



Fargo-Moorhead Metropolitan Council of Governments

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To: Cass Clay Food Commission
From: Cass Clay Food Partners
Fargo-Moorhead Metropolitan Council of Governments (Metro COG)
Date: September 8, 2017
RE: Cass Clay Food Commission Agenda and Correspondence

16th Meeting of the Cass Clay Food Commission

September 13, 2017 10:30 am – 12:00 pm
Location: Fargo City Commission Chambers

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| 10:30 am | 1. Welcome <ul style="list-style-type: none">a. Approve Order & Contents of the Overall Agendab. Review & Action on Minutes from May 10 & July 12, 2017
(Attachment 1a & 1b)c. Commission Check-In<ul style="list-style-type: none">i. Welcome to New Steering Committee Member,
Barb Witteman |
| 10:35 am | 2. Gleaning Blueprint Discussion & Vote for Approval (Attachment 2) – Adam Altenburg |
| 10:40 am | 3. Heart-n-Soul Community Cafe – Leola Daul |
| 10:50 am | 4. Cass Clay Food Partners: New Structure & Strategic Plan (Attachment 3) – Megan Myrdal |
| 11:25 am | 5. Discussion on City of Horace Representative to the Cass Clay Food Commission – Adam Altenburg |
| 11:30 am | 6. Public Comment Opportunity – Chair Rasmussen |
| 11:40 am | 7. Commission & Steering Committee Roundtable |
| 11:50 am | 8. Commission Action Steps <ul style="list-style-type: none">a. Food Access Surveyb. Next Meeting – November 8, 2017 |
| 12:00 pm | 9. Adjournment |

Cass Clay Food Commission meetings are taped and rebroadcast on cable channel TV Fargo 56 each Friday at 11:00 am. People with disabilities who plan to attend this meeting and need special accommodations should contact Savanna Leach at Metro COG at 701.232.3242. Please contact us at least 48 hours before the meeting to give our staff adequate time to make arrangements. Meeting minutes are available on the Cass Clay Food Partners website at www.cassclayfoodpartners.org and Metro COG's website at www.fmmetrocog.org.

A PLANNING ORGANIZATION SERVING

FARGO, WEST FARGO, HORACE, CASS COUNTY, NORTH DAKOTA AND MOORHEAD, DILWORTH, CLAY COUNTY, MINNESOTA

Attachment 1a

**14th Meeting of the
Cass Clay Food Commission
May 10th, 2017
Fargo Commission Chambers**

Members Present:

Arland Rasmussen, Cass County Commission, Chair
Mike Thorstad, West Fargo City Commission
Jenny Mongeau, Clay County Commission
Jim Aasness, Dilworth City Council
John Strand, Fargo City Commission
Jon Evert, At-Large Member
Mindy Grant, At-Large Member
Chris Olson, At-Large Member
Kayla Pridmore, At-Large Member
Dana Rieth, At-Large Member

Members Absent:

Heidi Durand, Moorhead City Council

Others Present:

Megan Myrdal, Project Coordinator
Kim Lipetzky, Fargo Cass Public Health
Hali Durand, Cass County Planning
Rita Ussatis, North Dakota State University Extension Agent – Cass County
Abby Gold, Cass Clay Food Systems Initiative
Joleen Baker, Cass Clay Food Systems Initiative
Adam Altenburg, Fargo-Moorhead Metropolitan Council of Governments

Chair Rasmussen called the meeting to order at 10:30 AM.

1(a). Approve Order and Contents of the Overall Agenda

A motion to approve the order and contents of the overall agenda was made by Mr. Evert and seconded by Mr. Aasness. The motion was voted on and unanimously approved.

1(b). Review and Action on Minutes from March 8, 2017

A motion to approve the minutes was made by Ms. Mongeau and seconded by Mr. Thorstad. The motion was voted on and unanimously approved.

1(c). Commission Check-In

Chair Rasmussen informed the Commission that members would have an opportunity to give an update on any news or events happening in the community.

Ms. Lipetzky stated that the One Vegetable One Community (OVOC) program, a partnership between the University of Minnesota, Fargo Cass Public Health, Clay County Public Health, and the Cass Clay Healthy People Initiative, is now in its fifth year. She explained that OVOC uses the distribution of an annually selected vegetable to unite the Fargo-Moorhead community in a discussion about food and nutrition. She stated that kale has been selected for 2017 and that

starter packets include seeds, growing information, facts about cooking, and nutritional value. She explained that there is also a Facebook page where people can find more information.

Ms. Gold stated that all 115 plots had been rented out at Probstfield Farm and that 80 gardeners were involved in its community gardening operations.

Ms. Baker informed the Commission that she had recently been hired as the Produce Manager for the new Prairie Roots Co-op in downtown Fargo.

Mr. Olson stated that the next Heart-n-Soul Community Café would be on May 14 at Josie's Corner.

Mr. Strand provided the Commission information on the latest discussions on urban chickens following ordinance readings on the issue in Fargo.

Ms. Myrdal informed the Commission on recent events and happenings including Terra Madre at Trollwood Center for Performing Arts in April, which had over 1,000 attendees. She also indicated that Peter Schultz, who presented at the Commission in March, would be transforming his front yard into a community orchard and that people were encouraged to visit to learn more about best practices in front yard gardening.

2. Approve Appointment of New At-Large Member – Kayla Pridmore

Mr. Altenburg explained that, in March, Stephanie Reynolds signaled she would be stepping down from the Commission to focus on Clay County Solid Waste's conversion to single-sort recycling. He explained that the Steering Committee reviewed at-large member applicants on-file and ranked each candidate according to expertise, how they would fill potential gaps as they relate to food systems issues, time commitment, and advocacy.

Mr. Altenburg stated that with the completion of this process, the Steering Committee recommends the appointment of Kayla Pridmore as new at-large member to the Commission.

A motion to approve the the appointment of Kayla Pridmore to the Commission was made by Ms. Mongeau and seconded by Mr. Aasness. The motion was voted on and unanimously approved.

3. Residential Gardening Blueprint Discussion & Vote for Approval

Chair Rasmussen asked Ms. Baker if there were any updates or revisions made to the residential gardening blueprint. Ms. Baker informed the Commission that she included additional information on soil conservation districts in Cass and Clay Counties for residents interested in establishing pollinator habitats.

A motion to approve the residential gardening blueprint was made by Mr. Evert and seconded by Ms. Mongeau. The motion was voted on and unanimously approved.

4. Issue Brief: Food & Real Estate

Ms. Myrdal informed the Commission that, based on discussions at the prior meeting involving residential growing, two issue briefs that had been prepared: one from a real estate and development perspective, and the other focusing on urban agriculture for apartment living. She stated that much of the Steering Committee's research came from the Urban Land Institute and its report *Cultivating Development – Trends and Opportunities at the Intersection of Food and Real Estate*.

Ms. Myrdal informed the Commission that there were several different types of food real estate developments. She explained that agrihoods are single-family, multifamily, or mixed-use communities built with a working farm as a focus. She stated that food-centric residential development are single-family or multifamily developments built around community gardens or restaurants that have a strong food identity. She explained that next-generation urban markets are food halls that employ innovative food sourcing concepts to encourage food entrepreneurship and support other components of mixed-use developments. She stated that food-centered retail and mixed-use developments are projects with restaurants and food stores as central development components. She explained that food hubs and culinary incubators serve as regional processing and distribution centers that give food-based entrepreneurs access to commercial kitchens and retail and institutional customers. She concluded by explaining that different types of innovations and innovators encompass policies, approaches, and investors that promote sustainability, healthy food access, and economic development.

Ms. Myrdal stated that benefits for food-related real estate developments include: opportunities to create a sense of attachment to development projects, establishing a unique community identity, and fostering stronger community social ties, as well as increasing access to healthy food options, incorporating amenities such as wellness clinics and food co-ops, and providing nutrition and cooking education programs. She explained that these types of developments may also help to attract and retain new residents to the Fargo-Moorhead area, which currently has a worker shortage and approximately 4,000 to 4,500 open jobs.

Ms. Myrdal further explained that food-related developments also help to preserve farmland, which increases food security and community resilience. She also stated that food-centric real estate projects create the ability to grow, produce and distribute, and dispose of foods in smaller geographic areas, which helps address issues such as food waste, climate change, and environment stresses.

Ms. Myrdal described several examples of food real estate projects in the United States including: Serenbe in Chattahoochee Hills, Georgia; Agritopia in Phoenix, Arizona; Oxbow Public Market in Napa, California; Via Verde in South Bronx, New York; and Summers Corner in Summerville, South Carolina.

Ms. Baker provided the Commission information on apartment living and urban agriculture in the Fargo-Moorhead area. She explained that there are over 42,000 renter households in the area, with over 24,000 in Fargo alone, and that these numbers represent a number of people without easy access to grow their own food if they were to choose to do so. She explained that there are ten community gardens in the area that do provide gardening outlets and that many promote shared space, partnership, and community.

Ms. Baker provided examples of urban residences and apartments designed around urban agriculture including Urby in Staten Island, New York; Stack House in Seattle, Washington; and The Plant in Toronto, Ontario.

Mr. Strand stated that these were intriguing concepts and that he would like to see someone approach developers to see what their initial thoughts would be on incorporating food-centric concepts in residential developments in the area.

Ms. Gold iterated that the soil in the Red River Valley is some of the most fertile in the world and that it would be good to take steps to preserve agriculturally-productive land in the metro area.

5a. Education: Gleaning

Michelle Gleason and Anna Johnson provided the Commission information and education on gleaning practices.

Ms. Johnson stated that both the EPA and USDA have definitions for gleaning which include the collection of crops from fields that have already been mechanically harvested or the act of collecting excess fresh foods from farms, gardens, farmers markets, grocers, restaurants, and other sources. She explained that the general process for gleaning typically include donors providing information on estimated harvest times and yields, volunteers signing up and completing liability waivers, and transportation coordination.

Ms. Johnson explained that gleaning is important because it prevents food waste, in which up to 40 percent of food in the United States is uneaten; and food insecurity, which affects 9.6 percent of residents in Cass County and 15.4 percent of residents nation-wide. She stated that food recovery can come from field gleaning, wholesale produce salvage, perishable and prepared food rescue, and non-perishable food donations. She added that there are very few regulations that address gleaning in North Dakota.

Ms. Johnson stated that the benefits of gleaning include increased consumption of local foods, reduction of food waste, increased physical activity, reduction of greenhouse gases, and improved access to healthy foods. She explained that risks do include potential injuries to volunteers, damage to private property, and food safety violations.

Mr. Strand asked whether hunting could be considered as part of gleaning practices. Ms. Johnson replied that she was unsure whether other parts of the country have integrated excess field game in gleaning practices. Ms. Gleason responded that food safety would be the most important component of any potential field game gleaning. Ms. Lipetzky stated that field game is required to be processed in a licensed facility in North Dakota. Mr. Strand that very few licensed processors exist in rural areas, which would have an impact on facilitating distribution of field game to others. Ms. Myrdal stated that the North Dakota Game and Fish Department has a Sportsmen Against Hunger chapter that raises money for processing of donated deer and goose meat, and coordinates distribution to food pantries in the state. She further stated that the Minnesota Department of Natural Resources has information on what types of game meat can and cannot be donated and how that can be processed safely.

Ms. Gleason provided several examples of gleaning operations in the United States including: Harvest Sacramento in California, Second Harvest Heartland in St. Paul, and the Society of St. Andrew with locations in nine states throughout the south. She explained that produce in demand in North Dakota includes: beans, beets, carrots, cucumbers, onions, peas, peppers, tomatoes, and watermelon. She concluded with a list of food donation sites in Cass and Clay Counties, as well as barriers to success for gleaning operations such as: short harvest seasons, weather, reliance on volunteers and donors, funding for tools, transportation costs, and organization.

Mr. Evert asked how the gleaning barriers to success were determined. Ms. Gleason responded that it came from other gleaning operations' websites, along with considering factors that would be applicable to North Dakota and Minnesota.

5b. Gleaning Blueprint

Ms. Baker informed the Commission that the Steering Committee had developed a new urban agriculture blueprint examining gleaning. She stated that gleaning networks have sprung up around the country in rural and urban areas to help increase food access and reduce the impact

of food deserts in communities. She explained that gleaning is one of the most efficient ways to reduce food waste, second only to source reduction. She stated that volunteers and donors involved in gleaning operations are protected by the Bill Emerson Good Samaritan Food Donation Act, which encourages food donation by protecting donors from liability when donating to a non-profit for distribution to individuals in need. She explained that, because of this act, there are currently not many regulations at the state or local level.

Ms. Baker explained that tax incentives such as the PATH Act exist for farms and businesses to encourage food donation. She stated that this includes enhanced tax donations, increased charitable contribution caps, and defining a fair market value for food. She explained that other food policy councils have begun to develop their own policies and incentives.

Ms. Baker explained the framework for evaluating gleaning including health, environment, social, and economic aspects. She explained several benefits of gleaning include greater access to locally produced foods, a reduction in greenhouse gasses produced in food transportation, a reduction in food waste, creating places for people to connect through an organized volunteer network, and tax incentives for farmers and businesses. She explained that concerns include the risk of foodborne illnesses, risk of injury to volunteers, potential for damage to private property, and potential loss of revenue for farms and businesses because of donations.

5c. Community Perspective

Ms. Myrdal informed the Commission of three speakers were asked to comment on gleaning: Nancy Carriveau of the Great Plains Food Bank, Leola Daul of Heart-n-Soul Community Cafe, and Kayla Pridmore of Woodchuck Community Farm.

5c(i). Great Plains Food Bank

Nancy Carriveau, Food Resource Manager for the Great Plains Food Bank, provided the Commission information on its organization and its programs and partner network in North Dakota and Clay County, Minnesota.

Ms. Carriveau stated that the Great Plains Food Bank is a member of Feeding America, the nation's leading hunger-relief charity, with over 200 food banks nationwide. She explained that the organization serves as a distribution center that can handle bulk food donations and can distribute it quickly and efficiently through use of its three refrigerated semi-trucks. She stated that Great Plains Food Bank also works with the Farm to Food Shelf program in Minnesota which reimburses growers and processors for produce that would otherwise go unharvested or be discarded.

Ms. Carriveau explained that the food bank mostly receives non-perishable items but is striving to increase the amount of fresh produce it takes in. She stated that in 2016, she worked with community service organizations such as the Boy Scouts to assist in gleaning efforts on area farms where growers had extra produce but limited amounts of time to harvest. She explained that a number of growers began expressing interest in gleaning efforts as word-of-mouth traveled about the Great Plains Food Bank's work. She stated that in 2017, she has worked to develop a strategic process that better matches volunteers with potential gleaning operations.

5c(ii). Heart-n-Soul Community Cafe

Leola Daul explained that the Heart-n-Soul Community Café became interested in gleaning as a way to help get excess food out of the field, foster community connections by going out to farms, and ultimately helping those who may be food insecure in the metro area. She stated that neighborhood associations could be looked at as a potential source for volunteers for

future gleaning projects. She explained that gleaning efforts could be tied into future cooking and basic food preparation education.

5c(iii). Woodchuck Community Farm

Kayla Pridmore stated that it has been a goal of Woodchuck Community Farm to not waste food but has faced barriers when they do not have time to harvest all of their produce. She explained that the partnership between the Great Plains Food Bank and Heart-n-Soul Community Café has helped reduce food waste and explained that she could envision future partnerships with other growers in the area.

6. Fargo South DECA Students Food Waste Presentation

Abbie Sherva and Drew Brown of Fargo South High provided the Commission information on their research on food waste.

Mr. Brown stated that 40 percent of food in the United States is wasted, and that food waste is apparent in every part of the food system from agriculture, processing and distribution, retail, food service, and households.

Ms. Sherva explained that food waste has impacts on economics, ethics, and the environment. She stated one in seven people in the United States is food secure, even as Americans throw away \$165 billion worth of food each year. She further explained that food waste has impacts on land effects, water consumption, energy consumption, and greenhouse gas emissions.

Mr. Brown explained that they tracked student food waste during a one-week period and found that, on average, households wasted 9.2 lbs of food. He stated that this food waste represented approximately 6,226 calories.

Ms. Sherva informed the Commission that the USDA has a goal of reducing food waste by 50 percent by 2030, and that some communities are setting their own goals and targets. She explained that one method for reducing food waste could include a citywide education campaign through radio, digital, and print advertising. She stated that similar campaigns in Great Britain, including Love Food Hate Waste, reduced food waste by 35 percent. Mr. Brown also advocated for changes in schools including extended lunch periods, renaming foods, share tables, and increased student awareness. Ms. Sherva concluded that other solutions include city composting, rewards for businesses who use locally grown food, and incentives for farmers to harvest and sell 'ugly foods'.

Ms. Reith informed the Commission that the West Fargo School District has begun instituting share tables in cafeterias where students can donate unwanted or uneaten food to hungry classmates. She stated that four schools currently have share tables, with hopes of expanding to all 17 West Fargo schools during the 2017-2018 school year. She explained that efforts had been made to normalize share tables so that students don't feel self-consciousness about taking extra food if they need it. She stated that the program was approved by the county health inspector and that the district made a plan for how it would discard shared food after each school lunch period.

7. Public Comment Opportunity

Chair Rasmussen informed the Commission that time would be allotted for public comments.

Verna Kragnes, FARRMS and Growing Together, informed the Commission of additional local examples of food real estate developments including: Troy Gardens in Madison, Wisconsin; Fields of St. Croix in Stillwater, Minnesota; and Prairie Crossing in Grayslake, Illinois. She stated that any potential project should ensure that there is housing on-site for farmers and growers, as well as the infrastructure

needed for storage and preparation. She further stated that the Land Trust Alliance has additional educational resources.

8. Commission and Steering Committee Roundtable

Chair Rasmussen asked for the Commission and the steering committee to share any additional updates.

No additional comments were made.

9. Commission Action Steps

Ms. Myrdal asked Commissioners to complete a brief survey regarding issues that have been discussed, the importance of food and agricultural issues, and readiness to address issues included in blueprint documents.

Chair Rasmussen clarified that the next meeting would be held on July 12, 2017.

Chair Rasmussen adjourned the meeting at 11:59 AM.

Attachment 1b

**15th Meeting of the
Cass Clay Food Commission
July 12th, 2017
Fargo Commission Chambers**

Members Present:

Arland Rasmussen, Cass County Commission, Chair
Mike Thorstad, West Fargo City Commission
Jim Aasness, Dilworth City Council
Heidi Durand, Moorhead City Council
Mindy Grant, At-Large Member

Members Absent:

Jenny Mongeau, Clay County Commission
John Strand, Fargo City Commission
Jon Evert, At-Large Member
Chris Olson, At-Large Member
Kayla Pridmore, At-Large Member
Dana Rieth, At-Large Member

Others Present:

Kim Lipetzky, Fargo Cass Public Health
Gina Nolte, Clay County Public Health
Hali Durand, Cass County Planning
Noelle Harden, University of Minnesota Extension
Nikki Johnson, Joint University of Minnesota/North Dakota State University Extension Educator
Rita Ussatis, North Dakota State University Extension Agent – Cass County
Abby Gold, Cass Clay Food Systems Initiative
Deb Haugen, Cass Clay Food Systems Initiative
Adam Altenburg, Fargo-Moorhead Metropolitan Council of Governments

A quorum was not present at the meeting. Non-actionable items were presented as information to the Commission and no action was taken on any items.

1(a). Approve Order and Contents of the Overall Agenda

A motion to approve the order and contents of the agenda was made by Mr. Aasness and seconded by Ms. Durand. The motion was voted on and unanimously approved.

1(b). Review and Action on Minutes from May 10, 2017

No action was taken.

1(c). Commission Check-In

Chair Rasmussen informed the Commission that members would have an opportunity to give an update on any news or events happening in the community.

Ms. Johnson stated that the One Vegetable One Community (OVOC) program distributed 1,300 packets of seeds in the Fargo-Moorhead area. She explained that the starter packets, which included kale seeds, growing information, and facts about cooking, were available at libraries,

public health, WIC offices, and local area coffee shops. She asked that any Commission members who were growing kale to consider sharing their pictures on the OVOC Facebook page.

Ms. Nolte explained that she had just handed out the 2017-2018 Minnesota Grown Directory for farmers markets, CSA farms, pumpkin patches, wineries, and Christmas tree farms. She stated that additional copies were available through Clay County Public Health.

Mr. Aasness informed the Commission that the Whistle Stop Park Farmers Market was now open every Thursday from 3:00 to 7:00 PM in Dilworth.

Ms. Grant stated that, despite the dry weather, the community gardens with Growing Together were doing well. She stated that Growing Together would be holding gardening training sessions and that more information could be found on their Facebook page.

Hali Durand explained that the Orchard Glen Park project, a partnership project between Audubon Dakota and the Fargo Parks District, received matching funding from the Outdoor Heritage Fund for community orchard restoration, buckthorn removal, trail development, and additional maintenance needs.

Ms. Gold stated that the Norther Plains Sustainable Agriculture Society (NPSAS) was hosting a pollinator seminar 'Bringing Back Pollinators to our Gardens and Farms' that evening from 6:00 to 9:00 PM at the Baymont Inn. She stated that the event was free and open to the public.

Ms. Ussatis informed the Commission that Cass County Extension would be holding canning and food preservation workshops on August 15 and 16 at the Cass County Annex in the Bison Meeting Room.

Heidi Durand stated that the Moorhead City Council would be hearing from Ms. Myrdal and Mr. Altenburg at the Committee of the Whole meeting on August 28.

Ms. Harden explained that the Minnesota Food Charter would be holding a series of events in Minnesota to help advance Food Charter strategies. She explained that a regional Food Charter in Action event would be held in Moorhead in November and that Commission members interested in helping out could email her.

2. Gleaning Blueprint Discussion and Vote for Approval

No action was taken.

3. Prairie Roots Food Co-op

Jodi Regan provided the Commission information about the new Prairie Roots Co-op.

Ms. Regan stated that the idea to start a food co-op in the Fargo-Moorhead area began in 2010. She explained that a co-op is owned and democratically governed by its members, people who either purchase its products or services or are employed by the business. She iterated that each member owns an equal share and that this entitles a member to one vote in matters such as profit distribution and selecting the Board of Directors.

Ms. Regan explained that Prairie Roots was incorporated in 2011 and that an online market ran from 2013 to 2014. She stated that after 2014, online market efforts were pushed aside to focus on a brick-and-mortar location in the community. She explained that in 2016, Kurt Kopperud was selected as the store's general manager and that the site of the former Mathison's building

on NP Avenue was selected as the location for the new store. She stated that the store had its soft opening on July 5 and that an official grand opening was scheduled for late August.

Ms. Regan provided highlights on what can be found inside the store including: local produce from 55 providers, bulk goods, a hot food and salad bar along with assorted ready-to-eat items, and kombucha on tap. She stated that the co-op is proud to offer double SNAP benefits by providing \$20 gift cards when people first use their EBT cards at the store. She explained that Prairie Roots was looking for additional local partners to help sustain double SNAP benefits beyond the initial \$5,000 pilot program. She also informed the Commission that Prairie Roots and Essentia Health sponsored 10 memberships for low-income/disadvantaged community members and was looking to sponsor additional memberships through partnerships with local and area affiliates. Ms. Regan also promoted the co-op's community room that can be used for workshops and other events.

Ms. Regan explained that the co-op has a positive economic impact on the region including the creation of 35 new jobs and helping to support 75 local and regional producers. She stated that the starting wage at Prairie Roots is \$12 an hour and that they strive to provide livable wages to their workers. She provided a statistic that stated that for every \$1,000 spent at a co-op, \$1,604 is generated in the local economy. She also stressed that the co-op is focused on sustainability through composting and recycling efforts and by promoting reusable containers and providing real plates and silverware to help limit the need for disposable food packaging.

Ms. Grant asked if sponsored memberships were extended to producers as well. Ms. Regan responded that Prairie Roots would consider producers for sponsored memberships and that organizations could also apply to be members.

Ms. Johnson asked if the co-op had been in contact with local extension agents about SNAP benefits. Ms. Regan stated that Kaye Kirsch, membership and marketing consultant for Prairie Roots, has taken the lead on that and was unsure if she had coordinated with extension. Ms. Johnson said that agents in both North Dakota and Minnesota are available to assist on SNAP opportunities for businesses.

Mr. Thorstad asked a clarifying question on whether you need to be a member to shop at the co-op. Ms. Regan answered that people do not need to be members to buy items. She stated that members are able to receive sales discounts on some advertised items throughout the store. She iterated that lifetime memberships are a one-time \$300 fee and there are no additional annual costs.

Chair Rasmussen asked how big the community room was. Ms. Regan answered that the room can hold 25 people, with seating for 15 to 20 people at a time.

4. Commission Survey and One-on-One Conversation Results

Mr. Altenburg presented the results of a May survey completed by Commissioners about their views and knowledge of the Cass Clay Food Commission. He shared that, overall, Commissioners stated that their understanding of food and urban agricultural issues and practices has increased since the Commission began in 2015. He noted that, with regard to the blueprints developed, Commissioners were about evenly split on whether they thought their jurisdictions were ready to adopt one or more of the ideas.

Mr. Altenburg explained that members of the Steering Committee had recently sat down with each Commissioner for a series of one-on-one meetings. He stated that several takeaways from these meetings are that the blueprints are valuable tools and should continue to be shared with

jurisdictions. He noted that Commissioners valued the educational component of the Food Commission and that, when it came to moving from planning and education to action and implementation, it should be driven by community members rather than Commissioners themselves. He also stated that Commissioners believed it was important to involve youth and minority groups in the Commission and its activities.

Mr. Altenburg explained several themes that could be considered in future blueprint topics or Commission activities including: how to better address hunger, food skills and food preparation, combating food waste, looking at food access in low-income and rural areas, SNAP/WIC education, looking at potential farmland preservation needs, agritourism, and pollinator health.

Mr. Altenburg stated that, since 2015, the Commission has relied on the Metropolitan Food Systems Plan and its six action steps to increase the support for the local food system as well as address potential local food production and distribution issues. He explained that two action steps, the development of the Food Commission and studying best practices related to urban agriculture, have already been completed or examined thoroughly.

Mr. Altenburg explained that there are four additional action steps the Commission could examine more closely. He explained that one action step, economic development, includes the potential for supporting corner store initiatives that connect small farmers with convenience stores, as well as support for a local food hub which manages food products from local and regional producers for wholesale or institutional demand. He stated that a second step, food access, could look more at how better to support and promote charitable food programs which encourage healthy foods, as well as food service guidelines that align with the Dietary Guidelines for Americans in Public Institutions. He described a third step, food infrastructure, could include evaluating permanent locations for farmers markets, increasing food-processing capacity in the Fargo-Moorhead area, improving aggregation of local food to increase distribution efficiency and access to volume consumers, and establishing annual updates to the Metropolitan Food Systems Plan. He concluded with a fourth step, outreach and education, including the development of a marketing plan to increase knowledge about local food benefits, integrating food in school programs and curriculums, and education on food safety, as well as gardening, handling, preparation, and preservation classes.

Mr. Altenburg concluded that it was the Steering Committee's recommendation that the Commission begin to focus on food access issues that may be impacting the area. He stated that some potential blueprint or discussion topics in the future may include: looking at rural grocery store needs, healthy corner store initiatives, updating the area's food desert map that show places with less access to affordable, healthy foods, potentially looking at food source proximity to schools and the relationship between fast-food restaurants near schools and obesity, mobile food markets, SNAP/EBT acceptance, and healthy food guidelines for public places.

5. Cass Clay Food Partners: New Structure and Strategic Plan

Ms. Lipetzky stated that, with the changes seen in food systems issues in the community and the expanded opportunities to grow, sell, and purchase locally grown food, it was an opportune time to review and restructure of the Cass Clay Food Systems Initiative (CCFSI). She explained that the key benefit of this new structure would allow more people to become involved in food systems considerations through grassroots efforts and networking opportunities.

She explained that a more formal presentation would occur at the Commission meeting in September but that Commission members could review the restructure outline presented in their packet materials. She stated that the new structure and strategic plan would first be presented to the six major jurisdictions in the coming weeks, along with a general update of the

Commission's activities since 2015, to see if any of the cities or counties had additional comments.

6. Case Study: Backyard Chickens in Fargo

Ms. Lipetzky shared the process of the City of Fargo's adoption of a backyard chicken ordinance.

Ms. Lipetzky began by explaining that, when the Commission began researching issues related to urban agriculture, the purpose was to help create policy documents that begin to provide some of the guidelines and background education should jurisdictions decide to move forward with different topic areas. She stated that, in order to better document the process of how an issue successfully moved forward from blueprint to ordinance, the steering committee developed a case study on the City of Fargo's backyard chicken ordinance. She explained that this study was intended to provide guidance to members of the community in bringing forth additional issues in their respective jurisdictions.

Ms. Lipetzky explained that the issue of backyard chickens had a bit of history with the City of Fargo and that the city was ready to resolve it. She stated that one of the guiding principles for Go2030, the current comprehensive plan for the city, is increasing access to healthy food and working to strengthen the local food system. She stated that prior negative media coverage had forced the city to consider how best to address the issue.

Ms. Lipetzky stated that their first step was to meet with city commissioners individually to gauge their support of the issue and provide them education and answer any questions they might have had. She explained that this process helped when moving to the next step by filing an official request with the Fargo City Commission to work with the city attorney to enlist their help in drafting an ordinance. She stated the Fargo City Commission approved this request in November 2016.

Ms. Lipetzky explained that, from November 2016 to April 2017, city staff worked on the language of an ordinance draft using the backyard chicken keeping blueprint as well as researching examples of other ordinances and additional assistance from the University of Minnesota and Cass County Extension. She stated that another key component was public input, including posting the draft ordinance on letseatlocal.org as well as holding an open house in March 2017 to provide education, review the draft ordinance, and allow opportunity for discussion and input.

Ms. Lipetzky stated that she conducted numerous media interviews and stories to provide factual, neutral information on the issue. She shared that, overall, the media interviews were positive and important for the success of the ordinance. She explained that the proposed draft ordinance was brought to the Fargo City Commission for a first meeting and public hearing on April 10. She stated that the ordinance was approved as written at that meeting, with subsequent approvals on April 24 and May 8.

7. Public Comment Opportunity

Chair Rasmussen informed the Commission that time would be allotted for public comments.

Mara Solberg, Solberg Farms, informed the Commission that Green Riders, a cycling group that travels to different areas across the country to perform community service and other acts of sustainability, would be coming to her farm in July to help construct Little Free Garden boxes for the Fargo-Moorhead area.

Janet Lindberg, PartnerSHIP4Health, stated that she is working to promote healthy food access in Otter Tail County including corner store and healthy restaurant initiatives, community gardens, and farmers markets.

Bjorn Solberg, Solberg Farms and Hugh's Gardens, spoke about a program intended to help bring local produce back into grocery stores. He stated that, through this program, local producers are able to drop off their produce at a store location and that the store's distribution chain is able to take some of that produce and deliver it to other stores or bring it back to their main distribution centers. He asked if gleaning practices may somehow incorporate aspects of that program. He also stated that he thought food waste was an important topic to consider as part of future Commission activities.

Jemima Heppner, FM Pay It Forward, informed the Commission that her site helps to provide donated items to people in need and that the site also includes information on where people can access food in the area. She stated that she was interested in future gleaning activities in the community.

8. Commission and Steering Committee Roundtable

Chair Rasmussen asked for the Commission and the steering committee to share any additional updates.

Mr. Thorstad asked if any of the blueprints had been disseminated to the jurisdictions. Ms. Lipetzky responded that they are available at letseatlocal.org but was unsure if jurisdictions had all of the blueprints that had been approved. Mr. Thorstad stated that it would be good to include parks and schools as applicable. Ms. Durand noted that she had shared blueprints with Moorhead's city manager but that she had not shared them with other council members.

9. Commission Action Steps

Mr. Altenburg provided a preliminary schedule of when the steering committee would be meeting with each jurisdiction to talk about the Cass Clay Food Partners new structure. He stated that information on each of the approved blueprints could also be provided at that time.

Chair Rasmussen stated that the next meeting would be held on September 13, 2017.

Chair Rasmussen adjourned the meeting at 11:52 AM.

Gleaning

This issue brief will provide background information related to gleaning and address the common concerns and benefits from a health, environmental, social, and economic standpoint. Appendices have been provided to share how regional jurisdictions are managing gleaning, example policy language from other jurisdictions, as well as a listing of current food donation locations in the Fargo-Moorhead metro area.

Background

Over 1.3 billion tons of food - one third of the entire food supply - are wasted across the globe annually, affecting not only the economy to the tune of \$250 billion, but also harming the environment. Producing food that doesn't reach our plates takes the same amount of resources of that which does. It is estimated that food waste is responsible for 35 million tons of greenhouse gasses per year, 25% of all freshwater use, and 300 million barrels of wasted oil annually.¹

Simultaneously, about 49 million people are at risk of going hungry.² Food insecurity affects 15.8% of people nationally, meaning they do not have sufficient access to healthy, nutritious, and affordable food. The rate of food insecurity in North Dakota is 8%, and is 9.6% in Cass County.³ One way to bridge this divide is through gleaning - the "act of collecting excess fresh foods from farms, gardens, farmers markets, grocers, restaurants... in order to provide it to those in need."⁴ Gleaning networks are springing up all across the country in rural and urban areas with a mission to increase food access and reduce the amount of food deserts in our communities. This coordination between volunteers, business owners, farmers, shelters, and food pantries provides a vital resource to those who are hungry.

Food and resources can come from a variety of places. The Environmental Protection Agency produced a Food Recovery Hierarchy which displays the most efficient ways to reduce food waste (Figure 1).⁵ This hierarchy begins on the production level, but second to that is donating excess food to those who need it. Networks of volunteers can collect food from farms and places of sale (i.e. grocery stores, farmer's markets, etc.) for appropriate distribution. These volunteers and donors are protected by the Federal Bill Emerson Good Samaritan Food Donation Act, which encourages food donation by protecting donors from liability when donating to a non-profit for distribution to individuals in need.⁶ The biggest barrier for the success of gleaning networks is the ability for businesses to get the food to those in need. Large, dedicated networks of volunteers are needed to properly allocate that food.



¹Payne, Kyra. "The Consequences of Food Waste." Inquiries Journal. 2014. <http://www.inquiriesjournal.com/articles/890/the-consequences-of-food-waste>

² "Let's Glean: United We Serve Toolkit." United States Department of Agriculture.

³ "Food Insecurity in the United States" Feeding America. 2017. <http://map.feedingamerica.org/>

⁴ "Let's Glean: United We Serve Toolkit." United States Department of Agriculture.

⁵ "Food Recovery Hierarchy." United States Environmental Protection Agency. 2017. <https://www.epa.gov/sustainable-management-food/food-recovery-hierarchy>

⁶ "Federal Bill Emerson Good Samaritan Food Donation Act." Feeding America. 2017. <http://www.feedingamerica.org/ways-to-give/give-food/become-a-product-partner/protecting-our-food-partners.html?referrer=https://www.google.com/>

Further, gleaning networks are at work in farmer's fields across the country, collecting imperfect, damaged, or otherwise neglected produce for donation to food pantries, shelters, and other establishments that can provide food to the hungry. The Society of St. Andrew connects farmers to gleaning networks across the United States. In 2015 they collected over 25.5 million pounds of produce from "spent" fields in Minnesota and North Dakota and distributed that food to shelters and hungry people around the states.⁷

Tax incentives for farms and businesses are also available to encourage food donation. In 2015, the PATH Act was passed providing companies with enhanced incentives for donating extra food, including enhanced tax deductions, increasing charitable contributions caps, defining a fair market value for food, and more (Donation centers in the Fargo Moorhead area can be found in Appendix C).⁸ In Los Angeles County, California, the Los Angeles Food Policy Council actively advocates for food recovery projects by providing resources for the community. On the county's public health website (publichealth.lacounty.gov), gleaners can find information about organizations that rescue food, liability information, and more. Further, the food policy council promotes food recovery through a food recovery working group whose mission is to "Eliminate the one million tons of food waste that is sent to LA's landfills every year through policy strategies that address the recovery of food resources for consumption (source reduction and improving food security), livestock feed, energy and compost, while supporting high environmental, social and worker standards and our local urban farms and soils."⁹ California also provides incentives for food recovery through tax deductions and incentives, as described in Appendix B.

Organizations are hard at work allocating food from fields, but there are also networks of hunters and fishermen who are donating food they reap. The North Dakota Game and Fish Department paired up with the Community Action Partnership to create Sportsmen Against Hunger, a program that connects hunters to certified processing facilities that will then donate their meat to food pantries across the state.¹⁰ Minnesota has a program that is a product of collaboration between the Minnesota Department of Agriculture and the Minnesota Department of Natural Resources, called the Minnesota Hunter Harvested Venison Donation Program. This program provides resources to processors about donating and certification requirements, and a reimbursement of \$70 per deer processed.¹¹ Programs like these allow not only for less waste of hunted animals, but also more fresh, local meat in food pantries, helping to relieve food insecurity in our states. More information on both programs can be found in Appendix C.

Local jurisdictions have the ability to promote food recovery through policies such as the tax incentives in California, but also in other ways. Through partnerships with local food recovery organizations, communities can create accessible maps, volunteer guides, workshops, and other resources for community members to meet food recovery goals for their jurisdictions.

⁷"Food Distribution Report." Society of St. Andrew. 2015. <http://endhunger.org/distribution-report/>

⁸"United States Tax Benefits" Food Donation Connection. 2015. <http://www.foodtodonate.com/Fdcmain/TaxBenefits.aspx>

⁹"Food Resources Recovery Working Group." Los Angeles Food Policy Council. 2017. <http://goodfoodla.org/policymaking/working-groups-2/food-resource-recovery-working-group/>

¹⁰"Sportsmen Against Hunger" Community Action Partnership. 2017. <http://www.capnd.org/what-we-do/statewideprograms/sportsmen-against-hunger/overview.html>

¹¹"Hunter Harvested Venison Donation." Minnesota Department of Agriculture. 2017. <https://www.mda.state.mn.us/licensing/inspections/meatpoultryegg/venisondonation.aspx>

Table 1. Summary of gleaning legislation in local jurisdictions

Moorhead	Dilworth	Clay County	Fargo	West Fargo	Cass County
Not addressed	Not addressed	Not addressed	Not addressed	Not addressed	Not addressed

Table 2. Framework for evaluating gleaning

DOMAIN	BENEFIT	CONCERN
Health	Increased access to fresh, healthy, local food Increased physical activity	Risk of foodborne illness Risk of injury to volunteers
Environment	Reducing food waste Reduction of greenhouse gasses produced in food transportation	
Social	Connecting consumers with farmers to reduce hunger in a community Creating places for people to connect through an organized volunteer network	Potential for damage to private property Gleaning networks rely on volunteers
Economic	Reducing food waste Tax incentives for farmers and businesses Increasing food access to those in need	Potential for lost revenue for farms and businesses with donation Cost of liability insurance for farmers

Resources

If you have questions, please contact Kim Lipetzky with the Fargo Cass Public Health Office at 701-241-8195 or klipetzky@cityoffargo.com.

Appendix A: Gleaning in Regional Jurisdictions¹²

Minnesota

MINN. STAT. § 604A.10 (1998).

Title: Liability of food donors. This law protects a food manufacturer, distributor, processor, or a person who donates food to “the state, a political subdivision, an institution or facility operated by the state or a political subdivision,” or nonprofit charitable organization, and a food bank or nonprofit charitable organization that collects, receives, and distributes such donated food at no charge, from liability for any injury arising out of the condition of such food, except in cases of gross negligence, recklessness, or intentional misconduct.

North Dakota

N.D. CENT. CODE § 19-05.1-03 (1983).

Title: Charitable or nonprofit organization liability for injury. This law protects a charitable or nonprofit organization that receives or distributes food at no charge from criminal or civil liability for injuries resulting from the condition of the food, except in cases of gross negligence or willful conduct.

N.D. CENT. CODE § 19-05.1-02 (1983).

Title: Donor or gleaner liability for injury. This law protects a donor or gleaner who donates any perishable food to a charitable or nonprofit organization for free distribution from criminal or civil liability for injuries arising from the condition of the food, except in cases of negligence or willful conduct.

N.D. CENT. CODE § 50-06-35 (2009).

Title: Department of human services food assistance contracts. This law provides that the North Dakota Department of Human Services can “contract with a statewide charitable food recovery and distribution organization to develop and implement new methods of delivering charitable food assistance services in underserved counties.” The law includes additional provisions that the Department can implement in regards to expanding food recovery in the state.

Nebraska

NEB. REV. STAT. § 25-21,189 (1989).

Title: Food; donations; limitations on liability. This law protects any person who donates any prepared or perishable food or raw agricultural products to a charitable or nonprofit organization, and a charitable or nonprofit organization that receives and distributes such food without charge, from civil liability for any injury or death arising from the condition of such food, except where the injury directly results from in cases of gross negligence, recklessness, or intentional misconduct of the donor. A charitable or nonprofit organization that receives and distributes such food without charge is relieved from civil liability based on the theory of strict liability unless the injury directly results from gross negligence, recklessness, or intentional misconduct of the organization.

¹²“The National Gleaning Project.” Vermont Law School. <http://forms.vermontlaw.edu/farmgleaning/indexnew.cfm?id=cat&&no=2>

South DakotaS.D. CODIFIED LAWS § 39-4-22 (1981).

Title: Donation of food--Immunity from civil and criminal liability. This law protects a donor or gleaner who donates any perishable food to a charitable or nonprofit organization for free distribution from criminal or civil liability for an injury arising from the condition of the food, except in cases of gross negligence, recklessness, or intentional misconduct.

S.D. Codified Laws §39-4-23 (1981)

Title: Liability for receipt of perishable food by charitable organization. This law protects charitable or nonprofit organizations that receive and distribute food at no charge from criminal or civil liability from injury resulting from the condition of the food unless the injury results from gross negligence, recklessness or intentional conduct.

Appendix B: Example Ordinances¹³

California

CAL. CIV. CODE § 846.2 (1988).

Title: Invitees on land to glean food for charitable purposes; limited immunity. This law protects an owner, tenant, or lessee who allows gleaning of “agricultural or farm products for charitable purposes” from liability for any person who is injured on the land while gleaning, except in cases of gross negligence or willful and wanton misconduct. Further, the immunity “does not apply if the owner, tenant, or lessee received any consideration for permitting the gleaning activity.”

CAL. FOOD & AGRIC. CODE § 49001 (2015).

Title: Creation of Office. This law establishes the Office of Farm to Fork to work with organizations “involved in promoting food access to increase the amount of agricultural products available to underserved communities and schools in this state,” including the agricultural industry, nonprofits, academic institutions, and local, state, and federal government agencies. The Office, in part, will provide assistance for collaboration among farmers, food banks, agencies, and nonprofits in the “gleaning, collection, and distribution of agricultural products for the purposes of reducing hunger and increasing access to healthy foods.”

CAL. FOOD & AGRIC. CODE § 58503 (1977).

Title: Surplus food collection and distribution centers. This law allows the board of supervisors of any county to establish a surplus food collection and distribution system and a 24-hour information and food collection center. The center would provide information to connect where agricultural products are available and what organizations need such donated agricultural products and for “collecting, receiving, handling, storing, and distributing donated agricultural products.”

CAL. FOOD & AGRIC. CODE § 58505 (1977).

Title: Liability for injuries; counties or donors. This law protects any county, county agency, or person who donates any agricultural product from liability for any injury in connection with such donated product, except in cases of gross negligence or willful act.

Cal. Food & Agric. Code § 58505-6 (1977)

Title: Donations of Food. This law protects anyone who engages in selling, distributing or processing agricultural products and donates those products free of charge from liability from injuries resulting from the donated product except where the injury results from gross negligence or a willful act. This law does not protect non-profit charitable organizations from liability for injury.

CAL. HEALTH & SAFETY CODE § 114376 (2015).

Title: Community food produces or gleaners; authority to directly sell or provide whole uncut fruits or vegetables or unrefrigerated shell eggs; requirements; registration. This law authorizes a community food

¹³ The National Gleaning Project.” Vermont Law School. <http://forms.vermontlaw.edu/farmgleaning/indexnew.cfm?id=cat&&no=2>

producer or a gleaner to “sell or provide whole uncut fruits or vegetables, or unrefrigerated shell eggs, directly to the public, to a permitted restaurant, or a cottage food operation,” if the community food producer meets all of the specified requirements within the statute and any additional requirements adopted by a local jurisdiction.

CAL. HEALTH & SAFETY CODE § 114376.5 (2015).

Title: Operations inspections of community food producers or gleaners in response to a food safety recall or food safety complaint; costs; cease and desist orders; penalties for violations of Section 114376. This law authorizes an enforcement officer to inspect the operations of a community food producer or gleaner in response to a food safety recall or complaint and to issue the appropriate order for any violations.

CAL. REV. & TAX. CODE § 17053.12 (1996).

Title: Donated agricultural products; credits for transportation costs. This law allows a tax credit for a taxpayer who transports any donated agricultural product in accordance with the Food and Agricultural Code, of an “amount equal to 50 percent of the transportation costs paid or incurred by the taxpayer in connection with the transportation of that donated agricultural product.”

CAL. REV. & TAX. CODE § 23608 (2000).

Title: Donated agricultural products; credits for transportation costs. This law allows a tax credit for a taxpayer who transports any donated agricultural product in accordance with the Food and Agricultural Code of an “amount equal to 50 percent of the transportation costs paid or incurred by the taxpayer in connection with the transportation of that donated agricultural product.” The law also provides additional provisions in regards to the above tax credit.

Appendix C: Food Donations Centers in Fargo-Moorhead¹⁴

North Fargo/Downtown

FACILITY	CONTACT	PHONE	ADDRESS	EMAIL	DROP OFF TIMES	SPECIAL INSTRUCTIONS
Connection Food Pantry	Loida Mance	701-429-4779	909 19 th Ave N Fargo, ND 58102	loida.mance@yahoo.com	Fridays 1-3pm	
Peace Lutheran Church	Betty Patterson	701-235-2494	1011 12 th Ave N Fargo, ND 58102	betty.patterson@ndsu.edu	Monday-Thursday 9am-4pm Fridays 9am-12pm	
Tri-city Haitian Ministry	Paul Aladin	701-540-1383	730 27 th St N Fargo, ND 58102			Call before delivering to set up a time.
St Anthony's Church	Deacon Stuart Longtin	701-237-6063	710 10 th St. S Fargo, ND 58103		Monday-Friday morning	Call ahead to make sure someone is there to receive it.
Emergency Food Pantry	Stacie Loegering or Erin Foltz	701-237-9337	1101 4 th Ave N Fargo, ND 58102	fmfoodpantry@gmail.com ; stacie@emergencyfoodpantry.com	Monday-Friday 8am-12pm and 1pm-4pm	Come to side door by garage door by the sign that says "Donations"
Salvation Army	Cassidy	701-356-2687	304 Roberts St S Fargo, ND 58102	cassidy.belland@usc.salvationarmy.org	Monday-Friday 8am-3pm	Go to Back door (westside) downstairs (outside).

¹⁴ Fresh Produce Donation. City of Fargo. <https://www.cityoffargo.com/attachments/2a8bc241-6cbd-4de6-805b-d588b140c010/Fresh%20produce%20donation%20list.pdf>

Great Plains Food Bank/Daily Bread Program	JoAnn Matthews	701-232-6219	1720 3 rd Ave N Fargo, ND 58102	jmatthews@lssnd.org	Monday-Thursday 8am-12pm, 1pm-5pm; Friday 8am-12pm	Drop off by the loading dock for receiving.
Gladys Ray	Leah Siewert	701-364-0116	1519 1 st Ave S Fargo, ND 58103	lsiewert@cityoffargo.com		Call before donating.
Diversity Development		701-412-5525	612 23 rd St S Fargo, ND 58103			
Family Worship Center Food Pantry	Melodee Hooper	701-235-0115	1419 17 th St S Fargo, ND 58103	purfectharmone@aol.com	The 2 nd and 4 th Mondays around 12pm.	Call ahead for bigger donations.
New Life Center	Julie, head cook	701-235-4453 Ext. 111	1902 3 rd Ave N Fargo, ND 58102		Serve meals daily noon and 5pm	Call ahead for bigger donations.
SENDCAA Food Pantry	Bonnie G.	701-232-2452 Ext 123	3233 University Dr S Fargo, ND 58103	bonnieg@sendcaa.org	By appointment only	Call ahead before donating.
ND Sportsmen Against Hunger	Martha Moe	701-232-2452 Ext 125	various	programs@capnd.org	various	See website for certified processors

South Fargo

FACILITY	CONTACT	PHONE	ADDRESS	EMAIL	DROP OFF TIMES	SPECIAL INSTRUCTIONS
YWCA	Susan Hammel	701-232-3449	3000 University S Fargo, ND 58103	shammel@ywcaassday.org	Monday-Friday 8am-5pm; Saturday-Sunday 3pm-5pm	Front door is locked on the weekends, but the intercom will let you in.

Moorhead Area

FACILITY	CONTACT	PHONE	ADDRESS	EMAIL	DROP OFF TIMES	SPECIAL INSTRUCTIONS
Dorothy Day Food Pantry	Jim Manly	218-284-8895	1308 Main Ave Moorhead, MN 56560	fmddh.foodpantry@702com.net	Monday/Wednesday 12pm-5pm; Tuesday/Thursday/Friday 9am-12pm	
Permanent Supportive Housing	Kim Fritel	218-284-3250	3048 18 th St S Moorhead, MN 56560	kfritel@creativecare.org	Monday 9am-12pm, Tuesday 8-10am, Wednesday 8-11am	
Gateway Gardens	Kim Fritel	218-512-3100	1817 1 st Ave N Moorhead, MN 56560	kfritel@creativecare.org	Wednesday 11am-3:30pm	
River Valley Church	Jack Henrichs	218-233-3875	1716 Central Ave W Dilworth, MN 56529	jrichhen@gmail.com		Call before to set up a time.

Churches United for the Homeless	Julio Villamil	218-236- 0372	1901 1 st Ave. N. Moorhead, MN 56560	jvillamil@churches-united.org	Weekdays 10-11am, 1- 4pm are best but accepting 7 days per week 8am to 8pm	Call if donating large quantities.
REACH	Melissa Keith	218-483- 3145	421 5 th St. Hawley, MN 56549	familysupport@ruralenrichment.org	Monday - Thursday 8:30 am-5pm Friday 8:30am - 2pm	
MN DoA Hunter Harvested Venison Donation	Nicole Neeser	651-201-6225	various	nicole.neeser@state.mn.us	various	See website for certified processors

Cass Clay Food Partners

Building a Community Food
System from the Ground Up



Overview

- Brief Recap of Cass Clay Food Systems Initiative
- Recap Cass Clay Food Commission
- Big Picture – Where do we fit?
- Moving Forward – Cass Clay Food Partners

History of the Cass Clay Food Systems Initiative

- Started in 2010 as a response to the National “Good Food” movement
- Projects catalyzed through this initiative:
 - One Vegetable One Community
 - Grower/Buyer Networking Meetings
 - Community Garden Workshops

Metro COG and the Metropolitan Food Systems Plan

- Fargo-Moorhead Metropolitan Council of Governments (Metro COG) became involved in 2012
- **Metropolitan Food Systems Plan** – completed in October 2013
 - Establishes a framework for understanding the local food system
 - Identifies strategies to improve the production, sale, distribution, and consumption of locally grown foods
 - Provides policy considerations to strengthen all aspects of the local food system
 - Provides a framework to positively impact the health, food security, economy and environment.

Formation of the Cass Clay Food Commission

- First recommendation from the Metropolitan Food Systems Plan
- Joint Powers Agreement signed between City of Fargo and Clay County, fall 2014
- First official meeting: March 2015

Cass Clay Food Commission

Direct Success To Date

- **10** - Blueprints created to support area jurisdictions with food policy work
- **16** – Food Commission Meetings
- **19** - Presentations from the Community
 - 4 from student groups, 3 brought from outside the community for idea/resource sharing
- **16** - Commissioner Members
- **1** - New Food System Ordinance
 - Backyard Chickens, Fargo

Cass Clay Food Commission

Indirect Success to Date

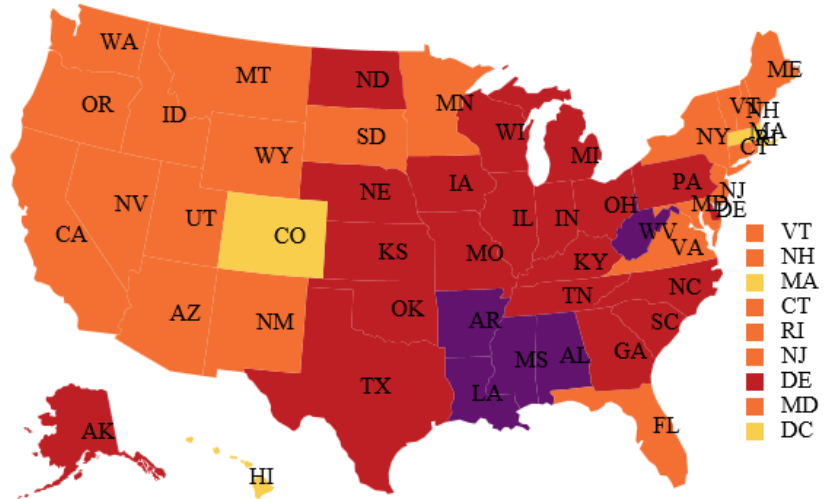
- Cass Co. Comprehensive Plan first to analyze food and health equity issues
- Role in developing the MN Food Access Guide
- Red River Market
- Ugly Food of the North
- Growing Together ~ A Community Garden Ministry
- Northern Small Farms Alliance
- Prairie Roots Food Co-op
- Little Free Garden Movement
- FARRMS/Growing Together USDA Future Farmers Training Program



Big Picture

Adult Obesity Rates by State, 2016 *(Robert Wood Johnson Foundation)*

- North Dakota – 31.9% Adult Obesity
 - State Rank: 15th
- Minnesota – 27.8% Adult Obesity
 - State Rank: 34th

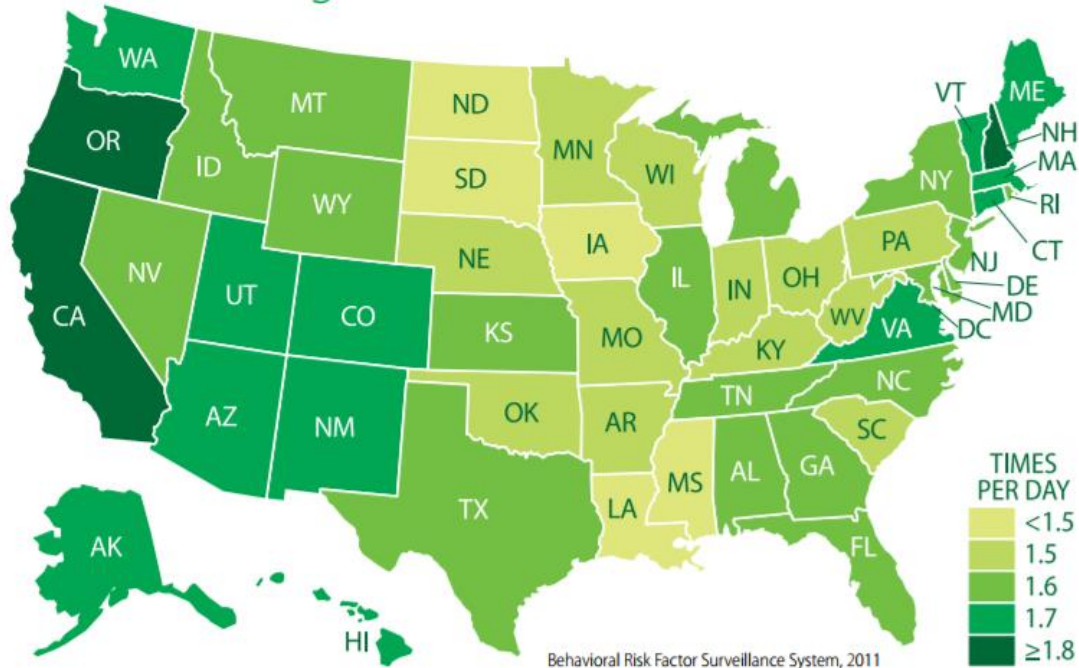


www.stateofobesity.com



CASS CLAY
FOOD
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Median **Daily Vegetable Intake** Among Adults in the United States



State	Percentage who report consuming fruits and vegetables less than one time daily		Median intake of fruits and vegetables (times per day)		Percentage who report consuming fruits and vegetables less than one time daily		Median intake of fruits and vegetables (times per day)	
	Fruits	Vegetables	Fruits	Vegetables	Fruits	Vegetables	Fruits	Vegetables
U.S. National	37.7	22.6	1.1	1.6	36.0	37.7	1.0	1.3
Alabama	43.8	24.3	1.0	1.6	44.4	45.7	1.0	1.0
Alaska	38.7	19.7	1.1	1.7	39.1	34.1	1.0	1.3
Arizona	38.0	20.6	1.1	1.7				
Arkansas	47.5	28.6	1.0	1.5	49.4	43.2	1.0	1.0
California	30.4	16.5	1.3	1.8				
Colorado	35.7	19.1	1.1	1.7				

MN	36.2	23.6	1.1	1.5				
ND	39.1	27.1	1.1	1.4	36.4	39.4	1.0	1.1

Illinois	38.0	23.2	1.1	1.6	38.7	42.3	1.0	1.1
Indiana	41.6	27.3	1.0	1.5	44.7	42.0	1.0	1.1
Iowa	39.8	26.9	1.0	1.4	36.1	35.1	1.0	1.3
Kansas	41.4	22.2	1.0	1.6	40.4	35.7	1.0	1.3
Kentucky	45.9	25.2	1.0	1.5	49.7	43.2	1.0	1.1
Louisiana	46.7	32.5	1.0	1.4	47.8	50.1	1.0	0.9
Maine	33.2	18.9	1.2	1.7	37.5		1.0	
Maryland	36.4	22.8	1.1	1.6	38.7	38.9	1.0	1.3
Massachusetts	31.6	20.7	1.2	1.7				
Michigan	37.3	23.2	1.1	1.6	37.8	36.8	1.0	1.3
Minnesota	36.2	23.6	1.1	1.5				
Mississippi	50.8	32.3	0.9	1.4	39.8	42.4	1.0	1.1
Missouri	43.9	25.2	1.0	1.5				
Montana	39.2	21.7	1.0	1.6	38.4	33.5	1.0	1.3
Nebraska	40.1	26.2	1.0	1.5	41.0	38.0	1.0	1.3
Nevada	36.9	24.4	1.1	1.6				
New Hampshire	30.3	17.6	1.3	1.8	36.8	31.8	1.0	1.3
New Jersey	33.9	22.2	1.1	1.6	39.1	34.9	1.0	1.3
New Mexico	38.0	21.9	1.1	1.7	40.8	37.1	1.0	1.3
New York	33.9	23.0	1.2	1.6	34.7		1.3	
North Carolina	40.8	21.9	1.0	1.6	44.5	39.6	1.0	1.1
North Dakota	39.1	27.1	1.1	1.4	36.4	39.4	1.0	1.1

Food Security

- In 2016, an estimated 12.3% of Americans households were food insecure at least some time during the year, meaning they lacked access to enough food for an active, healthy life for all household members.

– *Household Food Security in the United States in 2016, USDA ERS*

Food Waste

- 40% of food in the United States goes uneaten, equating to throwing out ~\$165 billion a year
- Getting food from farm to forks uses 10% of the total U.S. energy budget, 50% of U.S. land, and 80% of all fresh water consumed in the U.S.

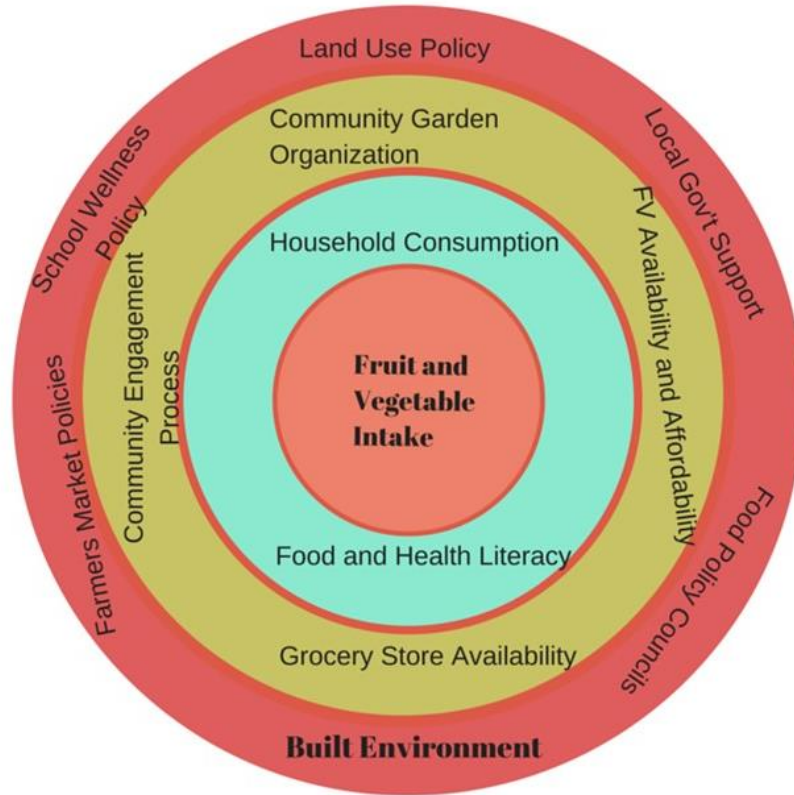
– *Natural Resource Defense Council, 2012*



CASS CLAY
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Social Ecological Model

Fruit & Vegetable Intake



Restructure of the Cass Clay Food Systems Initiative

- Moved beyond an “Initiative”
- Best serve the needs of the community and to meet our mission
- Create a pathway for this to be community driven



CASS CLAY
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Goals of the Restructure

- Recognize and embrace the strong evolution of the Cass Clay Food Systems Initiative to **best serve the needs** of the community
- Effectively engage interested community members in the mission
- *Facilitate connections* between policy makers and constituents to **effectively implement** the mission



CASS CLAY
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**Cass Clay
Food
Commission**



**Cass Clay Food
Partners
Steering
Committee**



**Cass Clay
Food Action
Network**

Cass Clay Food Partners

Building a strong, healthy and vibrant food system

Mission: To improve all levels of our community food system to assure that residents have access to safe, nutritious, affordable and culturally-based foods.

Vision: All members of the community have access to safe, nutritious, affordable, and culturally-based food.



CASS CLAY
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Cass Clay Food Partners Statement of Approach

We approach the accomplishment of our stated goals and values by:

- Encouraging shared leadership throughout the Partners
- Engaging the citizens and key stakeholders of Cass and Clay counties to take action
- Fostering teamwork and shared responsibility
- Catalyzing systemic changes through food-related policy and environmental approaches





CASS CLAY
FOOD
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**Cass Clay
Food
Commission**



**Cass Clay Food
Partners
Steering
Committee**



**Cass Clay
Food Action
Network**

CCFP Steering Committee

- Purpose: an advisory committee comprised of key government organizations and food systems experts working to provide direction, organization and management to the CCFP, which includes the Cass Clay Food Commission and Cass Clay Food Action Network.
 - Members:
 - **Fargo Cass Public Health: Kim Lipetzky**
 - **Clay County Public Health: Gina Nolte**
 - **NDSU Extension Service - Cass County: Rita Ussatis**
 - **U of MN Extension: Noelle Harden**
 - **Metro COG: Adam Altenburg**
 - Area Planner: Hali Durand
 - Project Coordinator: Megan Myrdal
 - Blueprint Writer:
 - Food Systems Experts (up to 5): Abby Gold, Deb Haugen, Nikki Johnson, Joleen Baker and Barb Witteman
- *Bold indicates core sustaining member organizations



Cass Clay Food Commission

- **Purpose:** To advise policy makers and elected officials in the Fargo-Moorhead Metropolitan Area on how to assure that residents have access to safe, nutritious, affordable, and culturally-based food.
- **Voting Members:** Governmental members – six (6) appointed by the jurisdiction they represent
 - City of Fargo: John Strand
 - City of Moorhead: Heidi Durand
 - City of West Fargo: Mike Thorstad
 - City of Dilworth: Jim Aasness
 - Cass County: Arland Rasmussen
 - Clay County: Jenny Mongeau
 - At-large members: Jon Evert, Dana Rieth, Mindy Grant, Chris Olson and Kayla Pridmore
 - **Ex-officio Membership:** Ex-officio (non-voting) membership shall be granted to Fargo Cass Public Health, Clay County Public Health, the Steering Committee and Metro COG.



Cass Clay Food Action Network

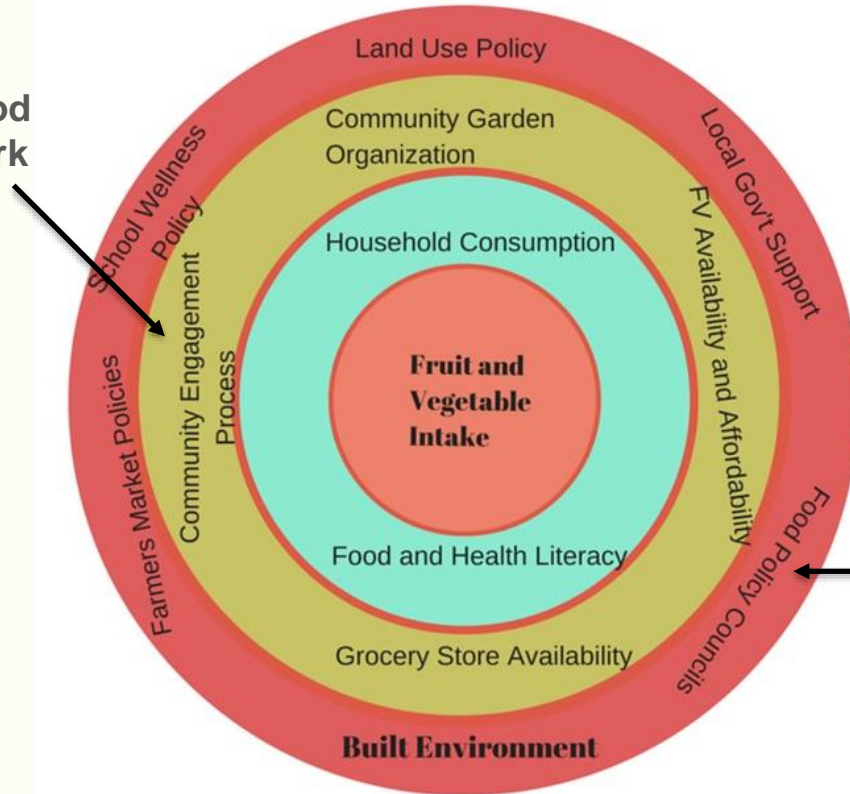
- Purpose: To **facilitate connections** and **leverage capacity** of partners to increase access to safe, nutritious, affordable and culturally-based food for all residents of Cass and Clay counties.
- Bi-monthly meetings open to any individual or organization working to advance the mission of the Cass Clay Food Partners.
- Goals: Educate, **Engage**, Connect, **Coordinate & Shared Action**



Social Ecological Model

Fruit & Vegetable Intake

Cass Clay Food
Action Network



Cass Clay
Food
Commission



CASS CLAY
FOOD
PARTNERS

Future of Food

*Celebrate Our Progress. Be Part of Our Future.
Monday, Nov. 20 – 5-8 p.m.
Moorhead*

An evening to celebrate the leaders and active members in the local food community over, what else, a delicious meal! The program will highlight the growth and accomplishments in our local food system, and serve as the launch of the Cass Clay Food Action Network.



CASS CLAY
FOOD
PARTNERS

Questions?

www.cassclayfoodpartners.com

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