Sault & Area Food Summit - Actions

1. How can we support/foster the creation of a regional food system that is accessible for all?

 a. Awareness: Continue to support the promotion of CSAs and farmers' markets and encourage collaboration amongst producers and markets. Other awareness actions include:

i. Market & Farm Tours

- Locations for tour could include gardens, farms, orchards, u-picks, farmers' markets
- 2. The tour can happen once a month in the summer months (at the beginning of the month)
- Staff of different service providers could be engaged in the project (i.e. Seniors Drop-in, Soup Kitchen, Indian Friendship Centre, Community Living Algoma)
- 4. Marketing for the tour would go out to organizations and municipalities
- 5. The program would operate on a cost-recovery, benefits would go to the farms (purchasing products)

ii. Culturally appropriate foods information bank

- In collaboration with library or Sault community Career Centre to have info on where culturally appropriate foods are available (local farmers, local retailers)
- 2. Cooking classes that could incorporate these foods (i.e. Rome's, community kitchens)
- b. **Distribution:** Explore the aggregation and distribution of local food to meet social and economic needs
 - i. Development of an online market place for local food
 - ii. Encouraging social enterprise development for food businesses
- c. **Municipal policy:** Encourage municipalities to consider policies and activities that will benefit local food producers and businesses. Examples include:
 - i. Waive permit/vendor fees for local food, offer stall space, shared space with other community services
 - ii. Coordination with the City of SSM/Municipalities to share information about local food (Buy Algoma)
 - iii. Development of additional community gardens
- d. Food skills: Teach cooking skills and preserving through after school programs
- e. Other: Encourage convenience stores to offer fresh fruits & vegetables

2. What are the skills/education necessary to build the capacity of individuals & families to create a sustainable food system?

- a. **Awareness:** Support for fun events that engage people to learn about vegetable gardening, seed saving, food skills and include students, parents and teachers
- b. **Food education:** Develop food skills curriculum that encourages multiple disciplines (woodworking, business, science), intergenerational learning, and garden development
 - i. Workshops on seed harvesting and saving
- c. **Food infrastructure:** Create an online food market for growers/producers and consumers
- d. Local food and garden development
 - i. Provide a step-by-step guide on how to produce food (including construction raised beds, soil, rain water collection, composting)
 - ii. Encourage more gardens on balconies, backyards, boxes, and benches
 - iii. Implement a gleaning program (urban, farms, rural)
 - iv. Implement a Good Food Program with sweat equity (help garden & get produce)
- e. Municipal policy: Get City/Municipality involved with community garden planning
 - i. Develop a long-term community vision for food

3. How can we scale-up food production, and create the environment for institutions, retailers and restaurants to procure local food?

- a. **Food infrastructure:** Develop a central gathering distribution warehouse, which would pick-up, aggregate, organize and distribute food.
- Communication: Define the growing practices, branding and philosophy of sourcing local food
 - i. Involve media use media kits, press releases to educate public
 - ii. Provide resources on sustainable food systems and the value chain
- c. **Networking:** Need more communication between growers and buyers
 - i. Host a speed dating event for farmers' & chefs/food services
 - ii. Farm & restaurant meet & greet
 - iii. Organize grower and end user get together
 - iv. Establish a resource bank Q&A for funding, start-up
- d. **Mentoring:** Need for farm mentorship for younger farmers that are starting up
- e. Municipal policy: Zoning changes / City planning engagement
 - i. Development of a Food Charter or Food Policy Document

4. How can we better connect the value chain of production, processing and distribution to the market?

a. Awareness

- i. Events that celebrate local food
- ii. Demonstrate the economic value (current & potential) to elected officials and others
- iii. Continue momentum with a follow up to the food summit (i.e. annual summit to review food strategy)

b. Food hub infrastructure

- i. Shared transportation for food businesses (i.e. St. Joseph Island Coffee Roasters, Northern Quality Meats)
- ii. Engage more locally-owned businesses in local food distribution develop and market a strategy
- iii. Initiate a business incubator for food processing
- iv. Have a sustainable voice & system for connecting the value chain
- c. **Municipal policy:** Lobby Municipal, Prov & Fed politicians to support expansion through policy reform and provide funding support
- d. **Networking**: Have an event to match producers, processors and distributors

5. How can we support the development of forest foods (knowledge/traditions)?

- a. Learning to take care of and respect the land
 - i. Taking efforts to reduce pesticide use
 - ii. Protect sensitive ecosystems that support natural growth / certain plants (e.g. wetlands)

b. Education of forest & freshwater foods

- i. Providing tours on the ground to pass on knowledge of traditions
- ii. Incorporating a fallen fruit type of program for forest foods
- c. Use/emulate natural disturbances to sustain plant growth/natural processes (e.g. blueberries & fires)