

## STATE OF HAWAI'I DEPARTMENT OF EDUCATION P.O. BOX 2360

P.O. BOX 2360 HONOLULU, HAWAI'I 96804



Date: 02/25/2020 Time: 12:40 PM Location: 211

**Committee:** Senate Ways and Means

**Department:** Education

**Person Testifying:** Dr. Christina M. Kishimoto, Superintendent of Education

Title of Bill: SB 2782, SD1 RELATING TO SCHOOL MEALS.

Purpose of Bill: Requires the department of education to establish a plant-based food

and beverage program to award funds to participating public schools who serve meals that include plant-based food options or plant-based milk options, under certain conditions. Appropriates funds. (SD1)

### **Department's Position:**

The Department of Education (Department) supports SB 2782, SD1 provided it does not affect priorities in the Department's Board-approved budget.

The Department believes in providing healthy and wholesome food options for all of its students and has begun working towards serving more plant-based food options.

In school year 2019-2020, the Department's School Food Services Program started serving soy milk at 62 schools and will expand to other schools in the upcoming school year. In the past, the Department has offered plant-based options such as chicken-less nuggets and is currently doing research for other such menu items. Additionally, the Department has begun annual training for its 1,000 cafeteria workers across the state. This training focuses on building the skills needed to make both plant-based and non-plant based meals.

The Department is appreciative of the appropriation in the bill and believes that the additional funding will help to expand its plant-based program by providing the funds needed for equipment and training.

The Hawai'i State Department of Education is committed to delivering on our promises to students, providing an equitable, excellent, and innovative learning environment in every school to engage and elevate our communities. This is achieved through targeted work around three impact strategies: school design, student voice, and teacher collaboration. Detailed information is available at www.hawaiipublicschools.org.

<u>SB-2782-SD-1</u> Submitted on: 2/22/2020 5:58:05 PM

Testimony for WAM on 2/25/2020 12:40:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Theresa M Thompson	Testifying for Thompson Ranch	Oppose	No



### **Ponoholo Ranch Limited**

P O BOX 700489 KAPOLEI, HI 96709 (808) 306-7769

## COMMITTEE WAYS & MEANS SENATOR DONOVAN DELA CRUZ, CHAIR

### SB 2782 SD1

Requires the department of education to establish a plant-based food and beverage program to award funds to participating public schools who serve meals that include plant-based food options or plant-based milk options, under certain conditions. Appropriates funds. (SD1)

Tuesday, February 25, 2020, 12:40 p.m. Conference Room 211, State Capitol 415 South Beretania Street

Chair Dela Cruz, Vice Chair Keith-Agaran and Members of the Committee:

My name is Alan Gottlieb, and I am The Vice President of Ponoholo Ranch, a working cattle ranch on the Big Island of Hawaii. We steward over 10,000 acres of land.

Ponoholo Ranch strongly opposes SB 2782 SD1.

Hawaii's locally grown beef provides 10 essential nutrients in a single 3 oz. serving. This includes high-quality protein, iron, zinc and B vitamins. These nutrients are especially important for the development of young, active growing children. Overly processed plant-based meat substitutes are higher in sodium and must be combined with starches and saturated fats to bind the product together.

### A picture is worth a thousand words:

### BEYOND BURGER BEEF BURGER



Only 2% of total greenhouse gas emissions come directly from beef cattle. This is compared to the transportation sector, which accounts for 29% of all U.S. greenhouse gas emissions. If the goal is to reduce greenhouse gas emissions, we should focus on decreasing food imports and buying locally sourced food for our public school lunches.

Please support Local food, not Fake Meat flown from the mainland.



### COMMITTEE ON WAYS AND MEANS

Senator Donovan M. Dela Cruz, Chair

Senator Gilbert S.C. Keith-Agaran, Vice Chair

### **SB 2782**

Requires the Department of Education to establish a plant-based food and beverage program to award funds to participating public schools who serve meals that include plant-based food options or plant-based milk options, under certain conditions.

DATE: Tuesday, February 25, 2020

TIME: 12:40 P.M.

PLACE: Conference Room 211

State Capitol

415 South Beretania Street

Dear Chair Dela Cruz, Vice Chair Keith-Agaran, and Members of the Committee on Ways and Means:

My name is Bobby Farias, and I am the President and Partner of Hawaii Meats, LLC, a local vertically-integrated ranch. I am are writing to **oppose SB 2782**.

Hawaii Meats, LLC supports composting and reducing waste while providing nutritious meals for students. However, I would like to correct some of the statements made in this bill. The Hawaii rancher does not account for 14% of the greenhouse gasses. Recently a Hawaii ranch completed a soil and management study that showed a carbon-positive footprint. This would mean more Hawaii-modeled ranching would help reverse greenhouse gasses and sequester carbon. The Hawaii rancher not only is

helping the environment but also becoming a driving force in the growth of our local economy. If the goal is to reduce greenhouse gas emissions, we should focus on decreasing food imports and buying locally sourced food for our public-school lunches.

I strongly support the Aina Pono program which aims to increase local food in student meals. We are concerned that regulating public schools to provide 51% of their meals as plant-based will have a negative impact on the Department of Education's demand for local beef. We promote whole foods and want to ensure that the inferior nutrition of substitute meat is taken into consideration.

Hawaii's locally grown beef provides 10 essential nutrients is a single 3 oz. serving. This includes high-quality protein, iron, zinc, and B vitamins. These nutrients are especially important for the development of young, active growing children. Overly processed, plant-based meat substitutes are higher in sodium and must be combined with starches and saturated fats to bind the product together.

Our Hawaii ranches utilize marginal or inaccessible lands that would otherwise be unproductive. The cattle "up-cycle" process converts low quality forages into muscle and meat that provide high-quality food for our communities. In addition, grazing lands provide a host of other eco-system services including;

- 1. Control invasive species and noxious weeds, providing a buffer to protect our native forests
- 2. Prevent soil erosion and protect our watershed from excess run off through planned rotational grazing
- 3. Reduce wildfires by removing excess fuel load
- 4. Provide green space and a stunning backdrop for residents and visitors to enjoy
- 5. Protect from overdevelopment and land degradation
- 6. Provide additional habitat for wildlife species through ranching
- 7. Provide responsible access to state lands for research, education, hunting and gathering rites
- 8. Enforce protocols to protect our natural resources against diseases like Rapid Ohia Death

These practices enhance our overall biodiversity and create a healthier ecosystem and more resilient environment.

Lastly, our ranchers provide jobs outside the normal business sector and are part of a cherished tradition.

We support a healthy, balanced diet and active lifestyle for all our keiki. We are proud to contribute to both.

We oppose SB 2782 and respectfully ask that the committee consider focusing on buying local products rather than switching to a mandate for plant-based proteins. Thank you for the opportunity to speak on this important matter.

Bobby Farias President Hawaii Meats, LLC

Phone: 808-682-2595| Cell: 808-651-6765 91-319 Olai St | Kapolei, HI 96707



COMMITTEE ON WAYS AND MEANS Senator Donovan M. Dela Cruz, Chair Senator Gilbert S.C. Keith-Agaran, Vice Chair

### **SB2782 SD1**

Requires the department of education to establish a plant-based food and beverage program to award funds to participating public schools who serve meals that include plant-based food options or plant-based milk options, under certain conditions. Appropriates funds. (SD1)

Tuesday, February 25, 2020, 12:40 p.m. Conference Room 211, State Capitol 415 South Beretania Street

Chair Dela Cruz, Vice Chair Keith-Agaran and Members of the Committee on Ways and Means,

The Hawaii Cattlemen's Council opposes SB2782.

We strongly support the Aina Pono program, which aims to increase local food in student meals. We are concerned that regulating public schools to provide plant-based meals will have a negative impact on the Department of Education's demand for local beef. We promote whole foods, including fresh vegetables and fruits, and want to ensure that the inferior nutrition of substitute meat is taken into consideration.

Hawaii's locally grown beef provides 10 essential nutrients in a single 3 oz. serving. This includes high-quality protein, iron, zinc and B vitamins. These nutrients are especially important for the development of young, active growing children. Overly processed plant-based meat substitutes are higher in sodium and must be combined with starches and saturated fats to bind the product together.

### BEYOND BURGER BEEF BURGER



We would like to offer some insight into how the U.S. is the leader in sustainable beef. The cattle industry is continuously improving. While the entire livestock industry accounts for 14.5% of global greenhouse gas emissions, the USDA and EPA concur that agriculture accounts for 9% of U.S. greenhouse gas emissions. Only 2% of total greenhouse gas emissions come directly from beef cattle. This is compared to the transportation sector, which accounts for 29% of all U.S. greenhouse gas emissions. If the goal is to reduce greenhouse gas emissions, we should focus on decreasing food imports and buying locally sourced food for our public school lunches.











Our Hawaii ranches utilize marginal or inaccessible lands that would otherwise be unproductive. Cattle "up-cycle" - they convert low quality forages into muscle and meat that provide high quality food for our communities. In addition, grazing lands provide a host of other eco-system services including;

- 1. they control of invasive species and noxious weeds which provides a buffer to protect our native forests.
- 2. through planned rotational grazing, they prevent soil erosion and protect our watershed from excess run off
- 3. they prevent wildfires by removing excess fuel load
- 4. they provide green space and a stunning backdrop for residents and visitors to enjoy
- 5. they protect from overdevelopment and land degradation
- 6. ranchers provide additional habitat for wildlife species
- 7. they provide responsible access to state lands for research, education, hunting and gathering rites.
- 8. they enforce protocols to protect our natural resources against diseases like Rapid Ohia Death.

These practices enhance our overall biodiversity and create a healthier ecosystem and a more resilient environment. Our ranchers also provide jobs outside the normal business sector and are part of a cherished tradition. We support a healthy, balanced diet and active lifestyle for all our keiki. We are proud to contribute to both.

We oppose SB2782 and respectfully ask that the committee considers focusing on buying local products rather than switching to plant-based proteins. Thank you for the opportunity to speak on this important matter for our industry.

Nicole Galase Managing Director











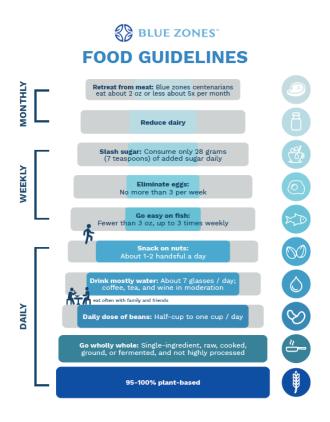
February 23, 2020

### RE: SUPPORT for SB2782 SD1

Aloha Chair Dela Cruz, Vice Chair Keith-Agaran, and Members of the Senate Committee on Ways and Means:

Thank you for this opportunity to testify in **SUPPORT** of SB2782. Blue Zones Project was brought to Hawaii by HMSA to help increase the overall well-being of our communities and to make Hawaii a healthier, happier place to live, work and play. To accomplish that goal, we address ways that we can lower obesity rates, tobacco use, and chronic diseases.

There is growing evidence supporting the well-being benefit of plant-based diets and plant-based milk options. Blue Zones Project has distilled more than 150 dietary surveys of the world's longest-lived people to discover the secrets of a longevity diet.<sup>1</sup> These can be summarized in the following graphic:



<sup>&</sup>lt;sup>1</sup> Food Guidelines. *Blue Zones*. https://www.bluezones.com/recipes/food-guidelines/





In addition, we know that most U.S. youth do not meet the recommendation of eating 2.5 to 6.5 cups of fruits and vegeatables daily.<sup>2</sup> Adding plant-based meal options can make the healthier choice easier and nudge students towards eating more fruits and vegetables. Exposing more students to plant-based meals and plant-based milk options can shift student's perceptions about healthy foods, which can influence eating behaviors out of the school environment, as well. This bill can also boost student participation in the lunch program, while complying with requirements of the USDA's National School Lunch Program.

Thank you for this opportunity to testify in strong support for SB2782 SD1.

Colby Takeda, MBA, MPH

Cly Ille

Senior Manager

Blue Zones Project Hawaii

<sup>2</sup> National Farm to School Network. http://www.farmtoschool.org/





## SB-2782-SD-1

Submitted on: 2/23/2020 7:27:30 PM

Testimony for WAM on 2/25/2020 12:40:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Climate Protector	Testifying for Climate Protectors Coalition	Support	No

### Comments:

### NOTICE OF HEARING

DATE: Tues, February 25, 2020

TIME: <u>12:40 PM</u>.

Conference Room 211

State Capitol

PLACE:

415 South Beretania Street

Aloha Chair Dela Cruz, Vice Chair Keith-Agaran, and members of the Committee on Ways and Means:

The Climate Protectors Coalition strongly supports SB2782 SD1!

We are a new group inspired by the Mauna Kea Protectors but focused on reversing the climate crisis. As a tropical island State, Hawaii will be among the first places harmed by the global climate crisis, with more intense storms, loss of protective coral reefs, and rising sea levels. We must do all we can to reduce our carbon footprint and become at least carbon neutral as soon as possible.

The proposal if implemented by DOE should reduce food waste and attendant methane emissions, while improving student health and further reducing greenhouse gas

emissions by increasing plant-based options. Please pass this bill. Mahalo!

<u>SB-2782-SD-1</u> Submitted on: 2/24/2020 6:31:03 AM

Testimony for WAM on 2/25/2020 12:40:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Jimmy Gomes	Testifying for Ulupalakua Ranch	Oppose	No

<u>SB-2782-SD-1</u> Submitted on: 2/24/2020 10:07:14 AM

Testimony for WAM on 2/25/2020 12:40:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Sara Moore	Testifying for Kealia Ranch	Oppose	No

## SB-2782-SD-1

Submitted on: 2/24/2020 11:16:05 AM

Testimony for WAM on 2/25/2020 12:40:00 PM

Submitted	By Orga	nization	estifier osition	Present at Hearing
sherryl	Testifying Protecto	g for Climate rs Coalition	upport	No

### Comments:

### I strongly support SB 2782

Eating a plant-rich diet is ranked as the 4th most cost-effective solution to reverse global warming.

This bill is inclusive, providing healthy meals for all types of students who may have varying dietary needs and viewpoints.

It implements a more balanced supply of protein. We, as a nation, eat way more protein than we need and much of that protein comes from high on the food chain. Realizing that we don't need as much protein as we think and eating more protein from lower on the food chain will help the Earth and our own bodies.

I am proud to know that Hawaii, as a member of the U.S. Climate Alliance, is a leader in protecting the Earth and its inhabitants. Please continue your support for this bill.

Sherryl Royce



P.O. Box 23208 • Honolulu, HI 96823-3208 • 808-944-VEGI (8344) • info@vsh.org

Dear Senator Donovan M. Dela Cruz, Chair, Senator Gilbert S.C. Keith-Agaran, Vice Chair, and Ways and Means Committee members,

I'm writing in support of SB2782.

By providing financial awards to public schools that voluntarily choose to serve and to increase serving plant-based meals and/or plant-based beverages using the awarded funds in the next school year, SB2782 improves the options for Hawaii school students of the participating schools so that they can follow a healthier eating pattern, and can enjoy the benefits of fresh fruits, vegetables, legumes, grains and sea vegetables in such a diet, including being able to lead healthier lives as young people, and in the rest of their lives,

It is well-known now that the more a population follows a whole food, plant-based diet, the lower the risk of heart disease and diabetes, as well as premature death and disability due to these primarily lifestyle-related illnesses. SB2782 takes a good step towards helping our children, as future adults, to be able to geenrally delay or avoid medical disability and premature death caused by poor lifestyle choices, and to lead healthier, happier, and more productive lives.

SB2782, while limited to schools that choose to participate in serving plant-based meals and beverages, provides funds to help students of those schools to enjoy the health benefits of a healthy plant-based diet, and coincidentally do the generally most effective single thing a person can do in their daily lives, to keep their carbon footprint as compact as possible, eat a plant-based meal!

I urge and encourage you to support and pass SB2782.

Thank you for taking the time to read this!

Aloha,

Lorraine Sakaguchi President Vegetarian Society of Hawaii





Chloë Waterman Program Manager, Climate-Friendly Food Program cwaterman@foe.org 202-222-0704

# February 24, 2020 Senate Ways & Means Committee Testimony in **support** of **S.B. 2782** – Plant-Based School Food and Beverage Program

### **Dear Honorable Senators:**

On behalf of Friends of the Earth and our more than 7,500 members and supporters in Hawaii. By incentivizing climate-friendly, plant-based school meals, SB 2782 will increase student access to healthy food and help Hawaii measurably reduce the greenhouse gas emissions associated with the millions of school lunches served in the state each year. It would also provide staff training and technical assistance necessary for our schools to scale up climate-friendly meal offerings.

The food and agriculture sector – largely driven by livestock production – is a major contributor to climate change. Industrially produced animal products are among the most climate-harming and resource-intensive foods, requiring large quantities of land, water, fuel and other energy intensive inputs. Plant-based foods typically use fewer resources and generate fewer emissions.

Numerous studies have found that we cannot meet our global greenhouse gas reduction targets without slashing consumption-based emissions associated with meat and dairy intensive diets. For Hawaii to do its part to address the threat of climate change, we must tackle consumption-based emissions from the food sector, including the food served by public schools.

At the same time, increased consumption of plant-based foods reduces the risk of costly, diet related diseases including diabetes, heart disease, and some forms of cancer that are associated with overconsumption of meat. Plant-based foods and plant-based milk are increasingly in demand for health, environmental, cultural, and ethical reasons, but schools often face financial barriers since animal-based foods and cow's milk are heavily subsidized by the federal government relative to plant-based foods and plant-based milk options. Incentivizing schools to serve more plant-based entrees and milk will help empower schools across the state to ensure more school-age children have access to healthy, climate-friendly meals.

In conclusion, SB 2782 presents a triple win for Hawaii to improve public health, protect the environment, and increase student meal quality. We respectfully urge your support.

About Friends of the Earth U.S.: Founded by David Brower in 1969, Friends of the Earth U.S. is the United States' voice of the world's largest federation of grassroots environmental groups, with a presence in 74 countries. Friends of the Earth works to defend the environment and champion a more healthy and just world. Our current campaigns focus on promoting clean energy and solutions to climate change, ensuring the food we eat and products we use are safe and sustainable and protecting marine ecosystems and the people who live and work near them.



### KAHANA FOUNDATION

# TESTIMONY OF THE KAHANA FOUNDATION IN REGARDS TO SB2782 SD1 RELATING RELATING TO SCHOOL MEALS BEFORE THE COMMITTEE ON WAYS AND MEANS FEBRUARY 25, 2020 12:40PM ROOM 211

Dear Chair Dela Cruz, Vice Chair Keith-Agaran, and Members of the Committee,

My name is Alexandra Kahn, and I am the Co-Founder & Director of Media at the Kahana Foundation. We are a Hawai'i-based environmental awareness organization working to improve our community's understanding and support for sustainable change. SB2782 SD1 provides access and options to plant-based protein food sources currently unavailable to students with food restrictions and ensures that all students are served a nutritious, full-sized meal based upon dietary needs. Additionally, it incentivizes a push towards a plant-based diet for students, which decreases the environmental impact causes through animal agriculture.

Kahana Foundation **supports** SB2782 SD1, Relating to a School Meals, which requires the department of education to establish a plant-based food and beverage program to award funds to participating public schools who serve meals that include plant-based food options or plant-based milk options, under certain conditions. Appropriates funds.

Introducing plant-based foods and beverages in schools helps to instill life long healthy habits for students and decrease risk of obesity and many diseases.

According to the <u>Green Schools Alliance</u>, "students spend the majority of their day in a school building during their most crucial developmental years. [...] The journey to that goal begins with educating students in a healthy and sustainable environment." <sup>1</sup> As there is no possible way to regulate what students eat outside of school walls, providing students with healthy options for the breakfasts, lunches, and snacks already distributed by HIDOE is crucial. According to Dexter Kishida, Farm to School coordinator of the School Food Services Branch for HIDOE, there is already a focus on waste reduction and a desire to reduce the foods that students throw away. They also recognize the opportunity for food nutrition and environmental-impact education with these food changes.

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<sup>&</sup>lt;sup>1</sup> https://www.greenschoolsalliance.org/home

There are a number of health-related benefits to adopting a diet higher in plant proteins than meat proteins due to the obesity and diseases affiliated with the fats and proteins in meats. At a time when <u>researchers</u> are predicting that over half the nation will be obese within 10 years and one in four Americans will be considered "severely obese," <sup>2</sup> something must be done. <u>Research</u> also shows that 50 percent of children between 2-15 already have fatty streaks in their arteries and children as young as 8 years old are now being prescribed cholesterol and blood pressure-lowering drugs.<sup>3</sup> Lawrence Hansen, a professor at the UC San Diego medical school, advocates for an increase in plant-based meals because diets high in meat have also been linked to diabetes, heart disease, cancer, and stroke.<sup>4</sup> An additional problem is that the majority of meats served in schools are processed and lower quality meats containing antibiotics, growth hormones, higher sodium, and higher saturated fats than what is found in its plant-based protein counterparts due to ingredient and total meal cost restraints imposed on the DOE.

# Decreasing the use of animal-related products decreases the environmental impact of our schools and our island as a whole.

According to <u>Journal Science</u>, avoiding meat and dairy is the single biggest way to reduce your environmental impact on the planet. <sup>5</sup> The agriculture industry produces about a quarter of all greenhouse gas emissions, and "intensive meat production is on an unstoppable trajectory comprising the single greatest contributor to climate change," according to a recent report in <u>The Lancet.</u> <sup>6</sup> Not all animal products are created equally of course- grass-fed local animal proteins have a lower environmental impact than they would otherwise; however, most of the meat products sold in schools are not grass-fed or locally raised and processed. By decreasing the total amount of meat sold in schools and switching over to plant-based protein source such as beans, districts like the Oakland have reported a cost savings, which they then reinvest in higher quality meat <sup>7</sup> products so that the overall quality and health of school meals can improve.

It is important to stress "plant-based" rather than "vegetarian" because many school districts across America that have introduced "Meatless Monday" have opted for using cheese as the

<sup>&</sup>lt;sup>2</sup> https://www.cnn.com/2019/12/18/health/american-obesity-trends-wellness/index.html

<sup>&</sup>lt;sup>3</sup> https://healthyschoolfood.org/wp/learn-more/why-change-school-food/

<sup>4</sup> https://www.nydailynews.com/news/national/meatless-mondays-adopted-san-diego-article-1.1364225

<sup>&</sup>lt;sup>5</sup> https://josephpoore.com/Science%20360%206392%20987%20-%20Accepted%20Manuscript.pdf

<sup>6</sup> www.thelancet-press.com/embargo/EATComm.pdf

<sup>&</sup>lt;sup>7</sup> www.mindfulmeats.com/

protein source rather than meat.<sup>8</sup> Cheese still has negative health and environmental impacts and does not create much of a dent in the changes this legislation is striving for, and therefore "plant-based" must be specified, as in this proposed bill.

With more students turning to vegetarian and vegan diets and struggling with school meal options, schools districts across America are making changes and offering plant-based meals.

It is often through the request of students themselves that schools are making the switch to plant-based foods. In fact, Hawaii Food Services Manager Albert Scales recently said aloud in testimony that he has been asked by students to incorporate more plant-based meals into menu options. This should come as no surprise because the market for plant-based foods has nearly a net worth of \$4.5 billion and growing. 9 Meatless days and plant-based menu options are nothing new, in fact, schools have been making these changes since before 2010. Detroit schools did a launch overall in 2009, trading in hot dogs, chicken nuggets and other processed fried foods for plant-based meals of grains, like brown rice, and vegetables, including one new raw vegetable each week. <sup>10</sup> These changes have been in correlation with farm-to-school initiatives, also boosting the local economy and decreasing the carbon footprint affiliated with excessive transportation.

While the USDA approved plant-based proteins as a meat alternative in 2012, the country as a whole has been slow to adapt. Districts across the country including Portland Maine, NYC, Plainfield Illinois, Detroit, Baltimore, and DC have been making strides, many beginning with Meatless Monday and now transitioning to meatless or plant-based options every day. Some schools are doing away with meats entirely, as is the case with three schools in New York. Bergen Elementary in New York is one of three public schools to become entirely vegetarian, however this move was student driven. The change was backed by the Coalition for Healthy School Food <sup>11</sup> which helps NYC public schools offer at least one vegetarian option to students daily. Amie Hamlin, the director of the coalition, says of the 1800 schools in NYC, 1200 are now serving at least one vegan entree daily. <sup>12</sup> Additionally, these schools have added weekly nutrition classes to educate students about making smart food choices. There are also initiatives like the California based program "One Meal A Day," which is working nationwide to educate adults and

<sup>8</sup> https://www.sciencedirect.com/science/article/pii/S0959378018306101

<sup>9</sup> https://www.gfi.org/marketresearch

<sup>&</sup>lt;sup>10</sup> civileats.com/2015/04/06/how-one-visionary-changed-school-food-in-detroit/

<sup>11</sup> https://healthyschoolfood.org/wp/

<sup>12</sup> https://www.naturespath.com/en-us/blog/schools-going-plant-based/

children about the positive environmental impact of even switching one meal per day to plant-based. <sup>13</sup>

In May, 2019, <u>AB 479</u> was passed in California that allows "Upon appropriation by the Legislature in the annual Budget Act or another statute for purposes of this section, a local educational agency may apply for reimbursement in an amount of up to twenty cents (\$0.20) per meal for meals that include a plant-based food option and up to ten cents (\$0.10) per meal for meals that include a plant-based milk option. "14 AB 479 gives 6 million children daily vegan lunch options and additionally provides grants of up to \$100,000 to educational agencies to do any of the following:

- (1) To contract with third parties for professional development training for school-site staff on serving, including preparing, procuring, advertising, and creating menus for plant-based food options or plant-based milk options.
- (2) To purchase cafeteria equipment to prepare plant-based food options or plant-based milk options, as needed.
- (3) To provide technical assistance and pupil engagement and education on plant-based food options and plant-based milk options, including providing taste tests, recipe development, and culinary education.
- (4) To provide additional compensation for additional work relating to serving meals that include a plant-based food option or a plant-based milk option pursuant to Section 49569.1, to the extent that funding is made available in the grant for this purpose.

HIDOE is already looking at ways to incorporate more plant-based food into schools; however, menu innovation and testing, cooking lessons, and research is required in order to make these changes to reflect student preferences and waste diversion strategies. These constraints are referred to in section 2 of SB2782 SD1 as ways this state funding could be distributed.

Kahana Foundation **supports** SB2782 SD1 and we urge this committee to pass this measure. Thank you for the opportunity to testify.

Sincerely,

Alex Kahn

Kahana Foundation

<sup>13</sup> https://omdfortheplanet.com/why-it-matters/

<sup>&</sup>lt;sup>14</sup> http://www.leginfo.legislature.ca.gov/faces/billNavClient.xhtml?bill id=201920200AB479



### Maui Cattle Company, LLC

## COMMITTEE ON WAYS AND MEANS Senator Donovan Dela Cruz, Chair Senator Gilbert S.C. Keith- Agaran, Vice Chair

Chair Donovan Dela Cruz, Vice Chair Keith Agaran and Members of the Committee on Ways and Means.

Maui Cattle Company opposes SB2782.

My name is Alex Franco I manage Maui Cattle Company a local beef processing company owned by 6 farming and ranching operations that graze cattle on more than 70,000 acres on the island of Maui.

The Aina Pono Program has already begun to utilize locally produced beef and vegetables from beef processors, ranchers and farmers through out our State. We along with other beef processors have invested a considerable amount of money to purchase new equipment and build additional facility capacity to handle the potential growth of this program. The Administration along with the State legislator and DOE has put a lot of time and resources into this program with the goal of significantly increasing the amount of locally produced foods into Hawaii's school lunch program.

We feel that SB2782 will reverse the progress the Ania Pono Program and DOE has made over the last 4 years and significantly decrease the demand for 100% locally produce beef with no additives and replace it with further processed plant-based meat substitutes that is higher in sodium and must be combined with starches and saturated fats to bind the product together. This product will be produced on the mainland, shipped to Hawaii on containers and utilizes no locally produced vegetables returning us to where we were 4 years ago.

We are basically grass farmers that allow our cattle to harvest our crop, cattle are then slaughtered and fabricated into primal cuts or ground beef. This beef is then sold to DOE and is either consumed on the island they are raised on or shipped to Oahu where the majority of our schools are located. A real simple and economical process which contributes very little to the transportation sector which account for 29% of all U.S. greenhouse gas emissions compared to only 2% that come directly from cattle if measured correctly. We must stay on course and continue to encourage local food production and not make a shift such as this when a new unproven product come on the market.

Thank You, for allowing me to send in this written testimony.

Sincerely, Alex Franco President Maui Cattle Company





183 Pinana St., Kailua, HI 96734 • 808-262-1285 • info@350Hawaii.org

To: The Senate Committee on Ways and Means From: Brodie Lockard, Founder, 350Hawaii.org Date: Tuesday, February 25, 2020, 12:40 pm

## In strong support of SB 2782 SD1

### Dear Chair Dela Cruz and members:

350Hawaii.org strongly supports SB 2782 SD1.

Animal agriculture is responsible for 13–18% of human-caused greenhouse gas emissions globally. [https://skepticalscience.com/animal-agriculture-meat-global-warming.htm]

One calorie from animal protein requires 11 times as much fossil fuel as one calorie of plant protein. The diets of meat eaters create seven times the greenhouse gas emissions of the diets of vegans. Nearly half of all water used in the U.S. goes to raising animals for food. Over 200 million acres of U.S. forest have been cleared to create cropland to grow grain to feed farmed animals. [https://www.culinaryschools.org/yum/vegetables/]

Vegetarians generally eat fewer calories and less fat, weigh less, and have a lower risk of heart disease than nonvegetarians do. [https://www.mayoclinic.org/healthy-lifestyle/nutrition-and-healthy-eating/in-depth/meatless-meals/art-20048193]

Even reducing meat intake has a protective effect. Research shows that people who eat red meat are at an increased risk of death from heart disease, stroke or diabetes. Processed meats also increase the risk of death from these diseases. And what you don't eat can also harm your health. Diets low in nuts, seeds, seafood, fruits and vegetables also increase the risk of death. [https://www.mayoclinic.org/healthy-lifestyle/nutrition-and-healthy-eating/in-depth/meatless-meals/art-20048193]

Plant-based food options are a simple way to create many benefits. Unfortunately, they are often more expensive than meat. Funds for public schools that serve meals that include these options would encourage less meat consumption.

Meat requires more energy, more land, and more water than plant-based foods. It causes more emissions. It causes more health problems. It causes more suffering.

This bill mandates nothing. It only helps schools offer meals that are less harmful to students, the planet, and the atmosphere.

Please allow that option.

Brodie Lockard Founder, 350Hawaii.org

## SB-2782-SD-1

Submitted on: 2/20/2020 6:07:11 PM

Testimony for WAM on 2/25/2020 12:40:00 PM

Submitted By	Organization	<b>Testifier Position</b>	Present at Hearing
cheryl B.	Individual	Comments	No

### Comments:

Just asking that this is examined carefully for what is best for students and the community. There are lots of concerns about food for schools, like Lanai and that local farmers who contribute have to give to the entire system rather than just their ahupua`a.

<u>SB-2782-SD-1</u> Submitted on: 2/20/2020 6:03:18 PM

Testimony for WAM on 2/25/2020 12:40:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Andrea Quinn	Individual	Support	No

<u>SB-2782-SD-1</u> Submitted on: 2/22/2020 1:42:03 PM

Testimony for WAM on 2/25/2020 12:40:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing	
Keith	Individual	Oppose	No	

<u>SB-2782-SD-1</u> Submitted on: 2/22/2020 9:23:42 PM

Testimony for WAM on 2/25/2020 12:40:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing	
Woody Child	Individual	Oppose	No	

## Comments:

will have a negative impact on the DOE's demand for local beef.

<u>SB-2782-SD-1</u> Submitted on: 2/23/2020 12:02:13 PM

Testimony for WAM on 2/25/2020 12:40:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Lisa Parker	Individual	Oppose	No

<u>SB-2782-SD-1</u> Submitted on: 2/23/2020 7:30:35 PM

Testimony for WAM on 2/25/2020 12:40:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
randall cremer	Individual	Oppose	No

<u>SB-2782-SD-1</u> Submitted on: 2/23/2020 11:03:28 PM

Testimony for WAM on 2/25/2020 12:40:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Andrea Nandoskar	Individual	Support	No

## SB-2782-SD-1

Submitted on: 2/24/2020 10:00:24 AM

Testimony for WAM on 2/25/2020 12:40:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Victoria Anderson	Individual	Support	No

### Comments:

Dear Chair Dela Cruz, Vice-Chair Keith-Agaran, and Ways and Means Committee members:

Please support as strong and proactive a version of SB2782 as possible!

I'm with the Hawaii Climate Protectors Coalition. We've been informing ourselves about the many and varied solutions to the climate crisis. **Project Drawdown** (a study by over 200 experts from 22 countries over 5 years) reports that, of the top 100 solutions to reversing climate change, **reducing food waste** and **encouraging diets that are richer in plant foods** are the #3 and #4 solutions, respectively! If you combine them, they become the **#1 solution to drawing down global warming and avoiding climate collapse!** 

Hawai'i is so vulnerable to climate change, in so many ways. We need to be leaders on this important legislation. Please pass this bill!

Thank you for your kokua.

## SB-2782-SD-1

Submitted on: 2/25/2020 9:02:38 AM Testimony for WAM on 2/25/2020 12:40:00 PM



Submitted By	Organization	Testifier Position	Present at Hearing	
Severine Busquet	Individual	Support	No	l

### Comments:

Dear Chair Dela Cruz, Vice-Chair Keith-Agaran, and Ways and Means Committee members:

Project Drawdown (a study by over 200 experts from 22 countries over 5 years) reports that, of the top 100 solutions to reversing climate change, reducing food waste and encouraging diets that are richer in plant foods are the #3 and #4 solutions, respectively! If you combine them, they become the #1 solution to drawing down global warming and avoiding climate collapse!

We cannot wait to take action to try to save humanity. We need to start offering healthy, plant-based food and drink options in public schools, hospitals, universities, etc., that will offset climate collapse, improve public health, and begin to address the inherent cruelty to farmed animals that exists in current factory farms.

For this reason, I strongly support SB2782 SD1.

Thanks for your attention

**Severine Busquet** 

Hawaii Kai, Honolulu

<u>SB-2782-SD-1</u> Submitted on: 2/25/2020 12:59:59 PM Testimony for WAM on 2/25/2020 12:40:00 PM



Submitted By	Organization	Testifier Position	Present at Hearing
Rayne	Individual	Support	No