

3RD CALIFORNIA REGIONAL REGENERATIVE MEAT EVENT

CELEBRATING SUCCESSES & EXPLORING
EXPANDING OPPORTUNITIES



MONDAY, NOVEMBER 18, 2024

MULVANEY'S B&L, SACRAMENTO



UC DAVIS
Institute of the
Environment



**Roots of
Change**



AGENDA

9:30 AM

CHECK IN

Enjoy coffee and breakfast bites

10:00 AM

WELCOME & GOALS

Patrick Mulvaney, Executive Chef, Mulvaney's B&L

Patrick Huber, Director Center for Conservation Informatics, UC Davis

Michael Dimock, Executive Director, Roots of Change

10:15 AM

PANEL 1: THE LAUNCH OF THE UNIVERSITY OF CALIFORNIA MARKET

Outcomes of work to launch system-wide purchasing of regional & regenerative meat

Marilyn Biscotti, UC Office of President

Clifford Pollard, Cream Co. Meats

Kathy Webster, TomKat Ranch & Beef2Institution Collaborative

Santana Diaz, Executive Chef & Culinary Director, UC Davis Med

11:15 AM

PANEL 2: NEW MARKET OPPORTUNITIES

Introducing Farm to School, Halal, Growing GRASS, and Fire Fuel Reduction

Sarah Keiser, Wild Oat Hollow

Jim Kleinschmit, Other Half Processing & Growing GRASS

Nicholas Anicich, CDFA Farm to School

Steve Schwartz, Interfaith Sustainable Food Collaborative

12:30 PM

LUNCH

Local & regenerative meat & salads

1:35 PM

DEMO OF REGIONAL REGENERATIVE MEAT RESOURCE PORTAL

Presented by Courtney Riggle, IC-FOODS

2:00 PM

GROUP DIALOGUE: REMAINING CHALLENGES AND SOLUTIONS

A discussion with producers and other attendees about roadblocks focused on processors and local & regenerative cattle numbers in CA.

Loren Poncia, Stemple Creek Ranch

Michael Delbar, CA Rangeland Trust

3:05 PM

KEYNOTE DIALOGUE

Perspectives from the USDA on established initiatives and sustainable systems, and a vision of the future.

Jennifer Lester Moffitt, Undersecretary, USDA

4:10 PM

LOOKING BACK AND LOOKING FORWARD

Closing out the project, inviting dialogue and feedback

5:00 PM

NETWORKING & REGENERATIVE GOAT MEAT TASTING RECEPTION

An opportunity to connect with the supply chain and engage with market opportunities. No host bar.

Remarks from Karen Ross, Secretary, CDFA

6:00 PM

DINNER

Local & regenerative meats, vegetables, & beverages.



TODAY'S GOALS

- 1) Celebrate achievements made over the last 3 years
- 2) Explore some emerging market opportunities
- 3) Discuss potential paths forward for remaining challenges



SPEAKER BIOS



CaRegenMeat.net

Scan to add yourself to the CA regen portal business & partner directory



PROJECT NEXT STEPS

- 1) Build out CA Regen Meat Portal with stakeholder participation
- 2) Grow and stabilize supply chain for University of California system procurement
- 3) Connect regenerative meat community with additional programs and opportunities
- 4) Expand this effort throughout California



RESOURCES

ggrass.org



CA REGEN MEAT PLATFORM
bit.ly/RMPortalDirectory



GGRASS WEBSITE



HALAL MARKET MATERIALS
caregenmeat.net/halal.html

to participate in the GGRASS producer videos, email dlaninga@ggrass.org

LUNCH MENU

Family Style Salad

Mixed Chicories with Meyer Lemon Vinaigrette
Chili Chicharron
Rancho Gordo Beans with a Hummus Inspiration
English Cucumber
Roasted Beets, Carrots & Tops with Sesame, Sumac

Family Style Lunch

House Made Kabocha Squash Ravioli with Nina's Persimmon
Cream of McNamara Walnuts with Pt Reyes Blue Cheese
Corned Cline Beef with Dutch Flat Cabbage
with English Mustard, Rye Focaccia, Riverdog Potatoes
Smokey PT Ranch Turkey & Gravy with Cranberry, Full Belly Farm Potatoes

Dessert Minis

An Assortment of Petite Sweets and Cookies
Luis Nolasco's Coffee, K&K Teas



DINNER MENU

Openers

Kibbe Croquette with Hatch Chili Aioli
Cline Zabuton served Nigiri Style with Sesame, Pickled Wasabi, Bosworth Rice
Red Chili Goat Tostadas with Cotija, Cilantro

Family Style Salad

Fiery Ginger Greens with Neuman Goat Floss
with Laura Chenel Chevre, Cranberry, Sierra Orchard Walnuts
Artisan Breads by Acme Bread Company
with Sierra Nevada Butter, Molokai Sea Salt

Family Style Dinner

Peads & Barnetts Pork in Sugo over Pappardelle
with Calabrian Chili, Midnight Moon Cheese
Slow Roasted Blakeman Lamb with Rosemary, Vella Jack, Autumn Orzo
Fogline Chicken Under a Brick with Roast Honey Nut Squash, Chili, Crema

Plated Dessert

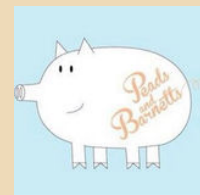
Regenerative Mincemeat Pie
Nocino Cream
Luis Nolasco's Coffee, K&K Teas

THANK YOU

To our producers who helped to source the regenerative products for this event.

- *Sierra Orchards, walnuts and olive oil*
- *PT Ranch, turkey*
- *Cline Livestock Company, beef*
- *Neuman Family Ranch, goat*
- *Peads and Barnetts, pork*
- *Blakeman Livestock, lamb*

To *Avivo Wines* and *Hanna Winery and Vineyards* for their donation of wine.



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