



Florida Local Food Summit a success Inspiring weekend surrounding local food movement

More than 100 farmers, food entrepreneurs and food activists attended the first annual Florida Local Food Summit the first weekend in October at East End Market in Orlando.

Hosted by Florida Organic Growers, East End Market, Local Roots Distribution and Earth Learning, the summit was an opportunity for Florida farmers, foodpreneurs, consumers and policy makers to come together to grow Florida's local food movement.



Attendees received technical assistance and networking opportunities to grow all areas of the local food system from field to fork and beyond, in order to mobilize their communities for positive change.

Funding Opportunities

Southern SARE Producer Grants

Calls for Proposals for the Southern Sustainable Agriculture Research & Education Program Producer Grants are now open! Producer Grants are funding opportunities for farmers/ranchers and farmer groups interested in conducting sustainable agriculture research on their farms. Note that these are research grants and cannot be used to help pay a farmer to farm. Application deadline is November 17.

Southern SARE On-Farm Research Grants

Calls for Proposals for the Southern Sustainable Agriculture Research & Education Program On-Farm Research Grants are now open! On-Farm Research Grants are funding opportunities for ag professionals who

Keynote speakers were **Jean-Martin Fortier**, founder of Les Jardins de la Grélinette and **CheFarmer Matthew Raiford**, executive chef of Little St. Simons Island and co-owner of Gilliard Farms.

Additional speakers included **Marty Mesh** with Florida Organic Growers, **Emily Rankin**, Founder and Owner of Local Roots: Farm to Restaurant Distribution & Farm Store, **John Rife**, Founder and Owner of East End Market, **Sarah Waring**, Executive Director with the Center for an Agricultural Economy



work directly with farmers on sustainable ag production and marketing research. Application deadline is November 17.

American Pastured Poultry Producers Association Scholarship

The American Pastured Poultry Producers Association is now accepting applications for its annual \$500 scholarship/gift. The scholarship will be awarded to an individual, farm, or organization that can demonstrate an educational need directly related to pastured poultry. Full details can be found here. The deadline to apply is December 15.

USDA Microloans Available for Small Farms

The Microloan Program, available through USDA's Farm Service Agency (FSA), is a relatively new option to help beginning farmers get started, or to assist existing small farms expand their operations. This program offers more flexible access to credit and is an attractive loan alternative for smaller farming operations, including the non-traditional, which often encounter limited financing options.

Join us as we make a difference!

Won't you be part of something bigger?

Join FOG today as a member and be part of the good food movement sweeping Florida!



and **Mario Yanez**, Executive Director of Earth Learning.

Visit the **Summit Facebook page** for photos of the event. Stay tuned to the **website** for details on next year's Summit.

'Tis that Time of Year Farmers market season is back in full swing!

The trees are turning beautiful shades of red, orange and yellow. There is a cool crisp in the air. Fall is here. And so is farmers market season!

For a map of farmers markets around the state, please visit our interactive map on our website!



The map will also allow you to find organic farms and processing facilities, CSAs (Farms offering Community Supported Agriculture shares), organic input suppliers and organic consultants.

Visit a farmers market near you, today!

Tips from Travis Growing your own spring salad mix at home!

By: Travis Mitchell, Community Food Project Coordinator and Coordinator of Porters Community Farm

Fall is a great time to vegetable garden in Florida, and my personal favorite season. The bugs are starting to disperse, weed pressure is lowering and temperatures are starting to fall.

Baby salad greens are one of my favorite things to grow in my fall/winter garden. They are easy to grow, will produce a lot in a small space, and if you are a big salad eater really save you some money at the grocery store.



With your membership donation, you will receive updates on the latest organic news through our eNewsletter called The Organic Beet, online access on organic resources across the state for both farmers and consumers, discounts at FOG events and with various partners including Southern Exposure Seed Exchange.

Most importantly, knowing you are supporting efforts to develop a more sustainable and just food system for all.

You can choose your own level of giving—one that reflects how much you value and have the ability to support the mission and work of FOG.

Join TODAY!

Statewide Events/Workshops

Becoming a Beekeeper - Beginners Short Course Series

October 11
Gainesville

Snakes alive! Managing snake encounters

October 16
Starke

*call Pat Caren at 352-485-2666

Aquatic Pesticide and Exam

October 20
Chipley

FAMU Fall Farm Fest 2014 Agri- Showcase

November 15
Quincy

Drip Irrigation School

November 18
Live Oak

***Do you have an event you want to
promote? Submit your event to
education@foginfo.org!*

Visit our **FOG Blog** for Travis's tips on growing your own salad mix at home!

October is busy, busy, busy! Save the date for these exciting events

October is a busy month for FOG as we partner with organizations around the state to host events and workshops!



Don't miss the **food demonstration on October 22** at the Union Street Farmers Market in Gainesville.

In honor of Food Day and sponsored by FOG, Stefanie Samara Hamblen will prepare Zen Pumpkin Soup (locally sourced Seminole pumpkin).

Accompanying the cooking demonstration, there will be a nutrition education table providing information on the nutritional quality of seasonal produce, healthy eating habits and other easy to prepare cooking recipes. The table will be run by UF Nutrition and Dietetics student volunteers. There will be opportunities to win food preserving goodies and coupons.

For a complete list of events, times and descriptions, as well as more information, **please visit our website!**

Organic cost share is back!

Certified organic growers and handlers in Florida can now apply for reimbursement of up to 75 percent of certification costs, or a maximum of \$750 per category of certification. The Florida Department of Agriculture and Consumer Services (FDACS) recently received 2014 National Organic Certification Cost Share Program (NOCCSP) funds from the United States Department of Agriculture, Agricultural Marketing Service (USDA-AMS).

These funds will be used to reimburse growers, livestock producers, handlers, and processors for a portion of certification costs for USDA Organic certification obtained between October 1, 2013 and September 30, 2014.

FDACS has partnered with Florida Certified Organic Growers and Consumers, Inc. (FOG) to provide assistance to organic farmers in applying for reimbursement under the NOCCSP.

Policy

At the end of September, the Food and Drug Administration (FDA) issued revised proposed regulations aimed at ensuring a safe food supply under the Food Safety Modernization Act (FSMA).

FDA's original proposed regulations, issued in 2013, included several highly problematic requirements that would have put many sustainable and organic farmers out of business, dampened the growth of local food systems and innovative supply chains, and undermined efforts to conserve critical natural resources.

FDA is inviting a new round of public comments to respond to its revised language on several key provisions with significant implications for farmers and food businesses.

Stay tuned for more details on this proposal and how you can file comments!

Trending in Organics

News you can use

[San Francisco property owners to get tax break from creating urban farms](#)

San Francisco Chronicle

[Migrant farmworkers find paths out of poverty through incubator farms](#)

Yes!

[The difference organic seeds can make](#)

Huffington Post

[Factory farm workers found to carry high levels of antibiotic-resistant bacteria](#)

Takepart

[Read more about how you can apply for cost share!](#)

Quality Certification Services

The latest news in organic certification

[Connecting farmers and producers to USDA resources](#)

The USDA has initiated a number of new and expanded efforts to connect organic farmers and businesses with the resources they need to ensure growth of the organic sector domestically and abroad.

[Florida aquaponic facility first in world to obtain dual GLOBALG.A.P. certification](#)



Selovita, LLC, a Fort Myers-based urban aquaponic farm and research facility, made an international mark as the first of its kind in the world to obtain the GLOBALG.A.P. Integrated Farm Assurance certification for its vegetable and tilapia production.

[Organic Trade Association feedback on organic production inputs](#)

Over the course of the next two years, the National Organic Standards Board (NOSB) will review the large majority of crop, livestock, and handling inputs currently allowed for use by certified organic operations.

[Organic Seed Alliance distributes national survey](#)

Organic Seed Alliance has distributed the 2014 [organic producer seed survey](#).

This national survey is conducted every five years to monitor organic seed availability and use, challenges in sourcing organic seed, and organic plant breeding needs, among other topics. The data collected will inform the organic community's understanding of the barriers and opportunities in building the availability, quality, and integrity of organic seed.

Hungry for Justice: Spotlight on the South



Campaign continues through International

Food Workers Week in November

Florida Organic Growers, the Agricultural Justice Project and Little Bean Productions have launched the online premiere of *Hungry for Justice – Spotlight on the South*, a food justice documentary.

Hungry for Justice tells the story of a local Florida farm, The Family Garden, and their commitment to focus on social justice issues for their workers by seeking the Food Justice Certification (FJC) and market label.

The goal of the campaign is to energize the growing domestic fair trade movement at a time when the very first domestic fair trade farms and businesses are launching Food Justice Certified products into the marketplace across the nation.

We need you to spread the word and take action! For more information on the film, scheduled screenings and to host a screening, **please visit the film's website!**

To follow the film campaign, please visit the **Hungry for Justice Facebook page.**

Please visit our website at www.foginfo.org.

Ads

Are you interested in advertising your business or cause in *The Organic Beet*? Contact education@foginfo.org for more information on how you can promote your business to the organics community!