Is It Time for a Fermentation Program in Missoula?

You don’t have to be a long-time Northside/Westside resident to have noticed all the activity and increased vitality surrounding our own neighborhood “walk-in” brew pubs, the Northside Kettlehouse Brewery in the Railroad Historic District (313 N. 1st St.) and the Draught Works Brewery and Brew Pub in its own Westside historic building (915 Toole Ave.) Both businesses have made extraordinary investments in retrofitting and adaptively reusing their old buildings to augment a rapidly-growing manufacturing sector of Montana’s economy. At the same time, they provide much-appreciated neighborhood improvement and neighborhood services.

Actually, you don’t have to look too far afield outside Missoula to understand that craft brewing is really taking off in other communities around Montana, as well. Last summer, UM’s Bureau of Business and Economic Research (BBER) surveyed Montana’s craft brewers and concluded: “Based on the data collected from Montana breweries, the industry grew rapidly from 2010 to 2011 Production rose 18 percent, sales were up 20 percent, employment (both full - and part-time) was up 39 percent, compensation increased 23 percent, and expenditures were up 21 percent. Operations of craft brewers produce a significant impact on the state economy. More than 430 jobs, nearly $50 million in private sector sales, $9.8 million in private non-farm compensation, $1.8 million in government compensation, and $1.5 million in state government revenues exist in the economy due to craft brewing operations in Montana.”

That’s a pretty good track record for a burgeoning industry. Of the 33 active Montana breweries in 2011, twelve were operating in the northwestern part of the state that includes Missoula. It only stands to reason that this economic sector produces ripple effects in other areas of the state’s economy outside its own specialty cluster. **Continues on page 9**
In order to determine if you qualify to purchase a home at Burns Street Commons, please see the chart below.

Choose your household size. The income of your household must be less than the amount in the box.

<table>
<thead>
<tr>
<th>80 Percent of Median</th>
<th>1 Person Household</th>
<th>2 Person household</th>
<th>3 Person household</th>
<th>4 Person Household</th>
<th>5 Person Household</th>
</tr>
</thead>
<tbody>
<tr>
<td>Must make less than</td>
<td>$34,800</td>
<td>$39,800</td>
<td>$44,750</td>
<td>$49,700</td>
<td>$53,700</td>
</tr>
</tbody>
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If you make less than the amounts shown in the chart above and are interested in learning more about Burns Street Commons call Jerry at 829-8414 to schedule a tour.

DONT QUALIFY? CALL ABOUT OUR MARKET RATE BSC HOMES WITH NO INCOME RESTRICTIONS!
YOU ARE INVITED TO ROCK THE HOOD!

Join us for the 2nd annual northside-westside block party,

Saturday, July 20th!

The fun and festivities are from 12pm-9pm in the middle of North 1st Street between the ZACC and the Stensrud Event Center, down the road from Northside Kettlehouse.

Featuring Music From 7 bands

Also enjoy
BEER -- FOOD VENDORS -- KIDS ART ACTIVITIES -- HUGE BOUNCY HOUSE -- ART/CRAFT VENDORS -- STREET ART -- AN APPEARANCE BY “MR. ROGERS”, GARDEN CITY LADIES ARM WRESTLING COMPETITION AND MUCH MORE!


MISSOULA FOOD BANK -- YOUR FOOD PANTRY

By Jessica Allred

Missoula Food Bank provides a range of emergency food assistance programs to those living in our community who are facing the threat of hunger.

Located at 219 S. Third Street W, Missoula Food Bank’s store program can provide a three-day supply of food for individuals and families in need on a monthly basis. Hours for distribution are Monday – Friday from 10am – 1pm, as well as Monday, Tuesday and Thursday evenings from 5-7pm. Clients should bring a form of identification listing a Missoula County address, or a utility bill proving residency.

In addition to our store service, during the summer months Missoula Food Bank’s Kids Table program partners throughout the community to provide necessary food supplies to children who are at risk of hunger when school is not in session. For the past two years, we have partnered with North-Missoula CDC to provide healthy afternoon snacks for the drop-in Boys and Girls Club program at the Burns Street Community Center. Backpacks with food for the weekends are also available through the program.

Questions? Please feel free to contact Missoula Food Bank at 549-0543 or visit www.missoulafoodbank.org.
Missoula Outdoor Cinema
2013

Saturday July 6
Moonrise Kingdom
Sunset: 9:33 p.m. | Rated G

Saturday August 3
Goldfinger
Sunset: 9:06 p.m. | NR

Saturday July 13
Say Anything
Sunset: 9:29 p.m. | Rated PG-13

Saturday August 10
The Last Waltz
Sunset: 8:56 p.m. | NR

Saturday July 20
Little Miss Sunshine
Sunset: 9:23 p.m. | Rated R

Saturday August 17
A River Runs Through It
Sunset: 8:44 p.m. | Rated PG

Saturday July 27
Up
Sunset: 9:16 p.m. | Rated PG

Saturday August 24
The Naked City
Sunset: 8:32 | NR

Saturday, August 31
The Avengers
Sunset: 8:19 | Rated PG-13

Missoula Outdoor Cinema is located at 1001 Worden Street on the Northside. The movies are projected on the north-side wall of old Whittier School (now Head Start). Movies start at Sunset (see times above). Admission is a $5 per person suggested donation -- but please come and offer what you can. We want everyone to enjoy the summer season! Feel free to come early and have a cookout. The NMCDC will have water, soda, juice, candy and popcorn for sale at ridiculously reasonable prices. See you there!
The FVSL was recently created by a small group of stalwart volunteers in Missoula in order to make seeds more easily available to local gardeners. The library contains fruit, vegetable, herbs, ornamental, and medicinal seeds. The ultimate purpose is to develop healthy organic seeds and plants that are acclimated to the Five Valley elevation and weather conditions. Folks can then use them with the confidence that they will thrive in our micro-climate.

All seeds and membership information are housed at the Missoula Community Food Co-op in a hand made cabinet donated by Tyson Miller. People do not have to be co-op members to use the library. Lifetime FVSL membership is $5/household. There is a dedicated laptop for members to sign in and document their use. Seeds are separated by botanical family and alphabetized for easy access.

The FVSL requests that members take only the seeds they promise to use. At the end of the season members are asked to return some seeds from their most successful plants to keep the library going and improving. There will be regular hours for orientation when a seed librarian can show people how to use the library, answer questions, and help point folks in the right direction.

Seed, plant, and seed-saving information is available in the library cabinet and seed-saving classes will be held throughout the summer. The FVSL also has a table at the Clark Fork River Market in May, August, and September. For more information and to volunteer please contact Sheila Lindquist at (406)-830-4019 or find us on Facebook at missoulaseedlibrary. If you know about seeds and gardening and would like to volunteer - we need you!

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**Neighborhood Council Announcement**

The North and West Side Neighborhood Councils seek members for their Leadership Teams.

All ages. Residents of the Northside or Westside neighborhoods may apply. Attend the next neighborhood council meeting at Burns St. Bistro.

Contact Jane Kelly, with The Office of Neighborhoods, for future meeting times.

JKelly@ci.missoula.mt.us.
By now, most everyone has heard of the debate surrounding the labeling of foods which contain genetically modified ingredients. But have you ever stopped to consider GMOs from the other side of the supply chain? In addition to thinking about GMOs on your local store’s shelves, what about GMOs in your local farmers’ fields?

When you go to the store to do your grocery shopping, you have many choices. If you are concerned about the GMO issue, you can opt to buy only those products which state on their packaging that they are GMO-free. Or, if you feel like doing a little more work, you can research which brands are subsidiaries of larger companies, and choose to buy only from those companies that oppose the use of GMOs.

But for a lot of American farmers, the choice isn’t so easy. Many farmers, both organic and conventional, who choose not to plant genetically modified (GM) seeds often find themselves harvesting GM crops anyway. That’s because pollen is nearly impossible to control. It drifts on the wind, gets attached to traveling birds and animals, and, of course, is spread by beneficial pollinator insects such as bees, beetles, and butterflies. When pollen from a GM crop spreads to a nearby non-GM crop, it is referred to as contamination.

Contamination affects organic and conventional farmers alike, and it has some serious side effects. For one thing, it denies a farmer his or her right to choose whether or not to plant GM crops. It also places an unfair financial burden on the farmer. That’s because GM seeds are patented intellectual property. Large agrochemical companies like Monsanto, Syngenta, DuPont, and Dow hold patents on all their GM seed. Each time a farmer purchases patented seed, he or she signs a license agreement promising not to save, replant, reuse, or in any way copy the purchased seed. This guarantees more profits for the agrochemical companies, since it means that farmers have to purchase new seed for each planting season.

Banning farmers from saving their own harvested seed is outrageous enough. But according to patent law, any time a company’s GM seed is present in a farmer’s field without a license agreement – even if it got there via contamination – that farmer is subject to a lawsuit for patent infringement. Since GM seed is a patented product, and since patented products are subject to strict intellectual property laws, every instance of contamination by a GM crop is grounds for an agrochemical patent holder to sue a farmer. This means that whenever a GM crop contaminates a non-GM (organic or conventional) crop, the farmer who chose not to grow GM seed is obligated to pay the chemical company for infringing on a product they didn’t even want.

Those payments add up. As of January 2013, Monsanto, one of the world’s largest seed and agrochemical companies, had filed 144 lawsuits against farmers for patent infringement, resulting in awarded damages totaling over $23 million. (Center for Food Safety 2013 report). This number does not include the number of investigations initiated by Monsanto and settled out of court. Although Monsanto is not obligated to provide exact data on those cases, there are estimated to be between 2,000 and 4,000 of them, with total settlements approximated at $85-$160 million (Farmer to Farmer Campaign 2009 report). Patent infringement lawsuits are so profitable for
The Poverello Center has worked tirelessly to meet the need for hot meals and a warm refuge for over 39 years. While our passion for our mission is as strong as ever, the facility is no longer up to the challenge. The Poverello Center purchased the property, located at 1106 West Broadway, for our new shelter in April, 2012. Construction will begin this summer and we expect to be fully operational by the end of 2014.

While we have been working on this project for many years, the excitement is growing as we near the public phase of our capital campaign, Help Build Hope, Help Build a New Poverello Center. Right now, construction fencing circles the site and asbestos abatement is complete. In less than 30 days we’ll see the old Trails End bar torn down; making way for a beautiful, safe, and right sized new emergency facility.

As we plan for the construction phase of the project, we continue to focus on program design. Through outreach efforts and daily interactions with the neighborhood we’ve learned a great deal about what is important to you. We’re working on ensuring that the new facility is safe and beneficial to everyone, incorporating services like family dining and extended outreach by our Homeless Outreach Program. The new building will provide safe, dignified, and accessible sleeping quarters for men and women and semi-private rooms for veterans, medical hospice patients, women, and people with special needs. It will also provide supportive services to people living in poverty but whom have housing, including a community kitchen serving three meals per-day, a medical clinic operated by Partnership Health Center, a food pantry, a learning center, access to laundry services, showers, phone and internet, and rapid intake and referral services that will connect people to the resources they need.

We hope you’ll continue to be forthcoming with your ideas, and that you will not only be a part of initial design, but also ongoing daily operation. In the next several weeks we’ll be launching a new website that will have a page dedicated to the project. On this page you find progress updates and a survey link, among other things. We urge you to share your thoughts, ideas, and questions with us through this venue. You can also send us an email at poverello@montana.com, or give us a call anytime.

This project represents many benefits to the Missoula community, but, most of all, it represents hope for the poorest living and working among us. Thank you for all your efforts to build a strong, vibrant community.
What can you do with 4,000 square feet?

That’s about 63 feet by 63 feet or 1/10 of an acre. Turns out one can grow enough food for one person for a year on at least 4,000 square feet. That’s including animals and detailed attention to rotating animals and crops. This means that a family of four could grow and raise enough food for the whole family for a full year on about half an acre of land.

This can be done using biointensive farming techniques. These techniques are deep-soil preparation, composting, intensive planting, companion planting, biomass farming, calorie farming, using open-pollinated seeds, and integrating all parts of the system to create balance. Compared to traditional gardening and farming techniques, this technique uses less water, requires less weeding, requires less fertilizer and resources, and also produces more food, higher soil fertility, and reduces by half, or more, the amount of land needed for agriculture.

I’ll elaborate on intensive and companion planting, although each technique is important for the health and success of the garden or farm system: Intensive planting means to transplant seedlings, or plant seeds, in an off-set pattern so that when the plants reach maturity their outermost leaves are just barely touching. When viewing a bed that has been planted with biointensive techniques, one sees that there is no visible ground, except for the paths. This serves the gardener well, because it keeps weeds at bay with little light getting to the soil to germinate weed seeds. Also, when the soil is covered and not exposed to sunlight and wind, the soil retains more moisture and nutrients. Think of what would happen to you if you lay bare in the sun all day. Companion planting is using known beneficial and adverse relationships to create a thriving mini-ecosystem in your garden. You can pair shade-loving plants with plants that grow tall, like sunflowers. It also means providing insect attractors and foraging (food for wildlife) plants, because a healthy garden (mini-ecosystem) has a diverse array of plants, insects and animals.
Those ramifications would be of particular importance to construction, hospitality and tourism sectors, to be sure, but they hold even more potential for Montana’s agriculture sector – what a great way to help bridge the divide between rural and urban.

For years, economic development specialists were often accused of “chasing smoke stacks,” now these professionals are more inclined to chase “high-tech” industries and predisposed to recruit larger employers from other places. There can be a role for this, but in an age of recognizing the value and wisdom of building regional localism and community self-reliance, why not double down on the home-grown business sectors that are already showing such great promise?

Here’s where a “fermentation program” could come into play. One such of these is in operation at the Department of Food Science and Technology at the University of Oregon. Its website reports: “The Fermentation Science program, one of just a handful in the nation, is a ‘hands-on’ applied science addressing the use of microorganisms as processing agents in the production of [distilled spirits,] wine and beer, as well as a variety of other fermented foods such as cheese, yogurt, soy sauce, pickles, breads and fermented vegetables.” This might be more “really-old-tech” than “high-tech,” but despite controlled-fermentation’s roots at the dawn of civilization, it definitely relies on sound and sophisticated science and could be one other way that our own University or its College of Technology could attract students and business investment to western Montana.

It might also help promote the regional preservation and development of agricultural lands and resources that so many of us have reason to value. In point of fact, all the beverages and foods named in the above paragraph can be sourced with agricultural products that grow in Montana and it sure would be great to see more of them coming from right here at home.
Good Tidings to all our North Side neighbors from the new caretakers at the Moon-Randolph Homestead! We are finally settled in and making progress on creating an enjoyable experience at this one-of-a-kind, community space. The small farm is in full swing with new livestock, honeybees, a growing garden, and all the trusty perennials and fruit trees. We look forward to hosting workshops, farm-to-plate dinners, craftman demonstrations, and a whole lot more! We invite our talented and knowledgeable community members interested in leading a workshop or volunteer work group to contact us with your idea or to find out about our current needs.

Our first Prune the Moon event was a huge success and a perfect example of what we are looking to accomplish with the help of a dedicated community. Thanks to Mark Vander Meer (Bad Goat Forestry Products and Watershed Consulting) we were able to begin the rehabilitation process of the nearly 125 year old orchard with the help of Able Tree Service, professional arborists and volunteers. Look out next spring to join in the pruning!

If you have never visited the Homestead, now is as good a time as ever to enjoy our Saturday open hours, 11 - 5, while the orchard is in full bloom! Arrange a tour with your organization or school group to enjoy the best of Missoula’s Open Space and historic sites. And, if you are looking for a place to hold your special event, you won’t find a more beautiful spot located this close to town. Hope to see you out here! —Matthew LaRubbio & Meredith Turner, caretakers

HOLD YOUR NEXT EVENT, WORKSHOP, OR FIELD TRIP HERE!* 
CONTACT US FOR AVAILABILITY AND USAGE FEES

OPEN TO THE PUBLIC 
SATURDAY 11-5 
WALK-IN FROM NORTH HILLS TRAIL SYSTEM - BIKE - OR DRIVE, PARK, AND WALK UP!

FOLLOW US ON FACEBOOK FOR UPCOMING EVENTS
facebook.com/moonrandolphhomestead

1515 SPURLOCK RD.
MISSOULA, MT 59801
moonrandolph@gmail.com
406-728-0451
We hope to see you this summer whether it is for a couple of summer camps, dropping in to paint a flower pot, or to help us celebrate our creative neighborhood at the Block Party. If you have any big events of your own you need help celebrating this summer our gallery and pottery painting studio are available for private rentals. Our basement will also be featuring all-ages music shows so come and rock out! For more information about any of our programs feel free to call us at 406-549-7555 or just stop into the center during business hours—we would love to see you! We’re located at 235 North 1st Street West, right next to the Kettlehouse.

**JUNE**
- June 10th-14th: (Mornings) Art Projects Inspired By Famous Artists
- June 10th-14th: (Afternoon) Fun with Felt & Dye
- June 17th-21st: (Morning) Intro to Acrylics!
- June 17th-21st: (Afternoon) The Five Senses
- June 24th-28th: (All Day!) The Chew Review: Food & Writing

**JULY**
- July 8th - 12th: (Morning) African Dance
- July 8th - 12th: (Afternoon) Installation Art & Sculpture
- July 15th - 19th: (All Day!) Paint the Town: Community Art for Everyone
- July 22nd - 26th: (Morning) Make a Pottery World
- July 22nd - 26th: (Afternoon) Animal Art
- July 29th - Aug. 2nd: (Morning) Physical Comedy, Slapstick, & Clowning
- July 29th - Aug. 2nd: (Afternoon) Cartooning: Learn to Draw Cartoons & Comics

**AUGUST**
- Aug. 5th - 9th: (Full Day!) Drama Camp! Mask Making & Character Development
- Aug. 12th - 16th: (Full Day!) Comprehensive Printmaking for Kids
The wheels have been turning at the Food Co-op this spring. As you may have heard, the Co-op hosted a Free Westside Community Dinner on April 21 with the help of some generous sponsors including the Community Food and Agriculture Coalition, the Montana Electric Co-op, Mountain West Co-op, Lifeline Dairy, and Trevino's Tortillas. As winter gave its last gasp and a blizzard brewed outside, we fed more than a hundred folks from the neighborhood veggie tacos while the kiddos bounced off the gymnastics equipment brought in by our friends at Bitterroot Gymnastics. It was really fun. Thanks to all of you who showed up to build some community over a meal.

The beginning of May marked the start of our first-ever May Ownership Drive, during which the Co-op was open to the public for unlimited shopping. It was a success! Thanks to all you who came to check out the Co-op, and remember that the Co-op is open to visitors all year long for 3 shops, and the door is always open for questions.

As we move into the summer, we are really excited for what it brings: gardens, farmers market, great events like the Missoula Outdoor Cinema, and fresh and local produce. We welcome the Five Valleys Seed Library to the Co-op community. FVSL is a new seed project committed saving seeds that grow well here in our climate, educating people on how to save seeds, and increasing the capacity of our community to feed itself. The Library is located here in the Co-op with open hours on Wednesdays from 6-8pm and Saturdays from 3-5. The Kid's Garden is also buzzing along, so if you have any kiddos who like digging in the dirt and want to grow some veggies, check it out. The Co-op will be a sponsor this year for the Outdoor Cinema, so we hope to see you all there. For more info on any of these programs, check out their bits in this newsletter.

Some committed owners here at the Co-op have begun working to educate the community about Genetically Modified Organisms (GMOs) in our food. Watch out for labels on the shelves marking products that have a high likelihood of containing GMOs and educational material about this threat to our food safety. Check out co-op owner Drew Lefebvre's recent blog post reprinted in this newsletter (page 6).

And remember, all summer long, the Co-op has the same beautiful local produce you will find at the farmers markets for a great price every single day of the week. And if you've never looked in our meat freezer, we recommend it. We have local beef, local pork, local emu, local lamb, and local buffalo at the best prices in town. Every visitor gets three trial shops, so come get some BBQ fixings and a six pack of local brew in our beer and wine section. We know you will like it at the Co-op.

7 DAYS A WEEK | MON-FRI 12-8 | SUN SAT 10-5:30 | 1500 BURNS STREET

MISSOULA COMMUNITY FOOD COOP

12
Monsanto that as of 2003, their patent infringement investigation department consisted of 75 employees and included a budget of $10 million.

In short, agrochemical companies are in the business of making money: from patenting, from selling their products, and from litigating against farmers. Farmers are aware that they have little to no chance of winning a dispute against a large agrochemical corporation. That’s why some farmers have given up growing what they used to. Instead, they switch to growing a GM variety, or they might even choose to give up farming a certain crop altogether.

Let’s return to the grocery store shelf. Knowing that farmers often have little choice in what they grow makes the decision of what brand to buy a lot tougher. What can we as citizens, eaters, and co-op members do to help?

First, we can stay informed. Organizations such as the Center for Food Safety (www.centerforfoodsafety.org) and the Farmer to Farmer Campaign on Genetic Engineering (www.farmer-to-farmercampaign.com) provide excellent resources.

We can also stay up to date with current judicial cases. The ongoing case OSGATA et al. v. Monsanto is awaiting a potential dismissal ruling by the Supreme Court. This case challenges the right of Monsanto to sue farmers for patent infringement as a result of inadvertent contamination. Its outcome will have a huge effect on the rights of agrochemical corporations to patent GM crops. Stay informed by visiting www.osgata.org.

Additionally, we can research and lobby for important legislative changes. Five states (California, Indiana, Maine, North Dakota, and South Dakota) have passed Farmer Protection Acts. These laws guarantee farmers certain rights, such as shifting contamination liability from the farmer to the agrochemical company. This means that when farmers in those states are threatened with litigation, they are granted some measures of protection. Why doesn’t Montana have a similar law? To learn more about what this legislation might look like, visit www.nationalorganiccoalition.org/GMO/GMOContaminationPrevention.pdf.

Only by researching both ends of the supply chain can we truly be in control of what we eat and how it affects our health, our environment, and the farmers who supply us. I encourage us all to stay informed and make a difference!
You're invited to: B STREET BOYS AND GIRLS CLUB and YOUTH GARDEN (1500 Burns St.)

ALL SCHOOL-AGED KIDS WELCOME

IT'S TOTALLY FREE! Join anytime this summer! (games, art, food, gardening)

JUNE 10th - AUG 22nd
Monday-Thursday 2:30-5:30pm

Call Hermina at NMCDC for more info:
(406)-829-0873