Teton Food and Farm Coalition Meeting

November 20, 2024 Minutes

Noon via Zoom

1. **Welcome & Introductions-** Jen Werlin, UI Extension Educator; Tammy Sachse, Extension Assistant; Andrea Gaudet, Master Gardener; Hayes Swinney, Mountain Roots; Charlotte Walker, Slow Foods in the Tetons; Jade Koyle, Ancient Grains in Teton.

2. **Review of September minutes:** Jen is working with 5 states on the USDA NW/Rocky Mountain Regional Food Business Center. This group includes Extension from each state, as well as private businesses and nonprofit organizations. They are working four different theme teams:
    - Food entrepreneur
    - Meat processing and distribution
    - Climate resiliency and artisan grains
    - Local and regional food distribution and infrastructure

    This group has a lot of money to be handing out starting in November. They will have Non-Competitive grants and Competitive grants ranging from $3000-15,000. She hopes that some of the nonprofits or small farms will look at some of these grants to help them. These grants are to also help the underserved and can cover local food within a 450 mile radius. Wyoming grants will come out next. There is a map being created of Idaho Sun Valley Institute that is going to show shared kitchens, meat processing plants, food hubs and more. State office hours are open to help with the grant process. Jen said that she could also help people if interested. https://nwrockymountainregionalfoodbusiness.com/idaho/

3. **Partner Updates:**

    Jen/ UI Extension: Working with University of Idaho experiment station out on the dry farms doing testing for potatoes and quinoa grains. They plan to do a field tour in summer 2025.

    Jade/ Ancient Grains: In 2009 they started learning about Einkorn (Wheat) ancient grains. They have 1700 acres and work with nearby growers. They have an online system that can ship grains around the county. Ancientgrains.com They are trying to learn how to be more available for locals. They would start working with bakers to help get more products into the local economy. They are working on building a new place in Sugar City. The plant they have can help producers by cleaning their grains for them. They do work with producers to raise weed and pesticide free grains. They hope to expand to quinoa and other gluten free grains. They are working with cover crops like clovers to help with weed and pesticides. They do glyphosate free testing. They would love to work with someone to help get their product into the local community. They do farm tours and are willing to work with groups for educational learning.

Slow Foods in the Tetons: Charlotte working with winter markets will start once a month in December. They still have their online order system going for fresh produce. She also thought of Jade for information to send to him to help maybe with some online order in Jackson, WY. Rob delivers produce to Jackson once a week for online orders.

Mountain Roots-Hayes is still trying to bring fresh food into the schools. Idaho has some money to purchase local food. Cooks are asking for foods to be planted in the garden to be used in meals such as beets. K-3 trying to do a salad a week program. Local producers are helping with salad supplies. Thinking of applying for USDA grants funding and working with schools. They have a great plan, now they must make it happen. Hayes will be doing the February TFFC meeting and will be talking about the farm to school program and hopes to have lots of food producers. Jamie Myers (TSD 401 food service manager) will be invited to the meeting.

4. **Next Meeting:** December 18, 2024, Noon-via Zoom. Register at www.tetonfoodfarmcoalition.org on the homepage.