

# 2010 WESTERN RC&Ds IN MONTANA'S BIG SKY

## Creating Tomorrow's Food and Energy

**All Tours:** *The buses for these tours are not equipped to handle wheelchairs.*

### Tuesday, February 2, 2010 WESTERN RC&D TOURS

Following are descriptions of the tours. These tours are “afternoon” tours and included in your registration fee. You will only be able to attend one. Each tour can accommodate only a certain number of folks and will be assigned on a first come, first served basis. You will have the opportunity to state your first, second and third choices of tours on the registration form. If your first choice tour is full you will automatically be moved into your second and potentially your third if your second choice has also filled.

#### **#1 TOUR Tomorrow's Energy In the Bitterroot Valley**

This tour will depart from the conference center at 12:00 pm with a sack lunch provided en route. The Energy Tour will first stop in Victor to tour the Victor Fuels For Schools biomass heating system (<http://www.fuelsforschools.info/>). You will see a state-of-the-art facility utilizing woody biomass in a highly efficient and clean manner. The second stop will be at the Lifeline Farm Creamery store front in Victor to see their facility showcasing local dairy products. The third stop on this tour will be the Huls Dairy Methane Digester, an anaerobic digester system converting the dairy's manure into energy, reducing CO<sup>2</sup> emissions and diversifying the dairy's income (<http://www.mt.nrcs.usda.gov/news/projects/huls.html>). The final destination is a local Brewery Facility in Stevensville and then back to Missoula.

#### **#2 TOUR Value-Added Food Processing In the Mission Valley**

This Foods tour will depart from the conference center at 12:00 pm with a sack lunch provided en route. The first stop will be at Kicking Horse Job Corps Center to visit the Culinary School, tour the facility and enjoy a complimentary dessert prepared by the students (<http://www.cskt.org/khjc.htm>). The tour will then travel to Mission Mountain Food Enterprise Center in Ronan where they will tour an economic development center with a large and extremely well-equipped rural food processing kitchen (and while there, taste a few goodies made by clients!). The Center serves family farms, food entrepreneurs, gardeners, fishermen, and food service professionals with an emphasis on developing high-quality, fresh, local food systems and includes USDA processing for sausage and jerky (<http://www.mmfec.com/>). The tour will then drive by the St. Ignatius Mission (<http://www.visitmt.com/virtualvisitor/imagegallery/scenicmontana/page1/StIgnatiusMission.htm>) and end with a brief stop at a “Value-Added Barley Malt Processing Facility”. **Seating is Limited!**

#### **#3 TOUR Sustainable Building Practices/Renewable Energy in Missoula**

This Sustainable Building Practices tour will depart from the conference center at 12:00 pm with a sack lunch provided en route. This tour focuses on alternative and sustainable building practices and will include a visit to a local building project that houses a community garden and straw bale construction building. We will also be visiting with local builders who work in the field of “Green Build” as well as taking a trip to the University of Montana to see the student housing sustainable retrofit program. A visit to a local winery or brewery will finish this tour.

#### **#4 TOUR Partnerships in Action**

This Partnership tour will depart from the conference center at 12:00 pm with a sack lunch provided en route. This tour will travel to the Seeley Lake area for a visit with the Blackfoot Challenge (<http://blackfootchallenge.org/>), a group of people who are partnering for the benefit of their natural resources from a variety of public and private backgrounds. This organization has won many awards and is a national model for how partnerships can work successfully. This tour will also visit Pyramid Lumber to see how this wood products business is adjusting to a changing industry by thinking outside of their standard business practice. We will experience the taste of local made wine and then head back to Missoula to the national headquarters of the Rocky Mountain Elk Foundation (<http://www.rmef.org/>) to hear about how they partner with other agencies and organizations in the nonprofit, foundation, business, natural resource, and wildlife fields.

#### **#5 TOUR Marketing Locally Grown Foods**

This Marketing tour will depart from the conference center at 12:00 pm, lunch is provided. We will stop at the Good Foods Store in Missoula (<http://www.goodfoodstore.com/Home/>). The Good Food Store is a non-profit corporation dedicated to supporting a healthy community. They provide a wide selection of organic food and natural products and conduct their business in an ethical and respectful manner and while donating to organizations in need. The tour will also highlight a local Huckleberry distributor, Montana Marketing Food Products facility, University of Montana Farm to Table project, and a local Missoula Brewery will round out the experience of Marketing Locally Grown Foods.