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Farm to Fork or Farm to Landfill?

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Goode, Barbara L. (2016). "Farm to Fork or Farm to Landfill?," *Center for Engagement and Community Development*. <https://newprairiepress.org/cecd/engagement/2016/8>

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Farm to Fork or Farm to Landfill

Barbara Goode, P.E.

Pollution Prevention Institute



PPI and Food?

Kansas State University

College of Engineering

Engineering Extension

Pollution Prevention Institute (PPI)



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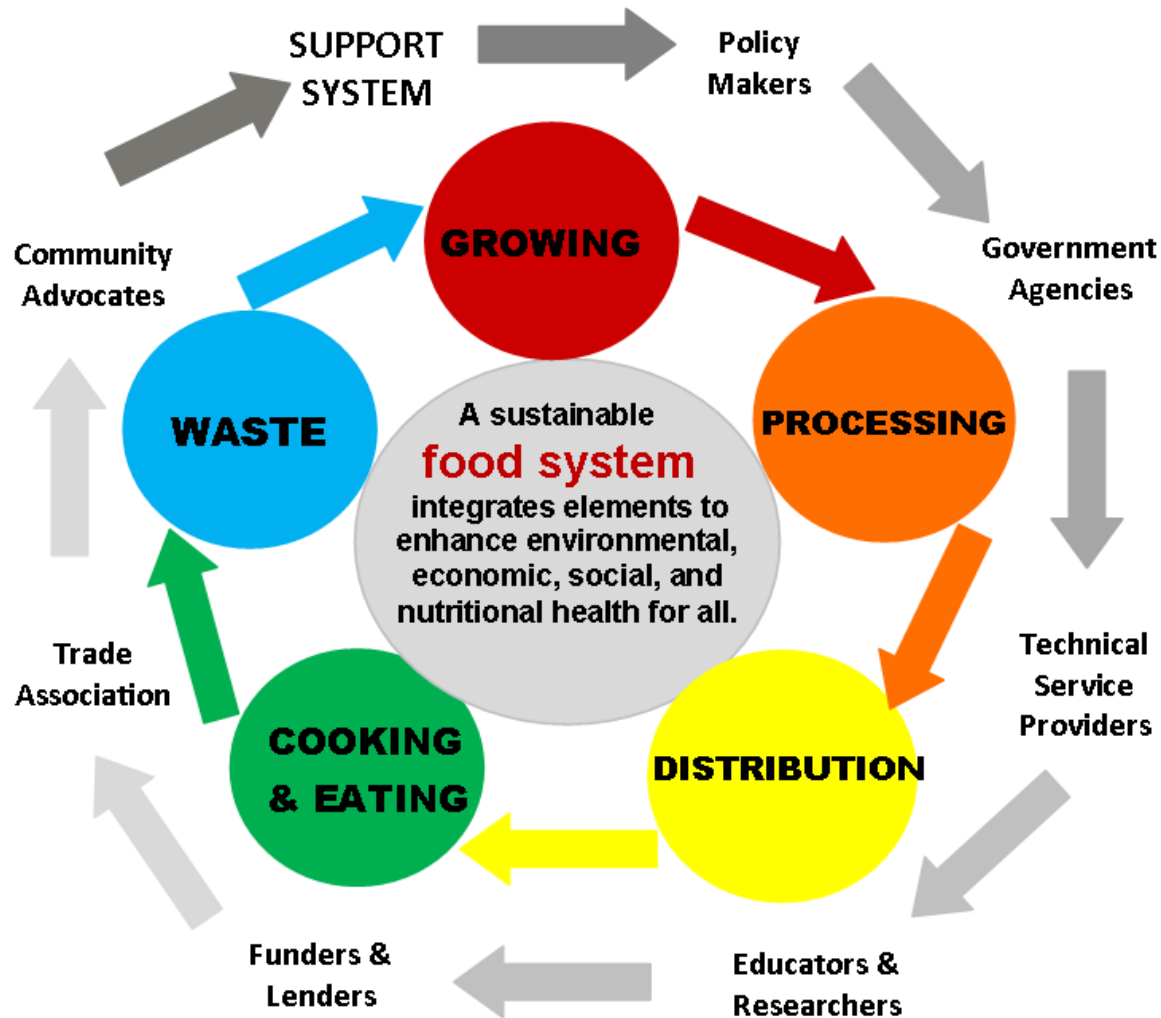
Overview

- Salina area food system assessment-USDA
- Food recovery & diversion
 - SE rural Kansas-USDA
 - Sedgwick County-KHF



Assessment of the Salina Area Food System

- Funded by USDA Agricultural Marketing Service's Local Food Promotion Program
- Identify stakeholders
- Identify food system's needs
- Find solutions to better connect local producers with consumers



Food System
sum of all activities required to make food available to people

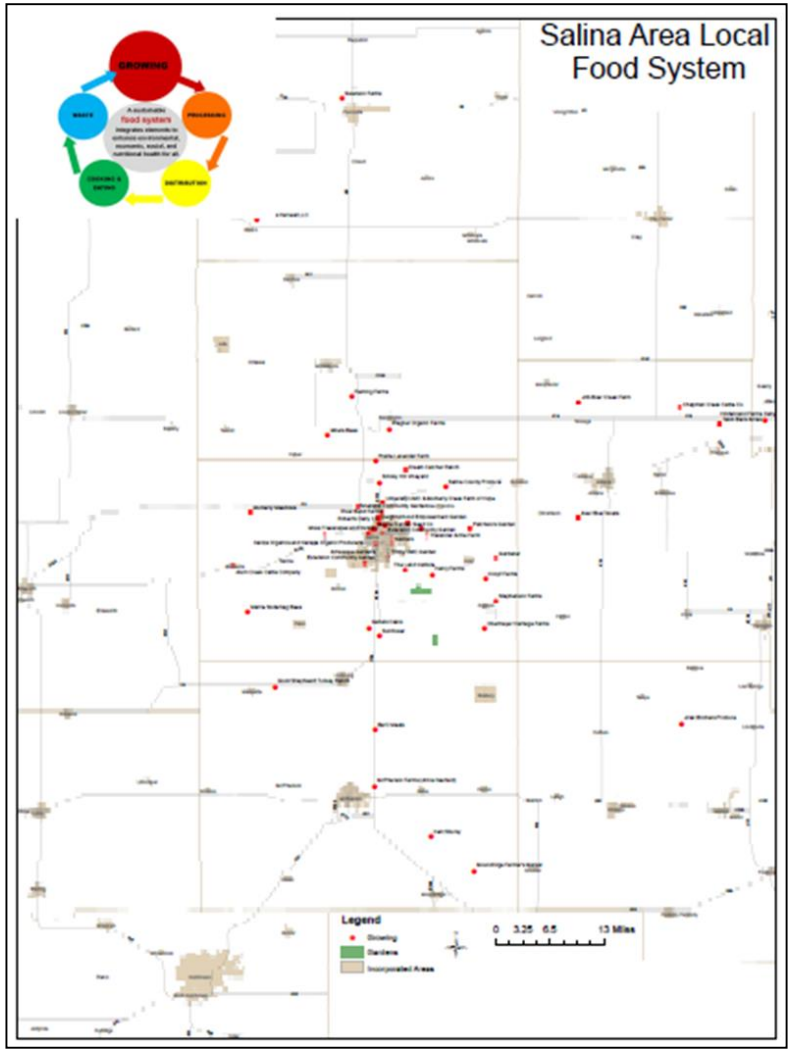


A Community Foods Organizing Event
Meet, Greet, and Eat - LOCAL!
 January 29, 2015
 5:30-7:00 p.m.



Food System
 The sum of all activities required to make food available to people.

Community Food Assessment
 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 the community more food secure.



Appetizer Buffet

Cheese

Jason Weibe Dairy, Durham, KS

Sun-dried Tomato Dip

C&C High Tunnel Farms, Chris and Christi Janssen, Scandia, KS

Spaghetti Squash Fritters with Sriracha Mayonnaise

Squash from Saline County Produce, John Ratzlaff, New Cambria, KS

Onions from Lucy Alexander, Gypsum, KS

Eggs from Thelanders' Acme Farm, John and Kellie Thelander, Salina, KS

Butternut Squash Vichyssoise

Squash from Saline County Produce, John Ratzlaff, New Cambria, KS

Onions from Lucy Alexander, Gypsum, KS

Whole Wheat Crackers with Rosemary

Whole Wheat Crackers with Za'atar

Whole wheat flour from Heartland Mill, Marienthal, KS

Lavender Iced Tea

Prairie Lavender Farm, Mike Neustram, Bennington, KS

Coffee

Iron Street Coffee Roaster, Carla Mahon, Salina, KS

Beverages to Purchase

Local Brewed Root Beer

Big John's Brewery, Salina, KS

Local Brewed Beer

Big John's Brewery, Salina, KS

Blue Skye Brewery, Salina, KS

Local Wine

Smoky Hill Vineyards & Winery, Salina, KS

Sincere thanks to the those who made the free local food appetizers possible:

- ◆ Squash was generously donated by Salina County Produce, John Ratzlaff.
- ◆ Funding for food was provided by Kansas Alliance for Wellness.
 - ◆ Prairieland Market chefs and sous chefs:

Nancy Arnoldy, Ruth Cathcart-Rake, Claire, Ruby and Sarah Crews, Paula Fried, Amy, Hannah and Kate Hemmer, Martha Rhea, Donna Sandberg, Melanie Sanders, Heather Smith, and Allison Stuewe

- ◆ Sacred Heart High School students who served and bussed tables

Program Agenda

Look over the maps and get a picture of our local food system.

5:30 pm Begin Meet, Greet, and Eat

Enjoy food, beverages, and socializing.

Verify or mark your organization's name and location

on one of the maps. Who else should be added?

Map facilitators can help you find the right map.

Write detailed comments on your card.

6:10-6:40 pm Food System Panel

Welcome

Jamie Bremen, Kansas Department of Health and Environment, Bureau of Health Promotion

Facilitator

Myles Alexander, K-State Center for Engagement and Community Development

Panelists

GROWING: Don Wagner, Wagner Organic Farms

PROCESSING: Danny Williamson, Krehbiel's Specialty Meats

DISTRIBUTION: Mike Soetaert, Prairieland Market

COOKING/EATING: Cindy Foley, USD 305

WASTE: Ron Rouse, City of Salina

6:40 -7:00 pm Wrap Up

Turn in your completed card at the registration table to have your name included in the drawing for the gift basket.

Workshop



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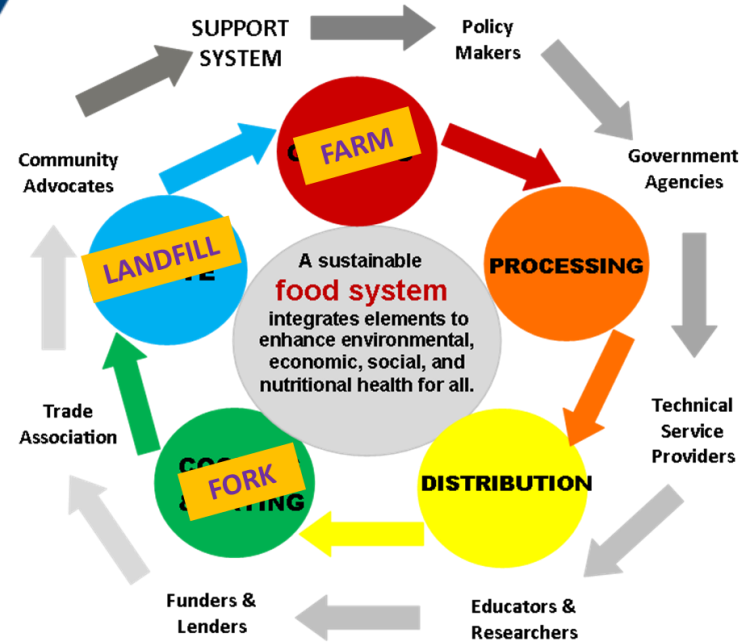
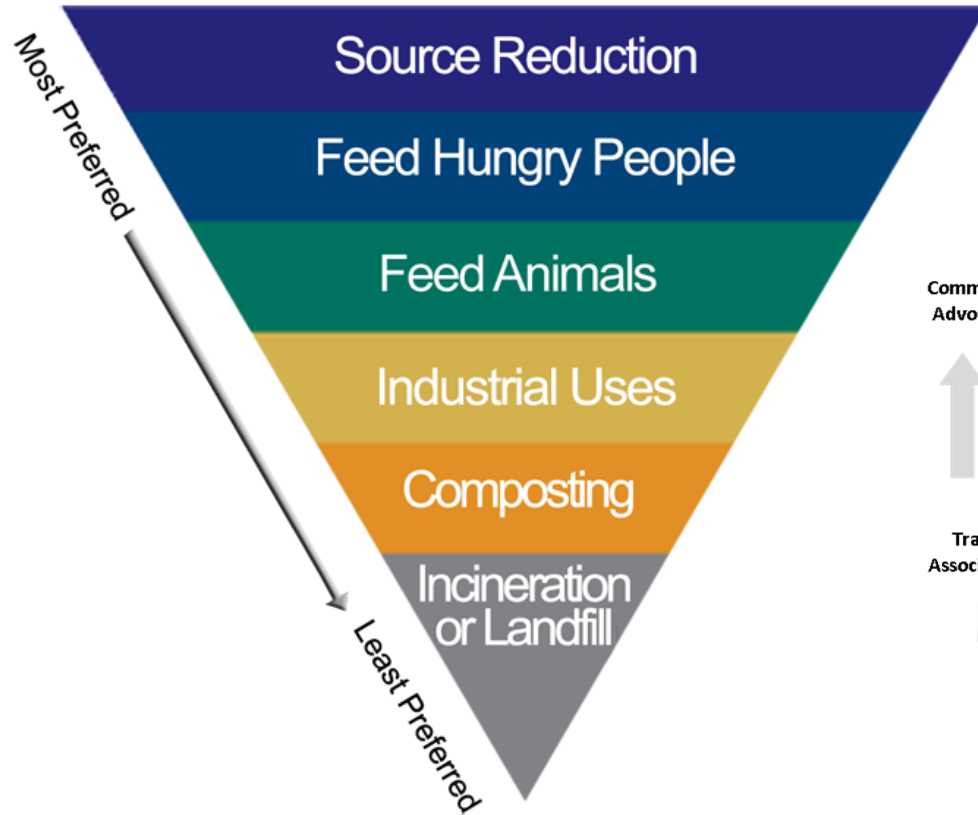
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Salina Area Food System Assessment Results

- Need for a food advisory board (food policy council)
- Need for a food hub or similar
- Need for education
- Need for changes to current Salina's farmers market

Food Recovery Hierarchy



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Rural Kansas Project

- Funded by USDA solid waste management grant
- One-year project
- SE KS communities with <5,500 pop.
- Worked with nine schools, institutions, and businesses

Sedgwick County Project

- Funded by Kansas Health Foundation
- Two-year project
- Two summer student interns
- Four Dillons (Kroger) food stores



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Food Recovery & Diversion

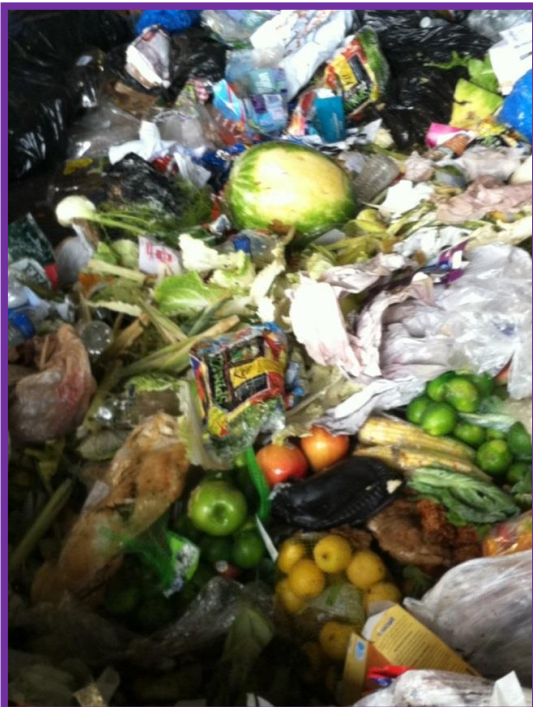
- Focus areas

- Produce
- Bakery
- Deli
- Dairy
- Meat & Seafood

- Goals

- Identify source reduction opportunities.
- Maximize food donations to the Kansas Food Bank.
- Increase food waste diversion options.





Large amounts of produce found in trash

Cornhusks account for a large amount of waste



Approximately 30% of waste was organics

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Year 1 Results

Summary of 2013 intern recommendations for Dillons

Project description	Annual estimated environmental impact	Annual estimated cost savings	Status
Grocery	2.7 tons	\$2,058	Planned
Produce	36 tons	\$2,863	Implemented
Bakery			
Bolilo Rolls	2.5 tons	\$14,202	Implemented
Donuts	2.1 tons	\$9,079	Partially Implemented
Deli	5.4 tons.	\$29,955	Recommended
Total savings *	48.7 tons	\$58,157	
GHG reductions *	33 metric tons CO2e		

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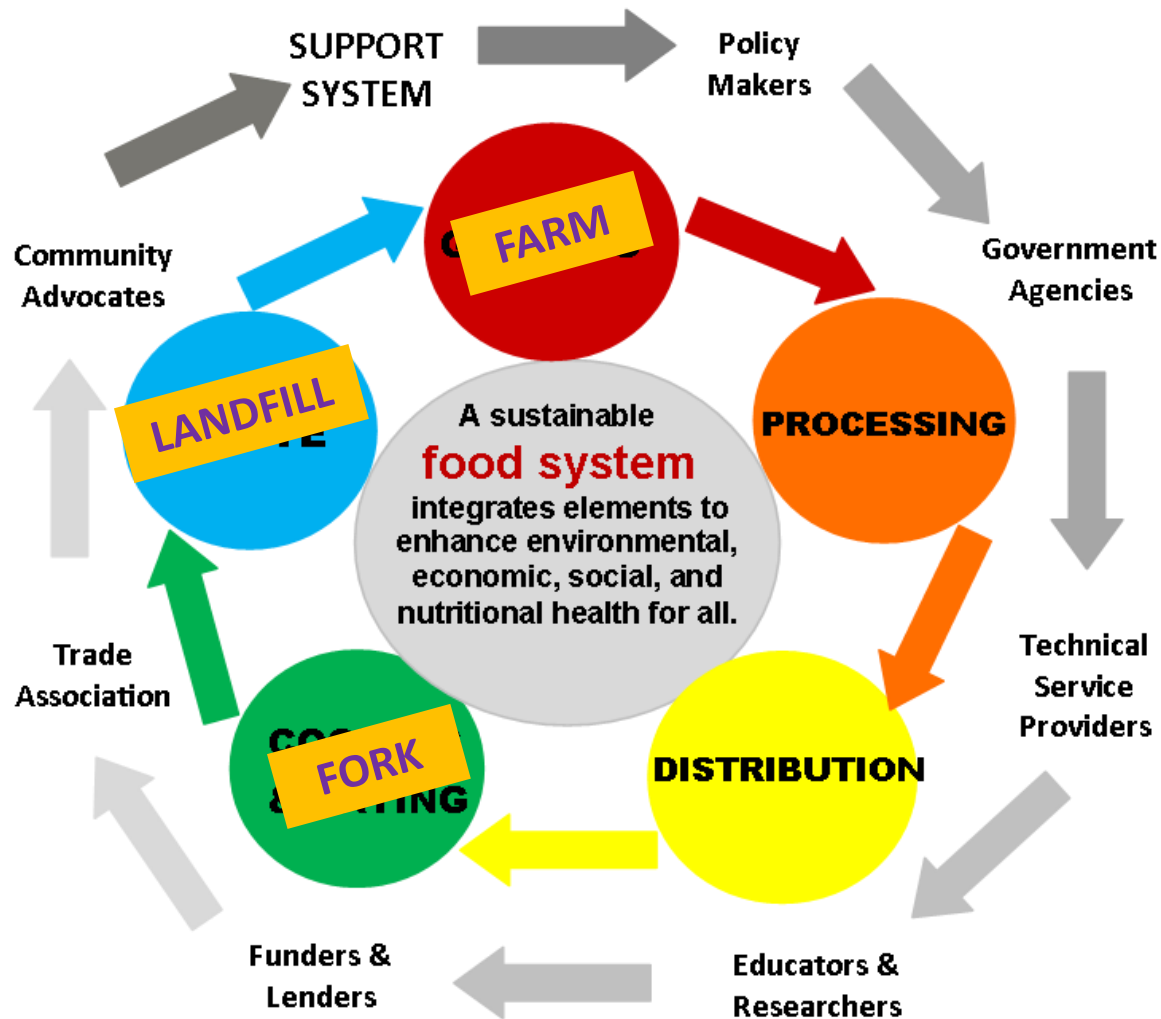
Year 2 Results

Summary of 2014 P2 intern recommendations for Dillons Food Stores

Project description	Annual estimated environmental impact	Annual estimated cost savings	Status
Deli BBQ Baked Chicken	0.5 tons	\$3,500	Recommended
Deli Baked Chicken	0.4 tons	\$2,300	Recommended
Deli Small Sides	1.4 tons	\$6,000	Implemented
Produce	26.6 tons	\$14,000	Implemented
Bakery	12.8 tons	\$1,000	Implemented
Water	1,300,000 gal	\$7,000	Implemented
Total savings	41.7 tons waste diverted 1.3 million gallons of water saved	\$33,800	
GHG reductions *	67.2 metric tons CO₂e (MTCO₂E)		

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