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## **Local Foods & Humboldt State University**

### **Abstract**

The overarching goal of this project is to place Humboldt State University within the context of the local food movement. Background information regarding the definition of local food, its distinction from the industrial food system, advantages over industrial food sourcing, and general challenges to sourcing food locally are discussed. With a basic understanding of local food in place, Humboldt State University's food and produce sources are investigated, determining the extent to which food is sourced locally, how local sourcing benefits the local community, the degree to which the proportion of local food may be increased, and how the distinction between local and nonlocal food can be made transparent to the public and the campus consumer. Specific produce and food items are identified as locally available and an estimate is made of the economic value the local community would receive as a result of these purchases. Other successful local food programs are investigated, including efforts made by other universities in increasing their local food purchasing. Finally, challenges to implementing local food sourcing are identified and discussed. Ultimately this project seeks to develop groundwork for further local food investigation, enhancing cooperation between local food producers and Humboldt State University.

### **Local Food Defined**

The term "local food" as it applies to the modern movement stems from a reaction to the industrial food system that has developed since the Second World War and particularly the Green Revolution of the 70's. Prior to refrigeration, mass transport, and economies of scale, virtually *all* food was "local." The modern term "local food," therefore, harkens back to a smaller-scale food system with short supply chains and a greater number and variety of small

producers, focusing on community rather than convenience. Modern local food proponents seek greater empowerment of local communities, greater biodiversity in agricultural production, better environmental stewardship, and superior food products in terms of freshness, taste, and health, all areas of quality which they feel the industrial food model lacks. Since the term encompasses a full spectrum of human interaction from local economies to environmental stewardship to personal health, it is a complex task to apply the term “local” to any individual food item. Rules of thumb and general metrics that attempt to capture this spectrum are therefore the de facto structure for local food definition.

Local Food was defined by U.S. Congress in the 2008 Food, Conservation, and Energy Act as food consumed within 400 miles or within the state in which it was produced (2008 Farm Act). Self-called locavores have attempted to consume foods produced within a 100 miles radius of where they reside. For purely practical reasons that face each location and case, the specific mileage that can capture “local” can vary greatly. Hence, it is often more useful to define local food according to its production and distribution model, specifically, “any food that is detached from the global agricultural system and corporate agribusiness.” (Miles 2011) In other words, local food is that which arrives at the point of consumption along the shortest possible supply chain, involving the minimum number of non-local middlemen, the pinnacle of which, aside from growing one’s own food, are direct-sales from producer to consumer. Farmers Markets are one such example of direct sales. While there is a growing demand for locally grown foods in the United States, direct-to-consumer marketing amounted to \$1.2 billion in current dollar sales in 2007 compared with \$551 million in 1997 (Martinez *et. al* 2010), the industrial food distribution model still dominates the market. By contrast, the total food purchased in the US in 2009 was approximately \$1.1 trillion (USDA 2013). Direct sales, therefore, make up a mere tenth of one percent of food purchased.

## **Mainstream Distribution**

Industrial Agriculture developed in the United States after World War 2 during what is known as the Green Revolution. By using newly-developed crop varieties along with potent synthetic fertilizers, pesticides, and herbicides, yields skyrocketed. More food was able to be produced using far less manpower and far fewer farmers. As a result, farms ballooned in size

while the number of farms plummeted. From a peak of nearly 8 million farms in the mid-1930's, the number of farms shrank by nearly three quarters to only 2.6 million farms by the late 1970's, while simultaneously producing more calories per person for a population that *doubled* over the same period (USDA 2013). Pesticides and chemical fertilizers reduced the human labor required to produce food, so farms were able to increase in size while the number of people farming was able to drop. Clearly, the Green Revolution was able to produce an unprecedented amount of food using far less labor, but more importantly, the *scale* of food production changed dramatically. From small farms with direct impact and responsibility for produce, the system shifted to large-scale industrial production, mechanized labor, and much less human oversight per acre. But as the food production model developed during this time has matured, hidden costs are coming to light and dangerous drawbacks are becoming apparent. Industrial agriculture features many externalities -costs not captured by the price of the product itself but instead borne by parties without a voice in the market such as the environment- that small scale food production does not. Larger farms, often featuring monoculture crops, are not ecologically sound for a number of reasons.

One reason for this is the distribution distances required in such a system. Produce in the conventional system employs a national network of freight trucks to haul food to large distribution centers, then on to grocery stores, resulting in an average of 1,500-2,500 miles traveled from farm to plate (Halweil 2002). Relatively speaking, this form of food distribution system uses 4 to 17 times more fuel and emitted 5 to 17 times more carbon dioxide than local and regional food distribution network (Halweil 2002). The dependence on oil in transport of food becomes even more problematic when considering that oil is a non-renewable resource and therefore there is only a finite amount that should be conserved when at all possible. These statistics beg the question of efficiency in the system and it is becoming apparent that the current industrial food distribution system utilized in the United States is not sustainable.

### **Benefits of Local Food System**

Local foods distribution systems are a more sustainable alternative. As more and more consumers reach this conclusion, there has been growing demand in the United States for locally produced food. In mid-1970s, there were approximately 300 farmers markets, in 2002 there were

over 3,100 (Halweil 2002). The drastic increase in a relatively short amount of time is a strong indicator of both consumer demand and economic viability. Local food systems keep money in the local economy rather than exporting the economic activity by shipping food from a large producer whose entities are non-local. This is a significant factor in Humboldt County which has a higher population living under the poverty line (18%) when compared to the rest of California (14.4%) (EDD 2013). Additionally, an increase in local food production may help to create more jobs which is also in need in Humboldt County where the unemployment rate was 9.6% in 2012, which is higher than the rest of the United States, 8.1% in 2012(EDD). Utilizing a local food system would promote jobs in the county, helping to improve these statistics.

Local foods empower farmers by cutting out the middleman. The share of every consumer dollar received by farmers has plummeted for 40 cents in 1910 to 7 cents in 1997 (Halweil 2002). That is a significant amount of money that is going to non-local “middlemen” instead of the farming community. In other words, “[in] most export-oriented agriculture the main beneficiaries are large companies involved in the processing, packaging, and marketing of these crops”(Halweil 2002). Cutting out these non-local middlemen will improve quality of life for farmers and local distributors by creating a local need for their replacement, otherwise known as economic opportunity. Humboldt State University has the capacity to make a big difference in the lives of local farmers. Between March 1, 2012 and February 28, 2013 the purchaser at the J dining Hall ordered \$147,216.73 worth of produce from ProPacific. During the same time, Window’s Cafe ordered \$3,074.49 worth of produce from them and the Depot ordered \$94,282 worth of produce. If a larger portion of that were to stay in Humboldt County by purchasing from local producers, the local economy would be supported.

Local farms are more likely to promote stewardship because they tend to harvest deeper connections with the land as they are often multi-generationally run. Small scale farmers are more likely to utilize best practice models to promote sustainability. For example, the average size of certified Organic farms is much smaller than their conventional agriculture counterparts. The average size of a USDA Organic farm in the US is approximately 126 acres, while the average conventional farm in the US is approximately 420 acres (USDA AgCensus 2007). As previously mentioned, this system requires significantly less energy consumption in transportation. Therefore, local food reduces the carbon footprint associated with distribution. In light of climate change, local food systems could be an avenue to slow carbon dioxide released

into the atmosphere. “A recent British study showed that purchase of local apples resulted in an almost 3,000 percent reduction in energy use and 87 percent lower carbon dioxide emissions” (Pirog, *et al* 2001). A study conducted by the Leopold Institution for Sustainable Agriculture found carbon dioxide emissions from a conventional semi trailer to be 8,392,727 pounds per year while carbon dioxide emissions from a small truck (such as utilized by a CSA farmers market) to be 967,436 pounds per year. The study also reported a semi trailer will consume fuel at a rate of 368,102 gallons per year while a small truck will consume 49,350 gallons per year (Pirog, *et al* 2001). The second factor to consider is, once again, the distance travelled, and analysis of this aspect needs to be tailored to specific locations. In a time of energy uncertainty and global climate change, reduced fuel consumption and reduced carbon dioxide emissions associated with the smaller truck are highly beneficial. The reduced carbon footprint combined with the promotion of stewardship creates an ecologically superior system of food production.

A tertiary benefit to a well-connected local food network is food security. By reducing reliance on imported food, the impacts from instabilities related to weather, natural disasters, and general infrastructure failure can be minimized. With regard to Humboldt County specifically, the area relies on two main transportation corridors. Food imported into the county must be brought in on Highway 101 or Highway 299, both of which are subject to mudslides and occasional closures. To be so heavily dependent on imported food in an isolated area is potentially dangerous in the event of natural disaster such as earthquake or tsunami, both of which Humboldt County is vulnerable to. In March 2011, a massive mudslide closed Highway 101 for two weeks. The mudslide was located about 5 miles north of Garberville. The alternate detour was Interstate 5, and using route 299 to get to Eureka or Arcata. Sysco, one of largest food distributors used by HSU Dining Services, has its’ central distribution center in San Francisco. The main transportation corridor for many of these companies is Highway 101. If a future landslide, earthquake, or tsunami were to occur again, at a larger scale, Humboldt County communities dependent on outside resources would suffer higher food costs and unavailability. By increasing reliance on local food products, food security and self-sufficiency within the county would be improved.

## **Humboldt State University and Local Food**

Determining to what extent HSU currently purchases food locally required the input and cooperation of two very important partners, namely Humboldt State Dining Services and the Community Alliance of Family Farmers (CAFF). Dining services was very helpful in providing data for this study in the form of a list of known local vendors as well as annual ordering information from one of the University's main non-local suppliers, Pro-Pacific. CAFF was very helpful in providing an extremely thorough list of all the local food producers in the Humboldt/Del Norte county region. This project then followed a series of steps to glean potentially-actionable information from these primary sources.

### *Phase I:*

Compile a list of all non-local food which was purchased by HSU through Pro-Pacific and identify the foods that are, in fact, available locally. Certain items which are impossible to source locally such as bananas, pineapples, and coconuts are eliminated from consideration. (Appendix 2)

### *Phase II:*

Compile a list of all local food producers in the area including Humboldt and Del Norte counties. Determine which farms are of a scale such that they can potentially supply orders from Humboldt State. Very small producers selling exclusively to Farmers Markets or operating only via Community-Supported Agriculture (CSA) are eliminated. (Appendix 3)

### *Phase III:*

Using the lists of purchases and food availability tailored in Phases I and II, match the produce of each potential supplier to the orders made by the University. For the purposes of this study, The J was used as the primary purchaser, but the same process can apply to purchases from The Depot, the Windows Café, and the Market. Estimate the monetary value of these local food purchases. (Appendix 2)

*Phase IV:*

Contact potential suppliers. (Appendices 3 and 4)

In addition to its purchases from nonlocal distributors such as Pro-Pacific and Sysco, Humboldt State University currently sources food products from about 42 local producers and vendors. The average distance traveled for those food items is only 13.6 miles (Appendix 1). While this is impressive in terms of truly local food, there is enormous potential to expand the proportion of local food purchased by seeking out alternative local producers for current non-local purchases. As an example, the orders placed through Pro-Pacific for Humboldt State's main campus dining facility, The J, can potentially be sourced locally for a number of food items. Appendix 2 features a detailed breakdown of the 2012-year purchases from Pro-Pacific as well as potential alternate local suppliers. The total annual potential from these orders alone could bring over \$126,000 into the local food system that is currently being outsourced via nonlocal producers.

Humboldt State University, while highly supportive of locally-derived produce, could benefit from increased transparency by demonstrating specifically where the foods served on campus are grown and produced. While the University does have a description of some local foods on the Dining Service website, it lacks specificity and does not offer a comprehensive list of foods served on campus. One method of addressing this particular lack of transparency would be an open-source, easily-updated map and list of all local suppliers for Humboldt State. If publicized on Humboldt State materials and website, it would create incentive for producers to contact the University so they can market themselves while aiding HSU's local food campaign. An example of this sort of map is available [online](#) and in Figure 1, and includes all local producers as of May 5, 2013.

Additionally, labeling locally produced products where they are served around campus would help to make local products easily identifiable to students and consumers. Research has shown that consumers' willingness to pay is higher for local products when they are labeled as such (Loureiro and Hine, 2002). As an example, a green, yellow or red sticker underneath each item being sold at the point of purchase. The green sticker could represent items produced in Humboldt County products. Yellow stickers could identify items produced in California. Red stickers would label any product produced outside of California. Other methods of labeling

could be equally effective, provided labeling is consistent across campus. Signage outlining the benefits of local foods could also be placed in cafeterias and marketplaces around campus to increase consumer knowledge and encourage an increase in consumer demand. Newly-added producers or seasonally-added foods could be highlighted at purchase points via informative signage feature the name, location, and description of the local farm, producer, or company. These measures would serve as positive advertising for local businesses, as well as market the University's dedication to the local community. (Appendix 5)

### **Avenues to increase transparency & success in other Universities**

The National Farm to School Program connects K-12 grade schools with local farms with the vision “of strong and just local and regional food systems, ensuring the health of all school children, farms, the environment, economy and communities.” They include local foods in school meals as well as incorporate the benefits of local foods into the curriculum. The program is currently operating in over 10,000 schools spanning the nation.

There is also a National Farm to College Program that attempts to connect local farms to colleges and universities. The partnership could be for an event or a full on program. Almost two hundred colleges and universities currently have individual farm to college plans on their campuses. There are several California college campus that are part of farm-to-college program, the most notable being University of California, Santa Cruz (UCSC). UCSC is also the only California University to sign onto the Real Food Campus Commitment. The Real Food Campus Commitment is a pledge to purchase 20% of food served on campus from “real” sources, meaning they are locally based and ecologically sound sources.

UCSC has been implementing progressive food policies for several years. The Center for Agroecology and Sustainable Food Systems (CASFS), a program under social science, manages a garden and a 25 acre certified organic farm. The farm is used by faculty, staff, students and is open to the public. The program focuses on education, research and public service, using organic small scale farming methods for sustainability and social justice. The program manages different initiatives related to food; The College to Food Systems is one of them.

The College Food System is an initiative, managed under CASFS, focuses on bringing local food to the UCSC dining halls. The UCSC farm-to-college project resulted in the creation



of a working group made up of students, faculty and community members. The working group, Food Systems Working Group (FSWG), focus on increasing food produce at dining halls and establishing responsible food purchasing guidelines. The working group represents different stakeholders from diverse background. Student led clubs, non-profit, faculty, farmers, and community organization all make up the working group.

The students in UCSC voted to create a new student fee to fund sustainable food projects. Measure 43 was approved by an overwhelming 69% and had a record 43% student turnout. According CASFS, the measure generates about \$100,000 a year. The funds are used for different food related projects like research grants, program development, educational forums, hands on learning, field trips and support of student clubs. Measure 43 helped fund Farm Fridays, in which dining services offers a meal from the school farm or a regional farm producer. In May 2012, UCSC chancellor Blumenthal signed UCSC to commit to increasing the amount of local real food. By 2020, UCSC commits to exceeding 40% of its dining service purchase for real food. Real food, as defined by the Real Food Challenge, is food that is produced in a fair, humane, and sustainable manner. Through different farm-to-college food initiatives and institutionalized support, UCSC has been able to increase its local food supply of produce in dining services.

Several campuses in the United States have signed the Real Food Campus Commitment which is a pledge to purchase 20% of food served on campus from “real” sources meaning those that are locally based and ecologically sound sources. St. Mary's College (IN), Drew University (NJ), Western State College (CO), University of Vermont (VT), University of Santa Cruz (CA) College of the Atlantic (ME), Wesleyan University (CT), Macalester College (MN), The Hotchkiss School (CT), Oberlin College (OH) and Bard College (NY) have already made the commitment (RFC 2013).

Dean Koyanagi, sustainability coordinator from Cornell University, states that their University sources 30 to 50 percent of their food locally (Carlson 2008). They host events so that their chefs and dining management can meet local farmers in order to set up new contracts or increase food supply. Setting up an event at which HSU dining services, CAFF, local farmers and students can meet and discuss the possibility of increasing local products could be a powerful tool in increasing transparency and education of the student population. Students can see which local producers are already on campus. Students can also see which producers are

interested in supplying their products. Students could also talk to dining services about the logistics of getting food to the table. People that are interested in voicing their opinions can do so by attending University Center board meetings held every month while school is in session. Ron Rudebock, Director of Dining services, said in a 2009 article published on the Dining Services websites, they are looking for student feedback about what they want to see at the market places. These success stories exemplify that it is possible for college campuses to shift the type of food production system that they purchase from and promote.

Attempting to quantify how much local food is sourced versus how much nonlocal is sourced proved to be challenging within the confines of a semester project. However, this could potentially lead to an easily-maintained database of food sourcing provided Dining Services is able to administer such a database. Dining Services identified forty-six local vendors from which they currently purchase and twenty-seven vendors located out of the area. However without the itemized purchase lists it was not possible to quantify the amounts purchased from the local and non-local vendors. We evaluated CAFF's list of 115 local farms and identified those that may have the potential and capacity to supply to HSU Dining Services and eliminated those that are unable to for various reasons (Appendix 3). Additionally, we went through the itemized purchase record provided by Dining Services for the 'J' and found farms that grow those items in the area. Such a simplified list of product needed and suppliers in the area can help purchasers to easily order products from local farmers if they chose to utilize it. (Appendix 2)

### **Specific Areas for Improvement**

When evaluating the purchasing record for the J from ProPacific, several produce items were identified to have the biggest impact on reduced carbon footprint and maintaining dollars in the local economy. Specifically, in the J alone approximately \$2,333 was spent on apples over the course of a year. Apples keep well and would be a good candidate to source locally. \$4,196 was spent on broccoli, about \$13,563 on various berries, \$2,694 on cucumbers, \$6,502 on grapes, \$5,439 on lettuce, \$9,128 on mushrooms and \$3,916 on onions. All of these are produced locally (Appendix 1). Combined that is approximately \$47,777 annually that could potentially be kept in the Humboldt economy if purchased, in full or in part, from local producers.

Additionally, it was noted that artichokes purchased locally were less expensive than those sourced elsewhere. These produce items would be a good place to start increasing local foods on campus due to the associated revenue that could be kept in the county and the availability of the produce locally.

### **Challenges to Implementation**

There will be some challenges to implementation. For one, HSU will face the possible challenges of ordering demands, convenience as well as food preparation difficulties. For example, Humboldt Grass Fed Beef is capable of supplying hamburger meat but the purchaser at The Depot stated she prefers to purchase hamburger meat pre-shaped and ready to cook instead of in bulk for convenience. Additionally, purchasers at Dining Services have identified inefficiency in calling several smaller farmers to fulfill an order rather than one larger distributor. A resolution to this could be a food hub which offers a combination of production, aggregation, marketing and distribution systems. Local farmers could sell their produce in one location, enabling buyers to purchase larger quantity from one place. CAFF has been talking with local farmers and trying to implement a food hub in Humboldt County. A food hub would be greatly advantageous to this project.

From the supplier side, possible challenges will be distribution, scalability and capacity to meet bulk orders. HSU's dining management and some farmers expressed they support the project, yet local farmers were unable to produce on the scale the university demands and/or would be unable to make weekly deliveries. If CAFF starts the food hub previously mentioned, this challenge would be easy to overcome.

Humboldt County's growing season is short compared to other areas. Due to the climate, very few crops can be produced year round and many are only available for a few months out of the year. The biggest demand for produce occurs when the productivity of the farmers are down. Most of the supply that farmers can produce occurs when classes are not in session. Dining Services did mention that during summer they try to get as much produce from local farmers as they can. Humboldt County's growing season cannot supply the produce when HSU's demand is when their output is low. There are however, certain produce that can be supplied year round

such as cabbage, chard and kale. Humboldt Grass Fed Beef and Humboldt Creamery dairy products are another example of products that can be supplied year round.

Another problem with implementation is students and their knowledge of the importance of local and possibly organic food. Local organic produce often does not look as appealing as the produce one buys from supermarkets. Not all locally grown food is going to look like gigantic, evenly round apple one would see at the store. While some produce is pre-washed, some maybe not be and could contain an occasional pest. This is something that is natural and not harmful but can lower demand. With additional pre-washing and inspection, produce can be more aesthetically pleasing before serving it to students. The negative side of further inspection will result in an increase of water and labor expense.

When we initially proposed the project to Dining Services, they expressed interest in working together and providing information to help us analyze local foods on campus. However, when it came to following through with information sharing there was quite a lag time and we never received many of the materials we were initially promised. Additionally, when we provided Dining Services with contact information for possible suppliers they failed to respond. Despite the expressed interest in the project, increasing local foods at HSU eateries appears to not be a priority to Dining Services at this time.

## **Conclusions**

There is a clear opportunity for Humboldt State to source a greater proportion of its food locally. The food purchased for the Jolly Giant Commons alone has the potential to source approximately \$126,090 worth of produce locally, keeping that money within the local community. Apples alone could add \$2,333.45 annually to HSU's local food purchases. Local producers are in some cases already prepared to meet this demand. As of the writing of this study, two local farms have expressed interest in supplying to HSU. Specifically, Humboldt Grass Fed Beef is able to supply hamburger meat at the price of \$2.85 per pound. They have been a supplier to HSU in the past and would be able to deliver 50 pound boxes of 10 pound chubs of 80% lean ground beef on Mondays. Luna Farms would like to supply tomatoes, cherry tomatoes parsley, kohlrabi and possibly beets. (see Appendix 4 for contact information) We passed this information on to Ron Rudebock on April 30, 2013 but as of the final draft of this

paper (May 9, 2013) have failed to receive a response. Other opportunities for cooperative business exchange have been identified, from apples to zucchini. The key is in reaching out locally and working through the challenges that face small producers rather than the quick-turnaround orders available through the industrial system.

While there are challenges associated with increasing local foods, there is the possibility for many benefits for the entire community. Consumer demand ultimately determines whether challenges are worth overcoming, which is why transparency and marketing based upon that transparency is an important facet of any project that seeks to increase local food. For instance, if CAFF were able to coordinate the establishment of a food hub, local food distribution on an institutional level would be simplified since it would remove many of the challenges and inconveniences associated with ordering food from many small producers versus a single distributor. HSU Dining Services has expressed an interest in purchasing from local suppliers, but increased awareness and demand from the consumer will need to drive the adoption of local sourcing. While the industrial model is convenient, it is far from ideal. Local food is available, and waiting for the opportunity to make it to the plates of Humboldt State University students and consumers.

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**Appendix 1:** Food miles for local foods currently sourced by Humboldt State University

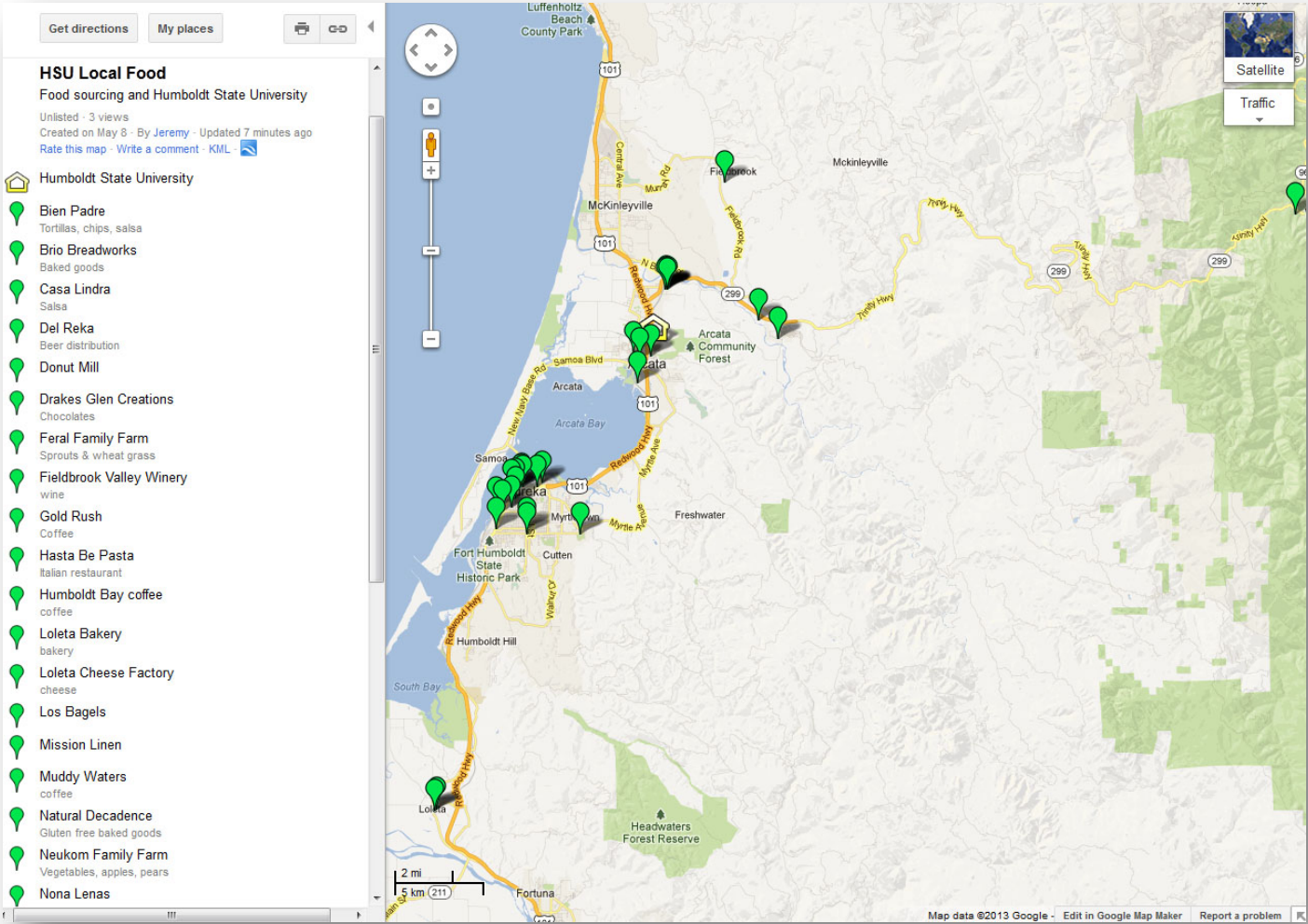
Producer/Vendor	Miles from HSU
BIEN PADRE	9.9
BRIO	1.2
CAFÉ BRIO	1.5
CASA LINDRA	3
DEL REKA	10.8
DONUT MILL	7.9
DRAKES GLEN CREATIONS	2.8
FERAL FAMILY FARM	7.7
FLDDBROOK WINERY	9.3
GOLD RUSH	10.3
HASTA BE PASTA	2.4
HUMBOLDT BAY COFFEE	8.4
LOLETA BAKERY	22
LOLETA CHEESE	21
LOS BAGELS	8.6
MISSION LINEN	9.6
MUDDY WATERS	8.8
NATURAL DECADENCE	9.4
NEUKOM FAMILY	39
NONNA LENAS	2.4
NORTH COAST CO-OP	1.1
NORTH COAST MERCANTILE	9.9
OBENTO	10
PACINI WINES	168
PLANET CHAI	0.8
RAIN FROG FARM (Ben/Kelsey Perone)	22
REDWOOD CURTAIN BREWING	2.4
RITA'S	1.1
ROYAL COOKIE	2.8
TOFU SHOP	2.5
TOMASOS	7.9
TRINIDAD BAY COMPANY	3
VARSITY ICE CREAM	7.8
VELLUTINI	9.8
VENLO CHOCOLATES	8.6
WILD PLANET	9.4



<b>WILLOW CREEK FARM</b>	39.2
	Average <b>13.6</b>

**Figure 1:**

HSU Local Food map, all current local suppliers, available to update online at <http://goo.gl/maps/gfvF0>.



**Appendix 2:** Purchasing Record from ProPacific for the “J” (3/1/2012-2/28/2012) with suggested alternative local suppliers identified.

-THE J HSU DINING SERVICES	Quantity	Price/per	Total Sales	Potential Local Producer(s)
<b>SWEET ANISE/FENNEL 12 CT</b>	1	17.75	\$17.75	Claudia's Organic Herbs
<b>ANISE BL EA</b>	12	2.4	\$28.8	Claudia's Organic Herbs
<b>APPLE BRAEBURN XF 72/88 CT</b>	28	26.68	\$747	Fieldbrook Valley Apple Farm, Honey Apple Farm, Corn Crib
<b>APPLE FUJI US #1 80/88 CT</b>	1	27	\$27	Fieldbrook Valley Apple Farm, Honey Apple Farm, Corn Crib
<b>APPLE FUJI XF 80/88 CT</b>	1	31	\$31	Fieldbrook Valley Apple Farm, Honey Apple Farm, Corn Crib
<b>APPLE GOLD XF 80/88 CT</b>	2	32	\$64	Fieldbrook Valley Apple Farm, Honey Apple Farm, Corn Crib
<b>APPLE GRANNY SMITH XF 80/88 CT</b>	18	39.89	\$717.95	Fieldbrook Valley Apple Farm, Honey Apple Farm, Corn Crib
<b>APPLE GRANNY SMITH FANC 125 CT</b>	7	29.14	\$204	Fieldbrook Valley Apple Farm, Honey Apple Farm, Corn Crib
<b>APPLE RED FANCY 125 CT</b>	9	28.11	\$253	Fieldbrook Valley Apple Farm, Honey Apple Farm, Corn Crib
<b>APPLE GALA XF 80/88 CT</b>	2	44.75	\$89.5	Fieldbrook Valley Apple Farm, Honey Apple Farm, Corn Crib
<b>ARTICHOKE 24 CT</b>	2	21.75	\$43.5	Gratefully Grown Gardens, Paradise Flat Farm, Earthly Edibles, Sweet Pea Gardens
<b>ARTICHOKE LOCAL Arcata 24 CT</b>	6	18.08	\$108.5	Gratefully Grown Gardens, Paradise Flat Farm, Earthly Edibles, Sweet Pea Gardens
<b>ARUGULA FRESH 4 LBS</b>	33	15.98	\$527.5	Claudia's Organic Herbs
<b>ASPARAGUS STANDARD 11/1 LB</b>	65	31.4	\$2040.8	Norton Creek Farm
<b>AVOCADO HASS RIPE 48 CT</b>			\$0	not applicable
<b>BACN JM BLK SLC 12/14 1/10 LB</b>	8	34	\$272	Organic Matters
<b>BANANA PETITE 150CT RDY 40 LBS</b>			\$0	not applicable
<b>BANANA 5 COLOR 40 LBS</b>			\$0	not applicable
<b>BANANA 4 COLOR 40 LBS</b>			\$0	not applicable
<b>BASIL BL EA</b>	12	1.98	\$23.7	Claudia's Organic Herbs
<b>BASIL 6CT 6 CT</b>	12	11.25	\$135	Claudia's Organic Herbs
<b>BASIL MEDIUM PACK 8 OZ</b>	3	5.3	\$15.9	Claudia's Organic Herbs
<b>BEANS GREEN 30 LBS</b>	20	30.28	\$605.55	Corn Crib, Gratefully Grown, Paul Lohse, Maggie May Farm
<b>ROAST BEEF TOP RND 2/8 LB AVG</b>	1	74.82	\$74.82	Bear River Valley Beef, J Russ Ranch
<b>BEETS BUNCH 12 CT</b>	1	15.75	\$15.75	Maggie May Farms
<b>BUNCH BEETS BL EA</b>	18	2.43	\$43.8	Paradise Flat, Double J & J Produce, Earth N Hands, Earthly Edibles, Maggie May Farm, Warren Creek Farm
<b>BLACKBERRY 12/6 OZ</b>	146	26.93	\$3931.4	Fieldbrook Valley Apple Farm
<b>BLUEBERRY 12/6 OZ</b>	38	43.01	\$1292.4	Wolfsen Farms

<b>BLUEBERRY 12/4.4 OZ</b>	127	29.67	\$3768.65	Wolfsen Farms
<b>RASPBERRY DRISCOLL 12/6 OZ</b>	165	27.71	\$4572.75	Fieldbrook Valley Apple Farm
<b>BOK CHOY CARTON 30 LBS</b>	43	18.57	\$798.35	Rain Frog Farm
<b>BROCCOLI CROWN FS/SANTA 20 LBS</b>	274	15.32	\$4196.35	Maggie May Farms
<b>CABBAGE GREEN 24/30 CT</b>	1	16.5	\$16.5	Corn Crib, Earthly Edibles, Willow Creek Farms
<b>CABBAGE RED 3CT BOX 3ct BOX</b>	3	6.15	\$18.45	Corn Crib, Earthly Edibles, Willow Creek Farms
<b>CABBAGE GREEN SHREDDED 4/5 LBS</b>			\$0	not applicable
<b>CANTALOUPE 12 CT</b>	229	20.39	\$4669.75	Paradise Flat, Earthly Edibles, Neukom Family Farms
<b>CANTALOUPE BL EA</b>	1	3.65	\$3.65	Paradise Flat, Earthly Edibles, Neukom Family Farms
<b>CANTALOUPE FIELD SELECT 35 LBS</b>	42	13.57	\$569.75	Paradise Flat, Earthly Edibles, Neukom Family Farms
<b>CARAMEL APPLE CRUNCH 24/1</b>			\$0	not applicable
<b>CARAMEL APPLE PLAIN 24/1</b>			\$0	not applicable
<b>CARROT JUMBO 25 LBS</b>	64	12.92	\$826.75	Double J & J Produce, Mountain Home Farm, Paul Lohse, Willow Creek Farm
<b>CARROT JULIENNE "TAMS" 5 LBS</b>	1	10.75	\$10.75	Double J & J Produce, Mountain Home Farm, Paul Lohse, Willow Creek Farm
<b>CARROTS MATCHSTICK BL 5 LBS</b>	1	6.45	\$6.45	Double J & J Produce, Mountain Home Farm, Paul Lohse, Willow Creek Farm
<b>CARROT PEELED MINI 8/5 LBS</b>	57	333.36	\$1901.5	Maggie May Farms
<b>RSS CARROT PEELED M 200/1.6 OZ</b>	2	22.5	\$45	Maggie May Farms
<b>CARROT PEELED BABY W/TOP 5 LBS</b>	6	21	\$126	Maggie May Farms
<b>CAULIFLOWER 12 CT</b>	43	18.69	\$803.75	Corn Crib, Earthly Edibles
<b>RSS CAULIFLOWER FLORET 2/3 LBS</b>	2	16.13	\$32.26	Corn Crib, Earthly Edibles
<b>CELERY 24 CT</b>	19	20.09	\$381.75	Maggie May Farms
<b>CHARD GREEN PPFL Modesto 12 CT</b>	15	13.48	\$202.25	Maggie May Farms
<b>CHARD BRIGHT LIGHTS (RAI 12 CT</b>	6	18.75	\$112.5	Maggie May Farms
<b>CHARD RED 12 CT</b>	6	13.92	\$83.5	Maggie May Farms
<b>CHEESE MOZZARELLA SHRE 4/5 LBS</b>	4	47.75	\$191	Humboldt Creamery
<b>CHEESE RICOTTA "GDNIA" B 5 LBS</b>			\$0	not applicable
<b>CHIVE HERB BUNCH BL EA</b>	8	1.9	\$15.2	Claudia's Organic Herbs
<b>CILANTRO HERB 3CT BAG 3ct BAG</b>	18	2.09	\$37.65	Claudia's Organic Herbs
<b>RSS CILANTRO 4/1 LB</b>	2	15.35	\$30.7	Earth N Hands, Maggie May Farms
<b>RSS COLE SLAW 4/5 LBS</b>			\$0	not applicable
<b>RSS COLESLAW BL 5 LBS</b>			\$0	not applicable
<b>COLLARD GREENS BOX 1/12CT</b>			\$0	not applicable
<b>COLLRD GREEN 2DOZ PPFL M 24 CT</b>			\$0	not applicable
<b>INDIAN CORN 18 CT</b>			\$0	not applicable
<b>MINI INDIAN CORN 60 CT</b>			\$0	not applicable
<b>CORN WHITE 48 CT</b>	6	18.75	\$112.5	Neukom Family Farm, Willow Creek Farm
<b>CRANBERRY 24/12 OZ</b>			\$0	not applicable
<b>CREAMER HALF &amp; HALF Sgl 400 CT</b>	2	12.43	\$24.85	Humboldt Creamery
<b>MANUFACTURING CREAM HG EA</b>	66	5.12	\$337.8	Humboldt Creamery
<b>RSS CROWN GREEN LEAF 10 LBS</b>	6	18.82	\$112.9	Earth N Hands, Earthly Edibles

<b>RSS CROWN ROMAINE 10 LBS</b>	2	18.75	\$37.5	Earth N Hands, Earthly Edibles
<b>CUCUMBER FIELD SELECT 25 LBS</b>	174	15.48	\$2694.2	Gratefully Grown Gardens
<b>EGGPLANT 18 CT</b>			\$0	not applicable
<b>EGGPLANT BL EA</b>			\$0	not applicable
<b>EGGS MEDIUM LOOSE SELEC 15 DOZ</b>	8	15.3	\$122.4	Huckleberry Farm and Nursery, Maggie May Farm, Organic Matters Ranch
<b>EGG HARD BOILED 72CT 6/1-DOZ</b>			\$0	not applicable
<b>EGGPLANT JAPANESE 10 LBS</b>			\$0	not applicable
<b>EGGPLANT JAPANESE 25 LBS</b>			\$0	not applicable
<b>FLOWER PALM LEAVES 20 STEM/CS</b>			\$0	not applicable
<b>FLOWER TI LEAVES 25 ct</b>			\$0	not applicable
<b>LUAU FRUIT SALAD 2 GAL</b>			\$0	not applicable
<b>RSS GARLIC PEELED BL 5 LB BAG</b>	1	15	\$15	Blue Lake Lightning Farm, Claudia's Organic Herbs, Paul Lohse
<b>GINGER ROOT BL LB</b>			\$0	not applicable
<b>GOURDS ORNAMENTAL 18 LBS</b>	1	18	\$18	Paradise Flat Farm
<b>GRAPE RED MEDIUM SEEDLE 18 LBS</b>	114	30.86	\$3518.5	McIntosh Farms, Pierce Family Farms, Neukon Family Farm
<b>GRAPE GREEN MEDIUM SEED 18 LBS</b>	50	28.3	\$1425	McIntosh Farms, Pierce Family Farms, Neukon Family Farm
<b>GRAPE RED SEEDLESS BL 2 LB</b>	2	6.95	\$13.9	McIntosh Farms, Pierce Family Farms, Neukon Family Farm
<b>GRAPE GREEN SEEDLESS BA 16 LBS</b>	44	34.65	\$1524.5	McIntosh Farms, Pierce Family Farms, Neukon Family Farm
<b>GRAPE GREEN SEEDLESS BL 2 LB</b>	3	6.65	\$19.95	McIntosh Farms, Pierce Family Farms, Neukon Family Farm
<b>GRAPEFRUIT RED CHOICE 40 CT</b>			\$0	not applicable
<b>GRAPEFRUIT RED CHOICE 48 CT</b>			\$0	not applicable
<b>HONEYDEW 25 LBS 5/6CT</b>			\$0	not applicable
<b>HONEYDEW FIELD SELECT 4-9CT</b>			\$0	not applicable
<b>SS MIX CHOC 5% HG "BERK 6PK/CS</b>	2	18.3	\$36.6	Humboldt Creamery
<b>JICAMA PRICE PER LB EA</b>			\$0	not applicable
<b>KALE GREENS 24 CT</b>	1	14.45	\$14.45	Blue Lake Lightning Farm
<b>KIWI 45 SIZE VF FIELD SE 19 LB</b>			\$0	not applicable
<b>LEEKS BL EA</b>	28	2.28	\$63.7	Maggie May Farms
<b>LEEKS PPFL Modesto 12 CT</b>	2	15.5	\$31	Maggie May Farms
<b>MFC LETTUCE GREEN LEAF 24 CT</b>	3	15.95	\$47.85	Earth N Hands, Earthly Edibles, Rain Frog Farm
<b>LETT GREEN LEAF FIELD SE 24 CT</b>	176	1650	\$2128.6	earth N Hands, Earthly Edibles, Rain Frog Farm
<b>LETTUCE RED LEAF 24 CT</b>	1	17.5	\$17.5	Earth N Hands, Earthly Edibles, Rain Frog Farm
<b>LETTUCE ROMAINE BL EA</b>	12	1.78	\$21.3	Earth N Hands, Earthly Edibles, Rain Frog Farm
<b>LETT ROMAINE FIELD SE 24/30 ct</b>	116	18.35	\$2128.6	Earth N Hands, Earthly Edibles, Rain Frog Farm
<b>RSS LETTUCE ROMAINE CH 6/2 LBS</b>	1	24.17	\$24.17	Earth N Hands, Earthly Edibles, Rain Frog Farm

<b>RSS LETTUCE SHREDDED 1 4/5 LBS</b>	74	14.24	\$1054.1	Earth N Hands, Earthly Edibles, Rain Frog Farm
<b>RSS LETTUCE SHREDDED BL 5 LBS</b>	3	5.75	\$17.25	Earth N Hands, Earthly Edibles, Rain Frog Farm
<b>LIME LARGE BAG 23-25CT BAG 5LB</b>			\$0	not applicable
<b>MANGO BL EA</b>			\$0	not applicable
<b>MINT HERB BL EA</b>	4	1.43	\$5.7	Claudia's Organic Herbs
<b>MINT SMALL PACK 4 OZ</b>	2	3.9	\$7.8	Claudia's Organic Herbs
<b>MUSHROOM CRIMINI MEDIUM 5 LBS</b>	2	15.13	\$30.25	Mycality Mushrooms
<b>MUSHROOM MEDIUM 10 LBS</b>	370	18.4	\$6809.5	Mycality Mushrooms
<b>MUSHROOM OYSTER 5 LBS</b>	1	27.75	\$27.75	Mycality Mushrooms
<b>MUSHROOM JUMBO 10 LBS</b>	2	23.75	\$47.5	Mycality Mushrooms
<b>MUSHROOM PORTEBELLO MEDI 5 LBS</b>	104	20.77	\$2159.8	Mycality Mushrooms
<b>CHEFS BLEND WILD MUSHR 4.5 LBS</b>	1	45.74	\$45.75	Mycality Mushrooms
<b>NAPA PRICE PER LB EA</b>			\$0	
<b>RSS ONION GREEN CLEAN 4/2 LBS</b>	106	16.93	\$1794.6	Maggie May Farms
<b>RSS ONION GREEN CLEAN 2L 2 LBS</b>	1	8.85	\$8.85	Maggie May Farms
<b>ONION RED JUMBO 25 LBS</b>	43	17.91	\$770.05	Blue Lake Lightning Farm
<b>RSS ONION RED SLAB 1/4" 5 LBS</b>	1	9.55	\$9.55	Blue Lake Lightning Farm
<b>ONION YELLOW FIELD SELE 50 LBS</b>	90	13.91	\$1252.5	Blue Lake Lightning Farm
<b>RSS ONION YELLOW DCD 1 4/5 LBS</b>	4	20.3	\$81.2	Blue Lake Lightning Farm
<b>ORANGE CHOICE 56 CT</b>			\$0	not applicaple
<b>ORANGE CHOICE 72 CT</b>			\$0	not applicaple
<b>ORANGE CHOICE 88 CT</b>			\$0	not applicaple
<b>ORANGE CHOICE FRESNO 113 CT</b>			\$0	not applicaple
<b>ORGANIC MIXED HEIRLOOM 10 lbs</b>	1	39.65	\$39.65	Black Sheep Farm, Paul Lohse, Pierce Family Farm
<b>PAPAYA BL</b>			\$0	not applicable
<b>PAPAYA HAWAIIAN</b>			\$0	not applicable
<b>PARSLEY 3CT BAG BL</b>	4	2.3	\$9.2	Maggie May Farms
<b>PARSLEY ITALIAN BL</b>	41	1.25	\$52.45	Maggie May Farms
<b>PARSNIP BL</b>	75	1.91	\$143.5	Claudia's Organic Herbs
<b>PASILLA CHILI</b>	13	15.68	\$203.85	Paradise Flat Farm
<b>PASILLA CHILI BL</b>	12	1.83	\$21.9	Paradise Flat Farm
<b>PEA SNO 2LB BAG BL</b>	27	9.17	\$247.6	Lai's Strawberry
<b>PEPPER GOLD BELL</b>	106	22.15	\$2348.05	Pierce Family Farm
<b>PEPPER GREEN BELL CH 1 1/9 Bsh</b>	71	15.94	\$1131.5	Pierce Family Farm
<b>PEPPER RED BELL CHOP 1 1/9 Bsh</b>	69	23.92	\$1650.75	Pierce Family Farm
<b>PEPPER RED 6 CT BAG BL 6ct BAG</b>	1	7.35	\$7.35	Pierce Family Farm
<b>PEAR BOX</b>	4	11	\$44	Nuekom Family Farms
<b>PINEAPPLE GOLD BL</b>			\$0	not applicable
<b>PINEAPPLE GOLD</b>			\$0	not applicable
<b>PLUM BLACK</b>	1	22.7	\$22.7	Corn Crib
<b>POTATO FINGERLING</b>	16	23.08	\$369.2	Warren Creek Farms
<b>POTATO RED B SIZE</b>	59	19.55	\$1153.65	Warren Creek Farms
<b>POTATO RUSSET</b>	4	12.25	\$49	Warren Creek Farms
<b>POTATO RUSSET</b>	3	12.5	\$37.5	Warren Creek Farms

POTATO RUSSET	138	14.39	\$1985.75	Warren Creek Farms
FRZ FRY SWT POT MAXI	4	29.95	\$119.8	Warren Creek Farms
POTATO YUKON A SIZE	11	24.75	\$272.25	Warren Creek Farms
MINI PUMPKINS	1	20	\$20	Paradise Flat Farm, Pierce Family Farm, Warren Creek Farms
RADISH RED BUNCH BL	4	1.35	\$5.4	Maggie May Farms
RADISH RED CELLO BL	10	1.75	\$17.5	Maggie May Farms
ROSEMARY HERB BL	16	1.45	\$23.2	Claudia's Organic Herbs
ROSEMARY SMALL PACK	1	3.7	\$3.7	Claudia's Organic Herbs
SAGE HERB BUNCH BL	8	1.6	\$12.8	Claudia's Organic Herbs
SALAD SAVOY PRPLE PPFL M 12 CT			\$0	not applicable
SALAD PASTA ROMA "WIL 1/10 LBS			\$0	not applicable
SALAD POTATO RED SKIN R 2/8 LB			\$0	not applicable
SERRANO CHILI BL	14	1.73	\$24.2	Paradise Flat Farm
SOUR CREAM 5LB EACH	4	7.7	\$30.8	Humboldt Creamery
RSS SPINACH BABY WASH & 2/2 LB	442	15.31	\$6768.1	Little River Farm, Pierce Family Farm
RSS SPINACH CELLO WA 4/2.5 LBS	2	17.95	\$35.9	Little River Farm, Pierce Family Farm
SPROUT BEAN CELO BL PPFL 16 OZ	2	1.8	\$3.6	Roots and Shoots Family Farm, Willow Creek Farms
SPROUTS CLOVER BAG PPFL S 1 LB	610	2.78	\$1695.6	Roots and Shoots Family Farm, Willow Creek Farms
SPROUTS CLOVER BAG PP 10/16 oz	3	20.03	\$60.1	roots and Shoots Family Farm, Willow Creek Farms
RSS MESCLUN SPRING MI 2/1.5 LB	291	9.51	\$2768.6	Little River Farm
SPRING MIX RSS	10	26.25	\$261.5	Little River Farm
SQUASH BUTTERNUT 2CT BL	2	3.95	\$7.9	Pierce Family Farm
SQUASH DANISH 18/24CT			\$0	
SQUASH ITALIAN XF 15C 15ct BOX	1	8.2	\$8.2	Gratefully Grown Gardens
SQUASH ITALIAN XF	56	21.38	\$1197.25	Gratefully Grown Gardens
SQUASH ITALIAN MEDIUM	2	14.5	\$29	Gratefully Grown Gardens
SQUASH SPAGHETTI			\$0	
SQUASH YELLOW XF	35	22.2	\$777	Gratefully Grown Gardens
STRAWBERRY CLAMSHELL M 2/4 LBS	20	19.48	\$389.5	Earth N Hands Farms, Lai's Strawberries
STRAWBERRY CLAMSHELL	1205	\$\$17.49	\$21071.25	Earth N Hands Farms, Lai's Strawberries
MINNEOLA/TANG 80 CHOICE 38 LBS			\$0	not applicable
THYME HERB BL	9	1.62	\$14.55	Claudia's Organic Herbs
TOMATO CHERRY FLAT	13	19.98	\$259.7	Luna Farms
TOMATO ROMA	6	19.47	\$116.8	Corn Crib, Luna Farms
TOMATO ROMA #2	1	16.7	\$16.7	Corn Crib, Luna Farms
TOMATO ROMA BOX	15	5.25	\$0	Corn Crib, Luna Farms
TOMATO SWT GRAPE BULK	189	18.27	\$3453	Corn Crib
TOMATO 4X5 2LYR	16	22.24	\$355.9	Luna Farms, Corn Crib
TOMATO 5X5 2LYR	258	21.37	\$5512.35	Luna Farms, Corn Crib
TOMATO 5X6 2LYR	84	18.59	\$1561.8	Luna Farms, Corn Crib
TURKEY BRST DELI ST 3/6 LB AVG			\$0	Not applicable
WATERMELON SEEDLESS 3 C 35 LBS	69	21.12	\$1457.56	Blue Lake Lightening Farm, Small Fruits, New Moon Organics



WATERMELON SDLS 3CT BY	234	20.54	\$4807.5	Blue Lake Lightening Farm, Small Fruits, New Moon Organics
YAM GARNET JUMBO PPFL A 40 LBS			\$0	not applicable
YAM BAGGED PPFL Atwater			\$0	not applicable
YOGURT LOW FAT PEACH CS Q 6/CS	1	13.9	\$13.9	Humboldt Creamery
YOGURT LOW FAT STRWBERRY	2	13.9	\$27.8	Humboldt Creamery
YOGURT LOW FAT VANILLA QT 6/CS	2	13.6	\$27.2	Humboldt Creamery
		<b>Total</b>	<b>\$126,090</b>	

**Appendix 3:** CAFF local farm list evaluated to identify which have the capacity to supply to HSU Dining Services. Those identified as “emailed” where contacted via email but did not respond as of May 8, 2013.

Farm Name	HSU- Possible? Yes/No	Comments
<b>Wild Chick Farm</b>	Yes *emailed 4/9	<a href="http://www.appropedia.org/Wild_Chick_Farm">http://www.appropedia.org/Wild_Chick_Farm</a>
<b>Bear River Valley Beef</b>	Yes	Small farm
<b>Blue Lake Lightning Farm</b>	yes	Garlic, onions, kale, and veggies
<b>Briceland Family Farms</b>	yes	Lamb and beef
<b>Feral Family Farm</b>	yes	on HSU vender list
<b>Fieldbrook Valley Apple Farm</b>	Yes	Apples, garlic, berries
<b>Luna Farms</b>	Yes	Would like to supply tomatoes, cherry tomatoes, parsley and possibly beets
<b>Neukom Family Farm</b>	yes	on HSU vender list
<b>Rain Frog Farm</b>	yes	on HSU vender list
<b>Vista's Roses</b>	Yes	
<b>Warren Creek Farms</b>	Yes	<a href="http://arcata.northcoastcoop.com/website/tys/warrencreek.pdf">arcata.northcoastcoop.com/website/tys/warrencreek.pdf</a>
<b>Wild Rose Farm</b>	Yes	Beets, and other veggies
<b>Willow Creek Farm</b>	Yes	Wide variety of vegetables
<b>Wolfsen Farms</b>	Yes	Pick your own Blueberries
<b>Humboldt grassfed beef</b>	Yes	\$2.85 per pound. Comes in 50 lb boxes. Would like to be supplier
<b>Blue Jay Nursery</b>	Probably not	Flowers & vegetable starts
<b>Green Fire Farm</b>	probably not	heritage breed chickens
<b>I and I Farm</b>	probably not	strawberries, veggies
<b>Claudia's Organic Herbs</b>	possibly	Dried herbs
<b>Double J &amp; J Produe</b>	possibly	emailed 4/9
<b>Earth N Hands Farm</b>	possibly	emailed 4/9
<b>Earthly Edibles Farm</b>	possibly	emailed 4/9
<b>Gratefully Grown Gardens</b>	possibly	Fresh green beans, summer squash, cucumbers, artichokes, raspberries and potatoes. Also a wide variety of potted dahlias.
<b>Huckleberry Farm &amp; Nursery</b>	possibly	emailed 4/9
<b>Jacobs Greens</b>	possibly	emailed 4/9
<b>Little River Farm</b>	possibly	emailed 4/9
<b>Maggie Mae Farm</b>	possibly	veggies
<b>Mountain Home Farm</b>	possibly	emailed 4/9
<b>Mycality Mushrooms</b>	possibly	emailed 3/28 to see if interested
<b>Norton Creek Farm</b>	possibly	emailed 4/9
<b>Paul Lohse</b>	possibly	
<b>River Bees</b>	possibly	emailed 4/9
<b>Tule Fog Farm</b>	Possibly	
<b>Singing Tree Gardens</b>	no	nursery
<b>Alder Grove Nursery</b>	no	nursery
<b>Amity Heritae Roses</b>	no	Nursery
<b>Angora Bunny Lady</b>	no	Bunny clothing
<b>Aqua Rodeo Farms</b>	no	Oysters and seaweed



<b>Arcata Bay Llamas</b>	no	Llama clothing
<b>Arcata Educational Farm</b>	no	Too small
<b>Bay Ranch</b>	no	not listed online, might have changed name
<b>Bayside Gardens</b>	no	
<b>BIGFOOT</b>	No	Plants
<b>Carlotta Flowers</b>	No	Fresh and dried flowers
<b>Catching Cactus and Succulents</b>	No	
<b>Charlottes Perennial Garden</b>	No	Small flower producer, also some fruits
<b>College of the Redwoods Educational Farm</b>	No	Not a major producer
<b>Community Farm</b>	No	NA
<b>ECO Gardening Farm</b>	no	
<b>Eel Canyon Farm</b>	No	
<b>Eel River Produce</b>	no	Too small and far away (Garberville)
<b>Ferndal Farms</b>	no	unable to supply quantity
<b>Fickle Forest Tree Farm</b>	no	HSU doesn't buy many trees
<b>Fishman Farm</b>	no	too small
<b>Flood Plain Produce</b>	no	berries, too small
<b>Flora Organica</b>	no	florist
<b>Fogbelt Growers</b>	No	Nursery
<b>Freya's Garden</b>	No	Veggie and flower starts
<b>Gopher Gardens</b>	No	
<b>Handgraaf &amp; Handgraaf</b>	no	
<b>High Oak Organic Farm</b>	no	
<b>Hilltop Farm</b>	no	
<b>Jacque's Garden</b>	no	NA
<b>Lamborn Farms</b>	no	horse supplies
<b>Lively Orchards</b>	no	too small
<b>Loving Earth Gardens</b>	no	U-pick and CSA only
<b>Maple Creek Farm</b>	no	
<b>Maple Hills Farm</b>	no	horses
<b>Mattole River Organic Farms</b>	no	
<b>McIntosh Farms</b>	no	doughnuts, pastries
<b>Moonshadow Farm</b>	no	
<b>Nai's Strawberries</b>	no	too small
<b>Orchids for the People</b>	no	
<b>Pam Van Fleet</b>	No	Plants
<b>Pierce Family Farm</b>	no	
<b>Plants for the People</b>	no	
<b>Potowat Farm, United Indian Health Services (UIHS)</b>	no	
<b>Potter's Produce</b>	no	
<b>Redwood Roots Farm</b>	no	only available April-May
<b>Reed's Bees</b>	no	HSU doesn't buy beeswax
<b>Renzullo Gardens</b>	no	
<b>Ridgetop Gardens</b>	No	Nursery plants

<b>Rolling River Farm &amp; Nursery</b>	no	HSU doesn't buy fruit trees (but it would be cool)
<b>Rosepond Aquatics</b>	No	Pond products and plants
<b>Saechao Strawberries Chan</b>	no	too small
<b>Seaside Herbs</b>	no	house plants and ornamentals
<b>Shakefork Community Farm</b>	No	Unable to make weekly deliveries
<b>Small Fruits</b>	no	
<b>Strawberry Creek Orchids</b>	No	Plants
<b>Sunflower Farm</b>	no	
<b>Sunny Slope Farm</b>	no	
<b>Tanoak Hill Farm</b>	no	Only June- October
<b>Tranquility Lane Flowers</b>	No	Growing season June-October
<b>Trident Farm</b>	no	too small
<b>Trinity River Farm</b>	no	too small
<b>Two Mule Family Farm</b>	No	Too small
<b>Valley Flower</b>	No	Likely too small
<b>Yew Bear Ranch</b>	No	Too small
<b>Ziganti's Orchards</b>	No	Too small
<b>Mama Ocean</b>	no	
<b>Betty's Country Shop</b>	no	
<b>Corn Crib</b>	possibly	emailed 3/28
<b>Degrees of Green</b>	Possibly	
<b>Flying Blue Dog Farm &amp; Nursery</b>	possibly	emailed 3/28
<b>G Farm</b>	possibly	now called Organic Matters
<b>Honey Apple Farm</b>	possibly	emailed 3/28
<b>Humboldt Honey/Ace in the Hole</b>	possibly	
<b>J. Russ Ranch</b>	possibly	emailed 3/28
<b>Lost Coast Blueberry Farm</b>	possibly	
<b>North Bay Shellfish &amp; Succulents</b>	possibly	emailed 4/10
<b>Ocean Air Farm</b>	possibly	emailed 4/10
<b>Organic Matters</b>	possibly	emailed 3/28
<b>Paradise Flat Farm</b>	possibly	emailed 4/10
<b>Sweet Pea Gardens</b>	possibly	emailed 3/28

**Appendix 4:** Email correspondence from interested suppliers.



**Sarah Mora** <sarahmora@yahoo.com>

Apr 9

to me

Jaclyn,

Thank you for contacting us regarding **Humboldt Grassfed Beef**. We would love to help you with your project, and have in fact supplied product to HSU at various times in the past. The simplest product for us to provide would be Hamburger. It comes in 50 lb boxes in 10lb chubs. It is approximately 80% lean. Our cost would be \$2.85 per pound. Our ordering system requires that our customers order one week in advance of their delivery, which is delivered by Redwood Meat Company. I believe they deliver to the Arcata area on Monday. Please let me know if you have any questions.

Thanks,

*Sarah L Mora*

*Humboldt Grassfed Beef*

[707-845-7878](tel:707-845-7878)

[www.humboldtgrassfedbeef.com](http://www.humboldtgrassfedbeef.com)

**frederic diekmeyer** farmfred@gmail.com

Apr  
12

to me

Hi Jaclyn,  
Luna farm would be interested in supplying tomatoes, cherry tomatoes, parsley and kohlrabi, possibly beets as well to the university.  
Sounds like a great project that you and your colleagues are working on!  
Thanks,  
Fred at Lunafarm

**Appendix 5:** Sample signage to be placed in HSU eateries.

**Produced in**  
**California**

**Produced in**  
**Humboldt County**

Category	food
Authors	Jeremy Battle, Juan Bernal and Jaclyn Luna
Course Code	ENVS 411
Instructor	Kevin Fingerman
Date	May 9, 2013
Abstract	<p>The overarching goal of this project is to place Humboldt State University within the context of the local food movement. Background information regarding the definition of local food, its distinction from the industrial food system, advantages over industrial food sourcing, and general challenges to sourcing food locally are discussed. With a basic understanding of local food in place, Humboldt State University's food and produce sources are investigated, determining the extent to which food is sourced locally, how local sourcing benefits the local community, the degree to which the proportion of local food may be increased, and how the distinction between local and nonlocal food can be made transparent to the public and the campus consumer. Specific produce and food items are identified as locally available and an estimate is made of the economic value the local community would receive as a result of these purchases. Other successful local food programs are investigated, including efforts made by other universities in increasing their local food purchasing. Finally, challenges to implementing local food sourcing are identified and discussed. Ultimately this project seeks to develop groundwork for further local food investigation, enhancing cooperation between local food producers and Humboldt State University.</p>
Problem Statement	
Keywords	Local foods, food distribution, HSU Dining Services
Data	specify: existing/original (both sources)