

What word or words come to mind when you hear the term "Food System"?

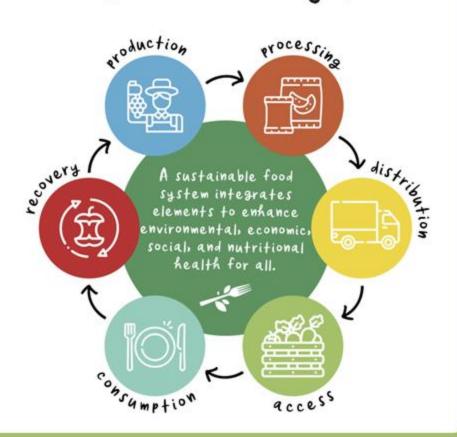
PollEv.com/cuteautumn024

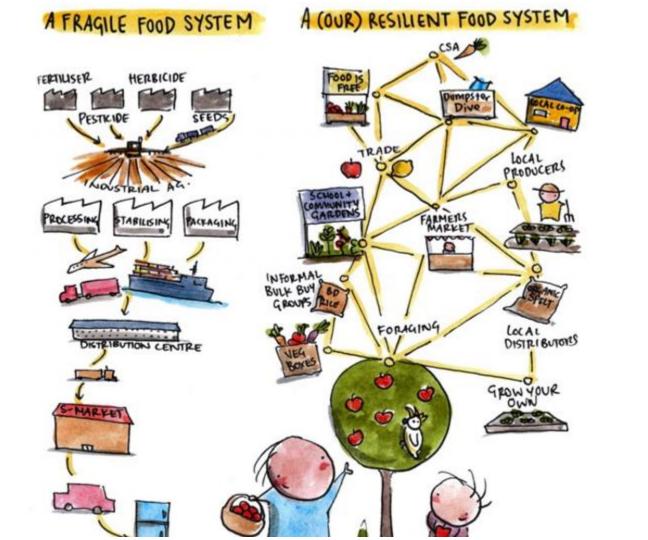
Identity Crisis: From Council to Non Profit





What is a Food System?





What is the current funding landscape of food systems?

Food System Sectors:

- 1. Environment and Natural Resources
- 2. Agricultural Production
- 3. Consumer Demand and Marketing
- 4. Nutrition and Health
- 5. Food Security and Access
- 6. Food Systems Emergency Preparedness and Resiliency
- 7. Food Waste Management

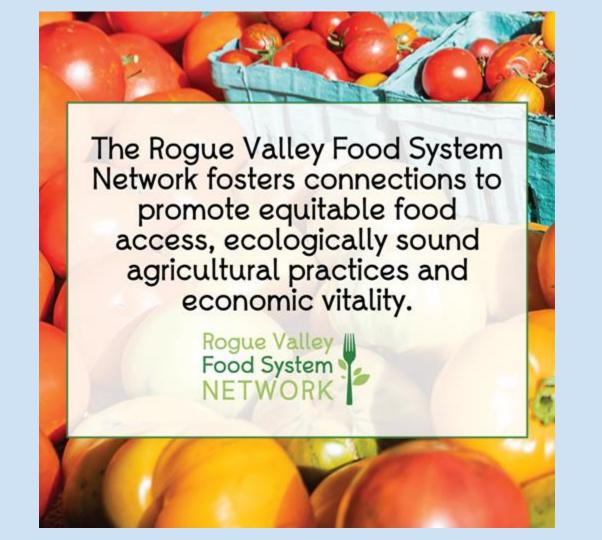
Overarching Themes:

- 1. Community Health and Resilience
- 2. Environmental Health and Resilience
- 3. Economic Viability

Food Systems Issues that weave through all areas:

- 1. Infrastructure
- 2. Labor and Employment
- 3. Education, Advocacy, Policy
- 4. Capital and Funding

Reflections?

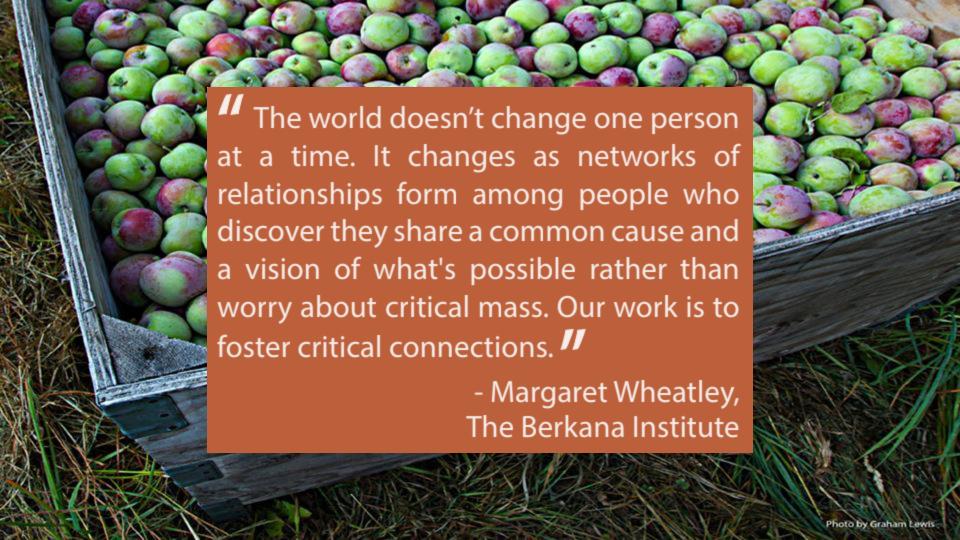


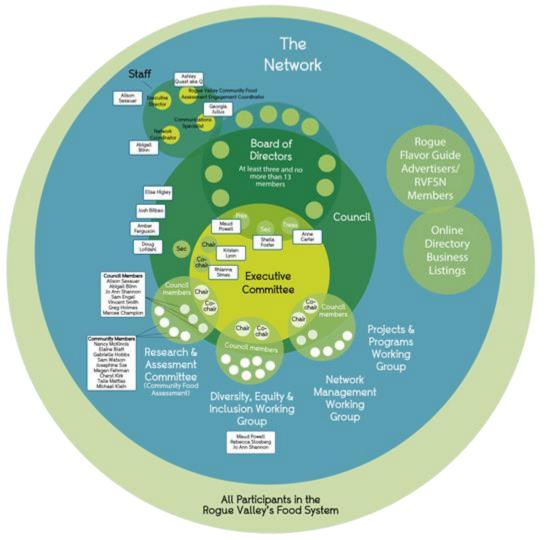
Maximizing Impact Through Collaboration

"Individually, we are one drop. Together, we are an ocean."

— Ryunosuke Satoro







Community Food Assessment Steering Committee





The Rogue Valley Food System Network fosters connections to promote equitable food access, ecologically sound agricultural practices and economic vitality.



The Rogue Valley has a visible, engaged and vibrant food system.



Strategic Priorities 2022-2024

- Become the hub for food systems related work in Southern Oregon.
- Build the sustainability and visibility of local food and farming businesses and organizations.
- Incorporate equity, diversity and inclusion into all of our work.
- Focus on convening with purpose and being a catalyst for action.

(541) 973-9446





As part of the network of USDA Regional Food Business Centers, the Northwest and Rocky Mountain Regional Food Business Center supports a more resilient, diverse, and competitive food system. This Center is designed to be a node for our region's small and mid-tier food and farm businesses and local and regional food sector development initiatives by supporting cross-regional collaboration, providing and analyzing relevant and timely data, and serving as a gateway for USDA programs and other third-party funding opportunities, with a focus on underserved farmers, ranchers, and food businesses.

HIGH PRIORITY ISSUES ▼ | PROGRAMS, EVENTS & 1

Building Meat Supply Chain Capacity

Creating Diverse Markets for Climate Resilient Ag

Connecting and Scaling Food Entrepreneurs

Supporting Right-Size Investing and Infrastructure

Statewide Initiatives

Oregon Community Food Systems Network

Portland

A statewide network of 80 organizations that manages several working groups statewide including:

Farming for the Future

Oregon Food Hub Network

Northwest Rocky Mountain
 Regional Food Business
 Center

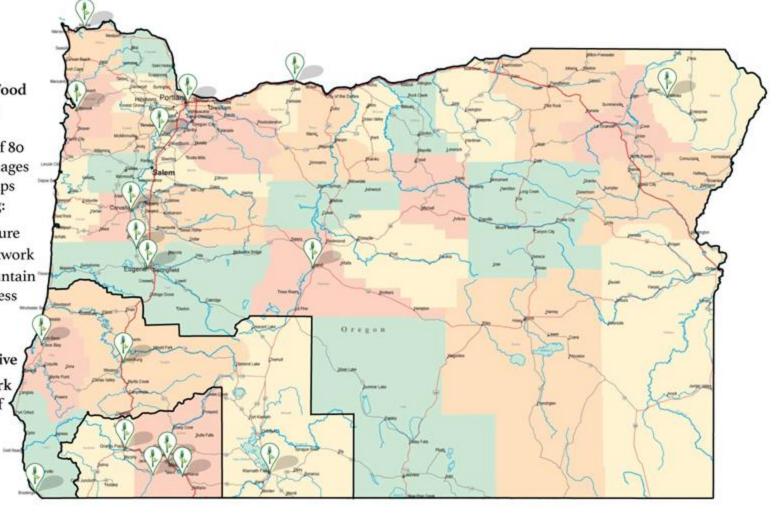
Oragon Fa

Oregon Farm to Institution Collaborative

Oregon Pasture Network

A program of Friends of Family Farmers

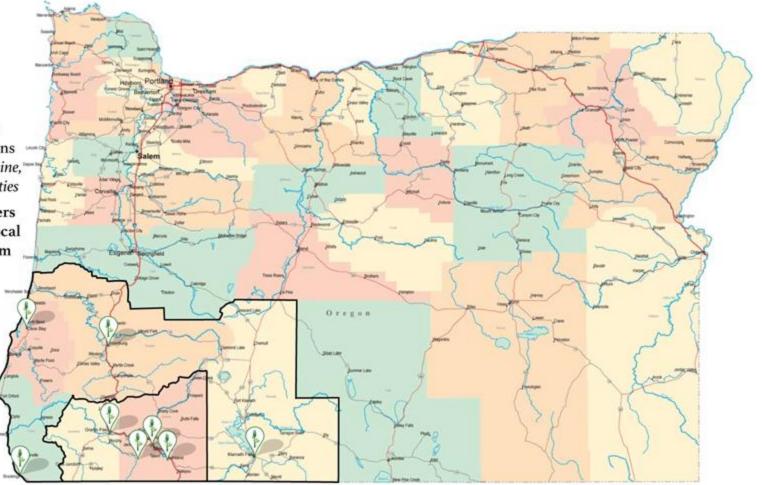
St. Paul/Junction City



Regional Initiatives

Southern Oregon
Food Alliance
a partnership with key
food-focused organizations
Coos, Curry, Jackson, Josephine,
Douglas and Klamath counties

Friends of Family Farmers Capital Assistance for Local Farmers (CALF) Program Partnership



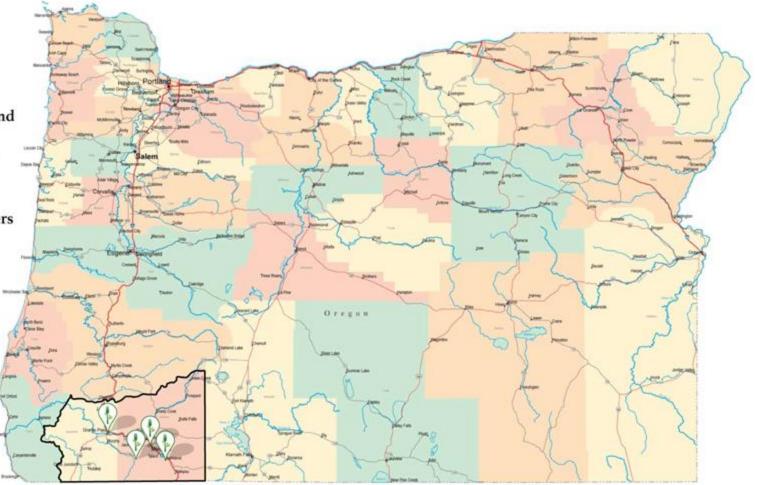
Local Place-Based Initiatives

Applegate Valley Food and Farm Network in partnership with A Greater Applegate Applegate Valley

Friends of Family Farmers Medford

> Josephine County Farm Collective Grants Pass

Community Compost Project Ashland



What do we do?



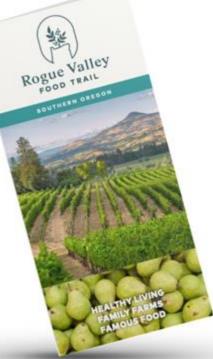
Brought to you by: -

Medford Rogue Valley Food System NETWORK



10K print copies available for free coupons inside! 20th year in print





Hello neighbor!

Support your community visit with neighbors and enjoy fresh. local food and handcrafted goods three days each week in the Applegate Valley!

See you there,







Williams Farmers Market Mondays 4 - 630pm' SCA 206 Tetherow Road: Williams

SCA 206 Tetherow Road, Williams
May 1st through October 4th
"July & August from 5pm - 7:30pm
instagram.com/thewilliamsfarmersmarket

Applegate Evening Market Wednesdays 5 · 8pm Longsword Vineyard. 8555 Hl-M 238. Jacksonville May 31st through September 27th no August Market. September from 4-7pm applegateevening market.com

Murphy's Outdoor Market Fridays 9am - Ipm 6890 Williams Highway, Grants Pass April 7th through September Ist murphysoutdoormarketcom









RVFSN's monthly food and farming newsletter



Happy Monday!

New wholesale items: fennel, red butter lettuce, and cured yellow onions from Wandering Roots.



How to use the Rogue Grown Wholesale List: As part of our mission to increase access to local farm products, RVFSN is now producing a seasonal wholesale list of available food and farm products for restaurants and other food businesses. You can reference a live version at the link below and sign up to receive the updated list weekly straight to your email on our website.

How to use the list: Each farmer's contact information is listed on the list on the right-hand side of the list. You may contact the farm directly or reply to this email with total quantities, final cost, and delivery details and we can help connect you to the farm. If the farm contact information is not listed, their order system is a bit more involved and we can assist you.

Are you a local farm or ranch interested in being added to this network of producers? Contact Abigail!

This initiative is a work in progress and we are open to feedback to aid in streamlining the process.

> Abigail Blinn, BS RDN Network Coordinator, Rogue Valley Food System Network

Wholesale List

ITEM	FORM	SOURCE	COUNTY	UNIT	CASE WEIGHT	PRICE/ UNIT	PRICE/ CASE	Contact Info
NEWIT								
red butter lettuce	fresh, whole	Wandering Roots	Jackson	ct.	12, 24	\$1,87-2.25	\$27, \$45	Jeff Boesch: (541) 855-5346, thewanderingroots@gmail.com
fennel	fresh, bagged	Wandering Roots	Jackson	et.	12	\$2.25	\$27.00	Jeff Boesch: (541) 855-5346, thewanderingroots@gmail.com
yellow onlons, cured	fresh, whole	Wandering Roots	Jackson	b	20, 40	\$1,25-1,75	\$35, \$50	Jeff Boesch: (541) 855-5346, thewanderingroots@gmail.com
FRUITS								
watermelon	fresh, whole	Fry Family Farm	Jackson	b.	35	\$0.69	\$24.00	541-531-8663, suzi@fryfamilyfarm.org
cantaloupe	fresh, whole	Fry Family Farm	Jackson	b	35	\$0.74	\$26.00	541-531-8663, suci@fryfamilyfarm.org
strawberries	fresh, pint	Wandering Roots	Jackson	gint	12	\$3.50	\$42.00	Jeff Boesch: (541) 855-5346, thewanderingroots@gmail.com
bing cherries	\$10, \$20, \$30 bags, >20be = flat	Kainer Fruit Stand	Jackson	b	20	\$6.00	\$120.00	Perry Kainer, 541-226-8716
blueberries	\$10, \$20, \$30 begs, >20be = flet	Kainer Fruit Stand	Jackson	- B	20	\$6.00	\$120.00	Perry Kainer, 541-226-8716
dried blueberries	dried	Sisters Fruit Co.	Washington	b		\$5.25		
dried cinnamon dusted apples	dried	Sisters Fruit Co.	Washington	ь		\$3.95		
frozen berries: blueberries, raspberries, blackberries, sliced strawberries	frozen, whole	Willamette Valley Fruit	Marion	32 oz. begs		\$5.29		
applesauce	24 oz. jar	Sweet Creek	Lane	24 oz. jar		\$4.02	\$48.24	
PROTEIN								
carne asada	USDA processing, frozen	Rusted Gate Farms	Jackson	ь	1	\$6.00	\$6.00	John Souza, 541-621-3387, JSouza@rusledgatefarm.org
ground beef	USDA processing, frozen	Rusted Gate Farms	Jackson	b	1	\$6.00	\$6.00	John Souza, 541-621-3387, JSouza@rustedgatefarm.org
pork breakfast links, maple	frozen, prepared by Taylors Sausage	Marvins Gardens and Cattle Co.	Jackson	ь	10	\$12.00	\$120.00	Marvin Parker, 541-661-3286.
breakfast sausage, maple	frozen, prepared by Taylors Sausage	Marvins Gardens and Cattle Co.	Jackson	b	5	\$12.00	\$60.00	Marvin Parker, 541-661-3286.
country sausage	frozen, prepared by Taylors Sausage	Marvins Gardens and Cattle Co.	Jackson	ь	- 5	\$11.00	\$55.00	Marvin Parker, 541-661-3286.
canadian style bacon	frozen, prepared by Taylors Sausage	Marvins Gardens and Cattle Co.	Jackson	b	- 5	\$12.00	\$60.00	Marvin Parker, 541-661-3286.
center cut bacon	frozen, prepared by Taylors Sausage	Marvins Gardens and Cattle Co.	Jackson	b	- 5	\$11.00	\$55.00	Marvin Parker, 541-661-3286.
ground beef, grass or grain finished	15% fat, fresh or frozen	Salant Family	Josephine	ь	5	\$8.00	\$40.00	Contact: Peter Salant Ranch: 541.899.8295./ Cell: 541-941-6634
ground beef, frozen	15% fac	Plaisance Ranch	Josephine	b	60	\$6.80	\$240.00	
eggs		Runnymede	Jackson	1 doz		\$5.00		
walnuts	shelled, whole	Cedar Pines Ranch	Josephine	ь		\$15.00		
hazelnuts	shelled, whole	Cedar Pines Ranch	Josephine	- b		\$15.00		
nut butters (hazelnut, walnut)	8 oz jars	Cedar Pines Ranch	Josephine	8 oz jars		\$15.00		CedarPinesRanch@gmail.com
sunflower seed butter	16 oz jars	Cedar Pines Ranch	Josephine	16 oz jar		\$14.00		CedarPinesRanch@gmail.com
pumpkin seed butter	16 oz jars	Cedar Pines Ranch	Josephine	16 oz jar		\$16.00		CedarPinesRanch@gmail.com



The growth of the cannabis industry in Southern Oregon has brought nemarkable opportunities and complex challenges. The Rogue Valley Food System Network invites you to learn more about the changing role of cannabis on food production through an expert panel presentation. Whether you are a cannabis grower, food producer, or interested citizen, you will wallk away with a better understanding of issues relevant to a growing cannabis industry and ways to gromote regional sustainable solutions.

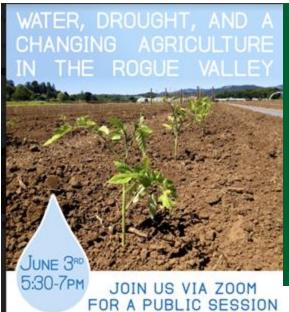
Speakers will address water resources, soil fertitity, land use planning, rules & regulations, and labor issues. Panelists will briefly present on the current state of research and regulations in each of these areas. Following the panel presentations, the Rogue Valley Food System Network will moderate a question & answer session with the audience.

We hope you will join us as we support informed dialogue around this issue.

Food System NETWORK

The Regies shalloy Food System Network is a group of individuals who have joined tragether to strengther the food system. We hope to askin-ne the wine of a healthy and sustainable food system by connecting people to healthy food, local farmers and produces, promoting retworking and the sharing of knowledge and lost procisions, and floating enovative participation. Welsides www.networksectura.exp.

For more information contact: \$41-\$07-7742 or email: coordinator@rvfoodsystem.org









COVID-19 Food System Resource List





JOSEPHINE COUNTY FARM COLLECTIVE



Five Stories from the Field





Seeds Farmers and Food Security





Healthcare and Farmers

























allcarehealth Winter Fresh Food https:// www.allcarehealth.com/articles-events/blog... more













Ilam - 2pm

Raffle every 30 minutes

Employee Sign Up Day

March 21st Education Center



Shop Josephine County's Food Hub of Local farms, ranches, bakers and makers.

jcfarmcollective.org Use Employee ID "ACH1701"at check out

Connecting Community to Local Agriculture!



... for participating in our Employee Work Wellness Program this season.







Food Waste Recovery, Farmers and Community building

COMPOST VS LANDFILL



Aerobic breakdown



Anaerobic breakdown





COMING IN MARCH, 2024!

FREE FOOD-SCRAP **DROP-OFF**

THURSDAY MEDFORD CROWER'S MARKET



SUPPORT OUR FARMS!

Bring your food-scraps to the Thursday Crower's Market at Hawthorne Park, in Medford. We'll collect and transport them to your favorite local farms to utilize as compost and animal feed!



DROP OFF

- · All non-mest/non-· Meat items of any seafood scraps and kind leftovers
- · Yard debris leaves. . All fruit and flowers, etc.
- vegetable peelings. Paper products pits, and shells No produce labels

NO

- Pumpkins · Rice, pasta, bread.
- cereal, and oats
- . Egg and nut shells
- . Dairy products
- prescription drugs . Coffee grounds and and medications filters; teabags
 - · "Compostable" plates or cutlery

No Compostable

. Coal or charcoal

· Over-the-counter or

bags









Hyper Local Food Systems and Rural Economic Development

GOAL #1

EXPAND THE APPLEGATE VALLEY NETWORK

- Held successful Fall Food and Farm Gathering, initiated monthly newsletters with a 43% open rate, and formed 5 active working groups for various topics.
- Merged certain working groups, established an Engagement Tracker, and updated the Applegate Valley Inventory.

GOAL #2

COORDINATE EXISTING MARKETS AND OTHER RETAIL OUTLETS

- Initiated Farmers' Market Support and group coordination activities.
- Created branding guide for AV Grown, established AV Grown Community Hub Booth, and developed Applegate Valley food and farm inventory.
- Established AV Food and Farm Network, fostering community and entrepreneurial ecosystems for local food and farm businesses.

GOAL #3

BUILD SUPPORT FOR LOCAL PRODUCTS

- Engaged in local farmers markets, providing support and marketing.
- Distributed direct mailer, published quarterly articles in local newspaper, sent monthly AVFF newsletter, featured in AGA newsletter, tabled at 3 markets, curated social media blasts, and developed event flyers.
- Raised awareness of Applegate Valley
 Food and Farm businesses, highlighted
 challenges faced by local farmers, and tracked
 progress through metrics like newsletter
 engagement, market attendance, AV Grown
 booth participation, AVFFN engagement, and
 Working Group participation.

GOAL #4

IDENTIFY AND CULTIVATE NEW ECOSYSTEM RESOURCES

- Surveyed markets for needs, created Resource Directory and Commercial Kitchen list.
- Established resource guide which is set to circulate in upcoming newsletter.
- Applegate Grown brand became an annual "icon" for Applegate Valley businesses in the Rogue Flavor Guide.



LOOKING FORWARD



- Utilize project insights to strengthen local entrepreneurship, collaborating with RVFSN's Community Food Assessment for synetox
- Leverage assessment outcomes for branding, coordination, and communication, leveraging wine industry connections.
- Develop Applegate Valley Food hub, aiding farmers' distribution with funding and refrigerated truck.
- Pursue USDA AMS funding for wider local food reach, fostering economy and farmer-consumer connections.

For more information about A Greater Applegate, visit: www.agreaterapplegate.org

Food Security, Regenerative Farming, and **Farmer Training**







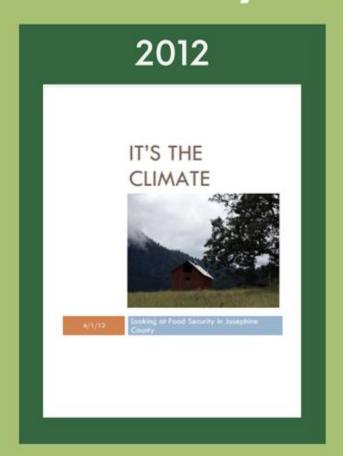


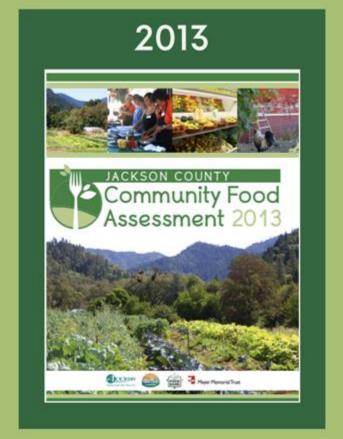
Food and Farm Program



Rogue Valley Community Food Assessment

Community Food Assessments





Community Food Assessment <u>Update</u>

STUDY OBJECTIVES

- Identify the current assets and gaps in our food system by developing an updated, collaborative Rogue Valley Community Food Assessment & Action Plan of Jackson and Josephine Counties
- · To serve as an
 - analysis of the community's food system,
 - outline a list of actions that will improve local food access,
 - and result in economic and infrastructural improvements across the Rogue Valley

SOUTHERN OREGON FOOD ALLIANCE

spring Convening

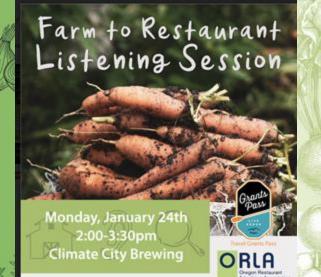
Tuesday, April 20th 4-5:30 PM

A VIRTUAL OVERVIEW OF THE RECOMMENDATIONS TO STRENGTHEN COOS, CURRY, DOUGLAS, JACKSON, AND JOSEPHINE COUNTY FOOD AND FARM SYSTEMS.

MEETING LINK HERE

JOIN THE EFFORT IN EXPLORING









ILLINOIS VALLEY FOOD & FARM

Listening Session

MARCH 2 • 4 - 6 PM

Calling all Applegate Valley farmers, ranchers, growers, grocers, restaurateurs and food entrepreneurs of any scale!

Join us for a....

Food & Farm

Network Gathering

November 10th | 5:30-7:30pm

Rogue Valley Food Solutions Summit



PROCESS

- 10 Topics Areas
- Facilitators & Notetakers at each group
- 3 Sessions/ Key Questions
 - Strengths and Successes +
 Challenges and
 Opportunities
 - Aspirations and Next Steps
 - Resources and Contacts
- Final Summary Activity + Gallery Walk

Roundtable Groups

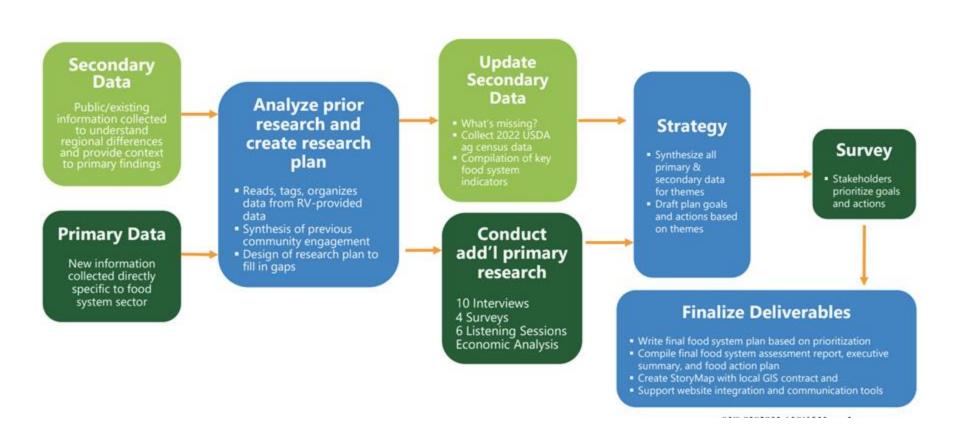






DATA INFORMING ROGUE VALLEY COMMUNITY FOOD SYSTEM ASSESSMENT AND ACTION PLAN

NUMBERS, TRENDS, EXPERIENCES, CHALLENGES, GAPS, IMPRESSIONS, CONNECTIONS



We want to hear from you!









rvfoodsystem.org/cfa

Fill Out a Brief Survey and Enter to Win a Rogue Valley Foodie Staycation!

If you eat, grow, buy or sell food in the Rogue Valley, we're looking for your input! You will have the option of entering your name into a drawing for a chance to win raffle prizes, including a one-night stay at the Ashland Springs Hotel and two tickets to Brews, Bluegrass, & BBQ on June 1st! Submit the survey by March 31st to be entered.

Your anonymous answers to this 10-15 minute survey will inform the 2024 Community Food Assessment, which seeks to understand the experiences of those who participate in the Josephine and Jackson County food systems. Your participation will help shape the Rogue Valley Food Action Plan and the future of food and agriculture in the region over the next ten years and beyond.



What word or words come to mind when you hear the term "Food System"?

PollEv.com/cuteautumn024

THANK YOU!