

# Red Lodge Area Food Partnership Council

“Emerging like a patchwork of carefully planted orchards, thousands of community-based food initiatives are taking root in diverse locales across the U.S. Their forms are as unique as the soils and communities that nurture them. And, like any living system, they are both fragile and a source of exceptional strength.” — Ken Meter in *Food with the Farmer's Face on it: Emerging Community-Based Food Systems*, a Media Briefing Paper.

## Poultry Workshop – Mar 14

As interest in pastured poultry continues to grow around the country, an upcoming workshop being presented by the National Center for Appropriate Technology, the Mission Mountain Food Enterprise Center, and the Salish Kootenai College will take a closer look at the opportunities and challenges for heritage pastured poultry operations, especially in Montana. The workshop, “**Heritage Pastured Poultry Production: Opportunities and Challenges**,” is being funded by the USDA Risk Management Agency (RMA).

**Title:** Heritage Pastured Poultry Production: Opportunities and Challenges



**Location:** Holiday Inn Express, 1625 Market Place Drive in Great Falls.

**Date:** March 14, 2013

**Time:** 8:00 am to 5:00 pm

**Cost:** \$15, which includes lunch

**For more information:** email Jeff Schahczenski at [jeffs@ncat.org](mailto:jeffs@ncat.org).

**Registration link:** <http://bit.ly/ZdyelN>

## Procurement Meeting – Mar 14

Are you or someone you know a producer? Do you care about feeding kids healthy food and supporting local agriculture?

Then join us next **Thursday, March 14th at 3:00 pm** at the Red Lodge Area Community Foundation for a **Procurement Meeting**. School districts and local producers will meet to plan purchases for the 2013-2014 school year. Cooperative purchasing will enable small school districts to provide local producers with a significant and reliable market. At the meeting schools will have the opportunity to share needs (specific items, quantities, prices, and purchasing schedules), and producers will share what they are able to provide in order to formulate sustainable purchasing agreements for the coming growing season. Valuable resources from Montana Team Nutrition and Beartooth RC&D will also be available at the meeting.

Come learn more about the potential that Farm to School efforts have to expand your market! Contact Alyssa at [alyssa.charney@foodcorps.org](mailto:alyssa.charney@foodcorps.org) to RSVP or for more information on the meeting.



## Food for Thought – Mar 21

Thanks to all who came out for the Food for Thought screening of *Lunch Line* last month! We had a great turnout, learned about the National School Lunch Program, and enjoyed delicious food from Mas Taco.

This month's film will be *Truck Farm*, which documents the story of filmmaker Ian Cheney's efforts to plant a 1/100<sup>th</sup> acre farm in the back of his 1986 Dodge pick-up truck. Cheney moved to New York City lacking any other way or place to grow his own food, and so using green-roof materials, heirloom seeds, and a healthy dose of optimism and humor, he grew a wide range of vegetables, sparking other creative, quirky, community-based agriculture all over the city. The *Truck Farm* project was called "the coolest urban agriculture project around" by the Huffington Post, as it challenges young people to think about where food comes from, gets them excited about growing their own food, and teaches them that healthy food can be fun! *Truck Farm* helps us to get creative and resourceful when working to grow our own food in locations that are less than ideal (i.e. 5,500 feet above sea level).

Join us for the screening on **March 21<sup>st</sup> at Café Regis!** Light refreshments prepared by Hope's Artisan Foods will be available at 6:30, and *Truck Farm* will begin at 7:00, with brief discussion following the film.

The Food for Thought film series is made possible by the generous support of sponsors in the community: Babcock & 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.

The Food for Thought film series will continue on the third Thursday of every month. Join us!

April 18<sup>th</sup> - *Food Stamped*

May 16<sup>th</sup> - *Queen of the Sun*

June 20<sup>th</sup> - *Beer Wars*

## Ken Meter Event – Apr 12

FPC along with the Beartooth Front Community Forum and Carbon County Resource Council is thrilled to announce an evening with noted food systems speaker, Ken Meter of Crossroads Resource Center, Minneapolis. Ken will speak in Red Lodge on Friday, April 12 on **Local Food as a Strategy for Economic Development**.

Creating a local food economy means valuing the production of healthy foods, creating sustainable markets for farmers who produce the food, and livable wages for farm workers who toil in their fields. Ken Meter defines a strong food system, and why it's so important.



Ken Meter has worked with rural and urban communities across the country and more specifically, across Montana. He has partnered in studies of 70 rural regions in 30 states and Canada! See the entire list of studies here: <http://www.crcworks.org/?submit=fffc>

Ken Meter has worked with many areas of the country on food security, distribution networks, and the effects of local food on local economy. Ken is an extremely experienced food system analyst, integrating market analysis, business development, systems thinking, and social concerns. His “Finding Food in Farm Country” studies have promoted local food networks in 83 regions in 30 states and one Canadian province. Ken is an Associate of the Human Systems Dynamics Institute, and has taught the “Economic History of U.S. Agriculture” at the University of Minnesota and graduate-level Microeconomics at the Harvard Kennedy School. Ken is a contributing editor to the [Journal of Agriculture, Food Systems, and Community Development](#). His resume is extensive and impressive. <http://www.crcworks.org>

FPC believes that hosting Ken Meter as a speaker in Red Lodge can further engage the community in the ongoing conversation around opportunities and obstacles for consumption of locally-grown foods, to increase food production and to improve our overall food security. During these challenging financial times, a discussion on keeping more money within our community can be refreshing.

Location is to be determined. For more information, contact Janet Peterson at (406) 425-3806 or [foodpartnership@gmail.com](mailto:foodpartnership@gmail.com).

## **FoodCorps: The Many Ways and Places We Learn**

*By Alyssa Charney*



Though my days as a FoodCorps member have been far from the traditional world of academia, I feel so lucky to have been offered another form of education while serving, which has been just as valuable (and challenging) as the research and lectures I will reintroduce myself to next year. With students, farmers, and community members as my professors, and gardens, farms, and kitchens as my classrooms, I’ve learned more here in Red Lodge than I could have ever imagined.

Last week FoodCorps Montana took our learning and growing to yet another beautiful location for our mid-year training. Service members, site supervisors, and presenters from across the state and country traveled to B Bar Ranch in Emigrant, Montana for four jam-packed days of education and reflection.

Each day brought sessions that provided us with specific skills and resources. For instance, staff from the National Farm to School Network and Montana Team Nutrition helped us understand how the National School Lunch program is funded and what we can do to increase participation in our schools. Erica Curry from FoodCorps National then offered lesson plans to teach fourth graders that tomatoes really do come from rocks. And chef Nick Wiseman of [Roadside Food Projects](#) taught us that working with kids and sharp knives in the kitchen *is* possible and not so scary, after all.

Read Alyssa’s blog entry in its entirety here:

<http://www.montanafoodcorps.org/2013/02/the-many-ways-and-places-we-learn.html>

## **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 March 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](mailto:mbrown.mt@gmail.com) or call (406) 445-7214.

## **Suggested Viewing**

*Ingredients*: American food is in a state of crisis, but a movement to put good food back on the table is emerging. What began 30 years ago with chefs demanding better flavor, has inspired consumers to seek relationships with nearby farmers. This is local food.

*Forks Over Knives*: examines the profound claim that most, if not all, of the degenerative diseases that afflict us can be controlled, or even reversed, by rejecting animal-based and processed foods.

*Grow*: A documentary film that captures the energy, passion and independence of a fresh crop of young farmers.