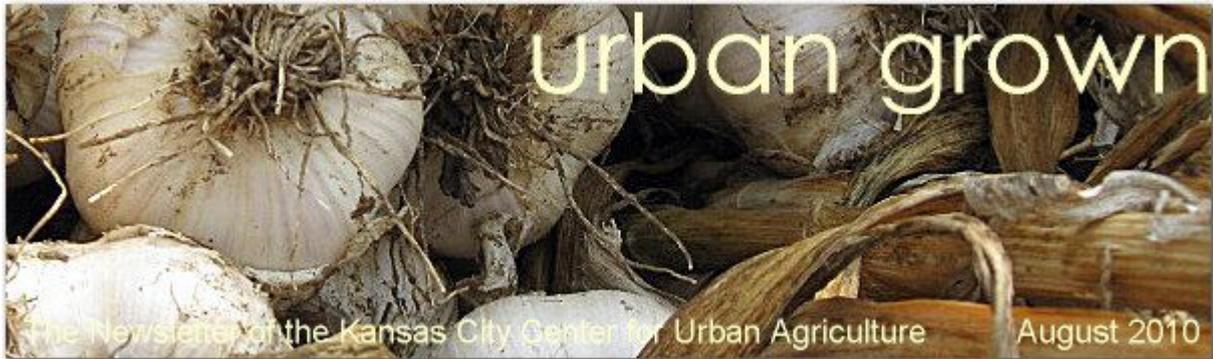


**From:** ["Daniel Dermitzel, KCCUA" <daniel@kccua.org>](mailto:daniel@kccua.org)  
**To:**  
**Date:** 8/5/2010 11:18:59 AM  
**Subject:** News from the Kansas City Center for Urban Agriculture

[if you have difficulties reading this newsletter see our online version at [www.kccua.org/urbangrown.htm](http://www.kccua.org/urbangrown.htm)]



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**Thinking About Farming in 2011? Start Now.**

*On an urban farm, August is not too early to be planning for March.*



Turning your empty lot into an urban farm takes planning. Get an early start on the 2011 season.

By Katherine Kelly

Okay, so it is 100 plus degrees outside. Your garden is wilting in the heat, your tomatoes are getting sun scald and the blister beetles are soaking it all in, glorying in the good food and the pleasant company of so many other beetles. What better time to escape from this years challenges though, and begin to think about next years urban farm business?

An urban farm business can be as big or small as you choose. We define an "urban farmer" as someone who is growing food to feed other people, people outside of their own family and immediate circle of friends. Generally, that involves selling the produce at any volume whether it's \$50 a week or upwards of several thousand. It may also include a farm/garden that is growing food to be donated--growing food to feed strangers (who will hopefully become friends through the process).

Now is the time to start wrapping your mind around next years production and sales plans if you are going to be starting a new farm business. If you have a piece of land you own or an empty lot youve been eying, you are going to want to get access to that land soon; one of the best things you can do for an urban soil that hasnt been grown on before is get a good plowing done on it (after hauling out as many of the foundation stones as you can) sometime in October or early November. You want the soil to be ridged deeply enough that erosion wont be a problem, but with lots of soil surface exposed for winter freezing and thawing to begin loosening up the structure and make it workable in the spring.

If you want to do no-till farming, start looking for hay or straw bales to start laying down so the good bacteria and fungi they harbor can have some time to mellow out the soil underneath while the mulch is smothering any grass or weeds. Most urban soils are low in organic matter and consequently low in all that good soil life that makes vegetables grow. Unless you are fortunate in having that fine river bottom land that can be found in some Kansas City neighborhoods, urban farming means consistent and long-term efforts to build the soil up with good organic matter and to loosen its structure so

roots, water, air, and nutrients can move through. And it is never too early to get started.

Its also a good time to start putting your plans on paper. What will you be growing? To whom will you be selling? If you want to exercise your new rights in Kansas City, MO, to sell on-site, start talking to your neighbors to get them excited about the possibility of really fresh food bought from someone on their block. If you want to sell at markets, visit them now to see what market might fit your farm personality and goals. Talk to some of the vendors and learn about how the market works from their perspective.

KCCUA staff want to help you become an urban farmer--you can email or call us and well visit your site with you and talk with you about how to get going. There are other resources out there, too, like KC Community Gardens, County Extension, and neighborhood associations who like to see people like you make the neighborhood a healthier place. In Wyandotte County, the Land Bank is putting together a program to make empty lots more available to folks who want to garden or farm on them. Kansas City, MO, owns a lot of empty land, too, and is starting to incorporate the idea of urban agriculture into planning for the city. It may look like a hot and miserable summer out there, but really, it is just seven months out from the start of next years growing season! So be thinking about your next steps and have fun planning your 2011 urban farm venture now.

Reach Katherine at [katherine@kccua.org](mailto:katherine@kccua.org).

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### **Hunger Relief: The Local Supply Line**

*In Kansas City, fighting hunger increasingly means growing food locally.*

*John Hornbeck is the Director of Community Relations for Episcopal Community Services and the Episcopal Hunger Relief Network. He is also a member of the Greater Kansas City Food Policy Coalition and the Greater Kansas City Homeless Services Coalition, and he is on the Advisory Board for Society of St. Andrew--West. John has been involved in programs responding to hunger and homelessness in Kansas City and surrounding communities for more than twenty years. And, yes, he loves to garden.*

By John Hornbeck

On a beautiful spring morning in 2010, a group of people gathered at St. Annes Episcopal Church in Lees Summit, MO, to bless a brand new community garden. Named the Garden of Eatn, this is one out of a network of community gardens in the greater Kansas City area that contribute to hunger relief in this city. And it all begins with people who care.

There are numerous challenges to feeding the hungry in Kansas City, but few are more important than the need to provide nutritious fruits and vegetables in the form of fresh locally-grown produce. Key to addressing this challenge is the growing network of gardens, each of which enhances the ability to respond to hunger in a variety of ways.

Take, for example, the community garden at St. Pauls Episcopal Church in the heart of the city at 40th and Main, Kansas City, MO. This garden provides individuals an opportunity to work their own plot of land. You will find almost everything planted here, from herbs to flowers, from tomatoes to corn, from berries to greens. Many of the families working these plots do not have anywhere else to grow their own produce. And St. Paul's is helping with mulch, composting, a water source and other resources that might be difficult for the gardeners to obtain.

The best news though is when these growers have a bountiful harvest of more than they can use for their own family. Naturally, they can do whatever they wish with the overage but in many cases the growers donate their excess harvest to the food pantry at St. Pauls.

In addition, there are a number of plots that are dedicated specifically to supplying produce to the food pantry. Without the community garden, the pantry would need to spend more of its limited budget on purchasing fresh vegetables. The end result is the ability to provide a wider variety of nutritious food to the neighbors who visit this pantry--more than 17,000 in 2009.

This same story is repeated in other hunger relief programs across Kansas City--and in some other unique ways. For example, St. Michael and All Angels Episcopal Church in Mission, KS, recognized a need this spring. With cutbacks in summer feeding options for children who rely on free lunch programs during the school year, a different approach was developed and Michaels Market was born. It is probably best described as a cross between a food pantry, a CSA and a farmers market. In addition to providing a sack of shelf stable groceries to needy families, this church has what is, in effect, a very small private outdoor market where families can select fresh produce grown in the church's community garden.



Hunger relief increasingly includes locally grown, healthy produce.

All of these are stories of providing better nutrition and healthy produce to Kansas Citians. However, this barely scratches the surface of what is possible in the future. Episcopal Community Services and the Episcopal Hunger Relief Network served more than one million meals to the hungry in 2009--through community kitchens, food pantries, meals-on-wheels, special hunger relief programs for children, and other ministries. As part of that response, we have developed an active Food Rescue Initiative that collects groceries including fresh produce and refrigerated products from sources such as Whole Foods, supplying both pantries and community kitchens. We have started a new project of organizing gleaning teams that, in partnership with the Society of St. Andrew and growers throughout rural communities around Kansas City, will go into fields and salvage end-of-harvest produce that might otherwise go to waste. This produce is sometimes delivered to local food pantries, with any excess being delivered to another of our important hunger relief partners, Harvesters--The Community Food Network.

There is simply too much hunger in Kansas City for any of the locally grown food to be wasted. One of our goals for 2010-11 is to develop additional collaborative relationships with the vital urban agriculture movement in Kansas City, with farmers markets and CSAs in the Kansas City area, and with other resources that occasionally will be fortunate enough to experience a bountiful harvest in one form or another. Through such resources, it is possible to expand the response to hunger in our community. It all starts with people who care and with people who work the earth.

Reach John at [jhornbeck@episcopalcommunity.org](mailto:jhornbeck@episcopalcommunity.org).

### Container Farming Improves Diets in US And Around the World

*An innovative UN program delivers effective small-scale food production technology to people in need.*

*The Growing Connection (TGC) is a grassroots project developed by the Washington, DC office of the Food & Agriculture Organization of the United Nations. TGC engages people and organizations around the world in the fight against chronic malnutrition, including obesity. Project participants grow nutritious vegetables, starting in highly water-and-space efficient EarthBoxes, and moving on to complementary techniques like worm-composting, hoop-houses and water harvesting. The goals are improved diets and, when possible, income generation. Once growing, participants are asked to document and share their experiences on our website in our global horticultural community. Learn more about The Growing Connection at [www.thegrowingconnection.org](http://www.thegrowingconnection.org).*



Growing food in unlikely places--TGC & Boston's Community Servings prepare healthy and flavorful meals for people with life-threatening illnesses.

By Samuel Johnson

In 2008, a TGC site was opened in the Jamaica Plain neighborhood of Boston, MA, at Community Servings, Inc.--a non-profit that prepares and delivers more than 3000 lunches, dinners and snacks daily to over 700 individuals and families with acute life-threatening illnesses. Community Servings strives to accomplish two things with their meals: first, they tailor the nutritional components of each meal to best support the recipients medical regimen; the second (and not so obvious) goal is to make the meals delicious for clients who are often in such poor health that they are nauseous or have no appetite at all.

The Growing Connection, with Community Servings, built a garden site consisting of 40 EarthBoxes, growing over a dozen varieties of herbs (like basil, oregano, parsley and more) and high flavor, high value crops (like garlic and arugula) to make the meals as delicious and attractive as possible. At this specific site, the limited space still allows production of enough herbs and flavorful plants to make Community Servings very special to the recipients. Second, there is sufficient extra production to create income at their farmers market. Third, the garden site serves as a training and orientation site for volunteer gardeners and activists (including Master Urban Gardeners) in the Boston Natural Areas Network. As Community Servings' CEO David Waters once said, this site has truly become a symbol of community feeding community.

TGC garden sites are tailored to each clients circumstances and location, with the EarthBox serving as the common denominator at each of the over 130 TGC sites around the world. This common denominator serves to break the ice, and to facilitate inter-site communication--encouraging project participants to share information with each other.

In 2004, TGC and its principal partner in Mexico, the University of Guadalajara, established a garden site in the small community of Haimatsie in Jalisco, Mexico. Haimatsie, tucked into the Sierra Madre Occidental Mountains, consists entirely of the native indigenous Huichol people; about a hundred families live there. The university has been working in the Huichol community for over twenty years, and this presented a first opportunity to bring innovative vegetable production to the site.



Residents of Haimatsie, Mexico, are growing food in EarthBoxes.

The Huichol people in Haimatsie are very isolated and struggle to deal with an intensifying modern world. Climate, lack of water, absence of communications and services make hardship an everyday reality in their lives. Children suffer from chronic eye infections; most of the community also frequently experiences irritating skin rashes.

At the altitude of 7,500 ft, Haimatsie's harsh climate and water constraints make conventional gardening very challenging. However, using urban gardening techniques such as the EarthBoxes paired with improvised hoop houses and water collection, the Huichols' harvests have been bountiful. Celery, beets and chard were the first crops.

But the project planners had not taken into account the fact that the mild tang of celery, the sweet earthiness of beets and the bitter but nutrient-rich chard were all foreign flavors to the people of Haimatsie. Thus, (and very logically) the Huichol fed most of the first yield to their rabbits. However, after a series of conversations and cooking demonstrations--particularly involving soups and stews, the Huichol began to consume the vegetables that grew in their EarthBoxes.

In the ensuing six to twelve months, the graduate students and professors from the University of Guadalajara noticed a sharp decline in the incidence of eye infections and skin rashes in the families that were eating the vegetables. This is a direct physical impact that can be related to a simple improvement in the diet. And thanks to the new community of growers in Haimatsie, the garden is still producing and feeding residents with fresh and nutritious vegetables.

For more information email Robert Patterson at [Robert.patterson@fao.org](mailto:Robert.patterson@fao.org).

### Farmers Asked to Participate in Survey on Urban Soils

Kansas State University seeks input in developing educational resources.



Soil quality testing at an urban garden in Washington State.

*Each soil has had its own history. Like a river, a mountain, a forest, or any natural thing, its present condition is due to the influences of many things and events of the past.*

*Charles Kellogg, The Soils That Support Us, 1956*

By Ashley Raes Harms

Even in an urban plot of land, soil is a complex, living organism that gives to and takes from the environment around it. In urban areas, however, the soil's interaction with its past and present environment, especially contaminants, may have an impact on what and how we can grow in that soil. The quality of urban soils, or their ability to function for a particular use such as a seed bed, may be negatively impacted by pollutants from previous land use. Just as we know that a soil's texture, organic matter, compaction, etc. can impact plant growth in that soil, so does the

presence of contaminants. A better understanding of soil quality specific to urban areas is necessary to ensure human and environmental health in our communities, especially as more gardeners and farmers utilize land that was previously vacant or a residential or industrial lot.

A better understanding of soil quality issues is essential to ensure the health of our soils, growers, consumers, and environment. As a graduate student at Kansas State University, I have decided to make urban soil quality the topic of my Masters thesis. The principal goal of my thesis is to provide informational and technical resources on urban soil quality to growers, land managers, extension personnel, and community groups. These resources may include booklets, web-based materials, workshops, and technical assistance.

Before developing these resources, we need to recognize what urban growers know and want to know about soil quality and contaminants. That is why I am seeking help this summer from urban growers throughout the country. I have created a short survey to learn more about the experiences and resource needs of urban growers on the topic of urban soil quality. The more I know about your interest in, and experience with, soil-quality issues, the more beneficial the educational and technical materials will be. So please take a moment and participate in the brief survey at <https://surveys.ksu.edu/TS?offeringId=161617>. Urban growers, community gardeners, land owners and managers are all encouraged to respond. If you have any questions please contact me at the email or phone number listed at the end of this article.

This survey is part of an ongoing larger project titled Gardening Initiatives at Brownfields Sites funded by the US Environmental Protection Agency (see [Healthy Foods from Brownfields?](#), Urban Grown, February 2009.). The overall objective of this larger project is to enhance the use of brownfields sites (vacant, abandoned property, the reuse of which may be complicated by the presence of a hazardous substance or contaminant) in an environmentally, socially and economically beneficial manner. Drs. Ganga Hettiarachchi (Department of Agronomy, KSU) and Sabine Martin (Center for Hazardous Substance Research, KSU) are leading the project, and Dr. DeAnn Presley (Department of Agronomy, KSU) along with many others, is also collaborating.

Email Ashley at [araes@ksu.edu](mailto:araes@ksu.edu) or call her at 785-532-5098.

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### KCCUA Welcomes Ami Freeberg As Program Assistant

*"Treat each day like an adventure because it really is."*



By Ami Freeberg

Everything happens for a reason and everything works out for the best. This is a personal philosophy that guides my decisions each day and my overall approach to life. On that note, let me introduce myself. My name is Ami Freeberg and in June I began my newest journey as the Program Assistant for the KC Center for Urban Agriculture. A month before I started this job I was in my final semester studying sociology and global development at Grinnell College in Iowa.

If you had asked me then what I was going to be doing after graduation, I would have told you that I would be working in Colorado for the summer then heading to Brazil in October to help a family friend start a hostel. Many of my friends were jealous of my adventurous plans, and I felt lucky to have this random international connection. I was anxious to set my plans in stone. That meant buying a plane ticket. I found a great deal and was waiting impatiently for confirmation from the man I would be working with.

Ami Freeberg joined KCCUA as the new Program Assistant.

I almost bought the ticket that morning.

Then, that afternoon I received an email from Katherine Kelly telling me that KCCUA just got funding for the Program Assistant position and if I didnt have my life figured out I should apply. Well, I kind of had my life figured out but I hadnt bought the plane ticket yet. Literally minutes after my responding to Katherines email, the Brazil guy checked in confirming the flight dates.

Everything happens for a reason.

For the next week I debated intensely. Kansas City? Brazil? Kansas City? Brazil? In the meantime, I applied, interviewed, and decided if I got the job in Kansas City I would take it. Having previously spent two months as an intern with KCCUA, I could not pass up the opportunity to have a full-time job, with an organization whose mission I believe in, with wonderful people I know I like working with. The first two months have been hectic but I have already learned a tremendous amount. I am starting to feel comfortable and at home here.

Although I sometimes feel restless and start wondering when I will next be able to have an overseas adventure, I am trying to treat each day here as a little adventure of its own. Because it really is. No two days are the same, which keeps things interesting. When people ask me what I actually do, I usually reply, Basically, everything that wasnt getting done because the organization has been growing too fast to keep up. Its exciting to join the wonderful and passionate KCCUA team at such a momentous time in the organizations work. Im glad Kansas City won out.

Everything works out for the best.

You can reach Ami at [ami@kccua.org](mailto:ami@kccua.org).

## Notes from the Kansas City Community Farm



By Alicia Ellingsworth

We grow vegetables here. A lot of vegetables. This acre and a half or so has historically produced over 30,000 pounds of organic vegetables per year since the late 1990s. Growing vegetables in Kansas is not an easy proposition. The climate is harsh. The soils are not known to be the best available. The pest pressure is tremendous and because of our location we often get the bugs that typically thrive in the north as well as the bugs that usually survive only in a more southern region. Disease seems to be increasing and spreading as the temperature rises and the rains increase. Still we grow.

This farm has been certified organic since its inception in 1997 (before the creation KCCUA, Full Circle Farm was operated by Katherine Kelly). Organic certification is important for us here on many levels and we are dedicated to the ideals of organic agriculture. We understand and agree that in order to maintain our soils and to continue to produce the crops we do on our limited space we need to be stewards of this ground. We also believe in organic agriculture because of the health benefits to human and non-human life. Organic certification provides the guidelines we need.

The National Organic Program (NOP) administered by the USDA and developed through the Organic Foods Production Act (OFPA) of 1990 sets the parameters for organic growing. It requires each farm to develop its own Organic System Plan (OSP) which is a master plan for the farms growth and a history of its activities. Although it can be a bit daunting, creating the OSP is a most valuable exercise for a farm of any size or aspiration. The OSP is the written account of a farms implementation of its goals. The document outlines the farms intention of cover cropping in the off season, green manuring, composting, crop rotation, non-use of synthetic pesticides, and soil conservation in addition to purchasing organic seeds, mapping the fields crop history and inventorying the adjacent land uses.

Certification is conducted through a third-party organic certifying agency of which more than 50 exist nationwide. The certifying agency is responsible for reviewing each farms OSP and for conducting an annual on-site inspection of each farm it certifies. Only after the successful completion of this process is the farm allowed to use the term organic. The annual cost of certification depends on the annual sales of the farm. In our case the bill hit \$1100 this year. A federal cost share program does exist and allows participants to be reimbursed up to 75% of the cost of certification. As I see it, at this time we cannot afford *not* to be certified. To accomplish KCCUAs mission of growing food in the city and of growing new farmers and in order to protect the environment of this planet and its limited resources, I believe that organic certification is absolutely necessary.

The premium price that organic produce tends to bring at market enables us to continue the experiment. The premium produce we offer at market grows the awareness of the value of small-scale, locally and organically produced food. As the trend toward a local food economy spreads and folks begin to build relationship with their farmers, perhaps certification from the outside will eventually become less important, however the virtues of small-scale organic farming will, hopefully, never again be forgotten.

Reach Alicia at [alicia@kccua.org](mailto:alicia@kccua.org)

### Before the Metaphor

*A Kansas City mother and son experience what most of us only know as figures of speech.*



Taking a back-to-basic course are Anne and her son Noah--volunteers at the KC Community Farm.

By Anne Brady Bloos

When Noah and I came to volunteer at the Kansas City Community Farm nearly two years ago, we had few expectations. Noah was drawn to the farm by a lifelong love of growing things and curiosity about how that passion might translate to a business. Being a gardener and cook myself, I tagged along, hoping to forge some kind of connection with people who grow, sell, and prepare food. As homeschoolers, we try to follow such interests wherever they may lead, preferably without a lot of preconceptions about where that might be. In learning, as in life (we don't separate the two) our hope is to cultivate an openness to new experiences that, with luck, may yield the occasional fleeting glimpse of insight. We never know when a teacher might be waiting around the corner or, in the case of the farm, lurking beneath a nasturtium leaf.

Identifying some of these teachers is easy. We've learned uncountable practical lessons from the seasoned farmers who have shown us how to seed, transplant, tend, and harvest dozens of different crops on a large scale (so different from home gardening!). They have patiently taught us farming skills and shared hard-earned lessons with a generosity that is

itself a revelation. They don't treat their knowledge like a prized possession you should keep your hands off of; these farmers are delighted to give it away.

An array of volunteers and apprentices have opened our eyes, too. They are young, old, and in-between, each with a unique approach to farming and to life. For Noah, a teen on the verge of who-knows-what, every contact reveals a new possibility. Some of these people have traveled the world, working as Peace Corps volunteers or WWOOFers. Some have lived in intentional communities, studied permaculture, or worked on family farms. Some are passing through, others are rooted here--in families and in the community. They've shared techniques, told stories, swapped recipes, and recommended books and movies. Without even trying, they've shown us ways of relating to the world that are as diverse as their backgrounds.

Since KCCF is a teaching farm, we've also been privy to seminars on topics such as understanding soil fertility, building worm bins, keeping honeybees, seed-saving and some of the business aspects of running a farm. If I were a better homeschool record-keeper I would have logged many hours for Noah under virtually every academic subject. I haven't done that, but I have noticed that many of our conversations are informed by what we've learned, directly and indirectly, through the farm. Our thinking about so many things--food, health, farming, government--has become less abstract and more deeply grounded in actual experience.

Working at an urban farm, we've become aware of some of the issues that come up when people need to grow food and city officials need to enforce codes. We've attended farmer's meetings and community discussions. We've seen passion and righteousness bump against the cold letter of the law and we've heard exhaustive attempts to communicate, compromise, and change. We've also visited several thriving community gardens that were spawned by KCCUA. One effect of this community involvement (I should log that under "Civics" for Noah) is a sense that we're now part, albeit a tiny part, of a positive trend, a growing force in favor of regaining our right to stick our hand into a mound of dirt and pull out a potato.

Yet much of what we've learned is not quantifiable or even readily apparent. Teachers can be elusive. Even so, they're everywhere. A teacher might be a honeybee in the mint, reminding you to harvest with care lest she get killed. Another might be a brilliantly-designed tool that cuts your work time in half. Or a fungus that wipes out an entire row of squash, telling you that Dr. Seuss was right in *Horton Hears a Who*: we're surrounded by worlds within worlds that we can't even see.

Perhaps the most potent instructor is the work itself. When we plant seeds, shovel manure, haul straw, or pull weeds we feel the earth beneath our feet and dirt in our hands. Our muscles strain and we sweat. We feel the wind in our hair and the sun on our backs. We are in direct contact with a tiny piece of the planet and with our physical selves. In lives filled with distraction and abstraction, this contact is a welcome reminder of what and where we are. We actually feel like living beings on a living planet. For the moment, at least, it seems purifying; when I put my hands in the dirt, I feel clean.

We're also never more alive to the weather than when we're working at the farm. Frost is hard to ignore when you're harvesting spinach with bare fingers. Sudden cloud cover is seldom as beloved as when you've been toiling beneath the beating sun. Every change of weather and each season brings its attendant feelings; frustration and disappointment, hope and happiness, resignation--all have their moments. Even back at home we think of the plants we help tend and hope for rain or worry about an early frost. With the changing seasons we experience the continuous cycle of birth, death, and renewal as an undeniable everyday fact. Of course we're always riding this wheel, but our engagement in farm work heightens our awareness, which brings a natural rhythm and structure to our lives. We're left to draw our own metaphysical conclusions, or not, as we choose. For the most part, I think we are reassured.

In all these ways, working at the farm is a complete back-to-basic course. I don't mean reading, writing, and arithmetic, but things more elemental. Planting and harvesting are basic activities, practiced for millennia wherever humans have settled. Out in the field we reenact primitive rituals, putting our energy directly into the effort to grow food for nourishment. In so doing, we join our ancestors and our comrades around the globe. We don't always think of that, of course, but there are moments after working for hours at the farm and in my garden when I step into a climate-controlled house with a movie playing and I feel like I've suddenly been transported to the modern world from a distant time or place. I'm zapped from the simpler world where I work hard for a tangible end in the wind and the rain, composting the dead, seeding the new. Yet I always feel more grounded for having been there.

Fundamentally, what we learn from working at the farm is contained in the mystery and the magic of one simple act: planting a seed. We use that phrase metaphorically all the time, as we do with other words from nature--we put down roots, we look for common ground, we reap what we sow. But there's value in reconnecting with the basic acts that inspired those metaphors in the first place. Plant a seed in the soil and water it in. Watch, astonished, as it collects everything it needs to build an entire life for itself using only the materials at hand. A tomato seed, looking so tiny and unpromising, transforms into a six-foot-tall plant full of juicy, red, life-giving food. Really, we should be shocked! We give it a start and it thanks us by giving us dinner for a month. That miraculous everyday metamorphosis--from seed to plant--is profound enough for a lifetime of study and inspiration.

In essence, Noah and I have found the farm to be an eclectic, dynamic classroom that has offered us the chance to learn countless practical lessons as well as more subtle gleanings. To the extent that we've opened our eyes to see what's before us, we have learned. When you fully engage in something, you allow it to change you. I know that whatever I do next and wherever Noah may go, the connections we've made at the farm--to friends, to the community, to ourselves and to the earth itself--will always be a part of us both.

You can reach Anne and Noah at [gupcity@mindspring.com](mailto:gupcity@mindspring.com).

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## Calendar Of Events

**GOING ON NOW THROUGH SUNDAY: Permaculture Design Workshop and First Annual Midwest Permaculture Convergence.** August 4-8. Karlin Family Farms, Lawrence, KS. Details, schedule of events and registration information at <http://www.filmsforaction.org/blogdetails/?num=345> or on Facebook at <http://www.facebook.com/event.php?eid=145220562157715>.

**Working to Change Urban Agriculture Codes in Roeland Park.** Thursday, August 5, 6:30pm. Cedar Roe Library, 5120 Cedar in Roeland Park, KS. Everyone is invited to this citizen group meeting, especially residents of Roeland Park.

**Jack Johnsons All At Once Campaign To The Sea Tour.** Monday, August 16, 7 PM. Sandstone Park, Bonner Springs, KS. KCCUA is proud to be a community partner with Jack Johnsons All At Once Campaign. **Donate to our fundraising campaign by August 14 and Jack Johnson will match your contribution, plus you will be entered to win a pair of tickets to the show.** To learn more click [here](#).

**Plants, Parks and Parking: or Green Acres in Kansas City With or Without Backyard Chickens.** Tuesday, August 24, 5:30pm - 7pm. American Institute of Architects, Kansas City, 1801 McGee, Kansas City, MO. Join us for AIA KCs second Mid-K. You will enjoy lively presentations by three diverse speakers about the public realm in Kansas City and also get a chance to converse with others about the issues. Come for the beer, stay for the dialogue. For more information visit [www.aiakc.org](http://www.aiakc.org).

**foodNow gala Eat with the locals.** Saturday, August 28, evening. 1300 West 13th Street, Kansas City, MO. foodNow is an all-volunteer gala where local farmers and local chefs come together to bring a unique local food experience to the West Bottoms, home of the roots of agriculture in the Midwest. We are raising money and awareness for local, healthier eating. Proceeds from the gala go to 501(c)(3) not-for-profits working for local, healthier eating. This year's beneficiaries are the Kansas City Center for Urban Agriculture, the Greater Kansas City Food Policy Coalition, and Kansas City Community Gardens. For more information and tickets to the event visit [www.foodnow.org](http://www.foodnow.org) or email [contact@foodnow.org](mailto:contact@foodnow.org).

**Growing Power's National-International Urban & Small Farm Conference.** September 10-12. Milwaukee/West Allis, WI. Info at <http://www.growingpowerfarmconference.org>.

**Food, Culture, Justice: The Gumbo That Connects Us All.** The Community Food Security Coalition's 14th Annual Conference. October 16-19. New Orleans, LA. Info at <http://communityfoodconference.org/14/>.

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