

Local Landscapes/Local Food

Max Milton

Last October, southwest Montana producers, suppliers, chefs, and about 200 diners (mainly from southwestern Montana, but some from as far away as New York City and San Francisco) gathered on the upper Yellowstone River at Chico Hot Springs. The occasion was a Montana Harvest Celebration dinner convened by the Corporation for the Northern Rockies (CNR) headquartered in Livingston. The dinner was co-sponsored by Chico Hot Springs Spa and Resort, Deep Creek Green, and Chefs Collaborative.

An aspect of CNR's mission is to "advance sustainable choices through preserving the region's landscape and quality of life for present and future generations. . . ." One way to accomplish this is to highlight local ranchers and growers who are using sustainable practices and to thereby create demand for their products—ideally local demand that keeps food dollars in local communities.

The gala event at Chico featured local, sustainable producers and regional and national celebrity chefs committed to sustainable cuisine. The idea was to increase the visibility of both the local producers and the chefs who use their products.

Co-sponsor Chefs Collaborative joins CNR in celebrating local food, and the national organization aims to "foster a sustainable food supply by embracing seasonality and preserving diversity and traditional practices" (www.chefscollaborative.org). Chefs Collaborative national chair Peter Hoffman, owner of the renowned New York restaurant Savoy, was the only non-Montana chef to prepare a dish at Chico.

There is a growing awareness of the connection between a

healthy local food economy and sustaining healthy local landscapes. Evidence can be seen for this in the popularity of farmers markets, in the rise of restaurants using local suppliers, and in the growing Slow Food movement. Started in Italy to celebrate that country's rich local food heritage and to preserve it in the face of globalization, Slow Food has expanded to include organizations in fifty countries. There is even a chapter—or *convivium*—in Montana in Bozeman, with other *convivia* planned elsewhere in the state.

In Montana, the Corporation for the Northern Rockies is a key player in this savory revolution. To learn more, visit CNR's website—www.northrock.org—and especially their Sustainability Marketplace, an "online catalog of sustainable products & services"—www.northrock.org/marketplace—where you will find sustainably produced Montana mushrooms and melons (and many other fruits and vegetables), wines, goat cheeses, flours and grains, herbs, and lamb, beef, and poultry.

CNR's commitment to these issues can also be seen at their annual Sustainability Fair held in Livingston. Their *Market Connection Program*® connects qualifying sustainable producers with appropriate markets. The program offers services to both producers and markets in order to increase consumer demand for these products.

Another Montana leader in this movement is the Alternative Energy Resource Organization (AERO), whose Abundant Montana program has served as a model for several other states. Visit their website to order the fifth edition of their Abundant Montana catalog, which includes more than eighty producers listed by region and by name. In addition, the AERO site features

a 32-page downloadable (PDF) guide to Montana's farmers markets. For both, look under "Publications"—www.aeromt.org/publications.php—on their excellent site.

Even the Montana Department of Agriculture nurtures local food culture with its annual Montana Culinary Excellence Awards, which honor chefs who use Montana-grown ingredients (see <http://visitmt.com/virtualvisitor/o6recipe.htm>).

To whet your appetite, following is the menu for the 2005 Montana Harvest Celebration dinner—followed by contact information for the producers and chefs involved (please note that CNR plans to host its 2006 annual Harvest Celebration on October 6. Check their website for details: www.northrock.org).

2005 Montana Harvest Celebration

The Inn at Chico Hot Springs

Dinner Menu

Corporation for the Northern Rockies

(www.northrock.org)

Appetizers

Lamb Terrine with Blue Potato Salad & Green Tomato Relish
 Chef Jeff Miller, *Papoose Creek Lodge*, Cameron
ET Farms, Spring Creek Farms & Gallatin Valley Botanical

Flying D Bison Triangles with Wild Mushrooms & Amaltheia
 Cheese Dip
 Chef Eric Trager, *Bridge Creek Backcountry Kitchen*, Red Lodge
Flying D Ranch & Amaltheia Dairy

Seared Montana Legend Beef on Buckskin Cakes with Trinidad
 Pepper Sauce
 Chef Peter Hoffman, *Savoy*, New York
Montana Legend Natural Angus Beef Co.

Entrées

Cuban Boliche with Kobocha Squash & Kamut Salad
 Chef Eric Stenberg, *Community Co-op Deli*, Bozeman
B Bar Ranch, Geyser Farm, Garden City Fungi & MT Flour & Grain

Smoked Steak Carpaccio with Goat Cheese & Beet Ravioli
 Chef Wick Kreig, *Crazy Mountain Chef*, Big Timber
*Indreland Ranch Angus Beef, Amaltheia Dairy & Gallatin Valley
 Botanical*

Il Pasticcio Di Verdure with Sunshine Squash, Leeks and Spinach
 Chef Jim Liska, *Adagio*, Livingston
Deep Creek Green & Geyser Farm

Slow 'n' Low Roasted Pork Loin with Zac's Yellowstone Kitchen
 Sauce
 Chef Zac Kellerman, *Zac's Montana Kitchen*, Livingston
Miller Natural Pork

Japanese Breaded Whitefish with Saffron Aioli, Fried Leeks &
 Stewed Lentils
 Chef Jim Chapman, *Xanterra Parks & Resorts*, Yellowstone
Mountain Lake Fisheries, Timeless Seeds & Miller Natural Pork

Roast Montana Poussin with Cracked Wheat & Roasted Root
Vegetable Salad

Chef Ian Troxler, *Lone Mountain Guest Ranch*, Big Sky

Chef Matthew Fritz, *By Word of Mouth*, Big Sky

ET Farms, Timeless Seeds & Gallatin Valley Botanical

Dessert

Chocolate Truffles

Chef Cynthia Downs, *Bittersweet*, Livingston

Montana Flour & Grains

Montana Tiramisu

Chef Kristen Robinson, *Cannon Creek Catering*, Bozeman

Amaltheia Dairy, Yellowstone Coffee Traders

Heirloom Pumpkin & Chocolate Mousse

Chef Matthew Fritz, *By Word of Mouth*, Big Sky

Gallatin Valley Botanical

Sour Apple & Lavender Tartlet with Pecan Crust

Chef Mike Showers, *Gallatin Gateway Inn*, Gallatin Gateway

Gallatin Gateway Garden & Orchard

Montana Harvest Celebration Chefs

Chef Jeff Miller, *Papoose Creek Lodge*

1520 Hwy 287 North

Cameron, MT 59720

888.674.3030

info@papoosecreek.com

www.papoosecreek.com

Chef Eric Trager, *Bridge Creek Backcountry Kitchen & Wine Bar*

116 South Broadway

Red Lodge, MT 59068

406.446.9900

bridgecreek@eatfooddrinkwine.com

www.eatfooddrinkwine.com

Chef Peter Hoffman, *Savoy Restaurant*

70 Prince Street

New York, NY 10012

212.219.8570

http://savoynyc.com

Chef Eric Stenberg, *Community Co-op Deli*

908 West Main Street

Bozeman, MT 59715-3248

406.587.4039

huh@bozo.coop

Chef Wick Kreis, *Crazy Mountain Chef*

Big Timber, MT

406.930.2254

crazymtnchef@yahoo.com

www.uspca.net/mt/crazymtnchef

Chef Jim Liska, *Adagio*
101 North Main Street
Livingston, MT 59047
406.222.7400
jimliska@livingstonpizza.com
www.livingstonpizza.com

Chef Zac Kellerman, *Zac's Montana Kitchen*
P.O. Box 975
Livingston, MT 59047
406.222.4892
info@cookingontherange.com
www.cookingontherange.com

Chef Jim Chapman, *Xanterra Parks & Resorts*
Box 165
Yellowstone National Park, WY 82190
307.344.7901
info-ynp@xanterra.com
www.travelyellowstone.com

Chef Ian Troxler, *Lone Mountain Guest Ranch*
Lone Mountain Ranch
P.O. Box 160069
Big Sky, MT. 59716
800.514.4644
www.lmranch.com

Chef Matthew Fritz, *By Word of Mouth*
P.O. Box 160760
Big Sky, MT 59716
406.995.2992
bwombigsky@montana.net
www.bigskycatering.com

Chef Cynthia Downs, *Bittersweet*
121 South 2nd Street
Livingston, MT 59047-2603
406.222.5593

Chef Kristen Robinson, *Cannon Creek Catering*
Bozeman, MT
406.581.7587
kristen@cannoncreekcatering.com

Chef Mike Showers, *Gallatin Gateway Inn*
P.O. Box 376
Gallatin Gateway, MT 59730
406.763.5314
www.gallatingatewayinn.com

Montana Harvest Celebration Suppliers*ET Farms*

7259 U.S. Highway 89
 Belt, MT 59412
 406.788.9901
 enrique@3rivers.net
 www.mtcountrymarket.com

Spring Creek Farms

5885 Stagecoach Trail Road
 Manhattan, MT 59741
 406.282.6026
 njv@montanadsl.net

Gallatin Valley Botanical

3400 West Dry Creek Road
 Belgrade, MT 59714
 406.284.4159
 M_Rothschiller@msn.com

Flying D Ranch

Gallatin Gateway, MT

Amaltheia Dairy

3380 Penwell Bridge Road
 Belgrade, MT 59714

406.388.5950
 Info@amaltheiadairy.com
 www.amaltheiadairy.com

Montana Legend Natural Angus Beef Co.

115 South Broadway, Suite #1
 P.O. Box 209
 Red Lodge, MT 59068
 406.446.4000
 800.838.5657
 www.montanalegend.com

B Bar Ranch

818 Tom Miner Creek Road
 Emigrant, MT 59027-6013
 406.932.4197
 www.bbar.com
 www.whiteparkbeef.com

Geysers Farm

Livingston, MT

Garden City Fungi

West of Missoula, MT
 406.626.5757
 info@gardencityfungi.com
 www.gardencityfungi.com

Montana Flour and Grain

2500 Chouteau Street
P.O. Box 517
Fort Benton, MT 59442
406.622.5436
www.montanafLOUR.com

Indreland Ranch Beef

170 Glasston Road
Big Timber, MT 59011
406.932.4232
iaranch@3rivers.net

Deep Creek Green

90 Deep Creek Road
Livingston, MT 59047
406.222.7109

Miller Farms Natural Pork

Livingston, MT
<http://stores.ebay.com/Miller-Farms-Natural-Pork>

Mountain Lake Fisheries

P.O. Box 1067
Columbia Falls, MT 59912
406.892.2247
mtlkfish@whitefishcaviar.com
www.whitefishcaviar.com

Timeless Seeds

120 Fourth Ave. S.E.
Conrad, MT 59425
406.271.5770
www.timelessfood.com

Gallatin Gateway Garden and Orchard

Gallatin Gateway, MT