

**From:** "Daniel Dermitzel, KCCUA" <daniel@kccua.org>

**To:**

**Date:** 10/1/2009 6:49:49 PM

**Subject:** News from the Kansas City Center for Urban Agriculture

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### **Making Kansas City, MO, Urban-Ag Friendly**

*Public meeting set to identify possible code revisions in support of urban agriculture.*



Bad Seed Farm earlier this year.

By Katherine Kelly

The Kansas City Center for Urban Agriculture, the Food Policy Coalition of Greater Kansas City, and BadSeed Farm are joining together to get Kansas City, MO, to adopt pro-urban agriculture codes. We will begin this campaign with a public meeting on October 20, 6:00-7:30pm, at the BadSeed Market at 1909 McGee. Council people Beth Gottstein, Terry Riley, and John Sharp will be attending along with staff from the Urban Planning and Development Department. The goals of the meeting will be to look at the existing codes, identify issues and needs that they don't adequately address, and set up a volunteer committee which will lead the effort to develop revised codes and to build community and political support.

#### *Background on City Codes Issues*

Beginning in the early summer, BadSeed Farm, located in a residential neighborhood in Kansas City, MO, started receiving warnings of possible codes violations from Animal Control and the Codes Investigations Division. They were told that they had one too many goats (two being the legal limit), and that their goats and chickens weren't located according to the legal set-backs from their neighbors' buildings. They also were warned that they had other violations, including selling on site, having employees, and several others. Brooke Salvaggio and Dan Heryer, owners of BadSeed, appealed for an exception to the goat limit, which was denied. Rather than break up their herd, they gave all three goats to another farmer with more land. They moved their chickens to a smaller pen in the middle of the property to comply with the 100 ft setback required. Three of the other violations were dropped. They agreed not to have their CSA members pick up at their farm in order to comply with the requirement that "no retail or wholesale business shall be conducted on site" and also agreed to stop using volunteers in their gardens, because the city considers volunteers to be the equivalent of employees, not allowed in a home-based business.

BadSeed can operate this way through the remainder of the season, but the difficulties they encountered brought forward ways that the city codes limit some of the potential and desirable benefits of urban agriculture.

### *City Support for Urban Agriculture*

Many people across the city—including elected officials, neighborhood leaders, and city staff—recognize and want to support the benefits of urban agriculture, such as small business development, hands-on training and employment, and easy access by neighbors to fresh-grown produce. But in Kansas City, as in other municipalities, the models for urban agriculture are rapidly changing. As this is happening, existing codes are becoming outdated and restrictive. We are fortunate to have leaders and urban planners who recognize the need for codes that better fit a changing urban landscape and to have urban and local food supporters willing to step forward.

We're excited about entering into this process and look forward to working with the city to help promote good food production in Kansas City, MO. We invite you to join with us!

For more information, contact: Katherine Kelly, KC Center for Urban Agriculture, [katherine@kccua.org](mailto:katherine@kccua.org), Gretchen Kunkel, Food Policy Coalition of Greater Kansas City, [ghkunkel@kc.rr.com](mailto:ghkunkel@kc.rr.com) or Dan Heryer & Brooke Salvaggio, [brooke@badseedfarm.com](mailto:brooke@badseedfarm.com), [dan@badseedfarm.com](mailto:dan@badseedfarm.com).

### **Neighborhood Moves a Step Closer to Becoming "Community of Gardens"**

*KCCUA Urban Farmer Development Program helps new farmer start market garden.*



Anthony Adair and his new urban market garden.

By Cathy Bylinowski

Starting his new business didn't take much time for Anthony Adair of Kansas City, KS. A couple of weeks ago, Mr. Adair met Katherine Kelly and me at the Kansas City Community Farm and we sat at the combination harvest-and-conference table to fill out federal and state tax forms online. A few clicks of the mouse and the employer identification number flashed onto the computer screen and Adair's new sole proprietorship was set up: Beatrice GreenPath Produce, named in honor of Anthony's grandmother.

Of course, starting a new small farm business isn't all easy. For Anthony the spring and summer were filled with work, sweat, picking up new skills, and marketing his produce. But the excitement and pride were evident in this urban farmer's smile and in our handshakes. And then the future plans and ideas for 2010 started pouring out. I was glad to have been a small part of his dream to-

start-his-own-business come true.

The Farm Business Development Program of KCCUA allows gardeners who have mastered the backyard vegetable garden to get a hand in starting their own small farm business by getting marketing advice from KCCUA staff and other farmers, horticulture training, and business start-up equipment. In exchange, these growers commit to at least 20 hours per week working on production and marketing, attending workshops, and selling produce. These growers are called *affiliate farmers* because they receive services through our Juniper Gardens Training Farm but are not actually farming there. Instead they utilize vacant land in nearby neighborhoods, closer to their homes.

Anthony Adair became one of KCCUA's affiliate farmers in spring, 2009. He heard about the program from Isaac Jefferson, the vice president of the Oak Grove Neighborhood association, who in cooperation with KCCUA has been promoting the Farm Business Development Program in that neighborhood. For Anthony, it was a good fit and he decided to take advantage of this opportunity and start his own business.

Anthony gardened and did yard work with his grandmother as a child and youth. He says that these activities planted the seeds of skills, knowledge and interest. Working the vacant lot in Kansas City, KS, has given him the opportunity to start his own business and reconnect to his family's farming heritage. It also gives him the chance to feel peaceful and connected to the productivity and vitality of growing plants for food. Another thing that attracted him to the Farm Business Development Program was his visit to the Juniper Gardens Training Farm. The sight of the growers and staff members all working together, and preparing for the next day's market, he said, sold me on participation in the program.

This year, Anthony sold peppers, squash, watermelons, eggplants, and tomatoes to neighborhood customers, to local restaurants, and at the KCK Green Market. His first full-fledged gardening effort as an adult has gained him praise from the community and the interest of his children who want to be involved next year. He looks forward to the training workshops that KCCUA will offer this winter and spring and to expanding his garden site. He looks forward to gaining the gardening knowledge that will help keep him motivated, on track, and productive in 2010.

Years of disinvestment in this part of town have left the area with many acres of vacant lots. While some people see overgrown land that needs to be mowed, others envision productive urban farms. Anthony's garden site is on a corner lot where houses used to be. It is approximately 7300 sf and has been vacant for more than 10 years. While redevelopment

of some of the neighborhood's vacant land is probable in the future, some community leaders like Isaac Jefferson are actively trying to make community gardens and farms a long-term feature in their neighborhood. Jefferson recently received a 5-year lease from the Kansas City, KS, Land Bank on some two acres of land in the neighborhood for urban agricultural use. He says he wants a community of gardens. He would like Oak Grove Neighborhood and northeast KCK to be the bread basket of northeast Kansas City, KS.

Reach Cathy at [cathyb@kccua.org](mailto:cathyb@kccua.org).

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### **KCCUA's Work Stirs Passion in Those Who Give**

*Supporters, volunteers and donors are vital in getting the job done.*

By Semie Rogers

KCCUAs donors and volunteers support the roots of our work to grow urban food by growing urban farmers. Without them, we wouldnt get nearly as much done. Volunteers help weed and paint, build tool sheds and plant transplants. They collect recipes to use at market or they prepare meals for special events. They take photographs to show how urban farming can transform our lives and our landscape. They maintain our server and keep our books. People give time and money to KCCUA because KCCUAs work is a passion for them. Over the next few issues of Urban Grown we meet a few of the people who contribute so much to KCCUA.

*Tina Hoover, fresh food advocate, donor and KCCUA Board Chair*

As a customer at the Barstow School organic market, Tina was one of KCCUAs first donors. Fresh, local, organic food is a passion she shares with many KCCUA supporters. When she first started talking to Katherine Kelly, her focus was on health and nutrition. But I became aware that to have fresh, local food, we needed someone to grow it, says Hoover. As her relationship with KCCUA has deepened over time, she has "come to realize how much our work overlaps with other issues I care about, like hunger. Tina and her husband Craig donate annually in support of KCCUAs core mission of supporting urban farms and farmers. Tina gives hours of volunteer time to KCCUA, organizing events for supporters, like last years *Thank You in the Greenhouse*, and working to help the KCCUA board grow with the organization.

*Patti Banks, landscape architect and owner of Patti Banks Associates, donor and volunteer*

Patti Banks Associates (PBA) is a consulting firm that produces environmentally-friendly design and planning. The firm looks for dual-purpose work that can combine multiple uses in a single project. One example would be a storm water management project that also addresses green space for recreation. When Banks first encountered KCCUA, the firm was already thinking about how food production could be included in green space design. KCCUAs work is a personal interest of mine and near and dear to the hearts of many of our employees, says Banks. "It was not too hard to image that we could be of help," she adds, "as landscape architects, we are always looking for ways to hone our craft.

For this years Kansas City Urban Farms and Gardens Tour, Banks served on the education committee and helped to develop signs that show the benefits of urban farming. Food isnt just food, says Banks, its also beautiful. And then you add on top of that actually feeding people. PBA designed the signs, had them printed in a large scale format and laminated. Each farm on the tour had a beautiful information piece that focused on one facet of urban farming, like sustainability or food access. The signs were a major in-kind gift to the tour.

In addition to helping with the farm tour, Banks is working with KCCUA, the Metropolitan Crime Commission, and the Kansas City Parks and Recreation Department to conceptualize a training farm for ex-offenders, many of whom have prison farm experience. How can we make the green space in Kansas City more productive? asks Banks. Shes also excited by the potential of the project to integrate storm water management to efficiently irrigate fields. By donating her technical expertise, Patti Banks is helping more people in Kansas City grow good food and improve their neighborhood.

Do you have a talent youd like to put to work growing urban farmers? Would you like to support KCCUAs mission? KCCUA and urban agriculture are growing fast and we can use help in many ways. Give us a callwed love it if you could lend a hand.

Reach Semie at [semie@kccua.org](mailto:semie@kccua.org).

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### **Field Notes from the Kansas City Community Farm**

By Alicia Ellingsworth



KCCF Farm Manager Alicia Ellingsworth (with hat) and KCCF apprentices and volunteers.

I want to be fertilizer. That has been my mantra for years now even before I called myself a farmer. With autumn's tide of gratefulness, I continue the chant. The farm's bountiful harvest encourages my voice. Our beautiful crop of new growers confirms my path. I've come to realize the most important thing we grow is relationships. The interconnectedness of life on this farm is a microcosm of life on this planet. Folks come. We communicate our needs. We struggle. Work is started and completed. Food is grown. Food is eaten. Stories are told and retold. Time is taken to walk about. We rest. We begin again.

Because of our relationship with the Growing Growers program ([www.growinggrowers.org](http://www.growinggrowers.org)) and because of the dedication of those here before me, I reap the benefit of this place. Each year KCCUA hosts farmer-wannabes. This year many apprentices and

volunteers have come. Some have come not knowing how they might fit. But they come, following an inner call. All have worked. We have grown together as farmers and as creatures of this farm.

No-till beds have been in place now for two years. An apprentice led that project. A water collection system is underway. A partner farmer prompted this action. The container was donated by another. Worm bins to produce the fertile vermicompost were crafted by a past apprentice. Raised beds have been constructed through the cooperation of sweat, learning and remembering. Walls of tomato trellises went up in the spring and came down last week through the effort of volunteers. New cucumber and squash plants are growing now in the greenhouse transplanted by a volunteer mother and son team. The farm's office was painted by the same volunteer who keeps our books and delivers raw milk and fresh eggs. She brings her husband and he fixes everything I break including our computers.

A pile of woodchips was donated and delivered by a humble volunteer who has also cleared the west side of the greenhouse of scrub trees to allow more light and to prevent the potential damage of icy limbs. Back-logged filing and updating spreadsheets are the project of another. Honey from our bees, gathered by our volunteer beekeeper, has been delivered. A gifted tool-craftsman has donated a scrap-made broad fork and is now working with us to design a new tractor implement. These highlights are all in addition to the daily work of weeding, seeding, watering and harvesting joined in by volunteers.

We share our produce with these apprentices and volunteers. Our "seconds". Produce not pretty enough for CSA or farmers market. I am convinced this work has not been completed in order to get some bruised tomatoes or a few green beans. Folks come here because they want to belong. They see past weeds and imperfections and know the farm is a special place. To be connected to this farm is to be connected with life beyond singularity. The farm is a place to grow. To give. To learn. The farm is a place of connection to life and wonder.

Dreams are remembered here. Life's gathered knowledge and skills get pulled together here. This is a place of belonging to something bigger and to find oneself. Relationship grown here is powerful and pervading. Being fertilizer here is a gift. For these gifts, I celebrate.

You can reach Alicia at [alicia@kccua.org](mailto:alicia@kccua.org).

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### **Putting the Urban Ecology to Work**

*Using urban agriculture to restore and maintain urban ecosystem services.*

*Kelly Garbach is an environmental scientist finishing her graduate studies at the University of California. This year she worked in Costa Rica on projects related to biodiversity conservation in farmlands and farm management for multiple ecosystem services. In addition to doing fieldwork in ecology, Kelly loves to ride horses, visit with her family in Kansas City, and indulge in the delicious products of healthy farmlands.*

By Kelly Garbach



Kansas City's Brush Creek carries the potential to provide many ecosystem services to urban residents. Some, like food production instead of lawns, are yet to be developed. Photo: KCCUA.

We don't give cities enough credit. In any city block millions of interactions are going on at any moment. There's a woman taking the bus home from work, a man chats with neighbors on a short walk to his favorite café, I am biking to the market to pick up another jar of pesto. But in addition to all the humans busing, walking and biking around, there are millions of other species interacting on this block. Imagine, for example, a garden patch in front of our neighborhood market: on the surface, herbs and flowers brighten the entryway. Just below them, fungi, worms and bacteria are hard at work transforming into fertile garden soil what the herbs, flowers and nearby trees created from sunlight, carbon and nitrogen. Such transformations can be described as ecosystem services. But if we're in the city, where's our ecosystem?

Ecosystems are defined by all of the interactions among species; this is even true in our city block. Healthy, thriving ecosystems provide all kinds of things that are useful to us--and together we call these things *ecosystem services*. Some of the easiest services to recognize are the crops we harvest--like that basket of ruby red tomatoes that I drooled over at the market at the beginning of the summer. But just think of all of the things that went into that basket of tomatoes--microorganisms building up the soil, trees and shrubs filtering rain water back into the ground, the farmers planting and tending seedlings, and helpful predator insects that kept pests in check so that we can enjoy a tasty fruit--all these are ecosystem services too!

Urban farming is a great boon to every community. Farmers within our city blocks harvest and distribute fresh, nutritious produce. This is no small feat; often urban-grown fruits and veggies reach people that don't have equitable access to grocery stores or other sources of fresh food. But delicious harvests are just one pixel in the larger picture of urban agriculture; growing crops in the city also provides a host of indirect benefits. Urban farmlands provide habitat for wildlife--from birds to insects and pollinators. They improve soil, cool ambient temperature by expanding green space, increase social interactions among neighbors, and bring joy and wonder with the change of seasons. In other words, urban farms help nature be of service right in the middle of the city.

Before we start imagining ecosystem services blossoming everywhere, it's important to note that all these benefits come from natural assets like the raw ingredients of our garden patch (sunlight streaming from above; carbon and nitrogen pools below ground). When there are lots of assets, the possibilities for ecosystem services abound. However, if natural assets are allowed to decline, so do the possibilities for the good things they provide. In urban areas this is a key idea; often times our first job is to restore the capacity of natural systems before we can reap the benefits they provide.

The ecosystem service of water management is a common example. Would you believe that in some cases it may actually be less expensive to provide safe drinking water in a large city by restoring the function of local ecosystems rather than building a new water treatment plant? Although it sounds far fetched, this is exactly what happened in New York. When the quality of drinking water fell below U.S. EPA standards, the city chose to restore the polluted Catskill Watershed that had formerly provided the ecosystem service of water purification. Once the input of sewage and pesticides to the watershed area was reduced, natural processes (filtration of toxins; biotic recycling via plants and microorganisms) ramped up and water quality recovered to acceptable levels. Investing in this natural capital cost \$1-1.5 billion, which was considerably less than the \$6-8 billion needed to construct a new water treatment plant (not to mention the \$300 million needed for annual operation).

The common thread between watershed protection and urban agriculture is that both are examples of how investment in natural capital can provide important ecosystem services to city residents. As we work to make cities greener and more livable, our perception of urban zones expands to include thinking of them as ecosystems and valuing the services they can provide. Viewing urban, suburban, and rural areas along the continuum of ecosystems--each with its unique complement of services--can help us picture ways in which their capacity can be built and maintained. Urban farming is one of the best ways to make sure that natural assets receive good stewardship in the city, and that we (and all the other species in our urban ecosystem) reap all the benefits they can provide.

To learn more about ecosystem services check out [http://en.wikipedia.org/wiki/Ecosystem\\_services](http://en.wikipedia.org/wiki/Ecosystem_services) or <http://www.wri.org/publication/ecosystem-services-a-guide-for-decision-makers> (click on "Quick Report" for an overview).

You can reach Kelly at [kgarbach@gmail.com](mailto:kgarbach@gmail.com).

## Introducing New Vegetables to Urban Consumers

*Local researchers and farmers are trialing specialty vegetables for niche markets.*

By Ted Carey, Vegetable Extension Specialist, K-State Research and Extension



There seems to be a trend toward greater diversity in the American diet. Just watch the Food Channel, look in the produce section of most any grocery store, visit a farmers market, flip through a seed catalog, or visit an urban farm and you'll almost certainly find vegetables that you wouldn't have seen ten years ago. Often these new vegetables first appear in response to demand by immigrants yearning for a taste of their own foods. With time these foods may become popular

Bunched sweet potato greens & a moqua (hairy melon) at the Community Farm. among the general population, presenting vegetable growers with opportunities to satisfy new markets.

Over the last couple of seasons, in partnership with KCCUA, urban farmer Sam Davis and others, we've been exploring the potential for growing and selling a couple of little-known vegetable crops: sweet potato greens and moqua (hairy melon). We chose these crops through a participatory process which considered the potential of various crops to appeal to mainstream markets and to be productive in our Midwestern climate. Sweet potato greens are a widely consumed vegetable in some parts of the world--Southeast Asia, Oceania, and parts of Africa in particular--but completely unknown or rejected as a vegetable in others. Because I have an ongoing sweet potato variety evaluation and selection program, it seemed an easy next step to evaluate vines for leafy green production and suitability for use as a leafy green vegetable.

Moqua (*Benincasa hispida*) is a cucurbit that tastes a bit like a cucumber, can be eaten raw or cooked, and that, unlike a cucumber, retains its texture when cooked. To some it may look a bit strange but we thought that its culinary quality could win over new consumers. I should mention that both sweet potato greens and moqua are regularly sold at relatively low prices in Kansas City's Asian grocery stores where they arrive from distant places. Still we thought there might be a broader market for these crops, with some consumers willing to pay a premium for local, fresh and organic selections.

To start our sweet potato evaluation, we asked a couple of experts, Grace Kipp--a local Taiwanese chef--and Lile Merrill--originally from Tonga--to help us select a few varieties to evaluate. Not surprisingly they looked for tender, smooth (not hairy) shoot tips and leaves. Though it wasn't the best looking, we included the widely grown commercial variety, Beauregard, because it is readily available to local growers and gardeners. We also picked up a bag of the commercially available sweet potato greens, smooth and bright green, at an Asian grocery store and multiplied them for inclusion in our trials. We distributed sets of varieties to each of our partners and also grew them ourselves. We grew them in raised beds, planted quite densely in order to have a thick canopy of shoot tips to harvest. Some of our partners regularly harvested and sold sweet potato vines at market, providing their customers with advice on preparation. And we made up a recipe and an evaluation sheet which we gave out along with free samples to visitors at our research and extension center and to customers of our student farm.

During the growing season, we evaluated the production of the sweet potato varieties in our plots, observing large differences between them with respect to leafy green production based on growth habit and vigor.

We took a similar approach with moqua, assembling all the varieties that we could find for evaluation including cultivars from Kitazawa Seed Co., Evergreen Y.H. Enterprises, and Johnnys Selected Seeds. We grew transplants and gave them to our partners with the recommendation that they trellis these vining crops. Our vines grew quickly, and we have had a heavy harvest of these hairy gourds with notable differences among varieties. As with sweet potato greens, we developed recipes and an evaluation sheet to give out with free samples to promote this vegetable and ask for feedback.

As a culmination of efforts for the season, we organized a sweet potato and moqua-themed tasting party where we invited people to bring dishes featuring these crops, and where we had a controlled (more or less) taste test of all eleven sweet potato varieties, cooked two ways: (1) blanched and (2) lightly fried with a bit of olive oil, garlic and a squeeze of lemon juice. The samples were number-coded and tasters evaluated each variety, and had access to saltines and water to cleanse their palates between samples. At the end of the exercise, we revealed the names of the varieties and discussed them using a flip chart. Tasters could distinguish among the varieties, clearly liking the variety from the grocery store, another variety called Diane, and also liking the leaves of a purple fleshed selection from our breeding program.

Coincidentally, the favored varieties are also a great producer of vines, prolifically producing many shoots for a continuous harvest. Beauregard, however, may not be a good choice for producers of sweet potato greens as it did not stand out in the taste test and was not a prolific vine producer either. We did not do a controlled taste test of moqua, but many consumers were pleased and excited to try this new vegetable.

The trials and initial customer feedback make us optimistic about the market potential of these vegetables among new customers. We will continue efforts to popularize sweet potato greens and moqua by working with growers as well as

with chefs seeking to include them on their menus.

Reach Ted at [tcarey@ksu.edu](mailto:tcarey@ksu.edu).

## Enabling Urban Agriculture in Lima, Peru

*Multi-stakeholder process leads to comprehensive urban ag strategy.*

*The RUAF Foundation is an international network of Resource Centres on Urban Agriculture and Food Security. RUAF partners share a common vision on urban development and poverty reduction, and jointly implement programs to strengthen urban agriculture and food security. In 2005 RUAF started the Cities Farming for the Future program to develop regional training and planning capacities and to facilitate multi-stakeholder policy formulation and action planning in 21 cities in 7 regions. This article tells the experience of one city--Lima, Peru. The RUAF From Seed to Table program continues the processes set in motion in RUAF partner cities with an added emphasis on strengthening urban farmer organizations, micro-enterprise and marketing.*



Community garden in Villa Maria del Trinfo, Lima, Peru.  
Photo by Marielle Dubbeling.

By Gunther Merzthal, Noemi Soto and Marielle Dubbeling

Agriculture is practiced widely in the low-income districts of Lima, Peru. Yet, despite the significant contribution by urban and peri-urban agriculture to household incomes and food security, this sector of the economy has received very little attention until a couple of years ago. Farming was absent from the municipal organization and planning and the voices of local producers were unheard. Perhaps this resembles the situation in most North-American cities?

The district of Villa Maria del Triunfo in Lima has almost 360,000 residents. Some 57 percent of them live in poverty. In response, the municipality started an urban agriculture program to improve urban food security.

Starting in 2005, the Municipality of Villa Maria del Triunfo, with the support of IPES-Promoción del Desarrollo Sostenible and the RUAF Foundation, conducted a Multi-stakeholder Policy Formulation and Action Planning process in order to (a) develop a better understanding among decision-makers and others about the significance of local food production and (b) revise its urban agriculture policy and formulate a Strategic Action Plan for Urban Agriculture. Despite difficult growing conditions in this arid region, currently over 500 family and community gardens are located in the municipality. In addition, landless families living in poor hillside settlements often keep small animals for occasional sale or home consumption.

The Multi-stakeholder Policy Formulation and Action Planning (MPAP) process included four stages:

### 1. Strengthening of Local Capacities

Decision makers, municipal and NGO staff and university representatives participated in awareness raising activities, policy seminars and exchange visits to other cities with experience in urban agriculture. This helped them gain a better understanding of urban agriculture and its effect on food security, incomes and a greener urban environment. It also reinforced their commitment to the multi-stakeholders planning process.

### 2. Situation Analysis

A participatory analysis of urban agriculture was implemented as a basis for further action planning. Local stakeholders were identified and mobilized; the legal and normative frameworks impacting urban agriculture were analyzed. The existing urban farming systems and their (potential) impacts were also analyzed. Land resources were identified and mapped.

### 3. Action Planning

By the end of 2006, a multi-stakeholder forum (resembling the North American Food Policy Councils) on urban agriculture was formed, in which 20 institutions participated, including the local government, development NGOs, community-based organizations, private sector organizations, international agencies and urban producer groups. The forum was asked to create a 5-year Strategic Action Plan as well as a set of policy guidelines on urban agriculture.

### 4. Implementation

With some co-funding from IPES/RUAF, the multi-stakeholder forum has been able in 2007-2008 to mobilize over US\$195,000 to implement several of its short-term actions as defined in the strategic plan, including:

- Strengthening and formalizing an urban agriculture producers network: Urban farmers in Villa Maria were organized on the neighborhood and district level. Farmers received training in crop production, nutritional awareness, personal relations and organizational management.
- Marketing of urban agriculture produce: A market study was conducted to identify marketing venues, unmet demand for specific products and their profit potential. A logo for urban agriculture products was developed with the farmers.
- Setting up five community garden units: In collaboration and with financial support of Red Electrica Peru (an electric utility company) five garden units were established on vacant land located under electrical power lines.
- Urban agriculture week: In August 2007, the first urban agriculture week was organized to increase awareness of and enhance public support for urban agriculture. During the week, the urban gardens can be visited, short workshops and discussion groups are organized, videos are shown, and a variety of local produce is sold. Since 2007, the urban agriculture week has been organized every year.
- Municipal ordinance on urban agriculture: Because urban agriculture had been lacking specific regulation in the district, a municipal ordinance on urban agriculture was drafted and approved in 2007. Among others, the ordinance recognizes urban agriculture as a permanent and legitimate activity in the district; creates a specific government entity for urban agriculture (a sub-department) with human and financial resources to strengthen urban agriculture; provides for the inclusion of urban agriculture in land use plans; and specifies that technical assistance be given to producers.



Establishment of the urban producers network in Villa Maria.  
Photo by Noemi Soto

Today, there is wide consensus among urban producers and decision-makers in Villa Maria that urban agriculture is a legitimate and sustainable form of urban land use that should be actively supported and maintained. Formerly vacant land areas located under high-voltage power lines or on steep slopes have been transformed into productive green spaces, contributing not only to greater food security and increased income, but also to a more livable urban environment.

The municipal ordinance has provided urban agriculture legitimacy and facilitated its integration in the city's Economic Development and Land Use Plans. The urban agriculture program is now a permanent structure under the Department for Local Economic Development with three permanent staff and an annual budget of US\$ 55,000.

The multi-stakeholder process resulted in a 5-year Strategic Plan that responds to the real needs of the population. Almost 600 poor farming families and over 20 local organizations have been mobilized and organized and have participated actively in the process of designing, planning and implementing strategic activities on urban agriculture.

The multi-stakeholder forum guarantees ongoing dialog among stakeholders and oversees the implementation of the Strategic Plan for Urban Agriculture. The forum is instrumental in mobilizing resources for the plans implementation. And it also works to regularly update the Strategic Plan, thus ensuring that it remains relevant to the viability of urban agriculture in a dynamic social, economic and political environment.

*For more information on RUAFs approach to multi-stakeholder policy formulation and action planning, please contact Marielle Dubbeling, global coordinator of the RUAF-From Seed to Table Program at [m.dubbeling@etcnl.nl](mailto:m.dubbeling@etcnl.nl). A RUAF Working Paper on MPAP can also be downloaded from [http://www.ruaf.org/sites/default/files/WP\\_01.pdf](http://www.ruaf.org/sites/default/files/WP_01.pdf).*

*For more information on the experience in Lima, please contact Gunther Merzthal, regional coordinator for RUAF in Latin America or Noemi Soto, local coordinator of the process in Lima at [Gunther@ipes.org.pe](mailto:Gunther@ipes.org.pe).*

## UMKC to Offer Course On Urban Agriculture

Plans are in the works to offer a course on urban agriculture, food systems and sustainable urban design at UMKC next semester. The course will be interdisciplinary in its structure and content, drawing from the fields of agriculture, urban planning, architecture and design, geosciences, community development and ecology. Daniel Dermitzel (KCCUA), Dr. Jacob Wagner (UMKC-Urban Planning) and Dr. Molly Davies (UMKC-Environmental Sciences) will teach the course which will also be open to professionals through UMKC's Program for Adult Continuing Education (PACE). It will be taught as an evening class. Stay tuned for more details coming soon.

## Calendar of Events

*From Commodity to Community: Food Politics and Projects in the Heartland.* The Community Food Security Coalition's 13th Annual Conference. October 10-13, 2009, Des Moines, IA. Info at <http://communityfoodconference.org>.

*Growing Growers Workshop: New Farms - First steps in planning a farm business.* Saturday, October 17, 10am to 4pm. Lunch provided. K-State Research and Extension Station, Olathe, KS. Led by Katherine Kelly (KCCUA) and Ted Carey (K-State Research and Extension). For more information on this and other Growing Growers workshops visit <http://www.growinggrowers.org/Pages/workshop.htm> or email Laura at [growers@ksu.edu](mailto:growers@ksu.edu).

*Pro-Urban Agriculture Codes for Kansas City.* Tuesday, October 20, 6pm to 7:30pm. Bad Seed Market, 1909 McGee, Kansas City, MO. Join us as we begin to draft urban agriculture supportive codes for Kansas City, MO. RSVP to [katherine@kccua.org](mailto:katherine@kccua.org).

Novella Carpenter, Urban Farmer Extraordinaire & Best-Selling Author, comes to BADSEED:

(1) *Farm City Talk: An Evening with Novella Carpenter.* Saturday, October 24, 6pm to 7:30pm. Bad Seed Market, 1909 McGee, Kansas City, MO. Learn about the history of urban farming in America as well as Novella's urban farm in downtown Oakland, CA, where she has raised chickens, goats, turkeys, bees, pigs, and more! All ages/unlimited event - \$10 at the door.

(2) *The Complete Chicken.* Sunday, October 25, 10am to 1pm / 4pm to 5pm. Learn to keep happy, healthy hens on a budget for farm fresh eggs or home-grown meat. The first part of this class will cover backyard chicken basics from day old chick to egg producer. The remaining section will focus on killing a chicken as quickly and humanely as possible to put ethical meat on your table. Special butchery and cooking demo by renowned chef Samin Nosrat! \$100 per student, pre-register and payment required. Visit [www.badseedfarm.com](http://www.badseedfarm.com) for more info or contact [brooke@badseedfarm.com](mailto:brooke@badseedfarm.com) to sign up.

*Food Film Festival.* Wednesday, November 4. Grinnell College, Grinnell, IA. Katherine Kelly (KCCUA) will speak on a panel about the issues raised in a selection of Food Films, including Food, Inc., Fresh, King Corn and The Real Dirt on Farm John. For more information, contact Ami Freeberg, [freeberg@Grinnell.edu](mailto:freeberg@Grinnell.edu).

*Cultivating Healthy Kansans--A Leadership Summit on Health Promotion and Chronic Disease Prevention.* December 1-3. Topeka, KS. Twenty state and local partner organizations from across Kansas will host a conference focused on disease self-management, quality of care, environmental and social influences on health, the built environment, community planning and smart growth and effective collaborations to impact chronic disease and injury prevention. Katherine Kelly will speak on Tuesday, December 1, in the afternoon. More information at <http://www.cultivatinghealthykansans.org>.

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To subscribe or unsubscribe please send an email to [info@kccua.org](mailto:info@kccua.org).

For editorial comments please contact *Urban Grown* editor Daniel Dermitzel at [daniel@kccua.org](mailto:daniel@kccua.org).

The Kansas City Center for Urban Agriculture is a 501c3 not-for-profit organization.

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