

Food Shed Issues Update

February 2008

Thank you so much for your membership in Idaho's Bounty! Our primary goal at Idaho's Bounty Co-op, Inc. (IBC) is to network producers with consumers, sell sustainably produced food via the internet, with an elegant local distribution system. In addition to this work, your participation in Idaho's Bounty is supporting and encouraging efforts on larger food-shed issues here in southern Idaho.

At a recent meeting with our producers, we identified several key projects that we are important to making local food plentiful and affordable for our communities.

With a value of openness in Idaho's Bounty, we'd like to keep you abreast of some of these issues that we are helping to network. Below are some of the projects discussed with a brief summary. You can find more at www.idahosbounty.org/whatsnew.php. Any contacts or assistance you can provide with any of these issues is greatly appreciated.

Processing meats.

Currently there is no poultry processing available in southern Idaho. The closest one is HomeGrown Poultry in western Idaho. Although IBC producers have been using this facility it is clear that it is too far to be economic for our producers and packs a good size carbon footprint. On the red meat side, the only USDA red meat processing is Northwest Premium in Boise, again too far away. Contact has been made with a facility in Buhl that is currently on the market for poultry and red meats. Additionally, a business man in Jerome is under construction for a USDA approved kill and processing facility. With the support of our producers and a growing interest in locally produced foods, we believe this can be a profitable venture and a win-win for everyone.

Co-op Update

September 2007 -
January 2007

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Greenhouses

Ideally, eating seasonally is the key to enjoying locally produced foods, but we have learned that both heated and cold-frame greenhouses are also tremendously important for our bioregion. In addition to looking for cold-frame greenhouses, and land to put them on, IBC has identified a 6 acre property in the Hagerman valley which has approximately 2 acres of greenhouses located on the Snake River with geothermal water rights.. We currently have an option on the property and are looking for investors, grants and creativity to make this facility happen as a center piece of winter food production for local consumption.

Food Storage

We are working with and encouraging our producers to develop better winter storage enabling us to extend availability of storable local foods such as potatoes, squash, apples, carrots, beets and onions.

Grains

Until recently a grand selection of local, organic wheat and cereal products were available from Camas Grain in Fairfield. Unfortunately distribution difficulties and competition with industrial organics was too high for them. IBC is working with a diverse group in the Fairfield area to bring these products back to our community.

Along with these grains for human consumption, IBC is working with locals in the industry to provide locally sourced feed products that are GMO free for our community, instead of the currently imported food for the local chickens and eggs.

If you have any ideas for us on any of these subjects, or know anyone who we should know, please contact us. We welcome your thoughts and participation!



Imagine ...

- + Knowing where your food comes from, who is producing it, and their ethics and farming practices
- + Working in support of the health of your local community food shed where energy stays local and supports our rural economy

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