

Meeting Title:	2025 CHLN Food Systems Annual Meeting
Topic:	CHL Multistate Network
Location:	Kuilima 1 Ballroom Turtle Bay Resort, 57-091 Kamehameha Highway Kahuku, HI 96731
Date and Time:	Thursday, Jul 17, 2025 , 9:00 am - 3:00 pm
Slides:	4. 2025 CHLN Annual Meeting Day 4.pptx
Full Agenda:	2025 CHL Annual Meeting Agenda.pdf
Attendees:	Rachel Novotny, Ashley Yamanaka, Jean Butel, Marie Revilla, Monica Esquivel, Sabine Strasburger, Lynne Wilkens, Travis Fleming, Leslie Shallcross, Patricia Coleman, Tanisha Aflague, Karen Franck, Chloe Lozano, Ashley McGuigan, Jennifer Ward, Taylor Kellerman, Rica Dela Cruz, Fei Yan, Kiari Aveiro, Kristi Hammond, Jordan Oshiro
Attendees Online:	Heidi Vanden Brink, Jennifer Galbreath, Yurii Shvetsov
Purpose:	Bring together partners and collaborators across the US to share progress, discuss challenges, and plan future initiatives on improving child health. The goal of this meeting is for knowledge sharing, capacity building, and strategic planning in addressing health disparities among young children in the Pacific region.
Zoom Link:	Join Zoom Meeting: https://hawaii.zoom.us/j/88570077961 Meeting ID: 885 7007 7961 Passcode: chl2025

Topic	Issues/Status	Plan/Suggestion/Action/ Decision
Aloha Circle, and Welcome Remarks, New Members Presenter: Jeannie, Leslie Objective: Review Multistate Objectives	- CTAHR Oli - General housekeeping - Welcome new members - Ashley Yamanaka - Ashley McGuigan - Chloe Lozano - New Visitor: Jennifer Ward, University of Tennessee. Her programs are focused on	

	AAPI populations.	
CHL Updates to include Pacific Nutrition Hub Presenter: Jeannie, Rachel Objective: Update on CHL and Pacific Nutrition Hub (PNH). See how CHL, PNH, and CHLN can support each other.	● Inspiring CHL FS Year 4 annual meeting on the Northshore, HI ○ Year 5 annual meeting in Alaska. July 13-17, 2026 ○ Possibly Kodiak and/or Fairbanks ○ Year 5 Milestones & Plan of Work finalized. Link was provided in the slides. CHL FS Milestones & Plan of Work ○ Strategic Visioning - a ripple map was developed for the Next Steps after the CHL FS grant ● BE-CHL grant proposal under review. ● Plan to submit a new SAS grant ● Partner with Pacific Nutrition Hub and CHLN Multistate ● Pacific Nutrition Hub ○ Unclear how many other nutrition hubs are still being funded. ○ Conceptual framework was shared ○ Make the data accessible and useful for communities ○ 1st year: determine what currently exists and develop a repository. ○	● DECISION: GU/CNMI working on a CHL storybook. OER Book Launch held in each jurisdiction for everyone to celebrate the CHL FS grant and OER textbook. ● SUGGESTION: TA asked how we could provide resources for partners that are outside our region but focused on Pacific Islander populations ○ JB: the repository will be a resource for partners, in and out of the region, and open for feedback on how to be more accessible to everyone and for all types of community partners. ○
Data Subgroup: CHL & EFNEP Diet Quality Project Presenter: Chloe Objective: Discuss findings of associations between adult and child HEI and to clarify next steps for analysis, publication and dissemination	EFNEP 24 Hour Recall Process across CHLN Jurisdictions ● Background: caretakers influence children's f/v consumption ● CHLN and EFNEP ○ CHL has the only child diet data for the region via food records ○ EFNEP provides adult diet recall data ● Aims ○ Understand adult's 24HR data ○ EFNEP 24HR methodology ○ identify challenges to improve 24HR data	● PC: What timepoints/communities? ○ YS confirmed: All timepoints and communities (including control) ○ PC suggested using the EFNEP post-survey ● MF asked for clarification on the FND DS code matching ○ LW clarified the methods. They were not standardized. The food codes were matched with the most recent dataset.

	● Methods ○ EFNEP 24HR Method survey designed by CHLN partners ○ 26 questions total ● Results ○ Similarities: ■ Most starting with the first thing eaten yesterday ○ Majority of the time, educator enters the dietary data ○ Human translators provided when using a language other than english ○ Biggest challenge was limited time to enter recall information ○ Suggested to improve cultural aspects (language other than English) ● Conclusion ○ The study suggests that digital tools, individualized approaches, and revised protocols for 24HR's could improve accuracy and feasibility, highlighting the need for further research and policy development. Diet Quality for EFNEP Adults and CHL Children across CHL Jurisdictions ● Aim ○ Assess the relationship between child and adult diet quality changes across jurisdictions ● Methods: ○ Children: 4,953 ○ Adults: 7,816 ○ Excluded EFNEP children and implausible diet ○ GLM used ○ Tested if the difference between children and adults between jurisdictions changed ● Counts	With the codes that were not found, previous datasets were added in until all codes were found. ○ RN suggested to write down the methods for future use ● PC asked how they were compared with Pactrac outputs for CHL. ○ RN: The foods in Pactrac were linked to FNDDS codes to develop the HEI-2020 scores. ● RN and CL asked for advice on how to share this with the EFNEP coordinators. ○ ME asked if there will be 2 publications, 1 for the survey data and 1 for the HEI score comparisons. ○ RN: yes, the question is for both papers. ○ TA: coordinators should definitely review the survey part to make sure their answers were reflected correctly. She also recommended a webinar to share the paper. ○ Most agreed to do a working group for the paper. KF received a lot of pushback in publishing EFNEP data and saying they needed a standardized form and recall. ○ Considerations to present the results to the federal government should be considered.
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	○ EFNEP has more female participants ○ CHL is split M/F 50/50 ● HEI 2020 total score ○ Difference of 3 between child and adult ● HEI 2020 components ○ Across all jurisdiction, the difference in difference charts show a significant gap ○ Total protein - highest score is 5 which all the jurisdictions met or nearly met ○ Seafood and plant protein - adults are scoring higher. GU and MP children scoring lower than other jurisdictions ○ Fatty Acid Ratio - no significant differences in the gap ○ Total fruits - no significant differences in the gap ○ Added sugar and sat fat - children and adults scores are not bad ● Total HEI 2020 Summary ○ Across jurisdictions, children had significantly higher total scores than adults (better diet quality) ○ Age-related dietary pattern (school meals, time-constraints for adults) ● Mean Total HEI 2020 scores ○ All jurisdictions average scores are lower than the cont. US ● HEI 2020 component score summary ○ Help guide where to focus health promotion efforts for children (CHL) and adults (EFNEP) ● Limitations ○ Difference in data collection between the two datasets ○ Methods of collection changed across time	○ Jennifer W. suggested that the opinions shared by the coordinators are “safe” to publish. ○ Most agreed to have a separate discussion to talk about the survey results and how to present them in a paper. ○ HVB: The EFNEP vs CHL diff in diff analyses are conceptually challenging and I’m not sure are an important finding vs other findings presented? ■ For the survey, I think I would suggest being careful about ensuring that we protect respondents' privacy since the sample size is so low. It’s a great survey, but we certainly would not want one coordinator or state/jurisdiction to feel singled out. ○ LS: If there is any way to frame the results to share the targets as educations since we can’t make any conclusions on health outcomes ○ LW: a lot of the adult vs child HEI scores don’t show much difference that is important, because it is showing that the adults and children are
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		eating similarly and moving together.
Data Subgroup: CHL & EFNEP Food Security Project Presenter: Karen, Ashley, Tanisha Objective: Update and Discuss Project	• Thank you to Ashley Y, Kristi, Heidi, and Jeannie for your help with the analysis and slides • Methods ○ EFNEP data across all jurisdictions and states ○ 3 versions of the EFNEP survey ○ Results are presented as all CHLN jurisdictions and CHL-only jurisdictions • Demographics ○ Sample: 100,000+ ○ Most were women • Food Security Responses by EFNEP cycle ○ 2013-2017: "How often have you run out of food before the end of the month?" ○ 2018-2020: "In the past month, how often did you not have money or another way to get enough food for your family (such as SNAP, WIC, or a food pantry)" ○ 2021-2023: "The food that I bought just didn't last, and I didn't have money to get more." ■ Food Insecure increased in this cycle possibly because there was an additional response for "don't know" that was not included in the bar graphs. • Responses by Food Security status ○ Food resource management ■ For all jurisdictions - all activities are common among all households except "more likely to compare prices before	• PLAN: ○ Add in an "Contiguous States" column ○ Make changes based on feedback from today ○ Prepare abstract for a future conference ■ Conference suggestions ○ Draft the manuscript and send out for review ○ 2nd manuscript idea: Comparing food security measures across survey cycles. Possible lead: Jeannie ○ 3rd manuscript idea: Explore food security measures that are relative to the Pacific. Possible lead: pending. • RN: does the group plan to present this to the EFNEP coordinators? ○ KF: yes, we will join the workgroup meeting and could present it at the next EFNEP conference. ○ RDC: could you clarify "CHL only"? ■ KF: "all states" are inclusive to CHLN jurisdictions. CHL - CHL's 11 jurisdictions.

	buying foods” ○ Nutrition practices ■ For all jurisdictions - preparing food without salt is more common among food insecure households ○ Food Safety & physical activity ■ CHL - a lot more likely to do all activities if food insecure ● Summary ○ Food Resource Management ■ Overall EFNEP – Food Secure better resource management behavior ■ CHL only- Food Insecure better resource management behavior (% is lower for both groups compared to overall EFNEP) ○ Diet Quality & Food Safety ■ Overall EFNEP – observe less frequency healthy eating and food safety practices among food insecure households ■ CHL only – observe healthy eating and food safety practices are a wash between food secure and food insecure households ○ SSB consumption is higher among those who are food insecure ○ Physical Activity ■ Overall EFNEP - Food Insecure report more strength training ■ CHL only – Food Insecure report more PA overall	
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Assessing and Measuring Food Security in U.S.-Affiliated Pacific Households: A Scoping Review Presenter: Jennifer Galbreath	● Milestones 1. Learning and planning 2. protocol development and “publication” 3. Database searches 4. gray literature process ● Peer Reviewed Evidence Sources by Publication Year ○ Uptick in publishing in the USAP in the past 5 years (administration, pandemic, etc.) ● Primary Data Source Affiliation/Level ○ Not much private effort from private-level ● Data Collection Frequency ○ EFNEP is the only source that covers all jurisdictions, continuously ● Origin of Assessment Tool ○ USDA Associated tools - USDA version, USDA minor modification, USDA adaptation, USDA version and modification/adaptation ○ Do USDA tools make the most sense for the USAP? ● Assessment Tool ○ Many are one-item approaches - is this sufficient for USAP food security? ● Inclusion of Food Assistance Participation ○ Most Government data sources are collecting data on food assistance participation (87%) ● Inclusion of non-monetary Access/Security ○ Hypothesis → there would be some → emerging nuance of what food security looks like in the USAP → something to build on or include in future efforts?	● KF: Where can this spreadsheet live? Possibly the website? ○ JB: Possibly under community resources ● JG: An abstract was shared for the Native Hawaii conference
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Healthy Snacks Recipe Project Presenter: Monica Objective: Update and Discuss Project with Next Steps	● Goal ○ Develop a tool to support generational recipes ○ Pacific foods ○ Child-friendly ● Progress ○ tool was developed and made into a fillable PDF ○ tested in WEFNEP leaders meeting ● Challenges and strategies ○ Recipes meeting minimum daily value for micronutrients ○ Easily usable format ● Next Steps ○ Develop learning activity for undergraduate experimental foods course ○ Pilot learning activity at UH Manoa in collaboration with Dr. Kacie Ho ● Y5 POW ○ Showcase learning activities, tools and trainings on how to use the tool on CHL website ○ revise and resubmit JNEB article ● Technical Assistance - SS to post tool to website	● TA: For CHLN purpose, we chose GEM for research but do we want to evaluate the adaptations for other audiences and use Karen's expertise? ○ ME: Karen's evaluation support would be helpful, especially the quality of the recipes pre- and post-of the tool provided. Quality of the instructions vs the nutrition of the foods. ○ JB: her experiences in entering recipes into databases can be difficult. The goal of this project is to help streamline these efforts and standardize it. The Journal of Extension's protocol was adapted for this project ○ RN: it would be useful to extract recipes and where to put them for people to access. Also involve other parties that are interested in recipe development. ○ JB: Hawaii Foods accepts recipes but must meet certain recommendations. Review of the submissions are needed for quality control.
Kualoa Grown – Diversified Agriculture and Land Stewardship Guest Presenter: Taylor Kellerman, Kualoa Ranch	● Taylor Kellerman ○ From Kailua, O'ahu ○ degree in Ag from UH Hilo ○ ranching, piggery, agriculture, aquaculture ● At a Glance ○ Kualoa location - on the windward side ○ 3800 acres	● ME: dietetic interns are required to take electives, is there an ongoing program that the interns could learn about the food system at Kualoa Ranch without disrupting your platform? ○ TK: The ranch's internship program has grown. It would not be difficult to

	○ Owned by the Morgan family since 1850 (175th anniversary this year) ● What we are known for ○ Jurassic park, agriculture, ziplining, UTV, horseback rides ○ What they are also known for: stewards of the land, producing local foods (12+ vegs, 20+ fruits), livestock, aquaculture (oysters, white shrimp, tilapia, Moli'i fishpond) ● Kualoa Grown ○ Grant for recognizing locally grown, responsibly raised food for Hawaii ○ 58 ag & stewardship staff ○ Food Safety Milestone ○ Passed FISMA audit & GAP certified ○ 27 value-added products ■ Indigenous crops do better on their farm (kalo, breadfruit, etc.) ○ 60+ community partners ○ Model for sustainable ag, scaling production, organically-grown, industry leaders ○ Kualoa grown market (newest addition) ■ pre-Covid sold to restaurants, markets. Lost all vendors during covid. ■ Opened a drive-through custom orders ■ 108 custom orders (inventory via email) ■ 2021-2024 market grown 200% ■ 168,700 lbs of local food produced ○ Farmer's market is open 7 days a week 10am-5pm	integrate the dietetics students in our program. It is designed to explain the "why" with hands-on experience. Hawaii Food Basket and KKV on the Big Island are starting to gain recognition for their programs.
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	■ Market patrons come from all round the island (even distribution) ■ 53% Kualoa grown sales ■ 46% partner sales - needs to be locally produced ○ Land Stewardship ■ Funded 100% internally ■ 15 full time staff ■ 1,500 native plants out-planted ■ 1,400 acres of watershed preserved ■ 500+ Koa trees ■ Silvopasture - doing multiple things on one piece of land (Koa forestry on cow pastures) ○ Philosophy on Good Land Management Practices ■ Pic of a poi pounder & a kalo root that looks like a poi pounder shown next to each other ■ Responsibility from reef to ridge ■ “We are our own neighbor” concept ■ Culture plays an integral role ■ Earl Kawa’a ■ Looking at land management in terms of trees instead of plans ● The Future of Food in Hawaii ○ Map of farming in Oahu shown ■ First pic shows map of farming in Hawaii with lots of farming in central/west, and North Oahu ■ Second pic shows a map of farming in Hawaii now,	
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	with a decrease in farm land from the first pic ■ Discussed the need to share the fiscal responsibility to support local. Farmers need shared cost (ex. Productive subsidies - shared Debux, policies - legislature to understand the facts to use taxpayers to restructure the system). Need ways to make it economically viable to grow and support local for the future ● Growing the next generation of food producers ○ Windward District CTE, FE'E, WCC, UH West, APHIS, KCC, UH Manoa ○	
CHLN member updates Presenter: Varies Objective: To share work outside of CHLN that contribute to CHLN work	● Heidi Vanden Brink ○ Sample: 98 participants ■ funding to increase to 100 ○ Majority participants of hispanic descent ■ 60% with PCOS (diagnosed/undiagnosed) are food insecure ○ Plans to simplify a protocol and will contact Tanisha soon. Heidi is more than happy to collaborate beyond the R01. ● Karen and Jeannie ○ Collaboration Readiness - those who want to work readiness. ● Karen ○ Chairing a search committee for Food Security tenure-track position. It'll be in extension and	● SUGGESTION: Heidi to share with the CHLN group her protocol for collaboration

	work with other programs. Position is with University of Tennessee in Knoxville. ● Tanisha and Marie ○ Culture, Food Ways, and the Pacific Islands is now published ○ Chapter 3 ○ https://content.yudu.com/web/2y6m8/0A3ewqc/CultureFoodways2e/html/index.html?refUrl=http%253A%252F%252Fpublisher.yudu.com%252F ○ Christina was involved in this publication ● Monica ○ Development of the HI FFQ - working with Kiari and Chloe using Chloe's PortionSize app. Might be available for a T4 collection ○ Food Prescription program - Hannah helped. Implementation with community health centers for hypertension. They will use GMB for community health workers to help participants navigate the food stores ● Ashley M, Rachel, Monica, Marie ○ Food Composition of Local Foods. Working to identify key foods to get analyzed with Beltsville for periodic table food initiative. Continuing to work with the region to identify foods and the tools. ○ Periodic Table of Food Initiative. Multiple synergistic goals and pathways being developed. Global network of partners participating across labs. Results differ between labs and are difficult to compare across labs. Standardize these tests to	
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	compare results across labs. Pacific Island crops are not in the USDA food database or other national level food composition databases. Goal to get the data at the species level. Production and climate impacts. The team is helping at the baseline level. ○ Beginning stages of the project. ● Chloe ○ PortionSize Ed App development in Hawaii. ○ Plan to develop across CHL jurisdictions. ○ Include more local foods in the app ○ Pacific Island Food Revolution - cookie competition across jurisdiction to make it fun. ○ MyPlate food group messages	
Next Steps: Plan of Work Presenter: Jeannie, Leslie Objective: Generate Next Year's Plan of Work	● Overview of CHLN project ● Objectives ○ 3rd bullet: evaluating impact activities. ● Projects ○ Recipe Protocol project ■ Prepare and publish manuscript ■ Present at a conference ■ Post on CHLN webpage and monitor traffic ○ EFNEP Food Security Project ■ Scoping review: in-progress ■ Prepare and publish manuscript ■ Analysis - close to complete ○ New Project: explore the concepts around subsistence and non-vendor distributed methods	● PLAN: RN - relook at the coding for FAS from the foodlogs. Work with Neelma and work on a structure to build on it.

	of food acquirements as they relate to household nutrition security. ■ Lead: Jeannie ■ KF said the scoping review contributes to this ● Discussion of current Plan of Work (year 5) and draft of CHLN 3.0 Plan of Works. ○ Projects were identified ○ Jeannie will draft the objectives for each project and send to members for review	
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