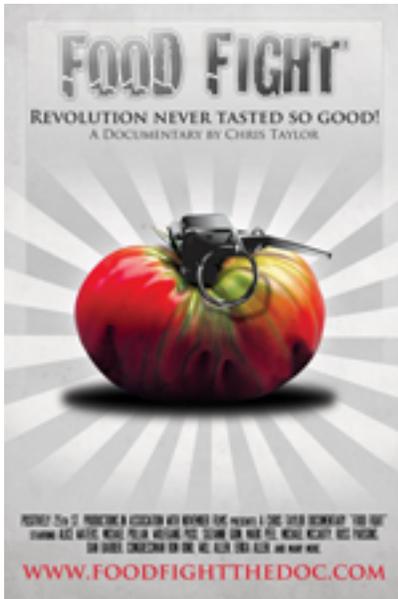


# Red Lodge Area Food Partnership Council

“TEACHING KIDS HOW TO FEED THEMSELVES AND HOW TO LIVE IN A  
COMMUNITY RESPONSIBLY IS THE CENTER OF AN EDUCATION.”  
— ALICE WATERS



## **Food for Thought: a series of thoughtful films on topics related to local food and our food systems**

Mark your calendars to join us for a film series hosted by Cafe Regis on the third Thursday of each of the next six months: January 17, February 21, March 21, April 18, May 16, and June 20. Admission and refreshments will be provided free of charge, thanks to many generous sponsors. We will begin at 6:30 pm each evening with light refreshments and mingling; then watch the film, followed by 20-30 minutes of discussion. This is a wonderful opportunity for our community to come together to be informed, entertained, and inspired.

Our first film, *Food Fight*, will be shown on Thursday, January 17, beginning at 6:30 p.m. *Food Fight* is a fascinating look at how American agricultural policy developed during the 20th century and how the more recent insistence on local, fresh, seasonal,

sustainable, and organic food is a beautiful revolution, good for us and good for the planet. We have power through our food choices and we can all share in this revolution. Through the perspectives of well-known sustainable food advocates, including Alice Waters and Michael Pollan, we learn how we can all make a huge difference, one meal at a time. Join us on January 17th and bring your family and friends for an entertaining and enlightening evening.

## **Afterschool Cooking Club – Jan thru May**

The Food Partnership Council is working with the Boys & Girls Club to host an afterschool cooking and gardening club that will be Wednesday afternoons, from 2:30-4:30pm, beginning January 23rd and continuing through May. Participants will have the opportunity to create delicious meals and snacks, learn from local chefs, plant and enjoy fresh produce from the Red Lodge Youth Garden, come up with new recipes, and have fun! You can download a registration form at <http://www.bgcocarboncounty.org> or pick one up at the Club. Contact Alyssa at [alyssa.charney@foodcorps.org](mailto:alyssa.charney@foodcorps.org) for more information.

### **Afterschool Cooking and Gardening Club**

*Learn to cook, grow, and enjoy nutritious food!*



## **WSE Commerce Days - Feb 25**

**Billings** - February 25th, 2013 – Hilton Garden Inn, 2465 Grant Road

Western Sustainability Exchange will host their annual Commerce Days on Monday, February 25, in Billings. This event is a premier training and marketing event to simplify and streamline the production, processing, distribution, and availability of sustainably produced, local food. During this event, you will get updated on food trends, labeling and certifications, and ag issues as well as network with like-minded peers involved in a sustainable food system. Please mark your calendars to attend.

*Producers:* Connect with markets interested in your sustainable products. Learn about WSE's Sustainability Criteria and what it can do for your business and your bottom line. *Start now, download, fill out and submit the [Sustainability Criteria](#) to see if you qualify.*

*Buyers:* Connect with local producers, distributors and processors of sustainably grown foods. Learn about WSE programs that promote your support of sustainable agriculture and ease the hassle of sourcing local products. You need not be a member of WSE to attend as a buyer.

Watch for more information in our next newsletter or contact Annie Conley, Western Sustainability Exchange, at 406-222-0730 or [aconley@wsestaff.org](mailto:aconley@wsestaff.org).

## **Improve your Kitchen Skills Class – Mar 4 & 11**

Watch the mail for the adult education schedule. Among the offerings in this winter's curriculum is a class to help you improve your skills in the kitchen. We hope you apply these new skills to preparing local food.

Tom Trow from the Bridge Creek Kitchen staff will show you how to improve your kitchen abilities including culinary knife skills. You will make delicious soups in class one. In class two you will learn how to create special sauces to transform your everyday foods to culinary delights.

Students asked to bring their own knives; \$25 food fee.

2 Sessions: March 4th and March 11, 6:00 pm to 8:00 pm

Classes held at the Boys and Girls Club, 24 West 9th Street in Red Lodge.

## **Pastured Poultry Production and Profitability – Feb 7**

A webinar on pastured poultry is being offered by the National Center for Appropriate Technology (NCAT), Montana Mission Mountain Food and Cooperative Development Center, and Salish Kootenai College as part of the USDA Risk Management Agency (RMA) education and community outreach program.

NCAT Sustainable Poultry Specialist Terrell "Spence" Spencer will be the webinar presenter. While this webinar will kick off this Montana-based project, it is open to anyone interested in pastured poultry production. The webinar will provide a financial analysis of this type of farming based on the records and experience of a medium-size pastured poultry farm. It also will announce a Montana-based pastured poultry production and marketing workshop series set to begin in March. The free, hour long webinar will begin at 11 am on February 7. To register: Go to

<https://attra.ncat.org/poultry>



## Adventuresome Eaters

By Alyssa Charney

Kids get a bad rap for being difficult and picky eaters, but I think we need to have more faith in their willingness to try new foods. So often they are not only willing, but they're even excited to try new things. Smells are heightened as soon as they walk through the kitchen door with murmurs of "yummmm" and they guess what they'll soon be cooking up. When we start to talk ingredients, there are exclamations of "This is going to taste so good!" or "Yes! I love garlic! I bet this will be awesome." So let's give kids the benefit of the doubt when it comes to introducing them to new foods. In fact, I think we could all learn a lot from the

way I've seen so many students approach trying new things- with curiosity, enthusiasm, and bravery.

## Conservation District Grant

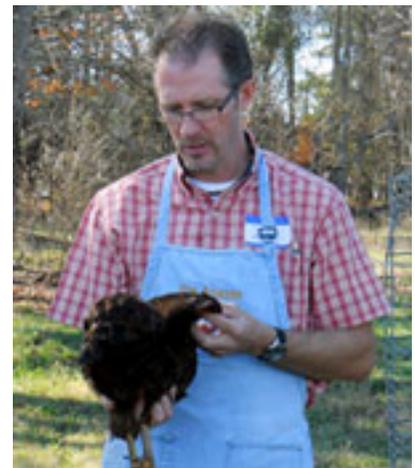
Thanks to funding requested by FoodCorps service member, Alyssa Charney, and recently awarded through the Montana Department of Natural Resources and Conservation (DNRC), the school will receive garden based curriculum materials for kindergarten through fifth grade, as well as four indoor grow stations that will allow us to grow greens and herbs and start seeds for transplanting into the Youth Garden. The Carbon County Conservation District's support for this project recognizes the undeniable link between the health of our natural resources and the ways we grow our food. And educating the next generation of farmers, eaters, and conservationists is the best place to start addressing that connection.

## Red Lodge Farmers' Market

Thanks to all who have connected with our local vendors at the Red Lodge Farmers' Market. The Farmers' Market is currently on hiatus. We will have an update on the Market in the next newsletter. In the meantime, contact your favorite vendors directly if you would like more of their fresh, wholesome goods.

## News about Poultry

Jim Atkins is president of the Sustainable Poultry Network. He has done two workshops here in Red Lodge in 2011 and 2012. He continues to work with producers in the Red Lodge area and around the state to educate and promote the raising of poultry. To find out more, go to [www.sustainablepoultrynetwork.com](http://www.sustainablepoultrynetwork.com). Below is an update sent by Jim in December.



### *National Poultry Improvement Plan (NPIP)*

News for Montana Members of the Sustainable Poultry Network: The state of Montana is now participating in the NPIP program. And we are excited that we have *certified testers* within the Sustainable Poultry Network. Those testers are *Chris McVeda, Brad Isbell, John Stahl and Sharon Kaberline*. All SPN Certified Flocks *MUST be NPIP tested to remain certified!* You may contact any of these official testers to

make arrangements for your flock to be tested. The deadline for this testing is March 1, 2013. Once your flock is tested, you will be assigned a number, please submit/email that to [jim@centerforpoultry.com](mailto:jim@centerforpoultry.com).

### ***What is NPIP?***

[The National Poultry Improvement Plan was established in the early 1930's to provide a cooperative industry, state, and federal program through which new diagnostic technology can be effectively applied to the improvement of poultry and poultry products throughout the country.] ...A number of States started statewide pullorum testing programs and before long, a few breeding flocks were being identified as free of pullorum.

About this same time, some of the early poultrymen started to exert a conscientious effort to improve the genetic production capabilities of their stock. Even though a thorough understanding of genetics was lacking, considerable improvement was made through trap nesting programs that allowed identification of superior individual birds. Techniques would be expanded later to include individual male matings and family selection as tools to improve production potential.

As news of the availability of better stock spread and as better transportation of baby poultry became available, largely through the U.S. mail, breeders became overwhelmed with orders for baby poultry from all over the country. It was then more important than ever that stock be free of pullorum disease and that production efficiencies be improved to even higher levels.

Equally important was terminology. States having pullorum testing programs devised their own criteria and terminology to identify the various levels of freedom from the disease. Those having statewide breeding programs also used sundry terms that meant different things to different people. With the distribution of stock over a wide geographical area, it soon became apparent that nationwide criteria and touchstone terminology for both breeding and disease control programs were necessary for the poultry industry to take advantage of the improvements that were being made.

The objective of the *National Poultry Improvement Plan* is to provide a cooperative Industry-State-Federal program through which new technology can be effectively applied to the improvement of poultry and poultry products throughout the country. The provisions of the Plan, developed jointly by industry members and State and Federal Officials, establish standards for the evaluation of poultry breeding stock and hatchery products with respect to freedom from hatchery-disseminated diseases. Products conforming to specific standards are identified by authorized terms that are uniformly applicable in all parts of the country.

The provisions of the Plan are changed from time to time to conform with the development of the industry and utilize new information as it becomes available. These changes are based upon recommendations made at the National Plan Conferences by official delegates representing participating flock owners, breeders, and hatchery owners from all cooperating States, in accordance with Chapter 1, title 9 of the Code of Federal Regulations Section 147, Subpart E.

Acceptance of the Plan is optional with the States and individual members of the industry within the states. The Plan is administered in each State by an Official State Agency cooperating with the USDA.

The NPIP has active control programs for *Salmonella pullorum*, *Salmonella galinarum*, *Salmonella enteritidis*, *Mycoplasma gallisepticum*, *Mycoplasma synoviae*, and *Mycoplasma meleagridis*.

Benefits for participating breeders/farms:

1. Participation in NPIP results in constant health monitoring of your flock through annual testing.
2. It limits the likelihood of introduction of disease into your flock; you buy only from NPIP participants, or from flocks under an equivalent approved program.
3. It enables you to sell birds to other NPIP participants.
4. It enables you to participate in shows; the testing requirements have already been fulfilled. NPIP Pullorum-Typhoid Clean states must have negative test results on birds at shows and fairs in their state.
5. Participation facilitates interstate travel; participants may transport their birds on a VS Form 9-2 (testing report) or on a VS Form 9-3, which they write themselves. Interstate mail-order shipment of poultry is allowed with a VS Form 9-3.

#### ***Heritage Poultry Marketing Events: Missoula & Helena:***

We are excited to host (2) strategic marketing events in Montana! In *Missoula on Thursday, March 14th* and *Helena on Sunday, March 17th*. These will be hosted at local restaurants where the owner/chefs are committed to our SPN mission and core values. This will be an awesome opportunity for you to invite other chefs and farmers who are interested in learning the art of cooking and marketing heritage poultry. Mark your calendars and stay tuned!

#### ***SPN National Egg Grading School:***

Another exciting training event is the *SPN National Egg Grading School*. It will be held in *Helena, Montana on Friday, March 15th* (1:00pm - 5:00pm) This will include training for egg grading, egg selecting for consumption and hatching. You will also learn the *Montana egg laws and regulations*. Our hope is to have a state representative there to join us and inform you of the appropriate procedures for marketing your eggs. Mark your calendar for this event!

#### ***Regional HENHOUSE Coaching Clinic:***

Our 2013 dates are CONFIRMED. It will be hosted in Missoula at the same location as this year! *September 23rd - 25th. Monday - Wednesday*. This clinic will include *SPN Coaching Certification* on Monday and the scheduled workshop will be Tuesday and Wednesday. Remember, ALL certified flock breeders are required to attend!

## **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 January 17 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**

*Storey's Guide to Raising Chickens* by Gail Damerow

*Minnie Rose Lovgreen's Recipe for Raising Chickens: 86-yr-old farmwoman's lively advice* by Minnie Rose Lovgreen by Nancy Rekow and Elizabeth Hutchison Zwick