



FOOD SUMMIT 2022

Food for All

Scaling Up Local Food Production on the Palouse

The following notes were collected from the various community conversation breakout sessions that occurred during the 2022 Palouse-Clearwater Food Summit. If you have any questions or are looking for additional resources, please contact [Colette DePhelps](#), Community Food Systems Area Educator, University of Idaho Extension.

Eating Seasonally

Participants: Melinda, Chloe, David Hall, Pamela Tetarenko, Angus Hughes,

How does eating seasonally tie into our frame of “scaling up” eating local on the Palouse?

- If everyone on the Palouse suddenly had to eat seasonally (if supply chains continue to be disrupted), what do we need to do to support seasonal/local food and produce more to feed the people who live here?

Angus: Lives on 5 acres that's mostly forested, orchard, farm, Sells food at the Orofino Farmers Market. Raises and sells seeds to the Snake River Seed Cooperative. Focused on raising seeds that are adapted to the intermountain west bioregion. Teaches foraging classes, popular mushroom foraging. Indigenous wisdom.

Pamela: Retired bioengineer, worked in environment and water treatment, loves nature and is interested in conservation.

David: Is a local resident. Doesn't grow anything but is interested in the local food and how this connects to water.

Opportunities:

- Seasonal eating at the food Co-op: we source a lot of things locally, especially produce. We really pay attention to what's in season - there's an education gap between those who follow what is in season and those who do not.
- How can we link local food production to our water supply?
- We can help educate our groups of customers what items are seasonal and how to purchase them. Making information more widely accessible if people aren't inherently interested in seasonal growing patterns.
- (From Pamela) When classes and opportunities like Angus' foraging classes comes up, can we invite a friend or bring others along for the educational opportunity.
- (From Angus) Finding ways to collaborate with other environmental organizations. Getting people out in the woods to see the bounty first-hand so local people can learn about activities that impact our food system.



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- (From Melinda and Chloe) Co-op can advertise upcoming classes and foraging/primitive skills events. The classes teach participants how to live and thrive with and in support of our ecosystem. Making information more widely accessible if people aren't inherently interested in seasonal growing patterns. Listing and more clearly sharing how many miles each item has traveled, and also clearly marking if an item is in-season, as well as if it's an item that is grown with low or moderate water use.

Research Angus' Facebook group: Foraging the Clearwater

Angus website: Bluebird Forest Garden

Farmland Access and Preservation

Candiss Claiborn Retired WSU Professor – regional air pollution. Interested in conserving resources and enjoys the outdoors. Near Tomer Butte – niche farming small producers haying/grazing is difficult. Exploring ideas and opportunities. Constraints; topography and water. Heard great things today

Jamie Jovanovich-Walker Palouse Land Trust -

Hy'D Andrews – ID foodbank. Downtown Clarkston small farm producer. Three mini-cows and quarter acre asparagus. Taking a few years. Owner did not want to sell to developers looking to develop as a 'you pick' asparagus farm.

Cheryl Simmons – Retired NRCS looking to support farm and ranchland preservation. Looking for local – Area – State support.

Who has an opportunity they are working on or ready to work on and would like help from this group?

- On acres what to do – taxes – making sure can continue to protect resources and provide community options. Lack of small farm operators or workers for small projects.
- Farmland Preservation – Looking to start an ad hoc group to support local Land Trust and regional/State action to move preservation forward.

What is the opportunity you are working on and what you need to move forward?

- Coming into Palouse Land Trust, local District and NRCS Field Office
- Connecting with Tribe, Districts and NRCS for specific and general support.

Who in this group can help them move forward on this opportunity and get what they need?

- Maybe connecting with Tribe to grow native stocks or big connections on resources



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- Form local support/action group to tie in with Palouse Land Trust and land preservation in Palouse.

Food Access

Melanie Carlone- Planetary Care, Portland based NPO, PlanetaryCare.org

- Contact Info: melanieplanetarycare.org
- Planetary Care Goal: Resilience through regenerative agriculture- an accelerator program designed to leverage people and innovations that support small farmers in support of regional food chains that advance community resilience and environmental justice.
- Their first launch will be in the Palouse.

Johana Doyle- will contact Melanie for more info that might be shared in the Pulse, with Trevor Lane, other?

- Peck farmer? Canyon Ranch, beef?

Francis Thompson- has a lot of dried fruit that could be shared with Food Pantries

- Morgan Wilson- Idaho Food Bank- will check into processing rules/standards
- Danielle Scott- Nez Perce Drive has a 3rd new pantry- would love shelf ready fruit and toiletries. Can pick up.
 - Contact info: dnscott@uidaho.edu
- Ashley Vaughn- CAC- will check labeling and where the fruit comes from
 - Contact info: ashleyv@cacwhitman.org

Cheryl Thornton- NW Ag Business Center at Western Washington (Mike Peroni)

- www.agbizcenter.org
- Contact info: 360-336-3727
- Seeking product specifications related to what can be purchased from growers for food banks, and delivery procedures
- Ashley Vaughan- will connect her to Whitman County Food Coalitions
- Morgan Wilson- the Idaho Foodbank does not use contracts
- Shae McCarron- has agreements with local growers- but no contracts
 - Americorp at WSU
 - Contact info: cce.foodproject@wsu.edu

Shae McCarron- dreams of a one-time Farmers Market on Campus Mall

- Alice Ma and Ashley Vaughan- have funds for student food. BYH previous supplier
- Ashley Vaughan- WSU permission not easy to get
- Laurie Laughlin- wants to help in any way they can
 - New to the job
 - Contact info: lolaughlin@ci.moscow.id.us



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Livestock Processing

In attendance: Karen Kopf, Katie Swant, Jacquelyn Moreno, Liz Wheeler, Chad Henson, Erika Sattler, Rebecca Burt, Robin Cocking, Matthew Allen, Frances Thompson, Chrys Ostrander, Helena Cynamon

Opportunity: Person who bought Heights Market (unsure of name) would be a great start. Coop Extension could participate? Erika Sattler can be a grant writer if a source is identified. WSU and the U of I have functional meat labs (got cut off).

Person offering to help with opportunity:

- Karen: Need a market for culls and extra animals. Nowhere to direct buyers for their meat.
- Katie Swant: Gem State Bison, working on the processing side of things because no one wants to do bison. But, wants to find a local processor.
- Matthew Allen: Small pasture poultry/lamb operation. Can't find butchers. Teaching classes on homesteaders on how to butcher poultry. Worried about not being a licensed butcher.
- Jacquelyn Moreno: Akaushi cattle. Issue with slaughter and don't want to stress them. They use a mobile slaughter and it's not USDA so it has to be sold locally. Lopez Island has a mobile USDA for themselves. The Gov. is offering money for slaughter.
- Erika Sattler - Texas Ridge - Latah Farmers Market. Process USDA pork, beef, goats, chickens and guarding dogs. Regenerative farm. Same processing issues and down to 1 processor, Vandal Meats. Could double it if there was a processor. Solution: Start their own butcher shop, but would have to look for a grant. Value Added Grants and change the product for charcuterie products. Higher price for pork and can then raise fewer animals.
- Rebecca Burt - Wants to do pastured poultry but it's limited. Can't find USDA processors.
- Robin Cocking - Cocking Farms. Sells to 15 local butchers and they are looking for a lot more USDA processors. Pigs sent to Japan.
- Chrys Ostrander - State funded program for small processors. Work together to make sure funds are utilized well.

Amy: Grants will be available in February.

Katie Swant gemstatebison@gmail.com - business plan writing support for USDA grant/processing facility opportunity

Robin Cocking - tcocking@msn.com - livestock roundtable recording

Mentioned in chat:

- USDA funding re: livestock processing to bolster small & mid-scale sector



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- Writing letters of support
- Workforce development for butchers
- Mobile processing unit

Regenerative Ag., Artisan Grains, and Dryland Agriculture

Attendees: Kevin Murphy, Mark McClue, Ali Schultheis

Opportunities for networking and development coming out of the university

- Millet and quinoa opportunities coming out of the Sustainable Seed Systems Lab
- Opportunities to connect with Bob Brueggeman at the barley breeding a malt quality lab at WSU
- Looking at nutrient/moisture absorption and containment in the soil with deeper rooting crop/more earthworms?

Perennial wheat!

What opportunities exist to conserve water and increase climate resiliency with perennial wheat?

- As of now, they would fit best as a rotational crop/cover crop
- Extremely low yielding, at the moment
- Not really a possibility as a cash crop
- Albion gardener would like to try some in her backyard
 - Not worried about yield
 - Maybe Kernza, out of the Lands Institute in Kansas (?)

Palouse Earthworms, digging earthworms

Have we seen the deep digging earthworms in the region?

- None of us have seen/heard of the deep digging earthworms yet in the region
- At least 6 feet down- Mark knows from digging holes
 - Farmer/homesteader out by Albion has not seen any
- Interested in integrating a dryland cropping system into her at-home garden
- Potential for dryland cultivated vegetables to be more flavorful and more nutrient dense because the lack of water “diluting” these things
 - Others have had success with this in central/eastern Montana in a similar climate (or at least similar level of precipitation)



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What is the potential to increase precipitation seepage, moisture trapping because of the airways/tunnels traveling deep down into the ground

- Nothing that the university has explored yet, but would be a good opportunity to explore in the future

Opportunities for networking and collaborating for the INWAG Network and Podcast

- Check out the Palouse Homesteaders and Latah Farm to Table Groups
- Scott Gael's farmer group with the Spokane Conservation district

Water Conservation Breakout Group

Opportunities

- Collect rainwater
- It would be great to have a website that lists the agencies that have water rights and water that's available or allocated between all agencies (US and Canada, federal, state, regional, local, etc.). It could include
 - which entity is managing which water,
 - water rights
 - water quality
 - control
 - allocation
- Honor treaty rights regarding water, salmon and land ownership
- Identify the original food that was being grown here
- Identify why we are growing what we're growing.
- Educational opportunity to teach/learn about ways to save water and use less in irrigation.
- Opportunity to use an agroecological approach, implement regenerative farming practices

Taking Action

- UI Extension educators statewide teaches conservation practices including drip irrigation, rain water collection and use, xeriscaping/wise scaping, etc. and will continue to do that
- Farmer-participant has south-facing canyon land and is working on:
 - soil water catchment
 - building soil to retain moisture
 - perennial plants