



Small Bites

September 24, 2008

Join Idaho's Bounty for a Magic Valley Farm Tour Sunday October 5th, 2008

Schedule:

Carpool to the USDA service center in Gooding, 820 Main Street. The bus tour leaves Gooding at 10:30 am and we'll return to Gooding by 5:00 pm.

The following Idaho's Bounty farms will be on the tour.

Blue Sage Farm: Laura and Paul Sluder

Gooding County, Idaho

Blue Sage Farm, slightly off the beaten path in rural Lincoln County, is owned and operated by Laura and Paul Sluder and their children Jake (12) and Isabella (9).

They sell lamb meat and eggs through Idaho's Bounty. Laura and Paul use Management Intensive Grazing (MiG) with their sheep because it provides an avenue for farm environmental and economic sustainability.

We will take a tour of the farm and learn about the animals and the MiG grazing process.

Fish Breeders of Idaho: Leo & Tod Ray

Hagerman, Idaho

Located in the scenic Snake River Canyon of Southern Idaho, Fish Breeders of Idaho produces and processes the highest quality rainbow trout, catfish and tilapia. With dedication to quality and service, their staff controls the entire process from egg through production to processing, marketing, and distribution, assuring our customer the finest quality product.

We will get a tour of the aquaculture facility and learn about how they raise healthy, high quality fish and alligators.

M&M Heath Farms Inc.: Mike Heath

Buhl, Idaho

M&M Heath Farms is a family-run farm that has been cultivating Idaho soil for over 25 years. In 1990 M&M Heath Farms was one of the first to receive Idaho organic certification. M&M Heath Farms grows several heirloom varieties and has diverse types of potato and winter squash. They also grow tomatoes and several types of summer squash, cucumbers, peppers, lettuce, beets, Swiss chard, herbs, onions, fresh beans, dry beans, sunflowers, hay and grain. They also raise organic beef, pork, chickens and other poultry, and eggs.

We will tour the farm and watch a potato harvesting demonstration.

Cloverleaf Creamery: Bill Stoltzfus & Eric Butterworth

Buhl, Idaho

Cloverleaf's small local registered Holstein herd of 60 cows is on about 40 acres of pasture as long as the weather permits and is pampered and given the best possible feed and care. The Stoltzfus family feeds, cares for, and milks the cows. They do not use rBST, and process their milk with the most energy efficient equipment available. In addition to a dairy, they operate a creamery where they process and bottle their milk and make home-made ice cream.

We will make two stops, one to meet the Cows and see where they live, and one to tour the creamery and get some ice cream for the ride home.

To Sign up, contact Julia Augustus at 208.721.1412 or jaugustus@idahosbounty.org

\$20/ person. Snacks at each farm and transportation from Gooding to the farms is included.



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