



Join ROC & Celebrate!

Greetings!

We are so excited! ROC is a founding sponsor of the first **Terra Madre Americas** event taking place at the SAFE Credit Union Convention Center in Sacramento from September 26 to 28. We are hosting and convening regenerative meat and by-product producers in the **Roots of Change Meat Pavilion**. The event is the new twin event to the bi-annual **Terra Madre Salone del Gusto** in Turin, Italy.

ROC's Pavilion will support interaction and relationship building between producers and lovers of healthy food. Noted speakers from across the nation will share the latest exciting science and livestock management practices that improve the health of people, animals and the planet. Our Pavilion will showcase producers and artisanal products for cooking meat. Ten well-known chefs and butchers will demonstrate their culinary talents, provide tastings and create cuts of meat that will be used throughout the weekend at our Roots of Change-Urban Roots grill located on the street outside of the Convention Center near the music stage. **Come join us!!**

In this issue of the PULSE you will find:

- **Terra Madre Americas | Confirmed ROC Meat Pavilion Participants**
- **Flipping the Table Podcast: Episodes 9 & 10**
- **ROC's 2025 Policy Update**
- **Report on reunion with former ROC fellows in Fresno & visit to Stuart Woolf's Farm & Tomato Processing Facility**
- **Regenerative Meat Purchase Guide**

Terra Madre Americas, Sep 26 - 28



Join us for this **FREE weekend celebration** of the flavors and traditions of California's farm-to-fork capital, and the world, together in one unforgettable experience!
Sacramento, Sep 26 - 28, 2025

ROC Meat Pavilion - Confirmed Participants

We are thrilled to share a long list of confirmed participants & sponsors, etc.:

- Agriculture Institute of Marin
- American Grassfed Association
- Audubon Conservation Ranching
- Big Bluff Ranch
- Boek House Hearth & Husbandry
- Carleton Meat Co.
- Corfini Meat Co
- Fogline Farm
- Harvest Path
- Heston Cookware
- Left Coast Grassfed/TomKat Ranch
- Mariposa Ranch
- John Boos Company
- Mariposa Ranch
- Paicines Ranch
- PT Ranch
- Pozzi Ranch



- Richards Regenerative
- Santa Barbara Forge & Iron
- Siskiyou Farm Co.
- Starwalker Ranch
- Sweetwater Farm & Ranch Co
- Yolo Land & Cattle Co.

Click [HERE](#) for a full list of confirmed participants, vendors, speakers, chefs, butchers and sponsors

Policy Update

ROC Stands with Immigrant Communities

Roots of Change is deeply concerned by ongoing actions of the Trump administration. These actions have caused harm and widespread fear among those at the heart of our food and farm



systems.

We encourage you to read a powerful op-ed by ROC ally, Alba Velasquez, Executive Director of the **LA Food Policy Council**, published last month in *CivilEats*: **Through Acts of Solidarity, We Can Support Immigrants in the Food Chain and Beyond**.

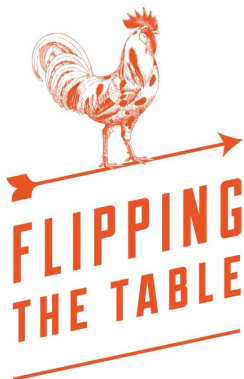
We have joined the **Seat the Table** campaign, a growing coalition of organizations across the country calling for a bipartisan solution to address the immigration crisis. The campaign's **letter to Congress** urges lawmakers to secure work permits for immigrants who are vital to agriculture, restaurants, hospitality, and other essential industries. *Image credit: [dcandau](#), [Pixabay](#)*

We invite you to learn more about the **Seat the Table** campaign and add your name in support **here**.

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.*

Flipping the Table Podcast



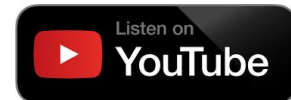
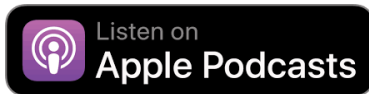
Ep. 10: Congressmember Chellie Pingree, veteran member of the House Agriculture Committee, pulls no punches

Ep. 9: What's Up with Food Justice in One of America's Wealthiest States

Congressmember Chellie Pingree, veteran member of the House Agriculture Committee, pulls no punches

A shocking sea change in food and agriculture policy is underway in Washington DC. Policies

that were improving human health through better nutrition, rural economies, small and mid-scale growers have been decimated. Trade and immigration policies are harming the largest farms. The future looks bleak to many. But Maine's veteran of the House Ag Committee, **Chellie Pingree** shares her honest thoughts on what may lay ahead and how we can maintain the course toward a healthy, resilient and just food and farming system.



What's Up with Food Justice in One of America's Wealthiest States

Ali Ghirore, Christine Caruso and Vetiveah Immanuel, leaders in the movement for food justice in Connecticut, share their perspectives on what is working and what is still needed to make healthy affordable food available to all in a state with an incredible wealth gap.



ROC Fellows Reunion in Fresno

The ROC team was in Fresno recently for business meetings and to reconnect with our former **ROC fellows** in the region. They are all leaders in their worlds and shared that they were positively impacted by their fellowship. We salute them!



L: Tania Pacheco, Executive Director at Central Valley Health Policy Institute. 2010 ROC fellow. R: Sophia Pagoulatos, Manager of Long Range Planning at City of Fresno. 2007 ROC fellow.

L: Jenny Saklar, Madera College, Maddie's Food Pantry Coordinator. 2007 ROC fellow. R: Sarah Sharpe, Deputy Executive Director, Central California Asthma Collaborative. 2010 ROC fellow.



The ROC team catching up with former fellows over dinner.

Visit to Stuart Woolf's Farm & Tomato Processing Plant

During last week's trip to the Central Valley, we also had the pleasure of visiting with Stuart Woolf on his family farm in Huron. Stuart is the President and CEO of **Woolf Farming & Processing**, and **Chair of the Western Growers Board of Directors**. He offered us a tour of his tomato fields and tomato processing plant, **Los Gatos Tomato Products**. (Fun fact: Los Gatos Tomato Products is one of Heinz Ketchup's largest supplier!) He also gave us a tour and a whole education on his more recent venture into the agave business.



*Stuart Woolf explaining his reasons and benefits of getting into the agave business.
Hint: needs much less water than most other crops.*



The ROC team sporting ROC hats in the Central Valley heat!



A shipment of tomatoes being transported from a field to the nearby processing facility.



Workers at the Los Gatos Tomato processing facility weeding out debris, etc.

Test Your Food System Knowledge



This is the second round of our food system knowledge test initially created by our last year's Summer intern Sofia Rodriguez and continued by our most recent Summer intern Sanjana Anand. Thank you to both of these two very bright and creative up and coming food system wizards!

Test your Food System Knowledge

Purchase Regenerative Meat

As part of our **Regenerative Meat project**, we developed a **portal** that features a **list of NorCal regenerative meat brands and butcheries**.

Please **add your brand/butchery via this link** if you're not already on the list, and please let us know if you know of other brands/butcheries that should 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.

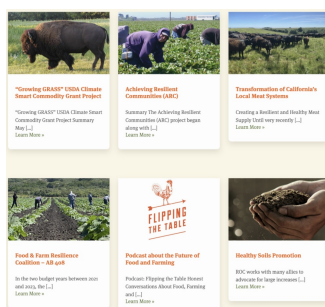
THANK YOU!

DONATE

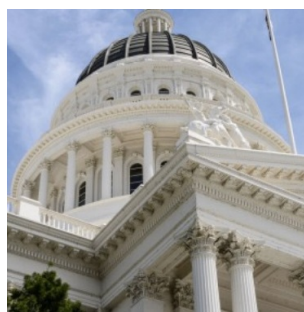
Thank you for your interest and support of our work,

Doris Meier
Editor of the PULSERoots of Change

Projects



Policy



Podcast





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