



Feast!

**LOCAL FOODS MARKETPLACE
FINAL REPORT • 2017**

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INTRODUCTION

Feast! Local Foods Marketplace is a tradeshow and marketplace designed to grow the regional marketplace for local food entrepreneurs - from farmers to food manufacturers.

Dozens of experts and stakeholders have brought their skills and interests to the table to plan this event with the goal of strengthening and growing the food system in Minnesota, Iowa, and Wisconsin. The vision for this event is to build exposure of quality foods and emphasize regional sourcing to regional buyers — both in wholesale and retail markets.

The tradeshow and public marketplace was a continued success in 2017. Exhibitor and public participation grew slightly with a mix of new and returning vendors.

Feast! Local Foods Marketplace continues to be an unrivaled exhibit of the regional strength of and desire for local foods - made by local folks - with local ingredients.

Feast! Local Foods Marketplace is a production of the FEAST Local Food Network, an ad hoc partnership of stakeholders from diverse backgrounds, including non-profits, state departments of agriculture, academic organizations and private businesses. Co-founded by the Southern Minnesota Initiative Foundation and Renewing the Countryside, the Network is committed to growing a sustainable, local and regional food system that encourages innovation.

PROGRAMS - Goals and Objectives

Tradeshow

Tradeshow Goals:

- Foster peer networking and relationship building for regional food makers.
- Generate increased demand for locally grown and made food.
- Support the growth and development of local farms and locally owned food-related businesses.
- Position Southern Minnesota as a leader in local foods based economic development.

Tradeshow Objectives:

- Deliver programming to further sharpen the skills of food makers and make their products more competitive.
- Create a venue for new and existing local foods entrepreneurs to showcase products to buyers.
- Provide food entrepreneurs with information and resources to expand and enhance their businesses.
- Facilitate introductions between regional food buyers and food growers and makers.
- Encourage food industry stakeholders to share experiences and knowledge to help peers grow.

Festival

Festival Goals:

- Generate increased demand for local and sustainably produced food.
- Support the growth and development of local farms and locally owned food-related businesses.
- Increase access of healthy local foods.
- Facilitate collaborations between local farms, businesses, and public and nonprofit organizations.

Festival Objectives:

- Create a venue for new and existing local foods entrepreneurs to showcase products to consumers.
- Increase consumer awareness of local foods available in the area.
- Educate consumers about the value of local foods and how to find and prepare them, specifically for the holidays.
- Deliver education and demonstration activities showcasing local foods.

Restaurant Week

Fourteen restaurants in and around Rochester came together to create the Second Feast! Restaurant Week. From entire Prix Fixe dinners to daily specials, highlighting menu items and even cocktails that featured ingredients sourced from current and past Feast! exhibitors. Feast! staff and volunteers helped with sourcing and some of the producers offered special pricing to the restaurants who participated.

Feast! Restaurant Week is the product of an amazing group of volunteers and staff and People's Food Coop who share a vision of creating a venue for food makers and growers that will lead to a robust local foods system in Iowa, Minnesota, and Wisconsin.

NUMBERS AT A GLANCE



Tradeshow

Entities

Exhibitor Booths	77
Buyer Companies	21
Technical Advisor Booths	11

Individuals

Exhibitors	187
Buyers	42
Technical Advisors	22
Planning Committee	32
Volunteers	18

TOTAL 308

Festival

Entities

Exhibitor Booths	95
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Individuals

Sponsors/Buyers/Press	20
Volunteers/Staff	33
Exhibitors	232
Public	1284

TOTAL 1569

PLANNING COMMITTEE & PROCESS

Feast! is the product of an amazing group of volunteers and staff who share a vision of creating a venue for food makers and growers that will lead to a robust local foods system in Iowa, Minnesota, and Wisconsin.

From registered dietitians and professional journalists to experts on community development and event management, the Feast! planning committee is made up of dedicated and hardworking people from the three state region.

The full planning committee met 5 times, beginning in January 2017, to brainstorm and develop strategies and workplans. Eight subcommittees were formed that took on specific aspects of the workplan.

Those committees were:

- Restaurant Week
- Tradeshow
- Festival
- Marketing
- Exhibitor Jury
- Exhibitor/Buyer Outreach
- Sponsorship
- Logistics

Over 1,200 hours of volunteer and inkind time (from partner organizations) are contributed to making this event possible.



MARKETING & OUTREACH

Media Outlet	Mode	Content
Radish	PRINT	ARTICLE + AD
Rochester Magazine	PRINT	ARTICLE
Rochester Women magazine	PRINT	ARTICLE + AD
507 magazine	PRINT	ARTICLE + AD
The Land	PRINT	ARTICLE + CALENDAR LISTING
MOSES Organic Broadcaster	PRINT	ARTICLE
Foodservice News MN Grown issue	PRINT	AD
Inspire(d) magazine	PRINT	BLURB + AD
Post-Bulletin	PRINT/SOCIAL	AD + SOCIAL MEDIA CONTEST
The Country Today	PRINT	CALENDAR LISTING + AD
Agri-News	PRINT	AD
Rochester marketplace	PRINT	AD
Linder Network	RADIO	TIM PENNY INTERVIEW
Brownfield Network	RADIO	TIM PENNY INTERVIEW
KDEC	RADIO	AD/INTERVIEW/GIVEAWAY
Alpha Media (Mankato)	RADIO	AD/GIVEAWAY
Rochester radio FM 102.5/101.7	RADIO	AD/INTERVIEW/GIVEAWAY
Food Freedom Radio AM 950	RADIO	1-HR INTERVIEW/GIVEAWAY
Rochester Moms Blog	SOCIAL	AD, FACEBOOK SHARES & FACEBOOK LIVE
Med City Beat	WEBSITE	ADS, SHARED ARTICLES, & PRODUCED VIDEO
Wisconsin Grocers Association	E-NEWSLETTER	PLUG FOR BUYERS
ATTRA	E-NEWSLETTER	PLUG FOR EXHIBITORS
Foodservice News	E-NEWSLETTER	AD
Fox 47 TV	WEBSITE	AD
KTTC / NBC	TV	"AROUND TOWN" INTERVIEW
KIMT / CBS	TV/SOCIAL	30-SEC FESTIVAL PROMO VIDEO
Post-event earned coverage		
Foodservice News	article	Area Food Producers Find Opportunity at Feast Marketplace
Med City Beat	photo slideshow	Slideshow: 4th Annual Feast
KTTC / NBC	on-location video interview/article	Local food on the table at 4th annual Feast! Marketplace
Social Media		
Facebook posts from June 5 to Dec. 2:	68	Includes blog articles, video testimonials, and additional video content
Page likes as of 12/2017:	2,794	
Twitter posts from April to Dec. 2:	46	Event announced April 12
Blog posts from 6/5 to 11/29:	15	

Starting directly after Feast 2016, a team from various organizations produced a media outreach plan to gain regional attention for the event and local foods. The plan included earning coverage in print, TV and radio outlets and strategically purchasing ads.

We also used social media heavily to promote the event, using Feast accounts on Facebook, Twitter, and a new Feast Blog, where we were able to publish profiles of selected Feast exhibitors. This activity was shared by the organizations and individuals on the marketing committee as well as by inkind sponsors and Feast exhibitors that were active on social media.

A conservative estimate for the media impressions for the combined outlets is over 500,000. Much of the success of our media effort is due to strategic pairing of earned and paid advertising. The chart to the left summarizes the key coverage. Below are the numbers that summarize the social media effort.

SPONSORSHIP

Sponsorship efforts were led by the Southern Minnesota Initiative Foundation. We added several new sponsors and lost a few. Below are the sponsorship levels, and the graphic at the right includes the sponsors with their logos.

2016 Sponsorship Levels

Premier Partnership: \$25,000

McKnight Foundation
Minnesota Department of Agriculture
Southern Minnesota Initiative Foundation
Renewing the Countryside

Silver Sponsorship: \$5,000

People's Food Co-op
Mayo Clinic
Hormel
Post-Bulletin

Bronze Sponsorship: \$2,500

Ferndale Market, Med City Beat, UMN Extension Regional Development Partnerships - Southeast, AgVentures, Compeer, Midwest Food Processors Association, KIMT

Supporter: \$1,000 (or inkind)

Agricultural Utilization Research Institute (AURI), Channel One Food Bank, City of Cannon Falls, Food Freedom Radio, Food Service News, Hy-Vee, Kwik Trip, Midwest Food Processors Association, Minnesota Children's Museum - Rochester, People's Energy Cooperative, Rochester Moms Blog, Region Nine Development Commission, Riverland Community College, Something Special from Wisconsin, Winona County, Wisconsin Grocers Association

The planning committee and volunteers contributed countless hours inkind.

Feast!

We offer our sincere thanks to the following organizations whose support makes Feast! Local Foods Marketplace possible.

Premier Partners



Silver Sponsors



Bronze Sponsor



Supporters

Agricultural Utilization Research Institute (AURI), Channel One Food Bank, City of Cannon Falls, Food Freedom Radio, Food Service News, Hy-Vee, Kwik Trip, Midwest Food Processors Association, Minnesota Children's Museum - Rochester, People's Energy Cooperative, Rochester Moms Blog, Region Nine Development Commission, Riverland Community College, Something Special from Wisconsin, Winona County, Wisconsin Grocers Association

www.local-feast.org



/localfeastnetwork



@Local_Feast

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BUDGET

Income:

Sponsorships	\$73,500
Registration Fees	\$16,926
Ticket Sales	\$6,940
Total	\$97,366

Expenses:

Coordination	\$57,000
Facilities/Rentals	\$17,661
Marketing	\$12,972
Other*	\$7,035
Presenters	\$3,251
Catering/Reception	\$4,034
Total	\$101,953

The Budget for 2017 shows both lower Income and Expense.

Income was lower due to an anticipated lower contribution from a premier sponsor. We were not able to replace the income in time for the 2017 event. We made up for the discrepancy with lowering many expenses. The shortfall was covered with additional support from existing sponsors.



*Other: Insurance, Supplies, Phone/Internet, Travel, Meetings, Evaluation

TRADESHOW OVERVIEW

Introduction

The tradeshow offered the Food Entrepreneurs' Forum, a keynote presentation, four workshops, access to technical assistance, a buyers panel and opportunities for networking.

Keynote Presentation

Keynote: Tough Love for Big Dreams

Tera Johnson, University of Wisconsin-Extension Food Finance Institute

Tera Johnson is a serial entrepreneur whose mission is to create the next generation of environmentally and economically regenerative food and farming businesses. The founder of teraswhey®, Tera participated in the full arc of creating a successful investor-financed company. Now the founder of the Food Finance Institute at UW Extension, Tera is a frequent speaker, teacher, and financial consultant to sustainable food and farming businesses, social venture funds, and investors.

Featured collaboration for 2017:

Registered Feast! exhibitors are eligible for FREE REGISTRATION to attend the Midwest Food Products Association Convention, Wednesday, Nov 29 - Thursday, Nov 30 at the Mayo Civic Center!

Buyer's Panel

Buyers representing critical sectors were on hand to answer questions about their companies' protocols and other requirements.

Mike Byrne, People's Food Co-op;
Mindy Hauge, Whole Foods;
Ali Shouman, BUILD Sales Management;
John Byom, Classic Provisions

Breakout Sessions

Strategies for Financing your Business

Al Zeitz, Timberlake Orchards; Eric and Lisa Klein, Hidden Stream Farm; Sai Thao, Compeer Financial; Jude Conway, Ag Ventures Alliance

Best Practices for Engaging Buyers

Tera Johnson, Food Finance Institute; Tony Saarem, GoMacro; Jami and Christine Stoen, Mama Stoen's

Strategically Investing in Your Brand

Rita Katona, So Good, So You; Sarah Wangler, Sweet Marketing Success; Emily Stickler, Curb Crowser

Entrepreneur Essentials

Tony Saarem, GoMacro; Jami and Christine Stoen, Mama Stoen's

Tradeshow Floor Open to Buyers

The tradeshow floor was open to buyers from 3:00 - 6:00 pm.

Technical Assistance

Technical assistance was offered at the tradeshow, including representatives from: Compeer Financial, USDA - Rural Development, Burns & McDonnell, TouchPoint Resource Pool / Food Safety Guy, UMN Regional Sustainable Development Partnerships / Green Lands Blue Waters, MDA-Food Safety, Wisconsin Department of Agriculture and Consumer Protection- Food Safety, Iowa State Food Safety, Renewing the Countryside, Southern Minnesota Initiative Foundation, AURI, MN Department of Agriculture

Reception

Following the tradeshow, a reception at the Rochester Art Center allowed buyers and exhibitors to build relationships in a festive, less formal atmosphere with live music, local restaurant tasting stations, signature cocktails from Tattersall Distillery, and select local beer, wine and cider. Tradeshow awards were presented, and Brett Olson of Renewing the Countryside and Tim Penny of SMIF spoke, welcoming and thanking sponsors, buyers and exhibitors for their participation and for emphasizing the importance of local.

FESTIVAL OVERVIEW



Introduction

Farmers and food makers showcased and sold their products at over 100 exhibit booths. Chefs demonstrated locally sourced recipes. The festival also included a children's activity area, healthy living presentations, and a local beer and wine tasting event.

Kids' Area

The kids' area featured hands-on crafts, Veggie Grad Prix, farm to school information, nutrition tips for kids, and face painting. Minnesota Children's Museum brought their Farmers' Market activities and program to encourage physical activity and healthy eating.

Farmers' Market

We brought a mini farmers' market to the center of the exhibit hall. This was a great way to make the connection from the farmer to the maker. Mayo Clinic's booth was adjacent to this area and dietitians and interns provided information to festival attendees throughout the day.

Cooking Demos

There were ongoing cooking demos by local chefs and instructors. In contrast to years past, we replaced the single, raised cooking stage with two smaller, more intimate demos areas to encourage more questions and interaction.

Caitlin Anfinson

Extension Educator, Health & Nutrition -
University of Minnesota Extension

Nicci Sylvester

Owner - Tonic Local Kitchen & Fresh Juice
Bar

Maura Henn

Deli manager, People's Food Coop



Tradeshow exhibitors gathered in the center of the expo hall just before the tradeshow floor opened to buyers on Friday, Dec. 1.

PUBLIC DOT SURVEY

Q: What are you biggest constraints to purchasing locally/regionally produced foods?



Q: Why did you attend Feast! this year?



To collect feedback from festival guests, we designed and implemented a dot survey. The public was given 4 stickers and asked to indicate their response to each of four questions. The results of the survey are provided in the graphs to the left.

This year we compiled information for those guests who were attending Feast! for the first time and those who had attended in the past.

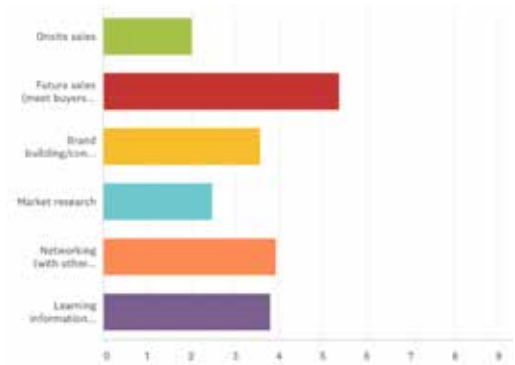
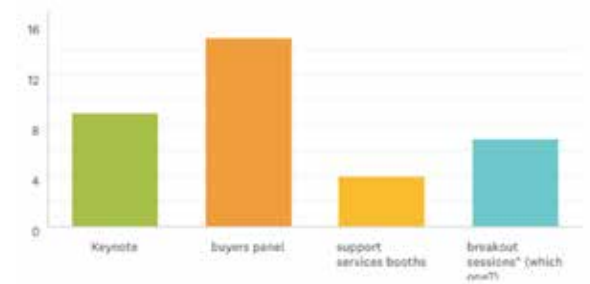
—FIRST-TIME ATTENDEES—



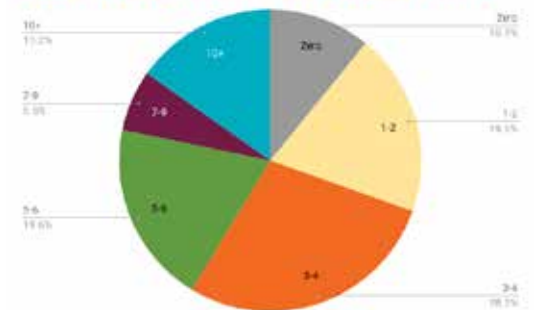
—RETURNING ATTENDEES—

TRADESHOW EVALUATIONS

On December 1st, Feast! held its fourth industry-only tradeshow exclusively for food growers, makers, and buyers. The conference offered four workshops, access to technical assistance, and plenty of opportunities for networking. We surveyed exhibitors on their impression of the event and what impact they believed it would have on their businesses. Here is a sampling of those responses.



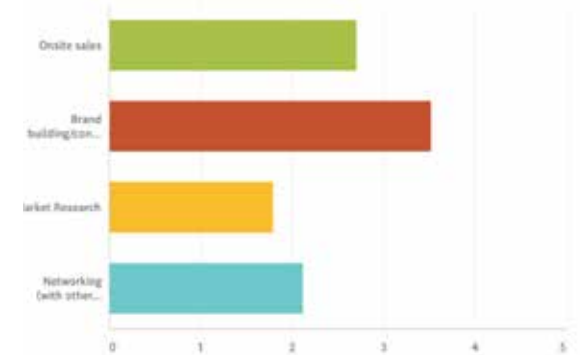
How many buyer contacts did you make today?



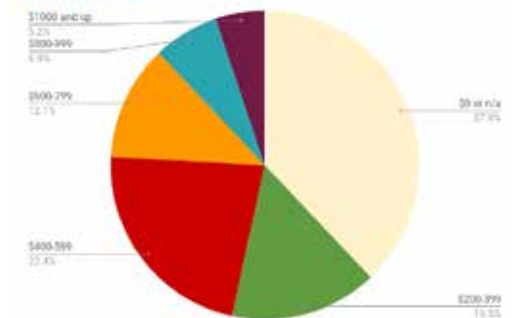
FESTIVAL EVALUATIONS



On December 2nd, Feast! opened the doors to the general public. We surveyed exhibitors at the end of the day to capture their feedback. Here is a summary of those responses.

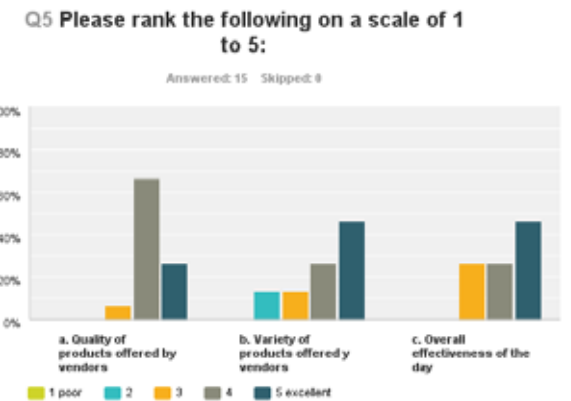
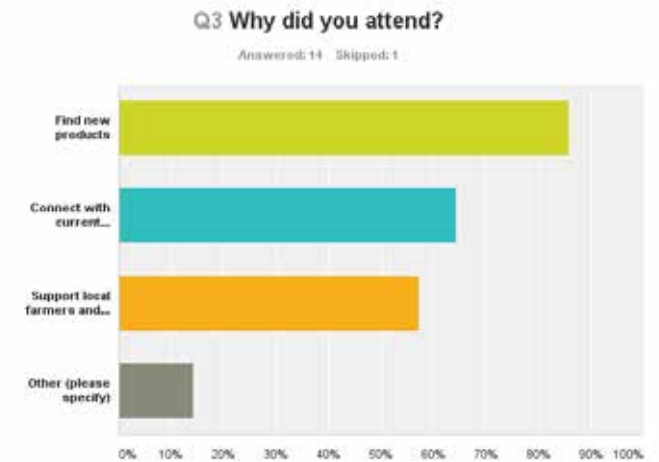
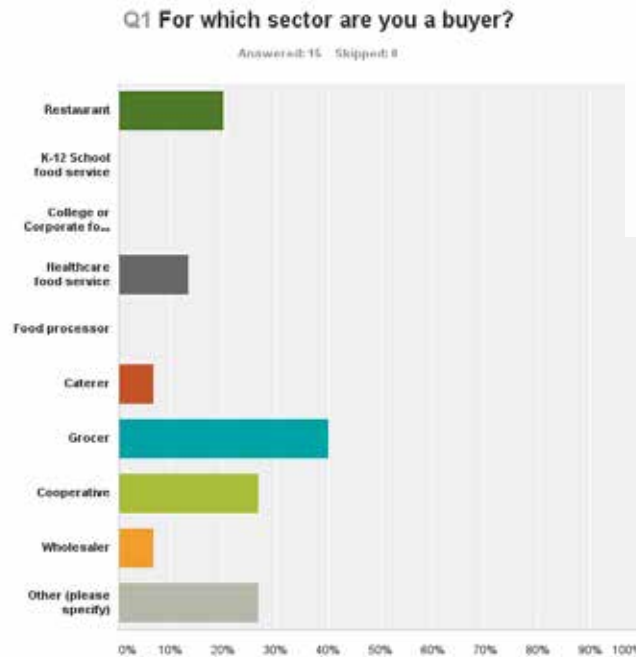


Festival Sales



BUYER EVALUATIONS

Year-over-year there is a general concern regarding the number of buyers in attendance. While we know that one motivated buyer can distribute the products of dozens of maker/producers - it can feel like there are too few buyers to our vendors. After instituting a paid buyer registration - the numbers of registrants fell off, but of those registered, the participation was very high. We are happy to include the responses of those buyers who attended Feast!



AWARDS



2017 Buyers Choice Awards

Iowa: Agri-Cultured Foods
Wisconsin: Alsum Sweet Corn
Minnesota: Grandma's Gourmets

And thank you to the Buyers' Choice award sponsors:

IA: Ag Ventures Alliance, WI: Something Special from Wisconsin (TM), and MN: Minnesota Department of Agriculture!

2017 People's Choice Award

Tied for first place:
Mama Stoen's
&
Millner Heritage Wines and Cidery
Award: Free booth at Feast! for 2018!



EXHIBITORS

- 115 **Agri-Cultured Foods** Traditionally fermented foods, Waukee, IA; agriculturedfoods.com
- 39 **Alsum Sweet Corn** "Fresh off the cob" frozen corn, Randolph, WI; alsumsweetcorn.com
- 54 **American Hazelnut Company** Hazelnut-related products, Gays Mills, WI; americanhazelnutcompany.com
- 114 **Aspelund Winery** Fruit Wines, Kenyon, MN; aspelundwinery.com
- 23 **B&E's Trees** Pure, organic maple syrup, Viroqua, WI; BandEstrees.com
- 40 **Badger State Fruit Processing Inc.** Cranberry growers, processors and transporters, Pittsville, WI; badgerstatefruit.com
- 13 **Badgersett Research Farm** Staple food crops from trees, Canton, MN; badgersett.com
- 52 **Bang Brewing** Organic brewery, Saint Paul, MN; bangbrewing.com
- 94 **Bare Honey** Raw honey paired with complimentary spices, Plymouth, MN; barehoney.com
- 38 **Becky's Blissful Bakery** Handcrafted gourmet caramels. New Berlin, WI; BeckysBlissfulBakery.com
- 113 **Bent Paddle Brewing** Craft brewery using water of Lake Superior, Duluth, MN; bentpaddlebrewing.com
- 55 **Better for You Bakery** Gluten free and allergen friendly bakery mixes, Jefferson, IA; betterforyoubakery.net
- 16 **Blue Earth Valley Trading Company** Pure maple syrup, & honey, Mankato, MN; blueearthvalley.com
- 58 **Blue Fruit Farm** Perennial Fruits, Winona, MN; bluefruitfarm.com
- 33 **BRAISED Bone Broth Company** Superfood bone broth crafted in the Midwest, Windsor Heights, IA; braisedbonebroth.com
- 15 **CannonBelles Cheese** Artisan cheese, Northfield, MN; CannonBelles.com
- 79 **Capra Nera Creamery LLC** Farmstead goat cheese, Altura, MN; facebook.com/CapraNeraCreamery
- 116 **Carlson Roasting Co.** Artisan small batch coffee roaster, Houston, MN; carlsonroasting.com
- 41 **Chip Magnet Salsa** Salsa, relish, hot sauce and other sauces, Eau Claire, WI; chipmagnetsalsa.com
- 18 **Feast!**
- 92 **Clara's Comfort Food** Authentic German sausage, Egan, MN; clarascomfortfood.com
- 110 **Country View Dairy** Artisan yogurt made on the farm in small batches, Hawkeye, IA; countryviewdairy.com
- 53 **Creature Comfort Hot Sauce** Hand crafted, locally sourced spicy condiments, Minneapolis, MN; creaturecomforthotsauce.com
- 22 **CTL Foods Inc** Soda Fountain® Malted Milk Powder, Colfax, WI; ctlfoods.com
- 19 **Curly Girlz Candy** Sugar-free and no sugar added candies, Owatonna, MN; curlygirlzandy.com
- 37 **Diana and Daughters LLC** An old world Italian dipping/cooking sauce, Manitowoc, WI; dianaanddaughters.com
- 12 **Falconer Vineyards Winery & Cidery** Wines and ciders, Red Wing, MN; falconerwinery.com
- 71 **Ferndale Market** Free-range turkey, Cannon Falls, MN; ferndalemarket.com
- 7 **FillMyRecipe LLC** Indian cuisine recipe packs, Madison, WI; flavortemptations.com
- 111 **Forager Brewing** Handcrafted ales, Rochester, MN; foragerbrewery.com
- 2 **Frederick Sound Fish Co.** Hook and line caught, wild Alaskan salmon, Rochester, MN; fredericksoundfishco.com
- 62 **Gardenaire** Shrubs and infused syrups, Rochester, MN; gardenaire.co
- 61 **Grand Rounds Brewing Co.** Local craft beer, Rochester, MN; grandroundsbrewing.com
- 4 **Grandma's Gourmets LLC** Jams, jellies, salsa, pickles, and shrubs, Albert Lea, MN; grandmasgourmets.com
- 14 **Grllk** Artisan garlic condiment, West Saint Paul, MN; grllksauce.com
- 64 **Groundwire Coffee Roasters** Quality focused coffee roaster, Northfield, MN; groundwire.coffee
- 25 **Heil Ginseng Inc** Wisconsin Ginseng producer, Edgar, WI; heilharvest.com
- 8 **Hoch Orchard** Apples and hard apple ciders, La Crescent, MN; hochorchard.com
- 24 **Honestly Cranberry** Dried cranberries, Wisconsin Rapids, WI; honestlycranberry.com
- 113 **JACARANDA - Artisanal Snacks** Crunchy cheese snacks, Austin, MN; JacarandaSnacks.com
- 80 **Jamazing!** Jams and jellies, Brooklyn Park, MN; jamazingMN.com
- 78 **Jirik** Family Farms Honey, maple syrup and maple cotton candy, Kilkenny, MN; facebook.com/jirikfamilyfarm
- 46 **K-Mama Sauce, LLC.** Vegan Korean sauce, Minneapolis, MN; kmamasauce.com
- 18 **Kakookies** Nutrient dense homestyle cookies, Plymouth, MN; kakookies.com
- 36 **Kickapoo Gold LLC** Maple syrup, Viroqua, WI; kickapooogold.com
- 96 **Kinney Creek Brewery** Hand-crafted beer, Rochester, MN; kinneycreekbrewery.com
- 63 **LarrySchultz Organic Farm** Organic eggs, chicken and turkey, Owatonna, MN; LSOFarm.com
- 85 **Locust Lane Vineyards** Balsamic, verjus sauces and other products, Little Canada, MN; facebook.com/LocustLaneVineyards
- 84 **Mama Doha** Traditional delicacies of Egypt, Edina, MN; mamadoha.com
- 20 **Mama Stoen's LLC** Quality, delicious gluten free products, Owatonna, MN; mamastoens.com
- 108 **Mayo Clinics**, Sponsor, Rochester, MN; mayoclinic.org
- 30 **Metz's Hart-Land** Dairy, Honey, & Creamery Farmstead creamery cheeses, Rushford, MN; metzhartland.com
- 42 **Midwest Elderberry Cooperative** Elderflowers and elderberries, Minneapolis, MN; midwest-elderberry.coop
- 10 **Millner Heritage Wine & Cidery** Minnesota wines and ciders, Dassel, MN; millnerheritage.com
- 21 **Minnesota Department of Agriculture** Sponsor, St. Paul, MN; mda.state.mn.us
- 60 **My Sweet Greens** MN Urban farm-to-table grower specializing in microgreens, Zumbrota, MN; mysweetgreensmn.com
- 43 **Mystic Chocolate** Artisan stone-ground raw vegan chocolates, Cedar Rapids, IA; Mystic-Chocolate.com
- 51 **Next Chapter Winery** Barrel-aged wine, New Prague, MN; nextchapterwinery.com
- 27 **Ney's Premium Inc** Wisconsin Sourced Meat Purveyor, Hartford, WI; neysbigsky.com
- 65 **Nicolai Amende** Signature Five Pepper Blend brand hot sauces, Mankato, MN; fivepepperblend.com
- 98 **Northern Vineyards** Winery and wine cooperative, Stillwater, MN; northernvineyards.com
- 32 **Number 12 Cider House** Traditional farmhouse ciders, Saint Paul, MN; number12ciderhouse.com
- 5 **O'Brien's Own Granola** Health conscious granola, Center Point, IA; obriensowngranola.com
- 9 **Oak Valley Creations** Dips, Jellies, and Salts, Savage, MN; oakvalleycreations.com
- 99 **Pasta of the Prairie** Handmade pasta, Marion, IA; pastaoftheprairie.com
- 109 **Peoples Food Co-op** Sponsor, La Crosse, WI & Rochester, MN; pfc.coop
- 59 **Pickle Creek Herbs** Artisan infused oils and vinegars, Fairfield, IA; picklecreek.com
- 34 **Poorboy Candy** Artisan confection and condiment company, Minneapolis, MN; poorboycandy.com
- 97 **Post Bulletin** Sponsor, Rochester Daily Newspaper, Rochester, MN; postbulletin.com
- 44 **Prairie Farms - Caves of Faribault** Specializing in blue cheese, Faribault, MN; cavesoffaribault.com
- 70 **Raw Bistro** Raw food for dogs, Cannon Falls, MN; rawbistro.com
- 82 **Renewing the Countryside** Sponsor, Minneapolis, MN; renewingthecountryside.org
- 81 **Salem Glen Winery** Boutique winery, Rochester, MN; salemglenvineyard.com
- 112 **Salsa Del Diablo** Gourmet Salsa, Rochester, MN; salsadeldiablo.com
- 6 **Seven Songs Organic Farm** Organic farm, Kenyon, MN; sevensongsfarm.com
- 83 **Shokolade Haven** Hand crafted chocolate, Lindstrom, MN; shokolatetheaven.com
- 36 **Simply Snackin'** Artisan meat snacks, Oshkosh, WI; simplysnackin.com
- 26 **Smokin T's/** High Home Foods Smoky flavored tomato sauce, Delafield, WI; Smokints.com



- 117 **Sno Pac Foods** Organic frozen fruits and vegetables, Caledonia, MN; snopac.com
- 95 **Sociable Cider Werks** Hard cider, Minneapolis, MN; Sociablecider.com
- 45 **Sogo Snacks** 100% grass-fed beef and natural pork snack sticks, Decorah, IA; sogosnacks.com
- 28 **Something Special from Wisconsin** Sponsor, Madison, WI; somethingspecialwi.com
- 1 **Southern Minnesota Initiative Foundation** Sponsor, Owatonna, MN; smifoundation.org
- 31 **Squash Blossom Farms** Vegetables, meats, and baked goods, Oronoco, MN; squashblossomfarm.org
- 93 **Stagecoach Brewing Company** Craft brewery, Mantorville, MN; stagecoachbeer.com
- 3 **The Bee Shed** Local, healthy and natural products from honeybees, Oronoco, MN; thebeeshed.com
- 69 **Timberlake Orchard** Apples and apple products, Fairmont, MN; timberlakeorchard.com
- 48 **Treats by T** Ghost pepper sauce, Northfield, MN; TreatsbyT.com
- 47 **Whitewater Gardens** Farm Quality fresh vegetables, Altura, MN
- 98 **Winehaven Winery**, Chisago City, MN; winehaven.com/home
- 49 **WW Homestead Dairy** Milk, butter, cheese, and ice cream, Waukon, IA; wwhomesteaddairy.com
- 68 **Yellow River Dairy** Goat cheese and dairy products, Monona, IA; yellowriverdairy.net
- 29 **Your Prairie Son Organic Farm** Grass-fed beef and eggs, Rochester, MN
- 17 **Zaza's Pastas, LLC** Hand-crafted, artisan pastas, Cedar Rapids, IA; zazaspastas.com
- * **Exhibitors in Red**, Require you to purchase a wristband to sample wine, beer, and hard cider.

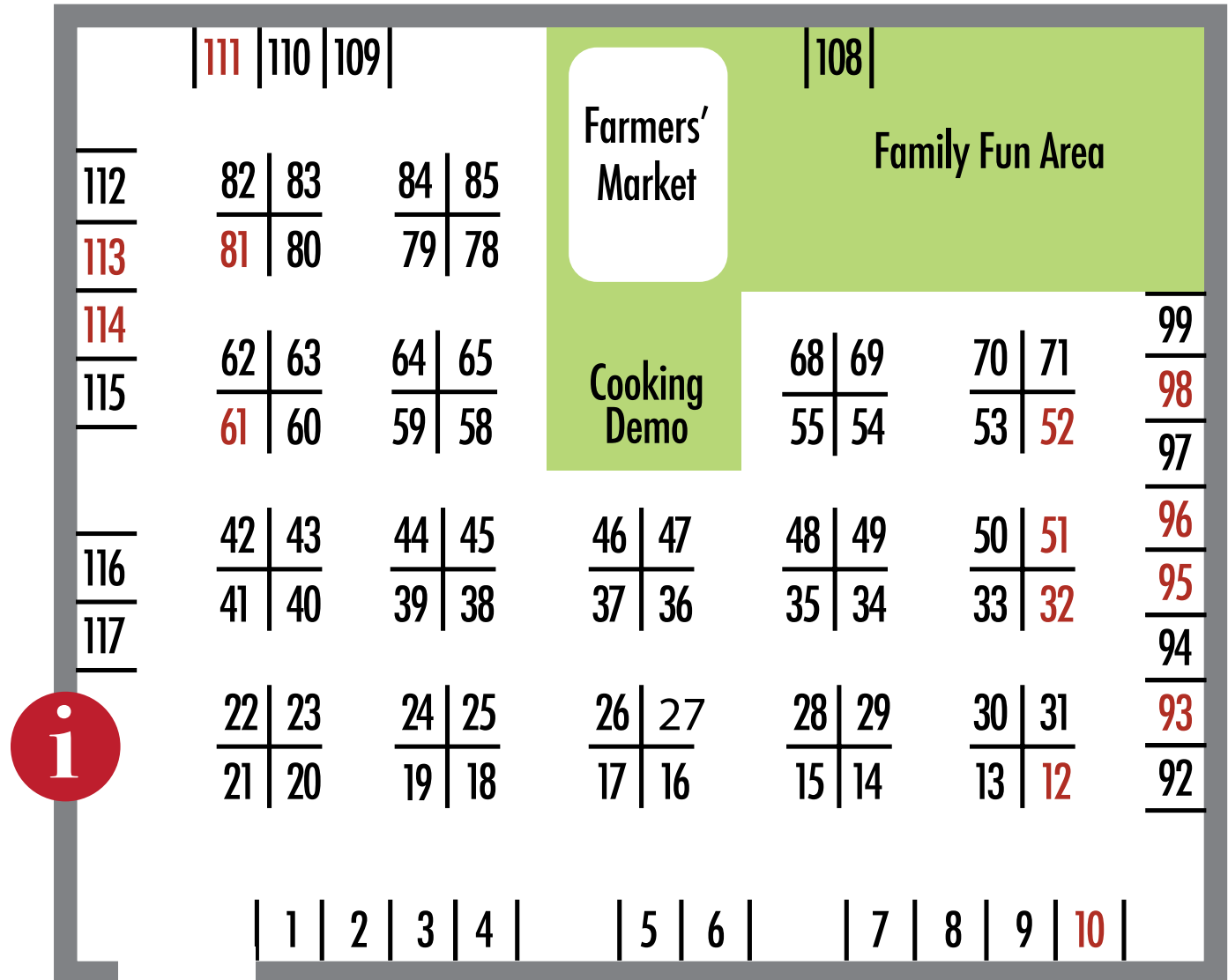
Exhibitors at tradeshow only:

- 9 **Calvit's Shrubs** artisanal beverage mixers, Minneapolis, MN; calvitsshrubs.com
- 109 **Captain Ken's Foods** packaged foods, St. Paul, MN; captainkens.com
- 7 **Fifth season cooperative** Multi-Stakeholder Cooperative, Viroqua, WI; fifthseasoncoop.com
- 12 **Hastings Cooperative Creamery** High quality dairy, Hastings, MN; hastingscreamery.com
- 107 **Iowa Choice Harvest LLC** co-

- 2 **Locally Laid Egg** pasture raised eggs, Company Duluth, MN; locallylaid.com
- 72 **Ney's Big Sky** Wisconsin sourced meat, Hartford, WI; neysbigsky.com
- 58 **Seven Sundays Muesli** cereals and breakfast bars, Minneapolis, MN; sevensundays.com
- 111 **Tantalizing Taste** gourmet sauces, Ostego, MN; facebook.com/tantalizingtaste

- Sponsor and other booths:**
- Mayo Clinic Sponsor; mayoclinic.com
 - MN Department of Agriculture Sponsor; mnda.state.mn.us
 - Renewing the Countryside Sponsor; renewingthecountryside.org
 - Peoples Food Co-op Sponsor; pfc.coop
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FEAST!

LOCAL FOODS NETWORK

The FEAST! Local Foods Network is a partnership of many organizations, businesses, and individuals committed to growing a sustainable, local and regional food system which encourages innovation. As a result of our work, we hope to see current businesses flourish and new businesses get established.

www.local-feast.org