6th Annual Stinner Summit: Athens, 0H

October 5. 2012

Early on a Friday morning, active minds from across Ohio made their way to Athens, OH, ready for a day of networking, brainstorming, and project development at the 6th Annual Stinner Summit. The Dairy Barn Arts Center provided an optimal setting, reminding Summit-goers that building something worthwhile requires people to come together and connect; no one has ever raised a barn alone. With this spirit among them, ideas coalesced into six projects, each of which were funded by the Ben Stinner Endowment.

In a departure from years past, each participant at the Summit was alloted an equal share of "Stinner Bucks" to distribute to the projects. As a project neared or reached its budget goal, Stinner Bucks were ensured by the Stinner Endowment. Participants were also asked to fill out Social Capital IOUs for projects, pledging a specific skill, piece of equipment, or expertise. These IOUs proved to be extremely valuable to the process and aided idea generation and connections throughout the day. In all, \$15,900 was pledged by the Ben Stinner Endowment, and 34 written IOUs were gathered.

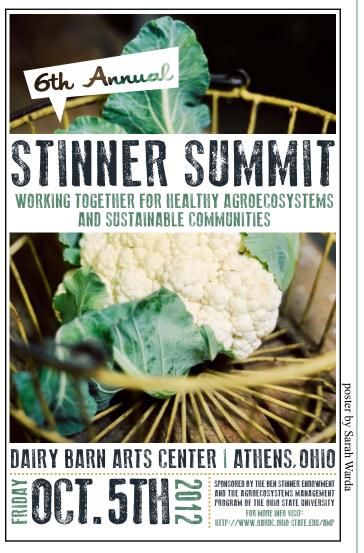
To keep ideas flowing, Fluff Bakery provided coffee and baked goods, Snowville Creamery donated unlimited milk, and Shagbark Mill donated corn chips. A delicious lunch, enjoyed in the sunshine, was catered by the Culinary and Hospitality Program at Hocking College and focused on Organic and locally-procured foods including pork shoulder, chicken and dumplings, vegetables, and baked apples in butter pastry.



PROJECT SUMMARIES

Rural Farm to School Revival (\$4,200)

• Idea: Breathe new life into existing rural farm to school programs in Southeast Ohio by providing funds for truck operation, enhanced logistical coordination, more institutional networking, and increased capacity for freezing and preserving.



College Farm to Institution (\$3,100)

- Empowering students to play a central role in food production, campus dining, and food culture on campus.
- Students as gatekeepers for: menu development, farm design and workforce, classroom research (campus living laboratory).
- OSU Dining as purchaser: Pilot effort with hoophouse lettuce and tomotoes, branding OSU healthy foods, possibly key in on RPAC Cafe with health and fitness focus, Wexner Center Heirloom Cafe with Chef's Garden on site.
- Budget: Funds for a participatory gathering of stakeholders (growers, sellers, cafes, dining halls, students), and for a pilot project.
- Participants: Rural Action, OSU Dining, OSU related departments, OSU Office of Sustainability.
- Can also partner with K-12 program for sustainable local foods on campus to provude education, awareness, and a cultural shift. Will help begin to establish campus-community food systems.



Farm: Impossible (\$2,850)

- Create a show or documentary about starting or changing a farm based on the popular show: "Restaurant: Impossible."
- Utilize a core team of experts: horticulture/growing, legal/insurance, accounting/record keeping, logistics, cooperation, marketing/agritourism, energy
- Have farms apply to participate: agree to make some changes, disclose records and farm experience, target specialty crops, provide narrative of why they are participating.
- Budget: Funds will cover travel for planning, marketing, research and time of experts, seed money for first year implementation. The Countryside Conservancy and farmers will also assist in funds sourcing.

No Empty Trucks (\$300)

- Coordinate regional food delivery trucks to increase systematic and community economic efficiency.
- How can we better capitalize on the opportunities of having five local food hubs (Cleveland, Youngstown, Wooster, Columbus, and Athens) as a region?
- Idea: Logistics and distribution of product between food hubs allows for diversified products and increased sales. If distribution logistics for the five food hubs in the region were better coordinated, producers, distributors, retailers, and customers would all benefit.
- Ask: Assess the distribution of local food in the Eastern Ohio region. Group participants were tasked to survey their local distribution channels.
- Budget: \$300 will provide a meal for leaders of the five food hubs to get together after evaluating their local distribution channels to discuss ideas on creating a more coordinated system.

Non-GMO Feed to Farmer (\$3,150)

- Testing and evaluating models of alternative livestock diets and increasing public awareness of GMO contamination.
- Problem: How to provide consumers milk and meat from livestock who do not consume GMO feed given that livestock producers depend on corn, which is extremely vulnerable to GMO contamination.





- Idea: Explore alternative livestock diets using crops not threatened by GMO contamination: barley, sorghum, triticale.
- Ask: Funds to purchase alternative grain seed for cooperating farmers.
- Deliverables: Evaluation of producer profit, animal welfare, and contract efficacy. Educational outreach to inform, distribute model and provide technical assistance for adopters.

Real Food, Real Local, Real Good Institute (\$2,300)

- Develop and launch a vehicle to grow and share our collective knowledge, successes, and lessons learned to support and expand local food systems.
- 1. Showcase Appalachian Ohio's local food system models that positively impact sustainable food and farm economies.
- 2. Facilitate replication of successful models.
- Budget: Need seed money to leverage community partners; donated legal services, food partner buy-in, funder relationships and national networks. •





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