# IT'S TIME TO EAT REAL!





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FOOD

OCTOBER 24, 20

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Food Day is a project of the nonprofit Center for Sca

# CAMPAIGN REPORT **FOOD DAY 2011**

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### Inaugural year

Food Day is a nationwide campaign to change the way Americans eat and think about food.

Coordinated by the Center for Science in the Public Interest (CSPI), Food Day 2011 was led by Honorary Co-Chairs Senator Tom Harkin and Representative Rosa DeLauro. Organizations as diverse as the American Public Health Association, Slow Food USA, the Community Food Security Coalition, the American Dietetic Association, and many others joined CSPI in a broad alliance that made Food Day a resounding success.

From Times Square to Tucson, Food Day events across the country brought hundreds of thousands of Americans together at **more than 2,300 events in all 50 states**, representing the largest grassroots mobilization for improved food policies in recent history. Mayors, governors, legislators, and health officials observed Food Day by issuing proclamations and announcing new food policies. Food Day inspired new partnerships among diverse organizations involved in hunger, nutrition, sustainability, and farm worker justice. Countless individuals simply celebrated with especially healthful home-cooked meals or potlucks with friends.

Food Day captured the imaginations of many Americans—inspiring them to improve their diets and push for a food system that is just, fair, sustainable, and nourishing. Modeled on Earth Day, Food Day will be observed on October 24 every year.

As an annual event, Food Day will make the food movement more formidable, more united, and better positioned to fix the problems that plague our food system. Food Day is a new national civic event that provides people who care about various aspects of food—from production to consumption—an opportunity to accelerate progress toward their goals.

To learn more, visit www.foodday.org.

"It's time to urge Americans to change their own diets for the better and to mobilize for desperately needed changes in food and farm policy."

Michael Jacobson, CSPI Executive Director and Food Day founder

#### **New York City**

In the heart of Times Square, 50 food activists and other notables from the food movement staged an Eat Real Eat In.



"Food Day is an opportunity to celebrate real food and the movement rising to reform the American food system."

> Michael Pollan, author and journalist

### **Food Day priorities**

The foods we eat should be delicious and promote our good health. But too many Americans base their diets on fatty factory-farmed animal products, salty packaged foods, and sugary drinks that cause everything from obesity and heart disease to strokes and cancer. Moreover, the way our food is produced is all too often unfair to farm workers, cruel to farm animals, and contributes to climate change and pollution. Food Day advocated six goals designed to unite a broad spectrum of individuals and organizations. Those goals were the basis of a petition that urged Members of Congress to support the national Eat Real agenda on behalf of all Americans. At events from Jacksonville, Florida, to Anchorage, Alaska, people signed on to support a healthy, sustainable, and just food system.

#### Food Day is a national grassroots campaign to:

- 1. Reduce diet-related disease by promoting safe, healthy foods
- 2. Support sustainable farms and limit subsidies to big agribusiness
- 3. Expand access to food and alleviate hunger
- 4. Protect the environment and animals by reforming factory farms
- 5. Promote health by curbing junk-food marketing to kids
- 6. Support fair conditions for food and farm workers

#### **MISSION**

Food Day aims to build a national grassroots movement for healthy, affordable food produced in a humane, sustainable, and just way.

#### GOALS

Raise awareness about food issues and educate the public.

Improve food policies on local, state, and federal levels.

Provide a platform for dialogue and strengthen the food movement.



### **Event highlights** 2,300+ events reached every state!

#### **Rabbit Creek Elementary**

Anchorage, Alaska

Students at Rabbit Creek School in South Anchorage participated in a blind taste test comparing locally grown carrots to out-of-state carrots, and judged the Alaskan carrots to be superior by a twoto-one margin.

#### **Denver Botanic Gar**dens Denver, Colorado

Denver Botanic Gardens, along with community partners, hosted a daylong festival—featuring hands-on cooking demonstrations, presentations on food access and nutrition. and film screenings-that was attended by over 1,500 people.

#### **Farmers' Market** Omaha, Nebraska

The Omaha Farmers Market and Gretchen Swanson Center for Nutrition partnered to extend the market by one week in order to celebrate Food Day, and it was attended by 5,000 people. The groups provided 500 certificates for healthy breakfasts for kids, held canning demos, and donated goods for a healthy meal for 400 homeless people.

#### **Portland Food Day** Portland, Oregon

The City of Portland issued a proclamation naming October 24 Food Day, and held a ceremony celebrating the many local Food Day events, including a visit to a school garden and cafeteria by Oregon's First Lady, gleaning events by Portland Fruit Tree Project, and more.

### **Haskell Indian Nations University**

Lawrence, Kansas

Students at Haskell Indian Nations University garnered a proclamation from the City of Lawrence declaring October 24 "Indigenous Food Day," and celebrated on campus with a health fair, workshops on water and food sovereignty, and an indigenous foods community feast.

#### **Times Square**

New York City, New York

Food Day national marquee event brought together 50 food notables for a healthy Eat In, right in the middle of Times Square.



#### **Citv-wide** Celebrations Los Angeles, California

**Eat Local Now!** 

sustainable foods.

Seattle, Washington

A fresh, locally harvested,

organic meal for 350 was

served by the group Eat Local

Now! to raise awareness about

The Los Angeles Food Policy Council and the Los Angeles County Department of Public Health led 60 organizations to organize more than 40 events across the city.

#### Halls of Shame **Bentonville, Arkansas**

Students at nine public schools created collages for "Junk Food Halls of Shame" to highlight marketing of junk to children, and held a contest to increase the number of students eating a healthy lunch at their school. The prize was a healthy meal prepared by a professional chef.

#### Students Talk Policy Raleigh, North Carolina

Nearly 200 community representatives from across North Carolina, including students from Raleigh's Exploris Middle School, met for a conference at the State Legislative Building to discuss ways to increase access to and consumption of healthy, local fruits and vegetables. Participants collected over 1,000 pounds of fresh fruits and vegetables to donate

#### **Community-wide Festival** Savannah, Georgia

Well FED Savannah and community partners hosted the Savannah Food Day Festival, the largest Food Day event with some 7,000 attendees. The festival featured over 40 exhibitors, workshops on gardening and seasonal cooking, chef demos, kids' activities, and lectures.

#### Public policy and sustainability advocates at "Ole Miss," the historic University of Mississippi, organized campus-wide activities to raise awareness of food policy issues including the historical background of the current production system and oral and visual histories of local farmers' markets.

University of Mississippi

Oxford, Mississippi

#### **Food Day on Campus** Memphis, Tennessee

Food Day took over the cafeteria and the homecoming game at Rhodes College in an effort to show students, faculty, and staff that healthy eating is also delicious. Local chefs converged on the university's dining commons to prepare healthy, locally-sourced vegetarian and vegan meals. Whole Foods Market catered the homecoming football game and provided healthy alternatives to traditional sporting event foods.

CAMPAIGN REPORT FOOD DAY 2011

### **Campaign strategy**

"Food Day is designed to further knowledge, understanding, and dialogue about critical topics in food, agriculture, and nutrition spanning the food chain from farm families to family tables..."

> Senator Tom Harkin

#### **Convening the Advisory Board**

Some of the most prominent voices for change in the food movement and a large number of health, hunger, and sustainable agriculture groups came together to support Food Day's goals.

Co-chaired by Senator Tom Harkin and Representative Rosa DeLauro, the 79-member Food Day Advisory Board includes author Michael Pollan; professors Walter Willett, Kelly Brownell, and Marion Nestle; former Surgeons General Richard Carmona and David Satcher; public health expert Georges Benjamin; and chef Alice Waters. (See Appendix 1 for a complete list of Advisory Board members.)

#### **Building national partnerships**

Partnering with organizations working on a broad spectrum of food issues was a campaign priority from the very beginning. Groups as diverse as the National Association of County and City Health Officials, Real Food Challenge, Strategic Alliance, Participant Media, American Public Health Association, National Sustainable Agriculture Coalition, and the Community Food Security Coalition—for a total of 120 national and state partners—dedicated resources and staff time to publicize Food Day and encourage their networks to organize events and initiatives around the country. (See Appendix 2 for a list of national partners.)

The first questions posed to the partner organizations were: "How could you benefit from Food Day, take advantage of it to promote the initiatives you are working on, and foster new collaborations?" Building from those initial questions, Slow Food USA went on to encourage its members to cook a \$5 value meal on Food Day, and the National Farm to School Network publicized Food Day as part of the first Farm to School Month. Many other mutually beneficial promotions and partnerships also arose. Look for national partnership highlights throughout this report.

#### **Food Day Index**

2,300 registered events in 50 states
79 Advisory Board members
120 national partner organizations
Hundreds of local partners
154 volunteer coordinators
1,228 event hosts
332 TV mentions
305 articles and op-eds published



www.rootsofchange.org (right

### **Campaign strategy**

"This year helped us to create a roadmap, and the foundation we established was very powerful. I am very excited about the future. We saw what can happen [on the local level] with a small amount of planning and momentum."

Alexa Delwiche. Los Angeles Food Policy Council

#### Securing cross-sector presence

Food Day gained support from a broad range of groups working on issues related to the six goals. The movement aimed to get groups out of their silos and engage in dialogue and new collaborations. Some of the many constituencies involved in Food Day include:

- State and city public health departments
- State departments of agriculture
- School districts and nutrition services
- Universities and colleges
- NGOs and nonprofits
- Farmers' markets
- Food banks and anti-hunger groups
- Faith-based organizations
- Restaurants and chefs
- Supermarkets and small businesses
- Community groups
- Companies
- Food policy councils
- Hospitals

#### Forging state and local networks

The campaign tapped into state and local networks via our national partners as well as through targeted calls and emails to state and local officials and organizations. Strategic Alliance in California, the National WIC Association, and New York State Healthy Eating and Physical Activity Alliance (NYSHEPA) in New York state are all examples of such networks.

The Food Day team conducted outreach in the field by means of visits to California, Illinois, Massachusetts, Mississippi, Missouri, North Carolina, Texas, and other states. Individual meetings with officials or organization heads, city- and state-wide planning meetings, and state-wide planning conference calls spurred many organizations and individuals to collaborate for the first time.

Dear Lilia

### **Rools of Change** Have you heard the buzz around Food Day? Well it's happening on October 24, 2011 and ROC Food Day, organized by the Center For Science in the Public Interest, wants Americans to trans ask that on this day you make a conscious effort to advance the whole food movement. Join th promoting safe, healthy food; supporting sustainable farming; protecting the environment and a to food and alleviating hunger; and curbing junk-food marketing to children

#### **Partners**

Food Day partners publicized the campaign through their listservs, web sites, newsletters, conferences, and other channels.



Food Revolution Community Joins In For Food Day

**Campaign strategy** 

"With Food Day we were able to build momentum with initiatives we've been promoting for a long time. The messages we were giving were the same that partners were giving on the community and at national level. Evervone heard one message and felt very united from the local all the way up to the federal level."

> Adrienne Udarbe, Arizona Department of Health Services

#### **Providing tools for organizers**

Materials offered to community and state organizers included a Guide for Coordinators, Guide for Hosts, Guide for Schools, Media Guide, Film Screening Guide, and Food Day Dinner Party Kit. The Food Day website, www.foodday.org, helped advocates find Food Day events in their area to attend or support. An interactive Google-powered map allowed website visitors to search through over 2,300 events by October 24.

There were also monthly educational webinars from July until October, on topics ranging from factory farming to labor to hunger issues. Hundreds of organizers tuned in to hear updates from the Food Day team, learn about the issues from experts in the field, and attend media web trainings.

#### Media and publicity

Food Day partnered with M+R Strategic Services for assistance with strategy, website development, and media outreach. The message of Food Day mostly spread through direct contacts with potential organizers at national, state, and local levels; word of mouth; newsletters from partners; press articles; social media; and blogs. The hashtag #foodday populated quickly on Twitter, and the Food Day Facebook page gathered over 9,000 fans in just a few months. The Cooking Channel publicized Food Day through promotional spots featuring documentary film-maker Morgan Spurlock in the week leading up to the event.

The word also spread via 100 million bananas with "FoodDay.org" stickers, provided by Dole Foods, Inc., as well as through the Food Day logo on 11 million bags of baby carrots, courtesy of Bolthouse Farms.

#### Food Day team

The Food Day team consisted of four full-time staff and a dedicated group of interns. Three regional consultants were brought on board during the last months to ramp up participation in key areas of the country. Hundreds of volunteer community coordinators joined the effort and numerous partner organizations offered staff time and resources.



### **National partners**

Food Day owes its success in large part to the unprecedented mobilization of national organizations around one campaign. Groups ranging from the American Public Health Association, to the Earth Day Network, to the National Education Association used their networks built by years of work and activism to publicize Food Day and encourage participation.

Here are several highlights:

The American Dietetic Association publicized Food Day and provided a booth at its conference in San Diego in September 2011. ADA chapters in at least ten states held Food Day events.

The National WIC Association promoted Food Day through its national networks and created a Food Day "action guide" for clinics. Clinics in Genessee County, Michigan, and Honolulu, Hawaii, held events such as a worksitewellness initiative and cooking demonstrations at local farmers' markets. Local chapters of **Share Our Strength**'s Cooking Matters program conducted workshops for adults called "Shopping Matters." Participants in Colorado, North Carolina, and Washington, DC, learned key grocery-shopping skills like identifying whole grains and reading nutrition labels.

**Revolution Foods**, which delivers tasty and healthy meals and nutrition education to more than 600 schools and programs across the country, encouraged its School Partnerships Teams to promote five easy tips for incorporating elements of Food Day into their work with schools.

**World Food Day** encouraged its network of organizations to examine domestic hunger and food issues on October 24. Pat Young, founder of World Food Day, worked on the original Food Day celebrations in the 1970s.

#### A movement across sectors

Food Day partners from all sectors engaged in a broad range of advocacy activities.

#### **Faith community**

Food Day had support from dozens of denominations and individual congregations. Among them was the United Church of Christ, which publicized Food Day through its national e-newsletter. The Union for Reform Judaism created a Food Day action guide illustrating ways that communities and congregations could participate and posted it on its website and in its e-newsletter.

#### **Chefs and restaurants**

Food Day provided a menu of options for restaurants and chefs to get involved, from celebrating with local farmers to cutting back on sodium in menu items. The Chefs Collaborative promoted Food Day to their members. Celebrity chefs such as Ellie Krieger, Nina Simonds, and Mark Bittman donated healthy seasonal, and easy-to-cook recipes for an Eat Real cookbooklet that encouraged families to celebrate Food Day at home with friends.

### **Raising awareness**

With hundreds of food festivals, assemblies, debates on college campuses, and restaurants offering special menus showcasing local ingredients, Food Day embraced celebration and public education, and supported key government initiatives and programs.

#### Los Angeles celebrations

Food Day Los Angeles activities highlighted key food policy victories that addressed the county's biggest food issues. That includes the Los Angeles Unified School District's school-menu transformation initiative; the launch of the FreshWorks Fund, making over \$200 million available to finance healthy food retail grocery stores in underserved neighborhoods; and the elimination of junk food and sugar-sweetened beverages from government facilities in eight cities in Los Angeles County.

The Los Angeles Food Policy Council, as well as the Los Angeles Public Health Department, helped organize events that highlighted issues of food access and poverty.

#### New Haven eats real

In New Haven, Connecticut, students from the Yale University campus, the New Haven Food Policy Council, local public schools, and food retailers teamed up for a fabulous Food Day collaboration. October 24 was jam-packed with educational events, including a walking tour of a community garden for elementary school students, a nutrition workshop at the Hill Health Center, an awareness-raising dinner at the Downtown Evening Soup Kitchen, and activities at four WIC clinics.

#### Salt Lake City Farm Bill Forum

Mayor Ralph Becker of Salt Lake City and the Salt Lake City Food Policy Task Force hosted a community forum on October 24 that brought together experts in food policy to discuss how the 2012 Farm Bill could impact local food security, public health, and economic and environmental sustainability in the region. The goal was to educate the public about the potential impacts of the federal policy and to urge people to get involved at the federal, state, and local level.

#### **Publicizing events**

"This is especially

important for An-

gelenos who live

where healthy

in neighborhoods

foods are harder

them at greater

diabetes."

Mayor of

Antonio

Los Angeles

Villaraigosa

to find, which puts

risk for obesity and

From coast to coast, groups joined in, uniting their own missions with the Food Day movement. Clockwise from top right: event flyers created by organizers in Boston, Massachusetts; Philadelphia, Pennsylvania; and Multnomah County, Oregon.





### **Raising awareness**

"We have three generations of people who haven't cooked, who eat out of a box, and buy unhealthy foods. We need Food Day!"

> Katie Plohocky. Food Day organizer, Tulsa

#### **Carrotmob in Philadelphia**

You may have heard of a flash mob, but a carrotmob? Basically, it's the opposite of a boycott. Consumers converge on a local food purveyor whose practices they approve of and pledge to buy only from that vendor for a period of time. That's what food activists in Philadelphia decided to do to celebrate Food Day. Andrew Toy and Patricia Blakeley organized the East Coast's first carrotmob at Arnett Woodall's produce store in honor of Food Day, spreading the word via social media that others should patronize the place at a certain time of day and help to reward the owner for selling healthy food in a neighborhood of vendors who mostly sell junk.

#### City Hall festival in Houston

Houston participated in Food Day by hosting events at the City Hall Farmers Market: 15 leading food-related organizations joined 35 food market vendors, with educational demos and activities for the whole family. A "Collard Greens Throwdown" featured three celebrity chefs, followed by the largest community lunch ever held in Houston-hundreds of neighbors shared lunch at a huge communal table set around the perimeter of the reflection pool at City

Hall. The City of Houston hosted a Food Day Town Hall Meeting that focused on moving the local food movement forward through actionable ideas and solutions. Among the attendees were 25 children from St. Catherine's Montessori School, who asked their "green" questions.

#### National Archives in Washington. DC

In Washington, the National Archives hosted a Food Day Open House in conjunction with its "What's Cooking, Uncle Sam?" exhibit, which traces the history of the government's influence on the American diet. Chef José Andrés made an appearance at the Food Day booth.

#### Food safety in Chicago

Food Day partner STOP Foodborne Illness raised awareness around the issue of food safety with a fun and educational trivia event in front of the historic John Hancock Center on Chicago's bustling Michigan Avenue. Armed with a massive custom-made spinner wheel

### **Farmers'** markets

Over 100 farmers' markets took part in Food Day, including San Francisco's Ferry **Plaza Farmers** Market (left) and Columbia City Market in Seattle, Washington (right).



### **Raising awareness**

"Why Food Day? It is time to make real food the number-one priority in our country. "The choices we make about food affect our health, the health of the planet—and the way we live our lives."

> Alice Waters, chef and restaurateur

and prizes donated by local and national businesses, STOP invited passersby to answer food-safety trivia questions. Correct answers earned a chance to spin the wheel for prizes ranging from Thermos and Rubbermaid products to a year's supply of pasteurized eggs.

#### Arizona In Action's Garden Party

Arizona In Action, a nonprofit organization based in Goodyear, Arizona, helped organize a "Garden Party," in partnership with the Maricopa County Health Department and students and faculty at Arizona State University (ASU) to celebrate Food Day. Urban planning students at ASU researched and presented successful food policy plans from around the country, and attendees at the event—who ranged from nutrition professionals to local businesspeople to students— had a chance to provide input. The process allowed the group to imagine how good food policies would look in their region, and it

provided an opportunity to brainstorm across sectors for ways to improve the current system.

#### Addressing food access

Powered by the Mecklenburg Cooperative Extension Service and other groups, the Mecklenburg County, North Carolina, Food Day aimed to educate residents of food deserts about ways to grow their own healthy foods and take advantage of the area's growing food economy. It drew over 300 local residents during a full day of activities.

Besides events in public places, Food Day organizers encouraged families to have healthy potluck dinners with friends, and to use those gatherings as opportunities to talk informally about food and our nation's food system.

#### "I Eat Real" photo campaign

A Food Day enthusiast in Atlanta, Georgia, shows off her "I Eat Real" sign at a farmers' market (left) and kids celebrate the Lieutenant Governor's Healthy Kids Georgia initiative by showing their support for Food Day (right).



### New York marquee event

"From Times Square to Buffalo, hundreds of Food Day events were planned throughout the state. Some promoted nutrition policies, healthier school food, or healthy procurement for government facilities, and many were simple celebrations of locally-produced fare."

Nancy Huehnergarth, Executive Director, New York State Healthy Eating and Physical Activity Alliance (NYSHEPA) At the Food Day marquee event in New York City's Times Square, celebrities and luminaries—including Morgan Spurlock, Marion Nestle, Mario Batali, and New York City's health commissioner, plus several dozen local food activists, came together for a delicious open-air lunch.

The **Times Square** *Eat In* exemplified many of the central goals of the Food Day campaign by promoting a sense of community among food activists over a shared meal. The food was delicious, healthy, and seasonal—guests dined on crudités, roasted red pepper hummus, and seasonal autumn vegetable curry, recipes created by Food Network chef Ellie Krieger. Diners talked with one another about their wide-ranging interests and how to improve the city's and country's food system.

The event also raised public awareness of Food Day's message. As the guests dined and thousands passed through Times Square, giant video screens flashed the Food Day logo, messages, and pictures. The Food Day team worked closely with the City of New York to plan the event. CSPI Executive Director Michael Jacobson and the Food Network's Ellie Krieger emceed the lunch, delivering remarks on Food Day's aim and the role it could play in transforming the American food system. Live music, including a performance by Grammy Award-winning musician Tom Chapin, added to the festive atmosphere.

The *Eat In*'s prominent guests took the opportunity to discuss some of the most pressing food and health issues facing the country. New York City Health Commissioner Thomas Farley announced an expansion of the city's campaign to discourage consumption of sugary beverages, which contribute to a host of diet-related diseases.

Mayor Michael Bloomberg handed out apples at the Steinway subway station in Queens earlier in the day and talked about food issues on Mario Batali's national television show, ABC's "The Chew."

#### Leading voices in the food movement

Professor Marion Nestle, chef Mario Batali, and musician Tom Chapin at the Times Square Eat In (left); Morgan Spurlock shows off a Food Day tote bag (right).



**Educating the public** 

"The Food Day curriculum is powerful in its simplicity. It provides tools that teachers can use to promote Food Day goals throughout the school year."

Chef Tim Cipriano, New Haven Public Schools, New Haven, Connecticut While Food Day aimed to educate the entire nation about its six policy priorities, there was a special focus on primary and secondary schools. Hundreds of schools participated in Food Day activities in 2011 in ways that ranged from taste testings, nutrition lessons, and cooking demonstrations to lectures, workshops, conferences, and health fairs.

Isobel Contento and Pamela Koch, faculty members of Teachers College, Columbia University, in New York City, developed the Food Day curriculum that teachers around the country used to help students understand the value of growing and eating whole foods.

Special Food Day menus were served in all Detroit, Denver, Portland, and Boulder County public schools.

#### **Real Food Challenge**

One of the most successful partnerships was with Real Food Challenge (RFC), whose mission is to "leverage the power of youth and universities to create a healthy, fair and green food system." Real Food Challenge helped write the Food Day Guide for Campus Coordinators, which provided student organizers with ideas on how to participate in Food Day. The most widely adopted initiative was RFC's "photo petition," with students gathering for pictures with signs stating "I Eat Real Because..." followed by their own personal responses.

At least 100 colleges and universities participated in Food Day, including Johns Hopkins University, Harvard University, Yale University, Stanford University, George Washington University, University of Arizona, University of Minnesota, Sacramento State University, University of Nevada in Reno, and dozens of others. (See Appendix 5 for other colleges.)

UNITE HERE!, a union representing thousands of members who work in the hospitality industry, including campus dining halls, partnered with Real Food Challenge and other student groups, local food organizations, and faculty to hold forums on food justice on campuses across the country. Those colleges

#### **Events**

Children at a Phoenix health fair organized by University of Arizona students enjoy a fruit taste test (left). Environmental Justice League's ECO Youth Team led a "flash mob," handing out apples for the Healthy Corner Store Initiative in Rhode Island (right).



### **Educating the public**

included Johns Hopkins University, Northwestern University, Pomona College, Yale University, and Wesleyan University. The forums included tours of campus kitchens and special meals cooked by students and campus workers and sourced largely from local farms.

#### 100% Montana-made meals

Ten sites that make up the Montana Food Corps, a project of the National Center for Appropriate Technology and not an official member of the national Food Corps organization, celebrated Food Day and National Farm to School Month in October. They arranged 12 "local lunches" in schools across the state, some of which were prepared entirely from Montana-produced food ingredients.

In Red Lodge, Montana, the number of students and teachers who usually buy lunch in the cafeteria increased by 60 when they learned about the special menu of the day, which included for the first time 20 pounds of local freshly harvested greens from a greenhouse 15 miles from the school. Two farmers who had grown the food used for the meal came to visit and talk with the students as they ate, making the farmto-fork vision for the meal even more real to those who enjoyed it.

The success of this year's Food Day meal opened the door to sustained partnerships between farmers and school food service directors. Lindsay Howard, a service member at the Red Lodge site, is already planning to hold a Food Day holiday meal next year using local products. She ultimately hopes to incorporate annual Food Day meals into the culture of the nine other Food Corps sites around the state.

#### about Food Day was having a national campaign to tie into. It was challenging to convince the school food service directors to have a local meal, but when they got the Food Day materials and the fancy poster, it made it click for them..."

"The best part

Lindsay Howard, Montana Food Corps

#### University of Minnesota St. Paul-Minneapolis

The University of Minnesota in Minneapolis held a day-long Food Expo including exhibits from food-related nonprofits, a proclamation-reading ceremony, and cooking demonstrations by students and dining services employees. Over 1,000 students, faculty, staff, and community members attended the various Food Day activities throughout the day. Nearly 100 of them shared their answers to the question "What does good food mean to you?"

### UC Hastings School of Law San Francisco, CA

The UCSF and UC Hastings Consortium on Law, Science & Health Policy sponsored a conference entitled "Food Deserts: Legal, Social, and Public Health Challenges" on Food Day. The conference brought together scholars from law and the health sciences, as well as policymakers, activists, and food industry members, to discuss food deserts and food in prisons. David Kessler, former Commissioner of the United States Food and Drug Administration and CSPI Board member, gave the keynote address.

#### Food Day on university campuses

From film screenings and potlucks to lectures and cooking demonstrations, campuses participated in a variety of ways.

### **Government involvement**

"Food Day is a unique opportunity – nationwide and locally – to bring residents, farming community leaders, and state officials together to focus on key initiatives that support bringing nutritious, fresh, and locally-grown products to our communities."

Richard K. Sullivan, Jr., Massachusetts Secretary of Energy and Environmental Affairs

Improving food policy at the local, state, and federal levels is one of the main goals of Food Day. Dozens of city and state public health departments got involved by promoting their existing diet-related projects and organizing new initiatives. Many leaders of public health departments joined the Food Day Advisory Board, including ones from Los Angeles County, Boston, and Seattle and King County. Los Angeles County officials and New York City's Health Commissioner used Food Day to highlight projects and campaigns to reduce consumption of soda and sweetened beverages. (See Appendix 4 for a selected list of participating health departments.)

Many mayors and governors also got involved in Food Day. Mayor Mike Mc-Ginn of Seattle, a member of the Food Day Advisory Board, sent a letter encouraging the mayors of 30 major cities to participate in Food Day. More than 80 governors and mayors proclaimed October 24 as Food Day, including those in Colorado, Ohio, Oregon, Boston, Chicago, Los Angeles, New York City, San Francisco, Seattle, St. Louis, and Washington, DC (See Appendix 3 for a list of all Food Day proclamations.)

#### Massachusetts

In Massachusetts, Food Day organizing was broad and cross-cutting, with state and local policymakers, universities, school districts, restaurants, food banks, farms, and community groups all participating to create policy actions, form new partnerships, and raise awareness around state food and agriculture issues.

State policy initiatives began at the top. Governor Deval Patrick issued a proclamation declaring October 24 as Massachusetts Food Day, recognizing the great diversity of the Commonwealth's agricultural industry.

Governor Patrick, Energy and Environmental Affairs Secretary Rick Sullivan and Massachusetts Department of Agricultural Resources (MDAR) Commissioner Scott Soares also participated in the launch of the Massachusetts Gleaning Network, a statewide project to designed to further enhance access to fresh local agricultural products through the collection of un-harvested crops for emergency food providers.

The Massachusetts Department of Agricultural Resources spearheaded Food Day organizing in the state. MDAR's Rose Arruda was a central Food Day or-

## Officials take part

David Chiu, President of the San Francisco Board of Supervisors proclaims Food Day (left). At right, Governor Deval Patrick of Massachusetts gets his hands dirty at a gleaning event for Food Day.



## Government involvement

"With Food Day, we had a national mouthpiece to amplify our message and tie our work to the strides being taken across the country."

Randi Belhumeur, founding member, Rhode Island Food Policy Council ganizer and leveraged MDAR's contacts with state and local officials, schools and universities, community groups, and the Massachusetts Food Policy Council to coordinate events around the state. Congressman James McGovern, a leading anti-hunger advocate, advised the Food Day campaign on food access issues and participated in a gleaning event in his district in Northborough at Tougas Family Farm.

Boston was a hub of Food Day activity. Mayor Thomas Menino declared October 24 Boston's official Food Day, and held an interactive policy discussion at Tufts University to mark the day. Addressing a packed auditorium, Mayor Menino shared his vision for a healthier Boston and spoke about the city's major food and nutrition initiatives. These include securing 25 new grocery stores throughout the city to improve healthy food access, reducing the amount of soda and junk food available in Boston public schools, and expanding the "Boston Bounty Bucks" program which doubles—up to 10 dollars—the money available to SNAP (Supplemental Nutrition Assistance Program) recipients.

### Rhode Island's new food policy council

Rhode Island celebrated Food Day by officially launching the Rhode Island Food Policy Council and presenting a state-commissioned food assessment. The food policy council's mission is to be a policy-changing force in the state, and to create partnerships and develop policies to expand the state's local food system. Its launch culminates two years of planning and coalition-building by state officials and members of the public health, anti-obesity, food access, and environmental communities.

The launch took place at the State House in the presence of a standingroom-only crowd. Rhode Island First Lady Stephanie Chafee presented the Governor's Food Day proclamation. In early 2012, members of the council will create working groups to research and advocate for specific policy actions that will strengthen the state's agricultural sector and increase the availability and affordability of healthy, local foods to people of all income levels throughout the state.

#### **Proclamation**

63 cities and 18 states proclaimed October 24 as Food Day for their area, publicizing the campaign's six priorities. The first Food Day proclamation was signed in Anchorage, Alaska (right).





Food Day is much more than just a day. Food Day's network around the country brought about many new collaborations between groups and individuals intent on building a new food movement. In an evaluation survey conducted by Food Day staff and researchers at Sacramento State University, a majority of Food Day partner organizations and community coordinators reported that they made between 20 and 99 new organizational and personal connections as a result of Food Day organizing.

In Los Angeles, more than 60 organizations came together around one table, guided by the Los Angeles Food Policy Council and the County Public Health Department. In Oregon, state coordinator Susan Navrotsky brought together a diverse coalition of stakeholders, collecting over 200 contacts as part of the Food Day coalition, and sending out regular updates to the group to aid in organizing.

#### **California Food Day petition**

Statewide Food Day activities in California were led by Strategic Alliance and Prevention Institute, which joined with the Environmental Working Group, California Center for Public Health Advocacy, and Roots of Change to mount a statewide petition campaign for smarter federal food and farm policies.

The Environmental Working Group reported that 66 public health, nutrition, food, farming and environmental groups across the state urged Governor Jerry Brown and the state's congressional delegation to support healthy food and farm policy reforms by signing a Food Day Farm Bill sign-on letter. A petition was signed by more than 14,000+ Californians.

#### **South Carolina**

Groups like the Clemson Cooperative Extension, the Low Country Food Bank, and small food businesses came together to exhibit at Food Day Grand Strand, which featured fun, family-friendly activities.



#### Food Day Grand Strand Myrtle Beach, South Carolina

"Food Day Grand Strand is on board for next year's Food Day! We had a fantastic response to our event and keep hearing how wonderful and exciting it is that we have brought people, organizations, and businesses together to help create a healthier community. We are starting to work on becoming a nonprofit organization and are planning several smaller events throughout the year. Our first is going to be a healthy food drive for the holidays. Thank you for giving us this vehicle for positive change!"

Cindy Powell, organizer

### **Corporate participation**

Companies ranging from major food producers and supermarkets to the Cooking Channel and Epicurious.com participated in Food Day.

Several partnerships focused on spreading awareness of the Food Day brand and website to consumers across the country. **Dole Foods** affixed special stickers featuring the Food Day logo and website to 100 million bananas distributed across the country for the month of October. Employees at Dole headquarters celebrated Food Day in various ways including taking a group photo wearing Food Day T-shirts. Dole also started up a farmers' market at its Kannapolis, North Carolina, research center.

**Bolthouse Farms**, one of the nation's largest carrot growers, printed 10 million special bags for baby carrots with the Food Day logo and website. The company also sponsored an employee wellness program and a farmers' market.

Whole Foods Markets sponsored HealthCorps and FamilyCook Productions at dozens of its stores across the country. Additionally, stores sponsored food drives and store tours pointing out healthy shopping and cooking tips. Boston-area Whole Foods employees tabled at a Food Day event at the Boston Museum of Science, distributing literature on nutrition, healthy recipes, and the store's various health initiatives.

LSG Sky Chefs, the world's largest provider of in-flight services, including catering, used Food Day as an opportunity to implement a nutrition and wellness education campaign for its approximately 8,000 North American employees. The company created a weekly informational newsletter addressing key nutrition topics, with the goal of increasing employees' nutrition knowledge and improving health practices.

The **Cooking Channel** sponsored digital and social media promotion for the campaign, including posts on its blog and Facebook and Twitter accounts, where the Food Day message reached more than 1.5 million followers. The Cooking Channel also produced compelling promotional spots featuring documentary filmmaker and Food Day advisory board member Morgan Spurlock that it broadcast in the two weeks leading up to Food Day.

#### Companies

Dole staffers celebrate at their headquarters in California (left). 100 million Dole bananas (right) sported a "FoodDay.org" sticker. Bolthouse Farms put the Food Day logo on 11 million bags of baby carrots.



### **Corporate participation**

**Epicurious.com** promoted Food Day on its website and co-sponsored a contest with Whole Foods to raise money for food-related charities. Through its Facebook page, Epicurious promoted the Food Day Dinner Party Kit, along with suggested healthy menu ideas, encouraging participants to raise funds with a potluck celebration. The top three winners received high-quality kitchen items, and the funds they collected for the food charity of their choice were matched by the contest organizers (up to \$1,000 for first-prize winners).

**Disney** referenced Food Day on its Magic of Healthy Living website with a mention in their Healthier Halloween Kit, inspiring kids to try nutritious and fun candy alternatives.

**Bon Appetit Management Company**, which manages 400 cafes in 31 states, celebrated Food Day at more than 20 college campuses across the country. A representative discussed the company's ongoing commitment to fair labor practices on Food Day's webinar on food and farm worker justice. An event at the University of Pennsylvania featured a panel with author and activist Dan Imhoff, the author of *Food Fight* and *CAFO: The Tragedy of Industrial Animal Factories.* 

**Rodale Inc.**, featured Food Day in blogs and in *Men's Health*. CEO Maria Rodale served on the Food Day Advisory Board.

Other companies that took part in Food Day in various ways include **Kraft Foods, Sodexo, Aramark, Hain Celestial**, and many local restaurants and grocery stores.

#### **Media Partners**

Epicurious.com (left) is the Internet's most extensive "cookbook." Cooking Channel (right) is a division of the Food Network.



### Media coverage

### National and regional print coverage

Overall, Food Day was covered by 216 local news outlets in more than 140 cities, notably the Los Angeles Times, The Philadelphia Inquirer, The Boston Globe, the Chicago Sun-Times, The Kansas City Star and The Seattle Times. Articles in top publications like USA Today, The Washington Post, The Atlantic, NPR's food blog "The Salt," and CBS News online provided high visibility for many Food Day events. See pages 24–29 for several press mentions.

#### TV and radio coverage

Food Day received 332 mentions on TV, with coverage in 66 markets and 134 individual outlets, reaching a total audience of more than 10.4 million viewers. ABC's "The Chew" featured New York City Mayor Michael Bloomberg talking about Food Day. Other coverage included interviews with Michael Jacobson on NPR affiliate stations and a segment on the highly popular and nationally syndicated program "The Joan Hamburg Show," on WOR radio. Food Day also appeared in the Spanish-language press: *La Opinion, Telemundo*, and *Univision*.

#### **Commentary coverage**

Senator Tom Harkin of Iowa and Representative Rosa DeLauro of Connecticut, Honorary Co-Chairs of the Food Day Advisory Board, published an op-ed in *Roll Call* urging Americans to use Food Day to think about their food choices. Former Surgeons General Dr. David Satcher and Dr. Richard Carmona contributed an op-ed to *The Sacramento Bee* about Food Day and the progress of healthy eating in our country. *The Huffington Post* published blog posts by CSPI's Executive Director, Michael Jacobson.

#### Blogs and websites

Many bloggers publicized Food Day, informing readers about events in which they could participate in their communities. Highlights of blog coverage included mentions on DCist.com, Chicagoist.com, and Esquire Magazine's "Eat Like a Man" blog. Food Day groups created their own websites in New Mexico, Connecticut, Missouri, South Carolina, and elsewhere.

#### Media

A reporter interviews Michael Jacobson in New York City's Times Square. At right, a screenshot of National Public Radio's blog "The Salt" covering Food Day.



Food Day provides a vehicle for a wide variety of stakeholders in the nation's food system to work together to build a "food movement." Organizations that donate time and resources to Food Day have the opportunity to raise the profile of their good work by tying it to a national movement.

Major support for Food Day 2011 came from in-kind contributions of the nearly 200 partner organizations and advisors. For example, Prevention Institute dedicated a staff person to conducting outreach in California, and Real Food Challenge mobilized coordinated actions at many of its 327 campuses. The Robert Wood Johnson Foundation and the Los Angeles Department of Health promoted Food Day through their extensive networks.

Financial underwriting came from thousands of contributions from CSPI members, major donors, and private foundations. The California Endowment sponsored Food Day's efforts to engage the Latino community and focus on issues of food access. The Laurie M. Tisch

Illumination Fund helped Food Day supply resources to a total of more than two dozen separate events reaching into every New York City borough. Additional grants came from The Elfenworks Foundation, The Freed Foundation, Moon Drunk Fund, Ralph E. Ogden Foundation, Shared Earth Foundation, Wallace Genetic Foundation, and the William James Foundation.

Funders interested in joining a Food day information briefing for **donors**, community foundations, and private foundations should contact Development Director Jane Welna at 202-777-8388.

Farmers, food producers, packagers, haulers, retailers, marketers, and restaurateurs are important stakeholders in America's food system. Food Day welcomes involvement from businesses that are interested in advancing Food Day goals. But, like CSPI, Food Day is people-powered. To avoid conflicts of interest, Food Day does not accept funding from corporations or government.

Generating Support

Jane Fonda (seated) introduced Michael Jacobson at a gathering on June 3, 2011, to talk to San **Franciscans** about Food Day.



#### Food Day 2011 staff

Campaign managers: Lilia Smelkova, Jennifer Tuttle Campaign coordinators: Hayley Gillooly, Catherine Kastleman Interns: Colleen Boselli, Julia Cocchia, Rachel Cohen, Karen Hopper, Katherine Levandoski, Kelly Ngo, Heather Polonsky, Marie Rietmann, Carolina Sanchez, Uma Tantri, Lauren Taylor Regional coordinators: Deborah Gardner (West Coast), Nancy Huehnergarth (NY state), Wendy Stuart (DC) Communications: Jeff Cronin, Angela Morris Fundraising: Kelli Knox, Jane Welna

### Food Day 2012

Food Day is an emerging national movement that brings together hundreds of groups and activists working to improve the American food system. Together we can achieve faster and more efficient gains than we could as separate entities. Food Day is committed to leveraging the potential of this growing network.

In this year of Presidential and Congressional elections, Food Day 2012 will focus on policy goals and community actions. The national Food Day office will work with local and state groups, as well as grassroots activists, to improve food policies through Food Day events, email campaigns, and community initiatives to improve access to healthy, sustainable food for all.

Food Day will continue building its network of organizations and activists at all levels. The Washington office will provide grassroots action tools so that everyone can make a difference, whether the action is getting rid of junk food vending machines in schools, increasing access to fruits and vegetables in corner stores, or starting an employee health and wellness program at a workplace.

#### How to become a partner

By joining the Food Day movement, you can connect with other groups and individuals nationwide committed to fixing the American food system. Here are some ways you can support the effort:

**Publicize:** promote Food Day through your listserv, newsletter, web site, blog, or social media outlet.

**Organize:** plan a Food Day event, conference, or debate, however big or small it might be.

Act: encourage your networks to press government officials for improved food policies.

To contact the Food Day staff, send an email to foodday@cspinet.org or call 202-777-8392.

## Food Day

Partners at the Eat Real Festival in Savannah (left), and a girl discovering root vegetables at a family-friendly Food Day activity (right).



### A selection of articles

#### Los Angeles Times

October 24, 2011

Food Day kicks off in L.A. - latimes.com



It's Food Day, a grassroots event sponsored by the nonprofit Center for Science in the Public Interest to improve the U.S. food system. Its efforts include reducing diet-related diseases such as diabetes and expanding access to healthful food.

The recently formed Los Angeles Food Policy Council, founded by Mayor Antonio Villaraigosa, is helping to coordinate a series of Food Day events throughout L.A. "Many Angelenos are successfully working to make a meaningful difference in our local food system, particularly in ways that assist those residents most in need of healthy nutrition," said Villaraigosa in a news release. "This is especially important for Angelenos who live in neighborhoods where healthy foods are harder to find, which puts them at greater risk for obesity and diabetes."

#### La Opinion October 25, 2011

progress accelerated

### fenton

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Página anterior El día de los alimentos, beneficio para todos La campaña nacional iniciada por la Primera Dama, llegó a Los Ángeles

Mayra Azanza/mayra.azanza@laopinion.com | 2011-10-25 | La Opinión

Calific Tamaño del texto: 🖸 🖨 Califica este artículo: ción promedio: \*\*\* Imprimir Envlar Comentar Guardar Vincular a

Más de dos mil eventos a nivel nacional se celebraron en torno al Día Nacional de los Alimentos, 200 > Tweet de los cuales tuvieron lugar en Californía.

> El festejo presentó diversas opciones para que los angelinos aprendan a alimentarse mejor; desde alentar el intercambio de

sodas por agua de frutas, hasta pláticas a los estudiantes sobre la importancia de consumir un desayuno completo antes de salir de casa y ampliar menús en los negocios pequeños, que ofrezcan a los clientes opciones más saludables.

Tal es el caso de Raúl Morales, dueño de la taguería Vista Hermosa en el Mercado la

Paloma, negocio que se ha beneficiado del California Fresh Works Fund, que a través del Comité de Políticas de Alimentos de Los ángeles (LAFPC, formado por Antonio Villraigosa en 2009) y el California Fresh Work Fund (Creado e impulsado por Michelle Obama) ha elaborado nuevos platillos baios en calorías para sus comensales

1/1 EBE

Localizado en South Central

Ave. el mercadito La Palmas

ofrecia una cantidad extra de frutas y verduras a sus

clientes como parte de la celebración. Ciro Cesar/La

Opinión

"Ahora sí que no tienen pretexto" indicó Morales, en cuyo menú bajo en calorías figuran platillos como burrito de carnitas, chile relleno y pescado a la plancha. "Estimo que un 8% de mi clientela ahora come del menú saludable", dice. El comerciante indica que además, ese nuevo menú, desarrollado con el apoyo del fondo, ha atraído a clientes anglosajones que anteriormente no estaban tan interesados en sus opciones alimenticias.

Reportes de la Iniciativa Nacional para la Calidad del cuidado de Salud de los Niños. (NICHQ) indican que más del 32% de los niños de 10 a 17 años en el estado tienen sobrepeso, lo cual coloca al estado en el lugar 24 del país en obesidad infantil. Más del 40% de estos niños son hispanos.

Existen 200 millones de dólares en fondos a través del Fresh Works Fund para financiar el acceso a comida saludable en vecindarios marginados en California, tanto en la comunidad como en las escuelas. Las ciudades de Riverside, Los Ángeles, Inglewood, San Bernardino, entre otras ya se están beneficiando de este programa, cuyo capital también está disponible para aquellos comerciantes que deseen modernizar o expandir sus negocios en torno a la mejora alimenticia de los angelinos.

"Los propietarios de bodegas o tiendas pequeñas que deseen mejorar la calidad de productos que ofrecen a la comunidad, pueden acercarse al Fondo para recibir apoyo" afirmó Daniel Tellalian, concejal del LAFPC.

Según Tellalian, los propietarios de estos locales podrían recibir apoyo para mejorar sus instalaciones, menús, sistemas de refrigeración e incluso, expansión a través de nuevos locales que ofrezcan a las comunidades marginadas opciones de verduras, frutas y carnes frescas, producidas localmente y de manera cada vez más sostenible.

El fondo también busca que las cadenas de supermercado no solamente se instalen en estas zonas, sino que su servicio se perpetue para el bien de la comunidad.

"Si algún supermercado grande se instala y a la larga decide cerrar sus puertas, este concejo se asegurará de que inmediatamente se abran otras opciones para que la comida saludable nunca falte" aseguró Tellalian.

Existen 200 millones de dólares en fondos a través del 'Fresh Works Fund' para financiar el acceso a comida saludable en vecindarios marginados en California, tanto en la comunidad como en las escuelas. Las ciudades de Riverside, Los Ángeles, Inglewood, San Bernardino, ya se están beneficiando de este programa.





#### The Atlantic October 19, 2011



The executive director of the Center for Science in the Public Interest explains why he conceived of Food Day and what he hopes it will achieve



The way our food is grown, transported, processed, marketed, and ultimately eaten is not sustainable – for the environment or our health. Dict, together with a sedentary lifestyle, cause obesity, diabetes, heart tatles, and caesers that result in seven lhandred thousand deaths each year. Raising livestock uses enormous amounts of energy to grow and transport feed, eatth feedlots stink up wat areas; and the animal manare other pollates waterways. The animala generally endour miserable conditions, as do the packinghouse workers.

While disparate groups don't see eye to eye on everything, there are countless opportunities where they can build on each other's strengths.

My organization, the Center for Science in the Public Interest, has long fought for consumer protections - food labeling, vigilant food astely programs, and more-healthfaf foods. I have to admit that we, like most advacacy organizations, are usually toiling within our "health" silo. Bab because reforming America's food system is such a duanting task, organizations need to elimb out of their silos and start collaborating with one another to make faster progress. Reahlt groups should work with farm-animal welfare groups. Anti-hunger activists should work with satisfable agriculture advocates. Nutrition advocates should work with environmentalists. While those disparate groups don't see ye to eye on everything. those disparate groups don't see eye to eye on everything, there are countless opportunities where they can build on each other's strengths. And some have already

started.

It is in that context that I conceived of Food Day. I envisioned it being like Earth Day, celebrated widely with thousands of events around the country. It would be a vigorous day or week of national focus on food issues that all sorts of people and organizations could tie in with a smaller World Food Day is celebrated in some churches and campuse). As with Earth Day, I thought that a national mobilization focus on food could accelerate ongoing initiatives aimed at reforming the food system from the farm to the fork.

But, frankly, a year ago, I had no confidence that Food Day would catch on. Would people who are busy with their own lives actually organize activities?

l did know that everyone likes to feel that their modest, local activity -- in Anchorage, Savannah, or Ann Arbor -- is connected to something bigger, something national, that can have a real impact. And I knew that consultes students, government of ficials, non-properly groups, and ys, scompanies are concerned about reducing the harm America's food system inflicts on our health and the environment.

My confidence began to build last summer, as I talked to dozens of people who were almost uniformly or commence togen or the the formation of an advisory board - and as weed or around, people wree actually asking to join it. Then the two co-managers of Food Day, Lillis Smelkowa and Jennifer Tuttle, and I began to spread the word more broadly to such organizations as the Farmers Market Coalition, the American Dieteic Association, and the Union for Reform Jadakam. Again, almost everyone sid that they would like to be involved in some way.

But it wasn't until Lilia, Jenn, and their organizers, Hayley Gillooly and Catherine Kastleman, began reaching out to people at the local level that I knew Food Day would be a great success. They would come back from Xemptis, Denver, Minneopolis, Savannah, and other cities with stories about how enthusiastically they were received.

Over the past two months, it's been exciting to count daily the number of events on the map on the Food Day weblic and see that number soar. Today, more than 1.700 events, big and small and from coast to coast are listed — and that's not counting the 800 schools in Los Angeles, the too in Seattle, or the 40 in Tables. Many of the events involve lectures, showings of movies, especially healthy meals, and lectures. It's great to see the diversity:

- ora to see the unreases. S Schools in Bernhammer, Arkanasa, hometows of Walmart, are having special classes about food for the entire week, and kids are building Junk Food Halls of Shame. The University of California, San Francisco, and its Hastings School of Law are hosting a conference on food deserts (where fresh produce is scarce), including the food deserts in prisons. In Washington, D.C. the National Archives is having an open house, with literature tables from half a dozen moopful, industry, and government companizations, in association with its achibit on the history of America's food policies. B obthouse Frame, a large California carrot packer, and the North Carolina Research Campus in Kannapolis are creating new farmers markets.

While most of the events are educational or charitable (such as collecting food or money for food banks), some focus on improving policies. Rhode Island is kicking off a food policy council. Montgomery County, Maryland, is doing the same. In California, nonprofit organizations are mounting a petition campaign to generatic early apport for a samater Farm Bill.

Actually, every company, government agency, or other organization – not just one dating with hold - should celebrate Fiod Day. Companies could eavily get the junk food out of their cateerias and support a Community Supported Agriculture program (the latter is something that CSP1 started doing this year for the first time). Ones in the suburbs might have space for an employee vegatable garden. And large employers could arrange for a weekly farmers market at their facilities.



With Food Day just around the corner, I hope every American will join the celebration. I urge them to go to the Food Day map and see what activities are scheduled in their community and attend one of them. They could sign, a hrief message there urging their members of Congress to support Food Day's goals. Or they could simp, or elebrate at home with an expectable healthy datafore a poluck meal with friends --and make sure that some of the talk is about some of the food problems they'd like to solve.

Image: Maria Dryfhout/Shath

CAMPAIGN REPORT FOOD DAY 2011

#### USA Today October 24, 2011



#### Return to Food Day focuses on growing healthy supply

By Kara Rose, USA TODAY		Updated 10/24/2011 8:46 AN	
Comment 1	Recommend Confirm STweet 99	🖂 🖶 🕂	

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More than 2,000 local events are expected to take place today across the USA for Food Day, an annual local and regional event being staged nationally for the first time since 1977.

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#### Signs Of High Cholesterol

Learn The Signs Of High Cholestero & Get Tips On Lowering Cholesterol Pebble.com/Cholesterol Food Day is a grass-roots mobilization for a better food policy, says Food Day founder Michael Jacobson, the executive director of the non-profit organization Center for Science in the Public Interest. The events aim to create better diets, reduce environmental impact in food growth and promote better conditions for farm workers and food animals, he said.

"Amidst all the bounty in this country we have serious problems related to the food supply," Jacobson says. The event is meant to "draw attention to the importance of the food we eat and how they are produced."

Events planned include a rally in Savannah, Ga. celebrating locally grown food, the formation of a state food policy council in Rhode Island and an anti-soda

campaign in New York. New York City also will hold a 50-person dine-in in Times Square to promote "healthy, delicious, affordable food produced in a sustainable way," Jacobson says.

#### Elsewhere:

 Law professor Marsha Cohen says University of California's Hastings College of Law and University of California-San Francisco's medical school will host a conference for Food Day on food deserts—communities with little access to fresh produce — and nutrition in correctional institutions.

"The health of prisoners is our financial problem because we are required to pay for their health care." Cohen said. "As academic institutions, we thought food issues do need serious academic consultation."

 Audrey Giannattasio, the founder of Boston Food Finds, which conducts food tours in Boston, helped organize seven food truck companies committed to healthier foods that will participate in Food Day.

"We all should be striving for more healthy eating options. As a promoter of food trucks, I want to encourage food trucks to have healthy eating options," Giannattasio says. "I am honored to be a part of it."

"There's an incredible outpour of enthusiasm," Jacobson says, noting that Dole Food publicized Food Day by putting stickers on 100 million bananas.

Not all organizations are as enthusiastic. The Colorado Department of Public Health and Environment dropped out after the Colorado Farm Bureau argued that some of the groups aligned with Food Day, including The Humane Society of the United States and the Farm Animal Rights Movement, did not support state Farm Bureau initiatives, says Colorado Farm Bureau spokesman Shawn Martini.

"The program seeks to promote policy agendas that elevate certain industries at the expense of others," Martini said.

For more information on Food Day, visit http://www.foodday.org/.

#### The Seattle Times October 24, 2011

Mobile site   Mobile apps   Newsletters   RSS   Subscriber services (					
Wednesday, October 26, 2011   🖨 TRAFI	FIC 8 46'F & 46'F				
The Seattle Times	Food & Wine				



#### All You Can Eat

Seattle Times food writer Nancy Leson serves up the best info and tips on Northwest food, cooking, dining and restaurants.

Blog Home | E-mail Nancy | 🔝 Subscribe | Twitter feed | Facebook | KPLU Food for Thought podcast

October 24, 2011 at 11:12 AM

#### Happy Food Day! What's on your plate today?

#### Posted by Nancy Leson

And you thought it was just another Monday. Nope. Today, October 24, is Food Day. It's like Earth Day, only tastier. Food Day is a national grassroots campaign encouraging Americans to wake up and "Eat Real!" The hope is that we, the people, should stand together on that count and in doing so convince Congress to get behind the movement.

Food Day advocates across the country have a six-tier goal for our lawmakers: reduce diet-related disease by promoting safe, healthy foods; support sustainable farms and limit subsidies to big agribusiness; expand access to food and alleviate hunger; protect the environment and animals by reforming factory farms; promote health by curbing junk-food marketing to kids; and support fair conditions for food and farm workers.

Sponsored by the <u>Center for Science in the Public Interest</u> and backed by vocal good-food advocates including <u>Michael Pollan</u> and <u>Alice Waters</u> (among others), Food Day also has a broad local component. Even Seattle mayor Mike McGinn and the Seattle City Council are onboard, proclaiming October 24 Food Day at 1:30 p.m. today at the King County Courthouse at Third and James.

Special events held this month in honor of the first annual Food Day continue around the Sound and

beyond. Check here for today's events: among them a big evening shindig at Herban Feast, community potlucks and dumpling parties in private homes and Food Day festivities on college campuses throughout Washington State.

As for me? I'm planning to cook my son a nice "Real Food" dinner to celebrate Food Day -- to make up for (gulp) the <u>not-so-fast fast food</u> he had last night. But first I'm going to eat a banana.



If this local supermarket display is any indication, it looks like everybody's in on the act. And these weren't even organic. [photo/Nancy Leson]

#### Boston Globe Full-page ad

## We think it's a good idea.



Arbella Insurance Group



day is national Food Day. We wholly endorse its goal of improving America's diet and, in particular, its six tenets for making our meals and lives healthier. We know these tenets are especially important to the lives of the 660,000 low-income people in Massachusetts who struggle to put food on the table. The opposite of hungry isn't "full," the opposite is "healthy." It's all connected: the diets we select, the foods we grow, the policies we form, the impact we have.

#### We support Food Day, a national grassroots campaign, to:

- Reduce diet-related disease by promoting safe, healthy foods.
- 2. Support sustainable farms and
- limit subsidies to big agribusiness. 3. Expand access to food and alleviate hunger.
- Protect the environment and animals by reforming factory farms.
- Promote health by curbing junk-food marketing to kids.
- Support fair conditions for food and farm workers.

#### Governor Deval Patrick

#### Lieutenant Governor Timothy P. Murray

Thomas M. Menino Mayor of Boston



145 Border Street East Boston, MA 02128-1903 www.projectbread.org

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John M. Auerbach, M.B.A., Commissioner, Massachusetts Department of Public Health Bay State Milling Company Patricia Berenson and Jeff Carp Beverly Bootstraps Community Services Blue Cross Blue Shield of Massachusetts Boston Food Council Boston Public Schools Brookline Department of Public Health Brookwood Community Farm Cambridge Health Alliance The Cathedral Church of St. Paul, Boston Roman Catholic Archdiocese of Boston Chartwells School Dining Services Lilian Cheung, D.Sc., R.D., Harvard School of Public Health Children's HealthWatch John T. Cook, Ph.D., M.A.Ed. Costa Fruit & Produce Company Lyndia Downie, President & Executive Director, Pine Street Inn Dudley Street Neighborhood Initiative Eastern Bank Toni Elka, Executive Director, Future Chefs EMC Corporation Didi Emmons, Consulting Chef and Author Richard P. Eno, President and CEO, Metabolix, Inc. Falmouth Service Center, Our Community Food Pantry Barbara Ferrer, Ph.D., M.P.A., M.Ed., Executive Director, Boston Public Health Commission The Food Project Freihofer's The Greater Boston Food Bank Groundwork Lawrence Groundwork Somerville Bruce Hain, President, Insource Services, Inc. Haley House Health Resources in Action Peter Hilton, President, Open Table The Holyoke Food & Fitness Policy Council iBasis, Inc. Interaction Institute for Social Change Michael F. Jacobson, Ph.D., Executive Director, Center for Science in the Public Interest Jewish Community Relations Council of Greater Boston Louisa Kasdon, Founder, Let's Talk About Food.com Sari Kalin, M.S., R.D., L.D.N., Harvard School of Public Health and Children's Hospital Boston William F. Kennedy, Esq., Partner, Nutter McClennen & Fish LLP Kettle Cuisine Ronald E. Kleinman, M.D., Physician in Chief, MassGeneral Hospital for Children Corby Kummer, Author, *The Pleasures of Slow Food* Lawrence Public Schools

Glynn Lloyd, Founder & CEO, City Fresh Foods David S. Ludwig, M.D., Ph.D., Professor of Pediatrics, Children's Hospital Boston Ed Marakovitz, M.S.W., Faculty, Boston College Graduate School of Social Work Massachusetts Farm to School Project Massachusetts Public Health Association Mass Farmers Markets Catherine F. McCarron, Esg., Jager Smith P.C. Mendelsohn, Gittleman & Associates, LLC Merrimack Valley Food Bank, Inc. His Eminence Metropolitan Methodios, Greek Orthodox Metropolis of Boston Alan Meyers, M.D., M.P.H. Edith Murnane, Director of Food Initiatives, Office of the Mayor, City of Boston Olivia's Organics Thomas P. O'Neill III, CEO, O'Neill and Associates The Open Door, Gloucester Ellen Parker, Executive Director, Project Bread – The Walk for Hunger Partners HealthCare Robert Perzy, President and Founding Partner, The Elephant Walk Restaurants Doug Rauch, Former President, Trader Joe's Company, Senior Fellow, Harvard Advanced Leadership Initiative Raytheon Company Red Tomato Regional Environmental Council of Central MA (REC) Paul Reville, Secretary of Education, Commonwealth of Massachusetts Eric B. Rimm, Sc.D., Associate Professor of Epidemiology and Nutrition, Harvard School of Public Health James Rooney, Executive Director, MCCA Samuel Financial, Inc. SBLI Christian R. Scorzoni, Esq., Travaglini Eisenberg Kiley LLC Share Our Strength's Cooking Matters The Rt. Rev. M. Thomas Shaw, SSJE, Bishop of the Episcopal Diocese of Massachusetts Sidekim Foods Horace Small, Executive Director, Union of Minority Neighborhood Sodexo Robert E. Travaglini, President, Travaglini Eisenberg Kiley LLC Rob and Naomi Tuchmann Tufts Health Plan Webster Bank The Food Bank of Western Massachusetts Whole Foods Market Walter C. Willett, M.D., Dr. P.H., Professor and Chair, Harvard School of Public Health Whitsons School Nutrition Worcester County Food Bank Worcester District Medical Society Alliance Worcester Food & Active Living Policy Council

### Advisory Board 2011 Appendix 1

#### Honorary Co-Chairs

U.S. Senator Tom Harkin (IA)

U.S. Representative Rosa DeLauro (CT)

#### Members U.S. Senator Jon Tester (MT)

- U.S. Representative Dave Loebsack (IA)
- U.S. Representative Jim McGovern (MA)
- U.S. Representative Chellie Pingree (ME)
- U.S. Representative Linda Sanchez (CA)
- U.S. Representative Jan Schakowsky (IL)
- U.S. Representative Louise Slaughter (NY)
- Mayor Mike McGinn, Seattle, WA
- Will Allen, Founder and CEO, Growing Power, Inc.
- Kenneth D. Ayars, Chief, Division of Agriculture, Rhode Island Department of Environmental Management
- Pat Babjak, CEO, American Dietetic Association
- Dan Barber, Executive Chef and Owner, Stone Barns Center for Food and Agriculture
- Suzan Bateson, Executive Director, Alameda County (CA) Community Food Bank
- Georges Benjamin, Executive Director, American Public Health Association
- Angela Glover Blackwell, Founder and President, PolicyLink

Kelly Brownell, Director, Rudd Center for Food Policy, Yale University

Colin Campbell, Professor Emeritus of Nutritional Biochemistry, Cornell University

Richard Carmona, President, Canyon Ranch Institute; Former Surgeon General

Isobel Contento, Professor, Teachers College, Columbia University

Jim Crawford, President, Tuscarora Organic Growers Cooperative

Reverend Patricia deJong, Senior Minister, First Congregational, Berkeley

Jeff Dunn, President and CEO, Bolthouse Farms

Caldwell Esselstyn, Director, Cardiovascular Disease Prevention and Reversal Program, Cleveland Clinic Wellness Institute

Barbara Ferrer, Executive Director, Boston Public Health Commission

Jonathan Fielding, Director, Los Angeles County Department of Public Health

David Fleming, Director and Health Officer for Public Health - Seattle and King County

Jane Fonda, Actress, Health Advocate

Anthony Geraci, Food Service Director, Memphis School System

Reverend Douglas Greenaway, President and CEO, National WIC Association

Karl Guggenmos, Dean of Culinary Education, Johnson & Wales University Diane Hatz, Co-Founder and Director, The Glynwood Institute for Sustainable Food and Farming

Chad Hellwinckel, Research Assistant Professor, Agricultural Policy Analysis Center, University of Tennessee, Knoxville

Oran Hesterman, President and CEO, Fair Food Network

Jim Hightower, Author; Former Texas Agriculture Commissioner

Rachel Johnson, Professor of Nutrition and of Medicine; Former Dean of Agriculture, University of Vermont

David Katz, Director, Yale Prevention Research Center

David Kessler, Pediatrician, University of California, San Francisco; Former FDA Commissioner

- Ellie Krieger, Host and Chef, Food Network
- Shiriki Kumanyika, Professor of Epidemiology, University of Pennsylvania School of Medicine

Robert Lawrence, Professor, Johns Hopkins School of Public Health

Sid Lerner, Founder, Meatless Monday

Michael Leviton, Board Chair, Chefs Collaborative; Owner, Lumiere Restaurant

Susan Linn, Director, Campaign for a Commercial-Free Childhood

Kelle Louaillier, Executive Director, Corporate Accountability International

Matthew Maloney, Co-Founder and CEO, GrubHub.com

### Advisory Board 2011 Appendix 1

- Robert Martin, Senior Officer, The Pew Charitable Trusts
- Stacy Miller, Executive Director, Farmers Market Coalition
- Marion Nestle, Professor of Nutrition, Food Studies, and Public Health, New York University
- Jerry Newberry, Executive Director, Health Information Network, National Education Association
- Demalda Newsome, Executive Director, Newsome Community Farms
- Michel Nischan, President and CEO, Wholesome Wave
- Dean Ornish, Founder and President, Preventive Medicine Research Institute
- Wayne Pacelle, President, Humane Society of the United States
- Robert Pearl, Executive Director and CEO, The Permanente Medical Group
- Robert Pestronk, Executive Director, National Association of County and City Health Officials
- David Pimentel, Professor of Ecology and Agriculture, Cornell University
- Michael Pollan, Author and Professor of Journalism, University of California, Berkeley
- Barry Popkin, Professor of Nutrition, University of North Carolina
- Nora Pouillon, Chef and Owner, Restaurant Nora
- Susan Prolman, Executive Director, National Sustainable Agriculture Coalition

- Daryll E. Ray, Professor and Director of Agricultural Policy Analysis Center, University of Tennessee, Knoxville
- Maria Rodale, CEO and Chairman, Rodale, Inc.
- Kathleen Rogers, President, Earth Day Network
- Michael Roizen, Chief Wellness Officer, Cleveland Clinic
- David Satcher, Former Surgeon General of the United States
- Deirdre Schlunegger, CEO, STOP Foodborne Illness
- David Schwartz, Campaign Director, Real Food Challenge
- Barton Seaver, Chef and Author
- Nina Simonds, Chef
- Morgan Spurlock, TV and Movie Producer and Actor
- Tanya Wenman Steel, Editor-in-Chief, Epicurious.com
- Carol Tucker-Foreman, Distinguished Fellow, Consumer Federation of America
- Josh Viertel, President, Slow Food USA
- Alice Waters, Chef and Proprietor, Chez Panisse Restaurant
- Walter Willett, Chair, Nutrition Department, Harvard School of Public Health
- Rabbi Eric Yoffie, President, Union for Reform Judaism
- Patricia Young, Founder and National Coordinator, World Food Day

### National partners Appendix 2

30 Project American Culinary Federation American Dietetic Association American Farmland Trust American Medical Student Association America the Beautiful Fund American Public Health Association AmpleHarvest.org Arcadia Center for Sustainable Food and Agriculture A Well-Fed World **Bolthouse Farms** Boston Public Health Commission California Center for Public Health Advocacy The California Endowment Campaign for Commercial-Free Childhood Cascade Harvest Coalition Center for Digital Democracy Center for Foodborne Illness Center for a Livable Future Change.org Chefs Collaborative Chez Panisse ChopChop Magazine CommonHealth ACTION The Community Based Public Health Caucus (CBPH) Community Food Security Coalition Consumer Federation of America DC Central Kitchen Dole Food Company, Inc. Earth Day Network Eataly New York Eat Well Guide Ecumenical Ministries of Oregon, Interfaith Food and Farms Partnership The Elfenworks Foundation Epicurious.com The Episcopal Church, Office of Economic and Environmental Affairs FamilyFarmed.org Farm Animal Rights Movement Farmers Market Coalition Food Alliance Food Chain Workers Alliance

FoodFight The Food Project The Food Trust - Philadelphia FoodCorps FoodPlay Productions George Jones Farm Georgia Organics Glynwood Institute Green Chicago Restaurant Co-op Greenlite Medicine Health Care Without Harm HealthCastle.com Holistic Moms Network Humane Society of the United States Institute for Integrative Nutrition Iowa Food Systems Council Jewish Community Centers Association of North America Jumpstart Jackson LiveWell Colorado LSG Sky Chefs MAZON: A Jewish Response to Hunger The Monday Campaigns Napa Local Food Advisory Council National Association for Health and Fitness National Association of County and City Health Officials National Catholic Rural Life Conference National Center for Appropriate Technology The National Community Based Organization Network National Farm to School Network National Physicians Alliance National Sustainable Agriculture Coalition National WIC Association NEA Health Information Network NECON: The New England Coalition for Health Promotion and Disease Prevention New Leaf Market North Texas Food Bank New York State Healthy Eating and Physical Activity Alliance (NYSHEPA) Ralph E. Ogden Foundation

Oldways One World Everybody Eats Foundation Organic Farming Research Foundation Parent Earth Physicians Committee for **Responsible Medicine** Project Bread Project Green Challenge The Public Health Association of New York City (PHANYC) Prevention Institute Rancho La Puerta **Revolution Foods** Real Food Challenge Roots of Change Rudd Center for Food Policy and Obesity, Yale University Scout Mob Second Nature Seedling Projects Sierra Club Slow Food USA Sodexo Stone Barns Center for Food and Agriculture STOP Foodborne Illness Strategic Alliance Sustainable Table Teachers College, Columbia University, Program in Nutrition and Center for Food and Environment Laurie M. Tisch Illumination Fund Tuscarora Organic Growers Cooperative UNITE HERE United Church of Christ Union for Reform Judaism Vegetarian Resource Group Veria Wallace Genetic Foundation Whole Foods The Whole Grains Council Wholesome Wave William James Foundation Women of Reform Judaism World Hunger Education Service

### State, city, and country proclamations Appendix 3

#### **STATES (18)**

Alabama Colorado Connecticut Georgia Illinois Iowa Maine Maryland Massachusetts Missouri New Hampshire Oklahoma Ohio Oregon Rhode Island Tennessee West Virginia Wisconsin

#### CITIES (63)

Anchorage, Alaska Antioch, California Asheville, North Carolina Austin, Texas Berkeley, California Binghamton, New York Birmingham, Alabama Boston, Massachusetts Borough, Alaska Boulder, Colorado Burbank, California Charleston, South Carolina Chicago, Illinois Concord, California Denver, Colorado Dover, Delaware Durham, North Carolina Elgin, Illinois Elk Grove, California El Paso, Texas Eugene, Oregon

Farmville, Virginia Garden Grove, California Green Bay, Wisconsin Hayward, California Henderson, Nevada Hernando, Mississippi Las Vegas, Nevada Lawrence, Kansas Los Angeles, California Livermore, California Madison, Wisconsin Memphis, Tennessee Milwaukee, Wisconsin Minneapolis, Minnesota Montclair, New Jersey Montgomery, Alabama Morgantown, West Virginia Murrieta, California New Haven, Connecticut New York City, New York Orlando, Florida Pittsburgh, Pennsylvania Portland, Oregon Rancho Cucamonga, California Richmond, California Rochester, New York Roeland Park, Kansas Sacramento, California San Diego, California San Francisco, California Santa Clara, California Santa Rosa, California Savannah, Georgia Seattle, Washington Spokane, Washington St. Louis, Missouri St. Paul, Minnesota Stockton, California Syracuse, New York Tulsa, Oklahoma Warwick, Rhode Island Washington, District of Columbia

#### COUNTIES (3+)

Broome County, New York Boulder County, Colorado Chatham County, Georgia

### Selected participating health departments Appendix 4

Below is a sampling of some of the city, state and county health departments that participated in Food Day 2011.

Arizona Department of Health Services

Barren River District (KY) Health Department

Boulder County (CO) Department of Public Health

Boston Public Health Commission

California Department of Public Health/ Network for a Healthy California

City of Berkeley (CA) Public Health Department

City of El Paso (TX) Department of Public Health

City of Philadelphia (PA) Department of Public Health

Genesee County (MI) Health Department

Los Angeles (CA) County Department of Public Health/ RENEW L.A. County

Marathon County (WI) Health Department

Maricopa County (AZ) Public Health Department

Maryland Office of Chronic Disease and Department of Mental Health and Hygiene

Massachusetts Department of Public Health

Mid-Ohio Valley (WV) Health Department Minneapolis (MN) Department of Family Health Services

Nevada State Health Division

New York City Department of Public Health

North Carolina Division of Public Health/ DHHS

Nutrition Council of Oregon and Oregon WIC Program

Rhode Island Department of Health

Santa Barbara County (CA) Public Health Department

Santa Clara County (CA) Public Health Department

San Francisco (CA) Department of Public Health

Seattle and King County (WA) Public Health

Sonoma County (CA) Department of Health Services/ Sonoma Food Systems Alliance

Suffolk County (NY) Department of Health Services

Tioga County (NY) Health Department

Tri-County (CO) Health Department

Ventura (CA) Public Health Department/ Healthy Communities Program

Weld County (CO) Department of Public Health and Environment

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Whatcom County (WA) Health Department

Winnebago County (WI) Health Department

# Selected participating universities

Below is a sampling of some of the many universities and colleges that took part in Food Day 2011.

American University; Washington, DC Arizona State University; Tempe, AZ Babson College; Wellesley Hills, MA Baker University; Baldwin City, KS California State Polytechnic University, Pomona California State University, Los Angeles California State University, Sacramento Carleton College; Northfield, MN Central Oregon Community College; Bend, OR Chaffey College; Rancho Cucamonga, CA Clark University; Worcester, MA College of Charleston; Charleston, SC College of the Sequoias; Visalia, CA Columbia University; New York City, NY Colorado State University; Fort Collins, CO Drew University; Madison, NJ Duke University; Durham, NC Florida International University; Miami, FL Fordham University; Westchester, NY George Washington University; Washington, DC Harvard University; Boston, MA Haskell Indian Nations University; Lawrence, KS Haverford College; Haverford, PA Hofstra North Shore LIJ School of Medicine; Hempstead, NY The Hotchkiss School; Lakeford, CT Idaho State University; Pocatello, ID Indiana University; Bloomington, IN Iowa State University; Ames, IA James Madison University; Harrisonburg, VA Johns Hopkins; Baltimore, MD Kennedy-King College; Chicago, IL Keiser University; Orlando, FL Lehman College; New York City, NY Lewis and Clark College; Portland, OR

Louisiana State University; Baton Rouge, LA Loyola Marymount University; Los Angeles, CA Medgar Evers College; Brooklyn, NY Missouri State University; Springfield, MS Montana State University; Bozeman, MT Nicholls State University; Thibodaux, LA Northern New Mexico College; Paseo de Oñate Española, NM Northwestern University; Evanston, IL Occidental College; Los Angeles, CA Oregon State University; Corvallis, OR Pennsylvania State University; State College, PA Pepperdine University; Santa Clara, CA Phoenix College; Phoenix, AZ Pomona College; Claremont, CA Providence College; Providence, RI Queens College; Queens, NY Rhodes College; Memphis, TN Rutgers University; Newark, NJ Saint Louis University; St. Louis, MO San Diego State University; San Diego, CA Santa Monica College; Santa Monica, CA Simpson College; Indianola, IA Smith College; Northampton, MA Southeastern Louisiana University; Mandeville, LA St. Michael's College; Colchester, VT Stanford University; Palo Alto, CA State University of New York at Albany The Florida State University; Tallahassee, FL University of Alabama; Tuscaloosa, AL University of Alaska Fairbanks University of Arizona; Tucson, AZ University of Arkansas at Little Rock University of California, Berkeley University of California, Davis

University of California, Hastings University of California, Los Angeles University of California, San Diego University of California, San Francisco University of Colorado Colorado Springs University of Georgia; Athens, GA University of Idaho; Moscow, ID University of Kansas; Lawrence, KS University of Maine; Orono, ME University of Maryland; College Park, MD University of Miami; Miami, FL University of Minnesota, Twin Cities University of Mississippi; Oxford, MS University of Missouri; Columbia, MO University of Nevada, Las Vegas University of Nevada, Reno University of North Carolina at Chapel Hill University of North Carolina at Pembroke University of Pennsylvania; Philadelphia, PA University of Rhode Island; Kingston, RI University of Scranton; Scranton, PA University of South Carolina; Columbia, SC University of South Florida: Sarasota, FL University of Southern California; Los Angeles, CA University of Texas at San Antonio University of Wisconsin - Green Bay University of Wyoming; Laramie, WY Washington State University; Pullman, WA Weslevan University: Middletown, CT Western Washington University; Bellingham, WA Whitman College; Walla Walla, WA Williams College; Williamstown, MA Yale University; New Haven, CT