



Spanning the Generational Spectrum: from Gen Z Interns, to Gen X and Boomer Ranchers, to a Silent Generation Elder Statesman

Dear Doris,

ROC is preparing for a busy Summer and Fall season. With several concurrent projects and upcoming in-person and virtual events we have ramped up our staff and are excited to introduce our new GenZ Summer Crew! In addition, we have hired a talented expert for our **Mapping Resilient Food System Infrastructure** project. The many Gen X and Boomer regenerative ranchers in our mix continue to inspire us deeply, and we draw wisdom from a Silent Generation mentor, Michael Dimock's old boss and former Governor of California, Jerry Brown. Find more details below on how this multi-generational exposure enriches us.

In this issue of the PULSE you will find:

- **ROC's 2025 Policy Work - Update**
- **ROC's new Gen Z Summer Crew**
- **Podcast: Flipping the Table - ROC's new Gen Zers share their perspective on how food systems relate to their values.**
- **NorCal Public Media Food & Wine Award Event Report**
- **New Project: Mapping Resilient Food System Infrastructure**
- **Report on an event at Bobcat Ranch: "The Land Feeds Us: A Culinary and Ranching Experience"**
- **Agriculture Labor Relations Act (ALRA) at 50**
- ***Reminder: Regenerative Meat Platform***

Policy Update



ROC Co-Sponsored Bill Moves Forward

AB 411 Moves Forward and Federal Nutrition Programs Face Cuts

AB 411 (Papan), co-sponsored by ROC and the California Cattlemen's Association, passed out of the Assembly Appropriations Committee and now heads to the Assembly floor. The bill – known as the Caring About The Terrain, Livestock, and Ecosystems (C.A.T.T.L.E.) Act – would allow farmers and ranchers to compost livestock mortalities using methods that improve soil health, reduce greenhouse gas emissions, and support regenerative agriculture. Stay tuned to support AB 411 as it moves through the Legislature.

At the federal level, ROC is closely tracking the budget reconciliation process. The House bill passed last week includes nearly \$300 billion in cuts to SNAP, which would dramatically reduce access to healthy food and increase food insecurity for millions of families. The bill also proposes eliminating SNAP-Ed, a vital program that often complements local food and agriculture initiatives, including nutrition incentives.

These proposed cuts weaken environmental protections and threaten the well-being of both rural and urban communities. As the focus of budget reconciliation shifts to the U.S. Senate, ROC urges lawmakers to reject these harmful measures and instead champion policies that build a resilient and healthy food system that truly nourishes people and the planet. *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.*
- ***[FoodFix](#) by Helena Bottemiller Evich***. *Food Fix is an in-depth publication about food policy in Washington and beyond.*

Gen Z Summer Crew

We are excited to introduce our new Gen Z Summer crew! Meet them here and hear their thoughts on the future of the food system in our current podcast (links in next section).



Anna Kathawala is an undergraduate student at the University of California, Berkeley pursuing a degree in Society & Environment and Political Science. She has long been passionate about the intersection between resilient food systems, natural resource management, the climate crisis, and regenerative agriculture. [READ MORE](#)



Sanjana Anand is an undergraduate student at UC Berkeley, pursuing a dual degree in Environmental Economics & Policy and Data Science. She is deeply interested in the intersection of food equity, agricultural policy, and sustainable business practices as pathways to address the climate crisis. [READ MORE](#)

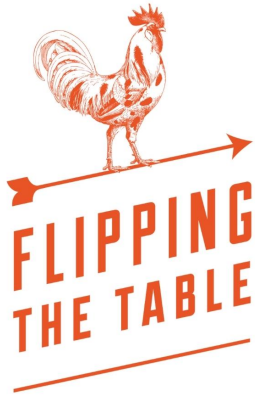


Dalia Hernandez is completing both her B.A. in Urban Studies with a minor in Human Rights, and her M.A. in Sustainability Science & Practice from Stanford University. She has previous experience with policy and infrastructure work, and has worked in partnership with the City of Oakland, and has also worked with Equality California and their Safe & Supportive Schools program. [READ MORE](#)



Jacob Dunlop is a master's student at Stanford University with a background in biomaterials engineering. His research centers on transforming waste products into biodegradable textiles, with a particular focus on creating resilient supply chains that support rural and coastal communities. He is currently developing sustainable textiles from wool waste and sugar kelp. [READ MORE](#)

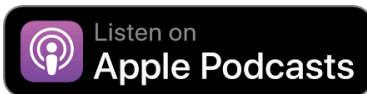
Flipping the Table Podcast



Season 7, Episode 5

Coco Sanabria Guest-Host with ROC's Summer GenZ Team

Gen Z is clearly critical to the future of the good food movement. Three of the Summer Gen Z team (Anna, Dalia, and Sanjana) talk with Coco about their values around food and agriculture, their reasons for joining Roots of Change, and the college food experience.



Michael R. Dimock Received an Award for Food Equity Work

At the 3rd Annual NorCal Public Media Food & Wine Awards
Michael R. Dimock received an Award for his impactful and important work in Food Equity over the last two decades.



Click on the image or below to see the clip.

Food Equity Award - Statement by Michael Dimock

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.



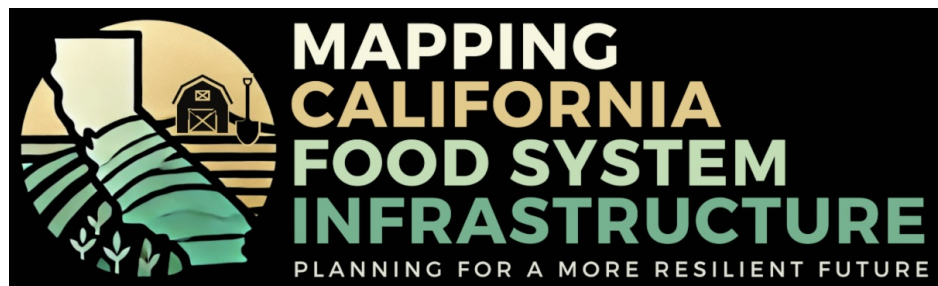
Image: Michael Dimock sharing the stage with the other two Food Equity awardees Judith and Chanowk Yisrael of Yisrael Farms of Sacramento.

(Photo by Ana Horta)

New ROC Project: Mapping Resilient Food System Infrastructure

Led by the California Department of Food and Agriculture (CDFA), this new ROC project focuses on **enhancing resilience across the middle of the**

food supply chain by supporting local and regional producers with an emphasis on small and underserved businesses. [READ MORE](#)



Please check the [project page](#) for information about upcoming **in-person and virtual meetings** in different regions throughout California.



ROC has hired Angela Blatt who has extensive experience leading national efforts to advance food system financing, including managing initiatives that position local and regional food systems as investable asset classes. She has worked directly with communities across the country, providing technical assistance and developing strategic plans that leverage development finance tools to support infrastructure, agriculture, and small business growth. [READ MORE](#)

"The Land Feeds Us: A Culinary and Ranching Experience" at Bobcat Ranch

On May 12, **Audubon California's Conservation Ranching Program** (ACRP) held their "The Land Feeds Us: A Culinary and Ranching Experience" at **Bobcat Ranch** outside Winters, California. This tour and tasting event highlighted both conservation ranching practices and their contribution to grassfed meat quality. Participants savored the tour of the gorgeous 7000 acre ranch overlooking the Sacramento Valley, which was led by Adam Cline of Cline Livestock Company and Matt Allshouse, the Audubon CRP Manager. It was followed by a delicious meal prepared and described by two noted chefs: Dennis Sydnor of BAWK! & The Roost in Sacramento and Gene Hall of Preserve in Winters, who also offered a butchery demonstration. The chefs, restaurateurs and ranchers interested in joining the Audubon program had a great time, walking, talking and eating up the good work of Audubon's team. Special thanks to Shana Risby, Senior Outreach Coordinator and Pelayo Alvarez, Conservation Ranching Program Director, for the invitation and their collaboration in ROC's regenerative meat supply chain work. *(Photos by Michael Dimock)*



Cattleman working the Bobcat Ranch, Adam Cline shares his practices.



In the distance some of the cattle on the Bobcat Ranch.



A closer look at the fattening cattle.



Chef Hall cutting up some rib steaks he soon served!

It has been 50 years since a 37-year old Governor Edmund G. Brown Jr., signed a landmark bill, the **Agriculture Labor Relations Act**. The Governor shaped the Act in collaboration with Cesar Chavez, forward thinking farmers, and some skilled leaders of the California Legislature. As Governor Brown shared in his wise remarks at the "ALRA at 50" event at the UC Davis Law School, the ALRA was a way to give California's most marginalized workers a voice and power in the struggle to improve their lives. Governor Brown and other presenters pointed out that there are real limits to what a law can do. The ALRA did not usher in a period of massive growth in union membership. In fact there are only about 8000 union members in the state today who work the crops. But there are much better working conditions, better pay and benefits and the vast majority of farming companies and labor contractors treat their workers with respect and care. The body that enforces the Act, the ALRB, has been instrumental in those advances. The work to further improve lives and make labor violations a thing of the past must continue to reform the few remaining bad apples. Given the number of growers, crop associations, labor contractors and farmworker advocates at the event, ROC believes there are real opportunities to build more alignment in the years ahead as heat, smoke and a dysfunctional immigration policy harm both workers and farmers. They need each other like never before.



Governor Brown highlighted the need to end farmworker isolation by including their voices and increasing their power, which improves their lives.



Michael Dimock and his former boss back in 1982. (Photos by Michael Dimock and Matthew Marsom)

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.

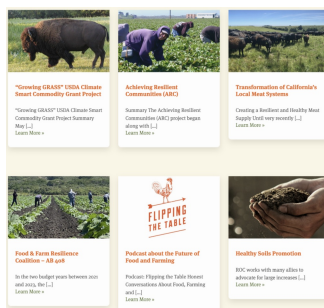
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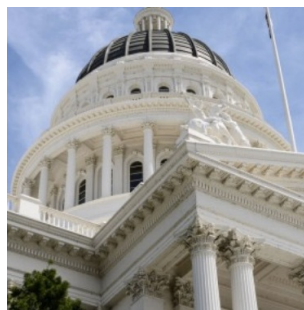
Thank you for your interest and support of our work,

Doris Meier
Editor of the PULSE

Projects



Policy



Podcast



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