



SUPPORT YOUR LOCAL FOOD SYSTEM

With a donation, you can support the work of
RVFSN in building our local food system.

Donate Now!

RVFSN ELSEWHERE





Partner Spotlight: **ACCESS**

ACCESS, Jackson County's Community Action Agency, has been serving the needs of seniors, persons with disabilities, children and people of low income since 1976. Through partnerships with a caring community, ACCESS provides immediate and long-term solutions that lead people in need toward self-sufficiency. Last year, 52,497 people received assistance from ACCESS's broad continuum of services, including obtaining safe, affordable housing, rental assistance, utility assistance, weatherization, free loaned durable medical equipment and healthy food.

This month, select ACCESS food pantries will be equipped with translation services to help reduce barriers to food resources for Limited English Proficient residents in Jackson County. See the map and information about participating pantries in [English here](#) and [Spanish here](#). Learn more about ACCESS and the services they offer at accesshelps.org.



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 and address some of the unforeseen challenges that have arisen at this time. Take care and support your local food system!

Coronavirus Food Assistance Program (CFAP) for Farmers

The USDA's Farm Service Agency is now accepting applications through the Coronavirus Food Assistance Program (CFAP) for direct aid (payments, not loans) to agricultural producers affected by price declines and additional marketing costs due to the COVID-19 pandemic. [Learn more and see if you qualify!](#)



Grants Pass Growers Market

9:00am to 1:00pm
4th & F Street, Grants Pass

Rogue Valley Growers Markets

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

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

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

Cave Junction Farmers Market

Fridays 4:00-7:00pm
Jubilee Park, [307 S. Junction Avenue](#), Cave Junction

Williams and Jacksonville Farmers Markets are Cancelled until Further Notice

Please support our local farms at one of the other markets!



Community News & Upcoming Events

While in-person events have been canceled for the foreseeable future, there is an abundance of virtual events happening, including content that has been newly made freely available! Stay tuned to the Rogue Valley Food System Network Instagram and Facebook pages for more upcoming events.

Oregon Food Run

The **Oregon Food Run** challenges 30, 60, 90, or 120 miles during a 6-week challenge to support local food banks and hunger relief programs. **Help them meet their goal** of raising a minimum of \$10,000 to support local programs via Oregon Foodbank!

COVID-19 and Supply Chains Webinar

Tuesday, July 7, 2:00 pm ET

Understanding food supply chains can be daunting even in the best of times, and even more so during a pandemic. For this webinar from the James Beard Foundation, Andrew Greene and chef Adrian Lipscombe will use their experience in support services and work with farmers and chefs to shed some light on how COVID-19 has impacted how our food gets from the field to the kitchen. **Register here.**

OSU Small Farms Free Webinar: Staying Strong during Challenging Times

Farming and ranching are ranked in the top 12 most stressful occupations and now, more than ever, farmers and ranchers face myriad factors out of our control. With this webinar on mental health in agriculture, you'll learn to identify untreated depression and anxiety amongst family and community members, how to have difficult conversations, and how to access resources in times of crisis. **View the webinar.**

Bi-weekly Farmer Socials on Racial and Food Justice

Join Friends of Family Farmers for a series of virtual Farmer Social to continue the conversation about farmers' roles at the intersection of food justice and racial justice. RSVP **here to join the conversation on July 13th at 7:30pm** and **here for the July 27th conversation, also at 7:30pm.**



Food Access

Donate Fresh, Local Produce to Neighbors in Need

In response to interest from the community during the pandemic, [Rogue Produce](#) has teamed up with RVFSN, the Maslow Project, and [Southern Oregon Jobs with Justice](#) to accept donations that provide fresh produce to people in need.

There are two options for those looking to donate-- by purchasing a "Peace Meal bundle," ranging from \$40 to \$60 a week and including specific items requested by Peace Meal volunteers, or by donating an open amount donation through the [Rogue Valley Food System Network](#) for the Maslow Project. Rogue Produce is matching 10% of each donation to the Maslow Project, the donations of which go toward food that Rogue Produce delivers to individuals receiving services through the [Maslow Project](#).



In the first two weeks the food donation program was open, Rogue Produce delivered about \$1,000 worth of local foods to the organizations.

Double Up Your Food Bucks with SNAP at the Markets!

Did you know? Shoppers using SNAP/EBT can DOUBLE your food dollars at participating farmers' markets through the Double Up Food Bucks program, including the Grants Pass Growers' Market and all three of the Rogue Valley Growers' Markets. Your EBT dollars will be matched up to \$10 each market day to use on fresh fruits and veggies. Head to the Market Info Booth to Double Up!

Help Navigating Food Resources in a Language Other than English

During the months of June and July, select [ACCESS](#) food pantries will be equipped with translation services in ASL, Spanish, Russian, Vietnamese, Arabic, Bosnian, Burmese, Cantonese, Farsi, French, Haitian Creole, Hmong, Karen, Korean, Mandarin, Nepali, Polish, Portuguese, Punjabi, Romanian, and Swahili. See the map and information about participating pantries in [English here](#) and [Spanish here](#). For additional information please call 541-779-6691.

Online Bulk Ordering Opportunity with Pick-Up at Whistling Duck

Whistling Duck Farm Store has recently become an Azure Standard drop site. This means you can order in bulk from Azure's long list of organic and natural foods, household products, health and beauty supplies, nutritional supplements and garden/outdoor supplies to be picked up at Whistling Duck. Delivery is FREE and the next drop off will occur July 8th. The deadline for ordering is July 5th at 4:02pm. For questions, contact drop site coordinator Gillian Gifford at gillygifford@gmail.com.

How it works:

Visit azurestandard.com/start and enter personal share code, GillianGifford1

Create an account

Add the Whistling Duck (located at [12800 Williams Hwy \(Hwy 238\) Grant's Pass , Oregon 97527](#)) as your new drop site

Start shopping!

Local Organic Veggie Boxes for Kids and Families

[Rogue Valley Farm to School](#), in partnership with Fry Family Farm is very excited to announce that they will continue to deliver FREE boxes of organic fruit and vegetables to the following schools until August 6th!*

Every Tuesday:

Jackson Elementary School: 11am-12pm

Jewett Elementary School: 11:15am-12:45pm

Crater High School: 11:15am-12:45pm

Every Wednesday

Sams Valley Elementary School: 8:30-10:30am

Central Point Elementary School: 11:15am-12:45pm

Patrick Elementary School, Oregon: 11:15am-12:45pm

Jewett Elementary School: 4:30-6pm

Every Thursday

Kids Unlimited Academy: 9:30am-1:30pm

Phoenix Elementary School: 10-11:30am

Ashland Middle School: 11am-1pm

** Please note that these food boxes are for families in the aforementioned school districts and Kids Unlimited Academy in Medford. If your family needs a box, but you are not part of these school districts, contact the schools directly to ask if you have enough additional boxes to distribute. For more information, contact: Rogue Valley Farm to School Executive Director, Sheila Foster, sheila@rvfarm2school.org or 541-778-7356 or Amber Fry at Fry Family Farm, 541-301-0843 amber@fryfamilyfarm.org.*



Job Opportunities

Illinois Valley Gleaning Project Coordinator 2020 with Spiral Living Center. Learn more and apply at the link!



Links from Around the Web

Blow Up the Restaurant Industry and Start Over from The New Republic: A system that relies on exploitation isn't one that should survive the pandemic. There's a better way to feed people and care for workers.

This [current article](#) from Civil Eats lists organizations to support who are working for food and land justice for Black Americans.

[Strategies that Have Been Successful at Cultivating Diversity and Inclusion](#) is a Google Doc with 28 guidelines for doing just that. It is shared by RVFSN from a presentation entitled. "Addressing Culture, Race and Class in Community Food Systems Work."

[Dismantling Racism Through the Food System: Basic Readings](#)
A PDF from Growing Power, Inc. with 8 readings and a list of suggested additional reading.

One-Third of Small Independent Farms Could Go Bankrupt in 2020 Due to COVID-19 With the Stone Barns Center for Food and Agriculture, chef Dan Barber and his restaurant Blue Hill surveyed 240 farmers. The central finding: Covid-19 is “a generational catastrophe”—and without intervention, many will not survive through next spring.

Building Resilient Supply Chains Won't Be Easy in the Harvard Business Review. "The pandemic has exposed one of the major weaknesses of many supply chains: the inability to react to sudden, large-scale disruptions."

Soul Fire Farm Helps the Marginalized Grow Their Own Food - A *Modern Farmer* article about an Upstate NY farm that has built gardens for dozens of families living in cities during the pandemic.



It is more important than ever to support our local food purveyors: the restaurants, farmers, ranchers and artisanal food folks who keep us well fed. [Check out our 2020 Rogue Flavor Guide](#) online or grab one for free at lots of local locations to find out who in your area is providing nutritious local food.

Rogue Flavor Guide Spotlight: By George Farm

By George Farm is a farmstead creamery that milks a small herd of grass-fed Jersey cows. With a focus on land stewardship, owners/operators Jon Steiger and Tyson Fehrman put as much care into their cheese as they do into their animals. The cheese varies from soft spreads and bloomy rinds to hard aged cheeses.

Last year, By George's Camembert-style cheese, Buncom in Bloom, took home 3rd place in the "Soft Ripened Cheeses – Camembert, cow’s milk" division of the American Cheese Society's Annual Cheese Competition. Buncom in Bloom has sweet creamy flavors with an earthy fresh mushroom note.

Along with the cows, Jon and Tyson raise ducks for eggs and sheep for fiber. Find their products at weekly farmers markets from Ashland to Grants Pass and local grocers and food co-ops.



Copyright © 2020 Rogue Valley Food System Network, All rights reserved.

You are receiving this email because you indicated interest in the Rogue Valley Food System Network or were a previous supporter of The Rogue Initiative for a Vital Economy.

Our mailing address is:

Rogue Valley Food System Network

PO Box 1255

Medford, OR 97501

Add us to your address book

Want to change how you receive these emails?
You can update your preferences or unsubscribe from this list.