
Please visit our website www.misa.umn.edu for electronic copies of the following publications.



MISA Listserves

www.misa.umn.edu/ask-misa/discussion-groups

MISA operates several e-mail discussion groups as a service to Minnesota's sustainable agriculture community. We also include links to some discussion groups administered by our colleagues. Anyone may join these groups, and there are no fees.

Proper discussion group etiquette ("Netiquette") is expected and will be enforced at the discretion of the group administrator.



MISA Publications and Resources

The following items are available in full text at www.misa.umn.edu.

Print copies are available of some publications.
Contact MISA office if interested

For more information, or to see a complete list of our publications visit our website at

www.misa.umn.edu
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MISA is a partnership between the University of Minnesota's College of Food, Agricultural and Natural Resource Sciences, University of Minnesota Extension and the Sustainers' Coalition, a group of individuals and community-based, non-profit organizations. MISA's purpose is to bring together the agricultural community and the University community in a cooperative effort to develop and promote sustainable agriculture in Minnesota and beyond.

Publications

Perennial fruit for northern climates
 This book provides production and marketing information; as well as an honest look at the commercial potential of crops such as currants, gooseberries, haskap, saskatoon, sour cherries, aronia, chokecherries, and more.



Building a Sustainable Business
 This guide addresses the evolving business planning needs of beginning and experienced rural entrepreneurs.



Come and Get It!
 The goal of this publication — Come and Get It! What you need to know to serve food on your farm — is to help provide a starter toolkit and roadmap for farmers intrigued to potentially start such a venture. State specific laws and regulations are available for MN and WI



Organic Transition
 This publication, referred to as the Planner, is a specialized guide to assist farmers, ranchers and food business owners (new or experienced, small- or large-scale) interested in exploring transition strategies prior to becoming certified organic.



Making the Transition to Organic
 We invite you to read through the transition profiles, glean ideas from these farmers' experiences, learn from their challenges, and embrace their words of advice. You won't find a more inspiring group of farmers who have worked hard to go organic!



Farmstay Manual
 This manual is not meant to be comprehensive, but rather a first stop for those considering a farmstay in Minnesota. It will also refer you to other publications, organizations, and agencies that can aid in the various aspects of developing a farmstay.



Farm Transitions Toolkit
 Planning the transition of your land to the next generation is a daunting but important task. There is no time that is too soon to start farm transition planning.



Marketing Local Food
 For farmers considering marketing via alternatives to traditional commodity markets, the options may be overwhelming. This handbook is designed to help Minnesota farmers explore the various options for marketing local food.



Commercial Kitchen Guide
 This guide is intended to provide information on policies and regulations for those looking to open or operate in a community commercial kitchen. Community commercial kitchens are different from other community kitchens.



Pack Shed Rules: Harvest Crew Handbook
 An employee handbook that offers an introduction to harvest-to-sale handling concepts for produce. The harvest crew manual covers customer expectations, plant respiration, how to handle different crops, food safety, and sorting, grading, and culling.



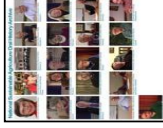
Online resources



Schools, childcare centers, hospitals, non-profits, corporate cafeterias, and anyone else who serves food to the public: if you want to start sourcing local food from farmers in your area, but you aren't sure how to do it, this new Toolkit for Direct Purchasing of Local Food is for you.



Harvest to Sale Vegetable Handling
 Topics include: Respiration, Harvest, Cleaning & Cooling, Packing Area Infrastructure, Sorting & Grading, Storage, Packaging & Packaging, Transport, Display & Point-of-sale



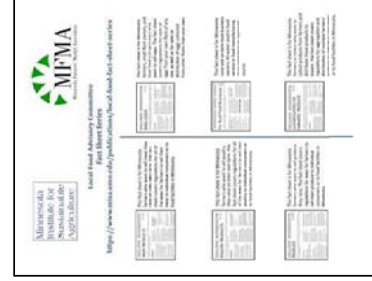
National Sustainable Agriculture Oral History Archive.
 Through a series of video-recorded interviews, this oral history project is documenting the formation and evolution of what today is known as the National Sustainable Agriculture Coalition (NSAC), including the federal policy reforms NSAC and its allies have achieved over the last three decades.

The College of Food, Agricultural and Natural Resource Sciences (CFANS) at the University of Minnesota recognizes that individuals both within and outside of the University environment can make meaningful contributions to the activities and scholarship of the institution. The School of Agriculture Endowed Chair in Agricultural Systems is based exactly on that philosophy.



Local Food Advisory Committee

The intent of this advisory committee is to provide a non-adversarial setting where issues relating to local food can be raised and discussed, information can be shared and problem-solving between Minnesota Department of Agriculture, Minnesota Department of Health, and the local food community can take place.



- Local Food Advisory Committee Fact Sheet Series
- AGGREGATION OF FARMERS' PRODUCE
 - MEAT PRODUCTS
 - POULTRY PRODUCTS
 - SHELL EGGS
 - APPROVED WATER SUPPLY For Rural Food Businesses