



March 2007

**FROM THE DIRECTOR:** I am pleased to announce a host of new projects that will be supported by the Leopold Center's 2007 competitive grants program. Work is beginning on 23 new projects in the Center's Marketing and Food Systems Initiative and Ecology Initiative, as well as three chosen from a special call related to grass-based and organic dairy operations. These projects represent a rich diversity of topics and the Center's response to emerging issues and trends. For a complete list of projects, grantees, descriptions and other details, go to [www.leopold.iastate.edu/news/newsreleases/2007/grants\\_030507.htm](http://www.leopold.iastate.edu/news/newsreleases/2007/grants_030507.htm). An Iowa map showing where the work will be done appears on our web site, [www.leopold.iastate.edu/research/grantees/map.pdf](http://www.leopold.iastate.edu/research/grantees/map.pdf). If you have questions, please e-mail me at [jdewitt@iastate.edu](mailto:jdewitt@iastate.edu), or call (515) 294-3711. -- Jerry DeWitt

**MORE ON WENDELL BERRY'S IOWA VISIT:** Nationally known farmer, writer, conservationist and philosopher Wendell Berry promises to tackle a host of contemporary agriculture issues as he delivers the 2007 Shivers Memorial Lecture on Sunday, April 15, at Iowa State University's Memorial Union. He will be joined by his daughter, Mary Berry Smith, who also farms in Harris County, Kentucky. The 7 p.m. event will feature a discussion moderated by Laura Jackson, Leopold Center board member and University of Northern Iowa biology professor. Also on the panel are two well-known Iowa farmers, Francis Thicke, Fairfield grass-based dairyman; and Laura Krouse of Mount Vernon. Berry's rare public appearance is sponsored by the Leopold Center as part of its 20th anniversary observance. Cosponsors include the ISU chapter of the Gamma Sigma Delta Honorary Society for Agriculture and the ISU Committee on Lectures. More at [www.leopold.iastate.edu/news/newsreleases/2007/berry\\_022707.htm](http://www.leopold.iastate.edu/news/newsreleases/2007/berry_022707.htm).

**BRIDGING THE GAP WORKSHOPS:** Producers interested in learning how to market to foodservice and retail distributors are invited to attend one of two workshops, "Bridging the Gap – Selling to Distributors and Forming Supply Networks." The workshops are scheduled March 13 in Vinton and March 16 in Coon Rapids. The program is offered by ISU Extension's Value Added Agriculture Program and funded by a Leopold Center competitive grant. More information is on the ISU Extension web site at [www.extension.iastate.edu/news/2007/feb/070804.htm](http://www.extension.iastate.edu/news/2007/feb/070804.htm).

**IS BIODIVERSITY THE FUTURE OF FARMING?** Leopold Center Distinguished Fellow Fred Kirschenmann has written an article published in the March/April issue of *Agronomy Journal* that looks at what might follow the current energy-intensive production system in agriculture. Kirschenmann writes that farms of the future will conserve energy by relying on synergies created by biological diversity. Read about the eight guiding principles for farms of the future in the article, "Potential for a New Generation of Biodiversity in Agroecosystems of the Future," at: <http://agron.scijournals.org/cgi/content/abstract/99/2/373>.

**IOWA PLACE-BASED FOODS ON THE WEB:** The story of good eating in Iowa as told through Dutch letters, popcorn, creamy Maytag blue cheese and other foods is now just a click away. Iowa Arts Council Folklife Coordinator Riki Saltzman has developed a web site about place-based Iowa foods – highly differentiated food products with strong ties to where and/or how they are grown or processed. The site includes audio, photographs, and downloadable documents at [www.iowaartscouncil.org/programs/folk-and-traditional-arts/place\\_based\\_foods/index.htm](http://www.iowaartscouncil.org/programs/folk-and-traditional-arts/place_based_foods/index.htm). Saltzman's project began in 2005 and was funded by a competitive grant from the Center's Marketing and Food Systems Initiative. The web site also offers a list of locations where the food can be purchased.

**LOCAL FOODS AND ISU:** Iowa State University staff and students may be seeing more local and organic foods on campus menus in the future. ISU Dining Director Nancy Levandowski discussed her plans with more than 40 farmers and local food groups leaders at a meeting February 28. Organizers included the Leopold Center, Practical Farmers of Iowa, the Iowa Network for Community Agriculture and the Iowa Farmers Union. The university hopes to have 35 percent of its food purchases supporting sustainability and Iowa farmers by 2012. ISU Dining operates three residential dining centers, four food convenience stores and 11 cafes and restaurants across campus for students, faculty and staff as well as a catering service.

**THINK GLOBALLY, EAT LOCALLY:** Local foods are attracting more attention, from the cover of *Time* magazine to other national media. Leopold Center associate director Rich Pirog, who wrote the Center's often-cited "food miles" report, was quoted in the February issue of *American Way*, an in-flight magazine published by American Airlines. The article noted the growing number of "locavores," a term coined by San Francisco bookstore manager Sage Van Wing. Read more about this trend in the current issue of the Center's quarterly newsletter, the *Leopold Letter* at: [www.leopold.iastate.edu/pubs/nwl/2006/2006-4-leoletter/miles.htm](http://www.leopold.iastate.edu/pubs/nwl/2006/2006-4-leoletter/miles.htm).