

Red Lodge Area Food Partnership Council

"Agriculture is emerging as a solution to mitigating climate change, reducing public health problems and costs, making cities more livable, and creating jobs in a stagnant global economy."
Danielle Nierenberg, Director of Worldwatch Institute's Nourishing the Planet project.



Food for Thought: June 27

The final film in the 2013 *Food for Thought* film screening series will be *Beer Wars*, a no-holds barred exploration of the U.S. beer industry that reveals the truth behind the label of your favorite beer. Told from an insider's perspective, the film goes behind the scenes of the daily battles and all-out wars that dominate one of America's favorite industries. This contemporary David and Goliath story is ultimately a revealing and entertaining journey that provides unexpected and surprising turns and promises to change the world's opinion on those infamous 99 bottles of beer on the wall.

Admission is free and open to the public! The film will begin at 7:00 pm on Thursday, June 27 at Red Lodge Ales, outdoors in the tent, weather permitting.

The *Food for Thought* film series is made possible by the generous support of community sponsors: Babcock & Miles, Beartooth Billings Clinic, Café Regis, Carbon County Resource Council, Honey's Cafe, Hope's Artisan Foods, Mas Taco, the Pollard, Red Lodge Ales, Red Lodge Area Food Partnership Council, Red Lodge Carnegie Library, Sylvan Peak, and Wells Fargo Bank.

Farm Camp: June 17-21

By Alyssa Charney

Bug races, turkey tractors, and freshly harvested salads will be enjoyed during the Food Partnership Council's first annual Farm and Garden Camp, June 17- 21. Sixteen young food system advocates are signed up to join us in the Youth Garden, the kitchen, and Espenscheid Ranch for five jam-packed days of growth and learning!

Not only will these youth have the opportunity to engage in the growing, harvesting, and preparation of local, healthy food, but they'll also get creative in their efforts to understand and support our local food system. We'll explore healthy food through art and games, and special guest musicians from Town Bear will join us on Friday for a garden jam session!

Farm and Garden Camp is my last major project before leaving Red Lodge in a few months, and I'm so excited for what I know will be a weeklong celebration with the youth, volunteers, and farmers who inspire me everyday, who I know will continue to build a healthy food environment, long beyond my time in Red Lodge.

Farmers' Market Begins: June 28

The Red Lodge Farmers' Market opens for the summer season on **Friday, June 28 at Lions Park, 3:30 to 6:30 pm**. Join us each Friday through Sept. 27 for live music, kids activities, local artistic crafts and the best fresh & prepared food in the area.

Samantha (Sam) Long is the Market Manager for the 2013 season. Her contact information is (406) 426-1150 or redlodgefarmersmarket@gmail.com. Sam has worked with the Forsyth Community Foundation and is currently living in Bridger. If you are interested in being a vendor, contact Sam or find the forms at foodpartnership.org/where-to-buy.html.

Among the vendors that will participate in this market are:

- Beckie's Berries
- Wholesome Foods
- Kenny's Double D Salsa
- Golden Valley Colony
- Laurel Farmer Market
- Polly Hawkins
- Hope's Homemade
- Marty's Sprouts
- Carbonado Farm



Support the local people that work hard to provide some of the best fare around.

AERO commentary for May 23

Our own Robin Taylor narrated a short segment on Montana Public Radio recently about "the Great Produce Rescue of 2012". You can read the commentary at www.aeromt.org and you can listen to it at <http://www.mtpr.net/post/great-produce-rescue-2012>. A big thanks to Laura Tode for writing the commentary, to Robin for narrating it, and to the many community volunteers who participated in the "produce rescue" last summer. What a wonderful new twist on "community supported agriculture"!

Poultry Workshop

In the past two years, Jim Adkins with Sustainable Poultry Network, sustainablepoultrynetwork.com, has taught classes on raising heritage poultry. Jim is willing to do another workshop this year if enough people are interested. If you would like to attend a workshop in July, please email foodpartnership@gmail.com. When there are enough people on the list, we will arrange a class with Jim.

Farmers' Market Seeks Committee Member

The Red Lodge Farmers' Market is governed by a steering committee consisting of three vendors (elected by the other vendors), one member of FPC, the Market Manager and a community member-at-large. We have a full team with the exception of the community member-at-large. We are looking for someone with some time to assist with building and guiding the Farmers' Market to fill this position. If you want to see our market be the best it can be, contact Janet Peterson at (406) 425-3806 or foodpartnership@gmail.com.



Community Gardens Update

In between the rain and wind, our community gardeners have been busy getting their plots ready and planting. This year we have three community garden areas and well over 40 community gardeners, plus about a dozen kids who are enthusiastically pulling weeds, examining worms, and planting lots of seeds and plant starts. Stop by and see our gardens in the Flower Farm, behind Red Lodge Ales, and beside Red Lodge Family Dentistry at 17th and Adams. Soon, they will be bursting with fresh veggies that we will enjoy and share with our local food bank. In addition, we helped to design, build, and fill a wheelchair-accessible raised bed at the Willows assisted living home.

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 June 20 at 4:00 pm. 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

Jim Adkins with Sustainable Poultry Network suggests the following books on his website, sustainablepoultrynetwork.com:

American Standard of Perfection by the American Poultry Association

Poultry Husbandry by Morley A. Jull

Poultry Breeding by Morley A. Jull

Turkey Management by Stanley Marsden & J. Holmes Martin

The Call of the Hen by Walter Hogan

Judging Poultry for Production by James Rice, Goldan Hall & Dean Marble

Genetics of the Fowl by FB Hutt

The Mating and Breeding of Poultry by Lamon & Slocum

The Production of 300-EGGERS AND BETTER by Line Breeding by ME Atkinson & Grant M. Curtis

Bantam Breeding and Genetics by Fred Jeffery