

Opportunities to strengthen our local food system:

Things to do EVERY DAY

- Dedicate at least \$10 of your weekly food budget to locally-grown food*
- Ask for local food at your local grocery stores and restaurants
- Plant veggies
- Get to know your local producers

Youth Garden

- Offer to help with the 2014 Farm and Garden Camp, June 16-20
 - Volunteer to help educate kids in the garden
- Contact Emily Howe at emily.howe@foodcorps.org.*

Community Gardens

- Join us as a community gardener, plots are still available for 2014
- Contact Corey Thompson at coreythomps@gmail.com.*

Rocky Fork Food Hub

- Join the food hub as a producer or customer to help improve our local food system
- More information at www.rockyforkfoodhub.com.*

Farmers Market: Fridays June 27 to Sept 26, 3:30-6:30 pm at Lions Park

- Volunteer to assist with set up or take down
 - Purchase the freshest food from local producers
- Contact Janet Peterson at foodpartnership@gmail.com.*

The next Food Partnership Council meeting (3rd Thursday of each month)

- Thursday, June 19, 4:00 pm, Red Lodge Area Community Foundation
- Julia Childs and Sarah Bunting will be discussing edible and medicinal native plants.*

Farm Tour

- Watch the FPC newsletter for the 2014 tour later this summer.
- Contact Annette Lavalette at annette@nemont.net.*

Garden Tour

- Watch the FPC newsletter for a tour coming this summer.
- Contact Chris Mullaney at chrismullaneyr@gmail.com.*

Food for Thought Film Series at Café Regis

If you would like to help with Season 3, contact Annette Lavalette at annette@nemont.net.

Sign up for FPC's e-newsletter at www.foodpartnership.org

*According to the Montana Office of Rural Health, if each household in Montana spent just \$10 a week on Montana-grown food products, we would re-direct \$186 million each year to local farmers and ranchers.



Red Lodge Area
Food Partnership Council

Annual Report, May 2014

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 at:

www.facebook.com/foodpartnership

www.foodpartnership.org

Contact any Food Partnership Council member or:

foodpartnership@gmail.com or
Martha Brown (406) 445-7214

A partner of the Red Lodge Area Community Foundation

Three Years of Local Food Successes

COMMUNITY

- Successful Community Forum on local foods held in February 2011 with over 200 attendees.
- A monthly email newsletter to over 200 subscribers covering local food initiatives and education.
- Classes and workshops on preserving food, fermentation, composting and raised bed gardening.
- Food events featuring local producers, chefs and artists.
- Tours of local farms and food entrepreneurs each year to connect our community with local producers.
- Collaborate on events such as poultry workshops, book-signing events, ceramic art dinner and producer-consumer events.
- Regular meetings with area growers to build collaborative food systems.
- Organize the “Food for Thought” film series annually, screening diverse food-related films, with refreshments provided by local chefs.
- Hosted guest speaker Ken Meter, a nationally renowned food system analyst, addressing “Local Food as a Strategy for Economic Development”.
- Due to community interest, the community gardens were expanded to accommodate more gardeners. Additional spaces available for 2014.
- Several grants received for community gardens expansion and the youth garden.
- Red Lodge selected as host site for AERO (Alternative Energy Resource Organization) annual meeting in October 2014.

YOUTH

- Hosted Alyssa Charney, FoodCorps service member, for two years and Emily Howe for one year. FoodCorps is a nationwide team of leaders who connect kids to real food and help them grow up healthy. With support from Red Lodge schools, FPC will continue to host a new FoodCorps member next 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 Days and Earth Day activities organized in Red Lodge Schools for the past three years.
- Established the Youth Garden in Spring 2012, an educational resource for the schools, the Boys & Girls Club, the Children's Center, and youth throughout the community. New committee formed in 2014 to coordinate efforts at the Youth Garden.
- Support an afterschool cooking club at the Boys & Girls Club, where youth are able to learn as they help prepare healthy snacks to enjoy.
- Spearheaded a meeting for school districts and producers to coordinate the regular purchasing of local food for school cafeterias.
- Successful Farm and Garden Camp in the summer of 2013 involved kids in gardening, food prep and animal husbandry with the 2014 camp scheduled for June 16th to 20th.

CONNECTING LOCAL GROWERS AND BUYERS

- Members played a pivotal role in expanding the Red Lodge Farmers' Market, adding live music, children's activities, and prepared food vendors.
- Received a grant for the Farmers Market to accept SNAP (food stamp) benefit payments, debit and credit cards beginning July 2012. In 2013, matching SNAP funds were available through a generous donation from Beartooth Billings Clinic Foundation. Working to raise additional funds to continue SNAP matching at the Farmers' Market.
- With the use of grant funds, new signage was designed and installed at the Farmers' Market to further promote the market.
- Continue an active role with RL Farmers' Market Steering Committee in structuring and improving this vital piece of farm-to-fork in our community.
- Provide support for the local organic buying club, which distributes produce shares that can include meat, cheese, eggs and other non-produce items.
- Obtained a GrainMaker mill via a Red Ants Pants Foundation grant for community use to grind local grains into flour. This expands the awareness and use of local grains.
- Advised and promoted the new online Rocky Fork Food Hub to better connect our citizens with their producers.