



Fargo-Moorhead Metropolitan Council of Governments

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To: Cass-Clay Food Commission
From: Cass-Clay Food Systems Initiative (CCFSI)
Fargo-Moorhead Metropolitan Council of Governments (Metro COG)
Date: September 8, 2016
RE: Cass-Clay Food Systems Advisory Commission Agenda and Correspondence

**10th Meeting of the
Cass-Clay Food Commission**
September 14, 2016 10:30 am – 12:00 pm
Location: Fargo City Commission Chambers

*****Parking is available in the new parking lot between the Civic Center and the Library. Please enter through the Library entrance along 4th Street.*****

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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 July 13, 2016 (Attachment 1)c. Welcome Commissioner John Strandd. New Name – Cass-Clay Food Commission |
| 10:35 am | 2. Commission Check-in – Chair Durand |
| 10:45 am | 3. Farmers Market Blueprint (Attachment 2) – Joleen Baker |
| 10:55 am | 4. Minnesota Food Charter Network – Michael Dahl, Executive Director |
| 11:10 am | 5. Update: Heart-n-Soul Community Café (Attachment 3) – Leola Daul |
| 11:20 am | 6. Update: FARRMS/Growing Together Future Farmer Training Grant (Attachment 4) – Verna Kragnes |
| 11:35 am | 7. Update: Buzz Lab 3.0 Teen Internship – Isabetta Herrera, Miro Herrera, Emma Swenson & Joslin Forness |
| 11:45 am | 8. Public Comment Opportunity – Chair Durand |
| 11:50 am | 9. Commission & Steering Committee Roundtable |
| 11:55 am | 10. Commission Action Steps <ul style="list-style-type: none">a. Next Meeting – November 9, 2016 |
| 12:00 pm | 11. 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 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 City of Fargo Let's Eat Local website at www.letseatlocal.org and Metro COG's website at www.fmmetrocog.org.



FARGO CITY COMMISSION CHAMBERS PARKING

Attachment 1

**9th Meeting of the
Cass-Clay Food Systems Advisory Commission
July 13th, 2016
Fargo Commission Chambers**

Members Present:

Heidi Durand, Moorhead City Council, Chair
Arland Rasmussen, Cass County Commission
Mike Thorstad, West Fargo City Commission
Jenny Mongeau, Clay County Commission
Jim Aasness, Dilworth City Council
Jessica Arneson, At-Large Member
Jon Evert, At-Large Member
Mindy Grant, At-Large Member
Stephanie Reynolds, At-Large Member
Dana Rieth, At-Large Member

Members Absent:

None

Others Present:

Kim Lipetzky, Fargo Cass Public Health
Hali Durand, Cass County Planning Office
Abby Gold, NDSU Extension (joint appointment with U of M)
Rita Ussatis, NDSU Extension
Joleen Baker, Cass-Clay Food Systems Initiative
Molly Soeby, Town Square Farmer's Market
Caryl Lester, Town Square Farmer's Market
Adam Altenburg, Fargo-Moorhead Metropolitan Council of Governments

Chair Durand 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 May 11, 2016

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

2. Approve Appointment of New At-Large Member – Mindy Grant de Herrera

Chair Durand stated, per information provided in the packet, that in addition to the six jurisdiction members, the Joint Powers Agreement for the Commission makes the provision for an additional five at-large members to serve on the Commission. It is the intent that at-large members will bring additional and varied expertise to the Commission as it relates to food systems issues. At-large members are to be initially vetted by the Steering Committee before being brought to a vote by the Commission. Each at-large member will serve a two-year term.

In May, Janet Paul informed the Steering Committee that she had taken a new position as Director of Dining Services at the University of Northern Iowa and would step down from the Commission. The Steering Committee sought new applicants for a new at-large member from May 20 through June 17. In that time, the Steering Committee received three applications and resumes. Following the June 17 deadline, each candidate was ranked according to expertise, how they would fill potential gaps as they relate to food systems issues, time commitment, and advocacy.

With the completion of this process, the Steering Committee recommends the appointment of Mindy Grant for new at-large member to the Commission.

A motion to approve the the appointment of Mindy Grant to the Commission was made by Mr. Evert and seconded by Mr. Aasness. The motion was voted on and unanimously approved.

3. Season Extension Blueprint

Ms. Lipetzky reminded the Commission that at the May 2016 meeting, Ms. Pirozhkov had provided information on the draft blueprint for season extenders which includes hoop houses, greenhouses, and other structures. Ms. Lipetzky stated that, based on input received by the Commission at the last meeting, Ms. Pirozhkov included additional sections in the draft blueprint including information on materials and construction of season extension structures and additional jurisdictional considerations as they relate to current ordinances and codes.

A motion to approve the saeson extension blueprint was made by Mr. Rasmussen and seconded by Mr. Aasness. The motion was voted on and unanimously approved.

4(a). Farmers Markets Education

Molly Soeby and Caryl Lester from Town Square Farmer's Market in Grand Forks provided the Commission information on the city's downtown farmers market. Ms. Soeby stated that she is involved in the farmers market through Extension Services and through her involvement through the Park Board. Ms. Soeby and Ms. Lester explained that they began collaborating several years' prior by working on several grants for the market and securing several EBT machines.

Ms. Lester stated that the Town Square Farmer's Market began in 2002 and that there are between 30 and 45 vendors every Saturday throughout the season. Ms. Lester explained that this year, the market has begun the Fork's Well Fed Program for SNAP/WIC benefit recipients. Ms. Lester explained that this grant program provides fresh produce, as well as education on proper storage and preparation, for 30 families at no cost.

Ms. Soeby informed the Commission that the market is preparing to launch a mobile trolley food market and online market to better provide fresh produce to the community. Ms. Lester stated that, as part of their mission, non-profits are invited to the market to provide information on their organizations and the services they provide, information which is included on the market's social media pages.

Ms. Soeby and Ms. Lester spoke of a project run through the market called Stable Days Youth Ranch, in which children and young adults learn more about agriculture, art, nature, and horses. Ms. Lester explained that this is a cost-free program geared towards all kids and that the program had 92 participants during its previous session. Ms. Lester explained that in tandem with the youth ranch is a garden program called the Green Thumb Club. Ms. Lester stated that children and young adults typically work in half hour increments on the garden and that produce is then donated to local area food pantries and other participating entities. Ms. Lester also

informed the Commission of a new program called the Farmer's Markets Kids Club which focuses on additional agriculture-based projects and raising awareness of local foods and active, healthy living.

Ms. Soeby and Ms. Lester explained that an emerging issue is producers stating that there is a lack of support in smaller scale agriculture. Ms. Lester stated that a new program the market is working on would provide land and greenhouse space, as well as training to interested producers. Ms. Lester stated that this would be a four-year program where participants would assume more responsibility as the program progressed.

Mr. Evert asked how vendors are chosen for the produce used in the trolley mobile market. Ms. Lester answered that vendors apply and are then chosen each week and that there is usually a produce vendor, a vendor with baked goods, and a vendor supplying honey or other miscellaneous goods.

Ms. Arneson asked a clarifying question as to whether the Town Square Farmer's Market is privately run and how it is set up and operates. Ms. Lester explained that the market is a private corporation and is funded primarily through grants rather than vendor fees. Ms. Lester stated that the City of Grand Forks provides a sizable portion of its funding for the market's special events. Ms. Lester stated that currently the market operates on a number of grants equalling \$130,000 for the season.

Mr. Thorstad asked what the website for Town Square Farmer's Market. Ms. Lester stated that the website address was tsfarmersmarket.com.

Mr. Rasmussen asked whether private businesses are allowed to participate in the market. Ms. Lester stated that as long as the goods are home-made or if produce is home-grown that businesses would be able to participate, pending health department guidelines.

4(b). Farmers Market Blueprint

Ms. Baker informed the Commission that the Steering Committee had developed a new urban agriculture blueprint examining farmers markets. Ms. Baker stated that the definition of a farmers market is a multi-stall market at which farmer-producers sell agricultural products directly to the general public at a central or fixed location, particularly fresh fruit and vegetables but also meat products, dairy products, and grains.

Ms. Baker explained that a number of benefits have been implemented throughout the country to allow better access to farmers markets for customers and vendors. Ms. Baker stated that benefits such as SNAP are important to increasing accessibility to fresh produce and other goods. Ms. Baker explained that there are additional economic and marketing incentives provided for farmers and buyers at markets and referenced several examples from Greenmarket in New York City, the Los Angeles and Southern California Markets, the Town Square Farmer's Market in Grand Forks, and the Red River Market in Fargo. Ms. Baker stated that uniform zoning regulations can help clarify rules regarding where markets may set up and other important issues such as season duration and manager's duties.

Ms. Baker informed the Commission that there are 10 farmers markets in the Fargo-Moorhead Metropolitan area, which amounts to 0.044 markets per 1,000 individuals. Ms. Baker stated that, as of November 2015, farmers markets are permitted in select zones in Fargo, Dilworth, and Clay County; and not addressed in the zoning regulations for Moorhead, West Fargo, and Cass County.

Ms. Baker explained the framework for evaluating farmers markets including health, environment, social, and economic aspects. Ms. Baker explained health benefits of farmers markets include increased access to fresh, healthy local foods, increased access to a larger variety of products, increased consideration of origin of food, and contribution to community food security, while a concern includes markets and stands following separate food safety standards which may increase health risks for consumers. Ms. Baker stated that environmental benefits include limiting potential food waste from produce not accepted by supermarket specifications, reducing the need for packaging material, and reducing greenhouse gases due to produce being transported shorter distances. Ms. Baker stated that social benefits include consumers experiencing “food with a face,” attracting a broad spectrum of people who might not otherwise meet or interact, and better allowing vendors to mentor one another and to sell their goods amongst friends. Ms. Baker explained that economic benefits include the potential for some producers to retain a higher proportion of the usual retail price, increased spending in the local economy, and providing a new site to sell products and an opportunity for farmers to access new markets through consumer interaction, while a concern may be that produce is more expensive due to increased costs from small farm sustainability.

Ms. Baker informed the Commission that most other regional jurisdictions do not specifically address farmers markets including: Bismarck, ND, Duluth, MN, Grand Forks, ND, Rochester, MN, and Sioux Falls, SD. Ms. Baker stated that farmers markets are addressed in the city food code in Lincoln, NE and considered on an individual basis in Mankato, MN. Ms. Baker noted one example ordinance for farmers and public markets from Des Moines, IA. Ms. Baker concluded with a fact sheet for farmers markets in Fargo and West Fargo which discussed home-processed, home-canned, home baked foods, labeling requirements, and what may or may not be sold at markets.

Mr. Thorstad asked if any distinction was made in the operations between public versus private markets. Mr. Thorstad noted that one farmers market listed for West Fargo is run by the Park Board while another is a more private entity. Ms. Baker stated that no delineation was currently made but that the Steering Committee could research the issue. Chair Durand stated that this would be a good question to bring back to respective jurisdictions to see if this would have an effect on the types of incentives offered.

Mr. Rasmussen asked whether the notion of sellers antagonizing each other by setting up close to one another and undercutting prices should be an issue to consider. Mr. Rasmussen provided an example of a similar situation where law enforcement officials needed to become involved. Ms. Baker answered that by having cities run markets and having clear zoning laws on the delineation and placement of markets that these types of issues can be avoided.

Mr. Evert asked a clarifying question on double SNAP benefits and who usually pays the difference. Ms. Baker answered that at the Red River Market, double SNAP benefits are currently paid through a grant, but that in some jurisdictions, cities will provide the additional benefit. Ms. Mongeau asked if the Steering Committee might provide additional research on how cities and/or counties might provide the difference on double SNAP benefits.

4(c). Farmers Market Updates

Chair Durand asked Mr. Altenburg to introduce and invite area farmers markets’ representatives to share information with the Commission.

4(c)(i). Great Plains Producer Association’s Community Farmers Market

Mr. Altenburg asked if a representative from the Great Plains Producer Association’s Community Farmers Market was in the audience to present information to the Commission. No representative was present.

4(c)(ii). Legacy Gardens

Toni Bach provided the Commission information on Legacy Gardens, part of Probstfield Living History Farm in north Moorhead. Ms. Bach stated that Legacy Gardens is organically farmed and is open Sundays from 11:00 to 3:00. Ms. Bach explained that harvest is also provided at the Red River Market. Ms. Bach stated that tomatoes, potatoes, and squash make up the bulk of their produce and that over 20 families participate in Legacy Garden's CSA program.

4(c)(iii). Moorhead Farmers Market

Kim Wangler informed the Commission that this was the third year of the Moorhead Farmers Market on the southwest corner of Moorhead Center Mall. Ms. Wangler stated that the market is open Tuesdays from 3:00 to 7:00 and that the staggering of schedules amongst the markets in the Fargo-Moorhead Metropolitan area benefit all of the markets. Ms. Wangler stated that the market currently has five vendors and works closely with the mall and is able to move indoors in case of inclement weather.

4(c)(iv). Red River Market

Katie Preston provided the Commission an update on the Red River Market in downtown Fargo. Ms. Preston stated that this was the second year of the market and that the number of vendors had increased from 15 vendors in 2015 to 45 vendors in 2016. Ms. Preston stated that over 3,500 people had visited the market during its opening week. Ms. Preston stated that the market is open on Saturdays from 10:00 to 2:00. Ms. Preston explained that the market is focusing on growing and expanding relationships with the community and that it is able to provide SNAP double bucks benefits through a grant with Cass-Clay Alive. Ms. Preston stated that the market had also partnered with MATBUS to provide free transit service to community member coming and going from the market from 9:00 to 3:00. Ms. Preston also explained that the market had partnered with the Great Plains Food Bank to donate extra produce.

Mr. Evert whether the Red River Market was still looking for a permanent site, as it had moved from 2nd Street N in 2015 to 4th Street N in 2016. Ms. Preston stated that the current location was adequate but that if the market continues to expand they may look for an alternative location.

4(c)(v). Whistle Stop Market

Cheryl Stetz informed the Commission that the Whistle Stop Farmers Market in Dilworth is a voluntarily run market through the Park Board. Ms. Stetz explained that this was the sixth season of the market and that the market averages five to six vendors each week. Ms. Stetz stated that the market is open every Thursday from 3:00 to 7:00 at Whistle Stop Park north of Highway 10. Ms. Stetz explained that in previous years it had been difficult to secure vendors but that it had been easier this year, though the market would still like to see more produce vendors. Ms. Stetz stated that the market is heavily supported by the surrounding neighborhood and that vendors cooperate and work together with one another. Ms. Stetz stated that the cost to participate in the market was \$50 per season, with vendors able to take one free day off if needed.

Mr. Evert asked whether vendors set up in the shelter at the park. Ms. Stetz confirmed that this was where the market was located.

Ms. Gold asked what would help to get the area farmers markets and vendors to coordinate and cooperate more with one another. Ms. Stetz stated that a regional farmers market coordinator would be beneficial for coordination and communication amongst various farmers markets in the Fargo-Moorhead Metropolitan area.

Ms. Lipetzky asked whether there were any potential issues with vendors crossing the border to participate in farmers markets. Ms. Stetz stated that she wasn't aware of any issues and that it would be prudent to follow state safety guidelines for either North Dakota or Minnesota.

4(d). Northern Small Farms Alliance

Ross Lockhart addressed the Commission as a representative of the Northern Small Farms Alliance. Mr. Lockhart explained that he operated Heart and Soil Farm located near Grandin, ND and sells products primarily through its CSA share program. Mr. Lockhart stated that Heart and Soil Farm had 30 community members participating in its CSA share program in 2016 and that it also sells produce at the Red River Market. Mr. Lockhart stated that this was his fourth year of operation.

Mr. Lockhart stated that for the past 18 months, he helped to form the Northern Small Farms Alliance – an alliance intended to support new and emerging small-scale growers in both North Dakota and Minnesota. Mr. Lockhart explained that Northern Small Farms Alliance is committed to raising awareness of local foods within the community, farmer education and raising the professionalism of small-scale farmers, focusing on ways to aggregate both buying and selling, and assisting new and emerging farmers.

Mr. Lockhart stated that there is a shortage of small-scale producers in the region and that there is a need to look at new food entrepreneurs as potential drivers of economic development. Mr. Lockhart stated that some of the barriers to new and emerging farmers are start-up costs for setting up a stall at a farmers markets, unpredictability of foot traffic at farmers markets, weather, predicting quantity to bring to markets, consumer preferences, other vendors, produce dumping, time, and planning.

Mr. Lockhart explained some ways of expanding the pool of food entrepreneurs. Mr. Lockhart stated that some of these ways include creating a community space with a mix of different vendors, encouraging farmers markets to support to new vendors, raising the professionalism of new producers through education and marketing, creating year-round markets for producers who utilize various season extending structures, and jurisdictional support of new and emerging farmers who invest in their communities – including microfarms and urban farms.

4(e). Public Input

Chair Durand informed the audience that time would be allotted for public comments on farmers markets and the information that was presented.

No public comments were made.

4(f). Commission Discussion

Mr. Evert stated the discussion had been very informative, with Chair Durand highlighting points brought up by Mr. Lockhart regarding microfarms and urban farms.

Mr. Thorstad wondered if farmers markets have parameters to make sure there is a balance between producers and other craft vendors. Ms. Gold stated that controls are commonly put in place but that initially it can be beneficial to have a variety of crafters to generate initial interest in farmers markets.

5. Online Community Input

Ms. Lipetzky explained that community members who may not be able to attend Commission meetings are able to submit public comments through the City of Fargo Let's Eat Local website. Ms. Lipetzky stated that one public comment was received between May and June 2016.

Ms. Lipetzky explained that the commenter works at an assisted living facility in Fargo and wondered if the Commission might be able to develop a toolkit to help organize and develop open spaces for gardening and other activities.

6. Public Comment Opportunity

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

No public comments were made.

7. Commission and Steering Committee Roundtable

Chair Durand asked for the Commission and the Steering Committee to share any additional updates.

Ms. Arneson stated that the Commission should think about whether it should take on the role as coordinating entity for all of the area farmers markets that had been brought up by Ms. Stetz.

Ms. Baker brought up of the idea of the Commission and the Steering Committee creating a regional food booklet that could serve as a guide for local area farmers.

Mr. Altenburg informed the Commission that the Minnesota Food Access Planning Guide was completed and that this could be an important document for jurisdictions to use when developing comprehensive plans or updating zoning and other land development codes.

Mr. Evert stated that he was very encouraged by all of the discussion brought up with regard to small-scale farmers and that it would be beneficial to work with large land owners to identify potential odd-sized plots of land for smaller scale farming.

Ms. Durand stated that she had recently participated in a regional workforce study for Cass County and thought it would be relevant in marketing and attracting small scale farmers. Ms. Durand also spoke of potential economic and marketing incentives to attract new farmers to the area.

Ms. Mongeau spoke about the Clay County Soil and Water Conservation District taking a closer look at urban agriculture issues, specifically relating to pollinators. Ms. Mongeau also gave a plug to the Clay County Fair in Barnesville, MN and the 4-H events which would be taking place there.

Ms. Gold reiterated that the Minnesota Food Access Planning Guide will be a good tool for the Commission and the Steering Committee to utilize when working with future food access issues in the Fargo-Moorhead Metropolitan area.

Ms. Reynolds reiterated that it was beneficial listening to all of the information presented at the Commission meeting.

8. Commission Action Steps

Chair Durand stated that the next meeting would be held on September 14, 2016.

Chair Durand adjourned the meeting at 11:58 AM.

Farmers' Markets & Produce Stands

This issue brief will provide background information related to farmers' markets and produce stands, addressing the common concerns and benefits from a health, environment, social, and economic standpoint. Appendices have been provided to share how regional jurisdictions are managing their farmers' markets and produce stands as well as example policy language from other jurisdictions.

Background

According to the USDA, a farmers' market can be defined as "a multi-stall market at which farmer-producers sell agricultural products directly to the general public at a central or fixed location, particularly fresh fruit and vegetables (but also meat products, dairy products, and/or grains)." A produce stand (also known as a farm stand) is defined as "an area for the temporary or seasonal sales and promotion of agricultural products that are grown or raised on the site."¹

The number of farmers' markets in the United States has tripled since 1994.² This significant increase is due to many factors, including: consumer's concerns regarding food safety, the rise in preferences for organic food, the movement to support the local economy, and the larger Greenhouse Gas (GHG) emissions produced through large-scale commercial farming operations. These concerns can be minimized, or possibly eliminated, through the use of local farmers' markets and produce stands. Not only will the introduction of local farmers' markets and produce stands provide for a decrease in the aforementioned concerns, but they are also able to provide a wide array of benefits. The modern industrial food system is responsible for 44 to 57% of all global GHG emissions, with 15 to 20% of these produced from the processing, transportation, packing, and retailing methods currently in use. These inordinately high emission levels are automatically reduced through the use of local farmers' markets and stands, as these avenues of production decrease the need for international food shipments and intranational food transportation costs.^{3,4}

Not only do farmers' markets positively impact the environment, they also have an economic impact on the local community. At farmers' markets and produce stands, consumers buy goods directly from the producer; this action stabilizes the local economy by keeping this stream of revenue within the community. The avenue of direct-to-consumer sales allows the farmer to retain a larger financial portion of what would normally be lost in commercial retail expenses. If the farmer were to sell their products through a chain grocery store, additional packaging and transportation fees would be required, and, most likely, the products would be sold outside of the local community which would deny the local economy this line of revenue and, as aforementioned, increase the production of GHG emissions.

¹ Agriculture Ombudsman. (2015). Definitions Used by Permit & Resource Management Department. Retrieved from http://ucanr.edu/sites/CESonomaAgOmbuds/On-Farm_Retail_Sales/.

² United States Department of Agriculture. Agriculture Marketing Service. Farmers Market Growth. Retrieved from <http://www.ams.usda.gov/AMSV1.0/ams.fetchTemplateData.do?template=TemplateS&navID=WholesaleandFarmersMarkets&leftNav=WholesaleandFarmersMarkets&page=WFMFarmersMarketGrowth&description=Farmers%20Market%20Growth&acct=fmrdirmk>.

³ Grain. (2011). Food and Climate Change: The Forgotten Link. Retrieved from <https://www.grain.org/article/entries/4357-food-and-climate-change-the-forgotten-link>

⁴ Bentley, S., & Barker, R. (2005). Fighting global warming at the farmer's market: the role of local food systems in reducing greenhouse gas emissions. *Toronto: Foodshare*.

Farmers' markets and produce stands increase the prevalence of access to healthy and inexpensive foods to individuals in lower socioeconomic classes. Various farmers' markets across the county allow, and promote, the use of individual Supplemental Nutrition Assistance Program (SNAP) funds for individuals eligible to receive this federal assistance benefit. To incentivize the acceptance of SNAP benefits, cities, such as Miami, FL, will discount the farmers' market permit fees by 50% (from \$500.00 to \$250.00) if the producers accept SNAP benefits. In 2007, approximately \$1.6 million in SNAP benefits were redeemed at 532 farmers' markets across the country.⁵ This number has increased to \$16.5 million in 2012, with the acceptance of SNAP benefits at an estimated 3,200 farmers' markets across the country.⁶ This substantial increase in expenditures of SNAP benefits at farmers' markets has resulted in a decrease in the prevalence of domestic hunger rates all while increasing the consumption of organic, fresh, and healthy foods in the low-income population served by SNAP.⁷ One study conducted in Boston, MA concluded that SNAP beneficiaries who shopped at farmers' markets consumed 50% more vegetables per day than beneficiaries who did not.⁸

A number of incentives, like those listed above, have been implemented throughout the country to allow better access to farmer's markets for customers and vendors. Through incentives like SNAP are important to increasing accessibility, there is also a need for clear and understandable zoning regulations for vendors and market managers. Currently, Fargo-Moorhead legislation requires markets to follow the health and zoning codes of their respective jurisdictions. Relying on individual cities to enforce zoning laws can create confusion for vendors attending more than one market, so it is important to have standardized zoning laws for Fargo-Moorhead markets. Zoning issues can also be solved through designating an area for the market to take place year round, such as is the case with the Town Square Farmer's Market in Grand Forks, North Dakota. The Town Square Market is located at the corner of 3rd St and DeMers Ave, and that space is used for the farmer's market on Saturdays from May to October, as well as community events throughout the year. The area was purchased and developed through grants and donations received by the city of Grand Forks.⁹

Table 1. Incentives Provided for Farmers and Buyers at Markets

Market	Sponsoring Program	Incentives Offered
Greenmarket, New York City	GrowNYC	Farm Succession and Land Transfer, Financial and Business Planning, Legal Assistance, Strategic Marketing, Access to Capital, Food Safety and Risk Management ¹⁰
Los Angeles and Southern	LA Food Policy Council	Market Opportunities: Incentives

⁵ Briggs, S. (2010). Real food, real choice: Connecting SNAP recipients with farmers markets. Community Food Security Coalition.

⁶ Roper, N., & Miller, S. (2013). Farmers Market Coalition. Slow and Steady: Farmers Market SNAP Sales Continue to Expand. Retrieved from <http://farmersmarketcoalition.org/snapsales-up-in-2012>.

⁷ Bodonyi, B., & Gilroy, A. (2011). Healthy Eating at Farmers Markets: The Impact of Nutrition Incentive Programs. Retrieved from http://www.ophi.org/download/PDF/healthy_planning_pdfs/hefm_nutritionincentives0923.pdf.

⁸ Spiller, K., & Obadia, J. (2012). Boston Collaborative for Food and Fitness. Farmers Markets: Impact on fruit and vegetable consumption of Supplemental Nutrition Assistance Program clients. Retrieved from http://bostonfarmersmarkets.org/wp-content/uploads/2012/07/FarmersMarket-Impact-on-FV_Website.pdf.

⁹ Celebrating the Past, the Present, and the Future... The Grand Forks Town Square. <https://www.fema.gov/pdf/about/regions/regionviii/jurnys31.pdf>

¹⁰ GrowNYC. (2015.) FARMroots, Greenmarket's Technical Assistance Program. <http://www.grownyc.org/farmroots>

California Markets		for Food Retailers (funding, planning assistance, expedited permitting, tax credits, and energy discounts); Truck Gardening and Farming Uses; Food Waste Recycling Program; Farmer's Markets in Residential Zones; Rebuilding Local and Regional Food Infrastructure (ensure fs fair compensation and increases access to small and mid-sized producers); Eat Local, Buy California Grown Day; Small Business Incubation ¹¹
Town Square Farmer's Market, Grand Forks, North Dakota	Town Square, City of Grand Forks, North Dakota	Designated farmer's market location ¹²
Red River Market, Fargo, North Dakota	Red River Market, local businesses	Double SNAP bucks, Free Rides by MATbus ¹³

Additional things to consider include coordinating between markets within a jurisdiction for joint advertising and logistical planning (time, location, etc.), Double SNAP Bucks sponsored by the jurisdiction, partnering with local food banks to donate excess produce at the end of the market, and having a year round farmer's market. The ratio of farmers to crafters, bakers, and other vendors should remain between 75:25¹⁴ and 60:40¹⁵ to ensure markets hold to values of a farmer's market, but also provide a diverse assortment of goods.

The Fargo-Moorhead (FM) metropolitan area currently accommodates 10 farmers markets' and produce stands. This amounts to only 0.044 farmers' markets per 1,000 individuals in the FM metropolitan area. Understanding the benefits and concerns of these farmers' markets and produce stands (identified in Table 3) allows for further insight into how they should be regulated, areas of improvement, and if the overall number of these markets and stands is sufficient for the population in the FM metropolitan area. The health and zoning regulations followed by these markets are those of their respective jurisdiction, as according to the policies in the states of Minnesota and North Dakota.

Table 2. Farmers Markets and Produce Stands in the FM metro area

Market Name	Location	Notes
Farmers Market & Beyond	500 13th Ave W, West Fargo (South Elmwood Park parking lot)	Mondays and Thursdays: 3:30 PM – 6:30 PM July 9 – October 1

¹¹ Los Angeles Food Policy Council. (2016.) Resources, LA Food Policies. <http://goodfoodla.org/resources/la-food-policies/>

¹² Celebrating the Past, the Present, and the Future... The Grand Forks Town Square.

¹³ Red River Market. (2016.) www.redriver.market

¹⁴ Matthew Community Farmer's Market Rules. (2015.) http://www.matthewsfarmersmarket.com/MCFM_2015__Market_Rules.pdf

¹⁵ Policies of the Swain Tailgate Farmer's Market (2015.) <https://swain.ces.ncsu.edu/wp-content/uploads/2014/05/Swain-Farmers-Market-Guidelines-2015.pdf?fw=no>

FM Farmers Market	349 E Main Ave, West Fargo	Mon – Fri: 10 AM – 7 PM Saturday: 10 AM – 6 PM Sunday: Noon – 6 PM *Accepts SNAP benefits
Great Plains Producer Association's Community Farmers Market	West Acres Mall, Fargo (West parking lot at the Mall)	Tuesdays, Thursdays, Saturdays: 10 AM – 5 PM (or until produce is sold) June 23 – October *Accepts Supplemental Nutrition Assistance Program (SNAP) benefits **Co-opted with the Northern Plains Botanical Society Farmers Market on Thursdays
Ladybug Acres Produce Stand	2110 S University Drive, Fargo (Tesoro parking lot)	Mondays – Saturday: 11 AM – 5 PM July 1 – October 1
Moorhead Center Mall Market	4 St N & Center Ave, Moorhead (Moorhead Center Mall parking lot)	July & August – Tuesdays: 3 PM – 7 PM September – Tuesdays: 3:30 PM – 6:30 PM
Old Trail Market/Legacy Garden	Probstfield Farm & Living History Foundation, North Moorhead	Call for days and times
Red River Market	Broadway & 4th Ave N, Fargo	Saturdays: 10 AM – 2 PM July 11 – October *Accepts Supplemental Nutrition Assistance Program (SNAP) benefits
Sydney's Health Market	810 30th Ave S, Moorhead	Mon – Fri: 9 AM – 7 PM Saturday: 9 AM – 5 PM Sunday: Noon – 5 PM *Farmers provide produce to be sold inside the store; vendors outside on some days
Veggie Bus	1302 3rd Ave N, Fargo	Call for days and times July 1 – October 1
Whistle Stop Farmers Market	Whistle Stop Park at 14th St NE, Dilworth	Thursdays 3 PM – 7 PM July 1 – October

Regarding farmers' markets and produce stands, in Cass and Clay Counties, only zoning ordinance have been addressed. Rules regarding the sale of produce or processed foods are regulated by local Public Health Offices (See Appendix C).

Table 3. Summary of farmers market approval in local jurisdictions (As of November 2015)

Moorhead	Dilworth	Clay County	Fargo	West Fargo	Cass County
Not addressed*	Permitted in select zones**	Permitted in select zones***	Permitted in select zones****	Not addressed	Not addressed

*Permits for farmers markets in commercial districts are handled by the City as “temporary” 180 day permits pursuant to the building code.

** A farmers market, commercial greenhouse, or nursery operation (retail and wholesale) would be considered a permitted use in the TZ district, C-1, C-2, C-3, I-1 and I-2 districts.

***Farm stands and/or seasonal agricultural sales are a permitted accessory uses in specific zoning districts. Stands are limited to one structure not exceeding 600 square feet. Farmers markets may be considered as an allowed “use” with an Interim Use Permit.

****This type of use is not specifically addressed in any of the zoning districts as a permitted or conditional use. The City of Fargo would classify this use as “retail sales and service,” which is a permitted use in the UMU, NC, LB, DMU, GC and LI zoning districts. Temporary permits are also an option for permitting, depending on duration of the operation.

Table 4. Framework for evaluating farmers markets and produce stands

DOMAIN	BENEFIT	CONCERN
Health	<p>Increased access to fresh, healthy local foods.</p> <p>Increased access to a larger variety of products and products unique to the market or local area. Consumers are able to experiment with different crops and value-added products at a low cost and low risk.¹⁶</p> <p>Diverse local food in markets restores consideration for the origin of food.¹⁷</p> <p>Farmers markets may contribute to community food security (the community’s capacity to feed itself) with safe, culturally acceptable, nutritionally adequate food through a sustainable food system based on community self-reliance.¹⁸</p>	<p>Markets and stands follow separate food safety standards and may increase health risk for consumers.</p>

¹⁶ Gillespie, G., Hilchey, D.L., Hinrichs, C.C., & Feenstra, G. (2007). Farmers' markets as keystones in rebuilding local and regional food systems. *Remaking the North American food system: Strategies for sustainability*, 65-83.

¹⁷ Gillespie. 2007.

¹⁸ Gillespie. 2007.

<p>Environment</p>	<p>Food waste – 22% of farmers’ crops would not be marketed if farmers markets were not available due to supermarkets not accepting produce outside of their stringent specifications.¹⁹</p> <p>Reduction in packaging material.²⁰</p> <p>Reduction in greenhouses gases due to produce being transported shorter distances.</p>	
<p>Social</p>	<p>Consumers feel conventional supermarkets are missing “food with a face.” Farmers markets are able to deliver this need.²¹</p> <p>Attract broad spectrum of people who might not, under other circumstances, meet or interact.²²</p> <p>Vendors value the social and recreational aspects of selling among friends and learn how to improve the market from the example and mentoring of other vendors.²³</p>	
<p>Economic</p>	<p>Potential for some producers to retain a higher proportion of the usual retail price.²⁴</p> <p>Increased spending in the local economy, providing a multiplier effect.</p> <p>Provides a new site to sell products and an opportunity for farmers to access new markets through consumer interaction.²⁵</p> <p>Consumers gain access to fresh healthy local produce at competitive prices.²⁶</p> <p>Small-scale food processors and farmers experience difficulties in getting their products into large conventional supermarket chains. Farmers markets and stands allow them to increase sales and their customer base.²⁷</p> <p>Farmers markets maintain infrastructure for local and regional food systems by serving as informal business</p>	<p>Produce may be more expensive due to increased costs for small farm sustainability and pesticide-free environments raising growing costs.³⁰</p>

¹⁹ Festing H. 1998, *Farmers' Markets: an American success story*, Ecological Books, Bath.

²⁰ Festing. 1998.

²¹ Gillespie. 2007.

²² Sommer, R., Herrick, J., & Sommer, T.R. (1981). The behavioral ecology of supermarkets and farmers' markets. *Journal of Environmental Psychology*, 1(1), 13-19.

²³ Gillespie. 2007.

²⁴ Coster, M., & Kennon, N. (2005). “New Generation” Farmers Markets in Rural Communities. Kingston: Rural Industries Research and Development Corporation. Retrieved from <https://rirdc.infoservices.com.au/downloads/05-109>.

²⁵ Coster & Kennon. 2005.

²⁶ Coster & Kennon. 2005.

²⁷ Gillespie. 2007.

	<p>incubators that nurture entrepreneurship, diversification, and expansion of small farms and food enterprises.²⁸</p> <p>Vendors at farmers markets can avoid exacting grading and packing standards common in many wholesale markets as well as eliminating non-local competition.²⁹</p> <p>Allow for diversification of new crops or products or new varieties of familiar crops or products which can lengthen the market season, add value to products, attract more or different customers, and better utilize resources (including labor and equipment). This allows reduced risks of production failures and market price fluctuations.</p>	
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Resources

- Minnesota Cottage Food Law (2015) - Minnesota Department of Agriculture Website → Search “Cottage Food Laws”
- North Dakota’s Guide to Selling Local Food - North Dakota Department of Agriculture Website → Search “Farm to Market Handbook”
- South Dakota Requirements for the Sales of Baked Goods and Canned Items - South Dakota Department of Health → Food and Lodging Safety → Farmer’s Markets
- Model ordinances not listed: Austin, TX, Miami, FL

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

³⁰ Ramage, N. (2011). Examiner. The pros and cons of local farmers markets. Retrieved from <http://www.examiner.com/article/the-pros-and-cons-of-local-farmers-markets>

²⁸ Gillespie. 2007.

²⁹ Feenstra, G., & Lewis, C. (1999). Farmers' markets offer new business opportunities for farmers. *California Agriculture*, 53(6), 25-29.

Appendix A: Farmers Markets & Farm Stands in Regional Jurisdictions

Bismarck, ND

Farmers markets and produce stands are not addressed in city code.

Duluth, MN

Farmers markets and produce stands are not addressed in city code.

Grand Forks, ND

Farmers markets and produce stands are not addressed in city code.

Lincoln, NE

Farmers markets are address in the city food code, which covers permitted food items and permits required.

Mankato, MN

There is not a licensure requirement for selling home grown produce. A peddler's license does not apply to farm stands, but the planning and zoning requirements is dependent upon on the type of property and is considered on an individual basis.

Rochester, MN

Farmers markets and produce stands are not addressed in city code.

Sioux Falls, SD

Farmers markets and produce stands are not addressed in city code.

Appendix B: Example Ordinances

Des Moines, IA

DIVISION 4. – FARMERS' OR PUBLIC MARKET

Sec. 102-556. – Definitions

The following words, terms and phrases, when used in this division, shall have the meanings ascribed to them in this section, except where the context clearly indicates a different meaning:

- Farmers' or public market means a sale of products, the majority of which have been produced in the state, including but not limited to raw fresh vegetables, fruit, honey, herbs, flowers, plants, nuts, baked goods or handcrafted items which conform to all applicable city, county or state health and safety provisions, particularly state department of agriculture and land stewardship regulations, and which are offered for sale by any person, business, or organization on a portion of or entirely on a public street, sidewalk, alley, park or public place during set hours, no more than two days per week within a one-year period.
- Market manager means a person who or organization which holds a farmers' or public market permit and who organizes the participants of the market, promulgates regulations for the conduct of the market consistent with section 102-564 of this division, and generally is responsible for the operation of the market.

(C91, § 23-20.08; O.13,023)

Cross reference— Definitions generally, § 1-2.

Sec. 102-557. – Required

No person shall conduct a farmers' or public market, as defined in section 102-556 of this division, without first having obtained a permit as provided in sections 102-558 and 102-559 of this division. This shall not apply to activities sponsored by and held at the state fairgrounds.

(C91, § 23-20.09; O.13,023)

Sec. 102-558. – Application

Any person applying for a permit to conduct a farmers' or public market shall make written application to the city manager's office at least 30 days prior to the first proposed date for the market. No permit shall be issued unless an application containing the following information is first completed:

- The name, address and phone number of the applicant and/or market manager he or she represents.
- The proposed location of the market and the names of any businesses which the market will front.
- If such businesses are not participating in the market, a copy of the notice sent to such businesses of the market, its location and duration.
- The proposed dates of the market and its hours of operation.
- The number of vendors involved in the market, their names, and permanent addresses.
- The type of merchandise to be sold.
- A certificate of insurance demonstrating compliance with all insurance requirements. The amount and type of liability insurance to be required shall be determined by the city's finance director or designee and are hereby, by reference, made a part of the permit application form.

(C91, § 23-20.10; O.13,023, 13,737, 15,104)

Sec. 102-559. – Issuance

Upon the city clerk determining that a person or organization applying for farmers' or public market permit has complied with the terms of section 102-558 of this division; the chief of police, the city engineer, and, if a market is held in a park, the director of park and recreation and the park and recreation board agree that the proposed sale will not reasonably disrupt pedestrian and vehicular traffic in the area of the market; that no other application has been submitted which proposes a similar geographic location for the market; that the city ordinances will be obeyed in the conduct of the market; and upon payment of the appropriate fees, the city clerk shall issue a permit to conduct a farmers' or public market. If the permit is denied, the city clerk shall state the reason therefor on the face of the application and shall so inform the applicant. No farmers' or public market permit shall be issued for a market within any residential zone of the city.

(C91, § 23-20.11; O.13,023)

Sec. 102-560. – Appeal of denial

Any farmers' or public market permit denial may be appealed to the city council within ten days of the denial by submitting a written request for appeal to the city clerk. The city council shall consider the denial at its next regular

meeting and shall either affirm the denial or direct the city clerk to issue the permit upon receipt of the appropriate fees. The city council shall base its decision upon a review of the application, the reasons for denial, and any statements from interested parties. If more than one application has been submitted which proposes a farmers' or public market in similar geographic locations, the council shall consider the following criteria to determine which application to grant:

- Experience in managing a farmers' or public market.
- For what purpose the proceeds of the farmers' or public market will be used.

(C91, § 23-20.12; O.13,023)

Sec. 102-561. – Duration

The farmers' or public market permit shall be issued in the name of the market manager and contain the dates of the sale and shall be valid through December 31 of the year in which the market is held.

(C91, § 23-20.13; O.13,023)

Sec. 102-562. – Fee

(a) The applicant for a farmers' or public market permit shall pay a permit fee to the city clerk at the time of filing the application in the amount set in the schedule of fees adopted by the city council by resolution.

(b) In the event the application is withdrawn by the applicant or denied either initially or on appeal, either all or a portion of such fee in an amount set in the schedule of fees adopted by the city council by resolution shall be retained by the city to defray the administrative costs incurred.

(C91, § 23-20.14; O.13,023, 13,737; 14,174)

Sec. 102-563. – Market manager's responsibilities

(a) Under this division, the market manager's responsibilities shall be to:

- (1) Contact the city engineer to arrange for the appropriate signs and/or barriers to control traffic and/or parking in the area of the market, including but not limited to obtaining street closing permits and any other permit required by this Code.
- (2) Provide, maintain, and remove portable toilets, the requisite number to be designated by the environmental health officer.
- (3) Ensure that trash containers are provided in the market and that the market area is reasonably free of trash during and at the close of the market.

(b) Failure to comply with any of the subsections in subsection (a) of this section shall be punishable as a simple misdemeanor and may result in the revocation of the farmers' or public market permit.

(C91, § 23-20.15; O.13,023)

Sec. 102-564. – Conduct of permittee

A farmers' or public market permittee as well as all agents, employees or representatives shall comply with the following in conducting a farmers' or public market:

- No person shall conduct a farmers' or public market from 10:00 p.m. until 7:00 a.m. the following day.
- No person shall erect booths, tables, or display merchandise in such a manner so as to block pedestrian or vehicular traffic.
- No person shall erect booths, tables, or display merchandise or in any other manner participate in a farmers' or public market without the express consent of the market manager.

(C91, § 23-20.16; O.13,023)

Fact Sheet

for farmers markets in Fargo and West Fargo

This fact sheet addresses foods allowed at farmers markets.

The food products can only be sold at community and nonprofit events or farmers markets located in Fargo and West Fargo. This includes such events as: county fairs, nonprofit and charitable events, public spirited and/or community celebrations and farmers markets and roadside stands.



It does NOT include:

Craft shows, food festivals, or other for profit events nor sales to other businesses, interstate or internet sales, or sales from one's home or business.

Home-Processed, Home-Canned and Home Baked foods:

The individual who is selling home-processed, home-canned and home-baked foods under this exemption should have available, upon request of the regulatory authority, the product's recipe and/or pH results .

The seller must display a sign or placard at the point of sale which states:

These canned goods/baked goods are homemade and not subject to state inspection

Persons producing and selling these products are encouraged to have the recipe and manufacturing process reviewed by a person knowledgeable in the food canning/processing industry and recognized as a process authority.

Labeling requirements:

Each food container and/or food item sold must include the following statement using a font size that is prominent, conspicuous, and easy to read.

“These food products were produced in an un-inspected home kitchen where major food allergens may also have been handled and prepared, such as tree nuts, peanuts, eggs, soy, wheat, milk, fish, and crustacean shellfish”

If you have questions, please contact:

**Fargo Cass Public Health
Environmental Health Division
701.476.6729**



You May NOT Sell

Foods that require refrigeration

Fresh-processed (not canned) foods that require refrigeration such as fresh salsa, pesto, refrigerator pickles, etc.

Potentially hazardous foods including, but not limited to: cut melons, cut leafy greens, and cut tomatoes.

Nut butters of any kind (peanut, almond, sunflower, etc.)

Frozen pasta, or pastas requiring refrigeration.

Foods that are home-processed or home-canned such as home-canned fish, pickled eggs and meat.

NOT ALLOWED: Certain foods are not allowed to be sold under these rules.

Any non-acidified foods processed by either the use of a boiling water bath or by the use of a home pressure cooker.

Some foods naturally have a pH of 4.6 or greater. *These foods are not allowed unless the pH of these foods is reduced to pH 4.6 or less.*

These foods include:

artichokes	asparagus
beans (lima, string, kidney, Boston style, soy, waxed)	
beets	broccoli
Brussels sprouts	cabbage
carrots	cauliflower
horseradish	sweet corn
egg plant	mushrooms
peas	peppers
potatoes	squash
spinach	vegetable soups

Home-Baked Foods

ALLOWED: Home-baked foods may include but are not limited to lefse, bread, rolls, fruit pies, candies/confectioneries, and cookies & bars.

NOT ALLOWED: Foods that require refrigeration may not be sold under this ruling.

These foods include home-baked foods such as custards, custard-filled pastries, meringue-topped pies or pastries, kuchen, pumpkin pies, cream pies or other pies, pastries or baked goods that are considered potentially hazardous or require temperature control.

Certain foods fall under regulatory jurisdiction and are not exempted by this ruling. **YOU MAY NOT SELL WITHOUT A LICENSE:**

- fish
- dairy
- poultry
- meat products including:
 - smoked fish
 - butter
 - milk
 - jerky
 - potentially hazardous products such as garlic and oil mixtures or other flavored oils.

You May Sell

ALLOWED: Foods that have a natural pH of 4.6 or less and acidified foods which have acid(s) or acid food(s) added. *The final pH of the food must be 4.6 or less.*

Home-canned high acid foods such as:

- sweet or dill pickles
- tomatoes
- salsa
- apples
- cherries
- grapes
- plums
- peaches
- flavored vinegars
- naturally fermented foods such as :
 - sauerkraut
 - pickles and KimChi
- jellies and jams



You May Also Sell:

- honey
- dried pasta
- eggs-as long as kept at 41°F or below
- all fresh picked/non processed/not cut produce

*When in
doubt -
check it out!*

*Call
Fargo Cass
Public Health
701.476.6729*

Heart-n-Soul Community Café

Nourishing body, mind, heart, and soul

Heart-n-Soul Community Café is a uniquely different restaurant.

We are dedicated to partnering with the community to eliminate food insecurity and hunger by serving a healthy, local and delicious meal to all with a pay what you can pricing model.

Our meals are served as a Pop Up Café using an underutilized kitchen or space when a current business may be closed. We are grateful to the owners of Josie's Corner Café for donating the use of their business when they are closed on Sundays!

To date we have served over 350 patrons.

Here's what it looks like when you join us for a meal

- Variable menu with healthy and seasonal foods
- A “Pay What You Can” pricing model
 - pay what you can - pay a suggested amount - pay it forward to help a neighbor - volunteer at the café or another organization in exchange for a meal.*
- Local food
 - We partner with local farmers to purchase food or use donated imperfect food. This contributes to building a sustainable community.*
- Limited waste, reasonable portion sizes, use of “ugly food”
 - This all benefits the environment by keeping items out of landfills.*
- Investing in people who live and work within our community.
 - Individuals making connections as a prescription for good physical and mental health.*
- Community members sharing their talents utilizing volunteers at the greatest extent possible.
 - Our chefs and servers, are all volunteers sharing and caring for our guests.*

Support from the Community is Essential

Our Farmers:

Woodchuck Community Farms
Doubting Thomas Farms
Legacy Gardens
Growing Together Community Gardens
Red River Valley Square Foot Gardens
Community Members with Gardens
Dirthead Microgreens

Our Community Partners:

Josie's Corner Cafe
Inspire Innovation Lab
NDSU Real Food Challenge
Ugly Food of the North
Streets Alive
Square One Kitchens

Our Goals for the Season Ahead

- Assist our farmer partners with Fall harvest using volunteer labor
- Freeze food for the winter for the café and other area agencies who serve those who are food insecure in our community
- Demo with SNAP educators at Red River Market
- Continue to hold Pop Ups at Josie's – next one is September 25th - and also at Square One Kitchens and a Moorhead location.
- Secure Pop Up locations in South Fargo between Hwy 94 and 32nd Ave South and in West Fargo.
- Establish relationships with partners who share our mission to serve all in our community

Thank you!

Follow us on Facebook for up to date information on our events.

Email at heartsoulcc@gmail.com

Attachment 4

***FARRMS: Growing Together—Project Summary
USDA Beginning Farmer Rancher Development Program Grant
Submitted January 2016***

FARRMS, Medina, ND will increase the number and sustainability of North Dakota/Red River Valley's emerging farm enterprises with Farm Beginnings® training, internship opportunities and mentoring. A 4-stage farmer-training model will include experience working in a Growing Together community garden as a beginning step for those who may have little experience in northern agriculture. Growing Together is a faith-based garden ministry that provided 42,000 pounds of food to 150 participating New American families last year. Utilizing a community organizing model to recruit and support new farmers in the Fargo/Moorhead Metro area, at least 50% of the trainees will be new Americans, women, veterans, socially disadvantaged, or developmentally disabled adults. A local learning circle will help identify barriers, provide translation or adaptation of materials from BFRDP-funded ISED Solutions and Hawthorne Valley Farm Place-based Learning Center, designed to build farming skills for those needing assistance with developmental learning issues, literacy or ESL. Objectives: 1) Train 50 new/beginning farmers in ND or Western Minnesota in business, marketing, & sustainability; 2) Establish a Fargo/Moorhead New Farmer Task Force to support recruitment, establish incubator farm opportunities, and guide program; 3) Establish a learning circle to integrate new Americans, veterans, special needs, and female beginning farmers into FARRMS program. 4) Review, test and modify existing farmer training materials; 5) Continuing Education and Mentoring for FARRMS: Growing Together Interns; 6) Continuation, Sustainability, Professional Development, Peer Support, Dissemination of model to other cities in North Dakota and participation in Farm Beginnings® Collaborative.

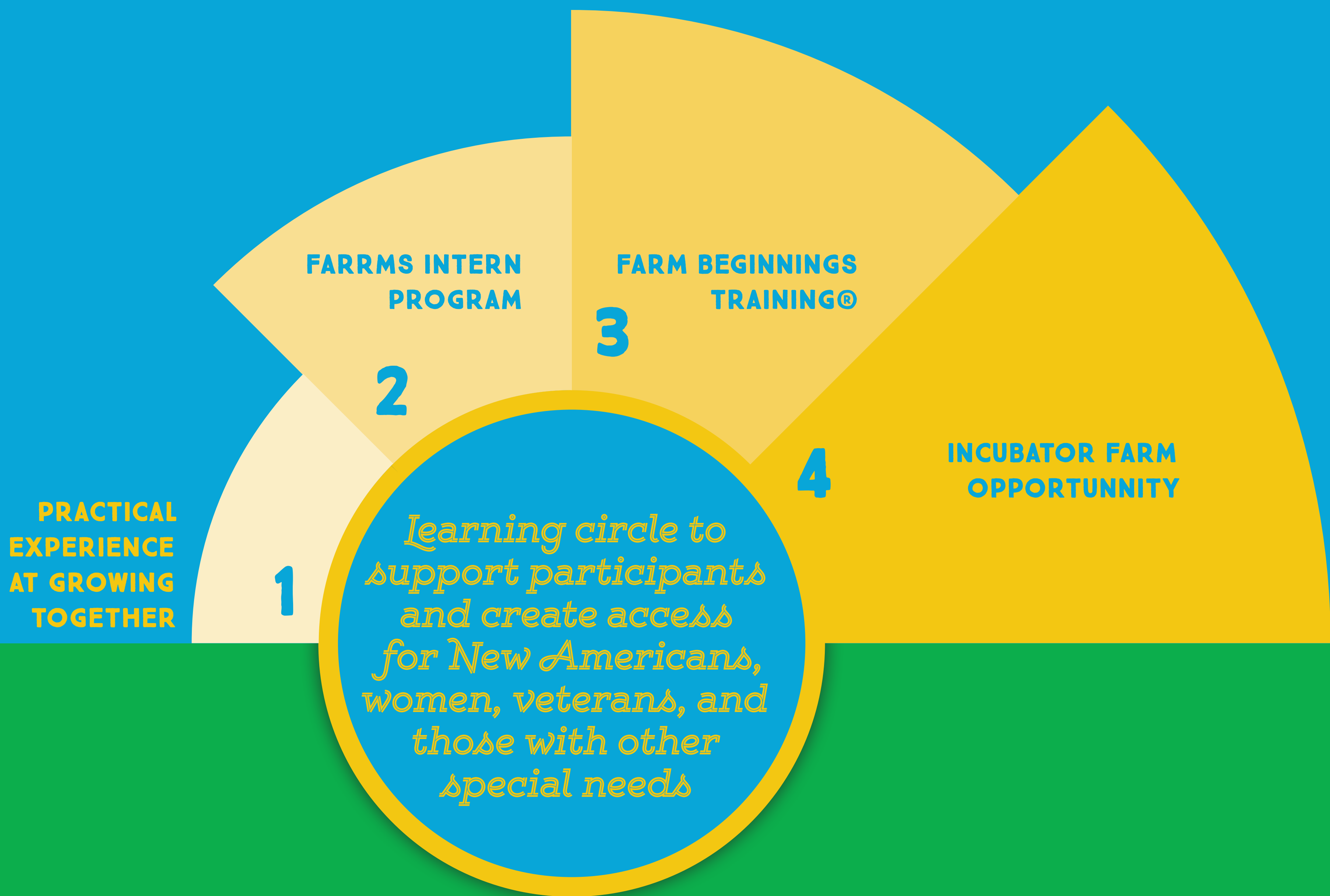


GROWING TOGETHER

“Creating a safe space for New Americans”

FARRMS

“Supporting sustainable farms and communities”



WIDER COMMUNITY SUPPORT/REPLICATION

FARGO-MOORHEAD
NEW FARMER TASK FORCE
INTEGRATES PROGRAM IN
LOCAL FOODS MOVEMENT.

REPLICATION OF
GROWING TOGETHER GARDENS
IN NORTH DAKOTA THROUGH
LUTHERAN SOCIAL SERVICES.