THE STATE OF OUR COMMUNITY FOOD SYSTEM

A SUMMARY OF COMMUNITY FOOD ASSESSMENTS IN RURAL OREGON
FOREWORD

As a former staff member for Oregon Food Bank for 16 years who was privileged to work with advocates, local and regional food bank representatives, and those requiring the assistance of emergency food boxes, I experienced firsthand the challenges of addressing immediate hunger needs, while also trying to sort out and address the root causes that were bringing so many Oregonians and residents of Clark County, Wash., to the doors of member food pantries. One ray of hope was the emerging work of Sharon Thornberry and other regional food bank leaders. They try to look beyond the food box and open a wider lens on the problem that could lead to more sustainable solutions — solutions that addressed hunger and access issues, but also strengthened a community’s economic and social resilience. Oregon Food Bank has been, and continues to be, a national leader in this work. And I am proud to be an emeritus member of such a talented family.

Since 2006, I have been a program officer with Meyer Memorial Trust, a statewide private foundation. I am again working with my colleagues and Trustees to understand the complexities of persistent hunger in this state. Because of Oregon Food Bank’s work across the state to organize communities to examine and rebuild their local food systems through community food assessments (CFAs) and FEAST (Food, Education, Agriculture Solutions Together) discussions, we at the Meyer Trust began to see applications coming in from nonprofit and governmental entities who had organized themselves to address and move forward this innovative work. In October 2011, we issued a request for proposals process to find the most energized communities who were ready to take their community food systems work to the next level. Our Trustees awarded four three-year implementation grants and four one-year planning grants, all to organizations outside the Portland Metro area. Most of these efforts would not have been ready for Meyer funding had they not been working with Oregon Food Bank and their regional food bank partners to embark on these deliberate conversations. Connections were made, plans began to percolate and optimism crept in to communities who traditionally felt trapped by economic forces outside of their control.

Food is fundamental to life, so a lack of sufficient access to food becomes an acute problem to be solved, a problem that can deplete energy, dignity, and hope not only for individuals and families, but for entire communities. CFAs and FEASTs begin the process of healing, of empowering individuals, families and communities to feel stronger, more resilient and more optimistic about the future. Through these local organizing efforts, food is no longer just a commodity or a problem, but a resource within reach — a source of sustenance, opportunity and hope. I continue to feel privileged to be associated with this innovative work on the ground, in local communities throughout Oregon.

Kim Thomas
Program Officer
Meyer Memorial Trust
INTRODUCTION

When the first settlers came to Oregon they were amazed by the rich soil, abundant water supply and even the islands of productivity in Oregon’s deserts. They were thrilled with the crops, fruits and berries they were able to raise, the rich pastureland, the streams teeming with fish, and the bounty of wild game available to feed a growing population. It would have been impossible for them to believe that anyone could be hungry or food insecure in this land of plenty. It is incredible that hunger and food insecurity abound in Oregon nearly two centuries later. In fact, many of the areas that seemed so bountiful to those early settlers have the least access to food today.

Five years ago Oregon Food Bank, in partnership with the University of Oregon RARE AmeriCorps program, began to conduct community food assessments in rural Oregon. A community food assessment, as undertaken in this project, is a collaborative and participatory process that systematically examines a broad range of community food issues and assets, so as to inform change actions to make a community more food secure.

This Executive Summary is drawn from 13 formal reports created through the assessment and organizing work of 11 RARE AmeriCorps volunteers in partnership with Oregon Food Bank staff, dozens of public and private organizations, and hundreds of community members who gave their time and talents. Very few community food assessment efforts have been undertaken in rural America with this kind of grassroots, qualitative, county-by-county approach. To date, community food assessments have been completed for over half of Oregon’s rural counties through this partnership, with plans to complete assessments for all Oregon counties by the end of 2015.

The report you are about to read highlights the information that has been gathered to date during this process. It is a result of conversations with the people who make Oregon’s rural communities, and their food systems, so very unique. Our sincere hope is that these reports and the resulting organizing efforts will help Oregonians renew the promise of the bountiful food system that amazed those early settlers.

Sharon Thornberry
Community Food Systems Manager
Oregon Food Bank
Oregon Food Bank’s FEAST program gives participants across our region the chance to engage in a discussion about Food, Education and Agriculture in their community and work towards Solutions Together that will build a healthier, more equitable and resilient food system.
With over 250 recognized commodity crops and eight commercial fisheries, the diversity of food products grown, raised or harvested in Oregon is impressive. Nearly each region has a history of producing its own food. Yet today, agriculture is based on specialization, exporting production and importing food.

REGION 1 - THE OREGON COAST
Oregon fisheries are incredibly productive: Oregon is home to two of the nation’s largest ports, Astoria and Newport, where fishers bring in Dungeness crab, tuna, salmon, rockfish, pink shrimp and oysters to name a few.

REGION 2 - WILLAMETTE VALLEY
The region features year-round vegetable production, berries and other fruits, livestock, dairies, grass seed, and recently, the revival of dry beans and grains. Growers provide much of the world’s brassica seed and many small-scale organic seed companies call the valley home.

REGION 3 - SOUTHERN OREGON
Vineyards and orchards dot the Rogue River Valley – Jackson County ranks third in the state for fruits, tree nuts, and berry production. Ranching, hay and timber are other important agricultural products.

REGION 4 - CENTRAL OREGON
Poor soil and vast open stretches provide productive grazing areas and ranching is the region’s most important agricultural activity. Several small-scale farm operations serve the Bend area, yet a short growing season and limited water limit food production.

REGION 5 - COLUMBIA BASIN
Small, family-owned fruit orchards dominate the agricultural landscape of the western Columbia River Gorge. Eastern Gorge farms are much larger, providing the necessary space for grains – mostly wheat and barley – and beef cattle.

REGION 6 - NE OREGON
Cattle, hay, barley and wheat comprise the bulk of commercial production in this region. Lower elevations in the Wallowa Valley allow for the production of tomatoes and stone fruits. The short season of the upper elevations limits food production.

REGION 7 - SE OREGON
In Klamath and Lake counties, alfalfa and cattle dominate, while mint, horseradish, onions and potatoes are also grown. Vast ranches expand for thousands of acres in the more remote Harney and Malheur counties, where potatoes and onions are also important food crops.
Hunger is often viewed as a quantity issue: if there are hungry people then the logical conclusion is to produce or distribute more food. Though when you consider areas of rich agricultural production, like Oregon, further examination shows this abundance is not shared by all. Oregon produces over 200 agricultural commodities, yet nearly one in seven residents are experiencing food insecurity, and the state continues to rank in the top five states for hunger. The Oregon Food Bank Network efficiently and effectively distributes food to hungry Oregonians, distributing over 1 million emergency food boxes in each of the past two fiscal years. An alarming trend revealed by a study completed by Feeding America, a national food banking organization, is that more and more people are relying on emergency food resources not just in emergencies, but as a staple source for their food needs (Feeding America, 2012).

Conversations on community food systems have helped identify specific populations affected by food insecurity. Residents in rural and isolated communities lack basic access to food resources. Even in areas where access to basic food resources is not generally problematic, availability of food is complicated when considering price, cultural appropriateness and access to transportation. For low-income people, healthy food options are scarce, which is particularly troubling considering that these populations are at higher risk for diet-related diseases (Vozoris NT, 2003). Seniors sacrifice food budgets for
other mandatory bills, such as heating. Youth homelessness and hunger are huge problems with severe long-term consequences.

However, a number of programs are identifying innovative strategies for addressing access to food. A mobile farmers’ market in the Gorge increases access to healthy food for rural residents. Tribal programs are promoting healthy eating and preserving culture through education about traditional foods. A community health center focused on migrant farm workers is providing health-care and food resources to this at-risk population. Farm-to-school programs are increasing healthy food options in school cafeterias. Expansion of these successful programs will ensure that food insecure populations have increased access to healthy food options into the future.

WHO FACES DIFFICULTY ACCESSING FOOD?

Rural residents

Challenge: Rural communities, long considered bastions of self-sufficiency, are seeing their grocery stores close, food production become highly specialized and export-based, and their jobs — and younger generations — disappear to cities. Many rural residents lack access to full-service grocery stores and fresh fruits and vegetables, adequate and affordable transportation, and basic services, such as electricity.

Residents in the town of Jordan Valley, in far southeast Oregon, need to travel over 100 miles round-trip to the nearest full service grocery store. In the small town of Nashville, the food pantry is the closest thing to a grocery store. One Oakridge resident complained, “I can buy whiskey, cigarettes, and gamble within walking distance of my house, but I can’t buy foodstuffs.” In Klamath and Lake counties, 30 percent of survey respondents said “lack of transportation” contributed to their inability to access adequate food. Residents of remote Christmas Valley are unable to refrigerate or cook food because they do not have access to electricity. The scarcity of employment opportunities in former timber boom towns, like Oakridge and Sweet Home, have left these communities struggling to feed themselves.

Successful intervention: The Gorge Grown Mobile Farmers’ Market started after a community discussion on access to fresh produce in rural communities in the Columbia Gorge. The mobile market is a panel van stocked with produce from local farmers that travels to communities without the capacity to start and support their own farmers’ markets. The mobile market not only increases access to healthy food, it also provides an extra marketing opportunity for small farmers.

Tribal communities

Challenge: The diet and food gathering practices of Native American tribes have changed dramatically since the first white settlers arrived in Oregon. As native tribes were forced from their traditional hunting lands, traditional foods became less accessible.
Today, the quantity of fish, game, roots and berries that made up traditional diets is insufficient for current populations. Members of the Siletz tribe used to gather Lamprey eels from the shore of the Siletz River. Today, Lamprey eels are extinct in the Siletz River and tribal members are forced to travel three hours to the Willamette River to gather this traditional food.

Aside from the decrease in access to food, the change in diet has also led to a dramatic increase in diabetes and hypertension in tribal populations. While a return to a completely traditional diet is unrealistic, an increase in current levels of traditional foods would improve tribal residents’ access to food resources and dramatically improve health.

**Minority populations**

**Challenge:** Inability to purchase culturally appropriate food, language barriers when shopping at grocery stores or accessing emergency food, and seasonality of work are all factors that contribute to lack of food access for minority populations. In the Columbia Gorge, seasonal and low-wage farm work available to migrant workers means that food is hard for them to come by throughout the year, despite the fact that, as farm workers, they are making fresh food available to many other members of the community. In Linn County, a group of Latinos needing food resources confessed that they were afraid of discrimination and language barriers faced at food bank agencies, and they were unaccustomed to the food given in emergency food boxes. Many were unaware of their eligibility for federal nutrition programs.

**Successful intervention:** La Clinica del Cariño is a community health center founded to serve the needs of the many migrant, seasonal farm workers that live in the Columbia River Gorge. In addition to having food system workers as their target clientele, La Clinica hosts programs that provide food distribution at migrant camps, screenings for diabetes and hypertension, and courses on weight control, nutrition, stress reduction, and chronic disease prevention and management.

**Seniors**

**Challenge:** In Condon, seniors face the choice of eating or being warm, with a high percentage of shut-ins, widows and many seniors living alone. Limited mobility and sparse access to public transportation means many Lincoln County seniors don’t access the services they need simply because they can’t get to them. Statewide, eligible seniors are not accessing SNAP benefits, either because of...
perceived stigma, being unaware of eligibility, or belief that there are people who need it more. Only one in three eligible seniors in Oregon receives SNAP benefits. Additionally, limited physical abilities mean seniors face unique challenges to growing their own food.

**Successful interventions:** Mennonite Village in Albany, a faith-based, not-for-profit retirement community, features a wheelchair-accessible community garden with raised beds and works to provide healthier food options in their cafeteria. The Keno Community Greenhouse in Klamath Falls features a wheelchair-accessible gardening table. Though underfunded (there is a waiting list every year) the Senior Farm Direct Nutrition Program (SFDNP) provides low-income seniors with checks redeemable for fresh fruits and vegetables at participating farmstands and farmers’ markets.

**Youth**

**Challenge:** Oregon has one of the highest rates of childhood hunger in the U.S., especially alarming considering our incredible bounty of agricultural production. Large numbers of youth rely heavily on school meals for their daily food needs, so when a school district, like Central Linn, eliminates a school day due to lack of budget, students miss out on one or two guaranteed meals each week. During weekends, school holidays and summer, too many youth and their families are struggling to find enough food. In Linn County, youth are turned away at some food pantries and free meal sites if they are underage and without a parent or guardian. Rural youth also face social stigma associated with receiving a food box, and many do not access food that they desperately need. Additionally, too few shelters exist which serve homeless youth directly.

**Successful interventions:** For children in the rural McKenzie River Valley, the McKenzie River Food Pantry runs a “hybrid model” summer food program that distributes kid-friendly boxes for families with children in the summer. The Manna dinner in Sweet Home actively reaches out to homeless youth in their community by encouraging youth to invite their friends. When members of the Cattleman Association heard that the Jordan Valley School District didn’t have enough money for school lunches, they started the “Ranchers Feeding Kids” program, which donates cull cattle to provide beef for school lunches.

**Chronic disease (lack of access to healthy food)**

**Challenge:** According to the U.S. Centers for Disease Control and Prevention, low-income populations are more likely to suffer from diet-related illnesses. These populations are also less likely to have access to healthy food options. Folks from around the state commented that even though food is seemingly available in their communities, it is either of poor nutritional quality or too expensive. “We eat so unhealthy because the cheaper foods are the unhealthiest,” explained one Gorge resident. Emergency food recipients rely on whatever food is donated to food banks and pantries, regardless of nutritional content.

**Successful interventions:** Food Share of Lincoln County contracted with Walker Farms
of Siletz to grow vegetables for the food bank as a way to support local farmers and to offer healthy, fresh produce for emergency food boxes. Food for Lane County is working with farmer Tom Hunton to grow lentils and barley exclusively for the food bank, which is made into a packaged dry soup. Raptor Creek Farm in Josephine County is a food bank- dedicated farm. The farm currently has a little over two acres and is expected to produce 80,000 pounds of fresh produce (in 2011, it produced 51,000 pounds).

Increasing healthy food options
Several successful examples of food banks contracting with local growers, growing food themselves, or simply working to increase the availability of fresh, healthy food to food banks and pantries across the state can be expanded upon to further increase access to healthy food for low-income populations. Oregon Food Bank anticipates sourcing and distributing 9.6 million pounds of fresh produce this year, an increase of 1.8 million pounds over last year. A greater percentage could be sourced from local producers and distributed using regional hubs, providing opportunity for direct distribution to underserved areas and farmer back-hauls.

Rural grocery store network
Throughout the state, rural grocery stores, which were once the cultural hub of their communities, are either closing or becoming mere convenience stores. This not only eliminates rural jobs, it also contributes to the lack of healthy food access for rural residents. A strong network of independent grocery store owners would allow for collaboration on minimum orders, best practices and strategies to supply fresh produce. This network would ensure fewer store closures and increase food access for rural residents.

Mobile food access sites
The Gorge Grown Mobile Farmers’ Market is a great model for improving access to food for rural and low-income residents. Engaging other communities or regions in thinking creatively about increasing food access through mobile means can increase healthy food access in rural areas.

Shopping, cooking and nutrition education
Shopping, budgeting, cooking and nutrition knowledge not only increases food access — by making more foods available — but also encourages healthier eating. Promoting shopping, cooking and nutrition education to audiences, such as to food box recipients, rural residents, communities of color and youth, would ensure that these at-risk populations have the skills to increase their health and food security.
Over the last 50 years, our food system has become highly specialized and globalized. Instead of growing a wide variety of crops, farms produce one or two crops, in huge volumes. This system relies on maximizing economies of scale and the availability of cheap fuel to transport food large distances, creating a system of regions highly reliant on importing food from around the world. Growing single crops in huge acreages requires heavy use of fertilizers and pesticides. This kind of production is more susceptible to crop failures, which can devastate food supplies. In the last 100 years, 70 percent of agricultural crop diversity has been lost. This loss of biodiversity renders the food system less resilient in the face of climate change and other environmental shifts.

Yet, history shows that many areas have the potential to be self-reliant. The Willamette Valley was once home to 22 flour mills, yet today nearly all are gone. Throughout Eastern Oregon, a wide variety of fruits and vegetables were successfully grown. A Clatsop County resident reminisced of “scores of chicken farms, scores of beef farms ... along Hillcrest loop alone there used to 30 or 40 cattle farms and chicken farms; I mean 3,000- or 4,000-bird chicken farms in this area.” Increasing the variety of food crops grown and consumed within a region increases its community food security.

Commercial producers frequently complain how their businesses rely on a system far outside of their control. Commodity prices are decided upon by businessmen in Chicago, with little regard for the effect this has on the livelihood of farmers. For certain products with short shelf-life, or little use prior to processing, farmers are at the whim of processors who control price. The average age of a farmer in the U.S. is 57 years old, and retiring farmers face difficulties finding young farmers to take over.

Yet in the face of myriad challenges, producers throughout the state are innovating, collaborating, and diversifying production.
Customers are demanding more information about where their food is coming from, which favors the story of the local family farmer. The examples of success described below are just a few of the ways that producers and consumers alike are creating healthier community food systems.

CHALLENGES FOR PRODUCERS

Access to land and capital

Challenges: “There is nothing so deafening as the silence of bankers when they hear the word ‘farm’,“ quipped a Clatsop County farmer. Lack of access to land and capital are huge deterrents to young and beginning farmers. With the average sticker price for a farm in Morrow County being $2 million, it’s easy to see how unaffordable this is for any new farmer. Even an established mid-sized farm in Linn County found it nearly impossible to get bank loans to help expand and diversify their offerings.

Successful interventions: Over the last few years, a couple based out of the Eugene area has been investing in young farmers. They find and purchase unused or underused conventional farmland and hire the young farmers to work the farm and convert it to organic. By offering favorable loan plans, the hope is to allow the young farmers to one day own the property outright. Food Roots, in Tillamook County, is an Individual Development Account (IDA) administrator to local farmers and food businesses. IDAs are special savings accounts for low-income people that are matched at a rate of 3:1.

Regulations

Challenges: Producers in Klamath and Lake counties feel that government support is for large-scale agricultural producers and that they are becoming increasingly vulnerable to forces beyond their control. Smaller scale producers need help navigating regulations, most of which are based on large, industrial-scale production. Small producers are forced to comply with industrial processing regulations, which are either inefficient or outright stifling. In Wallowa County, small dairy producers complained that non-grade-A dairies are not allowed to advertise and can only conduct on-farm sales of fluid milk. Even individual food production is at times overly regulated. One small-town, rural resident complained, “you can have a chicken in downtown Portland, but not in Condon.”

Successful interventions: In 2011, Oregon House Bill 2336 was passed into law, which exempts certain low-risk, small-scale processing, such as jams, jellies, pickles, and grinding flour, from requiring the use of a certified facility.
For most small farmers, either owning or renting a certified facility is cost prohibitive, yet adding a few extra value-added products greatly improves their profitability. This piece of legislation not only clarified regulations but also helped increase small farmers’ income.

**Climate/Geography**

**Challenges:** In Eastern Oregon, scarce water access limits the ability to grow many fruits and vegetables on a commercial scale. In Southern Oregon, farmers rely heavily on availability of water to meet stringent contracts with large corporations. Because of the uncertainty of water supply, farmers aren’t willing or able to try growing other crops that might require more water. In the Willamette Valley, only farms with water rights are able to irrigate land. Also, water is scarce when it is needed the most (summer) for vegetables and fruits. Throughout eastern Oregon, water scarcity minimizes the types and quantities of crops that can be grown, and a cold winter climate limits farmers’ ability to grow through the winter.

**Successful interventions:** A group of farmers interested in bringing back grain and dry bean production in the Willamette Valley formed the Southern Willamette Valley Bean and Grain Project (SWVBGP) to share best practices, planting times, varieties, and harvesting and processing techniques. To date, they’ve helped convert over 1,000 acres of formerly conventional grass seed land to organic food crops. Geothermal farms in Southern Oregon are using geothermal energy to produce food year-round in a climate not conducive to winter food production.

**Labor**

**Challenges:** Many farmers work at or below minimum wage. One Linn County farmer explained, “we’d like to expand to another farmers’ market, but that would require hiring labor, and if we paid them a fair wage — even minimum wage — they’d be making more than us!” Farm internships have provided meaningful education and training to young farmers, while also providing much-needed labor to small farms. Yet concerns about the legality of having interns work without being paid at least minimum wage have forced farms to abandon their internship programs. The knowledge and experience gained from internships are seen as critical to the success of beginning farmers.

**Successful intervention:** In Southern Oregon, Rogue Farm Corps has helped to create a legal mechanism to carry out farm internships. Small farms can partner with a new internship program established by the Rogue Community College. Through the program, farm interns are able to receive academic credit for their internship work on small farms, rather than wages, thus making the internships legal according to federal wage law. This successful model provides a framework that can be replicated throughout the state.

**Infrastructure**

> **Processing**

**Challenges:** There are many large-scale processing facilities around the state, but most do not work with smaller producers. A large-
scale food processing facility in Albany would consider allowing an outside group to process during off-peak times. However, the quantity of product needed to operate the machines and the cost of cleaning the facility before and after processing is prohibitive to small-scale producers. Small-scale grain mills are nearly non-existent. A facility in the Gorge could support a regional market for raw commodities, such as wheat or barley. Throughout the state, livestock producers complain of the need to travel long distances to USDA certified livestock processing facilities, or that current facilities are maxed out, sometimes requiring up to two months of waiting for slaughter and processing. Institutional purchasers like hospitals, schools and businesses need produce washed, chopped and/or frozen. Few facilities exist for this type of minimal processing.

**Successful interventions:** Scio Poultry Processing opened in 2010 as the second USDA poultry processing facility in the state, and the only facility with no minimum number of birds that they will process. Oregon House Bill 2877 (the Poultry Bill) creates a licensing exemption for poultry producers with fewer than 1000 birds, eliminating the need to use a USDA facility to slaughter, process and sell poultry. Greenwillow Grains and Camas Country Mill both opened small-scale grain mills in response to processing discussions by Southern Willamette Valley Bean and Grain Project (SWVBGP) farmers. For the first time in generations, locally grown and processed grains and beans are available in the Willamette Valley. June’s Local Market in Lostine offers a mobile fruit and vegetable processing option for local growers in Wallowa County.

**Distribution**

**Challenges:** The current food distribution system is set up for large-scale production. Distributors purchase food from farmers at high volume and low prices. For smaller, diversified farms, the wholesale market and current distribution system does not fit their needs. One wholesale vegetable farmer in Lebanon commented that they didn’t start making money until they started direct marketing. Residents in many rural areas commented on the lack of localized distributors. A Tillamook meat producer has trouble distributing product to communities relatively close, such as Cannon Beach, Seaside and Astoria because of the absence of a distribution channel.

**Successful intervention:** A Wallowa County rancher transports beef to customers in Portland and occasionally back-hauls other food products by special order. A farm in Union County uses a public transit van to transport weekly CSA food boxes to their customers. Willamette Local Foods, an online farmers’ market, helps Linn County farmers market and distribute their products to the bigger Eugene market.

**Storage**

**Challenges:** Throughout Oregon, the lack of food storage facilities decreases the ability for more local food distribution. In the Willamette Valley, most seed/grain storage is set up for grass seed and is not suitable for food crops. In Eastern Oregon, all of the vegetable storage facilities are either gone, or aren’t cost effective for small producers. In Central Oregon, a centrally located, locally focused storage facility would increase local food distribution and reduce spoilage.

**Successful interventions:** A family owned cold-storage facility in Albany has reached out to growers, offering up space in their dry-cold storage and freezer storage. While the minimum requirement and cost is an
issue for most small farmers, the potential to reliably store dry beans and grains is especially promising. There is interest in Wallowa County in working to create communal root cellars.

**Wholesale vs. direct marketing**

**Challenges:** Farmers throughout Oregon complain of the wholesale and commodity-driven marketing of our current food system. An economic analysis administered by Ken Meter of Crossroads Community Center found that in the current system, only 19 percent of the total value of a food sold comes back to the farmer. Direct marketing, such as through a farmers’ market stand, Community Supported Agriculture or farmstand, ensures that more of the final value of the crop comes back to the farmer. However, the increase in profit through direct marketing comes at a cost; it requires extra time and specific skills that many farmers do not possess.

For farms selling direct, cost of fuel, access to customers, and need for improved branding and marketing are significant challenges. Most estimates show anywhere from 0.5-5 percent of the food consumed in an area is produced in that area. Increasing this percentage would not only ensure that current farmers remain solvent, but would create new farm jobs, spur economic development and avoid leakage of food dollars outside of the region.

**Successful interventions:**

Community Supported Agriculture (CSA) works like a subscription to a farms’ harvest: at the beginning of a growing season, a customer pays a set cost for a certain number of weeks and in return, receives weekly boxes of produce throughout the year. The upfront money helps the farmer pay for costs like seeds and soil amendments at the beginning of the growing season. A farmer in Nehalem explained, “CSA is why my farm exists.”

Siskiyou Sustainable Co-op is a marketing and business cooperative of farmers who combine products to create CSA shares. Collaborating on marketing, sales and distribution helps individual farmers spend more time farming.

Marketing cooperatives like Painted Hills Natural Beef and Hazelnut Growers of Oregon help brand, market and sell products so that farmers can focus more time on production.

Ten Rivers Food Web (TRFW) and the SWVBGP host several once-a-year Fill Your Pantry (FYP) markets, which emphasize the direct sale of beans, grains and storage vegetables. For one Willamette Valley farmer, a FYP market can generate as much profit as a month of other farmers’ markets. The Lincoln County Fairgrounds hosts a year-round farmers’ market that allows farmers to sell products through the winter.

Increasing SNAP acceptance at farmers’ markets has given low-income consumers better access to fresh local foods, and introduced a new group of customers to farmers. SNAP incentive programs, like TRFW’s “That’s My Farmer” program, provide a dollar-for-dollar match to customers paying with SNAP benefits at farmers’ markets. For example if the program matches the first $5 in SNAP, a customer will have $10 to spend
The State of Our Community Food System

Investing in our food system
Socially minded investors can help beginning and young farmers start in the capital-intensive business of farming. Highlighting and sharing existing stories of successful innovative investments will lead to new investments. Promoting the use of matched savings programs, like IDAs for agriculture, can help the next generation of farmers finance their businesses.

Creating legal paths to farm internships
Using Rogue Farm Corps as a model, other community colleges and non-profit organizations can partner with small farms and young people who want to get into farming to create opportunities to complete internships and apprenticeships that comply with federal wage laws. These kinds of partnerships will allow farmers to take advantage of much-needed labor help, while providing interns with invaluable farming education and experience.

Contracting with growers
Contracts set up at the beginning of a growing season ensure that a farmer will be able to supply a specific quantity of crop when needed, and provide a secure sale. Schools, hospitals, grocery stores, food banks and other food retailers should consider these kinds of contracts to increase their offerings of fresh, local produce, while supporting local growers and growing the local economy.

Scale-appropriate infrastructure projects
Expanding capacity at existing USDA livestock processing facilities, reintroducing small-scale fruit and vegetable processing facilities, and creating fish processing facilities with a focus on local or regional markets would provide much-needed infrastructure support to farmers and fishers. Local food centers or hubs could provide processing, aggregation, distribution and retail space for local farmers and fishers.

Promoting direct market farmers and fishers
Creating or improving upon local food guides will increase visibility of small-scale farmers and help connect customers with local food resources. Increasing food literacy — knowing where your food comes from, why supporting local food producers is valuable, and understanding how to handle and prepare fresh, local food — will support local growers.

at the market. Incentive programs have been very successful in increasing SNAP usage at markets, and in increasing income for farmers.

Local food guides published throughout the state help increase the visibility of direct market farms and businesses that support smaller, local farmers.

Rogue Valley Farm to School program works with District 7 food service staff and farmers to get more local food in Southern Oregon school cafeterias. Larger school districts that are less able to work directly with farmers, due to restrictive contracts with big distributors, are successfully working with regional distributors who source locally.

Lonesome Whistle Farm at the Shedd Fill Your Pantry Market
Oregon is blessed with a coastline of abundant fisheries, including salmon, rockfish, Dungeness crab, halibut, clams and oysters. Newport and Astoria both rank in the top 20 U.S. ports for total landings. Yet, the consolidation of seafood processing facilities, environmental concerns surrounding overfishing and volatility of the fisheries market all pose significant challenges to the economic viability of fishers.

Seafood processing is essential to most fishers’ business model because of the difficulty of handling and distributing seafood; a relationship with processors is critical to their economic success. For example, the peak harvest for Dungeness crab is in the first eight weeks of the season, when up to 85 percent of crabs are landed. Fishers must sell to the processors because they can’t handle both the volume of product and the crab’s perishable nature. Also, any time spent on marketing product means less time fishing. With limited harvests, and a short season, few fishers are willing to take days off from fishing. They also complain that if they don’t sell to a certain processor one season, that processor might not buy from them the next season. Just three companies currently own most of the processing facilities on the west coast. Fishers feel they are left with little bargaining power due to the limited number of processors to buy their catch. Despite what was once considered an endless supply, worldwide seafood supplies are being further and further stressed. The current regulatory system incentivizes fishers taking dangerous measures to land fish as quickly as possible in condensed seasons — at great risk to the fishers — and with least regard for limiting bycatch (unwanted fish and animals caught accidently in fishing gear).

**DESPITE WHAT WAS ONCE CONSIDERED AN ENDLESS SUPPLY, WORLDWIDE SEAFOOD SUPPLIES ARE BEING FURTHER AND FURTHER STRESSED.**

**Successful interventions:** 4 Captains Co-op is a small processing facility co-owned by four Newport fishers. Together they were able to afford a facility that houses a filleting station, vacuum sealer, and many freezers and refrigerators. They individually market and sell their product from the shared facility, with strategies ranging from having a call list of customers who they deliver to, to selling at a farm stand in Corvallis.

Oregon Sea Grant and the Small Business Development Center at Oregon Coast Community College are working to create Community Supported Fisheries (CSF), based on the CSA model. Customers would provide upfront costs to fishers before the season, providing the security of knowing how much product can be sold directly.
INCREASING FOOD LITERACY

Rates of diet-related illnesses, such as diabetes and heart disease, are on the rise. Considering the potential for prevention, this is an unfortunate trend. Life-long habits leading to a poor diet are difficult to break, especially for those with less time, lower incomes or family histories of illness. Increasing consumption of fresh produce is challenging for many who are unfamiliar with handling and preparing it. Many people do not attempt gardening because they were raised in homes or communities where gardening and personal food skills were not taught or modeled.

Throughout the state, organizations are offering shopping, cooking, nutrition and gardening education to help folks make better use of local, nutritious and fresh foods. Many programs serve those living on low incomes, communities of color and rural residents — those who are at a greater risk for developing diet-related illnesses. Gardening education not only helps to increase the availability of fresh produce, but engenders in participants an understanding of where food comes from and an appreciation for the value of fresh, whole foods.

The success of food literacy programs is real. Participants in shopping, cooking, nutrition and gardening education programs show increased consumption of healthy food options. Currently, the bulk of educational programs are either the burden of a few organizations, or heavily reliant on tenuous grant funding and dedicated volunteers. Access to community gardens is especially limited in rural areas. Regional food summits and other food literacy events increase the understanding of where food comes from. They also demonstrate the value of local food in improving personal health, the local economy and the environment.
and help community members understand how to get involved in creating a more resilient community food system.

**CHALLENGES**

**Nutrition**

**Challenges:** A poor diet is one of the leading modifiable factors contributing to death in Oregon, according to the Klamath County Health Department. A 2007 study administered by Oregon Department of Human Services shows that only one in four Oregonians are eating the recommended daily servings of fruits and vegetables. Low-income Oregonians suffer a higher incidence of diet-related illness. In fact, the Oregon Food Bank Network’s 2012 Hunger Factors Assessment shows that among emergency food box clients in Oregon, 28 percent of households have at least one member with diabetes, while the rate of diagnosed diabetes among adults in Oregon in 2010 was only 7.2 percent.

Obesity in children increases the risk for diabetes and heart disease in adulthood. The Oregon Health Teens Survey states that 26 percent of eleventh grade students are at-risk for being overweight. For expectant mothers, skipping meals and snacking on foods high in fat or sugar can have a negative effect on a fetus, leading to increased risk of heart disease and diabetes in their children.

**Successful interventions:** The Samaritan Lebanon Community Hospital distributes “Pick of the Month” flyers to students in the Lebanon School District. These flyers highlight a seasonal healthy food option once a month, with nutritional information and easy-to-follow recipes. Many food pantries throughout the state, including the SHEM pantry in Sweet Home, have moved towards a “client choice” model. This allows pantry clients to shop the shelves, selecting foods that will work for their family, rather than being given a pre-made box that may contain food items that don’t work well for the dietary or other needs of the family.

**Cooking**

**Challenges:** Interviewees across the state complain about the difficulty in cooking from “real” ingredients. In Central Oregon, the lack of cooking equipment and time were seen as the biggest barriers to cooking at home. In many places, cooking skills are no longer being passed on from parents to their children and school curricula have eliminated shopping and cooking education (home economics). Lack of cooking skills eliminates access to a variety of fresh fruits and vegetables.
**Successful interventions:** Education about healthy eating, cooking, shopping and gardening can reduce the incidence of chronic disease by raising awareness about and reducing obesity. Oregon State University Extension Service provides nutrition and cooking education to low-income populations. The OSU Extension Master Food Preserver course teaches individuals how to safely preserve food and encourages class participants to share this knowledge with their community. Oregon Food Bank helps set up satellite sites where the slate of Share Our Strength’s Cooking Matters™ cooking and nutrition education curricula can be offered to low-income community members.

**Growing your own**

**Challenges:** In Central Oregon, 80 percent of survey respondents are not growing their own food, but 57 percent want to know how. As with cooking knowledge, gardening knowledge is no longer being passed on to new generations. There is an incorrect assumption that most rural residents grow their own food. Residents in the urban areas of rural communities lack space, interest or time for gardening just like city dwellers.

Residents are mostly unaware of community or public gardening spaces. Community gardens located on private property can disappear abruptly if the owner decides to sell. Even gardens on city-owned property are susceptible to abrupt closure, as most zoning codes do not protect community gardens.

**Successful interventions:** OSU Extension’s Master Gardener Program is the largest organized gardening education program in the state. Volunteers are trained in basic gardening practices and share this knowledge with their communities. Pilot Rock Community Garden works with schools, farmers’ markets and a new food pantry to teach, grow, share and sell produce. Planting Seeds of Change, a farm-to-school program based in Lebanon, uses garden education to teach specific gardening skills, but also to teach math and science, and build social skills. A partnership between the Eugene Water and Electric Board, McKenzie River Trust and Bonneville Power Administration led to the creation of The Berggren Demonstration Farm. The farm offers conservation education and farming demonstration, and is trialing long-term land management solutions.

In Hood River, gardening education participants increased vegetable consumption by 140 percent in adults and 117 percent in children. One participant explained, “We got to eat a lot more fresh produce then we normally have, which has encouraged us to eat healthier once we realized how tasty it was.”

**Public awareness about food systems**

**Challenges:** Throughout the state, there is a broad lack of understanding of community food systems and that alternatives to the current system exist. Customers at a grocery store in Albany admitted to having “no idea” where their food comes from. Participants from FEAST food system organizing events bear
Expansion of cooking, shopping and nutrition education programs

Nutrition education classes in rural areas are far less available than in urban areas. Continuing to target classes to low-income and other populations at risk for food insecurity will work to improve the health of these populations. The Cooking Matters™ program facilitated by Oregon Food Bank has a proven track record with low-income rural populations. Expanding funding and satellite offerings in this existing framework would be an easy first step.

Protecting and promoting community gardens

Nationally, there are examples of cities adopting policies, creating protective zoning codes and offering up vacant public property to expand the availability of community gardens. Community gardens provide an opportunity for those with limited space to grow their own food and increase healthy options.

Successful interventions: TRFW’s successful food literacy program increases customers’ understanding of their community food system through a diverse array of public education and outreach events. Chefs’ Show Off is an “Iron-Chef”-like cooking competition focusing on winter seasonal ingredients, and also includes a food fair. A Local Seafood Day in Corvallis brought fishers and organizations from the coast to the Willamette Valley to increase non-coastal consumers’ understanding of fisheries.

Regional food summits hosted in Tillamook County, the Gorge, Central Oregon, Harney/Malheur County and Corvallis have brought together farmers, processors, restaurateurs, store owners, and consumers to discuss the current state of their food system and discuss visions for the future. These regional gatherings help to share information, and to build relationships among local food activists.

Expand food literacy events

Most food literacy events are organized by non-profits focused on food systems development. However, several areas of the state are without staff support to organize and coordinate such events. Increased access to funds to organize and coordinate these kinds of events would expand awareness of the importance of this work and garner further support for local food systems.

Participants from a nutrition education class in Siletz, OR

A local seafood demonstration in Corvallis, OR
WHY SUPPORT LOCAL, FARM-DIRECT GROWERS?

**ECONOMIC DEVELOPMENT** — Patronizing local growers can recoup money lost from the economy when buying non-local food. Umatilla County loses $47 million annually to non-local food purchases. In the Gorge, only 0.8 percent of food grown locally is consumed locally. An increase to 20 percent local consumption would keep $9.6 million in the area. If Wallowa County residents increase local food purchasing to 15 percent, $1.6 million dollars would be generated.

**MORE MONEY GOES BACK TO THOSE WHO GROW THE FOOD** — In the current food system, farmers only receive 19 percent of the final value of their crop (Meter, 2008). Direct marketing offers the possibility of a higher rate of return.

**INCREASED FOOD SAFETY AND ACCOUNTABILITY** — With locally distributed and consumed food, food safety concerns are more easily traceable. The direct connection with customers also creates a level of trust impossible to create in the larger industrial food system.

**LOCAL FOOD IS ONLY EXPENSIVE BECAUSE OF CHEAP FUEL PRICES** — Perceived “cheap” food prices are based on cheap energy prices and subsidies for a few, select crops. Take away these subsidies, or increase the cost of fuel, and food prices will be directly affected. Local food prices reflect a more “real” cost of food.

**PROMOTES BIODIVERSITY** — Small-scale farms often produce a huge diversity of crops. Biodiversity supports the long-term sustainability of ecosystems by building resiliency and reducing susceptibility to disease or natural disasters.

**LOCAL FOODS ARE FRESHER** — Food travels an average of 1,500 miles before it gets to consumers. Foods like bananas and tomatoes are picked under-ripe and then artificially ripened in order to survive such long distances. Local foods are usually picked within a few days of purchase and their freshness ensures greater nutritional content.
COMMUNITY FOOD ORGANIZING

Sharon Thornberry, Community Food Systems Manager at Oregon Food Bank, describes community foods organizing as “the process of bringing together a variety of stakeholders to reshape a local food system that is more responsive to the needs and assets of a community. The goal of that organizing will promote a healthier community; respect, promote and celebrate the culture of that community; and seek to improve its economic well-being.”

Challenges to the effectiveness of community food projects include lack of awareness of current efforts, duplicating or re-inventing existing efforts, and the need for collaboration between a wide range of stakeholders. Food, Education, Agriculture Solutions Together (FEAST) events effectively engage communities to develop healthier, more resilient community food systems.

Community Food Assessments (CFAs) offer an effective organizing model and provide an in-depth look at the current state of food systems. Organizing focused on food creates empowered communities with the skills and knowledge to take back control of their food systems.

In areas engaged in FEAST and CFA efforts, adequate follow-up is required to maintain momentum and ensure that action plans are acted on. Expansion of community food organizing will ensure that additional communities are empowered through skill building and experience needed to be effective in food systems efforts. A formalized statewide network of food system organizations would ensure the sharing of assessment strategies, successful programs and fundraising opportunities.
**CHALLENGES**

**Lack of community awareness**

*Challenges:* Most people are unaware of food system activities happening in their own neighborhoods, and especially in neighboring communities. Food activists in Corvallis were surprised to hear that a successful Farm-to-School program was happening 15 miles away in Lebanon. For folks interested in getting involved in their community food system, this lack of available information leads to underutilization of their enthusiasm.

**Re-inventing the wheel**

*Challenges:* Many community food systems efforts are happening in isolation of one another. For example, when one community decides they want to start a community garden, they often aren’t consulting other programs in their area to hear best practices for acquiring water, potential challenges with volunteer management and learning from common mistakes.

**Systemic change requires collaboration**

*Challenges:* Participation from a broad range of stakeholders — from grassroots to regional development agencies — is required to create systemic change. Economic development groups know about large funding opportunities and how to involve businesses. Local government representatives understand policy, regulations and land use. Health organizations have the credibility to enact change in peoples’ diets and are effective advocates at both the local and state level. Food banks and other hunger advocacy groups appreciate the severity of the problem and understand the factors that lead to food insecurity. Local non-profits understand what’s happening on the ground. Working independently, these different groups are only effective at their level. When organized, these groups can create systems-wide and long-term solutions to hunger and food insecurity by creating resilient community food systems.

*Participants at the Florence, OR, FEAST*

**SUCCESSFUL INTERVENTIONS**

**FEAST (Food, Education, Agriculture Solutions Together)**

FEAST is a community organizing process that allows participants to engage in an informed and facilitated discussion about food, education and agriculture in their community and begin to work toward solutions together to help build a healthier, more equitable and more resilient local food system. Oregon Food Bank staff facilitate the events in coordination with local partners. FEAST events start with an introduction to food system themes and topics, providing a basis of understanding, followed by a presentation by a panel of local experts on the status of the local food system. Presenters have included public officials, school nutrition services directors, farmers, restaurant owners, grocery store owners and food bank directors. Following the presentation, participants are asked to think critically about changes they envision for their food system. Their ideas are categorized and discussed in small groups. The groups create meaningful action plans to enact.
these changes. Since 2009, there have been 42 FEASTs engaging over 1,000 participants.

FEAST events not only increase the general understanding of food systems work and sharing of current efforts, but also lead to substantially impactful efforts:

**In Astoria, FEAST led to the creation of a formal food systems organization, the North Coast Food Web,** which has gone on to create a new farmers’ market with a SNAP incentive program, a local food radio show, new Cooking Matters™ nutrition education classes and many more programs that impact the local food system.

**Participants at the Newport FEAST decided to create the Lincoln County Fairgrounds Market** — a winter season, indoor farmers’ market — after discussing the difficulty of accessing local foods throughout the colder months.

**Identifying excess food within the Sweet Home School District school meals program,** and understanding that it is perfectly legal to donate that food (prepared but not served hot meals), allowed the Sweet Home United Methodist Church’s Manna Meal to add an extra meal each week.

**A grocery store owner in John Day was introduced to local producers he eventually purchased from.** Customers indicated a desire for more local food and the store owner was able to meet their demands.

**In Oakridge, a site discovered they could apply for Oregon Food Bank network support funds** to improve a community garden.

**FEAST events provide a framework for conducting the next step in developing a community food system**: a community food assessment.

**Community food assessments and community food organizing**

A community food assessment involves an in-depth exploration of the myriad interactions which bring food from farm to plate. AmeriCorps members have coordinated data gathering and authored the reports that are sited here. Through one-on-one interviews with farmers, key informants and community leaders; focus groups; attending community meetings; and administering surveys, authors have focused on gathering qualitative data — not represented in data such as the USDA Census of Agriculture, hunger statistics, or health indicators — which tell the story of community food systems. These reports seek to identify the factors that contribute to food insecurity, rather than simply reporting concerns.

Through data gathering, an informal community organizing process happens, which increases awareness of food systems efforts, connects new partners, and creates sustainable projects. The community food assessment process brings together a diverse group of stakeholders, who through collaboration, are able to create system-wide change.

Through the Harney/Malheur County assessment, an informal coalition was organized with OSU extension, the school district, county health departments, WIC administrators and city officials. FEAST and the Clatsop County CFA led to the creation of the North Coast Food Web. CFAs in Linn and Lincoln counties led to the creation of local chapters of TRFW. The East Linn County chapter has since organized seven food literacy events, created a garden resource guide, and cultivated over 20 long-term volunteers who are committed to changing their local food system. The Lincoln County chapter has been the main catalyst behind the Lincoln
County Indoor Farmers’ Market. They have organized a contract between Food Share of Lincoln County and Walker Farms of Siletz, and organized the Local Seafood Day in Corvallis. The Wallowa Food System Council played a key role in the Wallowa County CFA and is currently working to create policies and a strategic community food systems plan that support local agriculture.

## OPPORTUNITIES

**FEAST follow-up**
FEAST offers an incredible opportunity for community organizing to create a better food system. However, without adequate follow-up, momentum is lost and implementation of action plans is less likely. FEAST action plans are much more likely to be followed through in areas where there are dedicated food system organizations or community food organizers.

**Community food organizers**
CFAs provide the foundation for developing a community food system. But, without adequate leadership or follow up — just like with FEAST — momentum, and subsequently progress, is lost. Community food organizers can ensure that recommendations from CFAs are acted upon.

**Network of food system non-profits**
Throughout the state, dedicated food system non-profits are creating innovative programs that address community needs. Many of these programs could easily be replicated in other parts of the state. Through a formalized network, organizational leaders could share assessment strategies, program ideas, evaluation measurements and funding strategies. A statewide network would be better positioned to secure national funding opportunities, and create a culture of collaboration instead of competition.
CONCLUSION
WHAT TO DO NEXT?

To date, 13 Community Food Assessments have been completed covering 23 rural counties throughout Oregon. CFAs will be completed for two additional counties within the year. This represents a huge effort towards creating and sustaining community food systems. In each report, communities were encouraged to identify local community needs and opportunities. The information generated has increased awareness of the state of community food systems across Oregon, and in some cases, has led to innovative solutions to their needs. This report highlights the major themes seen throughout the assessments, with emphasis given to creative and innovative interventions that might be duplicated in other communities. The following provides a list of critical opportunities to support healthy, resilient community food systems throughout the state:

Increase Healthy Food Access
• Maintain funding for, and promote the use of, federal nutrition programs (SNAP, WIC and Senior Farm Direct Nutrition Program).
• Support rural grocery stores as both economic development and rural food security.
• Increase outreach to targeted populations (youth, seniors and communities of color) about nutrition education programs and available food resources.
• Create partnerships between food banks and local producers to increase healthy food options in emergency food boxes and at free meal sites.
• Build transportation and small-scale warehousing to aggregate produce, increasing access to fresh produce in all areas of the state.
Support Small- and Medium-sized Producers
- Increase capacity for USDA livestock processing.
- Create scale-appropriate regulations for food processing of all types.
- Provide more funding and training opportunities for young/beginning farmers.
- Promote local food as economic development.

Promote Food Literacy
- Increase opportunities for shopping, cooking and nutrition education for low-income, youth, and senior populations.
- Expand Farm-to-School programs to increase healthy food options in and provide gardening education to youth.
- Increase awareness of community food systems through public education events, like film series, panel discussions, informational fairs and summits.

Community Foods Organizing
- Promote community foods organizing events, such as FEAST, state and nationwide.
- Complete community food assessments for each county in Oregon.
- Provide adequate follow-up support for CFAs and FEASTs.

This information provides a framework for action to support community food systems in Oregon. As these efforts take hold, they will ensure that:
- More people have access to healthy food.
- Our farmers and fishers are adequately supported.
- Our food supply is resilient into the future.
- The knowledge of nutrition, cooking, and growing food is shared by all.
- Communities are organized to create successful community food systems.
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• Conversations across the Food System: Second Year Report on Food Systems Work in Southeast Oregon; Southeast Oregon Regional Food Bank; Author: Chloe Rico, RARE AmeriCorps Member.
• Clatsop County Food Talk: A Report on the Food System of Clatsop County; Clatsop Community Action Regional Food Bank; Author: John Dean, RARE AmeriCorps Member.
• A Food System with Deep Roots: The Historical Precedents and Future Opportunities of Grant County’s Food System 2010; A collaboration between Oregon State University Extension, OFB, and RARE; Author: Hannah Ancel, RARE AmeriCorps Member.
• From Our Roots: The People, Agriculture, and Food of Gilliam, Morrow, Umatilla, and Wheeler Counties, Oregon; Community Action Program of East Central Oregon in cooperation with Oregon Food Bank and Resource Assistance for Rural Environments (RARE); Authors: Karen Wagner and Katie Weaver, RARE AmeriCorps Member.
• Columbia River Gorge Community Food Assessment (2010); Prepared by Gorge Grown Food Network, Wy’East Resource Conservation and Development, and the Klickitat County Health Department; Project Coordinator: Sarah Hackney.
• Community Food Assessment: Linn County; Ten Rivers Food Web; Author: Spencer Masterson, RARE AmeriCorps Member.
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Other assessments featured in this report:
• Pioneering A Local Food System in Central Oregon; Wy’East Resource Conservation & Development; NeighborImpact; Author: Sydney Leonard, AmeriCorps VISTA.

Cover photo by: Jo Erickson
When a community comes together to discuss how it can build a healthier, more sustainable food system, amazing things happen. Relationships with local growers flourish. Backyard gardens and new farmers markets sprout. And neighbors learn that, by working together, they can create a stronger local food system that takes advantage of the resources within their community.

OREGON FOOD BANK ENVISIONS COMMUNITIES WHERE CITIZENS ARE EMPOWERED AND ACTIVELY ENGAGED TO ATTAIN PERSONAL AND COMMUNITY FOOD SECURITY.

We use three primary tactics to achieve this vision: community foods organizing following the FEAST model, community food assessment, and implementation through the placement of RARE AmeriCorps participants and food systems networking. This approach has proven successful in creating positive change through building community-based food system leadership, creating shared vision and action plans, and effective plan implementation.

To learn more about Oregon Food Bank’s Community Food Systems program visit oregonfoodbank.org/cfs, or contact:

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