



Homegrown Minneapolis
healthy food. healthy city.

What is Homegrown Minneapolis?

Homegrown Minneapolis is a citywide initiative started in December 2008 by the City of Minneapolis to expand the community's ability to grow, process, distribute, eat and compost more healthy, sustainable, locally grown foods.

Hundreds of Minneapolis residents, City staff and policymakers have made recommendations, kicked off projects and improved City processes related to local food including gardens, farmers markets, urban agriculture, small business startups, and many other areas.

The collaborative efforts are promoting health, protecting the environment, increasing economic vitality, expanding social connectedness and improving food security. City staff and policymakers have increased their understanding of the community's needs while the community has expanded its understanding of local government. This is improving our ability to plan for our food future together and ensure it is more sustainable, healthy and local.

For more information about Homegrown Minneapolis please visit:

[www.minneapolismn.gov/
homegrown](http://www.minneapolismn.gov/homegrown)

Homegrown Minneapolis Highlights, 2012

Urban Agriculture Zoning Law

On April 5, 2012, the Urban Agriculture Text Amendments passed the City Council unanimously. For the first time since 1963, people can grow food commercially in the City of Minneapolis. Commercial growing and aquaculture are allowed on a larger-scale at urban farms on property zoned for industrial use. Arbors, trellises, raised planting beds, cold frames and hoop houses are also allowed.

The City issued permits for two **market gardens** (*smaller commercial growing operations, similar in scale and intensity to a community garden that can sell in a neighborhood up to 15 days a year*). In the first year of urban farming (*larger than market gardens*), Minneapolis now boasts five of these urban farms. This winter a survey will be conducted to identify crops grown, area under cultivation and future needs of these farmers.

Composting

The City updated its ordinance regulating composting to allow larger compost areas, to adopt different regulations for composting at home versus community gardens, and to require an odor-reducing layer such as leaves, wood chips or finished compost on top.

Corner Stores

Twenty-nine corner stores across the city are currently participating in the Healthy Corner Store program - an initiative to help owners comply with the City's Staple Foods ordinance, which requires them to carry a certain number of basic food items, including fresh fruits and vegetables. The Minneapolis Department of Health and Family Support provided merchandising training to store owners, fresh produce signage and display materials, and store enhancements to make fresh produce more visible and attractive to customers.

Economic Development

The City's Department of Community Planning & Economic Development partnered with the Metropolitan Consortium of Community Developers (MCCD) to run the Homegrown Business Development Center, which provides financing and technical assistance for Minneapolis based businesses that process and manufacture local food products. This year, one restaurant used the financing to open and several food entrepreneurs, including two new bakeries, are in the process of going through the training program offered by MCCD.



Farmers Markets

There are 29 farmers markets and mini-markets supplied by 180+ registered market vendors and hundreds of local produce vendors. In addition, one rule change requires a minimum of 60 percent of market vendors at the farmers markets to be agricultural producers, creating additional demand for local production.

Electronic Benefits Transfer (EBT)

This year, five mini-markets along with the Kingsfields and Fulton Farmers Markets added Electronic Benefits Transfer (EBT) - for the Supplemental Nutrition Assistance Program bringing the total to 13 farmers markets that offer EBT. All markets also offer Market Bucks coupons, which double a customer's purchasing power for fresh, healthy foods.

Winter Farmers Markets

The City's Urban Agriculture Zoning Code amendments allow for winter farmers markets. This year, four will be held (*by the Kingfield, Mill City, Minneapolis and Northeast Farmers Markets*).

Community Gardening

A survey of community gardens documented 106 public food-producing gardens on a total of 21.45 acres.

Local Food Resource Hubs

In 2012, the Local Food Resource Hubs Network grew to 692 members in four hubs. Nearly 2,000 adults and over 1,000 youth are gardening with the program. Over 30,000 seed packets and over 20,000 seedlings were distributed to Hubs members. With conservative measurement, Hubs members gardened at least 140,232 square feet in Minneapolis/St. Paul. About 70,116 pounds of food was produced, valued at about \$150,000. This year several community organizations were funded through the Statewide Health Improvement Program to serve as liaisons to the African-American, Southeast Asian and Latino communities. This targeted outreach resulted in 75 new members to the Hubs Network as well as seven new community gardens.



Minneapolis Food Council

In the first year of the Food Council, monthly meetings were held in various venues around the city with different non-profit organizations presenting on their food-related activities. The Food Council participated at a number of community events and meetings including the Minneapolis Public School Nutrition Center BBQ, the Open Streets at Lowry Street and meetings of organizations like Northside Fresh. The Food Council also sent letters to the management of public venues in support of offering healthy, local food in concession stands, composting and recycling food waste and paper products and reusing food through donations to food shelves.

Farm-to-School

The Minneapolis Public Schools district and 10 charter/alternative schools have started or expanded a Farm-to-School initiative to increase the amount of healthy, local foods served in school meals. Schools are working with the Minneapolis Department of Health and Family Support to learn how to procure more local foods including fruits, vegetables, whole grain and meat products. Schools are also promoting local foods with students through taste tests, marketing materials, school gardens, and farmer field trips.