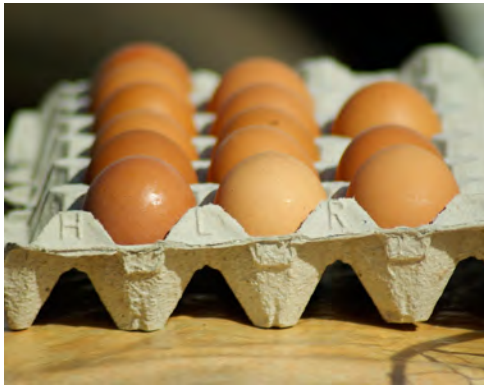
Rooted in Rosemount

Growing Resilient Communities and Economies with Local Food








Resilient Communities Project

UNIVERSITY OF MINNESOTA
Driven to Discover℠

Laurelyn Sandkamp and Emily Jorgensen

University of Minnesota | Spring 2015

This project was completed as part of PA 5272: Environmental Planning, Policy, and Decision Making, a course at the University of Minnesota, with support from the Resilient Communities Project (RCP). RCP is an initiative of the Sustainability Faculty Network at the University of Minnesota, with administrative and funding support from the Center for Urban and Regional Affairs (CURA) and the Institute on the Environment (IonE). To learn more, visit www.rcp.umn.edu.

This publication may be available in alternate formats upon request.

Resilient Communities Project
University of Minnesota
330 HHHSPA
301—19th Avenue South
Minneapolis, Minnesota 55455
Phone: (612) 625w 7501
Ew mail: rcp@umn.edu
Web site: http://www.rcp.umn.edu

Resilient Communities Project

Cover image sources (clockwise from top left):

1. download.unsplash.com/31/RpgvvtYAQeqAIs1knERU_vegetables.jpg
2. download.unsplash.com/35/Ov8Hg5LlQriTimkB3PEl_kreativgrund_Weizenfeld.jpg
3. pixabay.com/en/harvest-autumn-fruit-fruits-482617/
4. Logo created by Laurelyn Sandkamp
5. pixabay.com/en/eggs-hens-kitchen-egg-carton-664848/
6. download.unsplash.com/32/C3eOS3DFQgGkcuEXMulZ_IMG_2033.jpg

May 5, 2015

Eric Zweber, Senior Planner
City of Rosemount
2875 145th Street West
Rosemount, MN 55068

Mr. Zweber,

The City of Rosemount is a dynamic and growing community that takes pride in its agricultural heritage. We believe that the time is ripe for Rosemount to fully embrace its past, its, present, and its future by taking actions to strengthen its local food system. Such an approach brings the opportunity to build resiliency through environmental sustainability, strong communities, and a thriving local economy.

Our food system is complex and multifaceted. The cycle includes growing, processing, distributing, purchasing, preparing, consuming, and composting food. Rosemount is already home to a series of powerful local food-related assets including an abundance of agriculturally zoned land, an extremely popular City-operated community garden program, and a vibrant weekly farmers market. The City is also nearing completion of a new activity center, which will feature a kitchen facility suitable for use by businesses and community members. These factors, along with a proud history of agriculture and City interest in local food sector development, render Rosemount uniquely positioned to benefit from implementation of the recommendations described in this report.

We are proud to call our proposal "Rooted in Rosemount," as we believe it provides a way for city government, businesses, and residents to connect to the place where they live, work and play while promoting health and equity.

We have enjoyed collaborating with the City of Rosemount, and we greatly appreciate your consideration of our recommendations.

Sincerely,

Laurelyn Sandkamp and Emily Jorgensen

Table of Contents

Introduction

This report details specific local food system development strategies tailored to the city of Rosemount, Minnesota. Rosemount is a suburban community of about 20,000 people located roughly 40 miles south of the downtowns of Minneapolis and Saint Paul. The city is home to an abundance of agriculturally zoned land, an extremely popular City-operated community garden program, and a weekly farmers market. The City is also nearing completion of a new activity center, which will feature a kitchen facility suitable for commercial use.

These factors, along with Rosemount's historically agricultural nature and City interest in local food sector development, are key contributors that uniquely position the city to benefit from a robust local food economy. New opportunities identified by Rosemount city staff include supporting farm-to-table agrotourism, sourcing local food in restaurants, and utilizing the future activity center's commercial kitchen space for production of value-added local products including jams, pickles, and frozen produce.

In order for Rosemount to develop a resilient local food system that improves access for consumers while supporting growers and producers, logistical and regulatory barriers along the supply chain must be addressed. It is essential to develop solutions that minimize costs and food waste and which offer a variety of choices to all stakeholders. This report begins to address these concerns by drawing upon context-relevant case studies and best practices to pinpoint solutions that are high-impact and actionable for Rosemount.

Image source: https://download.unsplash.com/uploads/141143339879512fe9b0d/f72e2c85

Rosemount Research and Outreach Center at UMore Park.
Image source: http://rroc.cfans.umn.edu/

A Strong Local Food Economy Strengthens Rosemount

"Rooted in Rosemount" is an opportunity for the City of Rosemount to connect its past, its present, and its future. Actions to promote local food-focused economic development and food resiliency both acknowledge and celebrate Rosemount's proud agricultural heritage. In addition, improving the availability of locally grown and produced food throughout the year capitalizes on increasing consumer demand for these items. Focusing on food also positions Rosemount to respond to the steadily increasing desire to develop resilient, equitable, community-based food system opportunities for present and future generations.

Graphic: Laurelyn Sandkamp

A strong local food economy also:

Keeps Local Dollars in Rosemount

Money spent at locally-owned businesses is more likely to stay in Rosemount and recirculate throughout the economy when businesses and employees in turn spend their money locally. This ripple effect, also known as the multiplier effect, strengthens the local economy and tax base.

Fosters a Connection to Place for Residents + Visitors

Local food can connect residents and visitors to the land and contribute to a unique sense of place. Local food-centered events, such as agrotourism and farmers markets, are fun and family friendly opportunities to engage residents and attract visitors to Rosemount.

Increases Awareness of Farm-to-Plate Process

Increasing availability of locally-grown food can raise public awareness about the journey that food takes to get from the farm to the plate. Calling attention to the journey of growing, harvesting, transporting, processing, and preparing food can increase appreciation for the work of producers and handlers all along the supply chain.

Resiliency

This report was prepared for the City of Rosemount through the Resilient Communities Project. Cities throughout Minnesota, the United States, and the world are increasingly interested in supporting and maintaining resiliency.

Resiliency can be defined as **"the ability of a system to absorb disturbance and still retain its basic function and structure."**[1] Put more simply, resilient communities have the flexibility to adapt to large or unexpected shocks or changes.

Local food systems improve environmental resilience because they shorten the distance between producers and consumers, a concept often referred to as "food miles." Shortening the farmer-to-consumer supply chain and reducing the number of miles food travels can mean the food will be fresher and retain more of its nutrients by the time it is eaten. Because local food is consumed close to where it is grown, less fuel may be required to transport it, resulting in fewer greenhouse gas emissions.

Diversified growing operations that use sustainable practices can show further resilience in terms of pest management, conservation of biodiversity, water conservation, protection of air and water quality, and improvement in soil health.

Local food systems also build social and economic resilience by strengthening connections between producers and consumers. These connections can build social capital and a sense of mutual interdependence.

Image source: http://pixabay.com/en/lavender-lavender-flowers-bee-167789/

[1] Walker, Brian, and David Salt. (2006). Resilience Thinking: Sustaining People and Ecosystems in a Changing World. Island Press, Washington.

Key Topics Addressed in this Report

This report addresses key topics identified by Rosemount city staff during the spring of 2015. The topics are grouped into two main categories. It is important to emphasize that all of these topics are interrelated, and efforts to strengthen each component will reinforce the strength of Rosemount's local food system as a whole.

The first category of recommendations, called **Core Strategies**, includes four broad topics for Rosemount to consider infusing into all actions intended to promote local food sector development. These topics are (1) a local food network, (2) community engagement, (3) city support, and (4) measuring success.

The second category of recommendations, **Sector-Specific Strategies**, includes five topics that each address a specific area of Rosemount's local food system. These topics are (1) access to land, (2) produce aggregation, (3) community-based food processing, (4) agritourism, and (5) a "Rooted in Rosemount" branding strategy.

Access to land | **Small-scale produce aggregation** | **Community-based food processing** | **Agritourism opportunities** | **"Rooted in Rosemount" branding strategy**

Graphics: Laurelyn Sandkamp

The discussion that follows on each of the above nine topics includes:

Case studies	One or more examples from other communities that have embarked on similar projects in order to strengthen their own local food systems.
Key recommendations	Easy-to-implement "first steps" that the City of Rosemount can take to start supporting its local food system right now.
Additional resources	A compilation of local organizations and national resources that the City of Rosemount can draw upon for even more information is available at the end of the report.

Graphic: Laurelyn Sandkamp

Core Recommendations

The following sections detail four core strategies intended to support a strong local food system in Rosemount.

Image source: http://pixabay.com/en/fruit-market-food-vegetables-738969/

1 | Establish a Local Food Network

A local food network is a way to connect individuals and organizations that are invested in sustainable farms and affordable access to healthy food. Local food networks can be as simple as an email list or as complex as an annual conference. The purpose is to create a way to facilitate information sharing and collaboration to help local food businesses and individuals thrive. One successful example is the Wisconsin Local Food Network. Some of the functions of this network include:

- Connecting producers and buyers
- Providing a channel for effective communication
- Providing capacity-building education and training

Rosemount can become a key facilitator in the creation of a strong local food network by providing opportunities for farmers, local businesses, and community members to meet and form working relationships. Enabling and facilitating these relationships can help to begin a local food network that is grounded in the Rosemount community. After the local food network is informally established the city could work to create a more formal network, identifying key players and involving agritourism in the business community. However, the local foods industry will rely on more than the farmers and businesses, the city will also have to spark community interest.

Image source: http://pixabay.com/en/apple-tree-fruit-food-484524/

Step-by-step materials are available for individuals and groups interested in establishing a local food network. One example is Building Local Food Networks: A Toolkit For Organizers.[2] This toolkit offers step-by-step meeting guides, templates and sample materials for gatherings of food producers and buyers within an area. This toolkit was created through the work of the Farmer-Chef Connection, an organization that hosts conferences which draw chefs, processors and producers together to learn, network and strengthen businesses.

Whether simple or complex, a Rosemount local food network would contribute to a food system that enhances the health of the community by utilizing local resources to create and strengthen sustainable food businesses.

Image source: https://download.unsplash.com/32/C3eOS3DFQgGkcuEXMulZ_IMG_2033.jpg

[2] Toolkit available at http://www.wisconsinlocalfood.org/olc%20menus/mflf/Building_Local_Food_Networks_Toolkit_final.pdf

2 | Engage the Community

The success of a strong local food system depends on community engagement. A community that values and invests in its local farmers and producers is fertile ground for the development of businesses and enterprises that grow, process, and sell food in the city. As the City of Rosemount takes actions to support its local food system, it is crucial to reach out to all members of the community. Doing so will allow the City to gather valuable information about the strengths and opportunities available in Rosemount, as well as share information with the public about the benefits of a local food system and ways to get involved.

Image source: http://commons.wikimedia.org/wiki/File:CityCamp_Idea_Board_with_sticky_notes_4297872645_o.jpg

Overall Outreach Strategies

There are many ways the City can reach out to its residents. A booth presence at the Farmers Market and other community events is a visible way to reach out to residents that already care about local food. The City could also publish information in its City newsletter and on the City website about places to purchase or grow local foods, how and where to process fresh produce, and local organizations to reach out to. By crafting outreach materials tailored to specific age groups and translated into different languages, the City can communicate that Rosemount urban agriculture is expansive and inclusive.

Image source: http://theselby.com/galleries/special-projects/matakana-farmers-market-and-the-puhoi-library-in-new-zealand

Engaging Young Residents

Reaching out specifically to children is often a good way to reach adults. The City could partner with Rosemount schools to start school gardens that are designed, planted, and maintained by the kids as a way of engaging students in food production on a small scale. Classes could then visit the new community kitchen space to process the food and learn cooking skills and learning about the value-added concept.

Current Producers and Advocates

The City can also reach out to those who are already involved in local food production as a way to ensure that initiatives and outreach techniques meet their needs. Community gardeners, local farmers and business owners, and residents who value local food are all important allies as initiatives begin and develop. These early stakeholders can also reach out to their professional and social networks to advocate for greater participation in the local food system.

Image source: http://pixabay.com/en/gardening-gardener-nursery-331986/

Hmong Farmers

The City should focus special attention on the many Hmong farmers who lease agricultural land in Rosemount. This audience has the potential to become a backbone of the local food movement. Although many of Rosemount's Hmong farmers sell produce at the Saint Paul Farmers Market, there is a need for additional venues and opportunities to sell their food. According to the Hmong American Farmers Association,[3] many Hmong farmers are close to 60 years old and their children often find farming to be too labor intensive. HAFA emphasizes that to encourage a new generation of farmers, alternative markets need to develop for young farmers to produce value-added products.

Engaging Hmong farmers early in the process is an important way to co-create opportunities for additional market opportunities and income generation beyond farmers markets. For example, processing unsold produce can allow farmers to reduce food waste, extend the length of time over which their food can be sold, and generate additional income through value-added products. Outreach can occur at the farmers market and through a partnership with HAFA.

[3] Rachel Brann, Keith Byron, Claire Sorvari Graupmann, Jay Kovach, Maria Martin, and Emily Tucker. 2014. Food Producers and Food Production: City of Rosemount, Minnesota Analysis and Recommendations. University of Minnesota Resilient Communities Project.

3 | City Support

The City of Rosemount is already taking steps to support local food production and improve access to local food. The following are examples of ways Rosemount can continue to support these activities.

Image source: https://download.unsplash.com/33/IR8nDBZETv6aM6HdJ7RD_IMG_5784.jpg

Local Food Advisory Council

The City of Rosemount could create a Local Food Advisory Council to connect Rosemount residents and businesses with city government, assist with community engagement and outreach, and recommend policy changes where appropriate. A Local Food Advisory Council should include representatives from across the food system, including commercial growers, processors, restaurants, schools, community gardens, and City staff. This council could have subcommittees dedicated to specific priority action items or topics.

Example: The Homegrown Minneapolis Food Council was established to "support all Minneapolis residents and increase access to quality food, address hunger and food insecurity, connect sectors of the food system, influence policy and decision making, and ensure an environmentally sustainable and socially just food system."[4] The Food Council meets monthly and has working groups related to Animals, Community Outreach and Engagement, Local Food Aggregation and Distribution, Land Access, and Organics Recycling and Composting.

[4] Homegrown Minneapolis Food Council (2015). "Statement of Mission." Retrieved from http://www.ci.minneapolis.mn.us/sustainability/homegrown/WCMS1P-130114 (accessed April 26, 2015).

"Rooted in Rosemount" Local Food System Plan

The City of Rosemount could collaborate with the public and local, regional, and state agencies to create a local food system chapter in the next Rosemount Comprehensive Plan. This chapter could assess the current state of local food in Rosemount and project key opportunities and targets for 2040. Community engagement on this plan from a variety of stakeholders would be critical for its success.

Image source: http://pixabay.com/get/baa92b3afb0b3c9016b8/1430344012/cabbage-433944_1280.jpg?direct

Example: In 2011, the Delaware Valley Regional Planning Commission (Pennsylvania) published "Eating Here: Greater Philadelphia's Food System Plan."[5] The content of this plan is much broader and deeper than the City of Rosemount may be ready to tackle. Nevertheless, the plan provides a high-quality blueprint of best practices, including community visioning and goal-setting, measurements and indicators (discussed in the following section of this report), and recommendations.

Another example: The 2030 Comprehensive Plan for the City of Victoria, Minnesota[6] contains food system-related language. The Community-Wide Goals include "access to quality food" (Section II.A.2.e.2.). In addition, the Agriculture Land Use Classification section includes that "the City is supportive of sustainable agriculture and local agri-businesses which support the supply of local food sources" (Section II.B.3.a.). The importance and benefits of community gardens are also mentioned numerous times.

[5] Retrieved from http://www.dvrpc.org/asp/pubs/publicationabstract.asp?pub_id=10063 (accessed April 26, 2015).
[6] Retrieved from http://mn-victoria.civicplus.com/DocumentCenter/View/34 (accessed April 26, 2015).

Food Business Resource Hub

The City of Rosemount can support small businesses by establishing a program that combines technical assistance with small grants and loans. Technical assistance opportunities can include in-person workshops and web resources that clearly explain important regulations and requirements related to local food business licensing and development. Special small grant and low-interest loan opportunities could also be made available. This program could be carried out in partnership with the University of Minnesota Extension, Dakota County, or other larger agencies.

Example: The University of Minnesota Extension Regional Sustainable Development Partnerships website offers a series of factsheets and other resources tailored to small local food-related businesses. Topics include marketing strategies, marketing studies and feasibility studies, business planning, enterprise budgets, promoting the local economy, post-harvest handling, and more.[7] The City of Rosemount could adapt and expand these resources to tailor them specifically to the Rosemount context.

Local Food Purchasing for City Operations

The City of Rosemount could make a commitment to incentivize purchases of locally grown or produced food for City functions including public events and meetings.

Example: The City of Cleveland, Ohio adopted a "Local and Sustainable Purchasing Ordinance" in 2010. This ordinance establishes a bid preference for companies that source local products. The City of Cleveland also offers bid discounts to companies that buy at least 20% of their contract amounts from regional food growers.[8]

[7] University of Minnesota Extension - Regional Sustainable Development Partnerships. "The Business of Local Food Production." Retrieved from http://www.extension.umn.edu/rsdp/community-and-local-food/introduction/business-of-local-food-production/ (accessed April 27, 2015).

[8] City of Cleveland. "Local Foods and Sustainable Business." Retrieved from http://www.city.cleveland.oh.us/CityofCleveland/Home/Government/CityAgencies/OfficeOfSustainability/LocalFoodsAndSustainableBusiness (accessed April 27, 2015).

4 | Measuring Success

In order to assess the success of its local food-centered economic development strategy, the City of Rosemount can choose key indicators to measure annually or on a regular basis. These measurements can be compiled into a brief annual report to inform policymakers and help stakeholders appreciate the interconnectedness of the food system. Measuring and tracking key indicators can also help stakeholders assess and strengthen performance gaps.

Table 1. Example Local Food System Indicators

Economic Impact	● Number of Supplemental Nutrition Assistance Program (SNAP) benefit dollars spent at the Rosemount Farmers Market ● Dollars spent on Rosemount-grown or Rosemount-produced food by ISD 196 ● Pounds of Rosemount-grown or Rosemount-produced food served in ISD 196 ● Number of days Rosemount-grown or Rosemount-produced food served in ISD 196 ● Number of restaurants committed to sourcing Rosemount-grown or Rosemount-produced food ● Amount of Rosemount-grown or Rosemount-produced food sold in Rosemount stores ● Food sector employment in Rosemount
Land Access	● Farming operations and food manufacturers in Rosemount ● Acres of Rosemount land in the "Agricultural" and "Agricultural - Preserve" zoning designation ● Number and distribution of City parks offering community gardening space ● Square feet of community gardening space allotted by the City of Rosemount
Food Preparation	● Number of students taught basic cooking skills in the school district and through community classes ● Number of hours Activity Center kitchen is rented and number of entities the space is rented to
Business Development	● Dollar amount of small business grants and loans awarded to food-related businesses
Waste Management	● Number of restaurants and institutions who compost their food waste

Sector-Specific Recommendations

The following sections include case studies and recommendations for five key sectors of Rosemount's food system.

Image source: http://pixabay.com/en/cabbage-purple-growing-farm-garden-373816/

1 | Access to Land

The City of Rosemount's 2030 Comprehensive Plan states that "The City must balance the needs of continued farming operations with the expansion of the urban landscape."[9] The population of Rosemount is expected to double in size to 40,000 residents by 2030,[10] which will require current agricultural land to be converted to other land uses. According to Rosemount zoning data (Table 2), nearly half of Rosemount land (46.4 percent) is zoned Agricultural or Agricultural Preserve. A Rosemount zoning map is available in Appendix A.

Table 2. Rosemount Zoning Acreage

Zoning Designation	*Acres*	*Percent of Total*
Agricultural	9596.2	38.3%
Residential	6571.4	26.2%
Industrial	3078.8	12.3%
Agricultural Preserve	2026.1	8.1%
Commercial	1450	5.8%
Floodplain	1180.6	4.7%
Public/Institutional	903.1	3.6%
Waste Management	241.5	1.0%

Data Source: City of Rosemount zoning shapefiles

[9] 2030 Comprehensive Plan. City of Rosemount. Retrieved from http://www.ci.rosemount.mn.us/DocumentCenter/View/4 (accessed March 28, 2015).
[10] Ibid.
Image source: http://pixabay.com/en/livestock-countryside-cows-farm-601277/

Agricultural Land Preservation

The City of Rosemount supports directing agricultural land to areas that are least likely to be impacted by development in the coming decades. In its 2030 Comprehensive Plan, the City of Rosemount delineated 2020 and 2030 Metropolitan Urban Service Areas (MUSAs). A MUSA is the land area planned for sanitary sewer service provided by the Metropolitan Council and thus represents the land area in which Rosemount plans to direct its future development. A map of the 2020 and 2030 MUSA boundaries outlined in the City of Rosemount's 2030 Comprehensive Plan is available in Appendix B.

As mentioned in Table 2, approximately 2,026 acres, or 8.1 percent, of Rosemount land is zoned Agricultural Preserve. This zoning designation encompasses land that is part of either the Green Acres tax relief program or the Metropolitan Agricultural Preserve Program administered by Dakota County. Both programs offer landowners reduced tax rates contingent upon certain development restrictions. These programs are described in Table 3 below.

Table 3. Rosemount Agricultural Land Categories

Category	Tax Rate	Development Restrictions
Agricultural	Full tax rate: Depends on "Actual market value" of the land. Value is based on sales of similar property.	No development restrictions.
Agricultural-Green Acres[11]	Reduced tax rate: Depends on the "agricultural value" of the land. Value is based on sales of agricultural property in non-metropolitan counties as determined by the Minnesota Department of Revenue.	Land owner must pay back reduced rate for last three years (deferred tax).
Agricultural Preserve (Metropolitan Agricultural Preserve Program)[12]	Annual property taxes are based on the agricultural market value, similar to Green Acres. However, there is no deferred tax like there is in Green Acres.	Land owner must apply to withdraw from program at least seven years before development.

[11] Source: https://www.co.dakota.mn.us/HomeProperty/TaxPrograms/GreenAcres/Pages/default.aspx
[12] Source: https://www.co.dakota.mn.us/HomeProperty/TaxPrograms/AgriculturalPreserves/Pages/default.aspx

According to the City of Rosemount's 2030 Comprehensive Plan, "The City will continue to support enrollment of active agricultural properties within these programs provided that it does not inhibit the orderly development of the City."[13] Appendix C contains a map of land outside the 2030 MUSA that is currently zoned either Agricultural or Agricultural Preserve. This land may be considered the most suitable for agricultural land preservation in the context of future population growth and urban development.

There are many land conservation strategies that the City of Rosemount can consider in order to further protect certain agricultural land from development, including overlay or floating zones, conservation easements, purchases of development rights, and transfers of development rights. These tools are described in Table 4.

Table 4. Agricultural Land Conservation Strategies

Strategy	Description[14]
Overlay/floating zones	An additional layer of requirements on top of existing zoning regulations. These zones are intended to provide extra regulation in areas that are particularly sensitive to the effects of development.
Conservation Easements	In most cases, permanent and binding contracts in which the owner turns over development rights to the land to a qualified organization that will hold them, as well as monitor and enforce the ban against development.
Purchase of Development Rights (PDR)	A PDR program pays landowners for the development rights associated with their land. The landowner retains full ownership of the land, but the right to develop it is retired and a conservation easement is placed on it to assure compliance.
Transfer of Development Rights (TDR)	TDR programs move development rights from high-quality open space to areas that are designated for urban development. Landowners in sending zones voluntarily choose to sell development rights to developers who use the rights to develop at increased densities in receiving zones. Landowners who sell their development rights place a permanent conservation easement on their property.

[13] 2030 Comprehensive Plan. City of Rosemount. Retrieved from http://www.ci.rosemount.mn.us/DocumentCenter/View/4 (accessed March 28, 2015).

[14] Descriptions quoted from David G. Pitt, Richard S. Bolan, Jean Coleman, Josh Kinney, Katherine Thering, Douglas VanValkenburg, Joanna Vossen and Anne Discher (2002). Environmentally Based Regional Smart Growth Planning and Design. University of Minnesota Department of Landscape Architecture. Accessed March 29, 2015.

Community Gardening

The City of Rosemount also offers gardening opportunities for residents through their community garden program. A map of city parks in Rosemount that offer community garden plots is provided in Appendix 2. For the 2015 growing season, between 65-75 plots will be allotted for community gardening citywide, totaling nearly 20,000 square feet of land (Table 5). Rosemount's community gardening program is extremely popular among residents, and demand for plots far exceeds supply.[15]

Table 5. Rosemount City Parks with Community Gardens

Park	Number of Plots*	Total Gardening Area (square feet)
Flint Hills Athletic Complex	14	5,600
Biscayne Park	12	4,800
Jaycee Park	9	3,600
Winds Park	8	3,200
Lions Park	6	2,400
Total	**49**	**19,600**

* For the 2015 growing season, some of these plots will be subdivided into smaller plots, which will increase the number of plots available but will leave the total gardening area unchanged.[16]

Key recommendations for Rosemount:

- Consider implementing agricultural land conservation strategies such as overlay zones, easements, purchase of development rights, or transfers of development rights.
- Determine which City parks may be able to accommodate new community gardens or expansions of existing ones, and include this information in the City's next Comprehensive Plan to guide future community garden program expansion.

[15] Eric Zweber. Personal correspondence. February 20, 2015.
[16] Tom Schuster. Email correspondence. March 19, 2015.

2 | Small-Scale Local Produce Aggregation

In its simplest form, local produce aggregation means combining (aggregating) the produce from two or more farms for sale to interested buyers such as large institutions, value-added processors, and individuals. Examples of local produce aggregation strategies include food hubs and cooperatives. There are many reasons why farmers might want to combine their produce with others:

To streamline the purchasing process for large institutional buyers.
From the perspective of large institutional buyers including grocery stores, restaurants, schools, and hospitals, produce aggregation increases the likelihood that the quantity and variety of products they need will be available when they need it, and reduces the time spent interacting with individual farmers. Reduced product variability and reduced transaction time results in lower costs for large institutional buyers, making them more likely to purchase local produce.

To create new markets for imperfect produce.
Bruised or misshapen produce which does not meet common aesthetic standards (often called "seconds") are often composted by farmers. Over time this can represent a significant loss of income and a large opportunity cost for farmers. Aggregating "seconds" can make it possible for this otherwise high quality yet imperfect produce to be sold in large quantities at a reduced cost to chefs or makers of value-added products such as jam, salsa, and applesauce. This opportunity can increase farmer income and reduce food waste.

To create new markets for unsold produce.
Farmers market vendors often do not sell the entire amount of produce they bring to market. The relatively short shelf life of most produce items means that high-quality unsold produce is often composted at the end of the day. Aggregating unsold produce for sale to chefs or makers of value-added products can increase farmer income and reduce food waste.

Economic benefits of local produce aggregation include the opportunity to create new markets for unsold or imperfect produce and the opportunity to streamline purchasing for large institutional buyers. By increasing efficiency, produce aggregation can increase

farmer incomes and reduce food waste. Shared marketing opportunities (discussed in depth in section 5 below) can also increase efficiency by reducing marketing time costs for farmers.

One major challenge faced by produce aggregation operations is slim profit margins. Major costs include overhead infrastructure (warehouse space, storage, handling, and distribution equipment, and managerial staff) and the comparatively higher price of locally grown produce. Many food hubs derive a large portion of their income from outside grants.

Case Study: Western Lake Superior Food Hub (Duluth, MN)

The Western Lake Superior Food Hub (WLSFH) is based in the region surrounding Duluth, Minnesota. WLSFH is a pilot partnership which began in 2012 to connect growers and purchasers around specific locally grown foods, in order to increase regional investment in regional agriculture. Many facets of this food hub make it an example that is potentially transferable to the context of Rosemount.

- **Anchor Institutions:** One central component of the WLSFH model is the commitment of "anchor institutions," large buyers who commit to purchasing a certain quantity of produce from the food hub.[17] Anchor institutions for WLSFH include St. Luke's Health Care System, Essentia Health St. Mary's Medical Center, the campuses of the College of St. Scholastica and the University of Minnesota Duluth, and the Duluth Entertainment Convention Center. Many of these organizations signed the Superior Compact Purchasing Commitment, committing to purchase 20 percent of their food locally by 2020.[18] This formal commitment results in a nearly guaranteed market for producer members. Producers can leverage the commitment of anchor institutions to pursue new funding streams and scale up their production with confidence.

- **Limited Membership and Limited Product Variety:** As a small pilot, WLSFH started by limiting membership to a small number of growers and purchasers. Limiting membership for both producers and buyers during the pilot stage helps to concentrate resources and helps producers and buyers build stronger relationships. In addition, WLSFH limited the variety of

[17] ISF (Institute for a Sustainable Future). "Western Lake Superior Food Hub Pilot Project: Our Value Statement." Retrieved from http://www.isfusa.org/images/Food_Hub_Value_Statement.doc (accessed March 8, 2015).
[18] ISF (Institute for a Sustainable Future) (2013). "A 20% By 2020 Local Purchasing Toolkit: A Report to Support Local Food Purchasing in the Western Lake Superior Bioregion." Retrieved from http://www.isfusa.org/images/Good_Food_Local_Purchasing_Report.pdf (accessed March 8, 2015).

food products produced and sold through the food hub to carrots, broccoli, cauliflower, and ground beef. Limiting the types of local products included in the food hub to a small mutually agreed-upon set helps reduce producer-buyer mismatch by ensuring that the products grown by producers are those demanded by buyers.

- **Partnership With Complementary Organizations:** WLSFH partners with outside organizations including Land Stewardship Project and the University of Minnesota Northeast Regional Sustainable Development Partnerships.[19] These strategic partnerships help producers and buyers build capacity by drawing upon local expertise. Partner organizations offer classes, technical information, and project assistance.

- **Shared Marketing:** WLSFH includes shared marketing for member growers under a collective label called "Superior Grown." This brand is a project of the Northeast Regional Sustainable Development Partnership.[20] "Superior Grown" is designed to serve as a brand which is well-recognized and valued by buyers and consumers. Collective branding through the food hub reduces the time and effort producers would otherwise spend marketing their products to potential buyers.

- **Shared Values:** WLSFH members agreed upon a set of "shared values" to guide the partnership. These shared values include sustainable agricultural production methods, place-based commitment of anchor institutions, and universal access to quality, nutritious food.[21] Shared values were incorporated into the pilot project because of the reality of "competing interests" among buyers and producers.[22] One example of a competing interest is the interest among producers to receive the highest price possible for their product and the interest among buyers to pay the lowest price possible. Shared values can help ground these competing interests within a larger, shared interest in promoting the health, economic, and environmental outcomes resulting from a regional food system.

[19] UMN Extension (2014). "Local Food Digest: Food Hub Overview." Retrieved from http://www.extension.umn.edu/rsdp/community-and-local-food/production-resources/docs/food-hub-overview.pdf (accessed March 8, 2015).
[20] Ibid.
[21] ISF (Institute for a Sustainable Future) (2012). "The Western Lake Superior Food Hub." Retrieved from www.isfusa.org/images/**FoodHubFAQFinal.docx** (accessed March 8, 2015).
[22] ISF (Institute for a Sustainable Future) (2012). "Western Lake Superior Food Hub Pilot Project: Our Value Statement." Retrieved from http://www.isfusa.org/images/Food_Hub_Value_Statement.doc (accessed March 8, 2015).

- **Virtual Operation:** WLSFH is a virtual food hub, which means it does not have a physical location but rather is a "series of relationships and commitments."[23] This model reduces infrastructure costs significantly but relies on the small-scale nature of the partnership. This particular best practice was selected because it is one of only a few Minnesota food hubs that operates virtually.

The City of Rosemount is not seeking to start a full-fledged food hub, nor may it need to at this time. A food hub, while providing a crucial link between producers and buyers of locally grown food, can be a financially risky endeavor without outside grant funding sources. In contrast, the virtual, relationship and commitment-based, and small-scale nature of the Western Lake Superior Food Hub may fit Rosemount's needs. This model seems to have the potential to reduce overhead institutional costs while providing many of the same benefits as a food hub on a small scale.

Rosemount is home to a number of small farms that have the potential to benefit from produce aggregation. In addition, Rosemount City staff has indicated that there is interest among local restaurant owners to purchase locally grown food. The concept of an "anchor institution" is something that could potentially be replicated by a restaurant in Rosemount that commits to purchasing a certain amount of local produce each year from one or more specified partner farms. In addition, the "Superior Grown" shared marketing label has the potential to be translated to the Rosemount context as "Rooted in Rosemount."

Image source: https://download.unsplash.com/44/Y51aFguqRcGTgsYRYBXV_20140104_085932.jpg

[23] ISF (Institute for a Sustainable Future) (2012). "Western Lake Superior Food Hub Pilot Project: Our Value Statement." Retrieved from http://www.isfusa.org/images/Food_Hub_Value_Statement.doc (accessed March 8, 2015).

3 | Community-Based Food Processing

As the popularity of community gardening and home gardening continues to grow, gardeners are increasingly interested in sharing their harvest by donating to food pantries, community meal sites, and other food donation locations. Community and home gardeners donate thousands of pounds of produce each growing season. But when the growing season ends, so does this important source of free, fresh, nutritious food.

The City of Rosemount is home to a number of faith-based and community-based groups that are interested in processing homegrown produce before donating it. Processing can expand the scope of produce donations from a seasonal to a year-round endeavor. Processing produce can also reduce food waste by providing an outlet for larger-than-expected harvests. However, food banks and food shelves accepting food donations must follow regulations set forth by the Minnesota Department of Health which restrict the types of food that can be processed, where the food can be processed, and where the processed food can be distributed. Processing produce means altering it in some way from its natural state. In Minnesota, this includes "slicing, heating, canning, freezing, drying, mixing, coating, bottling, enrichment, or similar actions."[24] With limited exceptions, processing of produce for donation must occur in a licensed kitchen facility.[25] [26]

The City of Rosemount is nearing completion of a new Activity Center that will feature a commercial kitchen space. This kitchen facility will be suitable for community members and small businesses to process locally grown and produced foods for sale, donation, or personal use provided they meet all applicable licensing requirements. A detailed review of potential uses and opportunities for the commercial kitchen space is available on page 34.

[24] MDA (Minnesota Department of Agriculture), Minnesota Department of Health, and University of Minnesota Extension (2010). "Serving Locally Grown Produce in Food Facilities." Retrieved from http://www.mda.state.mn.us/food/safety/~/media/Files/food/foodsafety/fs-produce.ashx (accessed March 9, 2015).
[25] MDA (Minnesota Department of Agriculture), Minnesota Department of Health, and University of Minnesota Extension (2010). "Serving Locally Grown Produce in Food Facilities." Retrieved from http://www.mda.state.mn.us/food/safety/~/media/Files/food/foodsafety/fs-produce.ashx (accessed March 9, 2015).
[26] MDH (Minnesota Department of Health) and Minnesota Department of Agriculture (2003). "Food Safety Guidelines for Onsite Feeding Locations, Food Shelves and Food Banks." Retrieved from http://www.health.state.mn.us/divs/eh/food/fs/foodbanksafety.pdf (accessed March 10, 2015).

Case Study: L.A. Kitchen, Los Angeles, CA

The L.A. Kitchen is an organization connecting farmers who have surplus produce with institutions and individuals in need of healthy food options.[27] In L.A. Kitchen's licensed facility, staff, volunteers, and students transform raw produce into healthy snacks and other value-added products. L.A. Kitchen serves as an interesting model with many attributes that could be translated to Rosemount's context.

Key recommendations for Rosemount:

- **Licensed Kitchen Facility:** In order to comply with food safety laws, the L.A. Kitchen operates in a licensed kitchen facility. The organization is currently operating at St. Vincent Meals on Wheels, a community-based nonprofit in Los Angeles. However, L.A. Kitchen will soon have its own space at L.A. Prep, a food business incubator in Los Angeles currently under construction. The new space will provide room for an expanded meal production kitchen and student kitchen, increased space for dry food storage and cold food storage, as well as offices, conference rooms, and classrooms.

- **Partnerships with established community organizations:** L.A. Kitchen is partnering with St. Vincent Meals on Wheels, a longstanding local organization that has experience offering programming related to job training and employment skills and community food service. In exchange for the use of St. Vincent Meals on Wheels' licensed kitchen, L.A. Kitchen provides "healthy, affordable products for use in the 4,000+ meals they provide each day, saving them an estimated $50,000."[28] St. Vincent Meals on Wheels has a long history of collaboration with other community-based organizations, further expanding L.A. Kitchen's network. Strategic partnerships with established community organizations helps to more comprehensively address the root causes of hunger by leveraging existing work and minimizing duplication of services.

- **Skill-Building:** Central to L.A. Kitchen's mission is the concept that "Neither food nor people should ever go to waste."[29] The organization is intentional about working with marginalized individuals who have had difficulty finding employment in the

[27] L.A. Kitchen (2015). "L.A. Kitchen: Revealing the Power of Food." Retrieved from http://www.lakitchen.org/ (accessed March 10, 2015).
[28] L.A. Kitchen (2014). "L.A. Kitchen Pilot Program at St. Vincent Meals on Wheels." Retrieved from http://www.lakitchen.org/l-a-kitchen-pilot-program-at-st-vincent-meals-on-wheels/ (accessed March 10, 2015).
[29] L.A. Kitchen (2015). "Mission & Vision." Retrieved from http://www.lakitchen.org/mission-vision/ (accessed March 10, 2015).

past, and using the kitchen as a skill-building mechanism to help them find jobs in the food-service industry. L.A. Kitchen collaborates with local chefs who volunteer to teach cutting-edge skills and expose students to potential jobs. Students also have the opportunity to learn advocacy skills that they can take back to their communities. L.A. Kitchen understands that "Hunger isn't about food," but rather is a product of many interrelated and complex economic and social factors.[30]

This case study comes from Los Angeles, one of the largest cities in the world, and at first glance it may not seem applicable to the much smaller city of Rosemount. However, many of the attributes that make L.A. Kitchen a success can be applied to Rosemount, albeit at a smaller scale. Rosemount already contains commercial kitchen facilities, strong community-based organizations, and residents who can benefit from culinary skills training.

The primary task is for interested community organizations to find a licensed kitchen in which to operate in order to comply with food safety regulations. It is imperative to ensure that these kitchens are licensed before embarking on this type of program. The City of Rosemount is well on its way to meeting this requirement through its new Activity Center. Alternatively, church kitchens can often be licensed for a marginal cost because they often already contain commercial-grade equipment.

There are many organizations who can serve as potential partners in this type of endeavor. Dakota County Technical College has a culinary program and Independent School District #196 (the local school district) may offer culinary classes. In addition, organizations such as the Rosemount Family Resource Center or ISD #196 may be interested in purchasing the healthy products at a reduced cost. These partnerships can be implemented as small-scale pilot projects to connect community organizations and individuals together around healthy, affordable food.

[30] Ibid.

4 | Agritourism Opportunities

In recent years, agritourism has begun to increase in popularity as a way for small farmers to generate additional income through complementary uses of their land. Agritourism includes a variety of activities including fruit picking, petting zoos, wine making, and horseback riding. These activities offer residents and visitors the experience of visiting a rural area and working farm while allowing farm owners to continue agricultural practices. The large amount of remaining agricultural land lends itself to many opportunities for agritourism in Rosemount. However, it is essential for farmers to be aware of state and local regulations related to agritourism before opening their farm to visitors.

Case Study: North Dakota State University Extension, *Growing Rural Tourism Opportunities Program*

The North Dakota State University Extension *Growing Rural Tourism Opportunities* program partnered with local communities to begin an educational program for farmers interested in starting agritourism businesses. The NDSU program found that since 1999 about 43% of workshop participants started agritourism businesses and indicated that the workshop helped them get their business started.[31] Similar to Rosemount, NDSU worked with rural communities that have a history of agriculture but are looking for new agriculturally related economic opportunities. These communities are also very similar to Rosemount in that they have a strong connection and working relationship with a local university.

Key Recommendations:

- **Partner with the Department of Health and other local entities.** Starting an agritourism business involves a variety of requirements set by regulatory agencies. The expertise of these agencies is essential for community members interested in offering agritourism opportunities. For example, the Minnesota Department of Health already offers a workshop for those interested in agritourism, which covers considerations related to events, operations, and health. The City of Rosemount could partner with the Minnesota Department of Health and other regulatory entities in order to provide educational and helpful agritourism information to interested community members.

[31] Journal of Extension (2008) "Growing Rural Tourism Opportunities." Retrieved from http://www.joe.org/joe/2008april/a2.php. (accessed March 10, 2015)

- **Partner with the University of Minnesota to create a series of "How-to" agritourism workshops.** The City of Rosemount could also consider offering its own workshops related to agrotourism. For example, the NDSU Extension program was a one-day workshop offered multiple times. The workshop was designed to answer all basic questions, focusing on how to start an agritourism business and success stories. Participants also received information on visitor needs and wants, appropriate facilities, legal issues, financial feasibility and marketing strategies. The workshop was inclusive, incorporating panels and discussion that relied heavily on participation from the workshop attendees. The program introduced participants to the key agencies and players in the agritourism business, and ultimately helped to build the agritourism industry in the Great Plains area through education and empowerment of local farmers.

A partnership with the city, the University of Minnesota and other local entities like the Department of Health to create an educational agritourism workshop could act as a means to bring agritourism information to Rosemount. Creating an educational program would show the community that the city is supportive of agritourism. The City and partners would be able to provide the community with important information regarding agritourism in Rosemount and answer questions with specificity. This workshop would educate residents who are interested in starting a agritourism business as well as City employees who may not have been involved with agritourism-related projects in the past. This workshop would be an opportunity to start a conversation about what agritourism should look like in Rosemount, its feasibility and opportunities.

Image source: https://www.flickr.com/photos/mdagdept/15537602782/

5 | Branding Strategy: "Rooted in Rosemount"

Key to the success of the urban agriculture and agritourism sector in Rosemount is the creation of a branding strategy that highlights local producers. Such a branding strategy, if widely adopted, would create an easily recognizable symbol visible across the local food system, and offer opportunities to engage and excite farmers, business owners, institutions, and consumers. The "Rooted in Rosemount" brand can serve as a broad umbrella for the City and community initiatives described previously in this report.

Case Study: Local Food Campaign (King County, Washington)

Although King County is much larger than the city of Rosemount, both communities are similar in terms of their agricultural history and willingness to explore new agriculture-centered economic opportunities. King County created a Local Food Campaign[32] to engage the community around these issues.

Key Recommendations:

- **Create a "Rooted in Rosemount" Local Food Campaign:** The City of Rosemount could initiate a local food campaign by adopting a series of targets and taking specific actions to achieve the overall goal of a stronger local food system. Community members and local businesses can play a role in planning, creating, and promoting a campaign that reflects community strengths and values. The campaign can share the benefits of purchasing local foods while highlighting Rosemount producers.

Graphic: Laurelyn Sandkamp

[32] King County, Washington. "Local Food Initiative: A stronger farm-to-plate pipeline." Retrieved from http://www.kingcounty.gov/exec/local-food.aspx (accessed May 6, 2015).

- **Advertise Widely:** The "Rooted in Rosemount" idea can be advertised in local community newspapers, events and even Rosemount classrooms. Young Rosemount citizens could even help to create a cartoon character to serve as a mascot. Wide visibility is vital to the success of the "Rooted in Rosemount" brand and campaign.

- **Promote and Facilitate Local Producer Brands:** A shared branding strategy can benefit local food producers in Rosemount. Collective branding can reduce the time and effort producers would otherwise spend marketing their products to potential buyers. For example, the Western Lake Superior Food Hub described earlier in this report utilizes shared marketing for member growers under a collective label called "Superior Grown." This brand is a project of the Northeast Regional Sustainable Development Partnership.[33] "Superior Grown" is designed to serve as a brand which is well-recognized and valued by buyers and consumers. Another example of a shared marketing label is Organic Valley, a well-known producer of locally produced dairy products that started as a small family owned farming operation in 1988 and has since expanded to a group of farms.[34] The City of Rosemount can assist in connecting producers and farmers who would be interested in branding their products and also promote these products as "Rooted in Rosemount".

[33] Ibid.
[34] Organic Valley, 2015. Organic Valley: About Us. http://www.organicvalley.coop/about-us/overview/our-history/ (accessed April 3rd, 2015)

New Licensed Kitchen Facility: Rosemount Activity Center

The City of Rosemount is nearing completion of a new Activity Center that will feature a commercial kitchen space. The City is collaborating with appropriate agencies to ensure that the kitchen facility is suitable for licensed business users. This kitchen facility will allow community members to process their own local foods to sell, donate or for their own use provided they are in compliance with all applicable licensing requirements.

The kitchen facility can be a space for businesses and community members to "extend the growing season" by creating value added products, like pickles or jam, with their locally grown foods. The creation of value-added products can help to reduce food waste by allowing growers a way to process unsold or imperfect produce for sale. The community kitchen space can also offer new opportunities for local food-focused community programming.

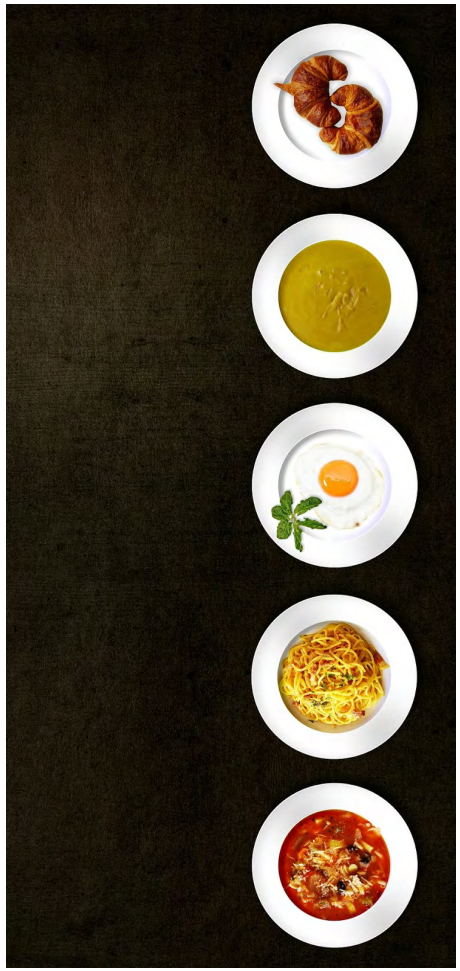
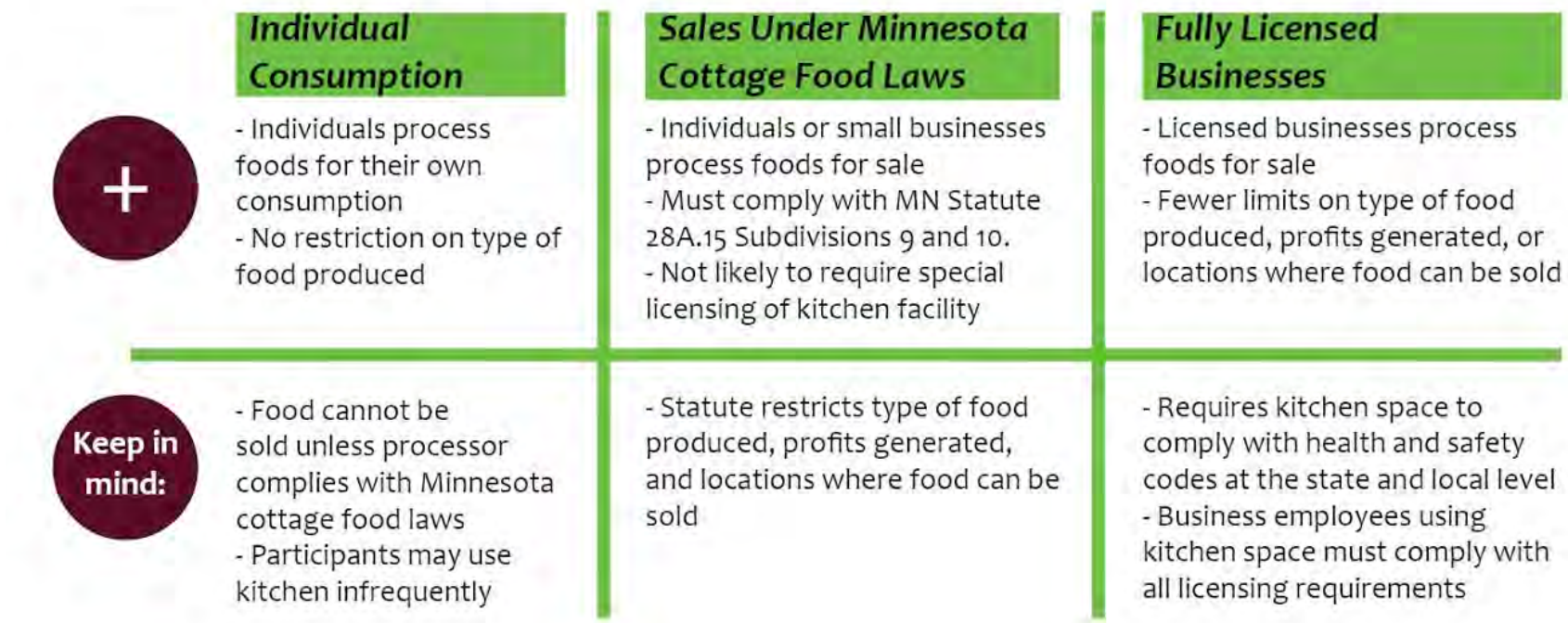


Image source: http://pixabay.com/en/cook-food-kitchen-eat-366875/

Potential users

The kitchen facility can be utilized by many groups of people. Like other facilities, the space can be rented out for special events and celebrations. In addition, the development of the new kitchen facility creates an opportunity for city recreational programming about local foods and food processing targeted to a variety of audiences.

Beyond the typical uses of the kitchen facility, there are three main potential types of users of the kitchen space: (1) users processing food for individual consumption (2) users processing food for sale under Minnesota cottage food laws, and (3) fully licensed businesses. There are different challenges and benefits associated with each type of user.



Graphic: Emily Jorgensen and Laurelyn Sandkamp

Individual Consumption

Some community members may be interested in processing their homegrown produce but may lack sufficient space or equipment in their own homes. For these users, the community kitchen space offers a large commercial kitchen space to process their own foods as needed. Community members who use the community kitchen space to process food their own consumption would be able to use the kitchen with few, if any, restrictions on the type of food produced. These community members are not likely to require special licensing or certification in order to use the kitchen space. However, there are some considerations when opening a community kitchen space to this audience. Participants would not be able to sell the food they process in the community kitchen space unless it complies with Minnesota Cottage Food Laws. The lack of accountability and membership associated with this audience could also lead to infrequent use of the community kitchen space.

Sales Under Minnesota Cottage Food Laws

The processing of local foods into products like pickles, jams and breads allows community members to extend the growing season, reduce produce waste and add value to locally grown foods. Community members who would like to use the community kitchen space to process their food for sale may be permitted to do so under Minnesota cottage food laws (Minnesota Statute 28A.15 Subdivisions 9 and 10), provided all requirements are met. Operating under cottage food laws is not likely to require extra facility licensing. Participants may be more apt to use the kitchen if they are planning to sell their processed foods. However, Minnesota cottage food laws restrict the types of food produced, the amount of profit generated and the venues where the food can be sold. These restrictions may inhibit some community members from operating under cottage food laws.

Image source: http://pixabay.com/en/canned-jar-box-artichokes-338829/

Fully Licensed Businesses

Community members may also be interested in operating a fully licensed business from the commercial kitchen space. This could include businesses that use locally-grown ingredients and process the food in the commercial kitchen space for sale at farmers markets, in grocery stores, or through other venues provided all licensing requirements are met. Depending on specific licensing scenarios, these businesses may be able to operate with fewer restrictions on markets and food types. Businesses operating out of the commercial kitchen will ensure that the facility is well-used. However, having these organizations use the kitchen space would force the City of Rosemount to ensure that the kitchen complies with state health and safety laws. The businesses would also have to comply with licensing requirements.

Key Considerations

The following section lists additional key considerations for the City of Rosemount to consider as it prepares its Activity Center kitchen space for rental.

Example commercial kitchen. Image source: http://pixabay.com/en/commercial-kitchen-food-processing-172647/

Administration and management

The City should make a plan for initial facility administration and management, and determine whether these responsibilities will be transitioned to another individual or group after a certain amount of time. The City could choose to hire a full-time or part-time staff person for the initial years of kitchen operation. If the kitchen facility is successful and begins to attract long-term users, it is possible that long-term management of the facility could transition to a nonprofit or collective of residents. A Rosemount-specific example of such a group is the Rosemount Area Arts Council. It is important that all individuals responsible for kitchen facility management are ServSafe certified or otherwise well-versed in kitchen safety principles.

Setting rental rates

Kitchen rental rates must allow the Activity Center to cover its costs but must also be affordable for kitchen users. If rental costs are too high, the community will be less likely to fully utilize the space. Rosemount may choose to consider offering special membership rates to individuals or groups who commit to using the space regularly over a certain period of time.

Application and policies

The City of Rosemount must develop a facility rental application and a complete list of policies. Components to consider include the hours the facility can be rented, minimum amount of advance notice required to rent the facility, security deposit required to use facility, and required amount of liability insurance. Rosemount could collaborate with the University of Minnesota Extension or an already-established kitchen facility to assess best practices and develop a template, and then tailor that template to include any City-specific requirements.

Storage

The City should determine whether or not storage will be available to kitchen renters for equipment, ingredients, or finished products. Storage can include dry (unrefrigerated) shelf space, cold (refrigerated) space, and freezer space. For food safety reasons it is important to have the opportunity for tenants to store their materials in separate locked compartments. Offering storage space and charging for use of the space would be an additional revenue source for the facility.

Purchasing special equipment

The City should assess whether any basic or specialized equipment will be provided on site. If funding permits, basic equipment provided on site could include stock pots, frying pans, baking sheets, and kitchen utensils. Specialized equipment will likely depend on the needs of specific long-term tenants and should be determined on an as-needed basis.

Image source: http://pixabay.com/en/chef-kitchen-course-cheese-657352/

Conclusion

Rosemount is uniquely positioned to benefit from actions to expand and support its local food system. The benefits of providing opportunities for local food production and sale are already demonstrated through the popularity of Rosemount's farmers market and community garden program. A new commercial kitchen space at the future Activity Center brings additional opportunities to expand the availability and economic impact of local food. These programs show City interest and investment in local food system development. The recommendations in this report offer ways for the City to expand on its existing initiatives and create new ones.

There are many ways for Rosemount to continue to strengthen its local food system. The diagram below reiterates the core and sector-specific recommendations outlined in this report. While sector-specific recommendations can be pursued individually depending on City resources, core recommendations in the center are best integrated into each action.

The most successful strategies will be planned and implemented in partnership with a wide variety of stakeholders including producers, large purchasers, and the public. Such an approach is most likely to lead to outcomes that are unique and resilient for Rosemount and that honor the past history, meet present needs, and anticipate future changes.

Additional Resources

American Planning Association. 2014. Institutionalizing Urban Agriculture: Process, Progress, and Innovation.
Available to Planning Advisory Service subscribers at https://www.planning.org/pas/memo/2014/nov/

American Planning Association. 2012. Planning for Food Access and Community-Based Food Systems: A National Scan and Evaluation of Local Comprehensive and Sustainability Plans.
https://www.planning.org/research/foodaccess/

American Planning Association. Policy Guide on Community and Regional Food Planning.
https://www.planning.org/policy/guides/adopted/food.htm

Delaware Valley Regional Planning Commission. Eating Here: The Greater Philadelphia Food System Plan. 2011.
http://www.dvrpc.org/asp/pubs/publicationabstract.asp?pub_id=10063

Minnesota Department of Agriculture, Minnesota Department of Health, and University of Minnesota Extension. 2010. Serving Locally Grown Produce in Food Facilities.
http://www.mda.state.mn.us/food/safety/~/media/Files/food/foodsafety/fs-produce.ashx

Minnesota Department of Health and Minnesota Department of Agriculture. 2003. Food Safety Guidelines for Onsite Feeding Locations, Food Shelves and Food Banks.
http://www.health.state.mn.us/divs/eh/food/fs/foodbanksafety.pdf

Minnesota Institute for Sustainable Agriculture. 2015. A Guide to Regulations for Local Food Entrepreneurs.
http://misadocuments.info/LocalFoodEntrepreneurs_Regulations_Guide.pdf

Minnesota Institute for Sustainable Agriculture. 2015. Commercial Kitchen Guide.
http://www.misa.umn.edu/Publications/CommercialKitchenGuide/index.htm

United States Department of Agriculture Economic Research Service. 2015. Trends in U.S. Local and Regional Food Systems: Report to Congress.
http://www.ers.usda.gov/publications/ap-administrative-publication/ap-068.aspx

Agritourism Establishments & Organizations		
Name	**Description**	**Location & URL**
Farm Commons	Nonprofit organization providing farmers with legal resources and counsel to support food systems	Located in Madison, WI http://farmcommons.org/
A to Z Pizza Farm	Pizza place where almost all of the ingredients are grown on the farm premises	Located in Stockholm, WI http://www.atozproduceandbakery.com/
MN Dept of Health	Provides annual Agritourism workshops covering related human and environmental health issues	Workshops held in various locations in Minnesota http://www.health.state.mn.us/divs/idepc/dtopics/animal/tour/
Inn Serendipity	Wind and solar powered organic B&B. Serving as a showplace for sustainable living.	Located in Hilsboro & Monroe, WI http://www.innserendipity.com/
Buffalo Rock Winery	Minnesota family farm winery offering public and private tastings as well as vineyard tours and hosting special events.	Located in Buffalo, MN http://www.buffalorockwinery.com/home.html

Zoning Map

ROSEMOUNT

Zoning

Residential:
- RR - Rural Residential
- R1 - Low Density Residential
- R1A - Low Density Residential
- R2 - Moderate Density Residential
- R3 - Medium Density Residential
- R4 - High Density Residential

Commercial:
- C1 - Convenience Commercial
- DT - Downtown District
- C3 - Highway Service Commercial
- C4 - General Commercial

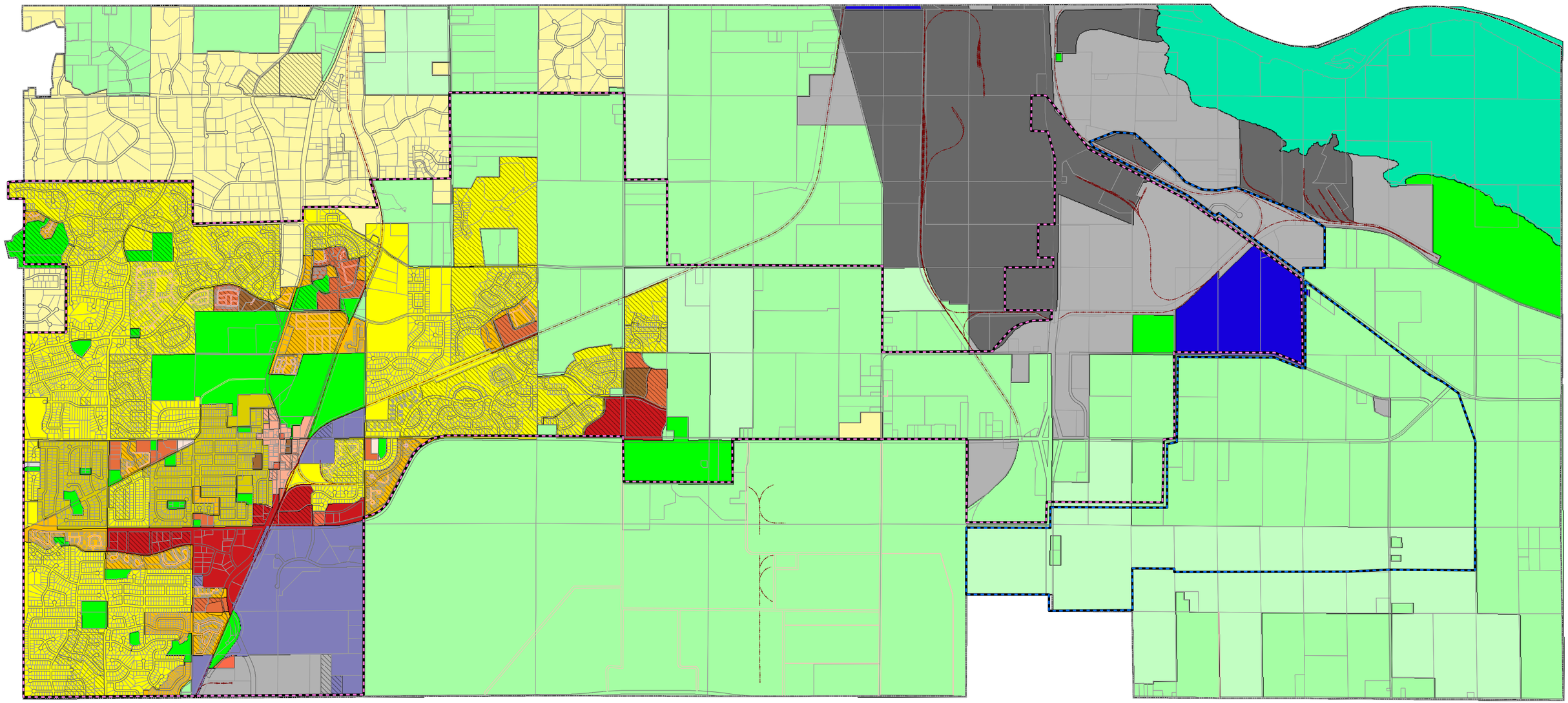
Industrial:
- BP - Business Park
- IP - Industrial Park
- GI - General Industrial
- HI - Heavy Industrial

Other:
- AGP - Agricultural Preserve
- AG - Agricultural
- PI - Public/Institutional
- FP - Flood Plain
- WM - Waste Management
- W - Water
- ROW - Right-of-Way
- PUD
- Mississippi River Critical Area & MNRRA Corridor
- Railroad
- 2020 MUSA Line
- 2030 MUSA Line

0 0.5 1 Miles

The Zoning Designations on this Map should be interpreted in light of the accompanying text and polices contained in the complete Rosemount Zoning Ordinance. Zoning Designations subject to change as part of the City's ongoing planning process.

Data Sources:
Dakota County Land Surveyors and Office of Geographic Information Systems
City of Rosemount Community Development and Engineering/Public Works Departments



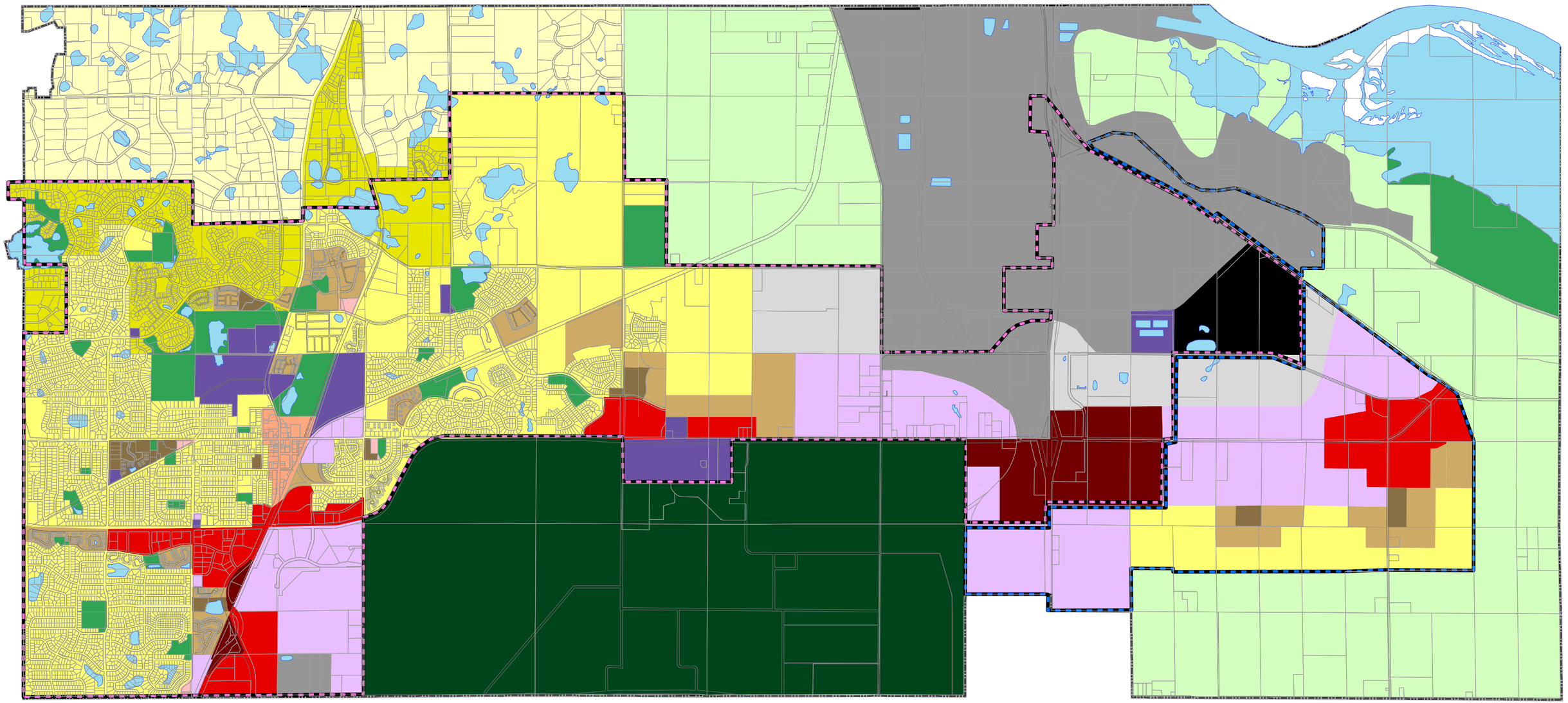
Last Approved November 18, 2014

Date Saved: January 2015

Land Use Plan

ROSEMOUNT
SPIRIT OF PRIDE AND PROGRESS

- AG Agriculture
- DT Downtown
- NC Neighborhood Commercial
- RC Regional Commercial
- CC Community Commercial
- AGR Agricultural Research
- RR Rural Residential
- LDR Low Density Residential
- TR Transitional Residential
- MDR Medium Density Residential
- HDR High Density Residential
- PI Public/Institutional
- PO Existing Parks/Open Space
- BP Business Park
- LI Light Industrial
- GI General Industrial
- WM Waste Management
- 2020 MUSA Line
- 2030 MUSA Line



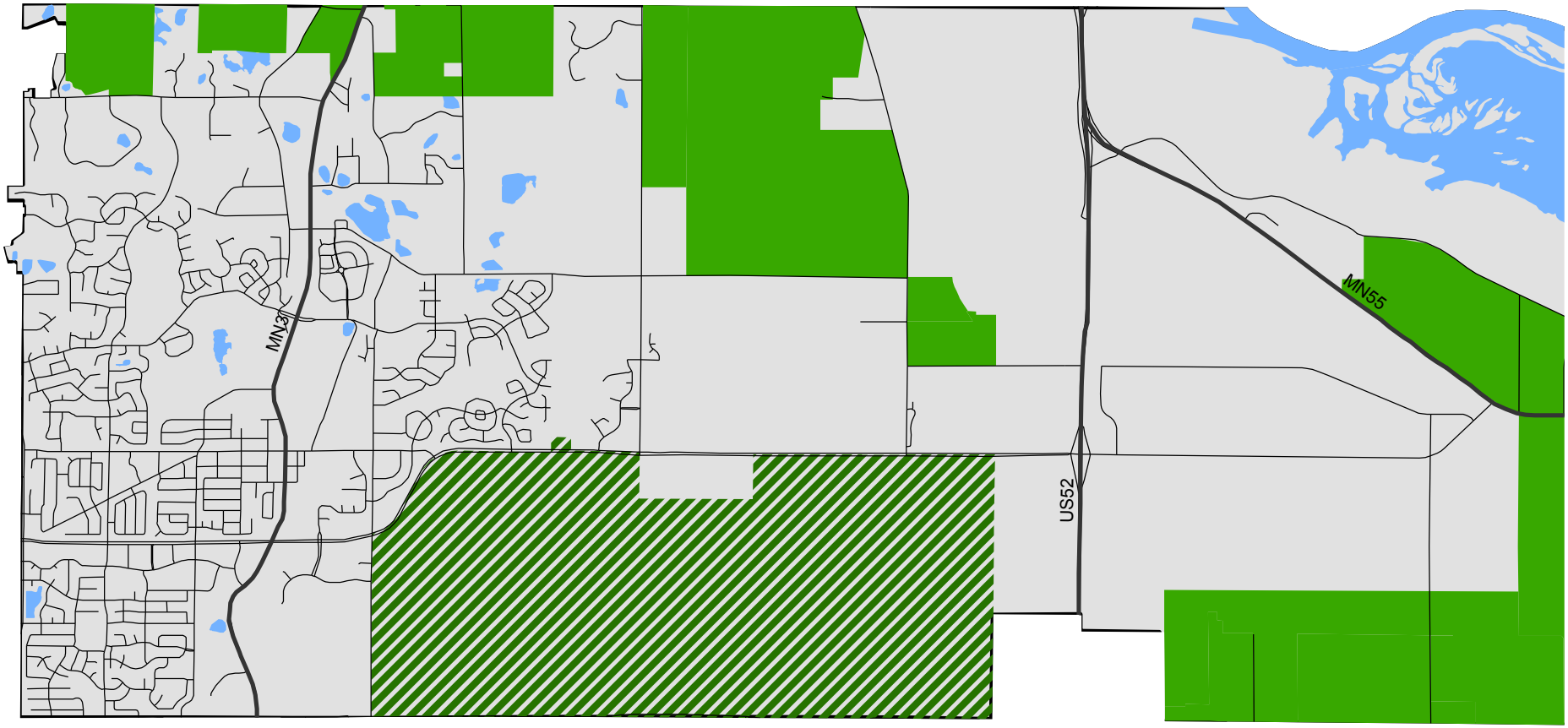
Last Approved: November 18,2014

Path: T:\GIS\City\Maps\Base Maps\Land Use Map\Land Use Comp Plan 11x17.mxd

Date Saved: January 2015

Appendix C - Land Suitable for Agricultural Preservation

City of Rosemount



N

0 0.5 1 2 Miles

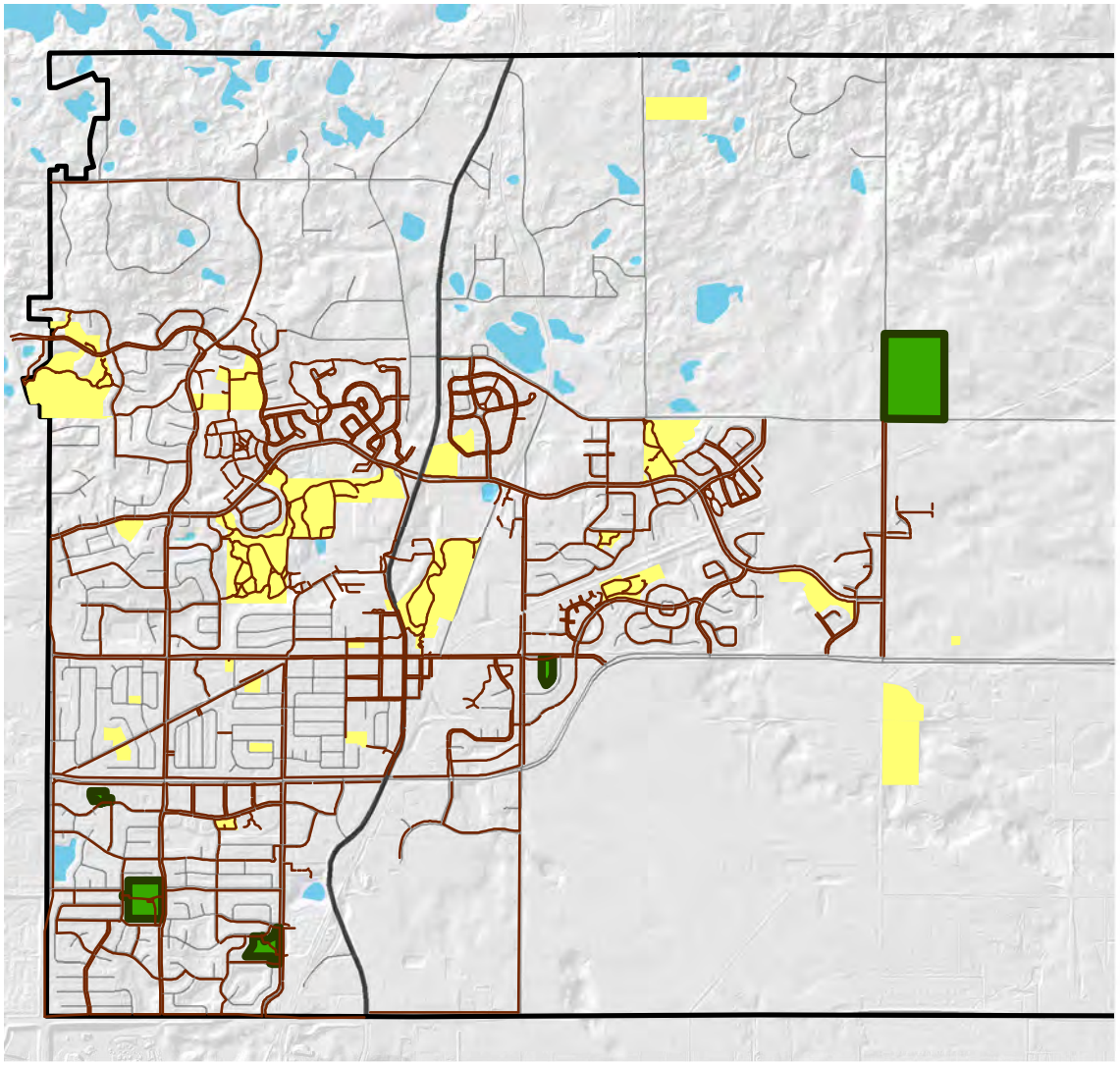
Major Roads
Minor Roads
Surface Water
Land Outside 2030 MUSA
U-More Site*

Parcels shown in green are located outside the 2030 Metropolitan Urban Service Area (MUSA) defined in the 2030 Comprehensive Plan for the City of Rosemount. These parcels are already zoned Agricultural or Agricultural Preserve.
*A portion of the U-More site is in agricultural production.

Author: Laurelyn Sandkamp | Map Created: April 21, 2015

Appendix D - Parks with Community Gardens

City of Rosemount*



Major Roads

Minor Roads

Trails

Lakes or Ponds

City Parks

Park with community garden

Park without community garden

Rosemount City Parks with Community Gardens		
Park	**Number of Plots***	**Total Gardening Area (square feet)**
Flint Hills Athletic Complex	14	5,600
Biscayne Park	12	4,800
Jaycee Park	9	3,600
Winds Park	8	3,200
Lions Park	6	2,400
Total	**49**	**19,600**

* For the 2015 growing season, some of these plots will be subdivided into smaller plots, which will increase the number of plots available but will leave the total gardening area unchanged.

N

0 0.5 1 2 Miles

*Map shows only the western half of Rosemount. No city parks on the east side contain community gardens.

Author: Laurelyn Sandkamp | Map Created: April 21, 2015