



going local {news}

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Sign up online for the 2014-15 Local Foods Directory

Calling all farmers markets and local foods producers - information is being gathered for the **2014-15 Local Foods Directory**. All participants in last year's directory should have received the 2014 form. However, if you did not receive it or you wish to be added as a new market/producer, please contact us as soon as possible. You can now submit your information online at: www.nd.gov/ndda/local-foods-directory

The deadline for submissions has been extended to March 14, 2014.

All local food producers, not just produce farmers, are encouraged to sign up. Also new this year, producers can list all places their products are sold. Producers are marketing beyond the farmers market, and consumers need to know all the places that they can purchase great locally-grown products.

Please contact Jamie Good at jgood@nd.gov or (701)328-2659 for any questions about the directory or for a copy of the submission form.



Hunger Free ND Garden Project gearing up for fifth year

Gardeners, growers and producers shared a lot of love in 2013, the fourth year of the Hunger Free North Dakota Garden Project. More than 90 tons (181,000 pounds) of produce were recorded as donated to food pantries, food shelves, and other charitable organizations throughout the state this past year. Donations recorded over the past four years have totaled more than 951,300 pounds.

The project is now gearing up for its fifth year. Anyone who grows vegetables and/or fruits is encouraged to plant a little extra this year to share with their neighbors in need. Growers can donate food to the organization of their choice. The North Dakota Department of Agriculture posts a list of food pantries that accept produce and share it with others. Updated each year, the list can be found at the www.nd.gov/ndda/program-info/local-foods-initiative/hunger-free-nd-garden-project

Growers with very large donations are encouraged to contact the project's main partner, the Great Plains Food Bank, at www.greatplainsfoodbank.org

Along with individual home gardeners, farmers market growers and large producers, groups such as FFA, 4-H, school, church-based and community organizations are all finding how growing and sharing food is helping to create connections and bring communities together. Please consider participating in 2014!

Is your community or project in the news?

Get the word out by sending the information to jgood@nd.gov. Or, share it on one of our networking communities:
www.facebook.com/goinglocalnorthdakota
[Tweet @NDlocalfoods](https://twitter.com/NDlocalfoods)
www.facebook.com/NDagriculture

NDFMGA/Local Foods Conference features home-grown foods

Plant grafting, labeling and booth display techniques were among the topics covered at the 2014 North Dakota Farmers Market and Growers Association Local Foods Conference, Feb. 14-15, at Minot's Grand Hotel.

The highlight of the conference was a talk by Mark Boen, who started Bluebird Gardens CSA a very carefully and intelligently planned sustainable vegetable operation of 150 acres near Fergus Falls, MN.

Of course, everyone enjoyed the specially-prepared meals. Thanks to all the producers and companies that helped out by bringing something local to the conference.

Friday Lunch

Soup: beets – Pam Anderson
Carrots – North Star Farms, Ilene & Marv Baker
Dill, parsley & basil - Gardendwellers Farm, Barry & Holly Rose Mawby
Crackers - Dr. Bopp's Flaxseed Crackers
Cheese - Pride Dairy
Ham - Cloverdale
Bread - Baker Boy
Potatoes in salad – Black Gold Farm
Dessert - Mikey's Country Candy

Friday Banquet

Potatoes – Cutbank Creek Produce, Ron & Peggy Walter
Beef – M&W Beef
Carrots – North Star Farms, Ilene & Marv Baker
Rosemary & oregano - Gardendwellers Farm, Barry & Holly Rose Mawby

Beet-red borscht warms conference hearts

Borscht was featured on the Friday lunch menu at the North Dakota Farmers Market and Growers Association and local foods conference. The hotel's chef and staff worked closely with planners to include North Dakota sourced products on the menu.

Borscht soup really is a food of champions! At about the same time that the local foods conference was happening, 70,000 gallons of borscht were being prepared for the participants and viewers at the 2014 Olympic Games in Sochi, Russia.

Borscht was brought to North Dakota by the Germans from Russia who settled the plains in the late 1800's. The star of the recipe is beets which give the soup its beautiful red color. Other ingredients typically include vegetables such as potatoes, tomatoes and whatever was available. The North Dakota State University Germans from Russia Heritage Collection features more history and several different borscht recipes at their website:

<http://library.ndsu.edu/grhc/foods/recipe/soupindex.html>

Bread - Baker Boy
Wine - Maple River Winery
Raspberry toppings - Patrie's Raspberries, Patti Patrie
Honey 'n' Chocolate topping – Honey Lovers, Inc., Delvin & Ann LaDuke
Ice cream & caramel sauce- Pride Dairy



Saturday Breakfast

Yogurt – Bessy's Best
Bread and doughnuts – Baker Boy

Saturday Lunch

Bacon bits – Cloverdale
Sour cream – Cass Clay Creamery

Breaks

Roasted sunflower snacks – Sun Opta
Coffee throughout the conference - Prairie Coffee Roasters



Specialty crop and Farm to School Grants available

Specialty crop grants

Specialty crop block grants are now available in North Dakota.

Specialty crops are defined as “fruits and vegetables, tree nuts, dried fruits, horticulture, and nursery crops (including floriculture).” Eligible plants must be intensively cultivated and used by people for food, medicinal purposes, and/or aesthetic gratification to be considered specialty crops.

Applicants should describe how their project potentially impacts and produces measurable outcomes for the specialty crop industry and/or the public.

Applications are due May 23, 2014.

More information and the application form are available on the North Dakota Department of Agriculture website at www.nd.gov/ndda/program/specialty-crop-block-grant-program or by contacting Emily Edlund at 701.328.2191 or edlund@nd.gov.

Farm to School Grants

The Farm to School Grant Program assists eligible entities in implementing Farm to School programs that improve access to local foods in eligible schools. USDA annually awards up to \$5 million in competitive grants for training, supporting operations, planning, purchasing equipment, developing school gardens, developing partnerships and implementing Farm to School programs.

Planning grants are intended for school districts or schools just starting to incorporate Farm to School program elements into their operations.

Implementation grants are intended for school districts or schools to further develop existing Farm to School initiatives.

Support Service grants are intended for state and local agencies, Native American tribal organizations, agricultural producers or groups of agricultural producers, and non-profit entities working with school districts or schools to further develop existing Farm to School initiatives and to provide broad reaching support services to Farm to School initiatives.

Applications are due at 11:59 p.m. ET, April 30, 2014. A 25 percent cash or in-kind match of the total project cost is required.

More information on Farm To School grants and application materials are available at www.fns.usda.gov/farmtoschool/fy-2015-farm-school-grant-program-funds-available

Changes to the USDA Farm Storage and Facility Loan Program

The 2014 Farm Bill contains positive changes affecting small and mid-sized, diversified farming operations.

One such change is to the Farm Storage and Facility Loan Program (FSFL). Previously only for, barns and bins, the program now includes cold storage and related equipment like wash and pack stations for fruit and vegetable producers, including CSAs. Producers are also now eligible for a waiver from the requirement that they carry crop insurance or NAP coverage when they apply for a FSFL loan.

For more information on the FSFL program, visit <http://www.fsa.usda.gov/FSA/webapp?area=home&subject=prsu&topic=fp>



What is a CSA storage share?

Many people use CSAs to get fresh, locally-grown produce throughout the summer. CSAs allow farmers and consumers to build strong relationships, beneficial to both parties. The consumer gets a steady supply of fresh locally grown produce throughout the growing season, while the farmer gets much needed capital to help with operational expenses.

So what happens after it freezes?

This is where storage shares come in. A storage share, just as the name implies, contains items that can be stored and consumed at a later date. Potatoes, squash and other storable fruits and veggies, canned and dehydrated fruits and vegetables, even grains, are just a few examples. The produce or products are kept in storage by the farmer and distributed to their customers during the non-growing months on a pre-determined schedule.

A storage share may or may not be a part of the normal growing season CSA share. For example, at the end of a growing season a farmer can evaluate the success of their crop and offer for sale to its current members a certain number of storage shares. The sale of those shares can provide the farmer with extra revenue when the growing season is over.

Storage shares are a great way for consumers to enjoy locally-grown produce long after the growing season is over if they do not have storage space of their own.

Note for producers: Check with your local health department first before bringing anything to market.

Join the North Dakota Farmers Market and Growers Association

Purpose

- Build farmers markets that connect producers and consumers.
- Develop marketing tools and strategies for producers and market managers.
- Increase consumer and producer awareness on the benefits of fresh, locally grown products.



Membership

Membership is open to all formally organized farmers markets and to individual growers who actively engage in direct marketing of locally grown or processed North Dakota products.

Farmers market managers are responsible for providing their vendors with NDFMGA member brochures detailing the benefits of NDFMGA. The association will provide the brochures to market managers once membership dues are received.

More information: www.ndfarmersmarkets.com or call Crystal 701-228-5649



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