



Issue No. 3 | Fall 2019

# SunTIMES

*The quarterly newsletter of AERO:  
leading the way to a sustainable Montana*



## SEEDING THE FUTURE EXPO EDITION

### IN THIS ISSUE

pg. 2 **EXPO 2019**  
Hype Letter

pg. 3 **EXPO 2019**  
Expo Agenda

pg. 4 **EXPO 2019**  
Friday Tours + Board Elections

pg. 5 **Expo Session Preview**  
What is Indigenous Food Sovereignty?

pg. 6 **MFEI Update**  
North Flathead

pg. 7 **Jane Kile Scholarship Awardee**  
Shelly Mitchell

pg. 8 **Cultivating a Place-Based Food System**  
From Co-ED Lindsay Ganong

pg. 11 **Expo Registration Form**





## 2018-2019 BOARD OF DIRECTORS

BOARD CO-CHAIRS:  
Robin Kelson, *Whitefish*  
Mark Juedeman, *Helena*

VICE CHAIR:  
Kendra Proue, *Helena*

SECRETARY:  
Grace Brogan, *Missoula*

TREASURER:  
Greg Peters, *Missoula*

Dodie Andersen, *Missoula*  
Janet Hess-Herbert, *Helena*  
Amelia Liberatore, *Missoula*  
Rebecca Meyers, *Helena*

## STAFF

CO-EXECUTIVE DIRECTOR:  
Jennifer Battles

CO-EXECUTIVE DIRECTOR:  
Lindsay Ganong

OFFICE MANAGER,  
MEMBER SERVICES  
COORDINATOR:  
Kate McLean

OUTREACH COORDINATOR,  
GRANT WRITER :  
Brian Moody

Cover Photos:  
Rachael Hicks  
Three Hearts Farm  
Bozeman  
[www.threeheartsfarm.com](http://www.threeheartsfarm.com)

Dear AEROnauts!

On October 25-27 we will celebrate AERO Expo and Annual Meeting. Registration is open! You can get tickets at

<https://2019aeroexpo.eventbrite.com>

Registrants who sign up before September 15 receive the Early Bird discount and have first choice to register for the four Friday tours and the Sunday DIY Sessions. Delicious meals will be prepared and served by Montana State University Culinary Services with local foods that are part of the Farm to Campus program at MSU.

This year's theme is cultivating community resilience. Expo 2019 is an opportunity to create community inclusive of students, youth, the Montana University System & AERO. This community must be ready to dive into the complexity of community-based food systems. The four tracks are designed to bring AEROnauts & new members to an understanding of our common history, share diverse perspectives of lived experience, and illuminate the way forward. "Cultivating community resilience" is a fitting tagline to describe the environment that we hope to demonstrate at Expo which will be essential to create the world we want.

New to Expo this year is a special public event on Friday night, Seeding the Future: Youth, Wisdom & Food. Short Pecha Kucha-style\* talks from keynote speaker Dr. Ricardo Salvador, Union of Concerned Scientists, our own Jenn Battles & Robin Kelson, and a range of powerful speakers who approach the reality of food - and the complexity of food systems - from entirely different perspectives. This year we are experimenting with taking a break from the pie or cake auction and honoring the lead taken by the local Bozeman team to prepare a wonderful Friday night event with Montana-inspired desserts prepared by MSU Culinary Services and a cash bar after Friday night potluck. Seeding the Future: Youth, Wisdom & Food is included in Expo registration and \$10 to the public.

AERO has spent 18 months revisioning its mission. We are so excited to offer sessions that dive into the language and experiences of place-based, community-based, and values-based food systems. Sunday, plan to stick around for a closing discussion, DIY sessions, and big picture discussion to usher the momentum of Expo into AERO programs.

On a personal note, I am thrilled to meet AERO members and experience the famous AERO community firsthand. This year is an incredible opportunity to engage youth, students, and new members at my alma mater, MSU, in partnership with the Sustainable Food and Bioenergy Systems program undergraduate degree program, and with the Montana Institute on Ecosystems, a collaboration between UM & MSU to enhance environmental and ecosystem science research, education, and engagement in Montana. Both of these partners exist, in part, because of AERO's policy efforts. We also have the opportunity to engage with the local food systems momentum in the greater Gallatin Valley lead by the Open & Local Coalition.

Lindsay Ganong  
Co-Executive Director

\*Pecha kucha (pronounced pa-chaw ka-chaw) is a fastpaced storytelling format, where a presenter shows 20 slides for 20 seconds of commentary each (6 minutes and 40 seconds total).

## 2019 Expo Agenda October 25-27, 2019 Bozeman

\*\*\*Some Times, Locations, Speakers, and Topics May Change Prior to Event\*\*\*

### Friday, October 25

- 9:00 am: Expo Tours, Bozeman & the Gallatin Valley, (see tour descriptions on page 4)
- 5:00 pm: Potluck dinner, Location TBD
- 7:30 pm: Special public event: "Seeding the Future: Youth, Wisdom & Food" a Pecha Kucha-Style Event with a Montana dessert buffet and cash bar, Strand Union Building

### Saturday, October 26, Strand Union Building--MSU Campus

- 7:30 am: Breakfast
- 8:30 am: Keynote Address: Dr. Ricardo Salvador, Union of Concerned Scientists

#### Breakout Sessions

*Each Breakout Session will feature concurrent panels, speakers, and forums and will fall under four tracks: Communicating Values, Food for All, Food System Dynamics, Agriculture in a Changing Climate.*

- 10:30 am: **Breakout Session I**
  - Marketing the Message
  - Access & Affordability for All
  - Community Based Food Systems
  - Farm Resiliency
- Noon: Lunch
- 1:30 pm: **Breakout Session II**
  - Indigenous Food Sovereignty in Montana
  - Food=Health
  - Farm to Market Resiliency
  - On Farm Energy & Carbon
- 3:30 pm: **Breakout Session III**
  - Moving Forward: Community-Based Food Systems
  - Moving Forward: Entrepreneurship & Innovation
  - Moving Forward: The Role of Policy

- 5:30 pm: Happy Hour
- 6:30 pm: Dinner + Poster Sessions
- 8:00 pm: Silent Auction + Live Music & Dancing

### Sunday, October 27, Strand Union Building--MSU Campus

- 7:30 am: Breakfast
- 8:00 am: AERO Annual Meeting
- 8:30 am: Closing Discussion w/ Jenn Battles & Lindsay Ganong
- 9:15 am: DIY Session I\*
- 10:30 am: DIY Session II\*
- 11:45 am: DIY Session III\*
- \*See tentative DIY Session descriptions on page 11, and at [www.aeromt.org/expo/](http://www.aeromt.org/expo/)
- 12:45 pm: Adjourn

## Friday Tour Options:

**Montana State University: Farm To Campus Tour** - This tour will explore an institution's success in diversifying its view of agriculture through a variety of local food lenses. MSU was founded in 1893 as the Agricultural College of the State of Montana, and today has become a campus with a vibrant and exciting local food economy. MSU's Food to Campus program will provide background and set the stage for what will be showcased on the rest of the tour. Other presenters will include: Friends of Local Food, Towne's Harvest Garden Student Farm, and MSU Culinary Services. Transportation and lunch sponsored by Western SARE.

**Tour d'System: Exploring Gallatin Valley's Local Food Economy** - Growers are the heart, soul & substance of local food, but thriving local food economies require a network of tenacious entrepreneurs to thrive. After visiting one or two of Gallatin Valley's most influential farms, we'll stop by Root Cellar Foods, a key player in farm-to-market and farm-to-institution markets. Details in the works, but this tour will also offer insight into the key roles played by Quality Foods Distributing, the recently consolidated and expanded Community Food Co-op, and other local businesses and community partners. While touring each site, we'll discuss the nitty gritty details and big-picture challenges faced by each "node" in this local regional food system. Transportation and lunch sponsored by Western SARE.

**Food Equity in Action Tour** -The emergency food system has increased access to fresh and local foods. Come with us as we learn from the front runners at Livingston Food Resource Center & Gallatin Valley Food Bank who are working together to make healthy food available in Montana.

**Sustainable and Resilient Bozeman and Montana State University** - See examples of how community and campus are working together to make Bozeman a more sustainable and resilient place. This tour will focus on zero waste efforts, alternative energy, and climate action in Bozeman.

### A Message from Board Co-Chair Robin Kelson:

#### Join the AERO Board!

October is AERO Board member election month, via the Annual Meeting.

We're looking for 1-3 new members to join the team. Terms are two years. Meet monthly by video and twice in person. We support the AERO staff in carrying out AERO's mission with excellence.

Do you share our passion for AERO? Do you value community engagement? Do you have, or want to gain, skills in foundational nonprofit areas such as membership engagement, strategic planning, fundraising or strategic financial management? We welcome your vision, energy and enthusiasm! And, if someone you know fits this description, please invite them to apply!

Know candidates in Great Falls and Billings, where the 2020 and 2021 AERO Expos will be hosted? Invite them to apply!

Here's how:

Online application, job description and reciprocal agreement are at [www.aeromt.org](http://www.aeromt.org). Please apply by Sept 30 so applicants can be timely vetted. Thank you!



2 S. Last Chance Gulch  
Helena, MT 59601

Online Store:  
[www.birdsandbeasleys.com](http://www.birdsandbeasleys.com)

open 7 days a week



# EXPO SESSION PREVIEW: WHAT IS INDIGENOUS FOOD SOVEREIGNTY?

Contributed by Jill Falcon Mackin  
(Anishinaabe: Ojibwe)  
Doctoral Candidate/Researcher  
Indigenous Food Systems & Land Practices

Through Indigenous food sovereignty efforts, Native communities are doing the work of sustainable self-determination in taking back their food systems from the forces of colonization<sup>1</sup>. Over the past few hundred years, colonization of the people, lands, and plant and animal nations of North America has resulted in the intentional disruption of Indigenous peoples' ability to feed themselves. Colonial destruction of Indigenous food systems is a global phenomenon<sup>2</sup>.



Jill Falcon Mackin.  
Photo from MSU Dept. of  
History and Philosophy

Indigenous food systems are embedded in traditional lifeways in which the people hunted, harvested, cultivated, and traded for millennia. One example is the Buffalo Culture Food System of the Northern Plains, the longest-sustained Indigenous food system on this continent which prevailed for at least 13,000 years and was undone in just twenty years of intensive colonial cultural disruption.

Traditional Indigenous foods are culturally and genetically important items from the local and natural environment. To Indigenous peoples, these foods are relatives with whom their ancestors co-evolved for generations and generations. Indigenous peoples see themselves as co-evolved and co-sustained in a circle of relations in which humans are part of the circle not the in the center or in any way dominant to the circle. Genetically, Indigenous peoples are disposed to thrive by eating the foods of their ancestors.

Indigenous food sovereignty is also a specific policy approach to addressing the underlying issues impacting Indigenous peoples and their ability to respond to their own needs for healthy, culturally adapted Indigenous foods. This policy approach recognizes Indigenous ways of knowing such as the sacredness of food. "Food is a gift from the Creator; in this respect the right to food is sacred and cannot be constrained or recalled by colonial laws, policies and institutions. Indigenous food sovereignty is fundamentally achieved by upholding our sacred responsibility to nurture healthy, interdependent relationships with the land, plants and animals that provide us with our food."<sup>3</sup>

Actions taken to advance Indigenous food sovereignty are based on inherent rights of Indigenous peoples to sustenance and access to land where they can continue to participate in cultural harvesting strategies. These rights are outlined in the United Nations Declaration on the Rights of Indigenous Peoples and various rights statements presented by Indigenous groups worldwide.<sup>4</sup> The implicit work of Indigenous food sovereignty efforts is to protect the health of the land, people, plant and animal nations, while defining Indigenous food systems in the 21st century.

**To find out more about these important efforts see noted sources and participate in the COMMUNICATING VALUES in Community-based Food Systems track at the 2019 AERO Expo. The Indigenous Food Systems session builds on deep relationships between Tribal Nations in Montana and MSU with a session led by Indigenous partners.**

1 Devon A. (Devon Abbott) Mihesuah, *Indigenous Food Sovereignty in the United States: Restoring Cultural Knowledge, Protecting Environments, and Regaining Health*, New Directions in Native American Studies Series (Oklahoma City: Oklahoma University Press, 2019).

2 Charlotte Coté, "Indigenizing' Food Sovereignty. Revitalizing Indigenous Food Practices and Ecological Knowledges in Canada and the United States," *Humanities* 5, no. 57 (2016), <https://doi.org/10.3390/h5030057>; Zane Ma Rhea, *Frontiers of Taste: Food Sovereignty, Sustainability and Indigenous–Settler Relations In Australia*, 1st ed. (Singapore: Springer, 2017); Vandana Shiva, *Monocultures of the Mind : Perspectives on Biodiversity and Biotechnology* (London, UK: Zed Books, Ltd., 1993).

3 From the Indigenous Food Sovereignty Network—First Nations Canada, Working Group on Indigenous Food Sovereignty, founded 2006.

4 United Nations Food and Agricultural Organization of the United Nations, "Human Rights Implications of Indigenous Peoples' Food Systems" (UN-FAO, <http://www.fao.org/3/i3144e/I3144e15.pdf>; 2013),

# MFEI UPDATE: INTRODUCING GLACIER F.E.A.S.T.

Article by Robin Kelson  
Photos by Danner Pickering

## “Join Us At The Table!”

After eighteen months gathering community input, teasing out the components of sustainable local food systems, and exploring opportunities to strengthen their own regional food economy, the Flathead regional team of AERO's Montana Food Economy Initiative (MFEI) delivered their report to MFEI in December 2018 with two conclusions:

- 1) A Flathead Valley values-based, community-sourced food system is still in early stages of development and currently lacks a cohesive voice.
- 2) Full community engagement requires outreach and education, including a collaborative marketing campaign.

Armed with this knowledge, the Flathead MFEI team have now formed themselves into a non-profit collective called Glacier F.E.A.S.T. (“Farmers and Eaters Advocating Sustainability Together”) to help create that cohesive voice for their region. Recognizing that a fully-functioning system includes everyone (if you eat, you're in!), Glacier F.E.A.S.T. seeks to build awareness and help connect the dots in the system by bringing folks to the table from all parts of the local food system, including: producers, processors, distributors, consumers, and recycling/recovery.

The group's first action was a Launch Dinner in August at Two Bear Farm called “Join Us At The Table!”. The sold-out event celebrated Montana's sustainable agriculture efforts with an elaborate menu prepared by Chef Chris DiMaio of Three Forks Grille and composed entirely from sustainably grown Montana ingredients, including the wine and beer (“everything but the salt!”). In addition to ingredients from 15 purveyors in the valley, the dinner included food from purveyors in the Bitterroot and Gallatin Valleys, Central Montana, and the Hi-Line.

By all accounts, the more than 100 guests gave the event five stars. Beyond enjoying a delectable meal with friends and neighbors, all came away with a greater appreciation and enthusiasm for the value of a true community food system, in no small part due to the wonderful stories told by special guest and long-time AERO member Bob Quinn. With his inimitable charm, Bob spoke bluntly about the state of conventional food production and the critical role community plays in building a thriving local food economy, drawing on his career as a Montana organic farming pioneer, scientist, entrepreneur, and author of the book *Grain By Grain*.

Glacier F.E.A.S.T., whose steering committee currently comprises folks from Lower Valley Farm, Raven Ridge Farm, Snow Country Gardens, The Wicked Good Farm, Two Bear Farm, The Good Seed Company, and FarmHands Nourish, will reconvene after farming season to plan its next steps in community outreach and engagement. Recognizing the key role AERO played in creating the space for Glacier FEAST to form, the group notes that AERO's impact and influence in supporting community engagement runs deep. Farm Hands Nourish, under whose nonprofit umbrella Glacier FEAST currently operates, was itself born out of an AERO-sponsored community building retreat some fifteen years ago.



The Glacier F.E.A.S.T. Team LtoR: Todd Ulizio, Rebecca Ulizio, Cassady Daley, Nathan Christianson, Robin Kelson, Brooke Bohannon, Gretchen Boyer, Matt Boyer, Hans Helmstetler, and Sean Hard (Not Pictured: Mandy & Jay Cummings)



“Everything but the salt.” Part of the locally-grown feast served at the dinner.



# JANE KILE AWARDEE: SHELLY MITCHELL “COURAGE OVER COMFORT”

Article by Brian Moody

*Shelly Mitchell of Missoula was chosen as the awardee for the 2019 Jane Kile Memorial Scholarship. In addition to \$600 in scholarship funds, Shelly will receive a one-year membership to AERO and a ticket to the 2019 Expo. Shelly will use the funds to purchase components for a solar-powered mobile e-waste scrapping unit. Learn more about Shelly, her company Oreo's Refining, her passion for her work, and her innovative project below.*

## **Tell us a little about yourself.**

I've been in Montana a little over 8 years. I came from Washington state where I was a social worker, and changed my profession here.

## **What is Oreo's Refining and how did it come about?**

When I started Oreo's Refining, it became immediately apparent that it was going to be political, environmental, and it was going to be about morals and values. I wanted to have an honest business that wasn't driven by the philosophy of making money at the expense of the Planet. I knew I didn't want my business to be part of the “greenwashing” process. I wanted to give Montana communities a better a way--a sustainable way--to recycle e-waste that was driven by courage and not comfort.

The company is named after my service dog Oreo who passed away almost 5 years ago. She taught me about compassion, love, commitment, and honesty, and so many other things. After she passed, I looked up the meaning of the word “Oreo” and it comes from the Latin root for gold. In my work now, I extract precious metals so it was a perfect fit.



## **What work do you do as an e-waste recycler?**

What I do with e-waste--laptops, TV's, cellphones--is dismantle it. Everything comes apart, everything is separated--every screw, every piece of plastic, every piece of metal. I even remove components from the boards, and as far as I know, I'm the only recycler who's doing all that. The reason I work so hard to remove the precious metals, is that all the those metals are mined, and if I can keep those in the production stream, maybe I'm helping prevent them from having to be mined in the future. Once they're disassembled I send them to a local recycler here in town who processes it.

## **Why is e-waste something we all should be thinking about? Why is it so important for agricultural producers?**

If you look at the list of contaminants in Berkeley Pit Superfund Site in Butte, those are the exact same heavy metals that are in our phones and laptops. I started Oreo's to keep contamination from these heavy metals and toxic chemicals out of our air, water, and soil. Once these contaminants make their way into our soil, they make their way into our food. In countries where the U.S. has dumped e-waste in the past, their soils are contaminated with heavy metals now. It's in their food, and that's the food they have to eat. We have to all be held accountable for the choices we make, and consider the worldwide impact our decisions have.

## **How will the funds from the Jane Kile Scholarship be used?**

To give more Montana communities the opportunity to recycle, I need a mobile scrapping unit. Although I still need fossil fuels to run the truck to get around the state, I can use solar to charge my tools, provide lighting, and refrigeration to bring food on the road. Funds will pay for a solar panel, an inverter, and some of the circuitry.

## **Who will be impacted by your project?**

Part of my project is to prove to Montanans that recycled lithium-ion batteries can be part of the solution to storing renewable energy. When I started researching the battery needs for a mobile charging unit, I learned that I'd need 1,000 lbs of lead-acid batteries costing \$4300, and I just can't afford that and can't carry that much extra weight around in the trailer. Instead, I'll be recycling used lithium-ion batteries from laptops which are free, and in total will weigh 129 lbs. When this gets set up and it works, the ramifications of that for Montana are huge. It means we can start reusing all these batteries and they will become valuable to people hoping to get into renewable energy.

To follow Oreo's Refining and to contact Shelly, visit their Facebook page: <https://www.facebook.com/oreosrefining/>

Note: Shelly is excited to have collaborators on this project, if you're interested in donating materials, time, or expertise, then get in touch! Shelly would also like to extend a special thank you to **Solar Plexus in Missoula** for their help in researching the mobile solar unit.

# CULTIVATING A PLACE-BASED FOOD SYSTEM

Article and Photos by Lindsay Ganong

AERO has an incredible history of visionary leadership in sustainable agriculture and on-farm renewable energy. Today AERO is dedicated to the work of building robust, community-based food systems. As the Co-ED responsible for staff management and programs, I am excited to offer my education and experiences in the food and healthcare systems to design programs that support AERO's members.

I bring experiences from clinical nutrition counseling and federal nutrition education programs and school meal programs management. My dietetic practice group called Hunger & Environmental Nutrition (HEN) works to create on-farm education for dietetic interns. HEN dietitians are the national community who led the development of standards of professional performance for Sustainable Resilient & Healthy Food and Water Systems. In other words, HEN dietitians developed the language to ensure a precedent for basic training in systems approaches to address environmental stewardship, nutrition & health, economic vitality, and social, cultural & ethical capital in our work as dietitians. The HEN School to Farm (S2F) immersion, is an experiential learning structure to teach these basic competencies in a 3-week internship rotation of on-farm, place-based learning.

A place study, is the ground truthing of one's taught and lived experiences in a specific place (context). In contrast, a case study is the study of one situation from which generalizations or themes are collected and applied to a wide variety of situations. Through place studies, we can learn about solutions that are working towards sustainable resilient and healthy food, water and energy systems and adapt solutions to our own communities.

As an undergraduate student, I came to know a piece of land and the farmers working so hard to rotationally graze beef along fence lines shared with planes spraying monocrops. My knowledge of place demanded that I use all of the tools and relationships within my purview to protect this place. I believe that AERO is ideally positioned to share farmers' perspectives widely and demonstrate the many place-based solutions Montanans will learn and adapt to support community-based food systems.

At AERO Expo 2019 we will hear from the communities building resilient food systems, discuss food equity as the foundation of a community-based food system, showcase energy in agriculture and farm resiliency solutions, and explore the next steps for AERO's programming. I hope to build programming that develops individual connections and fortifies members' agency for food systems change. I also hope to collaborate with partners to elevate our grassroots perspective to a scale that changes the policies, systems, and built environment. Please reach out to me. Tell me which solutions you are working on that AERO needs to share and what AERO can do to support your community's food system.



Top: Students make garlic scape pesto.  
Bottom: Interns help with chores in the field.



**EAST HELENA  
FOOD|CULTURE HUB**

Food builds community.

Celebrating East Helena's  
unique cultural identity  
through food, music, and storytelling

 East Helena Food/Culture Hub

 @EHfoodstories



THE  
**MYRNA LOY**  
A MYRNA LOY CREATIVE PLACEMAKING PROJECT





## WASTE LESS WORKS

DECONSTRUCTION & MATERIAL RECOVERY

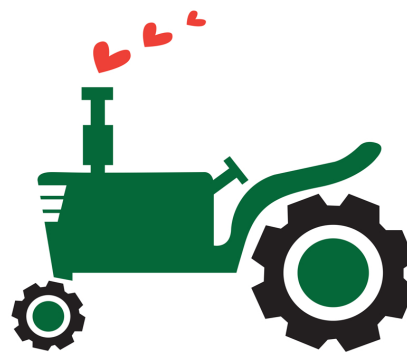
Committed to providing professional and responsible demolition and deconstruction services in both commercial and residential capacities

406-396-1710

[wastelessworks.com](http://wastelessworks.com)

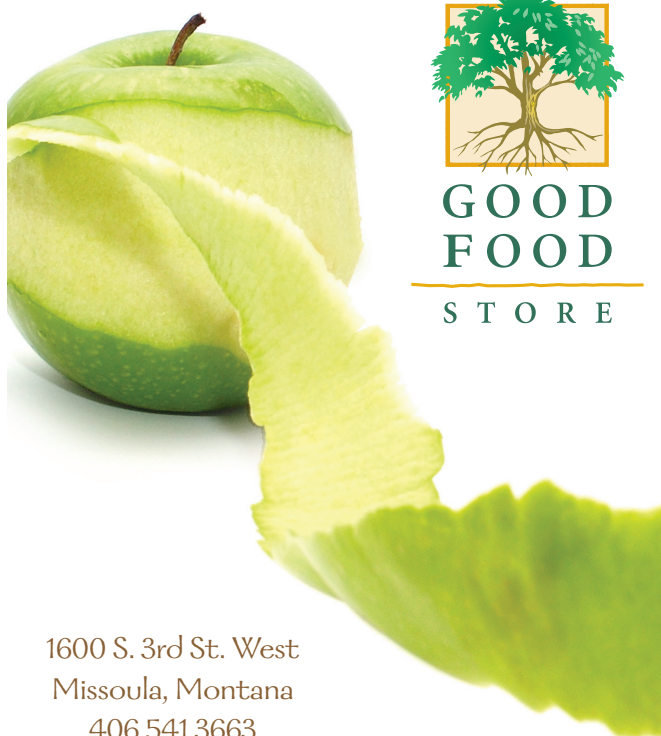
Sales Yard located at :  
2604 Industry street Missoula 59802

NOW BUYING  
SELECT VINTAGE STRUCTURES



## THREE HEARTS FARM

ORGANIC PRODUCE  
BOZEMAN MONTANA



GOOD  
FOOD  
STORE

1600 S. 3rd St. West  
Missoula, Montana  
406.541.3663

[www.goodfoodstore.com](http://www.goodfoodstore.com)

EAT WELL. FEEL WELL

## Fresh Eats



**MURRY'S**  
Good Food . . . Now

[www.murryscafe.com](http://www.murryscafe.com)

438 N. LAST CHANCE GULCH  
DOWNTOWN HELENA

# Business and Real Estate For Sale



## Mountain Front Market

- Main Street business opportunity in Choteau, MT. This natural food store has been in business for 12 years.
- 1200+ sq. ft. building with unfinished basement
- 4 city lots with Main Avenue frontage
- City water, sewer, garbage service
- 2018 Taxes: \$2,076.11
- Asking Price \$165,000
- Financials available upon request



Mountain Front Market  
501 N. Main Ave., • Choteau, MT 59422

For more information, please contact:

**Jill Owen**

(406) 466-2684 • [mfm@3rivers.net](mailto:mfm@3rivers.net)



Small, Local, Sustainable.  
Kalispell, Montana

Serving the Flathead Valley with vegetables, herbs, farm fresh eggs, and gourmet mushrooms. Find us at the Kalispell Farmer's Market or contact us by email or phone. Be sure to sign up for our 2019 CSA shares. Shares are limited.

179 Caps Rd Kalispell, MT 59901  
[Sunhandsfarm.com](http://Sunhandsfarm.com)  
[sunhandsfarm@gmail.com](mailto:sunhandsfarm@gmail.com) (406) 647-0599



Promoting  
high quality  
Montana  
products  
that support  
personal health  
and planetary  
well-being.

**real food**  
Market & Deli

LOCALLY OWNED AND DEDICATED TO YOUR HEALTH SINCE 1975.

1096 Helena Avenue Helena, Montana • (406) 443-5150  
Open Mon-Sat 8-8; Sun 9-7 • [facebook.com/RealFoodStore](https://www.facebook.com/RealFoodStore)





## 2019 AERO Expo & Annual Meeting

Montana State University, Bozeman

October 25 - 27

Please register online  
at [www.aeromt.org/expo](http://www.aeromt.org/expo)  
OR mail this form along with your check to:  
**AERO at PO Box 1558, Helena, MT 59624**

Name(s): \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_

State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Childcare/youth activities will be offered Saturday & Sunday (must be potty trained)

My child will need care Y / N

**Food preferences** Please describe any allergies or special diets\*:

\*Please note that MSU Culinary Services food items are made in facilities that work with all major allergens. Best efforts are made to not cross-contaminate foods.

please  
circle one!

EARLY BIRD RATES - through September 15				
	AERO Member		Non-Member	
	Individual	Family	Individual	Family
Full Weekend	\$125	\$250	\$195	\$350
One Day (Friday or Saturday)	\$65	\$125	\$75	\$200
One Day (Sunday)	\$40	\$75	\$50	\$95

STANDARD RATES - after September 15				
	AERO Member		Non-Member	
	Individual	Family	Individual	Family
Full Weekend	\$150	\$300	\$220	\$400
One Day (Friday or Saturday)	\$75	\$150	\$85	\$225
One Day (Sunday)	\$50	\$95	\$55	\$100

### Harvest Market or

Organizational/Business Table # of tables: \_\_\_\_\_ x \$25 = \$\_\_\_\_\_

Name: \_\_\_\_\_

### Tours

Friday • October 25

See agenda for details

(choose 1):

- ☐ Montana State University: Farm to Campus Tour  
# attending \_\_\_\_\_
- ☐ Tour d' System: Gallatin Valley Local Food System Tour  
# attending \_\_\_\_\_
- ☐ Food Equity in Action Tour  
# attending \_\_\_\_\_
- ☐ Sustainable and Resilient Bozeman & MSU  
# attending \_\_\_\_\_

### Sunday Sessions

(choose 1 topic per session you plan to attend)

#### DIY Session #1 (9:15 - 10:15)

- ☐ Bicycle Maintenance (including trailers and other accessories)
- ☐ On Farm Success: bookkeeping & record keeping
- ☐ Permaculture 101
- ☐ Statewide Food Plan: Is MT Ready?

#### DIY Session #2 (10:30-11:30)

- ☐ DIY Solar
- ☐ Build Your Own Compost Bin
- ☐ WSARE Grant Writing Workshop
- ☐ Transition Movement/Resilient Communities in Montana

#### DIY Session #3 (11:45 - 12:45)

- ☐ Indoor Farming & Gardening
- ☐ Local Food Safety & Licensing
- ☐ Growing & Storing Vegetables in a Changing Climate
- ☐ Farm to Institution Share Session

### Raffle Donation (s)

Do you have a unique item, service or art piece to donate? Please Describe: \_\_\_\_\_

- ☐ I will be bringing item(s) to the Annual Meeting.
- ☐ I will drop items(s) off at the AERO office OR ☐ with an AERO board member : \_\_\_\_\_



*AERO is a grassroots nonprofit organization whose mission is to empower communities to nurture and promote a more sustainable Montana.*

### Upcoming AERO & Partner Events:

**September 9, Helena, Blackfoot Pint Night**

**September 10, Helena, Lewis & Clark Pint Night**

**September 11, Helena, KJ'n Ranch Tour**

<https://www.eventbrite.com/e/kjn-ranch-sheep-mountain-creamery-tour-tickets-70639329135>

**September 28, Missoula, MREA + AERO Clean Energy Expo**

**October 5, Helena, MREA + AERO Clean Energy Expo**

### GET THE COOLEST LICENSE PLATE IN THE STATE!

When you purchase an AERO license plate, not only do you get the best looking license plate in Montana, you directly support our work!

Let us know if you get a plate by emailing Kate at [kmclean@aeromt.org](mailto:kmclean@aeromt.org).



The Sun Times is published by AERO  
PO Box 1558 Helena, Montana 59624  
EIN #81-035-0698 PH: 406-443-7272  
[aero@aeromt.org](mailto:aero@aeromt.org) / [www.aeromt.org](http://www.aeromt.org)  
2019© Copyright by AERO (ISSN 1046-0993)

Design by Laura Parvey-Connors of Meld Media

Compiled by Brian Moody

