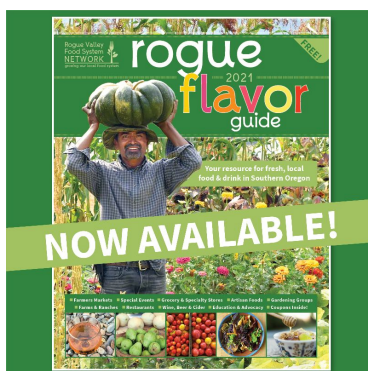




Your 2021 Rogue Flavor Guide is here!

Find the [2021 Rogue Flavor Guide](#) online now and in print at businesses throughout the Rogue and Illinois Valleys!



The Rogue Flavor Guide connects consumers with the region's farms, ranches and food- and beverage-oriented businesses, their locally grown and produced goods and the retailers who support them. It provides education and resources for obtaining local foods on any budget, discerning labels and understanding food-system sustainability, along with the numerous reasons to buy local, eat local.

What you'll find in this month's newsletter:

[News and Events](#)

[Food & Farming Legislation](#)

[Local Food Jobs](#)

[Partner Spotlight: Rhianna Simes](#)

[Find Your Farmers' Market](#)

[Join a CSA](#)

[Funding Opportunities](#)

[Links from Around the Web](#)

[COVID-19 Resources](#)



Community News & Upcoming Events

Stay tuned in to the Rogue Valley Food System Network Instagram and Facebook pages for more upcoming events.

[2021 Siskiyou Challenge: Race Globally, Compete Virtually, Raise Money Locally](#)

Oregon's premiere multi-sport event, the Siskiyou Challenge, a six-leg multi-sport relay race across beautiful Ashland, Oregon. In 2021 thanks to the miracle of the internet we can race anywhere in the world! Join us throughout the month of April as we race towards a stronger food system.

Food Service During a Pandemic: A Complimentary Online Networking Event to Enhance Resiliency and Profit

Monday, April 5, 2021, 9:30am - 12pm

If you are a food grower or food provider, please consider joining Emerging Futures Network to connect with local food service chefs, owners, managers, professionals, and workers.

Southern Oregon Hemp Growers Forum

April 6th, 5:30pm

If you're planning to grow hemp in 2021, please virtually join OSU Extension for the first Forum of the year, with presentations to provide an update on rules and regulations for 2021; the ODA registration process for this season; and best practices for growing hemp starts for transplanting. Registration is required (and free), and once you register you'll receive Zoom links for all 8 forums April to November—the first Tuesday of each month at 5:30pm.

Social Media and Marketing Strategies for Farmers and Ranchers

April 7th, 17th, and 21st, 6:30-8pm

This three-part series will provide you with tactics and strategies to market your farm or ranch operation with an emphasis on social media, web presence, and email to communicate directly with your ideal audience. Hosted by the High Desert Food and Farm Alliance and presented by Pickle Jar Studios.

Jackson County Virtual FEAST

Wednesdays April 7, April 21, May 5 from 5:00 – 7:00pm

The FEAST (Food, Education, Agriculture, Solutions, Together) program provides a space to help communities listen, organize, and act to improve their local food system. Jackson County's Virtual FEAST is a community food conversation happening over three Wednesdays this spring. Funding of up to \$4500 is available to distribute to projects that arise from FEAST Community Conversations. Learn more and register online: [English](#) or [español](#)

Food Security Speaker Series: Exploring Food Security and Local Agriculture

April 8th and 29th, 6pm

Why does food insecurity happen and why is food access a challenge in rural communities? How does race play a role in food access? How can communities increase food security through local collaboration? High Desert Food & Farm Alliance is honored to welcome Jillian Hishaw and Orlando Martín López Gómez to the (virtual) stage to address these topics. Tickets are FREE; quantities limited.

Southern Oregon Food Alliance (SOFA) Spring Convening

Tuesday, April 20th, 4-5:30 PM

A virtual overview of the recommendations to strengthen Coos, Curry, Douglas, Jackson and Josephine County food and farm systems. Join the effort in exploring a regional online market system, identification of friendly buyers of local products, a local food hub, and capacity delivery and infrastructure mapping.

inFARMed Spring Series: Land & Capital Access

April 27 and May 25th from 6:30pm-8pm

Are you a farmer that needs land to farm or a tractor to plow the fields? Are you a local food enthusiast looking for ways to get involved to preserve our farmland or help small farms thrive? In collaboration with Steward, the world's first crowd-farming platform, we will talk about conventional and non conventional ways to access land and capital in Oregon. Virtual, free to the public, everyone is welcome!

Seeking Donations: Rogue Valley Farm to School is raising money to provide produce boxes to those impacted by the Alameda Fire

100 Boxes to Phoenix Elementary & 50 Boxes to Talent Elementary were delivered every Wednesday from January 13th thru March 10th, with local produce. Last summer, RVF2S partnered with Fry Family Farm to provide 2,000 boxes of organic produce to families every week through local schools. Rogue Valley Farm to School aims to fund the program until June '21.

Women's Farm2Food Accelerator!



The 2021 Oregon State Legislative Session is underway, and there are several policies on the table addressing food and farming policies, hunger in our communities, and sustainable practices to preserve our lands. Our goal is to inform our readers of proposed bills and connect them with our partner organizations who provide great resources and ways to get involved.

Oregon Legislation

Of the upwards of 2,000 proposed bills this session, there are policies affecting meat, raw dairy, organic policies, racial justice, climate, land use, factory farms, hunger, water use and quality, and seeds. We'd recommend taking a look at [Friends of Family Farmers' 2021 Legislative Agenda](#), which outlines these bills and updates to their progress. Some of the bills we are giving attention include:

Farming

[HB 2785](#) (Ag & Natural Resources; Ways & Means), which aims to establish a \$10 million grant fund for State Meat Inspection Program infrastructure, and technical and assistance, for bringing existing, and new, processing facilities up to standards compliance. See also: [HB 2786](#) (Ag & Natural Resources; Ways & Means) and [HB 2787](#) (Ag & Natural Resources), as well as [HB 3158](#), which will allocate an additional \$700,000 to ODA to administer the State Meat Inspection Program.

[HB 2924](#) (House Ag & Natural Resources) and [SB 583](#) (Senate E&E), identical bills which would enact a mega-dairy moratorium on operations with more than 2500 cows.

Organic Policies

[SB 404](#) (Education) and [HB 2269](#) (Economic Recovery & Prosperity; Ways & Means), which, to start, advocate for additional five OSU Extension positions related to organic production; an economic analysis of the organic sector; a Organic Policy Assistant in ODA Director Taylor's office; ODA POP (policy option package) for domestic marketing funds (contained in GRB—Governor's Recommended Budget); and ODA POP for a Soil Health Specialist at ODA (not contained in GRB).

Farm to School and Double Up Food Bucks

[SB 440](#) (House Human Services, Mental Health and Recovery), [SB 555](#) (House Human Services, Mental Health and Recovery), and [HB 2292](#) (House Human Services, Mental Health and Recovery; Ways & Means) affect funding for the Double Up Food Bucks and Farm to School programs.

Federal Policy Updates

On March 13, the Senate passed the **American Rescue Plan**, a bill including billions of dollars to bolster the food and agriculture supply chain; expansion of food assistance for hungry families; [historic debt relief for BIPOC farmers](#); and funds for USDA to create a racial equity commission.

Farm workers have worked on the frontlines of the pandemic over the past year to feed our country while putting their health at great risk. Now, the first crucial step in their path to legal status and citizenship was passed by the House of Representatives through the **Farm Workforce Modernization Act**.

You can support equitable COVID relief for farmers who are undocumented and therefore unable to receive COVID stimulus packages at this time by donating to National Young Farmer's Coalition's crowdfunded [Farmer Solidarity Fund](#).

Resources

[Hunger is a Problem We Can Solve Together](#): A printable guide from Oregon Food Bank of who makes the decisions that affect us in federal, state and local government.

[Friends of Family Farmers' 2021 Legislative Agenda](#)

page)



Medford Food Co-op is accepting applications for a new Media Coordinator position

Rusted Gate Farm is seeking to hire a Programs and Outreach Manager

ACCESS is Hiring a Food Share Garden Coordinator

OSU Small Farms Educational Program Assistant

Ery Family Farm is hiring for PT Growers' Market Booth

Ashland Food Co-op is Hiring in Multiple Departments



RVFSN's council comprises up to 15 members representing all aspects of a food system, from production to waste management. We work with our members in cross-sector collaboration to share resources, strengths, and knowledge for collective action to improve our food system. Rhianna Simes is Chair of our council and a foodie and plant nerd who is passionate about local food, seed sovereignty, and building community!

Rhianna Simes of Verdant Phoenix Farm

RVFSN: Tell us about yourself and your work in the food system.

Rhianna Simes, M.S.Ed., grew up on her family's 100 acre farm and vineyard in central Texas. Rhianna recently retired from 10 years as an instructor at the Oregon State University Extension Service, where she developed the Land Steward program, Citizen Fire Academy, and also coordinated the Master Gardener program. She has a Master's of Science in Education and Botany from Southern Oregon University.

Rhianna lives with her husband and two young children outside Talent, OR where they operate their own 1 acre, educational mini-farm called Verdant Phoenix (specializing in organic plant starts, perennial food, healthy soil and natural farming). Rhianna serves on the board for the Southern Oregon Seed Growers Association; she is the co-director of Cultivate Oregon and Community Website Partnership, and coordinates the Rogue Seed Keepers. She is currently the Chair for the Rogue Valley Food System Network Council.

RVFSN: What does your vision of a resilient and sustainable local food system look like?

farms that are diversified, reliant on locally adapted seeds, and supported by their neighbors will be (and are) critical. Due to the increase in the price and availability of farmland, farms of the future will be smaller (less than 10 acres as is shown in the USDA Ag census), and will have an increased diversity of crops. These smaller, more diverse farms will be supported by the people who live near them, and will prioritize value-added products, and creative niche opportunities that will help provide financial sustainability, community health, and rural economic development. A resilient and sustainable local food system shares the excess, diverts waste, grows health soils and makes sure that all are fed. Just like with the soil, diversity in a food system is important for making it sustainable.

RVFSN: Can you describe an experience in which you saw that vision take place or become reality? (Or, alternately, how do you imagine that vision being accomplished?)

Getting to know your neighbors, and having conversations about what they are growing can help to forage new, super local relationships that strengthen the food system. These discussions can significantly increase access to local food. Here on Colver Road, outside Talent, we are working to establish these hyper-local, food system connections as an extended neighborhood. My neighbors produce beef, blueberries, and persimmons, down the road our friends produce meat rabbits, cheese, and milk. The folks who live next to us produce honey.

Our mini farm, Verdant Phoenix, sells organic veggie starts, perennial fruits, and we raise a lot of beans, winter squash, and other veggies. The folks on Colver Road are working together to share / trade what we grow, support each other's micro businesses, and strengthen our ties as neighbors to bring us closer to a sustainable, local food system.

RVFSN: What's your favorite food to eat that's in season now?

I am crazy for mustard greens from the garden this time of year. The diversity of their shapes, colors, sizes, and flavor add a welcome addition to any meal in spring!

Rhianna can be reached at verdantphoenixfarm@gmail.com.



Grants Pass Growers Market

Saturdays 9:00am to 1:00pm
JoCo Fairgrounds in Grants Pass

Rogue Valley Ashland Armory Growers Market

Tuesdays 8:30am-1:30pm through November
[Ashland Armory](#), 208 Oak St, Ashland

Rogue Valley Medford Growers Market

Thursdays 8:30am-1:30pm through November
[Hawthorne Park](#), 501 E Main Street, Medford

Rogue Produce

Convenient, flexible, economical, and available year-round, Rogue Produce is an online market that delivers the freshest, highest-quality local and organic produce directly to your door!

Saturdays, 8:30am-1:00pm, May 1st through October 30th
Oak Street, Downtown Ashland

NEW! Applegate Evening Market

Wednesdays 4-8pm • May 5—October

Electric Gardens Flower Farm, 8035 Highway 238, Jacksonville OR 97530
New this year in Ruch, featuring live music!

JVille Farmers Market

Sundays 9AM – 1:30PM from May–October,

Live Music at 11:30AM

206 N 5th St, Jacksonville, OR 97530
Corner of 5th and C downtown Jacksonville.



Jackson County Virtual FEAST

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Black Farmer Grant Applications are Now Open!

The Black Food Fund is offering grants in the amount of \$2,500 - \$5,000 to Black farmers in Oregon and Washington. This grant program will support Black farmers as they create new and innovative agricultural projects, increase their farm viability, support food justice, preserve Black agricultural traditions, and/or serve their regional food economies. Applications close April 16th.

Value Added Producer Grant Applications Due April 29th (electronic) or May 4th (mail)

The Value-Added Producer Grant (VAPG) program helps agricultural producers enter into value-added activities related to the processing and marketing of new products. The goals of this program are to generate new products, create and expand marketing opportunities and increase producer income. In conjunction, NSAC has released a newly updated version of its Farmers' Guide to Applying for the Value Added Producer Grant Program. For farmers and ranchers, NSAC's guide includes everything interested producers need to know about VAPG to determine if the program is a good fit for their operation, including program changes made due to the COVID-19 pandemic and helpful tips to improve a producer's chances of obtaining funding from this highly competitive program.

NRCS Oregon is Now Accepting Proposals for 2021 Conservation Innovation Grants

The Natural Resources Conservation Service (NRCS) announced up to \$150,000 of funding is available in Oregon for eligible individuals, local and state government, non-governmental organizations and tribes through the [Conservation Innovation Grants](#) (CIG) program. Project proposals are due May 7, 2021. NRCS Oregon invites potential applicants to attend a CIG webinar March 25 at 10 a.m. PST.

Visit the [Good Food Funding Guide](#) from New Venture Advisors, which lists sources of grants, loans, and equity for businesses and programs promoting sustainable food and agriculture and local economies.



Support a local farm by joining its community supported agriculture (CSA) program, which awards members boxes of fresh produce or other farm goods, weekly, biweekly or monthly — in different sizes and durations. Signing up in winter and early spring lends financial support when farms need it most. Some deliver while others drop boxes at farmers markets or near your workplace. Ask if your CSA accepts Oregon Trail Cards and WIC packages.

Banyan Farm

Weekly pickup in Ashland, Grants Pass and at the farm in Williams • 541-263-8787

Barking Moon CSA

20-week summer CSA with pick-ups in Ashland and on-farm in Applegate. Summer Market Shares also available.

Beebe's Farmstand

Free delivery of weekly shares within two miles of the farm in Central Point. For delivery in Jacksonville, Medford and White City, add \$100 to the price of \$499 for the 16-week season. beebesfarmstand@gmail.com

Daily Blessings Farm

Weekly or biweekly home or office delivery and pickup in Grants Pass; pickup in Cave Junction add or swap items as desired; vacation holds and rescheduling available. dailyblessingsfarmLLC@gmail.com • 530-304-4754

Electric Gardens Flower Bouquet Subscription

Weekly on-farm pickup for eight weeks: April — June, June — August or August — October • 541-761-6502

The Farm at SOU

Twenty weeks from Thursday, May 27 through Thursday, October 7. Weekly Pick up will be held at the SOU Farm Stand in Ashland. Support SOU students by purchasing a share of our 2021 harvest!

Flora Flower CSA

Organic seasonal flowers weekly beginning in April. Pick-up on Tuesdays in Williams at Takubeh, in Murphy at Woodland Charter School, and in Grants Pass at Wild Grapes Bistro. Thursday pick-up at Jefferson Farm Kitchen in Jacksonville.

Fry Family Farm

Spring CSA: Thursdays, March 4th-May 28th. Summer CSA: Thursdays, June-November. Home delivery or pickup in Ashland, Central Point, Jacksonville, Medford, Phoenix and Talent; pickup in Grants Pass • suzi@fryfamilyfarm.org • 541-535-8044

Port Orford Sustainable Seafood Community Supported Fishery

Pick up available at Jefferson Farm Kitchen in Jacksonville every third Wednesday year-round.

Red Buttes Farm CSA

For info, email Patrick at redbuttesfarm@gmail.com

Wildfoot Flowers CSA

Full-shares (20 weeks) and half-shares (10 weeks) of veggies or flowers available starting June 11th. Pick ups in Ashland, Talent, Medford, Jacksonville, Grants Pass, Provolt, & Applegate.





RVFSN community? [Send it to us](#) to be included in next month's newsletter!

LISTEN 🎧

Make Food Your Business Podcast

Join Hope & Main, the award-winning food business incubator behind the launch of some of Rhode Island's most beloved food and beverage brands, in candid conversations with New Englanders who are pioneering a new food landscape. Learn about innovative new products, culinary concepts, and who's challenging the kitchen culture status quo in conversations about things like why local food costs so much and what plant-based eating can mean.

Female Farmer Project Podcast: Ethical Meat with Meredith Leigh

The Vegan turned Farmer, Butcher, Author, and Educator Meredith Leigh joins us to discuss her new book, *Ethical Meat*. As a deep systems thinker, Meredith shares her thoughts on morality, power, privilege, and race in the context of our food system. We also dig into the COVID accelerated change we saw in 2020 and making space for women's voices.

Reseeding the Food System: An Interview with Rowen White

In this in-depth interview, Rowen White, a Seed Keeper from the Mohawk community of Akwesasne, Director and Founder of Sierra Seeds, and an activist for Indigenous food sovereignty, shares what seeds—her greatest teachers—have shown her: that resilience is rooted in diversity, and that all of us carry encoded memories of how to plant and care for seeds.

READ 📖

Historically low water levels means a shorter season for Jackson County farmers

by Ambar Rodriguez, Thursday, March 18th 2021, KTVL

What Has Grown Will Grow Again by Yasaman Sheri & David Zilber

"Food is best served, and best serves humankind, when it is nearby, un-commodified, and equitably produced. We don't need a centralized nationwide food hub that ships highly processed, storable food via drones. We need many small local farms with simple supply chains."

Alternative proteins may capture 11% of total protein sales by 2035

A new study estimates the segment will be valued at \$290 billion in the next 14 years, as well as potentially reach price parity with conventional meat products as early as 2023.

WATCH 📺

How one organization is making a difference for displaced Alameda Fire victims

by Kevin McNamara, Friday, March 19th 2021, KTVL

Even six months after the Alameda Fire, Rogue Food Unites (RFU) is persistent in delivering thousands of meals a day to displaced fire victims and their families. They've grown from a small operation into official contractors of the Oregon Department of Human Services and are active in five counties across the state.



RVFSN COVID-19 Resource List

[See our list](#) of food and farm resources available in the Rogue Valley and across the state to support our communities as we work to identify



Take care and support your local food system!

The Rogue Valley Food System Network is a nonprofit collaborative that brings together businesses, nonprofit organizations, government entities, farmers, and passionate community members to improve the food environment in our region.

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SUPPORT RVFSN

Your donation supports us in building a robust food system for all in and around the Rogue & Illinois Valleys

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