



# The Nuts and Bolts of Building a Regional Food System

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# Overview

- Benefits of a regional food system
- History of Lake County agricultural production
- Core infrastructure components needed for regional food system
- Estimated food demand in Lake County
- Brainstorm specific crops & processed foods to be produced in Lake County
- Compare infrastructure needs for these products with existing infrastructure
- Next steps to move forward

\*For a thoughtful regional food system strategy, see:  
<http://www.metrovancouver.org/planning/development/RegionalFoodSystems/Documents/DraftRegionalFoodSystemStrategySept2010.pdf>

# Benefits of Regional Food Systems

- Economic—jobs and labor income
  - Direct--from food production & marketing
  - Indirect--from demand for production & marketing inputs
  - Induced—household spending generated from employee compensation and property income

# Benefits of Regional Food Systems

- Social

- Improved health and nutrition

- Sharing of information and education through personal interactions between consumers and producers

- Increased community interaction

- Environmental

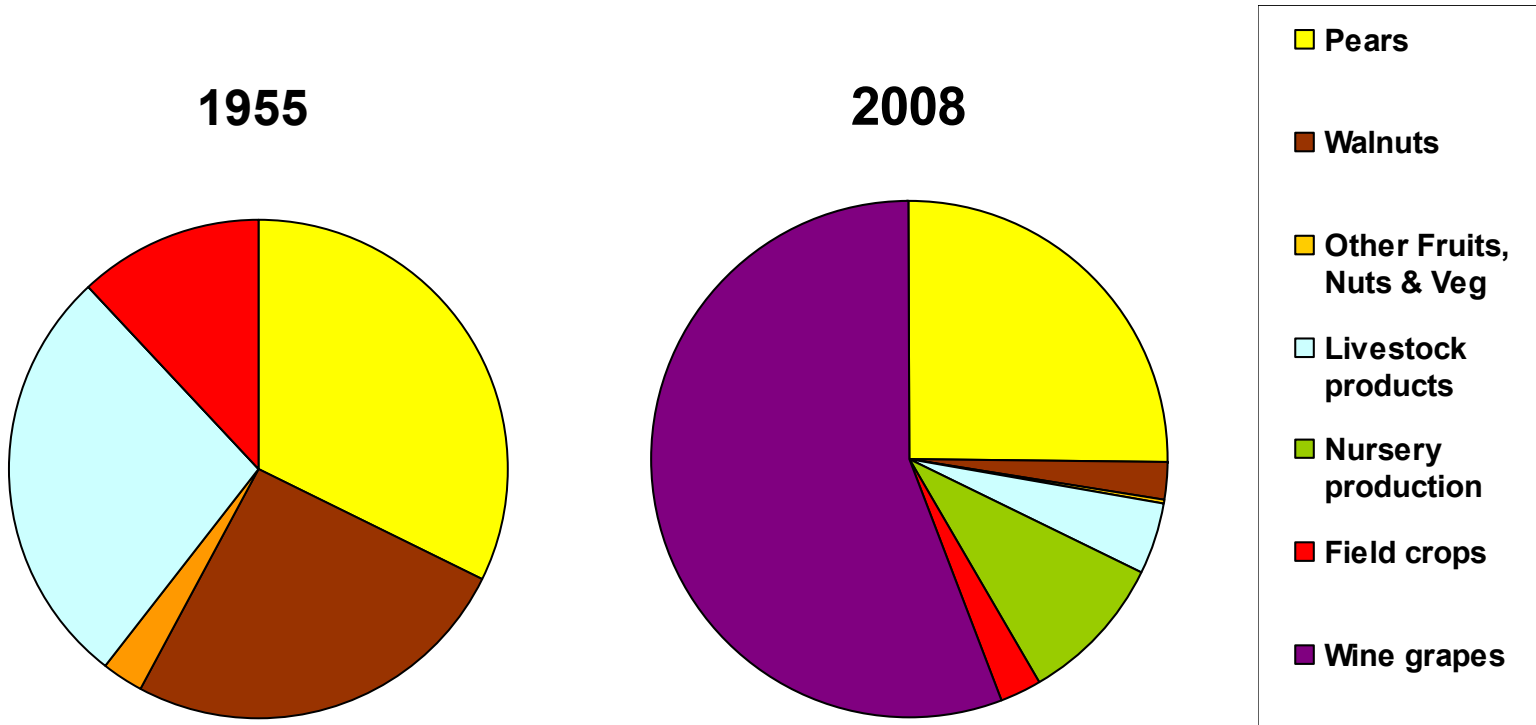
- Farmland preservation

- Environmentally friendly ag production practices

# Agricultural History

- Pomo Indians were hunters, fishers and gatherers—nuts, wild grapes & berries
- Pear orchards first planted in 1880s
- By 1919, 700 acres in pears
- California Packing Company established in early 1920s—operated largest dry yard in the world in Kelseyville (Adobe Creek site)

# % of Total Value of Ag Production by Crop in Lake County



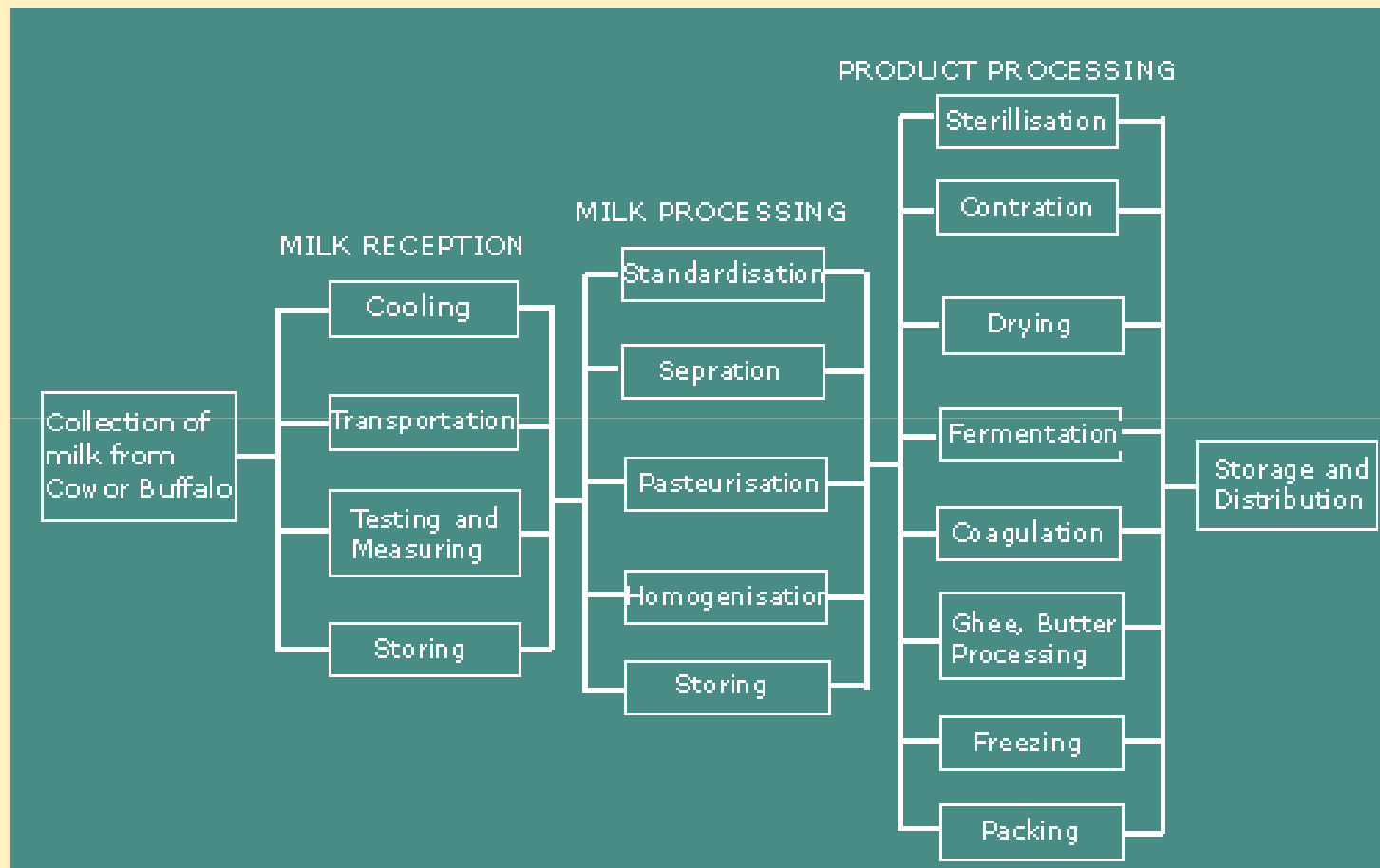
# Core Food-Related Infrastructure Needs

Grains	dryers	storage	milling
Vegetables	packinghouse	refrigerated storage	chopping, canning, drying
Fruit	packinghouse	refrigerated storage	juicing, chopping, canning, drying
Milk & dairy	cooling	refrigerated storage	pasteurizing, processing for cheese, cream, etc
Meats, poultry & fish	slaughter	onsite inspection	processing, aging
Nuts, seeds, & legumes	hulling	cold storage	shelling

**All Food Groups require trucking, packaging, finished goods storage and waste disposal**

**Which of these components already exist in Lake County or in neighboring counties?**

# Milk Processing



# Lake County Food Demand

(projected—based on 2005 Nutrition Guidelines)

<u>Food Group</u>	<u>Daily Serving</u>	<u>Lake County</u>		<u>Actual</u>	
		<u>Annual Use</u>	<u>Unit</u>	<u>Production</u>	<u>Source</u>
Grains (rice)	.3 lb	7,148,051	lbs	807,475,200	Colusa
Grains (wheat)	.25 lb	5,956,709	lbs	107,408,000	Colusa
Vegetables	2 c leafy, 1 1/4 c other	26,805,189	lbs	44,000,000	Yolo
Fruit	3.5 fruits	27,519,994	lbs	49,712,000	Lake
Fruit (wine)	4 ounces	744,589	gal	5,120,000	Lake
Fat-free or low-fat milk & equivalent milk products	2.5 cups	3,722,943	gal	62,392,848	Sonoma
Lean meats, poultry, and fish	6 ounces	8,935,063	lbs	2,170,800	Lake, beef only
Nuts, seeds, and legumes	1 ounce	1,489,177	lbs	658,400	Lake

# BRAINSTORM

- What specific crops have strong potential to be grown in Lake County?
- What specific processed foods have strong potential to be produced in Lake County?
- Prioritize the top 5, or 10?

# Infrastructure Needs

- Compare infrastructure needed to produce and market these products with the existing infrastructure
- Identify critical missing components

# Next Steps

- Outline the next steps to move forward
  - emphasizing partnerships utilizing existing resources
  - and/or rebuilding those that existed in the past
- Don't forget the processing, distribution and marketing activities
- Consider the scale/unit cost trade-offs



# Next Steps in the Nuts & Bolts

- Organize interested citizens by product
- Discuss benefits to regional economy
- Estimate current regional supply
- Identify & assess infrastructure needs, including ag producers, processors & distributors, retailers
- Analyze project feasibility, including scale/unit cost trade-offs