

PULSE

OF THE FOOD MOVEMENT

Gearing up for an Eventful Fall

Dear Doris,

Get ready for ROC's busy Fall season with lots of events and updates on our various projects that are entering new stages involving concrete results and/or new phases of outreach and measurable successes. We also have some staff updates to share...

ROC Staff News

Meet our new ROC team member: Coco Sanabria, Research Associate



After completing her Master's practicum by assisting ROC with our regenerative meat project, **Coco Sanabria** joined our staff at the end of July as a full-time **Research Associate**.

She graduated from Stanford with a Master's in Sustainability Science and Practice and has a background in Bioengineering with a focus on development of health technologies. She has also worked in teaching, mentoring, and community engagement to address skill and knowledge-building in critical topics ranging from sexual health to gun violence. In addition, she completed advanced studies in systems thinking to address global challenges.

We are very excited to have Coco on our team and wish her much success!

And some departures...

Sadly, our **Associate Director of Policy, Lesley Kroupa** has moved on to another position in San Diego where she lives. She accepted a **policy advisor position with Nora Vargas, Chairwoman of the San Diego Board of Supervisors, County Supervisor, First District**. Lesley will continue to be an ally to ROC and our partners as Chairwoman Vargas is a big proponent of building a healthy, just and resilient food system. Although she will be missed, we wish Lesley the best of luck in her new role! Watch for postings to refill ROC's policy position.



Sofia Rodriguez, ROC's Summer intern and sophomore at University of Washington majoring in food systems, nutrition and health **is off to Rome, Italy, for her study abroad semester**. She did a great job helping us with social media postings and general strategy from a Gen Z perspective. She assisted in designing an educational forum (more on this soon!) and, among many other things, she put together this **fun quiz about food system knowledge!** Have a go at it!

TEST YOUR FOOD SYSTEM KNOWLEDGE - QUIZ by
Sofia Rodriguez, ROC's Summer Intern

UC Global Climate Leadership Council Meeting

The UC system is making strides to achieve their regenerative and local food procurement goals.

Last week Michael and Coco attended the UC Global

Climate Leadership Council (GCLC) Sustainable Food Service and Sourcing Convening at UC Santa Cruz. Former ROC Fellow and UCSC's Education and Research Specialist at the Center for Agroecology, Tim Galarneau, led procurement and sustainability officers from the ten UC campuses, five medical centers and the Office of the President through presentations and dialogues around opportunities for improved procurement data tracking, active student engagement, and system wide collaboration.



ROC's goal is to ensure the regional regenerative supply will meet UC's potentially massive demand.

Roots of Change presented the opportunity and necessity for the UCs to invest in local regenerative meat as part of their actions and was met with great interest from participants. ROC's key UC Office of the President collaborator, Marilyn Biscotti, described her work to negotiate a system-wide contract that will allow all UC sites to purchase regenerative meat. ROC will continue to work with the UC system as their procurement process moves forward.

Image: Michael and Coco presenting on Bringing Regenerative Meat to UC (by Marilyn Biscotti)

Achieving Resilient Communities (ARC) Update

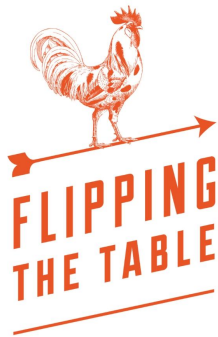
Following the UCSC convening, Coco and Michael launched the next phase of the ARC project's water cooling system research for farmworkers. They moved ARC's off-the-shelf cooling technology from [Good Farms](#) on the Oxnard Plain to [Brokaw Ranch](#) in the Santa Paula hills. **The climate is hotter and terrain more vertical than Good Farms so we will gain critical design feedback from the Brokaw field crews who tend the avocado, lemon and**

passion fruit orchards.



The Brokaw Ranch manager, **Nathan Lurie**, provided a tour of the ranch and new ideas about how the ARC team could be even more strategic with water cooling station placement on similar ranches. In three weeks, Coco and Renata Valladares from [Tracking California](#), our partner PHI program, will return to interview the field crews and receive feedback on our system. More to come!

Image: Brokaw Ranch manager Nathan Lurie (L) and employees with Coco Sanabria (by Michael Dimock)



Flipping the Table Podcast

We're taking a short Summer break but encourage you to [listen to previous episodes.](#)

In our September episode you will hear from Cole Mannix, a fifth generation rancher from Montana. He is the President and Founder of the [Old Salt Co-op](#), a purpose-driven company that builds community through land stewardship, regenerative meat, and other local food.





Common Ground Film Screening Sebastiani Theater, Sonoma: September 15



In case you haven't seen **Common Ground**, you will have another chance on **September 15th at the Sebastiani Theater in Sonoma!**

Common Ground is the highly anticipated sequel to the juggernaut success documentary, Kiss The Ground, which touched over 1 billion people globally and inspired the United States Department of Agriculture (USDA) to put \$20 billion toward soil health. **By fusing journalistic expose' with deeply personal stories from those on the front lines of the food movement, Common Ground unveils a dark web of money, power, and politics behind our broken food system. The film reveals how unjust practices forged our current farm system in which farmers of all colors are literally dying to feed us. The film profiles a hopeful and uplifting movement of white, black, and indigenous farmers who are using**

alternative "regenerative" models of agriculture that could balance the climate, save our health, and stabilize America's economy – before it's too late.

[Click HERE for TICKETS](#)

3rd Regional Regenerative Meat Dinner Event Save the Date: November 18, 2024

ROC and our project partners UC Davis Institute of the Environment and IC-Foods are planning our 3rd regional regenerative meat event at **Mulvaney's B&L in Sacramento on Monday, November 18th 2024.**

As with previous events for this project, the meeting will be followed by a dinner that is **open to the public celebrating regional regenerative meats and local meat producers.** We



would love for many of you to attend; it will be a very fun event! Stay tuned for details.

Image: Last year's regional regenerative meat summit at Mulvaney's B&L, Sacramento (by Michael Manansala)

Thank you for your interest and support of our work!

*Doris Meier
Editor of the PULSE*

We need your help to continue making positive changes in the California Food System - your donation is very much appreciated!

DONATE

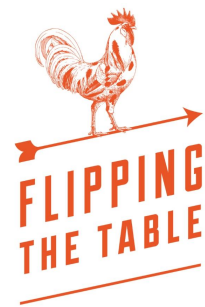
Projects

- Achieving Resilient Communities (ARC)**
Western County is among the nation's most productive agricultural regions. [Learn More >](#)
- Transformation of California's Local Food Systems**
As COVID-19 has fully revealed, the concentration of supply and... [Learn More >](#)
- Food & Farm Resilience Coalition (FFRC)**
FFRC and its 40+ coalition partners support state investments in a... [Learn More >](#)
- Health Equity & Racial Justice Food (HERJF)**
The California Health Equity and Racial Justice Food is a... [Learn More >](#)
- Produce about the Future of Food and Resilience**
Produce: Flipping the Table: Health Communities About Food, Farming and... [Learn More >](#)
- Healthy Soils Promotion**
FFRC works with state allies to advance its soil investments... [Learn More >](#)

Policy



Podcast



Roots of Change is a program of the [Public Health Institute](#)



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