see below).



Photo: Jered Lauson

have something new to offer each other. Maria Inés Catalán grows fresh fruits and vegetables at her farming cooperative in Hollister. Martha Cueva encourages the families in her after school program to eat such locally grown produce. Their dreams flow together each Tuesday afternoon through a program called Farm Fresh Choice.

When parents come to pick up their kids at Martha's BAHIA, Inc. youth program on Tuesdays, they find a stand piled high with seasonal produce. If they want to take home some of the peas, carrots, eggs, or even nopales (cactus), they join Farm Fresh Choice. The project, started in 1999 with \$37,000 from the Food Security Grant program of the California Nutrition Network, a statewide public health program, has grown to include one hundred members at three distribution sites in west and south Berkeley. While most of the families at BAHIA, Inc. are Latino, most of the families at the other two sites, Berkeley Youth Alternatives and the Youth Advancement Project, are African-American. The program

"Farm Fresh Choice membership gives you access to discounted organic produce, to relationships with farmers and to a feeling for the land on which the food is grown," says Joy Moore, one of the co-founders of the project. Members get acquainted with their farmers through a seasonal newsletter and an annual festival. Farm Fresh Choice

staff, who deliver the food to the sites, are on hand each week punching cards, answering questions, and talking up the benefits of fresh, unprocessed food grown in fields not far from home. Here's how membership works: The Farm Fresh Choice membership card, issued free of charge, is renewed each year. The card—with its bright logo of a person holding a bowl of fruit and straddling a scene of farms and urban buildings—entitles holders to purchase seven-dollar punch cards. The twenty-eight punches on each card are worth twenty-five cents apiece. For example, a bunch of carrots, worth a dollar, takes four punches; a pint of strawberries, six punches—all priced at wholesale cost. You don't have to be low-income to join, but the sites are selected to target needy families. The theory behind Farm Fresh Choice is that if people come to know the source

of their food, they will appreciate the effort that went into coaxing it from the earth. As they develop that appreciation—through cultural links with farmers—their food takes on meaning and they eat better, feel better, and live better. Even the punch-card was devised with this in mind. It represents something different than the cold cash that changes hands at vast, anonymous grocery stores. Moore explains it as a seven-dollar commitment to supporting a farmer's hard work.

Farm Fresh Choice promotes eating habits whose potential public health benefits are huge. In 1990, nearly half the adults and more than three-fourths of the children below 200 percent of the poverty level were living in the southern and western areas targeted by the program, according to the 1999 City of Berkeley Health Status Report. In 1998, chronic disease accounted for sixty-eight percent of deaths in Berkeley and the mortality rate from strokes was significantly higher than in the state as a whole. African-Americans had the bleakest prospects, comprising nineteen percent of the population but accounting for forty-eight percent of deaths from stroke and thirty-six percent of deaths from coronary heart disease and hypertension. Diet is a major contributing factor in all of these diseases. For co-founder Moore, Farm Fresh Choice was a way to do something for her grandson. "His odds of coming up healthy are stacked against him," says



Photo: Jered Lauson

Moore, who is African-American, lives in south Berkeley, and until recently subsisted on a typical urban diet of

(See FARM FRESH CHOICE on page 5)

FARM FRESH CHOICE (continued from page 4)

fast, highly processed foods. "I realized I didn't eat fresh fruits and vegetables. For years I went to the store and bought a piece of fruit, and it just didn't taste good. No flavor. I turned off from it. Then one day I was given this nectarine from a farmer of Good Humus Produce in Yolo County, and I said, 'Oh, my God!'...the flavor bursting in my mouth. I've never been the same since. I was reminded of what good food could taste like. Simple pleasure." For Maria Inés Catalán, participation in Farm Fresh Choice brought an unexpected opportunity. Most farmers wait for years to secure a spot at the popular Berkeley Farmers' Market, operated by the Berkeley Ecology Center. But Penny Leff, the market manager, rewarded Catalán by



Photo: Jered Lauson

shortening her wait for a spot at the Tuesday market. Leff is on the steering committee of Farm Fresh Choice and says the Ecology Center is committed to such food security projects. Between Farm Fresh Choice and the farmers' market, the Tuesday trip to Berkeley now makes good economic sense for Catalán. "We earn more by coming to

Berkeley than if we were to sell to a wholesale company," says Catalán. "The pay is just. We also like getting to know the people who eat the food." When Farm Fresh Choice organizers see their inner city neighbors picking up healthy fruits and vegetables from such local farmers as Catalán, they feel they're making headway in a struggle against crippling health disparities. "We have a long way to go," says Moore, "but if we incorporate bits and pieces of this more simple way of life into our daily lives, we are on the path to a healthier community, physically and spiritually."

—Jered Lauson
from *Weaving the Food Web* available on-line at www.foodsecurity.org

California Organizes a CFS Network

Last June, more than 120 organizations gathered for a statewide summit on community food security in California. The key outcome of the seminal two-day gathering was the agreement by participants to form a CA CFS Network (Network) that enhances communication, coordination, and organizing at the local and state level in relationship to the national and international CFS movements.

Over the past six months, California-based CFSC Members and other summit participants nominated and elected a steering committee representing thirteen diverse organizations. Committee members have since been busy with three days of in-person meetings and numerous emails and phone calls to follow-up on summit discussions—putting structure to the Network and drafting a plan of action and platform of state policy objectives for coming years. Materials describing the Network are being developed for outreach to organizations, community members,

and policymakers about the budding state coalition.

One, the publication *Weaving the Food Web: Community Food Security in California*, has already proven a useful tool for introducing CFS to a broader yet targeted audience—



community groups and local and state policymakers. This year the report along with a related slide show and the platform mentioned above will be tools for organizing specific campaigns.

For the past eighteen months, Thomas Nelson has staffed the project that has grown into the Network. At the end of the year, he stepped aside

as organizer to devote more energy to efforts in his community, northern California's Capay Valley. Experienced LA-based organizer Garrick Ruiz is serving in an interim capacity while a search for a permanent, full-time California organizer is conducted.

CFSC sponsors the Network through its Regional Organizing Initiative that seeks to increase support and advocacy for CFS throughout the nation. California is the first pilot of the new initiative, receiving major support from The California Wellness Foundation and California Nutrition Network. Funders also include Clarence E. Heller Charitable Foundation and W.K. Kellogg Foundation.

For more information on the CA CFS Network, visit www.foodsecurity.org/california.html or call the Venice office, 310-822-5410.

COMMUNITY FOOD SECURITY: WHAT IS IT ABOUT? WHAT BRINGS US TOGETHER?

Community food security is a powerful idea. It has the potential to resonate among multiple groups, and provide linkages that extend beyond any single issue. But, partly due to the obscurity of the term, community food security remains vague to many activists and policymakers, even to those in the food movement itself.

If the term is vague, then just what is community food security about?

Is community food security about making small farms and local and regional food production more viable?

Is it about encouraging a more environmentally-based, sustainable way to grow food?

How food is grown is critical to a community food security approach. Small, local, sustainable farms are a building block of any democratic and just food system. This sustainable agriculture perspective has an environmental focus, a rural economic development focus, and a labor focus. Small family farmers, farm workers, rural communities, farms at the urban edge, are all potential constituents of sustainable agriculture organizations. The community food security approach in turn is embedded in a sustainable agriculture discourse that seeks to reach out, at least in principle, to each of those constituents. Community food security is about sustainable agriculture. But it's also about something more.

Is community food security about health and nutrition? Is it about encouraging the consumption of healthy foods, such as fresh fruits and vegetables?

Advocacy around the kind of food that is consumed is a critical aspect of community food security. Community food security connects what people

eat to what kind of food is produced and how it is accessed. A food system that produces a high-fat, high-salt, high-sugar, supersized diet is a food system that needs to be challenged and transformed. But even if we produce fresh, healthy, nutritious foods, community food security tells us that such food has to be accessible, not expensive, and consistent with the kinds of cultural choices and physical environments that are so influential in what people eat, where they eat, and how they eat.

Community food security has helped expand the health and nutrition movement's view about food choice and food access, and health and nutrition are central to the community food security mission. But it's also about something more.

Is community food security about combating hunger? Is it about not enough to eat as well as what we eat?

The persistence of people dropping in and out of hunger, even as we experience an epidemic of obesity, is a central concern—and core community food security argument—about the inability of the dominant food system to meet peoples' needs. Today, our emergency food system continues to be as stressed as ever. Community food security extends the argument about food entitlement programs to talk about food as a fundamental human right and that the problem of hunger is not about individuals but about communities and the food system as a whole.

Community food security has helped define hunger as a social justice issue. Anti-hunger activists in turn have swelled the ranks of community food security organizations. The community food security/anti-hunger link is a strong one. But it's also about something more.

Is community food security about the environment? Is it about the link between transportation and land use?

When a food item travels an average of 1400 miles from where it's produced to where it's consumed, then significant environmental, energy and transportation issues come to the fore. When food is produced for a long distance system, many of the inputs in food production as well as processing and shipping impacts generate enormous environmental stresses, causing pollution of the land, the air, and rivers and streams, and enormous health burdens on farm workers and other producers. And when farms are turned into sprawling developments at the urban edge, the opportunities to create a viable regional food system and a sustainable urban environment are that much more reduced.

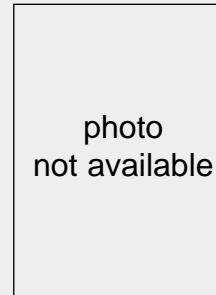
Community food security has helped extend the environmental approach toward food issues by providing a systems approach and by identifying alternative "pro-environment" scenarios for farmers, workers, rivers and streams, and urban residents alike. The environmentalist mantra—act local, think global—is a community food security truism. But it's also about something more.

Is community food security a community economic development approach? Do labor issues factor into the community food security worldview?

The food retail sector, the food processing sector, and the food system as a whole employ millions of people. Where markets are located, where and how food is processed, the rise and survival of community gardens and other forms of urban agriculture, all have enormous consequence for community revival or decline, and what kind of quality—or highly

(See COMMUNITY FOOD SECURITY on pg. 7

New Board Members



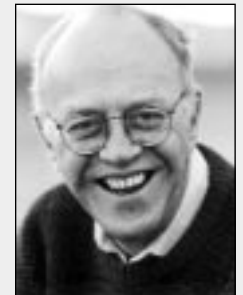
Ben Burkett

Ben Burkett is executive director of the Mississippi Association of Cooperatives. He farms corn, butter beans, turnips, spinach, crowder peas on 300 acres in Petal, Mississippi on land his family has farmed since 1886.



Denise O'Brien

Denise O'Brien is currently the Coordinator for Women, Food and Agriculture Network and a part time farmer. She serves on the Iowa Food Policy Council, on the Advisory Committee to the Henry A. Wallace Endowed Chair for Sustainable Agriculture at Iowa State University and is a Food and Society Fellow for 2002-2003.



Wayne Roberts

Wayne Roberts, the Canadian on the Board, is coordinator of the Toronto Food Policy Council and co-leads City staff working on anti-hunger initiatives. He's the co-author of two books: *Get A Life* and *Real Food for a Change*. He's a longtime chair of the Coalition for a Green Economy.

COMMUNITY FOOD SECURITY (continued from page 6)

exploitative—jobs are available. The community food security approach, whether advocating for food markets in low-income communities, changing the conditions of work in processing facilities, or creating more humane work environments for farm labor, is centrally about labor and communities.

Community food security has begun to incorporate community economic development and labor issues into its language and movement building activities. But it's also about something more.

Is community food security a cultural movement? Are we about what we eat and how we eat?

Today, the notion that we are what we eat can be translated into eat it fast, eat it fatty, eat it away from home, forget about cooking and preparation. We live in a fast food culture that, thanks in part to community food security consciousness, is finally being challenged. We recognize that Pepsi is

not the one; it's the enemy. Slow food is not just a symbol; it's a call to arms.

Community food security helps us learn to speak a new language about food, and to translate that into the actual experience of eating and appreciating food as well as gaining insight into where the food comes from.

Can community food security then be considered a sustainable agriculture movement, a health and nutrition movement, an anti-hunger movement, an environmental movement, a labor and community economic development movement, and a cultural movement? It is in fact all those things—and more.

There is a conundrum here: community food security as a concept is greater than the sum of its parts, but in practice, as represented by its various organizations and campaigns, the parts often seem greater than the whole.

To make the whole larger and at the same time equal to the parts, we need action that ties movements and

ideas together, not just the promotion of a big picture concept. But we still need a conceptual basis to make those linkages. We need the groundbreaking projects and programs that community food security advocates have initiated. But we need more than pilots; we need policies and institutional change.

Community food security has to be more than just a poorly defined term that confuses even those who identify with it. We need a new language, new coalitions, new forms of action. Ultimately, we need a new social movement.

Robert Gottlieb is the Director of the Urban and Environmental Policy Institute at Occidental College, which includes the Center for Food and Justice. He is a co-founder and former board member of the Community Food Security Coalition.

The “Gusto” of Food Security

by Jennifer Wilkins, Cornell University Cooperative Extension

On the approach to the bank of a dozen ticket booths where thousands of expectant people (mostly Italians) are queued, the first impression is of the enormity of the Lingotto Center, in Torino, Italy. This magnificent and vast green and white Art Deco building, site of the first Fiat factory in Torino (Turin), Italy, now houses one of Europe’s state-of-the-art exhibition centers. It is the site of many popular events including the recent *Salone del Gusto* (literally the ‘Hall of Taste’) sponsored by Slow Food and the Piedmont Regional Authority. Starting in 1996, this bi-annual event has become one of the most important events in the world of food and wine and easily could be the gustatory experience of a lifetime. And perhaps it is no accident that this event, which has everything to do with reinvigorating the production of traditional foods and inspiring local, sustainable micro-economies by producing quality food, should be held in a building that used to produce a car that probably never should have been allowed to travel great distances!

The two central themes of the Salone del Gusto 2002 were taste education and the protection of the world’s bio-diversity—the pillars of the Slow Food philosophy. By food education, is meant an in-depth understanding of what we eat and the history of culinary traditions. Slow Food organizers believe food education is “a fundamental step to the restoration of food’s central role in society.” It is only through an increased awareness and knowledge “of the products of our gastronomic and wine heritage that we can care about protecting unique, place-specific tastes from extinction.” Indeed, the Ark of Taste, Slow Food’s first project aims to research and catalogue fruits and vegetables, cheeses and cured meat products, artisan gastronomic specialties, and animal breeds that are

at risk of disappearing in large part because of the forces of industrial standardization. In this way, Slow Food pursues the second theme of the Salone—to protect agricultural biodiversity.

From October 24–28, the Salone del Gusto attracted 138,000 visitors, representing a range of professionals, journalists, and food and wine enthusiasts from a wide diversity of nations, and the members of the Italian public. First timers, like myself, strolled wide-eyed among the over 700 vendor, project and product display booths in the 160,000 square-foot exhibition space. Imagine a lane lined with 25 booths on either side each offering a unique and memorable Italian cheese. Now multiply that by three to get the total number of booths with ‘formaggio Italiano’ alone, and one starts to appreciate that enormity and gastronomic splendor of the Salone del Gusto.

The exhibition space was divided into three major pavilions. Pavilion 1 housed the ‘Mercato del Mondo’ (Market of the World) and the International Presidia and was a clear demonstration of how international the Salone and Slow Food have become. Eighty exhibitors came to sell their products in this Market, a part of the Salone for the first time, featured food and drink from 38 countries around the world divided by nationality. Producers, artisans, and vendors from France to Venezuela, Algeria and Bulgaria, and China to Holland were invited to participate in the World Market. The Foods of Britain section boasted some of the best cheese from the British Isles, traditional smoked fish, Scottish pasture-raised Angus beef and some of the finest single malts to be had anywhere. In addition to sampling products from individual vendors, visitors could experience many of the world’s cuisines restaurant-style in the ‘Piazza della Cucine del Mondo.’ This showcase of dishes from various regions around the

world also a provided place to relax, replenish, learn from specialists and to watch how food was prepared.

The Presidia project was established to recognize small-scale, artisan producers and to provide commercial outlets for their products. Around Italy and now the world, there are more than 100 Presidia producers. The Presidia project works to safeguard economic and commercial viability of local products, and thus plays a role in revitalizing local economies and communities while also providing examples of sustainable development. Currently thirteen nations are involved in the Presidia. Throughout the Salone del Gusto, exhibitors who are in the Presidia were identified by the increasingly familiar Slow Food snail logo. A description of the product and how its production enhances biodiversity and sustainability could be found at each of these honored displays.

The heart, or perhaps hearth, of the Salone was the Pavilion housing ‘Il Buon Paese’ (the Good Country) Market featured the best of Italian artisan foods. In a few days at the Salone, one can relish the wonderful tastes of the entire country from Sicily and Sardinia to the Trentino-Alto Adige region. The Buon Paese Market included 130 Italian Presidia, its own restaurant area (‘Piazza del Buon Paese’) for education and dining, and the Enoteca (wine store) dedicated entirely to wine.

The all important Taste Workshops were in yet another sizable pavilion. It is through these workshops that Slow Food spreads its message about the culture of wine and food. Workshop topics ranged from cheeses and salamis to Pacific NW Salmon, British tea, Italian coffee, pastas, couscous and yes, there was even a workshop on ‘lardo’ (lard). In each workshop a

(See “GUSTO” on pg. 13)

Developing Local Food and Agriculture Systems— International Gathering in Montpellier, France

Bustling, ancient Montpellier was an appropriate spot for the first-ever international conference on local food systems. France is a country whose government has long supported local agricultural traditions and practices. Montpellier, set among hillsides of lavender and winegrapes, is the world’s largest center for research in tropical and Mediterranean farming and rural development. Some 10,000 researchers working at twenty Montpellier-based organizations have cultivated relationships with developing countries’ farmers, universities and non-profits.

Some 170 small-ag wonks from all over the world were converging at the loftily named Agropolis complex, a sleek research, training and science park attached to an impressive museum of world food and farming. For the next two-and-a-half days (Oct. 16–18), we would share workshops, roundtable forums and, of course, local food tastings.

Among graphs of piglet production clusters in Hanoi, laments about tequila market trends in Mexico, and debates on the role of local food networks, several themes stood out. The movement to strengthen and protect local food and agriculture systems is global and is growing in response to the globalization of our food system. European researchers are drawing on twenty-five years of experience in rural development, focused specifically on increasing cooperation between small farms and businesses. There is a lot of passion for the new local food systems work and a lot to be learned from existing innovative projects around the globe.

Product quality, consumer expectations, local development and rural employment were key topics for conference speakers.

In the opening session, researchers and government officials noted the international impact of a French regional marketing program for wines, cheese and other products. The French system is based on the concept of “*terroir*,” which embodies both the distinctive ecological characteristics of a region where a product is grown—such as soil, exposure and water—and the human characteristics—the bequeathed “*savoir faire*” of production and processing. *Terroir* has guided the establishment in France of a local labeling system, known as “*Appellations d’Origine Controles*”. The AOC system assures a fair return to thousands of French farmers and protects hundreds of communities from industrial agriculture. With steadfast pressure from the French government, the AOC concept was recently recognized by the World Trade Organization as a legitimate marketing technique.

“In France, there is a lot of support for locally identified products,” said Jose Muchnik, an Argentine food anthropologist who works at one of the Montpellier think tanks. “We’re not talking about localism,” said Muchnik, “but about linking localities. Local products can cross borders. Think of Iberian ham, Italy’s pastas, Argentina’s Pampan meat, Colombia’s coffees, and Ecuador’s cocoa.”

The quantity of information was staggering. Here are a few nuggets from the workshops I attended:

In Catalonia, northern Spain, there are 1,500 small meat businesses, with astoundingly diverse production and processing techniques, an industry dating back to the 15th Century.

■ In northeast Brazil, a rural workers organization, new cooperatives, and a family farmers’ organization have

helped increase competition in export markets for grapes, mangoes and coconuts. The number of organic farms in the region is swelling owing to demand from foreign exporters and consumers.

■ In six East African regions, the clustering of micro businesses in groups of several hundred to several thousand businesses each has resulted in improvements in market access, capacity to attract local and distant buyers, pooling of labor markets, attraction of skilled labor and input suppliers, and diffusion of technology. The clustering also has enhanced joint action between firms, both vertically among suppliers, producers and distributors, and horizontally among all traders or all producers.

■ In two poor, black townships of Pretoria, South Africa, Johan van Royan has been studying corner flower and vegetable stands and advocating government support for marketing education for such enterprises.

The conference, sponsored by 11 French research institutes and universities, highlighted more than 100 projects from 29 countries. Proceedings will be posted on the web at <http://syal2002.cirad.fr/an/index.html>.

Reggie Knox has worked for 15 years as an advocate for small farmers in California and abroad. He recently returned from six weeks studying Spanish and farmer’s unions in Spain.

SUSTAINABLE AGRICULTURE

The CFSC represents a diversity of North American social movements around sustainable agriculture—rural coalitions, organic farming, urban agriculture, and others. All these have their international counterparts or linkages. IFOAM (The International Federation of Organic Agricultural Movements) at www.ifoam.org provides links to the expanding organic farming movement in more than 100 countries.

Agro-ecology is another form of sustainable agriculture, relying on indigenous farming knowledge and selected low-input modern technologies. Agro-ecology seeks to reach the world's rural poor and peasant farmers whose farming systems are small-scale, complex and diverse. Information on agroecology and food sovereignty worldwide is available through the websites of FoodFirst www.foodfirst.org, the Third World Network www.twn.org, and the Via Campesina, www.viacampesina.org

Practical information for sustainable agriculture practices in the U.S. can be found at the SARE (Sustainable Agriculture Research and Education) website: www.sare.org and at the ATTRA (Appropriate Technology Transfer for Rural Areas) website www.attra.ncat.org.

The CFSC's North American Urban Agriculture Initiative—see www.foodsecurity.org/urbanag.html for the CFSC's Guide to Urban Agriculture—is learning from urban farming initiatives worldwide. For more information on these global initiatives, see www.cityfarmer.org

Food Security Advocates in Africa and Latin America Link Local Food Efforts and Policy

Africans Converge on a World Summit

It had never really been done before, certainly not in Africa, which was hosting a world summit for the very first time. Could they do it? Could hundreds of farmers, many of whom had never traveled beyond their own villages, reach the goal of actually becoming *visible* at the World Summit on Sustainable Development in Johannesburg—a summit that some had urged to focus on the really critical concerns—i.e. urban issues? Would anyone hear that farmers and food were important? Would anyone learn about the needs of producers, the important role of agriculture, the prominent place of rural development in a sustainable future?

They could and they did. The *Farmers' Convergence* in Johannesburg was a highlight of exemplary grassroots capacity building for policy advocacy. African as well as farmers from other regions were well represented, and most importantly seen and heard in press interviews, in music, dance and marches, and in their own well organized encampment where they met regularly to network and strategize for future activities. Impressive, yes, and heartwarming as well. Leadership qualities were visible in abundance, democratic principles for full participation and informed decision making by everyone clearly evident. Plans and priorities for their collective future work were written on sheets of newsprint taped to the walls. Songs they had written themselves were used liberally to articulate just what they thought about how globalization was affecting them, their goals for local agriculture projects, farmer control of seeds and ecological production and land use. They were also among the lucky few among thousands who managed to eat local organically

produced foods catered by a small businesswoman in their own kitchen set up in the old mining camp they called home for over a week.



Collaboration Counts

The farmers couldn't have done it without the non-governmental organizations they chose to help them. Taking the lead was PELUM, acronym for Participatory Ecological Land-Use Management Association. A network of local community groups in nine countries in southern and east Africa, with a regional secretariat in Zimbabwe, PELUM established food security as a priority activity in 2001. They had begun collaborating months before to ensure their success in being both visible and heard, building on an organizational decision to add policy advocacy to their projects with the goal of "putting people first in sustainable development." Building and facilitating a culture of cooperation, sharing experiences and communication among the members has been a guiding principle. NECOFA, a newly organized ecological agriculture group in South Africa, provided local logistical management and support.

The Situation After Johannesburg

By Peter Mann, CFSC Board member and International Programs Coordinator, World Hunger Year

When I arrived at Johannesburg Airport for the World Summit on Sustainable Development (WSSD) from August 26 to September 4, I saw a striking poster of an African child holding a fish in each hand, with the caption, "Some, For All, Forever—WSSD" It was a great image for sustainable development—the economy ("some"), embedded in the community ("for all"), rooted in the environmental commons of the oceans and fisheries ("forever"), with WSSD representing a hope and a promise.

Unfortunately we are not doing well with any of these at present. More than two billion people are superfluous to the world economy, a fact vividly present in the shantytowns of Johannesburg. Many fisheries are exhausted, and the lives of millions of fisher folk are threatened. WSSD took action to restore—or pledge to restore—marine fisheries, one of the successes of the Summit, along with funding for fresh water and sanitation. But it did little to restore the livelihoods of fishing communities, whose resources are being taken over by trade deals and replaced with corporate-controlled fish factory farms.

The Problem of the Summit

The Earth Summit in Rio in 1992 was called to launch an era of sustainable development—"Agenda 21", and it greatly increased awareness of the environmental crisis, as well as stimulating millions of local Agenda 21 initiatives. But the promised new relationship between environment and development was overshadowed by the drive toward trade liberalization and globalization. This shadow hung over WSSD. Civil society and sympathetic governments fought a rearguard action to save the principles of Rio, as some governments attempted to subordinate WSSD to the World Trade Organization (WTO) agreements. So WSSD ended in a compromise, and the struggle for truly sustainable development will have to continue both inside the United Nations, which is still one of the

only counterweights to the WTO, although losing some of its power, and through the social movements of fisher folk, farmers, indigenous peoples, and others as they struggle for food sovereignty, control over their land and water and seeds, and seek resources to continue their traditional farming and fishing and forestry. The Seattle struggle against corporate-led globalization continues.

The Backlash on Food Security

The WSSD plenary discussion on agriculture contrasted two kinds of agriculture, smallholder farming and agro-ecology on the one hand, and large-scale industrial input-intensive farming on the other. It was amazing to hear so much praise for agro-ecological food production, even from former Green Revolution advocates such as M.S. Swaminathan, with scarcely a positive word on industrial agriculture. But behind the scenes, there was a huge push for biotech and genetically-modified foods, led by the US and using the food emergency in Southern Africa as a launching pad for GM food aid. Civil society has the stronger arguments but we are facing what Frances Moore Lappe' called "the biggest propaganda machine in human history."

Vandana Shiva described the corporate power-grab at WSSD, supported by some Northern and Southern governments and the World Bank, to control the world's land and water through privatization schemes, and take over seeds and genetic diversity through GM and biotech. Corporations have conducted a well-funded campaign since Rio to split environmentalists and anti-poverty networks in the view of big sections of the public and important constituencies e.g. African farming groups and governments. The campaign is to claim that ecologists are anti-poor, "eco-colonialists", who do not want Africa to "develop", meaning "get biotech and GM crops and a new green revolution to feed Africa."

FISHERIES

Fisherfolk represent another social movement where millions of livelihoods and businesses are threatened by the spread of commercial and multinational aquaculture corporations. Fishing communities from Vancouver to Newfoundland, and from Alaska to Boston, have witnessed the destruction of fisheries through industrialized overfishing and the rise of commercial fish farms. Consumers can fight back through what they buy and what they eat. The Institute for Agriculture and Trade Policy (IATP) provides excellent information on ways to get involved—see www.iatp.org/fish. The World Forum of Fisher Peoples (WFFP) provides CFS activists with links to fishing communities worldwide: see www.wffp.org.



The SARD Initiative

By Thomas Forster

Sustainability advocates, including small farmers, indigenous groups and trade unions scored a small but substantial victory at the World Summit on Sustainable Development in Johannesburg last August. The commitment of some 65 countries, foundations and major non-governmental groups, to support a new Sustainable Agriculture and Rural Development (SARD) Initiative was a step forward in supporting the development of local and regional food systems. This new initiative is in many ways similar to the work being carried out in the USA by community food security advocates. Planned elements of the Initiative include a global clearinghouse of information on best practices, a small grants fund of approximately \$10 million initially for local food systems creation in developing countries similar to the Community Food Projects model, and the dissemination of success stories and best practices grounded in a peer exchange format. It will be administered through the Food and Agriculture Organization (FAO) of the United Nations.

The Initiative grew out international civil society networks' demands for policies and programs that truly reflect grassroots needs to reduce poverty through building on existing models of sustainable food and agriculture programs around the world.

Concretely, the approval of the SARD Initiative means that the small scale agro-ecological farming methods, and local food security interests will have an opportunity to appeal for support where previously they had been unable to gain national and international support. In addition, one hallmark of the community food security movement, the formation of local food policy councils, is echoed in the call for "SARD councils" bringing together different sectors to guide local and regional food systems. For more information, see www.sardnews.org.

What is Food Sovereignty?

Food Sovereignty is the RIGHT of peoples, communities, and countries to define their own agricultural, labor, fishing, food and land policies which are ecologically, socially, economically and culturally appropriate to their unique circumstances. It includes the true right to food and to produce food, which means that all people have the right to safe, nutritious and culturally appropriate food and to food-producing resources and the ability to sustain themselves and their societies. Food Sovereignty requires:

- Placing priority on food production for domestic and local markets, based on peasant and family farmer diversified and agroecologically based production systems
- Ensuring fair prices for farmers, which means the power to protect internal markets from low-priced, dumped imports
- Access to land, water, forests, fishing areas and other productive resources through genuine redistribution, not by market forces and World Bank sponsored "market-assisted land reforms."
- Recognition and promotion of women's

role in food production and equitable access and control over productive resources

- Community control over productive resources, as opposed to corporate ownership of land, water, and genetic and other resources
- Protecting seeds, the basis of food and life itself, for the free exchange and use of farmers, which means no patents on life and a moratorium on the genetically modified crops which lead to the genetic pollution of essential genetic diversity of plants and animals.
- Public investment in support for the productive activities of families, and communities, geared toward empowerment, local control and production of food for people and local markets.

Food Sovereignty means the primacy of people's and community's rights to food and food production, over trade concerns. This entails the support and promotion of local markets and producers over production for export and food imports.

NEW POLICY OPP. (cont. from pg. 1)

nutritional content of school meals. We support our partners' efforts to increase regulation of competitive foods (sodas, vending machine food etc), as well as to increase the reimbursement rate schools are provided for each meal they serve.

Central to our legislative platform is a proposal to create a seed grant program that will fund local and regional farm produce in school cafeterias. This new grant fund, modeled after the successful Community Food Projects program, will combine support for start-up costs of farm-to-school projects with experiential nutritional education and a collaborative approach bringing school administrators, school food service personnel, farm groups, parents and kids into the planning and implementation process.

The second important legislative reauthorization in the 2003 with potential to improve the health capital of low-

income communities is the Transportation Equity Act (TEA). Formerly known as the Highway Bill, TEA is a broad legislative package addressing all the transportation options for communities including roads, rail, bikeways and transportation oriented development planning. Five years ago, the CFSC attempted unsuccessfully to gain funding for food access programs as part of the Welfare-to-Work funding stream. Newcomers on the scene, we arrived too late to shape the legislation. This time, we have had ample time to build bridges and connections with the major players in the bill's reauthorization. We are hopeful to gain support for new legislation that would fund transit programs that improve food access in urban and rural communities lacking in affordable and convenient outlets.

Many of our readers were

(See NEW POLICY OPP. on pg. 13)

"GUSTO" (continued from page 6)

panel of experts—the producers of the products being tasted and enologists, chefs and artisans—led participants through each product, educating about how to use all of the senses to taste the food and of course experience how tastes of wine and food are enhanced by one another.

The Salone provides an unforgettable opportunity to learn about taste, enjoy food and drink from all over the world, and learn about how taste is a critical indicator of authenticity, and of production and processing methods. Taste also provides a sensual connection to a place, to people and communities, and to their history. The event is a rare mixture of philosophy, politics, education and activism on the one hand and the sheer enjoyment of a daunting array of food and drink on the other. One of the prime battlegrounds for the Salone is the right to market raw milk cheese, which producers claim offer rich and unique taste because of the bacteria that is allowed to flourish without pasteurization. The Ark project works

NEW POLICY OPP. (cont. from pg. 12)

instrumental advocates during the Farm Bill, helping to increase assistance to community food projects and institutional procurement of local foods in the Nutrition Title. Once again, citizen advocates are crucial to bring the attention of elected officials to the opportunities and challenges of linking local food systems to address food insecurity at the community level.

The best way you can help is by bringing your community food interests, proposals and ideas to the attention of congressional and state representatives and their staff. The best times for direct contact with your representatives at home is during upcoming scheduled recesses this winter and spring. The President's Day recess during the week of February 17 and Easter recess are both excellent opportunities. Schedule appointments or field visits in advance of these

against excessively restrictive and globalized food safety legislation, as well as dictates of mass marketing and distribution, and environmental degradation.

So, what does this have to do with Community Food Security? If we can agree that the driving forces of standardization, specialization, and centralization represent threats to sustainable community-based food systems, then the Salone del Gusto provides a forum of resistance and a sensual confirmation of the persistence of diversity and localness throughout the world. As Enzo Ghigo, president of the Regional Authority of Piedmont, describes the Salone, "it has become one of the places where individuals could imagine a future that does not necessarily need to be homogenized, flavorless, and insipid. Piedmont claims the right to its flavors, its tastes, and its crops-niche products produced almost exclusively in this region. Why must we lose our memory, if our memory is one of the fundamental aspects of the land we live in?"

congressional recesses. Showcase community needs and successful local projects that need support.

For more information about the specific legislative proposals, background information and key states and districts, check the policy program pages of the CFSC website (www.foodsecurity.org) or e-mail Thomas Forster, CFSC policy director (thomas@foodsecurity.org).

WATER

Community food security activists in North America are engaged in the global struggle around access to water. One billion people lack safe water to drink, and two billion lack sanitation. Without water, crops and livestock fail and communities suffer hunger and disease. As world population increases in a water-scarce world, we will have to grow more food with less water, using new and more efficient technologies such as drip irrigation. Traditional rural economies, such as The Farmer Managed Irrigation Systems in Nepal, are leading the way in the South, while the explosion of organic farming in North America and Europe is promoting new models of water conservation. The struggle for water as a common good and a human right, both in the North and South, challenges the growing privatization and corporate control of water resources.

Resources for Information and Activism:

The Blue Planet Project at www.canadians.org/blueplanet. Maude Barlow's writings on the water crisis, including Blue Gold: The Fight to Stop Corporate Theft of the World's Water, with Tony Clarke (New Press, 2002.)

Robert Svadlenka's five-part series on Water at WHY's website: www.worldbungeryear.org/why_speaks/why_speaks_toc.asp—including numerous websites on the water crisis.

EATING LOCALLY (continued from page 1)

It is clear that increased connections between the food security movement in the US with partner entities across the globe can be beneficial for all parties. In this vein, the CFSC has established a new International Links committee to explore these connections (for more information on the committee or to join, contact Linda Elswick at ipsa@igc.org, or Peter Mann at peter@worldhungeryear.org).

Members of this committee have been active in shaping international forums on food and agriculture systems. They have found that a US non-profit presence at these events is essential for a number of reasons. Decisions made at international levels increasingly impact local communities, directly affecting the future of food and agriculture systems around the planet. For example, it is not inconceivable that the World Trade Organization (WTO) could ban local and state laws that grant incentives to the purchasing of locally-grown foods.

Moreover, the US is a principal power in food, agriculture and land management decisions at the international level in ways that are often contrary to the hopes, aspirations and programs to reform the food and agriculture systems of our own society.

For the Community Food Security Coalition, international meetings such as these present opportunities to showcase the domestic movements that work for very different outcomes than what the US government presents and often strong arms other countries, especially developing countries, to accept. The US and major food and agriculture corporations push a model of industrial agriculture and a new "green" biotechnology revolution that has not worked for many US family farms and rural communities. The results of this model in the US and elsewhere are environmental degradation, deteriorating rural livelihoods and epidemic nutritional disease resulting from fast food culture. Many of the worlds' peoples are rejecting this model for food and

agriculture systems, and they are greatly helped by knowing there is a growing US movement that agrees.

More specifically, the US advocates export commodity production for the world market rather than support for vibrant local food systems, undercutting those food systems by dumping low priced and subsidized US-grown commodities. The foods favored in the world trading system are usually different than what is grown and adapted locally, changing traditional dietary patterns with significant public health impacts. Emergency food aid (also a way to dump excess US production) now contains GMO products which became a hot issue in famine stricken Africa during the Johannesburg Summit. For the first time, developing countries have refused GMOs in humanitarian food relief, much to the consternation of US aid agencies and the food industry. In the recent US Farm Bill, a global school lunch program was funded, yet another way to dump excess products at US taxpayers expense. This policy is diametrically opposed to the US Farm-to-School movement, which promotes better nutrition through direct connections between local schools and farmers.

As international clarity develops among the social movements on these topics, we find a rapid rise of a universal rights-based approach to food and agriculture development, otherwise known as "food sovereignty" (See side bar on Food Sovereignty). This approach is very consistent with the definition and practice of community food security in the US and Canada. Together with this new idea are new policy platforms calling for greater access to resources, and greater involvement of marginalized populations (small farmers, Indigenous Peoples, fisherfolk, forest dwellers, and all women in agriculture) in the decision-making processes at national and international levels.

The SARD Initiative launched at the Johannesburg Summit is one manifestation of call to place civil

society at the center of food and agriculture development (see side bar on SARD Initiative). The long road to launching a civil society-led SARD Initiative is summarized is similar to the US program, the USDA Community Food Projects Program.

And so the circle will come around again to the rights for and the primacy of community based priorities related to food and agriculture. Global institutions and the large donors who provide support for best practices that provide basic human needs in a changing world, have come to the conclusion that local communities DO matter.

Communities across the globe are putting an enormous amount of energy into efforts to protect and build true security in diet, health and the physical landscape. These efforts also confront the challenge of developing a unified response to the negative effects of globalization, a response that current and coming generations can protect and bring to fruition.

For a taste of this excitement see Reggie Knox's article on the first international conference on local food systems recently held in France, or Jennifer Wilkins' description of the Slow Food *Salone del Gusto*. With new resources to link the many local food and agriculture organizing efforts around the world, the power of family scale farmers as an integral element of the community food security approach will be increased in the face of the many economic, environmental and social challenges to its sustainability. This is the hope we and our children need to build a diverse and resilient future.

Linda Elswick (with Thomas Forster) is co-director of International Partners for Sustainable Agriculture (IPSA) and Director of Sustainable Agriculture at the Humane Society of the US. Peter Mann, World Hunger Year, is a board member of CFSC and a member of IPSA. Email ipsa@igc.org.

Thomas Forster is the Policy Director of the Community Food Security Coalition. Email thomas@foodsecurity.org.

WHAT IS THE COMMUNITY FOOD SECURITY COALITION?

The CFSC is a national network of organizations forging new ground in developing innovative approaches to food and farm needs for communities across America. Started in 1994, it is at the forefront of building a national movement around community food security.

WHY SHOULD I BECOME A MEMBER?

Becoming a member is a way to strengthen your connection to the Coalition and other related organizations and individuals across the country. Your membership helps build a dynamic national movement, and provides important support for innovative CFS initiatives. Membership also comes with certain benefits: a subscription to the quarterly CFS News newsletter, voting privileges (for organizations), and discounts on Coalition publications.

MEMBERSHIP CATEGORIES:

Please join at the organization member level. By doing so, it demonstrates your organization's commitment and lends us greater political strength.

- \$35 Individuals
- \$50 Small organizations, with less than \$100,000 budget
- \$100 Large organizations, with more than \$100,000 budget
- \$500 Individual life time membership
- \$_____ Low income individuals, students, or seniors (sliding scale—\$1-\$25)

PUBLICATIONS AND OTHER MERCHANDISE:

- \$12 Healthy Farms, Healthy Kids: Evaluating the Barriers and Opportunities, for Farm to School Programs 2001
- \$15 Full Color, original artwork, T-shirts. (100% organic cotton shirt) -- Circle one: S, M, L, XL
- \$10 Getting Food on the Table: An Action Guide to Local Food Policy. 1999.
- \$10 Hot Peppers and Parking Lot Peaches: Evaluating Farmers' Markets in Low Income Communities. 1999.
- \$30 Seeds of Change: Strategies for Food Security for the Inner City. 1993.
- \$10 Community Food Security: A Guide to Concept, Design, and Implementation. 1996.
- \$18 What's Cooking: A Guide to Community Food Assessments. 2002

Name: _____ Organization: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____

Email: _____

- \$_____ Publication Total
- \$_____ Membership Total
- \$_____ Subtotal
- \$_____ Less 20% member discount
- \$_____ Subtotal
- \$_____ Add S+H →

Shipping Rates:
\$4 per \$20 or fraction thereof.

Please make checks payable to: CFS Coalition

Credit Card Information: Visa Mastercard

Card Number: _____

Expiration Date: _____

Signature: _____

\$_____ TOTAL ENCLOSED, or

Please bill my credit card.



CFS Coalition
 P.O. Box 209
 Venice, CA 90294

Nonprofit Org.
 US Postage
 PAID
 Venice, CA
 Permit No. 50

THANK YOU TO OUR FUNDERS

In 2002, the Community Food Security Coalition received funding from the following sources. We'd like to offer our sincere thanks to them and to all our individual and organizational members.

California Department of Health Services
 The California Wellness Foundation
 Center for Eco-Literacy
 Clarence Heller Foundation
 Evangelical Lutheran Church in America
 Farm Aid
 Foundation for Deep Ecology
 Jessie Smith Noyes Foundation
 Lawson Valentine Foundation
 Nathan Cummings Foundation
 USDA Agriculture Marketing Service (AMS)
 USDA Community Food Projects
 USDA Initiative for Future Agriculture and Food Systems

Lifetime Members

This year we offered for the first time the category of lifetime individual member. Many thanks to the following pioneers, and may you live a long life to enjoy this privilege.

Anne Carter, Peter Mann, Ed Maltby, Mary Mitsui, Keith Polo, Kami Pothukuchi, Roy Riddle, Susan Smalley, Mark Winne, Holly Westcott

Rod MacRae's Top Ten Ways to Change the Food System

1. Look fresh—unusual alliances
2. Be radical, accurate, and detailed
3. Take what the defense gives you—but probe their vulnerabilities
4. Go back and forth between projects and policies—use each to justify the other.
5. Attach your work to other agendas that are hard to deny.
6. Don't let them forget their own work—show how the bureaucracies inconsistently apply their own work or don't have the capacity to work through the implications.
7. Expose the contradictions of the dominant agenda and show the costs.
8. Expose the fallacy of market ideology
9. Lay out the detailed transition plan for government—the bureaucracy can't do it.
10. Use international agreements to create domestic pressure.

—Rod MacRae, food policy consultant, Toronto, rmacrae@ican.net