



## MARYLAND COMMISSION · on · CLIMATE CHANGE

### Why Does Buying Local Matter?

*How buying local benefits all of Maryland*

#### WHY DOES BUYING LOCAL MATTER?

Buying food and goods transported from out of state generally requires using more energy than sourcing these items locally. The farther away our food and products come from, the more fuel must be used to get it there. This fuel is most likely gasoline, diesel oil, or another carbon-based fuel, all of which generate air pollution - including greenhouse gases (GHGs), the dominant cause of global climate change. The way our food travels matters too - meat and produce may arrive by boat, truck, train, and some products which spoil quickly are even transported by air freight, the most GHG intensive form of shipment<sup>1</sup>.

Buying from local farmers and manufacturers generates more jobs and wealth in local economies and reduces unnecessary transport, which often contributes to environmental contamination.

#### MANUFACTURING

##### WHAT DOES MARYLAND MANUFACTURE?

Businesses and citizens that purchase non-locally manufactured products must have them transported from their source, resulting in increased greenhouse gas emissions. To combat this, some of Maryland's largest manufacturers routinely promote the purchase of locally manufactured products.

The future of manufacturing is to bring production to where the brand is sold, and through these efforts more local hiring opportunities will become available. By making goods locally, companies can more quickly supply inventory and can react faster to changing tastes. Additionally, using advanced manufacturing processes to make products on a smaller scale in local markets, a shift towards local sourcing and materials will result in a positive ripple effect on local economies.



## PRODUCE & SEAFOOD

### THE BENEFITS OF BUYING LOCAL, IN-SEASON PRODUCE

While many factors from production to processing affect the carbon footprint of your food, buying your produce locally reduces food miles and produces fewer GHG emissions<sup>1</sup>. Furthermore, buying fruits and vegetables from local farmers in-season can reduce other emission sources such as those from climate controls required during production and storage (e.g. heated greenhouses and cold storage)<sup>4</sup>. Reducing your food miles provides climate and other environmental benefits while supporting the local economy; and you get to enjoy fresher, tastier produce from a trusted source<sup>5</sup>!

### WHAT ABOUT SEAFOOD?

Maryland has multiple programs and initiatives which encourage or incentivize the purchase of locally procured seafood, including the following:

#### Maryland Oyster Pledge

- Local Maryland oysters on restaurant menus help to improve water quality and habitat in the Chesapeake Bay, as each adult oyster can filter up to 30 gallons of water a day<sup>6</sup>.
- Oyster aquaculture is growing fast in the state of Maryland - there are currently 300 oyster farmers!

#### True Blue Maryland Crab Meat

- "True Blue" is an initiative from the Maryland Department of Agriculture, which can help Maryland citizens locate restaurants that are serving local crabmeat.
- The "True Blue" program allows restaurants serving Maryland blue crab product to use a special logo in marketing or advertising. For more information: <http://seafood.maryland.gov/true-blue-maryland-crab-meat>



### WHAT CAN YOU DO TO REDUCE GREENHOUSE GAS EMISSIONS?

To find out when fruits and vegetables are in season, and locate your closest farmers market or roadside stands, visit [www.marylandsbest.net](http://www.marylandsbest.net). Additionally, seek out restaurants that are serving locally procured seafood to both reduce GHG emissions and help protect the Chesapeake Bay.



Maryland's  
**3,740**



manufacturing businesses generate



**\$7.63**  
**BILLION**  
in total wages



**103,330**  
**PEOPLE**



**\$20.73**  
**BILLION**  
in gross state product



**60%** of Maryland's  
manufacturers are advanced –  
producing high-mix, low volume,  
high-technology products.



### WORKS CITED

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3. G. Adamkiewicz, Harvard University Extension School, 2016. [Online]. Available: <http://www.extension.harvard.edu/inside-extension/buying-local-do-food-miles-matter>.
4. Maryland Department of Agriculture, "Buy Local Benefits".
5. Maryland's Best, "Oyster Pledge," [Online]. Available: <http://seafood.maryland.gov/oyster-pledge/>.

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