Kansas Statewide Local Food Systems
Virtual Town Hall

October 27, 2021
Agenda for today

– Update on USDA Regional Food Systems Program grant submitted July 2021
– 5 minute presentations on current local food systems efforts by:
  • Kansas Rural Center
  • Kansas Alliance For Wellness/ Kansas Food Action Network
  • Kansas Department of Agriculture
  • Kansas Healthy Foods Initiative
  • Kansas Department of Education- Farm to School program
  • Kansas State Research and Extension
– Brief announcements of upcoming relevant local food systems events- all partners
– Materials will be posted at: www.rrc.k-state.edu/localfoods/index.html
RFSP Project Goal: Assessing capacity of Kansas local food systems, identifying assets and gaps in key areas:

- **Human Capital**: What assets and gaps exist in the human capital infrastructure (i.e. knowledge, capacity, technical assistance, etc.) in the KS local food system? Who should lead in each area?  
  - Co-Lead Org: Kansas Rural Center  
  - Collaborating Partners TBD

- **Infrastructure**: What assets and gaps exist in the physical infrastructure (mid-tier value chains, processing facilities, cold storage, incubator kitchens, cold transportation) of KS local food systems?  
  - Co-Lead Org: Kansas Department of Agriculture  
  - Collaborating Partners TBD

- **Financial Capital**: What assets and gaps exist in funding for food system projects in KS?  
  - Co-Lead Org: IFF  
  - Collaborating Partners TBD

- **Policy Supports**: What current policies are barriers to food systems development in Kansas? What opportunities exist?  
  - Co-Lead Org: Kansas Food Action Network/KAW  
  - Collaborating Partners TBD

**Resilience**: How can Kansas communities be better prepared to feed themselves?  
**Equity**: How can all Kansans participate in their local food system?  
**Access**: How can Kansans across the state access healthy local food?
Grant Action Steps:

1. Submitted RFSPP Planning grant to support local food systems assessment collaboration among partners in 4 key areas.
2. Use assessment process to build knowledge and partnerships amongst orgs in the collaborative.
3. Identify areas of shared interest and opportunity.
4. Prioritize local food system investments for statewide partners to collaborate on for next 5 years.
5. Create a plan for strategic investment in KS local food systems in key areas.
6. Apply for RFSPP Implementation grant to implement Planning & Design phase recommendations.
INDEPENDENT, STATEWIDE NONPROFIT

KANSAS RURAL CENTER

- Focus on food and farm systems
- Economically Viable, Socially Just, Ecologically Sound
- Started in 1979, helping farmers deal with the economic crisis
EDUCATION & FARMER TRAINING

BEGINNING FARMER TRAINING
Working with advisory team to develop a comprehensive statewide beginning farmer training curriculum.

URBAN AGRICULTURE
Providing support and evaluation of Urban Agriculture and Innovative Production grantee - Common Ground Producers and Growers - to help strengthen urban food systems.

LAND ACCESS
Working to increase affordable and equitable access to land for farmers and their families through alternative land access models.

FARM TO SCHOOL
Developing statewide training for producers to enter school markets. Working with schools and farmers to fund projects that decrease barriers of entering market.
POLICY & ADVOCACY

CLIMATE SMART AGRICULTURE

Increase resilience of local food system for future generations

FARM BILL

Work with communities to mobilize an informed grassroots citizenry to find ways to engage with Farm Bill policies that shape their local food systems.
RESEARCH & RESOURCE SHARING

CONFERENCES, TOWNHALLS & LISTENING SESSIONS
Hosting conversations among neighbors and experts across the state in all matters related to food systems.

PUBLICATIONS
KRC publishes reports and articles, such as Policy Watch and Rural Papers, and hosts video library of workshops and events.

AMPLIFY STORIES & INCREASE ACCESS
Promoting stories of lived experiences through Sunflower Stories. Building bilingual resources.
LOOKING AHEAD

HOW KRC WILL STRENGTHEN OUR WORK

• Increase collaborative efforts
• Ensure our work centers climate change
• Prioritize listening to people with lived experiences
• Create sustainable and up-to-date resource hub for local food systems
• Don’t reinvent the wheel

CONTACT
Interim Executive Director, Zack Pistora, zackp@kansasruralcenter.org
Local Food Programs Director, Kaitlin Stanley, kstanley@kansasruralcenter.org
Program and Admin Manager, Ryan Goertzen-Regier, ryanr@kansasruralcenter.org
“NEW NETWORK, WHO ‘DIS?’:
Restructuring for a new era of food systems work

- NETWORK/PEER-TO-PEER LEARNING AND T.A.
- ADVISORY BOARD (WITH COUNCIL REPRESENTATION)
- INCREASED "PSE" FOCUS
- DRIVEN BY COUNCIL INSIGHT
MANY HANDS MAKE... STRONG ADVOCACY: Piloting the Kansas Food and Farm Advocacy Coalition
GET IN TOUCH

Miranda Miller-Klugesherz
Director, Kansas Food Action Network
mklugesherz@kchealthykids.org

Join our listserv to “ketchup” with us
(look for the link in the chat!)
Kansas Department of Agriculture

https://agriculture.ks.gov/
Addressing the Need for Healthy Food Access in Kansas

Erica Blair
Kansas Healthy Food Initiative
October 27, 2021
Kansas Healthy Food Initiative

**Mission:** Increase access to affordable, healthy food to improve the health and economic development of Kansans and their communities.

KHFI provides **technical assistance** and **financing** to bring healthy foods to underserved Kansas communities.
THE PROCESS
Submit your intake form at [kansashealthyfood.org](http://kansashealthyfood.org/).

STEP 1: ELIGIBILITY REVIEW [2 weeks]
To find out if your project is a good candidate for the Kansas Healthy Food Initiative, visit kansashealthyfood.org and click on the Program Details tab. KHF1 staff will contact you to discuss the eligibility of your project. An eligibility determination will be shared with you within two weeks. Eligible projects are:

- Committed to healthy foods
- Carried out in low-resource areas
- Carried out in underserved areas
- Led by experienced operators
- Integrated with community needs

Eligibility does not guarantee funding.

If eligible,

STEP 2: FINANCING [at least 90 days]
Compile and submit your KHF1 financial application:

- NetWork Kansas will connect the applicant to a local resource partner, such as a regional Certified Development Company (CDC).
- The resource partner will provide the applicant with the KHF1 financial application and submit it to KHF1 on behalf of the applicant.

Financial Review:

- After underwriting, the financial package offer will be developed.
- The amount of time required to disperse funds depends on completeness of application, submission of all funding documents, and readiness of project.
- Funding decisions are made by the KHF1 Investment Committee.

Examples of applicants:

- Grocery store developers and/or owners
- Food distributors
- Local food producers
- Innovative food access entrepreneurs
- Non-profit organizations
- City or county governmental bodies

Examples of how funds may be used:

- Building renovation, expansion, or construction of grocery stores, farm stands, processing/packing sheds, and other healthy food retail outlets.
- Purchase or upgrade of equipment, including coolers, point of sale systems, farm machinery, vehicles, etc.
- Initial one-time startup costs, including inventory, shelving, etc.

KHFI funding supports one-time investments that sustain or enhance the availability of healthy food at the retail level in low-resource and underserved communities in Kansas.
Farm to Grocery Best Practices

Producers have several options for selling produce: direct sales, farmers’ markets, farm stands, food hubs, restaurants, and more. Adding a grocery store to the mix further diversifies markets and builds resilience.

Locally grown items are in high demand in grocery stores, and rural growers are often looking to provide new offerings. Why not make the connection between the farm and the local grocery store? This fact sheet offers several considerations and recommendations for partnering with rural grocery stores to sell locally produced food.

Identifying Buyers

Post, look for growers in your area who are already sourcing locally as a sign of potential interest. If they already participate in Double Up Food Bucks, they are highly encouraged to source fruits and vegetables from local producers. Shop Kansas Farms also has an interactive map where grower-grocer connections can take place. Contacting the growers you are interested in is the next step.

Ordering and Delivering

Growers need consistency in what they supply to their customers, so it is important to develop a protocol for doing so. Growers are more likely to work with people they know and trust. Identify what products and quantities are delivered at what intervals. A good way to achieve this consistency is to work with the grower to identify the frequency of delivery (weekly, biweekly, monthly). For example, 10 pounds of tomatoes per week from July to September.

Pricing

When setting prices with the grower, you want to offer a competitive rate. At the farmers’ market or farm stand, you’re able to charge a premium. Wholesale scenarios like grocery stores are typically able to move a larger volume of produce, resulting in a lower unit price. This doesn’t mean a local producer must match the wholesale distributor’s price. Consumers will pay a premium for local produce. Depending on the amount of processing, packaging, shipping, and handling costs, pricing for wholesale will be different for each producer and buyer relationship.

Bill Local Foods Pricing and Inventory Guide:


Meat Price and Yield Calculator; Cornell Cooperative Extension:
http://cornellcoope.org/pricing/

USDA Agricultural Marketing Service Specialty Crops Terminal Markets Standard Reports:

USDA Agricultural Marketing Service National Weekly Recalls Activity Reports:

Email: khfi@ksu.edu
Website: www.kansashealthyfood.org
Kansas Farm to Plate Connections

www.kn-eat.org, Farm to School, Guidance
bdepew@ksde.org
785-296-0062

Kansas leads the world in the success of each student.
Farm to School USDA Grant Award funded Farm To School Sub Grants

The 2020-2021 grant recipients are completing a project to acquire tools to help their Child Nutrition Program improve access to local foods.

- Child Care Links, CACFP Sponsor
  Garden/Fruits & Veggies/ Local Bread Home Provider Kits

- Sunshine Learning, CACFP Sponsor
  Garden Supplies

- Barber County North, USD 254
  Garden Items & Greenhouse Supplies

- Pretty Prairie, USD 311
  Ag projects

- Elk Valley, USD 283
  Outdoor Classroom, Orchard

- Logan, USD 326
  Garden Supplies/Kitchen Equipment

- Royal Valley, USD 337
  Tower Gardens

- Jefferson County West, USD 340
  Tower Gardens

- Blue Valley, USD 384
  Tower Gardens

- Geary County, USD 475
  Greenhouse

- Healy, USD 468
  Greenhouse/Tower Gardens

Kansas State Department of Education | www.ksde.org | KansansCan

Kansas leads the world in the success of each student.
Growing Participation in the Summer Food Service Program

Kansas Corn Education

"We Grow Corn" Book
This book, created by Kansas Corn, was written for teachers to use in the classroom and takes the students through the yearlong process of growing corn and highlights how agriculture plays an important role in our lives. This resources provided information on how to expand learning with hands-on activities, videos to watch the growing process of corn on the farm, and access to challenges students can do online.

"How Does it Grow" Summer Scientist Lab
This in this education kit, students worked like scientist to test their ideas about what plants need to grow and live by using corn plants as model organisms. Students tested growing conditions, such as light and temperature. The lesson is available online and can be conducted with materials that are easy to find—pots, bag of soil, bag of corn seed, measuring spoons! Learn more at https://kscorn.com/wegrowcorn/

Kansas Pork Education
The Kansas Pork Association has made several educational resources available.

Farmer’s Market Education

Locations of schools that utilized these great educational resources

Have questions? Contact Barb Depew, Farm to Plate Director at bdepew@ksde.org

Kansas State Department of Education | www.ksde.org | #KansansCan
Farm to Plate Work Group

• This group connects with Child Nutrition Program sponsors with community partners and producers to establish goals, projects and resources to put more local products on Kansas children’s plates.

• 28 producers, Child Nutrition sponsors and partners meet quarterly via Zoom to discuss local food current topics, updates and develop future goals.

• Vision – “Kansans Can” collaborate to procure and serve local foods in CNPs to promote learning and the success of each student.

• Next meeting this November- we will discuss 2019 USDA Farm to School Census results [https://farmtoschoolcensus.fns.usda.gov](https://farmtoschoolcensus.fns.usda.gov/) showing food served, frequency, spending, nutrition education and more.
Develop a recipe that includes a local Kansas food product as a main ingredient. To meet the challenge, build a team consisting of student(s), Family and Consumer Science or Culinary Educator, School Nutrition Professional and a Local Producer.

The winning teams will receive a banner for their school, and a Sunflower Spotlight award. Winning recipes will be featured in the Healthier Kansas Menus resource.

Letter of Intent due on or before October 15, 2021
Submit challenge application and recipe by December 31, 2021

All teams that complete the challenge requirements will receive a sub-grant of $200.

If you have questions, please contact Kyleen Harris at kharris@ksde.org or 785-368-8039

Check out our website for more information, kn-eat.org, School Nutrition Programs, What’s New.

When local foods are included in the wholesome meals served to students, it is a Win, Win, Win!

Students WIN
Local Farmers and Producers WIN
Communities WIN

Join KSDE STEM, Health and Child Nutrition & Wellness in professional development centered around elementary science, nutrition and fitness.

The virtual Body Venture opportunity will be paired with FREE lessons and kits (as supply allows) that can easily be tailored towards elementary classrooms that want to eat smart and play hard.

Help science come alive in your classroom with the living body as its guide!

Join us for a kick-off on Tuesday October 12th, 4 pm to learn more.

Eat Smart - Play Hard
KSRE Local Foods Activities-1

- Information on website: [www.rrc.k-state.edu/localfoods/index.html](http://www.rrc.k-state.edu/localfoods/index.html)
- KSRE Local Foods Team - meet monthly, working in various areas
- Many others within KSRE also working in local foods
- 2020: Homesteading 911 video series
- Kansas Value Added Foods Lab
- K-State Ag Manager - Value Added Business Development Program
KSRE Local Foods Activities-2

• Information on website: www.rrc.k-state.edu/localfoods/index.html
• Resources on:
  – Shopping Direct from Farmers
  – Gardening and Commercial Produce Production, Produce Safety
  – Farmers Markets
  – Food Preservation
  – Entomology
  – Agrability
  – SARE- Sustainable Agriculture Research and Extension
  – Reducing Food Waste
• Double Up Food Bucks Program
• Rural Grocery Initiative and KHFI
• Consumer Nutrition Education, including SNAP-Ed
• Urban Food Systems Educational Program
  – Urban Food Systems Symposium- Sept 26-29, 2022, Kansas City
• Community Vitality and Development
• Local Livestock Production
Upcoming KSRE workshops

• KS Direct to Consumer Marketing workshops  
  – Jan 31-Feb 4, 2022
• Produce Safety-related trainings and resources available at: [www.ksre.k-state.edu/foodsafety/produce/index.html](http://www.ksre.k-state.edu/foodsafety/produce/index.html)
• Great Plains Growers Conference- Jan 7-8, 2022
• Commercial Fruit Production webinar series- Nov 1-29
• Numerous other local activities upcoming
Agenda for today

– Update on USDA Regional Food Systems Program grant submitted July 2021
– 5 minute presentations on current local food systems efforts by
– Brief announcements of upcoming relevant local food systems events- all partners
– We plan to hold these quarterly moving forward (subject to modification if we do get the RFSP grant)
– Materials will be posted at: [www.rrc.k-state.edu/localfoods/index.html](http://www.rrc.k-state.edu/localfoods/index.html)
  • Reminder that statewide groups can also share a 1 page summary of their activities to be posted on this website also.
Contact Details

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