

**HB-2740**

Submitted on: 1/29/2020 11:53:14 AM

Testimony for LHE on 1/30/2020 2:20:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Present at Hearing</b>
Amy Ruvio	Aina in Schools program	Support	No

## Comments:

Aloha, I am an Aina docent with the Aina in Schools program sponsored by Kokua Hawaii Foundation. The Aina in Schools program connects us to our food and land so we can live healthy lives and be great stewards of the environment. We teach our keiki that Aina is an important Hawaiian word that means land and that which feeds, nourishes, and sustains us all, including food, water and air. When we come to visit the classrooms once a month, the children learn to take care of the aina and to grow their own food. Several aina components are being implemented in our school. For example, some classes are exploring nutrition and food choices, some are reducing waste through composting, and some are visiting local farms to learn about where our food comes from. Aina in schools is a farm to school initiative launched in 2006 that connects children to their local land, waters and food to grow a healthier Hawaii. In addition to encouraging the use of locally grown fruits and vegetables in school meals and snacks, the program includes a standards based nutrition, garden, and compost curriculum that empowers children to grow their own food, make informed food decisions, and reduce waste. Aina in schools also promotes field trips to local farms, chef cooking demonstrations in classrooms, as well as waste reduction, garden, and cooking educational opportunities for families and community members. This program does more than simply address state standards, but gives our students meaning and relevance as they study and engage in a living classroom where they literally see the fruits (and vegetables) of their labor. I support bill HB2740 to bring this kind of education and opportunity to all students on our island.

**HB-2740**

Submitted on: 1/29/2020 2:20:18 PM

Testimony for LHE on 1/30/2020 2:20:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Present at Hearing</b>
Alexandra Kahn	Surfrider Oahu	Support	Yes

Comments:

Aloha Chair Woodson and thank you for taking the time to consider this bill. I have been learning about “green schools” and net zero energy schools for the past two years and have extensively traveled all over America meeting with nonprofits, contractors, renewable energy companies, school kitchen staff, principals, parents, students and teachers to learn about the different schools that already exist that are changing the way we think about education.

Additionally, these schools are changing the ways student think about their impact in the world and providing them with a sense of purpose and empowerment that’s too often uncommon. Some of the most incredible schools I have seen in America are in the state of Hawaii and I have been blown away by the passion and knowledge of these children. Empowerment and participation aside, these schools are providing students with vital life lessons and applicable information that is relatable to life in Hawaii. There are nonprofits across all the islands already working with schools to reevaluate menus based upon food waste audits in order to decrease food waste and reallocate costs towards better quality and better liked ingredients; schools composting all their food waste through student and parent volunteer efforts, nonprofits providing plastics and renewable energy education in schools and in outside workshops, schools looking to incorporate more local fresh foods to decrease the environment footprint affiliated with shipping in food, decrease packaging of preserved food, and boost local economy and island resiliency by growing and keeping more food on the island. These efforts, although small, are happening across all the islands from kindergarten through university levels.

Students are asking for more sustainability infused education and teachers are enrolling in workshops to learn how to teach what is asked of them.

There is an incredible amount of food wasted in all school systems, but we have a finite amount of space, landfills filling up, and we are currently importing nearly all of the fertilizers for farms across the islands. Whats’ worse is that much of the waste generated from schools is either coming from packaging or from uneaten food that

could easily be given to someone who is hungry. This generated waste in some ways makes sense given the strict regulations to give certain food components in every meal, including milk, which is thrown out unopened almost 50% of the time. The other most frequently wasted item is the vegetable component of a meal- however many of these kids would eat vegetables if they were within a meal or prepared differently. A common theme I have heard across the DOE cafeteria staff is that they aren't trained to cook and most of the food is prepackaged and pre-made. No one wants to eat food that doesn't taste good and unfortunately, vegetables don't taste good unless someone knows how to cook them. So with any efforts to decrease food waste and increase plant based foods, there must be a significant investment in the menu composition and cook training across the entire DOE kitchen staff.

Lastly- plant based protein sources. There are many reasons one can convert to a plant based diet but the two biggest reasons are environmental impact (animal agriculture is the largest global contributor to climate change) and health. The typical meats served in schools are high in cholesterol, saturated fats, sodium, hormones, pesticide residue and more. These elements are all linked to an increase chance of heart disease, high blood pressure, type 2 diabetes, many cancers, stroke and obesity. The foods children are fed when they are young factor into their habits and taste preferences as they grow up. Many children have the bulk of their daily meals at school and it's important to introduce them to healthy habits. Additionally, we as a state already have facilities to create and package tofu and are doing so. However, we are not growing soy or any other plant based protein sources in Hawaii currently, even though we have the perfect climate for it. This bill opens up the door for increased farming opportunities of plant based foods because the bill specifically states that "Plant-based alternatives shall be sourced from local producers to the maximum extent practicable."

However, upon looking at the bill I do have an amendment to propose: In section 2, part 3, it says "Offering plant-based alternatives for fifty per cent of all protein requirements in meals offered across all public schools annually, by January 1, 2035" - while technically there is a protein requirement, when looking at what the DOE considers to be a meal, the make up of the meal is 2 servings from the vegetable or fruit category, a grain, a serving of milk, and a meat/meat alternative. I would ask that it states that "Offering plant-based alternatives for fifty per cent of all MEAT/MEAT ALTERNATIVE requirements in meals offered across all public schools annually, by January 1, 2035" so that it is more in line with the official language of the DOE.

I think this is a great bill and has a chance to make a revolutionary change in education that the entire world will look to. I am happy to answer any specific questions and work with you further on this bill. Mahalo.

Alexandra Kahn

Policy Coordinator for Surfrider Oahu

**HB-2740**

Submitted on: 1/29/2020 7:12:38 AM

Testimony for LHE on 1/30/2020 2:20:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Present at Hearing</b>
Ted Bohlen	Climate Protectors Coalition	Support	No

Comments:

The Climate Protectors Coalition **strongly supports** HB2740!

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, including by making our schools more sustainable by reducing their food waste and requiring more local plant-based foods in schools. This will help teach our school children to eat more healthy foods and be aware of and responsible regarding food waste, while helping those in need. Mahalo!

**HB-2740**

Submitted on: 1/29/2020 8:57:32 AM

Testimony for LHE on 1/30/2020 2:20:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Present at Hearing</b>
Tristan S Bassingthwaighte	Individual	Support	No

## Comments:

The need for sustainable architecture going into the future is beyond debate, we must vastly change how we live and work in the world if we hope to tackle climate change. Introducing these concepts and practices at the educational level would be a fantastic step in the right direction. As a practicing architect and specialist in green design, I cannot support this bill enough, please pass HB2740 and make our education system a leader in much needed change

**HB-2740**

Submitted on: 1/29/2020 10:30:11 AM

Testimony for LHE on 1/30/2020 2:20:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Present at Hearing</b>
Dyson Chee	Individual	Support	Yes

Comments:

**HB-2740**

Submitted on: 1/29/2020 1:56:07 PM

Testimony for LHE on 1/30/2020 2:20:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Present at Hearing</b>
Daniella Griffay	Radford High School	Support	No

Comments:

**I am in support of Bill HB2740. I am a high school special education biology teacher. I have been teaching my students about the importance of composting and relating it to their biology lesson of Ecology, photosynthesis, cellular respiration, climate change, and sustainability. We have been using compost worms to compost our food. This provides students with an entertaining and engaging lesson that applies to life. Composting can save schools money while also enriching students learning and make them into more socially conscious citizens. Our students are going to have to live on this Earth longer than us. Schools should lead by example.**

**Best Regards,**

**Daniella Griffay**





STATE OF HAWAII  
DEPARTMENT OF EDUCATION  
P.O. BOX 2360  
HONOLULU, HAWAII 96804

**LATE**

**Date:** 01/30/2020

**Time:** 02:20 PM

**Location:** 309

**Committee:** House Lower & Higher  
Education

**Department:** Education

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

**Title of Bill:** HB 2740 RELATING TO PUBLIC SCHOOLS.

**Purpose of Bill:** Requires the Department of Education to establish food waste and plant-based alternative meal goals by 1/1/2035, as part of the Sustainable Schools Initiative.

**Department's Position:**

The Department of Education (Department) supports HB 2740. The Department believes that the bill gives the Department the time needed to increase plant-based foods within the school system. The Department also requests that the language of SB 2782 be incorporated into this measure. The language of SB 2782 provides funds for each meal served that contains a plant-based option; includes funding for training, recipe development and purchasing equipment; and resources to create and facilitate on-site composting programs.

The Department reported an enrollment of 179,331 students for all 293 public and charter schools for the 2019-2020 school year. Collectively, schools generate an estimated 26,950 tons of food waste per year or 30 pounds of food waste per month per student. To successfully meet the net zero food waste goal and provide oversight, support, compliance and long-term sustainability school composting programs, the Department requests funding available for sustainability positions within each of the Department's fifteen school complex areas.

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](http://www.hawaiipublicschools.org).



Hawaii Cattlemen's Council, Inc.



COMMITTEE ON LOWER & HIGHER EDUCATION

Rep. Justin H. Woodson, Chair  
Rep. Mark J. Hashem, Vice Chair

**HB2740**

Requires the Department of Education to establish food waste and plant-based alternative meal goals by 1/1/2035, as part of the Sustainable Schools Initiative.

DATE: Thursday, January 30, 2020  
TIME: 2:20 P.M.  
PLACE: Conference Room 309  
State Capitol  
415 South Beretania Street

Chair Woodson, Vice Chair Hashem, and members of the Committee on Lower & Higher Education, My name is Nicole Galase and I am the Managing Director for the Hawaii Cattlemen's Council. We are writing to **oppose HB2740.**

HCC is committed to supporting our civic leaders promote a coherent state-wide policy for sustainable development. Using the 17 United Nations Sustainable Development Goals as a framework, we advocate policy that; increases local food production to promote food security, protects agricultural lands, promotes carbon neutrality, models sustainable land use, protects our watersheds, supports long-term stable employment that embraces technology and innovation, contributes to the health and well-being of the community, and encourages public, private and civic partnerships.

The Hawaii Cattlemen's Council supports composting and reducing waste while providing nutritious meals for students. However, we would like to correct some of the statements made in this bill. 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.

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 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 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.





## Hawaii Cattlemen's Council, Inc.

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. the 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.

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 HB2740 and respectfully ask that the committee considers 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.



**LATE**

**HB-2740**

Submitted on: 1/29/2020 9:30:01 PM

Testimony for LHE on 1/30/2020 2:20:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Tenaiya Brookfield	Individual	Support	No

Comments:

**Learning from other schools**

I'm surprised basic composting and local food wasn't already a policy long ago. I grew up going to Hanahauoli school when I was younger and all of our studies seemed to be integrated with caring for others, the land and our bodies, regardless of the topic. I'm saddened to think that public schools in Hawaii aren't benefiting from the same method that private schools on island have done for the past 30 years or more.

Since the "Zero Waste Hui" food recovery program started three years ago at Ka'ohao, it's reduced the school's dumpster trash by 90 percent and 80 percent at the other schools. In 2017, 3 Oahu schools collected and processed over 30 tons of food waste.

**Keeping in line with Malama Aina**

Understanding food waste, composting and local farming is integral to developing a future generation that is less wasteful and sustainably supports the islands. Malama Aina is a core principle of growing up in Hawaii. It will be much harder to change habits as an adult, if as children, basic programs like these aren't commonplace.

**Refuse Division Waste Data**

The waste department on Oahu found that 35% of trash collected in 2017 was organic material. Much of which is food waste, green waste and other items which are easily compostable. As we run out of landfill space and run out of time to reduce the global

temperatures on our planet, all efforts to mitigate emissions seem imperative. Link to stats referenced:

[https://www.opala.org/solid\\_waste/pdfs/2017%20Waste%20Composition%20Study.pdf](https://www.opala.org/solid_waste/pdfs/2017%20Waste%20Composition%20Study.pdf)

## **CDC Health data**

The CDC found that almost 20% of children (age 2-19) are obese. It was also found that children of lower income and lower household education had higher obesity rates than others. The health community has consistently pushed the same messages of healthy food and lifestyle. Yet looking at the typical school lunches at public schools, you start to wonder what happened.

Half of all the meals had something fried; fried chicken, fried potatoes, curly fries, fried fish, fried chips. Fruit was often given as a part of a muffin, syrup cup, or as a sugar drink. Vegetables that were offered were only served as a plain salad or steamed. All meals had animal protein instead of plant proteins. It's no wonder kids are unhealthy, they aren't eating a balanced meal or getting proper nutrients.

Link to stats referenced: <https://www.cdc.gov/obesity/data/childhood.html>

## **Stopping heart disease with plant diets**

Studies have shown reducing animal fats in diets resulted in a lower risk of heart disease, the number one killer in the United States. We are so careful to teach our children safety. Be careful when crossing the road, wash your hands, be careful with strangers. Yet we don't teach them how to be safe from the thing that is most likely to kill them; heart disease.

Below is the link to a PDF of Dr. Caldwell B. Esselstyn's study on reversing heart disease with plant based

diet: <https://www.google.com/url?sa=t&source=web&rct=j&url=http://dresselstyn.com/JF>

[P\\_06307\\_Article1.pdf&ved=2ahUKEwjCs7WejarnAhXJo54KHb7BCqUQFjACegQIAxAB&usq=AOvVaw2uMcRV6MzTGf4ohB5HBfu6&cshid=1580345465268](https://www.researchgate.net/publication/312111111/P_06307_Article1.pdf&ved=2ahUKEwjCs7WejarnAhXJo54KHb7BCqUQFjACegQIAxAB&usq=AOvVaw2uMcRV6MzTGf4ohB5HBfu6&cshid=1580345465268)

## Reduce costs for Hawaii

Finally, Hawaii has some of the highest costs of living in the country. Numerous studies have shown switching to plant based diets save tremendous amounts of money for both individual family homes, business and school districts.

### Example 1

A pilot analysis of Health Care 'Less Meat, Better Meat' program found that four San Francisco Bay Area hospitals generated an estimated food service savings of \$400,000 per year. The Maricopa County Jail saved an estimated \$817,000 in one year by switching from meat to all plant-based foods .

Link to stats referenced: [https://1bps6437gg8c169i0y1drtgz-wpengine.netdna-ssl.com/wp-content/uploads/2017/webiva\\_fs\\_2/FOE\\_FoodPrintReport\\_7F.pdf](https://1bps6437gg8c169i0y1drtgz-wpengine.netdna-ssl.com/wp-content/uploads/2017/webiva_fs_2/FOE_FoodPrintReport_7F.pdf)

### Example 2

A recently published study in the *Journal of Hunger & Environmental Nutrition*, calculated savings of at least \$750 a year for one person by comparing government-recommended weekly meal plans (which include meat) with comparable seven-day plant-based meal plans. The animal protein meal plans were more expensive and provided less servings of vegetables, fruit and whole grains. Link below:

<https://www.tandfonline.com/doi/full/10.1080/19320248.2015.1045675?scroll=top&needAccess=true>

### Example 3

Another inspiring study from Oakland Unified School District provides a roadmap for change. Friends of the Earth's new case study shows how the district was able to significantly reduce its carbon and water footprint by replacing a share of its meat, poultry and cheese purchases with plant-based proteins. These actions also saved the district money and improved students' access to healthful food. Over a two-year period Oakland Unified School District found they were able to:

- ◆ Reduced the carbon footprint (kg CO<sub>2</sub>-eq) of its entire food service by 14 percent from (0.70 to 0.61kg CO<sub>2</sub>-eq per meal served). This translates into roughly 600,000 Kg of CO<sub>2</sub> saved per year— the equivalent of driving 1.5 million miles less per year or covering all of OUSD's roofs with solar panels with NO additional cost.
  
- ◆ Reduced embedded water use by nearly 6 percent—saving a total of 7 gallons per meal or a total of 42 million gallons of water per year—a substantial reduction that is equivalent to filling 840,000 bathtubs or taking 2.3 million fewer showers.
  
- ◆ Saved \$42,000 by decreasing the amount spent per meal by 1 percent.
  
- ◆ Increased purchases of fruits, vegetables and legumes by approximately 10 percent.
  
- ◆ Increased student satisfaction with local, regional, fresh and tasty meals.
  
- ◆ Served reduced meat or plant-based meals that met or exceeded USDA meal pattern requirements.

Link to stats referenced:

[https://1bps6437gg8c169i0y1drtgz-wpengine.netdna-ssl.com/wp-content/uploads/2017/webiva\\_fs\\_2/FOE\\_FoodPrintReport\\_7F.pdf](https://1bps6437gg8c169i0y1drtgz-wpengine.netdna-ssl.com/wp-content/uploads/2017/webiva_fs_2/FOE_FoodPrintReport_7F.pdf)



**LATE**

**HB-2740**

Submitted on: 1/29/2020 10:12:49 PM  
Testimony for LHE on 1/30/2020 2:20:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Present at Hearing</b>
Jennifer Milholen	Kokua Hawaii Foundation	Support	Yes

Comments:

HAWAII MEATS

LATE

COMMITTEE ON LOWER & HIGHER EDUCATION

Rep. Justin H. Woodson, Chair

Rep. Mark J. Hashem, Vice Chair

LATE

**HB2740**

Requires the Department of Education to establish food waste and plant-based alternative meal goals by 1/1/2035, as part of the Sustainable Schools Initiative.

DATE: Thursday, January 30, 2020  
TIME: 2:20 P.M.  
PLACE: Conference Room 309  
State Capitol  
415 South Beretania Street

Dear Chair Woodson, Vice Chair Hashem, and members of the Committee on Lower & Higher Education:

My name is Bobby Farias, and I am the President and partner of Hawaii Meats, LLC, a local vertically-integrated ranch. I am writing to **oppose HB2740**.

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 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.

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 HB2740 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

LATE

LATE

COMMITTEE ON LOWER & HIGHER EDUCATION

Rep. Justin H. Woodson, Chair  
Rep. Mark J. Hashem, Vice Chair

**HB2740**

Requires the Department of Education to establish food waste and plant-based alternative meal goals by 1/1/2035, as part of the Sustainable Schools Initiative.

DATE: Thursday, January 30, 2020  
TIME: 2:20 P.M.  
PLACE: Conference Room 309  
State Capitol  
415 South Beretania Street

Chair Woodson, Vice Chair Hashem, and members of the Committee on Lower & Higher Education,

My name is Lisa Wood and I am a livestock veterinarian on the Big Island. I have worked with our island ranchers for 30 years and I **oppose HB2740**.

Our community should support composting and reducing waste while providing nutritious meals for students. However, this bill misrepresents the positive impacts our ranching community has in terms of providing healthy food and a healthy environment for Hawaii. 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.

We strongly support the Aina Pono program, which aims to increase local food in student meals. 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 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. In addition, as this is a new product, very little is known about the long-term health impacts plant-based meat substitutes may have.

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;

- the control of invasive species and noxious weeds which provides a buffer to protect our native forests.
- through planned rotational grazing, they prevent soil erosion and protect our watershed from excess runoff
- they prevent wildfires by removing excess fuel load
- they provide green space and a stunning backdrop for residents and visitors to enjoy
- they protect from overdevelopment and land degradation

- ranchers provide additional habitat for wildlife species
- they provide responsible access to state lands for research, education, hunting and gathering rites.
- 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.

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 HB2740 and respectfully ask that the committee considers focusing on buying local products and supporting all local agriculture.

Thank you for the opportunity to speak on this important matter.

**LATE**

**LATE**

**HB-2740**

Submitted on: 1/30/2020 1:11:57 PM  
Testimony for LHE on 1/30/2020 2:20:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
DeeDee Bertelmann	Individual	Oppose	No

Comments:

My name is DeeDee Bertelmann. I DO NOT support this bill. There is no legitimate data on the safety of this plant-based food. Where is the study and data on the safety of plant based as well as the long term effects. I want our children to eat real food. You (legislature) keep talking sustainability in our islands, well put your actions where you words come from. Sustainable means beef, pork, chicken, fish, fruits, vegetables, grown off our 'aina~Sustainable not something made in a lab. Instead of listening to others veiws please do your own research and make your decisions based on the betterment of the majority of people. You are supposed to work for us the people and the majority at that!

**LATE**

**LATE**

**HB-2740**

Submitted on: 1/30/2020 1:16:07 PM

Testimony for LHE on 1/30/2020 2:20:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Present at Hearing</b>
Whitney Boteilho	Individual	Oppose	No

Comments:



## hashem2 - Michael

---

**From:** Lucy Fagan <lucy.fagan@gmail.com>  
**Sent:** Friday, January 31, 2020 10:45 AM  
**To:** hashem2 - Michael  
**Subject:** Re: HB2740

**LATE**

Hello!

Here is my testimony:

**LATE**

I would like to voice my support for this bill.

My Name is Lucy and I am a student at Kalani Highschool.

As I'm sure you are aware of the meat industry is both ethically and enviornmentally wrong. We are hurting our earth with our consumption of neat and I believe starting to swap it out with alternatives is important.

By promoting a more sustainable cafeteria we can begin to introduce new kids to sustainability and instill a healthier mindset throughout their education across DOE schools.

This bill also helps foster students who are already aware of the negative impacts of our high meat consumption rates and the impacts that has to our land.

Personally I can not fully shift my diet from meat but have become conscious of my consumption and take steps to reduce it. Twice a week I bring salads to avoid many of the meat heavy lunches. It is small steps like these that begin to make changes. I would love to see more lunches that I can feel good about eating.

Along with this bill supporting my own quest of becoming a better Steward of our planet it will also help many of my friends that are either vegetarian and vegetarian. These students are often excluded from getting school lunch and either have to bring their own, or just don't eat. This bill would help enable them to enjoy school lunch on more occasions.

The other aspects of this bill, such as net zero food waste and education also will help foster sustainability among the youth, a generation who will not get many of the luxuries of choosing to be more sustainable, but will need to be to combat the immense damages already cause to our earth.

It is time we step up and make system changes that foster individual change and community change. For these reasons I am asking you to please pass this bill.

--

Thank you!  
Lucy Fagan :)

On Fri, Jan 31, 2020, 10:15 AM hashem2 - Michael <[hashem2@capitol.hawaii.gov](mailto:hashem2@capitol.hawaii.gov)> wrote:

Aloha Lucy- Thanks so much for coming to testify yesterday at the Capitol.

So that I can document your testimony for the Archives, please email a copy of your testimony.

For your reference:

[https://www.capitol.hawaii.gov/measure\\_indiv.aspx?billtype=HB&billnumber=2740&year=2020](https://www.capitol.hawaii.gov/measure_indiv.aspx?billtype=HB&billnumber=2740&year=2020)

Please feel free to call for any questions.

Mahalo-

Michael Leong

Committee Clerk

Office of Representative Mark Hashem

(808) 586-6510

[hashem2@capitol.hawaii.gov](mailto:hashem2@capitol.hawaii.gov)