**People Who Need To Be Included**

**Questions That Need To Be Asked**

**December 4 - 5, 2012**

**NC Cooperative Extension**

**Leigh Allen Guth – 704-736-8461 leigh\_guth@ncsu.edu**

People who need to be here :

Local leaders; Local government; County policy makers

Chefs; local restaurant owners, Court Street Grill; Pleasant City Wood Fired Grill – Jim Sanders of Shelby;

Maryvale Daycare – 276-2660

Lincoln Economic Development Association

Cassie Parsons

Lincoln County Schools (nutrition staff representative came 12/4)

Food Pantries

Dept Social Services (DSS Director came 12/4)

Joy Clark – 732-9656 – Nutrition Advisory Club leader Lincolnton Middle School

Community Supported Agriculture (CSA) owners

Daycare owners and senior living groups

Worksite/business owners

Individuals from targeted populations (low income people living in food deserts, families receiving social services); Disparate populations – end consumers of local food – low income, WIC clients, etc.

Greg Dreibelbis – CMC Lincoln food service – Morrisons 980-212-2000; Nutritionist/chef from hospital (nutrition intern attended 12/4)

Whoever can make things happen --- people of power

We need the champion that can help push the local food movement

Superintendent of Lincoln Co. schools

More local farmers

Hospital wellness staff

****Questions we need to ask:

-Can GAP certification requirements be explained or managed more routinely?

This would open up schools, would allow for more aggregate facilities.

-We need more specifics about buying behaviors of Lincolnton population. What about Hispanic market?

-Research on the culture of low income/poverty families and how to market to this difficult population. Specifically, rural low income poverty families

-How do we educate and justify the higher costs of local foods and meats

-Have you thought about the fact that people (maybe low socioeconomic group) have no idea of how to prepare “Raw” food? Maybe having several cooking classes targeting some of these groups.