

PULSE

OF THE FOOD MOVEMENT

2017: Planning for the Worst Case Scenario

Dear Friends & Allies,

Roots of Change is beginning 2017 with planning for a very perplexing year. No one knows exactly what the Trump presidency will mean for California, but it may not be pleasant. The Legislature and Governor appear to be planning for the worst, including a potential \$20-30 billion hole in the state budget if the federal government kills Obama Care (the Affordable Care Act) and cuts other programs criticized during the campaign. We believe California must become an even more striking example of progressive innovation and wisdom in its policies and programs related to food and agriculture. Therefore, we are gathering resources to strengthen our advocacy in Sacramento and in communities up and down the state. As always we will be implementing our work in large-scale collaboration with our nonprofit and community allies.

You can help us and have some fun too! We have two special dinners in the weeks ahead that will please your mind and your palette. Net proceeds from these events are donated by the hosting restaurants to ROC!

On Saturday, January 28th, 6 pm, [Michael Ableman](#), one of the world's most innovative and poetic farmers, will be featured in Healdsburg, California, at the critically acclaimed Shed in conversation with Naomi Starkman.

Michael is the author of four beautiful books and three groundbreaking farms. Naomi is founder of [Civil Eats](#), the nation's most prolific source for original news stories related to the development of a healthy and sustainable food system. They will be discussing Michael's latest book, *StreetFarm: Growing Food, Jobs and Hope on the Urban Frontier*. This is a wonderful story revealing the positive and healing power of growing food in some of the toughest places in a modern city. But that is not all you will enjoy, the evening will feature a beautiful winter meal prepared by award-winning Chef, Perry Hoffman. A signed book will be provided to each guest. [Hit this link to purchase your tickets](#). \$150 per person.



A week later on Sunday, February 5th, in the Mission District of San Francisco, Namu Gaji will host an intimate dinner for friends of ROC.

The San Francisco Chronicle has called Namu the city's "[most representative restaurant](#)." We agree with the Chronicle's stellar feature story because in addition to operating their own organic farm in the East Bay, the Namu team offers a cuisine that contains the flavors of Asia, California, America and Europe. It is a place where the city's culinary, tech and cultural glitterati are found savoring the delicious food and friendly, efficient service. **To make a reservation for the 6:30 pm**

dinner, please email Tiffany@rootsofchange.org. \$200 per person.

I will be attending both events and will be pleased to meet you and hear about your interests and desires

related to food and agriculture. Please join us and help fuel our work to create more healthy food and farms in the state.

Warmest regards and appreciation for your interest and support,



Michael R. Dimock
President, Roots of Change
Strategic Advisor, California Food Policy Council

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