

## News

December 27<sup>th</sup>, 2016

1. [\*\*United Fresh Foundation Donates Salad Bars to 7 East Chicago, In Schools\*\*](#) *United Fresh Start, 12/15/16.* In response to East Chicago, IN lead issues, The United Fresh Start Foundation provided salad bars for seven East Chicago schools. This benefits 4,600 students. Consumption of certain vitamins and minerals in fruits and vegetables may help to mitigate the absorption of lead.
2. [\*\*USDA Announces Farmer Fair Practices Rules - Clarifications for Industry & Protections for Farmers\*\*](#) *USDA, 12/14/16.* New rules have been announced to help protect farmers against damaging and deceptive practices. The new rules aim to level the playing field for farmers against retaliatory practices that have become common amongst poultry growers by their contracted processors. The new rule continues to prove that violations do not have to demonstrate that the unfair practice harms the entire market being discussed. Over 60,000 comments by stakeholders and rigorous analysis was conducted in putting together the new rules.
3. [\*\*As School Gardens Spread, So Do the Teaching Moments\*\*](#) *Washington Post, 12/7/16.* As part of Washington D.C.'s 2010 Healthy Schools Act, the number of public and public charter school gardens has grown from 82 in 2011 to 127 in 2016. Their success is attributable to organizations like DC Greens and Real School Gardens, which provide schools with gardens with training, curriculum support, and connections to others. School gardens offer a place to teach biology, arts, cooking, and other subjects. A University of Maryland study showed that 61% of students in garden schools tested proficient or advanced in reading compared to 38% of students in schools without gardens. In math, the difference was 56% compared to 35%; for science, 47% compared to 21%.
4. [\*\*It Starts with Soil\*\*](#) *Global Food for Thought, 12/5/16.* Healthy and fertile soil is more vital than ever in order to produce food for a growing planet. Farming, however, is rather taxing on the microbiome in which food is grown. A growing amount of research is being done in order to better understand how it is made up, and what steps can be taken in order to protect our soil and allow it to flourish.
5. [\*\*Big Food Faces Annihilation Unless It Moves with Millennials on Health\*\*](#) *The Guardian, 12/1/16.* Sales of fruits, vegetables, meat, seafood and prepared foods are projected to reach \$315 billion, an increase of nearly 23% (\$257 billion in 2009).
6. [\*\*Mobile farm stands, teaching kitchens aim to improve Philly's food access\*\*](#) *The Christian Science Monitor, 11/30/16.* Philadelphia population is 22 percent food insecure, 7 points above the national average. The Vetri Community Mobile Kitchen and Share Foods Program collaborate to address this food access issue. Not only do they provide healthy food at an affordable cost in a mobile kitchen and produce van, but they also teach participants how to cook the food they purchase in a healthy way; this was a concern that many customers had about how to use the healthy foods. Boxes of pre-selected foods for a recipe are also available, and can be bought with SNAP benefits.
7. [\*\*USDA Expands Public-Private Partnerships to Create Economic Opportunities through Regional Food Supply Chains\*\*](#) *USDA, 11/28/16.* USDA announced 3 new public-private partnerships to help create economic opportunities from the creation of local food supply chains. Named "The Food Leveraging Investment for Network Coordination (LINC) partnerships," the goal is to help create jobs and generate higher farm income while helping to meet the desire for regionally produced food. USDA's initial \$1 million dollar investment helped to attract an additional \$2.5 million from 18 philanthropic organizations and \$1.5 million from the Appalachian Regional Commission and the Delta Regional Authority. These 3 new partnerships are added to the existing 10.
8. [\*\*Is nutritious food really more pricey, and, if so, is that really the problem?\*\*](#) *The Washington Post, 11/25/16.* The article examines if healthy foods costs more, and if food cost is what prevents people from eating healthy. The measurement of what a food by cost per 100 calories compares foods like hot dogs (10 cents per calorie), instant ramen (6 cents), peanut butter (7 cents), carrots (30 cents) and yogurt (36 cents). The cheapest calorie-dense foods belong to all-purpose flour and vegetable oil (2 cents per 100 calories). Barriers to eating healthy also include the time and skill it takes to prepare food at home. Food preferences and buying power that shape the food supply are discussed as a major contributor as well.
9. [\*\*A Hops Crop To Be Thankful For\*\*](#) *Growing Produce, 11/22/16.* Due to the surge in the craft beer industry, the state of Washington's production of hops rose 16% since 2015, surpassing Germany as the No. 1 producer of in the world.

## News

December 27<sup>th</sup>, 2016

10. [\*\*222 Market officially opens as Olympia's new artisan food hub\*\*](#) *The Olympian, 11/18/16.* A new artisanal food hub has opened in Olympia, WA with a vision of highlighting vendors who focus on products that are local and fresh.
11. [\*\*Younger Consumers Drive Vegetable Consumption\*\*](#) *Convenience Store Decisions, 11/15/16.* Consumers under the age of 40 have increased their annual eating per capita of fresh and frozen vegetables by 52% and 59% respectively. Consumers over 60 have only increased their consumption by 30% and 4% respectively.
12. [\*\*Food Truck Wants to Serve up Dinner and Social Justice\*\*](#) *takepart, 10/28/16.* *Phat Beets* is nonprofit food justice collective that runs a food incubator to help women of color get into the food business. A major goal is to have participants use a communal food truck to sell and distribute their food. Over time they hope to own a fleet of rentable trucks that can be used to distribute food, provide jobs, and expand the work *Phat Beets* currently provides in the community.