



Staying the Course

Dear Doris,

Despite another month of turbulent tariff wars and funding cuts that's probably keeping some of us up at night, we are committed to staying the course, seeking community for constructive dialogues, patiently assessing developments, responding wisely, and, most of all, remaining resilient.

In this issue of the PULSE you will find:

- ROC's 2025 Policy Work Update
- <u>Podcast: Flipping the Table The Spirit of Resilience: Farmer Stuart Woolf</u> and his Vision for the Future
- Visit to Craig McNamara's Sierra Orchards Farm
- Michael R. Dimock to receive NorCal Public Media Food & Wine Award
- Live Flipping the Table Podcast (part of SF Climate Week)
- Report on BIONEERS conference attendance
- Reminder: Regenerative Meat Platform

Policy Update

ROC Sponsored Bill Advances with Unanimous Support

We're excited to share that AB 411 (Papin), cosponsored by ROC along with the California Cattlemen's Association, continues to move forward with strong bipartisan support. The bill passed out of the Assembly Natural Resources



Committee on April 21 with a unanimous 14-0 vote, following its earlier approval by the Assembly Agriculture Committee on March 26, also with a unanimous 8-0 vote.

AB 411 authorizes the on-farm composting of livestock carcasses resulting from routine mortality events or on-farm processing, and marks a key step in advancing climateresilient, regenerative farming practices in California.

Stay tuned for more updates as the bill progresses through the legislature. Image credit: dcandau, Pixabay

Here some sources for food policy related info for our readers to consider:

Civil Eats: **Food Policy Tracker**. Civil Eats is an award-winning news site dedicated to critical thinking about the American food system.

 <u>FoodFix</u> by Helena Bottemiller Evich. Food Fix is an in-depth publication about food policy in Washington and beyond.

Flipping the Table Podcast



Season 7, Episode 3

The Spirit of Resilience: Farmer Stuart Woolf and his Vision for the Future

Stuart Woolf, among California's largest farmers and Executive Chairman of Woolf Farming Company, has a vision for the heart of California's Great Central Valley. And agave, the hearty cousin of the tasty asparagus plant, is central to

that vision. We talk of Stuart's interesting journey, his family's regenerative practices and his fascination with and enthusiasm for agave's resilience in a drying valley and its distilled spirits that could create a whole new industry in the Golden State.









Visit to Craig McNamara's Sierra Orchards Farm

The ROC team was recently invited to tour <u>Sierra Orchards</u>, Craig McNamara's family farm in Winters, CA. Craig also founded and is president of the <u>Center for Land-Based Learning</u>. He showed us his new type of almond trees, a variety of cover crops and a herd of sheep on his property which is located along the Putah Creek outside of Sacramento.

Sierra Orchards practices regenerative farming which includes growing **cover crops** and integrating **animal grazing**. His organic walnuts are available at **Good Sam** which is also sold at Whole Foods.



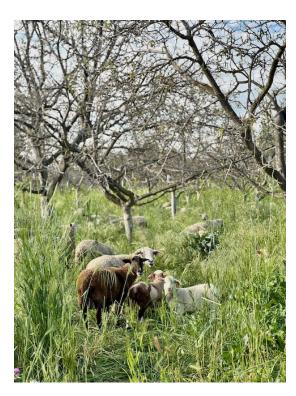
Maturing almonds.



Coco Sanabria from the ROC team holding up a cover crop plant. The roots of cover crops serve several purposes: anchoring soil to prevent erosion, improving soil structure, enhancing soil health by promoting microbial activity and carbon sequestration.



Craig McNamara digging up cover crops to show us some impressive roots.



Sheep grazing between almond trees.
Integrating animals (rotational grazing) is part of regenerative farming practices which offers numerous benefits including improved soil health and increased biodiversity.

Michael R. Dimock to Receive Award for Food Equity Work



Reminder: Our very own Michael R. Dimock has been selected to receive a NorCal Public Media Food & Wine Award for his impactful and important work in Food Equity.

NorCal Public Media's Food & Wine awards celebrates individuals and organizations that exemplify excellence, innovation, and a commitment to the betterment of our local communities and environment through agriculture, viticulture, sustainability, education and compassion.

Their <u>3rd Annual NorCal Public Media Food & Wine</u>
<u>Awards</u> will be held on May 10, 2025 at the Jackson
Theater, Sonoma Country Day School in Santa Rosa.

RSVP: Food & Wine Awards, May 10

SF Climate Week: Live Flipping the Table Podcast



Regenerative rancher Loren Poncia form Stemple Creek Ranch, and Duskie Estes, chef, meat producer and owner of Black Pig Meat Co., had an animated conversation with Michael Dimock about their path to becoming regenerative ranchers and advocates. and the many benefits of producing and eating regenerative meat in terms of its benefits to people, animals and the planet.

The audience had great questions around nutritional aspects of regenerative meat, what concrete action consumers can take to support regenerative agriculture, and where to buy meat from regenerative ranches,



In addition, we'd like to share our **Everyday Food Advocacy** page here for further action items that support climate-friendly habits around food shopping and eating.

The event took place at Manny's community space in San Francisco as part of **SF Climate Week**. Photos by **Carol Chen**

Please note that, unfortunately, due to circumstances beyond our control (a very loud protest right outside of the event venue), we are **unable to share a recording of our live podcast**. We are looking into options to possibly re-create the conversations in a different location. Stay tuned.

BIONEERS Conference 2025

I had the great pleasure of attending the BIONEERS conference in Berkeley this year. If you ever get a chance to go, don't miss it! It's an extremely educational, uplifting and inspiring event! Click on the links in the captions below to hear sections of the keynotes by Doria Robinson and Secretary Wade Crowfoot and other amazing talks in the link below.

BIONEERS highlights breakthrough solutions for restoring people and planet. Food, Farming and the Food System are some of its core domains of interest. **READ MORE**

Unforgettable Talks from BIONEERS (Recordings)



Local food justice hero Doria Robinson (E.D., <u>Urban Tilth</u>) <u>speaking at Bioneers</u> conference at Zellerbach Hall, UC Berkeley, about empowering communities. She had a big fan group cheering from the seats and received a standing ovation!



Secretary Wade Crowfoot (<u>CA Natural</u> <u>Resources Agency</u>) delivered a keynote on nature-based solutions and the many <u>impactful initiatives the state is working</u> <u>on</u>. He cited a few surprisingly effective examples of how nature has the capacity for healing as soon as the right conditions are built or restored. He, too, received a standing ovation!

Regenerative Meat Platform

(Reminder) As part of our

Regenerative Meat

project, we developed a portal that features a list of NorCal regenerative meat brands and butcheries. (Please let us know if you know of other brands or butcheries that should to be added to the list!) Our ally, the Good Meat Project, also has a very useful guide for nationwide options.



Regenerative Meat Brands & Butcheries

We need your help to continue making positive changes in the California Food System - your donation is very much appreciated! Any amount helps us continue to build a healthy, resilient and peaceful future.

THANK YOU!

DONATE

Thank you for your interest and support of our work,

Doris Meier Editor of the PULSE

Projects



Policy



Podcast





A program of the **Public Health Institute**



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