



BOARD OF SUPERVISORS

County of Linn, Iowa

Subject: Local Food Purchasing		Directive Number: —	
Approval Date: 07/--/2014	Effective Date: 07/21/2014	Revision No: --	Policy Section & Number: OP-023
Reference: Initially Adopted: 07/21/2014 BOS Minutes: 06/16/2014, 06/24/2014, 07/21/2014		Distribution: Intranet	

I. Purpose

The purpose of this is policy is to direct Linn County departments and agencies to make best efforts to purchase and advocate for local and sustainable food. Linn County employees, vendors, contractors and grantees – as well as all public and private institutions in the county – are likewise encouraged to purchase local and sustainable food. Local and sustainable food purchasing can support Linn County’s efforts toward economic, social, and environmental sustainability and potentially offer the following benefits:

- Strengthen the local economy – A vibrant local food system supports small farms and local jobs, and creates new business opportunities to build the local economy.
- A healthier community – Foods grown locally and consumed in season are more nutritious because they don’t have to be transported great distances; they contain the highest nutrients just after harvest and can be consumed sooner; and taste better. Increasing nutrient value can contribute to reduced levels of obesity and other chronic diseases.
- Food safety – Foods grown locally are less vulnerable to, and easier to trace and manage for, food-borne illnesses. A vibrant food system also supports the need for food in times of emergencies and overall access.
- A healthier environment – Local foods grown sustainably reduce the need for chemicals and use practices that improve air, water and soil quality. Local foods also can improve air quality and lessen pollution by reducing the amount of travel required to bring food to consumers.

II. Scope

This policy applies to all Linn County departments purchasing food in their usual course of daily business and for meetings or special events.

III. Exceptions

None

IV. Definition of Terms

Antibiotic-free and hormone-free – Meat, poultry and eggs that are raised without the use of antibiotics or hormones.

Cage free – Poultry/eggs that are not confined to cages which may remain inside a barn or other structure or have access to the outdoors.

Certified organic – Food (plant or animal) that is grown according to strict standards that are verified to enhance biodiversity without the use of toxic chemicals and artificial ingredients, preservatives, or irradiation in processing.

Eating in Season – Eating food grown according to the time of year it is accustomed to being available. Eating local foods in season is usually less expensive, more nutritious, tastes better, and reduces the need to be imported from outside of the community.

Food system – All processes and infrastructure involved in food production: growing, harvesting, processing, packaging, transporting, marketing, consumption, and waste disposal.

Free Range – Poultry/eggs that are given access to the outdoors.

Grass fed – Beef, lamb, and goats that are fed grass and/or hay their entire lives with continuous access to the outdoors which may or may not be given antibiotics or growth hormones.

Grown without sustainable practices – Food (plant or animal) that is grown with the use of chemicals and practices that may impact the quality of the food and sustainability of the land in which it was raised.

Local food - Food and beverages sourced (produced and/or processed) within a 100 mile radius of Linn County boundaries.

Organically grown – Food (plant or animal) that is grown according to certified organic standards but not verified.

Sustainable agriculture – The production of food (plant or animal) using farming techniques that protect the environment, public health, human communities, and animal welfare to assure future generations' ability to do the same.

V. Provisions

It is the goal of this policy to engage Linn County government entities to support the Linn County local food system by direct procurement with vendors (restaurants/caterers) who purchase local foods. Whenever feasible, Linn County departments and agencies will advocate and purchase directly from identified local producers, and from restaurants and caterers who incorporate local foods in their meals for meetings and other Linn County activities such as the Employee Recognition Breakfast. This policy promotes the following food purchasing preferences:

	Most Preferred	Preferred	Least Preferred
PRODUCTION / PROCESSING GEOGRAPHY			
• Linn County	<input checked="" type="checkbox"/>		
• Sub-region: within 25 miles of county boundary		<input checked="" type="checkbox"/>	
• Region: within 100 miles of county boundary		<input checked="" type="checkbox"/>	
• Out of region			<input checked="" type="checkbox"/>
PRODUCTION METHODS			
• Sustainable Agriculture – certified organic; grass-fed; free range; cage free; antibiotic and hormone free.	<input checked="" type="checkbox"/>		
• Sustainable Agriculture – organically grown; grass-fed; free range; cage free; antibiotic and hormone free.		<input checked="" type="checkbox"/>	
• Sustainable Agriculture		<input checked="" type="checkbox"/>	
• Grown without sustainable practices			<input checked="" type="checkbox"/>
TYPE OF ENTERPRISE			
• Locally-owned farm, CSA	<input checked="" type="checkbox"/>		
• Food cooperative		<input checked="" type="checkbox"/>	
• Blue Zones [®] designated grocery store, restaurant, or vendor		<input checked="" type="checkbox"/>	
• Corporate, not Blue Zones [®] designated			<input checked="" type="checkbox"/>
FOODS IN SEASON			
• Eating foods produced/processed in Linn County, in season	<input checked="" type="checkbox"/>		
• Eating foods not produced/processed out of region, in season		<input checked="" type="checkbox"/>	
• Eating foods not produced/processed out of region, out of season		<input checked="" type="checkbox"/>	
• Eating foods produced/processed out of region, out of season			<input checked="" type="checkbox"/>

To support this goal the Linn County Food System Council has created and will provide updated listings of local food producers and distributors, restaurants, and catering services that use local foods. This listing will be shared on the Linn County website and other appropriate Linn County literature to promote these local food vendors to institutions, businesses and the public to strengthen the Linn County food system.

VI. Enforcement

Elected Officials, department heads, and supervisors have the responsibility to encourage adherence to this policy and to enlist the cooperation of employees in accomplishing these objectives.

Local Food Producers June 2014

Business Type	Farm/Business	Products	Farmer/s	City	Phone	Email	Website
Producer	Abbe Hills Farm	Produce	Laura Krouse	Mt. Vernon	319.895.6924	laura@abbehills.com	www.abbehills.com
Producer	Allen's Orchard	Apples	Chris Gensicke	Marion	319.377.1408	allensorchard@gmail.com	www.allensorchard.net
Producer	Antler Ridge Elk Ranch	Elk	Karen Thuerant	Ely	319.848.7693	thueraufelk@southslope.net	
Food Preparer	Atlas	Restaurant	Jack Piper and Jame Adrian	Iowa City	319.341.7700		www.atlasiowacity.com
Producer	Bailey American Wagyu	Beef	Sarah and Eric Bailey	West Branch	319.643.3663	SAR153@aol.com	www.baileyamericanwagyu.com
Producer	Bass Farms	Produce	Chris Bass	Mt Vernon	319.558.7418	chris@bassfarms.org	www.bassfarms.org
Food Preparer	Basta	Restaurant	Jack Piper and Jame Adrian	Iowa City	319.337.2010		www.bastaiowacity.com
Food Preparer	Bata's	Restaurant	Tony and Nick Bata	Cedar Rapids	319.261.2355	batasrestaurant@gmail.com	www.batasrestaurant.com
Prepared Food	Betty and Bobo's Better Breads	Breads	Jerry Gillon	Cedar Rapids	319.329.0027	jfgillon@gmail.com	www.bettyandbobos.com
Prepared Food	Big Grove Brewery	Restaurant	Doug Goettsch	Solon	319.624.2337	bgbsolon@gmail.com	www.biggrovebrewery.com
Producer	Bizek Produce & Greenhouses	Produce	Dennis and Diane Bizek	Palo	319.851.3181		
Prepared Food	Bluebird Café	Restaurant		North Liberty	319.626.2603	bluebirdcafenl@gmail.com	bluebirdcafenl.com
Producer	Bluebird Farms	Produce	Brenna Stoops	Lisbon		brenstoops@msn.com	
Prepared Food	Braise	Restaurant/Caterer	Shawn Price	Cedar Rapids	319.364.1705	info@braisecompany.com	www.braisecompany.com
Producer	Buffalo Ridge Apple Orchard & Gardens	Apples/Produce	Vern and Mary Zahradnik, Marcus and Emma Johnson	Central City	319.438.6521	vernzah@hotmail.com	www.buffaloridgeorchard.com
Prepared Food	Burt Family Food Service/Four Square Meals	Vegetarian Dishes	David Burt	Iowa City	319.930.2266	foursquaremealsiowa@gmail.com	foursquaremealsiowa.com
Prepared Food	Butter Me Up	Nut Butters	Tracey Norman	Marion	319.930.2266	buttermeupbutter@gmail.com	
Prepared Food	Café del Sol	Coffee	Stephen Dunham	Iowa City	319.358.8114	cafelodelsolroasting@gmail.com	
Prepared Food	Cobblehill	Restaurant	Andy and Carrie Schumacher	Cedar Rapids	319.366.3177	contact@cobblehillrestaurant.com	www.cobblehillrestaurant.com
Prepared Food	Cornell College - Bon Appetit	Restaurant/Caterer	Joan Homrich	Mount Vernon	319.895.4363	joan.homrich@cafebonappetit.com	cornell.cafebonappetit.com
Producer	Country View Dairy	Yogurt	Dave and Carolee Rapson	Hawkeye	563.422.8633	info@countryviewdairy.com	www.countryviewdairy.com
Prepared Food	Daily Bread Bakery	Breads	Allison Hill	Algona	641.425.8677	goldenground@netamumail.com	www.thedailybreadbakery.com
Prepared Food	Devotay	Restaurant	Kurt and Kim Friese	Iowa City	319.354.1001	devotaystaff@gmail.com	www.devotay.net
Producer	Doty Angus Cattle Company	Beef	Daryl and Melissa Doty	Malcom	641.528.4049	dotyangus@yahoo.com	www.beeforyourfreezer.com
Producer	Earth Biscuit Farm	Produce/Eggs	Twyla Hein and Kim Cross	Tipton	319.325.9060	oneearthbiscuit@yahoo.com	www.earthbiscuitfarm.com
Producer	Ebersole Cattle Co.	Beef	Shanen & Beau Ebersole	Kellerton	515.971.8461	ebersolecattleco@yahoo.com	www.ebersolebeef.com
Producer	Echollective Farm	Produce	Derek Roller	Mechanicsville	319.325.3910	echocsa@gmail.com	echollectivecsa.blogspot.com
Producer	Fieldstone Farms	Honey	Eli Kalke & Dale Fields	Clemons	641.512.4728	fieldstonefarms@netins.net	
Producer	Fireweed Farm		Brad Wilson	Springville	319.854.6391		
Producer	Frisian Farms	Cheese	Michael Bandstra	Leighton	641.204.2222	enjoyyourcheese@frisianfarms.com	www.frisianfarms.com
Producer	Frog Hollow Farm	Chevon (goat)	Mike and Cheryl Hopkins	Walker	319.448.4212	boerdoe@aol.com	
Food Preparer	Geyer's Pizza	Restaurant	Dave and Anna Geyer	Oxford	319.828.4257		www.geyerverovenbreadandpizza.com
Producer	Grinnell Heritage Farm	Produce	Andy and Melissa Dunham	Grinnell	641.990.0018	grinnellheritagefarm@gmail.com	www.grinnellheritagefarm.com
Producer	Grimm Family Farms	Dry Beans/Produce	Jason and Hannah Grimm	North English	319.270.3890	grimmfamilyfarm@gmail.com	www.grimmfarm.com
Producer	Holdeman ABF Poultry	Poultry	Matt Holdeman	Riceville	641.220.3225	holdemanfarmsabfchicken@gmail.com	
Prepared Food	Iowa Coffee Roasters	Coffee	Lee Ulrich and Veronica Borman	Cedar Rapids	319.361.4787	lee@iowacr.com	iowa-coffee-roasters.myshopify.com
Producer	Jimel Farm	Beef/Pork/Eggs	Jim and Elly Fink	Vinton	319.474.2342	jimelfarm@gmail.com	
Producer	Kalona Organics	Yogurt/Cream/Milk/Butter/Sou r Cream	Sharon Lake			sharon@kalonaorganics.com	www.kalonaorganics.com
Producer	Kazimour Apple Orchard	Apples	Craig Sears	Cedar Rapids	319.364.3573		
Producer	Knight's Farm	Produce	Gary and Kathy Knight	Springville	319.854.7057	knightfarm@netins.net	www.knightfarm.com
Producer	Kroul Farm Gardens	Produce	John and Kaylene Kroul	Mt. Vernon	319.895.8944	jkroul@southslope.net	
Prepared Food	Local Burrito	Prepared Foods	Kyle Sieck	Iowa City	563.241.2857	chefkyle@localburrito.com	localburrito.com
Producer	Matthew 25 Ministry Hub	Produce	Neo Mazur	Cedar Rapids	319.362.2214		
Prepared Food	May's 3rd Street Bakery	Quiche/Breads/Sweets	Lisa Owen	Solon	319.899.1161	lisa@mays3rdstreetbakery.com	
Prepared Food	Mercy Hospital Café (Cedar Rapids)	Prepared Foods	Pam Oldham	Cedar Rapids	319.398.6011		www.mercycare.org
Producer	Michael's Creation	Honey Products	Mike and Sandy Barnard	Cedar Rapids	319.550.5058	mikescreations1@aol.com	
Producer	Morgan Creek Market	Produce/Eggs	Bill Reizhoff	Cedar Rapids	319.573.7409	bill@morgancreekmarket.com	www.morgancreekmarket.com
Food Preparer	Motley Cow	Restaurant		Iowa City	319.688.9177	motleycowcafe@gmail.com	www.motleycowcafe.com
Producer	Muddy Miss Farms	Produce	Shanti Sellz and Peter Flynn	Riverside	319.321.8838	muddymissfarms@gmail.com	www.muddymissfarms.com
Producer	Mushroom Mills	Mushrooms	Todd Mills	Columbus Junction	319.473.0209	millsmushrooms@gmail.com	
Food Preparer	New Pioneer Coop	Grocery/Caterer		Coralville (and soon	319.358.5513	cvcnewpi.coop	www.newpi.coop

Food Preparer	Nicky's Sweet Tooth	Granola/Sweets	Nichole Gott	Cedar Rapids	319.521.9819	nickyg2005@yahoo.com	www.nickysweettooth.com
Producer	Northern Ridge Berry Farm	Produce/Berries	Dave and Penny Lacina	Oxford	319.331.4816	NRBF@southslope.net	www.northerridgeberry.com
Producer	Oak Hills Acres	Produce/Honey/Herbs/Whole Grains	Andy and Christina Tygrett	Atalissa	563.946.2304	webmaster@oakhillacres.com	oakhillacres.com
Prepared Food	Oasis Falafel	Hummus	Ofer Sivan and Naftaly Stramer	Iowa City	319.358.7342	ofer@oasisfalafel.com	www.oasisfalafel.com
Producer	Old School Produce Company	Produce	Mike Elwick	Vinton	319.929.1993	melwick3@outlook.com	
Prepared Food	One Twenty Six	Restaurant		Iowa City	319.887.1909	mathew@onetwentsix.net	onetwentsix.net
Producer	Organic Greens	Produce/Sprouts	James Nisly	Kalona	319.656.3885	organicgreens@earthlink.net	
Producer	Pavelka's Point, Inc.	Meat	Lois Palvelka and Bill Ellison	Mt. Vernon	319.624.2392	loisbill@southslope.net	
Producer	Pheasant Run Farm	Produce/Flowers	Ann and Eric Franzenburg	Van Horne	319.228.8758	eafran@netins.net	www.pheasantrunfarmiowa.com
Prepared Food	Pickle Creek Herbal	Salad Dressings/Cooking Oils	Tim & Jocelyn Engman	Brighton	630.222.5704	tim@timengman.com	
Producer	Prairie Rose Farm LLC	Dry Bean	Paula Spaight and Gary Buker	Martelle	319.482.2022	garybuker@yahoo.com	
Producer	Pure Prairie Gardens	Produce	David and Mickey Miller	Mt. Vernon	319.310.6399	mickeymcin@aol.com	
Producer	Rapid Creek Ranch	Beef/Eggs	Doug Darrow	Oxford	319.541.7338	doug@rapidcreekranch.com	www.rapidcreekranch.com
Producer	Rehberg's Pork	Pork	Dennis and Lea Rehberg	Walker	319.938.2840	lmrehberg@yahoo.com	rehbergspork.com
Producer	Ridgeview Farm	Beef/Honey	Ray Bures and Jean Smith	Ely	319.848.4833	ridgfarm@southslope.net	
Producer	Running Buffalo Ranch	Bison	Ron Zubrod	Center Point	319.929.2677	ron.zubrod@gmail.com	www.runningbuffaloranch.com
Producer	Salt Fork Farms	Produce	Eric Menzel	Solon	319.270.3449	menzelej@gmail.com	saltforkfarms.com
Food Preparer	Salt Fork Kitchen	Restaurant		Solon	319.624.2081	saltforkkitchen@gmail.com	saltforkkitchen.com
Food Preparer	Share Wine Lounge	Restaurant		Iowa City	319.354.4640	reservations@sharewinelounge.com	www.sharewinelounge.com
Producer	Supernatural Organics	Produce	Shane Reilly and Nikki Dietze	Marion	319.210.1390		
Producer	TD n Guy	Produce	Terrance Holub and Daniel Pilguy	Coggon	847.254.8044	tdnguygo@gmail.com	tdnguygardenoasis.wordpress.com
Producer	The Kiowa House of Herbs	Produce/Berries/Herbs/Eggs	Tim & Cyndy Nelson				
Food Preparer	Trumpet Blossom Café	Restaurant	Katy Meyer	Iowa City	319.248.0077	trumpetblossom@gmail.com	www.trumpetblossom.com
Producer	Wilson's Orchard	Apples	Paul Rasch			wilsonsorchard@gmail.com	www.wilsonsorchard.com
Prepared Food	WW Homestead Dairy	Cheese/Butter/Milk		Waukon	563.568.4950	homesteaddairy@gmail.com	www.wwhomesteaddairy.com
Prepared Food	Yellow River Dairy	Goat Cheese	Patricia and Don Lund	Monona	563.535.7158	yellowriverlund@yahoo.com	www.yellowriverdairy.net
Prepared Food	Zaza's	Pasta/Sauces/Breads/Cookies	Julie Parisi	Iowa City	319.855.0700	zazaspastas@gmail.com	www.zazaspastas.com
Prepared Food	Zin's	Restaurant	Chris Miller	Cedar Rapids	319.3623.9467	cmiller@zinsrestaurant.com	www.zinsrestaurant.com