

PROGRESSIVE PLANNING

The Magazine of Planners Network

Food and Planning



Photo by Ann Forsyth

Bad Meat and Brown Bananas: *Building a Legacy of Health by Confronting Health Disparities Around Food*

By David C. Sloane

For the African Americans Building a Legacy of Health Coalition /REACH 2010 Project

What do planners have to do with food? Since 1999, community residents, community organizations and researchers in planning and health have been working to understand food security in the Los Angeles area and to increase options for healthier eating in low-income communities of color. This participatory partnership is using planning and organizing techniques to build capacity among community members to make healthier environments for all.

[Cont. on page 7]

INSIDE:

PHILADELPHIA'S
FOOD TRUST

LINKING THE LAND
AND THE
LUNCHROOM

BUILDING AN
ALTERNATIVE TO
THE GLOBAL
FOOD SYSTEM

MORE...

The SEVENTH GENERATION

"In our every deliberation, we must consider the impact of our decisions on the next seven generations."
- From the Great Law of the Iroquois Confederacy

Planners and Equitable Food Distribution

By Katherine Crewe

There is a growing concern among planners about the neglect of food as part of the profession's planning agenda. This awareness has coincided with pressures for government legislation about food, a growth in public and private agencies committed to food security and a grass roots spread of farmers' markets and community gardens throughout North America. This awareness has also coincided with, and responded to, an acknowledged crisis in obesity, a spread of diseases related to malnourishment and the rapid and widespread loss of farmland.

There are reasons for this neglect. In recent articles on the relation between food and planning, Kami Pothukuchi and Jerome Kaufman identified a prevalent belief that food is not "the business of planners" (see resources list in this issue). They also noted a pre-emptive focus on transportation, housing and the environmental crisis over the last few decades. Above all they show the absence of a guiding vision about urban and rural interconnections since Britain's Ebenezer Howard over a century ago. Howard's message, though radical and comprehensive, was selectively interpreted by US planners and Garden Cities became garden suburbs, while Howard's legacy of a comprehensive physical scheme to integrate rural and metropolitan economies was ignored, as were his social reform goals, his concepts of cooperative land ownership, working agricultural greenbelts and comprehensively designed residential communities with productive farms. Following Howard, leaders of the emerging field of regional planning, such as Rexford Tugwell and Clarence Stein, never included food production as part of their urban economies, for all their concerns about preserving farmland. More recently, the new urbanist focus on urban design has once again bypassed the serious question of food production, food distribution and food equity.

Contributors to this Progressive Planning food issue have all echoed the call for planning agen-

das that use technical expertise to integrate rural with urban, to help link food producers with consumers and to help link unused sites and facilities with groups in need. Contributors have also urged that city and regional planners acknowledge the complexity of the food network, and use performance indicators to monitor trends and conditions. Planning needs to be ceaselessly vigilant in the face of a global food economy, mounting health crises and strong disincentives among public consumers to alter their purchasing habits.

This issue of Progressive Planning engages with markets. Markets are crucial in strategies to attract supermarkets to inner city areas, link farmers to individual buyers and institutional purchasers, resist ceaseless globalization by creating local markets for produce and even sell the produce of community gardens. However, contributors are not of one mind. Most are excited about linking farmers to consumers. However, several examine the difficulties of distributing locally produced food to a population beyond the "privileged few, while ensuring that farmers and food producers receive a fair price for their products" (Laura Strouder). These controversies will also appear in the next issue of Progressive Planning, where in a point-counter point exchange continuing this emphasis on food, Gil-Chin Lim proposes that North Korea, suffering from chronic and far-reaching food shortages, needs to shift from a centralized distribution system toward a market system, along with other changes. These changes would cut its reliance on foreign food aid, one form of the global circulation of food. In response, Tom Angotti, points out the problems with market systems elsewhere, that increasingly concentrate control of the food supply in the hands of large corporations. Overall, the articles in this issue and the next one raise important questions about when markets make sense and how to regulate them.

There are reports of significant progress, in integrating food with broader policy initiatives. At the national level, Kai Seidenburg describes the Community Food Security [Cont. on page 8]

PROGRESSIVE PLANNING

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Statement of Principles

The Planners Network is an association of professionals, activists, academics, and students involved in physical, social, economic, and environmental planning in urban and rural areas, who promote fundamental change in our political and economic systems. We believe that planning should be a tool for allocating resources and developing the environment to eliminate the great inequalities of wealth and power in our society, rather than to maintain and justify the status quo. We are committed to opposing racial, economic, and environmental injustice, and discrimination by gender and sexual orientation. We believe that planning should be used to assure adequate food, clothing, housing, medical care, jobs, safe working conditions, and a healthful environment. We advocate public responsibility for meeting these needs, because the private market has proven incapable of doing so.

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FEATURES:

Bad Meat and Brown Bananas <i>David C. Sloane</i>	1
7th Generation <i>Katherine Crewe</i>	3
Philadelphia's Food Trust and Supermarket Access <i>Hannab Burton</i>	4
Inner City Grocery Retail: What Planners Can Do <i>Kami Potbukuchi</i>	10
Food System Planning: Setting the Community's Table <i>Mark Winne</i>	13
Food Problems: A Structural Model and the North Korean Case <i>Gill-Chin Lim</i>	16
The Community Food Security Coalition <i>Kai Siedenburg</i>	20
Bringing Urban Planners and Urban Agriculture Together <i>Martin Bailkey</i>	23
Food Security and an Official Plan <i>Gerda Wekerle</i>	20
Linking the Land and the Lunchroom <i>Heather Stouder</i>	25
Planning's Role in Assisting Local Agricultural Initiatives <i>Laura Stauffer</i>	29
Community Gardening in York Region, Ontario <i>Nancy Reid</i>	30
Organic Farming in Southwestern Indian Communities <i>Katherine Crewe</i>	33
Building an Alternative to the Global Food System in Jalisco, Mexico <i>Danielle Schami</i>	35
Planning for Regional Food Systems: Web-based Organizations Take the Lead <i>Loren Talbot</i>	38
Women, Food and the Sustainable Economy: A Simple Relationship <i>Hemalata Dandekar</i>	41
Planners Discover Food: A Report on Two Roundtables <i>Joe Nasr</i>	44

DEPARTMENTS

Resources: Jobs, Events, Publications	45
Planners Network Updates	48
How To Join, Purchase Back Issues, etc.	51

GUIDELINES FOR AUTHORS

Progressive Planning seeks articles that describe and analyze progressive physical, social, economic and environmental planning in urban and rural areas. Articles may be up to 2,000 words. They should be addressed to PN's broad audience of professionals, activists, students and academics, and be straightforward and jargon-free. Following a journalistic style, the first paragraph should summarize the main ideas in the article. A few suggested readings may be mentioned in the text, but do not submit footnotes or a bibliography. The editors may make minor style changes, but any substantial rewriting or changes will be checked with the author. A photograph or illustration may be included. Submissions on disk or by email are greatly appreciated. Send to the Editor at tangotti@hunter.cuny.edu or Planners Network, c/o Hunter College Dept of Urban Planning, 695 Park Ave., New York, NY 10021. Fax: 212-772-5593. Deadlines are January 1, April 1, July 1 and October 1.

Upcoming Topics (articles welcome):

Walls or Bridges? Rebuilding Communities (PN 2004 Conference theme)
New York City: Ground Zero and the Neighborhoods
The 2004 Elections

Philadelphia's Food Trust and Supermarket Access

By Hannah Burton

While Philadelphia is similar in many ways to other large urban areas in terms of demographic and poverty statistics, it has the second lowest number of supermarkets per capita of major cities in the nation. The urban grocery store gap clearly results from the complex interplay between trends in the supermarket industry and patterns in urban development and the economy. The public sector has a key role to play in creating a more favorable environment for supermarket development. The Food Trust in Philadelphia, a non-profit advocacy group, has been working to create such an environment.

her struggle to provide affordable nutritious food for her family. A 1995 study of twenty-one major metropolitan areas by the University of Connecticut found one-third as many supermarkets in higher-income areas compared with low-income areas.

New research suggests that access to a supermarket is correlated with healthy diet patterns. Recent research by the University of North Carolina found that fruit and vegetable consumption was significantly higher for people living in neighborhoods with supermarkets. Similarly, in 2002, researchers at the University of Southampton in England determined that fruit and vegetable consumption increased dramatically when a new supermarket opened in a neighborhood previously served only by a convenience store. The Food Trust's 2001 report, *Food for Every Child*, found that people living in Philadelphia neighborhoods who do not have access to supermarkets suffer from diet-related deaths at a rate higher than that experienced by the population as a whole.

Based on our research of successful urban grocery stores, it was clear that public-private partnerships were critical to developing successful projects. Therefore, The Food Trust chose to convene the Food Marketing Task Force to give members of the public and private sector an opportunity to hear each other's perspective on the issue and to work together to identify how actions by the public sector could create a more favorable environment for food retail. In April of 2003, The Food Trust convened a thirty-five-member Food Marketing Task Force, composed of leaders from the Philadelphia metro region supermarket industry, city government and the civic sector. The Task Force is chaired by Christine James-Brown, president and CEO of the United Way of Southeastern Pennsylvania, and Walter Rubel, director of government and community affairs for Acme Markets. The Task Force has been directed by Philadelphia Councilwoman Blondell Reynolds Brown to produce a report by spring of 2004 recommending both short- and long-term policies to improve the availability of affordable and nutritious food in underserved areas of the city. (The strategies of the Food Marketing Task Force are discussed below.)

The Food Trust has also worked to raise the visibility of the issue on the state level. In spring of 2003, the urban grocery store gap captured the attention

of Pennsylvania Representatives Frank Oliver in Philadelphia and Jake Wheatley in Pittsburgh. They held statewide hearings on food access and released a report to the Health and Human Service Committee in November, 2003. The report calls on the Department of Community and Economic Development to establish dedicated state funds that would make grant subsidies and low-cost, long-term financing available to the supermarket industry.

The Food Trust, together with Just Harvest (Pittsburgh), The Commission on Economic Opportunity in Luzerne County (Wilkes-Barre) and the Pennsylvania Hunger Action Center (Harrisburg) are working to capitalize on this interest from state representatives. The newly formed Pennsylvania Supermarket Access Campaign will seek targeted economic development resources, active public-private partnerships and strong leadership by state officials to address this issue. Furthermore, the members of the Campaign are partnering with Pennsylvania State University to conduct a study of the distribution of supermarket access across the state. The Pennsylvania Supermarket Access Campaign is breaking new ground by identifying a role for state government in addressing supermarket access. No other state appears to have positioned itself in this way. The campaign intends to capitalize on the visibility of the issue to support local projects in both urban and rural areas across the state.

While successful supermarket developments need to make sense from a business perspective, the public sector has a key role to play in overcoming the higher costs associated with urban development. The Food Trust's partnerships with leaders from the supermarket industry, public sector and civic sector have allowed us to identify the following four barriers to supermarket development:

1. Regulatory

Attracting new supermarket development requires addressing the higher costs associated with zoning regulations, tax burdens and complex governmental processes in center cities. The regulatory obstacles to supermarket development are not currently on the agenda of most urban planners.

2. Financing

The supermarket industry needs public support to overcome the higher costs of urban investment. Two major funding sources, LISC and Fannie Mae, which provided financing for urban supermarket projects in the 1990s, no longer have dedicated funding for supermarket development. This is a gap that must be filled.

3. Land Assembly

There is a mismatch between urban land availability and standard supermarket formats. While indus-

try needs to develop more flexible store designs for urban neighborhoods, the public sector needs to increase the number of adequate sites by prioritizing among many competing uses (including housing and commercial corridor reinvestment).



Photo source: Hannah Burton

Photo source: Hannah Burton



This shortage of supermarkets is important for planners because it means that poor residents must travel out of their neighborhoods to purchase food, or shop at more expensive corner and convenience stores that offer less selection and often, poor quality food. Kimberly Dove, a resident of a North Philadelphia neighborhood without a supermarket, says, "When I can get a ride to the store with my friend, I try to fill the cupboard with lots of healthy choices for my kids. When I can't get a ride, I give my kids money to spend at the corner store where they buy lots of unhealthy stuff before and after school. They know it's unhealthy and so do I, but what can I do?" Kimberly is not alone in

4. Market Analysis

For years the poor perception of inner city market opportunities has contributed to underinvestment in these communities. Recent evidence shows that such inner city market assessments have been marked by the poor quality and unavailability of reliable market information. The public sector should aggressively promote innovative market analysis techniques rather than relying on a risk-averse private sector.

Public Sector Strategies for Promoting Supermarket Development

The Food Trust is currently working with several public agencies to develop specific recommendations for change, including the Commerce Department, Planning Commission, the Office of Housing and Neighborhood Development, Philadelphia Industrial Development Commission, the Neighborhood Transformation Initiative, the Philadelphia Empowerment Zone and many others. While the work of the Food Marketing Task Force has not yet produced any tangible results on the ground, the work of the Food Marketing Task Force is moving supermarkets onto the agenda of urban planners.

The Food Marketing Task Force members have developed the following list of potential public sector strategies to attract more supermarkets to inner-city neighborhoods:

- Adopt food retail as a priority for comprehensive neighborhood development.
- Reduce regulatory barriers to supermarket investment.

- Work with real estate developers to assemble land for supermarket development.
- Employ innovative, data-driven market assessment techniques to highlight untapped markets in underserved communities.
- Identify targeted market areas and promote them to real estate developers and the supermarket industry.

The success of these strategies will depend on an ongoing partnership between the public and private sector that will bring long-term benefits to Philadelphia's neighborhoods. An improved food retail environment will also, however, require new ways of thinking about the role of city government in attracting businesses to underserved communities. Conventional ways of doing business have not sufficed. The public sector needs to take a more proactive stance to ensure that as supermarkets return to urban communities, they maximize their returns to their neighborhoods by hiring local construction firms and employees, stocking their shelves with culturally appropriate foods and maintaining high-quality store environments. The successes of new urban supermarkets in cities as diverse as Rochester, Houston and Boston have shown that these steps make good business sense as well.

Hannah Burton is the program coordinator at The Food Trust. The Food Marketing Task Force will release its final recommendations along with implementation strategies to Philadelphia's city council in the spring of 2004. For more information about The Food Trust's supermarket campaign, please see www.thefoodtrust.org.

- Maximize impact of public incentives on supermarket site location decisions.
- Offer grant-based subsidies and low-cost, long-term flexible financing to the supermarket industry.
- Develop a state grant pool to fund local supermarket development projects.

COLUMBIA UNIVERSITY

FACULTY POSITION AVAILABLE

The Graduate School of Architecture, Planning, and Preservation is seeking candidates for a full-time tenure track position in its Urban Planning program. Responsibilities will include teaching, research, advising, and administration. Research and/or teaching experience is highly recommended. The successful candidate will be able to teach and conduct research within fields that include: physical planning, transportation, infrastructure, environmental planning, and comparative international planning. In addition it is expected that the successful candidate will be able to teach one or more of the courses in our core curriculum and an emergent specialization, advise doctoral students, and work closely with related programs in the school. Related programs are architecture, historic preservation, real estate development, and urban design. Candidates must hold (or have received prior to being appointed) a Ph.D. in Urban Planning, Urban Design, Environmental Design, Urban Policy, or a closely related field. Applicants should respond with a letter of interest, curriculum vitae, examples of work, and names and addresses of three references. Review of applications will begin on March 1, 2004 and will continue until a candidate is chosen. Material should be sent to:

Mark Wigley
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Graduate School of Architecture, Planning, and Preservation
Columbia University
402 Avery Hall
1172 Amsterdam Avenue
New York, NY 10027

Columbia University is an Equal Opportunity/Affirmative Action Employer.
Women and minorities are encouraged to apply.

Sloane [cont. from page 1]

In 1999, a Los Angeles health advocacy organization, the Community Health Councils, Inc. (CHC), was awarded a grant from the Centers for Disease Control and Prevention (CDC) to develop a plan to address health disparities in cardiovascular disease and diabetes among African Americans in South Los Angeles. The grant was part of a nationwide CDC demonstration program, REACH (Racial and Ethnic Approaches to Community Health), focusing on a single racial or ethnic group and only on issues related to the selected illnesses. The Community Health Councils spent a year in conversations with a broad coalition of African American community and social service organizations as well as community residents. African Americans Building a Legacy of Health (AABLH) ended up with a plan that targeted the communities of North Long Beach, Inglewood and portions of South Los Angeles for three strategic directions: recreating community norms through community education; supporting policy and institutional change through community empowerment; and (the one that this article focuses on) creating economic parity through community development. The AABLH believed that only through a comprehensive approach of education, empowerment and development could African Americans hope to diminish the insidious impacts of cardiovascular disease and diabetes on their community.

In 2000, the Community Health Councils was chosen to be one of roughly a dozen projects nationwide to receive four-year funding to implement its plan. The plan addresses not only traditional public health activities such as provider symposiums, worksite wellness programs, support groups and community wellness events, but it also assesses the nutritional resource environment with a view to creating a better quality-of-life. This focus is part of a growing initiative, as public health researchers have turned to urban planners for help with a growing number of health concerns, most prominently obesity, clearly related to the urban environment.

This project has relied on a close collaboration between health and planning researchers and community residents and organizations. Using a community-based participatory research model, the AABLH has engaged scholars from USC and UCLA to evaluate and consult with the project. The methods of the project have been to educate community residents to participate fully in the development of all instruments, procedures, implementation plans, data analysis and presentation of all findings.

We focused on the nutritional resource environment after community residents had articulated their frustration over a lack of access to healthy foods in their communities. The coalition chose to investigate the current system by performing an inventory of existing nutritional services, specifically markets and restaurants, and then use that assessment to challenge gaps in the existing system. Community organizations such as churches and social service groups were subsidized to conduct inventories in markets (and later restaurants) in their communities. The inventory was structured to investigate the availability of healthy food in local stores, and also the selections, the freshness and quality and the general level of service.

Community members inventoried 261 stores in South Los Angeles, Inglewood and North Long Beach (the "target" area), which had, on average, a 47 percent African American population and median household income of \$29,237. These findings were compared to inventories of sixty-nine stores in West Los Angeles neighborhoods (the "contrast" area), which had an 8 percent African American population and a median household income of \$45,917. The stores in the contrast area were inventoried by USC planning students. These inventories were then supplemented with an in-depth survey of seventy-one stores in the two comparison areas that looked more closely at the specific services offered.

The differences were dramatic. Only 2 percent of the stores in the poorer neighborhoods offered whole-grain pasta compared to 31 percent in the contrast area. Just 70 percent of the target stores offered fresh fruit or vegetables, compared to 94 percent of the West L.A. stores. The target area stores offered half the selection of produce as those in the contrast area—thirteen fruits and twenty-one vegetables compared to twenty-six fruits and thirty-eight vegetables. Furthermore, the quality of fruits and vegetables was significantly lower in the target area stores. Overall, stores in the target area were significantly less likely to offer fruits and vegetables, whole wheat pasta, nonfat milk or low-fat snacks. Contrast stores were more likely to be supermarkets (with more diverse offerings), to be cleaner and to provide better service.

These findings should suggest to community and economic development planners how hard it is for individuals in low-income neighborhoods to live a healthy life. The disparities in health conditions reflect the inequities in the nutritional resource environments. Health care advocates and educators can develop successful interventions that teach individuals the importance of eating five fruits and vegetables a day, but if they can't buy them, or don't want to ⇨



buy brown bananas, society loses, city health services are burdened and communities are damaged.

The project is currently completing analysis of the restaurant results and moving to challenge the gaps in the market offerings. Working with other Southern California groups advocating for more equitable and sustainable food security systems, the AABLH coalition hopes to change the nutritional resource environment, providing all residents with a better chance to live a healthy life. In addition, through its innovative methodology, it is enhancing community capacity to assess other aspects of the economic environment, challenge simplistic pro-

7th Generation [cont. from page 2]

Coalition, an alliance of 250 organizations which identifies shared interests among health professionals, community groups, local leaders and local growers and brings assistance to low-income and vulnerable populations. The Coalition offers technical and leadership training to local communities and has so far been responsible for a federal Food Projects grant program, a Senior Farmers' Market Program, a Farm to Cafeteria Program for schools, the California Food and Justice Coalition and the 1996 Farm Bill. The Coalition is also responsible for the widely accepted concept of community food security (CFS) meaning the public's right to equal access to wholesome food. At the metropolitan scale, Mark Winne describes how the city of Hartford's Commission on Food Policy includes food issues as part of its overall economic development, environmental protection and farm preservation policies, while Heather Stouder and Laura Stouffer discuss the city of Madison's efforts to include regional farming within its planning agenda.

The problems of malnutrition, and the scarcity of good food in low-income urban neighborhoods compared with affluent ones, is a key social equity issue. In "Bad Meat and Brown Bananas," David Sloane notes the poor availability of healthy food in inner city grocery stores. He reports on a comparative study of food offerings in 69 stores in three low income Los Angeles communities that showed a significant absence of whole grain foods and fresh produce compared with wealthier neighborhoods. High food prices in inner city grocery stores exacerbate the problem. However, there are remedies. Kami Pothukuchi discusses ways planners who are versed in grocery retail markets might take advantage of retail saturation in the suburbs to encourage retailers to be adventurous and consider an inner city store. Then again, planners might revise marketing criteria to include the strong cash economy often found in inner cities, or work with

files of community problems and engage researchers and officials in a dialogue about improving community life. In other words, creating a more equitable environment where residents are empowered to guide policies and programs in their communities. That sounds like planning to me.

David C. Sloane is associate professor in the School of Policy, Planning and Development at the University of Southern California and a sub-contractor to the AABLH/REACH 2010 Project. The article is based on an article in the Journal of General Internal Medicine that appeared in July 2003.

supermarket chains to adapt to new cultural contexts. In her account of the Philadelphia Food Trust, a 35 member food marketing task force for the inner city, Hannah Burton stresses the public sector's role in overcoming inner city development costs through targeted deregulation and providing financing to compensate for LISC and Fannie Mae's withdrawal from supermarket lending. The Trust has also applied supermarket formats not conventionally suited for inner cities and works with community development corporations to foster a local sense of ownership.

Community gardens are an important food initiative in urban areas as well. In Toronto, Nancy Reid describes how the city's Food Policy Council has identified potential garden spaces in infill developments and brownfields, incorporating urban agriculture as part of its citywide greening strategies. Gerda Wekerle tells how her personal monitoring of Toronto's city plan helped identify many potential garden spaces, causing the plan to be amended. Land use is a key concern in all urban gardening projects, as Martin Bailkey notes, and planners would do well to fine tune their working classifications beyond the accepted residential, commercial and industrial categories. This accords with a growing interest in rethinking urban and suburban recreational space.

Cooperatives are a solution to localizing food distribution in many parts of the world that are dealing with colonial legacies. Danielle Schami describes how small-scale farmers in Guadalajara, Mexico, have suffered from the country's shift to export-oriented crops through international trade agreements such as NAFTA (The North American Free Trade Agreement). Forced to compete on the world market by producing export-oriented crops, they have difficulty producing crops for local markets. Food cooperatives or "CSAs," where members

pre-pay farmers for their produce, and farmers' markets are creating some interface between country and city, while offering security to food producers. Katherine Crewe discusses how colonization and subsequent federal policies left Southwestern Indian reservations in the US devoid of people, jobs and traditional farming. This crisis has motivated widespread incentives to start farming cooperatives, either for local use or for high-end overseas export. Both these cases involve threats to local cultures through the loss of production for basic subsistence.

The distribution of farm produce to local markets in the US is also of concern to planners. In separate articles on Wisconsin, Laura Stouffer and Heather Stouder note that, in spite of the state's rich farming economy, very little food is marketed locally and small farms are rapidly going out of business. One key solution is efficient distribution and processing of food; another is marketing to large public bodies such as schools and hospitals. However, such institutions, typically have low budgets and heavy regulatory constraints, draw on centralized production facilities and an established pool of commodity foods and purchase from large food brokers hundreds of miles away. Constraints aside, however, this link between local farms and large institutions offers an important outlet for local farmers, and a substantial supplement to small-scale farmers' markets, community supported agriculture farms, community gardens and food cooperatives.

For small farmers and food growers in rural districts, the internet has also become an important way to connect buyers with markets. Through databases and listserves, growers can both identify markets and advertise, while interested consumers can go online to locate markets and food stands. Loren Talbot discusses how the growing use of online data-

bases and GIS (Geographic Information Systems) by farmers and food consumers helps create sustainable rural communities on the urban fringe.

Overall, contributions to this issue reveal four key ways for planners to help with equitable food distribution.

1. Address the market economy. Planners can help reverse the global food economy by facilitating more equitable local markets that respond to the needs of all, particularly the most vulnerable sectors of the population. Planning can strengthen urban-rural connections, provide information to both producers and consumers and help reduce dependency on the global marketplace. For inner cities, this may include studying grocery chains' requirements and the health needs of consumers and finding ways to meet them. For the region, this means identifying buyers of farm produce and promoting effective food distribution.
2. Use site planning and land use. Vacant sites, old warehouses and loading docks in cities are key to food production and circulation; these need to be identified and used creatively.
3. Provide technical assistance and analysis. The complexity of food issues demands high levels of technical assistance. Planners can compile relevant data, analyze connections between multiple interest groups and assess impacts of innovative policies, noting trends.
4. Promote food security policy. Integrate food security into all city, regional and state goals rather than leave it for someone else to care about.

Obviously there is likely to be a greater role for planners in food assistance. Progress in the planning field may be incremental, involving one project at a time. However, in time, planners' knowledge and expertise can shape food security in ways that create equity and environmental balance.

Job Description Assistant Professor in Community Development and Planning Clark University – Fall 2004

Clark University seeks to fill a position in **community development and planning** at the assistant professor level to begin Fall 2004. Ph.D. or equivalent in any relevant discipline is required. ABDs will be considered. Significant practical or applied experience with community-based planning and action is essential. Willingness to work with local communities in New England is preferred. Candidates should be able to teach courses supporting Master's level programs as well as undergraduate courses. Areas of expertise are open, but we would be particularly interested in candidates specializing in one or more of the following: sustainable community development, urban resource management, data collecting and analysis, planning, conflict mediation, financial management, housing, or community empowerment. The initial appointment will be for a three-year term.

Clark's interdisciplinary programs in International Development, Community, and Environment (<http://www.clarku.edu/departments/idce/>) includes a dynamic core faculty and a larger group of affiliate faculty engaged in interdisciplinary teaching, research, and program activities. Applicants should show a strong commitment to working collaboratively within such a cross-disciplinary program. Interested individuals should send a detailed letter of application, c.v., and the names and contact information of three references to: Chair, CDP Search Committee, IDCE, Clark University, 950 Main Street, Worcester, MA 01610. Review of applications will begin January 15, 2004. AA/EOE Women and minorities are especially encouraged to apply.

Inner City Grocery Retail: What Planners Can Do

By Kami Pothukuchi

After decades of disinvestment, supermarkets are slowly returning to some inner city neighborhoods. This is due in large part to the retail saturation of suburban areas and some communities' efforts to attract stores to previously underserved neighborhoods. This article looks at some of these inner city developments from around the country and asks what planners might learn from them.

Low-income and low-mobility residents who do not have access to a local supermarket pay many costs: in dollars, due to the higher prices of food purchased in nearby convenience stores; in health, due to the availability of fewer healthful food choices; and in time, given the greater effort required for food shopping. Recent studies suggest that negative health outcomes result from lack of access to supermarkets (see resources list at the end of this issue). Neighborhood economies also suffer, from both the absence of jobs that supermarkets can create and the multiplier effects they can have on the rest of the neighborhood.

The Initiative for a Competitive Inner City (1998) estimates that inner cities continue to be under-retailed by about 25 percent. HUD's New Markets report (1998) found \$8.7 billion total shortfall in retail sales in forty-eight cities in which a retail gap existed. Based on national ratios of supermarket sales to all retail (US Census of Retail Trade, 1997), and by a conservative estimate, Chicago could absorb about forty-seven new supermarkets with annual sales of about \$7 million each. Similarly, Detroit could absorb about nine.

The conventional wisdom informing grocery supermarket location, until recently, wrote off inner city neighborhoods as deficient. Reasons for this included lower average household incomes, problems associated with land assembly and cleanup, higher costs of development finance, complex city permitting processes, problems with recruitment and retention of trained staff and the perceptions and realities of crime. All these meant higher costs of store development and operation, and lower returns.

Increasingly, some supermarket chains are looking more favorably at inner city locations. What does this mean for improved food retail in inner cities?

What can Planners Learn from these Developments?

A number of factors have contributed to the change in thinking on the part of supermarket chains, including:

- Many regions are experiencing retail saturation in suburban areas, leading chains to look for new and previously ignored markets. Some chains, already established in a particular region, seek to expand to previously ignored inner city locations, while others wish to move into new regions and see inner city location as a foothold into that region.
- Market conditions in some inner cities have improved due to population growth, spurred by immigration and gentrification.
- New research calls into question older methods of assessing market potential for grocery retail, showing greater spending potential in many inner city communities than heretofore believed. These studies consider not just average incomes, but also population densities, food purchasing patterns in low-income and ethnic minority households and a large—and previously underestimated—cash economy. In short, they consider densities of dollars available for food retail in particular neighborhoods.
- In many locations, stores—chains and independents—are creatively adapting to the physical and cultural contexts of inner cities, turning what hitherto were considered as obstacles into opportunities.

City Initiatives to Attract Supermarkets

Three cities in particular have achieved success in supermarket development in multiple sites, including sites in and near low-income neighborhoods: Rochester, New York; Dallas, Texas; and Chicago, Illinois. These communities have engaged in market studies, identified multiple target sites for store location, assembled incentive packages offered competitively to grocery chains and successfully recruited chains from outside the region.

This citywide and competitive approach is in sharp contrast to the more typical approach in which planners chase after regional leaders to open a store in a particular low-income neighbor-

hood. These initiatives are also characterized by strong support from political leadership and activist public agency involvement, and, in Rochester and Chicago, productive partnerships involving community-based non-profits.

In Dallas, following a 1990 study showing a paucity of supermarkets in predominantly low-income South Dallas, the only chain that responded to planners' recruitment efforts was Houston-based Fiesta Mart. The city negotiated a comprehensive package of financial incentives and asked the store to develop a minimum of five sites, of which three were built. The first, a 45,000 square foot store on Jefferson Boulevard, was extremely successful. These incentives, conditional upon the development of five stores in the city's Enterprise Zones, have also attracted local chains that successfully developed stores, including Minyard Food Stores.

In Rochester, following pressure put on by residents in the Upper Falls area and a grassroots organization, Partners through Food, Mayor William A. Johnson, Jr. ran his re-election campaign promising a new supermarket in the neighborhood. Despite several overtures from city planners, locally-headquartered Wegmans showed little interest in the Upper Falls area. Tops Markets Inc., the region's second-ranked chain, however, wanted to develop multiple stores in Rochester to counter Wegmans expansion into its own home base, Buffalo. The city offered a five-store package, including one at Upper Falls. A 23,000 square foot B-Kwik Market, operated by Tops, successfully anchored a newly developed 75,000 square foot shopping center in this neighborhood.

In Chicago, the Retail Chicago program simplified the city's retail development process, designating a single agency to address the multiple concerns of potential developers. Based on input from a consortium of business, community and economic development leaders, and LISC (the Local Initiatives Support Corporation) and its subsidiary, The Retail Initiative, Inc., the program trained city staff about retail, conducted neighborhood and retail analyses, simplified the approval process, identified measures to facilitate land assembly, involved non-profits as potential partners and assembled a range of financial incentives including tax abatements, low-interest loans, tax increment financing and bond financing in empowerment zone and state enterprise zone areas. Although not specifically a supermarket program, the Retail Chicago program brought a Dominicks store to an area near the Cabrini-Green housing project and Dominick's first Fresh Store to Canal and Roosevelt Roads.

Community Partnerships in Supermarket Developments

In a few other cities, such as Newark, New Jersey; New York, New York; New Haven, Connecticut; Philadelphia, Pennsylvania; Atlanta, Georgia; and Detroit, Michigan, non-profit community development corporations (CDCs) have forged partnerships with supermarkets in developments offering mutual benefits to participating chains and communities. Non-profits have leveraged capital from public and foundation sources to develop retail facilities that are anchored by supermarkets. To varying degrees, these non-profits have also helped train neighborhood residents for supermarket jobs, provided security patrols, helped stores identify appropriate product lines and resolved conflicts between stores and residents.

CDCs have helped build a greater sense of ownership of the store and helped stores be responsive to neighborhood concerns. Neighborhoods have benefited from greater access to culturally appropriate products and services, jobs and economic vitality and a greater say in some store decisions. For their part, stores have also profited—from the loyalty created by coming into neighborhoods that went years, if not decades, without a grocery store; from greater connection to neighborhoods that represented departures from their conventional clientele; and from reduced development and operational costs. Many inner city stores are among their chains' top revenue generators.

Partnerships offer valuable community capital to individual developments and may represent the difference between failure and ongoing success for the supermarket.

Partnerships offer valuable community capital to individual developments and may represent the difference between failure and ongoing success for the supermarket. However, just as chains need to be recruited competitively for inner city development, CDCs also may need to be chosen carefully; not all CDCs effectively represent their communities, and not all may have the capacity to partner in the complex kind of deals that are required for a successful inner city store.

Inner city supermarket developments have also occurred purely out of private initiative, without public incentives or partnerships with non- ⇒

profits. These developments testify to the market potential of some inner city neighborhoods. Some such stores are also developing creative responses to site-related constraints—e.g., two-story formats, roof-top parking, free van rides home to customers who purchase a minimum amount of groceries. Chains such as Finast in Cleveland and Pathmark on the East Coast, and independent grocers such as Star Market (now absorbed by Shaw's Supermarkets) in Boston and All Seasons Markets in Portland have seen significant success by locating in ethnic, minority and low- and mixed-income neighborhoods.

Why Planners Fail to Do More to Improve the Urban Food Retail Environment

Planners in urban communities could do more to improve the grocery retail environment in their communities. Factors leading to less activity on the part of planners include the following:

Grocery stores are not considered a priority. Public agency planners often assume that if supermarkets do not invest in their communities, it must be because underlying market conditions are unfavorable. Planners' perceptions that the private grocery market is responsive to needs, along with lack of persistence after an initial failure, are yet other factors explaining planner inaction. Other planners may question whether improving access to food retail in low-income communities is indeed their responsibility, while yet others may cite more pressing priorities.

Planners are unfamiliar with the grocery retail industry. Planners typically lack the knowledge of the retail grocery industry needed to take informed action. According to one planner from Buffalo, where Tops has since developed a store in an underserved neighborhood: "We didn't have enough knowledge of what operators' needs were, and took no for an answer too easily. Our staff is not used to working with grocery store developers; we needed to be more proactive." A few others admitted that although they documented strong need in neighborhoods, they failed to translate this into market potential or communicate it effectively to supermarket operators.

Land and location conditions present a challenge to development. Some urban areas may indeed pose significant problems for developing full-service supermarkets. Large tracts of vacant land on previously industrial riverfronts offer possibilities if an adequate density of dollars can be shown around the site. To illustrate, Detroit's newest 64,000 square foot Farmer Jacks on the East Side, close to the riverfront, opened after decades of

attempts to attract a supermarket to this part of town. In other cases, successful developments have identified optimal "golden locations" at transitions between low-income and higher-income neighborhoods or between neighborhoods of different ethnicities. Assembling a multitude of smaller parcels in inner city locations, many with unclear titles, cleaning up brownfields and obtaining affordable development capital are all real challenges. "There is only so much planners can do," to quote one planner, if other conditions are unsuitable. In such situations, planners could still take action by helping to better connect inner city residents to more distant supermarkets via improved public transit. Austin, Texas, and Knoxville, Tennessee adopted this approach by developing more and more direct bus routes to distant markets.

Recommendations for Urban and Economic Development Planners

City agencies and planners may need to:

- Undertake citywide studies of access to grocery retail outlets and market potential to better understand market conditions and identify strategies for supermarket development.
- Understand regional and local grocery retail markets and their major players.
- Competitively offer public subsidies to encourage supermarket development.
- Provide technical assistance to community-based organizations to partner with supermarkets in underserved neighborhoods.
- Develop a greater understanding of their city's food system as a whole, incorporate food retail in overall planning goals and identify particular strategies to enhance food access, including farmers markets, farm stands and public transportation directly connecting low-income neighborhoods with supermarkets.

Planners may need to anticipate opposition from smaller stores in some neighborhoods. Although smaller stores may well be unable to withstand competition from larger chains, it is also important to underscore the magnitude of unmet demand for retail grocery in many inner cities and the need to develop comprehensive solutions.

Kami Potbukuchi is assistant professor of urban planning at Wayne State University. This article is based on the author's research conducted in 1998-99, in which land use and economic development planners from public agencies—and non-profit, community-based organizations wherever relevant—were contacted in thirty-two cities around the country. A more detailed paper is forthcoming in Economic Development Quarterly.

Food System Planning: Setting the Community's Table

By Mark Winne

Food system planning is a relatively new concept that grows out of American society's increasing concern for what it eats, where and how its food is produced and the inequities that exist in the distribution of food resources. Like other planning activities, food system planning is concerned with what happens and could happen in a specific place, whether a neighborhood, city, state or region. It is this association with a particular place—one that citizens can readily identify and that consumers increasingly wish to influence—that makes food system planning a concrete and necessary enterprise. In Connecticut, Hartford has been leading the way in integrating food system planning into its wider planning agenda. While lacking teeth to implement policies that raise the issue of food security as a planning problem, Hartford, and Connecticut more generally, nonetheless provide an important model for the rest of the country.

The Food System

The failure of both the global food system and marketplace to meet the needs of a substantial number of food system stakeholders has given further impetus to food system planning. Housing and commercial development place extraordinary pressure on farmland. Chain supermarkets—typically the retail food outlets with the best prices and highest quality—are often unavailable in lower-income urban areas. Food assistance programs like food stamps and child nutrition (school breakfast, lunch and summer meal programs) are not sufficient to prevent hunger and food insecurity. The increase in obesity and diabetes, fed in part by questionable food industry marketing practices ("super-sizing" of portions) has made diet a major public health issue.

A food system is generally understood to be the chain of activities connecting food production, processing, distribution, consumption and waste management. Not only does it include the diverse system of agriculture that produces our food, it also includes the natural resource base, e.g., soil and such natural systems as regional watersheds, underground aquifers and the inputs necessary to sustain soil fertility. The seed-to-table idea extends the food system concept further to include processing facilities, transportation systems, warehousing and distribution centers, supermarkets, restaurants, farmers markets and farm stands and of course, consumers. In the case of hunger and food insecurity, food banks, food

pantries, soup kitchens, community kitchens, elderly feeding programs and the entire array of the fourteen USDA food assistance programs must be considered as integral parts of the food system.

The relation of governments to food systems goes far beyond feeding the needy. Regulatory functions—from USDA border inspections of imports to local health inspections of restaurants—constitute a complex network of domestic food safety. Even gov-



ernmental authorities and institutions that are not obviously associated with food influence our food system. Transportation systems, for instance, can promote or deter sprawl, which affects farmland. Local school districts can purchase food from local farmers to improve farmers' market opportunities, restrict student access to vending machines that dispense unhealthy food and increase nutrition education to promote healthy eating behaviors. Economic development officials can provide incentives to developers to locate supermarkets in underserved areas and work with transportation planners to ensure that transit-dependent populations have easy access to quality food outlets.

Planning and the Food System

The list of opportunities for fruitful cooperation is long, but the disincentives for food system planning are strong. Both the lack of venues and low acceptance levels by the planning field present major ⇨

impediments. Ken Dahlberg, of Western Michigan University and one of the leading proponents of local food systems, notes that no US city has a "Department of Food." A few state departments of agriculture have the word "food" in their title, but rarely does their authority extend beyond the production end of the food chain. Planning departments do not as yet generally recognize the food system as a unique area of concern requiring special attention. As Kami Pothukuchi and Jerome Kaufman point out in the Spring 2000 issue of the Journal of the American Planning Association, "The food system is notable by its absence from the writing(s) of planning scholars, from the plans prepared by planning practitioners and from the classrooms in which planning students are taught."

er role in everyone's life, but the state agencies that address the production, distribution and quality of food rarely coordinate their efforts.

The best examples of food system planning to date may in fact be in Connecticut. Hartford, the state's capitol, is among the first cities in the country to have a municipal food policy council, while Connecticut is the first state to have a state food policy council. In addition, the Capitol Region Council of Governments (CRCOG), the regional planning agency for the 32-town Hartford area, may be one of the first such agencies to make food system planning a part of its Regional Plan of Development. Let's take a brief look at how these three entities have used these respective vehicles to begin the process of food system planning.

Founded in 1992, The City of Hartford Advisory Commission on Food Policy was formed by ordinance that established both a city food policy and then a commission whose task it was to advise city government on how that policy should be implemented. As stated in the ordinance, "The purpose of the policy shall be to integrate all agencies of the city in a common effort to improve the availability of safe and nutritious food at reasonable prices for all residents, particularly those in need." The policy statement goes on to identify fourteen functions of city government to be used to implement this policy, including transportation, land use, direct services (WIC, Child Nutrition), education, health inspections and business development.

The Commission, whose members are appointed by the City Council and include representatives of several city departments, monitors the performance of the city's food system, researches and analyzes food issues and works to improve city government's response to food problems. Examples of Commission activities include: management changes in the WIC program (administered by Hartford's Department of Health and Human Services), which led to increased participation levels by low-income mothers; surveys of supermarket shopping patterns and bus routes, which led to the establishment of a new bus route that improved supermarket access for city residents; and planning and coordination efforts with city agencies to address the high rates of obesity and diabetes.

The Connecticut Food Policy Council was created by the Connecticut legislature in 1997. The state statute (Public Act 97-11) charges the Council to "develop, coordinate and implement a food system policy linking economic development, environmental protection and preservation with farming and urban issues." Its members include representatives from six state agencies and six non-governmental food sectors (the latter group is appointed by the legislature). Like the Hartford Commission, the state council monitors, ana-

lyzes and advises, but it also takes a more active role in public education. For instance, the Council sponsored a statewide conference on farmland loss, which led to an increase in both publicly and privately supported farmland preservation measures.

The Council's coordinating work led to the creation of the Connecticut Farm Map, which highlights locations where consumers can buy directly from farmers. This project came about as the result of two Council agency members, the Department of Transportation and Department of Agriculture, agreeing to work together on a joint effort. Perhaps most importantly, the Council articulated a specific food security goal for the state (an end to hunger by 2010) and identified the methods by which that goal would be attained.

The most interesting development for food system planning, however, may lie with the Capitol Region Council of Governments, which included two chapters on food system issues for their Regional Plan of Development 2002. The two chapters—one titled "Open Space and Farmland Preservation" and the other "Food System"—identify the food and farming challenges facing the Capitol Region. These include the need to preserve farmland, the development and maintenance of transportation systems that allow all residents access to food, the public health consequences of unhealthy diets and the need to increase the composting of food wastes.

This seminal work in food system planning drew on previous efforts to highlight these issues, including the work of the two food policy councils cited above. But CRCOG's analysis also built on the Connecticut State Plan of Conservation and Development, which provides general guidance to the state's 169 municipalities on how to manage their growth. The Plan's 1998-2003 document stresses the need for the state to preserve farmland and its long-term food production capability (skills, markets, infrastructure, natural resources) to ensure food security. The CRCOG document refines these recommendations and applies them to the particularities of its 32-town region.

Do these efforts truly constitute food system planning? While none of the above agencies have the authority to implement or require action, they clearly have taken many steps which have and will influence the direction of their local, regional or state food system. Their efforts may not be as comprehensive or detailed as, say, a region's master transportation plan or a city's economic development plan, but they have articulated a vision for what they want their food system to look like. They have taken additional steps as well, including inventories and assessments of their food system's assets, needs and the

roles that different sectors, agencies and organizations should play.

Though lacking authority and respectable budgets, these entities have become de facto food system planning agencies that perform the following functions:

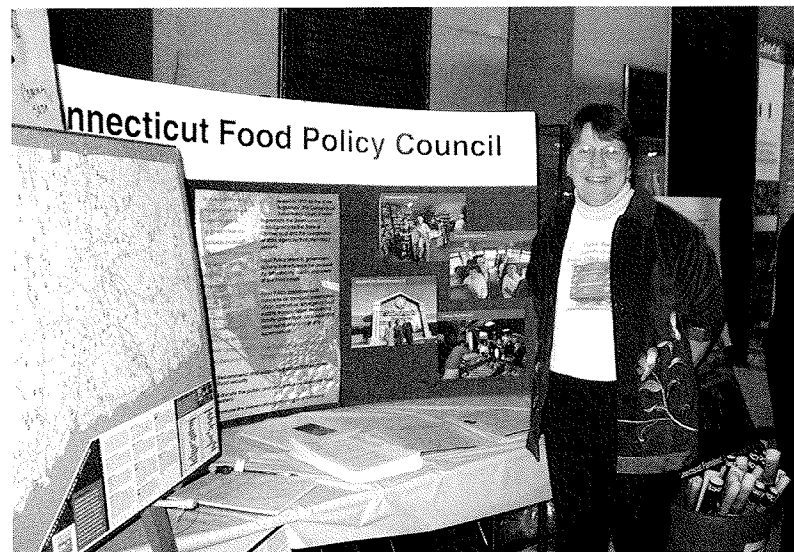
- Set goals, establish performance indicators and report trends and results;
- Regularly convene the area's "food system experts," including farmers, food program managers, agency heads, food processors, supermarket operators, transportation planners and health experts;
- Gather, analyze and disseminate information that increases understanding of the food system and its many components among policymakers and the general public;
- Place food, nutrition and agriculture issues squarely before all government agencies that have the authority, resources and skills to implement the food system-related recommendations; and
- Conduct projects and activities that require coordinated action.

Two USDA agencies—the Cooperative State Research Education and Extension Service (CSREES) and the Risk Management Agency (RMA)—have bolstered food system planning efforts with small grants to support the development of food policy councils. In addition to Connecticut, councils are currently operating at the state level in Iowa, New Mexico, Oklahoma and Utah. At the city or regional levels, councils can be found in Austin, Texas; Berkeley, California; Knoxville, Tennessee; Toronto, Ontario, Canada; and Portland City/Multnomah County, Oregon. Several other cities and states are either planning for councils or have one in the early stages of development.

While its limitations are many and its history short, food system planning and its most common vehicle, food policy councils, are rapidly emerging in response to an ever expanding agenda of food, agriculture and nutrition concerns. Community food activists of all stripes are joining forces with policymakers and government agency staff to shape a food system that promotes food security, access to healthy and affordable food and a viable, regional agricultural foundation.

Mark Winne is a food and society policy fellow, a fellowship funded in part by the W.K. Kellogg Foundation. In October, 2003 Mark left the Hartford Food System, where he had been the executive director for 25 years. Mark is a resident of Hartford and member of the City of Hartford Advisory Commission on Food Policy and the Connecticut Food Policy Council. He can be reached at mwinne@hartfordfood.org.

Photo source: Mark Winne



Consultant Jean King, from Hartford's Parisky Group, stands before the Connecticut Food Policy Council's display exhibit at the 2002 Agriculture Day event at the State Capitol.

The size, scope and complexity of the food system itself may serve as a deterrent to planning and coordination. In 1996, in a report to the Connecticut legislature, Toward Food Security for Connecticut, that body's Planning and Development Committee wrote:

Sufficient cause exists for Connecticut policymakers to give the security of the state's food system a critical look to ensure that a safe, affordable and quality food supply is available to all, both now and in the future. The state's food system is large, complex and paradoxical. The food industry is a substantial contributor to the state's economy, yet hunger, malnutrition and limited access to food for the poor are well-documented, forcing publicly-funded food assistance programs and private emergency food sources to play an ever increasing role in feeding the poor. Connecticut has experienced unprecedented growth since World War II, but that growth has been accompanied by a corresponding decline in farmland and an increase in environmental degradation. State government provides more services and plays a large

Food Problems: A Structural Model and the North Korean Case

By Gill-Chin Lim

It would be sad if the history of food were to end with the word FAMINE.

--Naguelonne Toussaint-Samat

Famine: Its Past and Present

Throughout human history we have witnessed horrifying disasters brought about by famine. The Great Famine of Ireland—the Potato Famine—began in 1845 and took the lives of two million people in just five years. In the USSR under Stalin, three million children starved to death. In 1973, the famine that prevailed in Africa and Bangladesh sacrificed several million people. Three decades later, hunger and starvation still persist in many parts of the world, and about thirty to forty people die of hunger or related diseases every minute. Food crises persist in North Korea and other poor countries. Children suffer the most. Every year about fifty million children suffer physical and mental damage due to malnutrition, and many lose their lives.

A structural model can explain the relationships among various social and economic factors affecting food demand, supply and shortage. The case of North Korea is particularly striking in this regard. An inefficient food production and supply system, and large food shortfalls, have led to a generation of malnourished children and youth, with long-term consequences for the overall health of the nation's population. Foreign food aid has masked the problem but in the long-term the nation must change its food supply system and update its production technology.

Structural Model of Food Problems

In order to provide an ultimate resolution to food crisis, the following three factors and their inter-relationship must be considered: food supply, food demand or need and the impact of food shortages.

Variables that affect food supply include production, imports and aid. The most important factor affecting supply—production—is determined by natural conditions, technology and the production system. In a market system, price mechanisms influence production. In a command economy, centralized resource allocation systems and government directives determine the production system.

Food demand is determined by some form of market, and need is defined as what is required to meet the basic human necessity. Both demand and need are determined by three key variables: population, income and the distribution system. In a market economy, income plays a determining role in demand. In a command economy, the need for food is determined by the population, individuals' basic needs and the distribution system.

When the two sides—supply and demand/need—match, a society does not have food shortage and is self-sufficient. There is no need to import food or rely on foreign aid unless food is poorly distributed. When supply exceeds demand/need, there is a surplus of food. However, when supply is less than demand/need, the problem of food shortage arises.

Food shortage causes malnutrition, which makes the population susceptible to death and various diseases. As a result of malnutrition, children suffer from growth retardation, diseases and death. Growth retardation reduces productivity. Reduced productivity leads to decreases in food production, which cuts food supply. Reduced productivity also reduces household income. Populations decrease as a result of increased death. This decreases the demand or need for food but it also affects production. This implies that it will be very difficult to break the vicious cycle and move toward matching supply and demand/need without major reform and intervention from outside.

Why We Should Be Concerned: Long-term Impacts of Starvation

An old Korean proverb says, "The habits formed at the age of three last until eighty." The proverb means that what happens in early childhood will have a permanent impact on a person's physical and mental development. In light of recent findings on human development, however, it is more appropriate to say, "Habits acquired in the mother's womb are carried into the grave." New findings on children's growth and development provide ample recent confirmation of this.

First, an adult's health status is determined even before she is born. In the past, medical experts claimed that certain diseases like diabetes, obesity, cardiovascular diseases and breast cancer were genetically inherited.

However, recent findings through the new science of Fetal Programming suggest that human health is programmed as the fetus begins to grow in the mother's womb. Peter Nathanielsz, in his book *Life in the Womb: the Origin of Health and Diseases*, explains how fetal development determines human health.

A dramatic example of this is "the Starving Winter" of the Netherlands. Between September of 1944 and May of 1945, the Germans blocked all food supplies to the western part of the Netherlands. As a result, there was a severe food shortage for about nine months. When the war was over, medical doctors conducted research on the health status of the children born of malnourished mothers during the Starving Winter. They discovered that the children born of malnourished mothers were more likely to suffer from diabetes, obesity and certain schizophrenic diseases.

Second, the most critical period of a child's growth and development is the first three years of life. A major proponent of this argument is Lise Eliot, author of *What's Going on in There? How the Brain and Mind Develop in the First Five Years of Life*. Studies using PET (positron emission tomography) have proven that simple activities such as cuddling and rocking have significant impacts on the growth of children. The lack of care and nurturing during early childhood has long-term effects on overall growth and development. These new facts suggest that the continued malnutrition of children and mothers will have enormous long-term consequences.

The North Korean Case

North Korea has long been attempting to increase its economic growth. Central to such attempts was the Third Seven Year Plan initiated from 1987 through

1993. This plan was not successful, however, and the economy continued to deteriorate into the 1990s. Only in 1999 did North Korea's real GDP record a positive growth of 6.2 percent. Nevertheless, this is still a low growth rate compared to 10.7 percent for South Korea in that same year. Some also suspect the growth was mainly attributable to a large amount of foreign aid. While the population of South Korea is 46 million and North Korea is 22 million, South Korea's economy is 25.5 times larger than the North Korean economy. Furthermore, per capita income is about twelve times higher in South Korea. Even if the economy in North Korea were to continue to maintain the growth level achieved in 1999, if it fails to reach the growth rate of South Korea the gap between the two economies will only increase.

In North Korea, production is inefficient, with obsolete technologies. In recent years, North Korea also suffered from natural disasters such as flood and drought, which were severe in the 1995 to 1997 period. Therefore, most of North Korea's food supply has come from outside, making it dependent upon foreign aid rather than importing, which would have further dried up its already thin foreign reserves.

In a command economy such as that of North Korea, the demand or need for food is determined not by price system and income level but by a central distribution system based on rationing. North Korean farmers obtain food through their state and cooperative farms and the rest of the population receives food from the public distribution system.

It is very difficult to estimate the amount of food shortage in North Korea because the North Korean regime does not release relevant data. The South Korean Ministry of Unification estimated in ⇨

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1997 that the total demand was 4.76, supply 3.49 and shortage 1.27 million tons. The Food and Agriculture Organization (FAO)/World Food Program (WFP) estimated that in 1997 North Korea had a demand of 4.966, supply of 2.874 and a shortage of 1.934 million tons. For 2000/2001, FAO/WFP estimated the demand of 4.79 and supply of 2.92, resulting in 1.87 million tons of shortfall.

An immediate impact of the food shortage has been a higher mortality rate for children. UNICEF reported that the child mortality rates in the North and South were quite similar until 1960, but significantly widened in the 1990s. There exist several estimates of deaths caused by starvation. A survey of North Korean refugees conducted by the Buddhist Chapter of the Korean People's Mutual Help Movement reported 3 million deaths from August 1995 to March 1998. Mr. Hwang Jang-Yup, a former high ranking member of the North Korean government, argued that 1.5 million had already died by the end of 1996. A researcher at the Ministry of Unification, however, believes that these estimates are exaggerated, proposing that at most 300,000 people died.

Malnourished children have been experiencing growth retardation. In 1997, UNICEF reported that about 800,000 children under five suffered from severe malnutrition. The 1997 WFP's survey concluded that 16.5 percent of North Korean children were wasted and 38.2 percent were stunted. The majority of children are underweight and shorter than international averages. There are also observations that North Korean adolescents, youth and soldiers are noticeably shorter than normal. Under these circumstances, the food shortage is likely to result in a 20 percent reduction of labor productivity.

Solving the Problem

Since 1997 and 1998, North Korea has been experiencing a very severe food crisis, which has led to a large number of casualties, particularly children. The main reasons for the food shortage lie on the supply side: a poor production system and obsolete technology. The problem of North Korea's food shortage has been handled by foreign aid, without long-term remedies prepared internally. Malnourishment has significantly damaged and will continue to damage children's physical, emotional, intellectual and psychological development, and in the future will also reduce labor productivity and cause the economy to dwindle. It is very difficult to break the vicious cycle of food shortage, malnutrition, death and reduced productivity without drastic reform initiated inside and intervention from outside.

In order to solve the problem of food shortage in North Korea, the following steps are suggested. The first is that North Korea needs to gradually reform its economic structure to create a version of a mixed economic system and to restructure its production and distribution system. While certain market principles for domestic production and distribution are recommended, a globally oriented market system is not suggested. North Korea may well refer to Cuban and Chinese reform and invent its own model of mixed system. Second, North Korea must actively adopt and develop new food production technology. Third, considering the severity of the problem, the limited resources and the long-term impacts on children, the highest priority should be to provide food aid to children and pregnant mothers. Fourth, in order to effectively provide food aid to North Korea, there needs to be a cooperative aid system consisting of various international and Korean organizations. Fifth, it is suggested that a research network be formed to study and discuss the food shortage and

nutrition problem of North Korea. They should work together to obtain more reliable estimates on the food situation and other factors affecting production and consumption, a prerequisite to designing a satisfactory solution to the problem.

It is my hope that this article will help people recognize the food shortage and malnourishment problem, and thereby participate in and support efforts to deal with world hunger.

Gill-Chin Lim is endowed professor of Asian Studies in a Global Context and professor of

Geography and Urban and Regional Planning at Michigan State University. He works in academia as well as with civic organizations to study strategic planning issues, sustainability and governance for human betterment. The substance of this article is based on his recent research and field visit in North Korea and a book (Lim, G. C. and N. S. Chang (Eds.), Nutritional Problems in North Korea: Current Situation and Policy Alternatives, Oruem Publishing House for Consortium on Development Studies and Ewha Woman's University Human Ecology Research Institute Yanbian Center, 2003).

Global Markets are the Problem Not the Solution: Response to Gill-Chin Lim

By Tom Angotti

Professor Lim may very well be right in identifying problems with North Korea's centrally-planned economy, out-dated technology, and other factors, including natural conditions, that contribute to food shortages there. But the problems of tiny North Korea appear to be unique and perhaps of short duration. It is important that they be placed in proper context lest we feed the Bush administration's propaganda claims that North Korea's leadership is unable to feed its people because it is building weapons of mass destruction, and therefore it should be a target of violent "regime change."

On a global level food shortages are not simply a problem of supply and demand, but rather a problem of distribution. A 1997 study by the American Association for the Advancement of Science found that 78% of all malnourished children in the developing world live in countries with food surpluses. India is one of the leading agricultural exporters in the world and has at least 200 million hungry people. A decade ago Brazil exported over \$13 billion worth of food while 70 million Brazilians didn't have enough to eat. China has one of the highest growth rates in the world as it follows the free market rainbow by privatizing agriculture and industry. Yet hunger and inequality are growing there, as they did in Russia after it entered the global marketplace.

Certainly the problems of North Korea are real, but they are quite different than the larger set of problems brought on by "free markets." The paradigm is as old as colonialism. Transnational corporations go into poor nations and set up one or two export-led economic activities that produce goods that are "marketable" in rich countries but which undermine and destroy local systems of

food production. Foreign food aid is usually a band-aid solution and can even make structural problems worse.

Instead we need to address the really hard questions. Who controls markets, who supplies them, and how are they structured? What kind of regulation will there be? What will be the quality of the food sold on the market? Will everyone have equal access to a basic nutritious food basket? In many places, community-based, producer, and consumer groups must play a much larger role, while government has to play the leading role in planning and regulation.

A country that could provide an alternative model for North Korea is Cuba. Cuba faced serious food shortages after the collapse of the Soviet Union. The main problem wasn't slow growth or central planning but the historic dependence on an export-led single-crop (sugar) economy established by European capital in the 19th century and continued under socialism. The end of the socialist camp and decline in demand for cane sugar on the global market is leading Cuba to the creation of a low-energy, self-sufficient agricultural sector that mixes private farmers, coops and restructured state-run enterprises. Cuba today is Latin America's leading country in sustainable agricultural production and no longer faces chronic hunger. Havana has the largest system of urban agriculture in the hemisphere. Cuba shows there is a humane alternative to "free markets" and submission to corporate agriculture. Solutions must be found to the inefficiencies of central economic planning, and Cuba's long-term move towards a mixed economy with the active participation of small, local producers offers some hope.

SEND US YOUR EMAIL ADDRESS!

Beginning in October we started a monthly email newsletter for PN members to keep the networking going. The e-letter will have member updates, jobs, conferences and other announcements. Often PNers in the same city ask us how they can get in touch with other PNers, and the best we can do is send them names and addresses. Email is also the best way to let you know when your membership/subscription has to be renewed. If you don't want to receive the e-letter, we can keep you off that list, but please send us your email address so we can contact you when we need to.

Send to pn@pratt.edu
and in the subject line put "subscribe to e-newsletter."

The Community Food Security Coalition: At the Hub of a Growing Movement

By Kai Siedenburg

Picture these scenes in communities across the country:

- School children enthusiastically serving themselves nutritious lunches from fruit and salad bars featuring produce from local farms;
- Neighborhood residents transforming trash-filled vacant lots into verdant community gardens to grow vegetables for themselves and their neighbors;
- Low-income people creating viable, food-related small businesses with the support of community development agencies;
- Cooperatives of family farmers marketing high-quality products directly to low-income communities at a good price; and
- City governments sponsoring food policy councils that convene diverse stakeholders to develop innovative approaches to local issues.

Founded in 1994, the Community Food Security Coalition (CFSC) is an alliance of over 250 organizations at the forefront of a national movement to promote innovative, community-based solutions to the nation's food, farming and nutrition problems. The Coalition views food as a powerful tool for building and revitalizing communities, and for creating a more just and sustainable society. Through this movement people are coming together to develop community-based solutions to hunger, the family farm crisis, the obesity epidemic and other problems that plague the modern food system.

As groups working on the ground know all too well, these problems are getting worse in many places, driven by powerful political and economic forces that include globalization, consolidation in the food industry, regressive farm policies and racial and class disparities in access to food and health services. Clearly, a great deal of work is needed to counter these trends and develop a food system that is socially just and sustainable, and that provides nutritious food to all. Indeed, this is one of the most important and difficult challenges facing modern society. Through the community food security movement, hundreds of pioneering organizations are taking on pieces of this momentous challenge. The Community Food Security Coalition is a national coalition dedicated to supporting their efforts—helping to develop practical models, iden-

tify resources and allies and link local efforts with a broader movement to transform the food system.

Community Food Security Defined

The Community Food Security Coalition originated the concept of community food security (CFS) to help convey a positive, community-based approach to addressing food and farm problems. The CFS approach integrates multiple social, economic and environmental goals, with a particular focus on low-income and vulnerable populations. Like the movement that created it, the definition of community food security reflects many different voices and continues to evolve. The following definition captures many elements on which there is broad agreement:

Community food security is a condition in which all community residents obtain a safe, culturally acceptable, nutritionally adequate diet through a sustainable food system that maximizes community self-reliance and social justice.

—Mike Hamm and Anne Bellows

The Coalition helps to link projects such as those described above with planners and others seeking complementary goals—such as livable cities, neighborhood revitalization and community empowerment—and to weave diverse efforts into a broader movement for change. Urban and regional planners have played a key role in the Coalition since the beginning, helping shape its emphasis on supporting action at the community and regional levels, as well as its focus on planning as a key approach to addressing food system issues. The Coalition has helped develop and promote comprehensive, community-centered approaches to meeting community and food system goals, such as food policy councils and community food assessments. Both these approaches involve convening diverse stakeholders to assess what is happening in the food system, and to make recommendations and take action to improve it. Planners are involved in the Coalition as board members, lead staff and members; many also are involved in food security-related work in their own communities.

Goals, History and Accomplishments

The Coalition's work is organized around four key focal areas: access to healthy foods; local and

regional food systems; culture, food, health; and movement-building and support. Its overarching goals are:

- To improve access to healthy foods for all, especially people who are low-income or food insecure;
- To promote development of local and regional food systems that link consumers with sustainable family farmers;
- To encourage broad-based education and action based on the belief that the purpose of the food system is to promote and sustain health; and
- To foster a strong and diverse community food security movement, and to build the CFSC as an organization that expresses this strength and diversity.

The Community Food Security Coalition was founded at a meeting of thirty leading activists from a broad spectrum of organizations. These leaders sought to forge stronger links between advocates working on various food and agricultural issues, and who shared many common goals but lacked a forum for unifying their efforts. They committed to work together to build the Coalition as this forum, and to develop a national policy platform.

Remarkably, the new Coalition was successful in getting a major component of its policy platform passed through the 1996 Farm Bill: creation of a Community Food Projects (CFP) Competitive Grants Program to fund projects that aim to build community self-reliance and improve food access for low-income people. The Coalition wrote the legislation and led the grassroots campaign to gain its passage. This was the organization's first major victory, and particularly impressive given that it had very limited resources and only one paid staffperson.

Today the Coalition is recognized nationally for its leadership in creating the community food security approach and effectively promoting it at multiple levels, from the grassroots to national policy arenas. The Coalition has continued to win major national policy successes, including: the new Senior Farmers' Market Nutrition Program; the doubling of Community Food Projects funding in 2002 (to \$5 million annually); the development of a high profile, inter-agency Community Food Security Initiative under the Clinton Administration; and changes in school food procurement guidelines to encourage purchase from local farmers. The Coalition has organized hundreds of workshops; produced ten practical, how-to guidebooks; provided individualized assistance to hundreds of organizations; and organized seven successful national conferences. Through these education and advocacy activities, the Coalition also has built a thriving and diverse national movement around the issue of community food security, one that links

community-based efforts with a broader movement for systemic change.

Current Programs and Activities

The Coalition employs a three-pronged approach in its work: building the capacity of CFS practitioners through technical assistance programs; investing in networking and coalition-building to weave together and strengthen diverse efforts; and engag-

What Planners Can Do To Promote Community Food Security

Consider food and agriculture uses such as food stores, farmers markets and community gardens as part of general plans.

In transportation planning, consider food access when planning transit routes, especially for low-income and transit-dependent people.

Consider opportunities to advance economic development and urban renewal through food retail establishments.

Communicate with officials in other agencies to encourage coordinated initiatives related to food and agricultural issues.

Partner with community groups in assessing and planning for food access.

Map food outlets to help others understand food access in the community.

Research and write about community food security issues, and raise these issues at professional societies and conferences.

Support or get involved with local organizations working on community food security issues (the Coalition can help identify these).

Support or get involved with the Community Food Security Coalition.

ing in policy advocacy to build a national commitment to ensuring access to nutritious food for all. The Coalition's activities are organized into the following program areas.

Farm to Cafeteria: The Coalition's National Farm to Cafeteria Program addresses issues of childhood obesity and the decline of family farming by creating win-win solutions in which students gain access to farm-fresh products, while farmers gain new markets and become more involved in their communities. In addition to improving children's nutrition and health in the short-term, the Farm to Cafeteria Program aims to help children develop informed and healthy food choices that will last a lifetime. Initial results suggest that involving kids in hands-on gardening and food ⇨

preparation activities significantly boosts their interest in eating fresh produce.

Training and Technical Assistance: In 1997, the Coalition started the first and only nationwide Training and Technical Assistance (T&TA) Program focused on CFS issues. This program supports CFS practitioners through a range of educational and capacity-building services, including practical trainings, how-to publications and mentoring and other individualized assistance.

Policy: At this writing, the focus of the Community Food Security Coalition's policy advocacy is on improving school food. The Coalition developed a proposal entitled Growing Healthy Kids: America's Farms Feed America's Children, which seeks to provide grants of up to \$100,000 per school district to procure food from local family-scale farmers. This modest program (\$10 million annually) would represent an important step in reorienting school procurement policies toward a greater connection with local farmers. Bi-partisan legislation has been introduced in both the House and Senate to establish this program, and is currently pending completion of the Child Nutrition Act reauthorization process.

General Education and Networking: The Coalition offers a variety of educational and networking services that overlap with the other program areas. These include: a national conference, the national Community Food Security News, the Coalition's website and the COMFOOD listserv, which facilitates information sharing and networking between 750 subscribers nationwide and beyond.

Regional Organizing: The Coalition's newest program area is regional organizing, an initiative created in response to growing interest from members in collaborating with the Coalition on specific initiatives. This program started in 2001 with a pilot project in California that includes both a major

statewide organizing effort, the California Food and Justice Coalition, and a program to support development of community food assessments in low-income communities. The Coalition recently announced plans to invite proposals from organizations that are interested in partnering with the Coalition to develop regional organizing initiatives in other parts of the country.

Challenges

Despite its many successes, the Coalition still faces daunting challenges in its work, perhaps most significantly in how to scale up what are mostly very small-scale, localized community food security projects. Another challenge is meeting the rapidly growing interest in CFS issues and Coalition programs with a small staff and limited resources. The Coalition has a strong interest in extending its reach to areas and constituencies where the need is great but where it has fewer linkages, including very poor communities across the country and the Southwest and Southeast regions of the country.

The Coalition welcomes interest and involvement in its programs from progressive planners, students and others who share its goals, and invites everyone to join it in its efforts to build stronger communities and create a more just and sustainable food system. Readers are encouraged to consider joining the Coalition (student and low-income rates are available).

Kai Siedenburg is training and technical assistance program director for the Community Food Security Coalition. More information about the Coalition's work, publications and membership options is available on the web at www.foodsecurity.org, or by calling 310.822.5410. Profiles of community food projects, community food assessments and other initiatives are available at www.foodsecurity.org/pubs.html.

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Bringing Urban Planners and Urban Agriculture Together

By Martin Bailkey

Like many other planners, I once considered urban agriculture—the intentional cultivation of food, typically on underused city land in close proximity to food-insecure populations—more a novelty than a legitimate land use and social activity. I was aware of community gardening, the most common form of city farming, through the community gardens one sees in most US cities. But their decidedly low-tech character, and their historic tie to wartime victory gardens, seemed to me regressive rather than progressive, and thus contained little to trip my professional radar. Then, in 1998, I found myself conducting funded research exploring the feasibility of urban agriculture as a community development vehicle. I soon became a staunch advocate for urban agriculture and the food security movement, a largely grassroots effort—one that has gained momentum since the mid-1990s—that works to ensure all Americans access to nutritious and affordable food. My newfound advocacy was not so much a result of the logic of the movement, but rather the logic of public sector planning and the dichotomous role of planners as facilitators of, and interveners in, market-driven development. As both a planner and an advocate for increased food production in cities, my present view of urban agriculture is based on identifying what it connects to—believing in its inherent benefits to nutrition and public health—while also pondering its proper place within the range of urban systems with which planners typically concern themselves.

This view is not original to me, but has been articulated by others, most notably Kami Pothukuchi and Jerry Kaufman, in a pair of journal articles: one written in 1999 for *Agriculture and Human Values*, and the other in the Spring 2000 issue of the *Journal of the American Planning Association*. In both, Pothukuchi and Kaufman note the absence of food among the typical concerns of public planners and pose the simple question of why food, an essential human need, is not addressed professionally in the same way as housing, transportation or economic development.

I write this in Boston, at the close of the seventh annual conference of the Community Food Security Coalition (CFSC). CFSC is an important advocate for food-centered public policy, and the

coordinator of a wide range of local and national initiatives. I was surprised at how often during the conference the words "planning" and "planners" were mentioned by a sizable proportion of the over 550 participants, especially as very few attendees were practicing, academic or student planners. Instead, these were dedicated people thinking like planners. They were identifying problems, noting available resources, articulating desired future visions (in this case, visions that collectively ensure everyone access to nutritious and affordable food, regardless of social or economic status) and proposing sustainable alternatives based on present realities and future speculations. It was natural, then, for the CFSC participants to consider the planning community as absent, but not far from mind. This was manifest in the reactions of those with whom I spoke once they learned that I myself was a planner.

The Boston gathering reinforced my belief that a greater role for planners in food systems, and urban agriculture in particular, will not emerge from within mainstream planning practice. Rather it is more likely to come from outside planning, specifically through the efforts of food security advocates with the savvy to hook planners to their cause by linking food-related issues to certain planning orthodoxies. With regard to urban agriculture, the most relevant of these orthodoxies is land use. For city farms to become more common, planners must develop a more sophisticated view of urban open space by exploring inner city communities in detail, then applying these categories in their work with those same communities. The rich variety of open space that now exists in US cities is only vaguely understood by planners, and specified in plan documents far less precisely than residential, commercial or industrial land uses. (It should also be noted that community leaders and residents also hold vague conceptions of urban open space as little more than "park.") Both land use planners and their constituents, then, must recognize a broader typology of neighborhood open spaces. Such a typology would include not only conventional public parks and playgrounds, but also community-initiated spaces such as art parks and memorials to the victims of urban violence. ⇨

Especially important to such a typology are those open spaces that are productive and sustainable in ways that other types, managed as public amenities requiring outside energy inputs to maintain, are not. The thousands of community gardens in the US offer recreation to the individuals and households that steward their individual plots. Urban agriculture operations, on the other hand, typically operate as small-scale farms directing what is produced towards specified, community-based ends. The scale of production will likely be modest when measured, for instance, in annual revenues. Nevertheless, what is produced is food, the staple of life, which, in the low-income areas where city farms are often found, can be of incalculable value.

The immediate problem lies in conceptually linking food production with urban land. This directly challenges the widely accepted understanding, noted by Pothukuchi and Kaufman, that agriculture is strictly a rural activity. This spatial separation allows urban land to remain available for uses deemed more appropriate for urban economies, the "highest and best use," another orthodox planning belief that narrowly considers urban land in terms of its development value. Advocates for urban agriculture should expect to lose most, if not all, battles framed as "either-or" debates over the future use of individual vacant parcels. A more sensible advocacy approach, now used in Philadelphia and Milwaukee, is to propose city farming in the

Food Security and an Official Plan

By Gerda Wekerle

In the summer of 2002, the City of Toronto was putting final touches on its new Official Plan. The Toronto Food Policy Council (TFPC), an agency of public health, had prepared two discussion papers outlining how food security issues were relevant to planning processes. These proposals, however, had not been considered in the draft plan. As a last ditch effort, the Regional Agriculture Subcommittee of the TFPC organized a workshop for which I prepared a paper on Toronto's Official Plan with respect to community gardening and urban agriculture.

I identified specific clauses in the draft plan that might provide for garden spaces in infill developments or brownfield strategies, and noted ways in which the plan might inadvertently eliminate existing or potential garden spaces. I argued

future plans for aggregations of parcels, where lower planned developmental densities also allow for more open space opportunities.

The inspiring idealism of food security advocates often leads them to see their collective effort as a radical paradigm shift against the corporatization and globalization of the North American food system. As a planner, on the other hand, I am more comfortable believing that the merging of urban planning and urban agriculture will occur incrementally, one planner and one project at a time. This will first occur when planners see city farming as yet another manifestation of how cities shift their functions in ways that can and should be accommodated through planning practice. Next will come a gradual realization of the nutritional benefits of city-grown food, as well as the community-building aspects of its labor-intensive practice (such as job creation and youth training). At that point, it will be clear to all involved that city farming is no different than other grassroots community development initiatives that build social capital, helped by some sort of municipal facilitation conducted in the public interest. Developing this clarity is perhaps the best way for the individual food-producing sites in any one city to be seen collectively as a single urban amenity with a wealth of tangible and intangible benefits.

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that garden spaces could be included as part of greening strategies, including green infrastructure and sustainable land uses. Fortunately, the paper was published in the next (July 2002, vol. 4, 4) issue of the Ontario Planning Journal, which is mailed to every registered planner in the province. The next week, the TFPC was invited by the planning team responsible for the Official Plan process to talk about possible amendments to the plan. As a result, specific and detailed changes were made to the Plan to address food security issues.

See also www.cityfarmer.org/torontoplan.html.

Gerda Wekerle is professor in the Faculty of Environmental Studies at York University in Canada.

Linking the Land and the Lunchroom:

Insights for Planners from the Wisconsin Homegrown Lunch Farm-to-School Project

By Heather Stouder

A key (and often contradictory) challenge for local food system initiatives is to take a systematic approach to move beyond providing local flavor to a privileged few, while ensuring that farmers and food producers receive a fair price for their products. Though addressing only a small piece of this puzzle, the Wisconsin Homegrown Lunch Farm-to-School project has embraced this challenge by exploring the possibilities of incorporating locally-grown food products within the Madison Metropolitan School District Foodservice. Despite the "win-win" nature of these projects, many barriers exist between farms and schools, including low budgets and inadequate time and labor for food preparation. These are very important for planners and others to consider at the outset of any farm-to-school initiative.

On the surface, the Madison area food system appears to be quite strong. Featuring the largest farmers market in the nation, several community supported agriculture (CSA) farms serving the metropolitan area, twenty-three community gardens and three retail natural food cooperatives, the Madison area hardly seems to be in need of public policy and planning to strengthen the local food system. Local food and agriculture are quite visible in and around this city of approximately 200,000 people.

While a diversity of food products from small-scale niche and organic farmers may be enjoyed by those who can afford to purchase them, however, opportunities to eat and identify with such products are not widely available to many others: those who shop at large grocery stores or convenience stores; those who rely on the emergency food system; children who rely on school meals as a major part of the diet. It is this population that the farm-to-school project attempts to reach, and its difficulties illustrate the many difficulties similar projects are likely to face as they reach beyond niche markets.

"Farm-to-School" within the Progressive Planning Agenda

While the corporate global food system operates quite efficiently, the significant market failures

within it—hunger, environmental degradation and social inequities—deserve significant attention from planners and policymakers. Independent family farmers and low-income citizens are two groups that face significant burdens within this system. Across the US, efforts to address these inequities frequently involve overlap and coalition-building among several arenas including public health, food security, urban and rural environmental quality, land use/growth management and community-based economic development.



In addition to innovative farmland preservation programs and strategies to improve access to food stores in urban areas, both of which incorporate an obvious spatial component, recent literature focused on planning for food systems includes a call for policies and programs to stimulate the purchase of locally-grown and -produced food products by public institutions such as schools, hospitals, universities and others. The associations between institutional food purchasing patterns, land use and economic development are quite difficult to define spatially, since most institutions purchase from enormous food brokers several steps and usually hundreds of miles removed from the origins of food. Despite the obscurity in this system, the streams of food products flowing ⇨

into cafeterias originate on real land in real communities, and are grown and processed by real people who often earn exploitative wages. By creating policies and incentives for public institutions to purchase local and sustainably produced foods directly from farmers and farmer cooperatives, the "metabolism" of cities may ultimately become more sustainable and just.

Though perhaps the most challenging among potential institutional customers, public schools—because they are sites where youth of all income levels both learn and eat—should pique the interest of planners who focus on equity and long-term sustainability. Across the US today, farm-to-school initiatives are proliferating as attempts to simultaneously create consistent, viable markets for growers and increase access to fresh, locally-produced foods for children. Farm-to-school initiatives take many forms, and often involve collaborative arrangements between two or more of the following: farmers, non-profit organizations, universities, school district staff and interested citizens. Though I know of none that have originated in a municipal planning department, progressive planners could play an important role in such initiatives.



Photo source: Heather Stouder

The Wisconsin Homegrown Lunch Project

Funded by the USDA Sustainable Agriculture Research and Education Program since October 2002, Wisconsin Homegrown Lunch (WHL) is a joint effort of the University of Wisconsin Center for Integrated Agricultural Systems and the non-profit REAP (Research, Education, Action and Policy) Food Group. With one full-time project coordinator, a graduate research assistant and the oversight of a professor heavily involved in the

project, WHL relies on partnerships with school foodservice staff, principals and teachers in three pilot elementary schools, volunteers, and a cooperative of local organic vegetable growers to explore possibilities for reaching the following general goals:

- Increase access to fresh, local produce for Madison school children, beginning in public elementary schools;
- Build stable markets for area farms and food producers who prioritize ecologically sound growing methods; and
- Create meaningful educational links between classrooms, lunchrooms and local food and agriculture

I have been involved as a facilitator with the WHL for a year. Reflecting on the year's work there are five main accomplishments of the project to note. First, the group established positive collaborative relationships with foodservice and school district staff. By committing to respect and cooperation, setting up meetings and exploring possibilities within existing frameworks, the project gained legitimacy and took shape. Support from one of the school district's elementary curriculum coordinators allowed us to send a flier offering district-wide classroom presentations through official district mail. Enthusiasm from principals and teachers in the three WHL pilot schools has been integral to nearly every event. Without a commitment to cooperation, WHL would simply not exist.

Second, an effective committee of citizen volunteers and an advisory committee comprised of experts from a cross-section of related fields formed. Third, educational experiences for elementary students in classrooms and on farms were offered with the support of principals, teachers, area vegetable farmers dedicated to education and volunteers. These experiences increase students' understanding of local agriculture, prepare them for special meals and enhance the existing school curriculum.

The fourth accomplishment of the project was an initial flow of fresh, local and organic produce to over 1,300 elementary students in three pilot schools at school picnics in spring 2003 and at Harvest Festival lunches in fall 2003. Local farmers, parents, volunteers and the local media attended these special events, which featured homegrown salads, rhubarb muffins, fresh tortilla wraps and veggie chili. Principals and teachers agreed to extend lunch periods for these special events, and encouraged many creative ways to change the lunchroom ambience with decorations related to local farms and nutritious food. Finally, we have worked to identify, assess, and disseminate infor-

mation about a range of constraints and opportunities facing this project, which we hope will assist others interested in farm-to-school possibilities.

Challenges: Research and action within the first year of the project has illuminated several significant and interrelated barriers to the purchasing of local foods, in the long-term. Public school foodservices are unique and challenging customers for small- and mid-scale growers, in that they operate under more rigid financial and regulatory constraints than most hospitals, universities and other institutions. If connections between farms and schools can occur, they can almost certainly work within other institutions as well.

Centralized kitchen: Like many medium-sized and large school districts, the MMSD foodservice uses a centralized production and distribution facility, producing approximately 18,000 meals a day in assembly-line fashion, and distributing by truck meals pre-packed in plastic to the forty-five schools in the district.

Low budget: Costs for both food and labor have been minimized within the facility, which certainly diminishes market opportunities for local growers. Food costs incurred to the foodservice average only \$0.68 per elementary school meal, which is partially made possible because school districts have access to the large, anonymous pool of USDA Commodity Foods, including surplus meats, dairy products, grains and processed foods. The availability of these commodity products presents a substantial barrier to many local producers, and has caused us to focus almost exclusively on the potential for incorporating fresh vegetables into meals.

Minimal food preparation: Pressures to decrease labor costs have resulted in very little cooking and food preparation actually taking place within the facility. Staff are accustomed to receiving even fresh vegetables in foodservice ready forms—washed, peeled, chopped, diced and bagged.

Fast is familiar: Similar to nationwide trends in school foodservice, standard lunches look similar to, and sometimes are, items from fast food restaurants, including tacos, french toast sticks, chicken nuggets, hamburgers and pizza, though they certainly meet federal nutrition requirements for school meals on a weekly basis.

After employing several strategies, the project team is focusing on developing new menu items that could incorporate local produce and fit within the existing foodservice system. At the same time, we are working with vegetable farmers and a local food cooperative to explore possibilities for fresh-

cut processing, including washing, peeling and dicing. Despite the dismal outlook for immediate consistent flows of local foods to Madison's school cafeterias, educational experiences focused on local food and agriculture continue, and are being enjoyed by students in classrooms and on nearby farms. When given the opportunity, most children jump at the chance to taste a wide variety of fresh, locally-grown produce and love to talk about it!

Farm-to-School Strategies for Planners

While recognizing that most planners certainly do not have time to add duties such as extensive classroom education and menu planning to their job descriptions, planners can take on important roles of facilitation and support for farm-to-school and similar projects. At any level from neighborhood to region, if one has an interest in the farm-to-school idea and flexibility within his/her professional role as a planner, the following general strategies may be helpful.

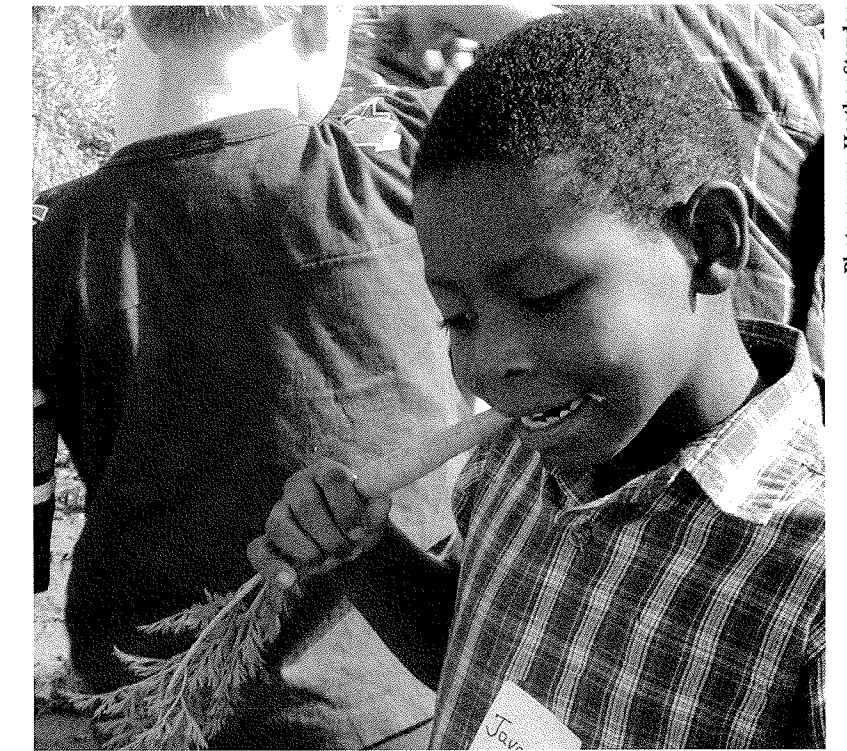


Photo source: Heather Stouder

Facilitate a discussion. First and perhaps most importantly, planners can initiate roundtable discussions with a broad array of people to gauge possibilities and level of interest in linking farms and schools. Initial contacts might include farmers market coordinators, area school foodservice directors, school board members, university extension staff, teachers, students, community groups, public health advocates and staff from a state department of agriculture focused on direct marketing. Farm-to-school connections are and will likely continue to be framed and shaped differently in each ⇒

community, and if the interest exists, it is important to include as many people as possible from the beginning to assess goals, strategies, and funding options.

Consider scale and labor issues initially. Depending on whether or not a planner is tied to a particular municipality, it may be advantageous to begin with small school districts, many of which still have kitchens in schools and a greater capacity for food preparation than the centralized arrangement described above. These districts might be better equipped to use significant volumes of whole, fresh produce and provide small-scale farmers with a realistic starting point.

Photo source: Heather Stouder



Broadly assess capacity for institutional purchasing. Though public schools are quite important institutions to focus on for equity reasons, in the long run they alone will not likely provide the demand necessary to keep local farmers in business. Instead of focusing exclusively on schools, planners should assess the institutional food pur-

chasing capacity within a municipality or region and develop realistic goals for policy initiatives to encourage local purchasing.

Share stories at the state level. Local farm-to-school efforts are extremely important because of the potential for direct community participation and creative solutions. However, by facilitating the creation of reports and policy recommendations, planners might be in a unique position to connect local challenges and successes to state departments of agriculture and education.

There is much to be gained by linking farmland preservation, school nutrition and farm-to-school efforts. In Madison, Wisconsin and many other communities across the country, citizen-eaters and community organizations have begun to weave these ideas together into a tapestry of a sustainable and just local food system. Planners working in the public sphere can strengthen the resilience of this system in many ways, including building support for local agriculture through the purchasing patterns of public institutions.

Public schools are complicated and crucial places to build support for a diverse local food system. Farmers squeezed out of area markets by enormous corporate agribusinesses deserve support and stable markets from public institutions, and youth in our communities certainly deserve access to higher-quality and nutritious food in schools. Planners can take a proactive role in beginning discussions about farm-to-school as an innovative, holistic, long-term strategy toward farmland preservation, health and sustainability.

Heather Stouder is a Master's candidate in the Department of Urban and Regional Planning at the University of Wisconsin-Madison. For more information about the University of Wisconsin Center for Integrated Agricultural Systems, visit www.wisc.edu/cias, and the non-profit REAP Food Group, visit www.reapfoodgroup.org.

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Planning's Role in Assisting Local Agricultural Initiatives: An Example from Dane County, Wisconsin

By Laura Stauffer

According to the Wisconsin Department of Agriculture, Trade and Consumer Protections, "For more than 150 years, agriculture has driven the state's economy. It remains the number one industry in Wisconsin, employing one of every five people." Despite this, family farms in Wisconsin are disappearing at a rate on average of three a day. One way to increase the profitability of the remaining small farms and help them stay in business is to increase their access to new markets. In order to keep food dollars circulating within the state, there must be support and encouragement of small and medium-sized processing facilities to work with similarly-scaled producers in a region, as well as distribution systems that cater to local and regional clientele.

In Dane County, Wisconsin, a group of local farmers who specialize in sustainably produced vegetables are developing plans for a Central Agriculture and Food Facility (CAFF). The four proposed components of the CAFF include an indoor farmers market, a food processing kitchen, a distribution center (cooler/freezer space and a loading dock) and office space. The indoor farmers market component of the CAFF will provide farmers with another venue for direct marketing, and the processing and distribution components will increase the potential of vegetable farmers to establish new wholesale markets. Planners can lend important resources and expertise to initiatives like CAFF, which strengthen local farm and food economies. CAFF organizers—farmers, local agro-food organizations, community development organizations and local food retailers—are looking to local planners for assistance in making this project a reality.

Dane County's Need for a Central Agriculture and Food Facility

Consumer awareness of the benefits of local food has increased across the United States, as demonstrated by the growing popularity and recent proliferation of farmers markets. While many consumers believe in supporting farmers in their region, they are unable to easily and consistently find local foods in their grocery stores, school systems or local restaurants. The major barrier between local farmers and local institutions (such as schools and hospitals) is the lack of processing facilities to minimally process fruits and vegetables. Madison's Home Grown Lunch farm-to-school proj-

ect has found, for example, that the biggest obstacle in bringing local food into the city's public schools is the lack of a processing facility and labor force to wash, peel and slice vegetables and supply these to the central commissary kitchen. Furthermore, a primary obstacle preventing local farmers from serving a large number of local restaurants and grocery stores efficiently and affordably is the lack of a local distribution and storage site.

Why a Planning Department Should Be Interested in a CAFF

Food system globalization and consolidation trends have shifted power away from local economies to the global corporate economy. Initiatives like CAFF however, can begin to reverse these trends. Local processing, distribution and retailing of agricultural products can help counter manufacturing job loss from US cities to overseas economies. Healthy cities maintain diverse economies that offer jobs for residents at all skill levels. Many cities, however, currently have a shortage of low-skill jobs, leading to increased unemployment rates. Food processing and distribution is a sector many cities could grow. Many cities already have the needed infrastructure, and large, older cities also have the zoning to allow modern processing and distribution facilities in neighborhoods that historically served as market districts. The building stock of many cities is also appropriate; older industrial and commercial buildings are often equipped with loading docks and physical infrastructure ideal for processing and distribution functions.

The American Farmland Trust argues that the most successful way to keep farmers on the land is to keep farming profitable. Agricultural land in a region can provide many environmental benefits to its urban areas, while at the same time contributing to the region's rural economy. Cities must look at ways to increase the profitability of local farms by facilitating their access to the local, urban market. Selling products to the global market drives down the prices that small-scale and local farmers receive because they must compete with large-scale producers around the world.

Successful farmers markets have significant local economic impacts. Businesses surrounding markets benefit from increased foot traffic, and consequently increased sales. For [Cont. on page 50]

Community Gardening in York Region, Ontario: Vision for Regional & Municipal Support in Suburban Areas

By Nancy Reid

Community gardening is an important suburban land use activity. In the suburban York Region of Ontario, Canada, the York Region Food Network (YRFN), a registered charitable organization run by volunteers, is raising awareness of food security issues and promoting action for change through community gardening programs. I have been undertaking research for the YRFN, examining options for institutionalizing this important activity.

Currently community gardens in York Region are supported by an informal and provisional network. In order to make community gardening a more permanent and legitimate suburban activity, York Region Food Network envisions a community gardening program that is supported by its regional and municipal governments, and in particular, local planning departments.

What Is a Community Garden?

Community gardens are communal areas in urban and suburban neighborhoods where local residents grow fruits, vegetables, herbs and flowers. Typically, gardens are located on various types of private and public land—e.g., churches, parks, schools—and are subdivided into plots for personal use. Membership is usually dependent on seasonal registration, availability and residency; requires volunteer garden work hours; and may or may not charge a minimal fee, anywhere from \$5-30 a year.

Community gardening is not a recent phenomenon and has a history in European cities dating back to the start of the twentieth century, when “allotment gardens” provided food for families during industrialization and war. Due to a variety of problems associated with urban and suburban settlement in Canada, including poverty, and interest in sustainability, hunger and community health, this movement is once again having significant impact on communities across the country.

Every party involved with a community garden benefits in some way. Municipalities, neighborhoods, families or community groups may enjoy increased access to fresh foods (food security), healthy communities, recreation, cultural expression, environmental protection and restoration and community development.

York Region and Its Local Municipalities

York Region is located north of the City of Toronto in Ontario. Up until about thirty years ago, the land-

scape of the region was dominated largely by rural and agricultural uses and forest. It contained a large percentage of the Oak Ridges Moraine: a significant ecological, geological and hydrological feature of the Province of Ontario. Today, the York Region is characterized by rapid, post-industrial suburban growth sprawling from its neighbor, Toronto.

Due to market and development trends and consumer demand, growth of the physical fabric of York Region is almost entirely low-density, mixed-use and automobile-oriented. The majority of community and residential development, therefore, is suburban in all regards.

Community Gardens in York Region Today

Since 1993, the York Region Food Network has worked hard to help families and citizens gain access to affordable, healthy, fresh foods by establishing community gardens in York Region. Today three active community gardens that were started by the YRFN exist in suburban communities in York, in addition to an independently working garden in Richmond Hill. Each of the gardens has anywhere from thirty-five to eighty-five plots located on private land (only in one case is it public), and are enjoyed by approximately fifty families each. Membership fees are not required.

At present, literature on community gardening in North America focuses on an urban rather than a suburban context. Urban areas commonly have limited green space for gardening and suffer from problems associated with food insecurity. There is a growing need, however, for community gardens in suburban areas, like York Region. Local municipal governments can play a role in encouraging community gardening in suburban regions.

Local Support for Community Gardens

Many individuals and community organizations support York Region's community gardens:

- Land, donated by a local family, a private company or the Regional Municipality of York, is available free of charge. There are no formal arrangements that secure land use.
- Garden sites are prepared by municipal Parks and Recreation Departments. Municipal governments provide additional support, including snow fencing,

compost, water, etc. No formal agreement ensures this support.

- Local high school students measure and stake garden plots and donate time towards their community service hours credits.
- Seeds, plants, tools, wheelbarrows and garden sheds are often donated or provided at cost by local businesses or service groups.
- Fundraising projects to support operating expenses are coordinated by YRFN.
- Limited funding prevents YRFN from not only employing a full-time coordinator but also in compensating the current part-time coordinator for transportation costs and additional expenses.

YRFN's community garden program is based on an informal partnership with its local and regional governments. While these arrangements aid YRFN greatly, they offer no promise for the future and they could be terminated at great expense to communities. Furthermore, because the gardens are not formally recognized as a land use, the legitimacy of and need for community gardening in suburban areas fails to be seen by planners and municipalities.

In the past, community gardening programs in North American urban areas have operated under these conditions. Since the 1990s, and perhaps earlier, the urban community gardening movement has seen increased support. It has yet to be realized, however, that there is a need for community gardens and garden support in the suburban context.

YRFN is seeking to create an agreement between regional and municipal governments that will formalize existing partnerships and secure the future of community gardening in the region. The following section of this article both assesses and justifies the need for additional and formal partnerships between local municipalities, gardeners, coordinators and public and private landowners.

Assessing the Need for Support in York Region

Rapid Growth: Rapid growth presents a number of implications for healthy communities and sustainability. With population growth rates of 40,000 annually across York Region, residential development is occurring at a significant rate and municipalities should consider whether or not residents have adequate space for growing their own food, either for cultural expression, recreation, food security and health or community spirit.

In order to ensure healthy communities, local governments must address these issues. As discussed, there are a vast number of individual, family and community benefits felt by those involved in community gardening. Community gardening is an

excellent way in which to ensure that rapidly developing areas remain healthy and sustainable.

Hunger in York Region: In the past, urban issues were often observed and understood to be distinct from suburban issues. For example, Canadian urban centers traditionally had a higher rate of poverty and homelessness than did suburban areas. In more recent years, evidence tends to suggest that this trend is changing; typically “urban” problems are now evident in suburbs. In many municipalities of York Region, hunger is an increasingly significant problem. Food bank user surveys done by YRFN revealed that there were over 13,500 visits to food banks in the year 2002, up 11 percent from 2001. In a typical month last year, food banks provided assistance to 3,131 York Region residents



Photo source: Nancy Reid

Community gardening can play a significant role in relieving hunger among those who live in York Region. The few gardens that exist today aid those who suffer from hunger by providing low-income families and citizens with a means by which to grow their own fresh fruits and vegetables at a low cost. Additionally, community garden membership in York Region requires that all gardeners donate a portion of the fruits and vegetables to local food banks.

Recommendations for Community Gardening in Suburbs

The following recommendations have been developed to increase support for community gardening in suburban environments. They were developed based on two sources. First, I reviewed both academic and policy documents related to community gardening in Canadian urban areas, including the City of Toronto, the City of Montreal, the Regional Government of Vancouver, Calgary, and Saskatoon. Second, I volunteered with the YRFN in order to understand local food bank use, [Cont. on page 40]

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In New York City, the 9/11 disaster prompted many proposals for rebuilding Ground Zero and lower Manhattan, but the rebuilding process has been dominated by powerful interests that have turned their backs on the communities that were most seriously affected. Civil rights and access to public spaces are being curtailed. The "war on terrorism" throughout the world is destroying many bridges and erecting new walls. Globalization is increasing economic inequalities, racism, and political repression.

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Organic Farming in Southwestern Indian Communities

By Katherine Crewe

Native American communities in the Southwest have a special relationship to food. Traditional crops such as native corn, chile, melons and squash are increasingly seen to symbolize an earlier lifestyle independent of white settlement. They offer ways for today's tribes to connect with historic crop cultivation and hybridization dating back to the Mayans, and also to revive festive traditions that made cooking a communal event. At the same time, westernized diets have caused many health problems among American Indians, primarily diabetes, while contaminated water and pesticides have brought on other serious ailments, as tribes have leased their land for large-scale farming and commercial operations. For these many reasons, cooperative farming is a potential path towards the cultural regeneration and improved health of Indian communities.

Organic farming is well-suited to Native American communities. Farms can offer a year-round supply of fresh vegetables, and operations are pollution-free and accord with traditional Indian farming. Organic farming, with improved production techniques, is highly profitable and is in fact the fastest growing sector of agriculture in the US today. Moreover, the organic food market, which is upscale and affluent, coincides with Native American marketing trends encouraged by federal and tribal programs. For instance, the federally-sponsored Intertribal Agriculture Council or IAC, a network of eighty-seven Native American tribes promoting Indian agriculture, has targeted high-end and overseas markets. A newsletter report states: "We have found export markets infinitely more accessible than the US domestic market. Foreign buyers are interested not only because products are naturally grown, but because they are produced by Native Americans."

An increasing number of organic farming cooperatives and farm programs have sprung up on tribal reservations in the Southwest since the mid-1990s, posing some challenges and opportunities for planners on tribal lands. Projects range from small heritage-based school farms, to farmers' cooperatives of up to ten acres of land serving a single community, to larger-scale commercialized cooperatives, typically marketing value-added products throughout the US and abroad. All these initiatives involve non-tribal entrepreneurs to a greater or lesser extent, all draw on state and fed-

eral funding and all have a strong cultural component that includes tribal heritage and community-building. This piece is informed by my own experience running a USDA-sponsored project, through Arizona State University, to create an organic farm within the Salt River Pima Maricopa Indian Community, east of Scottsdale, Arizona. Over the last two years I have conducted research about organic farming in tribal communities throughout Arizona, particularly the Gila River Indian Community south of Phoenix, and have studied farming initiatives in New Mexico, the hub of traditional tribal farming and crop hybridization.

Since casino money began flowing into tribal reservations in the early 1990s, tribal planners and leaders have given much thought to economic development. While increased revenue has bought the undeniable benefits of improved infrastructure, new business enterprises and a renewed sense of sovereignty, it has also brought unwanted intrusion. A recurring question is, "What makes business succeed in Indian country? What lies between the devastation of strip mining and other extractive industries, and poverty and unemployment?"

Planners within tribal lands might consider the opportunities and limitations of different farming cooperatives. There are many advantages to small low-tech farmers' cooperatives growing organic food chiefly for tribal use. Start-up expenses are low since these enterprises involve basic tools, use available land and include young and old in intergenerational activities. Specific goals vary. There is the Seba Delkai Cooperative in Northern Arizona, which operates small heritage-based farms as part of an educational program; the Gila River Farms south of Phoenix, where a garden serves a local store; and the Salt River Pima Maricopa Indian Community Coop, which runs an organic farm serving tribal members and tribal institutions, including local health services and senior centers. In all cases coops serve pressing needs, from providing food and employment, to keeping money on the reservation. The latter is vital; most reservation lands lack basic services like gas stations, hardware stores, Laundromats and grocery stores, causing an ongoing drain of dollars to neighboring cities and a dependence on convenience stores. Small-scale tribal cooperatives typically receive federal funding for loans, as from the Farm Credit Service, or for techni- ⇒

cal assistance, as from the Rural Cooperative Development Grant, among others.

Marketing value-added products is more complex, typically requiring investment in building structures, equipment and technical training. For instance, the San Juan Agricultural Cooperative in Northern New Mexico (reported in a regional *La Jicarita News*) serves a group of some forty Pueblo families—farming 200 acres of land and employing over twenty-five members—cultivating native crops primarily for export. The Coop has invested in a 3,000 square foot greenhouse, and a 2,400 square foot dehydration and packaging facility which processes up to 3,000 pounds of wet produce per twenty-four hours. The company specializes in a profitable brand of New Mexican dried food cuisine, which includes a green chile stew, posole stew and spicy black bean stew, that has been featured in *Sunset Magazine*. Products are sold in nearby specialty stores and abroad, with revenue shared among the Tribe. In addition, the Coop contributes to a network of food conferences and workshops in New Mexico, and grows cottonwoods as part of a widespread initiative to restore native bosques and wetlands. The Coop claims to bring a uniquely indigenous perspective to the region.

There are many incentives for tribal communities to run high-tech, value-added farming enterprises. Since 1995, the Intertribal Agriculture Council has identified and fostered Native American agricultural products for export, assisted tribal business with seminars on technical training and “export readiness,” sponsored booths at international trade shows such as SIAL in Paris and Foodex in Japan and registered a “Made by American Indians” trademark. So far, value-added exports from the Southwest have included heritage Pueblo corn, virgin olive oil from the Gila River Indian Community and tangelos from the Tohono Oddham. Elsewhere in the US, value-added exports have included: smoked salmon and bottom fish from Washington’s Quinault Tribe; herbal tea from the Crow Indian Reservation in Montana; “Swamp Spice Seasoning” from the Seminole Tribe of Florida; and traditional white corn from the Oneida Tribe in Wisconsin.

There are some strong disincentives, start-up costs aside, however, to running value-added high-tech operations. Chief among these disincentives is the challenge of setting up and maintaining business structures to routinely fill overseas orders and maintain volume; in the case of organic produce, certification requirements can also be high. Another disincentive is the (temporary) dependence on outside aid. For example, the San Juan

Agricultural Cooperative is run by a non-tribal manager, albeit the processing manager is tribal, as is the seven-member board of directors. A final disincentive might be the increased separation of Native American communities from their non-tribal neighbors, and from potential bonds through food exchange.

Trade-offs between low-budget community-based cooperatives versus profitable high-end enterprises are important issues for planners within tribal communities. Planners might ask the following questions when embarking on an organic farming project:

1. Does the enterprise benefit all members?
2. Does it provide long-term employment?
3. What are the start-up expenses?
4. How much outside help is needed, and does the enterprise threaten intrusion by non-tribal entities?
5. How does the project link with traditional tribal customs and current activities and lifestyles?

Overall, the prognosis for organic farming in Indian communities is good, showing every likelihood of bridging the divide between mainstream and tribal economies. Discussion in the recent literature on tribal planning (see resources list) has pointed to conditions favorable to the success of commercial ventures on reservation land. Projects must be consistent with the tribe’s cultural integrity. Tribal members should also feel comfortable and familiar with the activities involved, and they should completely control resources. In addition, tribal members should be empowered to contribute a new vision for the surrounding region. Organic farming cooperatives fulfill these requirements in many ways, since they pose minimum threat to tribal land, engage tribal members in familiar activities, encourage a holistic sharing and have the potential to spread a Native American perspective throughout a region.

However, given the stresses of high-end marketing within tribal communities, planners within and near tribal lands might explore a range of opportunities for tribal marketing within the neighboring region. Sharing markets, sharing farm equipment and proving receptive to shared concerns about the surrounding environment are ways planners can help create bonds between tribal and non-tribal communities, and reverse longstanding alienation which has placed Indian communities in their present dilemma over food production.

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Building an Alternative to the Global Food System in Jalisco, Mexico

By Danielle Schami

The majority of small-scale producers in Mexico contend with multiple pressures that impair their efforts to grow food. In addition to the everyday struggles related to poverty, these producers face a host of challenges resulting from agrarian reform, climate change, structural adjustment, biotechnology and international trade agreements. El Círculo de Producción y Consumo Responsable (Círculo), an organization in Guadalajara, Mexico, is attempting to create an alternative model that directly links rural producers and urban consumers.

Trade agreements, NAFTA in particular, have considerably undermined the viability of small-scale producers in Mexico. Corn, a dietary and cultural staple, lost all state protection under the NAFTA agreement. As a result, a flood of cheap US corn hit the market and drove down prices. Consequently people were forced to leave rural areas in search of economic opportunities in the cities, still facing the likely risk of further poverty and malnutrition.

In addition, the food security of the impoverished sectors of the population has declined as a result of a drastic shift to export crop production. Across Latin America, crops intended for export are now grown on land that once produced beans. Whereas beans contribute approximately thirty percent of the protein consumed by the continent’s 200 million low-income families, most bean farmers are now trying to grow vegetables for export and devoting less of their land to beans for home or national consumption.

Given this context, small-scale food producers in Mexico find themselves in a quandary. They are losing access to the local market, as it has become increasingly difficult for them to compete with foreign products grown cheaply in other countries and dumped on the Mexican market. The Mexican state relinquished protectionist policies in order to enter into the NAFTA agreement, forcing its agricultural sector to compete with protected subsidized producers of Canada and the US. At the same time, this situation leaves Mexican producers at a disadvantage when trying to compete with subsidized farmers on the global market.

The Circle of Responsible Production and Consumption

In response to such problems, a small group of people in Guadalajara, Mexico has joined forces with rural producers to build a local alternative to the global food system. El Círculo de Producción y Consumo Responsable (Círculo) is based on three fundamental concepts: ecological production, responsible consumption and fair trade. The Círculo offers greater food security to producers and consumers alike and helps to improve the economic conditions of rural families and communities. The Círculo also provides an interface between the countryside and the city by promoting rural-urban linkages and alternatives to conventional forms of food production, consumption and commercialization.

In many regards, the Círculo resembles the community-supported agriculture (CSA) model found in the US and Canada, which aims to diminish the distance between producers and consumers and provide a more secure market for food growers. These models serve to strengthen social ties through the simple act of purchasing food directly from the farmer, and to reduce the impact on the environment by shortening the distance food must travel. As alternatives to the liberalized market and in particular the global food system, these examples share guiding principles based on treating people and the planet with respect.

CSA is a partnership of mutual commitment between a farm and a community of supporters that provides a direct link between food production and consumption. Supporters cover a farm’s yearly operating budget by purchasing a share of the season’s harvest. CSA members make a commit-

Community-Supported Agriculture (CSA)

ment. CSA members make a commit- ➔



Círculo de Producción y Consumo Responsable

ment to support the farm throughout the season, and assume the costs, risks and bounty of growing food along with the farmer or grower. Members help pay for seeds, fertilizer, water, equipment maintenance, labor, etc. In return, the farm provides, to the best of its ability, a healthy supply of seasonal fresh produce throughout the growing season. Becoming a member creates a responsible relationship between people and the food they eat, the land on which it is grown and those who grow it.

This mutually supportive relationship between local farmers, growers and community members helps create an economically stable farm operation in which members are assured the highest quality produce, often at below retail prices. In return, farmers and growers are guaranteed a reliable market for a diverse selection of crops.

Source: What is Community Supported Agriculture and How Does It Work? University of Massachusetts Extension, www.umass.edu/umext/csa/about.html.

Photo source: Danielle Schami



El tianguis -- Where Producers and Consumers Meet Face to Face

The central activity of the *Círculo* is a bi-weekly market called the 'tianguis', a word and concept borrowed from the Mayan people. A tianguis is an open-air marketplace where producers and consumers meet face-to-face. At the *Círculo*'s weekly tianguis in Guadalajara, producers sell their products directly to consumers. This weekly ritual has become an important part of some 100 people's lives, a place where they come together to share their vision of a more just food system.

The consumers receive fresh produce from a trustworthy source and the producers gain an improved standard of living as a result of the consumers' commitment to buy their products on a regular basis. The social ties and understanding between con-

sumer and producer are strengthened each week as consumers hear first-hand about the realities producers face in growing food and bringing it to the city. This exchange provides consumers with a clearer picture of their local food system and ultimately is reflected in their continuing support of the producers.

Land Stewardship

The producers involved in this project are proud land stewards. They recognize their responsibility to care for the soil and the water they use to grow food. They face tremendous pressures, however, in trying to maintain their commitment to healthy food production under a global food system dictated by international economic trends. The limitations of the industrial agriculture system and economic policies squeeze them into corners that drive them deeper into poverty.

The key principle of organic agriculture is to mimic as much as possible naturally-occurring ecological cycles. Practices like crop rotation and the application of organic fertilizer, such as manure or compost, reflect this principle insofar as building soil fertility. Likewise, growing local varieties and native species re-inserts and encourages biodiversity in the agricultural landscape. Reclaiming indigenous and campesino (rural) knowledge and developing local growing methods suited to the ecological region allow producers to provide their own inputs and help to reduce their dependence on credit agencies.

Environmental Education in the City and the Countryside

These producers were among the first in the region to turn their back on conventional agriculture and its dependence on synthetic fertilizers and pesticides. As explained by Maite Cortes, an environmental educator with *Círculo*, it was easy for the first producers who became involved in the project to understand the importance of reduced pesticide use. "Many of them had already been poisoned many times—some of their children had even died from pesticide exposure. So it wasn't a matter of understanding that pesticides were poisoning their lives, but rather it was a question of whether they were going to be able to sell the produce that they were growing without credits [or any form of governmental support]." With the support of people like Maite, who were able to provide them with the scientific knowledge about petrochemicals and existing alternatives, producers such as Ezequiel Macias now serve as regional examples of the possibilities of organic agriculture production.

Maite is among several environmental educators who promote the *Círculo*. Members of the Jalisco

Ecological Collective (JEC), an environmental NGO dedicated to raising awareness of responsible social and environmental practices, organize workshops both in the city and the countryside about toxins in the environment and how to select healthier alternatives for the farm and household. This handful of people provides the backbone of the *Círculo*; their educational and organizational skills help to keep the project flourishing. Some of the producers have since become educators themselves, explaining organic agriculture to their neighbors and other growers and inviting city folk to their farms to learn first-hand about food production.

Consumer Awareness

One of goals of the workshops is to increase awareness of the impact of pesticides. City dwellers who have attended workshops organized by JEC or listened to one of JEC's programs broadcast on a local radio station are likely to better understand the impacts of pesticides on their health, the environment and the well-being of the people growing their food. Increasingly these consumers are committed to supporting organic farmers by purchasing directly from them. They also understand that in doing so, the producers get a better price for their products by avoiding the cut that would otherwise go to a broker or merchant. Through a better understanding of their interdependent relationship with producers and their role within the food system, the consumers involved in *Círculo* adjust their shopping patterns in order to purchase their food at the bi-weekly market rather than at the local grocery chain. Their effort required to do so is well worth the value of providing healthier food to their families and lending direct support to the producers from whom they buy at the tianguis.

Fair Trade

In Canada and the US, fair trade is most commonly associated with products such as coffee, cocoa and bananas. In the case of the *Círculo*, fair trade means supporting local producers by paying fair prices for all the produce they grow. Similar to the CSA model, members of the *Círculo* engage in fair trade by sharing in the risks involved in agriculture and with which producers must contend. Production losses typically result from drought or heavy rains, which are becoming increasingly common with fluctuating weather patterns worldwide. Producers are also often left to let crops rot in their fields because the market price is lower than the cost of harvesting (as has been the case with the coffee crisis in much of Central America over the past few years). To offset such risks, commitment and solidarity with the producer is needed; consumers must balance their desire to get

the largest quantity of food for the lowest possible price with an understanding of the true cost of growing food and the challenges faced in producing it.

Based on the idea of reflecting the real cost of production rather than paying artificial market prices, the *Círculo* abides by the rules of fair trade. The *Círculo*'s members thus commit to pay prices that include a living wage for the workers and the cost of protecting and preserving ecosystems. Incorporating economic and environmental health in the trade of food this way helps ensure the maintenance and viability of rural and indigenous communities.

Responsible Consumption

The promoters of the *Círculo* define "responsible consumers" as people who use their judgment to assess the social, economic, cultural and environmental impacts of what they consume—"ideas" or "knowledge" as well as goods and services. Consumers thus recognize their responsibility in the choices they make and develop a clear understanding of the market as a space within which they have the power to influence political, economic and social change. Being a responsible consumer goes beyond making conscious consumer decisions and changing buying practices, encompassing the adoption of cultural and lifestyle changes as well. In terms of food, for many people these changes include:

- Understanding the type of production one supports (conventional or alternative);
- Increasing one's awareness of organic agriculture, seasonality and natural cycles; and
- Supporting local growers through the transition from conventional to organic agriculture, as well as those who have already achieved full organic certification.

Active Citizenship

Raising awareness among even only a few of the six million people living in the City of Guadalajara has had a positive impact on the lives of families in the surrounding countryside. Through participation in the environmental and fair trade movement locally and internationally, the Jalisco Ecological Collective has had a global impact on how these issues are both thought about and addressed in practice. While making informed consumer choices is a big part of becoming active in shaping society, one's activism can have a larger impact when people become engaged in a growing global movement to support more just systems.

What is the impact of alternative models such as the *Círculo*? If compared to the much larger number of consumers who continue to shop, unaware of the impact of their purchas- [Cont. on page 50]

Planning for Regional Food Systems: Web-based Organizations Take the Lead

By Loren Talbot

Planners are recognizing the increasing need to focus on how food travels from field to plate. They are not alone. While a recent Time Magazine article reported that an average item of US-grown produce travels 1,500 miles from farm to plate, a significant segment of the community is demanding change. As factory farms have commandeered supermarket shelves, food advocates have taken a leading role in regional foodshed planning. Furthermore, in an effort to ensure a healthier food supply and at the same time preserve open space in suburban and rural areas, preservation of family farms has become a high priority in many communities. Rather than allowing the growth of urban centers to obliterate family farms and push food production farther away from our cities, planners of the future need to take into consideration the renaissance of web-based family farming. Using online databases and Geographic Information Systems (GIS), non-profit agencies are creating new connections between farmers and food consumers. As a result, planners can once again consider the family farm as a viable community component.

New Groups Rise to the Challenge

FoodRoutes in Milheim, Pennsylvania is one of the groups working to create these connections. Working directly with ten non-profits around the country, FoodRoutes has launched a "Buy Fresh, Buy Local" campaign whereby organizations can create and implement a "Buy Local" marketing campaign to try to bridge the gaps between community farmers and consumers. Members can download logos and gain access to project lists, copyright registration and customizable campaign partnership documents. "The internet is the way we disseminate our information," says Jesse Durst, the site's manager. "The toolbox for 'Buy Local' is only available through internet applications." FoodRoutes also has an extensive library with downloadable materials and fact sheets, the content of which ranges from urban sprawl to how to cultivate schools as "Buy Local" purchasers.

Another organization, Community Alliance with Family Farmers (CAFF), based in Davis, California, uses a mapping tool to create an internet infrastructure for food-advocate organizations. CAFF, founded in 1978 as a response to job loss on farms

brought about by the introduction of the mechanical tomato harvester, has brought together farmers and marketing experts in an attempt to organize activity on policy and marketing. Its GIS-based software allows consumers to find farms in their region by type of product, type of supplier, zip code or state.

Local Harvest enables internet users to map regional farms' locations as well as find addresses, contact information and farm facts. Farmers can update their information, participate in discussions and read and respond to consumers' comments. Local Harvest receives approximately 22,000 page views a day, making it a key website in the "buy local" movement.

Creation of New Markets

Over the last six months I have interviewed eight people across the country about their involvement in food production and food issues, their ways of doing business and their use of the internet. Four were farmers, four were food advocates. Interviews were via email or in person, taped and transcribed.

Goat farmer Debbie Burns of Beulah Land Homestead in Northern Texas claimed most of her customers for all three of her businesses through the internet. She is listed on Local Harvest, as well as Homestead's website and a website for the Nigerian Dwarf Goat Association. "The internet is our store front. Without it, advertising costs would be prohibitive and the lack of exposure would greatly curtail our sales," says Burns. As an active farmer, Burns is not in the house often enough to field phone calls, so having her customers contact her through email is ideal.

Farmers seeking new markets and consumers seeking new sources are a perfect match. The community supported agriculture (CSA) movement is flourishing around the country as consumers become involved in links between farming and land stewardship. Members of CSAs pay in advance to cover the anticipated costs of the farm operation and receive in return weekly deliveries of fresh vegetables. Gary Peterson, development director of CAFF, noted that the day after the Los Angeles Times ran an article on CSAs, the site had

4,000 visitors. "This," says Peterson, "shows an incredible demand on the part of the consumer to connect with deeper sources of food." For CSA members, their affiliation with an area farm expands their understanding of the regional foodshed and supports local economies. New York City is home to over twenty-seven CSAs, many of which have websites to help foster relationships between local communities and supporting farms. "By becoming a member," the Chelsea CSA website states, "one creates a responsible relationship between people and the food they eat, the land on which it is grown and those who grow it."

The Newest Farming Tool: The Internet

In 2000, the USDA began offering web-based classes as mandated by Congress. This enabled farmers to learn about new planting techniques without leaving the farm. Yet while farmers are going online in increasing numbers, the digital divide still exists in many rural farming communities. While the majority of the country has access to dial-up internet access, broadband access has not yet reached many rural areas. To help curb the costs of installing high-priced cable networks, many states are enlisting public and private support. North Carolina, for instance, has partnered with Sprint, Verizon and Bell Atlantic to increase the number of households online, reported at 20 percent by the Rural Internet Access Authority. While many farmers may have the technology to go online, the slow speed of available service can inhibit them from using the computer as a business tool.

For some, the internet is influencing what is planted on the farm. Rebecca Burkert-Smith of Echo Valley Farm purchased a rare variety of heirloom tubers on a gourmet website and planted them according to guidelines she found in a gardening textbook. "I did an internet search and we came up number one. I almost fell off my chair," she says. "Because of our listing, we might actually be able to make a profit as a small farm today." While sales may drastically differ from farm to farm, the internet is an arena for dialogue about land issues, economics and food inequity.

Leslie Hoffman, executive director of Earth Pledge, commented that their site, FarmToTable.org, has played an important role in this dialogue. "From a planning view we are engaged in the discussion from farmer practice to policy. Farm to Table crosses the boundaries between labor, politics, building, design, food, chefs, markets and distribution." Distinctions are no longer made; environmental advocates are working on food advocacy, health practitioners are researching the medical impacts of produce

availability and urban planners are helping to establish farm easements.

A revolution is occurring. This can be seen in the ways we purchase our food. The relationships between farmers, non-profit agencies and computer visionaries are critical components to the success of small farms. Christine Robinson, managing director of FoodRoutes and herself a planner, agrees. "We, as planners, can see the multi-benefits of sustainable agriculture: control of greenspace, clean air, protection of the watershed, community benefits such as belonging to a CSA and knowing where your food comes from". FoodRoutes sends three weekly e-zines to subscribers, addressing these issues in local as well as national and international terms.

Web-based farming resources:

FoodRoutes:
www.foodroutes.org

Local Harvest:
www.localharvest.org

Community Alliance with Family Farmers:
www.caff.org

Farm to Table:
www.farmtotable.org

Appalachian Sustainable Agriculture Project:
www.asapconnections.org

Connecting Communities

Farther from urban centers the issues are more acute. As small rural farmers struggle to stay in business, non-urban communities seek new ways to market themselves. Gary Gumz, director of the Appalachian Sustainable Agriculture Project (ASAP), sees North Carolina and the Southern Appalachians providing "a safe and nutritious food supply for all segments of society, that is produced, marketed and distributed in a manner that enhances human and environmental health, and that adds economic and social value to rural and urban communities." The ASAP website, buyappalachian.org, connects consumers to local farmers markets, community supported agriculture groups (CSAs) and restaurants, as well as local caterers and bed and breakfasts in the area.

A new kind of eco-tourism is emerging in rural areas. Beulah Land Homestead offers sixteen classes on the internet. Goat milking, soap making and "simple ways to do without electricity" are ⇨

among their most popular courses. The internet has expanded not only the ways of doing business, but what kind of business farmers are doing. Ken Love, a coffee grower on the Big Island in Hawaii and internet user since the 1970s, cannot count solely on internet sales. Instead of a purchasing component, his site features a link to Local Harvest. "It is a fantastic resource," says Love. "We try to promote it for a number of reasons, not only for sales, but to tie Local Harvest to agricultural tourism and the slow food movement." Jinny Hardy Cleland of Four Springs Farm in Royalton, Vermont says that her CSA members "are a valued source of information, steering production decisions for the farm." Her site includes information on apprenticeships and directions to her farmland camping ground.

Funding and Grants

Some organizations go beyond education and advocacy and have started to provide grants to farmers in jeopardy. ASAP is currently creating a program that will provide grants of up to \$10,000 each for five farms to defray transaction costs in establishing agricultural conservation easements. Since 1998 they have provided \$5,000 to thirty-two individual farmers through a transition program, which includes mentoring, support and technical assistance, marketing and grant preparation.

A new report released in October 2003 as a joint project of the American Farmland Trust and the Agricultural Issues Center looks at forty-six easement programs across the nation. While the major-

Reid [cont. from page 31]

hunger and the potential of community gardening in suburban communities. Some of the recommendations are targeted directly at local and regional planners and planning departments. Others could be addressed by other government departments. All would contribute significantly to strong, healthy and progressive urban and suburban community gardening movements.

It is recommended that the Regional Municipality of York and its constituent municipalities should:

- Recognize community gardening as a suburban planning, health and recreation issue.
- Value community gardening in regional and local land use planning by developing zoning by-laws that will promote and protect current and future gardens.
- Clearly designate community gardens in their Official Plans and land use maps as legitimate and permanent land uses that serve environmental, recreational and community goals.
- Ensure that an appropriate amount of land is avail-

ity of programs reported are state-run, 20 percent documented were funded by non-profit entities. Food advocates have become models for twenty-first century planners, encouraging the growth of new markets and land trusts for small farms, and creating more equitable access to fresh food.

An Opportunity for Planners

Family farmers are expanding their markets and exploring new ways to make their farms viable. Forward looking planners are recognizing the potential of sustainable family farming and hard work to ensure that these farms remain protected. The FoodRoutes "Community Consumption" fact sheet reports that unfair subsidies in the agricultural sector lead to the growth of corporate industrial farms, putting increased financial pressure on small family farmers. The development potential of farm land near urban areas increases that pressure. Food advocate organizations, effectively using the internet, have been quick to grasp and respond to these trends but they can not do it alone. The long-term creation of equitable and sustainable food systems calls for regional partnerships involving farmers, food advocates, consumers, planners and local governments. As planners, we have the opportunity to follow the lead of the food advocate organizations and assertively demonstrate to local planning agencies the links between food and good planning.

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able to interested community gardeners at no cost or by a small lease, and determine an appropriate number of community gardens per city or per ward for which it will agree to implement by the year 2005. In doing so, local governments would be appreciating gardens as a valid land use and offering relatively permanent tenure.

- Develop a Community Garden Management Plan to harmonize the actions of those already involved in York Region's community gardens. All existing non-formal partnerships should become ongoing, formal and permanent.
- Develop and implement an official community garden policy document.
- Dedicate a yearly budget to a community garden program under an appropriate municipal and/or regional department.

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Women, Food and the Sustainable Economy: A Simple Relationship

By Hemalata Dandekar

The preparation and eating of food are important and intimate matters. This is especially so in traditional societies where food and its preparation remains predominantly the purview of the women of the household. In these traditional societies, a cook's judgment—adding a pinch of this or a handful of that—adds the personal stamp that gives identity to the foods prepared by an excellent cook. The comment that she has a "good hand" was the ultimate praise in my own extended family in India—an important ingredient of being a cultured and accomplished woman.

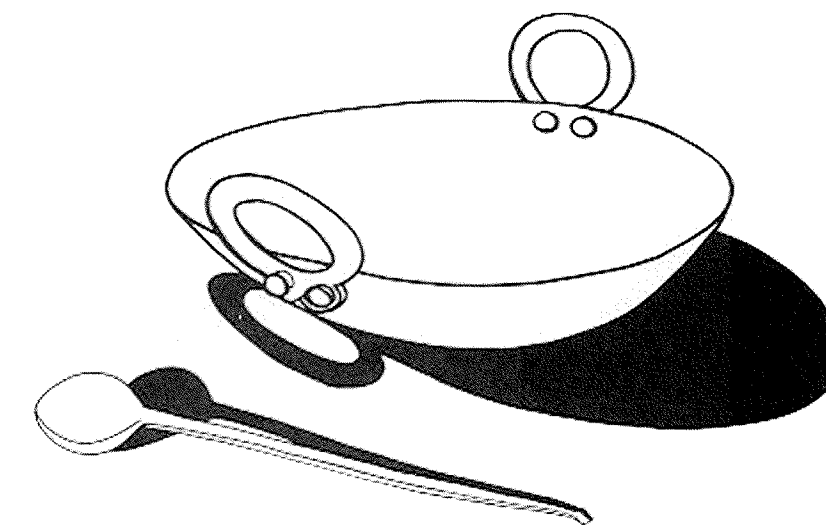
Simple "Grounded" Food

My mother's family was from the dry, peanut-and-millets-growing region of the Deccan Plateau, while my father's family originated in the rice-growing, coconut-fringed coastal plains of the Konkan, in Maharashtra State, India. As Brahmins by caste, the traditional dishes were vegetarian. Both sides of the family had long abandoned their rural roots but urban culture had not erased the grounded specificity of their preferred cuisines. Peanuts were in many dishes, and favorite desserts included fillings of coconut and sugar, flavored with cardamoms. In the rural areas of Deccan Maharashtra, where I did my doctoral fieldwork, a preponderance of dishes is still made from products grown in the local region. The majority of women from households other than the most elite and affluent cook with parsimony. Every element of a potential food source is gleaned with care; little is thrown away—the outer skin of the mango, for instance, and the flesh, the seedpod and seed are all treated in a variety of ways. I still remember the triumphant gleam in my aunt's eyes the time she finally succeeded in conjuring up very palatable chutney from the outer, particularly bitter skin of a gourd which she normally used to throw away. I recognized that gleam recently when my young Spanish instructor passed around a photograph, taken in South America, before consumption of a guinea pig fried whole. My instructor's comment that the crispy whiskers were delicious was a reminder that this parsimony and relish of the whole food is a characteristic of much of the cooking, baking and food preparation in the third world.

Simply Served and Eaten

The basic eating and cooking rituals in most parts of India are characterized by simplicity tempered

by custom. In my part of Maharashtra, foods are always served in a strictly defined order on *taats* or *thalies*—large brass (now stainless steel) platters, up to fourteen inches in diameter, with raised edges. In the coastal area of the Konkan, where banana trees are plentiful, meals, especially at feasts for marriages and births, used to be served on freshly cut banana leaves. In the upland plateau region of the Deccan, round plates and bowls are fashioned out of a particular type of dried leaves stitched together with small twigs. Now plastics and Styrofoam containers have largely supplanted these highly disposable and biodegradable ones, except in the more remote parts of the countryside.

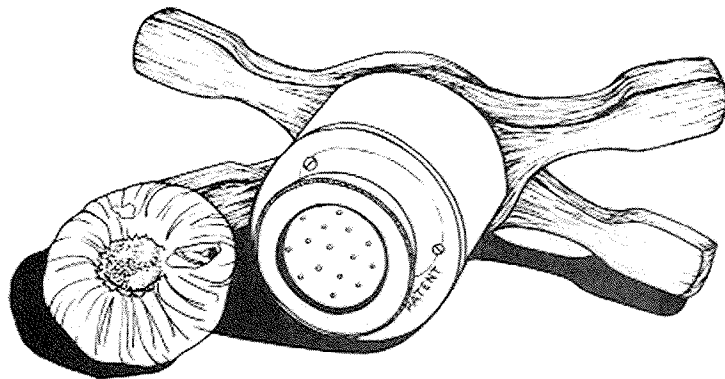


The meal is eaten using only the right hand. Strict rules of etiquette govern. Only the fingers are used and the palm of the hand must remain dry and clean. To allow curry to dribble down your arm is considered poor form. Pieces of chapatti are torn off using only the right hand (a technique that can be learned only by observing the skilled) and wrapped around vegetables and pickles, or used to scoop curry into one's mouth. Rice, too, is mixed with other food and eaten with one's fingers. Some people will use a spoon, for the accompanying curry, but this is not the norm and most meals are served without any cutlery. The left hand is used to drink water, to wave away the flies (important, especially in the rural areas) and to help oneself to more food. After one has started eating, the right hand is not used to serve oneself, since that would be defiling the food that is served to everyone from the common pot. ⇒

Simple Utensils

Traditional cooking utensils in Maharashtra are elegant in their utility and simplicity. The bulk of Indian cooking, particularly in rural areas and in households of the poor, is done on wood- or charcoal-burning mud stoves. A kerosene stove is a luxury and bottled gas is out of reach for most. Stoves are cleaned and scoured with ash and grit, and without benefit of hot water. In fact, even cold water is sometimes scarce. As a result, most utensils are very sturdy and quite basic: a cast iron griddle called a *tawa*, a wok-like pot called a *kadhai*, a ladle (*pali*), two varieties of spatulas (*zava* and *ulathna*) and a pair of tongs (*chimata*) to place and remove utensils on the stove.

Cast iron utensils give a unique, smoky flavor to a spice base and are therefore always used in the preparation of certain dishes such as a chickpea flour curry spiced only with oil, chilies, turmeric and mustard seed, or boiled lentil curry, which is laced with an aromatic hot butter and spice seasoning.



Some Simple Basic Steps

There are several basic steps in Indian cooking. One of the most important is the preparation of an oil and spice base, which in Marathi is called a *phodani*, to which vegetables, cooked beans, rice, lentils and other ingredients are added. The purpose of a *phodani* is to cook the various spices in oil to the different temperatures needed to draw out their full flavor. A properly made *phodani* causes the cook and spectators to cough and sniffle. If this happens, continue undaunted; a successful *phodani* is underway.

For those who assume there is a spice called curry, I have disappointing news. The word curry does not even exist in the Marathi language. In English, the word curry is used to describe a wide range of stew-like dishes made from vegetables, dried beans and lentils, meat, fish or fowl, but it does not refer to any one of a combination of spices. The confu-

sion seems to stem from the fact that all these dishes contain some combination of hot, aromatic spices that gives the liquid sauce a mouth-watering, spicy-hot flavor. The various mixtures that are sold as "curry powder" in Western countries resemble different combinations of spices called *masalas* in Marathi. Self-respecting Indian cooks make their own special *masalas*—wet *masala*, made and used day-to-day, or dried varieties that can be stored and used over a period of ten or twelve months.

Simple Dishes

Red Lentils and Rice Khichadi

Khichadi, the most basic of meals, a one-dish complementary rice and lentil combination, is widely consumed all over India and understood to be nutritious and healthy. It is India's chicken soup. Bhima, the strongest of the five brothers in the epic Mahabharata, favored this dish, which, we all learned as children, helped maintain his great strength. It is made from rice, widely cultivated lentil and spices grown locally or in the region.

Basic Ingredients

- 1 c. rice (preferably long-grain)
- 1 c. masur dal (red lentils)
- 1 T. vegetable oil
- 4 dried red chilies, broken in half
- 1 bay leaf
- 1 tsp. cumin seeds
- 1 tsp. turmeric
- 1 tsp. sugar
- 2 tsp. salt

Heat the oil in a cast-iron pan. Add cumin, bay leaf and red chilies. When cumin browns, add turmeric and stir until it turns color. Add rice and lentils and stir until they are coated with the oil (about 2 or 3 minutes). Add 4 cups of water, salt, and sugar, and bring to a boil. Continue boiling for a minute or two, lower heat and cover. Simmer for 10 or 15 minutes, until rice and lentils are soft, stirring occasionally to prevent sticking. Add water if necessary.

Other Bean Khichadi

Khichadi can be prepared with other lentils or beans, such as *urad dal*, black-eyed peas, mung beans and European lentils. If the lentils and beans are sprouted, the *khichadi* is particularly delicious. European lentils cook quicker than rice, so, with a plain lentil *khichadi*, add the rice first and fry it well before adding lentils. With black-eyed peas, add the peas first. *Khichadi* can be made substituting ghee or butter for the oil and using fresh green chilies. This has a different and very good taste.

Sanja or Upmaa

Ideal for all those who love cream of wheat (and perhaps even those who don't) *sanja*, known in South India as *upmaa*, is hot and spicy; *sbeera* is a sweet version of the same dish. *Sanja* is served for breakfast in South India and as a mid-afternoon snack in Maharashtra. It can also be served for lunch with yogurt and/or a salad. Very nutritious and quick to make, it is an important dish to master. It is very successful taken along on picnics and served cold with yogurt salad or chutney.

Basic Ingredients

- 1 c. cream of wheat
- 1 c. onions, finely chopped
- 1 T. vegetable oil
- 1 or 2 dried red chilies, broken in half, or fresh green chilies, cut in pieces (to taste)
- 1 tsp. cumin seeds
- 1 bay leaf (optional)
- 1 tsp. turmeric
- 3 T. *urad dal* (split black gram, optional)
- 1 c. peanuts, preferably raw, with skins (to taste)
- 1 tsp. salt
- 2 to 3 c. boiling water

Heat the cream of wheat in a cast iron pan, stirring constantly (as it tends to burn), until it is slightly roasted and turns a darker yellow-brown. The cream of wheat gives off a delicate fragrance and sounds slightly grainy, like sand, when it is stirred. Remove from pan and set aside.

Have all ingredients pre-measured and at-hand, as the pace picks up here and the spices can get burned. Heat oil in the cast iron pan. Add cumin, bay leaf and chilies. When the chilies begin to sizzle, add turmeric and stir. When turmeric turns dark yellow, add the *urad dal*, peanuts, salt and onions. Stir and cook until the onions are a golden yellow. Add the cream of wheat and 2 cups boiling water. The cream of wheat will expand rapidly and absorb the water. Stir, turn down the heat, cover and cook for 5 minutes until the cream of wheat feels soft to the touch and tastes "done." Additional water (up to one cup) may have to be added before the cream of wheat is fully cooked. A dish of *sanja* is delicious garnished with fresh grated coconut and chopped fresh coriander or with some plain yogurt.

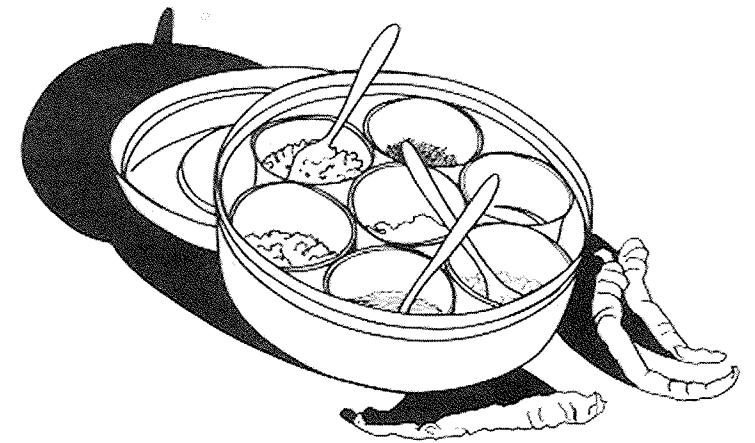
Onion-Tomato-Peanut-Yogurt Salad

Salads are consumed mixed with rice or scooped up with bread. In Indian cuisine they are not stand-alone components of a meal. This salad, which is extremely simple to make and has countless possible variations, is a useful complement in many meals.

Basic Ingredients

- 2 c. tomatoes, chopped
- 1 onion, finely chopped or sliced lengthwise
- 1 c. dry-roasted peanuts, chopped
- 1-1/2 c. plain yogurt
- 1 tsp. sugar (to taste)
- 1 tsp. black pepper, ground (to taste)
- 1 tsp. salt (to taste)
- 1 or 2 fresh green chilies, finely chopped (optional)
- fresh coriander leaves, finely chopped (optional)
- sprig of fresh mint, finely chopped (optional)

Sweet onions may be used, if preferred, or soak cut onions in cold water for 30 minutes to remove some of their hotness. Drain and mix with remaining ingredients in a large bowl. Wait at least 15 minutes before serving to allow the flavors to mix.



Variations

1. Omit the yogurt and squeeze two tablespoons lemon or lime juice on the salad. Reduce salt to $\frac{1}{2}$ teaspoon only.
2. Omit the yogurt and add 2 cups shredded lettuce and 3 tablespoons lemon juice.
3. Omit the onions and substitute scallions or finely chopped, preferably unpeeled, cucumbers.
4. Add thinly sliced or freshly chopped bell peppers.
5. With a spicy meat dish like beef or mutton curry, a salad consisting of only onions or of onions and yogurt is delicious and helps to cut the greasy taste of the meat. Follow the above procedure, using only onions or onions and yogurt.

Hemalata Dandekar is head of the School of Planning and Landscape Architecture at Arizona State University. For additional recipes of Maharashtrian food, see, Hemalata Dandekar, Beyond Curry, Quick and Easy Indian Cuisine From Maharashtra State, Center for South and Southeast Asia, The University of Michigan: 1983. All illustrations courtesy of Hemalata Dandekar.

Planners Discover Food: A Report on Two Roundtables

By Joe Nasr

As others have noted in this issue, the urban planning profession has long tackled a range of major urban systems and functions, from transportation and other physical infrastructures to the social systems that support urban population groups. This range of fields has expanded over the years so that the profession now brings some knowledge of issues such as public health and disaster prevention. Yet one of the most fundamental systems that support human existence—that of food provision—has largely remained untouched by urban planners. In his 2002 call for papers for a special issue of the *Journal of Planning Education and Research* (JPER), Jerome Kaufman thus identifies the food system as the only important community system that has been missing from the radar of both planning scholars and practitioners. This is a puzzling omission “since planning as a discipline marks its distinctiveness with a strong claim to be comprehensive in scope and attentive to linkages and interrelationships among community functional systems.” The reasons for this blindness are likely complex: the belief that this system falls exclusively to the private sector; the lack of thinking of food in terms of being an urban system; and the association between food and agriculture, which has long been seen as the quintessential rural function.

This disconnect between urban agri-food systems and the planning world may finally be narrowing. One of the most significant causes of this belated discovery of access to food as a basic planning issue—one that could be on par with access to shelter, land, mobility or other urban necessities—is the newly dominant concern for the unsustainability of existing practices and patterns in urban areas. Other driving factors include rising worries about the loss of productive farmland, availability of an ever-expanding stock of idle lands in the inner cities and growth in problems of obesity and malnutrition, among others. These concerns have begun to be translated over the past decade or so into an increasing and sustained interest by a variety of planning educators, researchers and professionals, who often come to the topic from a variety of angles and bring to it a range of backgrounds.

This great diversity of approaches became very clear during the two roundtables that I organized at recent conferences of the Association of Collegiate Schools of Planning: “Food: The Missing Link in

Planning for Sustainability” (Cleveland, Ohio, October 2001) and “Trends in Planning for Agriculture and Food on Both Sides of the North Atlantic” (Leuven, Belgium, July 2003). This short article is partly based on notes from these two meetings. All the planning researchers who chose to attend these two fora had some more “classic” planning expertise in their background, and it is through some little-noticed window of this area of expertise that they slipped in and started to consider some fragment of the urban system. It may be useful here to mention some examples:

- The access to sources of food can be a fundamental question for transportation planners.
- In examining the longstanding challenge of reusing abandoned properties, agricultural production inevitably emerges as a prime use of vacant land.
- In the activities of community development corporations, it is not unusual for half or more of the businesses concerned to be food-related.
- Planning regulations have long had significant impacts (both hindering and enabling) on food-producing activities, particularly in peri-urban areas.

In those roundtables, some basic questions were posed to drive the discussion. These questions are worth posing again, to the much larger audience that this publication represents.

- Why are food and agriculture a missing anchor for the planning discipline?
- Why should they be an integral component of the activities of planners, and how could they be integrated into planning?
- How should food system issues be brought to planners and taught to them?

The signs are there—as evidenced in the breadth of articles in this special issue and the upcoming one in JPER, cited above—that planners are (finally) discovering food as a basic issue about which they should be interested, concerned, competent, relevant. Having built up a substantial body of knowledge of—and corps of experts in—urban systems, planners have a contribution to make to advancing the fulfillment of this most basic of human needs.

Joe Nasr is a research associate at the Centre for Studies in Food Security, Ryerson University, Toronto, and vice-president of the Urban Agriculture Network, Washington, DC.

RESOURCES

PUBLICATIONS

“**The African American Experience in Cyberspace: A Resource Guide to the Best Web Sites on Black Culture & History**”, by Abdul Alkalimat (240 pp., 2003), has been published by Pluto Press.

“**Strengthening Communities of Color Through Leadership Development**” is a September 2003 report from Policy Link, drawing on interviews with more than 100 leaders from the public sector, pvt. industry, academia & nonprofits; a scan of 72 leadership development programs; & literature review, to explain why there are so few leaders of color making policy. Hard copy from Policy Link, 101 Broadway, Oakland, CA 94607; info@policylink.org, downloadable from their website, www.policylink.org

“**Vietnamese Americans: Diaspora & Dimensions**” ed. Linda Vo, is the 280-page, 2003 (29:1) issue of *Amerasia Journal*, \$17 from the UCLA Asian American Studies Center, 3230 Campbell Hall, Box 951546, LA, CA 90095-1546, tel.: 310-825-2968, thaocha@ucla.edu.

“**Clearing the Way: Deconcentrating the Poor in Urban America**,” by Edward Goetz (2003), has been published by Urban Institute Press, 2100 M St. NW, Washington DC 20037, 202/833-7200.

“**Welfare Reform, Work & Child Care: The Role of Informal Care in the Lives of Low-Income Women & Children**” (2003) is a policy brief from Manpower Demonstration Research Corporation, www.mdrc.org/publications/353/policybrief.html.

“**TANF & the Status of Teen Mothers under Age 18**,” by Gregory Acs & Heather Koball (June 2003), is available (free) from The Urban Institute, 202/261-5815, bnowak@ui.urban.org.

“**Fewer Welfare Leavers Employed in a Weak Economy**,” by Pamela Loprest (2 pp., Aug. 2003), is available (likely free) from The Urban Institute, 2100 M St. NW, Washington DC 20037, 202/833-7200, anfinfo@ui.urban.org or www.urban.org.

“**Whose Vote Counts?**” is an hour-long radio documentary, with a major segment on felony disenfranchisement. Transcript & audiofile can be found at www.americanradioworks.org/features/voting/index.html.

“**After the New Economy**,” by Doug Henwood (26pp., 2003, \$24.95), has been published by New Press, 212/269-8802, www.thenewpress.com.

“**AAPI Nexus: Asian American & Pacific Islander Policy, Practice & Community**” is a new (2003) national journal from the UCLA Asian American Studies Center. The initial issue examines community development by policy advocates and applied social scientists from across the nation. Subscriptions to the semi-annual are \$25 for individuals, \$55 for institutions. Complimentary copy of 1st issue is \$4. The Center is at 3230 Campbell Hall, Box 951546, LA, CA 90095-1546, thaocha@ucla.edu.

“**Public School Choice vs. Private School Vouchers**,” ed. Richard D. Kahlenberg (202 pp., 2003), is available (\$15.95) from The Century Foundation Press, Tel.: 800-552-5450.

“**Brown v. Board: Its Impact on Education, and What it Left Undone**” is a 51-page, Winter 2002 publication of the Woodrow Wilson International Center for Scholars. Likely free, from the Center, One Woodrow Wilson Plaza, 1300 Penn. Ave. NW, Wash., DC 20004-3027, Tel.: 202-691-4000, www.wilsoncenter.org.

“**The Seventh Generation: Native Students Speak About Finding the Good Path**,” by Amy Bergstrom, Linda Miller Cleary & Thomas D. Peacock (2003), is available from the ERIC Clearinghouse on Rural Educ. & Small Schools, PO Box 1348, Charleston, WV 25325-1348, ericrc@ael.org or www.ael.org/eric.

“**Economic Segregation of Higher Education Opportunity, 1973 to 2001**” is the subject of the 16-page, Oct. 2003 issue of *Postsecondary Education Opportunity*, published by Thomas G. Mortenson, PO Box 415, Oskaloosa, IA 52577-0415, Tel.: 641-673-3401, tom@postsecondary.org or www.postsecondary.org.

“**Living Wage Campaign Directory**” (6 pp., May 2002) is available (possibly free) from the Natl. Coal. for the Homeless, 1012 14th St. NW, Wash., DC 20005, Tel.: 202-737-6444, info@nationalhomeless.org or www.nationalhomeless.org.

“**Access to 'Good Jobs' Promotes Wage Growth**,” by Fredrik Andersson, Harry Holzer & Julia Lane, a Brookings Institute study (October 2003) is available at www.brookings.edu/urban. ⇨

"2003 Directory of National, Statewide & Local Homeless Advocacy Organizations" (36 pp.) is available (possibly free) from the Natl. Coal. for the Homeless, 1012 14th St. NW, Wash., DC 20005, Tel.: 202-737-6444, info@nationalhomeless.org or www.nationalhomeless.org.

"Permanently Affordable Homeownership: Does the Community Land Trust Deliver on Its Promises?," by John Emmeus Davis & Amy Demetrowitz (31 pp., May 2003), is available (no price listed) from Burlington Community Land Trust, PO Box 523, 179 S. Winsooki Ave., Burlington, VT 05402, 802/651-0730, BurlAssoc@aol.com.

"Housing in the Nation's Capital" (67 pp. 2003) is available (likely free) from the Fannie Mae Foundaiton, 4000 Wisconsin Ave. NW, North Tower #1, Wash., DC 20016-2804, Tel.: 202-274-8000, www.fanniemaeoundation.org.

"Tax Policy as Housing Policy," by Michael Stegman, Walter Davis & Roberto G. Quercia, is a 2003 report from The Brookings Institution, downloadable at www.brookings.edu/es/urban/publications/200310_Stegman.htm.

EVENTS/CONFERENCES/SEMINARS

March 3-5, 2004. The Community Development Venture Capital Alliance is holding its 10th anniversary conference in NYC. For more information from CDVCA phone 212-594-6747 or visit www.cdvca.org.

April 16-17, 2004. City, Industry, and Environment in Transatlantic Perspective, Philadelphia, PA. The sponsor of this conference, Chemical Heritage Foundation, invites proposals for papers on urban environmental history in North America, the British Isles, continental Europe, Latin America and other regions constituting the Atlantic world. The deadline for proposals is December 1, 2003. For further information about the proposals and the conference, please contact Donna Rilling, Chemical Heritage Foundation, with any questions, 315 Chestnut Street, Philadelphia, PA 19106-27, Tel. 215-925-2178 x317 (direct), DonnaR@chemheritage.org.

May 27-29, 2004. 2nd International Conference on European And International Political Affairs, organized by The European Research Unit of the Athens Institute for Education and Research (ATIN.E.R.) and the Institute of International Economic Relations (IIER) will be held in Athens, Greece. Please submit a 300-word abstract (preferably by email) by December 22nd, 2003 to: Dr. Gregory T. Papanikos, Director, ATIN-ER, 14 Solomou Street, 10683 Athens, Greece. Phone 30 210 383-4227 or fax 30 210 384-7734 or email: atiner.gr

July 14-18, 2004. Sustainable Communities Conference 2004, Burlington, VT. Deadline for propos-

als is December 15, 2003. For more information and details about submitting paper proposals, visit: <http://www.global-community.org/conference>, or contact Global Community Initiatives, 177 Bunker Hill Circle, Plainfield, VT 05667, Tel.: 802-272-2684, Fax: 802-454-1174, E-mail: info@global-community.biz.

July 19-August 13 2004, The RTN UrbEUROPE project will organize a Summer School on "The local-global link and its impact on cities" in Urbino (Italy). Please note that only 25 candidates will be selected to participate to the Summer school and that there are only 5 fellowships available. The deadline for applications is December 23rd, 2003 with fellowship or April 30th, 2004 without fellowship. For more information, visit www.urban-europe.net/summerschool.htm or contact Dott.ssa Simona Pigrucci s.pigrucci@soc.uniurb.it.

October 20-24, 2004. 3rd International Caribbean Conference: Relations Between Africa, Asia, Brazil and the Caribbean, Brazil. Abstracts and papers can be sent either by e-mail to ocabrera@fchf.ufg.br else to the following address: Centro de Estudos do Caribe no Brasil Faculdade de Ciências Humanas e Filosofia Universidade Federal de Goiás Campus II Samambaia 74001-970, Goiânia - GO Brazil Tel.: 55-62-521-1457 Fax: 55-62-521-1013. For more information, please see: www.fchf.ufg.br/CaribeBrasil or e-mail ocabrera@fchf.ufg.br.

Credit Advocate Counseling Corp. (C.A.C.C.) is the only licensed, COA Accredited, independent non-profit credit counseling agency in America. Part of the mission at CACC is working in conjunction with various Employee Assistance Programs and community based non-profit services to educate the New York City community on credit, debt and personal finance, and to provide resources to community groups in need of non-profit financial counseling. They have performed many seminars with the Assistant Attorney General, sororities and fraternities, and local church groups on topics such as identity theft, budget planning, personal bankruptcy, debt consolidation and credit counseling. If your organization offers any type of educational seminars to the public and wishes to include topics related financial literacy as part of your curriculum, you should contact them. As a non-profit, they do not charge fees to speak at any community related seminars. For more information, contact James Steele, Vice President, Tel.: 212-260-1450, email jsteele@creditadvocates.com or visit www.creditadvocates.com

FELLOWSHIPS

The Five College Women's Studies Research Center (a collaborative project of Amherst, Hampshire, Mount Holyoke, and Smith Colleges and the University of Massachusetts, Amherst) invites applications for its **Research Associateships for 2004-2005** from scholars and teachers at all levels of the educational system, as well as from artists, community organizers and political activists, both local

and international. Research Associateships are non-stipendiary. However, international applicants with expertise in Latin America, Asia or Europe may apply for one of the two special one-semester Ford Associateships for Fall 2004 or Spring 2005, which offer a stipend in return for teaching (in English) one undergraduate course at Mount Holyoke College. The Weissman Center for Leadership and the Liberal Arts will co-sponsor the associates and invites applicants to consider contributing to our year-long focus on The World and Water: (Re)Source of Power in the 21st Century with a special emphasis on design (architectural, furniture, graphic, or product design as well as urban and landscape design), documentary studies in film and photography or performance in an international context. Applications should be sent to: Five

College Women's Studies Research Center, Mount Holyoke College, 50 College Street, South Hadley, MA 01075-6406. Deadline is February 16, 2004. For further information regarding application process, contact the Center at tel. 413-538-2275, fax 413-538-3121, email: fcwsr@wscenter.hampshire.edu, website: www.wscenter.hampshire.edu/.

INTERNET RESOURCES

The Migration Information Source is a project of the Migration Policy Institute (MPI). Find out more about MPI at www.migrationpolicy.org. You can also join their listserve. Some present issues include post-September 11 immigration policies in the U.S. and Canada and their implications.

Resources for Food and Planning

General Food Issues

Community Food Security Coalition
www.foodsecurity.org

Community Supported Agriculture (CSA) Farms by State
www.nal.usda.gov/afsic/csa/csastate.htm

CSA's on the Alternative Farming Systems Information Center
www.nal.usda.gov/afsic/csa

Food Justice

Griffith, Mark Winston. 2003. *Food Justice Movement*. Gotham Gazette.
www.gothamgazette.com/article/communitydevelopment/20031218/20/808

Inner City Neighborhoods

Initiative for a Competitive Inner City. 1998. *The Business Case for Pursuing Retail Opportunities in the Inner City*. Boston: Initiative for a Competitive Inner City.

Morland, K., S. B. Wing and A. D. Roux. 2002. "The Contextual Effect of the Local Food Environment on Residents' Diets: The Atherosclerosis Risk in Communities Study." *American Journal of Public Health*, 92, 11: 1761-7.

Pothukuchi K. and J. Kaufman. 2000. "The Food System: A Stranger to the Planning Field." *Journal of the American Planning Association*, 63, 2: 113-24.

Pothukuchi, K. "Attracting Supermarkets to the Inner City: Economic Development Outside the Box." *Economic Development Quarterly*, forthcoming.

Turcsik, R. 1999. "Taking Root: A Suburban-Style Pathmark Blossoms in New York's Harlem." *Progressive Grocer*, 78, 7: 64-6, July.

US Department of Housing and Urban Development. 1998. *New Markets: The Untapped Retail Buying Power in America's Inner Cities*. Washington DC: HUD.

Whelan, A., N. Wrigley, D. Warm and E. Cannings. 2002. "Life in a 'Food Desert.'" *Urban Studies*, 39, 11: 2083-100.

City and State Food Trusts

Philadelphia Food Trust
www.thefoodtrust.org

City of Hartford Food Policy Commission
www.hartfordfood.org

Food Policy Councils
www.statefoodpolicy.org

Farmers Markets

Farm-to-Table Program
www.farmtotable.org

Local Harvest Program
www.localharvest.org

Food Routes
www.foodroutes.org

NY State Dept. of Agriculture & Markets
www.agmkt.state.ny.us/AP/FFGSearch.asp

Appalachian Sustainable Agriculture Project
www.buyappalachian.org

Community Alliance with Family Farms
www.caff.org

Tribal Food Planning

Market Access Program
www.fas.usda.gov/into/agexporter/2003/council.html

Indian Country Today
www.indiancountry.com

PN UPDATES

Linda Stone Davidoff, 1941-2003

By Tom Angotti

On the last day of 2003, one of the nation's leading advocacy planners left us. Linda Davidoff, long-time member of Planners Network, died of pneumonia related to acute myelogenous leukemia while on a brief vacation in Tucson.

Most people associate advocacy planning with Linda's first husband, Paul Davidoff, who died in 1984. But Linda played a central role in the development of both the theory and practice of advocacy for those marginalized by planning and excluded from political power.

Among her many achievements, Linda launched a national effort that led to passage of the National Voter Registration Act in 1993 ("Motor Voter"). She worked as an advocate for a woman's right to choose abortion and headed several non-profit organizations, including the Parks Council, New York League of Conservation Voters, and Citizen Action of New York.

Linda was most recently executive director of the Citizens Union and Citizens Union Foundation in New York City. In her three years there she invigorated this liberal civic group and was the first publisher of Gotham Gazette, an award-winning on-line resource on public policy and issues in New York City. Gotham Gazette helped to open up public debate on a whole range of issues by mixing provocative commentaries with basic information about local policy. I am grateful to Linda for inviting me to write Gotham's monthly Land Use column.

Linda's 1997 article in *Panorama*, the student-produced journal at the University of Pennsylvania Department of City Planning, Urban Development and Public Policy (where she received her Masters in planning) provides clues to her philosophy. "The dialogue about public life and urban communities in the United States today is in a primitive state. Americans express indifference and hostility to their institutions of governance; affluent Americans are fleeing urban communities to live in insulated, walled and gated private communities... At this depressing time in the life of the public dialogue in America, we need to focus on how to find ways to place our lever and find our fulcrum so we can move a leaden, smug, self-satisfied society to give a little—exposing the fault lines but also exposing pathways that lead to a richer community life."

One of Linda's great qualities was a perennial optimism when staring in the face of great odds. She worked hard to get progressive people elected, and was Ruth Messinger's first campaign manager in her unsuccessful 1997 campaign for mayor of New York. She had also managed Elizabeth Holtzman's losing 1980 bid for the Senate.

One important victory of Linda's was negotiating an alternative plan to Donald Trump's proposed development on the West Side of Manhattan. As director of the Parks Council, Linda played a leading role in winning a 22-acre waterfront park, reduction by half in the amount of building space for Trump, some affordable housing, and removal and re-routing of an elevated highway. While she frankly acknowledged her work among elite civic groups, she never lost her commitment to principles of equity. The conclusion to her *Panorama* article says a lot about Linda.

"The planning profession has both the mark of greatness—the Chicago plan, Broadacre City, the good side of Robert Moses, Jane Jacobs—and the mark of Cain—the bad side of Robert Moses, the decline of great cities, and the erosion of civic spirit. The profession constantly risks being classed as a corps of minor civil servants who labor in obscurity while developers and the elected officials who depend on the developers' campaign contributions make all the important decisions. Faced with these challenges, planners must find a place from which they can exert the power for good that the public imagination and the valuable skills and insights of our profession make possible, keeping always a sense of humor and irony about the unlikely combinations which sometimes bring their plans to fruition."

The family suggests that contributions may be sent to the Citizens Union Foundation (www.gothamgazette.com) or to Howard Dean for America (www.deanforamerica.com). A memorial celebration will be held this spring at a date to be announced (for details contact Citizens Union Foundation at 212-227-0342).

PN MEMBER UPDATES

We would like to expand the networking function of our new E-newsletter, so please send in your updates to nrantisi@alcor.concordia.ca. Send in news about yourself and your work, notices about jobs, events, publications, and grants of interest to progressive planners (maximum 100 words please). Have a mes-

sage or opinion you want to get out? Write it up (maximum 250 words; longer pieces may be considered for the magazine) and send them in as well. Also, if you have not been receiving the E-newsletter but are a paid member, please provide a current e-mail address to nrantisi@alcor.concordia.ca so that you may be added to the list.

Message From PNER **Tony Schuman**: I am writing to say how helpful the Planners Network listserv (pn-net@list.pratt.edu) has been in reaching out to Progressive Planners on several questions this past year. In April I wrote looking for examples of model municipal ordinances on several issues pertaining to affordable housing. I received substantive help from PNers in several cities. A subsequent posting alerting listserv members to an RFP for an affordable housing consultant for my home town (Montclair, NJ) was equally effective. Two of the shortlisted firms came in through the listserv notice, and one of them was awarded the contract. So I want to thank PN for developing and maintaining the listserv and to encourage others to use this resource. It has taken planners' networking to a new level.

Update from PNER **Marie Kennedy**: After 25 years at the College of Public and Community Service at the University of Massachusetts Boston, I'm taking advantage of the state's very attractive early retirement incentive and "moving on" after this semester. My short term plans are to spend 7 months in Mexico improving my Spanish language ability while my husband, Chris Tilly, researches the effect of globalization on Mexico's retail industry with the assistance of Fulbright and Rockefeller grants. Long term, who knows? In the meantime, the e-mail address will remain the same (marie.kennedy@umb.edu, as will my permanent home address (35 Rodman St., Jamaica Plain, MA 02130).

Update from PNER **Rex Curry** about a recent publication of relevance to planners: *Good Deeds, Good Design: Community Service Through Architecture*, Bryan Bell (Editor), (2004) Princeton Architectural Press. A fascinating set of essays recounting the experience of progressive architects and planners throughout the USA. A link for purchase is available through the Association for Community Design ACD website http://communitydesign.org/main/new_reports.jsp (Amazon link) or directly from Princeton Architectural Press: <https://www.papress.com>.

Update from PNER **Joe Feinberg**: Just returned from a three week volunteer assignment in South Africa where CHF International is involved in furthering the use of cooperative housing to meet low and moderate income housing needs.

Update from PNER **Daniel Lauber**: I've just published my first book that isn't a career book. It's called *Dream It Do It: Inspiring Stories of Dreams*

Come True by Sharon Cook and Graciela Sholander. The authors studied hundreds of successful dream achievers to find out what makes them tick. In addition to providing guidance to help you revive your dreams, they identified 10 traits common to dream achievers that they call the elements of "Dream CPR." To illustrate how each of these traits contributes to actually achieving dreams, they present riveting accounts of how 37 real-life dream achievers made their dreams come true, famous people like Lance Armstrong, Maya Angelou, Jimmy and Rosalynn Carter, Tiger Woods, Barbara Walters, Harrison Ford, and not-so-famous folk like the first female space shuttle commander Eileen Collins, "VeggieTales" creator Phil Vischer, one-legged ski champion Cale Kenney, the Colorado school teacher whose pupils have freed thousands of slaves in the Sudan, and Janette Fennell who survived kidnapping in a car trunk to successfully lobby Congress to enact the law that now requires every car trunk to have an inside trunk release. Get the full scoop on *Dream It Do It* on our website at <http://dreamitdoit.net> – see the table of contents, sample chapters, reviews by the experts, and more.

PNER **Gary Fields** (Assistant Professor, University of California, San Diego) has recently published a book entitled *Territories of Profit: Communications, Capitalist Development, and the Innovative Enterprises of G.F. Swift and Dell Computer*, 2003, Stanford University Press. Regarding the book, PNER Ann Markusen (University of Minnesota) states: "Gary Fields' amazingly original book shows us why we need an 'actor-centered approach' to regional development. Reinstating the corporation and its behavior as central to the innovation process, he deftly slays several sacred cows of the new economy... Anyone who thinks that the digital revolution will bring apocalyptic societal and geographical change or a kinder, gentler networked world should read this book cover to cover." For more information about the book, please visit www.sup.org.

PN NEWS

Planners Network received a grant of \$17,500 from Fannie Mae Foundation for 2003.

Progressive Planning Magazine is now available in two New York City bookstores: Urban Center Books, 457 Madison Ave. @ 51st St. and Labyrinth Books, W. 112th St. between Broadway and Amsterdam

Planners Network will have a booth at the American Planning Association Conference in Washington, DC April 24-28, 2004. Any PNers who are planning to go to the conference and are interested in helping work the booth should contact Tom Angotti at tangotti@hunter.cuny.edu or 212-650-3130.

Stauffer [cont. from page 29]

example, the Dane County farmers market on Madison's Capitol Square attracts an average of 20,000 people every Saturday from late April through late October. The market hosts 200 vendors and is the largest producers-only farmers market in the United States. The market delivers a tangible economic value to downtown Madison; studies calculate that customers of the market spend on average \$15-20 at surrounding businesses.

Not only are planners concerned about local economic development, but creating and maintaining community social spaces is also part of their purview. Farmers markets are social gathering places and help build social capital; studies have shown that cities with large numbers of social gathering places tend to attract residents.

How a Planning Department Can Encourage Projects

A city's planning department can greatly assist local agricultural processing, distribution and retailing initiatives by lending its expertise in site identification and facility design. Because projects such as CAFF have many specific (and potentially conflicting) location needs, planners can share their knowledge of traffic flows, parking, pedestrian access, visibility and zoning regulations—all important considerations for a facility. Planning departments can also assist with feasibility studies, business plans and local market research, and can share their expertise about the local development scene, site acquisition and the

Schami [cont. from page 37]

ing choices, at large grocery chains and markets where the rules of fair trade do not apply, one might assess the impact and influence as minimal. However, regardless of whether or not this model has the potential to challenge or put a dent in the global food system, what is important is that this project has a very real and direct impact on people's lives. Families in the countryside are breaking away from a cycle of poverty and sickness due to pesticide poisoning and malnutrition; families consuming their products are feeling better about the quality of the food that they eat and the knowledge that the money they spend goes directly to those who produced it. They are also aware that they are contributing to improving the environmental, labor and economic conditions of the people who grow their food for them. For these reasons alone, this project is not only significant but also crucial.

Here in Canada and the United States, less effort is required of consumers to make changes that would significantly benefit local food producers. CSAs, for example, are becoming increasingly common; there

development process in general. And because of their extensive knowledge of local government funding sources, planners can also provide advice about financing strategies for local agricultural projects.

In Madison, the CAFF project was conceived of and initiated by a collective of local farmers who received a grant from the Dane County Planning & Development Department to create a feasibility study. Because farmers and community groups are not particularly knowledgeable about the development process, it is extremely helpful to acquire expertise from planners. Planners also have skills in building coalitions of organizations to work toward common goals, which can be very helpful to the start-up of a local agricultural initiative.

While the CAFF project is in the early feasibility and business plan stages, already opportunities for planner involvement have surfaced. The City of Madison's Department of Planning and Development is enthusiastic about the proposed CAFF project, and it has offered assistance in the areas mentioned above. Its partnership will make a critical difference in the ease of and speed with which the CAFF project materializes. Similar projects can and should be replicated elsewhere to strengthen local and regional food economies.

Laura Stauffer is a masters student in the Department of Urban and Regional Planning at the University of Wisconsin-Madison.

are over 1,000 CSA farms in the US and Canada. To find one, all one has to do is ask around through local NGOs, community centers, food co-ops or health food stores, or look on the Internet. Other models that promote buying from local farmers also exist, including organic food delivery businesses where one can have locally grown organic food delivered to one's door. For more information, see UMass Extension: What is Community Supported Agriculture and How Does It Work?

Danielle Schami spent four months in Mexico in 2002 with the Jalisco Ecological Collective to produce a documentary video about the circle of responsible production and consumption as the final research project for her Master's in Environmental Studies and Planning (MES) at York University in Toronto, Canada. In addition to her MES, she also has a background in cultural anthropology, agriculture and international development. Danielle can be contacted at dschami@ecomail.org. This article previously appeared in Peace and Environment News in December, 2003

JOIN PLANNERS NETWORK

For three decades, Planners Network has been a voice for progressive professionals and activists concerned with urban planning, social and environmental justice. PN's 1,000 members receive the Progressive Planning magazine, communicate on-line with PN-NET and the E-Newsletter, and take part in the annual conference. PN also gives progressive ideas a voice in the mainstream planning profession by organizing sessions at annual conferences of the American Planning Association, the Canadian Institute of Planners, and the Association of Collegiate Schools of Planning.

The PN Conference has been held annually almost every summer since 1994. These gatherings combine speakers and workshops with exchanges involving local communities. PN conferences engage in discussions that help inform political strategies at the local, national, and international levels. Recent conferences have been held in Holyoke, MA; Rochester, NY; Toronto, Ontario; Lowell, MA; East St. Louis, IL; Brooklyn, NY; and Pomona, CA.

Join Planners Network and make a difference while sharing your ideas and enthusiasm with others!

All members must pay annual dues. The minimum dues for Planners Network members are as follows:

- \$25** Students and income under \$25,000
- \$25** Subscription to Progressive Planning only
- \$35** Income between \$25,000 and \$50,000
- \$50** Income over \$50,000, organizations and libraries
- \$100** Sustaining Members -- if you earn over \$50,000, won't you consider helping at this level?

Canadian members:
See column at right.

Dues are deductible to the extent permitted by law.

PN MEMBERS IN CANADA

Membership fees by Canadian members may be paid in Canadian funds:

- \$35 for students, unemployed, and those with incomes <\$40,000
- \$55 for those with incomes between \$40,000 and 80,000
- \$75 for those with incomes over \$80,000
- \$150 for sustaining members

Make cheques in Canadian funds payable to: "Planners Network" and send w/ membership form to:
Barbara Rahder, Faculty of Environmental Studies
York University
Toronto, Ontario M3J 1P3

If interested in joining the PN Toronto listserv, include your email address with payment or send a message to Barbara Rahder at <rahder@yorku.ca>.

PURCHASING A SINGLE ISSUE

Progressive Planning is a benefit of membership. If non-members wish to purchase a single issue of the magazine, please mail a check for \$10 or credit card information to Planners Network at 379 DeKalb Ave, Brooklyn, NY 11205. Please specify the issue and provide your email address or a phone number for queries. Multiple back issues are \$8 each

Back issues of the newsletters are for sale at \$2 per copy. Contact the PN office at pn@pratt.edu to check for availability and for pricing of bulk orders.

Copies of the PN Reader are also available. The single issue price for the Reader is \$6 but there are discounts available for bulk orders. See ordering and content information at <http://www.plannersnetwork.org/htm/pub/pn-reader/index.html>

PLANNERS NETWORK ON LINE

The PN WEB SITE is at: www.plannersnetwork.org

The PN LISTSERV:

PN maintains an on-line mailing list for members to post and respond to queries, list job postings, conference announcements, etc. To join, send an email message to majordomo@list.pratt.edu with "subscribe pn-net" (without the quotes) in the body of the message (not the subject line). You'll be sent instructions on how to use the list.

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In This Issue

**Upcoming Conference in
New York**

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**Organic Gardening in
Southwestern Indian
Communities**

•

Planners Discover Food

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Please check the date on your mailing label. If the date is more than one year ago this will be your last issue unless we receive your annual dues **RIGHT AWAY!** See page 43 for minimum dues amounts.

And while you're at it send us an **UPDATE** on what you're doing.

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