



Enhancing your community and practice: A basic primer in creating and using a local food guide

SNE 2010: Local and Regional Food Systems: Opportunities
for Food and Nutrition Educators

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Objectives:

Participants will be able to describe the process of developing a local food guide

Participants will identify community partners that can be involved in developing a local food guide.

Participants will give examples of programs or classes where the local food guide can be incorporated.

Creating a local food guide

Points to remember:

1. Clarify purpose: cannot be all things to all people. Think of target market: restaurants, institutions (schools, hospitals), consumers. This determines the size of the farm, storage capacity, etc. Determine "local" and any restrictions on type of farm.
2. Decide on who will be included: geographic borders, types of farmers, types of product
3. Access to customers: required information, descriptions, locations, etc.
4. Two major quagmires: finding farmers, distribution
5. Budget:

Community Partners

Locating farmers:

Local county extension agents: food/nutrition, economic, agriculture

Local university and community college programs

National Association of Resource Conservation and Development Councils (NARC&DC)

Farmers' markets

Funding:

Grants

Business ads (see purpose above)

Fees for farmers

Distribution:

Libraries

Religious groups (justice, environmental, etc.)

Schools

Central distribution point for pick up: business, library, public office

Extension, universities

Education

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