

AGRICULTURAL GROWTH, RESEARCH, AND INNOVATION

FISCAL YEAR 2023 LEGISLATIVE REPORT



Agricultural Marketing and
Development Division

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EXECUTIVE SUMMARY



The Agricultural Growth, Research, and Innovation (AGRI) Program, established at the Minnesota Department of Agriculture (MDA) by MINN. STAT. 41A.12, advances Minnesota's agricultural and renewable energy industries. In Fiscal Year 2023 (FY23), the MDA awarded just over \$18 million to farmers, agricultural businesses, and schools through:

- ▶ Biofuels Infrastructure Grants
- ▶ County Fair Grants
- ▶ Crop Research Grants
- ▶ Beginning Farmer Farm Business Management Scholarships
- ▶ Farm to School Grants
- ▶ Good Agricultural Practices (GAP)/Good Handling Practices (GHP) Cost-Share
- ▶ Good Food Access Program (GFAP) Grants
- ▶ Incentive Programs
- ▶ Livestock Investment Grants
- ▶ Meat, Poultry, Egg, and Milk Grants
- ▶ New Markets Development Programming
- ▶ Sustainable Agriculture Demonstration Grants
- ▶ Urban Agriculture Grants
- ▶ Value-Added Grants

The AGRI appropriation in FY24 is \$27.107 million. As of February 1, 2024, we are accepting applications for County Fair Grants, Good Agricultural Practices (GAP)/Good Handling Practices (GHP) Cost-Share, Marketing Investment Cost-Share, and Protecting Livestock, a new program focused on protecting livestock from disease. We also anticipate opening GFAP Equipment and Physical Improvement Grants, GFAP Technical Assistance Grants, Urban Agriculture Grants, a second round of the Meat, Poultry, Egg, and Milk, Grants and Livestock Grants, and Prepare, a new program focused on helping farmers prepare for extreme weather events. We are finalizing awards for all other grant programs.

¹ The NextGen Energy statute (MINN. STAT. 41A.105) created the NextGen Energy Board and authorized NextGen grants. It expired on June 30, 2015.

INTRODUCTION

The Minnesota Legislature established the Agricultural Growth, Research, and Innovation (AGRI) Program (MINN. STAT. 41A.12) in 2009 to promote the advancement of the state's agricultural and renewable energy industries. The statute authorizes the commissioner of agriculture to issue grants, loans, and other types of financial assistance for activities including, but not limited to, grants to livestock producers under the Livestock Investment Grant Program (MINN. STAT. 17.118); bioenergy awards made by the NextGen Energy Board (MINN. STAT. 41A.105); grants for the installation of biofuel blender pumps; and financial assistance to support other rural economic infrastructure activities.

In FY23, the commissioner implemented the following programs:

Beginning Farmer Farm Business

Management Scholarships to support beginning farmers and facilitate intergenerational transfer of farmland.

Biofuels Infrastructure Grants to help retail service stations upgrade their infrastructure to increase access to and sales of motor fuel blends containing at least 15% ethanol.

County Fair Grants to help county fairs preserve and promote Minnesota agriculture, and provide public access to the state's agricultural, historical, and cultural heritage.

Crop Research Grants to catalyze research that will improve the quality, quantity, and value of crops grown in Minnesota.

Farm to School Grants to help schools purchase and serve more Minnesota-grown and -raised products in their school meal programs.

GAP/GHP Certification Cost-Share to increase the number of food safety-certified farms and food processors.

Good Food Access Program Equipment and Physical Improvement Grants to help grocery stores and small food retailers located in food deserts and low- to moderate-income areas buy equipment and make physical improvements that will increase accessibility to affordable, nutritious, and culturally appropriate foods.

Good Food Access Program Technical

Assistance Grants to provide training, education, and other technical assistance to grocery stores, corner stores, farmers' markets, and similar businesses.

Incentive Program Payments to encourage production of advanced biofuels, renewable chemicals, and biomass thermal energy.

Livestock Investment Grants to initiate or expand livestock production and processing.

Marketing Investment Cost-Share to help farm or branded food, beverage, or pet food companies take advantage of growth opportunities through a variety of high-impact marketing activities.

Minnesota Pavilions to offer financial, promotional, and logistical support to small-to-medium-sized food and beverage companies who exhibit with the MDA at select business-to-business wholesale trade shows.

Sustainable Agriculture Demonstration Grants to enhance the environmental, economic, and social sustainability of Minnesota farms through farmer-led on-farm research.

Urban Agriculture Grants to stimulate urban youth agricultural education and/or urban agricultural community development.

Value-Added Grants to buy equipment necessary to create, upgrade, or modernize value-added businesses.

BACKGROUND

Funds for the AGRI Program were first made available in FY13 after the state fulfilled its 10-year commitment to support the ethanol industry. In that first year, the Legislature combined \$641,422 in carryover funds from the FY12 ethanol producer payments appropriation with a separate \$2.3 million appropriation (Laws of Minnesota 2011 Ch. 14 sec. 3 subd. 4). The annual AGRI appropriation has gradually grown from \$10.235 million in FY14 to \$27.107 million in FY 2024 and \$23.107 million in FY 2025.

BEGINNING FARMER FARM BUSINESS MANAGEMENT SCHOLARSHIPS

Farm Business Management (FBM) helps farm operators learn profitable business management strategies. The program teaches farmers how to use their own farm records to make sound business decisions. Instruction is offered by Minnesota State Colleges and Universities campuses statewide. Instructors meet with students one-on-one and/or in small group settings.

The program defines a beginning farmer as a person who has owned or operated a farm or ranch, wholly or in partnership with others, for 10 years or fewer. As owner/operator, a person must have a financial interest in the farm, must participate in making some or all management decisions, and must participate in the operation of the farm on a regular basis. The FBM Beginning Farmer Scholarship Program pays 50% of the cost for beginning farmers to enroll in up to 10 credits of FBM education per year until the student earns 40 credits.

In FY23, we awarded \$450,000 to the schools' foundations for scholarships. These funds helped 570 students afford FBM participation. During FY24, we've allotted an additional \$450,000 for scholarships for the 2023-2024 school year.

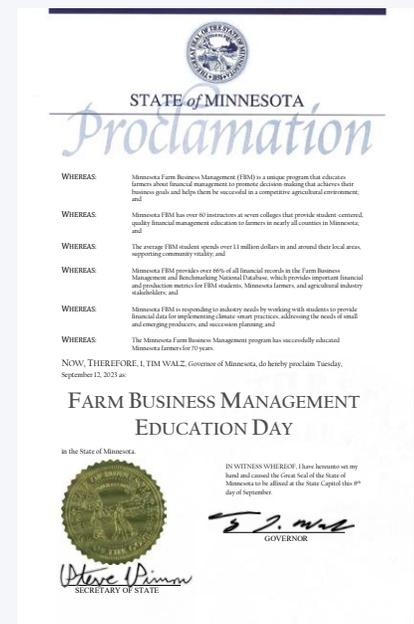
BIOFUELS INFRASTRUCTURE GRANT

The Minnesota Legislature established the AGRI Biofuels Infrastructure Grant Program during the 2021 session. The program invests in equipment certified as compatible with E25 or higher blends to increase consumer access to and sales of motor fuel blends that contain at least 15% ethanol. The program makes grants to fueling stations for the replacement or installation of new fuel pumps, fuel storage tanks, and other equipment needed to dispense higher ethanol blend biofuels. This program supports the biofuel replacement goals established under the Petroleum Replacement Promotion statute (MINN. STAT. 239.7911).

In early 2022, the MDA issued a single Request for Proposals (RFP) for \$5.61 million of FY22 and FY23 funds and \$1 million from the Minnesota Corn Growers Association (MCGA), for a total of \$6.6 million. The [2023 Legislative Report](#) provides more information about these recipients, including a list of awardees and a map of their locations. The 2022 RFP resulted in all available funds for FY22 and FY23 being awarded, therefore there were no additional grants awarded in spring 2023.

In the fall of 2023, the MDA released the RFP for the second round of Biofuels Infrastructure grants. Up to \$3.335 million was available. This includes \$3.155 million appropriated by

In 2023, the Farm Business Management Education Program celebrated 70 years successfully serving Minnesota farmers. To acknowledge the unique program, Governor Tim Walz proclaimed September 12, 2023, as Farm Business Management Education Day.



The farm business management course has helped me meet my business and personal goals through quality farm records and sound business decisions. Without the scholarship, I will not have been able to pay my tuition, enjoy and apply the knowledge I have acquired to my farming business. My farm business is growing and expanding. My ultimate goal is to become a larger supplier of fresh produce.

Nnenna, Fridley

I'm in the Farm Business Management program with South Central College, North Mankato. I have appreciated this program and my instructor to no end! I started this program because of unfortunate circumstances and at a financially hard and unknown time. Receiving the MDA scholarship was important for me to get the help I needed to pull out of that 1st year. This scholarship is important to me because every bit of help counts when you're taking on a new challenge! Farm Business Management program has been essential to me in learning the complicated business part of farming. The program helped me to navigate through the year and always keeps me aware of what I should be watching for next!

I'm so grateful for both the scholarship and program.

Cali, Hanska



Ralphie's on Highway 10 in Clear Lake used a Biofuels Infrastructure Grant to upgrade dispensers and storage tanks.

the Legislature to the AGRI Program and \$192,000 remaining from the Minnesota Corn Growers Association (MCGA) gift. Projects could be funded through AGRI funds, MCGA funds, or a combination of both. We received 54 proposals requesting approximately \$9.87 million. We are in the process of awarding grants to 16 stations. A full list of recipients and details about their businesses, projects, and any market expansion will be available in next year's report.

BIOINCENTIVE PROGRAM

This program issues payments to eligible entities that produce advanced biofuels, renewable chemicals, biomass thermal energy, and siding. MINN. STAT. 41A.15-41A.20 describe program eligibility, requirements, and payment amounts and limits. The FY23-24 budget rider appropriated \$5.75 million each year for this program.

In FY23, 12 producers received payments totaling \$5.881 million. Payments were apportioned as follows:

- Advanced Biofuels: \$2,817,487
- Renewable Chemicals: \$2,682,978
- Biomass Thermal Energy Production: \$380,564
- Siding: \$0

Several companies received less than the amount for which they qualified because the \$5.75 million appropriation was quickly exhausted by claims made in Quarters 1 and 2 of FY23. In Quarter 3, claims exceeded available funds by \$496,774, and in Quarter 4 by \$2,422,682.

Total unpaid claims for FY23 amounted to \$2,919,457.

In FY24, \$5.75 million is available for the program. We anticipate that funding will again be fully used by the end of Quarter 2. More detailed information about this program is available in the separate Bioincentive Program Legislative Report.

COUNTY FAIR GRANTS

The MDA offers two types of grants for county fairs. The AGRI County Fair Grant is for preservation and promotion of Minnesota's agriculture; the Legacy County Fair Grant is for promoting Minnesota's arts and agricultural history.

In FY23, the AGRI County Fair Grant had \$935,000 available for Minnesota's 94 county fairs. Each fair was eligible to receive up to \$10,230. In total, we distributed \$904,380 in AGRI funds to 89 county fairs. They used the funding in various ways, such as replacing shingles on livestock barns, fixing fencing, and adding sound systems and waterlines for show arenas.

The Legacy County Fair Grant Program had \$400,000 available through the Legacy Arts and Cultural Heritage Fund. Fairs could apply for up to \$3,680. They are using these funds for activities such as blacksmith demonstrations, repairing one-room schoolhouses, teaching the public about sheep history and shearing, and providing free performances by local bands.

We are currently accepting applications from county fairs for the FY24 grant cycle. Each fair is eligible to receive \$10,175 in AGRI funds and \$3,625 in Legacy funds.



The Rice County Fair used AGRI funds to continue working on their swine barn.

CROP RESEARCH GRANTS

Crop Research Grants generate university-level applied research to improve the quality, quantity, or value of crops grown in Minnesota. Awards of up to \$250,000 can fully reimburse grantees for their project costs, with no match required. Projects must provide near-term benefits for Minnesota agriculture and associated industries and must include a robust outreach component to transfer results and technology to farmers. This program differs from other funding sources, such as federal grants, by supporting research that focuses on emerging or chronic crop production issues that are specific to Minnesota. With the goal of developing practical applications from projects in three to seven years, these grants are unique in addressing the immediate research needs of local farmers.



Photo courtesy of Clean River Partners.

In FY23, we received 22 proposals requesting over \$4.5 million. A panel of MDA and external reviewers recommended six projects for funding, which received just over \$1.1 million in grants. Please see Appendix A for information about these grantees. In FY24, we received 16 proposals totaling over \$3.5 million, and expect to award \$1.2 million by February 2024.

Grantee Spotlight

Clean River Partners, a nonprofit dedicated to working with farmers to improve soil health and water quality in the Cannon River Watershed, received a FY23 AGRI Crop Research Grant to explore the hypothesis that widely spaced rows of corn paired with cover crop forage for livestock feed will improve profitability and environmental outcomes compared to traditionally spaced corn without cover crops.

Nitrate concentrations have been increasing in surface waters throughout Minnesota's agricultural landscape due to soil leaching and runoff. These pose a significant risk to the environment and human health and have necessitated costly investments in denitrification facilities. Cover crops, with their ability to keep nutrients in the soil and reduce sediment loss, are a critical component of improving water quality.

As part of this project, Clean River Partners will research multi-value intercropping systems in which forage cover crops are planted between rows of corn that are twice as widely spaced as usual. This system has the potential to increase the adoption of cover crop planting, which would benefit soil health, soil stability, and water quality. The addition of high-quality forage to corn creates the opportunity for farmers to spread economic risk across two crops instead of just one. For farmers with livestock, the wide-row corn and forage system can provide improved profitability. The research component of this project will be accompanied by an extensive in-person and virtual outreach effort.

The AGRI Crop Research Grant Program is a wonderful funding program that has allowed my research team to develop data which has helped underrepresented communities produce Minnesota grow crops that are culturally and nutritionally relevant to them. Most funding agencies only fund research that has potential to reach a large number of farmers, however underrepresented farmers in most cases do not benefit from those programs. And this is one of the reasons why the Crop Research Grant program has great value for the small farmers in our state.

Dr. Paulo Pagliari, University of Minnesota

We're proud to have translated a lab discovery into a new technology benefiting Minnesota's fledgling fiber hemp industry. Sustained support from the AGRI Crop Research Grant program has made it affordable to use DNA testing in new hemp variety improvement.

Dr. George Weiblen, University of Minnesota

FARM TO SCHOOL GRANTS

In FY23, we expanded our traditional AGRI Farm to School Grant Program by leveraging the \$800,000 AGRI appropriation with a \$3.4 million USDA Local Foods for Schools (LFS) Cooperative Agreement and additional support from the Cargill Foundation.

Using LFS funds, schools were able to apply for one of two grant programs:

First Bite Mini Grants were intended for school districts who are new to Farm to School. Schools could apply for up to \$10,000 and did not have to provide matching funds.

Full Tray Grants were designed for school districts with some prior Farm to School experience. Schools could apply for up to \$100,000, depending on the number of meals served in their school lunch and breakfast programs. Full Tray applicants also had the option to request additional food funds beyond their requested Full Tray formula-based amount. Known as “Second Helping Food Funds,” these were capped at a maximum of an additional \$50,000 per school district.

Using AGRI funds, applicants could also apply for additional funds to purchase kitchen equipment to support their Farm to School initiatives. Schools could apply for up to \$25,000 to cover the cost of equipment, shipping, and installation. A 1:1 cash match was required.

We received 122 proposals requesting over \$6.5 million in both food and equipment funds. In total, we awarded 56 First Bite Grants and 58 Full Tray Grants, totaling nearly \$3.5 million, and an additional 45 Equipment grants totaling \$771,000. Please see Appendix B for a list of FY23 Farm to School recipients and a map of their locations and a map showing grantees from FY17-23.

In FY24, \$1 million is available to support Farm to School grants and the program was expanded to include early care and education centers, in addition to schools. We received 92 applications requesting nearly \$1.85 million and are in the process of awarding grants to 48 schools and 14 early care centers.

GAP/GHP COST-SHARE

The Good Agricultural Practices (GAP)/Good Handling Practices (GHP) Certification Cost-Share Program defrays farmer and processor costs to obtain GAP and/or GHP certification for food safety. This kind of certification is increasingly required to sell produce to schools and institutions and through retail markets.

GAP and GHP certifications focus on improving the safety and quality of produce in the field and/or during handling. They require food safety plans and independent audits to verify that farmers and processors are producing, packing, handling, and storing fruits and vegetables in the safest manner possible. In FY23, growers and handlers who met USDA GAP and/or GHP standards, as assessed by an accredited certifier, were eligible to receive a reimbursement of 75% of their certification costs of up to \$2,500 for a maximum of three years.

In FY23, \$10,000 was available for GAP and GHP cost-share. We paid one eligible cost-share claim for \$258. In FY24, we have budgeted \$10,000 for this program. Applications will be accepted through May.

GOOD FOOD ACCESS PROGRAM

This Good Food Access Program (GFAP) increases availability of and access to affordable, nutritious, and culturally appropriate food, including produce, for underserved communities in low- and moderate-income areas. The program provides financial support and technical assistance to open, renovate, or expand the operations of grocery stores and small food retailers. It also expands access to credit and reduces barriers to investment. MINN. STAT. 17.1017 describes

Roseville Area Schools has received multiple AGRI Farm to School Grants, including a Full Tray Grant in 2023. The district has used their AGRI grants to increase the amount and variety of Minnesota-grown and -raised foods they buy, and to invest in kitchen equipment that increases their capacity for cooking and serving local foods. Scan the QR code to view a short video about their project.



eligibility requirements, program administration, and additional selection criteria. The FY22-23 budget rider allowed the commissioner of agriculture to use up to \$450,000 each year for this program.

In FY23, the GFAP Advisory Committee recommended that the MDA use up to \$100,000 for Technical Assistance Grants and \$320,750 for Equipment and Physical Improvement Grants. We received three Technical Assistance applications requesting a total of \$124,250, but the evaluation committee opted not to recommend any of the projects for funding and used the funds for additional Equipment and Physical Improvements projects instead.

We received 57 Equipment and Physical Improvement applications requesting approximately \$2.337 million. We funded 15 projects, totaling \$427,000. Funded projects ranged from \$4,895 to \$50,000. Grantees are using these grants for activities such as installing coolers and freezers and adding permanent infrastructure at farmers' markets.

In FY24, \$935,000 is available for GFAP Equipment and Physical Improvement Grants and Technical Assistance Grants. The RFPs will be released in early February. More detailed information about this program can be found in a separate *Good Food Access Program Legislative Report*.

LIVESTOCK INVESTMENT GRANT

The AGRI Livestock Investment Grant (LIG), established by MINN.STAT. 17.118, encourages long-term industry development for Minnesota livestock producers by investing in infrastructure and equipment. The program reimburses grantees for 10% of qualifying expenses, with a maximum award of \$25,000 per year.

Grants are awarded competitively based upon recommendations made by a panel of MDA and external reviewers who have experience in the livestock industry. This year, evaluation criteria prioritized new farmers, generational transitions, recovery from natural disasters, farm management plans/programs, accessibility improvements, robotic milking equipment and other technology, improving profitability, and positive environmental impacts.

The MDA received 141 grant applications requesting a total of \$1.9 million. We awarded \$1.3 million to 78 dairy, beef, pork, sheep, goat, poultry, bison, and diversified livestock producers. Recipients plan to invest over \$28 million in private funding — a 22:1 ratio of private to public funds — to enhance livestock operations in the state.

A list of FY23 awardees, a map of their locations, and a map of FY17-23 recipients are available in Appendix C.

Of the 20 recipients who have completed their proposed project:

- 10 were able to start farming as a new farmer or enter farming through a generational transition.
- 95% believe the grant helped them improve animal comfort on their farm.
- 95% improved the technology and increased the efficiency of their operation.



Wagner Dairy, LLC, of Litchfield, has been in operation since 1887 and is currently the oldest dairy farm in Meeker County. They milk 900 Jersey cows and run 550 acres of corn and alfalfa. With the FY23 Livestock Investment Grant, they constructed a commodity shed to help create buying power to purchase feedstuff at lower prices or in bulk, reducing feed cost and streamlining their feed mixing time which will save on fuel and labor costs.

It is an amazing program. I am very thankful for the help for the operation and growth of our farm.

Justin Wagner

- 71% completed a project they would not have been able to do without the grant.
- 50% did a larger project than they would have done otherwise.

Recipients also mentioned that, because of the grant, they took time to evaluate the farm and its needs during the application process and were able to do a project they may not have otherwise been able to do or could do it sooner than planned.

In FY24, we are awarding funds over two rounds. In our fall round, we received 111 applications and are in the process of awarding approximately \$874,000 to 57 grantees. A second RFP will be released in late winter 2024.

NEW MARKETS PROGRAM

The AGRI New Markets Program, which rebranded to the Make it Minnesota Program in early FY24, helps Minnesota food and beverage companies and farms explore new markets and expand their market reach. The program provides startups and entrepreneurs with business development assistance and resources and helps them gain a competitive advantage in regional and national markets. Primary program activities include Minnesota Pavilions at trade shows, and a cost-share program that matches company investments in high-impact marketing activities.

In FY23, 148 food and beverage companies participated. In total, those entities self-reported a projected \$47.7 million in new sales because of their participation. A list of cost-share and pavilion participants, a map of their locations, and a map of FY17-23 recipients can be found in Appendix D.

Minnesota Pavilions

Minnesota Pavilion events provide financial, logistical, and execution support for Minnesota companies at business-to-business (B2B) trade shows, helping them put their best foot forward to new buyers around the country. The MDA works with event managers to secure prime booth space at events of interest to our constituents and then making it available to those Minnesota companies and farms at a reduced cost. The MDA hosted Minnesota Pavilions at four food and beverage trade show events in FY23. These included the Winter Fancy Food Show (Las Vegas), Natural Products Expo West (Anaheim), the National Restaurant Association Show/American Food Fair Pavilion (Chicago), and the Sweets & Snacks Expo (Chicago). A list of participating companies and their locations can be found in Appendix D. Overall, the MDA supported 28 companies and farms at Minnesota Pavilion events, with three of those companies attending two different tradeshow.

In FY24, the MDA will host Minnesota Pavilions at the Winter Fancy Food Show, Natural Products Expo West, and the National Restaurant Association Show, which have already attracted considerable interest and participation.



Thomas Metzdorff and his family have raised bison for 26 years near Waseca. In 2023, they built a new bison handling system which includes a chute and alleyway. This addition expands the bison operation to handle bison cows and breeding bulls, which was limited in his previous system. Animal and farmer safety are improved, as well as ease and efficiency when working with the herd. This improvement is part of the near-term plan for Thomas's son to join the operation.

The grant program provides a stimulus to producers to invest and improve in their livestock facilities that may not otherwise occur without the grant program.

Thomas Metzdorff

Marketing Investment Cost-Share Programs

The MDA incentivizes marketing investment by small food and beverage businesses and farms through a cost-share program. In FY23, the **Wholesale Cost-Share Program** and **E-Commerce and Digital Marketing Program** were combined under the same program: the **New Markets Marketing Investment Cost-Share Program**. This program reimbursed expenses in the following categories, up to \$4,000 per company:

In-store demos: includes labor for an employee or owner and mileage for retail product demonstrations.

Business-to-business (B2B)

tradeshows: includes booth rental at in-person and virtual events,

Minnesota Pavilion booth discounts as well as travel costs for the MDA's Walk the Floor Mentorship Program.

Wholesale and retail activities: includes expenses that contribute to better brand performance in retail, such as syndicated data, brand strategy consulting, and logo/label design.

E-commerce and digital marketing activities: includes expenses such as email and social media marketing, website design and development, and photography and videography.

Meeting consumers at the store, telling them about our story and having them sample the product makes a world's difference. Demos have been a wonderful tool.

*Belén Rodriguez,
Quebracho
Empanadas,
Minneapolis*



Belén Rodriguez, owner of Quebracho Empanadas, offered samples of her products inside of a local Hy-Vee store.



Thank you so much for approving our application for cost-sharing for our new ryes' label design and packaging. They have shipped out to MN, IL, TN already and are on deck to send to NY, GA, and WI!

*Cheri Reese
Far North Spirits,
Hallock, MN*

The MDA's investment totaled just over \$350,000, resulting in at least \$700,000 in new marketing activities.

Out of 146 FY23 participants, 58% identified as woman-owned and 64% identified with one or more of the following categories: woman, veteran, African American, Asian American/Pacific Islander, Hispanic, or Native American-owned.

We sent evaluation surveys to all Cost-Share Program participants and 62 responded. Extrapolating the survey results for all 146 participants, we can estimate the following impacts:

- Distribution to almost 9,529 new stores;
- More than 215 new distributor relationships;
- More than \$47.7 million in new 12-month gross retail sales.

SUSTAINABLE AGRICULTURE DEMONSTRATION GRANTS

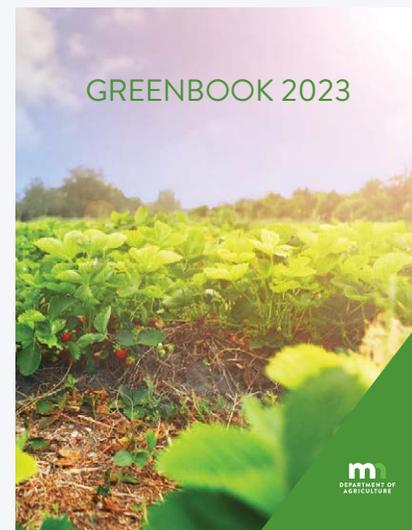
Since 1989, the Sustainable Agriculture (SustAg) Demonstration Grant Program (MINN. STAT. 17.116) has helped farmers, nonprofit groups, agricultural researchers, and educators explore ways to enhance the sustainability of a wide range of farming systems. The program was originally funded through a dedicated biennial appropriation. Funding shifted to the AGRI Program in FY13.

The program funds projects that research or demonstrate farm-based agricultural techniques or systems that address energy efficiency, environmental benefits, and/or profitability. Grantees report annually on their progress, and their reports are compiled and published by the MDA in the [Greenbook](#) so other farmers and researchers can learn from their experiences.

SustAg Grants are competitive; a panel of MDA staff and outside experts – including farmers, agriculture scientists, educators, and marketing specialists – review and score proposals. Projects must span two to three years. The maximum award is \$50,000.

In FY23, we received 25 proposals requesting \$1.2 million and funded eight projects for a total of \$196,963. Please see Appendix E for more information about grantees.

For FY24, we received 19 applications totaling a request of just over \$625,000. We expect to award up to \$350,000 in spring of 2024.



The 2023 Greenbook is now available for distribution. The MDA distributed approximately 570 printed copies of the 2022 Greenbook. More than 650 people visited the MDA’s Greenbook webpage in FY23.

Grantee Spotlight

Zach Paige is the owner of North Circle Seeds in Vergas, Minnesota. His project focuses on bringing attention to wild-simulated growing techniques for ginseng in the woods of northern Minnesota. American ginseng (*Panax quinquefolius*) is a high-value plant, once abundant in northern Minnesota forests. It has value as a traditional Native American medicine. Zach is currently working with a group of children from an elementary school on the White Earth Reservation to teach them about American ginseng and then taking them into the forest to learn how to identify and plant ginseng as a wild-simulated crop. Zach will also be offering a field day in the summer of 2024 targeted at emerging farmers to teach them about how to plant and harvest ginseng.



Children from the White Earth Reservation are learning about the importance of American ginseng to their culture and how to sustainably grow and harvest the plants.



A young ginseng plant growing in the forest.



Roots of the American ginseng plant are highly valued in traditional Native American medicine.

Photos courtesy of Zach Paige, North Circle Seeds.

Grantee Spotlights

Fond du Lac Tribal and Community College, located in Cloquet, received an AGRI Urban Agriculture Grant to create an intentional demonstration space at their 14th Street campus. This garden project will provide a space for students to congregate, educate, and innovate while showcasing renewable energy systems and hosting farmer business development opportunities, student-led community demonstrations, and a seasonal farmers' market. Grant funds will help to provide the much-needed tools and materials to make this project sustainable.

The Bancroft Neighborhood Association, located in south Minneapolis, will use their grant funds to provide stipends to youth engaged in their summer gardening program and create mentor positions for youth who have participated in the program for multiple years. Their gardening project, Beloved Community, was started in 2020, to work with neighborhood youth to tend boulevard, backyard, and community gardens in their community. The produce that is grown in those spaces is harvested and given away through free vegetable stands and community meals.



Harvest Hope Farm in Moorhead received an Urban Agriculture Grant in FY23. Their project provided hands-on farm experiences and educational opportunities for local youth through their Farm Camp programs. Using grant funds, Harvest Hope Farms was able to purchase and install a dome greenhouse to extend the growing season from 11 weeks to 41 weeks, resulting in an increase in Farm Camp courses. Food that was grown by youth participants was distributed to local families and Farm Camp participants.

URBAN AGRICULTURE GRANTS

These competitive grants promote youth agricultural education and/or agriculture-connected community development in urban and peri-urban areas throughout Minnesota. For-profit businesses, nonprofit organizations, schools, local government entities, and Native American tribal communities are eligible to apply for the program. They can use funds to buy equipment, make physical improvements, and pay for staff time to carry out urban agriculture-related programming.

A panel of MDA staff and external reviewers evaluates proposals for long-term sustainability, the applicant's capacity to implement the project, impacts on economic justice and the environment, and commitment to serving communities of color or Native American tribal communities.

In FY23, we received 66 proposals requesting approximately \$2.7 million. We awarded 15 grants totaling \$551,000. Please see Appendix F for a list of recipients.

For FY24, \$1.87 million is available for this program. We anticipate releasing the RFP in early February.

Urban Agriculture and Value-Added Grantee Interview

Patra and David Wise are the faces behind Native Wise LLC, a Native-owned and operated family farm located on the Fond du Lac Reservation in Sawyer, Minnesota. They utilize indigenous agricultural techniques to run their ranch and farm, partnering with other like-minded livestock producers to assist in grass finishing bison and cattle for processing. The couple pride themselves on providing culturally significant food products, such as bison meat, to local community members.

In 2023, Native Wise received grants through the AGRI Value-Added and the AGRI Urban Ag programs. We recently spoke with Patra and David about the impacts these grants have had on their business and community.

What projects are AGRI grant funds being used to help complete?

The AGRI grant funding is being utilized in several ways: constructing an outdoor classroom here on the ranch for our Native youth outreach program to use during trainings; building a food storage facility on-site to

VALUE-ADDED AND MEAT, POULTRY, EGG, AND MILK PROCESSING GRANTS

The AGRI Value-Added and Meat, Poultry, Egg, and Milk Grants help value-added and livestock processing businesses invest in equipment and related physical improvements to increase sales of products produced with Minnesota grown ingredients.

Meat, Poultry, Egg, and Milk Grant

The Meat, Poultry, Egg, and Milk (MPEM) Grant operates as a Value-Added Grant specifically targeted toward livestock processors. Applications were accepted in Fall 2022 for the \$750,000 that was allocated by the Legislature for MPEM grants. These applicants were also eligible for the Value-Added Grant that was offered in spring 2023.

The MPEM Grant prioritized projects that would create additional meat or poultry slaughter capacity as well as projects that would increase access to kosher or halal markets. Awards covered 50% of the total project cost for the first \$50,000, and 25% of remaining costs, with a maximum award of \$150,000.

We received 54 proposals requesting approximately \$3.1 million, including 43 livestock slaughter or meat processors, four poultry processors, three egg processors, two milk processors, and two livestock farms.

Altogether, 26 grantees were awarded a total of \$1.4 million. These projects were matched by non-state investments of \$4.7 million, resulting in a 3:1 ratio of non-state to state funds leveraged to expand and modernize meat/poultry slaughter and further processing facilities.

Because of the grant, two operations engaged in slaughter specifically improved their animal and employee safety and multiple processors were able to improve efficiency by upgrading equipment such as grinders, slicers, sausage-making equipment, smokehouses, and increase their freezer capacity. One poultry processor started processing and another added capacity, and a dairy processor improved milk storage and distribution.

MPEM Grant applicants who were only partially funded or were not funded received reviewer feedback, and their proposals were automatically considered for the AGRI Value-Added Grant offered in spring 2023. They also had the opportunity to

Interview (Continued)

house our current list of available products in a safe way that complies with all state requirements; purchasing a refrigerated vehicle to transport our USDA-processed and -certified bison meat products; and finally, assisting with building fencing for bison and expanding our rotational grazing system.

What impact have these grant funds had on your business?

If not for these AGRI grants, the projects mentioned would not be possible at this time for our small family operation located in a “food desert.” We have a dream of what we one day want to become, and these grants are helping us tackle projects we thought we wouldn’t be able to work on for years due to their expense.

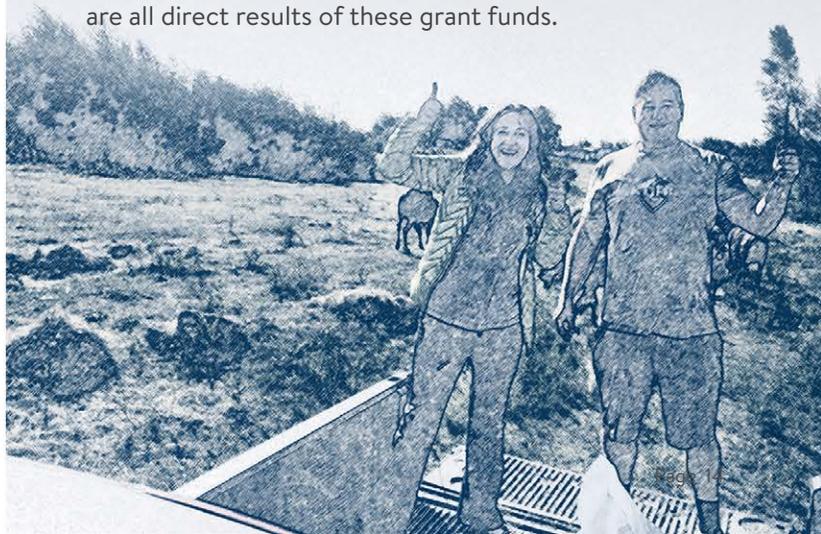
I feel that these grant programs offer hope to those that would not normally be able to implement these projects, which have the potential to benefit entire groups of people. What we are doing today would still be a dream without these programs.

How have these projects affected your community?

Our community is already coming together in new ways through these projects. Our youth are so excited for their classroom to be finished. We are currently offering educational classes at least once a month, and we only see this expanding in the future when construction on our new facilities has been completed. We are also reaching out to other reservations to include them in our programming, which will discuss grassland ecology, bison management, foraging, and harvesting techniques in the field.

And once our refrigerated vehicle is purchased and our food storage facility is complete, we will also be able to transport our food products to all 11 tribes in Minnesota.

We are beyond grateful for the opportunities we now have to unite our people together. Bringing youth back to their roots, connecting them with their culture, expanding our business to support our family, and instilling pride in a community that desperately needs it are all direct results of these grant funds.



update their proposals and incorporate reviewer feedback for the Value-Added Grant if they chose.

Value-Added Grant

The Value-Added Grant Program offers funding for equipment purchases and related physical improvements to improve the capacity of businesses to process Minnesota-grown and -raised products. Priority was given to projects addressing food safety and principles of diversity, equity, and inclusion. Awards covered up to 25% of expenditures, with a maximum award of \$150,000.

The FY23 Value-Added Grant round considered 109 applications requesting a total of \$6.3 million, including those that were carried over from the Meat, Poultry, Egg, and Milk Grant.

Twenty-four projects were awarded a total of \$1.2 million. These projects were matched by non-state investments of \$4.4 million, resulting in a 3:1 ratio of non-state to state funds leveraged to expand and modernize value-added businesses that use Minnesota grown agricultural products. Thirteen of the projects (totaling \$534,266) focused on livestock processing.

This program impacts a variety of agricultural products including apples, dairy, grains, grapes, hemp, meat, potatoes, and more. Results include increased efficiency, diversification, and processing of new products or utilizing more agricultural products from Minnesota farmers. Businesses and projects of all sizes benefit, and businesses across the program project sales growth between thousands and millions of dollars based on the scale of their business. The program also helped two meat operations move to processing under USDA inspection, a major asset to livestock producers looking to direct market their animals.

Nathan and Angela Jenniges, owners of Jenniges Meat Processing, received an AGRI Value-Added Grant in 2023. They used their grant funds to purchase coolers and freezers for their newly built meat processing facility in Brooten, Minnesota. Scan the QR code to view a short video about their project.



Vikings and Goddesses, owned by Rachel Anderson, in St. Paul received a Value-Added Grant to purchase and install a new oven. Her growing bakery businesses produces pies, pastries, and frozen crusts sold at farmers' markets, local coffee shops and coops, and at their retail storefront.

Lists of FY23 recipients, a map detailing their locations, and a map showing FY17-23 grantees are available in Appendix H.

Crop Research Grant Recipients

Project Title	Organization	Principal Investigator	Crop(s)
Developing certifiable Minnesota hemp seed and THC-compliant varieties for grain and fiber production	University of Minnesota	George Weiblen	Hemp
Achieving multiple value chains for Minnesota farmers with wide-row corn and cover crops	Clean River Partners	Alan Kraus	Corn, forage cover crops
Tall waterhemp and other herbicide-resistant weed control options for crop rotations in northern Minnesota	Minnesota Turf Seed Council	Nancy Ehlke	Perennial ryegrass, wheat, canola, sunflower, soybeans
Evaluating performance of organic alfalfa juice as a foliar fertilizer	Lynn Brakke Organic Farms	Lynn Brakke	Alfalfa, soybeans, broccoli
Improving fruit and vegetable nutritional quality and yield in organic and conventional systems	University of Minnesota	Paulo Pagliari	Tomatoes, carrots
Understanding the impact of cover cropping on disease development and soil health in Minnesota	University of Minnesota	Megan McCaghey	Dry edible beans, soybeans

Farm to School Grant Recipients

School/ School District	County	Type(s)	Project Summary
Adrian Public Schools	Nobles	First Bite, Equipment	Provide locally grown produce and meat and educate students about locally grown food. Purchase of a steamer and convection oven to prepare vegetables and various meats.
Aitkin Public Schools	Aitkin	Full Tray, Equipment	Expand monthly Farm to School meal by purchasing local produce and proteins weekly and adding a salad bar and taste tests for students. Purchase dicers, holding cabinet, and utensils for food preparation and storage.
Alexandria Public Schools	Douglas	Full Tray, Equipment	Provide local potatoes, purchase turkey from a local farm, and educate students about locally grown food. Purchase combi oven and floor mixer to prepare items.
All Saints Catholic School	Dakota	Full Tray	Purchase produce for salad bar apples, beef, and bison from local farms. Educate students about locally grown food and different ways to prepare products for meals.
Austin Public Schools	Mower	First Bite	Incorporate locally grown and raised food into food program.
Barnesville Public School	Clay	First Bite, Equipment	Begin Farm to School program purchasing local foods from emerging and disadvantaged farmers. Educate students about local food and staff on how to use the new combi oven.
Becker Public Schools	Sherburne	Full Tray	Purchase local produce and add unprocessed Minnesota-raised ground turkey or beef.
Belgrade-Brooten-Elrosa Public Schools	Sherburne	Full Tray	Purchase local fruits, vegetables, and meats by working with local farmers and farmers' markets. Educate students about locally grown foods and how to prepare them as well as growing produce and livestock.
Benson Public School	Swift	First Bite	Increase local foods in food program and educate students about the food. Celebrate local foods by hosting a Lunch with a Farmer meal for all students and a dairy day showcasing local milk products.
Bloomington Public Schools	Hennepin	Full Tray, Equipment	Purchase produce from local farmers to serve and preserve for future use. Purchase two blast chillers to optimally freeze produce for future use.
Bluffview Montessori School	Winona	First Bite	Provide locally sourced food for food program while educating students about the food journey and supporting local farmers.
Brainerd Public Schools	Crow Wing	Full Tray, Equipment	Expand Farm to School program to all 13 schools within the district. Source and prepare from-scratch menu items through Minnesota Thursday meals, expand breakfast programs, provide taste tests, introduce students to local farmers through promotional grower profiles and farmers in the cafeteria. Purchase Robot Coupe, steamer, immersion blender, and cutter.

School/ School District	County	Type(s)	Project Summary
Buffalo-Hanover-Montrose Schools	Wright, Hennepin	Full Tray	Increase local products and feature seasonal items such as wild rice and squash. Educate nutrition staff by using new items and preparation equipment.
Burnsville-Eagan-Savage Schools	Dakota, Scott	First Bite, Equipment	Increase local fruits, vegetables, and meats in their food program. Purchase serving pans and Robot Coupe to help prep and serve food. Focus on educating students about Minnesota-grown foods.
Cannon Falls Public Schools	Goodhue, Dakota	Full Tray	Grow local partnerships to expand the opportunity to purchase local apples, turkeys, potatoes, and onions.
Cook County Schools	Cook	First Bite	Utilize the few local farmers located in this food desert to bring in fresh produce and source Minnesota meats for the food program. Educate the community and students about the importance of eating locally and supporting small growers.
Cornerstone Montessori Elementary School	Ramsey	First Bite	Strengthen relationships with local organizations such as Urban Roots and Garden-in-a-Box to incorporate a snack program with offerings that are fresh from the soil, and to reinstate cooking/baking lessons in the classroom.
Crosby-Ironton Public Schools	Crow Wing	Full Tray	Source and prepare scratch menu items for Minnesota Thursday meals, expand district breakfast programs, provide taste tests, and introduce students to local farmers through promotional grower profiles and farmers in the cafeteria.
Crosslake Community School	Crow Wing	Full Tray, Equipment	Source and prepare from-scratch menu items that help promote Farm to School through Minnesota Thursday meals, expand district breakfast programs, provide taste tests, and introduce students to local farmers through promotional grower profiles and farmers in the cafeteria.
Dassel-Cokato Public Schools	Wright	Full Tray, Equipment	Increase student connection to local foods with Try-It Tuesday taste tests. Expand Farm to School program by preserving locally sourced foods to be served throughout the year. Purchase walk-in freezer/cooler to support the local food.
Deer River Public Schools	Itasca	Full Tray	Expand students' consumption and knowledge of Minnesota-grown food through events, promotion, and education about local farm products. Increase number of pounds of locally grown foods served and build relationships with more local farmers.
Delano Public Schools	Wright	Full Tray	Expand the number of local products used in the food program along with increasing current offerings of local apples, eggs, wild rice, turkeys, and beef hot dogs.
Detroit Lakes Schools	Becker	Full Tray, Equipment	Increase locally sourced food for Farm to School program including beef for burger day, taco day, and spaghetti day. Purchase a vacuum sealer to keep produce fresh longer for extended use.

School/ School District	County	Type(s)	Project Summary
Dilworth-Glyndon-Felton Public Schools	Clay	Full Tray	Build partnerships with Minnesota farmers to continue to increase their Farm to School menus.
Duluth Public Schools	St. Louis	First Bite	Start a Farm to School program by starting small in purchasing local foods.
East Range Academy of Technology and Science	St. Louis	First Bite	Prioritize Minnesota-grown produce and meat, beginning to cook their meals in-house. Prioritize scratch cooking by working with vendors and expanding to local farmers.
Eden Prairie Public Schools	Hennepin	Full Tray	Expand local products, including halal and vegetarian/vegan options, in meal programs.
Fergus Falls Public Schools	Otter Tail	First Bite, Equipment	Provide local products to students and support farmers by purchasing, processing, preparing, and preserving locally available foods. Purchase a blast chiller and vacuum packaging system to prepare or blast freeze for serving when the season is over. Showcase and educate students about the foods we grow here.
First Evangelical Lutheran School	McLeod	Full Tray, Equipment	Build on relationships with local producers, expand local foods (like local beef, pork, poultry, eggs, vegetables, and fruit) in their meal programs to at least twice each month. Educate students about where food comes from, nutritional aspects, and how the foods are prepared. Purchase a freezer, steaming pans, and apple slicer.
Foley Public Schools	Benton	Full Tray, Equipment	Expand Farm to School program by building relationships with new farms/growers and adding more local products to menus.
Fond du Lac Reservation Ojibwe School	Carlton	Full Tray	Build on current Farm to School program by increasing the number of Indigenous foods being offered to students such as bison, fish, turkey, maple syrup, and produce. Support emerging Native farmers through the local 36-acre farm on the Fond du Lac Reservation.
Frazee Vergas Public Schools	Becker	First Bite	Purchase and serve more local food to students and participate in Minnesota Thursdays each month.
Fridley Public Schools	Anoka	First Bite, Equipment	Expand Farm to School program by creating partnerships with local farmers to include grains and protein items. Incorporate local items in cultural and ethnic dishes and expand taste testing and recipe development. Prepare, process, and freeze more local items using the new combi oven and freezer.
Glacial Hills Elementary	Pope	Full Tray	Provide students with lessons and activities centered around Minnesota horticulture and nutritious meals while building a wider sense of community with local farmers. Participate in Meaty Mondays and Taste Testing Tuesdays each two times a month; make salsa, popcorn, roast pumpkin seeds; and press cider with Minnesota grown produce. Host student baking contests that feature healthy substitutions.

School/ School District	County	Type(s)	Project Summary
Granada Huntley East Chain School	Martin	First Bite, Equipment	Increase Farm to School practices by building relationships with local producers to learn about products, especially meat. Purchase a combi oven, ice machine, and milk cooler.
Heron Lake-Okabena Public Schools	Jackson	Full Tray, Equipment	Provide local beef, pork, bison, vegetables, and fruits. Educate the community about the products.
Hibbing Public Schools	St. Louis	First Bite	Introduce locally grown and raised Farm to School products by sourcing local farm items, promoting them on the menu, and offering taste tests.
Hinckley-Finlayson Public Schools	Pine	First Bite	Purchase and serve locally grown produce and beef.
Holy Rosary School	Becker	First Bite, Equipment	Introduce new foods to students through an event called The Cardinal's Bowl, where students will try and vote on their favorite item in a taste test or showdown. Visit a co-op with their Family and Consumer Science Class to purchase and prepare a Minnesota-grown meal.
Holy Trinity Catholic School	Morrison	First Bite	Expand the use of locally grown foods in their menus with a goal of 50% of meals containing at least one locally sourced food.
Holy Trinity Catholic School	Dakota	Full Tray	Increase the number of times local foods are on their menu and increase student participation in taste tests. Participate in Minnesota Thursdays and Tuesdays, Harvest of the Month, the Great Apple Crunch, and Farm to School Month.
Hopkins Public Schools	Hennepin	Full Tray, Equipment	Work with additional local and emerging farmers to source new items like wild rice, create recipe options for ethnic meals, and incorporate more local products in the breakfast program. Begin Minnesota Thursdays this year. Purchase a food processor, slicers, pans, and racks to support expansion efforts.
Hutchinson Public Schools	McLeod	Full Tray, Equipment	Increase local foods through Try It Tuesday taste tests while educating students about nutrition and local agriculture. Purchase a walk-in cooler/freezer to store fresh foods.
Immanuel Lutheran School	Sibley	Full Tray	Continue to offer local foods such as eggs, beef, cheese, and produce, and expand partnerships with additional area farmers.
Intermediate District 287	Hennepin	First Bite	Begin Farm to School program by purchasing local foods like wild rice, turkey, chicken, and hot dogs. Promote local products through digital and display menus, in the cafeteria lines, and through social media.
Jordan Public Schools	Scott	First Bite	Expand Try It Tuesday to all schools and partner with local farmers and producers to source items.
Lake City Schools	Goodhue and Wabasha	Full Tray	Purchase and serve local fruits, vegetables, and meats, and expand program to introduce new items.

School/ School District	County	Type(s)	Project Summary
Lake of the Woods	Lake of the Woods	First Bite	Begin offering Minnesota products by purchasing beef from a small family-owned farm and wild rice from a Native American-owned company.
Lake Superior School District	Lake	First Bite, Equipment	Offer local beef, fruits, and vegetables and purchase two tilt skillets to better prepare the food.
Lanesboro Public Schools	Fillmore	First Bite, Equipment	Partner with producers to offer more local products in their daily menu. Add a gas kettle and steamer and tilt skillet to prepare local foods.
Litchfield Public Schools	Meeker	Full Tray, Equipment	Increase local foods through Try-It Tuesday taste tests while educating students about nutrition and local agriculture. Purchase a walk-in cooler/freezer to store fresh foods.
Mankato Area Public Schools	Blue Earth	First Bite, Equipment	Work with farmers to build a Farm to School program and include items like sweet corn, wild rice, squash, and carrots in the school menu. Purchase steamers and pans to prepare the new products.
McGregor Public School	Aitkin	Full Tray	Expand current Farm to School efforts by increasing the amount and frequency of local foods and participate in Minnesota Thursdays while educating students on buying local and sustainable agriculture.
Mesabi East Schools	St. Louis	Full Tray, Equipment	Build relationships with current producers and new emerging farmers to increase local products in both lunch and breakfast menus through taste tests, a robust salad bar, and food trials hosted by the Culinary Arts Class. Purchase a double oven, freezer, and storage containers to expand the program.
Minneapolis Public Schools	Hennepin	Full Tray	Increase the quantity and variety of Minnesota foods, focusing on turkey, chicken, and produce items.
Minnewaska Area Schools	Pope	First Bite, Equipment	Build a Farm to School program working with local farmers and farmers' markets to increase foods in their meal program. Partner with district FACS and Ag staff to educate students through taste tests, cooking sessions, and reading or video materials. Purchase Robot Coupe and vacuum sealer.
Moorhead Area Public Schools	Clay	First Bite, Equipment	Purchase and serve Minnesota-grown foods in the meal program and purchase two Robot Coupes for easy preparation of fresh products.
Morris Area Public Schools	Stevens	Full Tray	Expand Farm to School program to include beef, legume, and eggs. Continue to offer products like apples, carrots, wild rice, and peppers.
Mountain Lake Christian School	Cottonwood	First Bite, Equipment	Integrate Minnesota-grown foods into school lunch menus and snacks, educate students and staff on ways to use local foods into their own meal planning and preparation, broaden student palates through new recipes and deepen generational connections using heritage recipes from the area. Purchase of a food processor and stock pot will support the school in their efforts.

School/ School District	County	Type(s)	Project Summary
Nativity of Our Lord School	Ramsey	First Bite	Expand the amount of locally grown produce to meal programs; integrate monthly taste tests of local products.
Nett Lake Public Schools	St. Louis	First Bite	Incorporate local foods in menus that can be prepared in a variety of ways. Build a relationship with a local farm that uses local rice in its products.
New Millennium Academy	Hennepin	Full Tray, Equipment	Purchase local seasonal products to provide side dishes that are culturally responsive to the school community and provide monthly taste tests. Purchase a reach-in freezer, wok, stock pot, and blender to support these efforts.
New Richland-Hartland- Ellendale-Geneva	Waseca	Full Tray	Continue Farm to School program by offering Minnesota fruits, vegetables, meat, and dairy products in menus and salad bar.
New Ulm Area Catholic Schools	Brown	Full Tray, Equipment	Purchase produce, pasture-raised meats, honey, grains and free-range eggs from local farmers and producers for their Farm to School program while educating students on supporting their local community.
North Branch Area Public Schools	Chisago	First Bite	Provide locally sourced food to students and staff and provide education about farming and locally sourced food. Seek partnerships with local orchards and farms to procure up to 100% of apples during apple season.
Northland Community Schools	Cass	First Bite, Equipment	Provide breakfasts made from scratch using local eggs, potatoes, cheese, and unprocessed meats such as ground pork. Purchase a tilted braising pan.
Northwestern MN Juvenile Center	Beltrami	Full Tray	Strengthen healthy cooking initiatives, gardening, and community-based programming within our building by starting our own garden and incorporating locally based foods. Provide a fresh salad bar three days/week to introduce youth to new foods.
Osseo Area Public Schools	Hennepin	Full Tray	Expand partnerships with local farmers and producers to introduce local ground beef into recipes while raising awareness and support of local farmers.
Paynesville Public Schools	Stearns	First Bite	Purchase and serve local beef to enhance the meal program and support local farmers.
Pelican Rapids Public Schools	Otter Tail	First Bite	Partner with local producers to source healthy foods and educate students about farming in the area.
Pine City Public Schools	Pine	Full Tray	Build relationships with local farmers and businesses to offer local foods and promote Farm to School Month and Native American Heritage Month by providing traditional foods like maple syrup and butternut squash. Expand purchasing of local apples in season.
Pine Island Public Schools	Goodhue	First Bite, Equipment	Serve local meats and vegetables in stir-fries and Minnesota Thursdays Build-Your-Own Burger Bar. Purchase a combi oven and slicer/dicer to prepare and serve local foods.

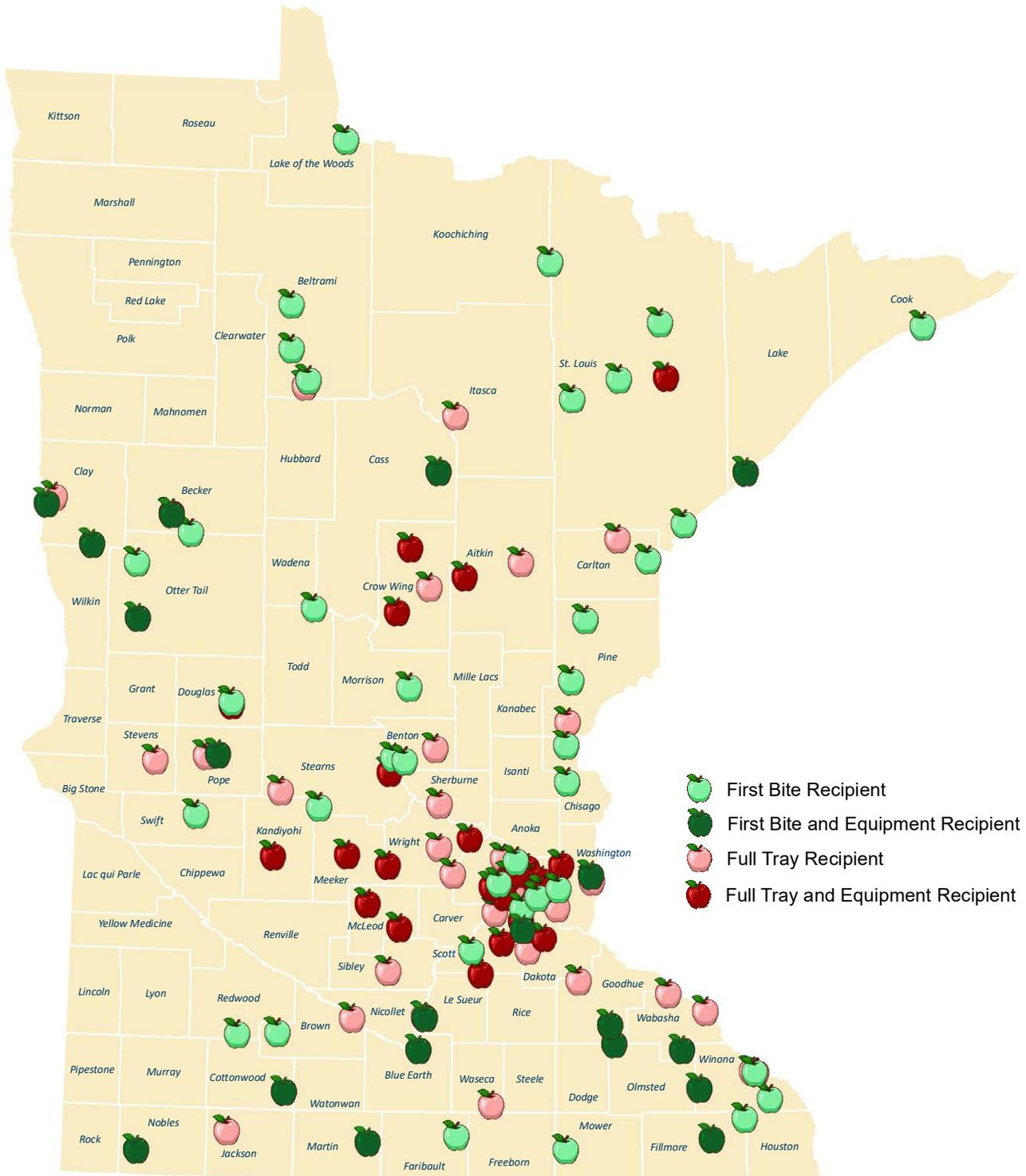
School/ School District	County	Type(s)	Project Summary
Plainview-Elgin-Millville Schools	Wabasha	First Bite, Equipment	Utilize local farmers to purchase products to build a Farm to School program while educating students about purchasing locally and the health benefits of local, fresh foods. Purchase a Robot Coupe to support the preparation of local food.
Prior Lake-Savage Area Schools	Scott	Full Tray, Equipment	Serve students more locally sourced products and create a more diversified Farm to School tray for the students. Incorporate Meet the Farmer series so students can learn about the people who produce their food. Purchase of convection oven and cooler/freezer.
Red Lake School District	Beltrami	First Bite	Provide education to students about local food from seed to harvest through partnerships with local farmers and serve a variety of Minnesota-grown fruits, vegetables, dairy, and meats.
Red Rock Central	Redwood	First Bite	Incorporate fresh produce, proteins, and dairy sourced directly from local farms, an aggregator, or local food hub. Educate students on nutrition and eating local foods.
Richfield Public Schools	Hennepin	First Bite	Source all romaine and spring mix lettuce from local sources.
Ridgeway Community School	Winona	First Bite	Serve local foods in the meal program and educate students about where and what kinds of foods are grown in Minnesota.
Riverway Learning Community	Winona	Full Tray	Build relationships with local farms to integrate farm to school structures and practices in the school district.
Robbinsdale Area Schools	Hennepin	Full Tray, Equipment	Increase use of Minnesota grown foods, including local vegetables and other foods on the menu, focusing on local protein sources. Taste testing culturally relevant foods for students. Purchase meat slicers so that local turkey and beef can be prepared for various menu items.
Rosemount-Apple Valley-Eagan Schools	Dakota	Full Tray, Equipment	Support BIPOC and emerging growers through planning and partnership with The Good Acre. Install a new walk-in refrigerator to store the produce before it is distributed to their 26 operating kitchens.
Roseville Public Schools	Ramsey	Full Tray, Equipment	Expand and support current Farm to School programming through Minnesota Thursdays, increase local foods served at breakfast, increase the variety of locally sourced grains and proteins, and continue experiences for students such as the annual Apple Crunch, Cucumber Crunch, and Corn Shucking events. Purchase combi ovens and tilted skillet.
Rush City School	Chisago	First Bite	Offer fresh fruit for students through Berry September (featuring various fruits) and Big Crunch October (sources local apples every Thursday), and the Great Lakes Apple Crunch.
Rushford-Peterson Public Schools	Fillmore	First Bite	Purchase local beef and crafted cheese to be used in all meals that feature hamburgers/cheeseburgers and ground beef, and train food service staff in handling raw products.

School/ School District	County	Type(s)	Project Summary
SAGE Academy	Hennepin	First Bite	Build a partnership between The Good Acre and the school's current food provider, Premier Kitchen (and their current supplier Reinhard Foods), to increase local foods offered in student lunches and breakfasts.
St. Anthony-New Brighton Schools	Hennepin	Full Tray, Equipment	Build relationships with local farmers and distributors to increase local foods served at breakfast, increase the variety of local grains and proteins, and continue Minnesota Thursdays, Apple Crunch, Cucumber Crunch, and Corn Shucking events. Purchase a combi oven and tilted skillet to prepare and serve local foods.
St. Charles Public Schools	Winona	First Bite, Equipment	Purchase and serve local fruits and vegetables from Featherstone Farm and hamburgers from Goldenrust Farms, and use local apples to make homemade apple sauce for the breakfast program. Purchase peelers, blenders, and braising pans.
St. Paul Public Schools	Ramsey	Full Tray	Expand the amount of Minnesota-grown food on the menus by sourcing a new vegetable choice for salad bars, feature Minnesota-grown fruits and vegetables on the hot lunch menu and salad bar at least once per month, and promote local foods during Farm to School Month through food maps, farmer highlights, and cafeteria promotions.
Salem Lutheran School	Washington	First Bite, Equipment	Promote local foods through various events such as Harvest of the Month, Minnesota Thursdays, and Great Lakes Apple Crunch. Purchase of a meat slicer and small refrigerator.
Sartell-St. Stephen Public Schools	Stearns	First Bite	Offer local foods through Harvest of the Month and encourage students to try new foods and increase consumption of those local foods with monthly Try It Tuesday. Grow partnerships with local farms to help students learn and understand the importance of agriculture.
Sauk Rapids-Rice Public Schools	Benton	First Bite	Support local producers by expanding the use of current local products and promote the cafeteria as a classroom for food literacy.
Schoolcraft Learning Community	Beltrami	First Bite	Educate students about local food by featuring a local ingredient each month, having the head chef educate students about the ingredient, inviting local producers to visit and educate the students, and then using that ingredient in the menu throughout the month.
Springfield Public Schools	Brown	First Bite	Build relationships within the community and surrounding area with local farmers to serve more Minnesota-grown products.
St. Louis Park Public Schools	Hennepin	Full Tray	Focus on Farm to School programs at their schools by increasing the variety and amount of local produce offered to students, including new varieties of produce, meats, and grains.
St. Peter Public Schools	Nicollet	First Bite	Expand Farm to School efforts by sourcing more local produce.

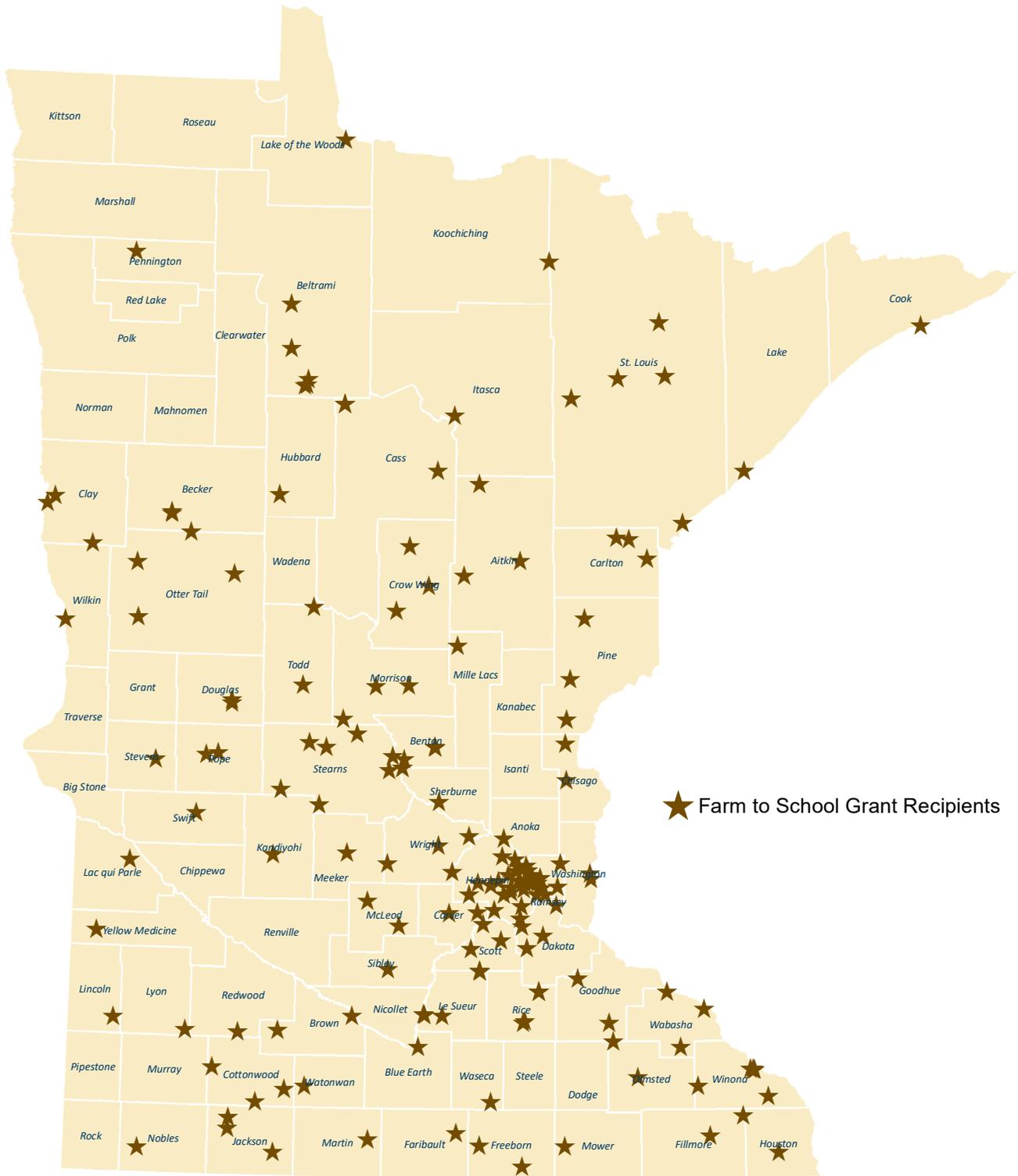
School/ School District	County	Type(s)	Project Summary
St. Cloud Public Schools	Stearns, Sherburne, Benton, Wright	Full Tray, Equipment	Expand Farm to School program by purchasing local products, increasing the number of local farms partners, and participating in events such as Harvest of the Month and Minnesota Thursdays. Purchase of Robot Coupes to prepare produce.
St. Croix Preparatory Academy	Washington	Full Tray	Purchase and serve local food and increase awareness of Minnesota-grown foods in their school and community.
St. Michael-Albertville Schools	Wright	Full Tray, Equipment	Expand local foods offered to students including potatoes, peppers, cucumbers, and tomatoes in addition to apples and watermelon. Purchase of Robot Coupes for all schools.
St. Peter Lutheran School	Nicollet	First Bite, Equipment	Introduce students to Kernza® through a Pancake Brunch, using pancake mix from Perennial Pantry. Purchase apple corer/slicers for weekly snacks during Farm to School Month.
St. Wenceslaus School	Scott, Le Sueur	Full Tray, Equipment	Purchase local produce for a salad bar option, use freshly frozen fruits in the winter months, and purchase local chicken, beef, and pork. Purchase a convection oven, refrigerator, stir-fry pans, and vacuum sealer.
Staples-Motley School District	Todd, Wadena, Morrison, Cass	First Bite	Continue the Great Lakes Apple Crunch with more education and emphasis around the locally sourced apples, showcase Minnesota-grown products via taste testing, and introduce local foods into the school breakfast program.
The Journey School	Ramsey	Full Tray, Equipment	Grow a Farm to School program by purchasing local foods and educating students around food, its origin, the environment, and health impact. Purchase of a mixer and slicer would help prepare fresh foods faster.
United South Central Public Schools	Faribault	First Bite	Expand Farm to School program by building more relationships to source local protein, fruits, and vegetables from local families that have students in the district in addition to the current potatoes, corn, and ground beef.
Vermilion Country School	St. Louis	First Bite	Participate in bi-monthly Minnesota Thursdays, celebrate Minnesota Farmers/Foods Month in October, highlight MN-grown goods at Thanksgiving and Christmas luncheons and in the culinary program, and pursue farm field trips and interactive project opportunities with local farms.
Voyageurs Expeditionary School	Beltrami	First Bite	Connect with local farmers and producers to purchase and serve local foods in the lunch program.
Wabasha-Kellogg Schools	Wabasha	Full Tray	Introduce local farmers' products into their existing unlimited fruit and vegetable bar program as well as source meat for entrees.
Wayzata Public Schools	Hennepin	Full Tray, Equipment	Increase Minnesota-grown items in the lunch menus and support the district moving toward scratch cooking. Purchase Robot Coupes, carts, and an immersion blender to prepare fresh and local beef for tacos, tomatoes for sauce, oats and honey for homemade granola, and whole wheat flour for Minnesota Muffins.

School/ School District	County	Type(s)	Project Summary
White Bear Lake Public Schools	Ramsey	Full Tray, Equipment	Offer weekly Minnesota-grown produce in-season and in the off-season as able, and purchase local syrup for breakfast-for-lunch days. Purchase three combi ovens to support the preparation of local foods.
Willmar Public Schools	Kandiyohi	Full Tray, Equipment	Create a sustainable Farm to School program by purchasing equipment (Robot Coupe, mixer, slicer, dicer) to prepare and process more local produce and cheese.
Willow River Public Schools	Pine	First Bite	Build relationships with local farmers to purchase and serve local items in breakfast and lunch programs.
Winona Area Public Schools	Winona	Full Tray	Purchase and serve local foods and focus on educating students about the food they eat, where it comes from, and how purchasing locally supports the community.
Wrenshall Public Schools	Carlton	First Bite	Increase the amount and variety of local foods by working with small farms and emerging farmers. Educate students by bringing farmers to the classrooms and incorporating field trips or community education events.
Zion Lutheran Church and School	Douglas	First Bite	Increase variety, education, and exposure of local foods through participating in the Great Lakes Apple Crunch, taste testing, and adding one Minnesota-grown item to the menu each month.
Zumbrota-Mazeppa Public Schools	Goodhue	First Bite, Equipment	Purchase a combi oven, scale, and slicer/dicer to support offering fresh, local meats and vegetables.

FARM TO SCHOOL GRANTS BY COUNTY FISCAL YEAR 2023



FARM TO SCHOOL GRANTS BY COUNTY FISCAL YEARS 2017-2023



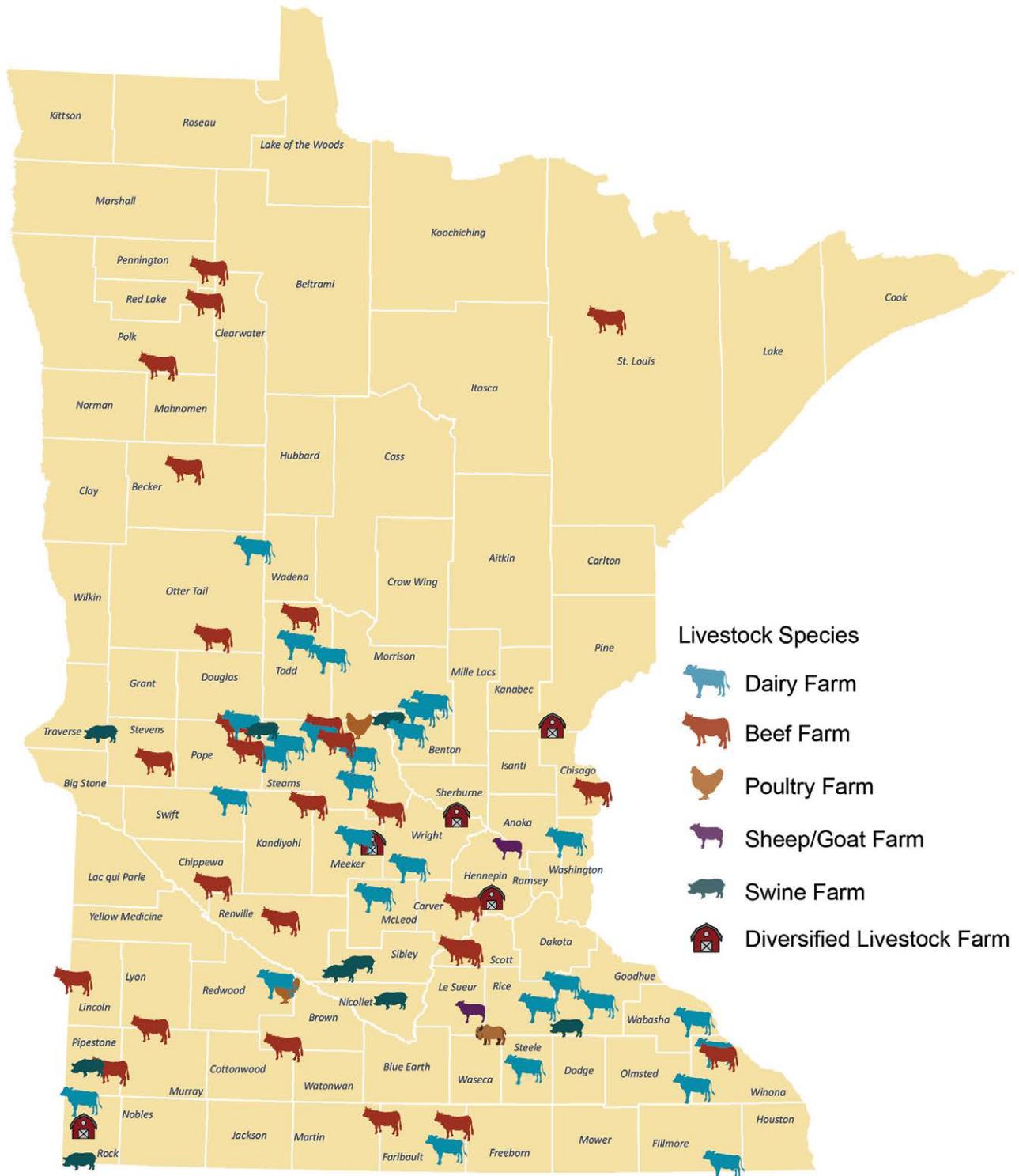
Livestock Investment Grant Recipients

Legislative District	County	Name	Species
01A	Pennington	Jennifer Arveson	Beef
01B	Polk	Jeremy Bergerson	Beef
01B	Polk	Nick Geray	Beef
02B	Becker	Jason Chilton	Beef
03A	Cook	Karen Brodeen	Beef
05B	Stearns	Jason Felling, Felling Dairy, LLP	Dairy
05B	Todd	Elizabeth Vetsch, Vetsch Farms, LLC	Dairy
05B	Todd	Amber Rasinski, R&R Ranch	Beef
05B	Todd	Kyle Klein, Klein Dairy	Dairy
09A	Traverse	Brent Pederson	Swine
09B	Otter Tail	Troy Becker	Beef
09B	Wadena	Stephanie Goeller, Style-Heaven Holsteins	Dairy
10B	Benton	Brandon Marshik	Dairy
10B	Benton	Jocelyn Schlichting, Schlichting Farms, Inc.	Swine
10B	Benton	Patrick Scapanski, Scapanski Dairy, LLP	Dairy
10B	Morrison	Harvey Schoon	Dairy
11B	Pine	Dale Heidelberger, Heidelberger Farm Equipment, LLC	Diversified Livestock
12A	Pope	Todd Carlson	Beef
12A	Stearns	Alise Sjostrom, Jer-Lindy Farms, LLC	Dairy
12A	Stearns	Ken Kerfeld, Kerfeld Dairy	Dairy
12A	Stearns	Tom Herkenhoff, Herkenhoff Central Dairy, Inc.	Beef
12A	Stevens	Eric Zeltwanger	Beef
12B	Pope	Dean Reichmann, Homestead Farms	Beef
12B	Pope	Jeremy Walker	Dairy
12B	Pope	Paul Fiedler, Fiedler Finishing	Swine
13A	Renville	Tyler Magedanz	Dairy
13A	Stearns	Joe Merdan, Merdan Dairy, Inc.	Dairy
13A	Stearns	Scott Wittkop, Scott Wittkop Farm	Beef
13A	Stearns	Vanessa Gillman, Windhaven Farm	Beef
13B	Stearns	Jacob Posch, Posch's Poultry, LLC	Poultry
15B	Brown	Brandon Anderson	Beef

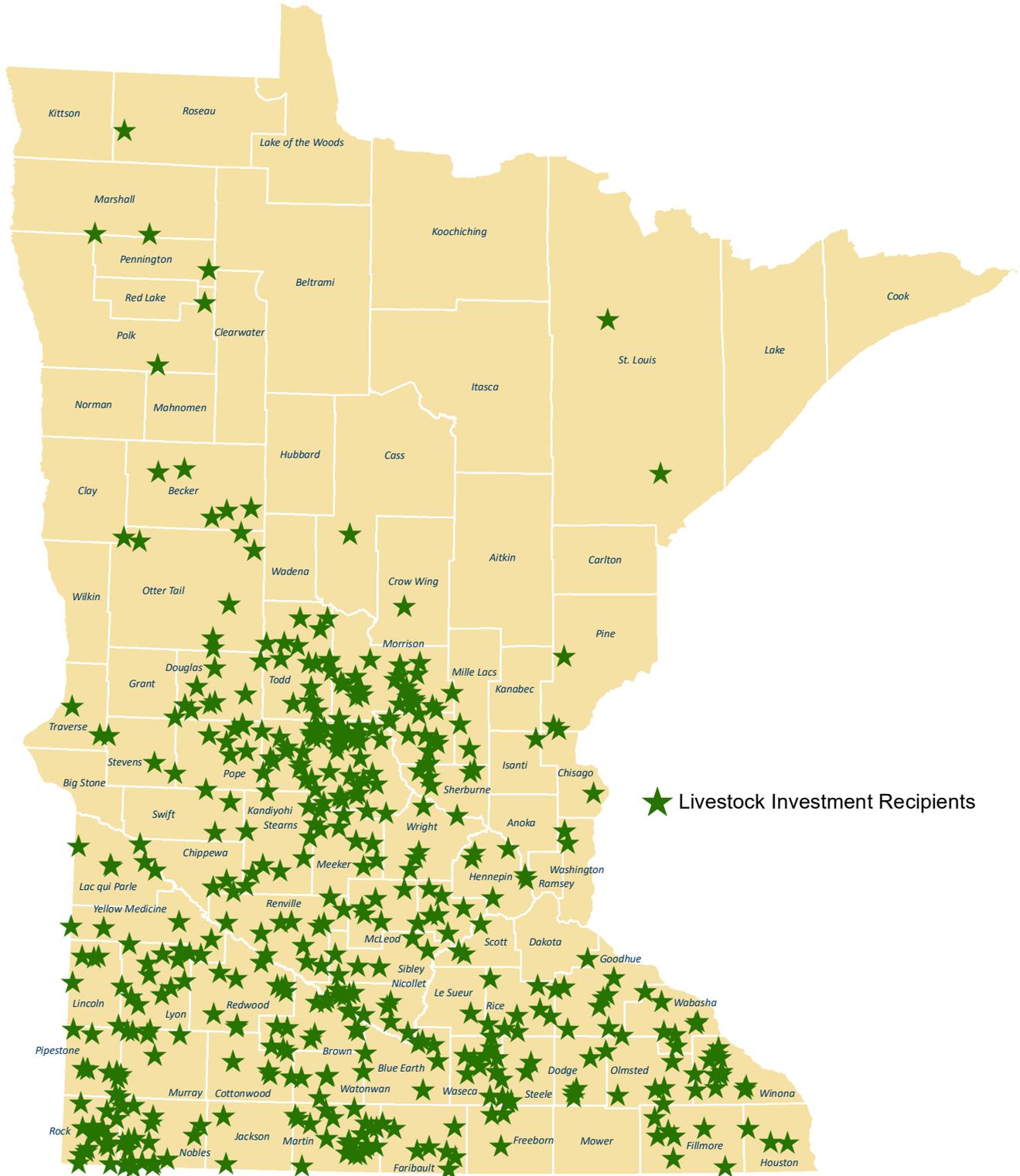
Legislative District	County	Name	Species
15B	Redwood	Daniel Schouvieller, Schouvieller Poultry Farms, LLC	Poultry
15B	Redwood	Mark Hoffman, Hoffmann Dairy	Dairy
16A	Chippewa	Kurt Stranberg	Beef
16A	Renville	Sawyer Tersteeg, Sawyer & Samantha Tersteeg	Beef
16B	Kandiyohi	Benjamin Thorpe, Thorpe Farms	Beef
17A	McLeod	Garrett Luthens, Luthens Family, LLC	Dairy
17A	Meeker	Justin Wagner, Wagner Dairy, LLC	Dairy
17A	Sibley	Nathan Sommer, TD Pork LLC	Swine
17A	Swift	Benjamin Clark, Clark Family Farm Partnership	Dairy
17B	Sibley	Alex Stark, Stoney Creek Livestock	Swine
18A	Nicollet	Dustin Compart	Swine
19A	Goodhue	Madeline Patterson, Country Girls Show Pigs Partnership	Swine
19A	Rice	Thomas Metzdorff	Bison
19B	Steele	Karen Kasper, Kasper Family Dairy Farm	Dairy
20B	Goodhue	Anthony Scheffler, Scheffler Dairy	Dairy
20B	Wabasha	Tagen Miller	Dairy
20B	Winona	Becky Clark, Clark Farms, LLC	Dairy
20B	Winona	Marlene Ward, Fallen Oaks Custom Calves	Dairy
20B	Winona	Stan Kreidermacher	Beef
21A	Lincoln	Daniel Vos	Beef
21A	Murray	Shawn Wichmann	Beef
21A	Pipestone	Luke Minion, Twin Rock Family Farms, Inc.	Swine
21A	Pipestone	Robert Van Hill, Van Hill Farms	Beef
21A	Pipestone	Terry Wolters, Rosewood, LLP	Swine
21A	Rock	Halden Vanwyhe	Swine
21A	Rock	Micah Stensland-Bos, J&M Farms	Diversified Livestock
21A	Rock	Phillip Raak, I & G Raak, Inc.	Dairy
22A	Faribault	Adam St. Germain	Beef
22B	Le Sueur	Sara Hewitt, Maple Wood Farms	Sheep/Goats
22B	Scott	Glen Jeurissen	Beef
22B	Scott	Tony Kornder, Kornder Farms	Beef
23A	Faribault	Mark Sahrside, Sahrside Dairy	Dairy
23A	Faribault	Taylor Ovrebo	Beef

Legislative District	County	Name	Species
24B	Rice	Angie Draper, Draper Dairy	Dairy
26B	Fillmore	Olaf Haugen, Springside Dairy, LLC	Dairy
27A	Sherburne	Ofsia Nyaikonda, Nyota Farm	Diversified Livestock
28B	Chisago	Jeril Andrews, Meadowland Cattle Company	Beef
29A	Meeker	Josh Pommier	Diversified Livestock
29A	Wright	Sean Groos, Minkota Holsteins, LLC	Dairy
33A	Washington	Andrew Miron, Miron Farm	Dairy
34B	Hennepin	Kathryn Blanchard, Blanchard Properties, LLC	Sheep/Goats
48A	Carver	Tyler Lueck	Beef
49A	Hennepin	Jamie Johnson, Enchanted Gardens MN	Diversified Livestock
58B	Goodhue	Jeff Beckman	Dairy

LIVESTOCK INVESTMENT GRANTS BY COUNTY FISCAL YEAR 2023



LIVESTOCK INVESTMENT GRANTS BY COUNTY FISCAL YEARS 2017-2023



New Markets Program

Minnesota Pavilion Participants

Legislative District	County	Business Name	City
14B	Stearns	Heavenly Treats	St. Cloud
18A	Nicollet	Compart Family Farms, Inc.	Nicollet
40A	Ramsey	Tastemakers LLC DBA Maazah	Arden Hills
40B	Ramsey	Old Dutch Foods	Roseville
43A	Hennepin	Healthy America, LLC DBA The Amazing Chickpea	Minneapolis
46B	Hennepin	JonnyPops	St. Louis Park
47B	Washington	AJ Foods LLC DBA Janet's Finest Compotes	St. Paul
49A	Hennepin	All Clean Food, LLC	Minnetonka
49B	Hennepin	SunOpta, Inc.	Eden Prairie
50A	Hennepin	Clo-Clo Vegan Foods	Edina
50B	Hennepin	Magic Straws	Bloomington
52B	Dakota	Joyce Foods, LLC DBA Toom	Mendota Heights
54A	Scott	Nordic Waffles	Shakopee
54A	Scott	Stone Gate Foods / Tater Kegs	Shakopee
56B	Dakota	Coconut Whisk	Rosemount
59B	Hennepin	Freak Flag Organics	Minneapolis
60A	Hennepin	We Are Nuts	Minneapolis
60B	Hennepin	SMACKIN' Snacks	Minneapolis
61A	Hennepin	Acremade	Minneapolis
61A	Hennepin	Mighty Spark Foods	Minneapolis
62B	Hennepin	Junita's Jar	Minneapolis
62B	Hennepin	Peace Coffee	Minneapolis
63A	Hennepin	UFisheries	Minneapolis
63B	Hennepin	Isadore Nut Co.	Minneapolis
63B	Hennepin	Seven Sundays	Minneapolis
64A	Ramsey	Per Se (formerly Muddle & Mint)	St. Paul
65B	Ramsey	Captain Ken's Foods, Inc.	St. Paul

New Markets Program

Marketing Investment Cost-Share Recipients

Legislative District	County	Business Name	City
01A	Kittson	Far North Spirits, Inc.	Hallock
03B	St. Louis	Clover Valley Farms, LLC	Duluth
03B	St. Louis	Farm Lande, LLC	Duluth
04B	Clay	Doubting Thomas Farms	Moorhead
05B	Todd	Cornerstone Pines	Grey Eagle
08B	St. Louis	Yker Meat Co.	Duluth
09A	Otter Tail	Terroir Chocolate	Fergus Falls
09B	Otter Tail	North Circle Seeds	Vergas
10A	Aitkin	Mille Lacs Wild Rice Corp.	Aitkin
10B	Benton	Brown Family Farm, LLC	Oak Park
11B	Pine	Medicine Creek Farm	Finlayson
12A	Stearns	Redhead Creamery, LLC	Brooten
12A	Pope	Rolling Forks Vineyards, LLC	Glenwood
12B	Douglas	Dutch House Confections	Alexandria
12B	Stearns	Bruders' Butcher	Melrose
14B	Stearns	Heavenly Treats, LLC	St. Cloud
17A	McLeod	Woven Meat Co.	Hutchinson
17A	McLeod	Wright Farms	Hutchinson
17A	McLeod	Grounded Gardens	Silver Lake
19A	Goodhue	Seven Songs Organic Farm	Kenyon
20B	Goodhue	The Greensted, LLC	Zumbrota
21A	Cottonwood	Krienke Foods International Inc.	Mountain Lake
22B	Le Sueur	Heritage Acres Family Farm	Le Center
23A	Freeborn	Ruble Cattle Company	Albert Lea
23A	Freeborn	Conger Meat Market	Conger
23A	Waseca	Cedar Crate Farm	Waldorf
23B	Freeborn	Blossoms on the Prairie	Blooming Prairie
24A	Olmsted	Wine & Swine BBQ, LLC	Byron
24B	Olmsted	Johnston Honey, LLC	Rochester

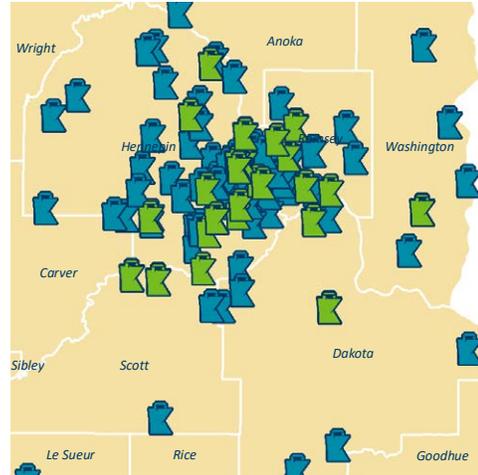
Legislative District	County	Business Name	City
25A	Olmsted	The Bee Shed, SBC	Oronoco
26B	Houston	Golden Hawk Farms	Mabel
26B	Houston	Gardner Family Farm	Spring Grove
26B	Houston	Nettle Valley Farm, LLC	Spring Grove
26B	Fillmore	Valley Angus Farm	Spring Valley
27B	Mille Lacs	Phillips Farmstead	Princeton
28B	Chisago	Eichtens Hidden Acres, LLC	Center City
28B	Chisago	Shokolade Haven	Lindstrom
28B	Chisago	Sunrise Flour Mill, Inc.	North Branch
28B	Chisago	Clover Bee Farm	Shafer
31A	Anoka	Summer Lakes Beverage	Ramsey
33B	Washington	Facepunch Foods	Stillwater
33B	Washington	Sailor Mercy	Stillwater
34A	Hennepin	Fit Butters	Dayton
34A	Hennepin	P&TY Granola Co.	Dayton
34B	Hennepin	Chef FLO-K Foods	Brooklyn Park
34B	Hennepin	Frog Tree Farm	Brooklyn Park
34B	Hennepin	Junita's Jar	Brooklyn Park
37A	Marion	Plucky Pickle Dip	Loretto
37A	Hennepin	Putting on the Ritts	Maple Plain
37B	Hennepin	Baking It Real, LLC	Maple Grove
38A	Hennepin	Kathie's Bakery	Brooklyn Park
40A	Ramsey	Tastemakers, LLC DBA Maazah	Arden Hills
40A	Ramsey	Northstar Kombucha, LLC	New Brighton
40B	Ramsey	Lovejoy's Bloody Mary Mix, Inc.	Roseville
41A	Washington	Kinney Mini Farms, LLC	Cottage Grove
41A	Washington	Vanilla Bean Project	Lakeland
42B	Hennepin	Here's the Deal Spice Company	Plymouth
43A	Hennepin	Chocolate San Jose - Minneapolis	New Hope
43A	Hennepin	Healthy America, LLC	New Hope
43A	Hennepin	Maytown Foods, LLC	North Branch
43B	Hennepin	Envy Brands	Golden Valley
44A	Ramsey	White Bear Meadery	Maplewood
45A	Hennepin	Jajja Wellness	Excelsior
45A	Hennepin	Crooked Water Spirits	Minnetrasta

Legislative District	County	Business Name	City
45A	Hennepin	Mixly Cocktail Co.	Shorewood
45B	Hennepin	Creme de la Crème, LLC DBA Polly's Gourmet Foods	Deephaven
45B	Hennepin	TC Farm	Minnetonka
45B	Hennepin	Origin Meals, LLC	Wayzata
46A	Hennepin	Alakef Coffee Roasters	St. Louis Park
46A	Hennepin	Well Rooted Teas	St. Louis Park
46A	Hennepin	Zambezi Biltong	St. Louis Park
46B	Hennepin	Tailgate Spices	Hopkins
46B	Hennepin	JonnyPops	St. Louis Park
47B	Ramsey	AJ Foods LLC DBA Janet's Finest Compotes	St. Paul
49A	Hennepin	Sergeant Shortbread, LLC	Eden Prairie
49A	Hennepin	All Clean Food, LLC	Minnetonka
49A	Hennepin	Enchanted Gardens MN	Minnetonka
50A	Hennepin	Clo-Clo Vegan Foods	Edina
50A	Hennepin	Double Take Salsa	Edina
50A	Hennepin	Good Morgan Foods	Edina
50A	Hennepin	Mama Kicks, LLC	Edina
50A	Hennepin	Off The Leash LLC DBA Tail Chaser Dog Bre	Edina
50A	Hennepin	The Twisted Shrub	Edina
50B	Hennepin	Bright Planet Pet, LLC	Bloomington
51A	Hennepin	Coco, Bee & Nut, LLC	Minneapolis
51A	Hennepin	Social Mixers, LLC	Richfield
51B	Hennepin	Mr. B's BBQ	Bloomington
52B	Dakota	Joyce Foods, LLC	Mendota Heights
53A	Dakota	GrIk, LLC	West St Paul
54A	Scott	Nordic Waffles, LLC	Shakopee
54A	Scott	Stone Gate Foods	Shakopee
55A	Dakota	Let's Dish!	Burnsville
55A	Scott	Zambezi Kitchen, LLC	Savage
55B	Dakota	Baba's	Burnsville
56B	Dakota	Coconut Whisk, LLC	Rosemount
58A	Rice	Cannon Valley Graziers	Northfield
58A	Rice	Good Fellows Goodies, LLC	Northfield
58A	Rice	Joe Mama', LLC	Northfield
58A	Scott	Sweetland Orchard, LLC	Webster

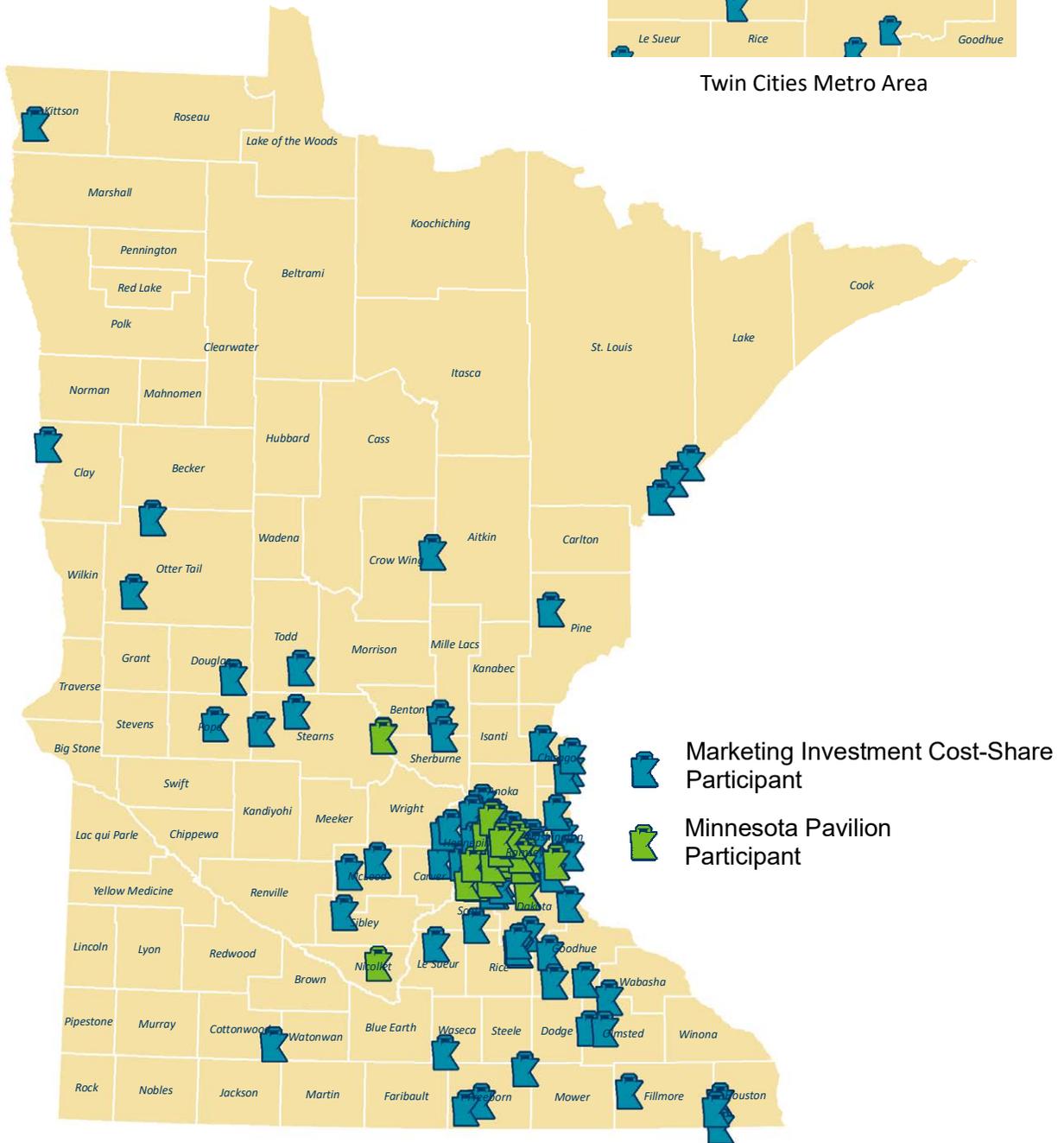
Legislative District	County	Business Name	City
58B	Goodhue	TH Livestock, LLC DBA Churchill Reserve	Cannon Falls
58B	Dakota	Creative Confectionaire	Hastings
58B	Rice	Little Hill Berry Farm	Northfield
58B	Dakota	CannonBelles Cheese	Randolph
59B	Hennepin	Freak Flag Organics, LLC	Minneapolis
59B	Hennepin	Luca and The Five Girls, LLC	Minneapolis
59B	Hennepin	Lutunji's Palate	Minneapolis
59B	Hennepin	Route To India, LLC	Minneapolis
60A	Hennepin	Baker's Field Flour & Bread	Minneapolis
60A	Hennepin	Dashfire, LLC	Minneapolis
60A	Hennepin	Eli's Hot Rockin'	Minneapolis
60A	Hennepin	Nutrisolutions	Minneapolis
60A	Hennepin	Red Table Meat Co.	Minneapolis
60A	Hennepin	Reneu Concepts Corporation	Minneapolis
60A	Hennepin	We Are Nuts	Minneapolis
60B	Hennepin	So Good Brand Inc.	Minneapolis
61A	Hennepin	3 Bear Oats	Minneapolis
61A	Hennepin	Acme Organics, LLC	Minneapolis
61A	Hennepin	FINNEGANS Brew Co.	Minneapolis
61A	Hennepin	Mighty Spark Food Company	Minneapolis
61A	Hennepin	Nikkolette's Macarons	Minneapolis
61A	Hennepin	Opara Foods, LLC	Minneapolis
61A	Hennepin	Papa George's	Minneapolis
61A	Hennepin	PlantB, LLC	Minneapolis
61A	Hennepin	The Functionist	Minneapolis
61B	Hennepin	Gustola Granola	Minneapolis
61B	Hennepin	NETZRO, SBC	Minneapolis
62B	Hennepin	Laune Bread, LLC	Minneapolis
62B	Hennepin	Peace Coffee	Minneapolis
62B	Hennepin	Urban Chemist, LLC	Minneapolis
63A	Hennepin	Quebracho, LLC	Minneapolis
63A	Hennepin	University of Fisheries, LLC	Minneapolis
63B	Hennepin	Isadore Nut Company	Minneapolis
63B	Hennepin	Superior Provisions, LLC	Minneapolis
64A	Ramsey	Vikings and Goddesses Pie Company	St. Paul
64A	Ramsey	Desserts by Alighieri	St. Paul

Legislative District	County	Business Name	City
64A	Ramsey	Panache LLC - Apples Just Right	St. Paul
66A	Hennepin	SMACKIN' Sunflower Seeds	Falcon Heights
66A	Ramsey	Taking Stock Foods LLC	Roseville
66A	Ramsey	Simpls	St. Paul
66A	Ramsey	The Naughty Greek	St. Paul
67A	Ramsey	West Indies Soul Food, Inc.	St. Paul

NEW MARKETS PROGRAM BY COUNTY FISCAL YEAR 2023

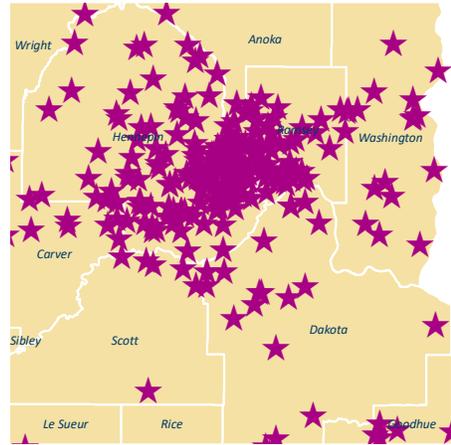


Twin Cities Metro Area

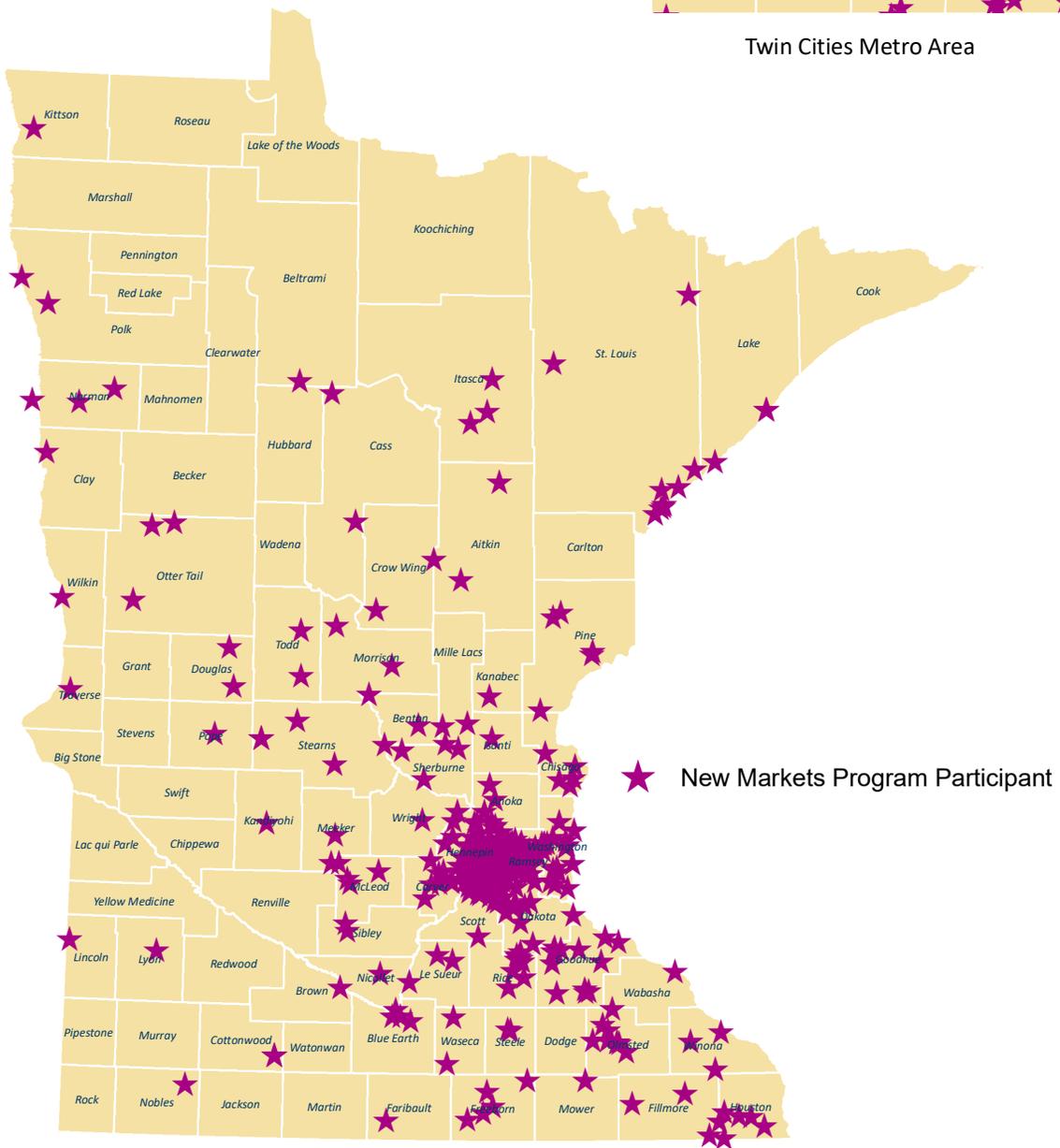


-  Marketing Investment Cost-Share Participant
-  Minnesota Pavilion Participant

NEW MARKETS PROGRAM BY COUNTY FISCAL YEARS 2017-2023



Twin Cities Metro Area



New Markets Program Participant

Sustainable Agriculture Demonstration Grant Recipients

Legislative District	Counties	Organization	Project Title
03B	St. Louis	Melissa Borer, Garden Magic	Composting the Past for the Future, Garden Magic
05A	Wadena	Anishinaabe Agriculture Institute	Explore Methods to Benefit Cost and Production of Indigenous-Raised Meat Entering Local Halal Markets
09B	Otter Tail, Becker, and the White Earth Reservation	Zachary Paige, North Circle Seeds	Growing Organic Wild Simulated Ginseng and Ginseng Seed Utilizing Sustainable Agroforestry Practices
19B	Steele	Blazing Star Gardens, LLC	Viability of Peat-Free Soil Mixes for Potted Native Plant Production
20A	Wabasha	Nine Hazels Farm, LLC	Exploring the Value and Utility of Coppiced Hazel Wood in the Upper Midwest
24A	Dodge	Don Prohaska, Fundamental Feed, LLC	Establishment and Long-Term Health of Mixed Sainfoin and Meadow Fescue Stands in Non-Calcareous Soil
28A	Isanti	Bashcap Bend Farm, LLC	Comparison of No-Till Management Methods to Improve Poor Pasture
66B	Washington and Chisago	Taylor Ventures, LLC	Applying Bionutrient Food Association Soil Health Principles to a Twin Cities Area Farm

Urban Agriculture Grant Recipients

Legislative District	County	Organization	Project Summary
04B	Clay	Harvest Hope Farm	Expand offerings to include Farm Camp on Wheels at Robert Asp Elementary School and offer farm camps throughout the year to expand youth knowledge of sustainable food resources and to expose youth to several methods of growing produce.
08A	St. Louis	Duluth Community Garden Program	Create a community garden hub with two greenhouses, a shed for storage, and workshop space to host classes for gardeners and the greater community.
08A	St. Louis	Ecolibrium3	Expand programming at the formerly closed farm site at Lake Superior College (LSC) to better serve the broader community by repurposing underutilized infrastructure and building long-term viability by improving farm site programming and usefulness to align with Lincoln Park’s community-expressed needs.
11A	Carlton	Fond du Lac Tribal and Community College	Create a demonstration space that encompasses renewable energy systems, farmer business development, student-led community demonstrations, and a seasonal farmers’ market giving the students and the community a place to congregate, educate, and innovate.
11A	Carlton	Native Wise, LLC	Construct an outdoor learning space to support workshops focusing on the intergenerational transfer of Indigenous agricultural knowledge including topics such as plant surveys, seed saving, pasture rotation, forest ecology, bison ecology, and medicinal herb harvesting and processing.
41A	Washington	Cimarron Community Farm, LLC	Revamp their farm program to focus on all aspects of growing food, from seed to table. Offer hands-on experience for youth to plant, water, manage, harvest, and create meals using vegetables they grew at the farm. Create new entrepreneurial opportunities for youth, especially teens, by selling produce at the farmers’ market and engaging neighbors.
59B	Hennepin	Black Storytellers Alliance	Focus on educating urban youth in the aspects of environmental and horticulture science. Teach students agricultural self-sufficiency with the goal of expanding agriculture within the North Minneapolis community. Allow youth to participate in the process of running a communal garden using farm techniques such as preparing seedlings, planting, maintaining, cultivating, and harvesting food for our community.
60A	Minneapolis	Audubon Neighborhood Association	Develop a half-acre lot in Northeast Minneapolis to provide fresh, culturally specific produce to low-wealth neighbors in need. Create a space for training in agriculture and value-added food production to community members including business and marketing skills, mentoring and internships, and a ready market for emerging farmers and emerging food entrepreneurs to sell their produce and value-added products.

Legislative District	County	Organization	Project Summary
60A	Hennepin	Spark-Y	Construct an educational market garden and outdoor kitchen to provide a youth and community learning site for multicultural agriculture education. Curate a recipe book that highlights the culturally significant cuisine and gardening techniques of three initial ethnic groups: Hmong, Native American, and Chinese. Develop a youth-focused certification on sustainable food systems, multicultural farming, and culinary education.
60B	Hennepin	Augsburg University	Increase food production and build community capacity by offering culturally appropriate training and technical support to gardeners in the Cedar-Riverside neighborhood of Minneapolis resulting in more BIPOC residents being engaged and leading community gardening efforts and greater access to fresh produce in the neighborhood.
62A	Hennepin	Urban Ventures	Build 30 raised beds to meet the demand for locally grown organic food from residents of the neighborhood. Add five ag and nutrition educators to increase the opportunities for youth to attend urban farming and nutrition programs.
62B	Hennepin	Bancroft Neighborhood Association	Support an assistant mentor position and provide stipends to youth engaged in their summer gardening program. Youth will tend boulevard, backyard, and community gardens and make their harvest available through free vegetable stands and by hosting community meals. Youth will also tap maple trees, maintain beehives, can and preserve their harvest, make apple cider, learn to cook, and plant flowers to beautify alleyways and protect pollinators.
66B	Ramsey	Urban Roots MN	Consult with an irrigation specialist and invest in irrigation infrastructure at their East Side farm sites.
67B	Ramsey	Laurel Community School	Transform current science curriculum to being hands-on learning about concepts in science and agriculture. Students will grow plants from seeds and harvest produce to share with their community. Students will also be introduced to insects that live in the garden and to the microscopic world in the soil.
67B	Ramsey	St. Paul Youth Services (SPYS)	Develop and pilot YouthPowerED curriculum that focuses on how Black history & identity are impacted by the food system, the history of Black agriculture, and ways that community gardens contribute to equity and food justice within the food system. The curriculum will include garden design, crop varieties, harvesting/preparing food, and visiting local community gardens and partner organizations working with innovative gardening techniques such as small-scale aquaponics.

Meat, Poultry, Egg, and Milk Grant Recipients

Legislative District	County	Business Name	Project Summary
01B	Polk	Clay Hill Processing	Increase freezer storage to expand capacity to sell inspected meat products.
03B	St. Louis	Garden Creek	Purchase of poultry processing equipment.
08B	St. Louis	Yker Meat Co. dba Northland Larder	Purchase additional refrigeration and freezer space.
09A	Grant	TFC Poultry	Expand wastewater systems.
10B	Benton	Foley Locker, Inc.	Update knockdown pen area and purchase additional meat processing equipment.
10B	Benton	Quality Meats, Inc.	Remodel current cooler to increase capacity.
10B	Mille Lacs	Backroads Meats, Inc.	Purchase materials, plumbing, hot water heater, water discharge tank, and walk-in cooler.
10B	Morrison	Elm Dale Creamery Assoc.	Upgrade deck of meat truck including generator, saws, and stainless steel sink along with new bone cooler.
12A	Big Stone	Lismore Hutterian Brethren, Inc.	Purchase chicken plucker, a hot water scalding tank, and a vacuum packer.
12A	Stearns	Bruders Abattoir, LLC	Purchase an existing commercial kitchen to expand meat market access, butchering capacity, and provide halal meat.
12A	Stearns	Concept Processing, LLC	Add two new vat pasteurizers, two delivery trucks, and a supply runner truck.
15A	Lyon	Deutz Brothers, LLC	Purchase a walk-in freezer and a commercial refrigerator for storing, cooling, and cleaning fresh eggs.
16A	Renville	Prairie Meats, Inc.	Acquire meat processing equipment including meat grinders, saws, smokehouse, and sausage maker.
16B	Kandiyohi	Roelofs Meats, Inc.	Invest in kill floor equipment for safety of employees.
17A	McLeod	Chicken Head Farm & Slaughterhouse, LLC	Add walk-in freezer, processing equipment, meat cutter, vacuum packager, and freezer truck.
17B	Carver	Havenwood Meats, LLC	Acquire a dry ager along with printer for labeling products.
19A	Waseca	Wiste's Meat Market, LLC	Add a walk-in cooler and a meat slicer.
19B	Dodge	Johnson Quail	Purchase an egg cleaner, packaging machine, and a large cooler.
20A	Goodhue	Lorentz Meat Processing	Build a by-product and hide processing facility.
21A	Nobles	V&M Locker, LLC	Buy a thermoforming vacuum packaging machine, brine pump, and a commercial dishwasher.

Legislative District	County	Business Name	Project Summary
22B	Le Sueur	Krenik's Meat Processing	Purchase a printer and scale for product labels and a larger meat tumbler.
23A	Freeborn	Conger Proteins	Add space to accommodate a new freezer and cooler, and purchase a smokehouse, tumbler, slicer, and packaging machine.
23A	Waseca	Neighbors Meats, LLC	Buy a utensil washer and patty machine.
26A	Winona	Round Table Meats, LLC	Purchase scalding and dehairer, worktables, label machine, and slicing machine.
27A	Sherburne	McDonalds Meats, Inc.	Purchase equipment for kill floor, packaging machine, and sausage equipment.
29B	Wright	The Butchery of Maple Lake	Purchase a modern smokehouse.

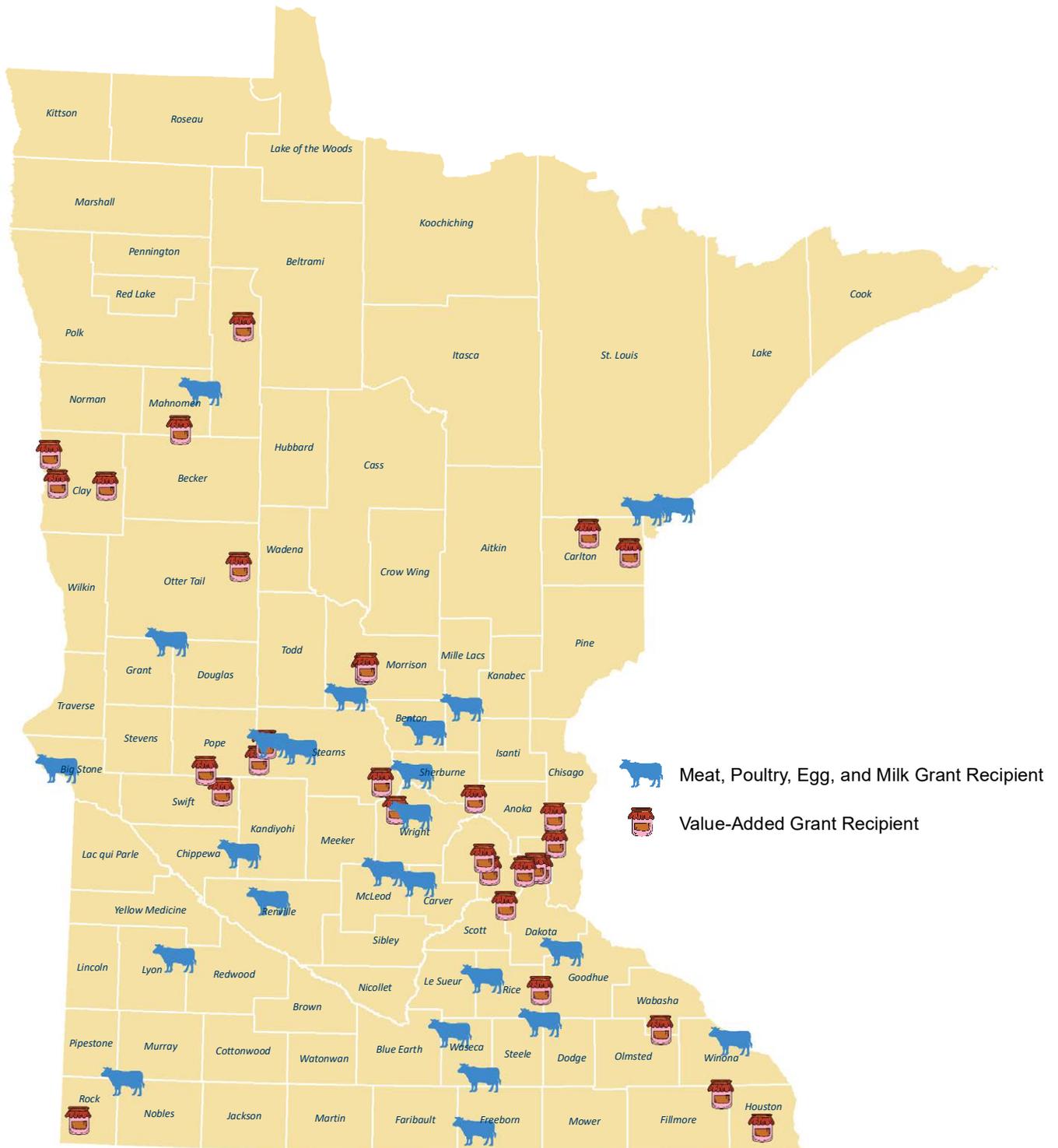
Value-Added Grant Recipients

Legislative District	County	Business Name	Project Summary
02A	Clearwater	Popple Tree Creek Farms	Purchase equipment to process and package elderberry and elderflour products.
02B	Mahnomen	Benson + Turner Foods, Inc.	Purchase equipment for livestock slaughter and refrigerated trailer.
04B	Clay	Butcher Block Meats, LLC	Purchase refrigerated truck.
04B	Clay	Carl's Lefse, Inc.	Buy a dough makeup line/sifter, oven/curve conveyor, water heater/wash down equipment, and LED lighting.
04B	Clay	Doubting Thomas Farms	Purchase a seed cleaner to increase production capacity.
09B	Otter Tail	Midwest Meat, LLC	Purchase a vacuum stuffer, meat grinder, beef splitting saw, double swing lid vacuum sealer, lugs, and trays.
10A	Morrison	Foothills Orchard	Purchase equipment to wash, sort, and grade apples.
10A	Morrison	Sprout	Purchase additional kitchen, labeling, and packing equipment to help maintain the identity and traceability of products.
11A	Carlton	Farmers' Kitchen, LLC	Purchase two insulated shipping containers and preparation of the site.
11A	Carlton	Native Wise, LLC	Build infrastructure for a certified food storage facility on the ranch.
12A	Pope	Full Circle Farm	Establish a flour milling operation and sourdough micro-bakery.
12A	Stearns	Jenniges Meat Processing	Purchase and install new retail coolers, new carcass holding coolers, and a flash freezer for finished products.
12A	Stearns	Redhead Creamery, LLC	Add a distillery lab, testing and fire equipment, auto-cutting for cheese, better air units, and in-house pathogen monitoring.
12A	Swift	Falk's Seed Farm, Inc.	Add a specialty cleaning and bagging line to the seed plant.
13A	Wright	Rookie Farmers, LLC	Purchase decortication equipment used to process industrial hemp into fiber and hurd.
19A	Rice	Nerstrand Meats	Remodel and build three new smokehouses, and purchase two coolers, a freezer, and a packaging machine.
20B	Wabasha	Hidden Stream Farm, LLC	Update cooler, purchase refrigerator, and upgrade electrical.
21A	Rock	Blackshire Farms	Buy apple pressing, fermenting and pasteurization equipment, and build out the cider making space.

Legislative District	County	Business Name	Project Summary
26B	Fillmore	Featherstone Fruits and Vegetables, LLC	Construct a vegetable processing facility with commercial kitchen, walk-in freezer, and state-of-the-art machinery to process vegetables.
26B	Houston	Sno Pac Foods	Add a new packaging line for frozen vegetables.
29A	Wright	Petty Brothers Meats, Inc.	Buy thermoforming vacuum packaging machine to expand capacity.
30B	Sherburne	Clean Chickens and Co.	Invest in custom rail system, v-belt restrainer, and mechanical dehider machine for halal-certified slaughter and processing.
33A	Washington	7 Vines Vineyard	Purchase a bottling line to increase wine output.
33A	Washington	Autumn Woods Farm, LLC	Expand cooler and freezer space and a cooled loading dock to ensure product safety.
42B	Hennepin	Von Hanson's Plymouth	Purchase a vacuum stuffer.
45B	Hennepin	TC Farm	Expand co-packing facility and shared kitchen facility to support production and distribution of value-added products.
55A	Dakota	Perennial Pantry	Purchase a flour sifter, flour air conveyor, can sealer, and can labeler for a new manufacturing facility for Kernza® crackers.
64A	Ramsey	Vikings and Goddesses Pie Company	Build out a retail component to the business and make facility upgrades.
65B	Ramsey	The Donut Trap	Upgrade equipment and space, enabling the applicant to produce larger quantities and utilize greater quantities of Minnesota-sourced raw ingredients.
65B	Ramsey	Thoj Group	Purchase a box truck as well as installation of electricity and a well for the farm.
67B	Ramsey	La Michoacana Purepecha	Buy equipment for manufacturing ice cream popsicles using local fresh fruits and dairy cream.

VALUE-ADDED AND MEAT, POULTRY, EGG, AND MILK GRANTS BY COUNTY

FISCAL YEAR 2023



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FISCAL YEARS 2017-2023

