

Red Lodge Area Food Partnership Council

“We had one girl where school lunch is very important as she hardly eats when she's at home. School lunch is her primary meal and if it sucks, it's not good. But I think it's surprising to people that a lot of kids will skip lunch in those cases.” — Ernie Park, Co-Director of Lunch Line.

Local Producer Fair – Feb 16

On Saturday, February 16, Good Earth Market invites you to their Local Producer Fair. Many of the over 130 Local Producers will be at the Market sampling their goods. Drop by between 10:00 am and 3:00 pm and meet the people who feed you everyday: *Kenny's Double D Salsa*, Billings; *Amaltheia Dairy*, Belgrade; *Das Kuchenhaus*, Bridger; *Wholesome Foods*, Bridger; *Montana Gluten-Free Processors*, Belgrade; *Cream of the West*, Harlowtown; and *Wheat Montana*, Three Forks (just to name a few). Join them for complimentary coffee and cake, live music from honky tonk piano man Everette “Doc” Pryor, and delicious samples of the best foods Montana and Wyoming have to offer.

Food for Thought – Feb 21

We had a great audience for our first film screening last month. You helped us pack the Cafe Regis and we all enjoyed a thought-provoking film, a lively discussion and delicious refreshments. Please mark your calendars to join us for the remainder of our 2013 film series, aptly titled: *Food for Thought*. The film screenings will be held on the third Thursday of each of the next five months at Cafe Regis, as follows:

- February 21 *Lunch Line* - takes a new look at the school lunch program by exploring its past, current challenges and opportunities for the future and shows how those on all sides of the lunch line can work together for a common good: the health of America's kids.
- March 21 *Truck Farm* - tells the fascinating story of a new generation of urban farmers who experiment with growing gardens in small and unlikely places.
- April 18 *Food Stamped* - an informative and humorous documentary film following a couple as they attempt to eat a healthy, well-balanced diet on a food stamp budget.
- May 16 *Queen of the Bees* - an ultimately uplifting look at the global bee crisis, taking us on a journey through the catastrophic disappearance of bees and the mysterious world of the beehive.
- June 20 *Beer Wars* - a behind-the-scenes exploration of the U.S. beer industry and the growth of small, independent brewers.

The film screenings will begin at 6:30 pm each evening with light refreshments and mingling. The film will begin at 7 pm, followed by 20-30 minutes of discussion related to the film and brainstorming positive actions we can take in our community. This is a wonderful opportunity for



our community to come together to be informed, entertained, and inspired. We greatly appreciate the generous sponsors who made this film series possible: Babcock and Miles, Beartooth Billings Clinic, Cafe Regis, Carbon County Resource Council, Honey's Cafe, Hope's Homemade, Mas Tacos, the Pollard, Red Lodge Ales, Red Lodge Area Food Partnership Council, Red Lodge Carnegie Library, Sylvan Peak, and Wells Fargo Bank.

WSE Commerce Days - Feb 25

Ag and Food Producers: Interested in opening markets for your sustainable products?

Chefs and Food Buyers: Interested in sourcing and using sustainably grown, local foods?



Join Western Sustainability Exchange for Montana's premier marketing event that streamlines the production, processing, distribution and availability of sustainably produced local food. WSE has added the afternoon session based on requests from some of our local producers. Let's hear what these experts have to say!

When: Monday, February 25, 8:30 am - 2:30 pm

Where: Hilton Garden Inn, 2465 Grant Road, Billings

Cost: Buyers \$25, Producers \$50

Agenda:

8:30 am Registration & Coffee

9:00 am Welcome & Refreshments

9:30 am Speed Dating

Fun, fast-paced meetings between buyers, distributors and WSE certified producers to individually discuss products and sales. Make a year's worth of contacts in 3 hours!

Producers, bring samples of your products!

12:30 pm Sustainable Local Networking Lunch by Chef Jeff Paulson

1:30 pm Panel Discussion, Q&A, Presentations

2:30 pm Door Prizes

Local Foods Commerce Day is open to all food buyers and WSE certified producers. Producers: pre-qualify for this event and WSE certification by completing the WSE Sustainability Criteria at www.westernsustainabilityexchange.org. Please RSVP by February 21st to reserve your space.

[Register Here](#)

Adult Education

The following two classes are offered through the Red Lodge School Adult Education program.

You can download the entire schedule that includes the registration form at

redlodge.schoolwires.com/domain/24. For more info, contact Kandy Aleksich at (406) 446-1676.

Improve your Kitchen Skills Class – Mar 4 & 11

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: Mondays, 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.

Gardening for Life – Mar 9, 16 and 23

Ever thought about growing your own food in your backyard or even on your porch? Ever want to dramatically improve your family's health by eating real food? Ever want to learn more about cooking and eating nutrient dense foods? Ever want to take the work out of food gardening while putting the fun back into it? Ever experience problems growing vegetables in Red Lodge? Well, this interactive class with Wayne and Connie Burleson is for you!

3 Sessions: Saturdays, March 9, 16 and 23, 9:30 am to 12:00 pm
Roosevelt Middle School at 413 S. Oaks in Red Lodge

Wholesale Success Workshop – Mar 6

[Family Farmed.org](http://FamilyFarmed.org) and the [Mission Mountain Food Enterprise Center](http://MissionMountainFoodEnterpriseCenter.org) are delivering a Wholesale Success workshop in Missoula on March 6. The workshop covers topics such as: Calculating Return on Investment; Cleaning, Drying, and Curing Produce; Traceability; Packing Shed Design; Maintaining the Cold Chain, and how to use the online food safety tool to create your own farm's food safety plan.

Participating producers will receive a free copy of Family Farmed.org's 312 page *Wholesale Success Manual*, normally an \$80 value. The manual includes more than 100 crop profiles with crop-specific information on harvesting, cooling, storing and packing standards.

Beekeeping Workshop for Beginners – Mar 9

MSU in Bozeman is offering this informal one-day beekeepers' workshop for beginners interested in learning how to raise honeybees. The workshop covers how to purchase bees and equipment, establish a new beehive, the hive registration process, yearly hive maintenance, pest prevention, and honey and wax harvest. A candle-making demonstration is included. Lunch is provided. Registrants will receive a map to the facilities at MSU and parking instructions. Cost for workshop is \$25.00. For more information contact Ruth O'Neill at ruth.oneill@montana.edu or (406) 994-5176. Sign up early as this usually fills fast!



National Farm to School Network - FoodCorps Podcast

By Alyssa Charney

Here in Red Lodge we're making strides to advance Farm to School through classroom experience, local procurement, and garden-based learning. As these efforts continue on the local level, national efforts to share resources, shape policy, and provide training and technical assistance across the country are coordinated by [The National Farm to School Network](http://TheNationalFarmtoSchoolNetwork.org).

The network supports the work of local Farm to School programs across the country, recognizing that each one is shaped by its unique community and region, and therefore never prescribes or imposes a list of best practices. The network includes national staff, eight regional lead agencies, and leads in all 50 states.

Recently I had the honor of interviewing Anupama Joshi, director of the National Farm to School Network, for a podcast that is now archived as part of a FoodCorps training series. Anupama offered insight from her experience on how to strengthen Farm to School programs on the local level, as well as discussed ideas for next best steps across the country. You can listen to the interview [here](#)!

Afterschool Cooking and Garden Club

The afterschool cooking and garden club has started at the Boys & Girls Club on Wednesdays at 2:30. So far we have cooked and enjoyed granola bars, kale salad, oatmeal applesauce cake, and cabbage stew. Youth from throughout the community (Club members and nonmembers) are still invited to sign up by picking up an application form at the Boys & Girls Club, or contacting Alyssa at alyssa.charney@foodcorps.org for more information. It's exciting to plan recipes for the coming weeks, and to even dare think about moving our efforts to the garden and the garden's produce to the kitchen!

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 February 21 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 or call (406) 445-7214.

Suggested Reading

Diet For a Hot Planet by Anna Lappe

Farm City by Novella Carpenter