



Locally Grown News

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VOLUME 3, ISSUE 2

LGG UPDATE—A Brief Review of 2009

2009 was a big year for the Local Growers Guild, witnessing many changes and transitions, new programming and funding sources, and many more faces to our membership. We are so greatly appreciative of all the support we have received from you, LGG member, so that we can boast our many achievements:

Winter Guild Gathering '09/'10: The 2009 WGG, catered by Middle Way Food Works, featured workshops about permaculture design, record-keeping, and tax information for farmers. The 2010 WGG for the first time incorporated workshops to address the needs of community members in addition to growers. Although 2010 was able to squeeze in more workshops than any other year – and welcomed more participants than ever before – it was at the compromise of important networking time, which we plan to incorporate back into the schedule in 2011.

Bloomington Winter Farmers Market (BWFM): BWFM experienced many changes and growths in 2009 as the advisory committee welcomed new members, continued focus on long-term visioning, and applied for an ISDA grant. 2009 witnessed a 12% average growth in vendors and 8% average growth in attendees. The 2010 season has already fruited tremendous successes with record-breaking attendance nearly every week! Vendor attendance has also grown by 13%.

Local Growers Guide: We adapted the format of the 2009 Local Growers Guide from a small booklet to newsprint, allowing us to distribute 5,000 copies for free instead of 1,000 copies for \$2 a booklet. Although the new format is not as durable, we hope we have been able to distribute valuable information about our membership to more individuals throughout our communities. We are currently exploring funding sources so that we can redevelop the guide to be a more useful and longer-lasting resource.

E-newsletter: In November 2008, just a few months after launching the e-newsletter, our subscription surpassed 150 recipients. Since then, we have grown to 367 subscribers – an increase of 144% – and still growing! The e-newsletter, now a bi-weekly distribution, covers LGG events, important announcements for and from farmers, volunteer opportunities, and other community events.

Homegrown Indiana Farm Tours: An LGG collaboration with the City of Bloomington and Bloomingfoods, we offered *three* successful tours in 2009, rather than just one in previous years. Stay tuned for three exciting new tours in 2010!

Dine Local Week: For an entire week in July, participating restaurants offered a featured local item on their menu. A percentage of sales from those items were donated to the Local Growers Guild, raising over \$400 for LGG.

Eat Local, America! Challenge: Costumers of all Bloomingfoods locations were challenged to consume more local food each week and to “pledge” their commitment with a donation to LGG. Nearly \$600 was raised in these efforts.

Bfoods Annual Meeting: Bloomingfoods generously welcomed our presence at their annual meeting by donating all bar tips to LGG. Additionally, as a surprise gift, a portion of the tips collected at the Bloomingfoods tents during Lotus Festival were donated to LGG, totaling \$500!

2nd Annual Harvest Dinner: Last October's Harvest Dinner fundraiser featured more food, more courses, more guests and a new location! A full room of guests enjoyed five courses featuring locally grown and produced food prepared by favorite chefs, raising over \$6,000 for the Local Growers Guild.

Backpack Buddies Partnership: LGG

received an ISDA Crop Block Grant to partner with Community Kitchen of Monroe County's Backpack Buddies Program. Throughout the 2010 calendar year, LGG will be incorporating locally grown and produced products, as well as an educational newsletter, into the backpacks Community Kitchen distributes to selected low-income elementary students to take home to their families over the weekends.

Fresh Film Screening: Underwritten by IU Office of Sustainability, LGG hosted a screening of the documentary film, “Fresh,” at Boxcar Books. A standing-room-only event, LGG facilitated discussion after the film for guests to voice their thoughts and concerns about the current state of the national food system.

Apprenticeship Program: LGG board members, Tiga and Vanessa, proposed and developed a program to connect eager growers-to-be with farmers interested in hosting apprentices on their farm. The apprenticeship program has begun its first pilot year and hopes to see the program develop throughout the future.

Farmers' Network: LGG received ownership of the web-based forum, Farmers' Network, in the fall of 2009. This is an online communication forum for growers to share thoughts and ideas, find resources and partnerships, and obtain practical advice from other farmers near and far. LGG would like to develop this extremely useful tool, but has not been able to devote the necessary time. A volunteer willing to administer the site would be a great help to LGG and the farming community.

Growing Healthy Communities: The 3-year grant wrapped up its final year of funding with a public presentation of its accomplishments and continued goals for the future. This community collaboration of 9 agencies supports the devel-

2010 Board Election Results

Newly Elected/ Re-elected Grower Representative Members:

John Galuska (Grown-in-Town Farmstead)
 Keith Johnson (Renaissance Farms & Permaculture Center)
 Grant Pershing (LIFE Certified Organic Farm)

Newly Elected Community Representative Member:

Jessie Skaggs (SPEA Masters Environmental Sustainability student)

Re-elected Retailer Representative Member:

Ellen Michel (Bloomingfoods Marketing)

members to our Board of Directors, including Vanessa Caruso from Strangers Hill Organics and Tiga Wertz, a community member at large.

2009 outreach events: Bloomington Winter Farmers Market (Jan-March), Food, Farm, & Energy Gathering (Feb), Green Drinks (throughout year, including a presentation by former LGG Director, Maggie Sullivan), Farm Bureau meeting (March), Farm to Cafeteria conference in Portland (March), City of Bloomington Earth Day celebration (April), WFIU's "Earth Eats" feature (June), Herald Times live chat (July), Bloomington Community Farmers Market (Oct and Nov), Rural Women's Conference (Sept), Indiana University Student Involvement Fair (Sept), Bloomingfoods Truckload Sale (Oct), Food, Inc Film Screening (Oct), Bloomington 360 Climate Change Event (Oct), Simply Healthy Fair (Nov), Indiana Cooperative Summit (Nov), Lucas Farms Visioning Event (Dec)

Memberships To-Date:

Community: 38 renewing; 25 new = 63
 Grower: 44 renewing; 9 new = 53
 Retailer: 9 renewing; 1 new = 10

(2009 review continued from page 1)

opment of a certified kitchen for Middle Way's Food Works program and the newly established Bloomington Kitchen Incubator, as well as many other programs benefiting LGG's partner agencies.

New Faces: LGG said goodbye to its current Director and spectacular contributor to the organization, Maggie Sullivan, while welcoming the new Director, Kim Kanney. We also invited new

Volunteers

LGG Apprenticeship

Program: The Local Growers Guild is facilitating a pilot program for on-farm internships. The program will be open to grower members as hosting mentors and community members as interns. LGG community members interested in applying can download an application at www.localgrowers.org/internship.html. Non-community-members of LGG can become a member for as little as \$12 a year! Questions and interest can be directed to Tiga, at ginawertz@gmail.com or (317) 364-9920.

Help create a Community Orchard! Volunteers are needed to plan, plant, maintain, and (eventually!) harvest Bloomington's first Community Orchard. To find out how you can be involved with this project, please contact Amy Countryman at (812) 679-8261 or acountry@indiana.edu

The Center for Sustainable Living

is seeking volunteers to help plan and coordinate a **Simply Living Fair** in September. We are in the early planning stages and looking for people willing to meet twice a month to develop the event. For more information, please contact Maggie Sullivan at 812-345-1592 or magsterama@gmail.com.

Mother Hubbard's Cupboard Opps:

Early Spring Workdates:
Saturday, February 27th Crestmont Garden Workdate 11am-1pm
Tuesday, March 2 Banneker Garden Workdate 3pm-5pm
Tuesday, March 16 Harmony Garden Workdate 3pm-5pm
Saturday, March 27th Banneker Garden Workdate 11am-1pm
Regular Weekly Garden Hours April-October 2010: Join us in the gardens weekly during these hours...

Mondays 2:30pm-4:30pm Banneker Garden
 Tuesdays 5:30pm-7:30pm Crestmont Garden
 Wednesdays 3:30pm-5:30pm Harmony School

Hoosier Hills Food Bank Opps:

Garden volunteers April-October: Tuesdays 10a-12p, Thursdays 5:30-7:30p, and Saturdays 2-4pm. Groups of 5-10 to commit to at least one session a month from April-October are encouraged.
Volunteers are needed now through April on site improvement projects. Email garden@hhfoodbank.org
Compost Volunteers: A new aspect to our garden will be the composting of food waste and cardboard diverted from the HHFB waste stream. 3-5 people needed to commit to a weekly composting shift. Involves separating

compostable materials, transporting compost from HHFB to the garden (trucks a plus but not a necessary), maintaining the piles, screening the end product, and more. Email volunteer@hhfoodbank.org or (812) 334-8374.
Ongoing leadership roles are available in the garden and/or with composting. Interest should contact Garden and Gleaning Programs Coordinator, at garden@hhfoodbank.org or (812) 334-8374.
Gleaning Volunteers: Harvest excess produce on area farms and deliver it to the food bank. Gleaning is scheduled around farmers' requests. Opportunities are announced via e-mail list or by phone. To join the e-mail list contact Kai at 812-334-8374 or volunteer@hhfoodbank.org

Upcoming Events

GARDENING SERIES AT T.C. STEELE HISTORIC SITE

The T.C. Steele State Historic Site is proud to announce its second annual gardening series. The series begins with a gardening panel discussion **March 11th and wraps up June 10th** with national garden writer, Sharon Lovejoy. For more information, contact Christine Atkinson at catkinson@dnr.in.gov. They are also looking for gardening volunteers! Interest should contact Davie Kean at dkean@dnr.in.gov

CENTER FOR CM'TY EMPOWERMENT

Bird Language, including Patterns of Nature
Sun., March 28th, 2 - 6 PM
 580 Riverside Dr., Jasper, IN
 Sliding Scale, \$10 - \$20
 Led by Jessy &
Organic Gardening 101, with an Introduction to Permaculture - How to Start a Small Backyard Garden
Sat, April 10th, 1 - 6:30 PM
 Sliding Scale, \$20 - \$30

www.indianacommunity.org

STARTING A SPECIALTY FOOD BUSINESS Thursday, April 15, 2010

Indiana Farm Bureau
 Indianapolis, IN
 Sponsored by Purdue University's Department of Agricultural Economics and the Department of Food Science and the Indiana State Department of Health
 For more information or to register, contact Marsha Pritchard at 765-494-4268 or mpritchard@purdue.edu

LEARNING FROM NATURE: Permaculture at the Lazy Black Bear

June 6 - 20, 2010

Two weeks of camping, course-work, and camaraderie, featuring great meals prepared on site using fresh, local and organic foods at the Lazy Black Bear in the heart of the Hoosier National Forest. Enrollment is limited to 25 IU students and 10 participants from the larger community.

IU Students must complete an application and be accepted to register for this course. All others apply directly to Shagbark (contact information below); an application form will be sent on request.

Participants will be camping or bunking in cabins for the 2 week course (camping equipment provided for IU students; contact Shagbark for additional lodging options). Composting toilets and solar showers are provided. The course fee covers instruction and course materials, all meals, and camping. An additional fee is charged for cabins.

Students who successfully complete the course will receive certification in Permaculture, which enables them to practice the art and science of Permaculture design.

Contact Information for IU students:

Professor David Haberman
 812.855.8895

for all others:

Andy Mahler, Shagbark
andy@lazyblackbear.org,
 812.723.2430

Growers & Vendors

VOLUNTARY FARM ASSISTANTS

Many individuals have contacted LGG interested in helping with hands-on farm projects. You may send specific project requests to localgrowers@localgrowers.org or 812-333-8287 We're happy to advertise and/or connect you with volunteers!

"I have two sons, ages 13 and 14 who may be able to lend some assistance. My husband and I are interested in our sons using their strength to good use. They need guidance but are capable." Mary Mahern
mdmahern@comcast.net

"Looking to be of use on upcoming farm projects for local growers. Interested in seeding, planting, or whatever basic needs you might have for projects on your farm."
 Phil Kasper at 331-7763.

"I would be glad to help farmers with anything hands-on having to do with grazing or pasturing poultry or livestock."
 Julia DeBruicker
like.a.gown@gmail.com

Others that have expressed farm assistance interest:

Kate Whipple
kasia.pierwsza@yahoo.com
 Margo Lerner
doggeared@gmail.com
 Liz Rice
elizabethrice1@gmail.com
 Elisia Feliciano
efelicia@indiana.edu
 Jason Robertson
watertechpools@yahoo.com

HHFB GLEANS YOUR EXCESS PRODUCE!

Hoosier Hills Food Bank's Gleaning Project is seeking interested farmers to participate by donating second picks to HHFB or allowing HHFB volunteers to glean from your fields. In HHFB's 2nd year of the project, they gleaned 22,154 lbs that would have gone to waste! Contact Jessica for more information at garden@hhfood-bank.org.

BROWN CO LAND

Land is for sale in western Brown County just 1 mile east of Yellowwood Lake. 29 acres, 8 of which are meadow. Nothing has been grown on the land for five years. Interest should contact Sharon Martin at 812-323-1366 or ssmartin55@aol.com.

BL'TON COMM FARMERS' MARKET-Vendor Space Reservation Meeting

Monday, March 15 at 7pm
City Hall Council Chambers

Spaces will be reserved for Saturdays (May through October) and the Tuesday Market season. Any farmer reserving a space is required to submit an application, contract, application fee and space reservation fee at the time of the reservation. Spaces are reserved based on a point system with the vendors with the most points reserving first. New this year is an application deadline for participation in the Market for the 2010 season. **Farmers interested in selling at the Bloomington Community Farmers' Market are required to turn in their applications, contracts and application fee by Saturday, April 24.** www.bloomington.in.gov/farmersmarket (812) 349-3738
farmersmarket@bloomington.in.gov



Improving Quality of Life through Quality of Food

Local Growers Guild

The Local Growers Guild, a cooperative of farms, retailers and community members dedicated to strengthening the local food economy in southern Indiana through education, direct support and market connections.



Local Growers Guild
P.O. Box 2553
Bloomington, IN 47402

Phone: 812.333.8287
www.localgrowers.org



BLOOMINGTON
WINTER FARMERS MARKET

**LAST MONTH!
DON'T MISS OUT!**

Saturdays through
March 27
9am to 12pm
Harmony School
Gymnasium

2nd and Woodlawn
Bloomington

CELEBRATE OUR FOUNDING MEMBERS! THANK YOU FOR YOUR CONTINUED SUPPORT!

Founding Grower members

*(continuous membership
since August 2006):*

Fulcircle Farm
Hart Farm
Harvest Moon Flower Farm
Hazlebrake Farm
Heartland Family Farm
Homestead Growers
Hunter's Honey Farm
Loveland Farms
LIFE Certified Organic Farm
Linnea's Greenhouse

Meadowlark Farm
Musgrave Orchard
Olde Lane Orchard
Seldom Seen Farm
Stout's Melody Acres
The Chile Woman

Founding Community Members:

*(continuous membership
since August 2007)*
Linda Roos and Steven Wallace
Amy Thompson

Founding Retailer members:

*(continuous membership
since August 2007)*

Bloomingsfoods
Bloomington Bagel Company
Laughing Planet
Limestone Grille
Nick's English Hut
Oliver Winery
One World Enterprises
Upland Brewery

IN THIS ISSUE

Page 1
A Review of LGG in 2009
Page 2
Spring Volunteer Opps in
Gardens and Apprenticeships
on Farms
Page 3
New Gardeners: Intro Work-
shops
Growers: FREE LABOR!
Insert
2010 CSA Chart