

Civic Intelligence and Collective Action Laboratory

Food Group Cluster

Participants: Arnold, Eric, Mattea, Michella, Kevin

Arnold- Grange and Grass Roots Networking

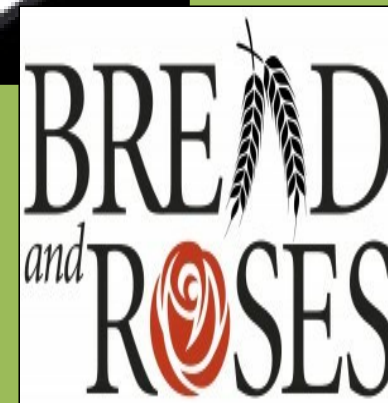
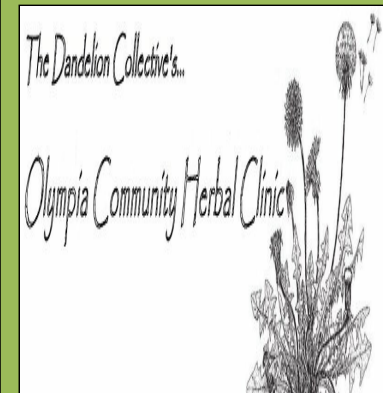
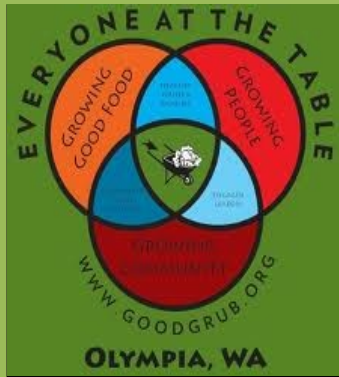
Eric- Food Art and Group Marketing

Mattea- TESC Food Service and Aramark

Michella- Olympia Herbal Clinic and Future Projects

Kevin- Shellfish Club and Community Garden
Development

<http://wikis.evergreen.edu/civicintelligence/index.php/Food>



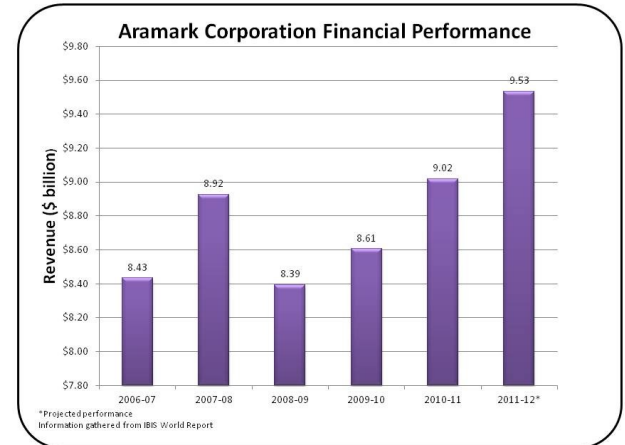
Evergreen Food Service



Action and participation in the process of RFP and selection of food service provider should be a community process



Who is Aramark?



Currently, Aramark manages dining and food services for 1,300 business dining locations, 525 correctional facilities, 400 colleges and 420 school districts, 388 hospitals and long-term care facilities and 228 recreation and convention venues. It also manages services at 51 conference centers through its Harrison Lodging division and provides vending services to 3,100 clients and office coffee at 49,000 locations, the latter not included in the number of contracts listed above.

Grange and Grass Roots

- Build and Protect a Solid Foundation of Prosperity for America's Family Farmers, Ranchers, and Foresters
- Respond to the National Financial Crisis' Impact on Rural America
- Expand Telecommunications Services in Rural Areas
- Secure Energy Innovation, Affordability and Sustainability for Rural America
- Improve Access to and Quality of Rural Health Care
- Promote Practical and Effective Immigration Reform
- Support Transportation Improvements that Protect the Freedom of Mobility
- Cultivate Civic Participation in Our Society**
- Enhance Public Safety and Homeland Security in Rural Areas
- Improve the Quality of Rural Education

The National Grange of the Order of Patrons of Husbandry, also simply styled **the Grange**, is a fraternal organization for American farmers that encourages farm families to band together for their common economic and political well-being.

The 11-story landmark National Grange headquarters building in Washington, D.C. was dedicated by President Dwight D. Eisenhower on June 29, 1960, and is the only private edifice in a federal block across from the White House. It serves as a non-governmental headquarters for agricultural and rural families.

Washington State Grange

THE GRANGE'S LEGISLATIVE LEGACY

- Initiative to the Legislature No. 1 (1929) allowing formation of public utility districts.
- Initiative to the Legislature No. 2 (1935) making possible the blanket primary election process, which we enjoyed for nearly 70 years. We continued to fight for voter choice with the successful passage of Initiative 872 in November 2004.
- Endorsement of full development of the Columbia River for power and irrigation.
- Active involvement in cooperatives for the benefit of producers and consumers.
- Support of agricultural research and the extension service, the agency which transfers new developments to those who need it.
- Initiative to the Legislature No. 59 (1977), the Family Farm Water Act, which greatly enhanced the survival of family farms in Washington.
- Commitment to agriculture education resulting in legislation (1983) mandating this program by the Superintendent of Public Instruction.
- Initiative 872 (2004), which passed with nearly 60 percent of the vote and established a top-two qualifying primary election.

THE GRANGE COMES TO WASHINGTON

There were Granges in Washington Territory long before statehood was gained. In 1873 several were organized in the Walla Walla area, including Waitsburg Grange No. 1 which is still an active Grange. These local ("subordinate") Granges were under the jurisdiction of the Oregon State Grange.

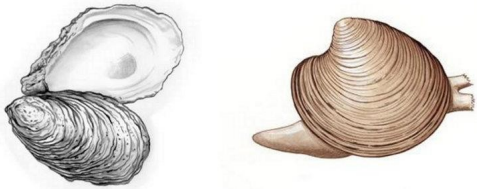


Pattern Development



Cultural Enrichment Through Local Food & Food Vendors

Shellfish Club and Community Garden Development



Shellfish Aquaculture Interest Meeting

Community Shellfish Farming, Puget Sound water quality, habitat enhancement, restoration, Geoduck Beach, sustainability, Oysters, Manila, Littleneck, Geoduck Clams Ecology, getting muddy connecting with Puget Sound's intertidal ecosystem

Thursday, Feb 2, 1:00pm

**Student Activities Conference Room
3rd Floor CAB**

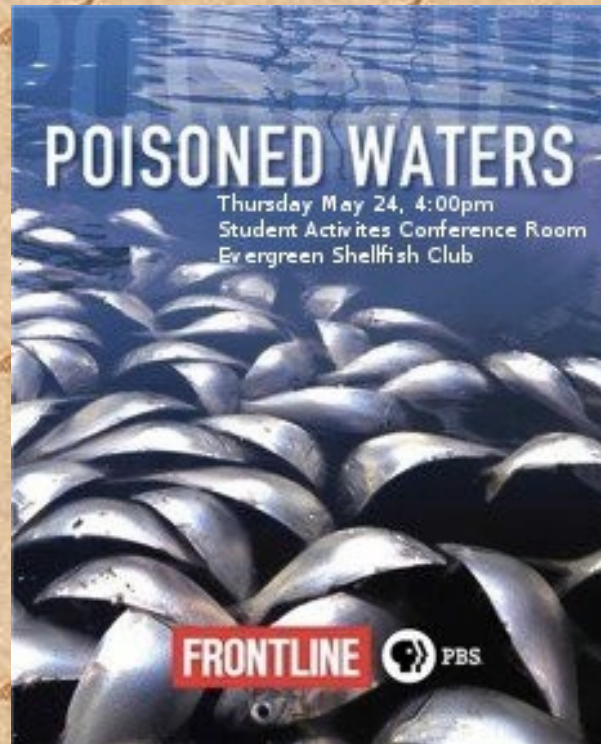


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Yauger Park Community Garden,
Olympia, WA

<https://www.facebook.com/shellfishclub>

Herbal Medicine Workshop Series

Taught by members of the Olympia Free Herbal Clinic

OLY HERBAL CLINIC

Monday, February 6th

6:30-8:00 PM

Work this Quarter

Adaptation:

Ally for Belong

Olive for Love

Began Volunteer work over Spring Break
Working Receptionist shifts and gardening, as well as connecting people in the community with volunteer opportunities and funding for the clinic, as well as finding resources needed for the space. So far this has included:

Monday, February 13th

6:30-8:00 PM

The Basics of Herb Craft

Making Herbal Remedies

TESC Farmhouse

Funding from Campus organizations
Finding resources and the community for the clinic
Discussed interests from relative studies for volunteering at the

Monday, February 20th

6:30-8:00 PM

Spice Things Up:

Medicine from the Kitchen

TESC Farmhouse

Began Volunteer work over Spring Break
Working Receptionist shifts and gardening, as well as connecting people in the community with volunteer opportunities and funding for the clinic, as well as finding resources needed for the space. So far this has included:

Monday, March 5th

6:30-8:00 PM

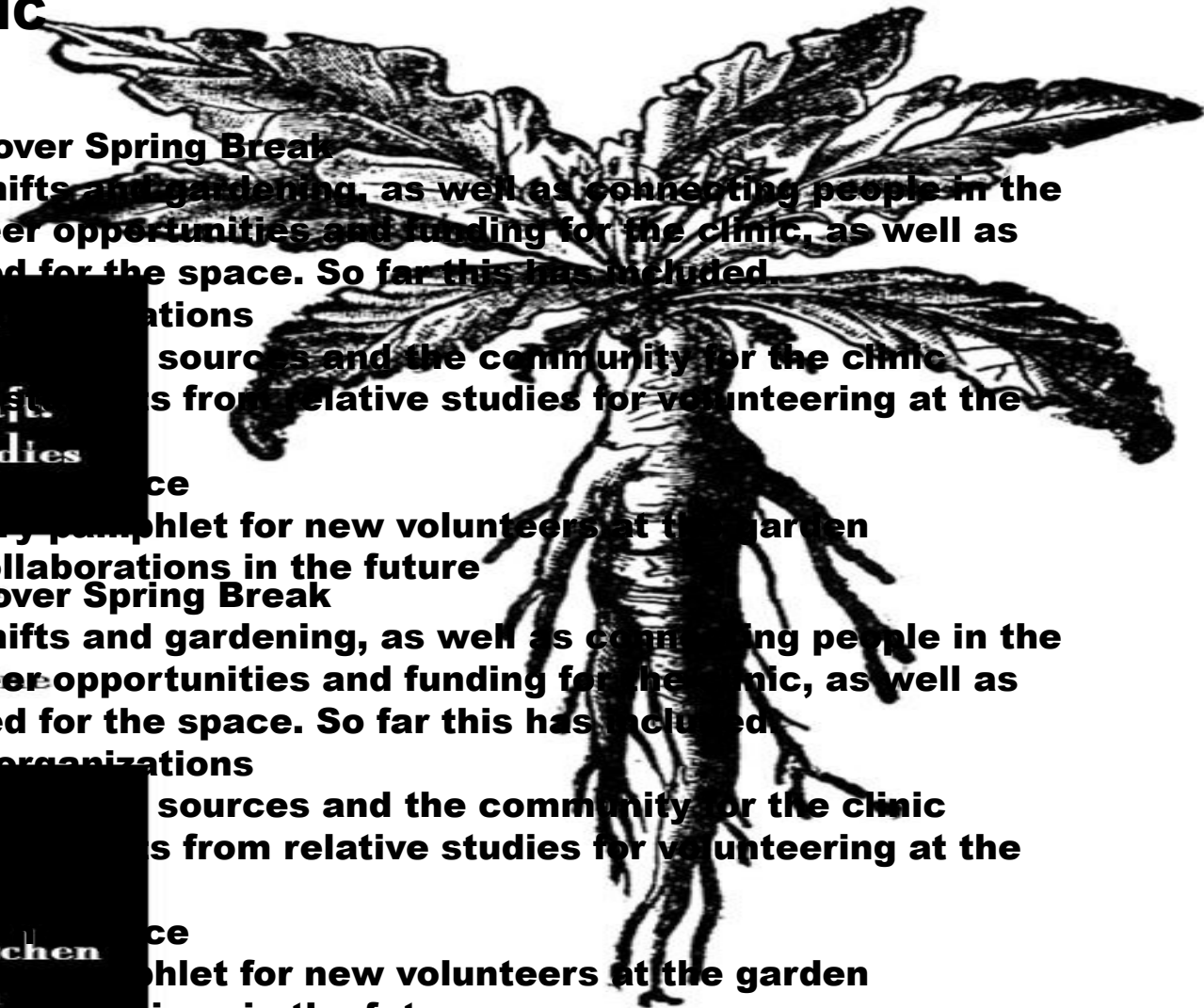
Spice Things Up:

Medicine from the Kitchen

Longhouse Cedar Room

Funding from Campus organizations
Finding resources and the community for the clinic
Discussed interests from relative studies for volunteering at the

Creating an introductory pamphlet for new volunteers at the garden
Discussing possible collaborations in the future



All workshops are FREE!

Hosted by MASH

Future of Food Systems Project fall 2012

- . Identify Important Groups and Individuals invested in this idea (CFC, Flaming Eggplant Members, RFP committee members, curriculum board, students, faculty, and workers) Find out continuing work happening in these groups and find how we can support each other's research to inform;
- . Putting together a sustainable purchasing plan for suggestion to RFP (early Fall)
- . Examining Collective/Cooperative Style Food Service Operations
- . Put forth Language for a successor clause for Current Union Members (drafted)
- . Put on Workshop engaging students and campus members to engage in wild-crafting, food production, preparation and nutritional, sustainable food education.
- . Discuss Evergreen curriculum as a venue for changing food service options and expanding Evergreen's interdisciplinary higher-education role to include food service, sustainability and entrepreneur options.

As well as:

- . Continue to be a conduit for volunteer opportunities with organizations already promoting this work.
- . Continue to document the volunteer work that we have been engaging with on this subject matter as well as actively working to connect more organizations together to bridge needs and informational gaps in one another's work.
- . Overall look at bridging the working community with student and faculty to apply the Evergreen Code of Conduct to all who we welcome to our campus.