

Local Food Promotion Program (LFPP) Final Performance Report

The final performance report summarizes the outcome of your LFPP award objectives. As stated in the LFPP Terms and Conditions, you will not be eligible for future LFPP or Farmers Market Promotion Program grant funding unless all close-out procedures are completed, including satisfactory submission of this final performance report.

This final report will be made available to the public once it is approved by LFPP staff. Write the report in a way that promotes your project's accomplishments, as this document will serve as not only a learning tool, but a promotional tool to support local and regional food programs. Particularly, recipients are expected to provide both qualitative and quantitative results to convey the activities and accomplishments of the work.

The report is limited to 10 pages and is due **within 90 days** of the project's performance period end date, or sooner if the project is complete. Provide answers to each question, or answer "not applicable" where necessary. It is recommended that you email or fax your completed performance report to your assigned grant specialist to avoid delays:

LFPP Phone: 202-720-2731; Email: USDALFPPQuestions@ams.usda.gov; Fax: 202-720-0300

Should you need to mail your documents via hard copy, contact LFPP staff to obtain mailing instructions.

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| Report Date Range: <i>(e.g. September 30, 20XX-September 29, 20XX)</i> | September 30, 2014-September 29, 2016 |
| Authorized Representative Name: | Jifunza Wright M.D., M.P.H. |
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| Recipient Organization Name: | Black Oaks Center for Sustainable Renewable Living |
| Project Title as Stated on Grant Agreement: | George Washington Carver Agricultural Center |
| Grant Agreement Number: <i>(e.g. 14-LFPPX-XX-XXXX)</i> | 14-LFPPX-IL-0058 |
| Year Grant was Awarded: | 2014 |
| Project City/State: | Pembroke Township and South Shore, Chicago Illinois |
| Total Awarded Budget: | 100,000 |

LFPP staff may contact you to follow up for long-term success stories. Who may we contact?

Same Authorized Representative listed above (check if applicable).

Different individual: Name: _____; Email: _____; Phone: _____

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1. State the goals/objectives of your project as outlined in the grant narrative and/or approved by LFPP staff. If the goals/objectives from the narrative have changed from the grant narrative, please highlight those changes (e.g. “new objective”, “new contact”, “new consultant”, etc.). You may add additional goals/objectives if necessary. For each item below, qualitatively discuss the progress made and indicate the impact on the community, if any.

- i. Goal/Objective 1: **Established Lorenzo R. Smith Aggregation Services, Regional Food Hub, Pembroke Township, Illinois**

- a. Progress Made: BOC met with Pembroke School District board and superintendent in 2013 to present the idea of establishing one of the nation’s first school based regional food hubs in the district. The board voted and approved of the project. It was to be originally housed in a school that is no longer in use; the George Washington Carver School at the time the proposal was submitted. Upon receipt of the award, the George Washington Carver School had incurred significant water damage and was not functional. Repairs were cost and time prohibitive. BOC went back to the school board and the superintendent for options to implement the award. The board approved **The Lorenzo R. Smith Aggregation Services (LRSAS)** to wash, grade, sort, pack and repack fresh vegetables and fruits at the close of the cafeteria. The schools serves approx. 300 students, K-8 breakfast and lunch as well as salad bar, fresh fruit & vegetable snacks and dinner for those who participate in after school programs. 98% of the students are from families who are SNAP recipients. We have 2 board members who are liaisons for the project with quarterly reporting to both the board and the superintendent. A 3 compartment sink was installed along with 1 refrigerator and a freezer to store perishables for distribution in 12 to 24 hours. Packaging supplies and equipment allow us to supply healthy, gluten free whole grains to low income, low food access communities while keeping business going during the off season winter months. 9 school cafeteria staff and BOC apprentices were trained as Food Safety Managers by the Univ. of Ill. Ext. in Food Safety Management. Our managers identified Critical Control Points (CCP) in transitioning from school meals to aggregation services. The Illinois Farm Bureau provided training in grading and sorting. Regional foods from (3/10) projected farms in Michigan have been processed at LRSAS as well as local produce from (2/10) projected farms in Pembroke. We have processed weekly ½ truck load of produce during the 2016 growing season. We are preparing to receive and process up to a truck load of produce weekly from local farms as well as points east and south with new market demand in 2017. We are developing new accounts and collaborations: [Black Chicago Eats](#), (123) African American owned restaurants, (12) Corner stores in collaboration with CLOCC (Consortium to Lower Obesity in Chicago’s Children), (4) Senior Mobile Markets and Pop Up Markets in low food access areas in the south suburbs and distribution at (3) Cook County Health Centers. BOC is working with the school and PNC Bank to implement STEM integration of the food hub, job training and entrepreneurial pursuits for students and alumni of Pembroke’s K-8, Lorenzo R. Smith Sustainability and Technology Academy (LRSSTA)

- b. Impact on Community:

The establishment of the LRSAS Regional Food Hub has much cultural and historical significance in Pembroke/Hopkins Park, this historic black farming community that wants to restore its agricultural traditions. LRSAS has given grading & food safety protocol to the farm to school process where local farms sell produce to the school. Our senior farmers who want to focus only on production have more economic opportunities to sell their produce without having to leave their farms. It is slowly becoming an economic option for local producers i.e. we had a major flood in 2015 which wiped out many farms’ crops. Pembroke farms were still recuperating

during growing season of 2016. LRSAS has been grounding to the makeover of the school that historically has been the economic backbone of the community. This partnership is allowing the school to have resource options to support academic and extracurricular activities in a time of constraints. In addition, limited resource farms in Michigan have had greater access to Chicago markets through LRSAS. We are establishing fair trade relationships with black farmers in the south for fresh produce during the off seasons here in the north where we are aiming for year round fresh produce preparation for distribution.

ii. **New Goal/Objective 2: Established the Healthy Food Hub in the South Shore neighborhood in Chicago, Illinois**

a. Progress Made:

BOC has established a food hub in the food desert community of South Shore in Chicago. The focus here is on value added production: canning, dehydration, flash freezing and local food value added production. This location has a licensed shared commercial kitchen. BOC is providing incubator opportunities for food entrepreneurs. BOC's local food partners are supported with access to the merging of urban to rural and regional local ingredients, a commercial kitchen to process their products and a means to market and sale their products. This is allowing dollars to circulate; urban, suburban and rural in low income, low food access areas over 100 miles. In addition, the Healthy Food Hub in Chicago is a source for community grassroots networking of local food aggregation and distribution for multiple nearby gardens, community based businesses and organizations addressing low food access and food insecurity.

b. Impact on Community:

The BOC Healthy Food Hub is becoming a focal point for urban and suburban agricultural activities. It is a source for local foods to be sold at community based markets that have had limited access to local foods. For the first time, local foods in greater variety, higher quality and presentation occurred at multiple markets in the south suburbs and in Chicago from February to December 2016. This has enabled multiple low income, low food access communities to have greater access to local, nutrient dense, delicious produce while strengthening bonds urban, suburban and rural both culturally and economically. In addition, access to a licensed shared commercial kitchen has provided food entrepreneurs a much needed avenue to bolster their businesses. 4 entrepreneurs have taken on this opportunity with more lined up for 2017. Licensed commercial kitchens are very limited on the south side of Chicago and are in high demand. We are partnering with the South Side Community Federal Credit Union to provide technical assistance for our budding entrepreneurs and a donor has set aside money for micro-loans to support our incubates.

2. Quantify the overall impact of the project on the intended beneficiaries, if applicable, from the baseline date (the start of the award performance period, September 30, 20__). Include further explanation if necessary.
 - i. Number of direct jobs created: 5
 - ii. Number of jobs retained: 2
 - iii. Number of indirect jobs created: 3
 - iv. Number of markets expanded: 4
 - v. Number of new markets established: 3

- vi. Market sales increased by \$ 800 and increased by 50%.
- vii. Number of farmers/producers that have benefited from the project: 5 urban, 1 suburban, 3 rural, 3 Michigan
 - a. Percent Increase: 400% (3 in 2014 to 12 in 2016)

3. Did you expand your customer base by reaching new populations such as new ethnic groups, additional low income/low access populations, new businesses, etc.? If so, how?
 Through the aggregation centers, we were able to begin to address low food access needs in the southeast suburbs. Our work has been centered principally in African American communities.

- 4. Discuss your community partnerships.
 - i. Who are your community partners?

Rural:

- A: Lorenzo R Smith Sustainability & Technology Academy
- P: University of Illinois Extension
- P: Local USDA: Natural Resources & Conservation Services, Farm Service Agency
- ETP: PNC Bank, Kankakee Office
- P: Basu Natural Farms
- P: Lockett Ranch
- P: Nichols Farm
- P: Boots N Saddles Ranch

Suburban:

- ETP: Congressman Robin Kelly & Staff, IL-2
- ETP: South Suburban Mayors & Managers Association
- D: Cook County Food Access Task Force
- P: Mother Carr's Organic Farm, Lynwood IL.
- D: Riverdale Park District, Riverdale IL.
- D: Victory Center Senior Development, Calumet City IL.
- ETP: Leadership Development Institute, South Holland IL.
- ETP: Build Our Own Community, Dolton IL.

Urban (Chicago):

- A: [The Quarry](#)
- P: [Growing Power](#)
- D: [Experimental Station](#)
- P: [Eden Place Farm](#)
- P: Soilutions
- ETP: South Shore Current
- P: Green Lots Gardens
- P: We Farm America
- ETP: Chicago State University
- D: Healthy Food Hub Local Food Partners:
 - Mindful Indulgences, Nicole Davis
 - Indigenous Food Services, Austin Wayne
 - Quarter Mile Running Hot, Dorcas Bishop & Family
 - Marvelous Ginger, Marvel Johnson
- ETP: South Side Community Federal Credit Union

ii. How have they contributed to the overall results of the LFPP project?

We have been able to establish a local food framework that is peri-urban (urban, suburban and rural) where food is being grown, processed and distributed in low income, low food access areas.

iii. How will they continue to contribute to your project's future activities, beyond the performance period of this LFPP grant?

P: Local producers will continue to supply products. The formulation of a producer's collective to bring all production sites up to food safety standards via group GAP audit to prepare producers to supply institutions and develop ethnic branding beyond our community.

D: Continued development of distribution networks to get healthy, affordable food into the capillaries of the communities with the greatest need and provide economic regeneration.

ETP: Continue to train youth in local food system development careers, provide job/entrepreneurial opportunities. Promote and market to increase sales, provide broad based nutrition/food preparation training at distribution sites/markets to increase the consumption of healthy local foods.

5. did you use contractors to conduct the work? If so, how did their work contribute to the results of the LFPP project? N/A

6. Have you publicized any results yet?*

i. If yes, how did you publicize the results?

E-newsletters, radio shows, blogs, websites, publications

ii. To whom did you publicize the results?

Members, guests, supporters, stakeholders, collaborating organizations, community at large

iii. How many stakeholders (i.e. people, entities) did you reach?

Over 20,000 people

*Send any publicity information (brochures, announcements, newsletters, etc.) electronically along with this report. Non-electronic promotional items should be digitally photographed and emailed with this report (do not send the actual item).

Links:

See attachments

7. Have you collected any feedback from your community and additional stakeholders about your work?

i. If so, how did you collect the information?

Survey, focus sessions

ii. What feedback was relayed (specific comments)?

BOC did a survey during the opening of LRSAS in Pembroke, as well as (7) focus group sessions with producers, community based organizations, businesses and residents; urban suburban and rural. In addition, BOC had done outreach in Michigan with a focus on fruit

producing southwest Michigan. A total of (28) producers participated in the survey and the focus groups. Illinois: 10 Pembroke(rural),(5) suburban and (7) urban, Michigan (6) 100% are small farm producers/gardeners, all limited resource, socially disadvantaged. 98% black producers, 2% white, no Latino or Asian producers participated. All producers were passionate about getting the food they grow to low food access areas. All need support to meet direct consumer, business and institutional demand: techniques, labor, equipment, non GMO seeds, soil amendments, irrigation systems, drainage, farm business management, marketing & promotion. 93% want and need to have their vocation/avocation of food production support at least 50% of their financial needs but have not been successful at achieving this goal.

In the 7 focus groups, 103 residents and 10 businesses 15 community based organizations in low income, low food access areas participated. All want local food but are only able to pay a lower cost, often less than the small farmer needs to cover their costs. Of particular note was the need of the food pantries; while they were supplied by Small farms must be supported to scale up their production to service markets beyond the low food access communities to be profitable. While SNAP programs helped to close the gap, small farms need to service more affluent markets.

In conclusion, the food hubs where local food is being aggregated can both support limited resource, small producers in scaling up by providing support and a market demand. The food hubs not only supply local food to low access, food insecure areas but they are building a direct relationship with eaters and producers.

8. Budget Summary:

- i. As part of the LFPP closeout procedures, you are required to submit the SF-425 (Final Federal Financial Report). Check here if you have completed the SF-425 and are submitting it with this report:
- ii. Did the project generate any income?
Yes
 - a. If yes, how much was generated and how was it used to further the objectives of the award
Gross \$ 7000.00. Surplus was used to do the following: farm delivery truck repairs, marketing materials, replenishing supplies, extra help.)

9. Lessons Learned:

- i. Summarize any lessons learned. Draw from positive experiences (e.g. good ideas that improved project efficiency or saved money) and negative experiences (e.g. what did not go well and what needs to be changed).

Positive Experiences

The LFPP Award has afforded BOC and many communities: urban, suburban and rural to be a bridge for small, limited resource and beginning farmers and low income, low food access communities through providing infrastructure for local food system development at a grassroots level.

Negative Experiences:

It took us a whole year to get started. The original George Washington Carver School was in disrepair. We were unable to establish a food hub there. The food hub being at the active campus, LRSSTA has benefitted the school. Lesson learned: don't give up! Keep seeking opportunities.

BOC was able to establish 2 hubs on the north and south ends of the targeted catchment area with this award. It is the foundation for future construction for community food security and economic re-localization.

- ii. If goals or outcome measures were not achieved, identify and share the lessons learned to help others expedite problem-solving: N/A
- iii. Describe any lessons learned in the administration of the project that might be helpful for others who would want to implement a similar project: Train the community what you are doing as much as possible. This will aid in getting known and unknown support when challenges are met.

10. Future Work:

- i. How will you continue the work of this project beyond the performance period? In other words, how will you parlay the results of your project's work to benefit future community goals and initiatives? Include information about community impact and outreach, anticipated increases in markets and/or sales, estimated number of jobs retained/created, and any other information you'd like to share about the future of your project.
BOC will continue to work with producers, CBO, businesses and institutions to get local, healthy affordable foods into low food access areas. A strong component going into the future is training; Training of producers, aggregation, distribution, nutrition, food preparation. We are focusing on local food system career development for youth. We are projecting the delivery of up to 300 boxes/week in 2017 to clinics, Market Days, Senior Homes, corner stores, restaurants and food entrepreneurs. This would be more than a 50% increase. Training of food entrepreneurs at the Chicago hub, product development utilizing all of our value added equipment (flash freeze, canning, and dehydration) with business support. Thanks to the LFPP award, BOC is in a good position to work with multiple organizations to infuse local foods into multiple low food access locations in Chicago. Networking markets in a way that any overage gets moved to a succeeding Market in another community or goes to value added, or to food pantries in need of fresh produce.

11. Do you have any recommendations for future activities and, if applicable, an outline of next steps or additional research that might advance the project goals?

No Waste Community Based Local Food System Networks (Peri-Urban Model)

Urban : Areas of greatest population density, highest food access needs. Least amount of available land for production. The strongest demand/economic potential

Garden Webs

supply fruits & vegetables to a network of neighborhood Market Days and food pantries for distribution, training sites for food production

specialize in small batches of fruits, vegetables & herbs that are used for specialty product development, supply food entrepreneurs with local ingredients

High Tunnel Production

Production of food 10 months out of the year for year round Market Day distribution, value added production, training sites for food production

Community Based Nutrition, Food Preparation & Meal Planning

Community Based Market Day Programming

Pop Up Market and On Demand Health Promotion for Churches, Mosques and CBO events

Value Add Production & Product Development/Food Incubator

Suburban: Less population density than urban, longer travel times to get to grocery store/food purchases, more land for production than the city.

Suburban Plots ½ to 10 acres for food production to supply suburban and urban locations as well as value added and food pantries. Access to tool/equipment share, compost production, small animal, whole farm applications (chickens, turkey, ducks, goat, rabbit) as sustainable agriculture practices, training sites

High Tunnel Production

10 month production, training sites

Market Day Distribution Networks (clinics, stores, senior centers, churches etc)

Aggregation and Storage: area to hold the produce from rural going into the urban along with suburban going to rural. Larger scale value added production to supply the peri urban area

Community Based Nutrition, Food Preparation & Meal Planning

Community Based Market Day Programming

Pop Up Market and On Demand Health Promotion for Churches, Mosques and CBO events

Rural: Less population than urban or suburban, greatest amount of land, longest travel times to grocery stores, food access, the most land for production

Production: Networking of small farms (5 to 20+ acres) access to rotating apprentices, tool and equipment share to enhance production, a focus on supplying protein needs: livestock, whole farm application/ sustainable agriculture, legume production, some grains in addition to vegetables, high tunnel production, on farm GAP, advanced food safety group audit, training sites

Regional Food Hub: food coming into the aggregation center from surrounding states and fair trade to supply peri-urban networks for value added and distribution.

Pembroke/Lorenzo Market Day : Distribution of local products at the school, student run, captures SNAP dollars to support economic stability of the school/township

Community Based Nutrition, Food Preparation & Meal Planning

Community Based Market Day Programming

Pop Up Market and On Demand Health Promotion for Churches, and CBO events