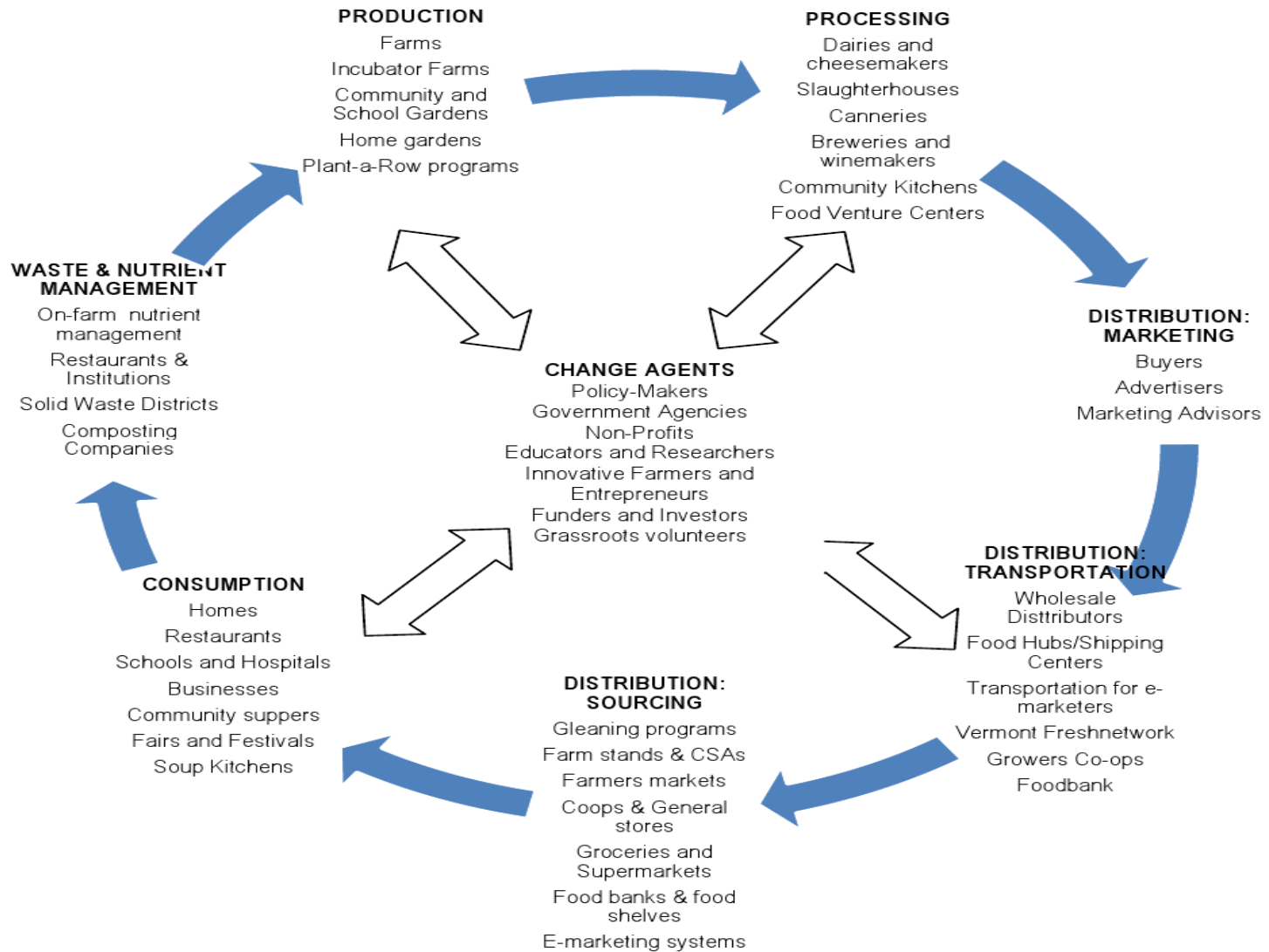


# GROWING FOOD AND COMMUNITY

*Building a Viable Local Food System  
for the Seacoast*

# What is a local food system?

- It must offer economic viability to small-scale food producers
- It must be based on sunshine, not oil
- It must feed the locals year-round
- It must be circular



# Defining the Local Food System

- The Current State of our Local Food System
  - What components are already in place?
- Envisioning a viable Local Food System for the Seacoast
  - Comparing the Practice and the Promise
  - Where we are today and where we want to go

# Community Stakeholders & Partners

Seacoast Local

Seacoast Eat Local

Slow Food  
Seacoast

Seacoast Grower's  
Association

# Community Stakeholders & Partners

Seacoast Local	Community Gardens Network	Seacoast Eat Local	Granite State FISH
Slow Food Seacoast	Chef's Collaborative	Seacoast Grower's Association	UNH Office of Sustainability

# Community Stakeholders & Partners

UNH Cooperative Extension	Local Ag Commissions	NESAWG	GBARN
Seacoast Local	Community Gardens Network	Seacoast Eat Local	Granite State FISH
Slow Food Seacoast	Chef's Collaborative	Seacoast Grower's Association	UNH Office of Sustainability

# Our Values and Principles

Local Ownership

Fairness

Social Contract

Land Ethic

Stewardship

Meaningful Traditions

Food Sovereignty

Daily Live

Personal Relationships



# Our Guidelines and Preferences

- Circularity
- Locally produced food to feed local people
- Polycultural, small-scale farming
- Natural, organic and alternative farming

## Sources of Information

- John Carroll's "Pastures of Plenty" and "The Real Dirt"
- Michael Pollan's "Omnivore's Dilemma"
- Woody Tasch's "Inquiries into the Nature of Slow Money"
- Ben Hewitt's "The Town that Food Saved"

# Our Geographic Boundaries

- What area should our Local Food System encompass?
  - The area covered by the Seacoast Growers Association?
  - The area covered by Seacoast Local?
- What factors should be taken into account?
  - A sense of place and community
  - Distance traveled by car in a single day
  - Local, county and state government factors
  - Economic factors

# Local Food Businesses & Infrastructure

- Possible components include:
  - Sustainable Ag Farms
  - Local Food Processors, Distributors, Marketers and Retailers
  - Farmers Markets
  - CSAs
  - Local Food Restaurants
  - Community Kitchens
  - Abattoirs
  - Sustainable Ag Training & Incubator Programs
  - Sustainable Forestry
  - Sustainable Fisheries
  - Watershed Management Program
  - Municipal Land Lease Program
  - Composting Program
  - Local Seed Bank
  - School Lunch Programs
  - Community Gardens
  - Elderly & Economically Disadvantaged Fresh Food Programs
  - Education & Awareness Program

# Local Food Businesses & Infrastructure

- Food System Economy
  - Purely Private
  - Private Enterprise vs. Public Infrastructure
  - Mixed
  - New forms of investment
- Organizational Forms
  - Profit-seeking Business
  - Cooperatives
  - Nonprofits
  - Publicly Owned Municipal Services

# Beyond Farms & Fishing Boats

- Food production capacity vs. potential consumption demand
- Local food distribution channels
  - Direct Farmer to Consumer
  - Intermediation between Farmer and Consumer
- Prices of Conventional Food vs. Local Food
- Conversion from conventional to sustainable farming
- Refinancing existing farms and small food enterprises
- Open Space and Municipal Owned Land
- Land Trust Conservation and Easements
- Agricultural Zoning
- Wildlife Habitat, Watershed and Riparian Zones
- Climate, Seasonality, and Soil Fertility
- Local Heirloom Varieties, Farming Traditions and History

# Where are we are today?

## community inventory & mapping

- Demographics of our current Local Food System
  - Existing farms
    - Size and Number
    - Sustainable vs. Conventional Agriculture
    - Diversity of Crops and Livestock
    - Production and Yield
  - Size and Skills of Farm Labor Force
  - Existing Local Food Businesses and Infrastructure
  - Percent of locally produced food consumed locally
  - Financing needs of existing farmers and food entrepreneurs

# Case Study: Fishtival!





2<sup>ND</sup> ANNUAL  
NEW HAMPSHIRE  
FISH & LOBSTER FESTIVAL  
\$4.00 PER TASTING

- ~~COD - RIVER HOUSE RESTAURANT~~
- ~~SHRIMP - BLUE HERRING - ISLAND GRILL~~
- MONKFISH - SEAPORT FISH
- BLUEFISH - JUMPIN' JAYS FISH CAFE
- POLLOCK - THE OLD SALT
- MAINE SEAFOOD - MONKEY & BEANS
- SALAD - PORTSMOUTH HIGH SCHOOL CULINARY ARTS
- FRESH SHUCKED OYSTERS - LITTLE BAY OYSTER CO.
- LOBSTER MEAT - BLACK TRUMPET
- SHRIMP - JOE KITCHEN - JOE'S
- WHOLE STEAMED LOBSTER - PORTSMOUTH LOBSTER COMPANY
- HARDY - PORTSMOUTH BREWERY
- MACKEREL - THE ONE HUNDRED CLUB



























