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photo by Teri Nemer

In this issue:

- Kansas City, MO, Hosts Local Food Summit
- KCCUA Welcomes Jill Erickson As Development Director
- Repurposing Old School Properties: Madison's Resilience Research Center
- Field Notes From The Kansas City Community Farm
- Rochester Urban Farm Puts Agriculture In Neighbors' Peripheral Vision
- Kansas City's Historic West Bottoms Hosts Local Food Fundraiser
- Efforts To Boost Juniper Gardens Farmers Market Pay Off
- KCCUA Explores Edible Forest Gardening
- Calendar Of Events



Kansas City, MO, Hosts Local Food Summit

City officials and community leaders discuss comprehensive food planning at first-ever event.



Detroit planner Kathryn Lynch Underwood discusses urban agriculture at the KCMO Food Summit. Joining her on the panel are Domenic Vitiello of the University of Pennsylvania and Christina Goette of the San Francisco Health Department.

By Katherine Kelly

Nearly 200 city staff, elected officials, and community leaders came together on August 20 for a one-day conference entitled "KCMO Food: A Summit to Educate, Discuss and Initiate the Development of a Comprehensive Policy for KCMO's Food Production and Distribution."

A city/community steering committee led by Councilwoman Beth Gottstein with the support of Mayor Mark Funkhouser, and including city staff (from the City Manager's Office, Neighborhood Housing Services, and the Health Department), and community leaders representing East Meets West of Troost, Lincoln University Extension, KC Center for Urban Agriculture, KC Community Gardens, KC Food Policy Coalition, and KC Healthy Kids, organized the day-long event.

At the start of the Summit, Mayor Funkhouser announced that the City Council will soon be acting on a resolution to establish a Food Systems Task Force that will look at the city's policies and practices in regards to urban agriculture, food procurement, economic and community development in support of increasing access to healthy food, and dietary health education and programming.

The basics of "What is a Food System" were then covered by Domenic Vitiello of the Department of City and Regional Planning at the University of Pennsylvania. He talked about how changing city landscapes, public health issues and rising poverty rates are inspiring municipal governments around the globe to engage with food issues. Some of the programs he highlighted include Seattle's Year of Urban Agriculture, a multilayered approach to encourage urban food production and increased access to locally grown foods for all the city's residents; Cleveland's efforts to make public land and parks more available for food production; and Toronto's Food Policy Council, which seeks to build connections between city residents and rural producers.

Kathryn Lynch Underwood, a senior planner with the City of Detroit, talked about her department's Urban Agriculture Workgroup and their efforts to build on the benefits of urban agriculture within a planning and development framework that needs to serve the needs of all sectors of the community. Christina Goette, from the San Francisco Health Department, presented that city's comprehensive Executive Directive on Healthy and Sustainable Food, speaking to the creation of the Healthy and Sustainable Food for SF Program Management Office in the Department of Health and the diverse elements the city has put in place or is developing, including a land audit to identify sites for growing, farmers' markets development, city food procurement policies and practices, and the development of food businesses to increase access to good food and economic opportunity in the food industry.

The mix of people in the room made for wonderfully rich discussions during the afternoon's Have-Your-Say Café. Participants tackled questions like "What do you see as underutilized resources in the city that could be used for improving the food system?" and "What could individual departments of the City do to promote a better food system?"

The learning and ideas from this day will help define the agenda for the KCMO Food Systems Task Force; the City will be soliciting nominations for service on this task force and we will keep you posted as progress is made.

Reach Katherine at katherine@kccua.org.

KCCUA Welcomes Jill Erickson As Development Director



KCCUA's Development Director Jill Erickson.

KCCUA is delighted to welcome Jill Erickson to the position of development director. Jill brings with her a strong background in fundraising, communications, and small business development. She's also a former KCCUA farm apprentice with a working knowledge of vegetable production.

Jill graduated from Northwest Missouri State University with a BS in journalism and graphic design. After graduating, she worked as the assistant design and layout editor for a small journal in St. Louis. After just a year, her career took an abrupt turn when she moved to Jefferson City to work for Jean Carnahan at the Governor's Mansion coordinating special events and assisting the First Lady.

"I have found that if I follow my interests, they will lead me to very exciting opportunities where I have gained amazing experiences, learned new skills and developed so many friendships," says Jill, "not to mention, my interests have led me along quite the unique career path."

Jill's interests in the arts, books and literacy issues led her to the doors of the Capital City Center for the Arts and the Missouri Center for the Book in Jefferson City. Later, interests in nonprofit management and fundraising brought her to Kansas City to work for St. Paul's Episcopal Day School where she served as the Development Director for three years. A desire to work with community and food inspired her to open and run her own restaurant in the River Market for nearly a decade. Trying to source local food led her to KCCUA where she ended up working in the fields for one season.

"Working at the farm changed my life," says Jill, "I am a child of farm kids, so I grew up understanding the importance of caring for our land, but working so hard for just one season to pay my bills and feed my family made it all very real."

After three years working on environmental and conservation issues for Kansas City WildLands and Bridging the Gap, Jill has returned to the farm.

"I hope in my new role here, I am able to bring together all of the experiences, interests and passions I have discovered and developed over the years," she said. "I know that working to support local food is more important now than ever before and I am quite honored to be a part of this work."

Jill added that she is most looking forward to the people she will work with—both funders and farmers—and the fresh vegetables KCCUA promised her. She said what she foresees as her biggest challenge will be to continue to find ways to connect people with the organization's mission in these very challenging economic times.

You can reach Jill at jill@kccua.org.

Repurposing Old School Properties: Madison's Resilience Research Center

Urban ag features prominently in development that models future use of vacant schools.

The Center for Resilient Cities, with offices in Madison and Milwaukee, is a 501c3 nonprofit organization whose mission is to help urban citizens and local governments create healthy, economically attractive, and sustainable environments. The Center is led by Executive Director Thomas Dunbar FASLA (Madison), a landscape architect. Urban planner Marcia Caton Campbell, PhD, directs the Milwaukee office. Our thanks to Marcia for another contribution to Urban Grown.



Features of Madison's Resilience Research Center include hoop houses and greenhouses (gray), outdoor crop production (green), composting areas, edible landscaping and a multi-purpose building.

consumed. Imagine dozens or even hundreds of green-collar jobs, from construction to gardening to

By Marcia Caton Campbell

In August 2010, Maggie Ginsberg-Shutz wrote in [Madison Magazine](#): "Imagine a self-contained, highly productive, culturally rich food and community utopia. Four acres, every square inch of it in sustainable use, right here in the city. Hoop houses arched protectively over beds of vegetables throughout the winter, edible perennials shaded by nut trees all summer long, ponds filled with farm fish whose waste is anything but, feeding the floating beds of plants above. Imagine a middle school where students, rather than sitting through six, fifty-minute classes, spend the day putting their hands on projects that integrate all subjects. Imagine a community center and a business where food is grown, harvested, marketed, sold and

teaching to business management. Imagine the money recycled back into the neighborhood. Imagine food scraps recycled into compost and raked throughout, best practices spread through the neighborhood and harvested again, a cycle churning in perpetuity like a blade through soil...”

Imagine this, and you've imagined Madison's Resilience Research Center.

On the South Side of Madison, WI, a vacant 1950s-era elementary school sits near the corner of East Badger Road and Rimrock Road, south of the Beltline highway. Built in 1957 as an elementary school (and replacing an even earlier schoolhouse), the property was sold to Dane County in the 1980s for use as a social services site and later as security file storage. Dane County ceased its use of the property in 2006, offering it for sale as excess property in 2009.

Surrounded by weedy vacant lots and bounded to the west by detention basins and the south by a small city park, the building and its surrounding 4-acre site were acquired in January 2010 by the [Center for Resilient Cities](#). Soon the old Badger School will be transformed into a multigenerational neighborhood hub for socializing, learning, training, research, and healthy resilient living--all of it studied, measured, and evaluated as a model for urban resilience by neighborhood residents, and faculty and students from the University of Wisconsin-Madison, using community-based participatory research methods.

Developed in conjunction with neighborhood residents, plans for the Resilience Research Center site include a 5,000-sf mixed-use development with neighborhood-focused businesses (a restaurant and coffee shop), an energy services center, and intensive urban agriculture on several acres. Estimates of job creation associated with the Resilience Research Center include 30 to 50 jobs from the project's initial construction, with potentially hundreds more coming from staffing the café, the neighborhood center, and the urban agriculture production.

In addition to the Center for Resilient Cities, lead project partners include Will Allen and [Growing Power](#) as well as Madison Gas and Electric. Support and program partners include Sustain Dane, the Community Action Coalition, and [Community GroundWorks](#). The [Badger Rock Charter Middle School](#) with 120 students studying in an interdisciplinary program that focuses on environmental sustainability, will also be a key component of the site. Learning at Badger Rock will be project-based and relevant to all cultures. Wisconsin's Department of Public Instruction recently awarded the charter school group a \$200,000 planning grant to create curriculum, conduct professional development, and otherwise prepare for a Fall 2011 opening. The Madison Metropolitan School Board is slated to take its vote regarding the school's future at its November 8 meeting; the signs are positive.

Madison Gas and Electric and the Center for Resilient Cities will demonstrate a wide range of innovative approaches to green, energy-efficient design, ranging from low-cost alternatives that anyone can use at home to higher-cost elements that demonstrate cutting-edge technologies and design. The Center will strive for the highest levels of energy efficiency in all aspects of operations. Hoffman, an architecture firm based in Appleton, WI, is the architect for the Resilience Research Center. Hoffman holds the distinction of having designed the highest-rate LEED-NC building in the United States (Holy Wisdom Monastery, in Madison, rated LEED™Platinum).

Reach Marcia at Marcia.CatonCampbell@resilientcities.org.

Field Notes From The Kansas City Community Farm



Kelli Phillips, a member of KCCUA's CSA, is picking up her weekly share of fresh produce.

By Alicia Ellingsworth

Community Supported Agriculture (CSA) may still be a new concept to some but to many others it has become a way of participating in the production of their food, an opportunity to vote local, a voice for sustainability and a chance to reconnect with life in a simple but very meaningful way.

Community Supported Agriculture can be defined as a mutually beneficial and cooperative partnership between farmer and consumer. The member (aka consumer) votes local in the late winter by paying for a share of the anticipated harvest. This late-winter payment is key for the farmer who must purchase the year's seed and supplies, but at that time of year typically has little income. In return for this hope, faith and shared risk the member receives a pledge from the farmer for a weekly bag of the farm's freshest offerings throughout the growing season. In other words, the consumer pre-orders and pre-pays for vegetables. But CSA is a world beyond just that. Membership is a much larger word than consumer.

Since the mid 1980s when the idea of CSA came ashore in North America, the movement in this country has grown to nearly 2000 farms and their member families. Today, we can find over twenty CSA farms within 100 miles of Kansas City. As we understand it, the idea of CSA started on a few biodynamic farms in Europe during the 1960s as folks studied the economic and agricultural teachings of Rudolf Steiner, as they began to see farm land swallowed up by development and as food safety became a serious issue. Around the same time and for similar reasons, the idea began to percolate in Japan.

CSA is a step toward a solution. CSA has become a way to support local agriculture. It has become a way to support a more sustainable way of agriculture. CSA is a new word for the old idea of participating in life and taking part in community. CSA has become a way for more farmers to stay farming and a path for new people to begin to farm.

Within CSA there are several models. Beyond the more common organic vegetable CSA there are you-pick CSAs, meat CSAs, dairy CSAs, bread CSAs, egg CSAs, flower CSAs, preserved food CSAs or some combination of these. Some farmers offer, ask for, or require their member to work on the farm. Some farmers offer delivery and common drop spots off the farm. Flexibility in amount of produce is often offered as the member can select a full or partial share. Flexibility in type of produce may also be offered. Market CSAs now exist in which the member comes to market and instead of receiving a farmer-prepared bag of veggies may select vegetables according to his/her own needs and tastes.

At our farm we offer the Market CSA option. It's new this year. The farm also has a well-established 14 year-old regular CSA program with 37 members; demand always exceeds supply. For this reason and because of our fortunate situation with the greenhouse and high tunnels, we offer a Fall/Winter CSA program. We love our CSA. We love our CSA members. We love it when our CSA members tell us good things about our vegetables. We especially love it when our CSA members come out to the farm and get dirty with us.

Whatever the model, whatever the time and work requirements may be, whatever the weather may bring; the fact is knowing the farmer and touching the soil in which food grows touches and changes the individual. We slow. We feel. We sweat. We become we.

Reach Alicia at alicia@kccua.org.

Rochester Urban Farm Puts Agriculture In Neighbors' Peripheral Vision

Beneath symbols of city's industrial past, an improvised farm offers glimpse of a pre-industrial age.

Danielle Preiss first visited the Nepali-speaking world in 2005 as a study-abroad student in Darjeeling, India, and later spent 16 months in Kathmandu pursuing a Fulbright research grant and volunteering with conservation NGOs. Danielle returned to her home city of Rochester, NY, at the beginning of 2010, as the Nepali refugee migration was coming into full-swing. She worked with Nepali and other refugee families on an urban farming project through Foodlink, the regional not-for-profit food bank of western New York. Danielle is now returning to Nepal and hopes to start an urban agriculture project in Kathmandu. We'd like to thank Danielle for sharing her story and wish her much luck with the next chapter of her life.



Khada Phuyel and his wife Binda relax for a moment after working at the farm.

By Danielle Preiss

When I told my friends in Kathmandu I was returning to the U.S. to work, everyone agreed it was a smart move. When I told them I had found work on a farm, everyone laughed. Farming? In the U.S.? When people discovered this was actually an urban farm, in New York, with Nepalis, they were even more surprised.

The truth is, my interest in agriculture was definitely sparked by my time living in Nepal's capital city. Kathmandu is a sprawling maze of mostly unmarked streets where MacDonald's and Starbucks have yet to hit and where recent and rapid urbanization and a general absence

of zoning laws means some family farms still abut government offices. The recent changes to the city become evident when even young adults recall walking to their family farms, where housing complexes now stand. The sense of loss is felt deeply when people enthusiastically, but nostalgically discuss the land in Kathmandu or in their villages that was a central part of their identity.

Rochester, NY, is a far cry from the city Nepalis imagine is "New York." Rochester has a strong agrarian history and farmland is a 30-minute drive from the city center. Still, Rochester is an aging industrial city and the low-income neighborhoods in which Rochester's newest citizens are settling reflect a development that has turned arable land into buildable land. Asian and African refugee families arriving here have to very quickly shift their skill set from tilling land with yoked water buffalo to navigating supermarkets with EBT cards.

In the shadow of the Kodak building, a small farm now sits on top of the old subway bed last used in 1956. Nepali, Burmese and Somali families are now using their skills and knowledge to produce a little bit of their own food and maintain a sense of pride in the process. At the Lexington Ave Farm--a fenced-in two-acre site borrowed from the city--families are growing okra, tomatoes and onions, demonstrating how Rochester can re-incorporate its agrarian culture into the urbanscape. The farm is very much in the middle of the city, and within walking or bicycling distance of where the majority of new refugees are resettled.



Chandra Chuwan's daughter tends to the onions he is growing on their family's plot.

Lexington Ave Farm is sponsored by Foodlink, a regional food bank of western New York which has been distributing surplus food collected from grocery stores in the surrounding neighborhoods. Foodlink's culture of recycling inspired an innovative way to work around the city's prohibition on planting into the ground. Discontinued freezer shelving units from a grocery store found new lives as extra-large growing containers. Holes were drilled into the fiberglass sides for drainage and the 3'x3'x5' containers were filled with soil, their wheels still on as a reminder of their old function. While initially skeptical of the growing containers, the farmers, who are mostly older people, found them easy to work with and like not having to stoop down to ground level. Still, the farmers recognize that subsistence farming will not meet their needs in this country and they wish to be able to utilize the entire property to grow large quantities of crops for sale.

On a grocery store trip with a Nepali family in Rochester, I was disheartened to see their purchases. People who grew up eating vegetables, lentils and rice because that's what was available are now purchasing two liters of Coke and packages of Top Ramen because that's what is available and what is cheap. The Lexington Ave Farm helps slow this trend though its impact is still small. Giving families the opportunity to grow food not only gives refugee families greater agency in choosing what to eat, it allows them to continue the healthy eating habits that they developed at home. This impact is not lost on the surrounding community where children who visited the farm didn't know the names of common vegetables like eggplant, radish and zucchini. Seeing the farm, even just in the background nestled between convenience stores, puts agriculture and fresh food somewhere in the community's peripheral vision.

Most of the farmers at Lexington Ave Farm are older people. Their English-speaking children have been able to find work and their grandchildren are quickly assimilating in school. The farm is a place where the older generations can stay involved, show off to their families their knowledge and accomplishments and connect to the land in their new home. The deepest satisfaction for me comes from seeing the farmers bring their small children to the farm. While the children will easily slip into American culture, having agriculture woven into the fabric of their childhood gives them the benefit of generations of cultural knowledge and pride and imparts on them an awareness of that past. As I witness this, I realize that the story of losing the connection to the land experienced by the Nepalis in Kathmandu and the refugees in Rochester is really our own story as well, played out in cities across America. Urban agriculture is an attempt to rewrite that story and I'm grateful for the opportunity to be involved with it, whether it is in New York state or the Himalayan mountains.

Reach Danielle at danielle@helambuproject.org.

Kansas City's Historic West Bottoms Hosts Local Food Fundraiser

Amid warehouses, old stockyards and edgy clubs, guests enjoy a night of fine dining.



Kansas Citians gathered in the city's West Bottoms for an elegant evening in support of local food.

By Jane Zieha

Dinner conversation at foodNow on Saturday, August 28, covered all manner of topics but kept returning to the food. 296 people, seated at one long table along a blocked-off street in Kansas City's West Bottoms, chatted about where their food was grown, the farmers who grew it and the chefs who prepared it.

The best part was that the local farmers who donated ingredients for the dinner and the local chefs who donated their talents were in attendance at the event and part of the conversation.

Together we enjoyed beautifully prepared meals including such items as Stuffed Heirloom Chicken with Truffled Fingerling Potatoes and Roasted Pear with Walnut Pesto and Basil (recipe in box on the right).

Walnut Pesto

Yield: About 6 servings

Ingredients: ½ cup walnut pieces, ¾ tsp. chopped garlic, ¾ c. olive oil, 1/2 tsp. salt, basil- chiffonade for garnish- or basil blooms, 2 pears or plums, 2 tbs. honey, ½ tsp. apple cider vinegar, 1/8 tsp. white pepper, 1 tbs. red wine

Mix together honey, vinegar, red wine and white pepper, pour over pears or plums and let sit for 2 hours. For pesto blend together the walnuts and garlic in food processor, slowly add the olive oil and season with salt. Plate: 1 t. pesto beneath 1/3 of a roasted pear or plum on top...garnish with basil blooms.

Many thanks to Chef Renee Kelly of Renee Kelly's at Caenen Castle for sharing this recipe.

This was the inaugural foodNow Gala, an all-volunteer benefit for Kansas City non-profits working in the field of local food and working to connect local food with community health. The mission of foodNow is to raise money and awareness for local, healthier eating. We want to foster cooperation among everyone involved in our food system, including farmers, restaurants, distributors, and of course, eaters.

This all volunteer effort came together with the joining of a steering committee of 36 who planned for a year, 75 volunteers working over the course of four days along with 14 restaurants preparing the food donated by 22 farmers and 6 artisan chefs. A full list of farmers, restaurants, and sponsors is posted at www.foodnow.org.

The event began on the rooftop of the historical Stowe Hardware building with cocktails and the harmonies of folk band Checkered Past. The dramatic view of downtown led Katherine Kelly of KCCUA to share a vision of putting roof-top gardens throughout the city. As the elevator returned attendees to the street below, a string quartet set the tone of the three-course dinner. Farmers and chefs together channeled the high spirits of the evening into a celebration of local food and a call to action to make local eating a core tenet of our community's future.

The beneficiaries of foodNow were the Kansas City Center for Urban Agriculture, the Greater Kansas City Food Policy Coalition, and Kansas City Community Gardens.

Join us on Saturday, August 27, 2011 for the second foodNow gala.

KCCUA would like to thank Jane Zieha of [Blue Bird Bistro](http://BlueBirdBistro.com) and everyone else who worked hard to make foodNow possible. Reach Jane at jane@bluebirdbistro.com.

Efforts To Boost Juniper Gardens Farmers Market Pay Off

Refugee farmers succeed after two seasons of sluggish sales.



Customers find familiar vegetables alongside unusual edibles at the Juniper Gardens Farmers Market.

By Ami Freeberg

Many people grumble when Monday rolls around and they have to return to work after a relaxing or rowdy weekend. For me, Monday has become my favorite day of the week since the official opening of the Juniper Gardens Farmers Market in July. The days are always a little chaotic with farmers coming and going, setting up their displays among early-bird customers waiting to make their purchases or with windy days blowing down tents. But it's fun and always an adventure.

The market is located adjacent to the Juniper Gardens Training Farm on the corner of Third Street and Richmond Avenue, in Kansas City, KS. It began in September 2008 at the end of the first [New Roots for Refugees](#) growing season. With little advertising or outreach to the community, the market remained small. About five or six farmers would sell each week. Weekly customers barely exceeded the number of growers, so sales were low for the first two seasons. This summer marked a transformation at the Juniper Gardens Farmers Market. In July, the Kansas City [Beans&Greens](#) program debuted at the market, matching purchases made through the Supplemental Nutrition Assistance Program (SNAP, formerly food stamps). At the same time we launched an outreach campaign involving newspaper advertising, radio spots, door hangers and fliers. At the first official market, sales and attendance improved significantly from the past two years, but it was just a foreshadowing of what was to come.

Each week this season the market has grown. A dozen or more vendors are setting up weekly, and customer attendance has soared. At first, Catholic Charities, one of the partners of the New Roots for Refugees program, sent a bus around to neighboring refugee communities to bring customers to the

market. Many Burmese families arrived on the bus and were excited to find chin baung, bitter melons and Burmese pumpkins. After a couple of weeks, the customers started coming on their own, bringing vans full of their friends and neighbors. At first the customers spent only a small amount of SNAP dollars (plus the match) but the average SNAP charge quickly increased, with many families wanting to exceed the \$30 daily limit for the match. Bunches of chin baung flew off the tables and the farmers hurried back to their fields to harvest more.

Catholic Charities' Rachel Bonar, coordinator of the New Roots for Refugees program, noted the difference in the farmer-customer interactions when refugees sold to their own communities, with which they share a common language and food culture. In the beginning, the goal of the training farm marketing efforts had been to sell to customers at the higher end markets like Brookside and Overland Park. Many of the New Roots farmers have been successful at these markets, but it has taken time to adapt to the preferences of the customers and to develop communication in the face of language barriers. It has been eye-opening and inspiring to see the Burmese farmers have as much, if not more, success marketing to their own ethnic communities. Rachel also noticed that, having gained more experience selling in their own language, the farmers seemed to have a greater level of comfort and ease in communication with English-speaking customers. Seeing this transformation has led to the idea of starting a new market in Northeast Kansas City, MO, where many of the African communities live. We have started conversations to create this market next year so that the Somali, Burundian and Sudanese farmers can sell to their own communities.



Brandon Rucker of the Healthy Eating Education Team runs cooking demos each week at the Juniper Gardens Farmers Market.

Another aspect of the Juniper Gardens Farmers Market is the challenge of integrating into the primarily African-American community. The area is a food desert, with fresh produce hard to come by. Many residents have lost the knowledge of how to prepare and eat fresh vegetables. In order to respond to this need, KCCUA is working with The Family Conservancy, which teaches a Healthy Parents, Healthy Kids class at the local community center. The idea is to work with a Healthy Eating Education Team to promote the market in the neighborhood, as well as to do cooking demonstrations using fresh vegetables from the farmers. Shifting the food culture of the Juniper Gardens neighborhood to include healthier, nutritious options will take time, but working with people from the area who are excited about fresh vegetables is a good first step.

Seeing the market grow so quickly in just a few months has been inspiring and rewarding for us, but even more so for the farmers. October 4 is the last market of the season, and everybody is talking about ideas for how to continue to improve next season. I am already anticipating next season because it gives me a great reason to be excited when Mondays roll around!

You can reach Ami at ami@kccua.org.

KCCUA Explores Edible Forest Gardening

Audubon fellowship supports effort to design and plant edible forest landscape.

Watch for news this winter and next spring about an edible forest gardening project we're working on here at KCCUA. We're hoping to design and start planting a small forest garden and hold a workshop on this approach to sustainable food production next spring.

What is an edible forest garden? According to Dave Jacke and Eric Toensmeier, the authors of *Edible Forest Gardens*, "an edible forest garden is a perennial polyculture of multi-purpose plants. [It is] a consciously designed community of mutually beneficial plants and animals intended for human food production. Essentially, edible forest gardening is the art and science of putting plants together in

woodland like patterns that forge mutually beneficial relationships, creating a garden ecosystem that is more than the sum of its parts." (pages 1-2, Vol. 1)

We think that forest gardens could one day become a common sight in our urban neighborhoods and provide us with a modest but sustainable supply of diverse and nutritious foods. To find out how well these perennial agricultural systems work, we need to study them, design prototypes and learn from our experience. Starting this process here at KCCUA is the goal of a [TogetherGreen](#) fellowship KCCUA's Daniel Dermitzel has received from the Audubon Society in Alliance with Toyota. If you're interested in this project, watch for more information in an upcoming issue of *Urban Grown* or contact Daniel at daniel@kccua.org.

Calendar Of Events

10-10-10 Global Work Party. Sunday, October 10. Celebrate climate solutions by getting to work as part of this global event. Activities are planned all day long throughout Kansas City, including tree-plantings, no-till garden prep, a bicycling workshop, and more. For details, go to www.350.org, www.350KC.us or search for 350KC on Facebook.

Food, Culture, Justice: The Gumbo That Connects Us All. The Community Food Security Coalition's 14th Annual Conference. October 16-19. New Orleans, LA. Info at <http://communityfoodconference.org/14/>.

Scarecrows in Scarritt. Friday, October 29, 6 - 7:30 PM viewing and reception, 8 - 9:30 PM live auction. Northeast Arts KC will be auctioning off scarecrows to raise funds for Community Gardens and Gardens as Art. For more information, email Rebecca Koop, NorthEastArtsKC@aol.com or go to www.NorthEastArtsKC.org.

KC Center for Urban Agriculture's 5th Birthday Party! Saturday, November 13, 6 PM. Renée Kelly's at Caenan Castle, 12401 Johnson Drive, Shawnee Mission, KS 66216. Join us for our five-year birthday party to celebrate our successes. The meal, hosted by Chef Renée, will feature our own KC Community Farm's wonderful fall produce and a selection of other locally grown/produced foods! Click for [tickets and more information](#).

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.
The Kansas City Center for Urban Agriculture is a 501c3 not-for-profit organization.

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