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**To:** "Kansas City Urban Farming" <KCUrbanFarming@list.oznet.ksu.edu>

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### Juniper Gardens Spring Update

*KCC farm brings together new and familiar faces, eager to train farmers and build community.*



KCCUA's Juniper Gardens Training Farm in Kansas City, KS

By Katherine Kelly

All kinds of exciting things are happening at the Juniper Farm. The farmers are trained, re-trained, and eager to start planting. We've got thousands of plants in the greenhouse waiting to go into the ground. We've organized an on-site Seed Store to supply farmers and gardeners. We're all dressed up and ready to grow!

The Catholic Charities' New Roots for Refugees farmers from last year will be growing again. Five new farmers have joined the Farm Business Development Program: Angela Greene, Beh Paw, Kabibi Genevia, Nyakang Kuoth and Zawadi Daniel. Angela Greene started the TSCOG Salt of the Earth Youth Garden last year; this year she is formally joining the Farm Business Development Program. The other first year farmers were

community gardeners with the Catholic Charities Refugee Women's Program. Two other individuals have applied to become first year farmers, which will mean 16 farmers working 4 acres of land in Northeast Kansas City, KS.

In our community gardens, we're assigning plots to home gardeners. The Family Conservancy Healthy Parents, Healthy Kids program is going to take several plots, with the parents growing together and learning how to cook with fresh vegetables. Youth Build is going to put in a garden again this year; and KCCUA staff is putting in several demonstration plots to showcase gardening techniques.

A lot of good is going on, with groundwork being laid for many years to come. Before we jump into the serious work of the season, we want to recognize that it is happening through the generous hearts, sharp minds, and hard-working hands of some very wonderful people.

Loretta Heath is chair of the Juniper Gardens Residents Association. She is a leader who works hard to make sure that children in the community are safe, well-fed, and taken care of. Her attention is always on improving the quality of life for her residents; we're working with her to find funding for walking paths, benches, and other park amenities so people can be among the gardens and see all the good food growing.

Over the last year, two neighborhood gardeners have stepped forward and helped develop the program. Sammie Davis

and Isaac (Jeff) Jefferson are both long-time gardeners; they have been working side by side with KCCUA's Lew Edmister to get the fields and infrastructure into shape. They are jacks-of-all-trades in the best kind of way, and have put their hands to the full range of jobs that go into managing a farm and community gardens. They are also informal mentors for the gardeners, helping people learn how to feed themselves and their families better. Mr. Jefferson has helped develop the Training Farm in others ways as well. He recruited, trained, and supervised a youth mowing crew last year that kept the area tidy and clean (this year he's passing that job onto one of the youth he trained, so the young man can run the mowing crew). He and his wife Elnora (Chair of the Oak Grove Neighborhood Association) have been central to development of the program, coining the phrase and the vision of a "Community of Gardens."

At Mr. Jefferson's instigation, the Oak Grove and the Walnut Boulevard neighborhood associations have joined with KCCUA to identify and develop ¼ acre sites on empty lots for future farm businesses and to recruit would-be farmers. Mr. Jefferson and Gail Johnson and Carolyn Wyatt (both of the Walnut Boulevard Neighborhood Association) have been looking at vacant lots, taking soil samples, and working with KCCUA staff to sort through which ones would be suitable for farm businesses.



Cathy Bylinowski joined KCCUA earlier this year as Farm Business Development Coordinator

Johnson and Wyatt of Walnut Boulevard are not (yet) gardeners but are deeply committed to community improvement and to projects that will benefit youth. At every step of our work with them, they have looked for ways to involve young people. Johnson is starting a Junior Gardening project with KCCUA staff providing some of the gardening classes and we are together creating opportunities for paid employment and on-the-job training for youths in agriculture and gardening.

While we are introducing some of the people making the Farm & Gardens a productive and contributing space, we also want to introduce KCCUA's newest staff person in the program. Cathy Bylinowski started work with us in March, after passing muster with a large committee of KCCUA staff and community leadership. Her job is to work with the neighborhood associations, the community gardeners, and the new farmers; she's a horticultural educator, a farm business developer, and a community organizer all rolled into one. She brings experience and skills uniquely well-suited to her job. She worked early on with KC Community Gardens, helping to organize community garden sites in Kansas City, MO. She also worked at the Land Institute, where she managed a community restaurant and grew vegetables for the kitchen, for sale, and for a small CSA. She has a horticulture degree from K-State, and worked with MU Extension as a horticultural educator.

Growing vegetables and feeding people is an activity that is rewarding on many levels. It only gets better when good people like this are involved, working together to grow community, food, family income, and good health.

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

### Urban Farms & Gardens Tour 2009: Planting Plants, Planning Plans

*It's April and preparations are under way for the upcoming tour of the Metro's farms and gardens.*



By Janet Moss

Thirty-some urban farmers and gardeners are busy planting plants and twenty-some urbanite volunteers are busy planning plans. Both groups of these folks are growing things that will be ripe and ready for harvest on June 28. On that day hundreds, maybe thousands of Kansas City Urban Farms and Gardens Tour takers will be able to enjoy the fruits of both the planting and the planning. The tour is the culmination of a number of Food from the City for the City events that will kick off at the Central Library on Thursday, June 18, at 6:00 PM and extend through the tour on Sunday, June 28.

Gardening gives "hope that might inspire something" at the KC Urban Youth Center.

Over the past couple of weeks I had a chance to check out some of the new gardens we're adding to the tour this year, some of the smaller community and youth gardens. My visits and conversations were as inspiring as the first green

shoots and flowers of spring.

I most want people to know and realize that healthy, nutritious food is available regardless of financial means, says Andrew Johnson who works with the educational garden project that Harvesters--The Community Food Network uses to help people with few funds learn ways to access healthy food. Johnson's colleague, Kara Anderson, adds: "urban gardening is a self-sufficient way to lead a healthy lifestyle, no matter the amount of money someone has. Johnson and Anderson believe that food from a garden is the most economical way to eat well.

But according to waxing philosopher Felix Glover, a senior youth who works the garden at Kansas City Urban Youth

Center (KCUYC), 27th & Troost in Kansas City, MO, any garden will ask for consistent care and attention in return for providing a delicious harvest. "You turn your back on the garden, the garden will turn its back on you. says this wise young man, whose wisdom, it seems, has been enhanced by tending and watching things grow. And the rewards of tending the garden go beyond healthy eating, says Glover: "Gardening gives a community food and hope that might inspire something. KCUYC Health Coordinator Nicole Morrow and youth workers Monique Hollingsworth and Olivia Glover, tell us that people might not even imagine there could be a garden like this one in an urban community, a garden where youth grow and "use their own stuff to make their own stuff," such as the salsa they made last year.

Across the state line, in the Rosedale neighborhood of Kansas City, KS, two small congregations--African Methodist Episcopal and Congregational--have found a way to grow together last year by planning, planting, tending and harvesting food in their Healthy Kids Community Garden, where kids from kindergarten age to high school and adults work together to produce delicious food. Lillie Greer and Sue Hughes say the garden has helped build friendships and a sense of community that comes from people working the land together. This year members of another nearby church, Rainbow Mennonite, will join in the work and, as last year, a resident living next door to the garden will generously provide water for the plants all season.

Next stop is north of the river at Creekhouse Organic Community Garden, aptly named because a tranquil, flowing creek runs alongside the house, and the garden is out back a bit. It has a bit of art and whimsy in the mix and is surrounded by an eight-foot tall fence to see that the deer let the garden grow. For this garden the word community means not separate gardening plots but one large plot where anyone who works shares in the harvest. If you want to do so, contact Linn and Neal Burdick at [linnburdick@hotmail.com](mailto:linnburdick@hotmail.com). In addition to a vegetable garden, they have plans for perennials, such as blueberries, nectarines, grapes and more. Linn says the beauty of gardening is that it physically connects her to what is coming out of the earth and makes her more thankful. And, she adds with a smile, growing food gives adults a "socially acceptable way to play in the dirt."

To learn more about the upcoming Urban Farms and Gardens Tour visit the event website at [www.urbanfarmstourkc.com](http://www.urbanfarmstourkc.com). There you'll find updates on pre-tour events and other tour-related information.

*Janet Moss is the Urban Farms and Gardens Tour Coordinator. Reach her at [janetbridgeworks@sbcglobal.net](mailto:janetbridgeworks@sbcglobal.net).*

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### **What If We Really Planned Our Food System?**

*Newly formed Greater Kansas City Food Policy Coalition to promote food security through local food policy planning.*

By Mary Hendrickson, Ph.D.

We eat every day if we're lucky, sometimes too much, sometimes not the right food for healthy bodies. But most of us don't sit down and really think about our food, about who produced it and how did it end up here? In fact, not much planning for our food goes on despite many of our best efforts; rather, we leave it up to a system of entrepreneurs and interested citizens to get healthy, local food on our tables. But what if we really planned our food system? What if we made sure that we had policies in place that helped local farmers thrive; supported peri-urban land use of diversified orchards and crops and pastures; prioritized urban farms and community gardens, and brought healthy, locally produced food into our schools and hospitals?

In Kansas City, the Greater Kansas City Food Policy Coalition has formed to do exactly that. This group of individuals, organizations, business, and government representatives is committed to ensuring that there is a healthy, sustainable, and affordable food system for Greater Kansas City (1). With the guidance and support of KC Healthy Kids (a Kansas City nonprofit), diverse food system stakeholders--such as farmers, school food service directors, educators, institutional buyers, grocers, nutritionists, hunger advocates and others who participate in the Kansas City food system--met regularly for over a year to explore the food system from their particular standpoints. From this dialogue, the idea of a Food Policy Council arose.

Food Policy Councils have developed in many cities, counties and states over the past 20 years as a way to think about food in a holistic way at the community or state level. Essentially they provide a way to plan our food system with the goal that everyone living in a community has the ability to eat healthy, affordable, sustainably produced food. Food policy councils have developed new bus routes that make it easier to access supermarkets, created new marketing channels between farmers and schools, and figured out ways to protect farmland near metro areas to use for food production. Food Policy Councils can be mandated by law, formed by governors or mayors, or developed as a grassroots answer to food system planning. Kansas and Iowa both have state food policy councils, while cities like Hartford, CT, and Nashville, TN, have city-wide ones.

In February 2008, KC Healthy Kids brought food policy expert Mark Winne to Kansas City to explore developing a food policy council. With excitement high, a core group of more than 30 people volunteered to meet to develop a strategic plan for the Greater KC Food Policy Coalition. One year later, a strategic plan for the Coalition was unveiled. It envisions a place where people of all ages, in all communities, and in all economic segments of the population in Greater Kansas City will have access to healthy, affordable food that nourishes individuals and nurtures communities, the local economy,

and the environment. In other words, we want local food production across the KC metro area and its surrounding rural communities; we want these food products available through local grocers, schools and institutions; and we want everyone, regardless of income or place of residence, eating healthy food. The mission of the Coalition is to advocate for the Greater Kansas City food system and promote food policies that positively impact the nutritional, economic, social, and environmental health of Greater Kansas City" (1).

The initial focus of the Coalition will be the five Missouri and four Kansas counties included in the Mid-America Regional Councils service area (the Metro area). First steps are to conduct a community food assessment so we understand the flows of food and money in the area, as well as a policy assessment that will highlight policies and funding to strengthen our local food system. Armed with this information and our existing knowledge, Coalition members will begin the work of educating and informing citizens and policy-makers on policies that can help achieve a sustainable food system. Meanwhile, KC Healthy Kids, which has played a central role in this planning effort from the beginning, is busy finding resources for hiring an advocacy director and developing the infrastructure for the Coalition to achieve its goals.

Its amazing and encouraging that Kansas City is now going to have a holistic way to coordinate our efforts to build a sustainable food system. At the end of the planning process, KCCUA Executive Director Katherine Kelly and I just looked at each other and clapped in joy. And while the work of developing coherent, comprehensive strategies for ensuring a sustainable food system has yet to be done, this is a moment to pause and be proud that Kansas City is moving onto the map of progressive food cities across the nation!

To learn more about the Greater KC Food Policy Coalition or to get involved please contact KC Healthy Kids through their website at <http://kchealthykids.org/Initiative-HFPI-Contact/Index.htm>.

(1) <http://kchealthykids.org/Initiative-HFPI-Background/Index.htm>

*Mary Hendrickson is an Extension Associate Professor of Rural Sociology at the University of Missouri. She has been active in developing local food systems for more than a decade. Contact her at [hendricksonm@missouri.edu](mailto:hendricksonm@missouri.edu).*

### **Closing the Nutrient Cycle: Organic "Wastes" Returned to the Soil of Urban Farms**

*KCCUA receives composted wood chips from tree trimmings around Wyandotte County.*



Truckloads of composted woodchips arrived at the KC Community Farm in March.

By John Bower

Isn't it a great feeling when a plan comes together? I represent the Parks and Recreation Department on the Unified Government's (UG) newly established Tree Board. I serve along several citizens and other UG employees including Mike Kline from the Board of Public Utilities (BPU). While planning for April's Arbor Day festivities, Mike volunteered to supply mulch and compost for the tree-planting portion of the day. It turns out that the BPU's transmission line clearing activities generate tons of wood chips each year and that they are responsible for the proper storage and/or use of these byproducts.

What happens to tons of wood chips that sit in a pile for years at a time? Compost! That's right, Mike and his team had tons of broken down wood chips on their property and they needed a place to properly dispose of them. It so happened that I knew a place where this organic material could be put to excellent use.

Following that meeting, my next call was to Katherine and Daniel of KCCUA. You couldn't use tons of free organic compost for the Juniper Gardens project, could you? The way to a man's heart may be through his stomach, but the way to an organic farmer's heart is with a bucket of compost. Katherine and Daniel were thrilled, so the plan progressed.

I met with Mike and the team from BPU and presented a plan that would help them deal with the ever growing pile of wood chips and compost, benefit a local non-profit that was engaged in the education and promotion of urban agriculture and that would benefit Wyandotte County citizens in numerous ways. They were ready to help.

In early March, maintenance employees from the BPU and Parks & Recreation began loading, hauling and dumping truckloads of composted woodchips at KCCUA's Community Farm and at the Juniper Gardens Training Farm. In the end, approximately 650 cubic yards were delivered to both sites. And that's just the beginning. Everyone involved was very pleased with the win-win partnership and the BPU won't be running out of compost any time soon. Plans for fall deliveries are under way.

You may be thinking the same thing several others have already asked, Can I pick up some of this compost for my plots? The answer for the time being is No. Liability issues prevent the public from entering the facility that houses the chip pile. However, we are exploring other options to make the compost available and that may be as soon as this fall. Keep your ears open; I'll do my best to get the word out if it comes to pass.

I love it when a plan comes together!

*John Bower is Deputy Director of the Parks and Recreation Department of the Unified Government Wyandotte County/Kansas City, Kansas. KCCUA is grateful for John's support over the years. You can reach John at [jbower@wycokck.org](mailto:jbower@wycokck.org).*

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## **Broccoli Raab and Happy Rich: Field Notes from the Kansas City Community Farm**

*Alicia Ellingsworth joined KCCUA in February as Farm Manager. Before moving to Kansas City, Alicia was a grower on a biodynamic, organic farm in Indiana. She is also a beekeeper and has experience with alpacas. We welcome Alicia to the Kansas City Community Farm and wish her and six-year old daughter Evangeline a wonderful first season in Kansas City!*



KCCUA Farm Manager, Alicia Ellingsworth

By Alicia Ellingsworth

Welcome to the Kansas City Community Farm! Many of you have been customers, CSA members, friends and volunteers for years, but I'd like to share the farm with you through my new eyes. In my first weeks here I've shoveled snow, laid drip-lines, harvested turnips and kale, transplanted carrots and beets, built cold frames, learned to operate a Time Machine (aka bucket loader), made a ton of potting soil, repaired high tunnels and had great fun with the best crew imaginable.

In these days of earliest spring it seems that--at least inside the greenhouse--full-tilt summer is here. Tomatoes are a foot tall, lettuce is ready to cut and cucumbers are climbing the trellis. To the fields we've added composted woodchips graciously donated and delivered by the BPU and KCK Parks and Recreation (see story elsewhere in Urban Grown). Our new raised bed project is underway. We've completed a new watering system for the outside washing station.

We look forward to the Brookside Market and Wednesday CSA pick-ups and deliveries. I search for ways to improve the farm but find that KCCF is already a nearly perfect place. You know this. I am impressed with the fact that the farms produce pays for the farms labor. The farm manager, two full-time and two part-time seasonal crew hands are paid fair wages exclusively through the sale of the bounty. This is remarkable when you realize that the farm is only a couple of acres. KCCF is truly a model for other farms both urban and rural. Our goal for this season is to get this model into model shape. We will be organizing a volunteer day of building painting and flower planting. More details to come, in other words, a call for hands with paint brushes is to come.

We work hard. We have fun. We get things done. And there is always more to do. This farm has a loyal cast of volunteers. We are very grateful to each one. Every day though we get inquiries asking if we take volunteers. The answer is always yes. The answer will always be yes. People who know farming are needed. People whose talents are elsewhere are needed. If you feel an urge to join in do not doubt your ability or your value. I learned in my first season that planting, weeding and harvesting is what brings us to the farm, but what happens once we are here is something beyond growing food and paying bills. Oh, I understand that growing food and paying bills is important and necessary. However, what happens out in the field between humans has value beyond all else. Field work captivates our bodies and frees our minds. We share ideas, laughter and sometimes tears. Out in the field we become our true selves. Out there we mingle with the infinite.

I invite you to the farm. We invite you to be part of the farm in a new way and to discover ways to share your talents on this farm that belongs to all. In case you are wondering Broccoli Raab and Happy Rich are plant varieties growing here this year. If you come you will also meet Diva, Adam, Big Rainbow, Gypsy, Rattail, Curly Scotch, Little Finger, Cherokee Purple, White Spear, Mammoth and possibly even more friends. All are welcome. Drop in or email me!

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

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## **"We Couldn't Afford to Buy Flat Land"**

*Burmese refugee farmer reflects on two years of vegetable farming in Kansas.*

*Following is a brief story by Burmese refugee farmer Pay Lay. Pay Lay is ethnic Karen, a minority group from Burma living along the Thai-Burmese border. With her family she lived in a refugee camp in Thailand before being resettled in Kansas City, KS, through the Catholic Charities Refugee Resettlement Program. Pay Lay participates in the New Roots for Refugees Immigrant Farming Program at KCCUA's Juniper Gardens Training Farm.*



Pay Lay, refugee farmer from Burma and participant in the New Roots for Refugees program, is seeding transplants for her plot.

By Pay Lay

Translated from Karen by Htee Law Sue

First of all, I would like to thank every staff of the New Roots for Refugees who assists us to become successful farmers. I'm Pay Lay, with 5 children. I've been living in Kansas City, KS, almost two years, and I'm from Burma. This year is my second year as a farmer in this program. Being a farmer is my first occupation in the United States and it's also the career I hope to do in the future. I know some basic knowledge and background about farming as I used to be a farmer in my own country. However, it wasn't the same as farming here. We planted rice and corn and vegetables. Mostly, we planted on the hill or the mountainside as we couldn't afford to buy flat land. We had to work harder there so I prefer farming here as its more convenient and I get a lot of support and encouragement.

I really enjoy being a part of this project and I'm glad for having a good chance to do the things I want. For me, financial problems and limited English are two of my biggest concerns. I don't have enough money in my own pocket to start this business. For example, I don't know where to get the seeds, plan my business and, more than that, I feel like I know nothing. However, the staff helps us as much as they can and work hard for us to learn more about farming every year. The program starts everything for us even small things. They provide equipment that we need, financial help to buy seed, pay water bills, and so many necessary things to do farming. I learned to become a better farmer last year. In the meantime, I learn to do business and learn new English words as well.

**Interested in joining a CSA?** Do you like supporting new farmers and eating adventurous organic veggies grown right here in Kansas City? The New Roots for Refugees Farmer Training Program has a few CSA openings left for this season! For more information, contact Rachel Bonar at [rbonar@ccsks.org](mailto:rbonar@ccsks.org).

Not only am I earning money and learning about farming, my family also gets to eat fresh vegetables without chemicals in them. I'm so proud to keep my children healthy and have a happy life. One advantage for me is that I have plenty of time to spend with my children and husband when compared to other jobs. I think farming is a good career to start for the people like me who know little English. My friends in my community also support me, so it gives me more strength and encourages me a lot. I took all of my leftover vegetables from the market to my friends' houses last year. I did that for the whole season. I sold all of my vegetables and kept some for my family so we don't have to buy vegetables from the grocery store.

At last, I would like to let everyone know that all of us farmers will try our best and work really hard this year and in the future. Each year that we continue to farm, we all want our farms to improve, cultivate more and earn more money.

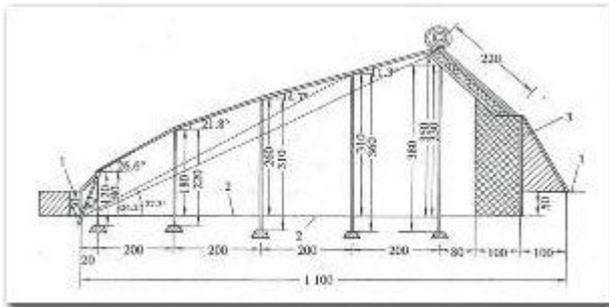
You can reach Pay Lay through Rachel Bonar, Special Services Coordinator, Catholic Charities Refugee Services, [rbonar@catholiccharitiesks.org](mailto:rbonar@catholiccharitiesks.org). Our sincere thanks to Rachel for working hard to make this story possible! To learn more about the New Roots Immigrant Farming Program visit [www.newrootsforrefugees.blogspot.com](http://www.newrootsforrefugees.blogspot.com).

## Growing Warm-Season Crops Year-Round in Passive Solar Greenhouses

Chinese design stores heat for low-input winter production.

By Sanjun Gu, Ph.D.

With the capacity of extending the growing season by two or three months, unheated high tunnels have been used extensively for producing vegetables, small fruits and flowers in recent years; however, can such high tunnels provide a growing environment for warm-season vegetables in the midst of winter? We might guess the answer to be "No". The truth is, however, that such structures do exist, and that the Chinese have developed a version that is fairly simple in design, requires low levels of inputs, and stays warm enough to grow over 30 vegetable crops including tomatoes, cucumbers, peppers and eggplants in the midst of winter along a latitude that is similar to that of Missouri and Kansas.



Cross-section of SPG showing thick back wall, short roof section, poly cover, insulation mats and interior columns.

holding insulation mats or curtains that will be rolled over the translucent poly at night. The roof is designed to increase the height of an SPG and enlarge the inside space. A higher SPG also translates into a larger light incident angle over the plastic surface.

The insulation mats are usually made of straw but other, lighter insulation materials can also be used. SPG supporting structural materials range from bamboo to steel, depending on a farmer's economic situation. A steel structure is encouraged when economically feasible, as it is much stronger and provides more working space (due to fewer interior support columns) and less shade. A typical SPG can be 8 to 10 feet high and 26 to 32 feet wide. In most current SPGs, the floor has been dug out 1.5 feet deep or more which helps maintain a relatively higher inside temperature (and the earth thus excavated can be used for the construction of the greenhouse walls).

Like all greenhouses, SPGs work because of the greenhouse effect. The shortwave solar radiation (high energy) transmits through the plastic cover during the daytime; the returning long wave radiation (low energy) from heated soils, walls, plants, etc., however, cannot pass through the plastic to the outside; consequently, most energy (heat) is captured inside except some loss from heat transduction. Of all the sunlight entering the greenhouse, only a very small portion will be used by plants to photosynthesize. Most of the solar radiation serves to heat up the soil and the SPG's thick walls (earth walls provide excellent thermal mass for heat storage). At night, the insulation mats are rolled over the plastic cover, thus reducing heat loss from transduction. Also at night, the heat stored in the walls and soil during the daytime will be slowly released to keep temperatures above 50° F, the minimum temperature required for warm season vegetables to thrive. As mentioned before, SPGs rely exclusively on solar energy, and sunny days are critical for successful operation. However, emergency heating can be added to an SPG to guarantee the needed temperatures. Such heating devices tend to be too expensive for most farmers in China but might be affordable for US farmers.



Solar Plastic Greenhouses for winter vegetable production in Shandong Province, China.

In addition to recent improvements in SPG structure, progress has also been made in the cultivation techniques used in SPGs. These techniques, which helped boost Chinese farmers' profits from approximately \$6,000 per acre to \$20,000 per acre, include the use of SPG-specific cultivars, grafted transplants, balanced fertilization, CO<sub>2</sub> implementation, and high-tech temperature controls.

The major technical challenges to vegetable production in SPGs are ventilation, soil depletion and possible severe plant disease outbreaks and pest problems from continuous cropping. Another challenge is the substantial labor needed for crop cultivation and greenhouse management, including the daily release and roll-up of straw mats. The latter process, however, has been mechanized in some cases, thereby reducing the time needed for it from 3 to 4 hours to 5 to 10 minutes for a standard 36ft x 100ft greenhouse.

A large number of SPGs are located in China's Shandong Province, a region that produces almost 25 percent of winter vegetables consumed in China. Winter light and temperature conditions in Shandong are similar to what we experience in Kansas and Missouri, so this type of greenhouse may have potential here in the Midwest. We'll be exploring this potential further here at Lincoln University and share the results with you as they become available.

*Sanjun Gu is Assistant Professor and State Horticulture Specialist with Cooperative Research and Extension at Lincoln University of Missouri. You can reach him at [sanjun.gu@lincolnu.edu](mailto:sanjun.gu@lincolnu.edu).*

## Calendar of Events

*Carrot City--Designing for Urban Agriculture.* An exhibit in Toronto, Canada. Artists, architects, landscape architects and other designers are changing the nature of cities to provide opportunities for food production on rooftops, within unused spaces, at home and work, and in the public realm. This exhibition explores issues related to designing for urban

agriculture, including: What is the place of food in the city? How are wasted spaces being transformed by food projects? What are the implications of such ideas on materials, technologies and structures? Going on now until April 30, 2009. More information at <http://www.ryerson.ca/carrotcity/>.

**KC Community Farm Veggie & Transplant Sale. This Saturday, April 4, 10am - 3pm.** Get some early season greens and root veggies from our high tunnels. Also, with warm weather coming, it's time to start planning your vegetable garden. We have all the transplants you need. Kansas City Center for Urban Agriculture, 4223 Gibbs Road, Kansas City, KS 66106. If you need more information email [info@kccua.org](mailto:info@kccua.org).

**Growing Growers Workshop - Managing Pests, Diseases and Weeds.** Saturday, April 11, 10am - 4:30pm. Prepare yourself folks, in no time at all the squash bugs will be upon us and the foxtail grass will be going to seed. Join us for a day of reviewing what our worst pests are and strategies for managing them. Presenters include an agronomist, entomologist and plant pathologist. Our focus will be on organic methods for vegetable and fruit growers. Now is the time to start putting management practices in place. Drumm Farm/East Wind Gardens, Independence, MO. \$30.00 (lunch provided). For complete information on this and other upcoming growers workshops visit [www.growinggrowers.org](http://www.growinggrowers.org).

**Farmers Community Market at Brookside, Opening Day.** Saturday, April 11, 8am - 1pm. See us opening day and every Saturday until October. Border Star School Parking Lot, 63rd & Wornall, Kansas City, MO. For more information visit [www.farmerscommunitymarket.com](http://www.farmerscommunitymarket.com).

**GreenAcres Market 3rd annual Tasting Fair & Healthy BBQ Cookoff.** Saturday, April 18, 11am - 3pm. Come enjoy wine tastings, food demos, visit with experts, enjoy local vendor items. The Healthy BBQ Cookoff, featuring Trezo Mare, Piropos, & The Cafe & Brodies Backyard BBQ will start at noon and go until 2pm. Buy a Cookoff ticket for \$5 & enjoy tastings from all participating restaurants & vote on your favorite! Located at Briarcliff Village, 4151 North Mulberry Drive, Kansas City, MO 64116. All proceeds benefit the Kansas City Center for Urban Agriculture & Bridging the Gap. We thank you for your support!

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