

## Sample Success Story for Local Foods

*Note to Agents: This is a sample success story that aligns with the Sample Evaluation. It is to be adapted to meet your county and programs. If you use the Sample Evaluation, Qualtric does analysis and provides the totals and percentages that you can use.*

*It is suggested that you use the top two to three intermediate outcomes in your story, not all of the possible outcomes.*

A strong local food system is important to Kentucky. It supports local farmers, provides fresher nutritious food items, and strengthens the economy. The \_\_\_\_\_ local food system includes the farmers market, food pantry, school, restaurants, and local business.

Farmers, processors, and entrepreneurs are required to follow state and federal regulations when offering food samples, processing and selling food items. The University of Kentucky, the Kentucky Department of Agriculture and the Kentucky Cabinet for Health and Family Services, and the U. S. Department of Agriculture work together to ensure that the food is safe. They partner in conducting workshops, demonstrations, certification programs, and farm audits to insure proper handling and processing of food. The required trainings are conducted by county agents, Extension specialists, and their partners.

### Farmers Markets

Since XXXX, \_\_\_\_\_ County has supported a farmers market that provides access to locally grown, produced, and/or processed foods. Farmer market vendors receive Produce Best Practices Training (PBPT), must be certified to distribute food samples as well as sell processed food items. Last year, there were \_\_\_ vendors at the \_\_\_\_\_ Farmers Market. Farmers Market sales increased by \_\_\_%. \_\_\_% of WIC and \_\_\_% of Seniors Farmers Market Nutrition Program (FMNP) vouchers were redeemed, equaling \$\_\_\_\_\_. \_\_\_\_\_ County participated in a Double Dollars program for the Farmers Market which was valued at \$\_\_\_\_\_. Currently, \_\_\_ people in \_\_\_\_\_ County earned some type of food safety certification (PBPT, FSMA, HBM).

### Farm to Table

\_\_\_ local restaurants and tourist attractions feature locally produced food on their menu. During the past year, the county has conducted \_\_\_ events to recognize those businesses who support local food. The \_\_\_\_\_ event was a fund raiser for \_\_\_\_\_.

### Farm to School

Extension educates youth in nutrition and the economy. \_\_\_\_\_ youth learned how their food is grown by attending a demonstration or field day, or participating in a school garden project. \_\_\_\_\_ youth participated in the Power of Produce activities at the farmers market. Youth earned credit to purchase locally grown produce and financial management skills. \$\_\_\_\_\_ from the Power of Produce program were redeemed at the farmers market this year. Vendors saw increased sales on the Power of Produce days at the market and increased customers, especially families with children.

By working with the local school food service director, students tried foods that were new to them and increased their fruit and vegetable consumption. The \_\_\_\_\_ School System uses \_\_\_\_ pounds of locally produced food in the cafeterias.

**Farm to Food Bank**

\_\_\_\_\_ County farmers sold \$\_\_\_\_\_ of produce to Feeding America for distribution at local food pantries. In addition, \_\_\_\_ local farmers and gardeners donated \_\_\_\_\_ pounds of fresh food to the local food pantry valued at \$\_\_\_\_\_.

< Story about a farmer, local business, school or food pantry >