

## MEETING MINUTES

April 28 2022 - Teton Food and Farm Coalition  
12-1 Zoom meeting facilitated by UI Extension Office, Driggs, ID

Meeting Minutes taken by Amelia Lohrenz

Host: Jen Werlin, UI Extension

### Introductions

Deborah Bass, Knit Together Kinders  
Julia Tellman, Teton Valley News  
Emily Smith, Teton Conservation District  
Sue Hefron, Teton Valley Food Pantry & Purely By Chance Farm  
Amelia Lohrenz, Extension Office  
Jonah Sloven, Sweet Hollow Farm  
Rebecca Nolan, Dusty Hound Farm  
Tammy Sachse, Extension Office  
Megan Stark, Triangle S Ranch  
Laura Meadows, Lynn Ranch

### Recap of January Meeting

- Megan Stark and family looking at opening meat processing facility in area
- Gathering opinions and input from meat producers about what would be most beneficial
- Americorps volunteer / TSS Giovanna Wallis joined endeavor over the winter

### I. Purpose

- Determine agricultural producers' needs for a regional meat processing facility

### II. Method

- Used online survey tool

### III. Data

- Demographics; most respondents from Idaho; informs future location of facility to accommodate most producers
- 91% of respondents indicated they participate in production
- 71% of respondents raise livestock
- Responses divided by type of livestock raised; more than 58% beef; responses also broken down by type of cattle
- Number and frequency of livestock typically processed (beef, swine, lamb, chicken, turkey, goat)
  - Informs scale/size of future facility
- Type of processing (42% wholesale vs 57% custom cut)  
Megan explained the difference: wholesale (halves, quarters, primal cuts - USDA certified - can be sold across state lines - often a restaurant market ) vs custom cuts (small steaks, roasts - also USDA certified)

- Q: estimate quantity of livestock processed for each visit, wholesale and custom cut  
~50% of respondents said less than 5 animals (for both markets)
- Main concerns of respondents
  - Insufficient number of USDA certified butchers
  - Better off building new facilities or expanding existing
  - Infrastructure would encourage producers to expand production
  - Lack of facilities challenges ranchers / individuals seeking employment
  - Poultry processing is particular challenge (producers self-limit to stay under inspection thresholds)
  - Long waiting list for processors (1-2 years!)

Slide deck and results of survey will be emailed and published on website

Questions?

Floor open to comment / updates

- Sue was hoping to have Food For Good and Food Pantry consolidated under one roof, but will not be happening
- One limitation is USDA certification - Food Pantry must have USDA certified meat, cannot accept donations of non-certified local meat, not even for direct-to-consumer distribution
- Megan says there are waivers available for Food Rescue or Food for Good
- Sue observes it still wouldn't work for Food Pantry, prevents them from consolidating under one roof
- Jen says that some 4H meat was distributed through Food for Good (USDA processed)

Jen gives updates on Extension Office:

Amelia Lohrenz hired to help under hands-on Farm and Ranch Education Grant  
 Planning to have several hands-on classes over the course of the summer  
 Working with Rebecca and Amanda Nolan and Dusty Hound to grow diversified crops  
 Produce will be harvested for donation to Food for Good  
 Crops will be planted with an eye toward popular vegetables, some fun things also  
 Amelia working on crop plan, growing starts for transplant  
 Also growing at Community Garden for donation  
 Community Garden has come along nicely! One plot left, if anyone is interested  
 Grow Hut greenhouse installed thanks to 4H grant  
 Hoping to do egg production workshop at Dusty Hound, tentatively June 18th (focused on scaling up to a production endeavor)  
 Hoping to do meat production workshop in the fall  
 Planning to have hands on workshops at Dusty Hound: season extension, pest management, irrigation, harvest, seed saving in partnership with VoT Library (two-part workshop)  
 Expanding 4H program: received AARPA grant to expand services to at-risk and underserved youth; partnering with ABC after-school program; will be hosting 7 weeks of Friday STEM summer camps; mobile Makerspace; Americorps volunteer joining for the summer

Emily from Conservation District unsure what's on their docket this summer

Megan working on feasibility study, budgeting for new facility for next several months; purchasing land; apparel line for beef business; tallow skin care

Beef tallow being used as jet fuel!

<https://www.npr.org/sections/thesalt/2015/08/20/433193445/food-waste-and-beef-fat-will-be-making-airplanes-soar>

Save the Date: Next meeting-- Wednesday May 25th, noon-1pm via Zoom/hybrid in-person