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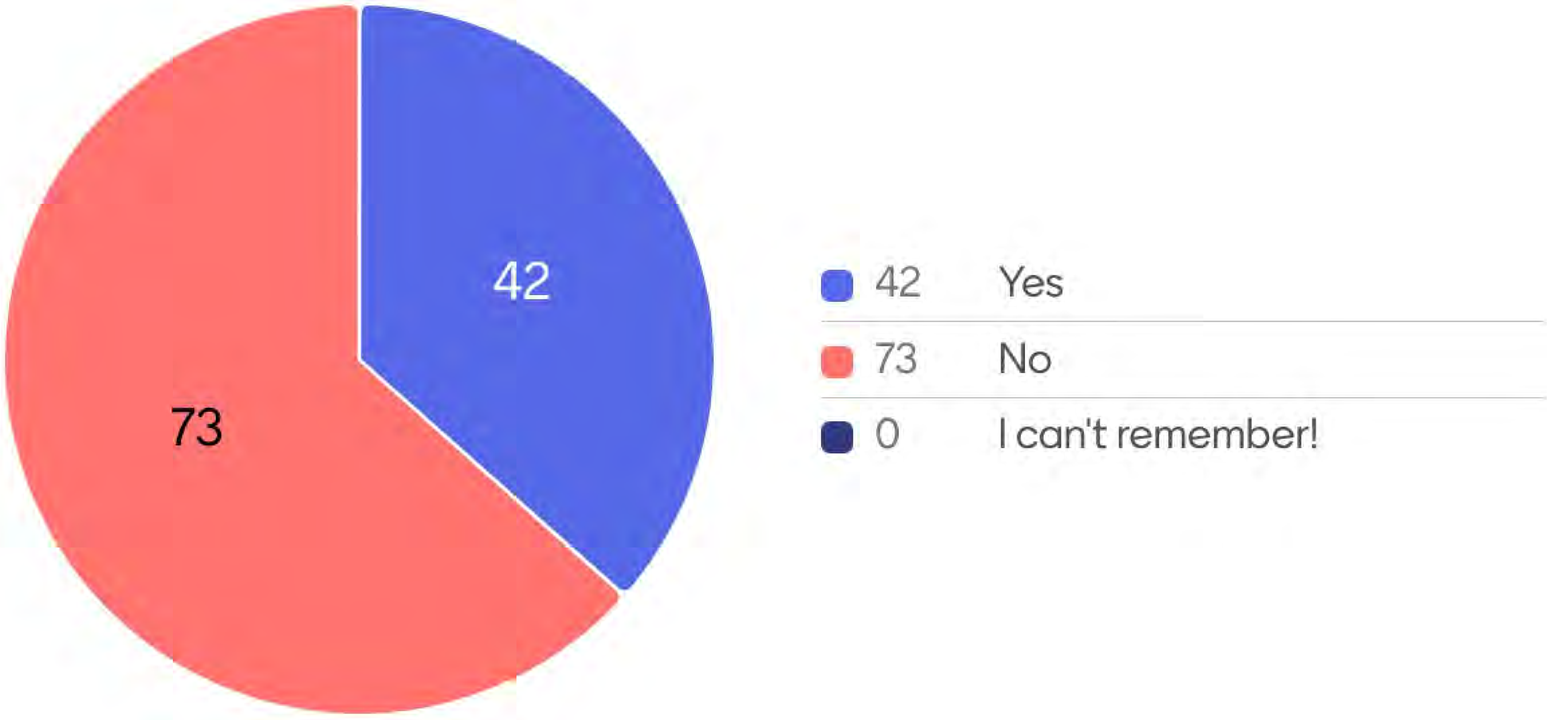
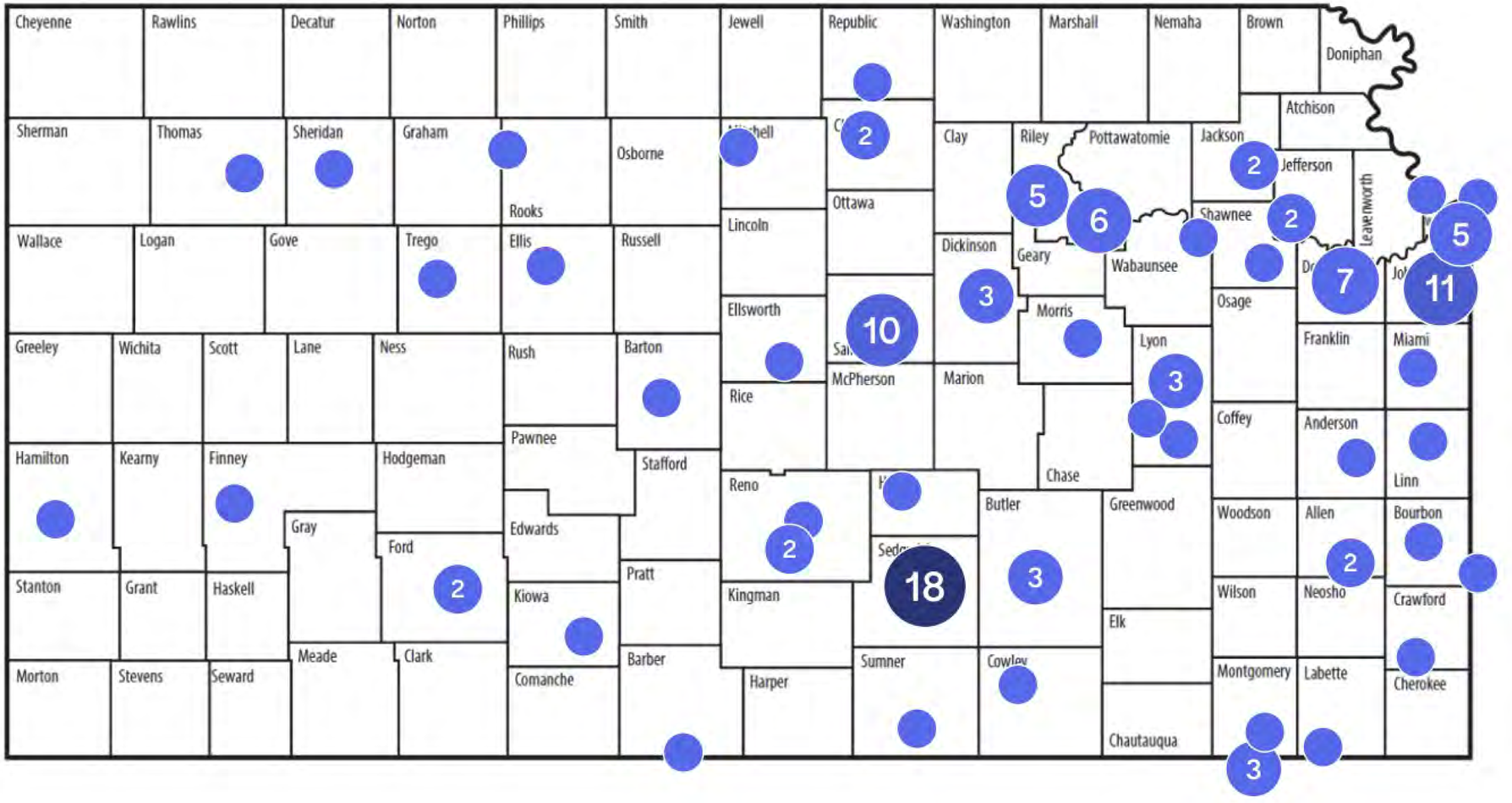
Did you attend the 2024 Kansas Local Food Summit?



Where in Kansas are you from?



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What Do We Want for the Future?

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- Local, fresh, nutritious foods are available and accessible to all community members through a wide range of market outlets.
- Profitable, diversified farms meeting the demand for a wide range fresh, healthy foods.
- Effective, collaborative networks and systems.

Kansas Local Food Community Roundtable Findings:
https://bookstore.ksre.ksu.edu/item/kansas-local-food-community-roundtable-findings-full-report_RPT114

2

Why are you here?

Why are you here today? What motivates you?

16 115

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Growing Businesses, Growing Food

1

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Growing Growers

Bi-State Expansion

- hired expansion coordinators in Kansas and Missouri
- added 8 host farms in KS; 3 in MO
- 6 apprentices in expansion region
- 8 apprentices in KC region

- Growing Growers is a collaborative program where apprentices engage in hands-on farm work at a host farm, receive 12-month access to an extensive online course, and attend a series of workshops and farm tours.

- 21% of graduates have started their own farming operations
- 66% of graduates continued to work or volunteer at a farm

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USDA REGIONAL FOOD BUSINESS CENTERS HEARTLAND

Technical Assistance (TA) & Business Builder Grants

- From January 1, 2024 to July 22, 2025 the Kansas team has responded to a total of 278 technical assistance calls
- Client demographics = 55% urban and 45% rural.
  - 33% of KS population is rural

- Greatest number of grant applicants = 121 applications, for a total of $4,964,802.75 requested.
- 25 awardees will receive a total of $1,044,267.

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Kansas Farm to Plate
KANSAS STATE DEPARTMENT OF EDUCATION

Local Foods for Schools Program

$1.7 million funded in Kansas

- 243 Kansas Producers sold product to local schools
- 216 schools purchased local food products for meals

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*Photo credit: Dora Tramme.

Winfield Correctional Facility

Produce from the WCF garden is delivered to the community food pantry, local churches providing community meals, the Food is Medicine pilot project, and other community partners

“This is how local food systems work – neighbors feeding neighbors, fresh food reaching more tables, and community partnerships helping Cowley County grow stronger and healthier.”

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Food Processing and Value-Added Foods

2

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USDA-AMS Local Meat Capacity Grant

$1.4 million in grant awards went to Kansas Processors

- Holton Meat Processing, Holton
- Krehbiels Specialty Meats, Inc., McPherson
- Allen Meat Processing, Allen
- Meade Locker & Processing LLC, Meade
- Moeders Meats, WaKeeney
- Good Natured Family Farms, Bronson
- Simon Meat Locker LLC, Olsburg

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In the past year, the Kansas Value Added Foods Lab has provided 437 tests to 83 different companies.

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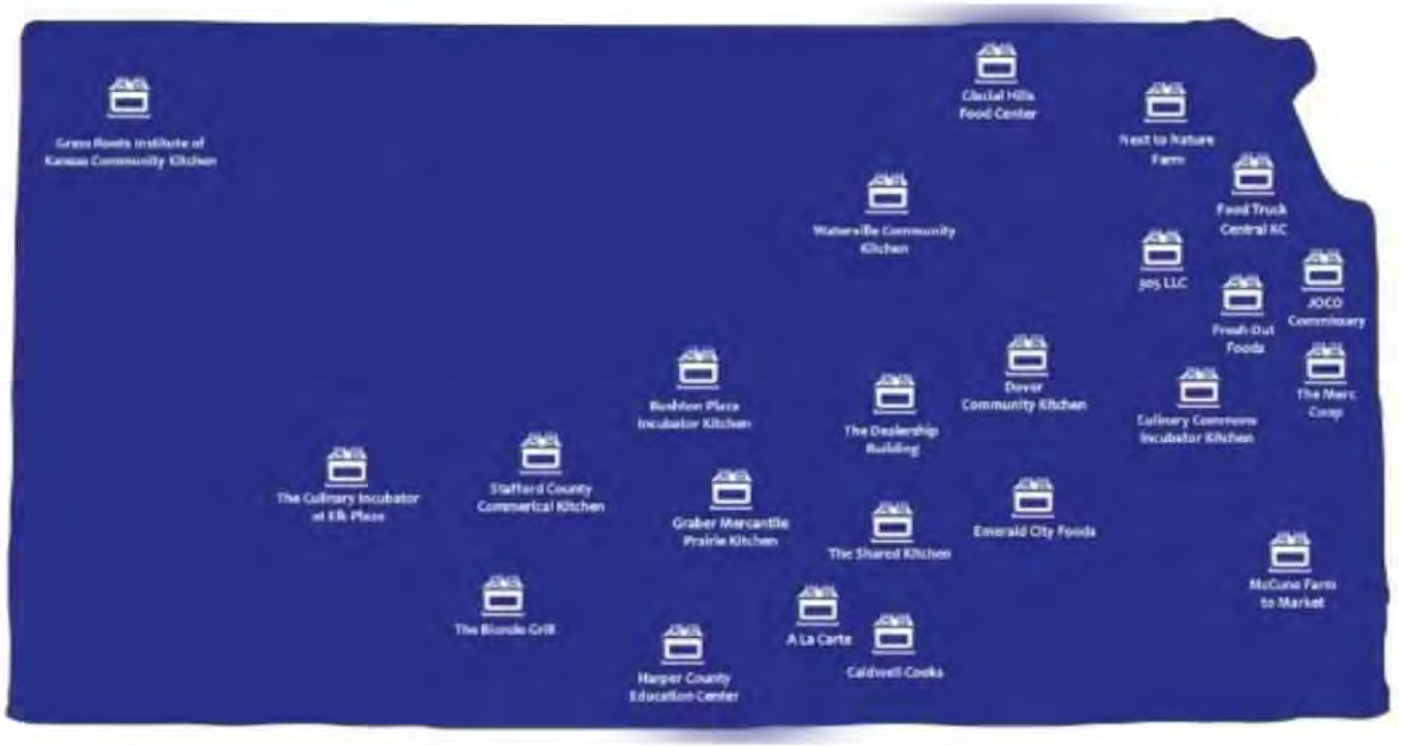
Kansas Department of Agriculture

Incubator Kitchen Resource Guide

- Currently lists 17 incubator kitchens available in Kansas.



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Grass Roots Institute of Kansas Community Kitchen

- Based in rural Northwest Kansas
- Received funding for the kitchen through the USDA Resilient Food System Infrastructure Grant.
- New community gathering space
- Hosted an open house
- Strengthened existing and formed new connections in the food system around Northwest Kansas with 235 contacts made and 12 partners/collaborators engaged during the project.

3

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Border Queen Harvest Hub

- In partnership with K-State 105, and Sumner County Economic Development, the Border Queen Harvest Hub successfully obtained funding to build out a commercial kitchen.

- This will allow producers in the area to have 24/7 access to valuable kitchen space to expand their businesses. The space will also allow BQHH to offer educational workshops.

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Infrastructure & Systems for Moving Food

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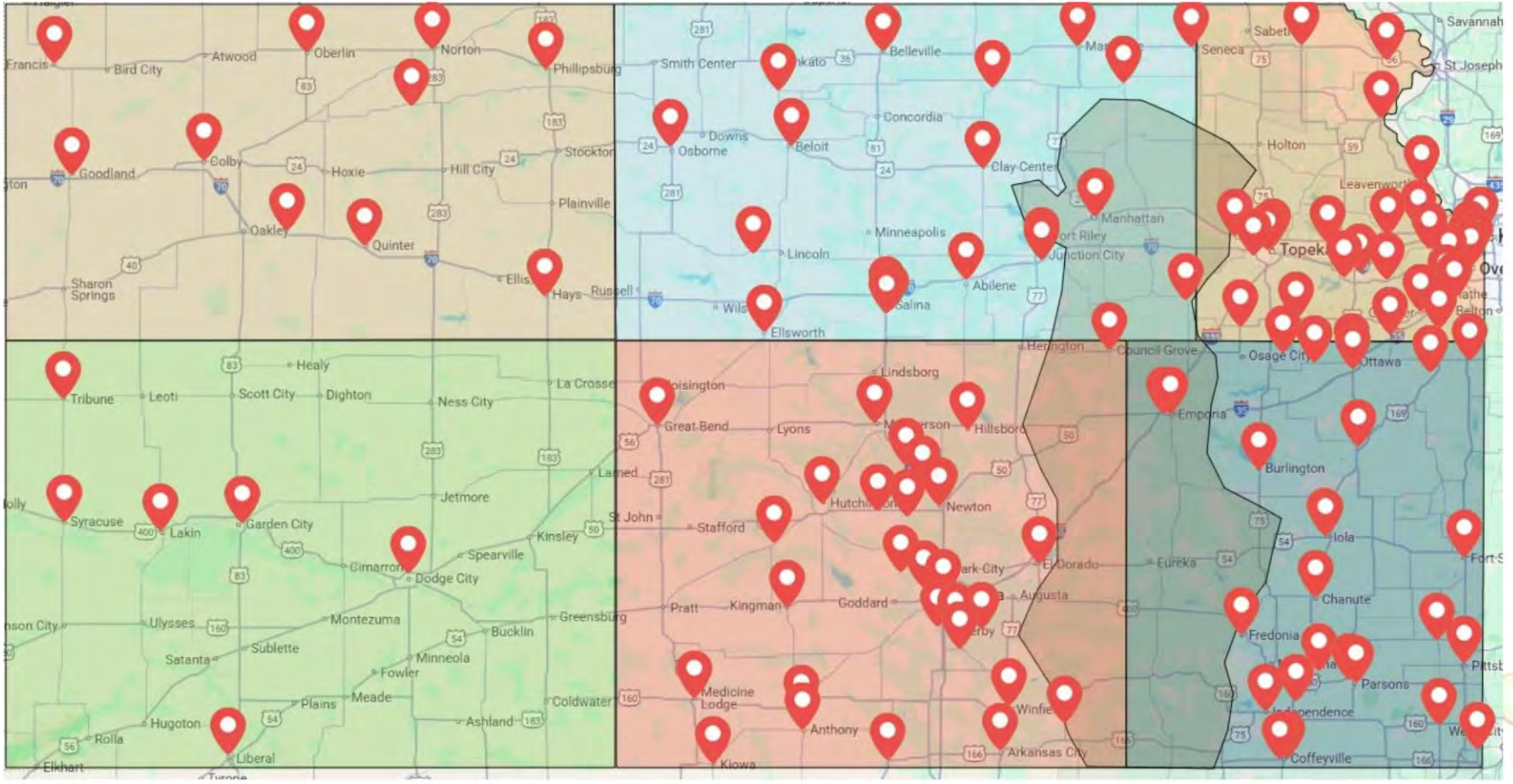
119 Registered Farmers Markets



Food Policy Council

JOHNSON COUNTY KANSAS

How The Retail Environment of Farmers Markets Impacts Customer Experiences

July 2025

- Goal: Evaluate the retail environment quality and impacts on customer satisfaction and experiences.

Higher satisfaction with the retail environment and product/vendor lead to **longer dwell time** and higher likelihood of **fruit and vegetable purchasing.**

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Cultivate KC 2024 Local Food Fellow

CULTIVATE KC | K-State Research and Extension

With a goal to provide a metro-wide price report, this project involved visiting 19 farmers markets across the KC region to gather weekly prices of local produce and meat.

These price reports serve as a resource for farmers to use as they price their goods.

Kansas City Summer Farmer's Market Price Report: Summer 2024

Cumulative Report of Markets, June 5th through June 16th

Item of produce	Unit of Sale	Low Price	High Price	Average Price	Markets with Item	Number of Vendors
Arugula	1/2 pound	$4.00	$5.00	$4.73	5	10
Asparagus	Bunch	$3.00	$5.00	$4.10	10	12
Beef, ground	Pound	$5.00	$9.00	$7.32	5	7
Beef, ribeye	Pound	$17.00	$35.00	$22.97	6	8
Beef, shoulder roast	Pound	$7.00	$10.50	$8.42	5	7
Beef, strip steak	Pound	$12.00	$34.00	$19.58	6	7
Beets	Bunch	$2.00	$6.00	$3.34	17	46
Blackberries	Pint	$3.00	$7.00	$4.86	7	8
Blueberries	Pint	$3.00	$6.00	$5.00	6	8
Bok Choi	Bunch	$2.00	$4.00	$2.81	8	11
Broccoli	Head	$2.00	$6.00	$3.50	11	20
Cabbage	Head	$0.75	$5.00	$3.15	11	21
Carrots	Bunch	$3.00	$5.00	$3.49	9	20
Cauliflower	Head	$2.00	$7.00	$4.00	8	12
Celery	Bunch	$4.00	$4.00	$4.00	1	1
Chard	Bunch	$2.00	$6.00	$2.91	10	19
Cherries	Pound	$2.00	$6.00	$4.67	3	4
Collard	Bunch	$2.00	$4.00	$3.13	10	15
Corn	Ear	$1.00	$1.00	$1.00	1	1

6

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Increasing Food Access

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USDA-AMS Local Food Purchasing Assistance Program

KDA subawarded funds to the state's three major food banks to purchase and distribute locally grown and processed foods.

- Over the course of three years, the food banks purchased $4,712,117.53 worth of local produce, meat, honey, and cheese from 26 farmers and ranchers.
  - $3,653,113.03 (77.53%) was spent on fruits and vegetables
  - $810,439.00 (17.2%) was spent on ground beef and sausage
  - $246,615.50 (5.23%) was spent on honey
  - $1,950.00 (0.04%) was spent on cheese

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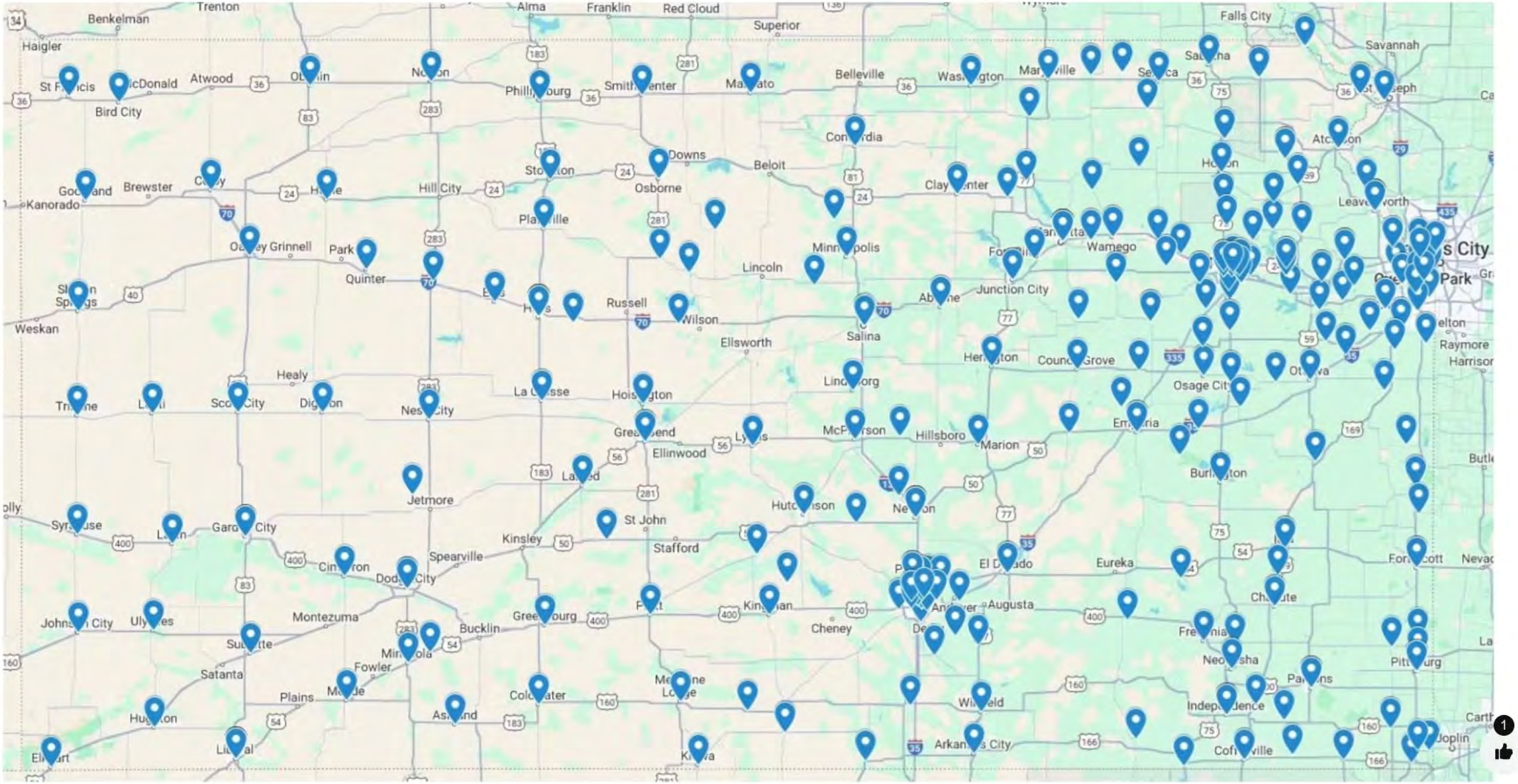
LFPA Distribution Map



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DOUBLE UP FOOD BUCKS™

- In Kansas, between October 2020-May 2025:
  - 255 Direct Market Farmers sold $417,150 of nutrition incentives for local, fresh produce with Double Up Food Bucks equaling an economic impact of $667,440. ($1.60 per $1 in nutrition incentives.)
  - $541,543 of SNAP sales were made with Direct Market Farmers, generating $812,315 in economic impact. (150% rate)
- Farmers report increasing their customer base, connecting with families, increasing their income, and selling more perishable items.
- SNAP customers report learning about and trying new produce.

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Liberal Farmers Market Food Fellow

Success Story from Debra Huddleston, Market Manager:

"Laura was a lifesaver for our market! Because of the fellow and what we were able to offer at the market, we **doubled our SNAP participation** from last year, **formed a lot of new partnerships**, acquired a lot of **new vendors** (therefore increasing our customer participation), and formed a **better relationship** with the Spanish-speaking community by having translation services available to vendors and customers alike!

The vendors made it a point to tell me how valuable it was to them to have someone who spoke impeccable Spanish and could communicate with Spanish-speaking people from countries other than Mexico. We had an average of 30 vendors per market this year, and we were both struggling to keep up!"

1

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Kensington Local Food Fellow

Project Summary:

The fellow was able to implement the **second chance breakfast program** at Thunder Ridge High School, providing students with an extended opportunity to access breakfast. They also worked to increase the number of items procured through the **local grocer** and began the planning steps for a program to **accept local beef donations for the school food service program**.

Success Story

“The implementation of second chance breakfast more than doubled the amount of students participating in school breakfast. Before the implementation of second chance breakfast, an average of 12 students participated. Now, **an average of 29 of the 64 students eat school breakfast.”**

1

K-STATE Research and Extension Johnson County

JOHNSON COUNTY KANSAS

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Community Garden Access Map

Local Food Fellowshi...
Andie Kate White

Food Pantries Distributing Local Produce

- Antioch Church Food Pantry
- Catholic Charities of NE Kansas - Overland P...
- Center of Grace Food Pantry
- De Soto Food Pantry

... 24 more

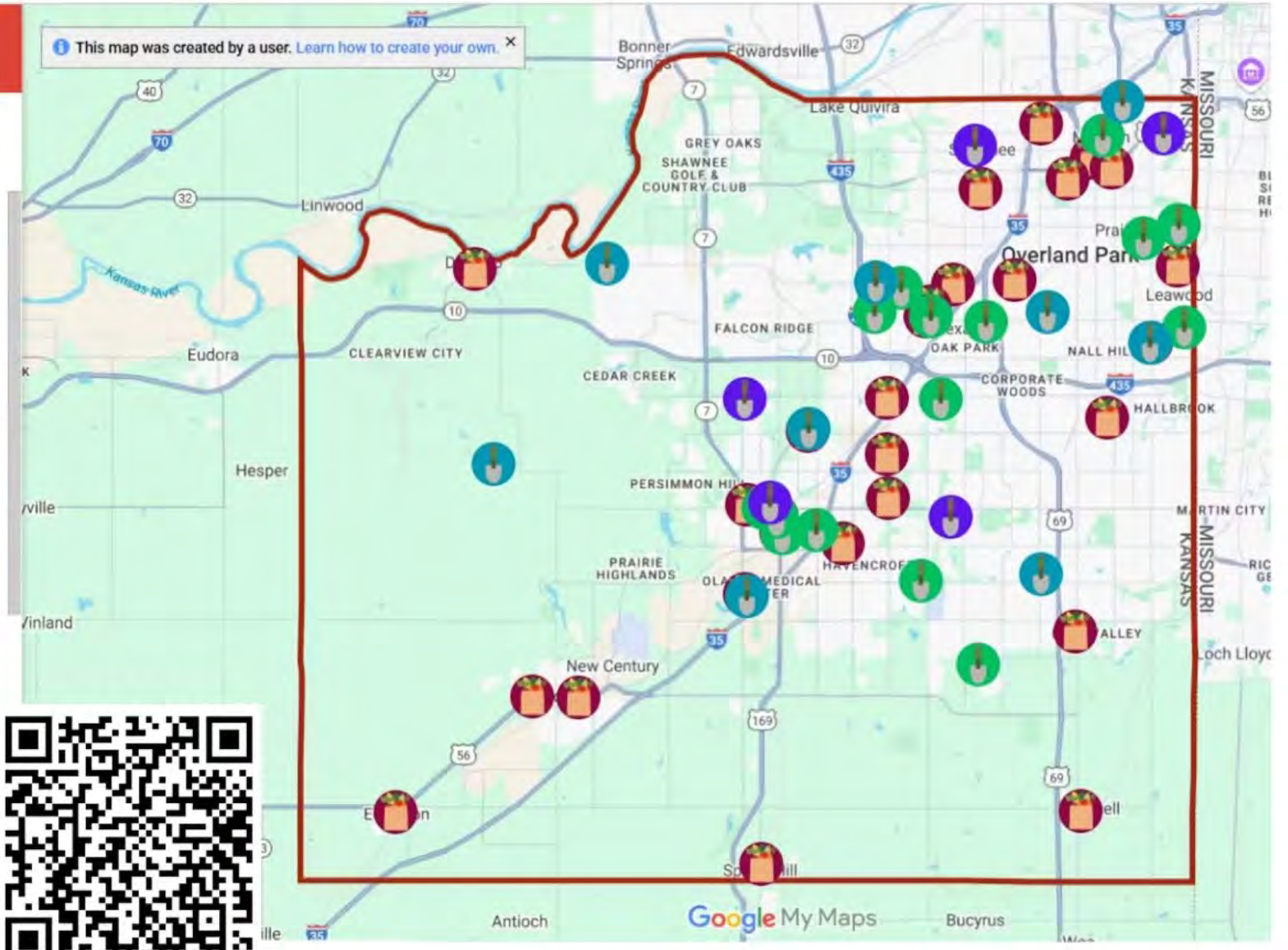
Community Garden Rentals

- Arthur & Betty Verhaeghe Park Community ...
- Center of Grace Community Garden
- City of Leawood Community Garden
- City of Lenexa Community Garden - Electric ...

... 11 more

Donation Community Gardens

- Community Covenant Church Community G...
- The Giving Garden
- Holy Cross Stewardship Garden



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Impacting Consumption through Education, Connection

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Kansas Farm to Plate
KANSAS STATE DEPARTMENT OF EDUCATION

2023 Farm to School Census

- 56.9% of school food authorities (SFAs) serve local food
  - 36% serve local milk weekly
  - 12-15% serve other local foods weekly
- 53.4% of SFAs provide experiential learning about food, nutrition, cooking, or agriculture.
- 13.9% of SFAs report having edible school gardens.
- 51.8% of SFAs have been participating in Farm to School for less than 3 years.

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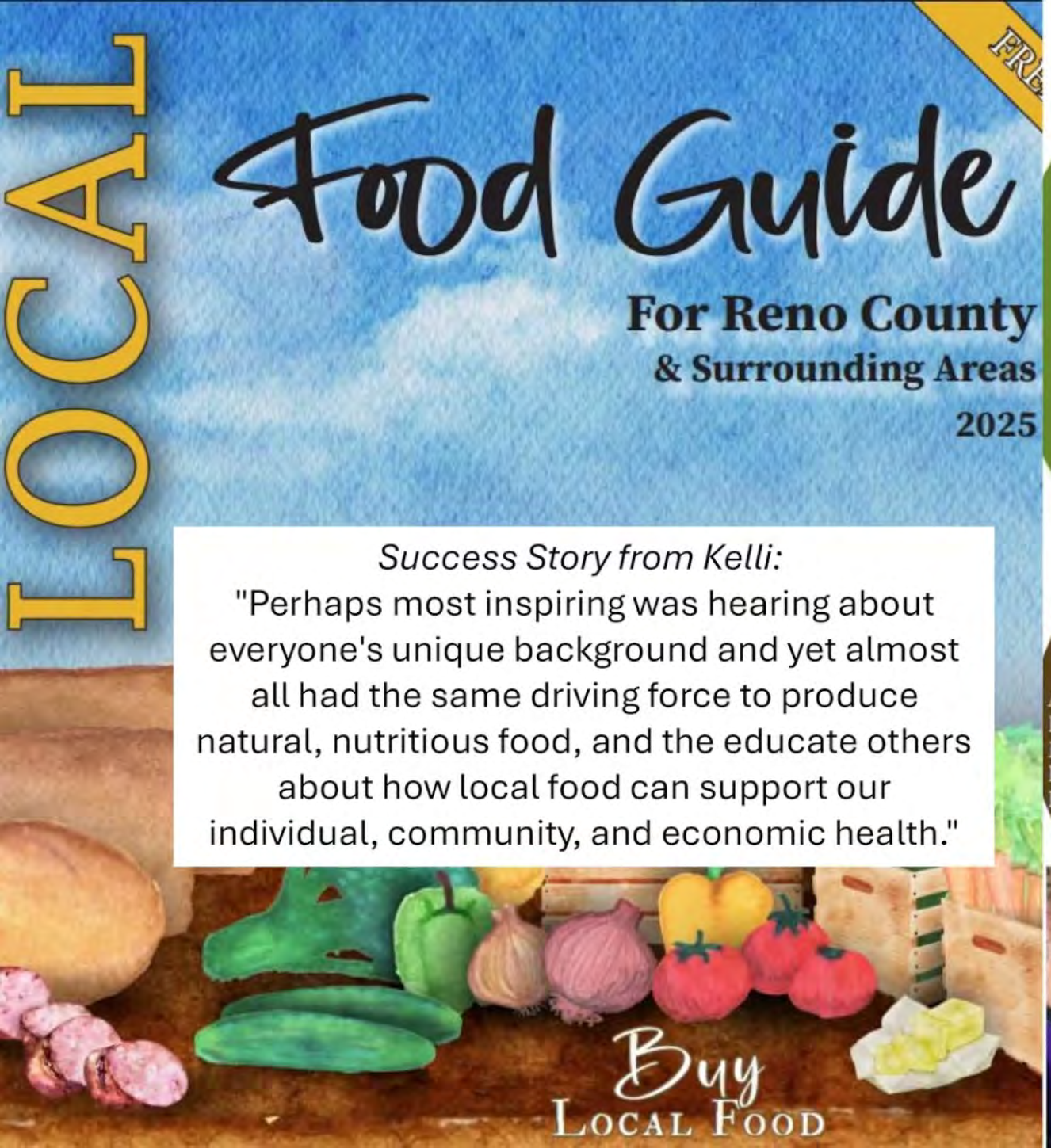
LOCAL
Food Guide
For Reno County
& Surrounding Areas
2025
Success Story from Kelli:
"Perhaps most inspiring was hearing about everyone's unique background and yet almost all had the same driving force to produce natural, nutritious food, and the educate others about how local food can support our individual, community, and economic health."
Buy
Local Food

Quick Guide to Local Food
Produce
Corn Family Farms-(620) 960-1416*
Don's Produce Patch-(620) 728-1678*
Gaeddert Farms-(620)931-7667*
Hare's Produce-(620)669-7796*
J&J Corn Farms-(620)504-8236*
Miller's Produce-(620)662-4303*
Moore's Farm-(620)200-5522*
Polk's Farm Market-(620)543-6628*
Rabbit Patch*
RR Leis Farms-(316)833-6478*
SchoeVille Farm-(620)899-9220*
Spare's Produce-(620)282-4162*
Teck Farms-(620)200-6997
Tin Bucket Farms-(620)755-2084
Honey
Bone Springs Farm-(620)860-9664
GG's Honey Beez-(620)960-9578*
Meat & Dairy
Basinger's Beef-(620)532-1581
Blazefork Farm Fresh Lamb-(620)755-
Borntrager Dairy-(620)615-2259
Crag Farms-(620)875-2411
JBH Meats-(620)200-8319
Phil's Farm & Butchery-(620)960-267
Sasnak Farm-(620)960-1331
Zao Life Farms-(620)755-3194
Baked Goods
Alley Baked Goods-(208)344-0107*
Baked by Anna-(620)200-8319
Miller's Homestyle Meals-(620)662-4224*
Rose's Pastries-(620)474-6869
RR Leis Farms-(316)772-8607*
*These producers can be found at the Reno County Farmers Market. -Most producers can be found on Facebook

BE
GRATEFUL

Tomatoes
Candy

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Market of Farms

- 6 Market of Farms events have been held across the state.
  - Most recently, in Douglas County in March 2025:
    - More than 600 shoppers
    - 2 vendors sold out of products
    - Jeff Jones, with Jones Premium Beef gained more than 100 customers in one day.

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Hays Farm to Plate Camp

- 75% of campers had a first experience on the farm at summer camp.
- The average knowledge of local food sources increased by approximately 90% among campers.
- Campers' agricultural vocabulary increased by learning 50 new terms.
- Each camper could name at least 5 locally sourced agricultural products by the end of camp.
- Campers retained information and content better when learning in a hands-on environment.

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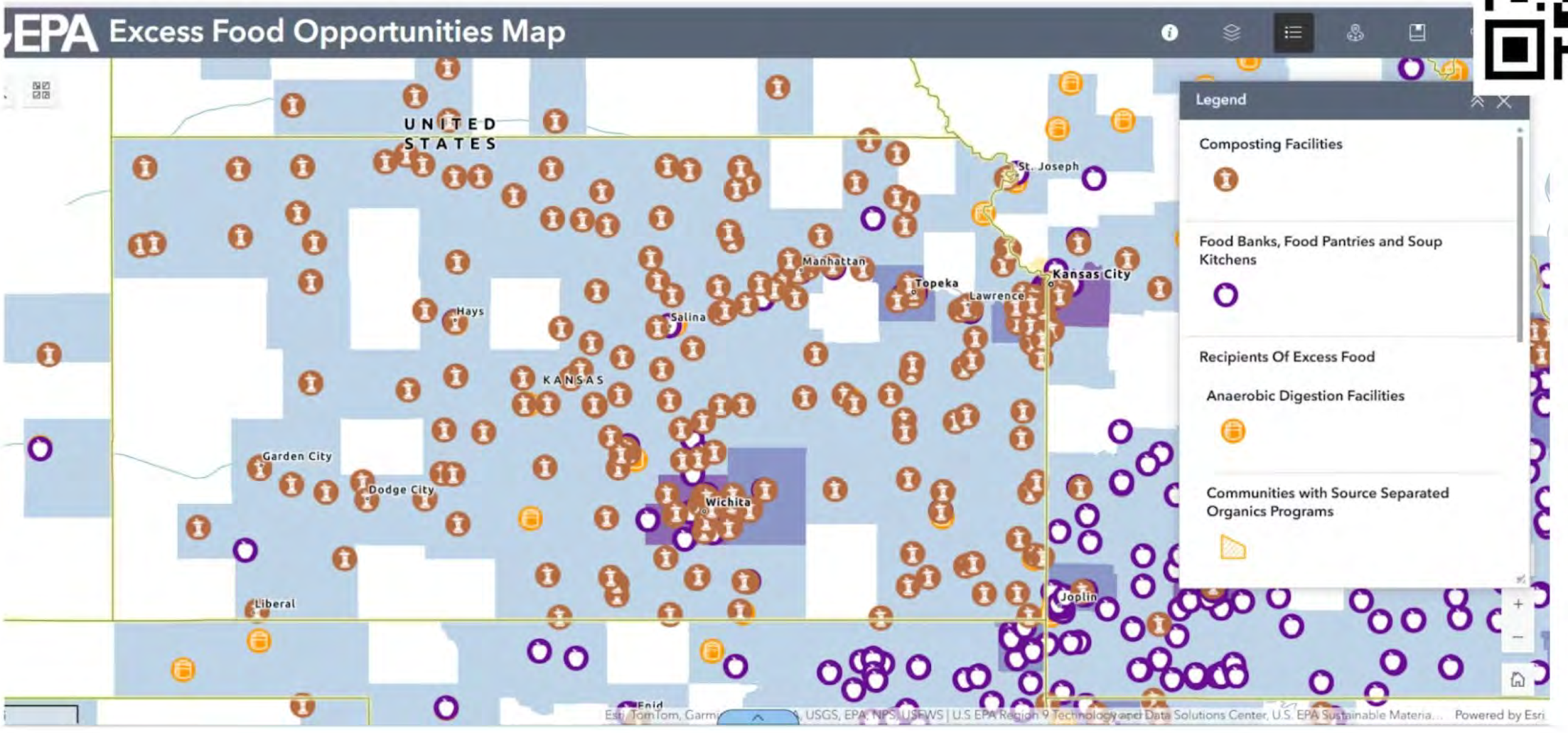
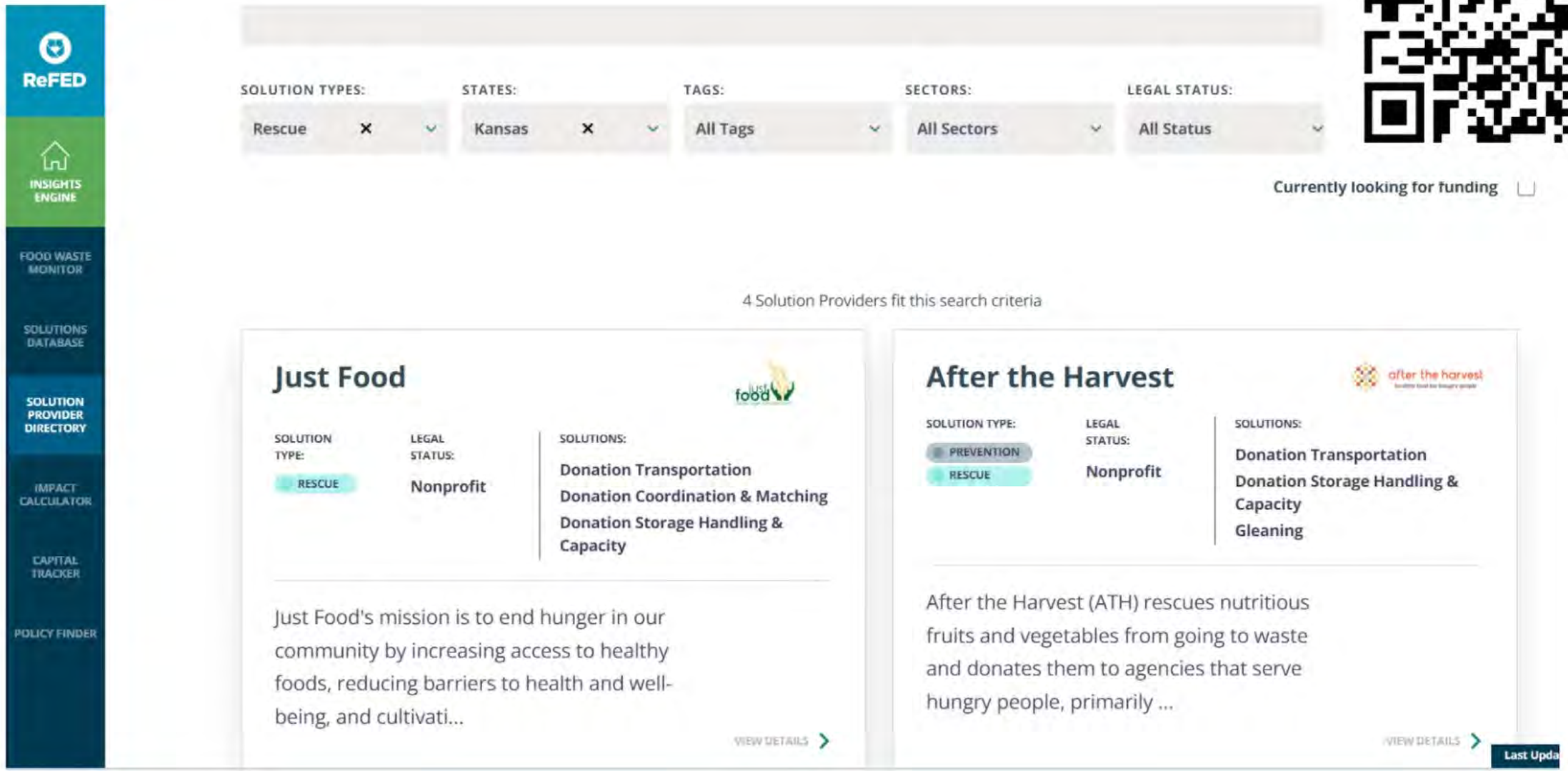
Increasing Food Recovery, Reducing Food Waste

EPA Excess Food Opportunities Map



ReFED Food Waste Solutions Provider Directory



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Flint Hills Food Recovery Local Food Fellow

- FHFR focuses on recovering safe, nutritious food that would otherwise be wasted and redistributing it to local food pantries and shelters, having successfully recovered over 45,000 pounds of food in two years.
- https://www.k-state.edu/health-promoting-university/priorities/flinthills-food-recovery.html

Project Summary: Developing a strategic plan to integrate the Flint Hills Food Recovery (FHFR) program into Kansas State University's broader efforts. Adelaide met with key university administration and external stakeholders and created a guidebook to help other universities implement effective food recovery strategies.

2

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What are you going to take home with you from these stories?

That there are lots of great things happening!

MAPS!

Progress is happening in Kansas and we need to keep momentum going

New ideas for reducing food insecurity

So much is going on in Kansas - how can we be less siloed and more connected?

Importance of LFPA funding

want to learn more about shared commercial kitchens

Rural has the same or bigger need as urban areas.

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What are you going to take home with you from these stories?

I see the need for a food rescue program in Reno County.

How can we connect across the state to make these projects more expensive or duplicate them across the state?

I have a few ideas about how to activate the community in how we can build a good ecosystem around food and taking care of our people!

Food repurposing

Innovative initiatives taking place

Hays farm to plate camp

I want to lean more about the farmers markets and rural initiatives as well as food waste.

There are so many opportunities to make a difference in the local food system. Everyone can have an impact in one way or another. You just have to get involved!

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What are you going to take home with you from these stories?

Too much need for so much waste

Joy that so many great things are happening in our state but full of hope that there are so many opportunities for MORE.

Get these impacts to stakeholders!

Farm to Plate Camp sounds exciting!

Feeling inspired by how much great local foods work is happening throughout the state!

Hope, inspiration, resources, and ideas! Also, really great impact data to support much-needed advocacy work!!

Community members are coming together and taking action

Many great initiatives, and many opportunities for change

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What are you going to take home with you from these stories?

It's good to know that good things are happening even in uncertain times with funding.

So much data!!

The number of incubator kitchens is inspiring

There are so many things happening in Kansas. It's sparking my curiosity and the getting the wheels turning for how we can connect those things to our community.

It waa good to hear the successes from the food fellows. That project was money well spent. Thank you for coordinating it.

Finding more people and groups to connect with. We are all working in the same area of local economy and local food sourcing.

Educational programs

Johnson County's data about farmers markets

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What are you going to take home with you from these stories?

The demand for local food is high

How local food supports locale economies

I'd like to bring gardening to our local corrections facility and take it further by connecting participants with local farms

Community Garden Maps, Incubator kitchens and prison garden networking.

Opportunities to get local food into schools

Create more maps

Very encouraging! It emboldened our team to dream big and try new endeavors through our food pantry to serve our clients more effectively.

new resources to add into my directory. there is so much happening! i'm inspired to keep connecting people through my project

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What are you going to take home with you from these stories?

Promoting local food

Second chance breakfast

Knowing these initiatives are taking place gives me hope and excitement for the future and continued progress

Kansas has great initiatives taking place. With more collaboration we can do even more, together. We're building resilient food systems and chipping away at ending hunger.

We are stronger together

Didn't realize EPA was involved in local food waste activity.1

New solutions to expand local food access through language, education, and data.

Inspiring stories to share with the K-State Research and Extension audience

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What are you going to take home with you from these stories?

Learned about so many opportunities in Kansas.

A lot of opportunities to expand networking and education for food councils across the state

Most food activity is happening near main highways and cities

More incubator kitchens needed in our area (Reno County)

Good work is happening across KS no matter what size of community.

How can we keep funding programs, where we've lost government support for grants?

More excess food recovery.

Federal funds have accelerated the growth of our food system in recent years. How do we sustain these efforts without this support? What kind of new collaboration will it take? Role of philanthropy?

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What are you going to take home with you from these stories?

Utalizing local farmers and hubs to start the process of farm to plate in our school district.

Many opportunities to impact solutions to this issue

New ideas on food recovery

There are opportunities available if you have resources and networking can provide that additional information if you don't know where to look

Use some of the data for a current assessment project

Compiling statewide info across orgs in food system bites is good way to demo activity and impact

I want to get more involved with composting and creating opportunities for farmers markets in our area.

We have to get more funding out to farm businesses.

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What are you going to take home with you from these stories?

Knowledge! And a place to start researching how to implement various programs in my community

What would we do without the Local Foods Team at KState?!

Great projects going on especially food repurposing

Local food and products provision to schools

Opportunities that can help us shape our kitchen as a community resource

A place for food waste

What are the opportunities to persuade compost sites to take food waste and how can we make it easy for residents to use?

So many big wins. How will federal funding cuts affect future stats? 😟

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What are you going to take home with you from these stories?

What we can do to educate youth and county residents about where their food comes from.

Thanks for highlighting small communities and holding the training in Salina. Great to see trainings that hold events in different parts of the state.

Ideas and relationships to enhance food access initiatives and promote local food in sustainable ways for Wichita

local food and small farmers are here and and need to be loud and proud to remain relevant

Food fellows great idea.

Work with school food service to encourage/enhance/grow farm to plate participation

Good things are happening all across Kansas, but there is so much more work to be done. We need a dedicated local food economist and a local food plan for the state.

Big beautiful bill cuts to Snap Ed

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What are you going to take home with you from these stories?

Ask local farmers market manager about registering with FTLOK. Bring Cultivate KC's price report to next farmers market vendor meeting. Research Hays Farm to Plate Camp

Creative ideas about engaging families who come to our food pantry to access, choose and cook healthier foods.

LFPA funding is a backbone of much of this work

Farm camp. Shop kansas farms. Cultivate ks price report. Johnson county farmers market research study. Maps.

Addressing food waste and diverting excess food to those in need should be a higher priority in Kansas and across the US.

Where I can get rid of waste to better the environment

Higher satisfaction with retail environment and product/vendor lead to longer dwell time and higher produce purchasing at farmers markets

We need some of these resources and stories in Missouri. ;)

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What are you going to take home with you from these stories?

Education is needed if a rural city like Hays has children who are unfamiliar with farms and agriculture.

I want to keep an open mind before I jump onto one idea/organization. I value collaboration and want to be intentional as I move.

I like the farm camp idea to increase knowlede

There are a lot of great things happening in Kansas and it is important to keep it moving forward!! I love having ideas that I can take back to my own community.

Inspiration and hope! We can build sustainable local food systems without relying on federal grants - we just have to rely on each other.

There is an opportunity for more mid tier specialty food (esp fruit and veggies) processing and storage, and their year round sales to restaurants, groceries, prisons, and schools.

Banding people together to help solve problems

Creativity and outside the box thinking

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What are you going to take home with you from these stories?

This was an excellent overview of the local food resouces of Kansas.

Amaze to see how much our local food impacted our community.

Great collabs between producers and their local environments in need.

There is so much going on across the state. How can we learn more about others trials and successes to help others as we may be working on the same things. Thank you for this summit.

Map for farm to plate in schools

Be self sufficient and don't waste take care of other people and don't use EBT

Use google maps to pin blessing boxes and Gardening for the Greater Good locations

It is so inspiring to know that so many people are making positive changes in their communities.

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What are you going to take home with you from these stories?

Grants and programs supported by KDA for communities.

All examples were relatively recent. Was there any local food activity in Kansas prior to three or four years ago?

Organizations, universities, and other sectors are leading the nation when it comes to accessibility, sustainability, and equity for rural communities

Farmers markets, hydro garden, food waste and being self sufficient

SW KS is in need of more incubator kitchens.

Inspiration! The inspiration to keep moving forward... The inspiration to network with others... The inspiration to empower others... There is so much opportunity and together Kansans can make a difference

So much is being done across KS to support local food in our communities

Can we get a copy of your slide presentation? I would love to see the maps close up and connect with others

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What are you going to take home with you from these stories?

How can this be applied to urban settings in other states?

SNAP and DUFB are essential programs.

Is there data about use isn't f commercial kitchens?

Farm to plate

How can we calculate the food waste in our community that we are already doing?

Fantastic proram! I would love that see more about home gardeners in the living calm of system.

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8

What are YOU going to add to our picture of local food in Kansas?

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4