

## Table of Contents

Saueressen Strategic Plan.....	1
Vision.....	1
Public Benefit Mission.....	1
Definitions.....	1
Values.....	2
Food System Focus Areas.....	2
Food System Innovation Strategies.....	3

## Saueressen Strategic Plan

### *Vision*

Saueressen creates artisan-owned live-culture food hubs that provide communities with delicious options to support local farmers and help people eat close to home in a way that is nutritional and affordable for both them and the planet.

### *Public Benefit Mission*

Saueressen uses farm-fresh fermented foods to research, develop and implement best practices in appropriate nutritional technologies for the purpose of enhancing community food security and food sovereignty. Nutritional focus areas include preservation and enhancement, allocation and distribution, capacity building. Saueressen exists for general public benefit.

### Definitions

1. **Fermentation:** The anaerobic breakdown by micro-organisms of complex organic substances, especially carbohydrates like glucose. The process is energy-yielding. Fermentation is often misused to describe large-scale aerobic cell culture in specialized vessels (fermenters, bioreactors) for secondary product synthesis.<sup>1</sup>
2. **Appropriate [nutritional] technologies:** Man-made solutions to nutritional problems that are transparent, effective, reliable, maintainable and simple (TERMS); and that minimize the need for and presence of technomass (the physical presence of technology) through the entire work flow or supply chain process and over time.<sup>2</sup>
3. **Community food security:** Equitable and reliable access to and distribution of food through time and space. The Community Food Security Coalition defined it as "strong, sustainable, local and regional food systems that ensure access to affordable, nutritious, and culturally appropriate food for all people at all times – thus decreasing hunger and increasing individual, community, and environmental health and sustainability." It also means "self-reliance among all communities in obtaining their food and a system of growing, manufacturing, processing, making available, and selling food that is regionally based and grounded in the principles of justice, democracy, and sustainability."<sup>3</sup>
4. **Food sovereignty:** The right of all peoples to healthy and culturally appropriate food produced through ecologically sound and sustainable methods, and their right to define their own food and agriculture systems (Declaration of Nyéléni , 2007).

---

1 definition from United Nations Food and Agriculture Organization (UN FAO)

2 <http://resilienceaction.org/2012/08/17/terms-of-appropriate-technology/>

3 Foodsecurity.org, accessed January 2014. The domain and website was co-opted and partially destroyed by a nutritional supplement vendor sometime after the CFSC dissolved.

5. **Nutritional preservation:** Prevent or slow nutritional degradation of foods; maintain or increase food safety, stability, reliability.
6. **Nutritional enhancement:** Increase the nutritional value of fresh foods by increasing nutritional quantities and diversities as well as increasing their bio-availability to the human body through enhanced digestion and nutrient assimilation.
7. **Nutritional allocation:** Change, diversify or otherwise enhance the utility of locally grown fresh foods to benefit food resource management
8. **Nutritional distribution:** Increase access to safe and nutritious foods among a greater diversity of community members (e.g., people without reliable refrigeration)
9. **Capacity Building:** Enhance a community's ability to meet its nutritional needs at all times, in all circumstances (including emergencies).
10. **Local:** One or two degrees of separation from the source.

## *Values*

- *socioeconomic inclusion:* all people have a right to access affordable, locally-grown and -produced food products, regardless of income
- *focus on quality:* quality foods form a foundation, while quality and quantity must develop together to adequately nourish the community
- *small is beautiful:* develop in a way that allows Saueressen to remain a haven for small-scale, independent fermentation artisans and decentralized, local production and distribution
- *collective ownership along the entire chain:* the entire community must invest and participate in our local food system
- *local cooperation:* workers in local food systems must cooperate and develop synergistic relationships to increase the demand for local food products and services in the community
- *love the land that feeds you:* ultimately the land provides for human nutrition; therefore, make the health of the land a matter of primary importance
- *food sovereignty:* local geographic communities have a sovereign right to self-governance for the development of their economies and local food systems
- *investment in youth:* young people are the future of the community and have the creativity and energy to create and enhance solutions to outstanding issues in our society.

## *Food System Focus Areas<sup>4</sup>*

1. Create opportunity for fermentation artisans to pursue their creative passions as a livelihood in developing delicious, seasonal and economically-viable fermented food options
2. Support local farmers by using (and creating new uses for), promoting and diversifying the selection of local farm products available and by enhancing their nutrition, value and shelf-life
3. Increase demand for, access to and equitable distribution of locally-grown foods in the community
4. Facilitate economic cooperation between key elements of the local food system
5. Develop and implement opportunities for direct community ownership in the local food system

---

<sup>4</sup> Needs further work; many of these read like strategies

6. Supply the freshest possible, highest quality and unique and notable locally-sourced and sustainably-produced fermented foods to customers
7. Provide seasonal fusion-style foods for diverse traditions in balance with the capacities of the local ecosystems
8. Promote the rights of geographic communities toward sovereign self-determination with a focus on food security, self-governance and local economic development
9. Build the capacity of the land to indefinitely provide for human and non-human needs (including but not limited to air quality, water quality, soil quality and nutrition)
10. Inspire, encourage and support local youth toward achievement and innovation in any of the above areas

### ***Food System Innovation Strategies***

To achieve its mission, Saueressen will focus on opportunities to innovate hyper-local food system through structures and processes that promote and integrate fermentation-related appropriate food technologies within the city and county of operation and adjacent counties.

1. Assist local small (including urban) farmers in developing their ability to offer produce in the form of farm-fresh fermented products through consultation or contracted partnerships.
2. Pioneer community-generated business models that partner artisans directly with local farmers, stitch together a flexible and local farm-supply network and integrate local customer ownership and investment in the production process.
3. Provide a cooperative context in which local fermentation artisans may develop, synergize, share and collaborate in the growing demand for local farm-fresh fermented foods.
4. Develop and market exceptional, stand-out products and distribution networks that make live-culture foods more financially, conceptually and organoleptically accessible to consumers.
5. Build the capacity of the local population to access local farm-fresh products and produce their own farm-fresh fermented foods by focusing on lifestyle, technique and skill-building using readily available, inexpensive, popular or non-specialized kitchen and food processing tools.
6. Explore and implement ways to sustain the provision of nutritious live-culture foods to hungry or nutritionally-deprived populations.
7. Expand community-supported agricultural models to include closed-loop nutrient cycling
8. Promote laws, policies, attitudes and understandings that encourage, facilitate and support hyper-local food system development and innovation with a focus on appropriate nutritional technologies (including but not limited to fermented foods), food security and food sovereignty.
9. Participate in the development of relevant support technologies and networks