



November 25, 2014

Sacramento City Council
915 I Street
Sacramento, CA 95814

Sacramento Board of Supervisors
700 H Street, Suite 1450
Sacramento, CA 95814

RE: Chef support for urban ag ordinances

Dear Mayor Johnson, Sacramento City Council, and Sacramento Board of Supervisors:

On behalf of 39 chefs and food leaders in the Sacramento Region, we urge you to pass urban agriculture laws that promote new opportunities to buy and sell food and continue to celebrate Sacramento's role as "America's Farm-to-Fork Capital".

Urban agriculture is the process of growing food – everything from fruits and vegetables to honey and fish – especially in parts of the City and County with the least access to fresh fruits and vegetables. Urban Farms are breathing new life into communities locally, nationally & in other countries. They teach and educate people about fresh & delicious foods in season. There is a growing problem of obesity in America, coupled with a myriad of health related issues due to poor nutrition and the prevalence of the consumption of process foods. Sacramento is one of the richest agricultural communities in the country, yet there are still numerous opportunities to improve on issues that surround food access.

Urban agriculture or urban farming has a critical role to play in the new Good Food system. As chefs, we are intimately involved with the food grown in our Region; we take the best fresh ingredients sourced by farmers and turn them into the creations we serve in our restaurants. And we have a vested interest in continuing to serve the best ingredients in the best food that enrich our community.

Also, benefits extend to neighboring property owners as once blighted areas become social and micro economic hubs, increase positive local foot traffic and discourage illicit activity.

Recently passed state laws help make the City and County's jobs even easier and spur greater economic activity. One law passed last year, the Urban Agriculture Incentive Zones Act (AB 551), which would allow landowners to get a substantial property tax break in exchange for dedicating their vacant land for commercial or noncommercial use for at least five years. This long-term investment in the land means that vacant lots will be used in the best ways possible. Another law passed the year prior called the California Homemade Food Act (AB 1616) permits "cottage food operations," effectively allowing people to produce foodstuffs – everything from baked goods to dried fruit and jellies – out of their home kitchen for sale. This law gives food producers more opportunities to add value to their products and sell locally.

We urge policymakers to reduce the barriers to new types of farming, including urban, that allow people to grow food that feeds our community, at home dinner tables and in local restaurants.

Frances Moore Lappé, author of *Diet for a Small Planet*, reminds us that "every aspect of our lives is, in a sense, a vote for the kind of world we want to live in." So we hope that you will follow that sentiment and pass new laws that encourage new forms of farming.

The ordinances proposed in the City and County by the Sacramento Urban Agriculture Coalition, keep the Region on the right path to producing fair, healthy, sustainable and local food. We encourage you to pass an ordinance that:

- Allows for the on-site sale of produce grown by urban farmers.
- Ensures that economically-viable urban agriculture is allowed both on vacant lots as well as lots where people live, work and play.
- Takes advantage of state laws to incentivize agriculture on vacant lots in urban areas.
- Aligns City and County policies for an equitable, consistent regulatory system.
- Creates an information gateway to make it easier for residents to start urban agriculture projects.

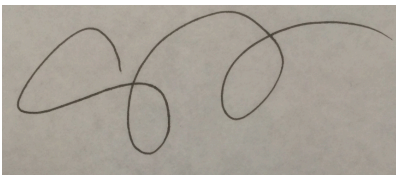
We also encourage you to limit or prohibit practices that are inconsistent with these goals and inconsistent with a fair, sustainable, local food system. As United Nations Special Rapporteur on the Right to Food remarked in his final report to the UN Human Rights Council:

Objectives such as supplying diverse, culturally-acceptable foods to communities, supporting smallholders, sustaining soil and water resources, and raising food security within particularly vulnerable areas, must not be crowded out by the one-dimensional quest to produce more food..."

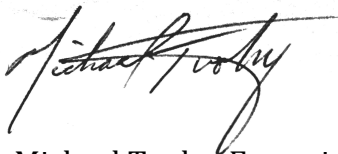
Chefs play a critical role in our food system, and we are one link the chain. We continue to need the best local ingredients for our restaurants, and a community that understands and rewards healthy food production.

We encourage you to pass laws as quickly as possible to help accelerate the number of urban farmers in the Sacramento Region. Other U.S. cities such as Chicago, Detroit, Baltimore, Los Angeles, and San Francisco, are taking the lead on urban agriculture and are having a huge impact on improving their communities. Sacramento should live up to its role amongst those cities.

Sincerely,



Ed Roehr, Chef
Magpie



Michael Tuohy, Executive Chef
ESC Restaurant

Signatories:

John Bays
Chef/Owner
Red Rabbit Kitchen and Bar

Alison Clevenger
Pastry Chef
Ginger Elizabeth Chocolates

Fabrizio Cercatore
Founder
Hot Italian
Passione Pizza

Brian Coe
Chef
Selland's Market Café

Michael Fagnoni
Chef/Proprietor
Hawks Restaurant

Ryan Gonzales
Sous Chef
The Selland Family of Restaurants

Ginger Hahn
Owner
Ginger Elizabeth Chocolates

Tom Hahn
Owner
Ginger Elizabeth Chocolates

Kelly Hogge
Dinner Chef
Magpie

Matthew Kramer
Day Chef
Magpie

Rachael Levin
Executive Chef/F&B Director
El Macero Country Club

Mark Liberman
Head Chef/Owner
AQ Restaurant

Dani Luzzatti
Chef/Owner
BellaLu Catering

Rick Mahan
Chef/Owner
Onespeed
Waterboy

Robert Masullo
Chef/Owner
Masullo

Jim Mills
Sales Manager
Produce Express

Patrick Mulvaney
Chef
Mulvaney's B&L

Joshua Nelson
CFO
Selland Family Restaurant

Sam Nelson
Executive Chef
Selland's Market Café

Bill Ngo
Chef/Owner
Kru Restaurant

Clay Nutting
Owner
LowBrau

Scott Ostrander
Chef
Esquire Grill/PRG

Ravin Patel
CCO
The Selland Family of Restaurants

Adam Pechal
Restaurateur
Chef Adam Pechal

Adam Peiffer
Executive Chef
Sheraton Grand Sacramento

Jason Poole
Executive Chef
Hyatt Restaurant

Scott Rose
Sales Representative
Produce Express

Billy Zoellin
Owner
Bacon & Butter

Brenda Ruiz
Line Cook
Biba Ristorante

Jeremy Simmons
Sous Chef
Sellands Market Cafe

Scott Singer
Culinary Arts Instructor
Rosemont High School

Michael Thiemann
Chef/Owner
Mother
Empress Tavern

Rob Venditti
Executive Chef
Pangaea Bier Cafe

Deneb Williams
Chef
The Firehouse

Chris Woo
Event Chef
Magpie

Matt Woolston
Proprietor
Supper Club
Crocker Café
Matteo's Pizza and Bistro
Matteo's Cellar

Yvette Woolston
Owner
Matteo's Pizza and Bistro
Supper Club