

Cooperation

4th Annual Gathering for San Diego County
Food Vision 2030 • Thursday, 10.17.24 •
Calif. Center for the Arts • Escondido, CA



"WE CAN STARVE TOGETHER
OR FEAST TOGETHER. ALL
FLOURISHING IS MUTUAL."
- ROBIN WALL KIMMERER



Dear friends,

Welcome! Our message today is simple: We love you and hope you feel enveloped in love and community today. Thank you for all you do to nourish bodies, souls, spirits, earth, and waterways. Choosing to care for our shared future every day is hard, but we can do it—we were made for this.

With ancestral stories of cooperation and brilliant ideas for restoring cooperative ways of working together emerging every day, we have a chance to live into community, solidarity, and democracy in a world that bitterly needs it. Within us lies everything we need for the deep, embodied work of collective transformation. Connected, we draw from this well of innate power and knowing.

To our cooperation,

The San Diego Food System Alliance team

Cooperation

Cooperation has great cultural depth and profound ecological importance. It's the most fundamental behavior in nature and an ancient human practice. Cooperation is the brilliant way that our planet—a diverse, interdependent, vibrational, cyclical, beautiful community of life—persists.

Cooperation is fundamental to nature, down to the cellular level. It was also our ancestors' technology for resilience since ancient times. Group work, pooling resources, sharing responsibility and reward, making collective decisions to benefit both community and individual, and practicing a reciprocal culture among humans and with the land, have all been evident in human civilization around the world for thousands of years.

In modern times, we have distanced ourselves from cooperation. Settler colonialism and capitalism have attempted to supplant cooperation with oppression and competition. These are founded upon making us see one another as "other" and stifling our cooperative instincts. When we forget our cooperative ways, we begin to obscure our essential diversity. We erode democracy, feed our separation, and become dependent on systems that are self-destructive and extinguish life.

When we divest from these systems that divide and oppress us, and instead, deeply invest in returning to cooperation, we have a chance to forge a new reality, and truly heal our relationships with the planet and each other.

THEMES OF GATHERINGS PAST



Cooperation in Ancient Cultures and Languages

Bayanihan

TAGALOG, PHILIPPINES

Mufirao

TUPI-GUARANÍ, BRAZIL

Gotong-royong

JAVANESE, INDONESIA

Naffīr (نَفِير)

ARABIC, SUDAN

Ubuntu • Ujamaa • Laulima • Mink'a

BANTU, MANY AFRICAN REGIONS

SWAHILI, TANZANIA

'ŌLELO, HAWAI'I

QUECHUA, ANDES

Choo'onum 'owo'a supulnga • Ayni

PAYÓMKAWICHUM (LUISEÑO), A LITTLE BIT WEST OF WHERE WE ARE TODAY

QUECHUA, ANDES

Talkoot • Dugnadsand • Yuimaru

FINNISH

NORWEGIAN

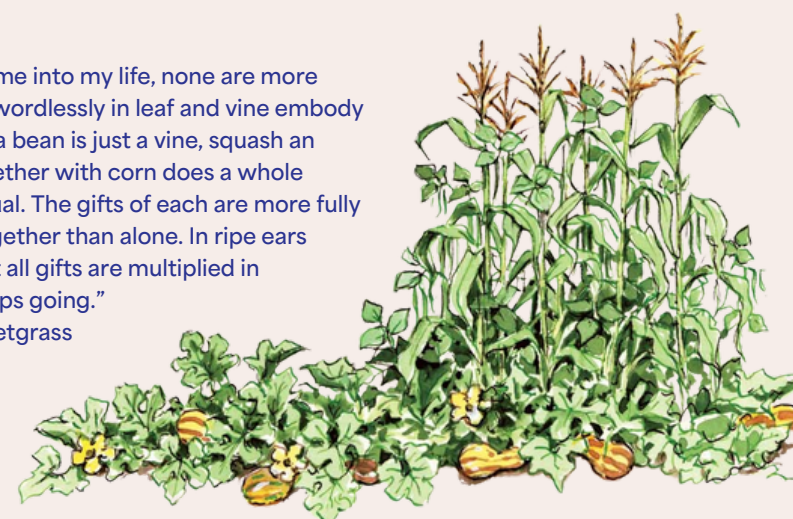
OKINAWAN



Bayanihan (Tagalog) – being in 'bayan,' meaning nation, town, homeland, community. Origins of bayanihan are in building and relocating bahay kubo, traditional homes. Many cooperation practices worldwide originated with homebuilding, barn-raising, harvesting, and increasing village resilience in coexistence with nature.

“Of all the wise teachers who have come into my life, none are more eloquent than the Three Sisters, who wordlessly in leaf and vine embody the knowledge of relationship. Alone, a bean is just a vine, squash an oversize leaf. Only when standing together with corn does a whole emerge which transcends the individual. The gifts of each are more fully expressed when they are nurtured together than alone. In ripe ears and swelling fruit, they counsel us that all gifts are multiplied in relationship. This is how the world keeps going.”

– Robin Wall Kimmerer, Braiding Sweetgrass



Cooperation Track

All sessions today will explore the theme, but a few in particular will address cooperation and cooperatives directly. We recommend attending these if you are particularly interested in dialogue about the theme in practice.



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Living Our Values: Turning Cooperation into Cooperatives

SALON 4 • 10:00AM – 11:30AM

Mai Nguyen (they/them) - Farmer Mai
Kim Frink (she/her) - SunCoast Market Co-op
Byron Nkhoma (he/him) - Hukama Produce
Khea Pollard (she/her) - Café X: By Any Beans Necessary



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Practicing Cooperation: Sustaining Us, Sustaining Our Movement

SALON 4 • 1:00PM – 2:30PM

Suparna Kudesia (she/they) - Cooperative Food
Empowerment Directive (CoFED)



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Working Together to Build a Cooperative Ecosystem for Our Region

SALON 4 • 3:00PM – 4:30PM

Vanessa Bransburg (she/her/ella) - Democracy at Work Institute
Zen Trenholm (he/him) - Democracy at Work Institute
Mai Nguyen (they/them) - Farmer Mai
Sona Desai (she/her) - San Diego Food System Alliance

SAN DIEGO COUNTY IS ON UNCEDED NATIVE TERRITORY

Kumeyaay • Luiseno/Payomkawichum Cahuilla • Cupeno/Kuupangaxwichem

The San Diego Food System Alliance acknowledges, honors, and offers our gratitude to the Kumeyaay, Luiseño/Payómkawichum, Cahuilla and Cupeño/Kuupangaxwichem people and land. We recognize that this acknowledgment does not replace action. As visitors to this territory, we commit to building meaningful relationships with the original stewards of this land, and repairing past and present harms. Through the work of the Alliance and San Diego County Food Vision 2030, we seek to follow the lead of native, ancestral wisdom and Indigenous ways, as they are essential solutions for healing people and our planet.

What is one way you are committed to honoring native land and people?

"Native history is your history, if you are here. If you plan on always living here and raising your children here, why not know this place's history? There is a history—and you have a history—here."

– Former Chairman Temet A. Aguilar
Pauma Band of Luiseño Indians

Breakfast and Coffee

Super Cocina

Breakfast Burritos | “Our restaurant was established in 1988 with one main goal in mind, to bring you the most authentic cooking from the Mexican heartland. We change our menu daily in order to bring you more than 180 different culinary delights from different regions of Mexico, all made with the freshest ingredients. Our different dishes are unique and unrivaled anywhere else in San Diego, and our warm atmosphere and friendly staff will make you feel like you are eating with family.”

Website: supercocinasd.com Instagram: [@supercocinasd](https://www.instagram.com/supercocinasd)
 Visit: 📍 3627 University Ave, San Diego, CA 92104

The Delicate Squash

Vegan & Gluten-free | “The Delicate Squash is a culmination of my passion to connect over locally grown food and my own healing journey.” Shannon English, the wonderful person behind The Delicate Squash, is a poet, a home cook (with an affinity for squash), and loves to explore movement in the outdoors. Her favorite ways to connect with others are through good food, making, and things that grow.

Instagram: [@thedelicatesquash](https://www.instagram.com/thedelicatesquash)

Café X: By Any Beans Necessary

Coffee & Drinks | Café X is a Black-owned, mother-daughter owned, cooperative coffee shop built to support generational wealth building in the Black community and other marginalized communities. Co-founders and mother-daughter duo Cynthia Ajani and Khea Pollard say, “Our goal is to use coffee as a tool to bring together people of all backgrounds to solve complex issues in our communities. We were inspired by the transformative life and legacy of Malcolm X, knowing that the Black community in particular needed to self-determine and build assets to pass down for generations.”

Website: byanybeans.com Instagram: [@theofficialcafex](https://www.instagram.com/theofficialcafex)
 Visit: 📍 1835 Imperial Ave, San Diego, CA 92102

Cute Cakes

Pastries | “A family affair, Cute Cakes has been known for years around the Hidden Valley. Jill and David Reilly started this small but sweet operation in a tiny space surrounded by other small businesses in a nondescript shopping center on East Valley Parkway. To say they outgrew the place is an understatement.” Cute Cakes has now been in the Escondido community for over 15 years. This well-loved hometown bakery will be providing an assortment of pastries to go with our savory items.

Website: cutecakes.com Instagram: [@cutecakes](https://www.instagram.com/cutecakes)
 Visit: 📍 345 W Grand Ave, Escondido, CA 92025



Opening Ceremony

9:15am – 9:45am



Taiko Drumming, by Naruwan Taiko

"Taiko" is a Japanese word that refers to a Japanese drumming style, drum group, drum music, and a drum itself. The taiko—known for its dynamic, powerful, vibrational, and unified essence—was played in ancient Japan over 2000 years ago and continues to be played today.

In the United States, Taiko was brought over by Japanese immigrants early in the 20th century, many of whom labored in fields and on fishing boats. However, following World War II, the succeeding generation lost much of their Japanese culture and language. Taiko drumming was also forgotten for a long time, until the Civil Rights Movement in the 1960s. Japanese Americans of the Civil Rights era wanted to revive their identity as Japanese—and they found a way to express it through the earnest and vitalizing practice of taiko drumming.

The name of Naruwan Taiko stems from the phrase *nà lǔ wān* (那魯灣), from the Indigenous Taiwanese Ami language, meaning, "Welcome, [for] we are all in the same family." Naruwan Taiko's mission as a performance group is to welcome people of all ages, heritages, and abilities to join (not limited to the Taiwanese or Japanese community), and to learn the tradition of Japanese drumming. As a group, Naruwan Taiko hopes to encourage teamwork, creativity, physical activity, and confidence in expression for each individual.

Welcome, Blessings, Cooperation

VOICES

- Sona Desai (she/her) - San Diego Food System Alliance
- Margaret Chiu (she/her) - San Diego Food System Alliance
- Dr. Stan Rodriguez (he/him) - Iipay Nation of Santa Ysabel
- Mai Nguyen (they/them) - Farmer Mai
- Rachel Chapa Oporto (she/her) - San Diego Food System Alliance

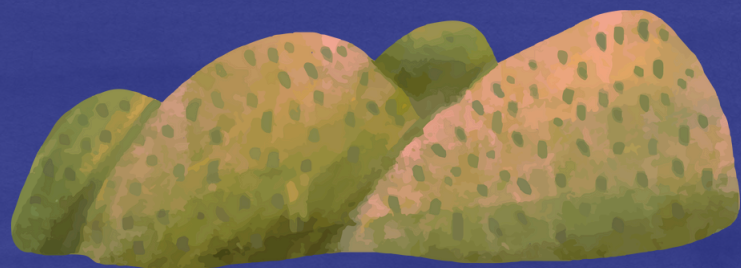




FIRST SESSIONS OF THE DAY

Sharing Stories

10:00am – 11:30am



“Project: Good Food” Live Podcast Recording Food Sovereignty

DESCRIPTION

Hosted by Anthony Avalos and N. Diane Moss of Project New Village, the “Project: Good Food” podcast is a storytelling initiative about community liberation through food access, food sovereignty, and the relationship we have with our environment. Focusing on the Good Food District—a geographically defined area of San Diego consisting of Southeastern San Diego, Barrio Logan, National City, and Lemon Grove—this podcast explores improving overall health and well-being in communities of color through self determination, urban agriculture, and placemaking.

Join this session to hear a special live recording of Project: Good Food’s October episode on food sovereignty—what it means, what possibilities it could lead to, and what it requires of all of us.

FACILITATOR

Anthony Avalos (he/him) - Project New Village

SPEAKERS

N. Diane Moss (she/her) - Project New Village

Derrick Robinson (he/him) - University of California Cooperative Extension

Rekindling Connections: Honoring Indigenous Voices in the Pursuit of Respect for People, Land, and Our Planet's Rights

DESCRIPTION

Cultivating a cooperative food system in any region is not possible without deeply partnering with, learning from, and respecting its original people. Living in harmony with nature, honoring ancestral wisdom, and ensuring that wealth and prosperity are shared, are all values deeply held and long practiced by Indigenous communities. Excluding Indigenous peoples from leading the way in shaping food systems everywhere has cost the world dearly. Taking steps to repair relationships and return power to Tribes in every community—the Kumeyaay, Luiseño/Payómkawichum, Cahuilla, and Cupeño/Kuupangaxwicheem in our region—is essential.

In this session, listen to a dialogue among tribal members and deepen your understanding of traditional practices for stewarding land, sea, and shared future: Gathering & Harvesting, Cultural Burning, and Maritime Traditions. Discuss actions to critically reclaim rights to these practices taken by colonization. Join this session to commit to lessening the distance between native and non-native communities, seed deep cultural and spiritual transformation, and truly live into cooperation.

FACILITATOR

Amanda Subish (she/her) - Pauma Band of Mission Indians

SPEAKERS

Wendy Schlater (she/her) - La Jolla Band of Luiseño Indians
 Myra Masiel (she/her) - Pechanga Band of Indians
 Lenora Cline (she/her) - Pauma Band of Mission Indians
 Will Madrigal (he/him) - Cahuilla Band of Indians
 Dr. Stan Rodriguez (he/him) - Iipay Nation of Santa Ysabel

Ancestors in Training: Loving Every Generation in the Movement for a Just Food Future

DESCRIPTION

Generations often feel divided, with our systems encouraging the siloing of youth, adults, and elders, and our culture broadly reinforcing disconnection from each other. However, we are not so different. We must recognize that no matter what age, we are all ancestors in training: What we do, how we speak and think, creates impacts that extend far beyond our own lifetimes.

In the movement to reimagine and transform our food system, we need youth voices. We need elder voices. Even in the absence of true liberation and cooperative models in our region today, together, we can lovingly plant seeds of hope for their existence in the future. We can spread awareness of our continuous history, practice connection with our ancestors, and ensure generational knowledge of the land.

Loving and connecting with every generation leads us to the realization that we are never alone in this universe—we have communal strength and resilience, and an accountability to each other. This is the reason we are here today.

FACILITATOR

Lakisha McZeal (she/her) - San Diego Food System Alliance

SPEAKERS

Ian Moreland (he/him) - Project New Village
 Mario Ceballos (he/they) - POC Fungi Community
 Andres Milan (he/him) - Second Chance
 Noura Diwouta (she/her) - University of California San Diego
 Emalyn Leppard (she/her) - The Sage Garden Project

Living Our Values: Turning Cooperation into Cooperatives

DESCRIPTION

Cooperative businesses offer a way for us to formalize and institutionalize our existing values of cooperation. We already have cooperative relationships that mutually uplift each other, and we can extend these values and relationships into how we build businesses. We can practice democratic ownership, create local jobs, and build community by turning our values of cooperation into cooperatives.

Mai Nguyen, co-op developer and member of the co-op movement for 20 years, will set the stage for this session that will feature the voices of local leaders that have started agricultural, food consumer, and worker cooperatives. Join us as we reflect on the natural ways that we embody cooperation in our lives and hear the stories of those who are going against capitalist conventions to form cooperative businesses in San Diego County.

FACILITATOR

Mai Nguyen (they/them) - Farmer Mai

SPEAKERS

Kim Frink (she/her) - SunCoast Market Co-op

Byron Nkhoma (he/him) - Hukama Produce

Khea Pollard (she/her) - Café X: By Any Beans Necessary

The Transformative Power of Seed Saving

DESCRIPTION

Join a farmer-led conversation elevating the vital role of seeds in our future. From providing climate resilience to sustaining cultural connections, seed sovereignty is essential for all communities.

As the world's agriculture and food systems face a crisis of disappearing seed diversity, small-scale farmers here in San Diego County are fighting for seed sovereignty, coming together to design a relational seed network, protecting critical knowledge for how to save and adapt heirloom seeds, and resisting mounting corporate pressure to use industrialized seed and farming methods.

In this session, connect with the knowledge of our land and ancestors through seeds, and let's learn together how to cooperatively build and sustain a seed network in San Diego County. Join us in transforming the food system through seeds.

FACILITATORS

Bianca Bonilla (she/her) - Botanical Community Development Initiatives, Community Roots Farm

Cathryn Henning (she/her) - Beeworthy Farms

SPEAKERS

Paul Maschka (he/him) - Wild Willow Farm & Education Center

Thi Vo (she/her) - Ocean View Growing Grounds

Jazzay Buncom (she/her) - S&S Friendly Ranch

Javier Flores (he/him) - Seeds@City Urban Farm

Rufus Jimenez (he/him) - Golden Eagle Farm

Jose Alcaraz (he/him) - La Chispa Farm

NOTES, REFLECTIONS

**PEOPLE, PROJECTS, AND
PLACES TO FOLLOW UP WITH**

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Lunch

Thanks to Executive Chef Eric Ybarra and his team at the California Center for the Arts for working with us to create and prepare a delicious menu today. Many ingredients were sourced from our partners and local producers, listed below!

Foodshed

Local Produce | Foodshed works directly with farmers, eaters, and entrepreneurs to cultivate an equitable food system in San Diego while addressing the challenges posed by the climate crisis. Founded in March 2020, Foodshed increases access to healthy food, addresses food insecurity in low-income communities, and empowers small farms to produce quality harvests. To bring healthy, nutritious, and affordable produce to local families, Foodshed connects its network of small and urban regenerative farms directly to communities that need it most.

Foodshed is a cooperative. Foodshed is a California Cooperative controlled by members who own independent, commercial farm businesses and/or are employees of the cooperative. We cooperate to produce, harvest and distribute our fruits, vegetables, and value-added products in a way that enhances the viability of our independent operations and builds equity through increased ownership of the local food supply chain.

Foodshed farmers are committed to the success of each other's farm businesses. Towards that end, we increase our potential to cooperatively purchase and share equipment, collaborate on an annual crop plan, collectively seek technical assistance and public/private investment, and work together to enhance our regenerative farming practices.

Website: foodshedcooperative.com Instagram: [@foodshed.coop](https://www.instagram.com/foodshed.coop)
Visit: 📍 3340 Fairmount Ave, San Diego, CA 92105



Fishermen's Market of North County

Local Seafood | With its grand opening in April 2024, the Fishermen's Market of North County is now open every Sunday morning at the Oceanside Harbor parking lot just north of Joe's Crab Shack. The Fishermen's Market offers a wide range of local seafood products and invites customers to purchase seafood straight from local fishing families. The team and vendors include Southern California commercial fishermen who are dedicated to providing communities with exceptional local seafood products.

Website: fishermensmarket.co Instagram: [@fishermensmarket](https://www.instagram.com/fishermensmarket)
Visit the market: 📍 Oceanside Harbor, Every Sunday 8am–2pm or until sold out

Pan y Paz Baker's Collective

Bread & Desserts | The Pan y Paz Baker's Collective, organized by nonprofit Via International, is represented by a collective of women-owned, home-based baker businesses. During Covid, when homemade sourdough bread had reached a heightened demand, this collective came together with a shared vision of reigniting a bakery at the Bread & Salt building by establishing a worker-owned baker's co-op that is aligned with the cultural identity of Barrio Logan.

Website: panypazcollective.com Instagram: [@panypazcollective](https://www.instagram.com/panypazcollective)

Music by Lee Coulter

Website: leecoulter.wordpress.com Instagram: [@leecoulter](https://www.instagram.com/leecoulter)



SECOND SESSIONS (AFTER LUNCH)

Building Capacity

1:00pm – 2:30pm



We Need More Producers! Investing in the Next Generation of Farmers and Fishermen

DESCRIPTION

Land and oceans are vital for life. As stewards of these resources, farmers, ranchers, and fishermen play an essential role in not only feeding communities, but protecting our natural environment, preserving essential biodiversity, and fighting climate change. In San Diego County in particular, we have some of the most responsible land and sea stewards in the country. Continuing our legacy of farmers, ranchers, and fishermen in San Diego County and investing in local food production are essential for securing a resilient food supply today and for generations to come.

In this session, hear the voices of young and next-generation farmers, ranchers, and fishermen shaping the future of food production in our region. Together, we'll discuss the challenges facing the next generation in food production, share ways to encourage young people to become producers, and highlight opportunities for investment and mentorship.

FACILITATORS

Emily Miller (she/her) - California Sea Grant
Cathryn Henning (she/her) - Beeworthy Farms

SPEAKERS – YOUNG PRODUCERS

Madix Cavazos (he/him) - Fisherman
Shane Volberding (he/him) - Shane's Seafood, Fisherman
Ty Thomson (he/him) - Thompson Heritage Ranch, Rancher
Alyssa Brodsky (she/her) - Ranchito Milkyway, Farmer
Bianca Robertson - Garden 31, Farmer
Mae Piacenza (she/her) - Foodshed, Farmer

SPEAKERS – MENTORS

Tanner Saraspe (she/her) - Saraspe Seafoods, Local Fish, Fisherman
Nan Cavazos (he/him) - Solidarity Farm, Farmer, Fisherman
Chris Burroughs (he/him) - Garden 31, Farmer





Cultivating Liberatory Power through Narratives and Culture: A Working Session

DESCRIPTION

Liberatory narratives rooted in collective care, creative resistance, and wholeness are possible and exist all around us. So do harmful narratives steeped in extraction and exploitation—they've been dominant for too long. In this 90-minute collaborative working session, participants will explore the characteristics of liberatory narratives vs. narratives that covertly reinforce white supremacy, and workshop how to surface and activate liberatory power in our own communities and across food ecosystems.

FACILITATORS

Pui-ling Lew (they/them) - Food Culture Collective
Jovida Ross (she/they) - Food Culture Collective

Food  
● ● Culture 
 Collective

Learn more about Food Culture Collective

We are thrilled to have Pui-ling and Jovida from Food Culture Collective with us today from Oakland! Food Culture Collective is a community of food workers, culture bearers, creatives, and co-conspirators. We use story, art, and cultural experiences to reorient towards food as life source; to compost and heal from legacies of harm; and to grow cultures of care.

Website: foodculture.org Instagram: [@foodculturecltv](https://www.instagram.com/foodculturecltv)

Mobilizing Resources with Love and Cooperation

DESCRIPTION

Cultivating a truly cooperative and democratic society requires us to challenge everything about the ownership and distribution of wealth, including traditional ideas of philanthropy and resource re-distribution: that there is a binary of funders and fundraisers, saviors and those who need saving.

Moving away from this binary thinking, how do we instead center our interdependence as humans, and build cooperation that brings us out of these traditional camps? What does it mean to cooperatively, creatively, and lovingly resource our shared human needs? Can those of us who currently identify as funders let go of the need to control the outcome of our resources? Can those of us who are fundraisers renounce competition with our peers, and open our hearts to sharing efforts and resources? Are we bold enough to imagine a world in which we can resource all of the community aspirations and visions into reality?

If we are to cultivate justice, fight climate change, and build a truly diverse and resilient food system, we must bravely steward the flow of wealth straight into cooperative movement- and community-building. This session invites funders, policymakers, government staff, community fund managers, fundraisers, and those who imagine an alternative to traditional funding models and competitive fundraising to lean into a safe and brave space where we can work together to bring about our shared vision for a sustainable and just society for all.

FACILITATORS

Shantel Suárez Ávila (she/her/ella) - Más Allá Consulting
Kelsey O. Daniels (she/they) - Artist Organizer Baddie Scholar, Black Dream Experiment

Practicing Cooperation: Sustaining Us, Sustaining Our Movement

DESCRIPTION

True liberation depends on our collective ability to create, nurture, and sustain a cooperative movement. Building a culture of cooperation against the backdrop of capitalism is not easy and requires us to be intentional about naming and practicing the values we hold most dear. All too often, in our efforts to build a more cooperative society, we find ourselves applying the same values, tools, and mindsets that dominate in our current capitalist system. To embody the spirit of cooperation and move toward collective liberation, we need to unlearn and undo concepts of individualism and scarcity, which are deeply systemic and woven into the fabric of our economy and culture. We need to actively work to build a culture of cooperation and solidarity to sustain ourselves and our movement.

Join Suparna Kudesia of CoFED for this interactive session where we will work together to name the systemic and institutional barriers that constrain us in our efforts to build a more cooperative world. We will apply and adapt a framework that supports our practice of cooperation, activates our values through hands-on activities, and builds our collective capacity to nurture a culture of cooperation within our organizations, communities, and the food system.

FACILITATOR

Suparna Kudesia (she/they) - Cooperative Food Empowerment Directive (CoFED)

Building Conflict Resilience: Unlocking the Transformative Possibility Within Conflict

DESCRIPTION

Conflict is a natural part of working together. Like pain, it can be both disruptive and informative as it points us to what needs attention and change. We will learn foundational mindsets and tools to be able to identify and actualize the potential for conflict to contribute to our relationships, strategies, and collective power.

FACILITATORS

Tamila Gresham (she/her) - Harmonize
Simon Mont (he/him) - Harmonize



Learn more about Harmonize

We are thrilled to have Tamila and Simon from Harmonize with us today from out of state! **Harmonize is a worker-owned cooperative** providing education and partnership for groups who want to improve how they work together for the collective good. We have backgrounds in organizing, education, law, business, and organizational development. We are students of Black feminism, critical race theory, sociocultural psychology, somatics, mysticism, and more. We specialize in holistic support attuned to the needs of humans working together.

Website: harmonize.work Instagram: [@harmonize.work](https://www.instagram.com/harmonize.work)

NOTES, REFLECTIONS

**PEOPLE, PROJECTS, AND
PLACES TO FOLLOW UP WITH**

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Break

A few things we encourage during the break



Stretch



Meditate



Snack



Play with something tactile



Walk a lap around the venue



Move your body however it feels good

Or simply find the sun, touch the grass, or retreat to a quiet corner to recharge with some alone time. Final sessions next!



THIRD SESSIONS (LAST OF THE DAY!)

Mobilizing Together

3:00pm – 4:30pm



Shaping the County of San Diego’s Food Justice Community Action Plan

DESCRIPTION

Power in the food system is determined by how we govern land and water use, business, economic development, labor, public health, infrastructure, transportation, housing, education, and more. Ideally, policies in all of these areas would help ensure that everyone has access to healthy, culturally appropriate food; protect air, water, and land; support the farmers, fishermen, producers, and workers who put food on our tables; and give all communities the ability to self-determine their food environments. Where these policies fall short, there are opportunities for change.

In response to enduring food and nutrition insecurity, and deeply rooted inequities that have impacted food environments in Black and Brown neighborhoods, the community has persistently called for action from our policymakers. The County of San Diego is now developing a Food Justice Community Action Plan. Through this collaborative effort, we can work with our regional government to address gaps in services and funding, inequitable policies, and barriers to accessing healthy nutritious foods.

Join this participatory session to review community input, provide additional input to help shape potential County actions, and engage directly with County staff leading the development. Be an active part of the solution, and make your voice heard!

FACILITATORS

Kim Greene (she/her) - County of San Diego Office of Sustainability and Environmental Justice
Rebeca Appel (she/her) - County of San Diego Office of Sustainability and Environmental Justice

Bethany Facendini (she/her) - County of San Diego OSEJ
Claudia Gurrola (she/her) - County of San Diego HHSA - Self Sufficiency Services
Ariel Hamburger (she/they) - County of San Diego Planning and Development Services
Charles Loftland (he/him) - County of San Diego OSEJ
Meghan Murphy (she/they) County of San Diego HHSA - Public Health Services
Bing Rethy (she/her) County of San Diego OSEJ

Cultivating Cooperation between Food Recovery Organizations

DESCRIPTION

The opportunity that food recovery presents—wasting less food while also feeding communities—has received significant attention from both consumers and governments in recent years. From the passage of local and state legislation, to changes in the ways we all think about and manage our own scraps and leftovers, food waste is on everyone’s minds.

Amidst the growing awareness and desire to donate food that would otherwise be landfilled, the infrastructure for recovering, storing, and moving that food continues to be strained. A network of small, volunteer-operated organizations handles much of the work of redirecting perfectly edible food off its path to landfill in San Diego County. Deep investment, financially and culturally, is necessary to grow this important work.

Cooperation, and leaning on each other as a collective, are key during this turning point of heightened awareness and investment. Join us for an engaging session where we share the messy realities of recovering food, elevate untold stories of grassroots food recovery organizations, and identify collaborative solutions together in real time.

FACILITATOR

Rachel Chapa Oporto (she/her) - San Diego Food System Alliance

SPEAKERS

Nita Kurmins Gilson (she/her) - ProduceGood
Alex White (she/her) - ProduceGood
Dani Radford (she/her) - +BOX
Elizabeth Prado (she/her) - Life Acts
Karen Clay (she/her) - I Love to Glean

Closing the Composting Gap: The Essential Role of Community Composting in a Connected, Circular Food System

DESCRIPTION

Composting provides so much more than nutritious soil for your plants—it provides joy and places of community, a connection to the cycles of nature, and a sense of purpose in nurturing the Earth and ourselves. When composting is conducted through small-scale, local, decentralized networks, the social, environmental, and economic impacts are tenfold. With community composting being a critical grassroots solution for fostering resilience and reducing waste, how do we ensure it remains a priority in cities and households?

In the midst of increasing environmental awareness and implementation of organics recycling statewide, we must ensure community composting is part of the solution. In this session you will hear from diverse voices transforming the way we compost across the region. We invite you to deepen your understanding of community composting's role in a just food system, and re-imagine how we close the composting gap together.

FACILITATOR

Geertje Grootenhuis (she/her) - San Diego Food System Alliance

SPEAKERS

Sarah Boltwala-Mesina (she/her) - Inika Small Earth
 Ron McCord (he/him) - Longtime Community Composter
 Eliana Jimenez (they/them) - Community Composting for Green Spaces
 Michael Wonsidler (he/him) - County of San Diego
 Rose Tuttle (she/her) - Botanical Community Development Initiatives
 Fabian Toro (they/them) - Humble Servants of the Worm

Working Together to Build a Cooperative Ecosystem for Our Region

DESCRIPTION

Cooperatives are essential for creating more equitable communities. They uplift workers, create a fairer economy, and build community wealth and power. For cooperatives to grow and thrive, they need a supportive and connected ecosystem that includes established practitioners, values-aligned technical assistance and financing providers, and political, philanthropic, and institutional investment.

Led by Democracy at Work Institute, this session will explore the strengths of San Diego County's growing ecosystem and what is needed to better support cooperatives. Co-op practitioners and workers, service providers, funders, policymakers, and residents are all invited to join this session to seed the future of cooperatives in San Diego County. Through engaging roundtable dialogue, participants will consider their role and contributions to this work and identify what is needed to strengthen capacity and resources to grow the promise of worker ownership and community wealth building in our region.

FACILITATORS

Vanessa Bransburg (she/her/ella) - Democracy at Work Institute
 Zen Trenholm (he/him) - Democracy at Work Institute
 Mai Nguyen (they/them) - Farmer Mai
 Sona Desai (she/her) - San Diego Food System Alliance







Food Futures Dream Lab

DESCRIPTION

To create a food future that breaks free of cycles of extraction and exploitation, we first have to envision it. The Food Futures Dream Lab is a creative process that harnesses the transformative power of dreaming with community. We'll listen to stories to spark our imagination and immerse in a guided visioning session to help us get specific on the futures we want to create, and grow our collective capacity to bring those dreams into reality.

FACILITATORS

Pui-ling Lew (they/them) - Food Culture Collective
Jovida Ross (she/they) - Food Culture Collective

Food  
  Culture 
 Collective

Learn more about Food Culture Collective

We are thrilled to have Pui-ling and Jovida from Food Culture Collective with us today from Oakland! Food Culture Collective is a community of food workers, culture bearers, creatives, and co-conspirators. We use story, art, and cultural experiences to reorient towards food as life source; to compost and heal from legacies of harm; and to grow cultures of care.

Website: foodculture.org Instagram: [@foodculturecltv](https://www.instagram.com/foodculturecltv)

PEOPLE, PROJECTS, AND PLACES TO FOLLOW UP WITH

Post-Event Mixer

MIXER WILL TAKE PLACE IN THE LYRIC COURTYARD NEXT TO THE CONCERT HALL. ON THE WAY BACK TO THE PARKING LOT. SEE YOU THERE!

Baraka and Bilal

Sambusas | Starting in 2013, the women entrepreneurs of United Women of East Africa formed self-sustaining groups to promote their community's economic and social growth in San Diego County. The entrepreneurs who formed Baraka and Bilal offer unique, hand-crafted, delicious foods that can be prepared by request for any events seeking unique East African cuisine.

Website: uweast.org Instagram: [@uweast1](https://www.instagram.com/uweast1)

Gelato Love

Gelato | "Gelato Love combines founder Paola Richard's passion for the environment, people, and the delicious food traditions of her native Italy. Paola saw a need in her community for a healthier choice of traditional Italian gelato, hand crafted with the best local ingredients." Gelato Love has collaborated with organizations like ProduceGood to use recovered produce that would otherwise go unpicked or be sent to landfill, to create a line of fundraising citrus sorbets and custards.

Website: gelato.love Instagram: [@gelatolovecalifornia](https://www.instagram.com/gelatolovecalifornia)

Pure Project

Local Craft Beer | Pure Project is a small batch, ingredient-centric craft brewery with a mission to build community and a reverence for beer as an agricultural product. We're grateful to have Pure Project as an in-kind sponsor this year, donating samples of this fall's seasonal brews!

Website: purebrewing.org Instagram: [@purebrewing](https://www.instagram.com/purebrewing)
Visit Pure Project breweries and taprooms all across San Diego County.

Music by B-Side Players

Website: thesideplayers.com Instagram: [@bsideplayers](https://www.instagram.com/bsideplayers)



What is San Diego County Food Vision 2030?

Published in the summer of 2021, San Diego County Food Vision 2030 is a plan and movement for transforming our region's food system in the current decade. Developed over two years, the Vision is deeply rooted in research and the needs and aspirations expressed by our regional community. The process included comprehensive literature review, in-depth analyses, hundreds of interviews, several focus groups, and broad community engagement with 3,000 San Diego County residents.

With **three goals**, **ten objectives**, and several strategies to inform planning, policy, program, and investment opportunities, the Vision aims to guide collective action in San Diego County to cultivate justice, fight climate change, and build resilience in our food system.



Visit sdfoodvision2030.org to learn more

3 Goals

By transforming our food system, we can...



Cultivate Justice

Increase health, wealth, and build power for communities most impacted by inequities in the food system



Fight Climate Change

Heal our relationship with the Earth, and feed the world in a way that doesn't undermine our planet's ecology



Build Resilience

Cultivate diverse local and regional food economies that are resilient, community-led, and reflect our care for our shared future

Changing the way we grow food, move food, share food, and think about food ultimately changes the way we treat the planet and each other.

10 Objectives →

Preserve Agricultural Land & Soils, and Invest in Long-term Food Production



THE ISSUES

Land in agriculture has steadily declined over the past several decades.

Falling from 36% in 1954, agricultural land in San Diego County now makes up just 8% of the County's land surface area.

The loss of fruit, vegetable, and vine crops is particularly striking.

From 2000 to 2019, orange acreage decreased 37%, Hass avocado acreage decreased 28%, and grapefruit acreage decreased 53%. There was also a steep 66% drop in the acres of vegetables and vine crops.

Fisheries in San Diego nearly collapsed, and are just beginning to rebound.

In the 1980s, most fishing and canning businesses closed or moved out of the region, resulting in the near collapse of the tuna industry in San Diego.

Climate change is dramatically impacting food production across the country and in San Diego County.

Drought, wildfire, water stress, and temperature increase all present risks to the future of food production. Water stress is the greatest climate change risk in San Diego County.

Farmers in San Diego County are aging, and there is limited support for beginning farmers.

San Diego County has the largest cohorts of farmers between the ages of 45 and 75+ than any county in California. The average age of farmers in San Diego County is 62 years old. Without an adequate plan for succession, farms are likely to go out of business, be absorbed by neighboring farms, or be converted to non-farm uses.

Black, Indigenous, and people of color experience some of the lowest rates of farmland ownership.

Nationally, Black farmers make up 1.3% of producers and operate only 1.7% of U.S. farms and 0.5% of land in agriculture. Native farmers make up only 2.3 percent farmers nationally, and less than 1 percent identify as Asian American.

STRATEGIES FOR CHANGE

- Scale up agricultural land conservation efforts
- Develop an agricultural land trust
- Expand climate-smart agriculture
- Support coordinated efforts and collaboration to create a technical assistance & business assistance network for farmers and fishermen

Land and oceans are vital for life. As stewards of these resources, farmers, ranchers, and fishermen play an essential role in feeding local communities, protecting our natural environment, and fighting climate change. In San Diego County in particular, we have some of the most responsible land and sea stewards in the country. Preserving agricultural land and soils, supporting farmers, ranchers, and fishermen, and investing in long-term food production in San Diego County will be essential to securing a thriving, local, and resilient food supply for today and decades to come.

Increase the Viability of Local Farms, Fisheries, Food Businesses, and Workers



THE ISSUES

Food system businesses are critical for our communities and economy.

More than 217,000 people in San Diego County are employed at over 20,000 food system businesses.

Most farms are small and have low sales, despite increasing demand for local food.

70% of San Diego County farmers surveyed in the 2017 Census of Agriculture indicated that they had incurred net losses on their farm, averaging \$29,000.

Fisheries experienced a historic decline, but are slowly revitalizing.

San Diego County's commercial fishing industry went from generating annual sales of \$240 million in 1981 to annual sales of \$11.4 million in 2019, a 95% decrease.

Food and beverage processing and manufacturing is limited.

Food and beverage processing and manufacturing makes up only 12.6% of the total number of manufacturing establishments in San Diego County. Scaling up small food businesses often requires leaving the region.

San Diego County has a large and diverse restaurant industry, but many businesses struggle with profitability.

Average profit margins for restaurants fall between 3-5%, and the industry was hit hardest by COVID-19-related employment losses.

Small neighborhood markets and retailers are facing growing challenges competing with large chains.

The top four chains alone—Walmart, Kroger, Albertsons, and Ahold Delhaize—accounted for nearly 45% of grocery sales in 2016 (last year of data available).

There are many ways to make our small and midsize businesses more viable.

These include increasing local food sales, providing more support services, and adopting community wealth building models, but they require significant investment and holistic support.

STRATEGIES FOR CHANGE

- Support coordinated efforts and collaboration to increase the viability of local food businesses
- Expand food system business support services
- Encourage creative farm and fishery viability models
- Increase community wealth building opportunities across the food system
- Create peer-to-peer learning and networking opportunities

Building a more resilient food supply and economy means we need to ensure that through small business ownership, diverse entrepreneurs are able to increase their income potential, achieve long-term financial stability, provide for their families, and continue enriching their communities. We need to create an integrated support system and invest in those in our community for whom traditional business development services are out of reach, with a focus on BIPOC, immigrants, women, and individuals with low income.



Objective 3 of 10

Scale Up Local, Sustainable, and Equitable Food Value Chains

THE ISSUES

Imported food is making up a growing percentage of our country's food supply.

From 2000 to 2017, food imports to the United States increased 112%, from \$67 billion to over \$143 billion.

Very little food produced in San Diego County remains in the region.

The top food products produced here—avocados, citrus, and tomatoes—in addition to seafood are exported.

Food value chains are a response to an increasingly concentrated marketplace that is squeezing out small and midsize food producers.

Examples include food hubs, producer cooperatives, and value chain facilitators.

Moving food from farms and oceans to kitchen tables requires infrastructure.

The types of infrastructure needed are trucks, refrigerators, freezers, warehouses, processing kitchens, and storage facilities.

Balancing supply and demand is central for connecting the dots across all supply chains.

Balancing supply and demand involves matching the products and scale of production from local producers with the needs and scale of local markets, including retailers, restaurants, and institutions.

STRATEGIES FOR CHANGE

- Invest in aggregation, processing, storage, distribution, and marketing infrastructure
- Develop producer collaboratives and food hubs
- Increase local, sustainable, and equitable procurement by restaurants and retailers
- Leverage the purchasing power of institutions

Building shorter food supply chains comprised mostly of local producers and food businesses provides a more sustainable and equitable alternative to the dominant way of moving food. It also creates opportunities for San Diego County's small and midsize producers to capture a greater share of the consumer dollar, connect with local markets, and feed local residents. To create a healthier, more sustainable, and more just food system in San Diego County, we need to invest in our small and midsize producers and local food businesses, as well as the infrastructure needed to store, aggregate, process, distribute, and market their products within our region.

Elevate Wages and Working Conditions, and Improve Career Pathways

THE ISSUES

Wages for workers have remained stagnant in the United States for the past four decades while wages for the top 1% have steadily increased.

The earnings of the bottom 90% of U.S. wage earners grew by only 24% over the past 40 years, while the top 1% of wage earners saw a 158% increase and the top 0.1% of wage earners experienced a 341% increase.

Women and BIPOC communities have been disproportionately impacted by rising wage inequality and wage stagnation.

The gender and racial hourly wage gap has barely moved over the past 20 years.

Food system workers experience the lowest wages of any other category.

Nationally and in San Diego County, food workers have the lowest median hourly wages (\$13.15) of any major occupational category. Most food system wages do not provide an adequate standard of living.

Most food system jobs have limited benefits and workplace protections.

Food service workers consistently ranked the lowest compared to all other occupational categories in terms of the number of workers having access to retirement benefits, healthcare benefits, paid holidays, paid sick leave, paid vacations, paid personal leave, paid funeral leave, paid military leave, and paid family leave.

Opposition to unions has increased over the years and consequently, the number of unions have decreased.

Weak protections from the National Labor Relations Board, union busting, and anti-union campaigns have all played a prominent role in the decline of unions.

Immigrants—documented and undocumented—play an essential role in our food system.

There are 3.8 million immigrants making up more than one in five food system workers. In California alone, 42.5% of immigrants work in the food system. Farmworkers from Mexico comprise 69% of total farmworkers in the country.

STRATEGIES FOR CHANGE

- Support coordinated efforts and collaboration to improve the lives of food system workers
- Invest in food system jobs and career pathways

Food system workers are the backbone of our food economy. They keep us fed and are essential for life. Many arguments for improving conditions and reducing poverty among food system workers rest on the moral case for doing so. But there is also an economic case. A food system that treats its foundational workforce as essential, skilled, and valuable—and compensates workers so that they may thrive—can create fulfilling jobs, reduce job turnover, increase families' economic security and consumer spending, develop responsible businesses, forge a creative and competitive market, grant low-income communities sovereignty to revitalize neighborhoods and restore land, and reduce healthcare and public assistance costs. Recognizing the true cost of undervaluing essential labor has never been more important. Lifting wages for all food system workers, improving working conditions, and creating equitable and dignified pathways for career advancement, greater equity, and business ownership are vital in San Diego County.

THE ISSUES

Food and nutrition insecurity are rooted in poverty and inequality.

San Diego County has the third highest number of people living in poverty of any county in California, with Black, Indigenous, and people of color most disproportionately impacted.

Black, Indigenous, and people of color are disproportionately impacted by food insecurity.

For the past 20 years, Black and Hispanic/Latinx households across the country have had rates of food insecurity that are nearly double those of white households. From 2000 to 2010, 25% of Indigenous people were consistently food insecure.

COVID-19 dramatically increased the need for food assistance.

Prior to the COVID-19 pandemic, about 2 million households in California participated in CalFresh. During 2020 that number increased to over 2.4 million households. Total federal and state CalFresh benefits in California increased by 61 percent. Nationally, food banks distributed 50% more food in 2020 than they did in 2019.

The majority of food assistance comes from federal programs.

Measured in meals, 91% of food assistance in San Diego County is provided by federal programs, mostly CalFresh, meal programs for children, and WIC. The remaining 9% comes from the local charitable food system, including food banks, pantries, and gleaning efforts.

However, federal nutrition assistance programs are significantly underused in San Diego County.

According to the San Diego Hunger Coalition, the CalFresh utilization rate for those at 130% of the federal poverty level is 62%, and 52% for those at 150% of the federal poverty level.

Improving the nutritional quality of food assistance is a priority.

An analysis of the National School Lunch Program found that lunches exceeded targets for dairy, fruit, refined grains, red meats, and starchy vegetables but had insufficient amounts of whole grains, legumes, vegetables, and nuts.

STRATEGIES FOR CHANGE

- Support coordinated efforts and collaboration to expand integrated nutrition and food security
- Strengthen federal nutrition assistance programs
- Strengthen local charitable food system
- Invest in comprehensive food education in schools
- Institutionalize food as medicine

The causes of food and nutrition insecurity are interconnected and are rooted in poverty. Ultimately, our capitalist, imperialist economy and industrial food system perpetuate the food and nutrition insecurity that we see today. As long as food is produced for profit rather than need, people will experience food and nutrition insecurity. We have an opportunity to build a more integrated nutrition security system, one that leverages local organizations and relationships, strengthens existing food assistance programs, increases access to healthy, nutritious, and culturally appropriate foods in all settings, and aims to reduce poverty and inequality. We can work together to build a stronger safety net, elevate both eating and producing healthy food as a right, and advocate for economic liberation and equality for all.

Objective 5 of 10

Expand Integrated Nutrition and Food Security

Food security
is a myth if
you don't know
your farmers.

Food security
is a myth if
you don't know
a farmer.

THE ISSUES

Patterns of injustice are visible today in neighborhoods across the country.

As a result of decades of segregation and racist housing policies that have unfairly benefitted White communities, Black, Indigenous, and people of color live mostly on reservations and in urban areas that have been disinvested. The impacts of redlining have had a particularly lasting effect.

Access to healthy food is limited across most low income communities and communities of color.

Communities living in neighborhoods once segregated are more likely to have greater concentrations of fast food, convenience stores, and corner grocery stores and less likely to have supermarkets. Residents also have to travel longer distances to find healthy food and even when it is available locally, it is often unaffordable. The same communities also experience higher rates of food insecurity and diet-related diseases.

Efforts to increase healthy food access often undermine the resources and potential that already exists within communities.

Supporting small, independent stores owned by community members, as well as gardens, farmers markets, mobile markets, and food hubs provides a better solution for addressing disparities and meeting community needs than introducing large supermarkets and chain grocery stores.

Gentrification is often a consequence of outside efforts to improve community food environments in urban areas, that do not also prioritize building community power.

The share of gentrified neighborhoods in San Diego County increased by 18% from 1990 to 2015, including neighborhoods in Southeastern San Diego, City Heights, Logan Heights, and Oceanside.

STRATEGIES FOR CHANGE

- Support coordinated efforts and collaboration to improve community food environments
- Expand land use policies and economic development incentives to encourage local food production and healthy food retail
- Support the case for reparations
- Promote food sovereignty

There is a strong relationship between food, health, and place. The built environment around neighborhoods shapes the availability of food and the overall health of residents. Food can be a source of nourishment or a source of sickness. Markets, restaurants, and corner stores are all features of the built environment, and the types and proximities of these businesses define our community food environment and ultimately, our health. Improving community food environments is complex. It will require an intersectional approach that considers race, culture, housing, transportation, and our economy. This work must also center the needs and aspirations of residents and build community power. Acknowledging and preserving the life, traditions, values, and potential of diverse communities and promoting food sovereignty must be the centerpiece of any attempt to improve community food environments.

Objective 6 of 10

Improve Community Food Environments

Objective 7 of 10

Scale Up Food Waste Prevention, Recovery, and Recycling Initiatives



THE ISSUES

Wasted food equals wasted resources.

In the United States, wasted food is estimated to consume 14% of all freshwater use, 18% of all cropland, and 24% of landfill space.

Reducing food waste is a top strategy for decreasing carbon emissions.

Project Drawdown estimates that 87 to 95 gigatons of carbon dioxide can be reduced by decreasing food waste by 50-75% globally.

SB 1383 sets targets for reducing food waste in California.

SB 1383 aims to reduce organic waste disposal by 50% from the 2014 level of 22.9 million tons by 2020, and by 75% by 2025—and increase the recovery of currently disposed, surplus food by at least 20% by 2025.

Local food recovery organizations lack the capacity to rescue more food.

In a survey of 162 food pantries in San Diego County in 2018, over 50% indicated that they needed at least one cargo van or truck within the next year to meet their transportation needs, and 60% indicated a need for more cold storage space.

San Diego County does not currently have enough recycling infrastructure to process food scraps.

A 2019 study estimated that the region could produce 4.3 times more compost and more than double the amount of mulch with added recycling infrastructure.

STRATEGIES FOR CHANGE

- Coordinate efforts and collaboration to scale up food waste prevention, recovery, and recycling
- Enable consumers to more easily minimize household food waste
- Expand food waste prevention technical assistance
- Scale up food recovery logistics
- Support upcycling entrepreneurs
- Increase food waste recycling efforts at all scales

Reducing food waste is a key opportunity area for addressing climate change and food insecurity. With the passing of SB 1383, San Diego County has a unique opportunity to dramatically reduce organic waste disposal and increase food recovery in the region. However, amidst policy wins and growing cultural awareness, the infrastructure for preventing, recovering, and processing wasted food is being strained. Deep investment, financially and culturally, is necessary to grow this important work. Several community organizations committed to overcoming these challenges are already advancing solutions in the region. Moving forward, there is tremendous opportunity to organize this momentum and support cooperation toward reducing food waste as a region.



Objective 8 of 10

Increase Leadership by Black, Indigenous, and People of Color Across the Food System

THE ISSUES

Most farmland in the United States today is owned by White people.

White people own 96% of farms and 94% of land in agriculture.

Black, Indigenous, and people of color are underrepresented and face barriers in advancing to positions of leadership.

Nationally, 93% of CEOs on the Fortune 500 list are White, 77% of businesses are White-owned, and 82% of nonprofit executive leaders are White. White men have accounted for 95% of all members of Congress, as well as for 89% of the San Diego County Board of Supervisors.

BIPOC-led organizations have a history of being underfunded.

Research on racial equity and philanthropy in 2020 found that White-led orgs had budgets 24% larger than those led by people of color.

Foundation funding for Native causes has historically been minimal.

An analysis of grant dollars awarded to Indigenous organizations from 2006 to 2014 found that annual giving by large foundations declined by 29% (\$35 million), and only 0.15% of community foundation funding goes to Native causes annually.

Food system planning and policy are often not community-led.

Food policy councils often play an important role in local food system planning and policy efforts. Historically, many food policy councils have been White-led, but leadership is slowly beginning to shift. In our region and across the nation, there is a growing number of BIPOC-led food policy councils that are creating pathways for community-led policy advocacy.

STRATEGIES FOR CHANGE

- Increase community-led food system planning & policy efforts
- Elevate voices of BIPOC people, places, and programs
- Diversify food system leadership and Invest in BIPOC leaders
- Democratize funding decisions

Despite the increased acknowledgement of racism in our society, racial and wealth gaps continue to grow. Black, Indigenous, and people of color remain disproportionately underrepresented in political, business, and nonprofit leadership spaces. Their experiences, stories, and wisdom remain invisible or tokenized. And issues across the food system are often still misconstrued as independent of race.

Many concepts now gaining popularity as sustainable and equitable alternatives for our food system—including organic farming, regenerative agriculture, CSAs, cooperatives, community land trusts, and food sovereignty—can be traced back to food justice leaders of color. Living in harmony with nature, honoring ancestral wisdom, sharing prosperity, and using the Earth’s resources in a way that is mindful of other species and future generations are cultural values deeply held and long practiced by Indigenous communities. Dismantling racism and increasing power and leadership opportunities for Black, Indigenous, and people of color is essential for creating a resilient food system. It is time to listen to voices once silenced, learn from their lineages and lived experience, and follow their lead.

Build a Local, Sustainable, and Equitable Food Movement



THE ISSUES

There is a profound disconnect between people and food.

Most individuals rarely reflect on their relationship with food, and their experience with food generally revolves around convenience, either shopping at the supermarket, dining out at a restaurant, or eating a meal on the go.

In the mainstream food system, both narrative and policies are powerfully influenced by large, multinational corporations.

These rarely reflect the realities of food production nor the intersectional nature of food with our climate, economy, politics, health, and culture—nor do they highlight the essential role of workers, small-scale producers, and local businesses.

Changing narrative and policies in support of sovereign, community food systems requires deep, cultural transformation.

The dominant narrative about our food system reinforces the myths that industrial growth is sustainable, and large-scale, monocultural food production is the only way we can feed the world. These come from a culture of competition and disconnection seeded by settler colonialism. We must repair this harm.

Effective movements that truly engage people in deep transformation are built from the ground up, not the top down.

Cultivating an effective moment requires building power—people power, alliance and relationship power, narrative power, and governance power—and thoughtful organizing.

STRATEGIES FOR CHANGE

- Support coordinated efforts and collaboration to build a local, sustainable, and equitable food movement
- Reconnect urban and rural communities
- Increase food system education and community-led storytelling
- Build community power

As long as there has been injustice in the food system, there has also been resistance. For centuries, resistance has taken the form of seed-saving, spirituals, protest poetry, civil disobedience, restaurant sit-ins, worker-led strikes, boycotts, and taking to the streets. In redlined neighborhoods, tribal communities, and immigrant enclaves across the United States, the acts of growing and sharing food have been ongoing forms of resistance, demonstrating self reliance, sovereignty, mutual aid, and survival. Writing, remembering, gathering, skill-sharing, and organizing are all forms of resistance that continue to challenge injustices in the food system every day.

In recent times, momentum for engaging in conversations about food systems and power has been promising, but it is only the first step. Nurturing a movement that continues to build this understanding, strengthens a common agenda across sectors, unflinchingly addresses issues of race and class, empowers those most impacted, and unifies our abundant, yet fragmented efforts, requires extensive social, economic, political, and tactical organization—not to mention significant funding and deep relationship-building. By cultivating relationships across the food system, we can capture this moment to advance the food movement beyond historically limited outcomes. We can amplify more stories, create a coherent strategy, and position movement actors in a way that enables us to be part of governance processes beyond policy advocacy. A new way of cooperating with and relating to one another is possible.

Plan for a Resilient Food System



THE ISSUES

What is resilience?

Resilience is our collective response to insecurity, complexity, and vulnerability in our lives. It refers to our ability to recover from and respond to adverse conditions, including natural disasters, public health crises, acts of violence, economic hardship, consolidation of power, and cultural loss. It also reflects the capacity of people and communities to heal, reimagine, and rebuild the systems that created and perpetuated vulnerabilities in the first place.

Are we resilient?

The year 2020 illuminated the fragility of our food system. The COVID-19 pandemic completely disrupted our industrialized global food supply chains, amplified our food insecurity crisis, and disproportionately impacted communities of color, low-income communities, and essential businesses and workers. We lost people, places, and our sense of security. We have been steadily losing diversity in many ways.

How do we increase our resilience?

Elements of resilient systems include diversity, sovereignty, and cooperation. Indigenous communities, along with other communities of color and marginalized communities, demonstrate resilience on a daily basis. We have much to learn from these communities as they embody resilience socially, culturally, psychologically, spiritually, and ecologically.

STRATEGIES FOR CHANGE

- Support coordinated efforts and collaboration to build a resilient food system
- Partner with Indigenous communities
- Create food system resilience plans
- Strengthen the local food economy
- Develop bold, flexible, and lasting sources of funding

Planning for a resilient food system in San Diego County will require increased cooperation. In the short term, it will be essential to create food system resilience plans that prepare us for future crises, partner with and learn from Indigenous and other resilient communities, strengthen our local food economy, and develop bold, flexible, and lasting sources of funding. In the long-term however, building resilience will require a complete transformation of how we live and relate to one another and our environment. Ultimately, we need to heal relationships with the Earth and one another to create a diverse and resilient food system that is capable of nourishing us today and for generations to come.

Halfway to 2030

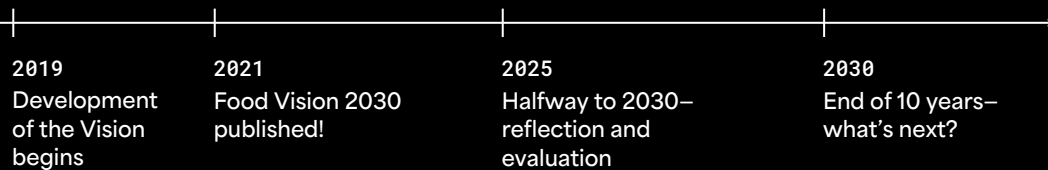
2025 marks the halfway point of Food Vision 2030's ten-year plan. Next year will be a milestone for our movement and presents opportunities to revisit the Vision, reflect on progress over the first five years of implementation, make revisions based on learnings, and re-align as a community on priorities for the next five years and beyond.

Stay tuned for all of this next year. In the meantime, please continue to strengthen the Vision with us:

- Keep referencing **San Diego County Food Vision 2030** objectives and strategies whenever possible—in your work, conversations, advocacy, letters of support, public comments, etc.
- Become familiar with the objectives and strategies, and take action where you can—personally or in your profession
- Read the 60 stories that spotlight leaders in our region's movement. Visit the featured people, places, and projects!
- Nerd out with us on the intersections of food x justice, food x climate, and food x resilience—it's fascinating and unlocks endless possibilities

We look forward to seeing you at next year's Gathering with some reflections and celebrations from our first five years.

What are you most proud of when you reflect on the first five years of San Diego County Food Vision 2030?



Imagina un sistema alimentario que nos pertenezca a todas y todos.

Visión Alimentaria 2030 del condado de San Diego es un plan estratégico que por diez años trabajará hacia un sistema alimentario más sostenible y más justo.

¿Cultivas, distribuyes, preparas o sirves alimentos?
¿Simplemente te encanta comer bien o aprender sobre alimentos? Participa en internet y ayúdanos a desarrollar el futuro alimentario del condado de San Diego.

Únete a la conversación en: engage.sdfsa.org

SAN DIEGO COUNTY FOOD VISION 2030

Visión Alimentaria 2030 del condado de San Diego es una iniciativa de la Alianza Sistema Alimentario de San Diego. Visita vision.sdfsa.org para conocerla mejor.

SAN DIEGO FOOD SYSTEM ALLIANCE



The San Diego Food System Alliance is a diverse community of leaders in San Diego County—farmers, fishermen, food business owners, workers, organizers, policymakers, funders, and residents—committed to building a food system that works for everyone.

Together, we are working toward the goals and objectives in San Diego County Food Vision 2030, collectively outlined by our community.

Our Mission Our mission is to cultivate a healthy, sustainable, and just food system in San Diego County.

Our Work Community & Coalition Building
Community Storytelling
Community Wealth Building

Get Involved Website: sdfsa.org
Instagram: [@sdfoodsyst](https://www.instagram.com/sdfoodsyst)

LOCAL FOOD ECONOMY LAB

The Local Food Economy Lab is an initiative of the San Diego Food System Alliance. The Lab supports the viability of small-scale farmers, ranchers, fishermen, food business owners, and the communities they serve in San Diego County.



Our Work

Collaboration & Learning

Business Stewardship & Coaching

Cooperative Development

Land Tenure & Stewardship

Community Capital

Get Involved

Get involved in the Lab! The Lab offers events and workshops, programs, online resource libraries, and a listserv, all tailored to small-scale farmers, ranchers, fishermen, and food business owners across San Diego County. Visit our website to learn more.

Website: lab.sdfsa.org



Community Agreements



Practice "Move up, move back."

Be mindful of your own style to create more equitable participation



Practice self focus.



Adopt "Both, and."

Adopt an abundance mindset; see multiple truths and voices

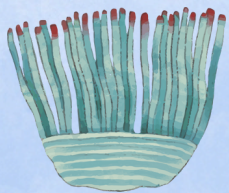


Recognize that there are other realities.

Who's not at the table?



Establish & use shared language.



Practice mindful listening.



Understand the difference between intent and impact.



Be vulnerable.

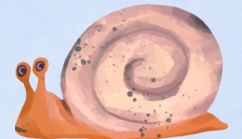


Be present.

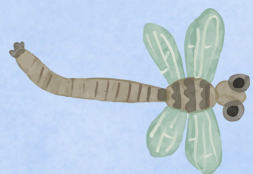


Try it on.

Step outside your comfort zone.



Everyone has the right to pass.



Ask questions and be curious.



Refrain from blaming or shaming self and others.

Recognize structural issues



Be bold with ideas.



Laugh at jokes!



Respect confidentiality.

Acuerdos Comunitarios



Practique “Avanzar, retroceder.”

Tenga en cuenta su propio estilo para crear una participación más equitativa



Practique el autoenfoque.



Adopte “Ambos y...”

Adoptar una mentalidad de abundancia, escuchar múltiples verdades y voces

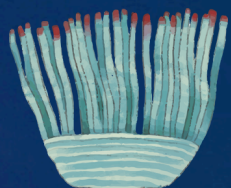


Reconozca que hay otras realidades.

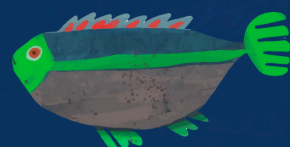
¿quién no está en la mesa?



Establezca y utilice un lenguaje compartido.



Practique el escuchar atentamente.



Comprenda la diferencia entre intención e impacto.



Sea vulnerable.



Esté presente.



Salga de su zona de confort.



Todos tienen derecho a pasar.



Haga preguntas y sea curioso.



Absténgase de culparse o avergonzarse de sí mismo y a los demás

Reconozca los problemas estructurales



Sea audaz con las ideas.



¡Ríase de los chistes!



Respete la confidencialidad.

Community Hall

+Box
Bonita Family Resource Center
Botanical Community Development Initiatives & Community Roots Farm
COOK Alliance
California Air Resources Board
California Alliance for Community Composting
California Department of Food and Agriculture
County of San Diego Office of Sustainability and Environmental Justice
County of San Diego Planning & Development Services
Dr. Bronner's
Feeding San Diego
Garden 31
Good Roots
Healthy Day Partners
Hidden Certified Farmers' Market
Humble Servants of the Worm
Leah's Pantry
Local Fish
Mission Resource Conservation District
Ocean Beach People's Food Co-op
ProduceGood
San Diego Seed Farmer Training
San Diego Unified School District - Food and Nutrition Services
Seeds@City Urban Farm
South Bay Sustainable Communities
Southwest Regional Food Business Center
The Queer Sol Collective, Inc.
Tree San Diego
Treedom Cooperative
UC Agriculture and Natural Resources
Union of Pan Asian Communities (UPAC)
Wild Willow Farm & Resource Conservation District of Greater San Diego

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ALL-ONE!**

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**DR. BRONNER'S
ALL-ONE!**

Crew

Thank you to the friends who helped us create a loving space for everyone to gather today. We are so thankful to be in community with all of you:

The team at the California Center for the Arts

Thanks to Lindsay, Meghan, Monica, Chef Eric, Edgar, José, and Todd—and many more individuals across many departments—for working with us and maintaining a beautiful and community-centered facility. Congratulations on 30 years in the Escondido community!

Julianna Crespo, Crespo Consulting

For her endless knowledge of the Center for the Arts, and invaluable support over months of planning.

April Rose

For her vision, art, and craft—for helping bring to life the “murmurations” you see adorning the natural stage at the Opening Ceremony today. Learn more about April and her work at rainbowkimono.com.

Cris Juárez García and Diana Echeverría, Inecui Flowers

For growing and crafting the beautiful floral arrangements at each table.

Fernanda Vega and her editing team – Spanish translators

Andrea Rocha, Mario García, and Laurie Silvan – Spanish interpreters

For helping us understand each other across language barriers. We hope to also offer translation and interpretation in more languages in the near future.

Mother Earth’s Learning Center – today’s childcare providers

For providing a safe and creative space for our kiddos, and helping make today accessible to parents and caregivers.

Lee Coulter, B-Side Players

For blessing us with their spirits and their music.

30+ Volunteers

For their enthusiasm and support from sunrise to sunset.

EDCO and City of Escondido Recycling Division

For providing essential waste management and recycling services for the Gathering, and for Escondido communities.

Tomoko Matsubayashi, Taylor Films, and Carlo Aranda

For documenting the day with thought and care. Photos and videos will be shared after the event!

And many more

Every neighbor, worker, courier, printer, line cook, barista, small business owner, and so many more who was somehow involved in bringing this moment to fruition—thank you.

Finally, of course, we thank all of the day’s facilitators, speakers, caterers, Community Hall participants, and sponsors, for nourishing us in many ways. Our region contains true abundance.

See you out there!





Scan the QR code to take the post-event survey:



theannualgathering.org/survey

Help us shape Gatherings to come!