

The Purpose of Idaho's Bounty is fivefold:



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To empower people to take ownership for and help build our local food shed and ensure a safe and secure food supply

The diversity of a local food system and the ability to know each producer's practices ensures a safer supply of healthy food. Supporting local farmers helps guarantee a sustainable, consistent flow of food to local communities year round. Buying directly from local producers allows you to know the person growing your food.

Knowing those who grow your food,

their practices, ethics and cultural heritage helps foster rich and lasting relationships and caring communities. Saving farmers is a prerequisite to saving diversity. Communities that save their agricultural diversity retain their own options for growth and self-reliance.

To provide the opportunity for people to savor rich, full flavored, freshly picked, healthy, nutritious, pesticide-, hormone-, and cruelty-free foods

Standard commercial food travels over 1500 miles to reach your store shelves, losing its nutritional value and flavor in transport. The average grocery store vegetable is a week old on arrival and often requires preservatives. Many mass produced foods are grown using chemical pesticides and fertilizers, hormones, antibiotics and/or are genetically modified or engineered. Knowing the practices of the farmers you buy your food from ensures a healthy, reliable and safe food supply.

Locally grown food, picked at the family farm, is immediately delivered to your family table when its taste and nutritional value are at their

peak. Enjoy unique and flavorful heirloom varieties unavailable in mass-produced and shipped food.

To enrich the local economy

Most profits of the industrial food system go to a middleman or giant agribusiness companies thousands of miles away. Spending your dollars in the community keeps your money cycling within the local economy, providing economic opportunities and a flow of monies to a thriving community.

Spending money through Idaho's Bounty helps more money for each product go directly to the producer, reducing the loss of family farms that causes rural communities to deteriorate. Supporting small farmers preserves open space, jobs, and the security of a local, healthful food supply.

To build a self-sufficient, caring, educated community

Idaho's Bounty chose a cooperative form of business as it requires involvement from the community. A well educated caring and supportive community is essential to a thriving local food system. Idaho's Bounty Co-op promotes local involvement through potlucks, farm tours, community events and dinners such as the "Taste of Idaho's Bounty," and participation in community events such as the Food and Wine Festival and the Northern Rockies Folk Festival. We also work to educate our members with our Small Bites flyers that we print every other week.

To ensure clean air, water, and protection of rich traditional cultures

By reducing our carbon footprint, using renewable energy sources for transportation, limiting delivery miles, and promoting sustainable, ethical farming practices, we are ensuring the long-term preservation of our land and health of our communities. Our producers are good stewards of their land, using only sustainable and/or organic practices.

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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