



going local {news}

Vol. 6, No. 2

Spring 2013

Hunger Free Garden Project looking for volunteers

The Going Local Initiative of the North Dakota Department of Agriculture (NDDA) and the Great Plains Food Bank are seeking volunteers and food donations for the 2013 Hunger Free North Dakota Garden Project.

More than 222,800 pounds of fresh produce made its way to programs that assist fellow North Dakotans in 2012. In just three years, the Hunger Garden project has recorded donations of more than 770,000 pounds of produce – more than three million servings of vegetables and fruits. With continued help, we could break the one million-pound mark for donations received and recorded!

Here's how people can help:

- Individual farmers, gardeners and community groups are invited to participate by using their fields, gardens, plots, talents and community contacts to provide donations during the harvest season.
- Growers are encouraged to dedicate produce from a portion of a field, a home garden, a community garden or a school garden to be solely donated to the local food pantry, church, shelter or organization.
- People who are not farmers or gardeners are also needed to help with fund-raising, harvesting or working at a food pantry.
- Each active pantry, shelter or organization will receive a sheet to “weigh-in” produce as it is delivered.



- For large donations, contact the Department of Agriculture, the Great Plains Food Bank or the local pantry or organization to arrange for delivery.
- All edible produce, such as onions, lettuce, radishes, carrots, herbs, potatoes, tomatoes, sweet corn, peas, greens, beans, cucumbers, squash, pumpkins and apples, is eligible.
- Donation drop sites, hours and needs will vary. Please contact the food pantry or charitable organizations in your community or e-mail jgood@nd.gov for assistance locating a donation site.
- For more information or to offer ideas or suggestions for this project, contact the North Dakota Department of Agriculture.



2013 Local Foods Directory

The 2013 Local Foods Directory will soon be available and will be distributed throughout the state.

To receive a copy, please email the North Dakota Department of Agriculture at: ndda@nd.gov. Put “requesting a local foods directory” in the subject line, and include your name, address and number of copies requested. Directories are free of charge.

Food Safety 101 @ farmers markets

Farmers markets are becoming the preferred source of fresh produce and other edible items for many consumers. Vendors want to offer high quality, safe products to their customers. Consumers in turn trust those vendors to provide them with dependable products. Here are three food safety best practices to keep in mind as the farmers market season gets underway in North Dakota.

Transport, and store foods at proper temperatures to prevent rapid bacterial growth. Below are some temperature guidelines for different types of food.

- Foods sold at room temp (whole produce, canned goods, most baked goods): keep less than 80°F
- Cold perishable foods (potato salad, most dairy products): keep between 32°F - 41°F
- Frozen foods (frozen meats) keep less than 15°F



New local foods specialist

Hi! I'm Jamie Good, the new local foods specialist for the North Dakota Department of Agriculture. I look forward to working with all of you to strengthen the local foods network in our state.

My family and I just moved to Bismarck from Iowa. Iowa has a very strong local foods program, and I hope to bring some of that excitement to North Dakota.

What does local foods mean to me? As I said when I applied for the job, "If I can shake the hand of the person who grew or prepared the food I am purchasing," that is what local foods means to me.

I grew up on a dairy farm in central Wisconsin so agriculture is in my blood. North Dakota has a very diverse and vibrant agriculture industry, and I am excited to be working with the Department of Agriculture and promoting that industry.

You can reach me at (701) 328-2659 or jgood@nd.gov.

Reduce possible cross-contamination: transferring bacteria from one food to another.

- Ensure that raw meat does not contact ready-to-eat food or fresh produce.
- If re-using bags, ensure they are clean
- Wash, rinse, sanitize food contact surfaces, equipment and utensils between uses. These are all ways to prevent food particles from spreading from one food to the next.



Practice good personal hygiene (clean clothes, clean hands) to prevent transferring bacteria to food.

- Shaking hands, touching money, animals, soiled vegetables, utensils are all potential ways germs can be spread.
- Washing hands often, using gloves as needed and no eating in booth are simple ways to prevent the spread of germs.

For more food safety tips, visit <http://www.ag.ndsu.edu/publications/food-nutrition/food-safety>

Information used with permission from the presentation "Food Safety for Farmers Market Vendors" by Londa Nwadike, University of Vermont Extension Food Safety Specialist, April 2013

Specialty crop, value added and rural energy grants available

Specialty crop grant applications now being accepted

Specialty crop block grants are now available in North Dakota. Applicants should describe how the project potentially impacts and produces measurable outcomes for the specialty crop industry and/or the public.

Specialty crops are defined as “fruits and vegetables, tree nuts, dried fruits, horticulture, and nursery crops (including floriculture).” Eligible plants must be intensively cultivated and used by people for food, medicinal purposes, and/or aesthetic gratification to be considered specialty crops.

The due date for these applications is May 24, 2013.

More information and the application form are available on the NDDA website: www.nd.gov/ndda/program/specialty-crop-block-grant-program or by contacting Emily Edlund at 701.328.2191 or edlund@nd.gov.

Value Added Producer Grants - Producers of value-added agriculture products seeking marketing assistance should consider programs offered by USDA Rural Development in North Dakota. The Value-added Producer

Grant (VAPG) program deadline is currently closed, but funds are still available, and applications may again be accepted at a later date.

More information is available at www.rurdev.usda.gov/BCP_VAPG.html.

Rural Energy Assistance Program (REAP). REAP offers grants and/or loan guarantees for the purchase and installation of renewable energy generating systems. Assistance is limited to small businesses, farmers and ranchers. Projects must be located in a rural area. REAP grants and guarantees may be used individually or in combination and may finance up to 75 percent of a project’s total cost. Grants can never finance more than 25 percent of a project or \$500,000 -- whichever is less. Read more about the REAP program at www.rurdev.usda.gov/BCP_ReapResEei.html. For more information on REAP or other value-added producer grant programs, contact: Dennis Rodin 701-530-2068 or write: Dennis.Rodin@nd.usda.gov or Lee Kaldor at 701-530-2038 Lee.Kaldor@nd.usda.gov

Only buy ND ‘hardy’ plants

As the weather starts to warm up and everyone is looking forward to the growing season, remember to purchase trees and shrubs that are hardy for the region. The North Dakota Department of Agriculture requires any non-hardy woody plants sold in the state to be labeled “Not hardy in North Dakota” to help consumers make more informed buying decisions.

For more information and a list of non-hardy plants go to: www.nd.gov/ndda/program/nursery-program



NORTH DAKOTA DEPARTMENT OF AGRICULTURE

AGRICULTURE COMMISSIONER
DOUG GOEHRING

Marketing & Information Division

Dana Pritschet, Interim Director, pritschet@nd.gov

Emily Edlund, Grant Administrator, edlund@nd.gov

Jamie Good, Local Foods Specialist, jgood@nd.gov

Kari Herrick, Public Information Specialist, kherrick@nd.gov

Sonia Mullally, Marketing Specialist, smullally@nd.gov

Ted Quanrud, Public Information Officer, tquanrud@nd.gov

Stephanie Sinner, Marketing Specialist, ssinner@nd.gov

Bonnie Sundby, Administrative Assistant, bsundby@nd.gov

Is your community or project in the news?

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