

# Red Lodge Area Food Partnership Council

## Advice for Gardeners

Accept brevity.

Celebrate decay.

Emancipate failed growth, hope

it'll just keep living. Mulch

near odd places. Quit raking.

Sleep.

Tend unlimited variegated words.

Xerox your zucchini.

*By Kate Lynn Hibbard*



## Farmers' Market Continues – Oct 11

The Red Lodge Farmers' Market will continue on the second and fourth Thursday of the month, 3:30-6:30 pm at the Elks Club. The first indoor market is set for October 11th. The dates for the remainder of the market in 2012 are:

October 11

October 25

November 8

November 29 (this market will be the fifth Thursday)

December 13

Many of our producers have fall crops still available along with meat and value-added products. Prepared food will be available from some of the vendors to eat at the market or take home. Please continue to support these vital members of our community and eat well at the same time.

## Plated: An Evening of Edible Aesthetics – Nov 2

The Red Lodge Clay Center and the Food Partnership Council have teamed up to create a dinner featuring ceramic art, culinary art and local food. **Tickets go on sale Monday, October 15 at the Clay Center.**



November is the time of year when breaking bread and spending time with the families we have and the families we make is at the forefront of our minds. To celebrate the Clay Center invited select artists, some from their current gallery line-up and some new, to make a grouping of serving dishes and dinner plates.

The evening will begin at Bridge Creek Backcountry Kitchen and Wine Bar at 5:30 pm for cocktails, 6:00 pm for dinner. Eight local chefs will present dishes they created from local foods inspired by our artists' aesthetics. We will move across the road for the second half of the evening, convening in the Red Lodge Clay Center Loft for champagne, handmade chocolates and viewing more works of functional art by Sarah Jaeger, Nicholas Bivins, Sunshine Cobb, Matt Kelleher, Kristen Kieffer, Robbie Lobbell, Andrew Gilliatt, and Lorna Meaden.

Tickets will be available at Red Lodge Clay Center beginning **Monday, October 15<sup>th</sup>** for \$32.50 per person. For more information, contact Jill Foote-Hutton at (406) 446-3993 or [gallery@redlodgeclaycenter.com](mailto:gallery@redlodgeclaycenter.com). Hurry to get your tickets as dinner is limited to 80 people and will sell out quickly.

## **Giving Thanks to our Volunteers – October 21st**

Food systems don't build themselves. Communities build food systems. A strong, resilient food system so much relies upon the people who plant, harvest, collaborate, and volunteer. Please join us on **Sunday, October 21<sup>st</sup>** to give thanks to the dedicated volunteers who build a strong food system in our community, because this season there is much to be thankful for:



We built the first ever Red Lodge Youth Garden, where students have been growing, enjoying, and learning about healthy food. And we turned out in full force to save four acres of abandoned produce, which would have otherwise dried up and been buried in the weeds.

We'll start out the celebration at the Youth Garden (outside the Old Roosevelt building on the corner of 17<sup>th</sup> and S. Hauser) with some fall garden chores - prepping the beds for the winter, closing up the hoop house, and creating new beds for garlic. We'll also enjoy freshly pressed cider and local treats as we work.

After work and celebration in the garden, we'll move to Café Regis at 5pm to thank volunteers who helped "save the veggies" at Espenscheids' (Wholesome Foods) in Bridger this season. Robin Taylor wants to thank the dedicated volunteers who helped weed, irrigate, and harvest by sharing a meal of chili made from dry beans grown in the upper field, and Dick Espenscheid's beef.

Please bring a dish, dessert, or drink to contribute for a delicious potluck celebration. Contact Alyssa Charney at [alyssa.charney@foodcorps.org](mailto:alyssa.charney@foodcorps.org) or Robin Taylor at [robintaylor8@gmail.com](mailto:robintaylor8@gmail.com) for more information.

## **October is Farm to School Month – Oct 24**

As a FoodCorps member, I'm lucky that it feels like it is Farm to School Month every single day. But for others who don't get to work with curious kids and local food all the time, October presents a unique opportunity for us all to celebrate Farm to School projects and look to ways that we can further expand upon these efforts in the future.

Why Celebrate?

In November 2010, Congress approved a resolution to officially designate October as Farm to School Month. The passage of the resolution illustrates the growing significance of the role that Farm to School programs can play in improving child nutrition, building local economies, and educating students about where their food comes from. Coordinated events throughout the country will recognize this exciting month. Learn more at <http://www.farmentoschoolmonth.org/>. And locally, please join us in the second celebration of Farm to School month in Red Lodge on **Wednesday, October 24<sup>th</sup>**!

Contact Alyssa Charney at [alyssa.charney@foodcorps.org](mailto:alyssa.charney@foodcorps.org) to find out how you can get involved.

## **AERO Annual Meeting – Oct 26-28**

*By Alyssa Charney*

Last year, I attended the annual meeting of the Alternative Energy Resources Organization (AERO) in Lakeside, Montana. AERO is “a grassroots nonprofit organization dedicated to solutions that promote resource conservation and local economic vitality. AERO nurtures individual and community self-reliance through programs that support sustainable agriculture, renewable energy, and environmental quality.”

In Lakeside, the Montana FoodCorps team and I met inspiring farmers, educators, advocates, and students from across the state. The meeting was rejuvenating, as it reminded me that our small town of Red Lodge isn’t alone in our continued, and often tiring, efforts to support local food. We may face challenging growing conditions, budgeting constraints, and geographic isolation, but in this big state of Montana, we are definitely not alone.

This year AERO’s 38<sup>th</sup> annual meeting will be held at the Yogo Inn in Lewistown, October 26<sup>th</sup>-28<sup>th</sup>. The meeting provides AERO members and non-members with a unique opportunity to share ideas and experience around sustainable agriculture, so the general public is encouraged to attend.

The meeting starts with farm tours and energy tours on Friday, October 26<sup>th</sup>, and continues with “two days of guest speakers, roundtable discussions, a lively auction, and Montana-grown meals.”

You can learn more about this year’s meeting (and register!) at <http://www.aeromt.org/event/38th-annual-meeting/>. A group will be traveling to the meeting from Red Lodge, so please be in touch if you’d like to attend or find out more. Contact Alyssa Charney at [redlodge.foodcorps@gmail.com](mailto:redlodge.foodcorps@gmail.com) or (781) 888-6698.

## **FPC in Mother Earth News**

If you haven’t already seen Red Lodge highlighted in the October/November issue of Mother Earth News, check it out here:

<http://www.motherearthnews.com/nature-community/red-lodge-montana-zm0z12onzcom.aspx>

The article titled “8 Great Places You’ve (Maybe) Never Heard Of” dedicates a full page to Red Lodge with several mentions of local food in our community. Yes, we agree that Red Lodge is a great place!

## Local Producer Spotlight

By Kate Jones

Kenny's Double 'D' Salsa – *Dangerous & Delicious*



Fifteen years ago, Kenny's friend gave him a can of homemade salsa along with the recipe. It sparked an interest and an ambition in Kenny, and he began experimenting with the recipe. Eventually, through trial and error, Kenny hit upon something great – his family and friends said, "That's the one!" After this success, his business began. Soon he got a request from Mary's Health Food Store and Good Earth Market in Billings asking if they could carry his salsa. After this, he began to sell his product at both the Billings and Red Lodge Farmers' Markets. Now he says that he makes one hundred and fifty pints of salsa a week.

Kenny's salsa is made from fresh ingredients, and he has three different kinds of salsa – medium (which is medium), hot (which is hot), and smokin' hot (which is dangerously hot!). When asked what is unique about his product, Kenny answered that the taste and texture are extraordinary. Throughout the last fifteen years, the journey of jumping through hoops to get licensed and insured has been tough, he explains, but he's done it. When asked why he loves what he does, he says he finds great pleasure in the social aspect of the job – meeting all the new people is constantly exciting.

Kenny Reimche can be reached at the number (406) 672-8145 or emailed at [orders@kennysddsalsa.com](mailto:orders@kennysddsalsa.com).

## Want to get More Involved?

Join FPC or attend our meetings as a guest if you're interested in learning more. The next meeting is October 18 at 4 p.m. We meet once per month at the Red Lodge Area Community Foundation, 24 West 13th Street in Red Lodge. Meetings include discussion and progress reports on subjects such as gardening, producer/consumer coordination, composting, and school food programs. Contact Martha Brown at [mbrown.mt@gmail.com](mailto:mbrown.mt@gmail.com) or call (406) 445-7214.

## Suggested Reading

*Farmer Jane: Women Changing the Way We Eat* by Temra Costa; profiles women in the sustainable food industry, describing their agriculture and business models and illustrating the amazing changes they are making. Or check out their website at <http://www.farmerjane.org>.

*Farm City: The Education of an Urban Farmer* by Novella Carpenter; an inspiring memoir of a woman who turned a vacant lot in downtown Oakland into a thriving farm.