Farm to Bottle Workshops & Food Producer’s Forum
Young, Arizona | October 7, 2017
Regional Forum
Overview

The Farm to Bottle Workshops & Food Producer’s Forum brought unprecedented resources to the rural homesteaders and food producers of Young, Arizona.

Young, Arizona is home to just over 400 residents who are bound by relationships, sharing, and a commitment to self-reliance. Despite having such a small population, the town has five USDA-certified commercial kitchens to support community gatherings and process food safely. Residents of Young are proud to know “how good life can be in a places where historical traditions are still a part of everyday life.”

To cater to this unique community, the 2017 Regional Food Producer’s Forum programming focused on workshops in producing value-added goods, which include products like pickles, jerky, broth, and applesauce. Nine different methods were presented, using three of the community’s kitchens which are available for rent.

While these methods of preservation are critical survival tools for families living in rural isolation, they also can be used as part of a greater economic strategy to generate income for farmers and home gardeners, extend sales across seasons, equalize prices, reduce food waste, and diversify risk and revenue streams.

Following the workshops, attendees were engaged in conversation about food business opportunities in preservation and aggregation. Specifically, they were connected with resources in Food Safety from the Arizona State Department of Agriculture, conservation programs available through the Natural Resource Conservation Services, and assistance from the United States Department of Agriculture. Producers in attendance expressed enthusiasm about selling to local institutions such as the Young Elementary School, as well as East to the extended region of Payson, South through the Copper Corridor, and to the major metropolitan areas of Arizona.

Over 50 unique attendees took part in the workshops, most of whom were Young locals, as well as producers and economic development staff from Superior, Globe, Safford, and Heber-Overgaard.

This event was organized as a cooperation between Local First Arizona Foundation, Southern Gila County Economic Development Corporation, Copper Corridor Economic Development Coalition, with support from the United States Department of Agriculture.
### Attendance

**Oct 7 2017**  
53 participants

60% of attendees are current producers  
Other participants included local elected officials, future grocers, community council members, economic development specialists, farmers market shoppers, and the general public.

### Young Farm to Bottle Workshop Schedule

<table>
<thead>
<tr>
<th>Time</th>
<th>Venue</th>
<th>Address</th>
<th>Workshop 1</th>
<th>Workshop 2</th>
<th>Workshop 3</th>
<th>Time</th>
<th>Workshop 4</th>
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</thead>
<tbody>
<tr>
<td>9:00 AM</td>
<td>Welcome</td>
<td>Food Hub Team: James, Karalea, Mila, Kate</td>
<td>Wendy Williams - veggies</td>
<td>Audrey Morris - fruit</td>
<td>Nancy Vogler - prickly pear</td>
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<tr>
<td>10:00 AM</td>
<td>Workshop 1</td>
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<tr>
<td>11:30 AM</td>
<td>Lunch on Your Own</td>
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<tr>
<td>1:00 PM</td>
<td>Workshop 2</td>
<td>Kim West - jellies</td>
<td>Dee LeFevre - meats</td>
<td>Debbie Galassini - pickling</td>
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<tr>
<td>2:45 PM</td>
<td>Workshop 3</td>
<td>Jacquie Weger - salsa</td>
<td>Nedra Kissling - drying</td>
<td>Jil Fortuny - honey</td>
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<tr>
<td>16:30</td>
<td>Strengthening Local Economies + Food Business Dev Resources</td>
<td>Kate Radosevic</td>
<td>Stop 1: Appetizers served by FFA</td>
<td>Stop 3: Dessert served by PVCC + cash bar</td>
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After attending the Forum,

• The Morrises, a long-time ranching family, began considering how they can support their local FFA youth to pursue careers in food businesses that would allow them to remain in Young, rather than move with no assets to a big city, and thrive with the support of their family and local community.

• The Strickland family was motivated to expand their home garden in order to supply their produce to the cafeteria at Young Elementary School. The sisters are currently connecting with the Natural Resource Conservation Services and the Arizona Department of Education to enter their local supply chain.

• A young woman who just moved back to Young, her hometown, is connecting with the local producers to establish a community store featuring locally-made products to cater to the hunters who drive through town during hunting season.

• A Phoenician who recently moved to Young is connecting with local food access programs to build her business plan to open a local grocery co-op.

• A local County Supervisor connected with the agricultural constituents to discuss struggles with water rights and upcoming policy changes.

• The Mayor of a neighboring town is exploring opportunities to utilize existing transportation infrastructure to aggregate foods across the region.
The presenters gathered early in the morning to kick off the day of workshops.

Nearly anything can be dehydrated! Bell peppers galore, yellow squash, and scrambled eggs are just a few.
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Jacquie Wegner’s salsa-making class in the kitchen at the Pleasant Valley Community Center was a huge hit!
The workshop attendees dined together at the end of a day of learning and sharing. The meal was prepared by Young FFA and the Pleasant Valley Historical Society, and served on the patio of Bruzzi Vineyards.

Young FFA students plate Kale Salad to serve at the Farm to Bottle dinner. The recipe was drawn from the Pleasant Valley Historical Society Cookbook.