**SARE LEADERSHIP FOR LOCAL FOODS REPORT**

*JANUARY 2015*

**ROUND ONE: APPROVED PROJECTS**

As of March 2014, twelve applications were received and approved to participate in the Leadership for Local Foods program. Table 1 provides the name of the projects, individuals involved, the organization(s) they represent, and their geographic location. If the project took place, or will take place in another location, that is noted.

**Table 1: March 2014 Leadership for Local Foods Participants & Projects**

|  |  |  |  |
| --- | --- | --- | --- |
| Project | Participants | Organization | Location |
| MOSES Conference 2014 | Annie Carlson | Morning Joy Farm | Mercer, ND  *Conference: La Crosse, WI* |
| Cross-Pollination Tour to Farm to Table Co-op | Stephanie Blumhagen | Dakota Community College in Bottineau | Bottineau, ND  *Tour: Glendive, MT* |
| Increase Farm to School Awareness in Jamestown | Jonathon Moser  Hannah Moser  Sue Mack  Sue Balcom | Forager Farms  Forager Farms  Jamestown Public Schools  FARRMS | Streeter, ND |
| Sustainable Gluten Free Crops in Central ND | Glenn Philbrick  Richard Philbrick  Sharon Philbrick  Irene Graves | Hiddendale Farm  Hiddendale Farm  Hiddendale Farm  Hiddendale Farm  NDSU Extension Service | Turtle Lake, ND |
| Keep it Local, Keep it Fresh: A Local Food Initiative for Eddy County and Beyond | Rachel Brazil  Jill Louteres | Independent Professional  Superintendent, New Rockford-Sheyenne School | New Rockford/  Sheyenne, ND |
| Live Well-Eat Well North Dakota | Sue Balcom | FARRMS | Medina, ND |
| BisMan Food Coop | Heidi Demars  Tyler Demars | BisMan Food Coop  BisMan Food Coop | Bismarck, ND |
| Impacting Local Food Policy in Grand Forks County | Molly Soeby  Caryl Lester | NDSU Extension Service  Townsquare Farmers Market | Grand Forks, ND |
| Local Foods Program for Native Americans in the Fargo Area | Jaclynn Davis Wallette | NDSU Extension Service | Fargo, ND |
| Extend & Enhance Farmer’s Market During Off-Season | Hampton Spencer  Cynthia Spencer | Nuday Farm | Fessenden, ND |
| United Tribes Technical College (UTTC) Winter Market | Jana Millner | UTTC | Bismarck, ND |
| Heart of Dakota Local Foods Leadership Wagon | Irene Graves | NDSU Extension Service | Washburn/ McLean County, ND  *Wagon traveled to various locations across central North Dakota.* |
| Promoting Local Foods through the Harvest Festival | Vaughn Hammond | Board of Directors, Buy Fresh, Buy Local Nebraska. Local Foods Promoter. | Nebraska |

**ROUND TWO: APPROVED PROJECTS**

In December of 2014, current and new participants were invited to apply for additional funding. Table 2 details the projects, participants, the organization(s) represented, and their geographic location. If the project took place, or will take place in another location, that is noted. These reflect projects received as of January 28, 2015. Current and potential participants were invited to submit applications until March 1, 2015.

**Table 2: January 2015 Leadership for Local Foods Participants & Projects**

|  |  |  |  |
| --- | --- | --- | --- |
| Project | Participants | Organization | Location |
| Small-Scale Grower Meeting Series | Ross Lockhart  Amber Lockhart | Heart & Soil Farm  Heart & Soil Farm | Grandin, ND  *Meetings: Fargo* |
| Farmers Showcase at Local Foods Economic Development Summit *(replaced Live Well-Eat Well North Dakota initially approved in Round 1)* | Sue Balcom  Ken Meter  Tyler Demars  Keith Knudson  Frank James  Dana Rieth | FARRMS  Crossroads Resource Center  Common Enterprises Development Corporation  Dakota Community College in Bottineau  Dakota Rural Action  Fresh Connect Food Hub | Medina, ND  *Conference: Medora, ND* |
| Moses Conference 2015 | Lori Martin  Kevin Martin | Roving Donkey Farm  Roving Donkey Farm | Bismarck, ND  *Conference: La Crosse, WI* |
| Moses Conference 2015 | Annie Carlson | Morning Joy Farm | Mercer, ND  *Conference: La Crosse, WI* |
| Heart of Dakota Local Foods Leadership Wagon | Irene Graves | NDSU Extension Service | Washburn/ McLean County, ND  *Wagon traveled to various locations across central North Dakota with Bottineau Community College Homecoming added for fall 2015.* |

*\*Note: The Round 1 approved projects are still involved in the program, and will continue to receive support and previously allocated funds through 2015.*

**WORKSHOP 2: BUILDING COMMUNITY & FOOD SAFETY**

When: March 6 & 7, 2014

Where: North Dakota Farmers Union (1415 12th Ave SE, Jamestown)

Length: March 6: 10 a.m. to 5 p.m.; March 7: 8 a.m. to 4 p.m.

Number of Attendees: 28

Major Topics Covered:

* Farm Food Safety/GAPS
* Implementing a Food Safety Plan
* Food Safety & State Regulations
* Distribution of Local Foods
* Farm to School Food Hub Project
* Farm to Restaurant
* Marketing in the Social Media Age: What Changes and What Remains the Same
* Build Your Story
* Social Media
* Farmers’ Market Marketing Plan
* Making it a Sustainable Business

**Workshop 2 Outcomes**

Of the 29 attendees, 8 completed a post conference Survey Monkey. Here is a summary of some of the questions asked and responses:

**Question: As a result of participating in this program:**

|  |  |  |
| --- | --- | --- |
| Response: | Yes | No |
| I have new ideas to strengthen local foods in my community. | 85.71%  6 | 14.29%  1 |
| I have more confidence in my ability to follow food safety standards and regulations. | 100%  7 | 0%  0 |
| I have new resources to successfully implement a food safety plan. | 85.71%  6 | 14.29%  1 |
| I have new ideas and tools related to social media and marketing. | 85.71%  6 | 14.29%  1 |
| I have new ideas to successfully share my story with key local foods stakeholders. | 85.71%  6 | 14.29%  1 |
| I have new ideas and tools to make my local foods project a sustainable business. | 85.71%  6 | 14.29% |

**Question: What do you feel was the most useful part of the program?**

Response 1: “Putting the planning stages together. Weeding out the unnecessary parts of the original plan and focusing on what I could do.”

Response 2: “How to use social media, and building awareness for food safety.”

**Question: Other Comments**  
Response 1: “This is the first workshop, and I mean first which I came away from feeling I really could do what the workshop prepared us for. It is a week later and I still feel “I can do this”.”

**WORKSHOP 3: SUCCESS STORIES AND FUNDING OPPORTUNITIES**

When: December 2, 2014

Where: North Dakota Farmers Union (1415 12th Ave SE, Jamestown)

Length: 10 a.m. to 4:30 p.m.

Number of Attendees: 30

Major Topics Covered:

* Leadership for Local Foods Participant Sharing
* Building A Food Coop
* Enlisting Non-Farmers for Success
* Networking for Success
* Resources & Funding Opportunities

**Workshop 3 Outcomes**

Of the 27 attendees, 9 completed a post conference Survey Monkey. Here is a summary of some of the questions asked and responses:

**Question: As a result of participating in this program:**

|  |  |  |
| --- | --- | --- |
| Response | Yes | No |
| I have new ideas to enlist people in my community to expand my market for local foods. | 100%  9 | 0%  0 |
| I am more aware of resources and funding opportunities at the local, state, and national level. | 100%  8 | 0%  0 |
| I have new ideas to strengthen local foods in my community. | 100%  9 | 0%  0 |

**Question: What information do you plan on using from this training and how do you plan to use it? (write-in responses)**

Responses 1: “As an Extension Agent, I plan to use the information from this training to get my own local foods project going in my county.”

Response 2: “Grant option with the USDA, improving SNAP experience at our market.”

Response 3: “Thinking about “education” in a broader sense and finding ways to share in creative and meaningful ways.”

**Question: What do you feel was the most useful part of the program? (write-in responses)**

Response 1: “I liked seeing what others are doing around the state and how I might use their ideas to add to my own. It was very useful to learn where and how to get funding for projects.”

Response 2: “I really enjoyed the various topics. What a great experience!”

Response 3: “Networking.”

Response 4: “The sharing of programs and projects.”

**PROJECT OUTCOMES**

**Project: Impacting Local Food Policy in Grand Forks County**

Initiative: Implement an Electronic Benefit Transfer (EBT) machine at the Town Square Farmers Market to accept Supplemental Nutrition Assistance Program (SNAP) benefits, credit and debit cards.

Outcome:

1. EBT Machine purchased and implemented in 2014
2. All vendors accept SNAP, credit and debit cards
3. $3,858 in total transactions for 2014

Click [here](https://prezi.com/v6hwbwc9uf-8/town-square-farmers-market/?utm_campaign=share&utm_medium=copy) to see more details about the EBT Machine at the Town Square Farmers Market.

**Project: Promoting Local Foods through the Harvest Festival**

Initiative: Eighteen neighbors in the Hawley neighborhood of Lincoln, NE dedicated their yard space to growing food (front and back yard) in 2014. They hosted the “Hawley Gathering” to sell the food, and showcase the growing and selling power in an urban environment.

Outcomes:

1. 400 people attended the Hawley Gathering in the fall of 2014 to purchase fresh, locally grown produce. All excess food went to the farmers market.
2. The event received great media attention, and sparked a Local Foods Dinner in Omaha. This event was reserved for 50 people, and a state senator asked to speak at the event regarding local foods.
3. This dinner was very popular and jump-started a series of local foods dinners that will take place across the state in 2015.