

CALL TO ORDER, AGENDA REVIEW, CONFLICT DISCLOSURE  
REVIEW AND APPROVE MINUTES – April 17, 2019  
[Friends of the Farms](#) LOCAL FOOD SYSTEM - Heather Burger, Executive Director  
DISCUSS ISLAND CENTER DESIGN ALTERNATIVES AND STEERING COMMITTEE MEMBER  
MAPPING IDEAS  
DISCUSS GOALS FOR ISLAND CENTER SUBAREA PLANNING  
NEXT STEPS, DISCUSS AGENDA FOR MAY 15, 2019 MEETING  
PUBLIC COMMENT  
ADJOURN

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**CALL TO ORDER, AGENDA REVIEW, CONFLICT DISCLOSURE**

Chair Maradel Gale called the meeting to order at 6:34 PM. Steering Committee Members in attendance were Donna Harui, Mark Tiernan, John Decker, Michael Loverich, Scott Anderson, Vice-chair Micah Strom, Sarah Blossom (City Council) and Jon Quitslund (Planning Commission). Asaph Glosser, Sam Marshall and Jane Rein (Design Review Board) were absent and excused. City Staff present were Planning Director Gary Christensen, Engineering Manager Mike Michael, Long Range Senior Planner Jennifer Sutton and Administrative Specialist Jane Rasely who monitored recording and prepared minutes.

The agenda was reviewed. There were not any conflicts or changes in status noted.

**REVIEW AND APPROVE MINUTES – APRIL 17, 2019**

**Motion: I'll make a motion to approve.**  
**Loverich/Strom: Passed Unanimously**

**[FRIENDS OF THE FARMS](#) LOCAL FOOD SYSTEM**

Executive Director Heather Burger provided an overview of agricultural land on Bainbridge Island for the next 10 years (see attached presentation).

**DISCUSS ISLAND CENTER DESIGN ALTERNATIVES AND STEERING COMMITTEE MEMBER  
MAPPING IDEAS**

Discussion of draft design alternatives with presentation by individual Steering Committee Members.

**NEXT STEPS, DISCUSS AGENDA FOR MAY 15, 2019 MEETING**

It was decided that the next meeting would provide a discussion of the designs presented that night. Perry Barrett from the Parks District would also be at the meeting. May 22 as a potential meeting date instead of May 15 in order to accommodate those who could not make May 15.

**PUBLIC COMMENT**

**Sarah Collier, Citizen** – Said her family was operating as a non-commercial farm and found it interesting to hear that commercial and non-commercial farming was on the radar. She also thought it would be helpful to put back the reality overlay over suggested plans to make sure suggestions were even possible in the area planned.

**Gary Loverich, Citizen** – Suggested that the three existing areas along the Fletcher Bay/Miller Roads corridors be kept separate and smaller so that any possible development would be kept on a smaller scale that fit into the historic nature of the area.

**Dax Hansen, Citizen** – Was excited to hear a serious conversation about saving farmlands and character. Asked the Steering Committee to consider ways to keep the locals able to work the land and make it profitable and enjoyable for them. He also wanted to preserve all the trails, including the back trails.

**ADJOURN**

Meeting adjourned at 8:18 PM.



# Community Food System



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# The opportunity/challenge

- BI at an inflection point. Seattle housing/development pressures spilling over to BI.
- 1990 BI population: 15,000. Currently ~25,000.
- COBI
  - #1 Guiding principle: Preserve the special character of the Island which includes historic buildings, extensive forested areas, meadows, and **farms**.
  - Comprehensive plan: 59 Goals and recommendations calling for local **farms** and **foods**.
- YET...
- Land acreage of BI = 17,472 acres
- 2,700 acres of BI farmland lost to development 1997 – 2012
- Acreage actively farmed = 204
- Acreage with ag potential = 721

# Community Food System?

*Collaborative network*

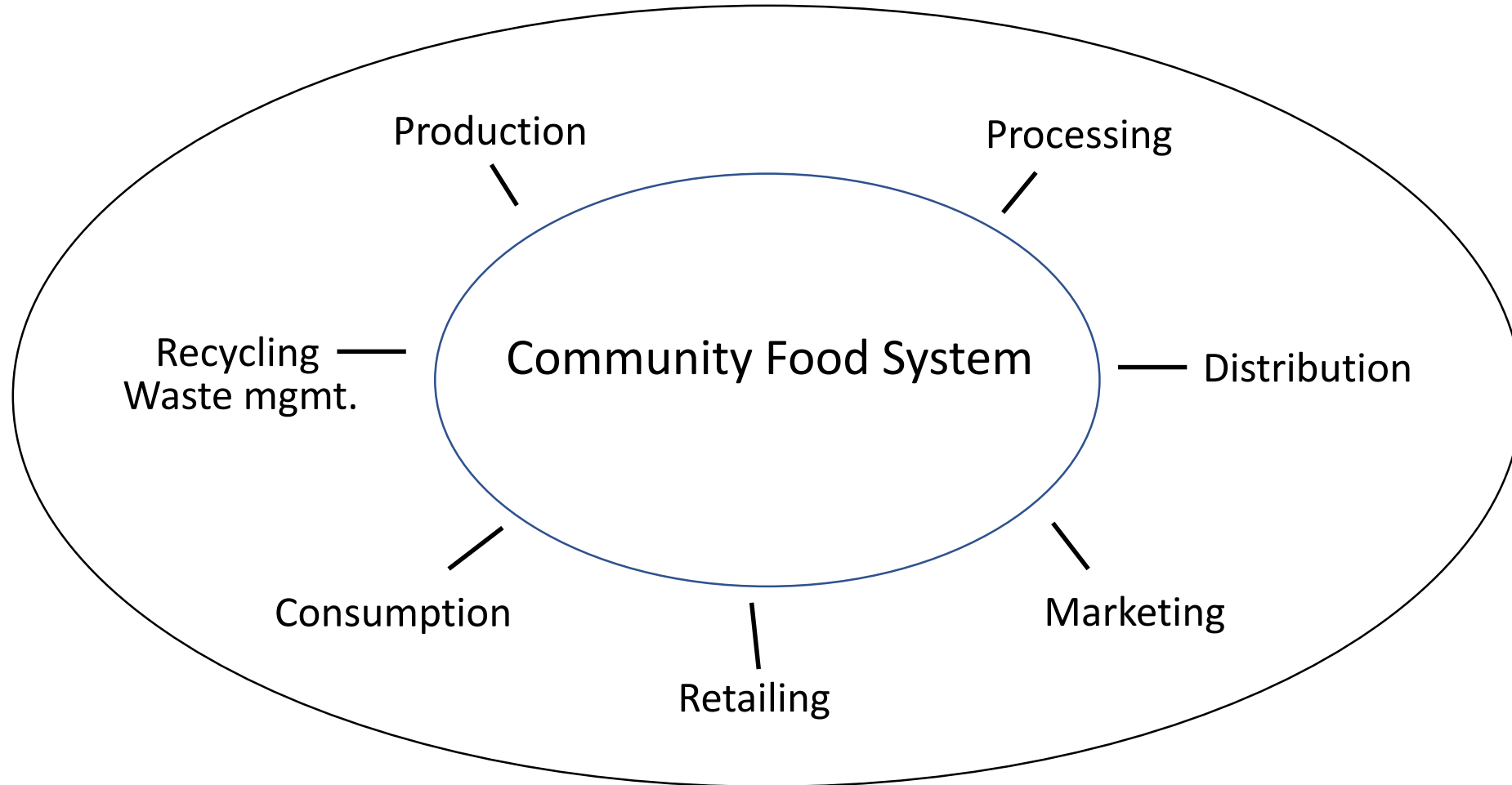
that *integrates* and *stimulates*

*sustainable food production, processing, distribution, consumption, and waste management* in order to

enhance the *environmental, economic, and social health* of a particular area.

**Economic Health**

**Social Health**



**Environmental Health**

# Elements of Community Food System?

- As much food as possible is grown, processed, and sold locally
- Local food is accessible and affordable for everyone
- Farms and related businesses are profitable
- Food is grown using regenerative agricultural methods
- Money stays in the community across supply and distribution chains
- What and how we eat is integrated into our culture



# Environmental Health

- Current commercial food system
  - Dependent on fossil fuels, fertilizers, pesticides, and gasoline for large-scale production and long distance transportation.
  - Main driver for insect decline. 1/3 of all insect species are in serious decline around the globe. This will cause massive global disruption.
- Local farmers live and work where they eat. They are everyday stewards of natural resources and biodiversity.
- Eating local you can meet people who produce your food and ask questions about farming methods.
- Increased focus on organic, sustainable methods including recycling, composting, waste mgmt., etc.

# Social Health

- Our food is calorie rich and nutritionally deficient. We need to eat 4 – 8x the vegetables than we did in the early 20<sup>th</sup> century to equal the same nutrition level. (British Food Journal)
- Focusing diet on products grown and raised close to home people eat more fruits and vegetables. Average American eats 1,000 more calories a day than in the 1950's, most of which comes from refined grains, sugars, fats, and meat. (USDA Economic Research)
- Kids spend 6+ hours/day on screen time. (American Heart Association).
- Agrihoods are connected to walking, biking, and horse trails contribute to healthy lifestyle. Kids engaged in activities outside.
- Trails, meeting places, food hubs, farmers mkts, etc. all contribute to social well-being. Knowing your community.

# Economic Health

- Circular economy
  - Multiplier effect: money spent on local food more likely to be respent locally
  - Local farmers more likely to buy supplies from local businesses hence lower production and transportation costs.
  - Farmers markets have spillover effects for other businesses
- New job opportunities
- New products for community
- VC sponsored food startups (eg Iggys, CrowdCow, goat cheese, honey, etc)
- Challenges: land availability and cost, housing for interns/workers.

# Potential Specifics, 2025-2030

- Key Performance Indicators
  - 2.5X increase in farmland. ~200 -> 500 acres.
  - 2X increase in commercial farmers. ~20-25 -> 40+
  - 5 Agrihoods
  - 70% of restaurants/food retailers incorporating local food year-round
  - Community spaces based on local food/products
  - Tiny house farm village with 20 units available for local farm interns/families
  - Farmers Market
    - 4X increase farm vendors, 4X farm vendor sales.
    - Mid-week market? Ferry commuters grab-n-go.
  - Environmentally friendly aquaculture.

# Potential Specifics, cont.

- Food hub.
  - Centrally located facility with a business mgmt structure facilitating the aggregation, storage, processing, distribution, and/or marketing of locally/regionally produced food products.
- Destination restaurants (BI version of Willows Inn – Lummi Island)
- Bainbridge Food Forest
  - Edible ecosystem, education center, innovation incubator
- Non-profit that will build/maintain home gardens. To spur demand.
- Food Barn
  - Kitchens, classes, incubation facilities, Food producer in-residence, etc.
- BI Ag Venture Capital Fund. Fund startups, or even farmland purchase?
- Mobile/Fixed Slaughter Unit
- .....

# ***Collaborative Network***

