Climate change affecting food nutrition levels

A study from a project co-chaired by former 1st District congressman Doug Bereuter says climate change threatens to undermine not only how much food can be grown but also the quality of that food, as altered weather patterns lead to less desirable harvests.

Crops grown by many of the nation’s farmers have a lower protein content in wheat, for instance, and a local food, zero-waste buffet lunch catered by Michelle Dill of the Old Market was held 8 am to 2 pm on Thursday, July 31 at the Postal Annex Building into a bigger business, supplying consumers healthier, fresher foods.

Once a niche business, locally grown foods aren’t just for farmers markets anymore. Across the country, growing networks of companies and organizations are delivering food directly from local farms to major retailers like hospitals and schools, and businesses like restaurants and grocery stores as consumer demand grows. Along the way, jobs in processing, marketing and distribution are created.

The Joslyn Institute for Sustainable Communities, along with a number of other stakeholders, has begun exploring the idea of undertaking a feasibility study for a food hub in Lincoln. The proposal would include the possible retrofit of Pershing Auditorium as the physical location of the Southeast Nebraska Food Hub.

In an initial proposal to the US Department of Agriculture by the City of Lincoln and Community Crops, the following rationale was provided: “Lincoln has community and city government support for improving food security, with numerous collaborative efforts already underway, but our food policy work is still in the early stages and needs technical support and resources to create a strong food system. We have a strong urban agricultural organization in Community Crops, which has developed community gardens, farmer training and youth garden education programs for over ten years in Lincoln. The local food movement is already growing in our area, with new farms starting each year, and more restaurants and grocery stores sourcing local, so we are growing a number of farmers markets, but we also need to expand programs that provide Lincolnsites of limited means access to fresh, healthy food.”

JISC is working with Nebraska Cooperative Extension, UNL Rural Futures Institute, Nebraska Farmer’s Union, Clark Enersen Architects, the City of Lincoln, Nebraska Investment Finance Authority, Lincoln Local Food Working Group, Community Crops, Buy Fresh/Buy Local, and others to explore the feasibility study.

JISC leads efforts for regional food hub feasibility study

A workshop on managing food waste will be held 8 am to 2 pm on Thursday, July 31 at the UNO College of Business Administration, Suite 300 Mammel Hall on the UNO campus. The workshop has the purpose of helping people become part of the effort to develop solutions in collaborative, broad-based systems that divert organics from landfills.

This event is being co-sponsored by No More Empty Pots, UNO College of Business Administration, UNO Co-hosting Council, WasteCap NE and the Green Omaha Coalition.

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Previous Article

Managing organics: food waste opportunity found

This has been a dream of mine for Public Spaces, a New York City organization, to consult on the project.

Community Crops Feast on the slated for August 9

Community Crops Feast on the Farm will be held 6-10 pm on Saturday, August 9 at Prairie Pines, 112th & Adams in Lincoln. The evening on a bucolic farm will be held permanent stalls selling mostly locally produced meat, cheese, eggs, honey, jam and jelly and other prepared foods. Gutman said his model for the Feasts is inspired by one from local chefs, accompanied by a fantastic selection of beverages. Beer by Zipline Brewing Co and live music by Lye Cope.

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