

Building a Sustainable Food System for North Lake Tahoe

### Executive Summary:

The Tahoe Food Hub (TFH) has served to connect and strengthen North Lake Tahoe's regional food system since 2013.

Tahoe Food Hub (TFH) is entering its fifth year. We are proud of the awareness that Tahoe Food Hub has shed on local food, small farms and organic agriculture in North Lake Tahoe. We are fulfilling our mission to galvanize our community to build a regional, sustainable and equitable food system. We have established a base and a foundation of conscious eaters.

Tahoe Food Hub's warehouse and Farm Shop have been located at the bottom of Alpine Meadows Rd. for the past three years. It is a 1200sf space and has reached its capacity. Tahoe Food Hub is scheduled to relocate to Truckee in the winter of 2018 to a space three times the size.

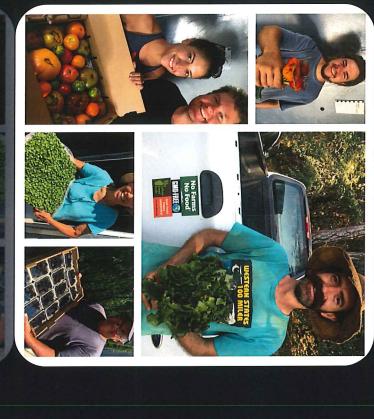
As we prepare for this large leap forward, we need to evaluate our organization's financial sustainability.

Tahoe Food Hub has identified a secure and efficient growth plan to increase organizational sustainability. To grow the food hub, we must strengthen its base first. The base of the operation is food distribution. If we improve the system, we can find more ways to serve the community such. To achieve those goals, we have to increase capacity.

Our proposal outlines a plan to expand our Farm to Market program strengthening not only our local food system but our nonprofit organization as we prepare for the next five years.

### Tahoe Food Hub

A Brief History



The TFH was founded on October 15, 2012 as a non-profit organization and began moving local food in June 2013. Tahoe Food Hub (TFH) is educating the North Lake Tahoe community on the social, environmental and economic benefits of a local food system. By developing a local food system, Tahoe Food Hub is demonstrating how we can work together to increase the security of our Sierra foodshed. TFH networks a fair marketplace for small, family farms, increases access to nutritious, ecologically-grown food, ensures equal access to schools and low-income and provides an education farm where we can teach our mountain community about agriculture in an alpine ecosystem.

TFH started with 5 farms and 5 restaurants and now have over 40 farms and more than 60 wholesale buyers. Our grassroots effort to build our own local food system has created a groundswell within our community. We have demonstrated it's possible for a ski town to source food year-round in Northern California.

### Our Mission

Galvanize our community to build a regional, sustainable and equitable food system.

### Food System

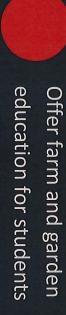




Support local farms with a fair and equitable marketplace

### Community





Educate community on the environmental, economic and social health benefits of a local food system

## **Current Programs**

- 2016 Fiscal Year -

**Healthy Food Access** 

Pounds Donated = 3,000lbs

### Farm to School

Revenue = \$7,300 lunch (6,250lbs)

- Farm Cart in the Classroom
- School lunches
- Harvest of the Month
- Sierra Agroecology Center

### Outreach & Education

Revenue = \$42,600

- Outreach events
- Community Soup Night
- Farm dinners
- Event partnerships



Gleanings

Farmer Donations





### Farm to Market

Revenue = \$417,500

- Wholesale Accounts
- Farm Shop
- Build Your Own Box







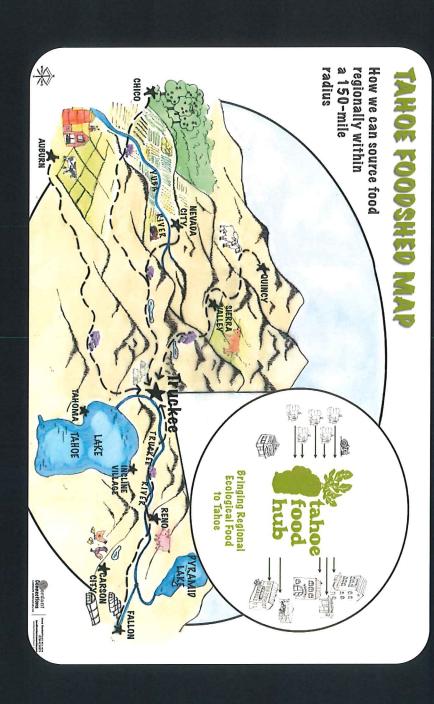
# Reaching Out into the Community



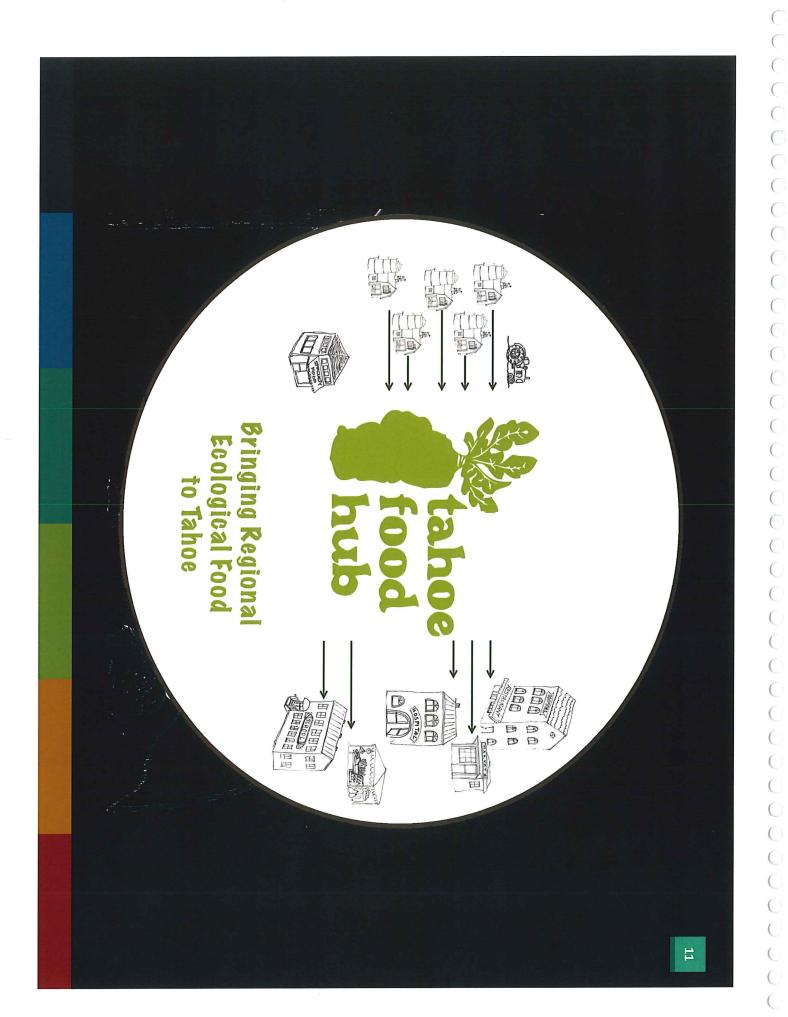
It takes a community to build a local food system.

better resiliency. development and how mountain towns can diversify their economy for economy that will position Truckee on the frontier of mountain town and North Lake Tahoe. It will create a thriving local food economy. An By increasing capacity, Tahoe Food Hub can scale up to better serve Truckee

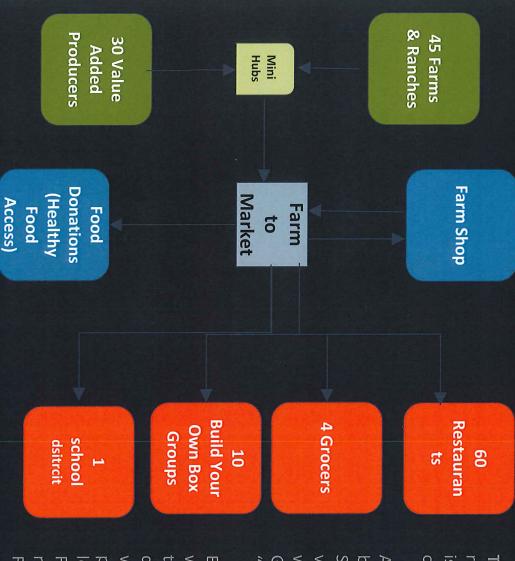
advantage of both its strengths and opportunities. And at the same time put In order to achieve its goals the TFH must realign its processes to take strategies in place to mitigate the threats and weaknesses



Tahoe has 2 watersheds = 2 foodsheds!



# Farm to Market Program



The Farm to Market (F2M) program is the regional food distribution arm of the TFH. It is the earned income model for the organization accounting for 80% of revenue.

All F2M producers are required to apply and be approved by the TFH under their Food Safety Plan. All producers receive an on-site visit by TFH staff, where they access whether producers meet guidelines for Good Agricultural Practices (GAP) and "sustainable farming methods".

Every week, F2M coordinates availability with producers and wholesale buyers through an online platform. Based on buyer demand, producers receive two orders a week and they are responsible for delivering products to "mini hubs", locations centrally located within 8-12 other producers. The F2M program transports product from the mini hubs to their cold storage in the Hub Retail Store. F2M then distributes orders to consumers.



store offers produce, meat, dry goods, value added farm products (jam, salsa, body outside downtown Truckee. The Farm Shop provides physical space for the general public to connect with the food hub and learn more about where their food comes from. The products...) and locally produced crafts. The **Farm Shop** is a retail outlet for local, farm food located in Alpine Meadows, 11 miles

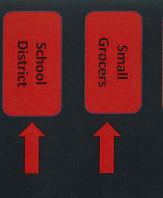
000

 $\in$ 

0

the Growing Dome. 5,000lbs/year. 3) The Sierra Agroecolgy Center donates food on average 200lbs/year from donations are made in three ways: 1) Farmers donate extra product when they delivery their rescue food from farm fields that would otherwise go to waste contributing on average order. In summer of 2017, 2,000lbs were collected from farmers. 2) Volunteer gleaners Food Access program provides food insecure families equal access to the local food. Food In partnership with with Project Mana, North Lake Tahoe's hunger relief agency, the **Healthy** 

club and gain access to wholesale prices when they buy in bulk. Currently there are 8 groups without visiting the Farm Shop. Groups of friends or employees of a business form a buying Tahoe Mountain Club has 12 shares and Tahoe Forest Hospital has 30 shares two of which are businesses which offer the program as a wellness program tor employees. The Build Your Own Box (BYOB) Program allows consumers to buy directly from the TFH



Restaurants

Stores. For the school district, TFH supplies seasonal fruits 1-2/ month during the school year. During the 2016/2017 school year, XXX the local foodshed. Grocers include small corner markets and both New Moon Natural Food through special menu items, offering TFH a way to reach new consumers and spur interest in the largest percentage of wholesale accounts. Restaurants often highlight TFH product F2M wholesale accounts services restaurants, grocers and schools. Restaurants account for

## Accomplishments:

- Sales are growing at 35-40% per year
- 75 producers and 75 wholesale buyers
- 5,000lbs of fruit into school meals annually
- 3,000lbs of gleaned food donated to Project Mana
- 2,000lbs of food donated by farmers to Project Mana
- 1,000 school children have visited the Sierra Agroecology Center
- 10 employees









## Growing for the Future

## Our path to sustainability:

- Strengthen the foundation of the organization
- Improve the Farm to Market earned income model
- Build the brand through outreach and education

#### Organizational Foundation

# Strengthening the non-profit foundation:

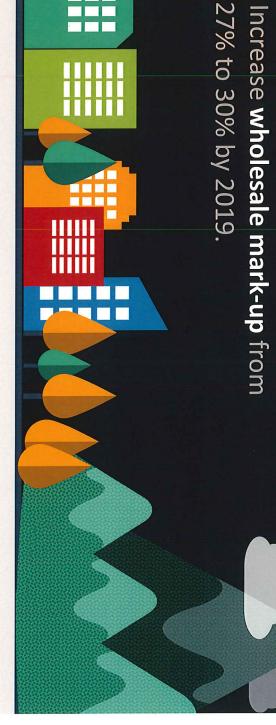
- Initiate a Development Program where we cultivate key donors and engage the community on a philanthropic level.
- 1. Invest more time into grant writing. Organize board structure with defined roles and

committees.

#### **Farm to Market Evolution**

# Diversifying and expanding Farm to Market:

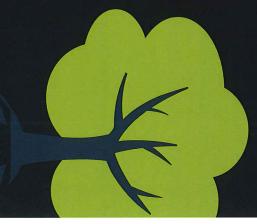
- Secure a more stable revenue stream by expanding direct-to-consumer sales.
- Relocate the farm shop to a more centralized location.
- Increase wholesale mark-up from Expand and improve the Build Your Own Box program.



#### **Farm to Market Evolution**

## Develop Pitchfork & the Pan:

- 1. Additional pop-up farm dinners.
- Offer prepared meals that are available with Build Your Own Box.
   Catering business for events.
- 4. Concept **Café** with 100% local seasonal foods



# Build Your Own Box (BYOB)

#### **BYOB 2.0**

box without having to form or join a buying club. Expanding BYOB will enable individual consumers to get a single, customizable

- Start Date: Winter 2018 (pilot)
- Projected Sales Targets:
- Winter 2018 12 shares, \$4,500 12 weeks
- Summer 2018 48 shares, \$28,800 20 weeks
- Summer 2019 96 shares, \$57,600 20 weeks
- Distribution: Consumers would come to the Farm Shop to customize and pick up their box
- Add-ons: Can add a prepared meal each week from Pitchfork & the Pan



# Increasing Direct-to-Consumer Options

Proposed new location for the Farm Shop at the Truckee Airport is **closer to larger population centers** with lots of cross-traffic.





- Prepared Meal add-on for BYOB customers \$20 for 2-person meal
- Pop-up **Farm Dinners** 8/year, 45ppl @ \$95 = \$34,500/yea
- Pitchfork & the Pan Catering Fall 2018, profit donated to TFH
- Pitchfork & the Pan Café Summer 2019, profit donated to TFH

#### Outreach & Education

### Farm to School

## Sierra Agroecology Center

- Develop a new centralized campus to allow for more classroom access.
- Proposed sites: Squaw Valley, Plumas Bank Truckee, and the Truckee Airport.

## Farm Cart in the Classroom

Brings the farmers market to the school as students learn business skills as well as the importance of local, sustainable food.



# Harvest of the Month & School Lunches

- Continue Harvest of the Month partnership.
- Annual Farm to School fundraiser to support TTUSD bringing local food into school meals

#### **Outreach & Education**

## Healthy Food Access

- 3-4 gleanings by volunteers annually
- Weekly donation boxes by our farmers
- Food grown in the growing dome at SAC
   Grants that help us buy local food

for those in need



#### **Outreach & Education**

#### Events

### **TFH Events**

- Connects us with the community
- Education opportunities

### **Event Beneficiary**

- Communicate our message and reach a wider audience

  Winter Wondergrass, Made in
- Tahoe, Alpenglow Film Series



# Timeline for Food Hub 2.0

warehouse on NEW Sign lease October ВУОВ boxes custom pilot for Market warehouse of NEW Improvements Begin Tenant strategy for Reno/Sout h Lake expansion Roll-out sales NEW Shop Farm Open shares BYOB to 48 Expand sustainability stability and Financial



