

In attendance: Jeremy Solin, Sue Anderson, David Peterson, Chris Malek, Kat & Tony from Stony Acres farm, Holly Petrillo

Our main focuses of this meeting were to focus on Farmshed activities for this summer. We identified the Farmer's Market as our main activity, with the Chef on the Square and Farmshed booth being the main components:

Chef on the Square

Chefs identified:

Jason Sharp from The Restaurant

Christian from Christian's Bistro

Lydia Walters from Adventure 212

**we would like a couple alternates, so let us know if there is someone else who would be interested!

Dates/times:

We decided to try and have one chef come in July, August and September to give us some time to plan everything, and this is when we expect the market to be the busiest. We decided 10am-noon at the Market would be a good time to attract the most people.

Jeremy, David and Holly will contact the chefs and ask about their availability, for both the Market but also for a meeting towards the end of May or beginning of June with all 3 chefs present. If it is possible to get everyone together on one evening, we could work out logistics and share ideas.

Advertising in the Portage County Gazette, City Pages in Wausau, Stevens Point Journal...any others?

Questions/ logistics:

-How to get the food? Will there be enough food donated by the farmers, or will we have to supplement this somehow? **We need to look into government food donation programs to see if we can get some money for this, contact Susan Oehlke

-Equipment- what will the chefs need, and how will we acquire this equipment?

Farmshed booth

We would like to have a Farmshed booth at the Market every week.

Goals/objectives:

-Inform the public what Farmshed is all about, our mission, vision, website, how people can get involved, etc.

-Provide recipes and information about the food available at the Market, how to cook it, etc. A few recipes on postcards for people to take away each week would be great.

-Menu of what is available at the market each week, and also what will be available the next week

-[hopefully] Build relationships and trust with the farmers at the Market

- Information about eating seasonally, why eat local, how far our produce travels to get to the supermarket, etc
- Possibly have canned/preserved foods at the booth for display, and also information on canning/preserving
- Copies of the MACSAC cookbook, Asparagus to Zucchini, for sale

Logistics:

- Need table, display, sign, canopy
- We are thinking about starting this in the middle-end of June, after the energy fair
- Need list of people to be at the booth! Ideally 2 people would be at the booth each week
- Need people to donate recipes!

Other items discussed:

Can we have information about Farmshed at the energy fair?

Empty bowls fundraiser (to be discussed in more detail later)