

## MOFGA Food Policy As of October 23, 2016

The food offered at all MOFGA events embraces MOFGA's mission "to help farmers and gardeners grow organic food, protect the environment, recycle natural resources, increase local food production, support rural communities and illuminate for consumers the connection between healthful food and environmentally sound farming practices."\*

The food offered emphasizes seasonally available ingredients. Whenever possible, the ingredients are produced organically in Maine. Ingredients not subject to organic guidelines are produced or harvested sustainably. Ingredients produced or grown outside of Maine reflect MOFGA's commitment to support "sustainable, organic farming regardless of geographic boundaries. MOFGA is committed to building relationships, when appropriate, with farmers and movements who share our mission."\*\*

\* Statement of Purpose, MOFGA Bylaws.

\*\* Policy adopted by the MOFGA Board at the June 2007 meeting.

**Decision Tree:** When considering the use of any ingredient in your menu item or food product, ask these questions to determine if that ingredient may be used.

1. Is the ingredient/item organic and produced in Maine? If so, use it.
2. If not, is there a reasonable substitute that is organic and produced in Maine? If so, use it.
3. If not, is the ingredient grown or harvested sustainably in Maine? If so, use it.
4. If not, do farmers who share our mission produce the ingredient/item organically outside of Maine? If so, use it.
5. If not, do farmers who share our mission produce the ingredient/item sustainably outside of Maine? If so, use it.
6. If not, don't use it.

We define a sustainable food and agriculture system as one wherein: \*\*\*

- fertility of our soil is maintained and improved through the use of natural organic materials, such as compost, and through the addition of organic minerals
- toxic substances, such as sewage and industrial by-waste, are not used in any aspect of food production
- seeds and plants or animals derived through the use of genetic engineering are not used in any aspect of food production, including livestock feed
- availability and quality of water are protected and enhanced
- practices are safe and healthful for workers, communities, and consumers
- practices protect the diversity of both plants and animals and the welfare of farmed and wild species
- livestock have access to the outdoors are able to express natural animal behaviors and movement. They are not given growth hormones, antibiotics, or other synthetics for disease prevention or growth except upon veterinarian diagnosis for worming (this also pertains to fish)
- practices do not include the use of synthetic fertilizers or pesticides
- practices conserve the flow of energy and the discharge of waste
- practices enable us to produce healthful food without compromising future generations' ability to do the same

\*\*\*Definition adopted by the MOFGA Board at the October 2016 meeting.