

Concurrent Workshop Sessions

The workshop sessions are intended to be interactive discussions where everyone shares and learns. Each group will engage in a facilitated process to create action plans that will help us make progress on strengthening our local and regional food system. It is our intention that people will choose the session that best meets their needs and stay with that session for parts I, II and III. However, we want this to be a positive learning and sharing opportunity for all participants, so please do what works for you to have a worthwhile conference experience.

A. Farm to Institution: Integrating local food into restaurants, schools, hospitals and universities

Facilitator: Colette DePhelps

Resource people: Leah Clark, Mike Thomsen and Karl Sutton

This session is designed to increase sales of regionally-produced livestock, crops and dairy products to Palouse area food service establishments such as restaurants, schools, hospitals and universities. We will discuss product availability, pricing, value-chain economics, contracts, negotiations, transport and delivery. The end product of the workshop will be next steps for developing and executing farm to institution sales on the Palouse. If you are a producer, food service professional, or part of the transport/storage/distributions system, this session is for you. Be ready to talk about what you would like to see happen and how you see yourself being part of the farm to institution chain.

B. Developing Food Processing on the Palouse: Bringing local meat and value-added products to market

Facilitators: Cinda Williams and Lorie Higgins

Resource people: Nancy Becker, Janie Burns and Karl Sutton

This session is for meat/poultry producers, growers and entrepreneurs who are ready to move into value-added production for diversifying products and sales. We will explore the feasibility of commercial kitchens and livestock processing facilities for our region. Topics of discussion will likely include: assessing the needs, successful models, the nuts and bolts of establishing a processing facility and identifying the resources to make it happen. Bring your entrepreneurial spirit, be ready to brainstorm and let's get to work on developing the steps needed to make a processing facility a reality for our region.

C. Farming as a Business and a Lifestyle: Starting or expanding your farm and selling to your community

Facilitator: Cathy Perillo

Resource people: Mary Embleton, Mimi Feuling, Diane Gasaway, Marian Gillis
Diane Green and Laura Theis

Farming as a Business and a Lifestyle (continued)

This session is for people who are interested in starting or expanding farm operations and/or marketing opportunities to meet the increasing interest in local food. There are many different aspects to this interest - including gaining access to suitable land, expanding or diversifying production, expanding or diversifying markets, working collaboratively, etc. Bring your dreams, your ideas, and your thinking caps to begin working through the actions needed to make the idea of getting more local food into our local communities a bigger reality!

D. Backyard Bounty: Increasing Community Self-Sufficiency

Facilitators: Amy Grey and Carol Spurling

Resource people: Lydia Clayton, Amy Grey, Santiago Gurule, David Knittel, Sandy McCurdy and Carol Spurling

This session is for people who are interested in residential growing and gleaning efforts - either to stretch household resources or to provide access to fresh produce for those in need. In the morning we will focus on ways to encourage community members to grow their own food, as well as re-learn ways to preserve the harvest. While in the afternoon, we will explore how connecting these individual efforts can help to feed our neighbors in need.



We would like to recognize and thank our conference sponsors: Western Sustainable Agriculture Research and Education (SARE), WSU Center for Sustaining Agriculture and Natural Resources and WSU Sustainable Food and Agricultural Systems Education Project.

Thank you to our conference partners: University of Idaho Extension, Backyard Harvest, Rural Roots, UI Sustainability Center, City of Moscow, Community Action Partnership, Moscow Food Co-op, Pullman Fresh Farm Market, UI Soil Stewards and WSU Organic Farm.

We would like to thank the following organizations that donated food for the conference: Moscow Food Co-op, Pacific Northwest Farmers Cooperative, Panhandle Artisan Bread Company, UI Campus Dining and WSU Ferdinand's Creamery.

