

10.13.24 Food Committee
Town Hall Meeting

Attendance: Saman (food committee), Larry (food committee), Dave W (food committee), Dan Mix (food committee), Sue (food committee), Jill (food committee), Aaron (food committee), Danya (food committee), Thom (food committee), Vanessa, Joanna Milligan, Marguerite Tingkhye, Norma Samano (Sara's Tamales), Rob McNeer, Sarah & Richard (Panna Cotta), Stephen Ramey (Wandering Cookies), Ted Simmons (Brew Dr. Kombucha), Zachary Egge (Brew Dr. Kombucha), Teresa Luna (El Burrito), Toña, John (Corn Cart), Casey Marksife (The Mac), Billy (Palace Coffee), Abby (Compost), 15415 (Makeda's), Alexis (Site manager) Forest Laiche (Main Stage Smoothies) iPhone, Jewels (India House), Kaydia Briggs (Phoenix Rising), Kris Dicus, Laura (Dessert Oasis), Terran Nuadha (Celestial Snacks)

Introductions from attendees

Composting: Abby from composting presented, sharing a document that overviewed how composting works for the fair. Crew works on a hot compost pile, layering greens (food waste) and browns (paper). Only approved composting material is collected. Composting efforts have a huge impact on the environment, and help reduce methane gas out of the environment. Primary source sorting happens with food booths and is a huge aid to the process. Non compostable materials that get mixed in with compost have to be identified and removed. This affects the value of compost, amount of labor and time, and muddles the message of how valuable fair composting is. Examples of contaminants that never compost and are regularly found: plastic gloves, food ties, dixie cups, butter wrappers, plastic lined boxes. Be aware of look-alike products that are not compostable, they really make it hard for workers that are sorting. Educating the food community to maintain composting standards is a huge use of time and energy for composting. Large biodegradables, such as a large box, will float on top of the pile and it's better to break those apart to be recycled. Also remember that biodegradable does not mean that it's compostable. Food that could still be used can often be donated prior to putting it into compost, food booths can reach out to the reefer ahead of time to explore options for donating leftover food. Questions on composting can be sent to: recycling@oregoncountryfair.net

Day Passes: Sunshine database would like to have all day passes have the name of who they are going to be attached to. Concerns have been raised that day passes are being used as a cheaper alternative for people to get into fair and that day passes are being sold instead of used for work support. Attaching names to the passes might help with accountability. This has not passed yet. Questions to the food community: would you be willing to give those names or is this a tremendous hurdle? Email feedback on this or questions to ocf.food@gmail.com.

Guideline updates: Every year the food committee reviews guidelines to make any corrections or clarifications. Anyone from the food community that has noticed any redundancy or conflict or other considerations is encouraged to reach out to the food committee. There is a proposed

split of the guidelines for crews and booths that would help distill relevant information to the relevant parties. More information expected in January, February.

Food Committee meeting plan: Monthly Food Committee meetings have always started as open, then close when it becomes necessary to discuss specific booth concerns that are inappropriate for a public audience. We've found that there's a greater need for discussion in a closed environment and will be switching to monthly work sessions that are generally closed with at least four (more if needed) town halls to engage with the food booth community. This change will enable the Food Committee to get more work done. This change is not to disengage from the community and we really want your communication; the Food Committee can be contacted at ocf.food@gmail.com. This change will provide a better opportunity to deal with administrative issues, and will promote more engagement in town halls. Work Sessions will still happen at the same time. If people do have a particular issue to be addressed, contact us via email and we will open up part of that work session to remain inclusive.

Booth Rep Checklist: Jill & Aaron are working on creating a checklist for booth reps that will have deadlines that booth reps need to know about, such as license, insurance, payment deadlines. Would the food community prefer electronic documents or paper that could be downloaded? (poll taken with attendees, results show interest in both formats). The Food Committee will explore developing both formats of checklist and provide a good reminder of when and what everyone needs to be doing.

From Alexis:

Thank you to the entire community, 2024 fair saw greatly improved cleanup from 2023 fair. Very appreciated.

Durables: just finished washing, goal is to have orders by 5.31.25. Brittany is the new coordinator for durables, and really stepped into the role. Current proposal to launch durables delivery for this year's (2025) fair.

Greywater: Drywells don't work for every food booth but make sense for some. Push to make the drywell do the job right for those that are on that system. First priorities are to get greywater processes that are already in place to work the right way, increase volume to reduce P00 corner cart dump so that it's accessible and easy to use, and improve Xavanadu cart dump. Once there's a working system, we're willing to add another one in a new location. Q: Are there soaps that are better to use than others? Answer is yes, the food committee should have reference materials of what should be used so that people can use that for guidance. Potential subcommittee topic for Food Committee to work on.

Sanitation: hiccups from last year, questions going forward: Should our greywater be done by the same company? Should we use a separate company to focus on kitchen, showers and handwashing wastewater? How can we improve handwashing stations? Will be going with quads instead of doubles (handwashing) for 2025, will run on the same schedule as toilet service. Five OCF handwashing stations will be updated this year (goal) Dan also shared benefits of having own system, emptied every day, booth location is accessible but has also made it easy. Don't be afraid to move to this system if your location can support it. Happy to be a resource for this information if people are interested. Suggestions for another company to

come in for toilet service, creates a different route and possible enable reuse of that filtered water (Casey)

Propane tanks can be a tough process for some booths, sometimes people think that the vendor has come to get the tank and don't realize it's still onsite until they get a call from us.

Mentorship program Food Committee is interested in developing a mentorship program, especially for new food booths/booths is any sort of period of change or in need of guidance. The Food Committee would break up geographically inside the fair to be a resource for food booths in need. What would the food community suggest to provide guidance for newer booths or specific booth needs? Food booths that have excelled in certain areas, have a lot of experience and would be willing to contribute to a mentorship program are encouraged to reach out to the Food Committee. Areas of mentorship could include plumbing, lighting, solar energy, scheduling, sourcing equipment, financial management, purchasing goods/service wares, transportation, storage resources, finding specialized contractors, refrigerations, insurance and more. Food committee could help facilitate making those connections.

Peach Pit Feedback from first year cart that people struggled to locate them on path, hoping for more inclusion on location for carts in Peach Pit. New Database caused some hiccups in 2024; Peach Pit timeline is to have all corrections made by 5.15.25. Can send proof out to community ~5.1.25 to give booth reps & owners the opportunity to catch any errors.

QR code: Aaron has developed a QR code to make it easier for people to get in touch with the food committee. Scanning the code will open up an email to reach the Food Committee with any questions or concerns.



Town Hall Meeting recording will be on the .net site, posted on the food committee page. Recording should be up in a few days (10.15.24)

Next Town Hall Meeting on February 2nd, 2025

