

Local News

A North Dakota Department of Agriculture Initiative - Agriculture Commissioner Doug Goehring

December 5, 2009

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Bounty

- Tomatoes – 500 pounds
- Onions – 17 pounds
- Carrots – 2 pounds
- Pumpkins – 40 pumpkins
- Gourds – 19 gourds
- Peppers – 12 pounds
- Potatoes – 40 pounds
- Corn – 365 ears
- Zucchini – 145 pounds
- Radishes – 18 pounds
- Beans – 12 pounds
- Peas – 10 pounds
- Cucumbers – 31 pounds



Lenore Kuntz played an integral part in the creation of a school garden at the Youth Correctional Center in Mandan.

Youth Correctional Center in Mandan flourishes with help from Green and Growing Grant

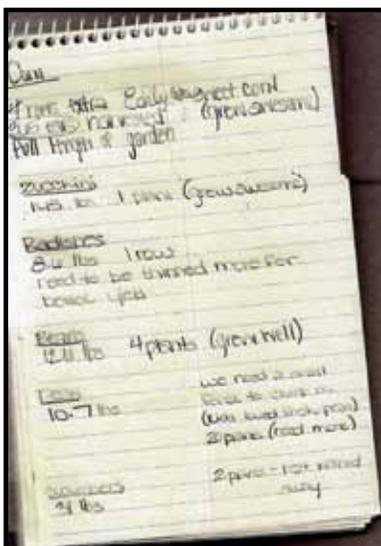
The Youth Correctional Center, west of Mandan, accepted seed money from a North Dakota Department of Agriculture Green and Growing School Garden Grant and cultivated a successful garden program this summer.

Lenore Kuntz applied for the grant which provided seeds for planting, a tomato slicer for preparing, and a fence to keep the deer away from the garden. With the assistance of the head cook Monika Cox, students not only learned to tend a garden, but also ate the produce they harvested.

Careful notes were taken by the staff and the school netted \$1,250 in produce. Peas and corn were the favorite vegetables, but students were also offered fried green tomatoes to taste. Next year's plans are to plant more of the most popular vegetable, which was peas, as well as building a trellis for them to climb.

Pages 4 and 5 have comments from the students, with photos of the garden from start to finish. The faces of the students are blurred and names were removed for confidentiality reasons.

(Continued on page 4 and 5)





Fargo garden efforts yield **big** returns

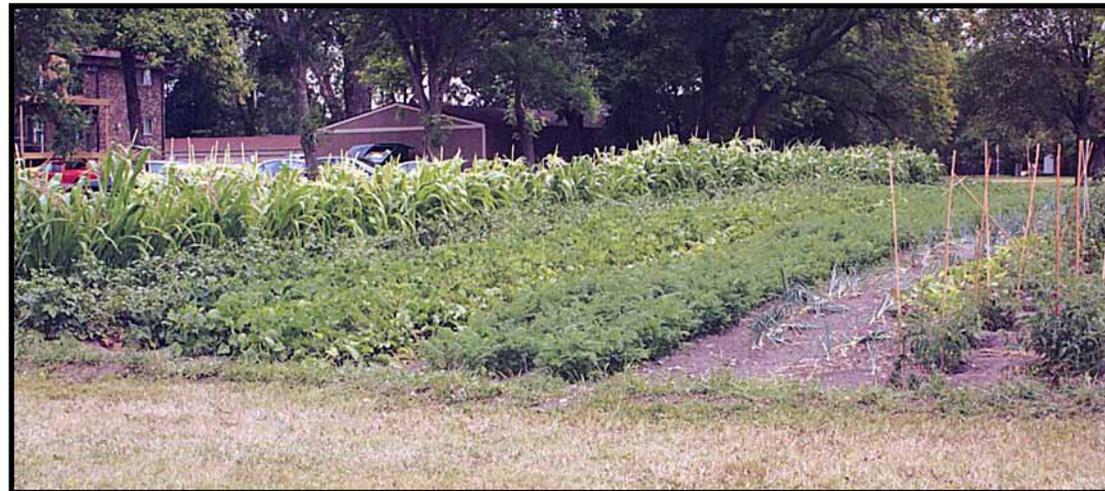
Members of two successful community gardens in Fargo recorded a bountiful harvest this fall and plan to expand the program in 2010.

Olivet Lutheran Church and First United Methodist joined forces in the “Growing Together Community Garden” and produced 4.7 tons of food with an estimated shopping value of \$18,000.

Jack Wood, a member of Olivet Lutheran, said he has always gardened, and one day found his efforts growing out of home garden into the community. But even he was surprised at the amount of produce harvested.

The “Growing Together” garden was planted with the refugee community in mind. It provided an outreach for the church and integrated the refugees into the community. In addition to working in the garden, child care was provided, and a meal was shared one night a week. Joining forces with First United Methodist Church provided more volunteers for transportation and meals.

Assisting with the project were Nola Storm, from the Fargo Adult Learning Center; and Rory Beil, from



the Cass-Clay Healthy Community Initiative. Storm works with New Americans in Fargo, and Beil promotes community gardens as part of his program.

Wood kept careful records and photos of the community garden. He estimated expenses for the two gardens were \$1,878. An estimate of the grocery store value of the produce was a whopping \$18,146. The produce was shared with 12 refugee families, the gardeners, New Life Center and the Daily Bread Program.

(Continued on page 3)

Growing Together Garden will be doubled next year

(Continued from page 2)

The Daily Bread program is sponsored by Lutheran Social Services and recovers unserved food from area restaurants, hotels, caterers, schools and hospitals and delivers to more than 35 charitable feeding programs. Local grocery stores also donate surplus fruits and vegetables, dairy and baked products for the program. The New Life Center is Fargo's oldest and largest rescue mission.

Moving towards future sustainability gardeners sold about \$800 worth of produce at a local farmers market.

Next year, the size of the garden will be doubled and volunteers and refugees will be able to have individual plots as well as assist with the community plot. A

market will be held when the garden starts producing about the middle of August to raise money in support of the project. Excess produce will continue to be donated to the charitable programs in Fargo.



The end of the "Growing Together Community Garden," - at least until next year when the size of the garden will double allowing families to garden their own plots.

LEARN MORE ABOUT COMMUNITY GARDENS

Nola Storm will be attending the North Dakota Farmers Market and Growers Association meeting and local foods conference in Jamestown in February. For updates on the conference Google [#goinglocalnd](#).

Gallatin Valley Farm to School local foods fundraiser a huge success

Tired of the chocolate bars and gift wrap sales that begin right about the time school starts?

Well, the Farm to School program in Gallatin Valley, Mont., tried an alternative to the usual school fundraiser. The new fundraiser supported local farms by selling "Made in Montana" products door to door.

Cereals, granola, lentils, barley, huckleberry jams, and winter produce such as garlic, potatoes and onions from various companies and farmers were offered for sale in place of the

standard chocolate candy.

The students were given the opportunity to work sorting and packing the produce. Making the acquaintance of some livestock as well gave the event an educational twist.

The project proved to be as profitable as the standard fundraiser. The money will be used for a sixth-grade trip to Yellowstone Park and an eighth-grade trip to Washington D.C.

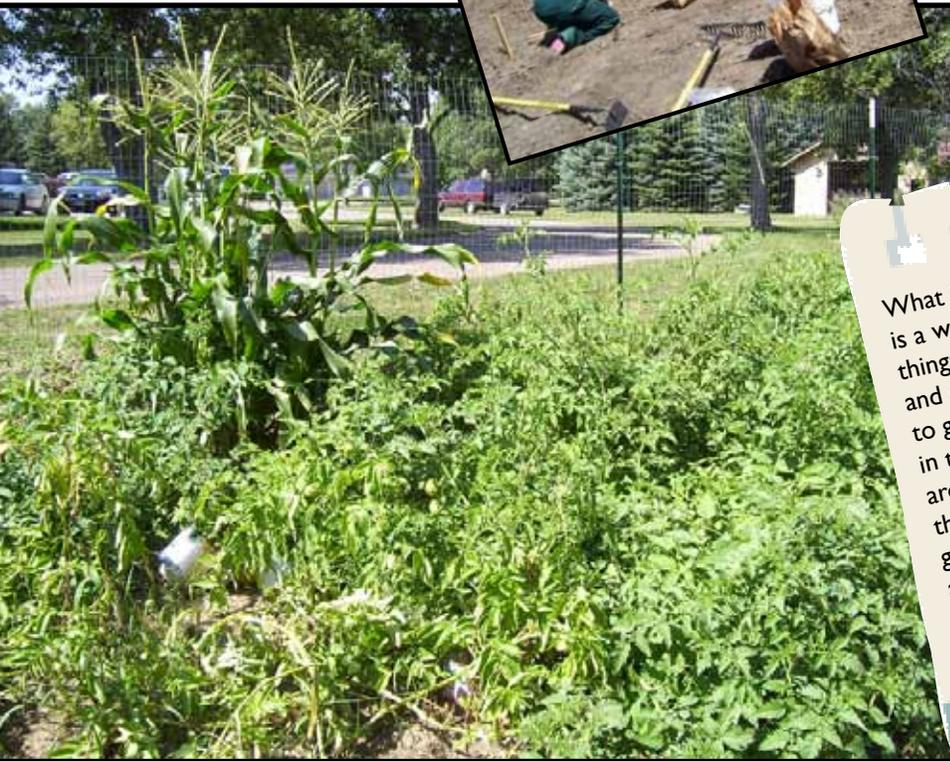
Read the complete story at <http://gvfarmtoschool.org/>





YCC garden in Mandan

Photos and comments provided by YCC staff



I wasn't here for the planting but I did learn that you can't grow certain vegetables because we live in a cold climate. The stuff you can grow is corn, Indian corn, potatoes, bell peppers, heads of lettuce, peas, tomatoes, and so on. Some of the stuff that you can't grow is bananas, oranges, and other foods that won't grow in a colder climate.

M.

It was a great experience! I loved being involved with learning new ways to plant and dig up different things. Things I didn't even know before, I know now. The garden is something! I definitely hope it continues and others are able to learn as much as I did.

B.T.

What I learned from gardening is that it takes patience and a lot of hard work. Gardening has helped me learn patience by waiting for the plants to grow. We grew Indian corn and regular corn, squash, potatoes, cucumbers, pumpkins, tomatoes, carrots, winter onions, lettuces, bell peppers, peas, gourds, cauliflower, and broccoli. They turned out pretty good. I love gardening. I was a very hard worker. I wanted to get done to see how everything worked out, and what did not work out so that I know what I needed to do to grow the crop appropriately the next time I want to plant it.

P.

What I learned is that the task of gardening is a wonderful experience that offers many things. I learned how to dig for potatoes and cut down corn stalks, I also managed to get a lot of exercise out of working in the garden. I learned that placing cans around the plants and rusting them helps the plant grow. I found that growing a garden is often helpful, providing fresh fruits and vegetables for schools. I feel from my knowledge that I can start a garden of my own someday.

C.L.

More YCC garden photos

(Continued from page 4)



Photos courtesy of YCC staff.



Lenore Kuntz (center) applied for the grant that afforded the YCC school to grow these tasty vegetables.





Tiny bites

USDA to buy more bonus foods

In an effort to assist American agriculture, the USDA will buy an additional \$82.6 million of meats and fruit this year.

The department intends to purchase \$50 million worth of pork, \$18.6 million worth of apples, \$12.2 million of tart cherries, and \$1.8 million of dried plums.

The commodities will be channeled to school meal and emergency food programs administered through USDA.

For details, visit the [USDA website](#).

Be involved with the movement

In case you haven't heard, the USDA has launched the "Know Your Farmer, Know Your Food" website at www.usda.gov/knowyourfarmer. Deputy Agriculture Secretary Kathleen Merrigan has also held two Facebook chats in an attempt to answer questions about the upcoming changes that may affect school lunch programs and other local foods issues.

Farmers market site upgrades usability

A newly upgraded Farmers Market Coalition (FMC) website made its online debut this month, strengthening the coalition's power to serve as a national hub for the exchange of farmers market best practices.

Of particular note, the new design of the Farmers Market Resource Library includes an assortment of features: users can rate and comment on entries, customize their searches, and submit their own documents, links, and videos to share with fellow market practitioners.

FMC invites market managers, state associations, service providers, and producers to take advantage of these usability improvements by submitting resources to share with their peers, inspiring innovation and excellence within the farmers market community. Find their site at: <http://farmersmarketcoalition.org/>.



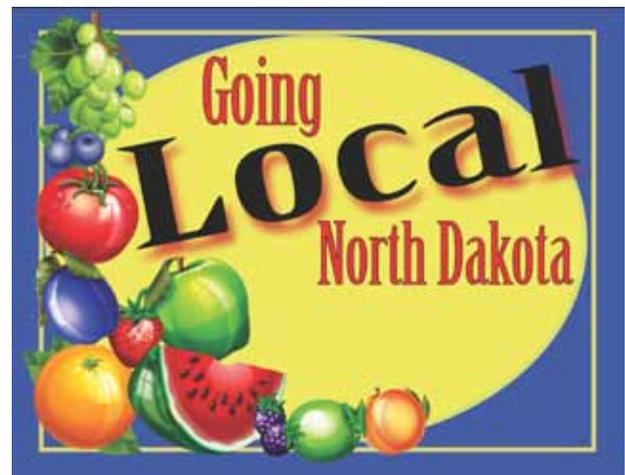
Women in Agriculture conference seeks proposals by January 7

The 2010 National Extension Women in Agriculture Educators Conference will bring together private and public sector educators, crop insurance agents, lenders, and other agricultural professionals involved in outreach education. Participants will share ongoing and emerging successful risk management education efforts directed toward women and their families involved in production agriculture.

Conference participants will learn about educational efforts which assist women producers to effectively manage financial, production, marketing, legal and human resource risks associated with their agribusinesses.

Concurrent session presentations are being solicited that highlight successful risk management education programming efforts, with an emphasize on programs geared towards women involved in production agriculture.

Poster exhibit topics may highlight successful women currently involved in agriculture programming efforts or other educational programs. Proposal submissions are due Jan. 7, 2010. More information can be found at the [Women in Agriculture](#) website.



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Conference updates, news, information and events... Log in today.

Dakota Grown

A local foods conference

February 19 and 20

Gladstone Inn - Jamestown

www.gladstoneinn.com



Register today... don't miss our keynote speaker and these informative workshops

Ken Meter

Crossroads Resource Center

Dakota Grown's keynote speaker is Ken Meter, executive director of Crossroads Resource Center in Minneapolis. Meter had a previous life as an independent journalist covering food and trade issues. His pioneering work on food systems and the economics of food makes him one of the top food system analysts in the U.S.



Meter's "Finding Food in Farm Country" studies galvanized local foods activity in 45 regions in 20 states, and in one Canadian province. An international leader in sustainability measurement, he directed the public process for the award-winning Minneapolis sustainability plan.

He also specializes in systems work, serving as an associate of Human Systems Dynamics Institute. You can learn more about his work at <http://www.crcworks.org/econ.html>

Follow us on Twitter with the hash tag #goinglocalnd

E-mail ssinner@nd.gov or suebalcom@nd.gov for more information or to register....

WORKSHOPS INCLUDE:

Organic Pest Control - *Ron Smith*

Rural Grocers Initiative - *David Procter*

Square Foot Gardening - *Betsey Smith*

Real Life Marketing of Local Foods - *Noreen Thomas*

Social Media & You - *Ms Marlo Miller, TrainND*

Volunteerism - Engaging your Community for the Long Term - *Denis Monplaisir, Medora Foundation*

Post Harvest Handling - *Sam Beattie, ISU Extension*

Permaculture - *Becky Schnabel*

GAP & Record Keeping - *Sam Beattie, ISU Extension*

Marketing in Today's Economy - *Annie Carlson*

The Case for Farm to School - *Sue Balcom and panel*

Agri-tourism in North Dakota - *Sara Otte Coleman, ND Tourism*

\$25 registration fee (meals included)

Pre-register today for the Dakota Grown Local Foods conference.

The general public is encouraged to attend Friday evening's dinner with Ken Meter and the viewing of "Fresh - the movie" even not attending the conference (Cost for dinner/movie \$25.)

Everyone attending the conference is encouraged to join us at the movies and and to stay afterward for the discussion.

SPACE IS LIMITED - so don't delay.



Is your community planning a local foods meeting or event?

Send your information to suebalcom@nd.gov
or visit our networking site at <http://goinglocalnd.ning.com>

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