



Rocky Mountain
Farmers Union

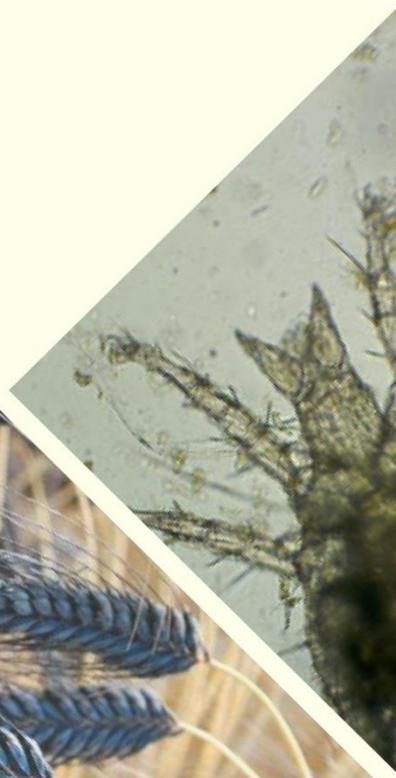
PLEASE JOIN US FOR THE

INNOVATION FAIR

PRESENTING SOME OF
THE MOST INNOVATIVE
THINKERS IN
AGRICULTURE

NOV 10, 2017 1-4 PM
EMBASSY SUITES
LOVELAND, CO
RMFU ANNUAL
CONVENTION TO FOLLOW

Heritage Grains
Irrigation Tech
Adaptive Strategies
Packing and Processing
Community Development
Micro Hydro
And More...



Tell us:

How you got here?

What you are doing?

The results?

So this is where you grew up... What happened Grandpa?

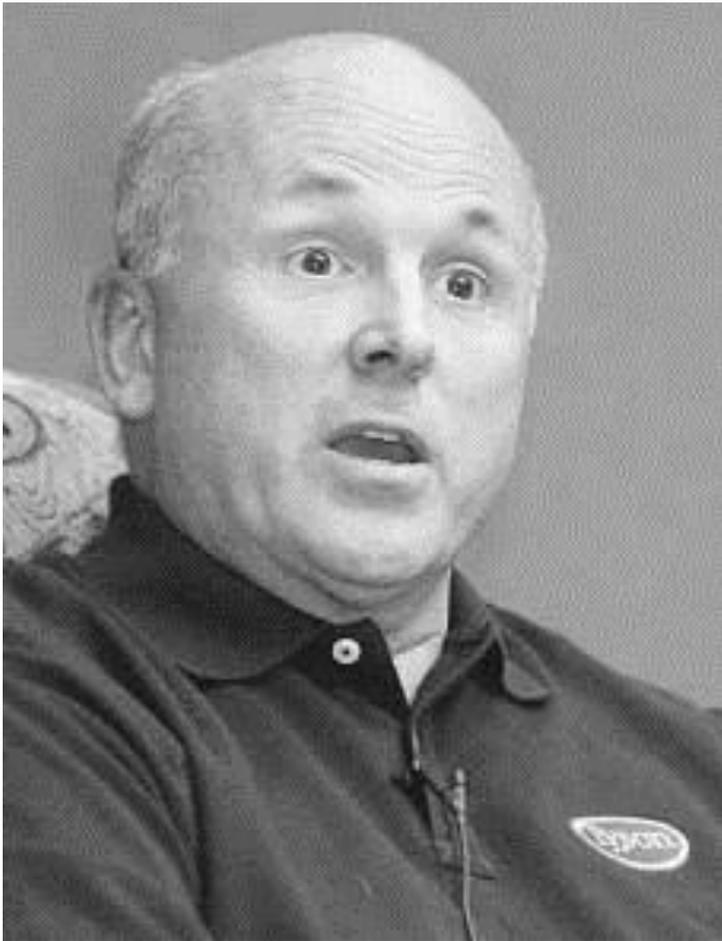


The U.S. has lost nearly half of its ranchers, 90% of its hog farmers and over 80% of its dairymen in the last 35 years.

Emptiness: A picture of big meat packer retaliation – Why cattle feeders won't speak out against meat packer abuses...



Callicrate feed yard closed in 1999 when the meat packers refused to buy the cattle.



“You should be suing Walmart [instead of IBP], they are the problem. They tell us what they will pay and we have no choice but to pay you less.”

- John Tyson comment to Mike Callicrate in 2002

The Problem

Eaters

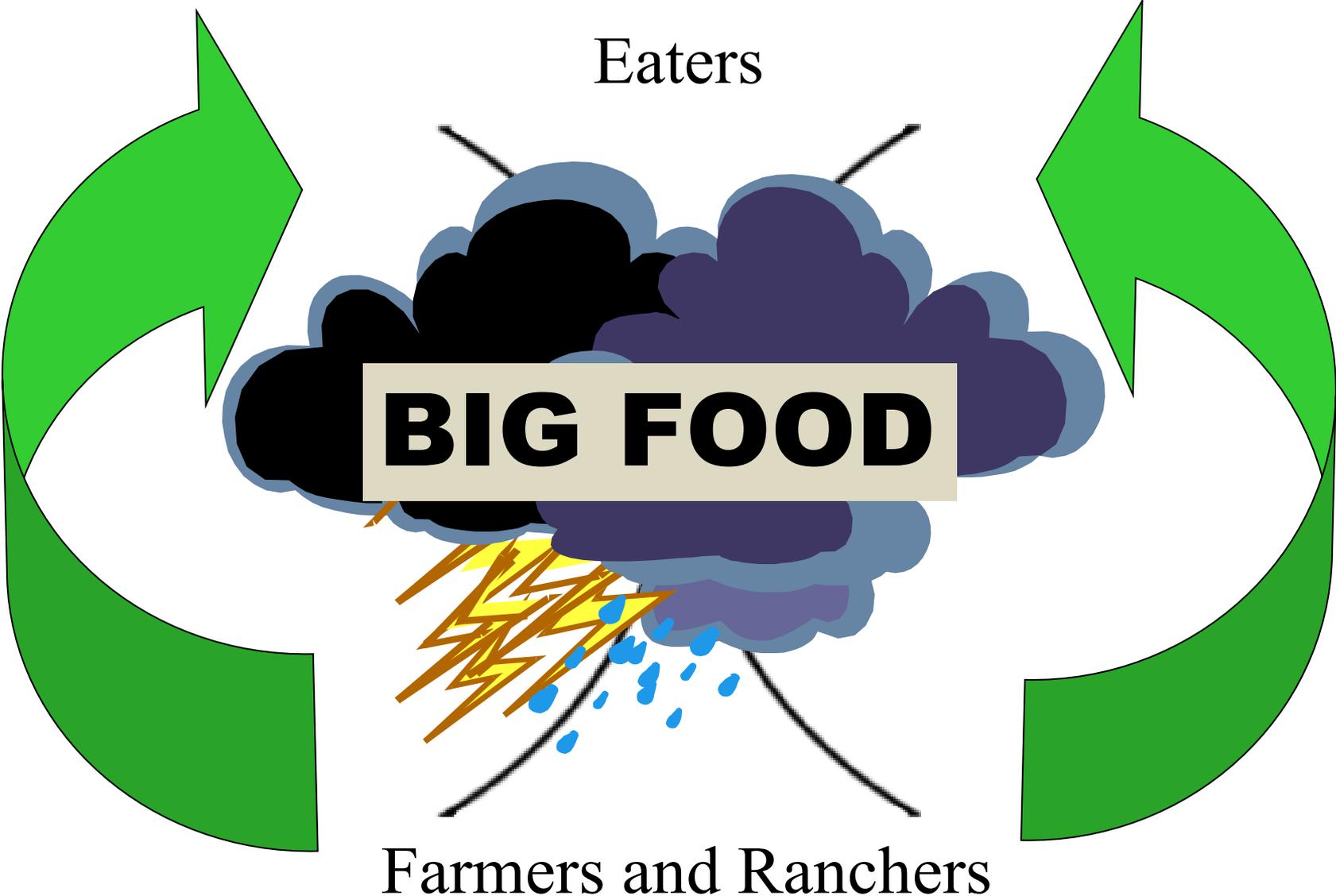
BIG FOOD

**Blocks market
access and
captures the profit**



Farmers and Ranchers

THE RANCH FOODS DIRECT SOLUTION



Callicrate Cattle Co. St. Francis, KS

Raised beds full of
compost and bonechar

Cattle are rotationally grazed,
keyline rips are soon to follow.

Compost managed
with chickens

Retort makes biochar and bonechar

1" of rain
fills this tank.

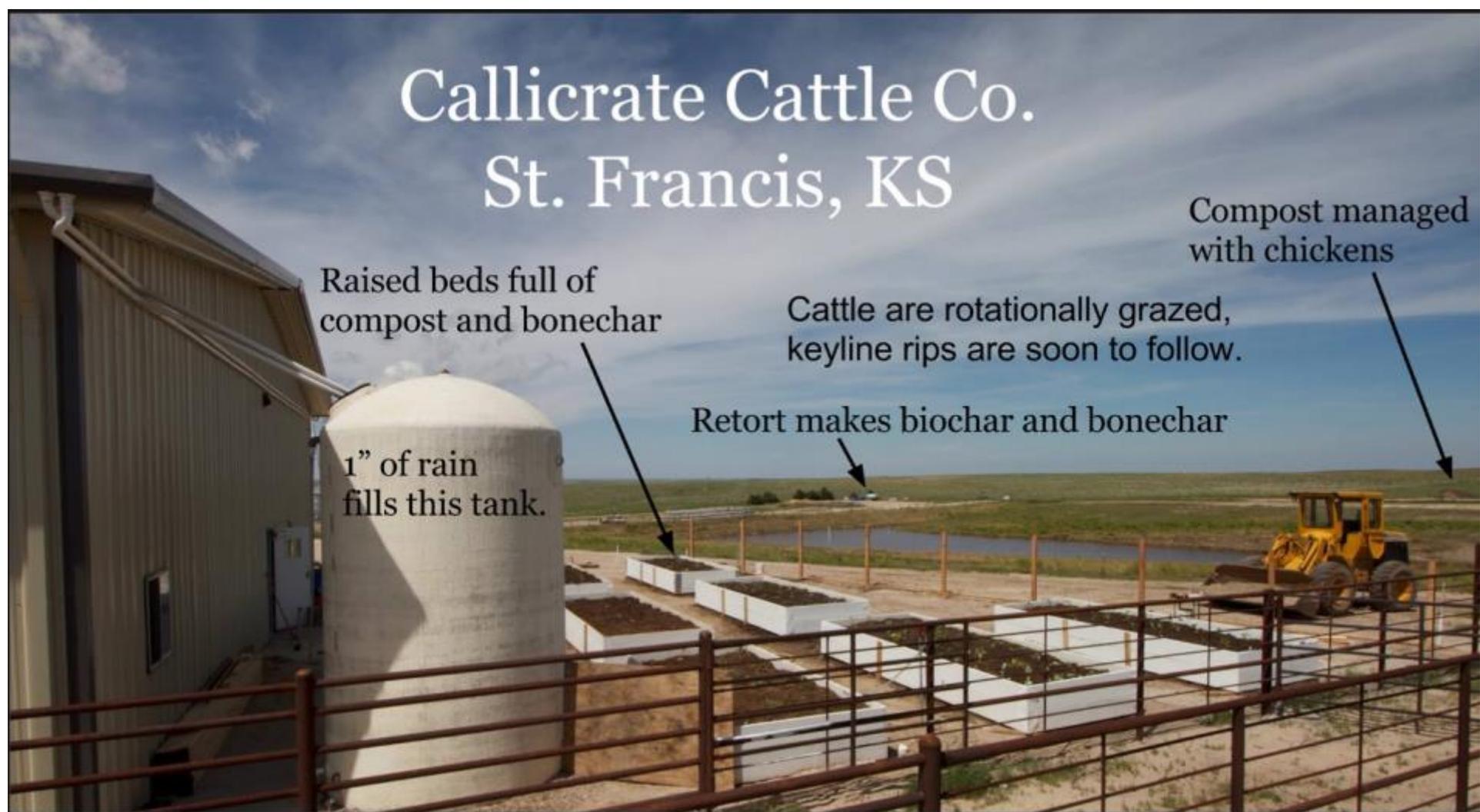


Image by Harry Greene

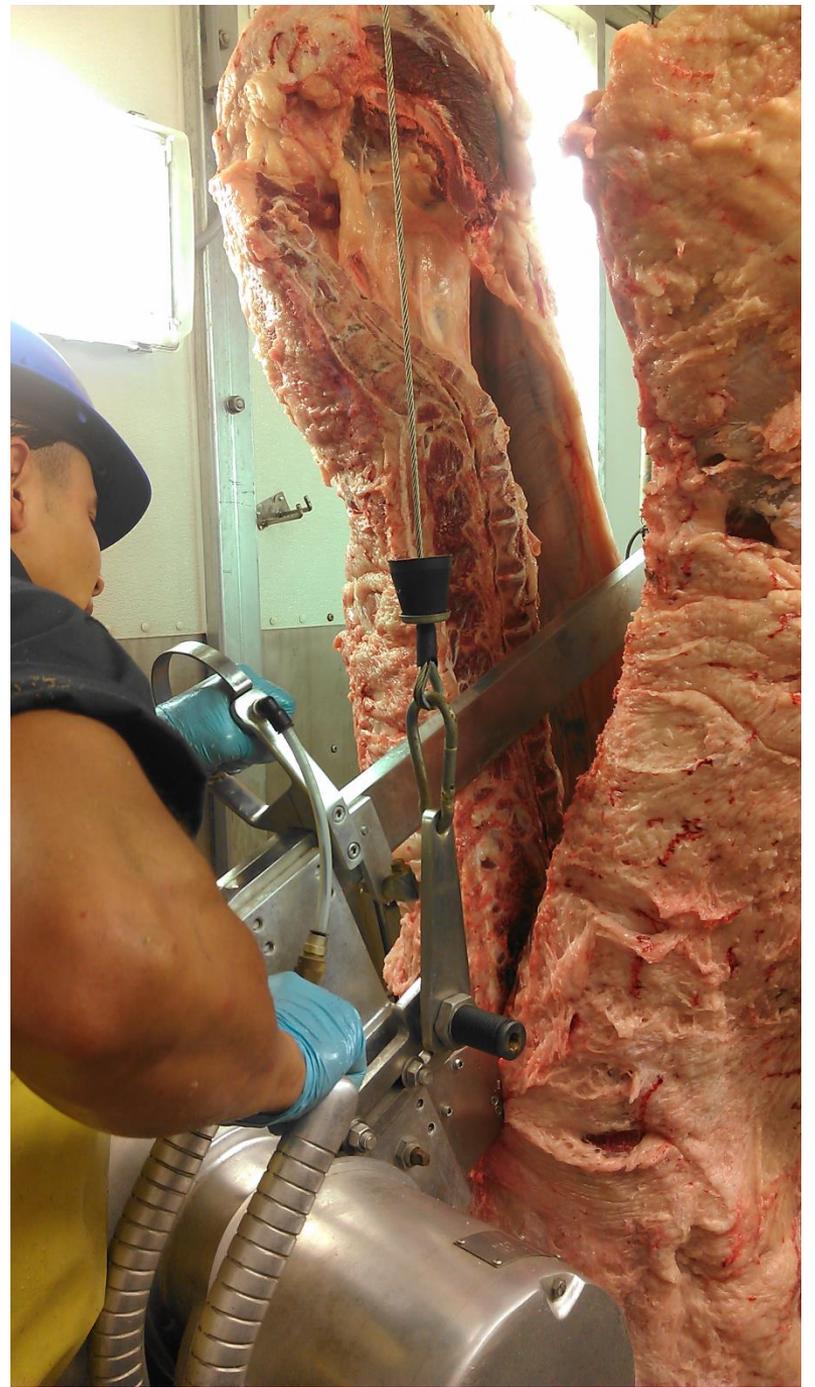
How do we move from the destructive industrial model of agriculture to one that regenerates our soils, restores our health, and rebuilds our communities?

A better , more direct route for producers, and consumers wanting to know where their food comes from...













Slaughtering animals where they are raised means:

- More humane treatment**
- Less stress means better quality meat**
- 37% less weight transported to market**
- Slaughter waste becomes valuable soil nutrients**
- Increased rural employment**

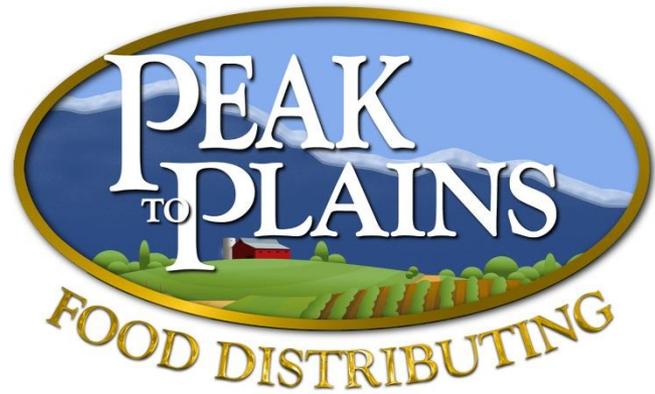
Peak to Plains Food Hub in Colorado Springs



Building Community Around Local Food!



Carcasses from mobile unit are cut into primals and retail cuts.



The new Colorado Springs food hub provides space for meat processing, local fruit and vegetable distribution and value-added food production.





The new retail store sells good food from local and regional sources



It's not what we do that makes our meat so good, it's what we don't do!





Simmered 48 Hours!

CALLIGRATE
CATTLE CO.

Ideal for ...
Sipping
Soups
Sauces
Stew
Demi-Glace
and Gravies

**BEEF
BONE
BROTH**

BEEF
BORN, RAISED AND
HARVESTED IN THE USA

.875 Quart (28 oz)



Mountain Pie CO

Real Gourmet Meat Pies in Colorado Springs



jeffcloutier.com

Retort turns bones into bonechar



Adding biochar to soil sequesters carbon, increases soil water holding capacity, adds nutrients (36% P₂O₅, 33% Ca), and improves biological activity.