CICA Agricultural Committee Agenda

Feb. 25, 2013

1. Updates on action items from 1/31/13:

**Chip**:

-Local meat processing regulations, zoning, etc

* How much do we focus on building infrastructure for agricultural business on the island? To attract agricultural businesses? Not so much right now…on case-by-case basis. Let’s stay under the radar and not let anyone get hurt!
* Experiment small-scale, trade basis, feel out the waters first.
* Selling live animal = butcher holds liability
* Goats: would be really successful?! Meat processing= tricky
* Who could we partner with if someone ever DID want to process local meat on Chebeague?
* Chip’s research: goats can handle a little bit of poison, but not a lot… so for goat clearing, you really need a goat nutritionist.
* So who’s going to take on the goats? Or A goat?
* Action: learn the details of goat husbandry—use John’s goat to experiment with grazing models. Explore the #s of how a business model would look ($ per acre per time…inputs, goat health…)
* Goat, followed by pig, followed by smother crop…

 **Celia and Erin:**

-Community Education projects (class series, Harvest Party/Eat Local Foods challenge)

* “harvest time” story time in the garden: collaboration at school garden and second wind…possibly community kitchen gardens as well (Kitty Freeman?)
* Building up community around growing food- forums, bulletin board
* Class series: canning pickles, jam, veg, lacto-fermentation, hoop houses (Chip)
* Bob- bread baking workshop.
* Culminating “eat local” potluck challenge (~labor day weekend?)

-Scheduled volunteer farm days

* Inter-farm collaboration: “ayni” trading labor…

 -Coop/collaboration models

 - Food access:

* Farm coupons
* Value-added, already prepared meals
* Pay farmer beginning of season, crop goes to pantry, someone processes for easy eating…food safety

 **Bob and Celia:**

 -Outdoor oven at school/possible grant options

* Let’s make it ourselves
* Let’s use a culvert base, volunteer labor, either donated materials for shelter or buy a carport.
* How did the Gleasons’ build their dome?
* Perhaps buy a pre-made dome liner: mainewoodheat.com
* Potters: Rebecca VanFleet? Portland pottery? Long Island ISLE person. Locally-fired dome?
* CICA: Come up with a plan, coordinate with playground committee

 **John:**

 -Forestry/biomass project

* Ash lacross sticks
* Continuing research on processing machinery/business plan
* How many pellet stoves are on the island? No idea. But they will come

3. Supplies, costs, land and models of rent-a-goat operation

-Island butchery option (see above for goat discussion)

2. Summer Ag Education/Farm camp collaboration with CIS, Second Wind and Lone Goat

3. Island Institute Summer Fellow position

* Being offered again…Caroline interested?

4. Prioritize committee projects/create a realistic timeline

5. Schedule next meeting/action items, etc.

March 18th 7:15 @ school