

## MOFGA Food Policy As of October 19, 2008

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.

**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.

<sup>\*\*</sup> Policy adopted by the MOFGA Board at the June 2007 meeting.