

Wrap Up Notes

Thursday, November 7, 2013

College of the Siskiyou Life Science Room 1

29 Attendees

17 Event Evaluations

Welcome!

Introductions/Sponsor Acknowledgement

Survey Stats discussed

Blair Loftus – Q. is the data broken down by socio-economic terms?

Directed folks to the website where links to the data are now up.

Community Food Projects Shared by Community Members

Angelina Cook / Health and Nutrition Project in McCloud

Underlying key to nutrition is FRESH food

Connecting health care center for proactive response to higher costs of fresh food

Cooperation led to \$\$ grant with McCloud Healthcare Center

Wendy Crist / Earth Heart Farm School in Dunsmuir

Old hospital property for growing food

4 years of farming with 5-10 interns for physical help on a regular basis

Led to interest to get the property purchased, still under consideration

High Tunnel purchased to grow in winter months through help from Natural Resources Conservation Service in Yreka

Q. Are County FEES consistent for growing? How to learn more about that and reduce any costs for community growing

Kathleen Hitt / Siskiyou Land Trust (SLT) Garden Share Model

Linked with Shasta Commons group (volunteers) and are using a consensus model to garden

Property with landowner approval used for community gardening

Garden share – the group shares labor and responsibilities, rather than having individual plots

Monthly potlucks, roles clarification – 2 to a task so as not to overwhelm = built in support

SLT adopted the Garden Share project because of location next to middle school and library with an eye on connecting fresh food to school lunch programs

12 – 15 active people are ideal for this project

Need property ownership to have some control and grow programs. To date SLT has raised \$120,000 towards purchase

Draft land purchase agreement is in place

LOTS OF PLANNING

Q. Is there a risk assessment for the property owner and SLT?

Vicki Krueger / Scott Valley Community Projects

Farm Girls Group (20 members) meet monthly for support, sharing, potluck

Regular informal meetings generates projects

Members provide hands-on help for some projects

Ideas from Mary Jane's Farm Magazine <http://www.maryjanesfarm.org/>

Meet last Wed of the month at Family Resource Center in Fort Jones, no youth involved as yet

Westin A. Price Foundation – group that looks at raw milk benefits and issues . There is an active chapter in the Scott Valley. <http://www.westonaprice.org/>

Siskiyou Classic Canners and Food Preservation Group – A Facebook group

Highly utilized group that shares recipes, advice, sources of food

Shares information on growing unusual crops, like sweet potatoes.

Green tomatoes salsa!

Sweet potatoes

Learning opportunities – how to can dried beans

Connections with heirloom seeds and growing

Cottage Food Law

4 presentations

Diane Gularte / Dolce Fiore a Siskiyou County permitted Cottage Food business

Record keeping – more time than you think

Have integrity and honesty

Purchasing raw goods, expansion- resources –economic reality of the market

Purchasing local is difficult (Ashland /Medford for less expensive ingredients

“Leftovers” or not top quality pieces can become samples at markets – minimize waste, make it work for you

Costs: Cottage Food permit, well water testing costs, whether to carry insurance (she does), marketing, packaging

It's going to take longer than you think it will

Dina is her resource for what practices are acceptable, issues of acceptable source of food ingredients

Dina Elinson / Siskiyou County Environmental Health Division

Cottage Food Law is a state law with local enforcement

Q. In Siskiyou County, what happens if you leave the county you are registered in to sell in another county? Must check with the County of destination to see if permit is acceptable or transferable.

Next Steps – READ THE APPLICATION!

q. How many permits so far? 5 “A” 2 “B”

Q. Certify every year? Yearly inspection BY APPOINTMENT (no surprises) unlike public inspections unannounced

Q. If you are growing your own ingredients, what rules are there?

What is the definition of FOOD SOURCE?

(gray area, generally defined as a source with insurance or a wholesale license)

Nancy Swift, Paj Kane / JEDI Business Training

7 participants indicated they are already in business or interested in small business education related to specifically to food business

JEDI offers classes/workshops on site at your place or at College of the Siskiyous or JEDI's Mt. Shasta offices

11/21/13 Cottage Food Law workshop planned. Contact JEDI for more info

It's Your Business class – good brainstorming ground – Hands On (COS with remote locations option)

Make Your Money Work For You – another business training class

Other scheduled workshops:

Seminar for Service Professionals

Tax Planning for the Self Employed 11/18/13 FREE WEBINAR

Health Care Reform 12/13 – attendees wanted to know the benefits of taking this class

Defining Your Core Product 12/4/13

Resource mentioned - CA Farm Service Agency (Catherine Lewis)

Internet crowd sourced funding for startups? Kickstarter? JEDI is building information about how this works

Leslie Elorin / Local Food Markets in Siskiyou County

Local food is about community

Local food is needed and in demand

We know where local food comes from!

It's more than just a business opportunity

=food security

=economic development

=reduce waste and carbon footprint

=create human satisfaction – teach each other value

Match your gift with a community need

COMPLEMENTING – not COMPETITION (works way beyond just food topics!)

Markets currently available: Fairs-Churches-Clubs- Markets-Parties-Individuals, online

Make your own market -

Marketing is all about networking – direct connect = talk! Tell your story!

Community Supported Agriculture – CSA's – pay into costs of farming and growing in exchange for food

Web Your Efforts!!!

Do what you Love

Ask Questions and Dig!

GO FOR IT!!!!

Networking/Food Based Business Questions from the Event:

Where to start with JEDI?

Some attendees had worked with JEDI years ago, and don't know where to pick back up

Can we get a STATE CDFA rep here to answer questions and engage an audience?

How to establish an informal network for business resources/support group. One participant offered to share sources for labels, ingredients etc.

How to connect a business with land opportunities for a small grower?

Inventory opportunities – Asset Mapping Food Related opportunities for businesses

GNC PROJECT??

Are there, or can we establish, incentives and policies at a local regulatory level for growers?

What ever happened to the SCEDC map project to site farms, etc. for tourists and locals?

What about a local food market/co-op? More about CSA's?

Attendees want a face-to-face social forum for information exchange on a regular basis (quarterly)

GNC PROJECT??

Ideas for conversations between individuals:

Promote health and wellness

Grub Club in Yreka – organic gardening group based out of Nature's Kitchen Restaurant

Seeds to Soup – On Facebook: <https://www.facebook.com/seedst.soup?fref=ts>

Grass roots efforts to provide food, lodging etc. to people whose bottom lines are not being met.

Saturday free meal potluck style

Garden Project feeds the potluck dinners