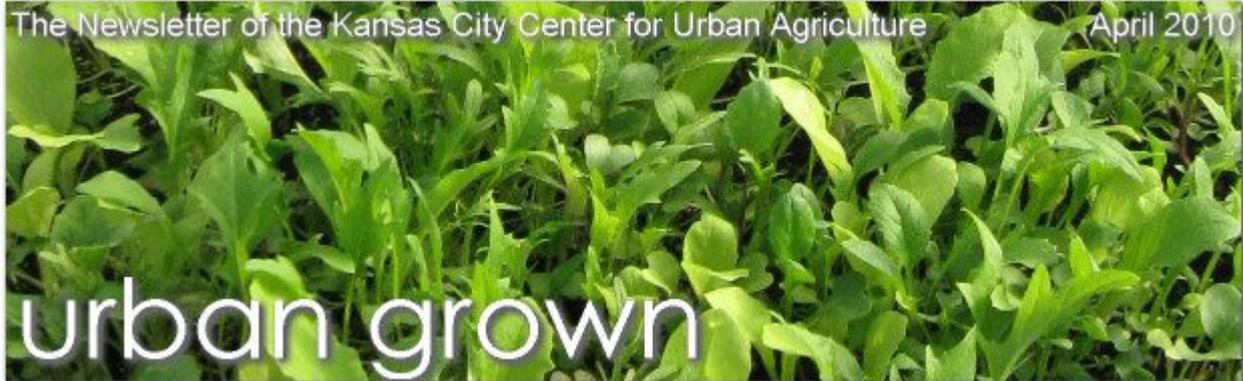


From: "Daniel Dermitzel, KCCUA" <daniel@kccua.org>
To: "daniel Dermitzel" <daniel@kccua.org>
Date: 4/1/2010 9:36:06 AM
Subject: News from the Kansas City Center for Urban Agriculture

[if you have difficulties reading this newsletter see our online version at www.kccua.org/urbangrown.htm]



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Proposal for Urban Ag Zoning Takes Shape in KCMO

Newly-formed Greater KC Food Policy Coalition views zoning update as key to stronger food system.



The "Herb'n Gardener" is one of KCMO's best-known urban market farms.

By Beth Low

Last year, local consumers joined with private and public organizations to build a coalition that will advocate for policies that enhance the sustainability, accessibility, and affordability of our food system. I came aboard as the Director of the Greater Kansas City Food Policy Coalition (GKCFPC) in January, and our work is beginning in earnest.

The GKCFPC is currently supporting local activists, consumers, and farmers working to update Kansas City, MO, zoning language to address out-of-date definitions of farming in the current ordinances. The reform groups work has included defining urban agriculture, collecting community and policy-maker input, researching codes in other cities across the US, and revising the zoning language.

While this effort is starting in KCMO, the GKCFPC wants to use this process as a model for updating and improving urban agriculture zoning codes in other local municipalities. We want to make the entire metro area as friendly to urban farmers and as supportive of local foods as possible.

Zoning Modernization is Key to a Stronger Food System

The quality of our food system plays a central role in the health of our citizens. It dictates sustainability, access, affordability, and the nutritional value of the food we consume. Unfortunately, healthy, accessible, and affordable food eludes many people in our community. The GKCFPC believes that positive changes in public policies regulating local farmers and gardeners offer an immediate opportunity to improve our local food system.

In the case of KCMO, zoning has always permitted growing of crops in all districts, including residential. However, Community Supported Agriculture programs (better known as CSAs) are not defined within current zoning ordinances, and therefore must operate under a definition of agriculture that interprets CSA shareholders as employees and on-site

distribution of CSA shares as sales. Use of employees and on-site sales are not currently permitted in residential districts. Therefore, some current and would-be farmers and gardeners who have employees or even CSA shareholders working on the site and who desire to distribute the CSA shares or sell produce on-site find themselves unable to meet the increasing demand for locally grown food without operating illegally.

If we want more urban agriculture, then we must modernize outdated zoning language to reflect current trends in local food production.

Does KCMO Want More Urban Agriculture and Why?

The KCMO Mayor and City Council have made a commitment to greening Kansas City. Updating zoning regulations to allow for more urban agriculture is a natural step for the community to take in the effort to make Kansas City a leader in the Green Cities movement. Sourcing produce locally can significantly reduce the carbon footprint of our food, which often travels thousands of miles to reach us. Increasing the number of community gardens, CSAs, and home gardens can also decrease the distance residents must travel to get their food. And locally sourced foods reduce food packaging and waste.

Green improvements are already taking place throughout the city, including in the Green Impact Zone championed by Congressman Cleaver, which is including community gardening training as part of its programming.

Sourcing food locally has other significant benefits besides environmental ones:

- The food tends to be fresher and to contain more nutrients an important point when you consider the diet-related diseases affecting our community and our country.
- It creates local economic activity and provides greater insulation from national pricing factors, such as the fluctuating cost of oil.
- It demystifies food. Developing a relationship with a neighborhood farmer or gardener can be a way for those unfamiliar with squash or eggplant to learn how to prepare a nutritious meal.
- It repurposes abandoned lots for community development.
- Community members gardening in their yards and community gardens provide additional eyes on the street, creating a disincentive for criminal activity in the area.

All these benefits of sourcing food locally through urban agriculture add up to a better food system and a stronger, healthier community. That is the core mission of the GKCFPC.

What the Proposed Zoning Language Does

The proposed zoning changes add three new definitions for types of agricultural activity: Home Gardens, Community Gardens, and CSAs. The codes clearly define what is allowed within each type of agricultural activity. In residential zones on-site sales of food and horticultural products grown on properties other than home gardens and community gardens will require either special use or temporary use permits--a special use permit will be required for on-site sales in single-family residential zones and a temporary use permit will be required in non-single-family residential zones. Finally, the codes propose some minimum standards to be met by certain farms located in residential zones. The codes revisions do not involve rezoning any locations within KCMO, nor do they include any changes to livestock codes.

The changes will be presented to City Council and the public according to the following schedule:

- City Council Business Session, April 15, 1:30 pm;
- City Plan Commission, April 20, 9:00 am (meeting begins at 9:00 am; exact time to be announced immediately afterwards); and
- Planning and Zoning Committee, April 21 or 28, time TBD.

What You Can Do To Help

If you live in KCMO, please contact your City Council member and ask him or her to support the proposed revisions to the zoning ordinance regarding urban agricultural activity. Learn how you can take action by visiting www.kcfoodpolicy.org.

If you are interested in working on zoning changes in your own neighborhood, or exploring other opportunities to help improve our local food system, contact the GKCFPC at bethlow@kcfoodpolicy.org.

You can reach Beth Low at bethlow@kcfoodpolicy.org.

Urban Farmers Grow Faster in Community Greenhouse

One of KCCUA's most successful programs seen as model for urban neighborhoods.

By Katherine Kelly



Farmer Tom Alonzo has been renting space in the KCCUA Community Greenhouse for the last three seasons.

This greenhouse has been a godsend for me says Tom Alonzo, a Kansas City, KS farmer. Ive learned so much from being around the other growers.

Tom is one of 31 Kansas City urban farmers growing transplants in the KCCUA *Quell-Davis Community Greenhouse*. Tom, like the other growers, pays a once-a-season bench fee, plus a percentage of the gas bill based on the amount of greenhouse space he uses. He brings his own flats, pots, soil, and seeds, and he waters and maintains his plants on his own schedule.

For most of the farmers, this is the first time theyve been able to produce transplants in a real greenhouse; many of them also supplement their rented bench space with cold frames or lean-tos at their homes or farms. During their first year in the Community Greenhouse, growers typically experiment with production methods and systems, and spend a fair amount of time looking at other growers transplants and talking with the producers. They notice who starts what and when, whose plants look healthier, what varieties are being grown. In year two, they settle into their growing system, and their transplants look healthier. In year three, they begin asking for more space in the greenhouse and start selling transplants at market for a new income stream.

With all these farmers together in the same space at the same time, a lot of information sharing and mutual education takes place. Growers swap soil mix recipes, help each other identify and analyze problems, and share information about varieties, marketing, and production. Last year, Yia Herr grew chayote in the greenhouse; she shared some plants with KCCUAs farm manager, Alicia Ellingsworth. This year, Alicia and the crew started their own chayote. The Asian growers--Laotian and Burmese--also split a bulk order of Chin Baung seeds. Yia gave away sugar cane cuttings to some of the other growers; well have sugar cane growing on several farms in Kansas City this year.

For next year, Tom Alonzo is pricing out what it would cost to build his own greenhouse. Im guessing some of what this is about is us moving out," he says, "so other people can move in and start the learning process..

Another grower, Lew Edmister, is looking at a commercial greenhouse in Kansas City that has been empty for a number of years. And Bad Seed Farm is drawing up plans for their own community greenhouse on a site they are in the process of acquiring.

Just yesterday, I had another grower ask me questions about how I was growing my transplants, says Tom Alonzo, So now, Im teaching someone else.

You can reach Katherine at katherine@kccua.org.

The Most Important Word in Community Gardening Is Not Gardening

City Halls can lend a hand in nurturing community resilience, skill and self-determination.

Mark Winne was the executive director of the Hartford, CT, Food System for 25 years and is the co-founder of the Community Food Security Coalition where he now works. He is also the author of Closing the Food Gap: Resetting the Table in the Land of Plenty and the forthcoming book Food Rebels, Guerilla Gardeners, and Smart Cookin Mamas: Fighting Back in an Age of Industrial Agriculture. Both books are published by Beacon Press. Mark has been to Kansas City on several occasions, aiding in the creation of our new Food Policy Coalition. We would like to express our sincere appreciation to Mark for supporting local food and urban agriculture in Kansas City and for contributing to Urban Grown.

By Mark Winne

Jack Hale is a former mentor of mine from our past days working together in Hartford, CT. As the head of the citys gardening organization, Jack would often remind me that the kind of hardscrabble food production that often passed for urban farming was not a solution to the inner-city food crisis. Of the ten things that gardening contributed to any community, making a meaningful dent in food insecurity was probably number 10. What about the other 9? The most important word in community gardening, Jack loved to say, is not gardening.

As part of a volunteer team to restore community gardens in New Orleans in the aftermath of Katrinas floodwaters, it began to sink in just what Jack meant. Behind a church that was providing relief services to the homeless, we amended

the ground of a quarter acre plot that had been under six feet of water only a few months earlier. We dug, hoed, and raked with a vengeance that seemed to dare the angry Gulf winds to drive water once again onto this land. We planted tomatoes, peppers, and even citrus trees in hopes that the few remaining people in the Ninth Ward would tend and harvest the garden.

Later that day we moved on to another community garden that had been planted by community organizer Macon Fry and some of his neighbors. The carefully combed black earth had been meticulously shaped into raised beds that were already sprouting green sprigs of lettuce, Swiss chard, beans, and cabbage. It was a blessed little spot, a small wedge of Paradise surrounded by the Inferno of destruction that Katrina had wrought. But at the garden's edge sat an old wooden garage shoved so hard by wind and water that it pitched at a 60-degree angle directly over the newly planted seedlings. It would take no more than a firm shove to send it crashing into the garden. When I asked Macon why they had planted their vegetables in such a risky place he said, "We had to start somewhere to feel like we belonged here again. I guess you could say the garden is an act of faith."

According to legend, Napoleon told his personal secretary to delay requests from his subordinates for at least three weeks. He reasoned that was enough time for his commanders to solve the problem on their own. In a similar vein, Jack Hale once confessed to me that part of his job as a community garden organizer was to drag his feet for as long as possible when gardeners wanted help. "That gives them time and motivation to learn how to fix things on their own."

This might sound like tough love, but as people struggle together against adversity, such as they did in New Orleans, or figure out how to rid their community garden of woodchucks, as we once did in Hartford, they inevitably forge bonds that are difficult to break. But what do you do when a well-heeled developer wants to turn your community garden plot into a parking lot as they tried to do in Cleveland, or when city officials want to build a police station on a five-acre urban farm as they tried to do in Fresno, California? These are adversaries who won't yield to fervent digging and hoeing; they need to be addressed through public policy.

Organizations like local food policy councils (there are nearly 100 of them now across North America) are mobilizing municipal resources and authorities to protect and enhance community gardens. The Cleveland/Cuyahoga Food Policy Council worked with city councilman Joe Cimperman to rewrite the city's zoning codes to protect gardens and create special overlay districts to encourage larger scale urban farms. Together, they have also directed Cleveland's economic development agencies to invest in small urban farms and use the city's purchasing power to buy food from those same farmers for public institutions. As Cimperman said, Urban farming can be transformative in terms of the economy, nutrition, health, and public safety.

One could call what Cleveland and dozens of other cities are doing food democracy. By using their voices in city hall, the people are telling their elected officials that they want a little help to rebuild their communities from the ground up. In the same way that it is empowering to take back weather-beaten land from a hurricane's path, it is empowering to work with your neighbors to make something of value and beauty from a neglected urban parcel. As city halls across America learn to respect the resilience and skill of their citizens to shape their own destiny, they will increasingly lend a hand with zoning, small investments, buying power, and other municipal tools to nurture the seed that rests within us all.

Remember, the most important word is not gardening.

You can reach Mark Winne through www.markwinne.com.

Getting the Word out about Urban Farming

Local businesses support KCCUA in mission-driven fundraising.

By Semie Rogers

Partnerships between nonprofits and businesses have increased across the country over the last few years as businesses realize the economic benefits of supporting nonprofit work. Employees prefer to work in environments where they feel their company is making a difference. And consumers like to do business where they can get a good product and support good work. KCCUA is fortunate to have several local businesses that support our work for special occasions and throughout the year. This month, two local businesses are holding events that benefit KCCUA.

Prior Attire, an upscale resale shop at 9555 Nall in Overland Park has an unusual philosophy. Were a for-profit store who gives money away, says marketing manager Kay Young. Owned by former Peace Corps volunteer Rebecca Francis, the store is an unusual hybrid of private and charitable. Donations that come in the store are tax-deductible, through a partnership with the Barn Players Community Theater. Over the last three years the store has given over \$90,000, plus gift certificates and clothing. Young said Prior Attire picked KCCUA to partner with because, we were looking for an organization that was keeping things local. We also look for places that enable women and children, especially. Prior Attire is sponsoring a year's workshops for new farmers in the Farm Business Development Program at Juniper Gardens.

We think that this is a direct impact on people who take these classes through your group, said Young.

The Prior Attire donation drive has an Earth Day focus. Spring cleaning to keep things out of the landfill, creating a way for us to make money to give to you--it was a nice circle, said Young. All donations not used by the store will be passed on to other charitable organizations. KCCUA will receive \$5 per bag of donations, up to \$1,000, through the end of April. In addition to gently used brand-name mens and womens clothes, the store takes donations of household items such as vases, decorations, home décor, teapots, picture frames, small appliances, toys and books.

Locally owned natural food store GreenAcres Market has supported KCCUAs work for the past three years. The store increased its contributions to KCCUA last year. We had a meeting and all the employees decided they wanted to focus on one big donation--something we all felt passionate about, said owner Shannon Hoffman. KCCUA was a natural fit as a cause that GreenAcres Market employees and customers could embrace. In addition to a strong focus on organic foods, GreenAcres Market hosts the Briarcliff Farmers Market on Thursday nights throughout the growing season. This year owner Shannon Hoffman also is sharing her business acumen with KCCUA by serving on our Board of Directors.

All proceeds from the gourmet BBQ cook-off at GreenAcres Markets fourth annual tasting fair will benefit the Kansas City Center for Urban Agriculture. \$10 buys a tasting ticket to the BBQ Cook-Off. Organic meat from GreenAcres will be cooked up by chefs from local restaurants Piropos, Trezo Mare, The Café, Brodies Backyard BBQ and Green Acres Market. The tasting fair will be held Saturday, April 17th from 11am to 3pm. Come early--last year was a sell out.

Reach Semie Rogers at semie@kccua.org.

Field Notes from the Kansas City Community Farm



Looking for ways to do more with less is KCCF Farm Manager Alicia Ellingsworth.

By Alicia Ellingsworth

If youve been to the farm at 4223 Gibbs Road you know its a tiny place. We sit on a little less than three acres and on that land is our teeny orange building (home to offices, germination room, seed storage, lunch room, powder room, tool storage and more), the huge community greenhouse, six high tunnels of various sizes and designs, a redesigned composting area, a new organic matter recycling area, a soon-to-be orchard of 15 trees, the berry patch, some parking, a scattering of tractor implements, a tidy chicken poop pile, a disappearing straw pile, a rickety metal tool shed, another shed, a washing area, and of course, the cultivated vegetable field that occupies approximately 1.6 acres.

Space is tight, the budget is tight, time is always tight and we continually strive to make it all tighter. Its that on-its-head way of thinking, you know? If you cant have what you think you need, you turn it around and find a way to see everything a little differently. Beautiful solutions grow out of this process.

Many such solutions are occurring at the farm this season. Weve found about 20 percent more space in the greenhouse by looking at the problem of too little space in a different way. Its tight and green in there right now with the fullness of life. A wonderful reward. Our fields like every other farmers, never seem to dry out in the spring as soon as we want them to, so, now after an afternoon of sweat and perseverance (thanks, Daniel!) we have five new raised beds. Soil dries and warms more quickly in these raised beds. We can get planting sooner. We become tighter.

We replaced the old poly plastic on our oldest high tunnel this late winter. Volunteers came and lent hands. We scavenged a still-good, unused piece of poly from another structure. We searched our woodpile and a friends for lumber to reuse. We attached the sides with drip tape saved from last years beds. In all, we have a new tunnel for under \$60. Tight.

The crew this year is pushing the farm to become tighter on its consumption of diesel fuel. We are using hand tools to work the soil before planting in some areas that in the past we would have tilled. Besides being able to get into the beds sooner (time-tightening) some very interesting though unintended results are beginning to occur. The hand-worked beds have a certain beauty to them, the crew has taken a certain pride in them, and I will dare to say, that I believe the plants that will grow in them, will benefit from the impulse of this care.

Without doubt, the innovations we experiment with are the result of thousands of years and millions of minds who have come before us. At this time and in this place, we feel the compilation of experience and pain. We build upon the work of others. The struggle to survive in this ever-changing world pushes us. We find new ways to farm and we must rediscover the old ways. We try to stay open to ideas and we try to stay open as individuals.

This is indeed the time of urban farming and homesteading. We are joined with others who feel the need to make it where they find themselves. We joyfully welcome those others and celebrate the ideas they bring. Its hard work we find in this life. Thankfully, in this life and in this tiny space we benefit from experience as we find ways to create beauty in the life that is coming.

You can reach Alicia at alicia@kccua.org.

Farmers Market Takes Steps to Bridge Income Gap

Small growers look for ways to build farm business in NE Kansas City, KS



Refugee farmers are expanding the Juniper Gardens Farmers Market for 2010

By Rachel Bonar

Its almost that time of year. The plants are in the greenhouse. Farmers are watching the weather, eager to put seeds in the ground. Before you know it, the farmers markets of Kansas City will be in full swing, offering us the best local delights. According to the USDA, the number of farmers markets in the US continues to climb (another 13 percent between 2008 and 2009 alone). As eaters are reconnecting with their food, farmers markets are the first place they go. There is something unique and powerful about shaking the hands that grew the food you eat.

In lower income areas, where price is the bottom line, farmers markets have been slower to catch on. Small scale farmers need a higher price point to earn a living wage and people on limited incomes are trying to get the most food with limited resources.

The Juniper Gardens Farmers Market was established in 2008 concurrent with the development of KCCUAs incubator training farm at Juniper Gardens. The market and training farm are in northeast Kansas City, KS, where a single supermarket serves a six mile radius. The market started small, with just a few participants of the New Roots for Refugees program selling heirloom tomatoes and okra on folding tables. Some neighborhood residents wandered by, introduced themselves, asked questions about unfamiliar items and purchased vegetables grown a few hundred feet from their homes.

In 2009, through a partnership with the KCK Greenmarket, the Juniper Garden Farmers Market began accepting SNAP benefits (formerly food stamps) through the use of a wireless terminal. A few new vendors from the neighborhood joined. Traffic increased slightly, but still the market was not viable. At the end of the season, friends from the *Healthy Parents, Healthy Kids* program (a community-based healthy lifestyles initiative) conducted a survey among area residents. Results indicated that neighbors were largely either unaware of the market or didnt know how to cook with fresh vegetables.

In 2010, our market plans to increase awareness and accessibility for its neighbors. We will participate in the new *Beans and Greens* initiative. Funded by the Menorah Legacy Foundation, this initiative offers a 1:1 match on SNAP benefits and Seniors' Farmers Market Nutrition Program vouchers. The Juniper Gardens Farmers Market will be one of ten markets throughout Kansas City participating in *Beans and Greens* in 2010. This initiative is exciting because it reduces the gap between small scale farmers and low-income eaters. In cities such as Boston and San Diego, similar programs have energized markets and increased sales tremendously. The farmers are excited about the possibility of additional revenue. At a recent meeting, I explained the *Beans and Greens* concept to several refugee farmers who smiled and started asking questions about how the program works and offering suggestions on getting new customers to the market. Is the match really 1:1? Can our friends buy from us using their SNAP benefits? We should bring a bus from other housing sites to the market!

Four residents of Juniper Gardens, participants in the *Healthy Parents, Healthy Kids* Program, have been hired as market ambassadors, working with program staff to develop an effective marketing plan for the neighborhood. Refugee farmers are meeting to figure out how to get the word out to their communities. The buzz is building as transplants are growing in the greenhouse.

Participants in KCCUAs Farm Business Development Program will sell alongside refugee vendors, adding new faces and products to the multi-cultural market. Special events are planned to cultivate a community atmosphere, and market hours have been extended to increase access. Partnerships have been formed between the Housing Authority, *Healthy Parents Healthy Kids*, the KCK Greenmarket, Catholic Charities of Northeast Kansas and KCCUA--all working together to

grow the vegetables and spread the word.

The Juniper Gardens Farmers Market will be open every Monday, June through October, 11:30am - 4:30pm. On the first Monday of each month, the market will have additional evening hours from 5pm - 7pm. The Juniper Gardens Farmers Market is located in the parking lot of Third Street Church of God at the corner of 3rd and Richmond in Kansas City, KS.

Rachel Bonar is Program Coordinator for the New Roots for Refugees Program. You can reach her at rbonar@catholiccharitiesks.org.

Committee Says Yes to Urban Farming Task Force

By Katherine Kelly

If the Missouri House Ag Policy Committee and Representative Jason Holsman (D-Kansas City) have their way, the state of Missouri may soon have a statewide Urban Agriculture Task Force looking at the new phenomenon of urban food production and emerging technologies like vertical farms.

Last week, the Ag Policy Committee voted unanimously on HB 1848; the bill would set up a fifteen member task force of farmers, farmer organizations, policy makers, and others, with the charge of learning about urban farming and developing policy recommendations.

Kansas City Mayor Mark Funkhouser, the Columbia Center for Urban Agriculture, Gateway Greening in St. Louis, and KCCUA testified in support at the hearing; the new Urban Roots Farm in Springfield was also involved in advocating for the bill.

The four urban agriculture groups, with additional involvement from Lincoln University and MU Extension staff (who provided informational testimony), had the first-ever conversation among Missouri urban ag organizations in the process of preparing for the hearing. We fully expect that this statewide conversation and advocacy process will continue, the time is right for moving urban ag on the policy agendas for our state legislators. We all appreciate the leadership Representative Holsman, the House Ag Policy Committee, and Mayor Funkhouser have shown in starting us down this road.

Click [here](#) to learn more about HB 1848.

You can reach Katherine at katherine@kccua.org.

Calendar of Events

Reduce, Reuse, Recycle, Restyle: Prior Attire Clothing Drive to Benefit KCCUA. March 1 to April 30, Prior Attire Resale Boutique, 9555 Nall Ave., Overland Park, KS. Donate bags of used clothing to Prior Attire. **KCCUA will receive a donation for every bag, and you will receive a tax receipt for your donation.** Please mention KCCUA when you donate. For more information, contact Kay Young at kay@prior-attire.com.

12th Annual Exhibition of Farmers: EAT LOCAL! 2010. Saturday, April 3, 9:30am - 2pm, Roger T. Sermon Community Center, Truman & Noland Rd, Independence, MO 64050. High-quality, organic vegetables for sale on-site and through CSA memberships; free-range meats; eggs and dairy products; veggie seedlings and plants for spring gardens; information on organic agriculture and gardening. For all the details and lots more on local food and agriculture visit the Kansas City Food Circle at www.kcfoodcircle.org

Transplant and Produce Sale at the Kansas City Community Farm. Saturday, April 10, 9am - 2pm. Come to get your garden transplants and your weeks groceries, stay and chat and look around our community greenhouse. The farm is located at 4223 Gibbs Road, KCK 66106.

Growing Growers Workshop--Plant Propagation and Production Planning. Monday, April 12, 4pm - 7pm. Irene B. French Community Center, 5701 Merriam Dr., Merriam, KS. Followed by a farm tour of Kansas City Community Farm, KCK. This workshop will cover the basics of seed starting, transplant management and production planning (how to plan what, where, when and how much to plant). We'll see examples of seed starting techniques in the KCCF greenhouse and discuss how they include crop rotations and succession plantings in their production plan. A great workshop for anyone considering growing and selling at market, growers looking for production planning tips or gardeners who are expanding their garden. For more information on this and other Growing Growers workshops visit www.growinggrowers.org/Pages/workshop.htm or email Laura at growers@ksu.edu. Cost for this workshop is \$15.00.

Farmers Community Market at Brookside, Opening Day. Saturday, April 17, 8am - 1pm. See us opening day and every Saturday until October. Border Star School Parking Lot, 63rd & Wornall, Kansas City, MO. For more information visit www.farmerscommunitymarket.com.

GreenAcres Market 4th Annual Tasting Fair & Healthy BBQ Cookoff. Saturday, April 17, 11am - 3pm. Come enjoy wine tastings, food demos, visit with experts, enjoy local vendor items. The Healthy BBQ Cookoff, featuring Trezo Mare, Piropos, The Cafe & Brodies Backyard BBQ will start at noon and go until 2pm. Buy a Cookoff ticket for \$10 & enjoy tastings from all participating restaurants & vote on your favorite! Located at Briarcliff Village, 4151 North Mulberry Drive, Kansas City, MO 64116. All proceeds benefit the Kansas City Center for Urban Agriculture. We thank you for your support!

To subscribe or unsubscribe please send an email to info@kccua.org.
For editorial comments please contact *Urban Grown* editor Daniel Dermitzel at daniel@kccua.org.
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