The Kitchen Sink: Building a Better Food System in the Sacramento Region

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Environment and Agriculture Taskforce (EAT) Sacramento serves as a network of residents and organizations dedicated to increasing food access and food security.

Pesticide Watch Education Fund works side-by-side with community residents across California to clean up and prevent pesticide pollution and pesticide exposure, while increasing food security.

This report was written by Andrenna Taylor of EAT Sacramento and Paul Schramski of Pesticide Watch Education Fund, with editorial contributions by Katie Towers of EAT Sacramento

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For more information about “Carbon Gardens” or additional copies of this report, please visit www.eatsacramento.org or www.pesticidewatch.org.
Across California, agriculture faces an unprecedented set of challenges. From drought to global warming, to increased fuel prices and the growth of cities, the impact of challenges facing farmers can already be felt by consumers. And consumer pocketbooks are already feeling pinched by the economic recession.

Authors, academics and politicians realize that our current agricultural system is in peril, especially vulnerable to fuel prices, pests and synthetic pesticides. A new, local food economy must be built on renewable energy sources, without the use of fossil fuels.

Overwhelming evidence suggests that carbon dioxide (CO\textsubscript{2}) emissions are linked to the burning of fossil fuels, and the production of chemical pesticides and fertilizers.

And our food travels far, over a thousand miles on average, shipped from warehouses and giant agricultural fields, across the globe. It’s no wonder that with 95 percent of food purchased in the United States is from corporations rather than directly from farmers.

Locally produced food reduces long-distance shipping that reduces vehicle emissions, associated with chronic diseases and global warming, and helps sustain the local economy.

Pesticides and fertilizers are no different. With livestock waste and sediment, they have damaged 81 percent of the state’s lake area, 75 percent of its estuary and wetland areas, and 23 percent of its rivers.

More than 94 percent of Californians live in urban landscapes according to the U.S. Census.

While major reforms will need to take place at the state level and federal levels, urban residents need to act now.

Growing food is not new for Americans. During World War II, Americans grew 40 percent of their food in what were called “Victory Gardens.” Today, in our quest for food security and global warming solutions, we must reinvent the concept of the local garden as the “Carbon Garden”.

Organic, Carbon Gardens are beneficial for several reasons: they reduce the reliance on synthetic pesticides and fertilizers derived from fossil fuels, they reduce the vehicle miles traveled between farm, store and household, and they act as “sinks” for carbon.

In order to meet the food challenges facing families, and move away from the overuse of fossil fuels, and subsequent impacts on health and the environment, Sacramento area governments should act immediately to:

Help residents reclaim our yards through updating outdated ordinances on water use, animals, and land use.

Build more community food networks through continued support and incentives.

Make Sacramento the carbon capital by piloting projects throughout the city and county, and supporting gardening and composting trainings.
Food gardens, from zucchini to tomatoes, orange trees to rosemary, are carbon “sinks”. As part of biological processes of photosynthesis, garden plants pull carbon dioxide (CO$_2$) from the atmosphere, convert it into sugars and cellulose, and store it, becoming part of the plant matter, or “fixing” it.

In short, we are growing Carbon Gardens.

Overwhelming evidence suggests global warming is a serious problem. From increased drought and severe weather events, to rising sea levels, Californians face a challenging future.

However, we know we can take steps to invest in clean, renewable forms of energy and transportation, to reduce the flow of global warming pollution and invest in methods to capture our existing carbon pollution. Planting carbon gardens puts California, and Sacramento in particular, on the road to addressing part of this equation.

The variety of plants and practices determine whether our landscapes become carbon sinks, neutral or negative. While individually shrubs and trees are small sinks, collectively, throughout the Sacramento region, California and the United States, it is estimated that they sink eleven metric tons per hectare of CO$_2$ pollution.$^3$

In general, larger, denser plants like hardwood trees consume more carbon. So, a garden of fruit trees consumes more carbon than a garden of tomato plants, all things being equal.$^4$ To that end, a carbon garden is a mix of hardwood trees, herbaceous plants and shrubs that produce food throughout the year, while also acting as carbon sinks.

Maintenance and management of gardens and landscapes is just as important as plant selection. Nitrogen-rich fertilizers and pesticides are extremely energy intensive to manufacture, and nitrogen in particular poses has an even greater global warming pollutant than CO$_2$. Organic manures and decomposed plant materials through compost are less energy intensive to produce and thus more supportive of gardens as carbon sinks.$^5$

Investing in compost just makes sense. Compostable materials make up about thirty percent of California’s waste stream and studies have increasingly shown that compost greatly increases the amount of carbon sequestered in the soil. In addition, compost that isn’t landfilled creates little to no methane, a major green house gas pollutant.$^7$
Reclaiming the (Front) Yard

Sacramento has a unique responsibility to reclaim its yards, both front and back. Outdated laws and regulations limit the ability of everyday Sacramentans to put more food on the table, more money in their pockets and more carbon into soil and vegetables. Fertile soils and an abundance of teaching resources make Sacramento a ripe community for leading the charge in national efforts to grow more gardens.

In order to realize Sacramento’s “Sustainability Agenda,” several major changes will need to take place quickly. First, front yard policies need to change to encourage Sacramentans to grow their own produce. Front Yard Landscape Ordinance 17.68.010 (“front yard ordinance”), is a throwback to times of plentiful water and inexpensive food prices and should be repealed. In its place, City Council should enact new front yard policies that encourage residents to use precious water to grow vegetables and fruits rather than grasses. Second, unused land plots should be made available for urban gardening so that more Sacramentans have the option of growing their own produce. Third, Ordinance 9.44.340 (“livestock ordinance”) should be amended to allow Sacramento residents to keep small animals such as hens and dwarf goats in their backyards.

Reexamining history

The history of Sacramento’s front yard ordinance shows the City’s begrudging transition to promote sustainability. It began in 2004 when Karen Baumann removed her traditional front yard and replaced it with a vegetable garden. After an anonymous caller complained about Baumann’s front yard garden, code Enforcement issued Baumann a citation and threatened $800 in fines because the law only allowed 30 percent of a front yard to contain vegetables. Baumann was outraged and became an advocate for changing the ordinance to permit growing of vegetables in her entire front yard. The City’s reluctance to change the front yard ordinance made national news. Despite their reluctance, three years later, Baumann and advocates from Organic Sacramento won over the City Council. The victory took the form of an amended front yard ordinance that permitted the entire front yard to be used as a vegetable garden.

Governor Schwarzenegger declared a statewide drought in 2008, and the front yard ordinance came into issue again. Sacramento residents Anne Hartidge and Matt George were the epitome of green - complete with a Prius, solar panels and efficient appliances. When the couple learned of the Governor’s declaration of drought, they let their lawn die to conserve water. Code Enforcement slapped the couple with a $746 fine. Later that summer, 33 year old attorney Shela Baker was also handed a $931 fine for letting her lawn die. Fortunately, all fines were dropped after the Sacramento Bee published their stories.

The City has responded to these events in two ways which show its openness to new sustainable principles. On March 9, 2009, Code Enforcement issued a proclamation that sections 1-3 of the front yard ordinance would not be enforced, presumably due to the Sac Bee articles mentioned above. These regulations dictate that front yards must be landscaped and irrigated, emphasizing lawns and ground cover, rather than food crops. Then, on April 7, 2009, the City Council began considering new watering laws that limit the amount of time sprinklers can operate, the days and times of the
week in which residents may water their lawn, and impose stiffer penalties for violations. These laws are currently under discussion, and may end up supporting small scale-food production in the end.

Food not lawns

Planting a front yard garden makes both economic and environmental sense. Plentiful water is a thing of the past, and if Sacramentans are going to water anything, it should not just be for aesthetics. Vegetables may require as much water as lawns, but even a small garden can yield a lot of healthy produce. Additionally, the ability to grow food in the front yard is essential if resident’s backyards do not get enough sun or are too small.

Growing food reduces dependence on industrial food systems that are now plagued with food contamination and recall issues. A vegetable garden with as little as $100 investment can provide as much as 40 percent of a families’ produce.

Sacramento should encourage front yard gardens because they provide food for families in these tough economic times, and they bring communities together. Santa Monica residents have reported that neighbors and children stop by more often to talk now that they have front yard gardens. The more communities are encouraged to talk about gardening, the more residents will pick up a shovel and plant a garden of their own.

Making the change

The first step the City should take is to repeal the current front yard ordinance. Even though Code Enforcement has decided not to enforce the current front yard ordinance, the laws remain on the books. Worse still, the current laws merely tolerate vegetation, and do nothing to encourage it. The front yard ordinance is a reflection of the City at a time when water was plentiful and the biggest concern the City faced was a potential drop in property values if front yards were not uniform and irrigated. Further, the new water conservation laws, while encouraging conservation, are at odds with front yard gardening. Enforcing the laws would result in the death of container gardens and possibly vegetables in raised boxes.

The front yard ordinance needs to be altered in two ways. First, the ordinance should distinguish between residents who have traditional lawns, drought resistant lawns, and those who have front yard vegetable gardens. Second, the front yard ordinance needs to encourage the removal of grass yards, replacing them with drought resistant landscaping. Lawns should not have to be irrigated in times of drought. Currently, the City encourages drought resistant lawns, but there are few tools for residents who want to make the switch. The Code Enforcement website should provide more information on drought resistant lawns and gardens and there should be a model garden for residents to visit.

Different laws should apply to yards where residents are growing vegetable gardens. Water use laws need to allow residents to water their gardens as much as needed for the vegetables to thrive. Further, the Code Enforcement website should have information on keeping front yard gardens, photos of such gardens, and a model yard which would serve as an educational resource for residents to visit.
Making use of other yards

Unused land plots are pervasive in Sacramento, from Oak Park to Alkali Flats to Del Paso Heights. Many of these unused spaces should be turned into Carbon Gardens. Like Victory Gardens during World War II, urban gardens, community gardens and even the White House vegetable garden are gaining popularity. In Sacramento, those who do not have a yard of their own and want to grow vegetables face up to an 8-year wait for a plot in the City’s community gardens. In Detroit and Houston, lawmakers have opened up unused fields and plots to licensing for urban farming. Due to the economic downturn development is slow. Fields that are not being used often turn to blight – overgrown and full of trash. Once the City of Houston licensed unused plots to nonprofits, the groups cleaned up the plots and planted gardens. In Detroit, 70 acres of abandoned and vacant land are being opened up for urban farming. Sacramento should follow Detroit and Houston’s lead. In Cleveland, the City has undertaken a more ambitious project by mapping existing garden resources, identifying over 3,000 acres of unused land, and determining which lots might be used for gardening potential.

The wait for a plot in a Sacramento Community Garden is tremendous, and renters and those living in apartments should be encouraged to contribute to a sustainable city by growing their own produce in these currently unused spaces.

Playing chicken

Animals play an important role in the diversity of cultures and diets found in the Sacramento region, and play an integral role in the backyard food system by building fertility and reducing the need for chemical fertilizers and pesticides. In fact, some animals act as composters and natural fertilizers, while reducing the need to travel to local markets for common purchases like eggs and milk. Thus some small animals help contribute to the success of a Carbon Garden.

The City’s animal ordinance should be updated to allow residents to raise their own hens and dwarf goats. Throughout California, and the United States, municipalities are recognizing the benefit of keeping small, food producing animals in backyards to encourage sustainability. In the past, there was concern that allowing hens in neighborhoods would reduce property values, but this has not materialized. In Cleveland, objections to the “chicken-and-bees” legislation centered on noise control. However, Cleveland Councilman Joe Cimperman said motorcycles bring more complaints than chickens. In Seattle, the City passed a law in 2007 allowing dwarf or pygmy goats to be kept as pets, with one city councilman calling it “another link to the reality of where food comes from.”

In practice, most cities do not allow roosters, which are not needed to have eggs and many limit the number of hens per household to fewer than 10 hens. In Mountain View, California households are allowed to keep up to six hens.
and henhouses built within twenty-five feet of an inhabited home must have written approval by the residence. This system ensures that the chickens are good neighbors and limits the time the city government has to spend enforcing laws banning chickens.

Small changes, Big Difference

In a time of environmental and economic crisis, we must refocus on the most productive uses of the land. Outside city limits, smaller, more diversified farms remain the most productive land use. In the urban core, we should refocus on food sustainability, organic gardening, and food production. The times of water-thirsty lawns are over.

First, the City should encourage Sacramentans to reduce the number of traditional lawns and replace them with drought resistant and organic lawns as well as vegetable gardens. The laws should reflect the differences between each type of lawn, so that having a vegetable garden is not penalized. Second, renters who are not able to grow front yard gardens should be able to grow produce in unused land plots. Lastly, the animal code needs to be amended in a way that allows Sacramentans to have limited small animals that can support Carbon Gardens, following cities like Mountain View and Seattle as examples.
Building Community Food Networks

“Fresh, healthy and local” has become the mantra across much of California, including Sacramento. Yet, the loss of strong communities and central gathering places has created disconnected food consumers unfamiliar with the concept of sharing food. And the result is incredible amounts of CO₂ produced as a result of large-scale agriculture, trucked across the country. On average, locally produced food travels 45 miles, while the average from conventional means travels 1,550 miles. When communities of people and farmers come together they decrease the need for large-scale travel of products, and increase the variety and quantity of goods available. Local governments should encourage networks of Carbon Gardens by focusing their attention on increasing the size and number of school and community gardens, creating and supporting community food networks, and creating and supporting better food distribution systems.

Teaching gardens

School and community gardens provide one of the best resources for communities looking to expand local food production. Their visibility encourages their use as a teaching tool for new gardeners, as well as providing fresh, local produce for community members and school children.

In many cases, local governments own or maintain school and park grounds. The responsibility then falls on the city to help transition a portion of these areas to Carbon Gardens. This transition should be written into each park’s Master Plan and into the maintenance plans at each school. In addition, the City should create a better benchmark in its General Plan for creating community gardens to serve its population. The City of Seattle, for example, has created a benchmark of one community garden for every 2,500 residents. Applied to City of Sacramento 2007 U.S. Census data, that would mean at least 190 community gardens total.

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<th>Existing City Supported Community Gardens:</th>
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Neighborhood networks

Some of the smallest carbon footprints are created without ever leaving the neighborhood. Started in Spring 2008, the Oak Park Crop Swap brings together area residents to swap pesticide-free produce in a central location on a weekly basis. Produce is weighed and then exchanged for “Crop Swap Dollars” that allow residents to purchase produce from other neighbors at the swap. In total the group swapped 363 pounds of produce in the summer of 2008. The Sacramento Area Community Garden Coalition, as well as the City’s Neighborhood Services Department have already supported community informational meetings, and are providing limited support to existing crop swaps. Local
governments will need to continue to provide support for new and emerging crop swaps throughout the region.45

Other local examples demonstrate that neighborhood yards, rather than local markets, can provide access to healthy and local food, for both neighbors and the neediest. In March 2009, residents in East Sacramento began picking fruit from underutilized neighborhood trees, predominantly citrus, to share with each other and the Sacramento Community Food Bank. Dubbed the Sacramento Urban Fruit Sustainability Project, residents collected more than 2,960 pounds of produce.46 In months and years to come, the City of Sacramento’s Neighborhood Services Department should continue to support fruit harvesting projects like these to feed neighbors and neediest, without much CO2 expenditure at all.

For gardening networks to reach across income levels, City support will be essential. One of the challenges facing residents is the lack of access to proper tools to maintain gardens. Several cities across California have successfully run tool lending libraries, including the City of Oakland. After the Oakland Hills fire of 1991, residents needed tools to rebuild homes, and with the help of a community development grant a tool library was born. In Oakland, the tool library has been successfully integrated into the public library system, largely made up of donated tools.47 The Sacramento Area Community Garden Coalition already maintains a tool pool for users of its garden, but a tool library fully integrated into the public library system would enable residents throughout the region to access tools.

While there are many online sources of organic seeds and local sources for pesticide-free plants, residents often lack the finances or the access to these options. The City should encourage residents to purchase from local nurseries, while using the buying power of the City to bulk order and distribute organic seeds to lower-income residents. While online seed exchanges have flourished, the city should also promote and coordinate seed exchanges locally.48

**Farmer connections**

Creating a better food distribution network, especially for local organic farms, with fewer intermediaries between farmer and consumer, is essential to reducing CO2 emissions. Sacramentans have already developed several solutions that need continued support from local governments to remain solvent, especially while drought and the economic recession hit farmers hard.

With the closing of the local Albertson’s in 2005, residents of the Alkali Flats neighborhood sought greater access to healthy and fresh produce. Working with the Alchemist Community Development Corporation (CDC), they founded the Urban Farm Stand to act as a local wholesaler of produce for area farmers. After attempting to operate a farm stand in an off-site non-commercial area, the Alchemist CDC was sited for failing to meet zoning requirements. The County of Sacramento should immediately add urban farm stands to the list of exempted “Agriculture” activities (04.06.050), so as to continue providing the greatest number of community members with produce goods.

Despite initial permitting setbacks, Farm Stands are being operated in Del Paso Heights, Alkali Flats and Oak Park in 2009, along with Soil Born Farms operating at least seven farm stands at Head Start Locations throughout the region.49 In addition, the Alchemist CDC is looking to modernize County Regulations regarding
“Temporary Concessions” beyond on-site farm stands. By extending business permit exemptions to include “sale of agricultural products on the site where the product is grown or within a 100-mile radius of the site” local farm stands could stay in business. In Anne Arundel, Maryland, for example, the County Council has been debating measures to allow farm stands to operate more regularly in residential neighborhoods, with a 50- or 100-mile for agricultural goods.

In addition to the farm stands run by the Alchemist and Soil Born, several other farmers markets, managed by Certified Farmers’ Markets, run in the City of Sacramento. Currently there is one year-round market in Sacramento, operating on Sunday mornings in the Southside Park neighborhood. Four additional markets run on weekdays from 10am-2pm in downtown Sacramento, serving primarily those employed in the downtown area.

These markets are an excellent start to expanding access to local produce, but most lack sufficient organic vendors to meet the demand of customers, with organic produce selling out early in the day. Many organic farms in the area are currently bypassing our local markets for those in the Bay Area. The City should step in to work with these vendors and encourage them to see Sacramento as a viable market for their produce.

Resources should also be put into expanding the number of markets in Sacramento. While the popularity of the current farmers markets is testament that people are dedicated to buying produce locally, many people are out of town or busy on Sunday mornings, making the only year-round market a challenge to get to. The addition of an evening market would expand the consumer base of Sacramento farmers markets, increasing the amount of locally purchased produce and reducing CO₂ emissions.

For those residents who cannot travel to a farmers market, due to transportation or other barriers, the City should support other means of acquiring fresh, local produce. City residents who are able to grow more than they can consume should be allowed to sell their produce to local consumers directly from their home garden. Currently City Business License Code (Title 5) prohibits home gardeners from selling produce directly from their yards. Encouraging a food distribution system that supports healthy eating and the local economy should be as easy as a neighbor walking next door to buy a bag of oranges from their neighbor’s over-productive tree. The City should consider creating permits specifically for market gardens in residential areas, consistent with those for Producers’ Market (5.104), that provide for health inspections and modest fees paid to the city for operation.

Community Support Agriculture (“CSA”) boxes are another key part in supporting local farms and local food. In a CSA system, individuals prepay a local farm for a season’s worth of fresh produce. The farm then delivers weekly boxes of food for each individual to a central neighborhood location (usually a house or church) to be picked up. This system gives farmers the capital they need to invest in the seed, labor costs, and other materials that it takes to run a farm and invests the individual in the local food system. As part of a campaign to promote local farms, the City should work with CSA’s in the area to ensure that there are well-spaced pick-up locations throughout the city and encourage farms to accept food-stamps for their CSA programs, breaking down current barriers to participation in CSA programs.
Finally, Sacramento should work with area schools and hospitals to encourage their use of local products in their menus, particularly focusing on on-site gardens at these facilities for use in their cafeterias. These centers of health and education should be examples of how Sacramento is embracing a healthier, greener philosophy about food production and consumption.
Making Sacramento the Carbon Capital

Growing More Green Thumbs

By empowering Sacramento residents to grow their own gardens and create their own compost we ensure the success of Carbon Gardens for years to come. The City of Sacramento’s emphasis on garden trainings in April and May 2009 is encouraging, and should be continued throughout the year, and beyond 2010. In lieu of City or County hosted trainings, local governments should support local providers like Soil Born Farms and Freedom Farms to train residents to become better urban gardeners. “Increasing organic matter in soils may cause other greenhouse gas-saving effects, such as improved workability of soils, better water retention, less production and use of mineral fertilizers and pesticides, and reduced release of nitrous oxide,” say researchers Enzo Favino and Dominic Hogg. Reusing organic waste, rather than trucking it to a landfill, saves on landfill space as well as the burning of fossil fuels. Residents in Sacramento should be encouraged to support their gardens and landscapes with a healthy mix of homemade compost. At various times over the past few years, the City has invested in compost trainings, and provided residents with free or low-cost compost bins. The City should continue to provide these trainings in the years to come.

Purchasing Local Food

Healthy and local have become the primary criteria for good food to many organizations across the state, from farmers to chefs to consumers. Supporting local food also results in supporting local economies—when a carrot is purchased in Sacramento from a local farmer, then that money is more likely to be reinvested in the local economy. Because of Sacramento’s unique access to fresh farm goods, it should become a role model for neighboring cities, and the rest of California, by promoting local foods for city events and city purchasing. In Cleveland, for example, the City Council passed a resolution last year advising the city to develop a policy for all future contracts to include local food. Noting the impact fuel prices have on food costs, the city also stated “building a stronger local food supply is essential for regional self-reliance, emergency preparedness, food safety and the local economy.” “Local” encompasses a wide variety of ideas from watersheds or “foodsheds” to specific distances, on average, from 50 to 150 miles.

Updating Zoning Laws

Facing pressures from development, many farms and gardens need additional protections. One unique approach for some cities has been to tackle zoning through the use of an agricultural overlay zone. In Puyallup, Washington, for example, an agricultural overlay zone protects agricultural land from urban pressures, encourages continued agricultural use, and protects agricultural activities from zoning and nuisance complaints (Municipal Code 20.50.000-20.50.035). In the City of Cleveland, residents are considering a new land-use
category for urban agriculture to aid in long-term planning and land security for urban farmers and community gardeners, with adoption of a new potential overlay zone in 2009. Sacramento local government officials should look to models like Cleveland to help promote and advance food security in the region.

Building A Food Policy Council

Food systems are often complex, with many stakeholders involved. At the local and regional level, food policy councils in Oregon and California have already helped unite communities through a neutral body, to provide better access to healthy and locally grown foods. While numerous organizations in the Sacramento region have tackled food system issues, food policy councils bring government decision-makers to the table and invest and include them in the process, so they are making decisions about the future of the food system. Both Berkeley and Oakland have developed food policy councils in areas with less access to local goods and soils than Sacramento. The Berkeley Food Policy Council, for example, is made up of diverse stakeholders, from food banks to school district officials to local grocers. The Portland Multnomah Food Policy Council city-county partnership in Oregon has mapped out the web of regional food providers and consumers, and created new programs to fill those needs.

Sacramento has an opportunity and responsibility to lead the state in efforts to grow more Carbon Gardens. At the confluence of the Sacramento and American Rivers, and some of the most productive soils in the world, urban and suburban gardeners, as well as local governments, are well positioned to make Sacramento the Carbon Capital. In the coming years, Sacramento governments should continue to provide garden training opportunities, as well as promote increased purchasing of local food, and a better networked food policy council.
Resources

The following organizations provide a variety of resources throughout the Sacramento community:

- Alchemist Community Development Corporation/Urban Farm Stand

- Biological and Urban Gardening Services

- Oak Park Crop Swap
  - [www.oakparkcropswap.org](http://www.oakparkcropswap.org)

- Organic Sacramento
  - [www.organicsacramento.org](http://www.organicsacramento.org)

- Pesticide-Free Sacramento
  - [www.pesticidefreesacramento.org](http://www.pesticidefreesacramento.org)

- Relocalize Sacramento
  - [www.relocalizesacramento.org](http://www.relocalizesacramento.org)

- Soil Born Farms
  - [http://www.soilborn.org/](http://www.soilborn.org/)

- Sacramento Area Community Garden Coalition

- Sacramento Hunger Commission

- Freedom Farms
  - [http://www.freedomfarms.net/](http://www.freedomfarms.net/)

- Health Education Council
  - [http://www.healthedcouncil.org/](http://www.healthedcouncil.org/)

- Peas and Harmony
  - [http://www.peasandharmony.net/](http://www.peasandharmony.net/)

- Slow Food Sacramento

- Sacramento Natural Foods Co-Op

- Sacramento Area Council of Governments (SACOG)/Rural-Urban Connections Strategy
  - [http://www.sacog.org/rucs/](http://www.sacog.org/rucs/)
2 Id.
8 To her, it's a vegetable garden; to the city, it's a code violation, SacBee, April 24, 2004, Page CL6.
9 Id.
10 Id.
11 Id.
13 Sacramento City Code Front Yard Landscape Ordinance 17.68.010.
16 Id.
18 Id.
19 Sacramento City Code 13.04.870 Outdoor conservation of water.
20 Sacramento City Code 13.04.870 Outdoor conservation of water.
21 John B. Saul, It's not Idaho, but you can still grow potatoes, Seattle Times, June 25, 2005, http://seattletimes.nwsource.com/html/homegarden/2002347126_potatoes25.html (“[Y]ou can grow 100 pounds of potatoes in 4 square feet. All it takes is some lumber, seed potatoes and careful attention to watering.”)
23 Mary MacVean, Food safety reform is on the table again, LA Times, April 9, 2009, http://www.latimes.com/features/health/la-sci-salmonella3-2009apr03,0,7802452.story (Consumers feel weary about the recent pistachio recall given it comes weeks after the peanut recall, as well as the pepper and spinach recall.)
26 Id.
27 Sacramento City Code Front Yard Landscape Ordinance 17.68.010.

M. Roll and C.R. Wilson, Container Gardens, no. 7.238, Colorado State University Extension, http://www.ext.colostate.edu/pubs/garden/07238.html (“[Container gardens] will need more daily maintenance during the heat of summer. Consider using a slightly larger container with more soil to hold moisture and reduce maintenance.”)

Email Bill Maynard to Andrenna Taylor, January 21, 2009.


Id.


Henry J. Gomez, Cleveland Council approves urban farming, teardown of foreclosed homes.

Henry J. Gomez, Cleveland Council approves urban farming, teardown of foreclosed homes.


Id.

e.g., Feder, Gershon, “The relationship between farm size and farm productivity,” Journal of Development Economics, 18, 297-313.

e.g., Food and Farm Policy Project, http://healthyfarmbill.org/


Interviews with Kara Thomson and http://www.oakparkcropswap.org, March 2009

Interviews with Robin Aurelius and Mary McGrath, email Tom Sumpter, April 2009.


Drake University Agricultural Law Center, “Food Policy Council Questions and Answers,” The State and Local Food Policy Project, January 2005.