



Local News from Idaho's Bounty

November 2009

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Food Tidbit

[Please call or email your U.S. Senators](#)

to urge them to fix flawed Federal Food Safety Legislation (S.510) so it does not stall the newly emerging small businesses built around fresh, wholesome local foods, direct market farmers and small local processors processing local foods for local markets.

The House passed H.R. 2749 in July and in the [Senate, S. 510 is pending](#). Both bills impose an onerous federal regulatory regime on small direct market farmers and small local processors processing local foods for local markets.

The long food supply chain of industrial agriculture is where foodborne pathogens have created hazards that have moved Congress to act.

Federal legislation to address traceability and increase record keeping to ensure food safety should

Hello Idaho's Bounty member!

Each month we are amazed at the bounty of food the farmers provide for us, the energy of our local food community and the ways in which the Co-op continues to grow!

As we stated last month, we need our members to continue to order. To help us better understand our member's ordering preferences, we will be contacting some of you for your thoughts with the Co-op's convenience, quality and value.

Entering our third Thanksgiving of orders, we are once again happy to be able to provide holiday turkeys for purchase. Check out our 'Featured Producers' below for more information.

If you have a bit extra, please help support our relationship with the Hunger Coalition by purchasing Idaho's Bounty product **#228 Donation to help purchase local food for those in need**. This is a donation that will go to the Hunger Coalition in the Wood River Valley to buy food for individuals and families who cannot afford it.

Thanks for your orders!

Check out the rest of our newsletter for great information on our upcoming annual meeting, ways to help make shopping easier and our upcoming turkey sales!



Byte of the Month: Previously Ordered Items

Did you know you can view the **last 30 items you've ordered from Idaho's Bounty** and add them to your order quickly?

View Items From Previous Orders
(Click on triangles to show or hide the details)

These products are the 30 most recent items you've ordered. They are available for easy access to add to your cart, to add these items to your shopping basket, check the quantity listed and then click "Add to Current Order". If you do not click "Add to Current Order" these items will not be ordered. Products that are grayed out are not available for order at this time.

2	sweet carrots	\$6.87 / 3 pounds	1	bag	Add to Current Order
4	Cheese curd - Plain	\$4.50 / 1/2 lb. bag	1	bag	Add to Current Order
10	Squash, butternut	\$2.55 / squash	1	squash	Add to Current Order
10	Eggs, Certified Organic	\$4.00 / dozen	1	dozen	Add to Current Order
10	Carrots	\$2.25 / bunch	1	bunches	Add to Current Order
17	Winter Peas	\$4.35 / 3 pounds	1	bag	Add to Current Order
310	2 % Milk in half gallon bottles	\$2.80 / half gallon	1	bottle	Add to Current Order
41	Taza Deli Valle	\$10.35 / pound	1	package	Add to Current Order
803	Walla Walla Onion (5 lbs)	\$6.20 / 5 pound	1	package	Add to Current Order
914	Special Tea (Green leaf, organic, brewed)	\$7.20 / 2oz package	1	package	Add to Current Order

The How-To:

1. When the order cycle is open, login to your Idaho's Bounty account at www.idahosbounty.org.
2. Choose your order pick-up, location, and payment option.
3. Click on PREVIOUSLY ORDERED ITEMS below VIEW YOUR CART.
4. Items in black are available for ordering. Update the quantity and click on ADD TO CURRENT ORDER.
5. Continue to do this for as many items as you'd like. When you're done, simply click on CLICK TO CONTINUE SHOPPING at the bottom of the page to be taken back to the main shopping page.

** Items that are grayed out are no longer available for purchase from the producer. **

not be directed at emerging new sources of fresh, easily traceable, local foods that are already governed by an existing framework of state and local health and sanitation and inspection laws.

The message to Senators:

One size does not fit all when it comes to food safety. Please amend S. 510 so it does not undermine small businesses involved in direct market farming and processing local foods for local markets.

[Learn more](#) and [take action today!](#)

Quick Links

[Our Website](#)

[Events](#)

[Our Producers](#)

Idaho's Bounty Potluck and Annual Meeting

Thursday,
December 10.
Hailey.

6 pm meeting. 7
pm potluck.

Voting will take place through an online survey to be sent before the meeting or by ballot at the annual meeting. More details to follow.

Producer of the Month: Our Turkey Producers!

Idaho's Bounty is once again proud to offer frozen holiday turkeys for purchase through the Co-op.

And yes, they are frozen. Freezing meat does not lower the quality and in our state where there are VERY few processing facilities it allows the producer to maximize their trips to the processing facilities.

All turkeys will be available for pick-up on November 18th for pick-up. Make sure to order them November 12 - 15 for delivery before Thanksgiving!



Here's a little bit about each turkey farm

A+ Farm

Church's Backyard Farm

MM Heath

Thanks! Volunteer Spotlight: Karen McCall

Karen McCall has been helping Idaho's Bounty at the Ketchum pick-up since 2006.

Here's what she had to say about working with Idaho's Bounty, "I love the immediate and tangential aspects of local food for local people.

As a volunteer, I have an opportunity to interact with so many people in the community who care about eating food produced in a manner that is healthy for us to eat while creating a sustainable and consistent local food base.

After viewing Food, Inc. and Capitalism, A Love Affair , it is even more clear to me that the corporate agricultural and financial systems are not acting for the benefit of the people. We need to reclaim our self-reliance. Supporting local food production is empowering".

She works as an artist painting floor canvases - decorative, functional art for the floor. I also teach art in my home to children, ages 5 - 10. She's currently seeking publication for her manuscript "Wild, Captive, Sacred" a story of my experience living with a pack of wolves and the critical interdependence of all life forms. She also is a volunteer for Ketchum's Energy Solutions Team, another link to creating self-reliance as they develop ways to literally power the community.

