

## Opportunities to get more involved now:

### Dance for the Garden

Saturday, May 19, 6:00-10:00 pm

Bull 'n Bear Ballroom

*volunteer ♦ donate ♦ attend*

### Youth Garden

Old Roosevelt School

*needs materials ♦ work days*

### Community Garden

Work day on Sunday, May 20, 2:00 pm

*help install fence ♦ prepare for new gardeners*

### Farmers Market

Next market is Thursday, June 14, 3:30-6:30 pm

Elks Club in Red Lodge

Weekly summer markets begin Friday, July 6,

3:30-6:30 pm at Lions Park

*purchase the freshest food from local producers*

### Complete the Local Food Access and Awareness Survey

Go to [foodpartnership.org](http://foodpartnership.org)

*complete survey by May 25*

### The next Food Partnership Council meeting

Thursday, June 21st, 4:00 pm

Red Lodge Area Community Foundation

*community members are welcome*

### Things to do yourself

*ask for local food at local establishments ♦*

*plant veggies ♦ get to know your local producers*

Contact any Food Partnership Council member or:

[foodpartnership@gmail.com](mailto:foodpartnership@gmail.com) or

Martha Brown (406) 445-7214

# Red Lodge Area Food Partnership Council

## Annual Report, May 17, 2012

Our mission is to vigorously promote a sustainable, local food system that encourages a better quality of life for our citizens, improves our community's economy and self-reliance, and preserves the land for generations to come.



Find us on the web at  
[www.foodpartnership.org](http://www.foodpartnership.org)

A partner of the Red Lodge Area Community Foundation

# A Year of Local Food Successes

## COMMUNITY

- Successful Community Forum on local foods held in February 2011 with over 200 attendees.
- The Food Partnership Council (FPC) was established as an umbrella organization of community volunteers that is moving the February forum initiatives forward.
- A monthly email newsletter is sent to over 200 subscribers that includes information on FPC initiatives as well as education about local food and volunteer opportunities.
- Spring planting work party at a local farm.
- A class on preserving food with Montana State University Extension Service.
- Local showing of FRESH, a film about re-inventing our food system.
- Tours of local farms and a local bakery in August 2011 to connect our community with local producers.
- Partnered with community members to promote and participate in two poultry workshop and a two book-signing events.
- Met regularly with area producers to learn from their perspectives and build collaborative food systems.
- One-year FPC anniversary celebration; well-attended community dinner from local ingredients prepared by local chefs.
- Developed local food access and awareness survey (please complete by 5/25).

## GARDENING

- Public open houses were held in the community garden in August
- Due to community interest, the community gardens are being expanded to accommodate more gardeners.
- Community workshops held on composting and raised bed gardening
- Constructed raised garden beds at the Home, Health, and Garden Show.
- Plans for a community youth garden for summer 2012 are well underway.
- Several grants applied for and received to expand the community gardens and start a youth garden.

## CONNECTING LOCAL GROWERS AND BUYERS

- Ten volunteers were recruited to help expand the Summer Farmers' Market, adding live music, children's activities, and prepared food vendors.
- Monthly Winters Farmers Market initiated in January 2012.
- Created a job description and recruited a new Market Master for 2012.
- Sponsoring a marketing workshop for Farmers Market vendors in the spring of 2012.
- Received a grant for setting up the Farmers Market to accept SNAP (food stamp) benefit payments. Plans are underway to have this in place by July 2012.
- Provide support for the local organic produce Co-op, which distributes shares of produce (100% local when in season) to 48+ members.
- Working on expanding the Co-op to include Montana-sourced organic grains and beans.
- Working on plans for an on-line food distribution hub for local producers and large-scale buyers (institutions, schools, food service providers).

## YOUTH

- Application was submitted and accepted to host one of nine Montana Vista FoodCorps members. Alyssa Charney moved to Red Lodge and began work in July 2011. Application renewed for a second year.
- Collaboration with the School Wellness Committee and school leadership to promote student nutrition, teach students how to grow their own gardens, increase procurement of locally grown food, and provide opportunities for students to learn where good food comes from.
- Successful Local Food Day held at Red Lodge schools in October and Earth Day activities in April.
- Students planted greens and herbs in indoor boxes and school greenhouse.
- Established the Red Lodge Youth Garden, which will be an educational resource for the schools, Boys & Girls Club, Children's Center, and youth throughout the community.
- Successful application for Vista Summer Associate to help with youth garden; Kate Jones accepted position and will begin work in June.