



Dear FoodWorks Community,

Week of June 24th 2013

How safe is your food? This question hits at the core as we investigate the origins of our food sources, and is the theme of this week’s Fifth Day Thursday, June 27th. The morning will begin with a 9 am discussion with Mayor Greg Fischer as he shares his goals of progressing Louisville’s local food movement as a sustainable economic system for the community.

After, the interns will visit (or at least walk around) the JBS Swift & Co. pork plant and discuss food safety, then lunch at [Hall’s Cafeteria & Catering](#), where many of the plant workers dine. Next stop is [Blind Pig](#), then [Masteron’s Catering](#) for discussions about the challenges of food safety and using local food as the amount of food preparation increases.

The big questions for the day include: Should we trust our food? What happens when trust fails? Is our food safe for use to consume? If we are what we eat, what are we?

For further exploration check out:

- [Consider the Lobster](#) by David Foster Wallace
- [Food Safety Investigation](#) by WHAS News
- [Fish Advisory](#) from Kentucky Department of Fish and Wildlife Resources

Week 3 Fifth Day: Local Economy — [Root Cellar](#) owner Ron Smith (right) talks about his new Root Mobile truck, which takes fresh produce on the road to those who can’t easily access fresh food.



The group also visited Joe Franzen’s urban garden, as well as [Grasshoppers](#)



[Distribution](#) where the group feasted on black bean hummus (left) from Ivor Chodkowski’s Field Day Farm harvest.

You can hear the black bean back story in Ivor’s FW Talk on the [website](#), which will be posted in the next few days.

Right, Zac Lounsbury, intern at Grasshoppers, shares with the group how the boxes are organized.



Each week’s FoodWorks Talk involves a thought-provoking blog prompt to which the interns in Louisville and Vermont reflect and respond.

The blog allows the interns at both locations to connect and share thoughts and experiences as they relate to their internships, Fifth Day journeys, FW Talk presentations, as well as how all of it relates to their rural vs. urban settings this summer.

You can read the [blog reflections](#) on the [FoodWorks website](#).



Taking A Step Beyond...

Wanting to grow their own food, the interns have designed and built a raised bed garden, as well as a French double dig garden. The interns have planted greens, beets, beans, tomatoes, and more for an end of the summer feast! Vanessa Neergheen, Nicole, Hoesterey, and Zac Lounsbury (left) rest after building the raised bed garden Sunday.

FoodWorks Louisville attracts talented Middlebury College students to participate in a nine-week competitive paid internship program centered on the local food economy. FoodWorks provides meaningful four-day/week internships, an educational set of high content “Fifth Day” presentations and projects, and personal connections with Middlebury alumni, members of the local food sector, and Greater Louisville community.

For more information contact Ann Curtis, [acurtis@middlebury.edu](mailto:acurtis@middlebury.edu), 502-459-3876