

BLUEGRASS FARM TO TABLE UPDATE

*Urban County Council Work Session
March 13, 2018*



LEXINGTON



BACKGROUND

- Position established—June 2014
- Office of the Chief Development Officer
- Mission—promote the development of a more vibrant local food economy by supporting food-related agricultural development



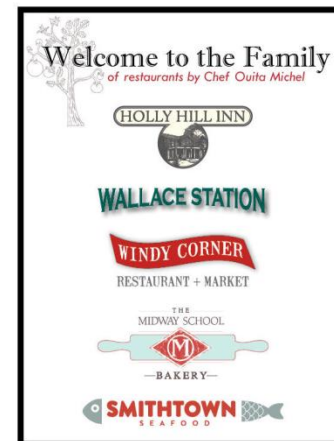
B L U E G R A S S

F A R M - T O - T A B L E

Growing Our Local Food Economy



ADVISORY COMMITTEE MEMBERS





IMPACT TO DATE

- 75+ farmers in 30 counties
- Relationships with 70+ buyers
- Conservative estimate: at least \$850,000 in sales for KY farmers since June 2014





LFUCG CSA FARM SHARE PROGRAM

- CSA=Community Supported Agriculture
- Produce subscription—weekly delivery of fresh, local produce
- Usually ~22 weeks (May-October)
- Option to pick up at the Government Center



2017 LFUCG CSA FARM SHARE PILOT

- 101 employees participated / received \$200 toward the purchase of a CSA farm share for the 2017 season
- 4 partner farms
- Government Center lobby pick up—Tuesdays



2018 LFUCG CSA FARM SHARE PROGRAM

- Sold out Lunch & Learn—January 17, 2018
- 143 employees participating
- 4 partner farms
- Government Center lobby pick up—Thursdays





KENTUCKY DOUBLE DOLLARS

- 2015 USDA Food Insecurity Nutrition Incentive (FINI) grant → **Bluegrass Double Dollars**
- 2016 Invited to testify before the House Agriculture Committees' Subcommittee on Nutrition in DC
- 2017 USDA FINI grant + KY Agricultural Development Board grant in partnership with Community Farm Alliance → **Kentucky Double Dollars**
- 2017—41 participating sites
 - Over 9,500 participants
 - Over \$72,000 incentives red products
- 2018—expanding to 53 sites





LEXINGTON



FIELD TO TABLE DINNERS

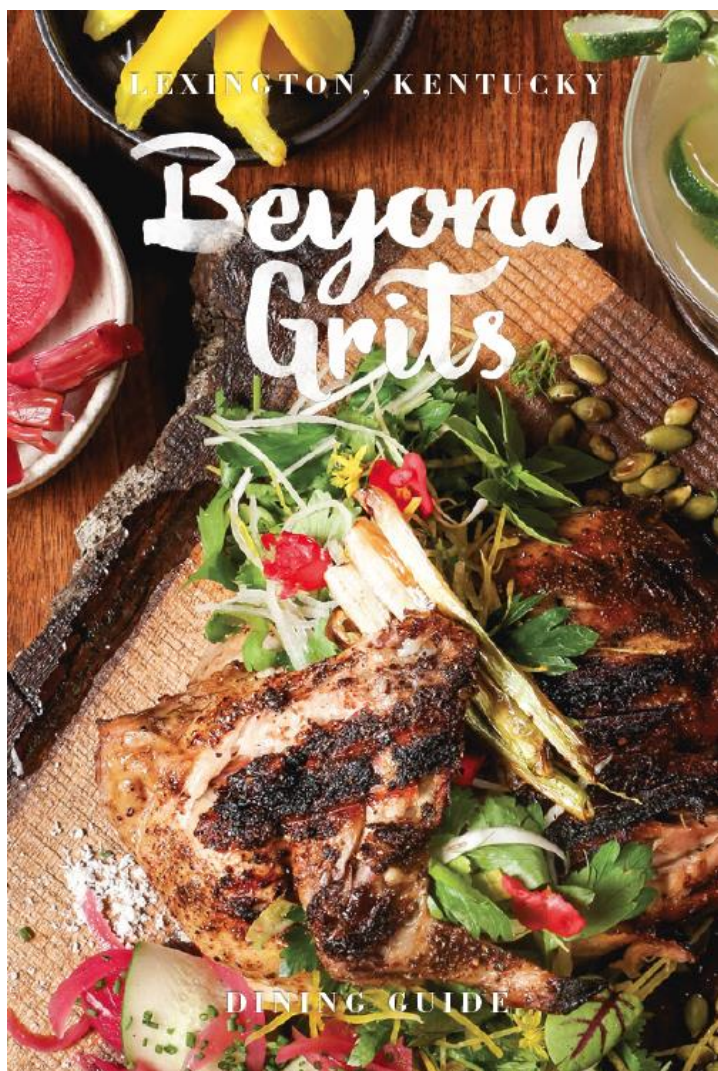
- 2016—Walnut Lawn Farm / Chef John Foster / Bluegrass Double Dollars
- 2017—Grimes Mill Winery / Chef Ouita Michel / Food Chain's teaching and processing kitchen
- 2018—planning underway







BEYOND GRITS / LOCAL SOURCING



The Sage Rabbit LD V \$\$

"Sustainable, seasonal, and local" is the unwavering motto of Chef John Foster's artisanal Chevy Chase restaurant. The menu is constantly changing to highlight the absolute freshest ingredients in town - local meats, house made pasta and seafood seasoned with fresh herbs and vegetables "two hours out of the ground." In the mood for a classic? Their always-on-the-menu hamburger, "the Hoppy," is made from house-ground local beef and a secret ingredient that will keep you guessing. The covered patio, which is also dog friendly, is an inviting and casual venue. Serving lunch and dinner and Saturday brunch.

438 South Ashland Avenue - (859) 523-2095 - www.thesagerabbitrestaurant.com



2015 KY FARM PURCHASES*

\$1- \$14,999



\$15,000- \$29,999



\$30,000 +



*directly impacts local farmers and keeps dollars in our community



Eat

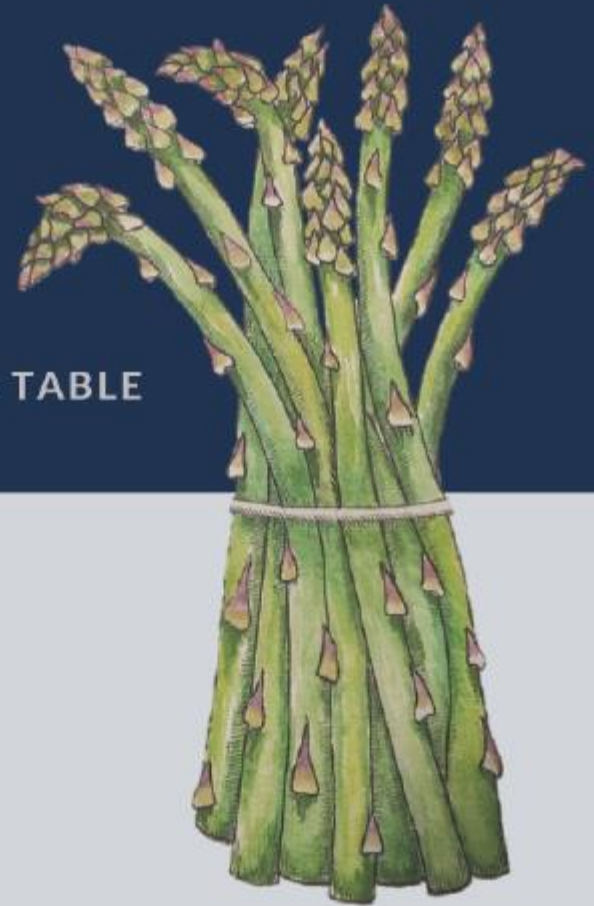
A GUIDE TO SEASONAL
EATING IN KENTUCKY

LOCAL

LOOK FOR LOCAL MEAT, FISH, EGGS, DAIRY, AND PANTRY ITEMS YEAR-ROUND!

WHY LOCAL?

- FRESHER TASTE AND HIGHER IN NUTRIENTS
- SUPPORT LOCAL FARM FAMILIES
- FEWER MILES BETWEEN THE FARM AND YOUR TABLE



Spring
MARCH-MAY

ARUGULA

ASPARAGUS

BOK CHOY

BROCCOLI

CHARD

CILANTRO

CILANTRO

COLLARDS

CUCUMBERS

GREEN GARLIC

GREEN ONIONS

HERBS

KALE

KOHLRABI

LETTUCE

MUSHROOMS

RADISHES

SALAD MIXES

SPINACH

STRAWBERRIES

TURNIPS

Summer

JUNE-AUGUST

APPLES

ARUGULA

BEETS

BELL PEPPERS

BLACKBERRIES

BLUEBERRIES

BROCCOLI

CABBAGE

CANTALOUPE

CARROTS

CAULIFLOWER

CHARD

COLLARDS

CUCUMBERS

EGGPLANT

GREEN BEANS

GREEN GARLIC

GREEN ONIONS

HERBS

HONEYDEW

HOT PEPPERS

KOHLRABI

LEAFY GREENS

LETTUCE

OKRA

ONIONS

PEACHES

PEARS

POTATOES

RADISHES

SNAP PEAS

SWEET CORN

TOMATOES

TURNIPS

SQUASH

WATERMELON

ZUCCHINI

Fall

SEPTEMBER-NOVEMBER

ACORN SQUASH

APPLES

ARUGULA

BEETS

BLACKBERRIES

BROCCOLI

BUTTERNUT SQUASH

CABBAGE

CANTALOUPE

CARROTS

CAULIFLOWER

CUCUMBERS

EGGPLANT

GREEN BEANS

GREEN ONIONS

HERBS

HONEYDEW

KOHLRABI

LEAFY GREENS

LETTUCE

OKRA

PEARS

PEPPERS

POTATOES

PUMPKINS

RADISHES

SPAGHETTI SQUASH

SWEET CORN

SWEET POTATOES

TOMATOES

TURNIPS

WATERMELON

WINTER SQUASH

ZUCCHINI

Winter

DECEMBER-FEBRUARY

ACORN SQUASH
BUTTERNUT SQUASH
KALE
LETTUCE

MICROGREENS
MUSHROOMS
WINTER SQUASHES

AVAILABILITY SUBJECT TO
CHANGE WITH WEATHER AND
PRODUCTION PRACTICES



If every family in the state spent 10% of their annual food budget on Kentucky farm products, it would keep over **\$1 billion in our local economy.**

FOR THE AVERAGE FAMILY, A TEN PERCENT BUDGET SHIFT MEANS SPENDING ONLY \$13 A WEEK ON LOCAL FOOD.

FOR MORE INFORMATION ABOUT THE LOCAL FOOD SYSTEM PLEASE VISIT:

www.bgfarmtotable.org

www.facebook.com/farm2table





CONTACT INFORMATION

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Questions?



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