Local Food Strategy for Yukon

ENCOURAGING THE PRODUCTION AND CONSUMPTION OF YUKON-GROWN FOOD **2016-2021**



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"Across Canada, people are increasingly taking actions that are transforming our food system from the ground up. They are connecting directly with food producers, they are revitalizing indigenous food systems, and they are establishing food policy councils. But these actions need to be translated into policy."

Resetting the Table (2011) Food Secure Canada





MINISTER'S MESSAGE

I am pleased to release the *Local Food Strategy for Yukon*. With this strategy, the government is following through on its commitment to develop a local food policy and is responding to two separate motions in the Legislature (2012 and 2014), to significantly increase the production and use of locally-grown vegetables, meats, and food products.

We were mindful of the interests of our agriculture industry representatives and food retailers, and listened carefully to Yukoners as we developed this strategy. We also worked closely with other Yukon government departments to ensure that it will complement existing government roles and responsibilities related to food production and consumption, health and social services, environment, as well as food security and economic development.

This strategy will contribute to food sovereignty for Yukon. It will encourage Yukoners to make healthy and local food choices and to support local food production and consumption. The implementation of a range of initiatives related to production, processing, distribution, access and availability, consumption, and waste recovery of local foods will support producers and strengthen the relationship between Yukoners, Yukon farmers, and food.

Scott Kent Minister of Energy, Mines and Resources



PREFACE

A government motion aimed at significantly increasing the production and use of locally-grown vegetables, meats, and food products was introduced in the Yukon legislature in May 2012, and a second motion in April 2014 urged the government to "investigate the merits of introducing a local food act modelled on legislation passed in Ontario in 2013". In fall 2014, the Government of Yukon (YG) committed to developing a Yukon-grown food policy.

Late in 2014, the Agriculture Industry Advisory Committee (AIAC) and the Department of Energy, Mines and Resources (EMR) Agriculture branch researched and developed the goal, objectives, and initiatives for the draft local food strategy. A survey was conducted with the agriculture community and institutions, retailers, and other non-government organizations (NGOs) involved in food-related activities. Officials then drafted the strategy and made it available for public consultation. Anyone with an interest in local food was encouraged to contribute to the development of the document. The summary report *What We Heard* is available online: emr.ca/yukonfood

This strategy is a framework to meet the YG commitment to respond to those motions and to keep pace with an evolving global movement. The intent of the strategy is to contribute to food sovereignty for Yukon, encourage Yukoners to make healthy and local food choices, and to support production, processing, distribution, access, waste recovery, and consumption of local food.





Yukon is fortunate to be a part of the national grocery store food distribution system, making diverse foods both plentiful and affordable. However, this food travels from all over the world and, ultimately, a long way up the Alaska Highway to Whitehorse and the communities.

While many Yukoners enjoy a variety of fresh imported foods year-round, this distribution system is not without risks and disadvantages. The brief closure of the Alaska Highway in June 2012 resulted in empty shelves in Yukon supermarkets. The territory's dependency on food from 'Outside' was on the minds of many. Increasingly, consumers are choosing food that is produced or harvested locally for the combined benefits of diversifying the local economy, improving community, and lowering the environmental impact.

Providing fresh, healthy, affordable, and local food for all Yukoners is integral to maintaining healthy communities and individuals. Establishing a strong local food supply and distribution chain is an effective way to increase the availability of local foods, and to involve Yukon people in growing, processing, and marketing Yukon-grown food and products.

The initiatives outlined in this document support local food producers and strengthen the relationship between Yukoners, Yukon farmers and food. This strategy provides approaches for learning about the benefits of local food and the skills required to grow and process these foods. It is expected to guide the development of food-related policies and initiatives for the next five years.

YG acknowledges the value of all of our country foods, including harvested meat, fish and edible plants. Wild foods are a vital part of First Nations traditional community, culture, and wellness and are integral to maintaining local food sovereignty. YG is committed to developing agriculture in a way that protects the health of fish and wildlife, while ensuring sustainable harvesting opportunities for future generations. The strategy is meant to complement existing hunting and gathering opportunities.

We also strive to see the integration of local food culture into all levels of government, industry, and communities. Generating a culture that supports local economy, healthy eating and food security involves stakeholders from all of these sectors. We are committed to working collaboratively, generating partnerships and integrating this strategy with existing related initiatives, whenever possible.

(867) 633-211



GOAL AND OBJECTIVES

The goal of the *Local Food Strategy for Yukon* is to increase the production and use of locally-grown vegetables, meat and food products. In order to support the development of a sustainable localized food system, this strategy focuses on these objectives:

- Create initiatives that enhance resiliency and responsiveness in the agri-food sector;
- Develop a framework that offers local food producers opportunity and market access;
- Promote local food so that it is conspicuous and widely available; and
- Inform consumers about the value of supporting a local food system.

In addition to supporting the commercial agriculture sector, this strategy encourages community and backyard food production (e.g., non-commercial gardens, greenhouses and community/urban gardens).





STRATEGY FRAMEWORK

As we work toward achieving our objectives, this strategy is designed to enhance six components of our local food chain: production, processing, distribution, access and availability, consumption, and resource and waste recovery.



Production

Yukon's small population, northern location and accessible wilderness enable us to include wild meat and plant harvest as a viable and sustainable component of a local food strategy.

These attributes also contribute to the challenges facing local agriculture and import of food. Yukoners can contribute to local food security by harvesting, growing and raising whatever food they can.

This strategy promotes a number of things that are critical to commercial food production. It can enhance and protect agriculture lands, reduce the burden of administration for producers by providing access to expertise, encourage and support innovation and best-management practices, and promote farming education and environmental stewardship.

Processing

In Yukon, where the growing season is short, most food crops ripen at the same time. The result is an abundance of fresh produce appearing on the market at the end of the growing season, with the remainder of the year being largely devoid of local agricultural products. One way to reduce this cycle is by enabling processing and preserving of locally-grown crops and meat for year-round availability. Expanding food processing capacity in the busy fall season is a way to extend the life of products. And providing inspection services is a way to increase market opportunities. Enhancing food processing capacity, by expanding infrastructure and expertise, will sustain Yukoners and avoid waste.





Distribution

Fresh foods are inherently perishable, so distribution systems need to be reliable and efficient. In Yukon, local food distribution systems are typically simple and rely on direct marketing and/or relationship-building between producers and consumers. A diversity of distribution modes may be needed to satisfy the needs of individual farmers to make local produce available and convenient to consumers and retailers.

Access and Availability

Some locally-grown food is more expensive than food that is imported to Yukon. Income is known to be a significant determinant of health, and families with higher incomes tend to access healthier foods. A good food system accommodates the spectrum of needs and resources within a community, and it also responds by filling gaps, particularly for those who are more vulnerable to food insecurity, due to poverty. Making access to local food easier for all Yukoners will contribute to a stronger local economy, and will encourage healthier food choices while supporting more-resilient and self-sufficient individuals, families and communities.

Consumption

All of the above factors influence institutional and individual consumption choices. Working with government institutions to source local foods whenever possible, will secure a market for producers and promote the value and relationship of local foods and healthy eating. Educating eaters about the opportunities for and benefits of choosing local foods will enhance individual power to produce, choose and consume local healthy foods.

Resource and Waste Recovery

Even when we do everything we can to distribute and make local food accessible, sometimes it still does not make it to the consumer. We need to reduce waste and make sure that (inedible) material is diverted from landfills. (Organic waste in landfills generates methane, a potent greenhouse gas.) Surplus, out-of-date, and damaged food can be salvaged and donated to livestock producers, and inedible food can be turned into compost and added to our northern soils, thereby contributing to the next generation of crops. This can promote higher yields and reduce the costs and environmental impact of importing fertilizers.



STRATEGIES AND INITIATIVES

Strategies and initiatives designed to influence and enhance the components above are described in the following pages. They will influence a specific component or, in some cases, may complement one another. Many are already in place or in development. YG will be one of many collaborators as these strategies and initiatives unfold to fortify our local food system.



GOLD RUSH SQUASH ZUC

AFFORDABLE LAND

A low-cost lease option will give new entrants who have limited capital, access to farmland at reasonable annual cost and an extended timeline for completing improvements.

Low-Cost Land Lease

A change to policy is proposed whereby new farmers could get a minimum 15-year lease for agriculture land. An annual payment, divided over the term of the lease, will be made to recover YG's development costs. Applicants can be any individuals or farm groups that have developed a viable farm business plan. Applicants with limited capital will get access to farmland both at reasonable cost and with an extended timeline for development.

OUTCOMES

- Better access to planned agriculture areas for low-income and undercapitalized farmers;
- More certainty that title will be granted to producing farm operators; and
- Increased local food production.





IMPROVE USE OF AGRICULTURE AND GRAZING LANDS

This initiative will promote reclamation of agriculture and grazing land so that it is available for crop and livestock production.

Titled Land

Through the existing Underutilized Land Program, this initiative will provide support to owners of non-productive agriculture land to put the land back into production.

Leased Land

A coordinator within the Agriculture branch will match aspiring producers with agriculture landowners who want to see their land leased for production. The Agriculture branch will provide examples of lease arrangements and local cost data on land development and crop production.

Grazing Land

Similar to the leased-land initiative, the Yukon's grazing management coordinator will work with livestock owners requiring off-site grazing options. This could include arranging to sublet underutilized leases or to identify new land suitable for grazing stock. Off-farm grazing can free up titled farmland when it is needed to produce crops for overwintering feed or cash crops.

- Development of Yukon-specific lease templates;
- Improved utilization of titled agriculture land;
- Reduced conversion of hinterland to farmlands; and
- Increased total hectares in food production.





REGULATORY SUPPORT

Some agri-food policies and regulations (e.g., environmental regulation, food-safety requirements and water-license applications) can be time-consuming and confounding for producers.

Consultant Services

YG will create a list of qualified private-sector consultants to assist Yukon farmers in the preparation of applications for YG programs and permits and licenses required for farming operations. The consultant will provide professional advice on a range of government policies and regulatory requirements for commercial agriculture. By accessing the existing Business Planning Advisory Service, applicants will be eligible for up to five days of confidential consultant service to prepare applications and respond to information requests.

- Improved food safety and environmental performance;
- Regulatory-compliant food production;
- Better access to consumer retail markets; and
- Increased availability of local food.





INNOVATION AND RESEARCH

Food producers in our challenging northern conditions are always innovating. Innovation on farms and at research sites will be supported in order to assist producers in diversifying production systems, addressing risks and reducing production costs. YG will support an updated Agriculture Research Plan, and will develop further partnerships with the Yukon College and First Nations to expand agriculture innovation and research in the territory.

Local Innovation

Agriculture branch will work with farmers, communities and First Nations on food production and processing and storage research that will help increase local foods in our communities.

Soil Amendment

Agriculture branch will assist existing programs, such as the City of Whitehorse Composting Program, to increase the inflow of compost, and it will identify other opportunities to create and use high-quality local soil amendments.

Agriculture Research Plan

Agriculture branch will work with the agriculture industry and the Cold Climate Innovation Centre to develop solutions that will increase food production (e.g., conducting alternative crop trials and selecting seeds for traits that will produce better results in our northern climate).

- Better information for farmers, communities and First Nations to make business decisions;
- Local soil amendments being used to produce food crops; and
- New and alternate crop varieties identified and used in local food production.





LIVESTOCK CARE

A healthy livestock population is essential for producing wholesome meat, which can contribute to food security in Yukon. Veterinarians' specialized knowledge can help farmers get the most out of their livestock.

Veterinarian Services Program

As part of the Yukon Livestock Health Program, YG offers a program to reduce cost of veterinary care to farmers who raise animals for food. The Veterinary Services Program provides up to \$1,000 per farm (premises) to cover veterinarian fees (e.g., travel, services and follow-up).

- Improved livestock health and performance;
- Compliance with the Yukon Livestock Premises Identification Program; and
- Reduced costs for livestock producers.





COMMERCIAL FOOD PROCESSING, TRANSPORT AND STORAGE

As the livestock industry grows and retail markets are sought for local products, handling facilities on farms and food-safe transport to territorial abattoirs and licensed processors will be required. A similar bridge is required in communities where horticulture crops, grains or eggs are produced and are exceeding community demand. In these instances, new markets in other communities are required to absorb excess product. Reliable, efficient and food-safe transportation systems are needed to meet regulatory requirements and to ensure that high-quality local products are delivered where needed.

There are also processing and storage challenges associated with Yukon's short growing season and the abundance of food and meat in the fall. Shifting production schedules and improving processing capacity is required to reduce these bottlenecks.

Transport Facilitation, and Liaison

Private sector food hubs, food cooperatives and retail stores in Whitehorse are willing to act as distribution centres for local food products. YG will ensure that the inspection chain remains intact by offering subsidized use of the abattoir trailer as an inspected conveyance to get local meat to the processor. Agriculture branch will investigate and facilitate information exchange between food producers, transport companies and retailers to ensure that regulatory and policy requirements are met for horticulture crops, grains and eggs.

Meat Inspection

YG will train additional territorial meat inspectors to ensure that seasonal delays due to unavailable inspection services are not incurred at licensed abattoir facilities.

- Increased ability to retail local food products;
- Increased availability of local food; and
- Food-safety compliance.





COMMERCIAL FOOD DISTRIBUTION

The food hub model has been successful in many agricultural regions throughout North America for managing the aggregation, distribution and marketing of food products from local and regional producers. The hub can strengthen producer capacity, as it provides access to wholesale, retail and institutional markets. A food hub can enable private enterprise to simplify the storage, distribution and marketing demands placed on producers, as well as make it possible for small-scale operators to enter larger markets. A food hub can also include space for things like egg-grading facilities or food processing kitchens.

Food Hub Support

YG will make funding available for workshops and seminars that support local food hub development and will work with the Interdepartmental Food Security Working Group to explore YG's role in a food hub.

Online Markets

Agriculture branch will support Yukon Agricultural Association in maintaining the *Farm Products and Services Guide*, which identifies farms and outlets where Yukon food and food-related products can be purchased. There may also be opportunity to market and distribute surplus produce into the communities through a food hub.

OUTCOMES

- Private enterprise enabled to lead the creation of commercial food hubs;
- · More retail options for small-scale farm producers; and
- Increased access to local food.





COMMUNITY AND BACKYARD FOOD PRODUCTION

It is widely recognized that small-scale backyard production is an important part of food sovereignty and sustainable local food production. More food could be produced locally if individual gardeners in the north had access to garden space, proven seed, good soil and expertise.

Infrastructure for Growers

YG will support infrastructure to develop farmers' markets and First Nation and community gardens and greenhouses. Proposals can be submitted to the Agriculture Development Program. They will also support the City of Whitehorse in their development of its City Agriculture Plan and local food plan (i.e., the 2015–50 Whitehorse Sustainability Plan).

Garden Link

Aspiring gardeners may not have access to tools, supplies or even soil — while others who have those things may not be inclined to use them. YG will develop and promote an online Garden Link Program to connect aspiring gardeners with idle garden land, tools and supplies. Backyard gardeners are especially in need of compost since they tend not to generate large amounts, so the link can also function to connect gardeners to compost sources.

Seed Library

The Energy, Mines and Resources library maintains a seed collection where gardeners and producers have access to local seed. Yukoners can share and borrow seeds from this resource. In many Yukon communities, seed exchanges are arranged in the spring to share resources and knowledge on the best performing varieties for our region.



Capacity-Building

YG provides funding for community gardens and training delivered by community groups, municipalities, Yukon College, schools and First Nations. The purpose of this training is to increase the capacity of communities, individuals and groups so that they may produce more local food through backyard garden production (page 24: Education and Awareness).

- A record of households with gardens, greenhouses, and/or community garden beds;
- A record of individual household crops and gardening techniques;
- More options for growing space, tools, equipment, mentors and other resources;
- More seed crops and varieties available (e.g., those with northern vigour or cold-hardy traits); and
- Increased local food production.







COMMUNITY FOOD PROCESSING

In many regions, community kitchens are shared spaces where a diverse range of activities take place. Activities may include preservation and preparation of market garden produce, educational programing about cooking and preserving and cooking groups focused on providing nutritious food to low-income families.

Food Processing Kitchens

NGOs can develop kitchen facilities that can be accessed by local residents (including small-scale farmers) to process garden and livestock products. The kitchens can enable people to add value to primary agriculture products (for market sales) or to extend the storage life of local food products for personal consumption. Funds can be sought to purchase equipment to process, preserve, store or display local food products. Processing and storage equipment must meet YG (i.e., *Yukon Public Health and Safety Act*) requirements. The facilities and equipment can be used for the following:

- Conducting research, fostering traditions, sharing knowledge and developing useable skills for food processing and storage;
- Inviting and encouraging community participation;
- Generating employment opportunities; and
- Enhancing long-term food security for Yukon community members.

- Increased availability of local food throughout the year;
- Improved food safety for local food processors;
- Enhanced community networks; and
- Decreased food waste.





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COMMUNITY FOOD ACCESS

A good food system ensures that everyone in society has access to healthy food. Some Yukoners cannot afford to buy food, and food sometimes goes to waste simply because producers and consumers don't connect.

Good Food Bucks

Good Food Bucks can be offered to food-insecure Yukoners through non-governmental social-service organizations. This will decrease barriers to participate in the local food economy and the community market culture. The stigma associated with food insecurity and traditional food-stamp programs can be reduced by making the bucks available for purchase to all Yukon residents through partner organizations (e.g., farmers' markets, food co-operatives and retailers). This will increase access to and consumption of fresh Yukon-grown food, facilitate greater access to markets, enhance relationships with local food producers and de-stigmatize local food access for marginalized community members.

Harvest/Gleaning Programs

Connecting volunteers with local food producers who have excess food to sell, share or donate can help farmers who need labour during harvest season to reduce overall food waste, and to increase access of local food to organizations providing communal food services.

Exchange

Working with NGOs, YG will develop social media, such as a Facebook group, to enable the non-commercial exchange of meats, wild meats, vegetable, and other food products.

OUTCOMES

- Better access to local food for food-insecure Yukoners;
- Reduction of food waste; and
- Increase in labour available for the short harvest season.



NOTHING WASTED

Feeding livestock in the north is expensive, so low-cost feed alternatives are key to increasing the production and availability of local meats. Northern soils are known to be low in nitrogen, and amendments are commonly used to increase the productivity of our gardens.

Food for Livestock

Large-scale producers often donate food, which cannot be sold through available markets to charitable/ community food programs. Grocers, restaurant owners and farmers sometimes divert excess food to community programs. Even so, there is still at times food that does not get to consumers. Edible material can be directed to livestock producers to reduce the high cost of feeding animals.

Food to Compost

Diverting inedible organics to backyard gardeners and/or to compost facilities will reduce the high cost of amending and building soil.

YG's Interdepartmental Green Action Committee will work towards the transfer of compost generated in government facilities (e.g., youth and senior residences, schools and offices) into an organics collections program. In communities, YG organics can be coordinated so that they will go directly to community composters and compost facilities.

- Reduced waste;
- More economical production;
- Reduced reliance on imported feed/amendments; and
- More locally-produced food.





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BRANDING

While local food is fresher, more environmentally friendly and contributes to the local economy, retailers may still need assistance promoting local products, especially when there is a difference in appearance or price.

Food/Product Branding

YG will create a marketing campaign for local farm products. Products could include 'common-look' advertising, brochures, banners and storylines for Yukon foods and farms. Generic local food advertising displays (when local product is in stores) could tell consumers the benefits of buying local.

Farm Branding

Through the Market Development Program, individual farmers can order signage and packaging that fits into the Yukon branding campaign.

- A Yukon food brand; and
- Increased consumer awareness and consumption of local food.





INCREASE GOVERNMENT PURCHASE AND USE OF LOCAL FOODS

Working with government institutions and contractors to source local foods whenever possible will secure a market for producers and promote relationships that support the local economy. Predictable sales and markets for producers will enable increased local food production.

Yukon Government Local Food Policy

YG will develop a policy that requires caterers and YG departments to consider the purchase of local foods for events (e.g., with food costs exceeding \$1,000). Event organizers will be required to document the investigation and availability of local foods considered or used for an event. Where applicable, standard clauses in catering contracts for YG institutions or events will include a requirement to document the sourcing and purchasing of local foods. Annual reporting can be used to evaluate policy compliance.

A source list of interested local food producers will be updated annually and made available on the Agriculture branch website.

Yukon Government Liaison

A contractor will be hired as a liaison for Yukon producers and government food purchasers. This liaison will contact appropriate government and institutional food purchasers to find out requirements for local food purchase, as well as quantity and type of products available and desired. They will develop a source list for both producers and purchasers and include general guidelines for sales.

- Increased production of local food;
- · Increased market opportunities for local producers; and
- Increased consumption of local food at government institutions and events.





EDUCATION AND AWARENESS

The success of many of the initiatives above will depend on developing a society in which there are skilled producers and processors, and informed consumers. Young northerners need opportunities to learn to grow and process food, and consumers may need to learn the merits of choosing locally-grown-and-raised products.

Local Capacity

Mentors or trainers with significant local knowledge of and experience in harvesting wild game and edible forest products (as well as growing food, raising livestock and/or processing and preserving the harvest) will be available to non-commercial food producers, processors and wild harvesters to building capacity in our local food system. The Department of Environment, Conservation Officer Service's Hunter Education and Ethics Development Program is an existing initiative to help educate Yukoners about responsible harvest of wild game.

Agriculture branch can provide support to producers who host educational farm tours for other producers. Through the Master Gardener Course, the branch also encourages the development of a network of mentors, master gardeners and local champions to troubleshoot and provide guidance to individuals and communities throughout Yukon.

Education in Our Schools

Working with Yukon farmers, YG will support the development and delivery of primary and secondary school curriculum. It will also support the Kids on the Farm, Food from the Ground Up, and Farmers in the Schools programs.

YG will promote awareness of the scholarships available to Yukon students for obtaining a post-secondary education in agriculture.



Building Awareness

Consumers may need to learn the merits of choosing locally-grown-and-raised products.

Working with our partners in culinary tourism, YG will support events and gardening, as well as cooking and food-preserving classes with Yukon College and community campuses. YG will develop educational materials to enhance literacy with respect to Yukon-grown foods (i.e., ways to produce, process, preserve, access and cook these foods). The Department of Environment collects data required to manage hunting sustainably, thereby contributing to local food security.

Governments at all levels can promote the value of eating foods that are grown, harvested and raised locally in the context of health. Benefits to the local economy and the environment, as well as to nutrition and health can be presented through media and extension publications. Additional research may be required to determine and define the beneficial attributes of local foods.

- Increased non-commercial local food production;
- Improved nutrition and food quality through processing and preserving;
- Increased availability and consumption of local food; and
- Improved community capacity to transfer skills.









EVALUATION

To ensure that the *Local Food Strategy for Yukon* remains relevant, the progress and effectiveness of initiatives will be evaluated over time. Anticipated steps following the release of the strategy include:

- · Implementation of initiatives, based on projected resource requirements and timelines
- Provision of periodic updates on progress to the Agriculture Industry Advisory Committee and at Agriculture forums
- Review of the strategy at the end of year five to determine effectiveness and to recommend policy and/or regulatory amendments as required.

CONTRIBUTORS

Yukon Young Farmers, Yukon Agriculture Association, Growers of Organic Food Yukon, Fireweed Community Market Society, and Yukon Game Growers

Yukon Government departments: Health & Social Services, Education, Environment, Highways and Public Works, Economic Development, and Energy, Mines and Resources

Eight government contractors, 10 food processors and retailers, and 26 food producers

The City of Whitehorse, Dawson City, Village of Mayo, and the Lorne Mountain Community Association.

The Yukon Research Centre, CPAWS, Yukon Anti-Poverty Coalition, Potluck Food Co-op, and Dieticians of Canada.

More than one hundred Yukoners including: Al Falle, Kim Melton, Alexandre, Alison Reid, Lea Bayliss, Angela L, Barbara Drury, Lisa Preto, Bill Sandulak, C. Stuart Clark, Mary Holozubiec, Catherine N, Cathy Cottrell, Pelly River Ranch, Christina Kaiser, Peter Woodruff, Coralie, Randy Lamb, Daniel Schneider, Darren Holcombe, S. Kempton, Dexter MacRae (Tr'ondëk Hwëch'in First Nation), Sandi Queck, Shaun, Shiela Alexandrovich, Eleanor Velarde, Sylvia Gibson, Emilie M, Evelyn Kaltenbach, Takhini River Ranch, Tomoko Hagio, Transin Park, Georgia Greetham, Vida Nelson, Heiko Hähnsen, James Cummings, Jan Horton, Jane McIntyre, Jeanne Burke, Jennifer Hall and Mark Wykes.



APPENDIX -GLOSSARY

Agriculture Industry Advisory Committee (AIAC): The AIAC provides advice to the Minister of Energy, Mines and Resources on the implementation of agriculture policy agreements and agriculture programs to be delivered in Yukon, and to YG on the development and management of the agriculture and agri-food industry in Yukon.

Agri-food: Describes activities related to producing food through agricultural means. This differs from other methods of food production (e.g., fishing, hunting and gathering).

Country foods: Those that may be produced in an agricultural (not for commercial sale) or backyard setting or harvested through hunting, gathering or fishing activities.

Food security: The state of having reliable access to a sufficient quantity of affordable nutritious food.

Food sovereignty: The right of peoples to healthy and culturally-appropriate food produced through ecologically sound and sustainable methods, and the right to define their own food and agriculture systems (*La Via Campesina*).

Growing Forward 2: This Canada-Yukon agreement is a five-year funding program meant to position the agriculture industry to be profitable, sustainable, competitive and innovative by 2020. Programs include Business Risk Management, Business Advisory Services, Food Safety, Environmental Farm Planning, Training, Marketing, Education, Infrastructure, and Innovation.

Local food system: The food system can be broken down into three basic components: 1) biological, 2) economic/ political, and 3) social/cultural. The biological aspect refers to the food-production processes; the economic/political aspect refers to the institutional moderation of different groups' participation in and control of the system; and the social/cultural aspect refers to the personal relations, and cultural relations that affect peoples' interaction with food.

Seed library: An institution that lends or shares seed. It is distinguished from a seedbank in that the main purpose is not to store or hold germplasm or seeds against possible destruction, but to disseminate them to the public, which preserves the shared plant varieties through propagation and further sharing of seed.

Waste recovery: This refers to the selective diversion of disposed organics for either livestock feed or composting in order to extract the maximum benefits from nutrients, delay the consumption of imported and/or synthetic versions of these products and to reduce the amount of biomass in landfills.



Local Food Strategy for Yukon

For more information, contact: Agriculture Branch Energy, Mines and Resources – Government of Yukon 320 - 300 Main Street (3rd Floor, Elijah Smith Building) Whitehorse, Yukon Y1A 2B5 Email: agriculture@gov.yk.ca P: (867) 667-5838 or (800) 661-0408, ext. 5838 F: (867) 393-6222

Photos Government of Yukon except:

- p.1 Melissa Malouin
- p. 4 Andy Roberts
- p. 6 Edward Weston (top) Rui Felix (bottom)
- p. 8 Nick Harris
- p. 9 Jaime Hanna-Cameron
- p. 13 Simone Rudge
- p. 15 Jaime Hanna-Cameron
- p. 16 Guiniveve Lalena
- p. 17 Jason Devaun
- p. 18 Nick Harris
- p. 21 DC Central Kitchen
- p. 23 John Rice
- p. 24 Christopher Graham

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