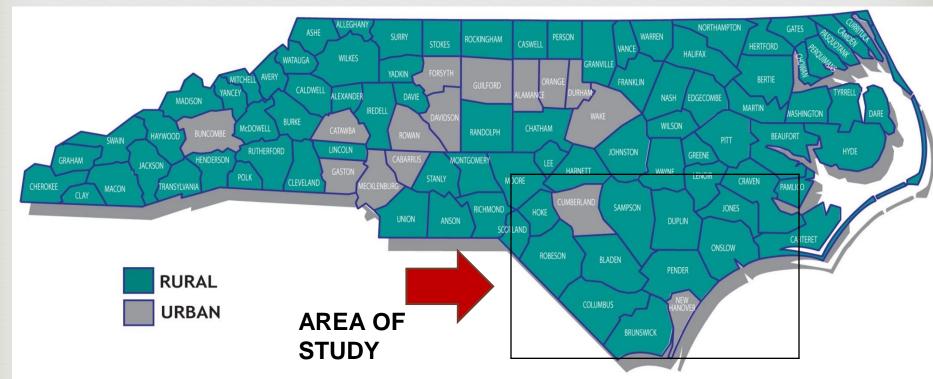


SOUTHEASTERN NORTH CAROLINA FOOD SYSTEMS PROGRAM



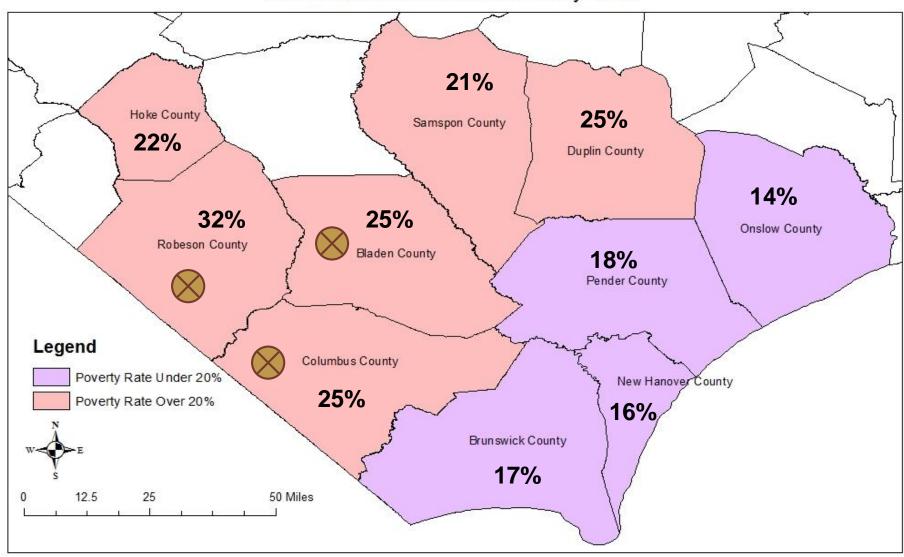
# Poverty Alleviation Project Southeastern North Carolina



### Most ethnically diverse rural region east of Mississippi

African American 22%; Native American 8%; Latino 9%; White 61% Includes 3 Counties of Persistent Poverty

### Southeastern North Carolina Poverty Rates





**Persistent Poverty Counties** 

# Poverty Alleviation Project Towards Economies That Won't Leave

MULTI-SECTOR APPROACH:

03

Challenged sectors: Manufacturing, Agriculture

Growth sectors: Health, Education, Tourism

**Agricultural Sector** 

Challenge: Small-Farming left out of Big Agribusiness

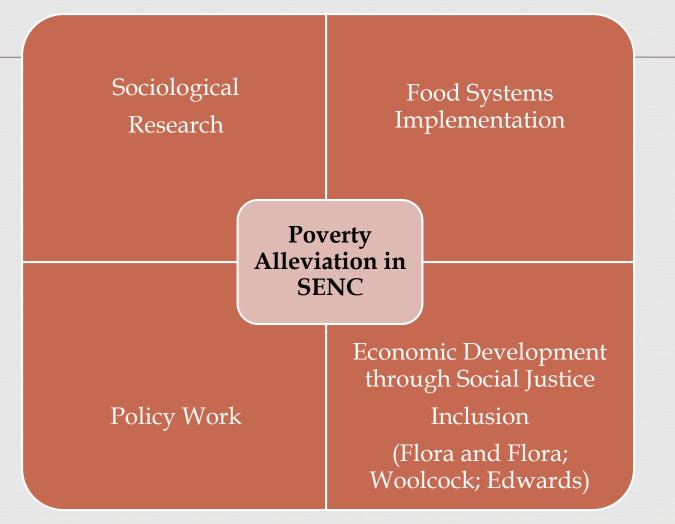
Model

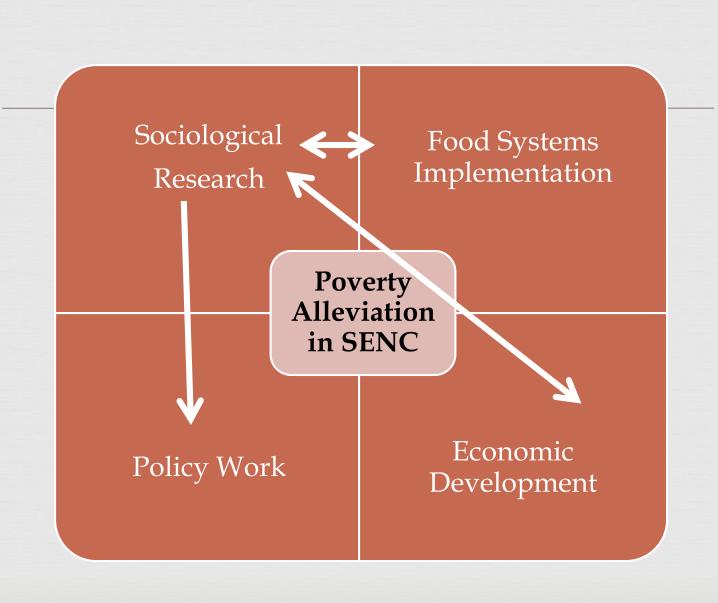
North Carolina lost more farms in 2006 than any other state in the nation.

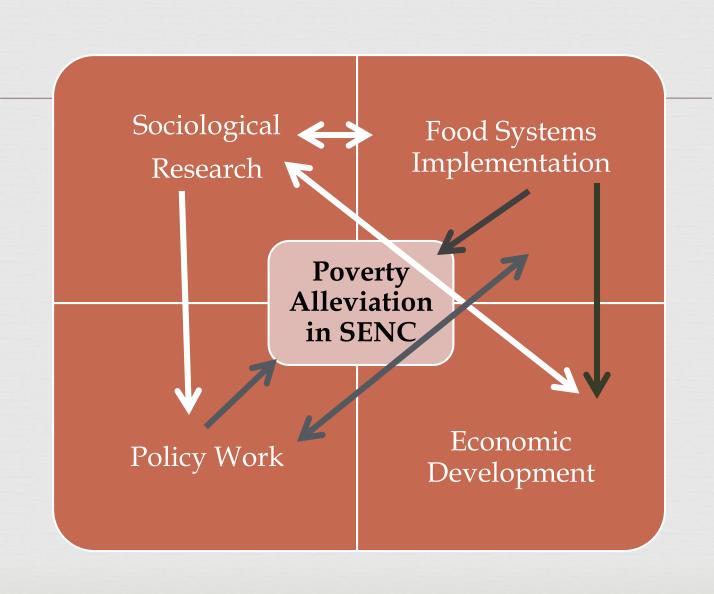
Decline most pronounced among African-American farmers who had a 15% decline in NC from 2002-2007.

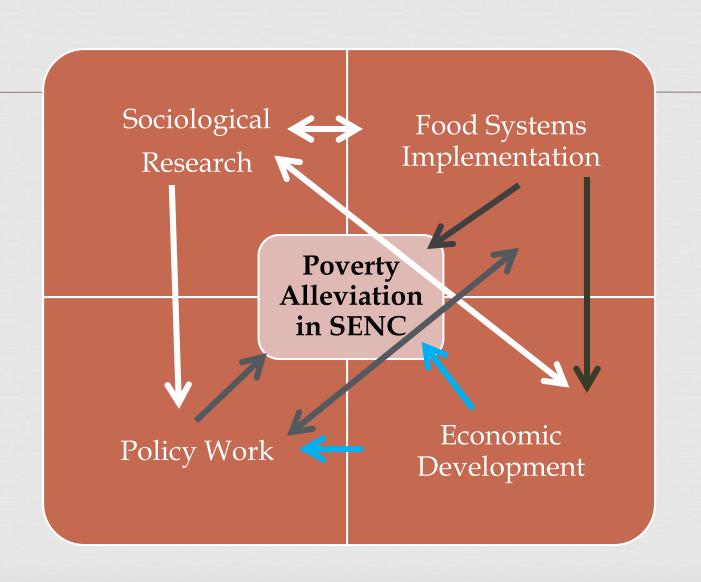
**Response:** Sustainable Local Foods Systems focused on poverty alleviation and economic development

### Regional Poverty Alleviation Project



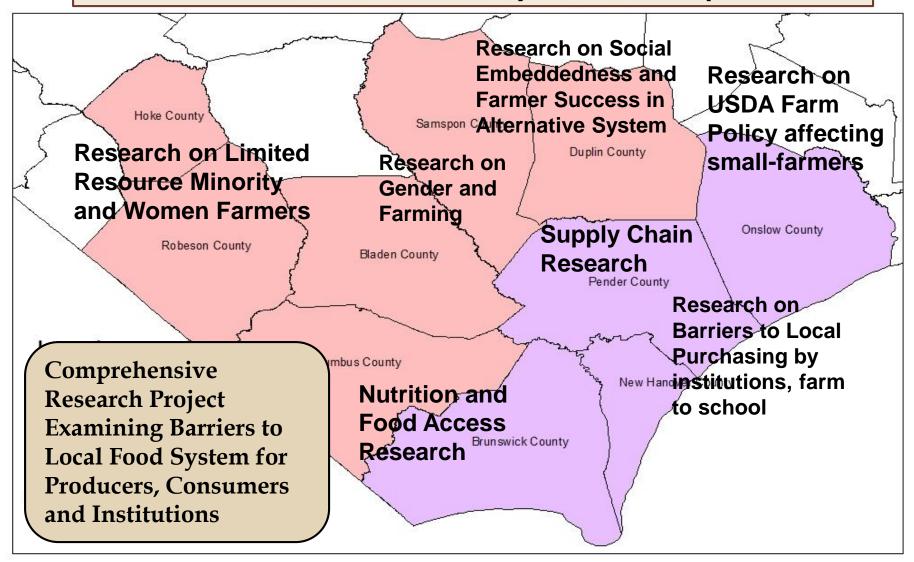




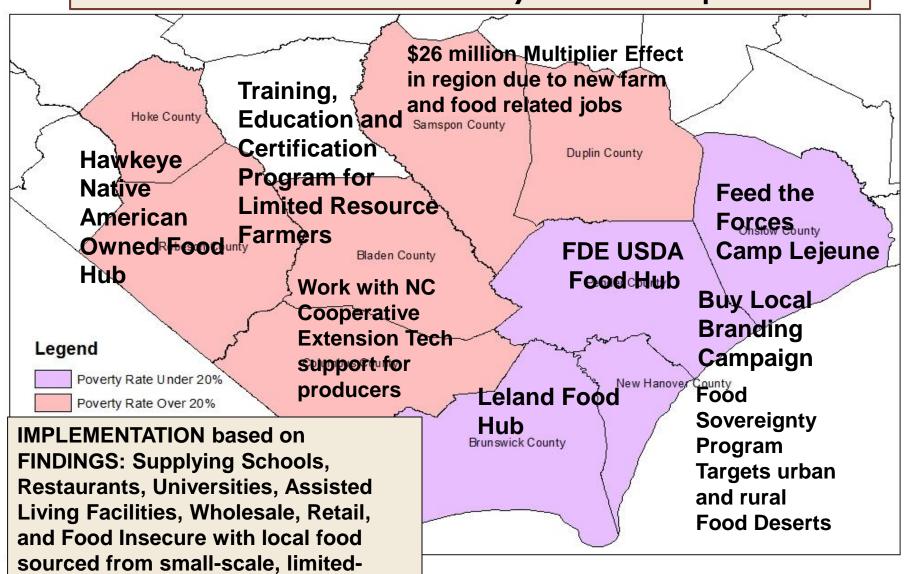


"A disconnect exists in many communities between local farmers and consumers for fresh, healthy, and affordable food. The state's food production and distribution networks are not coordinated or expansive enough to adequately and affordably provide local food options to many of the state's residences." Goal 3 Challenge 2 NC Statewide Comprehensive Economic Development Strategy - 2015

## SOUTHEASTERN NORTH CAROLINA FOOD SYSTEMS PROGRAM FEAST DOWN EAST – Poverty Alleviation Project

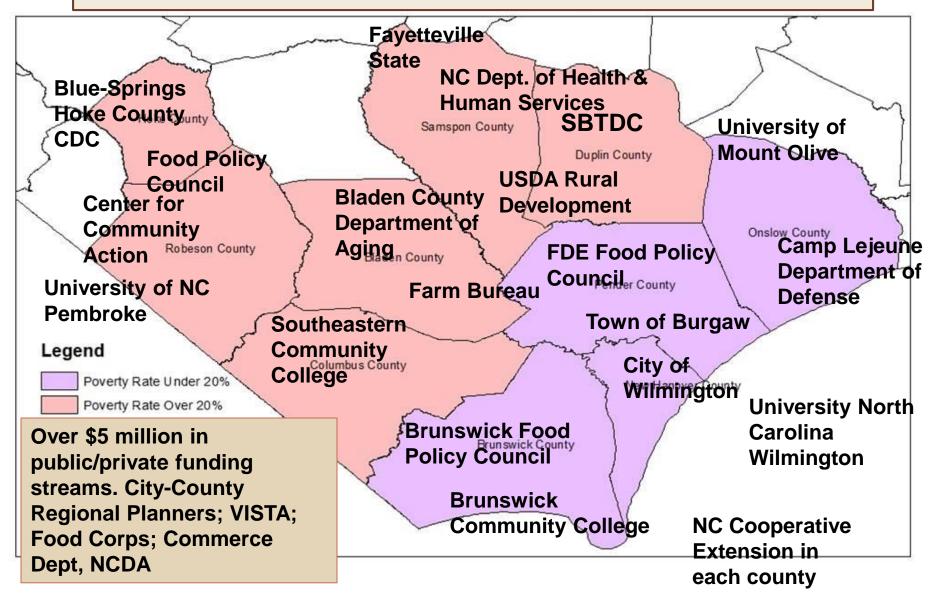


## SOUTHEASTERN NORTH CAROLINA FOOD SYSTEMS PROGRAM FEAST DOWN EAST – Poverty Alleviation Project

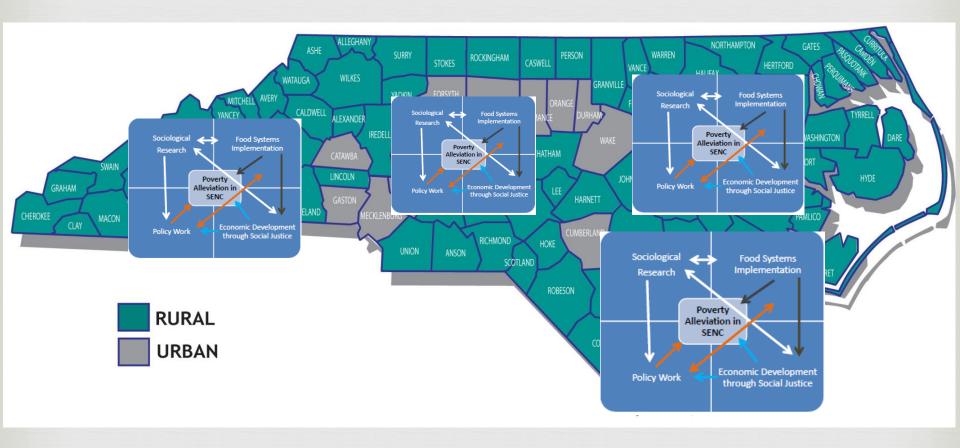


resource farmers

### Public-Private Partnership Addressing Poverty Through Local Food Movement



### **NC Local Food Movement**



### **GOALS:**

- Focus on Limited-Resource Minority
   Farmers
- Increase Access to Healthy Farm Fresh Local Food in all Communities
- Keep a Greater Percentage of the Food Dollar within Southeastern NC
- Create Jobs & Reduce Poverty

**Feast Down East Processing &** Distribution Center



Farm to School and **Farm to Institution** 





#### **Farmer Support**

FEASTEAST | SOUTHEASTERN NORTH CAROLINA 5th ANNUAL REGIONAL CONFERENCE Friday, February 6, 2015 | 8 am - 4 pm | Burney Center, UNCW Building the Bridge: from Local Farms to Local Folks





Farm to Chef



### **BUY LOCAL** Campaign





Statewide Local Food Movement





**Food Sovereignty** 

# Resourceful Farmer Support Program

## FEAST SOUTHEASTERN NORTH CAROLINA FOOD SYSTEMS PROGRAM

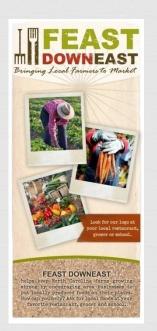
5th ANNUAL REGIONAL CONFERENCE

Friday, February 6, 2015 | 8 am - 4 pm | Burney Center, UNCW

Building the Bridge: from Local Farms to Local Folks

Provides farmers with support and training to grow and sustain their farm businesses.

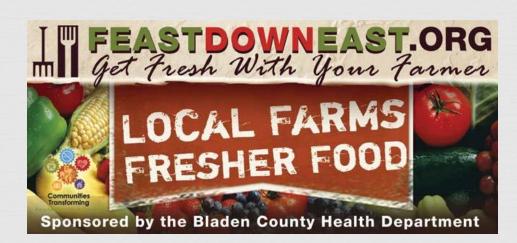
# "BUY LOCAL" MARKETING & BRANDING CAMPAIGN



**RACK CARDS** 



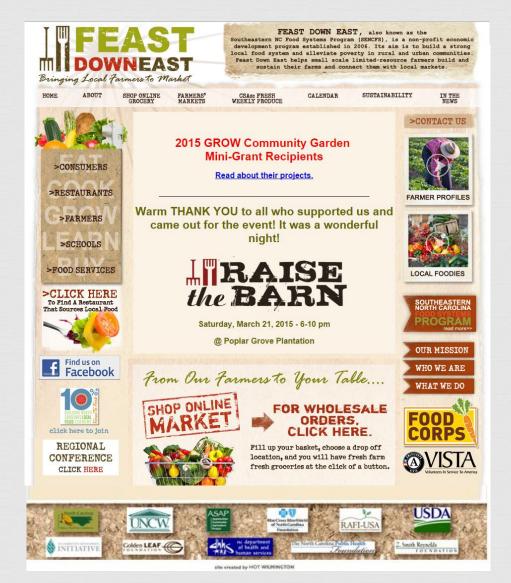
**AD SERIES** 



**BILLBOARDS** 



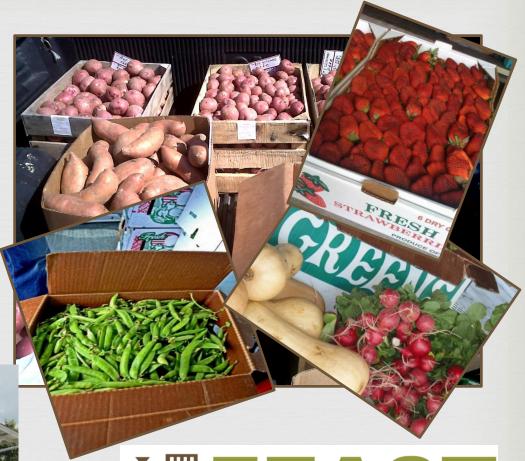
## www.feastdowneast.org



### Historic Burgaw Train Depot

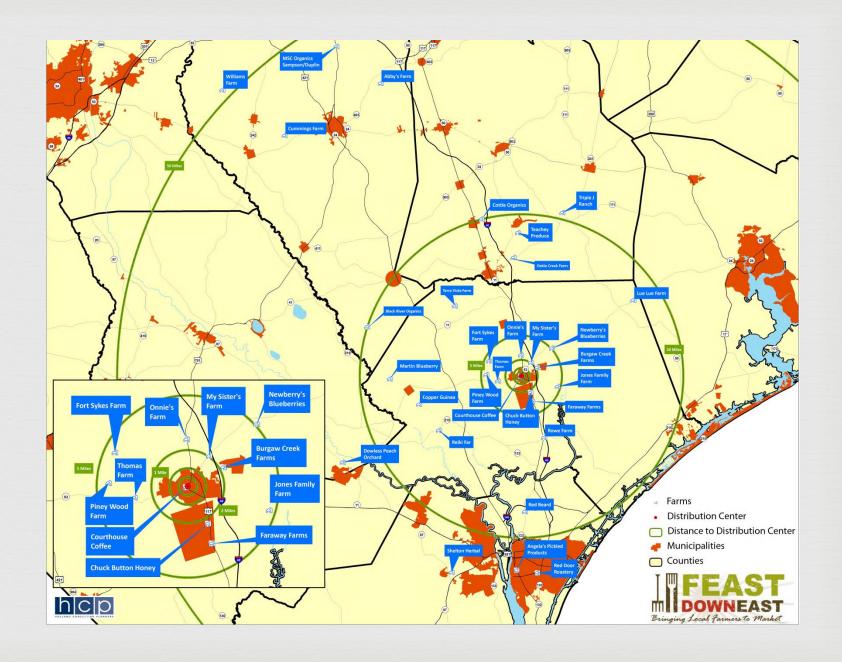


USDA Designated "Food Hub"



# FEAST DOWNEAST

PROCESSING& DISTRIBUTION



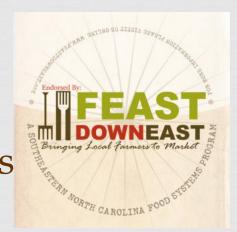
### Local Food Systems Build Local Economies

**Multiplier Effect** - The information in this table is based on 73 workers directly employed in farm and food-related jobs in 7 counties (Bladen, Brunswick, Columbus, New Hanover, Pender, Robeson and Sampson). All figures 1Q2013.

Type of Impact	Impact
Output	\$22.6 million
Employment (a)	180
Labor Income (b)	\$6.2 million
State/Local Government Taxes	\$1.2 million
Federal Taxes	\$1.2 million
(a) Fulltime and Part time Employment	
(b) Wages and salaries and self- employment income	Prepared by: Dr. William Hall UNCW Senior Economist

### Farm to Chef

Farm to Chef Directory
Farm to Chef Partnership Meetings
Over 40 Participating Restaurants
26 Premier Restaurants



### Farm to Institution

Aramark

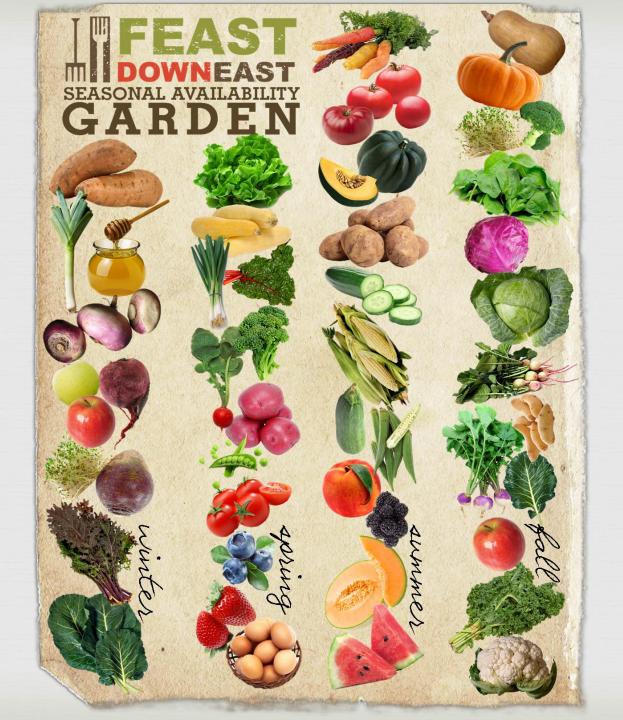
Campusaning

Regional Hospitals

**Assisted Living Facilities** 



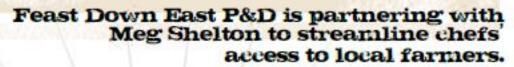
























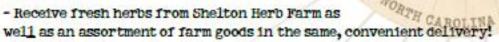






Bringing Local Farmers to Market

Distinguished restaurants demand the best & look to Feast Down East Processing & Distribution to deliver.



- FDE P&D offers produce, herbs, free range eggs, meats and honey from a variety of certified organic, pesticide free and conventional farmers.
- Order by Tuesday 2pm for Thursday deliveries
- Call Molly Rousey at 910-465-3386 or email: molly@feastdowneast.org



... AND

DELIVERED WICHIN 24

HOURS FOR

GUARANTEED FRESHNESS



















# FEAST DOWNEAST FARMER-CHEF PARTNERSHIP

Feast Down East Processing & Distribution connects southeastern NC farmers to chefs, grocers and institutions weekly, delivering not only local produce but a wide assortment of farm products. Distinguished restaurants in our area demand the best and look to Feast Down East P&D to deliver. We bring local, top quality product to chefs and cooks who want unique ingredients.



BLACK RIVER ORGANICS Stefan Hartmann

James Doss, chef/owner of RX & Pembrokes' relies on the growing expertise of farmers like Herbie Cottle and Stefan Hartmann for unique, high quality ingredients. Certified organic farming and over 25 years of experience cultivate knowledge that chefs trust. The relationship that James has with local farmers turns local dining into a colorful blend of field and artistry that is thoughtfully woven.



### **FOOD SOVEREIGNTY PROGRAM**

Increase access to healthy food in low-income communities – "Food Deserts"







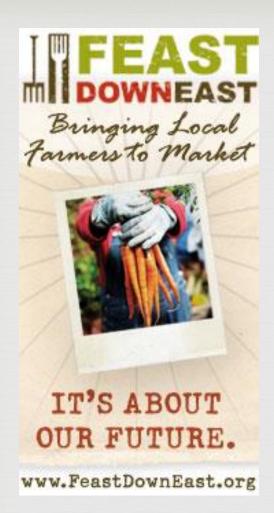




# Capital Campaign

03





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Executive Director, Feast Down East
Southeastern NC Food Systems Program
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### This presentation was sponsored by:





http://www.southernsare.org/

http://www.ncgrowingtogether.org

### Thank you to our collaborators.













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