

Strengthening Communities through Local Food Procurement in the Higher Ed Context: Ohio University, Community Partners, and Regional Food Procurement

Introduction

This paper is based on the keynote address given by Dr. Theresa Moran at the May 2021 Farm to Institution Summit at Ohio University (OHIO). The Summit aimed to bring people together to exchange ideas about how institutional procurement can build resilient regional food systems. The team at Ohio University also hoped that through interactions in the course of the three-day Summit, a network of community organizations, food producers, and institutions could grow.

In the various sessions of the Summit, participants learned about Ohio University's partnership with community organizations and local producers aimed at expanding regional food procurement and about the work being undertaken at the Ohio State University and at the University of Kentucky. Ohio University (OHIO) is a higher education institution with a student body of over 29,000 situated in Appalachian Ohio. Through staff, faculty, and student engagement and partnerships with local not-for-profits and food producers, OHIO has been attempting to use food procurement to improve its sustainability metrics and grow food production capacity in its region. This procurement expansion also strives to provide campus with fresh, local products to enhance the student experience. In addition, this endeavor helps OHIO realize a fundamental objective of its mission, that is to be a positive catalyst of economic and quality of life change for Appalachia by strengthening regional agriculture.

The story of the OHIO regional food procurement initiative

Dr. Moran, who started the Food Studies program at Ohio University, founded the Farm to OHIO Working Group (FOWG) with community partners Rural Action and Community Food Initiatives (CFI) in Fall 2018. Dr. Moran was inspired by the institutional food procurement work undertaken by FINE—Farm to Institution New England organization—and how that work had helped support New England farms and fisheries. The FOWG's mission was to expand the university's regional food procurement purchasing in order to support regional economic growth through agricultural production while enhancing the student dining experience and nurturing campus community engagement.

In 2015, thanks to Hylie Voss, President of the Sugar Bush Foundation, and the Foundation's visionary grant funding, Food Studies with community partners Rural Action and CFI established the Initiative for Appalachian Food and Culture, which sponsored activities and research—including peer to peer farmer training, seed-saving resources, and campus Local Food workshops—designed to strengthen the Southeastern Ohio regional food system.

The Farm to OHIO Working Group was the culmination of six years of this food system collaborative work, supported by the Sugar Bush Foundation. Its goal from the outset was to mobilize support for institutional food procurement change at Ohio University while strengthening food producers' networks across the region. Key to the mission of mobilizing

support was to bring a diversity of stakeholders to the table. Invitations to participate were extended to and accepted from campus culinary units' senior staff, senior university and sustainability staff, student leadership, food producers—all these stakeholders were brought to the table by Rural Action, CFI, and Food Studies.

The Community Partner Organizations

While Dr. Moran and the Food Studies Program were the university's prime mover of this initiative, Rural Action and CFI were the FOWG's critical community founding partners. Without them, and of course without the Sugar Bush Foundation funding, it is difficult to imagine how Farm to Institution work would have taken place at Ohio University. Here is some background information on these essential community partners.

Rural Action. Rural Action, with a network of over 600 members throughout Appalachia, was founded on the principle that locally based, sustainable and inclusive asset-based development is the way to build resilient rural Appalachian communities. Its portfolio of programs include work in sectors ranging from food and agriculture to watershed restoration and energy. For more than two decades, Rural Action's Sustainable Agriculture program has worked with local farmers to grow the food and farming economy in the Mid-Ohio Valley and in West Virginia. Under the leadership of Tom Redfern, Director of Sustainable Agriculture, the Peer-to-Peer Farmer Education and Technical Assistance model and the Chester Hill Produce Auction food hub in Morgan County have expanded regional food access and agricultural entrepreneurship in Appalachian Ohio. Redfern, along with his program manager Joe Barbaree, were instrumental in growing our region's food system and food economy.

Community Food Initiatives. CFI has an almost 30-year history in Appalachian Ohio. Its programs work to support a food system in which everyone has access to healthy local food. CFI's action program to support food justice for all in our region include Community and School Gardens, a Farmers Market Donation Station, and Plant and Seed Giveaways. CFI Program Director Susie Huser's creative and thoughtful leadership has been instrumental in bringing Ohio University students and community members to a common table to learn about and enjoy the benefits of fresh, local, and seasonal eating.

The willingness of Rural Action and CFI to engage with the university and to parse the often abstruse and arcane procurement processes has led to a campus and community relationship of trust, openness, and mutual accountability. Rural Action and CFI's belief in, and their work for, a better food future for the campus and community has been inspirational.

The University Stakeholders

On the university side, it cannot be stressed too much how dedicated Gwyn Scott, Associate Vice-President of Auxiliaries, and her Culinary Services team have been to the work of the FOWG. She literally went the extra mile to meet with farmers at Chester Hill Produce Auction to hear firsthand their concerns and to learn about their challenges in selling to the university.

Scott oversees a galaxy of operations and ultimately is responsible for 4 million meals a year served on campus. Her commitment to transparency of the procurement processes has ensured that everyone's voice is heard at the monthly meeting table. Her team, which has included Kent Scott, and former employees Erin Robb and Mary Jane Jones, have stayed committed to finding ways to purchase local food to nourish the student experience.

Other Ohio University staff warrant mention for their commitment to the FOWG's goals—Dr. Elaine Goetz, Director of Sustainability, immediately grasped how this strategy of institutional food procurement could assist in generating metrics vital to demonstrating the university's commitment to sustainability goals. She worked tirelessly on the updating the institution's Sustainability Plan to include and reflect the FOWG goals and food purchasing targets.

Mary Nally, Director of the Office of Campus and Community Engagement, has provided important funding for student internships to produce a procurement best practices toolkit and for others to work on GAP—Good Agricultural Products—Certification at the Student Farm. The GAP Certification is key to the ability to sell produce to Culinary Services; students raising food to feed fellow students!

The scholarly and organizational work of Joy Kostansek must also be acknowledged in any discussion of the Farm to Ohio Working Group. Kostansek, a 2020 Masters in Sociology graduate, was Dr. Moran's assistant and kept the Working Group on track as its secretary from 2018 till her 2020 graduation. She crafted the impressive *Best Practices Recommendations Guide for Increasing Regional Food Procurement at Ohio University* which was based on her summer internship with Culinary Services. In her guide, Kostansek outlined the obstacles and opportunities to expanding food procurement.

Special mention also goes the OU graduate students Theo Peck Suzuki and Tiffany Harvey for their work with the FOWG and the 2021 Farm to Institution Summit.

Goals of FOWG

The FOWG, in laying out an agenda for a year of monthly meetings, put forth an ambitious set of year one goals. The first goal was to map out the steps in the procurement process and identify hurdles for regional food producers to sell to OHIO. Another goal was to develop a procurement toolkit for small food producers to enter the OHIO food system. The third goal specifically referred to the university's Sustainability Plan metrics and procurement processes—the FOWG undertook the goal to refine the university definition of "local" purchasing in order to move away from the 250-mile radius definition used by many. The FOWG also set specific university purchasing targets for the 2019 summer growing season.

The Rationale behind Farm to Institution

It is important to keep in the front of our discussion the fact that there is growing interest among colleges and universities in providing more fresh, regional, and local food to campus communities. This interest is driven by a number of factors. These factors can include the following:

- 1.) Sustainability demands—that is, the demands of faculty, staff, and students for more sustainable food that lowers food miles and lessens campus dining's carbon footprint.
- 2.) Health Impacts—as the national conversation on health linkages with the consequences of diets based on highly and ultra-processed food become more and more pronounced, having a truly fresh, regionally sourced meal on campus is perceived as enhancing the individual student experience as well as demonstrating the overall priority of the healthy campus food experience.
- 3.) Student recruitment and retention—in the challenge to recruit students amidst declining demographics and rising consternation over the cost and value of higher education, campus dining is increasingly viewed as a wedge issue to attract and retain students.
- 4.) Regional economic development—there is an additional factor that can be of value from an institutional perspective. There is growing awareness of how institutional food purchasing can strengthen a regional food system and thus a regional economy. So regional food purchasing can be seen as one way large institutions can contribute to the economic development of the region where they are located.
- 5.) Resiliency—emphasis on local food purchasing can mitigate against disruptions in the food supply chain. The COVID pandemic has revealed to this nation the weaknesses and indeed the dangers of a food supply chain which relies on food production thousands of miles from where the food itself is eventually consumed. The unreliability of our current food system and the vulnerability that runs through the national food supply chain has shocked Americans. The spotlight trained on the pandemic-influenced disruptions to the food system can be a driving force to focus on the critical need to strengthen regional food systems.

Current research supports this focus on strengthening regional food systems. For example, the Federal Reserve, the Bank of Saint Louis, and the Board of Governors of the Federal Reserve System funded a publication published in 2015 called *Harvesting Opportunity: The Power of Regional Food System Investments to Transform Communities*. This wide-ranging volume indicated that institutional procurement is the strongest, surest, most sustainable way to grow a regional food system. The volume also presented evidence that a regional food system is the strongest, surest, most sustainable way to ensure access to food.

The research compiled in *Harvesting Opportunity* indicates that universities, K through 12 school systems, hospitals, and prisons are the entities with the kind of purchasing power to shape, for better or worse, food systems across the United States. More research such as the 2018 Real Food Challenge's work *This is How It Works: 8 Ways Institutional Procurement is Building a Real Food Economy* documents how access to institutional markets can transform local and regional food systems by supporting farms and food businesses.

Ohio University: Community and Institution Nexus

Against this backdrop of research and evidence for support regional food, it is important to consider the geographical location and history of Ohio University. Founded in 1804, the university is in southeastern Appalachian Ohio, an area beset by food insecurity and generational poverty. In addition, the region is scarred by the environmental and socio-cultural devastation from the consequences of extractive industries such as coal, timber, and hydraulic fracturing.

The university is the region's major employer. As mentioned before, its Culinary Services unit serves four million campus meals yearly. OHIO prides itself on its commitment to "local food." Its definition of "local" food in 2018 was that of food procured within 250 miles and/or the state of Ohio. In effect, that meant that "local" campus food could come from as far away as Canada.

The FOWG aimed to create a different way for the university to look at the region—the FOWG aimed to focus the university's attention on an outstanding asset of the region—its robust history of agricultural production. The work of the FOWG represented a way for the university to help itself—local food purchasing could enhance the student experience and demonstrate the institution's fundamental commitment to its community and to its sustainability goals.

The FOWG members set out to harness a unique set of campus and community assets. The FOWG recognized the existing assets of a thriving local food system with a diverse range of farmers and food producers. The group's members included nonprofit advocates and food system specialists. The staff overseeing OHIO's food processing infrastructure and buying power along with university leadership voiced strong support for FOWG goals. So, with these assets in place, the FOWG aimed to create a more sustainable institutional food system which would also then address a regional economic development need.

All stakeholders recognized the contemporary food production limitations of the region. However, it was not unreasonable to assume that the university's demonstrated commitment to local food procurement could provide a rationale for additional investments to grow regional capacity. It was hoped these potential food system investments could further foster agricultural and community resilience in the face of Southeast Ohio's historical slower economic growth and multi-generational poverty.

Relationships of Trust and FOWG Core Values

Recent research has highlighted the fact that the current food system in Ohio does not function at a sufficient level to provide for locally accessible foods nor, in fact, is the food system developing the farming capacity needed to feed the population. Therefore, especially in light of pandemic related national food chain disruptions, strengthening food systems in Ohio should be of highest concern at the policy level. Ten years ago, a study, funded by the University of Toledo and titled *Ohio Food Systems—Farms at the Heart of it All* (Meter 2011), unequivocally pointed to the urgent need to grow farming capacity in the state and to invest in the creation of sustainable, resilient food systems. This particular research study also stressed the critical need

for investment – investments not only in the form of cash, but in time and effort –in building “relationships of trust” among food producers, institutional purchasers, and consumers.

In the context of Ohio University, the FOWG from the outset sought to weave a connective web across the university, its Culinary Services staff, local farmers, and students in order to create these “relationships of trust” to benefit the campus and the whole region.

Informed by this and other research and recognizing the need to create these relationships of trust, the members thought deeply about what they valued and about what were the reasons and motivations driving their work together. The group invested time in discussions to articulate and define what exactly motivated the commitment to work together. What emerged from these discussions was the FOWG’s expression of the “why” underpinning of their commitment to instituting local food purchasing into Ohio University’s food procurement processes.

The FOWG developed a values statement grounded in the five “Es”—Education, Economy, Environment, Equity, and Engagement. Below is the group’s rationale on including each of these factors.

Farm to OHIO Working Group Values:

1. **Education: WHY:** Investing in the local food system provides the opportunity for students and the OHIO community to learn about where their food comes from and the impact of where food comes from on economies, environments, and communities. Understanding the food system is a complex topic that requires knowledge of concepts such as seasonality, public policy, supply chains, and food miles. Knowledge of this interdisciplinary, interconnected concept is a vehicle for educating an informed, aware consumer.
2. **Economy: WHY:** The FOWG values keeping food dollars in our neighborhood in order to grow and sustain the Appalachian economy. Ohio University’s purchasing local food is an investment in community-wide collaboration which can help create jobs from farmer to distributor to retail outlets, and can create vibrant, thriving, and regional food economies.
3. **Environment: WHY:** Reducing the distance between farm and consumer lowers the fossil fuels required for harvesting, processing, shipping, and distribution. Purchasing from local farmers can also help protect the soil and physical environment of our land and can assist in the restoration of local ecosystems.
4. **Equity: WHY:** Appalachia is a region with a great historical need for sustainable, positive economic development. As the largest employer in Athens County, Ohio University can help grow a food system that produces increased volumes of healthy, fresh food for all. The more food being grown in our OHIO neighborhood means there is greater access to fresh food and more food to share with those in need.
5. **Engagement: WHY:** Purchasing local food roots the university deeper into the community. This aligns with the direction former Ohio University President Duane Nellis

articulated in his Strategic Pathways, created to guide the campus ecosystem. Local food purchasing, while ensuring a fresh product for students, is also a way to enhance student awareness of the surrounding Appalachian community and its assets.

This values statement has animated the collaborative work of the FOWG. The work of the FOWG serves as a case study in how a university can be an agent for growth in reviving a regional economy's historical strength in small, diversified agriculture. Examining the FOWG through the lens of a case study can demonstrate that by enhancing the sustainability of its food system through local food procurement, an institution can better serve its customer base and also reap additional benefits in terms of community relations. An additional impact of an institution's expansion of local food purchasing is fostering a larger discussion about the value and cost of food as well as the economic, social, and environmental benefits of supporting regional agricultural production.

Accomplishments and Tensions

This work in institutional procurement at Ohio University has not been without its tensions and challenges. So, it is important to acknowledge both the FOWG successes and barriers it confronted.

Real accomplishments were achieved. By connecting discussions with procurement specialists to an examination of the location of regional farming activity, the FOWG established the definition of a new metric to capture truly local food purchasing. The "Neighborhood Local Product OHIO Appalachian Grown" designates products reflecting this new university food procurement metric— food grown, raised, or processed within 100 miles from the Athens campus. This new metric, while addressing as usual agricultural and livestock products, also includes the word "processed" in the definition. Including "processed" in this metric allows the university to measure its support for regional food entrepreneurs and businesses as well as food producers. A logo was then designed to be used in dining halls and on the university's social media to spotlight the bounty produced in OHIO's neighborhood. Having such a visual image in front of students and the university community indicating fresh, healthy, regional food products was also seen as a way to counter the tired narrative of a desolate and destroyed Appalachia. (The "Neighborhood" graphic was also incorporated into the 2021 Summit's marketing materials.)

The installation of the 100-mile metric into the university's procurement processes and in the university Sustainability Plan were significant accomplishments. And also, the first FOWG purchasing targets were met. Rural Action's Tom Redfern and Joe Barberee worked closely with Culinary Services and farmers to identify the food most readily available for purchase and most suitable for the food processing infrastructure. As a result, in the 2019 growing season, OHIO Culinary Services bought \$15,000 worth of "OHIO Neighborhood" food from regional GAP certified farmers.

This 2019 purchasing represented a beginning, an important first step, toward an agreed upon goal of \$50,000 in regional food purchasing. The FOWG-led analysis of potential regional fresh produce available to purchase required painstakingly careful work, especially as the peak harvest season and the peak university season are not aligned. Nevertheless, the first 2019 tranche of purchasing was an accomplishment.

Spring 2020 and throughout academic year 2020-2021 were simply a time of unprecedented global challenges. With students gone, campus dining closed. However, throughout that period of turmoil and uncertainty, the FOWG continued to meet—virtually—determined to preserve and nurture those “relationships of trust.” Members worked to shore up the infrastructure built over the past year and to ready the ground for when more normal purchasing could resume.

Shifts, even small changes, in institutional food purchasing are important. The tensions inherent in aligning public universities’ academic objectives, social mission and the exigencies of the profit-driven campus dining units cannot be underestimated. Another critical element to keep in the foreground of any procurement initiative is that regional food production capacity does not expand to meet the institutional procurement needs overnight. Increasing capacity requires long-term investment. Changes in institutional administration and priorities—and everyone must acknowledge that those changes might occur at any time—can undermine the willingness to invest time and capital in the present to meet projected institutional food procurement needs and requirements.

The FOWG: Lessons Learnt (Pandemic Notwithstanding)

Considering the FOWG experience as a case study in institutional procurement is instructive for both practitioners and researchers. For example, it provides a way to investigate the role of, and effectiveness of, student advocacy efforts in driving more sustainable and local food choices on campus. And the work of the FOWG provides important research opportunities to examine how the agricultural production capacity to meet institutional food procurement needs can be encouraged and supported by institutions.

The FOWG can also offer researchers insight into how significant changes in perceptions regarding campus dining, along with shifts in procurement processes governing purchasing produce, are necessary in order to incorporate regional, local food into institutional food systems.

Those are some potential avenues for research. It is important to expand the body of scholarship examining the relationship between institutional procurement and regional agriculture. While those areas mentioned above need more investigation, already there are important lessons learnt to be gleaned from the FOWG experience.

Earlier, reference was made to the *Recommendations* document created by Joy Kostansek following her years with the FOWG and her internship with OHIO Culinary Services. The document contains some instructive findings which can serve as a blueprint going forward to those considering crafting changes in institutional food procurement.

These lessons learnt can be bundled into four thematic areas. They are a) strengthening procurement metrics, tracking, and Requests for Proposals (RFP) and bidding language to focus on local food; b) initiating and sustaining vendor outreach with transparency and consistent communication; c) initiating and sustaining campus education and marketing campaigns; and d) identifying and supporting campus champions.

Overarching these, and indeed any “lessons learnt,” it is important to remember the university and community partners may have mutual overlapping goals, but the assumption can never be that those goals are the “same.”

Delving closely into each thematic area better illuminates each of these lessons learnt.

Strengthening procurement metrics tracking and definitions to focus on local food.

First, the institution’s procurement processes need to establish and define the meaning of “local.” This definition needs to recognize the existing regional agricultural production capacity. The definition must acknowledge what is truly “local” food production which, in many cases, might mean decoupling “local” from state boundaries to include neighboring states.

Then, that “local” language definition must be incorporated into Request for Proposals (RFP), bids, and contracts. Next, the institution needs to begin developing baseline metrics and tracking more comprehensive procurement data.

By integrating the “local” definition into metrics and bidding language, the institution will send unified message that local purchasing is a value it embraces. Buying “local” can’t be perceived as a “side project” or as an afterthought or even an institutional “flavor of the month.”

Initiate and sustain Vendor Outreach with transparency and consistent communication.

Here the goal is planting and nourishing those “relationships of trust.” Streamlining communication—and making communication easy for potential vendors is critical. Transparency—with purchasing goals and institutional objectives—is critical.

Initiate and Sustain Campus Education and Marketing Campaigns.

One tactic in an overall education campaign at Ohio University has been involving community organizations with on-campus activities. The FOWG community partner, CFI, has held a highly popular series of on-campus workshops, the Discovery “Eat Local” Workshops, where students and community members are invited to make and share a meal with seasonal local items. The

university's Patton College of Education's test kitchen hosted these events, extending the visibility of the FOWG initiative. All participants learn about local foods, get hands-on cooking tips, recipes, and together students and community members enjoy a freshly cooked meal showcasing local seasonal produce.

Conducting assessments of student perceptions of local foods—even what the word “local” itself represents—are important first steps to educating the campus community about the value of regional agriculture. At Ohio University, we have learnt that hands-on experience, like the Discovery Workshops, and high visibility programming, like signage in dining halls, have had the most impact on influencing student perceptions.

To nudge change in campus perceptions and behaviors requires consistent messaging. Collaboration with student governance units and with faculty for in-class presentations to promote the value of local food are additional ways to raise awareness. At OHIO, the FOWG members looked for ways to integrate messaging about the value of local food into “first year” experiences. The campus education and marketing campaign needs to send the consistent and persistent message that “Local Food” is inherently valued by the university.

Identify and Support Campus Champions.

Celebrity endorsements do work! Across the spectrum of American higher education, there are examples of senior university leadership supporting local food purchasing and that support is making an impact on institutional procurement. The university systems of Massachusetts, New Hampshire, and Maine and also the University of California system are such examples. At others, there are examples of high-profile events with university presidents and provosts served “local food” campus meals and appearing at campus farmer market events. A campus champion demonstrates that buying “local” isn't a university fad. These types of champions need to speak out—they need to be vocal about the institutional rationale for buying local food and they need to emphasize the value proposition that local procurement offers the institution.

Another “lessons learnt” area needs to be acknowledged. And that is the need to gauge the institutional climate for change. For example, the Farm to OHIO Working Group was launched under auspicious circumstances. There was an incoming university president who set out a multi-pillared strategic plan which supported community engagement and emphasized OHIO's role as a “neighbor” whose role was to act as a catalyst for positive change in the region. The administrative shift of Culinary Services from a free-standing unit to the Vice Presidency of Student Affairs presented an opportunity to position “local food” as part of enhancing the student experience. The Vice President of Student Affairs supported community engagement activities and the institutional procurement objectives. The university's Sustainability Plan was also undergoing revisions and there was a campus-wide emphasis on improving sustainability metrics. Local food procurement was seen as a factor which could enhance those metrics. So, the institution appeared to have the leadership, the incentives, and an action plan which could affect a shift in procurement.

And crucially, the region had the community assets of a robust local food system. There was a diverse range of farmers and food producers and the vibrant food hub, Chesterhill Produce Auction, (managed by Rural Action). Community nonprofit advocates and local food activists had years of experience in promoting and supporting regional agriculture. These university and community assets seemed to indicate that the time was ripe for expanding Ohio University's regional food procurement.

All the necessary elements appeared to be in place. It seemed possible that OHIO's strong food processing infrastructure and buying power, and forward-thinking university leadership might be harnessed together to address the region's economic and social needs and support a more sustainable food system.

The benefits of regional food procurement seemed to be appreciated and, indeed obvious to many institutional stakeholders. Along with the benefits to the university in terms of its Sustainability Plan goals and enhancing the student experience, an expanded university commitment to local food procurement would demonstrate a regional institutional commitment which would foster agricultural and community resilience. Such an expansion would also provide a rationale for other regional investments to grow the capacity in order to supply the university. Undertaking that expansion of regional food purchasing would indeed demonstrate that the university was an agent for positive change in Southeast Ohio.

What Happened Next

Notwithstanding the many apparent necessary pieces in place, these pieces were not sufficient, or not yet sufficient to encourage all the desired changes in institutional food procurement; the shattering effects of both the global pandemic and cataclysmic institutional financial shortfalls (with roots predating the COVID pandemic) are impossible to deny. University layoffs of more than 60 faculty and hundreds of staff convulsed the institution and the region. One result of those severe cuts was that my faculty position and the Food Studies program I created were eliminated.

And with virtually no students on campus, the mission of Culinary Services was radically altered. This fact and the loss of Food Studies leadership impacted the FOWG's agenda. Nevertheless, the community and remaining university stakeholders continued to meet with the focus of the monthly meetings placed on preserving the relationships previously established, with the Group working to keep in place the gains in farmer and community trust as well as making sure that the OHIO Neighborhood food metrics were incorporated into the university's Sustainability Plan and woven into procurement processes.

FOWG Moving Forward

What do the next steps look like for the Farm to Ohio Working Group? The Group has moved itself forward with leadership from Ohio University's Culinary Services. The Sugar Bush Foundation, realizing that the "after pandemic "reality offers the potential for truly improving

our food system, has continued its grant funding to support FOWG initiatives. Weathering this pandemic year, the FOWG has continued to search for ways to engage with the farming community and has set goals for the upcoming academic year.

As students return to campus from the COVID disruption, they very well might be ready for new message about campus dining. As the administrators and senior management grapple with the aftermath of the national and institutional calamity, this might be the time they look around and truly see what the farmers and farming community can offer the university, how nurturing the region would create authentic sustainability. It just might be that these COVID disruptions will lead to a break with the past, with the old ways of doing things. And the Farm to OHIO Working Group is ready to lead the way to bring campus and community together using the university's power of procurement to bring fresh regional food to the student experience and strengthen the agricultural economy in OHIO's neighborhood.

About the Author:

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