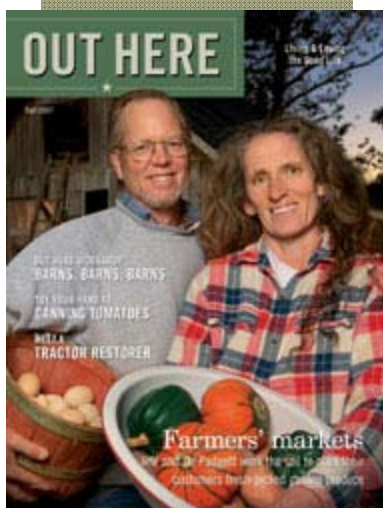


Locally Grown News

Published by the Local Growers Guild of southern and central Indiana



Magazine Coverage of Local Growers

Padgett's Family Farm

Jeff and Liz Padgett of Padgett's Family Farm in Springville, Indiana are on the cover of "Out Here," a magazine published by Tractor Supply Company.

The Padgetts farm using the traditional farming practices of cover cropping, crop rotation, and periodic fallowing.

Jeff claims he still has more questions than answers when it comes to

farming techniques but we believe otherwise. Jeff and Liz have developed a loyal following at the Bloomington Community Farmers' Market and are always happy to talk about life on the farm.

Capriole

Judith Schad of Capriole Farm is the feature of an article in Bloom Magazine this month. The article includes some great

photos of her goats and their fabulous cheeses.

Judith has been making cheese since 1982 and has expanded her market to include restaurants around the country but she is still at home at the Bloomington Community Farmers' Market.

It's exciting to see local growers in the spotlight! Let us know about any articles or awards that you hear about.

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Incubator Kitchen Coming to Bloomington

The old Coca-Cola Building behind Third Street Park in Bloomington will soon be transformed into a bustling kitchen where chefs and farmers work side-by-side creating catered meals and value-added products. Part of the project is being funded by a USDA grant awarded to a coalition of local organizations, including the Local Growers' Guild.

When complete, growers and entrepreneurs will be able to rent space in the kitchen to make products

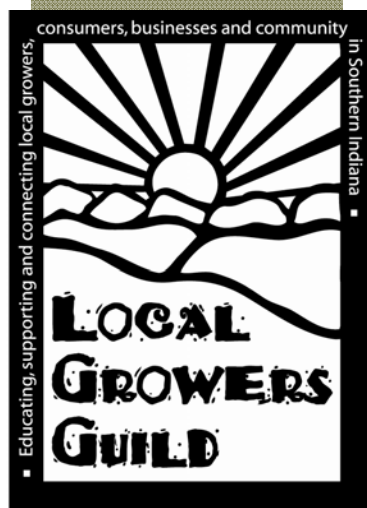
for legal resale – jelly, salsa, pickles, canned green beans, frozen berries, catered dinners, and more. This will be a great opportunity for growers to make and sell higher value products from the fruits & vegetables they grow.

The Local Growers' Guild is helping advise the design of the kitchen and also put together information about how to navigate the rules and regulations of food production. There will be training classes available

that cover food safety, marketing, business planning, and how to find grant money when starting an operation.

Also feel free to chat with growers who are already making value-added products, such as Steve Spencer of Homestead Growers, who has created "Local Folks Foods," a value-added company featuring mushroom-stuffed pasta and delicious tomato sauce.

The kitchen should open in late 2008.



Dine Local Night A Success



The Local Growers Guild sponsored a “Dine Local Night” in Bloomington on Friday, August 17th. Eleven area restaurants offered “local specials” made with ingredients from Indiana farms.

All of the participating restaurants are retail members of the Guild who are committed to buying local food - Upland Brewery, Trulli Flatbread, Restaurant Tallent,

Limestone Grille, Sahara Mart Deli, Bloomingfoods Deli, Lennie’s, Tutto Bene, Bloomington Bagel Co., Roots Restaurant, and Nick’s English Hut.

Ingredients were provided by several member farms including Heartland Family Farm, Stout’s Melody Acres, Hunter’s Honey, Capriole and Homestead Growers.

The LGG created signs to

post in each restaurant with information about why to buy local and encourage consumers to ask for locally grown products at restaurants and grocery stores, not just farmers’ markets.

Many of the diners asked if there will be another Dine Local Night soon. When there is, we hope to get even more farms and restaurants involved.

How do you think the Indiana State Department of Agriculture should support growers?

Agricultural Economic Development in Indiana

Want to tell the Indiana State Department of Agriculture (ISDA) how they should be spending their money?

Now is your chance. The ISDA is hosting a series of workshops focused on Agricultural Economic Development Initiatives (AEDI). They want to hear from farmers, rural entrepreneurs, government officials, and community members about how to support

agricultural economic development in each county.

Region 8 (Brown, Daviess, Greene, Lawrence, Martin, Monroe, Orange and Owen) identified three major initiatives – improve farm diversification (especially expanding & creating markets for local products), improve livestock integration (including cattle, pigs, and poultry), and improve

hardwood management (with an emphasis on best management practices). The next regional meeting is September 18th at 9:30 in the Bedford Convention Center.

For information about meeting dates and what has been done in your region, please contact Sarah Yeager with the ISDA at 317-233-3880 or syeager@isda.in.gov.



Winter Market Approaching

Okay, so it’s only September. It’s not too soon to be thinking about the Bloomington Winter Market!

The market is entering its third year and will be held every Saturday morning from January 26th through

March 29th in the Harmony School Gymnasium.

Vendor applications are available starting September 15th and will be mailed to last year’s vendors.

In addition to vendors, we

are also looking for musicians to perform at the market.

Contact Linda Chapman at 812-585-0809 for applications or information about the market.

Beyond the Farmers' Market

It's that time of year when the bountiful crops are arriving, almost too fast to manage. Tomato plants are overflowing and the question arises – what do we do when we can't sell it all at the farmers' market?

There are some farms who are happy growing just enough to sell at market, with some leftovers to freeze or can or donate to the food bank. There are others who are happy traveling to three markets a week plus starting a CSA and maybe doing a few high end restaurant deliveries on the side.

But what about the growers who want to focus on growing and not spend

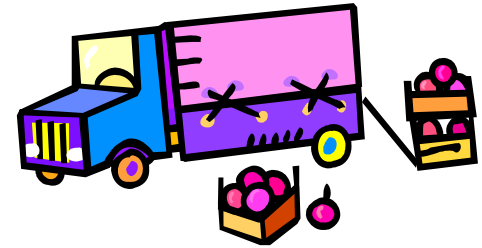
their time traveling to markets or making deliveries? What about that bit of extra produce that even small farms have? And what can farmers do who want to keep expanding?

Perhaps it's time to look at selling local food at a distributor's level. Perhaps it's time to consider an arrangement with a storage facility, a few delivery trucks, and a strong network of farms. This could be a great way to make local food available and easily accessible for restaurants, entrepreneurs, and even large institutions like hospitals that demand

more than most small farms can produce. There could also be opportunities to sell directly to consumers through CSAs or market stands.

The key would be having a committed group of producers who are ready to enter the wholesale market, and having some folks with the business sense to handle complicated logistics.

Are you interested in getting involved? Would you like to see the LGG head in this direction? Let us know what you think.



Projects of the Local Growers Guild

Here are some of our projects this year.

Incubator Kitchen

One of the goals of the incubator kitchen project is to increase the income of local growers. We are currently working to establish a baseline of how and what growers are doing right now. Please help us gather data by filling out a short survey at www.localgrowers.org/survey.html.

Winter Guild Gathering

We have begun planning the Winter Guild Gathering, with the idea of having break-out sessions

similar to a small farm conference. The event is scheduled for January 19th and our keynote speaker will focus on how to effectively retail local farm products. If you have ideas about additional topics or speakers, please contact Troy Lewis at 812-327-7391.

LGG Newsletter

This is our first issue of the newsletter and we hope to have many more on a bimonthly basis. Please contact Teresa Birtles at 812-279-0480 with ideas for articles or photographs.

LGG Website

Our remodeled website is up and running. Log on to www.localgrowers.org and check out the new look. We will be steadily adding features, including forums for connecting growers to exchange information, buy/sell equipment, share labor, and more. Have ideas on how to improve it even more? Contact JD Grove at 765-720-8601.

Bulk Purchasing

Are you interested in buying farm supplies in bulk this year? Check out the Classifieds section to see LGG members who are already organizing

orders. Or volunteer to coordinate a purchase of your favorite item by contacting Maggie Sullivan at localgrowers@localgrowers.org or call 812-345-1592.

Membership Drive

It is time to renew your membership! We have decided to shift the membership renewal period from July to October so join now and get three extra months in 2008. We are also updating the Growers Guide, to be republished in February 2008. Call Maggie Sullivan at 812-345-1592 for an application.

Calendar of Events

FARM TOUR – KEEPING THE FAMILY IN THE FAMILY FARM

MOODY MEATS & SWISS CONNECTION

SEPTEMBER 20

10:00 – 3:00

A sustainable farm tour offered by Purdue University.

Contact Lynn Stocksick at 800-359-2968 or

lastocksick@purdue.edu for more information.

SPECIALTY FOOD BUSINESS TRAINING

CROWN POINTE, IN

OCTOBER 4TH

A training run by Purdue

University. Contact De Bush at 765-496-3832 or

djbush@purdue.edu for more information.

LGG BOARD MEETING

BLOOMINGTON – 323 S. WALNUT

OCTOBER 10TH, 6:30

Classifieds

EQUIPMENT

ANIMALS

Need a pig to eat your leftovers? Contact Rebecca Fiedler at 812-836-4348 for pricing.

PLANTS

Five Oaks Farm has apple trees for sale. M7 root stock. Many varieties. \$7. Call Steve 812-497-0745.

LAND

Sarah & Doug Mackey are looking for 4-5 acres of land within an hour's drive of Bloomington. Leave a message at 812-330-0345.

FARM LABOR

SEEKING INFO

Linda Chapman is looking for a source of reasonably priced cover crop seed. Call 812-585-0809.

TRADE/BARTER

BULK PURCHASING

Pete Johnson wants to buy berry boxes in bulk. Call 812-929-2209 and leave message.

Want to buy plastic bags for greens for next market? Call Maggie at 812-345-1592.

Interested in bulk soil amendments? Call JD Grove at 765-720-8601.

FOR SALE

Jason Gavrilic is taking orders for handmade wooden market crates (1/4, 1/2, or full bushel). Call 812-865-3353.

MISC

Live on LoveLand Farm in Brown County! Barn apartment available. Call Steve Love at (812) 988-2958.

Classified ads are free to members (please limit to 3 per newsletter) and \$5 for non-members with a 30-word maximum. Entries can be sent by e-mail to localgrowers @localgrowers.org or contact Maggie Sullivan by phone at 812-345-1592 no later than October 30th.

About Our Organization...

The Local Growers Guild is a cooperative of growers in southern Indiana dedicated to promoting local food. Our mission is to educate, support, and connect local growers, consumers,

businesses, and communities.

We publish a "Local Growers Guide" annually, with information about why, how, and where to buy local food. We also run the Bloomington

Winter Market, an indoor farmers' market providing access to local food during the winter months.

Please contact us at localgrowers @localgrowers.org or 812-345-1592.

LOCAL GROWERS GUILD

P.O. Box 2553

Bloomington, IN 47402

www.localgrowers.org

