

Executive Summary

The Food Project that took place this summer had two principle goals in efforts to make Indiana University more sustainable. The first goal was trying to find ways for IU to purchase produce locally. The second was constructing a campus composting plan for IU's food waste. The internship began with research on the actions of other universities as it applies to local food and composting. It became necessary to meet with members of the Bloomington community knowledgeable or involved in local food and composting efforts. Meeting with employees of various departments of Indiana University became crucial to understanding the procedures for contracting new vendors and understanding the weekly bidding process. Through the internship a precedent was set for contracting a local apple vendor. Explaining this process should make it easier to contract other local food vendors in the future. Speaking with local growers helped to receive helpful information.

A lot of the information received on composting came from representatives of companies that make composters. Transporting food waste proved to be a key issue as well. Creating a campus plan for composting is as complicated as building a new infrastructure for trash collection except more specific as to the content and containment due to its vulnerability to contaminants or inadequate ratio of carbon to nitrogen, substantially slowing the process of composting to make the end product, humus.

Compiling all of the information gathered from throughout the internship was a part of the beginning stages to discovering the best methods for Indiana University Bloomington. The project takes steps toward finding the best way to bring local food onto campus and shows the steps involved in doing so. The results of the findings for composting on campus are then analyzed and the many options available are laid out. There are arguments for and against each of the options as well as suggestions based on the evidence the report provides.

Introduction

The purpose of my internship with the Food Project was to make Indiana University at Bloomington's (IUB) Residential Programs and Services (RPS) food systems more sustainable. To achieve this, I explored various ways to reduce the university's carbon footprint, purchase locally grown and produced food items, and reuse food waste, reducing the university's added

stress to landfills. The results of such efforts achieve positive environmental, social, and political outcomes.

My project's objectives were to:

1. Decrease waste from IU dining facilities by establishing a waste composting plan for campus dining halls; and
2. Bring more local and environmentally sustainable food onto campus.

This project only applies to RPS and does not include the other food providers at IUB.

The project was done as part of an internship with the IU Sustainability Task Force that began mid-May and ended mid-August during the summer of 2008.

My internship was with the Indiana University Sustainability Task Force (IUSTF). IUSTF is a university-affiliated organization that implements strategies promoting IUB's campus sustainability. IUSTF includes seven categories: Education and Outreach, Resource Use and Recycling, Energy, Built Environment, Environmental Quality, Transportation, and Food. I was hired as the intern for the Food Project. I am the only intern working on my specific project within the food project even though there are other people working on other Food Project initiatives and other projects with the Sustainability Task Force. Our projects were all related, but still different and rarely overlapped one another. Here is a brief description of the others who were also involved with the Food Project during the summer:

- *Alayna Herr* was the other Food Project intern whose project was to calculate IUB's carbon footprint.
- *Isabel Estevez* was the intern for the Communications Project of the Sustainability task force, but she spent some of her internship working on a campus permaculture plan.
- *Benjamin Schultz* of the Kelly School of Business was my project mentor. We often worked together while he helped me throughout the summer.

The project also required a certain amount of participation by various departments of the university including:

- RPS due to the proposed changes in the dining halls. I also received a lot of information from RPS when conducting research on the university's spending habits as well as the housing distribution of the students on campus.
- The IUB Purchasing Department also helped by getting me information about how to contract local vendors.
- The IUB Office of Environmental, Health, and Safety Management also helped by giving me guidelines and showing me what rules the vendors must comply with as well as writing a draft for a new guidance to be used by the university when purchasing food from local farmers.

- The Indiana University Office of Risk Management helped me to understand the insurance requirements of the university.

The project was undertaken to support the goals of the IUSTF which benefits Indiana University, Bloomington, the surrounding community, and ultimately the ecosystem.

The idea behind sustainable food is driven by a need for a cyclical process rather than a linear process. Food as a part of the linear process as it is now at IU is:

1. Shipped to IU from far away
2. Prepared for students
3. Sent to the landfills as waste.

With a cyclical food model however, the food would be:

1. Shipped to IU from local growers
2. Prepared for students
3. Composted into humus
4. Humus used by locally to produce more food

This report is divided into two different reports: Local Food and Composting. Both of these reports share an Executive Summary and Introduction. Each of these reports has three sections:

- *I. Methods:* descriptions of the processes I went through to accomplish specific tasks.
- *II. Findings/Results:* the information is laid out that was discovered by going through the previously mentioned processes.
- *III. Conclusions/Recommendations:* evidence is analyzed from the Findings/Results section and suggestions are offered.

Local Food

I. Methods: Local Food

A. What other large institutions are doing

In the beginning of my internship I read a lot about the benefits of local foods, especially pertaining to universities. My project mentor, Benjamin Schultz, gave me a lot of reading material. I also searched online for more articles and information. Much of what I read about was about what other universities are doing to become more sustainable. There is a great online directory for this sort of research at <http://farmtocollege.org/>. It is a public website that shares

how 135 colleges and universities receive local food. I looked at ways universities with a comparable population brought local food to their campuses such as the University of Wisconsin, the University of Washington, and the University of Michigan.

B. Local growers

In the beginning of the internship I met with Maggie Sullivan, a board member of the Local Growers Guild. She directed me to three local farms that potentially had the capacity to provide fresh, whole, un-cut produce to RPS dining halls on the IUB campus. These three farms were Local Indiana Food Enterprises (LIFE), Homestead Growers, and Melody Acres. I met all of the owners of these farms at the Bloomington farmer's market and continued working with Homestead Growers and Melody Acres. I stopped working with LIFE because they were not entirely interested in doing business with IU and after numerous trips back to the farmer's market, could not get important information back from them in time to process. Later on, Benjamin and I met with Rick Dietz of Stranger's Hill Organics and began working with them as well.

I had the farmers from these three farms fill out an item chart (Appendix B) that told me what produce they could potentially provide to IU in the future from a list of items IU already purchases. The item charts would also then provide us with volume, price, and months of availability information.

After I received the item charts back from the farmers filled out, I proceeded to make color-coded charts of IU's bid sheets to show how much of IU's produce can be purchased locally throughout the year if IU were to continue purchasing produce the exact way it had in the past (Appendix D).

C. Contracting local vendors

It was very difficult to learn the process of contracting local growers as vendors for RPS because no one that would be involved in the process can think of a time when RPS has ever done it before. I went back and forth for a long time with people in these four departments at Indiana University:

- The first was **Residential Programs and Services (RPS)** who gave me the initial leads as to where to go next which was the Purchasing Department.
- Then I met briefly with Tim Rice and Dawn Bodle of the **Purchasing Department**.

- I was then referred to Graham McKeen and Shane Modglin of the **Office of Environmental, Health, and Safety Management**.
- From there I went to the **Office of Risk Management**.

After I became more familiar with the process of contracting new vendors, I began contacting Sarah and Rick Brown of The Apple Works Orchard and informing them on the steps they would need to take to become vendors for IU. They agreed to fill out all the paperwork and even volunteered to bring Ancil Drake, RPS's executive chef, samples of the apples. Within a few months, they officially became vendors for IU. To my understanding, all it would take now to get their apples on campus is for RPS's executive chef to send them the initial bid sheet, and for them to win the bid (explained later in the report).

D. RPS's weekly bidding process

To learn RPS's weekly bidding process I met with RPS's executive chef Chef Ancil Drake. He explained everything to me. I needed this information so that I could explain it to the local farmers because this weekly bidding process is likely how they will need to conform if they are to do business with RPS within the current system.

II. Findings/results: Local Food

A. What other large institutions are doing

Here is a quick overview of three universities comparable in size to IU and also public universities with farm-to-college programs:

- *University of Michigan*
 - Students are involved in keeping the program alive by “researching [the] availability of local products, other research, menu/event planning, work[ing] in campus farm/garden, [and] promotional/educational outreach.
 - The person responsible for making sure local food is purchased for the university's campus is a “dining/food staff member.”
 - The products the university primarily purchases locally are milk, apples, potatoes, and soybeans/tofu. The local items are purchased from their food distributor(s).

- Players still involved in the program’s maintenance are student environmental organization(s), community/local/state environmental organization(s), university department(s), and faculty member(s).
 - The university does have “bidding requirements for purchasing local food.”
 - They recommend that when other universities start their own farm-to-college programs that they “start small, such as planning a local foods dinner, [and] engage students” (“University of Michigan”).
- *University of Washington*
 - It is the responsibility of the “dining/food services director/manager” to provide local food to the university and students are not “actively involved in maintaining the program.”
 - It also appears that the local food is brought to the university by their current produce distributor.
 - A farmer’s association as well as other “community/local/state environmental organization(s)” have been involved in the program.
 - They do have bidding requirements for purchasing local food.
 - They recommend that when other universities start their own farm-to-college programs that they “institutionalize [a] program by incorporating buy[ing] local requirements into food service contracts” (“University of Washington”).
 - *University of Wisconsin-Madison*
 - Students are involved in keeping the program alive through “promotional/educational outreach,” however it is the responsibility of the “dining/food services director” to bring local food to campus.
 - The products the university primarily purchases locally are potatoes, beef, chicken, dairy products, and apples.
 - These local items are purchased from their distributor(s) as well as individual farmer(s) and farmer-managed cooperative(s).
 - Players still involved in the program’s maintenance are campus sustainable center(s), student environmental organization(s), university department(s), and faculty member(s).
 - They also have bidding requirements for purchasing local food.
 - They recommend that when other universities start their own farm-to college programs that they “form a supportive planning committee representative of key players, do lots of research before starting, [and] promote the project in as many ways as possible to the campus/local community” (“University of Wisconsin-Madison”).

Many universities use sustainable food distributors, such as Bon Appétit Management Company to obtain local and organic foods, but these are mostly colleges smaller than IU. Bon Appétit

exercises a farm-to-fork mentality by purchasing ingredients within 150 miles from its dining facilities. They also support farms with heirloom varieties to maintain plant variety as well as avoid genetically engineered foods. (“Compass Group”)

B. Local growers

The local growers I pursued were very interested in working with IU. I had the growers fill out an item chart for me to get an idea of what items they could provide for IU in the future, estimated months available, estimated volume, and estimated price (Appendix B). I removed the estimated price section of the chart that they filled out because of concerns the growers had about that information being made public, so that could not be made available. The charts showed that the items that could be provided by just these three local growers out of items that are already purchased by IU are:

- green cabbage
- red cabbage
- cucumbers
- eggplant
- garlic
- green kale
- red kale
- leaf lettuce
- romaine lettuce
- red onions
- Spanish
- yellow onions
- green peppers
- red peppers
- yellow peppers
- new red potatoes
- acorn squash
- butternut squash
- zucchini squash
- bulk tomatoes
- cherry tomatoes
- roma tomatoes
- basil
- cilantro
- dill
- mint
- curly parsley
- Italian parsley

The majority of produce that was available at the three local farms showed that in most cases they have the volume to support RPS’s quantity demands (Appendix D).

The Apple Works Orchard could also support all of RPS’s apple needs (Appendix C) during the local season of availability.

The growers say that they would be able to deliver to IU if the order was large enough that it was worth the travel once a week.

C. Contracting local vendors

The IU purchasing department is where the contracts are created. To my understanding RPS cannot receive food from anybody that is not a contracted vendor with the university. Purchasing will consult with RPS's executive chef when making these contracts as is what happened when they contracted a local apple orchard in Trafalgar, Indiana called The Apple Works Orchard. The completed Vendor Information Packet (VIP) application is required by the university from the potential future vendors and is provided by the purchasing department. After the charts are completed by the growers, they are to be returned to the purchasing department so they may process the information. The Purchasing Department will then involve the office of environmental health and safety management and the Office of Risk Management.

D. RPS's weekly bidding process

Once a year RPS's executive chef gives distributors a list of all fresh produce items RPS plans to purchase throughout the year.

Every week, the same process is repeated:

Distributors email the same list of produce items given to them in the beginning of the year back to the executive chef by 2:00pm every Thursday. Before they email it back to the executive chef the vendors put their lowest possible price for each item in the "PRICE" column. The vendors bid on every item they have in supply, even though it still may not be ordered by the university. The vendor's prices must be competitive. The prices of produce change every week because of various economic factors.

RPS's executive chef compares the prices he receives back from all of the vendors and compares the prices. Usually, the vendor who offers the best price for that item wins the bid and becomes the vendor RPS purchases that item from that week. There are a number of reasons why the lowest price for an item wouldn't necessarily win the bid; however, this decision is made by the executive chef. RPS's executive chef may accept a higher bid at his discretion.

After deciding who wins the bids, the executive chef writes up the orders and faxes them out to the vendors by Friday morning.

Orders are filled by the vendors with the winning bids on the following Monday, Wednesday, and Friday where the items are delivered to either 600 North Jordan or directly to the other campus dining facilities.

Currently Troyer Foods Inc. appears to have a monopoly on RPS's produce, however; their prices are kept in check on the bid sheets with Wabash Foodservice, Inc. who to my understanding, we rarely if ever buy from.

III. Conclusions/recommendations: Local Food

A. What other large institutions are doing and Local growers

It appears that other large public universities have the same opportunities and choices when deciding how to implement local foods on campus as Indiana University does. One advantage Indiana University has over these colleges is that the growing season of Southern Indiana is slightly longer. The three institutions looked at earlier in the report all purchase local food through their local distributor and one out of the three also said they contract some growers separately on the side.

I believe that RPS should begin putting The Apple Works Orchard on the bidding sheets and maybe try to stop receiving their apples from Troyer's, RPS's current distributor, because it is only one item and only one delivery is needed per week because they do not rot as quickly as some other produce items do. This only pertains to times when local apples are in season. However, it may be more practical to receive most other local food items through RPS's current distributor, Troyer's Beasley. This may allow for multiple deliveries of the local food to the university per week that farmers are not able to carry out themselves.

Local farmers have the ability to provide RPS with much of their fresh, whole, uncut produce needs during their seasons of availability and much more items that are not mentioned if RPS were to branch out to other local growers or expand the variety of the items they order. There are so many more local farms that could potentially provide more items as well as specialty items and other local varieties. I suggest an exploration of more local growers to determine the food items they can provide, and asking that Troyer's Beasley provide and deliver those products for us as the primary fresh produce distributor of RPS.

B. Contracting local vendors

It is not too difficult to contract local vendors once the VIP packet is filled out. However, I would not recommend contracting a vendor separately if they cannot deliver to IU three times per week and would put that effort toward getting Troyer's Beasley to provide local produce for RPS. Troyer's currently makes three deliveries to RPS per week as they demand for their produce needs.

C. RPS's weekly bidding process

IUB would benefit from having more vendors competing for lower prices. It may also be more cost efficient because many of the local growers do not have such extensive fuel costs because of the fewer miles traveled or labor costs due to break-of-point transactions.

There were no local or primarily organic fresh produce vendors at Indiana University until this summer with the approval of the Apple Works Orchard. The Apple Works Orchard will hopefully be one of the first solid steps to bringing local food to IUB and we can learn a lot about how to do business with local growers through working with them.

A suggestion I have for bringing more local food to RPS is in the bidding price. There is something to be said for local and/or organic foods, and maybe they should be given preference on the weekly bidding sheets due to the many positive implications purchasing sustainable foods has. One way I suggest we do this is by giving local and/or organic growers a price advantage when it comes to the bids. Any bit of a price advantage would likely help bring the food to campus.

Here I explain two different ways this could work:

- *Percentage*: the local/organic growers could get a percentage of the price they offered advantage over the nonlocal/conventional.
 - Example: If the vendor gets a 2% price advantage- A local grower requests \$23.05 for a case of 113 apples. The non-local distributor offers them for \$23.00. It would appear the non-local distributor has won the bid because their price is \$0.05 less than the local grower. However, with a 2% price advantage, the local grower's apples are chosen over the non-local distributor's because the local grower's apples cost \$22.59 ($\$23.05 \times 0.02 = \$0.46 \dots \$23.05 - \$0.46 = \22.59)
- *Price levels*: The local/organic grower gets more money taken off their price by the price range their item is in.
 - Example: Local/organic vendors get \$0.05 cents off for every \$5.00 the item costs. This way, anything less than (<) \$5.00 gets \$0.05 cents off, anything equal to or greater than \$5.00 (>) but less than (<) \$10.00 gets \$0.10 off, and so on. Using the same example as the apples, costing over \$20.00, but less than \$25.00, the apples would get \$0.25 off of the price. This would lower the cost to \$22.80, making the price cheaper than the non-local distributor's at \$23.00.

I do not intend for what I am saying here to seem like these price incentives are better than any other way out there to offer a price incentive, nor, that 2% is better than 0.2%, etc. The best way

to offer the price incentive would have to be determined in collaboration with the executive chef and many different aspects would have to be weighed, especially funding. It is important to remember that even though it would appear after the equations are applied that the item is less expensive; the university would still have to pay the farmers their asking price if they win the bid.

RPS would have to decide if it is more important to buy local foods than foods with a greater carbon footprint. In doing so, they would have to decide if it is worth paying slightly more for the local/organic foods. This may not be the case however, and the prices of the local and/or organic foods may be competitive with nonlocal/organic foods on their own.

Composting

I. Methods: Composting

There were many different options to be explored when it came to campus composting, but a question that needs to be answered before any other is: should IU have one central composting facility or would on-location, or on-site, composting be better. The decision that is made in regards to this question would change the outcome of a lot of the other components such as composting vessels, transportation, cost, etc. These issues are all discussed in this report.

A. Composting methods (location)

Throughout the entire internship I researched various composting methods. IU is such a large university that it becomes very complicated to pinpoint one way to compost for the entire campus. There are many questions such as: do we compost on-site at each of the dining facilities or do we deliver all of the waste to a central location and compost it all together there? Also, what method do we use? There are so many different vessels, cages, automatic, etc. composters. Creating a campus compost plan is as complicated as setting up an entire new infrastructure similar to garbage collection, but seemingly more complex due to the attention paid to the decomposing process as well as the distribution of the final product.

Also, I needed a way to estimate the amount of compostable waste being generated by the university including how much waste was created at each individual facility.

B. Compost vessels

I began my internship with a lot of research on various ways to compost food waste and was often led to units that can be bought such as the Earth Tub by Green Mountain Technologies or the Rocket by Accelerated Compost LTD which are both powered by electricity. I also looked into composters such as cage composters, bin composting, rotating drums, and vermicomposting.

C. Campus dining facilities

Initially, these were the problems related to composting on campus that I sought to solve. I think that when all of these problems are solved, composting on campus will be possible:

- a) Limited space,
- b) Large food consumer population of IUB,
- c) Large amounts of waste,
- d) Must be protected from unwanted pests,
- e) Odors must be controlled,
- f) May have to abide by certain health regulations
- g) Labor needed due to the large quantity/ sprawl of campus, and
- h) Distributions of final product (humus)
- i) Complications of funding

Later in the project, “transportation” had to be added to the list since it proved to be one of our biggest concerns. During the process of trying to solve some of these problems I realized how vast the options are and how dependent each option is on a certain result, input, or some other factor along the line of compost production. There is not just one perfect way to compost on IU’s campus, and there are a multitude of options to be explored.

I received this information from RPS executive chef, Ancil Drake as well as director of RPS, Sandra Fowler.

D. David Hill

Later in the internship a few of us had a meeting with David Hill, who lives in Bloomington. To my understanding, he owns his own composting company, Global Organic Carbon (GOC) Technologies, that deals with dehydrating compostable waste for the benefit of weight reduction for transportation. He is also currently in the process of completing his PhD on composting and

is under contract with the British government to maintain several compost sites in the U.K. During this meeting, we discussed composting methods.

II. Findings/results: Composting

A. Composting methods (location)

1. Central composting location

A central compost system would most likely require that each dining facility collect compostable food wastes from the kitchen and possibly cafeteria. The waste could be collected in buckets, and then picked up once or twice a day where it would be brought to the central compost site which would be welcome on the property around Hilltop Garden and Nature Center according to Hilltop's director, Greg Speichert. All the compostable waste on campus would be processed at this facility and could be distributed as humus from this site when the composting process is complete.

Arguments for: Having a central location for composting would be beneficial because all of the waste will be contained to one spot. Only one spot will need to be maintained. It may save money as well because equipment will not need to be purchased for multiple sites. It would also require less people to maintain. Distribution of the final product will be easier from a central location as well because people can come and pick it up in larger quantities, or, it can be used at Hilltop Garden and Nature Center where the central site would likely be. Testing the batches for contaminants or other undesirables of compost of just one site may be easier than having to test multiple sites.

Arguments against: Having a central composting location could keep students out of touch with the composting process since they will not see it everyday. Having a central composting location will limit the students witnessing the complete cycle of food. With a central compost site all food would have to be transported further from the dining halls than if composting occurred on-site. Fossil fuels would potentially be needed to fuel the vehicles that carried the food waste to the central site since it will be further from the dining halls. It may cost more money to have a vehicle and the labor involved to drive the vehicle to make the pick-ups as well as bring it to the central compost site and dump it out, maintain the facility, etc. It may require at least one full-time employee.

2. Multiple on-site (on-location) composting

Having multiple on-site composting systems could mean having a compost system set up at each dining facility or maybe one in each of the campus neighborhoods (Central, Northeast, Northwest, Southeast). Compostable food waste would be collected from the kitchens and possibly the cafeterias and brought to the individual compost facilities. They could be transported by wheeling a cart or bin full of the waste to the site, or if the compost site is too far from the dining facility, an electric vehicle such as a golf-cart could be used. The compost would then be turned to humus at each of the facilities and could be distributed from the separate facilities when batches are ready.

Arguments for: Having multiple compost sites around campus would engage the students much more because they can see the process take place. Students who live in the area around the compost sites could also be employed to maintain the compost sites and maybe deliver the compost from the dining halls to the sites. Also, demonstrations could take place right where students live or walk everyday in efforts to educate them about composting. Transporting the waste would be easier because it may not require a vehicle due to the closer vicinity of the compost sites to the dining halls. If a batch were to become contaminated in an on-site facility, it may not be as big a loss because the batch would likely be smaller than if it were from a central compost facility.

Arguments against: More sites would have to be sought out that could house a composting site which would need to take many factors (e.g. odor, pests, aesthetics, etc.) into account especially since they would probably be located closer to where students live and eat. Also, labor would be needed at multiple sites to maintain them which could require more staff and money. More money may also be required initially to set up more than one site. It would be more difficult to get the sites approved due to safety and health regulations since the sites would be in closer proximity to where students live and eat. It would be more difficult for the humus to be distributed because there may be different amount available at each of the sites. Testing for contamination or other undesirables may be more difficult because the tests would have to occur on batches around campus rather than in one spot.

B. Composting vessels

There are a lot of systems that can be bought that will claim to accelerate the composting process.

- *In-vessel:* Two in-vessel systems I looked into were the Earth Tub made by Green Mountain Technologies as well as the Rocket made by Accelerated Compost LTD. They are both similar in that they claim odor and pest protection. They accelerate the amount of time needed to compost, and they make it easy to stir the food waste. Both of these vessels cost between \$10,000 and \$25,000 and multiple would need to be bought to be

used for all of IU's organic waste. They also both claim to accelerate the composting process, but the fact that the compost still needs to be cured for a number of months after it is removed from one of these vessels means that the processed is not really sped up all that much at all. Also, they run off of electricity and any maintenance they may require may be more costly and difficult to carry out since the compost is contained within the vessels and electrical components are involved. (Green Mountain Technologies, Inc.) (NATH Sustainable Solutions)

- *Cage composting*: Cage composting seems to be more viable for small-scale composting such as at home and would not be effective for composting the large amount of food waste generated by Indiana University. Also, it seems to require precision when layering its contents which would cause more labor to be involved. Also, numerous bins would probably need to be constructed and maintained (IDEP Foundation).
- *Bin composting*: Bin composting seems to be more for small-scale composting such as at home and would not be effective for composting the large amount of food waste generated by Indiana University. The bin composting I have read about involves relatively small bins in comparison to what IU would require. So, either a lot of bins would need to be used, or the bins would have to be made larger. These also appear to be relatively high maintenance in regards to layering its contents. Bins are often chosen because they may keep unwanted pests from getting into the composting materials ("Composting Methods").
- *Heap composting*: A compost heap is the simplest of all the methods and only requires an open-air pile of compost that includes a mixture of both brown (carbon) and green (nitrogen) materials. This method may require a longer time for the waste to turn into usable humus, but this method also seems to require the least amount of maintenance. However, pests may be able to enter the compost pile more easily with this method, and if odor becomes a problem, a compost heap is not contained ("Composting Methods"). I believe the SPROUTS garden at Indiana University uses a compost heap.
- *Vermicomposting*: Vermiculture is a composting option that involves worms digesting the food waste and excreting valuable humus. This process seems effective, but requires a lot of labor and to my understanding, only small batches can be dealt with at a time, meaning a multitude of batches would have to be created, maintained, eventually sifted through, etc.

There are many other composting methods out there that deserve to be explored. These that I have mentioned here are only a few that caught my attention during my internship.

C. Campus dining facilities

Here are some numbers given to me by RPS director, Sandra Fowler of approximately how many people live in each of the resident halls:

- Ashton: 480
- Briscoe: 950
- Collins: 520
- Eigenmann: 800
- Forest: 950
- Foster: 1180
- McNutt: 1280
- Read: 950
- Teter: 1100
- Willkie: 780
- Wright: 950
- **Total: 9940**

Students living on campus are required to have meal contracts **unless** they live in Willkie or Collin's Hillcrest Apartments or are third and fourth year returning students. This may give us an idea as to how many people live in each of the neighborhoods and how much space to plan for compost sites. This information would also be useful to local food planning as well as potential future plans for campus community gardens.

In the residents halls where the students are not required to have meal plans, there is usually a kitchen made more accessible to them than to the other students. It is possible that these students may have food waste to contribute as well.

D. David Hill

David told us that it only takes a matter of 12-15 hours before pathogen production starts in buckets of waste. We may need to take certain precautions to ensure this doesn't happen, or deliver waste to the designated place for composting twice/day. If a method is used that takes water out of the waste before composting takes place, that water can be tested for pathogens.

He also told us that we may need to conform with state compost or waste management regulations. Indiana University does have its own garbage collection, so we still do not know how that would factor in.

A method discussed at the meeting was on-site maceration of waste to decrease its water content before transport by using pressure to push water out. Apparently Penn State already does this.

David's company makes dehydrators for compostable waste. The dehydrator serves the purpose of eliminating water from the waste resulting in a lower weight. It also reduces pathogens. Also, it creates a much larger surface area for the waste allowing for quicker decomposition since the end product of dehydration is like dust or sand according to my understanding. This dust that is left over can be sifted through and any inorganic materials will be left behind because they were not reduced in size. The dehydrated food waste can then later be re-hydrated, simply watered in the desired location for composting. Besides easier transportation, another benefit of dehydrating

the waste is that it massively reduces the amount of harmful bacteria. I still do not fully understand how the nutrients are not cooked away and are left intact.

We also discussed adding bacterial strains to the compost pile that can break down a wide variety of substrates. David's company sells these and he offered to provide them to IU inexpensively or even donating them.

One option is having a central location with one central dehydrator. Dehydrators are very expensive, so it is likely impractical to have one dehydrator in each dining facility. When the waste is brought to the site where it is to be composted, David suggested a cylindrical composting method.

One of the things that came out of the discussion we had with David Hill is that more scientific research needs to be undertaken about composting. Most information out there is all "theoretical" in a sense and doesn't take into account just how complicated composting is and how easily it can go wrong through contamination or not having the right ratio of bulking agents to wet materials, etc.

III. Conclusions/recommendations: Composting

A. Composting methods (location)/vessels

I would conclude that purchasing a vessel such as an Earth Tub or the Rocket would be too costly for the product it would deliver, which is still waste that needs to be cured for another couple of months.

I also suggest that the university fund research related to composting technologies and use university waste for their studies. Also, it appears that the best way for IU to begin composting is by macerating the waste on-site to lower its weight and mass to make it easier for transport. A vehicle would then need to go around campus once or twice a day to pick up the macerated waste and transport it to a central site where the composting is to take place. This site is likely to be Hilltop Garden and Nature Center. Depending on the amount of waste that will be transported per day will determine the most cost-effective and sustainable methods of transport. I really like the idea of a golf cart or some other small and light-weight vehicle that can haul the waste.

More research would now have to go into macerators in order to decide if it is of good use for IU dining halls and into the equipment that would be required.

I am not qualified to recommend a specific composting method once the compost is brought to the central location. I suggest IU bring in some sort of "expert" or at least somebody more

knowledgeable on the scientific aspects of composting who can customize a plan best suited to the university's needs. However, in my opinion a regular pile on the ground that would have to be turned with bulldozers a few times a year would be fine, or maybe the cylindrical composting that uses gravity to force the waste down a cylindrical caged area. The waste is put in at the top of the system and it moves down until it reaches the bottom and can be taken out as humus.

IV. References

- "Compass Group." Sustainable North Carolina. 2008. 24 Aug. 2008
<<http://sustainnc.org/public/index.cfm?menuid=178>>.
- "Composting Methods." Florida's Online Composting Center. 24 Aug. 2008
<<http://www.compostinfo.com/tutorial/methods.htm#coldbin>>.
- Green Mountain Technologies, Inc. The Earth Tub Frequently Asked Questions. Brochure.
Whitingham, VT: Author.
- IDEP Foundation. Compost Cage. Brochure. Author. IDEP Foundation. 24 Aug. 2008
<www.idepfoundation.org/download_files/garden_compost/fsheet_gdn_cage_eng.pdf>.
- NATH Sustainable Solutions. Accelerated Compost LTD. Brochure. Tarrytown, NY: Author.
- "University of Michigan." Community Food Security Coalition. 20 Dec. 2007. 24 Aug. 2008
<<http://farmtocollege.org/view.php?ID=77356785>>.
- "University of Washington." Community Food Security Coalition. 20 Dec. 2007. 24 Aug. 2008
<<http://farmtocollege.org/view.php?id=77778399>>.
- "University of Wisconsin-Madison." Community Food Security Coalition. 20 Dec. 2007. 24
Aug. 2008 <<http://farmtocollege.org/view.php?id=41160036>>.

V. Appendix

A. Key contacts

| Name | Email | Phone | Company | Job Title | Department | Website |
|---------------------|--|--|-----------------------------------|---|-------------------------------------|---|
| Steven Akers | spakers@indiana.edu | | Indiana University | Associate Director, Environmental Operations | Residential Programs and Services | |
| Tracy Artley | artleyt@umich.edu | (374) 763-5539 | University of Michigan | Program Manager | Composting | http://www.recycle.umich.edu/grounds/recycle/ |
| Cami Beasley | | (812) 336-7443 ext. 231 | Troyer's Beasley Produce | | | http://www.troyers.com/ |
| Penny Bernard | penny@compostintgtechnology.com | (800) 610-7291 | Green Mountain Technologies, Inc. | | Customer Service | http://www.compostintgtechnology.com/ |
| Marvin Berry | MBerry@albertsorganics.com | cell: (708) 717-0763, Chicago Int'l Produce Market: (773) 446-4080 | Albert's Organics | | Chicago | http://www.albertsorganics.com/ |
| Greg Black | gregory-black@iowa.edu | | University of Iowa | Director | Residential Dining | |
| Dawn Bodle | dbodle@indiana.edu | (812) 856-6715 | Indiana University | Buyer | Purchasing | |
| Linda Branstetter | lbrante@indiana.edu | | Indiana University | Manager | Read- RPS | |
| Rick Brown | appleworks@earthlink.net | (317) 442-6853 | The Apple Works Orchard | Owner | | http://www.appleworks.com/home.html |
| Sarah Brown | appleworks@earthlink.net | (317) 691-3125 | The Apple Works Orchard | Owner | | http://www.appleworks.com/home.html |
| Brian Burke | foodservice-line@housing.wisc.edu | (608) 265-3837 | University of Wisconsin | | Housing Food Service – Lakeshore | |
| Vanessa Caruso | vsustain@indiana.edu | | Indiana University | | RPS | |
| | | | Indiana University | Coordinator | Volunteers in Sustainability | |
| | | | Stranger's Hill Organics | Grower | | |
| Phil Cole | pcole@indiana.edu | (812) 855-4283 | Indiana University | | Purchasing | |
| Rick Dietz | dietz@bloomington.in.gov | | Stranger's Hill Organics | Owner | | |
| Ancil D Drake | addrake@indiana.edu | (812) 855-3217 | Indiana University | Executive chef | RPS | |
| Sandra Fowler | sfowler@indiana.edu | | Indiana University | Director | RPS | |
| David Fuente | dfuente@indiana.edu | | Indiana University | Coordinator | IU Summer Program in Sustainability | |
| John Daniel Galuska | jgaluska@indiana.edu | (812) 855-6215 | Indiana University | Manager of Living-Learning Centers, Foster Quad, and Director of Foster International LLC | RPS | |
| Sharayah Gilbert | sgilber@indiana.edu | | (formerly) Indiana University | summer 2007 intern | Sustainability Task Force | |
| Jerome Gust | | (812) 336-5400 | Bloomingfoods East | Manager | Produce | http://www.bloomingfoods.coop/ |
| Michael W. | hamburg@indiana.edu | | Indiana University | | IU Sustainability Task Force | |

| | | | | | | |
|---------------------|--|--|--|--|--|--|
| Hamburger | | | | | | |
| Hank Hewetson | hhewetso@indiana.edu | (812) 855-6169 | Indiana University | Assistant Vice President | Facilities Operations | |
| Fred A Kurt | fred-kurt@uiowa.edu | (319) 355-9367 | University of Iowa | Manager | Hillcrest Market Place | |
| Beth Lunik | elizabethlunik_2009@depauw.edu | (317) 679-2777 | DePauw University | Intern | Campus Sustainability | |
| Anthony S. Mangin | amangin@indiana.edu | (812)855-1047 | Indiana University | Manager | McNutt- RPS Dining Services | |
| Kristen Markley | kristen@foodsecurity.org | (310) 822-5410 | Community Food Security Coalition | | | farmtocollege.org |
| Graham McKeen | gmckeen@indiana.edu | (812) 856-5482 | Indiana University | Environmental Health and Safety Specialist | Office of Environmental, Health, and Safety Management | http://ehs.indiana.edu |
| Melon Acres | | Corporate Office: (812) 745-2807, Marketing Office: (812) 745-4033 | | | | |
| Shane Modglin | jmodglin@indiana.edu | (812) 856-3347 | Indiana University | Environmental Health and Safety Specialist | Office of Environmental, Health, and Safety Management | http://ehs.indiana.edu |
| Mel Osborn | melo@troyers.com | (812) 336-7443 ext. 257 | Troyer's Beasley Produce | Buyer | Produce-Bloomington Branch | |
| Diane Pickert | | (217) 244-2997 | University of Illinois | | | |
| Tim Rice | trice@indiana.edu | (812) 855-8749 | Indiana University | | Purchasing | |
| Benjamin Schultz | schultzb@indiana.edu | (812) 855-5130 | Indiana University | (my) project mentor | IU Sustainability Task Force | |
| | | | | Business School | Employee, faculty | |
| Laura Senecal | laura@compostingtechnology.com | (800) 610-7291 | Green Mountain Technology | | Customer Service | http://www.gmt-organic.com/ |
| Larry Shaver | lshaver@indiana.edu | (812) 855-9320 | Indiana University | Associate Director | Office of Risk Management | |
| Art Sherwood | eatlifeup@earthlink.net | (765) 528-2887 | Local Indiana Food Enterprises (LIFE) | Grower | | |
| Gerardo Soto | gsoto@natradinghouse.com | (212) 729-0757 | Nature Trading House (NATH), LLC-Accelerated Composter LTD | Sales | US distributor | http://www.quickcompost.co.uk/ , http://natradinghouse.com/ |
| Greg Speichert | gspeiche@indiana.edu | (812) 855-8808 | Indiana University | Director | Hilltop Garden and Nature Center | |
| Anita Spencer | homesteadgrowers@aol.com | (317) 727-8989 | | Owner, Grower | | http://www.homestead-growers.com |
| Jeff Spencer | homesteadgrowers@aol.com | (317) 696-3484 | | Owner, Grower | | http://www.homestead-growers.com |
| Steve Spencer | homesteadgrowers@aol.com | (317) 727-2730 | Homestead Growers | Owner, Grower | | http://www.homestead-growers.com |
| Michael J Steinhoff | msteinho@indiana.edu | (812) 855-9849 | Indiana University | VP & Chief Admin Officer | Physical Plant, Parking Services | |
| Randy Stout | jrandallstout@netzero.net | (317) 554-9211 | Stout's Melody Acres | Owner, Grower | | |
| Maggie Sullivan | localgrowers@localgrowers.org | (812) 345-1592 | Local Grower's Guild | | | |
| Laurie A Sylvester | lsylvest@indiana.edu | (812) 855-8752 | Indiana University | | Purchasing | |

| | | | | | | |
|------------------|--|----------------|--------------------|-----------------|--|--|
| Mark D. Winstead | mwinstea@indiana.edu | (812) 856-3067 | Indiana University | General Manager | RPS- The Wright Place Food Court and Planet Wright C-Store | |
|------------------|--|----------------|--------------------|-----------------|--|--|

B. Item chart

This is the chart that I had the farmers fill out who were interested in doing business with RPS. This information is what was used to make the color-coded excel charts. All of the items seen on the chart were taken directly from the items present on the weekly bidding sheets.

C. RPS apple volume per month in 2007

This information was given to me by RPS executive chef Ancil Drake.

| Month | itemname | purchaseunit | Qty |
|----------|--------------------------|--------------|-----|
| January | Apples Red Large | CS/88 | 81 |
| | Apples Granny Smith | Cs/88 | 43 |
| | Apples Yellow Large | CS/88 EA | 28 |
| | Apples Red Del. Fresh | Cs/113 Ea | 25 |
| | Apples Yellow Del. Fresh | CS/113 | 3 |
| February | Apples Red Large | CS/88 | 90 |
| | Apples Granny Smith | Cs/88 | 46 |
| | Apples Yellow Large | CS/88 EA | 45 |
| | Apples Red Del. Fresh | Cs/113 Ea | 16 |
| | Apples Yellow Del. Fresh | CS/113 | 1 |
| March | Apples Red Large | CS/88 | 62 |
| | Apples Granny Smith | Cs/88 | 23 |
| | Apples Yellow Large | CS/88 EA | 27 |
| | Apples Red Del. Fresh | Cs/113 Ea | 10 |
| | Apples Yellow Del. Fresh | CS/113 | 2 |
| April | Apples Red Large | CS/88 | 82 |
| | Apples Granny Smith | Cs/88 | 32 |
| | Apples Yellow Large | CS/88 EA | 36 |
| | Apples Red Del. Fresh | Cs/113 Ea | 18 |
| | Apples Yellow Del. Fresh | CS/113 | 1 |
| May | Apples Granny Smith | Cs/88 | 3 |
| | Apples Yellow Large | CS/88 EA | 2 |
| | Apples Red Large | CS/88 | 2 |
| June | Apples Red Del. Fresh | Cs/113 Ea | 39 |
| | Apples Red Large | CS/88 | 23 |
| | Apples Yellow Large | CS/88 EA | 15 |
| | Apples Granny Smith | Cs/88 | 13 |
| July | Apples Red Del. Fresh | Cs/113 Ea | 40 |
| | Apples Red Large | CS/88 | 31 |
| | Apples Yellow Large | CS/88 EA | 8 |
| | Apples Granny Smith | Cs/88 | 8 |
| | Apples Yellow Del. Fresh | CS/113 | 1 |
| August | Apples Red Large | CS/88 | 43 |
| | Apples Yellow Large | CS/88 EA | 15 |

| | | | |
|-----------|--------------------------|-----------|-----|
| | Apples Granny Smith | Cs/88 | 17 |
| | Apples Yellow Del. Fresh | CS/113 | 11 |
| | Apples Red Del. Fresh | Cs/113 Ea | 14 |
| September | Apples Red Large | CS/88 | 92 |
| | Apples Yellow Large | CS/88 EA | 35 |
| | Apples Granny Smith | Cs/88 | 36 |
| | Apples Red Del. Fresh | Cs/113 Ea | 15 |
| | Apples Yellow Del. Fresh | CS/113 | 5 |
| October | Apples Red Large | CS/88 | 103 |
| | Apples Granny Smith | Cs/88 | 32 |
| | Apples Yellow Large | CS/88 EA | 29 |
| | Apples Red Del. Fresh | Cs/113 Ea | 11 |
| | Apples Yellow Del. Fresh | CS/113 | 3 |
| November | Apples Red Large | CS/88 | 67 |
| | Apples Granny Smith | Cs/88 | 22 |
| | Apples Yellow Large | CS/88 EA | 20 |
| | Apples Red Del. Fresh | Cs/113 Ea | 4 |
| | Apples Yellow Del. Fresh | CS/113 | 1 |
| December | Apples Red Large | CS/88 | 44 |
| | Apples Granny Smith | Cs/88 | 11 |
| | Apples Red Del. Fresh | Cs/113 Ea | 11 |
| | Apples Yellow Large | CS/88 EA | 10 |
| | Apples Yellow Del. Fresh | CS/113 | 2 |

D. Color-Coded excel chart

These are excel sheets that were given to me by executive chef Ancil Drake. The charts are changed to show what can be provided for IU locally. These charts show what was ordered per month from June 2007 through January 2008. The last six columns are columns added to represent how much of the whole, fresh, uncut produce could be provided by Homestead Growers, Melody Acres, Stranger's Hill Organics, and the Apple Works Orchard. It is important to remember that the information from the growers regarding future yields is all estimation as well as the months of availability. Also, RPS does not order the same exact items as they did in past months of an earlier year. All of the information on these charts regarding the local growers was obtained from the item charts they filled out.

One bushel of peppers equals about 25 pounds.

Color Key:

| | |
|-------------------|--------------------|
| Homestead Growers | Homestead & Melody |
|-------------------|--------------------|

| | |
|--------------------------|---------------------------------|
| Melody Acres | Homestead & Stranger's |
| Stranger's Hill Organics | Melody & Stranger's |
| The Apple Works Orchard | Homestead, Melody, & Stranger's |

1. June

| Itemname | purchunit | qty | IU's total volume | available locally (3 farms) | local availability/month - IU's total volume needs/month | Homestead | Melody | Stranger's |
|----------------------------------|-----------|-----|-------------------|-----------------------------|--|-----------|---------|---------------|
| Grapes Red Seedless | Lug/19# | 57 | | | | | | |
| Lettuce Romaine Chp Plain | Cs/6-2# | 72 | | | | | | |
| Tomatoes Bulk Fresh | Cs/25# | 76 | | | | | | |
| Bananas Green Tipped | 40# CASE | 71 | | | | | | |
| Apples Red Del. Fresh | Cs/113 Ea | 39 | | | | | | |
| Mushrooms Fresh Presliced | CS/2-5# | 44 | | | | | | |
| Oranges Fresh California | CS/113 | 30 | | | | | | |
| Melon Watermelon Fresh | 18# EACH | 100 | | | | | | |
| Apples Red Large | CS/88 | 23 | | | | | | |
| Apples Yellow Large | CS/88 EA | 15 | | | | | | |
| Tomatoes Roma 5# | Pkg/5# | 55 | | | | | | |
| Peppers Red Fresh | Pkg/3# | 29 | | | | | | |
| Peppers Green Fresh | Pkg/5# | 80 | | | | | | |
| Biscuits Buttermilk Frozen | Cs/100 | 16 | | | | | | |
| Cucumbers Fresh | LBS | 517 | 517# | | | | 500#/wk | 200#/delivery |
| Strawberries Fresh | Cs/12 Pt | 26 | | | | | | |
| Apples Granny Smith | Cs/88 | 13 | | | | | | |
| Lettuce Spring Mix "TKO" | CS/3# | 36 | | | | | | |
| Potatoes New Red | 10# CASE | 42 | | | | | | |
| Tomatoes Cherry Fresh | Cs/12 Pt | 14 | | | | | | |
| Tofu Fresh | PK/14-OZ | 143 | | | | | | |
| Spinach Fresh | Bag/10 oz | 165 | | | | | | |
| Oranges Fresh Large 88's | CS/88 | 10 | | | | | | |
| Lemons Fresh | DOZEN | 45 | | | | | | |
| Potatoes Baking Fresh | Cs/100 | 14 | | | | | | |
| Squash Zucchini Fresh-pound | Pound | 147 | 147# | | | 30-100/wk | | |
| Grapes Green Seedless | Lug/19# | 6 | | | | | | |
| Carrots Sliced (Coins) Fresh GFS | Cs/4-5# | 4 | | | | | | |
| Sprouts Bean Fresh | 1# BAG | 44 | | | | | | |

| | | | | | | |
|---------------------------------------|--------------|------|-----------|---------------|---------------|---------------|
| Onions Red Fresh Jumbo | Bag/25# | 6 | | | | |
| Melon Cantaloupe Fresh | Cs/18 ct | 10 | | | | |
| Parsley Fresh | Pkg/6 ct | 31 | | | | |
| Pita Bread Frozen 6" White | Cs/120 | 5 | | | | |
| Bananas Ripe | 40# CASE | 10 | | | | |
| Melon Honeydew Frsh 6 ct | Cs/6 ct | 10 | | | | |
| Onions Green Fresh | Bag/2# | 25 | | | | |
| Lettuce Leaf 10# or 12 Head | Cs/12 Heads | 15 | 180 heads | 400 heads | 220 heads | 100+ heads/wk |
| Onions Spanish Fresh | Bag/50# | 7 | | | | |
| Melon Honeydew Fresh | Cs/7 Each | 9 | | | | |
| Onions Red Fresh | Bag/5# | 23 | | | | |
| Potatoes Crinkle Cut Fries | Cs/6-4.5# | 4 | | | | |
| Carrots Baby – Fresh | 1# BAG | 95 | | | | |
| Mushrooms Fresh | Cs/10# | 6 | | | | |
| Broccoli Chopped Frozen | Cs/20# | 4 | | | | |
| Melon Cantaloupe Fresh | Cs/15 ct | 5 | | | | |
| Broccoli Florettes-Beasley | Cs/4-3# | 4 | | | | |
| Cabbage Red Fresh | Heads | 40 | 40 heads | 300-400 heads | 260-360 heads | 75-100/wk |
| Grapefruit Pink Fresh | Cs/40 Ea | 3 | | | | |
| Peppers Yellow Fresh | Pkg/3# | 4 | | | | |
| Sprouts Alfafa Fresh | Box/2# | 8 | | | | |
| Pita Bread Wheat 6" | Cs/12-10ct | 2 | | | | |
| Garlic Fresh Peeled | 5# Jar | 4 | | | | |
| Squash Summer Fresh | 20# LUG | 2.5 | | | | |
| Juice Orange Frozen Individual 6 oz | Cs/48 Ea | 3 | | | | |
| Basil Fresh | LBS | 4 | 4# | 100# | 96# | 25#/wk |
| Radishes Red Fresh | 1 LB Bag | 39 | | | | |
| Celery Fresh Whole Bulk | Cs/30 Stalks | 2 | | | | |
| Strawberries Fresh | Cs/8-1# | 2 | | | | |
| Melon Cantaloupe Fresh | Cs/12 ct | 2 | | | | |
| Milk Chocolate Bulk | 5 Gal | 1 | | | | |
| Milk 2% Bulk | 5 Gal | 1 | | | | |
| Juice Apple Frozen Individual Serving | Cs/48 Ea | 2 | | | | |
| Carrots Fresh Bulk 50# | Bag/50# | 1 | | | | |
| Eggplant Fresh (25/bush) | LBS | 15 | 15# | 400# | 385# | 100#/wk |
| Cauliflower Florets Fresh GFS | Cs/4-3# | 1 | | | | |
| Pineapple Fresh | Cs/6 Ea | 1 | | | | |
| Squash Zucchini Fresh-lug | 20# LUG | 0.75 | | | | |
| Cabbage New Green Fresh | Bag/50# | 1 | 50# | | | 75-100/wk |
| Broccoli Crowns Fresh | CS/20# | 1 | | | | |
| Cauliflower Heads Fresh | Pkg/3 Ea | 3 | | | | |

| | | |
|---------------------------|-----------|----|
| Broccoli Heads Fresh | Pkg/3 | 4 |
| Cucumbers Sliced Prod Com | CS/5# | 1 |
| Celery Fresh Whole Stalk | Stalk | 6 |
| | Crate/33- | |
| Kiwi Fresh | 39 | 1 |
| Sprouts Alfafa Fresh | 1 LB/BAG | 1 |
| Cabbage Red Shrd Prod Com | CS/5# | -2 |
| Cilantro Fresh | Pkg/6 ct | 1 |
| Lemons Fresh | 6 count | 1 |
| | Cs/24 | |
| Lettuce Head Fresh | Heads | 0 |

2. July 2007

| Itemname | purchunit | qty | IU's total volume | available locally (3 farms) | local availability/month - IU's total volume needs/month | Homestead | Melody | Stranger's |
|---------------------------|-------------------------|-----|-------------------|-----------------------------|--|-----------|--------------------------|---------------|
| Lettuce Romaine Chp Plain | Cs/6-2# | 79 | | | | | | |
| Grapes Red Seedless | Lug/19# | 63 | | | | | | |
| Bananas Green Tipped | 40# CASE | 87 | | | | | | |
| Tomatoes Bulk Fresh | Cs/25# Cs/113 | 73 | 1825 | | | 300+#/wk | 2000#/wk | 500#/delivery |
| Apples Red Del. Fresh | Ea | 40 | | | | | | |
| Mushrooms Fresh Presliced | CS/2-5# | 44 | | | | | | |
| Apples Red Large | CS/88 | 31 | | | | | | |
| Oranges Fresh Large 88's | CS/88 | 26 | | | | | | |
| Potatoes New Red | 10# CASE | 73 | | | | | | |
| Cucumbers Fresh | LBS | 664 | 664# | | | | 500#/wk | 200#/delivery |
| Melon Watermelon Fresh | 18# EACH | 91 | | | | | | |
| Peppers Red Fresh | Pkg/3# 3 Gallon Pail | 31 | 93# | 5160-5240# | 5067-5147# | 40-60#/wk | 50 bu/wk | |
| Ice Cream Vanilla Bulk | | 15 | | | | | | |
| Oranges Fresh California | CS/113 | 12 | | | | | | |
| Strawberries Fresh | Cs/12 Pt Bag/10 | 24 | | | | | | |
| Spinach Fresh | oz | 202 | | | | | | |
| Potatoes Baking Fresh | Cs/100 | 20 | | | | | | |
| Onions Red Fresh Jumbo | Bag/25# | 13 | | | | | | |
| Peppers Green Fresh | Pkg/5# | 64 | 320# | | | 40-60#/wk | 200 bu/wk 40-60 bu/wk | 300#/delivery |
| Tomatoes Roma 5# | Pkg/5# | 50 | 250# | 4000# | 3750# | | 1000#/wk | |
| Apples Yellow Large | CS/88 EA | 8 | | | | | | |
| Bananas Ripe | 40# CASE | 17 | | | | | | |
| Tomatoes Cherry Fresh | Cs/12 Pt | 16 | | | | | | |
| Melon Honeydew Frsh 6 ct | Cs/6 ct | 16 | | | | | | |

| | | | | | | | |
|---------------------------------------|---------------|----|-----------|------------|------------|-----------|---------------|
| Onions Green Fresh | Bag/2# | 40 | | | | | |
| Apples Granny Smith | Cs/88 | 8 | | | | | |
| Squash Zucchini Fresh-lug | 20# LUG | 10 | | | | | |
| Tofu Fresh | PK/14-OZ | 93 | | | | | |
| Peppers Yellow Fresh | Pkg/3# | 11 | 33# | | | call | 100 bu/wk |
| Melon Cantaloupe Fresh | Cs/15 ct | 11 | | | | | |
| Sprouts Alfafa Fresh | Box/2# | 21 | | | | | |
| Ice Cream Bulk Strawberry Beasley | 3 Gallon Pail | 6 | | | | | |
| Onions Spanish Fresh | Bag/50# | 6 | | | | | |
| Ice Cream Bulk Chocolate Beasley | 3 Gallon Pail | 6 | | | | | |
| Lettuce Leaf 10# or 12 Head | Cs/12 Heads | 18 | 216 heads | 400+ heads | 184+ heads | | 100+ heads/wk |
| Lemons Fresh | DOZEN | 25 | | | | | |
| Mushrooms Fresh | Cs/10# | 7 | | | | | |
| Carrots Baby – Fresh | 1# BAG | 98 | | | | | |
| Basil Fresh | LBS | 10 | 10# | 100# | 90# | | 25#/wk |
| Squash Summer Fresh | 20# LUG | 6 | 120# | 4000# | 3880# | | 1000#/wk |
| Broccoli Florettes-Beasley | Cs/4-3# | 5 | | | | | |
| Sprouts Bean Fresh | 1# BAG | 26 | | | | | |
| Pita Bread Wheat 6" | Cs/12-10ct | 3 | | | | | |
| Pita Bread Frozen 6" White | Cs/120 | 3 | | | | | |
| Cabbage Red Fresh | Heads | 46 | 46 heads | | | 75-100/wk | |
| Cheese Cottage 2% LF | Cs/4-5# | 2 | | | | | |
| Cereal Bwlpk Froot Loops | Cs/96 | 2 | | | | | |
| Cereal Bwlpk Frosted Flakes | Cs/96 | 2 | | | | | |
| Cabbage Red Shrd Prod Com | CS/5# | 8 | | | | | |
| Radishes Red Fresh | 1 LB Bag | 75 | | | | | |
| Cereal Bwlpk Trix | Cs/96 | 2 | | | | | |
| Potatoes Hash Brown Oval (Beasley) | Cs/12-10 ct | 4 | | | | | |
| Cheese Cheddar Mild | Cs/10# | 2 | | | | | |
| Juice Orange Frozen Individual 6 oz | Cs/48 Ea | 4 | | | | | |
| Celery Diced Fresh GFS 1/4" | Cs/4-5# | 2 | | | | | |
| Parsley Fresh | Pkg/6 ct | 14 | | | | | |
| Juice Apple Frozen Individual Serving | Cs/48 Ea | 4 | | | | | |
| Lettuce Head Fresh | Cs/24 Heads | 3 | | | | | |
| Broccoli Crowns Fresh | CS/20# | 4 | | | | | |
| Pineapple Chunks | Cs/6-#10 | 2 | | | | | |
| Grapefruit Pink Fresh | Cs/40 Ea | 2 | | | | | |
| Lettuce Large Chop Plain | CS/4-5# | 3 | | | | | |
| Cereal Bwlpk Rice Krispies | Cs/96 | 1 | | | | | |
| Pickles Dill Chips | Cs/5-gal | 2 | | | | | |
| Lettuce Spring Mix "TKO" | CS/3# | 4 | | | | | |

| | | | | | | |
|---|-----------|----|-----|--|---------|---------------|
| Cereal Bwlpk Coco Puffs | Cs/96 | 1 | | | | |
| Onions Red Fresh | Bag/5# | 9 | | | | |
| Apples Yellow Del. Fresh | CS/113 | 1 | | | | |
| Potatoes Baking Small Wrapped | Cs/100 | 2 | | | | |
| ZEggs Precooked Prepeel | Cs/20# | 1 | | | | |
| Strawberries Fresh | Cs/8-1# | 2 | | | | |
| Pita Bread Mini Pockets | 108EA/CS | 1 | | | | |
| Parsley Italian Fresh | Pound | 2 | | | | |
| Garlic Fresh Peeled | 5# Jar | 2 | | | | |
| Grapes Green Seedless | Lug/19# | 1 | | | | |
| Milk Chocolate Bulk | 5 Gal | 1 | | | | |
| Onions Spanish Fresh Medium | Bag/50# | 1 | | | | |
| Eggs Fresh Bulk Pack 15dz | Cs/15 Dz | 1 | | | | |
| Creamer Non-Dairy Packet | Cs/1000 | 1 | | | | |
| Broccoli Chopped Frozen | Cs/20# | 1 | | | | |
| Squash Zucchini Fresh- pound | Pound | 15 | | | | |
| Lettuce Salad Romaine Plain ? | Cs/4-5# | 1 | | | | |
| Eggplant Fresh (25/bush) | LBS | 10 | 10# | | 100#/wk | 100#/delivery |
| Spice Paprika | Cn/1# | 2 | | | | |
| Pickles Dill Chips-1 Gal (Sub Item Only) | Cs/1 Gal | 1 | | | | |
| Broccoli Heads Fresh | Pkg/3 | 2 | | | | |
| Celery Fresh Whole Stalk | Stalk | 3 | | | | |
| Cauliflower Heads Fresh | Pkg/3 Ea | 1 | | | | |
| Cilantro Fresh | Pkg/6 ct | 1 | | | | |
| Sauce Cheese Sharp Cheddar - Bags | Cs/4 Bags | 0 | | | | |

3. August 2007

| itemname | purchunit | qty | IU's total volume | available locally (3 farms) | local availability/month - IU's total volume needs/month | Homestead | Melody | Stranger's |
|------------------------------|-----------|-----|----------------------|--------------------------------|---|-----------|----------|---------------|
| Grapes Red Seedless | Lug/19# | 103 | | | | | | |
| Bananas Green Tipped | 40# CASE | 120 | | | | | | |
| Lettuce Romaine Chp Plain | Cs/6-2# | 54 | | | | | | |
| Tomatoes Bulk Fresh | Cs/25# | 92 | 2300 | | | 300+#/wk | 2000#/wk | 500#/delivery |
| Mushrooms Fresh Presliced | CS/2-5# | 62 | | | | | | |
| Apples Red Large | CS/88 | 43 | | | | | | |
| Oranges Fresh Large 88's | CS/88 | 38 | | | | | | |
| Strawberries Fresh | Cs/12 Pt | 43 | | | | | | |

| | | | | | | | | |
|------------------------------------|------------------------------|------|-----------|------------|------------|--------------------------|---------------|---------------|
| Cucumbers Fresh | LBS | 875 | 875# | | | 500#/wk | | 200#/delivery |
| Apples Yellow Large | CS/88 EA | 15 | | | | | | |
| Carrots Baby - Fresh | 1# BAG | 484 | | | | | | |
| Tofu Fresh | PK/14-OZ | 239 | | | | | | |
| Peppers Red Fresh | Pkg/3# | 47 | 141# | | | call 100+ pints/wk | 50 bu/wk | 150#/delivery |
| Tomatoes Cherry Fresh | Cs/12 Pt | 31 | 372Pt | 2400Pt | 2028 Pt | | 500 pints/wk | |
| Apples Granny Smith | Cs/88 | 17 | | | | | | |
| Buns Hoagie 6" White Sliced | Cs/6-6 ct. | 20 | | | | | | |
| Apples Yellow Del. Fresh | CS/113 | 11 | | | | | | |
| Bun Hamburger 4" Plain | Cs/96 | 15 | | | | | | |
| Apples Red Del. Fresh | Cs/113 Ea Bag/10 oz | 14 | | | | | | |
| Spinach Fresh | | 209 | | | | | | |
| #JTM Chicken Fajita Cilantro 42130 | Cs/4-5# | 5 | | | | | | |
| Lettuce Leaf 10# or 12 Head | Cs/12 Heads | 28 | 336 heads | 400 heads | 64 heads | 100+ heads/wk | | |
| Pita Bread Frozen 6" White | Cs/120 | 10 | | | | | | |
| Buns Hoagie 6-7" Wheat Sliced | Cs/6-6 ct | 13 | | | | | | |
| Potatoes New Red | 10# CASE | 38 | | | | | | |
| Tomatoes Roma 5# | Pkg/5# | 43 | 215# | 4000# | 3785# | | 1000#/wk | |
| Peppers Green Fresh | Pkg/5# | 64 | 320# | | | 40-6-#/wk | 200 bu/wk | 300#/delivery |
| Cabbage Red Shrd Prod Com | CS/5# | 21 | | | | | | |
| Squash Zucchini Fresh-lug | 20# LUG | 10.5 | 210# | | | 30-100/wk | 1000#/wk | |
| Potatoes Baking Small Wrapped | Cs/100 | 12 | | | | | | |
| Grapes Green Seedless | Lug/19# | 9 | | | | | | |
| Lettuce Shredded Taco | Cs/4-5# | 13 | | | | | | |
| Onions Green Fresh | Bag/2# | 35 | | | | | | |
| Squash Summer Fresh | 20# LUG | 7.5 | 150# | 4000# | 3850# | | 1000#/wk | |
| Grapefruit Pink Fresh | Cs/40 Ea Cs/24 | 7 | | | | | | |
| Lettuce Leaf 24 Head | Heads | 6 | 144 heads | 400+ heads | 256+ heads | 100+ heads/wk | | |
| Melon Honeydew Frsh 6 ct | Cs/6 ct | 11 | | | | | | |
| Broccoli Florettes-Beasley | Cs/4-3# | 7 | | | | | | |
| Potatoes Baking Fresh | Cs/100 Cs/12 | 10 | | | | | | |
| Lettuce Romaine Fresh | Heads | 12 | 144 heads | 4400 heads | 4256 heads | 100+ heads/wk | 1000 heads/wk | |
| Parsley Fresh | Pkg/6 ct | 27 | | | | | | |
| Lettuce Salad Romaine+color | Cs/4-5# | 7 | | | | | | |
| Tomatillos Fresh | Cs/10# | 5 | | | | | | |
| Sprouts Alfafa Fresh | 1 LB/BAG | 17 | | | | | | |
| Lettuce Large Chop Plain | CS/4-5# | 8 | | | | | | |
| Paper Wax Deli Sheets 15x10 | Cs/12- 500ct | 1 | | | | | | |
| Melon Cantaloupe Fresh | Cs/15 ct | 8 | | | | | | |
| Strawberries Fresh | Cs/8-1# | 6 | | | | | | |
| Mushrooms Fresh | Cs/10# | 6 | | | | | | |

| | | | | | | |
|---------------------------------------|-------------|----|-----|------|-----|-----------------------|
| #JTM Beef BBQ 44010 | Cs/4-5# | 2 | | | | |
| Lettuce Spring Mix "TKO" | CS/3# | 10 | | | | |
| Food Trays #500 -- 5# | Cs/500 | 4 | | | | |
| Pita Bread Wheat 6" | Cs/12-10ct | 3 | | | | |
| Sprouts Alfafa Fresh | Box/2# | 11 | | | | |
| Onions Red Fresh | Bag/5# | 19 | | | | |
| Potatoes Baking Lrg Wrpd | Cs/60 | 4 | | | | |
| Limes Fresh | DOZEN | 14 | | | | |
| Cabbage Red Fresh | Heads | 41 | | | | |
| Basil Fresh | LBS | 6 | 6# | 100# | 94# | 25#/wk |
| Broccoli Chopped Frozen | Cs/20# | 3 | | | | |
| Melon Honeydew Fresh | Cs/7 Each | 5 | | | | |
| Peppers Jalapeno Fresh | Cs/10# | 3 | | | | |
| Onions Red Fresh Jumbo | Bag/25# | 3 | | | | |
| Radishes Red Fresh | 1 LB Bag | 59 | | | | |
| Lemons Fresh | DOZEN | 13 | | | | |
| Cauliflower Heads Fresh | Pkg/3 Ea | 13 | | | | |
| Cilantro Fresh | Pkg/6 ct | 12 | | | | |
| Onions Spanish Fresh | Bag/50# | 4 | | | | |
| Cheese Shredded | | | | | | |
| Parmesan Blend | Cs/4-5# | 1 | | | | |
| #JTM Pork BBQ Pulled 44130 | Cs/2-5# | 1 | | | | |
| Broccoli Heads Fresh | Pkg/3 | 14 | | | | |
| Melon Cantaloupe Fresh | Cs/18 ct | 3 | | | | |
| Pineapple Fresh Chunk | Cs/4-2.5# | 1 | | | | |
| Pineapple Fresh | Cs/6 Ea | 2 | | | | |
| Kiwi Fresh | Crate/33-39 | 5 | | | | |
| Sour Cream Bulk | Cs/4-5# | 1 | | | | |
| Pita Bread Mini Pockets | 108EA/CS | 1 | | | | |
| Bananas Green | 40# CASE | 2 | | | | |
| Melon Cantaloupe Fresh | Cs/12 ct | 2 | | | | |
| Bun Hot Dog 6" Sliced | Cs/96 | 1 | | | | |
| Oranges Fresh California | CS/113 | 1 | | | | |
| Peppers Yellow Fresh | Pkg/3# | 2 | 6# | | | |
| Croutons Homestyle Bulk | Cs/10# | 1 | | | | call |
| Beans Green Cut GFS | | | | | | |
| *PQ* Canned | Cs/6-#10 | 1 | | | | |
| Melon Watermelon Fresh | 18# EACH | 4 | | | | |
| Eggplant Fresh (25/bush) | Cs/25# | 1 | 25# | | | 100#/wk 100#/delivery |
| Juice Orange Frozen Individual 6 oz | Cs/48 Ea | 1 | | | | |
| Lettuce Head Fresh | Cs/24 | 1 | | | | |
| Lettuce Salad Romaine Plain | Heads | 1 | | | | |
| Juice Apple Frozen Individual Serving | Cs/4-5# | 1 | | | | |
| | Cs/48 Ea | 1 | | | | |

| | | | | | | |
|-----------------------------|----------|----|-----|--|-----------|----------|
| Bananas Ripe | 40# CASE | 1 | | | | |
| | Cs/30 | | | | | |
| Celery Fresh Whole Bulk | Stalks | 1 | | | | |
| Spice Steak Montreal | Qt/29 oz | 1 | | | | |
| Squash Zucchini Fresh-pound | Pound | 15 | 15# | | 30-100/wk | 1000#/wk |
| Kiwi Fresh | Pkg/6 ct | 1 | | | | |
| Onions Yellow Fresh | Bag/10# | 1 | | | | |
| Onions White Jumbo | 5# Bag | 1 | | | | |
| Sprouts Bean Fresh | 1# BAG | 2 | | | | |
| Celery Fresh Whole Stalk | Stalk | 3 | | | | |
| Carrots Fresh Bulk 5# | 5# bag | 1 | | | | |

Acorn Squash also Available Locally in August
 Butternut Squash also Available Locally in August

1000# total

500# total

4. September 2007

| itemname | purchunit | qty | total volume | local availability/month - IU's total volume needs/month | local availability/month - IU's total volume needs/month | Homestead | Melody | Stranger's |
|-----------------------------|--------------------|------|--------------|--|--|---------------|--------------|----------------|
| Grapes Red Seedless | Lug/19# | 256 | | | | | | |
| Bananas Green Tipped | 40# CASE | 235 | | | | | | |
| Tomatoes Bulk Fresh | Cs/25# | 204 | 5100# | | | 300+ lb/wk | 2000#/wk | 500#/delivery |
| Lettuce Romaine Chp Plain | Cs/6-2# | 107 | | | | | | |
| Apples Red Large | CS/88 | 92 | 8096 | | | | | |
| Strawberries Fresh | Cs/12 Pt | 128 | | | | | | |
| Mushrooms Fresh Presliced | CS/2-5# | 97 | | | | | | |
| Carrots Baby - Fresh | 1# BAG | 1376 | | | | | | |
| Cucumbers Fresh | LBS | 1727 | 1727 | 2000 | 273 | | 500#/wk | |
| Oranges Fresh Large 88's | CS/88 | 52 | | | | | | |
| Peppers Red Fresh | Pkg/3# | 125 | 375 | | | 40-60 lb/wk | 50 bu/week | 150lb/delivery |
| Apples Yellow Large | CS/88 EA | 35 | 3080 | | | | | |
| Tomatoes Cherry Fresh | Cs/12 Pt Bag/10 oz | 78 | 936 Pt | 2400Pt | 1464Pt | 100+ pints/wk | 500 pints/wk | |
| Spinach Fresh | | 640 | | | | | | |
| Tofu Fresh | PK/14-OZ | 539 | | | | | | |
| Lettuce Leaf 10# or 12 Head | Cs/12 Heads | 74 | 888 | 400 | -488 | 100+ heads/wk | | |
| Apples Granny Smith | Cs/88 | 36 | 3168 | | | | | |
| Potatoes New Red | 10# CASE | 101 | | | | | | |
| Squash Zucchini Fresh-lug | 20# LUG | 22.5 | 450# | | | 30-100/wk | 1000#/wk | |

| | | | | | | | |
|---------------------------------------|-------------------------|-----|------|------------|------------|-------------|------------------------------|
| Potatoes Baking Small Wrapped | Cs/100 | 35 | | | | | |
| Pita Bread Frozen 6" White | Cs/120 | 20 | | | | | |
| Peppers Green Fresh | Pkg/5# | 128 | 640# | | | 40-60 lb/wk | 200 bu/wk 300#/delivery |
| Lettuce Romaine Chp Plain | CS/4-2.5 Cs/113 | 18 | | | | | |
| Apples Red Del. Fresh | Ea | 15 | 1695 | | | | |
| #JTM Chicken Fajita Cilantro 42130 | Cs/4-5# | 6 | | | | | |
| Tomatoes Roma 5# | Pkg/5# | 58 | 290# | | | call | 100 lb/wk |
| Onions Red Fresh | Bag/5# | 76 | 380# | | | | 10000# |
| Grapefruit Pink Fresh | Cs/40 Ea | 14 | | | | | |
| Mushrooms Fresh | Cs/10# | 17 | | | | | |
| #JTM Pork BBQ Pulled 44130 | Cs/2-5# | 6 | | | | | |
| Onions Green Fresh | Bag/2# | 51 | | | | | |
| Squash Summer Fresh | 20# LUG Cs/24 | 7 | 140# | 4000# | 3860# | | 1000#/wk 100+ heads/wk |
| Lettuce Leaf 24 Head | Heads Cs/12- 10ct | 9 | 216 | 400+ heads | 184+ heads | | |
| Pita Bread Wheat 6" | | 8 | | | | | |
| Bananas Green | 40# CASE | 15 | | | | | |
| Broccoli Chopped Frozen | Cs/20# | 9 | | | | | |
| Melon Honeydew Frsh 6 ct | Cs/6 ct | 14 | | | | | |
| Pineapple Fresh Chunk | Cs/4-2.5# | 5 | | | | | |
| Sprouts Alfafa Fresh | Box/2# | 25 | | | | | |
| Cabbage Red Fresh | Heads | 97 | | | | | |
| Cabbage Red Shrd Prod Com | CS/5# | 17 | | | | | |
| Cauliflower Heads Fresh | Pkg/3 Ea | 33 | | | | | |
| Lemons Fresh | DOZEN | 40 | | | | | |
| Apples Yellow Del. Fresh | CS/113 | 5 | 565 | | | | |
| #JTM Beef BBQ 44010 | Cs/4-5# | 3 | | | | | |
| Tomatillos Fresh | Cs/10# | 6 | | | | | |
| Peppers Jalapeno Fresh | Cs/10# | 6 | | | | | |
| Broccoli Heads Fresh | Pkg/3 | 33 | | | | | |
| Grapes Green Seedless | Lug/19# | 5 | | | | | |
| Lettuce Spring Mix "TKO" | CS/3# | 11 | | | | | |
| Paper Wax Deli Sheets 15x10 | Cs/12- 500ct | 1 | | | | | |
| Basil Fresh | LBS | 10 | 10# | 100# | 90# | | 25#/wk |
| Sprouts Alfafa Fresh | 1 LB/BAG | 19 | | | | | |
| ZApple Cider | 4 GAL/CS | 5 | | | | | |
| Parsley Fresh | Pkg/6 ct | 22 | | | | | |
| Strawberries Fresh | Cs/8-1# | 6 | | | | | |
| Cilantro Fresh | Pkg/6 ct | 20 | | | | | |
| Bun Hamburger 4" Plain | Cs/96 | 4 | | | | | |
| Limes Fresh | DOZEN | 16 | | | | | |

| | | | | | | | | |
|--|-------------------------|----|----------|------------|------------|---------------|-----------|-------------------|
| Onions Spanish Fresh | Bag/50# | 8 | | | | | | |
| Melon Cantaloupe Fresh | Cs/15 ct | 6 | | | | | | 100 bu/wk |
| Peppers Yellow Fresh | Pkg/3# | 7 | 21# | | | call | | |
| Onions Red Fresh Jumbo | Bag/25# | 4 | 100# | | | | | 10000# |
| Potatoes Baking Lrg Wrpd | Cs/60 | 4 | | | | | | |
| *Paper Patty 5.5 x 5.5 (Beasley) | Cs/1000 | 8 | | | | | | |
| Melon Cantaloupe Fresh | Cs/18 ct | 5 | | | | | | |
| Potatoes Baking Fresh | Cs/100 | 5 | | | | | | |
| Pineapple Fresh | Cs/6 Ea Crate/33-39 | 4 | | | | | | |
| Kiwi Fresh | | 6 | | | | | | |
| Radishes Red Fresh | 1 LB Bag | 57 | | | | | | |
| Eggplant Fresh (25/bush) | LBS | 33 | 33# | 400# | 367# | | 100#/wk | |
| Celery Fresh Whole Stalk | Stalk | 33 | | | | | | |
| Oranges Fresh California | CS/113 | 2 | | | | | | |
| Melon Honeydew Fresh | Cs/7 Each | 3 | | | | | | |
| Bags Sandwich Beasley | Cs/2000 | 2 | | | | | | |
| Lettuce Shredded Taco | Cs/4-5# | 2 | | | | | | |
| ZEggs Precooked Prepeel | Cs/20# | 1 | | | | | | |
| Pita Bread Frozen 7" White | Cs/120 | 1 | | | | | | |
| Cutlery Kit Plastic w/Salt & Pepper | Cs/250 | 1 | | | | | | |
| Pita Bread Mini Pockets | 108EA/CS | 1 | | | | | | |
| Sprouts Bean Fresh | 1# BAG 3 Gallon Pail | 7 | | | | | | |
| Ice Cream Vanilla Bulk | | 1 | | | | | | |
| Squash Acorn Fresh | Cs/45# | 1 | 45# | | | | | 6000# 1000# total |
| Squash Butternut Fresh | Bush/40# | 1 | 40# | | | | | 8000# 500# |
| Bags Sandwich Beasley | Cs/1000 | 1 | | | | | | |
| Mushrooms Fresh Large | Cs/10# | 1 | | | | | | |
| Onions Yellow Fresh | Bag/50# | 1 | 50# | | | | | 10000# |
| Lettuce Romaine Fresh | Cs/12 Heads | 1 | 12 heads | 4400 heads | 4388 heads | 100+ heads/wk | | 1000 head/wk |
| Garlic Fresh | Pkg/5# | 1 | | | | | | |
| Onions Yellow Fresh | Bag/10# | 1 | | | | | | |
| Melon Watermelon Fresh | 18# EACH | 1 | | | | | | |
| Squash Zucchini Fresh-pound | Pound | 1 | 1 # | | | | 30-100/wk | 1000#/wk |
| Kiwi Fresh | Pkg/6 ct Cs/24 | 0 | | | | | | |
| Lettuce Head Fresh | Heads | 0 | | | | | | |
| Green Kale also Available in September | | | | | | | | 50#/delivery |
| Red Kale also Available in September | | | | | | | | 50#/delivery |

5. October 2007

| itemname | purchunit | qty | IU's total volume | available locally (3 farms) | local availability/month - IU's total volume needs/month | Homestead | Melody | Stranger's |
|------------------------------------|--------------------|----------|-------------------|-----------------------------|--|---------------|--------|---------------|
| Grapes Red Seedless | Lug/19# | 205 | | | | | | |
| Tomatoes Bulk Fresh | Cs/25# | 184.8383 | 4620.9575# | | | 300+#/wk | | 500#/delivery |
| Bananas Green Tipped | 40# CASE | 264 | | | | | | |
| Apples Red Large | CS/88 | 103 | | | | | | |
| Mushrooms Fresh Presliced | CS/2-5# | 117 | | | | | | |
| Carrots Baby - Fresh | 1# BAG | 1637 | | | | | | |
| Lettuce Romaine Chp Plain | Cs/6-2# | 66 | | | | | | |
| Tomatoes Cherry Fresh | Cs/12 Pt | 68.5 | 822Pt | 400+ Pt | -422 | 100+ pints/wk | | |
| Strawberries Fresh | Cs/12 Pt | 74 | | | | | | |
| Cucumbers Fresh | LBS | 1482 | 1482# | | | | | 200#/delivery |
| Oranges Fresh Large 88's | CS/88 | 50 | | | | | | |
| Peppers Red Fresh | Pkg/3# | 117 | 351# | | | call | | 150#/delivery |
| Tofu Fresh | PK/14-OZ Bag/10 oz | 620 | | | | | | |
| Spinach Fresh | | 681 | | | | | | |
| Lettuce Romaine Chp Plain | CS/4-2.5 | 41 | | | | | | |
| #Buns Sub Roll Milano 8" | Cs/64 Ea | 30 | | | | | | |
| Apples Granny Smith | Cs/88 | 32 | | | | | | |
| Apples Yellow Large | CS/88 EA | 29 | | | | | | |
| Lettuce Leaf 10# or 12 Head | Cs/12 Heads | 76.5 | 918 | 400+ heads | -518 | 100+ heads/wk | | |
| Peppers Green Fresh | Pkg/5# | 141 | 705 | | | 40-60#/wk | | 300#/delivery |
| Potatoes Baking Small Wrapped | Cs/100 | 36 | | | | | | |
| Pita Bread Frozen 6" White | Cs/120 | 20 | | | | | | |
| Ice Cream Vanilla Bulk | 3 Gallon Pail | 22 | | | | | | |
| Potatoes New Red | 10# CASE | 92 | | | | | | |
| Squash Zucchini Fresh-lug | 20# LUG | 21 | | | | | | |
| Grapes Green Seedless | Lug/19# | 16 | | | | | | |
| #JTM Chicken Fajita Cilantro 42130 | Cs/4-5# | 7 | | | | | | |
| Ice Cream Bulk | 3 Gallon Pail | 18 | | | | | | |
| Chocolate Beasley | | 15 | | | | | | |
| Bananas Green | 40# CASE | 27 | | | | | | |
| Ice Cream Bulk | 3 Gallon Pail | 15 | | | | | | |
| Strawberry Beasley | | 15 | | | | | | |
| Tomatoes Roma 5# | Pkg/5# | 53 | | | | | | |
| Ice Cream Bulk | 3 Gallon Pail | 15 | | | | | | |
| Cookies n Cream Beasley | | 15 | | | | | | |
| Sprouts Alfafa Fresh | 1 LB/BAG | 82 | | | | | | |
| Parsley Fresh | Pkg/6 ct | 53 | | | | | | |

| | | | | | | | |
|---|------------------------|----------|--------|------------|-----|--------------|---------------|
| Mushrooms Fresh | Cs/10# | 18 | | | | | |
| Turkey Breast Raw Foil Wrapped | Cs/2 Roll | 4 | | | | | |
| Apples Red Del. Fresh | Cs/113 Ea | 11 | | | | | |
| Onions Red Fresh | Bag/5# | 64 | 320 | | | 10000# | |
| Onions Green Fresh | Bag/2# | 54 | | | | | |
| Tomatillos Fresh | Cs/10# | 10 | | | | | |
| Paper Wax Deli Sheets 15x10 | Cs/12- 500ct | 2 | | | | | |
| Grapefruit Pink Fresh | Cs/40 Ea | 9 | | | | | |
| Potatoes Baking Lrg Wrpd | Cs/60 | 11 | | | | | |
| Lemons Fresh | DOZEN | 52 | | | | | |
| #JTM Pork BBQ Pulled 44130 | Cs/2-5# | 4 | | | | | |
| Broccoli Chopped Frozen | Cs/20# | 8 | | | | | |
| Lettuce Salad Romaine Plain | Cs/4-5# | 6 | 24-30# | 4400 heads | ??? | 100+heads/wk | 1000 heads/wk |
| Peppers Jalapeno Fresh | Cs/10# | 7 | | | | | |
| ZApple Cider | 4 GAL/CS | 7 | | | | | |
| Potatoes Baking Fresh | Cs/100 | 11 | | | | | |
| Peppers Red Fresh | Pkg/11# | 4 | 44# | | | 50 bu/wk | 150#/delivery |
| Pita Bread Wheat 6" | Cs/12- 10ct | 5 | | | | | |
| Lettuce Spring Mix "TKO" | CS/3# | 13 | | | | | |
| Squash Summer Fresh | 20# LUG | 5.5 | | | | | |
| Cabbage Red Shrd Prod Com | CS/5# | 14 | | | | | |
| Melon Cantaloupe Fresh | Cs/15 ct | 7 | | | | | |
| Sprouts Bean Fresh | 1# BAG | 39 | | | | | |
| Cilantro Fresh | Pkg/6 ct | 23 | | | | | |
| Cabbage Red Fresh Cauliflower Heads Fresh | Heads Pkg/3 Ea | 61 19 | | | | | |
| Strawberries Fresh | Cs/8-1# | 4 | | | | | |
| Oranges Fresh California | CS/113 | 4 | | | | | |
| Melon Honeydew Fresh | Cs/7 Each Crate/33- | 5 39 | | | | | |
| Kiwi Fresh | 39 | 9 | | | | | |
| Apples Yellow Del. Fresh | CS/113 | 3 | | | | | |
| #JTM Beef BBQ 44010 | Cs/4-5# | 2 | | | | | |
| Eggplant Fresh (25/bush) | LBS | 63 | 63# | | | 100#/wk | 100#/delivery |
| Melon Honeydew Frsh 6 ct | Cs/6 ct | 5 | | | | | |
| Limes Fresh | DOZEN | 13 | | | | | |
| Peppers Yellow Fresh | Pkg/3# | 7 | 21# | | | call | |
| Onions Spanish Fresh | Bag/50# | 7 | | | | | |
| Basil Fresh | LBS | 7 | 7# | 100# | 93# | | 25#/wk |
| Olives Stuffed | Cs/4 Gal | 1 | | | | | |

| | | | | | | | | |
|---|----------------|------|----------|-----------|-----------|---------------|--------------|---------------|
| Onions Red Fresh Jumbo | Bag/25# | 3 | 75# | | | | 10000# | |
| Broccoli Heads Fresh | Pkg/3 | 12 | | | | | | |
| Lettuce Leaf 24 Head | Cs/24 | 3 | 72 heads | 400 heads | 328 heads | 100+ heads/wk | | |
| Tortillas Flour 8" | Cs/24-12 count | 2 | | | | | | |
| Radishes Red Fresh | 1 LB Bag | 43 | | | | | | |
| Mushrooms Fresh Large | Cs/10# | 3 | | | | | | |
| Cheese Shredded Parmesan Blend | Cs/4-5# | 1 | | | | | | |
| Pineapple Chunks in Juice | Cs/6-#10 | 2 | | | | | | |
| Melon Cantaloupe Fresh | Cs/18 ct | 2 | | | | | | |
| Juice Orange Frozen Individual 6 oz | Cs/48 Ea | 2 | | | | | | |
| Pineapple Fresh | Cs/6 Ea | 2 | | | | | | |
| Peaches Sliced Lt Syrup | Cs/6-#10 | 1 | | | | | | |
| Squash Zucchini Fresh-pound | Pound | 15 | 15# | | | 30-100/wk | | |
| Spice Cinnamon Ground | Can/1# | 2 | | | | | | |
| Celery Fresh Whole Stalk | Stalk | 14 | | | | | | |
| Onions Yellow Fresh | Bag/10# | 3 | 30# | | | | 10000# | |
| Juice Apple Frozen Individual Serving | Cs/48 Ea | 2 | | | | | | |
| Sprouts Alfafa Fresh | Box/2# | 3 | | | | | | |
| Tortillas Flour 6" | Cs/24-12 | 1 | | | | | | |
| Squash Acorn Fresh | Cs/45# | 1 | 45# | | | | 6000# | 1000# total |
| Squash Butternut Fresh | Bush/40# | 1 | 40# | | | | 8000# | 500# total |
| Potatoes Baking Large | 60/CASE | 1 | | | | | | |
| Bananas Ripe | 40# CASE | 1 | | | | | | |
| Onions Spanish Fresh | Bag/25# | 1 | | | | | | |
| Onions Yellow Fresh | Bag/50# | 1 | 50# | | | | 10000# | |
| Spice Cumin Seed Ground | Cn/14 Oz | 1 | | | | | | |
| Grapes Red Seedless | Bag/5# | 1 | | | | | | |
| Melon Watermelon Fresh | 18# EACH | 1 | | | | | | |
| Lettuce Shredded Taco | Cs/4-5# | 0.25 | | | | | | |
| Kiwi Fresh | Pkg/6 ct | 1 | | | | | | |
| <p>October is usually when the first frost occurs in the region, so a lot of the local items will probably become unavailable for the rest of the winter sometime during this month</p> | | | | | | | | |
| Green Kale also available in October | | | | | | | 50#/delivery | |
| Red Kale also available in October | | | | | | | 50#/delivery | |
| Romaine Lettuce Heads also Available in | | | | | | | 100+heads/wk | 1000 heads/wk |

October

6. November 2007

| itemname | purchunit | qty | IU's total volume | available locally (3 farms) | local availability/month - IU's total volume needs/month | Homestead | Melody | Stranger's |
|--|-------------------|-----------|-------------------|-----------------------------|--|-----------|--------|------------|
| Grapes Red Seedless | Lug/19# | 162 | | | | | | |
| Tomatoes Bulk Fresh | Cs/25# | 154.759 | | | | | | |
| Bananas Green Tipped | 40# CASE | 166 | | | | | | |
| #Buns Sub Roll Milano 8" | Cs/64 Ea | 58 | | | | | | |
| Mushrooms Fresh Presliced | CS/2-5# | 93 | | | | | | |
| Apples Red Large | CS/88 | 67 | | | | | | |
| Lettuce Romaine Chp Plain | Cs/6-2# | 64 | | | | | | |
| Carrots Baby - Fresh | 1# BAG | 1147 | | | | | | |
| Cucumbers Fresh | LBS | 1221 | | | | | | |
| Tomatoes Cherry Fresh | Cs/12 Pt | 65 | | | | | | |
| Peppers Red Fresh | Pkg/3# | 110.99912 | | | | | | |
| Oranges Fresh Large 88's | CS/88 | 48 | | | | | | |
| Tofu Fresh | PK/14-OZ Bag/10 | 387 | | | | | | |
| Spinach Fresh | oz | 443 | | | | | | |
| Apples Granny Smith | Cs/88 | 22 | | | | | | |
| Lettuce Leaf 10# or 12 Head | Cs/12 Heads | 67 | | | | | | |
| Potatoes Baking Small Wrapped | Cs/100 | 34 | | | | | | |
| Apples Yellow Large | CS/88 EA | 20 | | | | | | |
| Potatoes New Red | 10# CASE | 84 | | | | | | |
| Peppers Green Fresh | Pkg/5# | 88 | | | | | | |
| Strawberries Fresh | Cs/12 Pt 3 Gallon | 22 | | | | | | |
| Ice Cream Vanilla Bulk | Pail | 20 | | | | | | |
| Strawberries Fresh | Cs/8-1# | 17 | | | | | | |
| Ice Cream Bulk Cookies n Cream Beasley | 3 Gallon Pail | 16 | | | | | | |
| Lettuce Romaine Chp Plain | CS/4-2.5 | 15 | | | | | | |
| Grapefruit Pink Fresh | Cs/40 Ea | 14 | | | | | | |
| Squash Zucchini Fresh-lug | 20# LUG | 13 | | | | | | |
| Bananas Green | 40# CASE | 21 | | | | | | |
| Tomatoes Roma 5# | Pkg/5# | 26 | | | | | | |
| Sprouts Alfafa Fresh | 1 LB/BAG | 70 | | | | | | |

| | | | | |
|-------------------------------------|---------------|---------|------|--------|
| Ice Cream Bulk Strawberry Beasley | 3 Gallon Pail | 10 | | |
| Ice Cream Bulk Chocolate Beasley | 3 Gallon Pail | 10 | | |
| #JTM Pork BBQ Pulled 44130 | Cs/2-5# | 5 | | |
| Mushrooms Fresh #JTM Chicken Fajita | Cs/10# | 13 | | |
| Cilantro 42130 | Cs/4-5# | 3 | | |
| Onions Red Fresh | Bag/5# | 43 | 215# | 10000# |
| Pita Bread Frozen 6" White | Cs/120 | 6 | | |
| Onions Green Fresh | Bag/2# | 31 | | |
| Tomatillos Fresh | Cs/10# | 8 | | |
| Parsley Fresh | Pkg/6 ct | 32 | | |
| Squash Summer Fresh | 20# LUG | 6 | | |
| Potatoes Baking Lrg Wrpd | Cs/60 | 7 | | |
| Broccoli Heads Fresh | Pkg/3 | 23.3333 | | |
| Catsup Canned | Cs/6-#10 | 6 | | |
| Lemons Fresh | DOZEN | 33 | | |
| Kiwi Fresh | Crate/33-39 | 10 | | |
| Kiwi Fresh | Pkg/6 ct | 21 | | |
| Cranberries Fresh | Cs/24-12 oz | 3 | | |
| Pita Bread Wheat 6" | Cs/12-10ct | 4 | | |
| Paper Wax Deli Sheets 15x10 | Cs/12-500ct | 1 | | |
| Potatoes Baking Fresh | Cs/100 | 8 | | |
| Limes Fresh | DOZEN | 21 | | |
| Lettuce Large Chop Plain | CS/4-5# | 7 | | |
| Cabbage Red Fresh | Heads | 58 | | |
| Apples Red Del. Fresh | Cs/113 Ea | 4 | | |
| Peppers Jalapeno Fresh | Cs/10# | 5 | | |
| Eggs Scrambled Boil-in-Bag | Cs/6-5# | 2 | | |
| #JTM Beef BBQ 44010 | Cs/4-5# | 2 | | |
| Sprouts Bean Fresh | 1# BAG | 38 | | |
| Cilantro Fresh | Pkg/6 ct | 17 | | |
| Grapes Green Seedless | Lug/19# | 3 | | |
| Melon Cantaloupe Fresh | Cs/18 ct | 4 | | |
| Eggplant Fresh (25/bush) | LBS | 56 | | |
| Cauliflower Heads Fresh | Pkg/3 Ea | 15 | | |
| Melon Honeydew Frsh 6 ct | Cs/6 ct | 5 | | |
| Lettuce Spring Mix "TKO" | CS/3# | 7 | | |
| Melon Cantaloupe Fresh | Cs/15 ct | 3 | | |
| Onions Red Fresh Jumbo | Bag/25# | 4 | 100# | 10000# |
| Oranges Fresh California | CS/113 | 4 | | |
| Basil Fresh | LBS | 6 | | |
| Onions Spanish Fresh | Bag/50# | 6 | | |

| | | | | | | | |
|--------------------------|-----------|----|-----|--|--------|-------------|--|
| Cabbage Red Shrd Prod | | | | | | | |
| Com | Cs/5# | 8 | | | | | |
| Mayonnaise X-Heavy | | | | | | | |
| Duty (Beasley sub) | Cs/4 Gal | 2 | | | | | |
| Potatoes Baking Large | 60/CASE | 3 | | | | | |
| Peppers Yellow Fresh | Pkg/3# | 4 | | | | | |
| Radishes Red Fresh | 1 LB Bag | 36 | | | | | |
| Pasta Macaroni Elbow | | | | | | | |
| Dry | Cs/2-10# | 2 | | | | | |
| Cheese Cream Packet - | | | | | | | |
| GFS | Cs/100 | 2 | | | | | |
| Broccoli Chopped | | | | | | | |
| Frozen | Cs/20# | 2 | | | | | |
| Squash Zucchini Fresh- | | | | | | | |
| pound | Pound | 20 | | | | | |
| Beans Green Cut GFS | | | | | | | |
| *PQ* Canned | Cs/6-#10 | 2 | | | | | |
| Celery Fresh Whole Stalk | Stalk | 25 | | | | | |
| Celery Sticks Fresh GFS | Cs/4-5# | 1 | | | | | |
| Sprouts Alfafa Fresh | Box/2# | 4 | | | | | |
| Carrots Shredded Fresh | | | | | | | |
| Beasley | Cs/4-5# | 1 | | | | | |
| Apples Yellow Del. Fresh | CS/113 | 1 | | | | | |
| Melon Honeydew Fresh | Cs/7 Each | 1 | | | | | |
| | Cs/30 | | | | | | |
| Celery Fresh Whole Bulk | Stalks | 1 | | | | | |
| Beans With Pork | Cs/6-#10 | 1 | | | | | |
| Squash Acorn Fresh | Cs/45# | 1 | 45# | | 6000# | 1000# total | |
| Squash Butternut Fresh | Bush/40# | 1 | 40# | | 8000# | 500# total | |
| Pineapple Fresh | Cs/6 Ea | 1 | | | | | |
| Garlic Fresh Peeled | 5# Jar | 1 | | | | | |
| Onions Spanish Fresh | Bag/25# | 1 | | | | | |
| Melon Watermelon | | | | | | | |
| Fresh | 18# EACH | 1 | | | | | |
| Kale Fresh | Pound | 5 | | | | | |
| | Can/16 | | | | | | |
| Spice Garlic Powder | oz | 1 | | | | | |
| Onions Yellow Fresh | Bag/10# | 1 | 10# | | 10000# | | |
| Green Kale also | | | | | | | |
| Available in November | | | | | | | |
| Red Kale also Available | | | | | | | |
| in November | | | | | | | |

7. December 2007

| itemname | purchunit | qty | total volume | local availability/month - IU's total volume needs/month | local availability/month - IU's total volume needs/month | Homestead | Melody | Stranger's |
|----------------------|-----------|-----|--------------|--|--|-----------|--------|------------|
| Grapes Red Seedless | Lug/19# | 50 | | | | | | |
| Tomatoes Bulk Fresh | Cs/25# | 55 | | | | | | |
| Apples Red Large | CS/88 | 44 | | | | | | |
| Bananas Green Tipped | 40# CASE | 71 | | | | | | |

| | | | |
|--|----------------------|----------|--------------|
| Mushrooms Fresh Presliced | Cs/2-5# | 37 | |
| #Buns Sub Roll Milano 8" | Cs/64 Ea | 20 | |
| Lettuce Romaine Chp Plain | Cs/6-2# | 27 | |
| Tomatoes Cherry Fresh | Cs/12 Pt | 28.5 | |
| Strawberries Fresh | Cs/8-1# | 23 | |
| Carrots Baby - Fresh | 1# BAG | 399.44 | |
| Lettuce Leaf 10# or 12 Head | Cs/12 Heads | 54 | |
| Tofu Fresh | PK/14-OZ | 221 | |
| Cucumbers Fresh | LBS | 412.7667 | |
| Peppers Red Fresh | Pkg/3# Bag/10 oz | 39.3332 | |
| Spinach Fresh | oz | 228 | |
| Oranges Fresh Large 88's | Cs/88 | 18 | |
| Apples Granny Smith | Cs/88 | 11 | |
| Apples Red Del. Fresh | Cs/113 Ea | 11 | |
| Apples Yellow Large | Cs/88 EA | 10 | |
| Juice Orange Frozen Individual 6 oz | Cs/48 Ea | 13 | |
| Peppers Green Fresh | Pkg/5# | 36.81143 | |
| Grapefruit Pink Fresh | Cs/40 Ea | 9 | |
| Ice Cream Bulk Cookies n Cream Beasley | 3 Gallon Pail | 7 | |
| Potatoes Baking Small Wrapped | Cs/100 3 Gallon Pail | 7 | |
| Ice Cream Vanilla Bulk | Pail | 7 | |
| Potatoes New Red | 10# CASE | 25 | |
| Lettuce Shredded Taco | Cs/4-5# | 8 | |
| Onions Red Fresh | Bag/5# | 32 | 10000# total |
| Squash Zucchini Fresh-lug #JTM Chicken Fajita Cilantro 42130 | 20# LUG Cs/4-5# | 5 2 | |
| Sprouts Alfafa Fresh | 1 LB/BAG | 30 | |
| Grapes Green Seedless | Lug/19# | 3 | |
| Bananas Green | 40# CASE | 7 | |
| Potatoes Baking Fresh | Cs/100 | 6 | |
| #JTM Beef BBQ 44010 | Cs/4-5# | 2 | |
| Lettuce Romaine Chp Plain | Cs/4-2.5 | 4 | |
| Parsley Fresh | Pkg/6 ct | 21 | |
| #JTM Pork BBQ Pulled 44130 | Cs/2-5# | 2 | |
| Broccoli Chopped Frozen Container Clear Plastic Hinged 6" | Cs/20# Cs/4-125 | 4 2 | |
| Tomatoes Roma 5# | Pkg/5# Crate/33- | 10 | |
| Kiwi Fresh | 39 | 6 | |
| Ice Cream Bulk Chocolate Beasley | 3 Gallon Pail | 3 | |
| Onions Green Fresh | Bag/2# | 12 | |
| Lettuce Salad Romaine Plain | Cs/4-5# | 3 | |

| | | |
|---------------------------|-----------------|----------|
| Melon Honeydew Frsh 6 ct | Cs/6 ct | 4 |
| Lettuce Large Chop Plain | CS/4-5# | 3 |
| Carrots Shredded Fresh | | |
| Beasley | Cs/4-5# | 1.75 |
| Melon Cantaloupe Fresh | Cs/15 ct | 3 |
| Potatoes Country Style | | |
| Wedges | Cs/6-5# | 2 |
| Apples Yellow Del. Fresh | CS/113 | 2 |
| Broccoli Heads Fresh | Pkg/3 | 11 |
| Cauliflower Heads Fresh | Pkg/3 Ea | 8 |
| Ice Cream Bulk Strawberry | 3 Gallon | |
| Beasley | Pail | 2 |
| Melon Cantaloupe Fresh | Cs/18 ct | 2 |
| Sprouts Bean Fresh | 1# BAG | 18 |
| Eggplant Fresh (25/bush) | LBS | 25 |
| Tomatillos Fresh | Cs/10# | 2 |
| Cheese Cottage 2% LF | Cs/4-5# | 1 |
| Lemons Fresh | DOZEN | 9 |
| Mushrooms Fresh Large | Cs/10# | 2 |
| Oranges Fresh California | CS/113 | 2 |
| Mushrooms Fresh | Cs/10# | 2 |
| Potatoes Baking Large | 60/CASE | 2 |
| Squash Summer Fresh | 20# LUG | 1.25 |
| Cilantro Fresh | Pkg/6 ct | 6 |
| Pineapple Fresh | Cs/6 Ea | 2 |
| Pears Fresh | Cs/120 ct | 1 |
| Lettuce Romaine Fresh | Cs/12 Heads | 6 |
| Pita Bread Wheat 6" | Cs/12- 10ct | 1 |
| Radishes Red Fresh | 1 LB Bag | 22 |
| Kiwi Fresh | Pkg/6 ct | 4 |
| Cabbage Red Fresh | Heads | 13.20029 |
| Celery Fresh Whole Bulk | Cs/30 Stalks | 1 |
| Peppers Yellow Fresh | Pkg/3# | 2 |
| Broccoli Cuts Frozen Sub | Cs/12- 2.5# | 1 |
| Broccoli Crowns Fresh | CS/20# | 2 |
| Basil Fresh | LBS | 2 |
| Onions Yellow Fresh | Bag/50# | 2 |
| Lettuce Spring Mix "TKO" | CS/3# | 2 |
| Strawberries Fresh | Cs/12 Pt | 1 |
| Onions Red Fresh Jumbo | Bag/25# | 1 |
| Beans Navy Vegetarian | Cs/6-#10 | 1 |
| Potatoes Baking Lrg Wrpd | Cs/60 | 1 |
| Chicken Nuggets (Day | | |
| Care) | Cs/250 | 1 |
| Garlic Fresh Peeled | 5# Jar | 1 |
| Melon Honeydew Fresh | Cs/7 Each | 1 |

| | | |
|----------------------------------|--------|---|
| Onions White Jumbo | 5# Bag | 1 |
| Celery Fresh Whole Stalk | Stalk | 6 |
| Cabbage Red Shrd Prod Com | CS/5# | 1 |
| Sprouts Alfafa Fresh | Box/2# | 1 |
| Cauliflower Florets Fresh GFS | Pkg/3# | 1 |

8. January 2008

| itemname | purchunit | qty | IU's total volume | available locally (3 farms) | local availability/month - IU's total volume needs/month | Homestead | Melody | Stranger's |
|-----------------------------------|--------------------|---------|-------------------------|-----------------------------------|---|-----------|--------|------------|
| Tomatoes Bulk Fresh | Cs/25# | 200 | | | | | | |
| #Buns Sub Roll Milano 8" | Cs/64 Ea | 100 | | | | | | |
| Bananas Green Tipped | 40# CASE | 198 | | | | | | |
| Carrots Baby - Fresh | 1# BAG | 1660 | | | | | | |
| Lettuce Romaine Chp Plain | Cs/6-2# | 88 | | | | | | |
| Mushrooms Fresh Presliced | CS/2-5# | 108 | | | | | | |
| Apples Red Large | CS/88 | 81 | | | | | | |
| Oranges Fresh Large 88's | CS/88 | 88 | | | | | | |
| Lettuce Leaf 10# or 12 Head | Cs/12 Heads | 148.5 | | | | | | |
| Apples Granny Smith | Cs/88 | 43 | | | | | | |
| Cucumbers Fresh | LBS | 1254 | | | | | | |
| Tofu Fresh | PK/14-OZ | 650 | | | | | | |
| Tomatoes Cherry Fresh | Cs/12 Pt Bag/10 | 66.5 | | | | | | |
| Spinach Fresh | oz | 598 | | | | | | |
| Peppers Red Fresh | Pkg/3# | 98.3332 | | | | | | |
| Apples Yellow Large | CS/88 EA | 28 | | | | | | |
| Squash Zucchini Fresh-lug | 20# LUG | 19.25 | | | | | | |
| Grapefruit Pink Fresh | Cs/40 Ea Cs/113 | 30 | | | | | | |
| Apples Red Del. Fresh | Ea | 25 | | | | | | |
| Peppers Green Fresh | Pkg/5# | 98 | | | | | | |
| Potatoes Baking Small Wrapped | Cs/100 | 25 | | | | | | |
| Potatoes New Red | 10# CASE | 91 | | | | | | |
| Strawberries Fresh | Cs/8-1# | 19 | | | | | | |
| #JTM Pork BBQ Pulled 44130 | Cs/2-5# | 9 | | | | | | |
| Ice Cream Bulk Cookies n Cream | 3 Gallon | | | | | | | |
| Beasley | Pail | 17 | | | | | | |
| Sprouts Alfafa Fresh | 1 LB/BAG | 96 | | | | | | |

| | | | |
|-----------------------------------|---------------|---------|--------------|
| Bananas Green | 40# CASE | 23 | |
| Ice Cream Vanilla Bulk | 3 Gallon Pail | 14 | |
| Onions Red Fresh | Bag/5# | 77 | 10000# total |
| Tomatoes Roma 5# | Pkg/5# | 47 | |
| Mushrooms Fresh | Cs/10# | 16 | |
| Potatoes Baking Fresh | Cs/100 | 14 | |
| Paper Wax Deli Sheets 15x10 | Cs/12-500ct | 2 | |
| Tomatillos Fresh | Cs/10# | 10 | |
| Parsley Fresh | Pkg/6 ct | 48 | |
| Onions Green Fresh | Bag/2# | 33 | |
| #JTM Beef BBQ 44010 | Cs/4-5# | 4 | |
| Cilantro Fresh | Pkg/6 ct | 40.561 | |
| Ice Cream Bulk | 3 Gallon | | |
| Chocolate Beasley | Pail | 8 | |
| Squash Summer Fresh | 20# LUG | 5.25 | |
| Potatoes Baking Lrg Wrpd | Cs/60 | 8 | |
| Melon Honeydew Fresh | Cs/7 Each | 9 | |
| Cabbage Red Fresh | Heads | 88 | |
| Limes Fresh | DOZEN | 29 | |
| Kiwi Fresh | Crate/33-39 | 16 | |
| Tangerines Fresh | Cs/176 Ea | 7 | |
| Kiwi Fresh | Pkg/6 ct | 21 | |
| Cauliflower Heads Fresh | Pkg/3 Ea | 21 | |
| Pita Bread Wheat 6" | Cs/12-10ct | 5 | |
| Sprouts Bean Fresh | 1# BAG | 50 | |
| Broccoli Chopped Frozen | Cs/20# | 6 | |
| Oranges Fresh California | CS/113 | 7 | |
| Lemons Fresh | DOZEN | 26 | |
| Cabbage Red Shrd Prod Com | CS/5# | 16 | |
| Eggplant Fresh (25/bush) | LBS | 75 | |
| Fruit Cocktail Gfs*pg* | Cs/6-#10 | 3 | |
| Ice Cream Bulk Strawberry Beasley | 3 Gallon Pail | 4 | |
| Peppers Jalapeno Fresh | Cs/10# | 5 | |
| Melon Cantaloupe Fresh | Cs/12 ct | 4 | |
| Pears Halves in Light Syrup | Cs/6-#10 | 2.66666 | |
| Melon Cantaloupe Fresh | Cs/15 ct | 6 | |
| Apples Yellow Del. Fresh | CS/113 | 3 | |
| Broccoli Heads Fresh | Pkg/3 | 15 | |
| Peppers Yellow Fresh | Pkg/3# | 6 | |

| | | | |
|---|-------------------|------|--------------|
| Fruit Blend Four Fresh Chunks | Cs/4-2.5# | 2 | |
| Lettuce Large Chop Plain | CS/4-5# | 4 | |
| Lettuce Spring Mix "TKO" | CS/3# | 5 | |
| Radishes Red Fresh | 1 LB Bag | 41 | |
| Onions Spanish Fresh | Bag/50# | 5 | |
| Melon Honeydew Frsh 6 ct | Cs/6 ct | 3 | |
| Tangelos Fresh | Cs/80 Ea | 2 | |
| Pineapple Chunks in Juice | Cs/6-#10 | 2 | |
| Grapes Red Seedless | Lug/19# | 2 | |
| Basil Fresh | LBS | 4 | |
| Strawberries Fresh | Cs/12 Pt Cs/24 | 2 | |
| Lettuce Leaf 24 Head | Heads | 2 | |
| Cheese Cottage 2% LF | Cs/4-5# | 0.75 | |
| Sprouts Alfafa Fresh | Box/2# | 5 | |
| Chips Tortilla Round Yellow | Cs/7# | 3 | |
| Potatoes Baking Large | 60/CASE | 2 | |
| Peppers Red Fresh | Pkg/11# | 1 | |
| Chicken Nuggets (Day Care) | Cs/250 | 2 | |
| Pineapple Fresh | Cs/6 Ea | 2 | |
| Peaches Sliced Lt Syrup | Cs/6-#10 | 1 | |
| Carrots Shredded | | | |
| Fresh Beasley | Cs/4-5# | 0.75 | |
| Sausage Link | | | |
| Breakfast Pre-cooked | Cs/12# | 1 | |
| Onions Red Fresh Jumbo | Bag/25# | 2 | 10000# total |
| Green Peppers Diced | Cs/4-2.5# | 1 | |
| Milk 2% Bulk | 5 Gal | 1 | |
| Squash Butternut Fresh | Bush/40# | 1 | |
| Celery Fresh Whole Stalk | Stalk Cs/4-1 | 9 | |
| Mustard Yellow | Gal Cs/24 | 1 | |
| Lettuce Head Fresh | Heads | 1 | |
| Melon Watermelon Fresh | 18# EACH | 2 | |
| Spice Chives Freeze- Dried (Beasley Sub) | Can/1.35 Oz | 1 | |
| Onions Spanish Fresh | Bag/25# | 1 | |
| Onions Yellow Fresh | Bag/50# | 1 | |
| Squash Zucchini Fresh-pound | Pound | 5 | |