

F2SProducerTraining22_Video_LocalBounti.mov

Max [00:00:24] My name is Max Diblas, I'm the junior grower here at the Hamilton facility for a little boning. We grow 365 times into harvest. So we control everything, temp, humidity, all that stuff to get the lettuce the best way possible, which really opens this up to be able to grow in the middle of February when it's real cold outside, we're still producing lettuce as if it's summer, which is awesome, and gives our local community fresh produce all time. Historically and globally. Everything's regional. It depends on your dear friend, on your weather. Everything's got to line up for the product to grow outside. Hamilton, Montana is not good for growing lettuce. It's not conducive. It's too dry, it's too cold or too hot. So to be able to get lettuce up here, you're going to be shipping it in from somewhere where they grow it outside, unless it's a greenhouse, which means it's got to get on a truck and make it up here. It's got to get loaded into reefer and couple days and then, you know, your product quality is going to go down drastically. Your shelf life also goes down drastically. Where if you can grow it here in Hamilton, for local communities, your shelf life goes and product quality goes up and your overall enjoyment from the year the product goes up, you know, like it would burn hundreds of pounds of fuel, trucking it all the way across the country. It's knowing that your your lettuce came locally from people in the community like myself and everyone else that works here are all working members of this Hamilton community and be proud of this has produced and come from California or Arizona. It came from here, Montana.

Yor [00:02:11] I have Yor Han. I'm the director of sustainability. So I work with all of our firms and work with them to find really meaningful ways that they can connect back into their local community. So a couple of years ago there was just a huge increase in demand. The schools needed a lot more fresh lettuce. Our produce distributor, you know, reached out to us and said, There's this need. What kind of capacity do you have to meet this growing need? We were able to look at our production schedule and change our production in order to meet that need. And so I'd say that, you know, is the most common routine occurrence that we have in these places. But we have a lot of, you know, more say, more informal or more infrequent engagements. There's a pretty active committee here in the Valley working to expand farm to school programs. And we've pretty routine engagement with them as they're looking at building that out. You know, they want to have feedback from farmers or producer partners, both in terms of just support, but also insight and perspective. And so we've got open dialog going with that group as as they're developing, if they've got questions or things like that that they want to talk to a producer that's on call to support them. Produce frequently in December is not coming anywhere close to home. And so what you as a kid are able to consume is something that, you know, is frequently travel long ways. It doesn't have a great quality and it just has a huge disconnect. And so I think farm to school programs are helping bring fresher quality produce with a greater variety.

Student [00:03:56] I like this. I think it's pretty good. And there's a lot. It's good. Sometimes I feel like if you go your own things, it tastes better.

Yor [00:04:27] I think it's important as a farm partner who's going to start working on schools just to make sure that you've got the bandwidth in the capacity to do this. You know, creating a relationship with a produce distributor, you know, that in a lot of ways is a very commercial interaction. You know what they need from you as a business, what you're able to provide the direct to school side of things. You know, I think that has a lot of variation as it relates to the presentations, the education, the tours. You know, a lot of that is just about that time and reaching out to your local school district to see where their

interests lie. Farm school programs and farm and school engagement is really about, you know, the whole community coming together. You know, if it's a special event, maybe the classrooms have seen or, you know, an after school community event, you know, will provide lettuce so that they can make salads. And we're doing that on a routine basis, wanting to have just, you know, continual soft touches where we're supporting these relationships with the schools.