

Meeting Minutes  
Teton Food and Farm Coalition  
July 22, 2020

- Elaine Moehring—teton valley food pantry & garden and beekeeping club
- Jack Schmidt—Executive director of riverton local food hub, working on mobile slaughter unit! Kaylee shields starting instructor
- Cecily Costa—new to the area (niece is corrinne mcandrews, farmer) professional cook, sells goods to restaurants—wants to be a partner, has interesting experiences.
- Could mobile butcher cryovac meat? So you can see it.
- Eve- Americorps, agritourism
- Sandy Schultz Hessler—just bought acreage! Leadership workshop, trying to create a sustainable, agrocentered lifestyle. Potentially creating a space to educate? Building a yurt right now.
- Randy Boesch—master gardener in training, focusing on composting right now, especially at tetonia and alta school gardens. In a (constant) battle with weeds.
- 10am tomorrow, walk about weeds of the west! IDing noxious weeds, collecting weeds.
- Doug Self—community development director for Driggs, working on an agreement for renting out industrial kitchen for community use. Should be ready soon! Potential aquatic and recreation center near skate park, plus educational farm.
- Jen—Heads up, next meeting is a walking tour (socially distance) of Jackson community garden. Aug 25<sup>th</sup> around lunchtime. Facilitated through Teton Slow Foods. Number of people in attendance limited (10-15 people).
- Update on farmers market—artisans not allowed, separate artisan market in Muggler Plaza, cuts down on congregations of people all in one spot.
- If there are over 12 cases/3 day period in the county, events over 150 people will not be allowed
- Farmers markets are essential business, will not be restricted by this.
- If necessary, entrances could be limited and number of people will be counted
- Elaine—Farmers market seems to be around or less than 150 people, people are good about wearing masks.
- Jack—increase in producer to consumer direct sales, hopefully this trend continues. Important to find a way to facilitate and improve this relationship. What will happen in a few weeks when farmers markets are over? Brick and mortar store is being considered for Lander Market. This is the perfect time to reinstitute the local supply chain. Apply for COVID response funds to do this.
- Jen—Winter market is a great idea! There was one in Driggs last year, slow start but became pretty popular. Slow foods also does a winter market. Online farmers market, order and pick up at Friday farm stand.
- Randy—Driggs farmers market thought—we should reach out to vendors that haven't come to the market this year. Check in. How can we help them?

- Jen—Actually, people got turned away for space. Also, no artisans. It would be good to find expanded space—parking lot?
- Sandy—Vendors at Jackson Farmer’s market face in opposite directions. Good option for limited space—vendors don’t take up more space but there is more space for consumers.
- Prepared food vendors are really limited—can’t eat while you walk around the market, prepackaging and health restrictions make it really hard.
- We are trying to avoid making the farmers market a gathering. Especially with the 150 person restrictions.
- Drive through/curbside pickup market in Boise.
- Jen—our market is a model market for covid response! PBS(?) was here last week to interview vendors and check out the market.
- Cecily—corinne is selling at barrals and bins and direct to consumer. My business plan involves helping connect small scale farmers with the local audience. Will discuss with Jen offline.
- Jack—slaughter unit will be proof of concept, teaching unit, USDA certified for all animals.
- Jack @ Doug—There is very little demand for communal commercial kitchens because of the food freedom act. Working on an egg inspection unit so eggs can be sold to restaurants. Process has been brutal! 8+ month. WY side community kitchen wants people to buy a food handler’s license--\$100, prohibitive cost that defeats the purpose of the incubator.
- Doug—we know the limitations, but this is a cheap thing for us to do. Hoping to connect with bigger markets—restaurant sales, national parks?
- Jen—Someone is looking into commercial kitchens to start up her hot sauce/bbq sauce business.
- Closeout—mark your calendars for next month’s in person meeting.