

What inspires you about the Eastern UP food system?

Intereste of younger generations in growing their own food.

UP Pride

Entreprenurial spirit.

Open pasture.

The hardwork and passion towards achieveing food sovereignty in the region.

Lots of good people looking to promote what we do and what we need.

Knowing your farmer.

The number of hobby farms who want to grow more for their families and communities.

Eager customers who are very plesant to work with.

Fresh homegrown, food.

Great clean, green & real food.

This is the only place I've been where good food feels like a priority.

That we have an opportunity as a farm to sell throught the UP Food Exchange.

The people doing it in adverse conditions.

All the different wildlife and varieties of produce - expecially in this weather/climate.

Partnerships that happen to create Ag/Food Learning opportunities for youth.

All the great people!

Opportunity for growth in the market.

Connections and like minded peopole. Family to family connections.

Alex Palzewicz (2)

I think the UPFE is the next frontier and possibly the future of the UP Economy or at lest one of it's legs. The is so much land and so little competition for growth.

That so many varieties of local foods can be purchased locally.

Being a part of local growers who enjoy producinbg healthy food options.

Local farmers growing organic and healthy foods for local institutions and families - keeping money in the area!

Most sustainable fisheries in the world.

What is one thing you wish more people knew about the local food system?

It's not in the grocery stores.

There are a lot of local producers.

How beneficial buying local can be.

There are more farms than initially thought.

How much you can access and buy it.

That it's for everyone, everywhere if you can travel.

EUP - What you could buy locally & where you could get it - this remains an opportunity.

Local is fresher, tastes better and chemical free.

All that schools are doing with students and food education.

Where to find a list of products and the farms locations as to where to purchase the products.

It's not boutique - local is for everyone.

Farms don't have time to advertise their products.

That farmers markets have little to no budget for marketing.

That if you eat food - you are a part of a food system.

It is east to source local once you build relationships.

Growing for more than 6-months in MI is very expensive (light/heat).

How much local food is available?

Everyone can grow their own food.

That more people knew real flavors - not the fake artificial flavors we've become accustomed to.

I would like to be able to sell to more markets without having to have/setup/sell/tear down at farmers markets. Work and time are profits.

People don't shop at farmers markets due to prices, and locations - a lot of markets are not in busy areas.

Looking for a centralized open market location with drop in drop off/pickup.

Where do you notice inequity in the local food system?

Food desserts - hard to find local in many communities.

Farm value - margins, profits, etc.

Cost to scale up.

Capital needed to start as a producers/farmer.

Getting more good food to all social economic groups.

Pricing.

Farming as a sustainable career.

Meat producers have to travel far for USDA facility.

Consumers have no idea where to find local in the EUP.

Smaller, outlier areas have a harder time getting local foods at a competitive price.

Lack of farm services.

Financially. Strapped communities, poor farmers who have to work another job to make ends meet, difficulty with regulations, which seem more strict than other regions. Low population means fewer buyers.

Cost of food/selection of fresh foods at grocery stores, particularly walkable from the Soo.

Hard to make a living growing produce, so day jobs can get in the way of getting items to market.

How do we support new growers so they can start and stay in business?

What difficulties are there in the local food system?

Weather.

Cost of producing food.

Supply and demand consistency of options.

USDA regulations.

People only want to buy local/spend those costs when there's a lettuce scare.

Sysco is claiming to be local despite contracting out to farms in FL, GA, VA, etc.

Demand of local products.

Getting supply and demand closer together.

Critical mass.

Supply and demand + cost vs. profit.

The climate not allowing restaurants to purchase year round.

Access to local food - who are all the local producers and where can I get their stuff?

Educating the producers in how to sell their stuff, pricing, wholesale, etc.

Need a USDA processing plant.

Geographic inequity - possibilities available in some areas but not others.

Logistics + Product Availability

Logistics + Growing Season length.

Distance.

Local market facilities.

Bay Mills new market is great!!

What is the most important project that could be done in the next 5 years to support the local food system?

Stop the Ferrochrome Plant from being placed in the Soo, ON.

Facility for farmers could go and exchange with purchasers.

USDA Processing Facility (5)

Trips to local farms for young students.

Support and education for more farms to sell locally and regionally.

Sustainable local agriculture.

Getting UP Products sold here in the UP and also downstate. Need to build a bigger, stronger and sustainable market for UP products.

A better outlet for farm markets - more importantly more consistent markets for both producers and consumers.

Establish distribution for the region.

Find allies throughout the state.

Make everything approachable for people who don't know about the good food movement. Education is key.