

## ODWNA Association Meeting Minutes

**Date:** Wednesday, January 16, 2019

**Place:** Winchell Elementary Library

**Board Members:**

**Present:** Peter Kushner, President; Christopher Bovid, Secretary; Diana Morton-Thompson; Paul Scott.

**Absent:** Chris Shook; Kathy Shook

**In Attendance:** Approximately 24 people (includes Board members)



- I. **Call to Order:** Peter Kushner, 7:00 pm
  - Introduction of Christopher Bovid as new board member and officer (secretary).
  - Discussion on process for completion of 'final draft' of Neighborhood Plan.
  - Discussion on Natural Features Protection ("NFP") ordinance development process for application to City of Kalamazoo's Future Land Use Map. City has requested ODWNA host a public meeting to review proposed NFP ordinance draft; likely at February 20, 2019 meeting depending on facilities needed for volume of attendees.
  - Introduction of Nicholas Baxter with Kalamazoo Nonprofit Advocacy Coalition ("KNAC") and his presentation re: use of land at Disciples of Christ Church.
- II. **Treasurer's Report**
  - No report (absent)
- III. **Secretary's Report**
  - No report
- IV. **Neighborhood Business (Old and New):**
  - None
- V. **Public Comments:**
  - Discussion regarding Consumers Energy's plan to replace powerlines along Parkview and Broadway; Consumers Energy

### Notes from our Speakers:

- **Guest Speakers:**
  - **Nicholas Baxter** of the Kalamazoo Nonprofit Advocacy Coalition ("KNAC") and his presentation re: use of land at Disciples of Christ Church for community garden.
  - **Chef Brian Hay** – Director of Culinary Education at Kalamazoo Valley Community College re: Culinary Arts & Sustainable Food Systems

### Nicholas Baxter:

- Topic:**
- 1) Update on Kalamazoo Nonprofit Advocacy Collation
  - 2) Update on DOC Building Use
  - 3) Community garden overview
  - 4) ODWNA Input on land use

#### 1) **What is the Kalamazoo Nonprofit Advocacy Coalition?**

The Kalamazoo Nonprofit Advocacy Coalition is a 501(c)(3) working to repurpose and revitalize historic buildings by creating cooperative use, nonprofit centered spaces. We bring together organizations who foster self-worth, self-respect, self-determination and self-expression and increase their capacity building capability by offering opportunities for interorganizational skill sharing and a central location for their facilities which otherwise would be too expensive.

#### 2) **Disciples of Christ Building Users**

Tai Chi Society, ABC Tutoring, Little Gourmet Kitchen, Jonathan Wijnberg Artistry, Laurie Andrasi Artistry, Rollie Morse Meditation Group, Society of Sacred Singers, Julie Kaufman Qigong, C.O.R.E., Phoenix Church and Disciples of Christ Church

#### 3) **Community Garden Overview**

Trying to grow more than grass, educating about what farming is, developing the idea of a common space, realize the potential of land as a commons, trying to develop relationship between use of building and land, building community from that, making this a part of commons and a part of the neighborhood, a safe place brings people together, resource sharing, sustainable cropping.

**Strengths:** Neighborhood volunteers/ people being aware of intentions to grow food, daydreaming list from neighborhood, tested soil, so much flat ground, tillable, kitchen (cooking classes/drying/canning/pressure cooking) teach about preserving foods, educational capabilities with adjacent schools (woods lake/winchell), places to put water catchment systems on building,

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**Weaknesses:** will need fences, rezoning, increased traffic, not proximate to impoverished communities only one water tap on building

- 4) **ODWNA input on land use**  
Questionnaire:

**What does growing food and community look like?**

**What do you see as strengths and weaknesses of the DOC land?**

**Would you volunteer time to aid the development of a garden? (Circle One) Yes/No**

**If so, how many hours per week could you spare? \_\_\_\_\_**

**How many hours per day could you spare? \_\_\_\_\_**

**When are the best times for you? (Circle One) Morning/ Midday/ Afternoon/ Evening**

**If you were to grow on the DOC land, how much space would you need? \_\_\_\_\_**

**What types of vegetables would you like to grow or see grown on this land?**

**What other uses could you see for this land?**

**Do you mind if we contact you to speak further about this project?**

Name:

Email:

Phone Number:

**Please feel free to reach out with further questions and suggestions:**

**Nicholas Baxter**

**[buildingmanager@fbckazoo.org](mailto:buildingmanager@fbckazoo.org)**

**269-993-1660**

### Chef Brian Hay:

#### **Topics:**

- 1) "Food Deserts" – our society lacks basic understanding of what basic food is.
- 2) KVCC creation of "farm-to-table" culinary program / Food Innovation Center ("FIC") – building designed to teach agro-foods and sustainability; produce processed in the back, remainder to restaurants, Bronson Hospital
  - a. Not using the "legal definition" of farm-to-table within 24 hours; rather, using 15 days.
- 3) Culinary and Allied Health ("CAH") Building – First floor: restaurant – breakfast & lunch 5 days per week; dinners; building also has theater; brewery; offices. Allied Health professional trainings on third floor.
- 4) Business school that teaches culinary arts. 260 culinary competencies engrained in students in order for them to graduate. In addition, teaching business aspects (huge focus on costs) of culinary arts.
- 5) Kalamazoo is not an "end point" but a stepping stone. Chef Brian Hay was hired at KVCC to give it a national presence.
- 6) Next generation of kitchen appliances using computers/technology to operate independent so KVCC is training students on old cooking techniques in addition to new technologies and business.
- 7) Cooking is 90% organization and 10% execution.
- 8) Please come in to the school! People don't realize what is there. Lunch about \$5 and breakfast about \$2. Fresh bread produced by bakery upstairs.
- 9) Goal is in 3 years to be down to 2% waste. Currently at about 8-9% waste.

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- 10) The evening restaurant is called Havermill Café. Chef Hay will get us the phone number for the main desk to make reservations. 269-548-3200. If any food allergies, dietary concerns, let them know and they can accommodate.
- 11) KVCC is looking at in approximately three years from now having a Hospitality Management Certificate.
- 12) No prerequisites to enroll in the program however there are important steps in the educational process that need to be followed in a particular order.
- 13) ServSafe certification is offered within KVCC but not within the program. In addition there are several locations around town that ServSafe certification is offered (for \$175 including the test). Scholarships: KVCC does have money for that as well as the local chapter of the American Culinary Foundation.
- 14) No federal law regarding what "organic" means. Some states/municipalities have "organic" definitions but even if one farmer is adhering to those standards, if the neighboring farmer is not then lack of controlled environment leads to lack of product being truly "organic."
- 15) Food Innovation Center has list of farms from which products are obtained.
- 16) Gluten Free: small percentage of population has celiac disease and react awfully to gluten. The question is really whether people are truly gluten intolerant, which can only be determined through medical testing. That being said, no need to take chances; most restaurants just want their customers to be happy.
- 17) These students rarely have difficulty finding employment. They are encouraged to go travel and learn more elsewhere if they are able to do so.

VI. **Adjournment:** 8:25 pm

Respectfully Submitted,  
Christopher Bovid, ODWNA Secretary