

Heartland News continued...

Members of the Tallgrass Prairie Producers, prepared kabobs from their lean prairie beef at the Kansas Sampler weekend. L to R are Monica Young, Cathy Hoy, Josh Hoy, and Bruce Spare.

Tallgrass Prairie Producers Introduce Tallgrass Beef

The Tallgrass Prairie Producers introduced their Tallgrass Beef to hundreds of Kansans at the Kansas Sampler held in Inman in McPherson County on October 7 and 8. Dressed in chaps and other cowboy gear and occasionally breaking into campfire songs, the group sold over 1100 kabobs. They also served "lead plant tea" made from an indigenous prairie plant harvested on their ranches. The group is now selling \$50 and \$90 boxes of their lean frozen beef, with pick up at locker plants in the Lawrence and McPherson areas. For more information, contact Annie Wilson at (316) 273-8301.# DN

Processing Kitchen for Small Batches To Open Soon

The Treehouse Berry Farm Kitchen, which received a Heartland Project Partnership grant earlier this year, hopes to open for business prior to January 1. The processing kitchen will be set up to do canning, bottling, baking, catering, freezing and frozen storage, and dehydration of fruits, vegetables and flowers in small batches for local farms. Owner Richard Smith is presently working up a fee schedule. People using the kitchen will be able to process their own product, or Smith will contract process for them. The Kitchen is located just north of Eudora in Leavenworth County. For further information, contact Richard Smith at (913) 723-3326.#DN

Rolling Prairie Farmers Alliance Wraps Up Season

Rolling Prairie Farmers Alliance is finishing up another successful season selling to 230 families in the Lawrence, Topeka, and Kansas City area. The group delivered full bags of vegetables and fruit for 24 consecutive weeks beginning May 15. In addition, several batches of free-range or organic chickens and some grass-fed beef was sold through the Alliance. All of the farmers are presently increasing their acreage and/or upgrading equipment. Four of the farms have installed coolers, while two more have plans on the drawing boards. They have also begun negotiating with a Cooperative in the Kansas City, Kansas area to serve as a drop-off point for an additional 100 customers during the 1996 season. Farmers and ranchers interested in marketing their grass-fed beef, free-range chickens, hormone or antibiotic free meat products, pastured hogs, or organic meats, should contact Dan Nagengast at (913) 841-1959.#DN

Direct Market Data Base Being Prepared

The Rural Center is preparing a data base of farmers in eastern Kansas wishing to direct market their farm products, including meats, vegetables, fruits, flowers, herbs, mushrooms, poultry, eggs, dairy, honey, flour, or processed farm products. Please contact Diane Dysart at the Whiting office (913- 873-3431) if you are in the business and wish to participate. #

Leavenworth Meeting to Discuss Organic Co-op Needs

Grassroots organic farmer involvement is sought in a national study of cooperative options for marketing organic farm products. Twelve regional meetings have been scheduled for November and December. The closest area meeting will be Friday, November 10 from 10 a.m. to 5 p.m., at St. Marys College in Leavenworth, Kansas. Area organic farmers are invited to provide input. Regional meetings will be followed by publication of recommendations and a national forum next spring. The Ozark Small Farm Viability Project is administering the one-year project funded by the USDA Rural Business and Cooperative Development Service. Allan Moody, Marienthal, Ks., and Joe Vogelsberg, Home, Ks., serve on the project's steering committee. For more information, contact Allan Moody, at 316-379-4472.#