



Down to Brass Tacks

QUARTERLY NEWSLETTER OF THE BRASS TACKS INITIATIVE



The Good Acre Executive Director, Theresa McCormick (left) and BTI Executive Director, Rachel Houck (right).

Business Spotlight: The Good Acre

LOCAL NONPROFIT EMPOWERS FARMERS AND FOOD ENTREPRENEURS.

Reducing food waste requires innovative ideas and teamwork. That’s why we appreciate businesses that step up to help others succeed in an economically and environmentally sustainable way. The Good Acre (TGA), a nonprofit based in Falcon Heights, Minnesota, is on a mission to help farmers and food entrepreneurs grow their businesses. They do this in a number of ways, from connecting farmers to outlets to providing entrepreneurs with the resources they need to start their food businesses.

Empowering Farmers

Small farms often face challenges when trying to sell their products to consumers. They may lack the resources to effectively market their products or struggle to find distribution channels. TGA addresses this issue by connecting small farms to outlets such as restaurants, grocery stores, and community partners. “By working as a food hub, we are able to turn a trunk load into a truckload,” says Theresa McCormick, Executive Director. Meaning that they are able to source produce from multiple small farms and combine it into a larger shipment to meet the needs of an outlet. This creates a sustainable market for farmers to sell their products, increasing revenue and expanding their reach. It also ensures that consumers have access to high-quality, locally sourced produce, reducing food waste and supporting a healthier food system.

The Good Acre does more than just connect farmers with outlets. They offer technical assistance, education, and mentorship to farmers, helping them enhance the quality and yield of their crops. They also aid in reducing on-farm food waste by assisting farmers in planning their crops more efficiently, preventing overproduction that can lead to financial loss. Through their support and guidance, The

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Summer Fun

The Brass Tacks Initiative joined with other local organizations and businesses at Czech Out New Prague, held in New Prague on August 3rd, to celebrate our community and the ideals we stand for. Roughly 3,000 people attended the event with many of them stopping by the BTI booth. The response was amazing with dozens entering to win a sweatshirt and many signing up to join the BTI mailing list! We spread the BTI mission and facts about food waste using our Food Waste Trivia Wheel - prizes included glow stick bracelets and environmental stewardship water bottle stickers. We also handed out information about the new household organics drop-off site opening in New Prague this fall. What a great time!

A big thank you to the New Prague Chamber of Commerce for organizing the event. And also to the volunteers and staff who helped man our booth during the dog days of August. Volunteers included Kyra Chapman a planner with the City of New Prague, Blake Kosanda of Innovative Waste Recycling, BTI Board President Todd Fischer, and Junior Volunteer

Jessie Houck- who also happens to be the daughter of BTI Executive Director, Rachel Houck. We couldn't have done it without you!

Don't forget to mark your calendars for the New Prague Dozinky Festival on Saturday, September 16th. Stop by our booth to play Food Waste Trivia and earn a prize! Then, stay for the parade and great food from other area businesses!



Families lined up in front of the BTI booth to play food games and learn about food waste.



JOIN US

The Brass Tacks Initiative is seeking volunteers for the following committees to help us continue our mission to support sustainable practices in the food stream through research, education, and collaboration.

Marketing

Establishing, maintaining, and growing the visibility of the BTI. Helps promote our programs, products, and services.

Development

Helps BTI achieve its mission by developing new resources and funding opportunities for the organization.

Outreach/Education

Plans and implements educational events that inform and engage communities on sustainability in the food system.

For more information visit our website www.thebrasstacks.org/volunteer or email Rachel@thebrasstacks.org

BTI Business Spotlight: The Good Acre

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Good Acre equips farmers with the necessary tools to achieve success.

Empowering Entrepreneurs

Starting a food business can be challenging, particularly for entrepreneurs who lack access to commercial kitchen space and specialized equipment. The Good Acre's Food Lab helps address this issue by providing everything a new food business needs to get off the ground.



Theresa McCormick (right) explains the dynamics of the multipurpose store room to BTI board President, Todd Fischer (left).

The Food Lab offers commercial kitchen space for rent, as well as access to specialized equipment like mixers, ovens, and freezers.

Additionally, entrepreneurs have access to mentorship and technical assistance, enabling them to refine their culinary skills and develop their products in a supportive environment. By eliminating the barriers of entry that many food entrepreneurs face, The Good Acre enables the growth and success of these businesses, ultimately benefiting both entrepreneurs and the local community.

The proximity of the Food Lab to The Good Acre's warehouse enhances the experience for entrepreneurs. The warehouse is a short walk across the hall from the Food Lab, allowing food business owners to source local produce at affordable prices. This not only supports local farmers but also promotes sustainable sourcing practices.

Through The Good Acre's Food Lab, over 30 small food businesses have been launched, creating jobs and economic opportunities in the Minneapolis area. The success stories of farmers and food entrepreneurs who have worked with The Good Acre highlight the organization's positive influence and dedication to supporting a food system that is economically and environmentally sustainable.

For more information about The Good Acre visit their website thegoodacre.org

Make a Contribution!

As a 501(c)3 nonprofit, BTI relies on public contributions to help us continue our mission to support sustainable practices in the food stream. Your contribution of any size helps us provide free and low-cost programs to families, small businesses, and other organizations.

Scan the code or visit www.thebrasstacks.org to make a donation today!



About BTI

The Brass Tacks Initiative is a 501c3 nonprofit founded on a mission to support sustainability in the food stream through research, education, and collaboration.

Our name comes from the phrase "let's get down to brass tacks." The phrase means to address the most important facts of a project or problem. The fact is food waste is a problem with environmental, economic, and social impacts. We believe the only way to make an impact on food waste is to **research** best practices and new methods of recycling, **collaborate** with the companies who are generating waste to find alternatives to the landfill, and make sure that current and future leaders are equipped with the **education** needed to make sustainable impacts in their community.

For more information about BTI visit our website www.thebrasstacks.org or contact us via email at info@thebrasstacks.org.