

SFN – March 3, 2008

Local Food and farming

1. How get smaller roadside enterprises on the map? (Stands with berries, eggs, etc.)
2. Include places with seasonal surplus on map; also use blog feature of website to advertise.
3. "Mapping" will also be used for non-motorized transportation, trails, etc.
4. Kitsap County – mobile processing for meat; will facilitate selling locally, piece by piece, in addition to whole or half. Kitsap County also looking at land use code revisions re livestock; give public input to City. Meeting at Grange on March 19; conflicts with Council meeting, but city staff will be involved.
5. Interest in farm-raised poultry; need specialized processing unit; need to organize locally!
6. Chickens – a good protein source; local farmers discussing co-op processing on Island
7. How about mushrooms!?! ("Ray" in Silverdale is a contact)
8. Ag/Open Space tax benefits? Threshold – must sell \$1,500 worth; must report as farm income. If sell, must pay back taxes; can be prohibitive. Work with Kitsap County Assessor. Need a farm plan.
9. Roof-top gardening?!? Contacts: Jean and Glen in Bremerton; arrange a field trip
10. How facilitate more growing on BI? Match farmers with people who have land!
11. Forestry canopy – continue education re the benefits; sustains the whole system – water, shade, aquifers, etc., all important for farming
12. Farm Courier – an "E-Bay" for local farmers and customers. Facilitates direct sale, transport/delivery of produce; CSA delivery as well. FarmCourier.com
13. Great Peninsula Futures – August 2-3; (from Gene Bullock)
14. Kathy – Course on home organic vegetable gardening – sections on soil, seed starting, IPM, extending growing season, seed saving, berry growing (whole cycle of gardening); hope to repeat the course.
15. Considering starting a West Sound Tilth Chapter!
16. Mark all local food "L" in stores; or "Puget Sound Fresh" program
17. Dairy products are not easily available
18. Make sure "local" is really local, e.g., grapes for wine
19. School programs – buy local; not enough produce, now, to support School program; also, it's expensive for schools.
20. Consumers need consistency year 'round; farmers' economic sustainability requires push for seasonal produce; farmers rely on CSA and Farmers' Markets to make ends meet
21. Seniors – get fresh, local food? Need courier service
22. Seniors can get coupons, through USDA/State Dept of Ag
23. Everyone needs a garden!
24. Sound newsletter – include what's in season
25. Include info on website re CSA and availability of surplus produce
26. Distinguish grower/producers from "processors" – support the grower/producers
27. Recipes, hints re how to prepare food, especially off-season foods
28. Include recipes in CSA bags
29. For convenience – courier service, announce surplus food, co-op food stand all week long, more outlets
30. Seniors – link to Bainbridge Youth Services; kids to Farmers' Market to courier food for seniors
31. Farm → consumer – DIRECT!

32. Grow our own seeds; provide diversity; seeds hearty for our land
33. Grow consumer knowledge
34. TWL – irrigation system for Day Road farms, with grant. Work parties, with food – Saturdays, 10am – 3pm.
35. Johnson Farm – TWL working with City; planning crops, barn, management plan; Final Report from City's AG Committee due soon.
36. Quay Apartments in Winslow – English Ivy OUT; community garden IN! (Van)