

STATE OF MARYLAND  
MARYLAND FOOD POLICY WORKGROUP

Frances B. Phillips, Chair

January 21, 2011

The Honorable Peter A. Hammen, Chair  
House Health & Government Operations Committee  
Lowe House Office Building, Room 241  
Annapolis, MD 21401 - 1991

The Honorable James Hubbard  
Maryland House of Delegates  
House Office Building, Room 363  
Annapolis, MD 21401 - 1991


The Honorable Doyle Niemann  
Maryland House of Delegates  
House Office Building, Room 203  
Annapolis, MD 21401 - 1991

Dear Chair Hammen and Delegates Hubbard and Niemann:

On behalf of Maryland's Food Policy Workgroup, I am pleased to submit this legislative report on proposed recommendations to create a healthier food environment in Maryland. The Workgroup was originally established in an agreement between legislators and the Department of Health and Mental Hygiene in lieu of the Maryland General Assembly's passage of House Bill 567 (2009) (trans fat ban) and House Bill 601 (2009) (menu labeling for chain restaurants) to consider issues surrounding trans fat prohibition and menu labeling as well as a comprehensive approach to healthy eating. The Workgroup has subsequently expanded both its membership and scope, meeting over this past interim to develop recommendations that the Workgroup believes would improve nutrition and healthy food access in Maryland.

The Food Policy Workgroup appreciates your interest in promoting legislative policies to enhance the nutritional wellness of Maryland residents, particularly given the increasing obesity epidemic and the high cardiovascular disease prevalence in Maryland. If you have any questions about the recommendations for systems-based and policy-level changes to enhance the nutritional well-being and improve the health of all Marylanders contained in this report, please contact me at (410) 767-6525.

Sincerely,



Frances B. Phillips, R.N., M.H.A.  
Chair

Enclosure

cc: Joshua M. Sharfstein, M.D., DHMH Secretary  
Nancy S. Grasmick, MSDE Secretary  
Earl F. Hance, MDA Secretary  
Richard R. Hall, Secretary of the MD Department of Planning  
Russell Moy, M.D., M.P.H.  
Heather Hauck, M.S.W.  
Audrey S. Regan, Ph.D.  
Food Policy Workgroup Members

# **Maryland Food Policy Workgroup Summer Study**

## **Report to the Maryland General Assembly**

### **December 2010**

#### **Overview**

Poor nutrition is a leading risk factor for obesity and chronic conditions including diabetes, heart disease, and stroke. In Maryland, adult obesity rates have climbed by more than 50 percent in the last 15 years.<sup>1</sup> Currently, 63 percent of Maryland adults are overweight or obese<sup>2</sup> and chronic conditions account for 75 percent of healthcare costs.<sup>3</sup> To reverse the trend in chronic disease morbidity and mortality, a multifaceted approach is needed. To that end, the Food Policy Workgroup was convened to develop recommendations for policy changes to improve nutrition and enhance the health of all Marylanders.

#### **Membership and Process**

The Food Policy Workgroup Summer Study brought together representatives from nonprofit groups, government, academia, and private industry to explore opportunities for systems-based and policy-level changes that improve nutrition and healthy food access in Maryland. The Food Policy Workgroup was chaired by Frances Phillips, the Maryland Department of Health and Mental Hygiene (DHMH) Deputy Secretary for Public Health Services and organized by the DHMH Office of Chronic Disease Prevention. Food Policy Workgroup members were selected to create a balance between various sectors, interests, and viewpoints. Members were solicited to recommend both additional people to participate and topics to cover at the workgroup meetings.

The Food Policy Workgroup had 34 official members. Maryland legislators involved in the workgroup were Delegate Doyle Niemann, Delegate James Hubbard, Senator Thomas Middleton, and Senator Jamie Raskin. Workgroup members included representatives from various nonprofit organizations: American Diabetes Association, American Heart Association, Center for Science in the Public Interest, Future Harvest, Maryland Association of County Health Officers, Maryland Hunger Solutions, and Wholesome Wave. The following government agencies were represented: DHMH, Maryland Department of Agriculture, Maryland State Department of Education, Maryland Department of Planning, Baltimore City Department of Planning, and local health departments. The workgroup included members from private industry: Zima Health, Maryland Restaurant Association, and Maryland Retailers Association. Various academic institutions were also represented: University of Maryland College Park, University of Maryland School of Medicine, University of Maryland School of Law, Johns Hopkins Bloomberg School of Public Health, and Georgetown University Law Center.

Invitations were extended to guests from various nonprofit organizations and academic institutions to attend Food Policy Workgroup meetings and provide input. Although they were not official members of the workgroup, the guests asked questions and provided comments that were valuable to the Food Policy Workgroup in crafting recommendations.

The Food Policy Workgroup held three meetings throughout the summer of 2010 — July 1, July 21, and August 12. All meetings were held in the Maryland General Assembly Health and Government Operations Committee briefing room in Annapolis, Maryland. The topics covered by the Food Policy Workgroup were:

- Using Land Use Policy to Enhance Health
- Increasing Access to Healthy Foods
- Enhancing Nutrition in Maryland Schools
- Decreasing Consumption of Artificial Trans Fats
- Decreasing Consumption of Sugar-Sweetened Beverages
- Informing Consumers through Menu Labeling

At each meeting, two topics were presented by topic experts followed by open discussion and the formation of recommendations based on group consensus. The recommendations of the Food Policy Workgroup represent the consensus of the group and are not necessarily endorsed by each individual member. Furthermore, the Food Policy Workgroup recommendations are not to be considered recommendations proposed by or on behalf of any governmental agency or organization associated with the Workgroup.

### **Maryland Food Policy Summit**

The recommendations of the Food Policy Workgroup were presented at the Maryland Food Policy Summit on September 22 in Annapolis. The Maryland Food Policy Summit brought together more than 100 representatives from nonprofit groups, government, and private industry to discuss ways to improve nutrition and prevent chronic disease in Maryland. Local health departments and nonprofit groups presented innovative ways to improve nutrition and enhance health in Maryland communities. The afternoon was dedicated to presenting the top recommendations of the Food Policy Workgroup— those related to enhancing school nutrition; eliminating artificial trans fats; increasing access to healthy foods; and forming a body, such as a food policy council, to assess and address food policy issues in Maryland in the long term.

### **Food Policy Workgroup Recommendations**

The Food Policy Workgroup carefully considered a broad range of stakeholder input during its study of topics involving land use policy, access to healthy foods, school nutrition, artificial trans fats, sugar-sweetened beverages, and menu labeling. The following discussion sets forth the workgroup's recommendations in each of these areas.

#### ***Using Land Use Policy to Enhance Health***

Land use policy is an important tool for enhancing the food environment and improving nutrition throughout Maryland. Planning, zoning, and infrastructure investment have a strong impact on the health of communities in relation to disease, well-being, and quality of life.<sup>4</sup>

The State can use policy initiatives and various financing mechanisms to bring healthy foods into underserved areas. For example, House Bill 1135 (Tax-Property Article, § 9-252) passed the Maryland General Assembly in 2010 and allows local governments to grant property tax credits to grocery stores located in low-income areas.

Farm preservation is also necessary to improve the food system. Maryland is a highly agricultural State with over 2 million acres of farmland<sup>5</sup> in the State's 6.3 million total acres.<sup>6</sup>

At the local level, zoning ordinances can be used to increase access to healthy foods by making it easier for grocery stores, farmers' markets, corner stores with healthy food offerings, and community gardens to be established and maintained in underserved areas. The State can provide model ordinances and guidelines for local zoning, land use, and nutrition policies.

Statewide and local planning can be used to improve the food environment. The Maryland Department of Planning is developing the first comprehensive State development plan, PlanMaryland, which offers a unique opportunity to address land use issues and promote healthy communities through Statewide planning efforts. In addition, the Maryland Department of Planning provides models and guidelines for localities developing their own local comprehensive plans, which can include strategies to increase access to healthy foods and promote good health.

The consensus of the Food Policy Workgroup is that a coordinated effort is needed to improve nutrition in Maryland by addressing the production, distribution, access, and consumption sides of the food system. The workgroup believes that a body needs to be established, such as a food policy council, that will continue to explore food policy legislative issues, craft solutions, and work on implementation. In 2009, a bill was introduced in the Maryland General Assembly that would have established a Maryland Food and Hunger Policy Council in the Maryland Department of Agriculture but the bill did not pass. The Food Policy Workgroup recommends looking at what other states have done to develop food policy councils and similar bodies and developing a model that is best for Maryland. Issues to consider are: whether the body should be a formal or informal body; whether the body should be housed in a public, private, or quasi-public agency; and how the body should be funded and staffed.

### ***Recommendations for Using Land Use Policy to Enhance Health***

**Establish a body that will work on food policy issues in the long-term to enhance health and improve the food system in Maryland. Assess what has been done in other states and determine what model is best for Maryland (i.e. formal versus informal, public versus private funding, government versus nonprofit hosting).**

**Identify and remove barriers to the production, distribution, and availability of healthy, affordable foods, particularly Maryland-grown foods.**

**Explore policy and funding options for long-term preservation of food production land in rural and urban areas.<sup>a</sup>**

### ***Increasing Access to Healthy Foods***

“Food deserts” are geographic areas with limited access to affordable and nutritious foods.<sup>7</sup> Food deserts are found in both urban and rural areas, and people who live in socioeconomically disadvantaged areas with higher rates of minority populations are more affected by food deserts.<sup>8</sup> In fact, low-income census tracts report half as many supermarkets as wealthy census tracts.<sup>9</sup>

According to the Institute of Medicine and the United States Department of Agriculture (USDA), communities considered to be food deserts have higher prevalence of obesity and other diet-related diseases.<sup>10</sup> Residents of food deserts are more likely to die prematurely from diabetes, cancer, and cardiovascular disease.<sup>11</sup>

Improving access to affordable, healthy foods can improve nutrition and reduce diet-related disease in underserved communities. Evidence shows that increasing healthy food availability is associated with improved fruit and vegetable consumption, lower prevalence of overweight and obesity, and better diet quality among African Americans, low-income populations, and pregnant women.<sup>12</sup>

Financing may be needed to help healthy food retailers overcome the barriers and address costs associated with operating in low-income neighborhoods. A successful initiative in Pennsylvania, called the Pennsylvania Fresh Food Financing Initiative, formed a public-private partnership that provides grants and loans to fresh food outlets (including supermarkets, corner stores, and farmers' markets) in underserved areas. The program has increased access to healthy foods by funding approximately 80 stores throughout the State, resulting in thousands of new jobs and economic enhancement in low-income areas. The Fresh Food Financing Initiative is being replicated in other states and development of a National Healthy Food Financing Initiative is underway and \$400M in funding has been proposed in the President's FFY 2011 budget.

The existing food retailer infrastructure of corner stores and convenience stores can be used to improve access to healthy foods. These businesses are already established in many food deserts but often do not carry healthy options like fruits and vegetables, whole grains, and low-fat dairy products. Baltimore Healthy Stores is a program that brings healthy foods into corner and convenience stores in Baltimore City. The Healthy Stores program provides nutrition education to consumers, uses signage to identify healthy choices at the point of sale, and encourages store owners to stock healthy options that local consumers are interested in. The Healthy Stores intervention is also being piloted in a rural Maryland jurisdiction and may be a good model for increasing healthy food access across the State.

Farmers' markets are another tool that may be utilized to increase access to healthy foods in underserved areas. Farmers' markets are held throughout Maryland and some markets accept payments provided by the following benefit programs: the Farmers' Market Nutrition Program for Seniors; Women Infants and Children (WIC) Fruit and Vegetable Checks Program; and the Supplemental Nutrition Assistance Program (SNAP). SNAP, formerly known as the Food Stamp Program, provides assistance with food costs for low-income Marylanders. SNAP benefits are cashed in using electronic benefits transfer (EBT) cards, which means that farmers' markets that accept SNAP must have an EBT machine, a phone line, electricity, administrative support and must incur any other necessary start-up costs. These requirements have been barriers that have kept some Maryland farmers' markets from accepting SNAP benefits.

A variety of policy and programmatic changes can be used to address food deserts and increasing access to healthy foods in Maryland. The Food Policy Workgroup recommends a three-tiered approach.

### ***Recommendations for Increasing Access to Healthy Foods***

**Long-term: Establish a sustainable funding source for improving access to healthy foods, including efforts such as the Fresh Food Financing Initiative, bonds, block grant restructure, etc.**

**Mid-term: Utilize the existing corner store infrastructure to improve access to healthy foods through supply and demand side interventions.**

**Short-term: Promote the adoption of electronic benefit transfer (EBT) utilization at farmers' markets by utilizing federal resources for capital and identifying State resources for administration.**

### *Enhancing Nutrition in Maryland Schools*

Maryland schools serve approximately 70 million lunches and 25 million breakfasts annually through the National School Lunch and Breakfast Programs. School meals must meet the Dietary Guidelines for Americans recommendations, which require no more than 30 percent of calories from fat and less than 10 percent from saturated fat. Federal regulations require that school lunches also provide one-third of the recommended daily allowance for protein, Vitamin A, Vitamin C, iron, calcium, and calories, when averaged over a school week. Maryland's school meal programs are self-supporting and operate solely on limited federal reimbursements with little or no financial support from their respective jurisdictions. In addition to these federally-funded school meal programs, many schools offer à la carte menu items and competitive foods (foods that are sold in schools but are not a part of the school meal programs), which are not required to meet the federal nutrition standards but are subject to local nutrition standards and wellness policies. Maryland schools currently are serving students a variety of whole grain products, fruits and vegetables, and low-fat milk, but the Food Policy Workgroup believes that there are opportunities to further enhance the nutritional value and quality of foods that children eat at school.

The Food Policy Workgroup school nutrition discussion focused mainly on "farm-to-school" programs. Farm-to-school programs connect schools and local farms with the objectives of serving healthy meals in school cafeterias, improving student nutrition, providing nutrition education opportunities, reducing the environmental impact of transporting foods to schools, and supporting local farmers. The Jane Lawton Farm-to-School Program was established in Maryland in 2008. The goals of the program are to bring more Maryland-grown foods into school cafeterias and to educate children about where their food comes from and the benefits of a healthy diet.

The Jane Lawton Farm-to-School Program receives no State or private funding and is coordinated by a working committee led by the Department of Agriculture and the State Department of Education. The Program's Statewide farm-to-school activities include the annual Maryland Homegrown School Lunch Week. During this week, school systems feature local items on the lunch menu, conduct nutrition education activities, and celebrate fresh, local foods. Since this Farm-to-School Program was created, school systems in Maryland have focused on purchasing fresh, local foods when possible throughout the year.

Approximately \$17.9 million is spent on fruits and vegetables for Maryland school lunches each year.<sup>13</sup> If much of this produce were purchased locally, it could be a sizeable economic benefit to the State. There are many factors that influence a school systems' ability to purchase local produce including: a limited growing season, limited quantities, pricing, distribution issues, and customer acceptance.

The Food Policy Workgroup believes that Maryland students need to have more fresh, local produce options in the school lunch line, an increased understanding of nutrition so they can make healthier choices, and a better appreciation for where their food is grown. Expanding farm-to-institution programs in venues such as schools, hospitals, worksites, and community institutions may be an effective strategy to increase fruit and vegetable consumption.<sup>14</sup>

### *Recommendations for Enhancing Nutrition in Maryland Schools*

**Mandate the Maryland State Department of Education in collaboration with the Maryland Department of Agriculture to increase nutrition education for teachers and students that describes the origin of food and is incorporated into the State's core curriculum.<sup>b</sup>**

**Expand the Jane Lawton Farm-to-School Program, which requires strengthening the coordinating committee to facilitate additional agricultural products availability at local schools, as well as other institutions.**

### *Decreasing Consumption of Artificial Trans Fats*

In recent years, artificial trans fats have garnered the attention of the media and the public. Health professionals and consumers are concerned about the negative health effects of artificial trans fats and food producers and distributors are responding to consumer demands for trans fat free products. Small amounts of trans fats occur naturally in beef and dairy products, but artificial trans fats are man-made and are created when oils are hydrogenated. Artificial trans fats can be found in foods such as fried chicken, french fries, biscuits, cookies, crackers, potato chips, icing, and margarine.<sup>15</sup>

Artificial trans fats have a different chemical structure than other fats and are known to promote heart disease by: increasing blood fats (triglycerides), "bad" cholesterol (LDL), inflammation, and risk of blood clots (platelet clumping); decreasing "good" cholesterol (HDL); and impairing blood vessel functioning.<sup>16</sup> Evidence shows that when trans fat intake is reduced by replacing them with other fats, heart attacks and heart-related deaths decline.<sup>17</sup>

As the negative effects of artificial trans fats have gained attention, some restaurants have switched to trans fat-free oils and shortenings for many or all of their food items. Many restaurants have found that trans fat-free substitutes are now available that do not sacrifice taste or significantly impact cost. Other restaurants and retailers hold that suitable substitutes are not available for certain trans fat containing products (e.g., cake icing). Retailers argue that trans fat prohibition is a national issue because retail food establishments are dependent on their suppliers, which often are interstate corporations. Some retailers also argue that if Maryland were to ban artificial trans fats, consumers would go to other states to purchase foods containing artificial trans fats.<sup>18</sup>

In December 2006, New York City passed a ban on artificial trans fats in restaurant foods. Since the ban, NYC has seen significant declines in the number of restaurants using trans fat-containing oils, shortenings, and spreads. Baltimore City passed a similar trans fat ban for food service facilities that became effective in 2009 (Baltimore City Health Code § 6-507). Bills that would ban artificial trans fats in food establishments throughout Maryland were introduced in the Maryland General Assembly in 2007, 2009, and 2010 but did not pass.

The Food Policy Workgroup is looking to go beyond restaurant foods and also address artificial trans fats in packaged goods. Eliminating trans fats from both restaurant foods and packaged goods (with exceptions for food items without reasonable substitutes) would decrease the amount of harmful trans fats that Marylanders consume.

### ***Recommendation for Decreasing Consumption of Artificial Trans Fat***

**Prohibit the sale of products containing artificial trans fats in restaurants and packaged goods throughout Maryland through a phased-in implementation with exceptions allowed for products without reasonable substitutes.**

### ***Decreasing Consumption of Sugar-Sweetened Beverages***

Sugar-sweetened beverages (SSBs) are high-caloric drinks with very little nutritional value including soft drinks, fruit drinks, energy drinks, sports drinks, tea and coffee drinks, and any other beverage with added cane sugar, high fructose corn syrup, or other caloric sweeteners.<sup>19</sup> SSBs are the largest source of added sugar in the U.S. diet and a significant contributor to daily caloric intake.<sup>20</sup> Studies have demonstrated that high consumption of SSBs is associated with weight gain, obesity, diabetes, and cardiovascular disease.<sup>21</sup> Thus, addressing sugar-sweetened beverage consumption should be part of a comprehensive strategy to improve nutrition and health among Marylanders.

The Centers for Disease Control and Prevention (CDC) put forth several strategies to reduce consumption of sugar-sweetened beverages. The strategies include: making drinking water more readily available; promoting consumption of more healthful beverages like low-fat milk, 100 percent juice, and water; minimizing marketing and advertising of SSBs directed toward children; differentially pricing SSBs and more healthful alternatives; and expanding the knowledge and skills of health care providers to conduct nutrition counseling regarding SSB consumption.<sup>22</sup>

Several strategies have been proposed to reduce sugar-sweetened beverage consumption and the Food Policy Workgroup focused on using a sugar-sweetened beverage tax to deter consumers. Studies find that price increases do reduce demand for SSBs,<sup>23</sup> and a number of states have introduced SSB tax legislation as a way to decrease consumption and raise revenue for obesity prevention programs. A study conducted by the United States Department of Agriculture estimated that a 20 percent price increase in SSBs would result in adults consuming 37 fewer beverage calories per day and children consuming 43 fewer beverage calories per day.<sup>24</sup> A study conducted in the Brigham and Women's Hospital found that an educational campaign alone did not reduce the sale of soft drinks but a 35 percent increase in the cost of soft drinks decreased sales by 26 percent. The price increase coupled with the educational campaign reduced soft drink sales by an additional 18 percent.<sup>25</sup> According to the Center for Science in the Public Interest, a one-cent-per-ounce tax on SSBs in Maryland could reduce consumption by 13 percent and generate \$296 million a year.<sup>26</sup>

Whether an SSB tax would be effective at reducing consumption depends on both the type and the amount of the tax.<sup>27</sup> Higher taxes are more effective at deterring consumers and excise taxes are more effective than sales taxes because consumers can see the price difference at the point of sale.<sup>28</sup> Concerns and limitations associated with an SSB tax center around its political feasibility, given that the tax would have to be high enough to influence behavior and that a tax may negatively affect businesses.



The Food Policy Workgroup considered several possible policy changes to reduce consumption of SSBs but determined that further discussion was required before promulgating a recommendation.

### ***Informing Consumers through Menu Labeling***

Marylanders consume a large proportion of their meals from dine-in and carry-out restaurants and other retail food establishments. Nutritional information on menu items is not always accessible and studies find that it is difficult to estimate the calories contained in restaurant meals, even for professional dietitians.<sup>29</sup>

To help consumers make more informed choices, the federal restaurant menu labeling law passed in March 2010 as part of the Patient Protection and Affordable Care Act (H.R. 3590, Sec. 4205). The menu labeling law requires restaurants and retail food establishments with 20 or more locations nationwide to post calorie counts for standard menu items as well as a statement on recommended daily caloric intake. The law also requires that these restaurants make additional information on nutritional content available upon request.

Proposed federal regulations with more details on the menu labeling law will be released by March 2011, though there is no timeline for enacting final regulations. Until the regulations are released, questions remain about menu labeling implementation, timing, enforcement, and funding.

The federal menu labeling law does include a provision that preempts any state or local law that is not identical to the federal law. However, the federal menu labeling law still presents opportunities for states and localities to further inform consumers and improve nutrition. For example, states and localities can educate consumers, encourage restaurants to reformulate menu items and make healthier options the default (e.g., make low-fat milk the default drink for kids' meals), or encourage (or mandate) restaurants and retail food establishments with fewer than 20 locations nationwide to participate in menu labeling.

### ***Recommendation for Informing Consumers through Menu Labeling***

**Continue to monitor federal menu labeling regulations. As the federal regulations unfold, assess Maryland's ability to support and enhance menu labeling in the State.**

(See Appendix A for a comprehensive list of the Food Policy Workgroup's recommendations as discussed above in this report.)

### **Conclusion**

The recommendations of the Food Policy Workgroup Summer Study provide guidance for enhancing the food environment, improving nutrition behaviors, and decreasing chronic disease rates in Maryland. A multifaceted approach which includes State and local policy initiatives as well as changes to institutional policy (in schools, hospitals, day care centers, etc.) is needed in order to address pressing nutritional issues and improve the health of all Marylanders.

## Appendix A

### Food Policy Workgroup Recommendations

#### *Using Land Use Policy to Enhance Health*

Establish a body that will work on food policy issues in the long-term to enhance health and improve the food system in Maryland. Assess what has been done in other states and determine what model is best for Maryland (i.e. formal versus informal, public versus private funding, government versus nonprofit hosting).

Identify and remove barriers to the production, distribution, and availability of healthy, affordable foods, particularly Maryland-grown foods.

Explore policy and funding options for long-term preservation of food production land in rural and urban areas.

#### *Increasing Access to Healthy Foods*

Long-term: Establish a sustainable funding source for improving access to healthy foods, including efforts such as the Fresh Food Financing Initiative, bonds, block grant restructure, etc.

Mid-term: Utilize the existing corner store infrastructure to improve access to healthy foods through supply and demand side interventions.

Short-term: Promote the adoption of electronic benefit transfer (EBT) utilization at farmers' markets by utilizing federal resources for capital and identifying State resources for administration.

#### *Enhancing Nutrition in Maryland Schools*

Mandate the Maryland State Department of Education in collaboration with the Maryland Department of Agriculture to increase nutrition education for teachers and students that describes the origin of food and is incorporated into the State's core curriculum.

Expand the Farm to School program, which requires strengthening the coordinating committee to facilitate additional agricultural products availability at local schools, as well as other institutions.

#### *Decreasing Consumption of Artificial Trans Fats*

Prohibit the sale of products containing artificial trans fats in restaurants and packaged goods throughout Maryland through a phased-in implementation with exceptions allowed for products without reasonable substitutes.

#### *Decreasing Consumption of Sugar-Sweetened Beverages*

Further discussion is required for the Food Policy Workgroup to promulgate a recommendation.

#### *Informing Consumers through Menu Labeling*

Continue to monitor federal menu labeling regulations. As the federal regulations unfold, assess Maryland's ability to support and enhance menu labeling in the State.

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- <sup>25</sup> Block JP, Chandra A, McManus KD, and Willett WC (2010). Point-of-Purchase Price and Education Intervention to Reduce Consumption of Sugary Soft Drinks. *American Journal of Public Health* 100(8): 1427- 1433.
- <sup>26</sup> Julie Salz Greenstein, MHS, Center for Science in the Public Interest. Presentation to the Food Policy Workgroup, July 21, 2010. See the Center for Science in the Public Interest Liquid Candy Tax Calculator at: <http://www.cspinet.org/liquidcandy/index.html>.
- <sup>27</sup> Roni Neff, PhD, MS, Johns Hopkins Center for a Livable Future. Presentation to the Food Policy Workgroup, July 21, 2010.
- <sup>28</sup> Julie Salz Greenstein, MHS, Center for Science in the Public Interest. Presentation to the Food Policy Workgroup, July 21, 2010; Roni Neff, PhD, MS, Johns Hopkins Center for a Livable Future. Presentation to the Food Policy Workgroup, July 21, 2010.
- <sup>29</sup> Scott Kahan, MD, MPH, Johns Hopkins Bloomberg School of Public Health. Presentation to the Food Policy Workgroup, August 12, 2010.

## Endnotes

<sup>a</sup> Clarification statement from the Maryland Department of Agriculture: The Maryland Agricultural Land Preservation Foundation (MALPF) is a part of the Maryland Department of Agriculture. The Foundation purchases agricultural preservation easements that forever restrict development on prime farmland and woodland. A statutory goal of MALPF is to preserve the most productive farmland and woodland for the continued production of food and fiber for all of Maryland's citizens. A key eligibility criterion for the program, irrespective of the land use, is the productivity of the soil as measured by the USDA's Soil Conservation Service Land Classification System. You can find more information about the program at <http://www.malpf.info/index.html>.

<sup>b</sup> Clarification statement from the Maryland Department of Agriculture: The Maryland Department of Agriculture is not responsible for the development of materials for the state's core curriculum. There are other organizations, such as the Maryland Agricultural Education Foundation, which are better suited to help with this endeavor.