



# KANSAS CITY FOOD CIRCLE

The KCFC Update: Spring 2009

## CSA & Market Grant Finalized

The KC Food Circle has received a sub-award from a grant obtained by Kansas State University entitled “*CSA’s and Organic Farmers Markets: Strengthening Producer Capacity and Consumer Linkages Around Kansas City.*” This grant was issued by the USDA’s Farmers Market Promotional Program. Our part of the grant deals primary with helping producers link with eaters, which is, of course, what the KC Food Circle does best. The grant will also help keep the Growing Growers producer training program going.

The sub-award is for \$21,000 spread over 15 months. We have retained two contractors to do the bulk of the work, Season Burnett, Director of the KC CSA Coalition and David Lawrence our Webminion. Season will be the eater-organizer and maintain the specialized CSA website: [www.KC-CSAC.org](http://www.KC-CSAC.org)

If you click on any CSA link on the KC Food Circle website it takes you to the KC-CSAC website. David will maintain the main KC Food Circle website and update information on organic farmers markets, local buying clubs and on our members farmers who sell at other markets. There are also some advertising funds for organic farmers markets.

## 11<sup>th</sup> Annual *Eat Local!* Expos Almost Here

*Spread the Word.* We are doing two expos again this year at the same locations as in 2008. Dates are **March 28 in Shawnee, KS** and **April 4 in Independence, MO**. See the enclosed fliers or [www.KCFoodCircle.org](http://www.KCFoodCircle.org) for more information.

Since our advertising funds are tight this year we need your help in spreading the word. Please copy and hand out the enclosed fliers to friends and family. We will also be sending out the flier electronically. *Thanks!*

## New Local Food Enterprises Springing Up

***Produce Partners*** is a new locally owned business that installs no-maintenance backyard vegetable and herb gardens for Kansas City area customers. Choices range from cauliflower and carrots to parsley and potatoes. Owner and founder, Dave Schmidt, says, “*Our customers get to enjoy homegrown produce without ever breaking a sweat. They can be involved in the process as much or as little as they like.*” Garden installation and preparation usually costs \$3.00-\$3.50/sq.ft.. Weekly maintenance, including planting, fertilizing, weeding & watering runs as low as \$18/week. Schmidt cites saving money and eating healthier as benefits of his program. He says he will be using organic growing methods.

For more info call Produce Partners of KC at 816-812-0348, or check out the web site: [www.ProducePartners-KC.com](http://www.ProducePartners-KC.com)

***In Your Yard CSA.*** Platte Prairie Farm is now offering to produce your CSA share right in your own yard! “*Your garden will be designed using permaculture principles and will feature biodynamic methods and water saving techniques,*” says owner, Steve Mann. His service will be limited to within 10 miles of Riverside, Missouri. For more information call Steve at 816-352-9213, or see: [www.PrairieTrading.com](http://www.PrairieTrading.com)

***Fresh Food Express, LLC*** delivers farmers’ products to area customers such as restaurants, grocers, institutions and even to homes. The mission of this new service is to assist local food producers deliver more goods more efficiently with less carbon footprint. This is done by consolidating multiple farm orders and using fuel-efficient refrigerated vehicles. They will provide “*Farm-to-Fork*” online purchasing and supplement local products with high quality specialty foods from other regions. They also plan to assist the housebound and elderly with home delivery of healthy food. For more information contact Phil Pisciotta at 816-510-2060 (cell) or Linda

Brinkerhoff at 913-787-1724, or visit:  
[www.FreshFoodExpress.com](http://www.FreshFoodExpress.com)

**Editor's note:** One of the biggest obstacles to growth of KC Food Circle producers is the inability to efficiently deliver relatively small quantities of produce and meat to suburban and urban eaters.

Few eaters have the time or money to drive out to distant farms on a regular basis. Hopefully this new service will find a way to solve that problem.

## **Monsanto Finally Gets Come-uppance**

After a decade-long struggle against one of the world's largest corporations, Percy Schmeiser, the Saskatchewan canola grower, achieved a favorable out-of-court settlement in March, 2008. According to *Acres USA*, just one hour before trial, Monsanto finally admitted they were responsible for contaminating Schmeiser's canola fields with their genetically engineered Roundup Ready rapeseed genes. Monsanto agreed to pay all clean-up costs. In addition there was no gag-order on the settlement, and Monsanto can be sued again if further contamination occurs. Mr. Schmeiser thinks the agreement may set a precedent where farmers will be entitled to reimbursement when their fields become contaminated with unwanted Roundup Ready canola or any other GMO plants.

This development came after the Canadian Supreme Court had turned justice on its head by ruling that Monsanto owned the canola plants they had contaminated in Percy's fields. They also ruled however that Schmeiser owed Monsanto no damages. Percy turned around and sued the company in small claims court saying that, if Monsanto owns these plants by virtue of their patents, then they must remove them.

Percy and his wife, Louise Schmeiser, received the 2007 Right Livelihood Award in honor of their *David and Goliath* struggle against Monsanto. For more info see the web site:  
[www.percyschmeiser.com](http://www.percyschmeiser.com)

***This UPDATE is a KC Food Circle original publication.  
Past issues are archived at [www.KCFoodCircle.org](http://www.KCFoodCircle.org)  
For more information, you are welcome to write to  
KC Food Circle, P.O. Box 45195, KCMO, 64171***

## **The Passing of Charles Walters 1926-2009**

Charles Walters, a leading voice of eco-agriculture and founder of *Acres USA* magazine, passed away January 14. Charles greatly influenced the people who founded the Kansas City Food Circle some 20 years ago, and was a good friend to us over the years. He was a source of ecological wisdom for those in the movement promoting organic, toxic-free food and a regionally-based food system.

A true original in the fields of sustainable food, farming systems, and raw materials-based economics, Charles either authored or co-authored 31 highly acclaimed leading-edge books. He will be missed.

## **Jeanette Shoenlaub-Jackson 1955-2008**

We mourn the recent passing of the visionary Jeanette Shoenlaub-Jackson, owner/editor and founder of the *Kansas City Wellness Magazine*, on December 11<sup>th</sup>, 2008. Known for applying a personal touch to every management task, she was constantly striving to inform and educate the public about ways to find and increase personal health, to connect with the local holistic community, and encouraging all to find ways to improve the mind, body and spirit.

A regular supporter of the KC Food Circle, she welcomed submission of our articles to *KC Wellness* and co-sponsored our annual farmers' expos for many years. Her untiring efforts as a self-made consumer guardian will be sorely missed.

