



Small Bites

July 16, 2008

Join Idaho's Bounty for our Local Farm Tour on Wednesday July 23rd, 2008 From 1-6pm, Followed by a Potluck Dinner

It's a great chance to meet the people who have been providing you with fresh food, and experience the production process firsthand. Please feel free to ask questions and provide suggestions!

Itinerary:

We'll meet at 1:00pm at Wood River Organics, with potluck items for dinner, which we'll store there during the tour. At 1:15 we'll load onto the bus and head to Fairfield, where we'll visit the following farms:

Petra: Teri Backstrom, Fairfield

Teri has a small herd of goats for milk and meat. Her goats and flock of chickens enjoy organic alfalfa, grass hay & barley, which are grown on their small farm. She makes goat's milk fudge and caramel sauce, as well as goat's milk soaps in a variety of scents. *Teri will give us a goat-milking demonstration and show us around her small farm.*

Fair Mountain Farm: Clarence & Tona Stilwill, Fairfield

Clarence and Tona have just partnered with Idaho's Bounty, and sell herbs, produce and dark chocolate sauce online.

They will show us their farm, greenhouse, ancient orchard and chicken coop, and explain the organic certification process, followed with a discussion about why they chose not to become "certified organic".

Prairie Sun Farms: Carol and Jeff Rast, Fairfield

Jeff and Carol have watched for 12 years as the farm garden grew from a small plot to a fruitful one-acre business. They have since added two large greenhouses and a partly enclosed tunnel, allowing them to grow things that normally would not succeed in the frost belt of Idaho, including a wide variety of greens. They also make jams and honey. *Carol will walk us around her one-acre garden and show us her greenhouses. She may have cherry tomatoes available for purchase as delicious mid-day snacks!*

Wood River Organics: Judd and Heather McCann, Bellevue

Heather and Judd produce salad greens and many other seasonal vegetables throughout the Spring, Summer and Fall. Their produce is certified organic by the Idaho State Department of Agriculture. They currently sell greens and beets online.

Judd and Heather will show us around their farm, and perhaps discuss why they did choose to become "certified organic," and what that entails.

At around 6pm, we'll sit down with Judd and Heather to enjoy a well deserved dinner and conversation.

Cost: \$20 per person

More info: www.idahosbounty.org/events.php

Please RSVP to Julia Augustus by July 21st at 721-1412 or jewelina222@hotmail.com



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