

Hayden Granary LLC



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Summary

Our Vision

Transform the historic Hayden Grain Elevator (the “granary” or “elevator”), a community icon in the town of Hayden, Colorado since 1917, into a center that encourages and nurtures community through a vibrant and diverse local food system - including production, processing, distribution and consumption. The Granary is located in the heart of Hayden, a small town in the Yampa River Valley of northwest Colorado, at 198 East Lincoln Street, one block North of U.S. 40 (East Jefferson Avenue).

Our Mission

We believe that we must reconnect to our food. Our society has become increasingly detached from this core necessity of life - how will we survive without food, and the knowledge of what it is and where it comes from? In our global and specialized economy, most households have no connection to the once-common knowledge of how to raise, produce, process, and store food. Bringing together the various components of a food system – production, processing, distribution and consumption – at a local level nourishes healthy communities, contributing to local economies, public health, and community resilience. We strongly believe local food systems are vital to future generations and to the health of our communities, our nation and earth itself.

The community of Hayden and the Granary is beautifully positioned to facilitate bringing food wisdom from the past and instilling it in the future. The facility's immense size (12,666 ground-level square feet, plus the upper levels) allows it to be shared by several entities without having to create and develop extensive warehouse and meeting space. As a piece of local agricultural history, it draws on the stories of the past - with an eye to meeting the emerging needs of the 21st century.

We visualize a hub for the community and region that harnesses the variety of efforts emerging around local food and connecting people back to the land and to each other. Part of that vision draws on the unique character of the granary itself, including using the round silos as circular meeting spaces for convening collective wisdom, drawing on the traditional council gatherings of many Native American groups, and the circular tables used in diplomatic meetings, but adding a unique agricultural twist through the setting.



Our Values

We value our community, its heritage and the important role of agriculture in shaping our community and the landscape itself.

Community icons such as the Granary are disappearing from our landscape at an alarming rate. They tell a unique story about the development of a community, our food system and the will of many generations to improve their own lives as well as the lives of others. Historic buildings bring a reminder of who we are and honor the hard work and ambitions of those who came before us. In many aspects the Granary is a grounding point for a community. Without these 'touchstones' to our past, our communities slowly lose the connection to who and what they stand for.

We intend that Yampa Valley Feeds will continue to operate as retail store as the first step in fully using entire granary complex: connecting local food producers with consumers and providing warehouse and eventually retail, meeting and office space to small-scale producers and businesses. The property's size, configuration and heritage provide a unique opportunity to put the existing spaces to work enabling affordable opportunities for local food consumers and producers. Hayden, as a rural agricultural community, still has immediate and vibrant connections and wisdom towards traditional food production, processing and preservation.

In recognition of the efforts of the local museum, the Hayden Heritage Center, the granary may also be used for revolving exhibits and efforts to promote our region's heritage and in particular that of the quarter horse history and our agricultural roots in cases where the existing space at the Hayden depot cannot accommodate a larger exhibit.

We recognize the need for involving existing community groups and resources, and for creating interaction of several components to ensure success, viability and create a draw for the region.

These components include:

1. Community Gathering Space – East Warehouse
 - a. Farmers and Local Markets
 - b. Community Dinners and Barn dances (hosted five in Summer 2010)
 - c. Special Events, Receptions and Gatherings
 - d. Chatauqua Events with regional performing arts groups
 - e. Art Exhibitions, Classes and Workshops



2. Local Food Cooperative – East Warehouse
 - a. Distribution and Sorting Center
 - b. Connecting Point for Producer and Consumers

3. 'Farm to Table' Restaurant – West Warehouse/Silo
 - a. Locally raised produce and meats
 - b. Fixed price menus
 - c. Farm Style Atmosphere

4. Certified Kitchen and Processing Area – West Silo / Warehouse
 - a. Custom meat processing
 - b. Preparatory site for products to be used at Farmer's Market; Restaurant or in Food Coop
 - c. Kitchen shared with Restaurant
 - d. Freezers and locker space for food storage

5. Cooking and Home Arts Classes for the 'lost art' of food preservation
 - a. Livestock, Poultry, Game Processing
 - b. Specialty sausages
 - c. Canning
 - d. Fermentation
 - e. Drying and other food preservation methods

6. Community Connections – Silos
 - a. Art Exhibitions
 - b. Workshops
 - c. Collaboration and Connection Center for enabling collective wisdom



History

The 'Hayden Co-operative Elevator Company' was built in 1917 and placed into service by the Hayden Farmers' Union in December of 1917.

It was originally operated as a wheat elevator, along with a two-car cement potato warehouse that was used for receiving and shipping of vegetables. The elevator expanded in 1956 with construction of a barley-molasses pellet mill. The elevator was partially destroyed in 1972 by fire, however new grain bins were installed to continue storage. The elevator continued to serve the Yampa Valley grain farmers until 1988 at which time the elevator was closed due to decreased production and lack of demand for grain storage and shipping. The complex was operated as a feed and tack store from 1993 by Doug Meacham, who provided a full line of feed, tack, wood pellets and propane fuel along with crafting custom saddles and leatherwork.

Patrick and Tammie Delaney purchased the property and business on December 31, 2008 and are operating as Yampa Valley Feeds LLC and Hayden Granary LLC. The Delaney's recognized that the grain elevator is a community icon that has been used as a gathering place in Hayden since 1917. Its heritage is deeply connected to the agriculture and landscape of the Yampa Valley. Local residents tell stories of their grandfathers helping found the Granary in 1917 through a Farmers Union, of working there themselves, weighing wheat trucks in the 1970s, delivering wheat to the elevator, or simply enjoying it as a community center, a place to catch up with neighbors and friends

The buildings and the businesses are vital to the community and the valley - as an economic force, a node in the local food system, and a social center.



Situation Analysis

Patrick and Tammie Delaney, operating as Yampa Valley Feeds LLC and the Hayden Granary LLC, intend to honor the heritage of the Hayden grain elevator and enable it to become a catalyst for community revitalization.

The complex is located on three tracts of land in lots 1,2,3, North addition to Hayden B-443, P-515. It includes 10 buildings holding over 12,666 square feet of 'footprint' space (not including upper levels). It is in varying ranges of condition, from average to good and dating in age from 1917 to 1981. The Town of Hayden holds an easement on one portion of the property and the Union Pacific Railroad holds a 25-foot right-of-way on the property adjacent to the track for which the Hayden Granary LLC holds the lease. This provides several complications which will require any initial efforts to be focused on the land and buildings that are owned outright. A license agreement with the Town of Hayden is in place for a narrow portion of the property in the right-of-way for Lincoln street, which should not cause any severe limitations to development.

Although the easement and the license agreement could complicate the operation of the business, the possibility is strong for the grain elevator to continue its service to the agricultural entities surrounding Hayden and enhancing the options to produce viable, local value added products in the region.

The intention is to include all aspects of the local food system from production of goods within the certified kitchen, meat processing and freezer and locker space, to classes on food preservation and creation, to a distribution center for local food producers and consumers to connect, including a farmer's market to providing a venue for locally raised and produced goods to be consumed at a 'farm to table' type bistro. Within this aspect, adding community events creates a vibrant and dynamic draw to the complex. In addition, we hope to determine the financial and logistical means for the buildings and grain silos to be remodeled, modernized and repurposed to provide useful commercial space (office, retail, etc.) for local businesses. There is a keen desire to utilize alternative energy to at least allow a self-sustaining power source. The property has considerable southern exposure and solar orientation, therefore options such as solar, biomass or wind power options would be ideal.

Value Added Products

Due to the store's direct contact with local producers, possibilities for developing value-added agricultural products continue to emerge. Strong



possibilities that already exist or are developing include artisanal flour, potatoes, beef, lamb, poultry, and produce.

Current Activities Included Within this Concept

Farmer's Market

The Hayden Garden Club has hosted a Farmer's Market in both 2009 and 2010 and intends to use the east warehouse in 2011 for this venue. Vendors will be able to set up booths either inside or outside the building to enable a weather proof event. This warehouse also offers considerable storage, sorting and distribution space.

Community Social Events

The Delaney's hosted five Community Potluck Suppers and Barn Dances during Summer 2010 with tremendous success. The gatherings brought together diverse community members and provided family friendly entertainment for all ages.

The Hayden High School Student Council hosted the 2010 Homecoming Dance at the Granary with great success.

Art Showcase

Art provides an opportunity for conversations that otherwise would not occur and helps spark conversations from our past to enable future visions.

In summer, 2010, Justin Hayes, a fifth generation native of Hayden, painted a 1913 image of a wheat thresher on the East warehouse (front cover).

At the final barn dance in September, 2010, Colorado Art Ranch brought in four artists finishing up monthlong residencies in the Yampa Valley plus the participants in their weekend 'Artposita.' One resident, a clay sculptor sponsored by the Delaneys and Yampa Valley Feed, worked with a local potter and the local pony club on a public demonstration of raku firing. Another artist projected her images on the silos during the barn dance. A partnership for continued residencies will be sought.

Two artists, one a traditional western sculptor and the other a modern art sculptor, are using community storytelling based out of the store to define the roots of the American Quarter Horse Breed of which two prominent foundation sires came from Hayden. Of 5.3 million registered quarter horses today, 5.1 million trace back to Peter McCue, a sire from Hayden. The McCue and quarter horse story could benefit the Hayden community and economy through cultural heritage tourism. Combined with the asset of the County Fairgrounds and the proximity to the world-class resort offerings of



Steamboat Springs, Routt County could attract horse venues on a regional and national level.

Community Meetings

The Hayden Garden Club and other local groups are increasingly using the property for their regular meetings and community gatherings.

A tri-County group focused on regional economic development that includes federal, state, and local officials along with local entrepreneurs has also been gathering on a regular basis at our location to formulate how to spark life back into our community through fostering an environment that supports locally owned independent businesses.

Preservation and Restoration of the historic Hayden Grain Elevator – as a prominent local landmark for agriculture in the Yampa Valley, we consider the preservation and restoration of the Hayden Grain Elevator essential to the future of agriculture in our valley. With re-purposing its use, the facility can continue to serve agriculture producers in the valley and provide warehouse, distribution, office and retail space for producers.



Financial Aspect

The Delaney's foresee the development of the Hayden Granary towards a food system complex as a non-profit social enterprise and may likely seek a 501-c3 status for portions of the endeavor to seek grant and public funding. Several aspects of the concept are already in place at a minimal to low cost incurred.

- The East warehouse is functional for summer events in its existing state. For optimum use, the restroom adjacent to the warehouse would be renovated and modernized. The facility can be used for both the Farmer's Market and for a food coop distribution center in its existing state.
- The most intensive financial investment will be development of the West Warehouse to convert it from a storage barn into a restaurant/bistro for food service along with conversion of one or both silos into a meat processing kitchen and office area. As this portion of the property is not encumbered by the railroad lease, development is feasible. New infrastructure for water and septic would be needed along with upgrading electrical and the interior renovation.

The Delaney's are in the process of developing a financial model that will likely combine private investment with a private/public partnership and are seeking investors that seek to support this social enterprise. The timing for creating of a local food social enterprise is well timed with interest in the 'Slow Food' and 'Slow Money Principles'.

Slow Money Principles (see <http://www.slowmoney.org/>) In order to enhance food security, food safety and food access; improve nutrition and health; promote cultural, ecological and economic diversity; and accelerate the transition from an economy based on extraction and consumption to an economy based on preservation and restoration, we do hereby affirm the following Principles:

- I. We must bring money back down to earth.
- II. There is such a thing as money that is too fast, companies that are too big, finance that is too complex. Therefore, we must slow our money down -- not all of it, of course, but enough to matter.
- III. The 20th Century was the era of Buy Low/Sell High and Wealth Now/Philanthropy Later—what one venture capitalist called “the largest legal accumulation of wealth in history.” The 21st Century will be the era of nurture capital, built around principles of carrying capacity, care of the commons, sense of place and non-violence.
- IV. We must learn to invest as if food, farms and fertility mattered. We must connect investors to the places where they live, creating vital relationships and new sources of capital for small food enterprises.
- V. Let us celebrate the new generation of entrepreneurs, consumers and investors who are showing the way from Making A Killing to Making a Living.
- VI. Paul Newman said, "I just happen to think that in life we need to be a little like the farmer who puts back into the soil what he takes out." Recognizing the wisdom of these words, let us begin rebuilding our economy from the ground up, asking:
 - * *What would the world be like if we invested 50% of our assets within 50 miles of where we live?*
 - * *What if there were a new generation of companies that gave away 50% of their profits?*
 - * *What if there were 50% more organic matter in our soil 50 years from now?*



About the Delaneys

Patrick Delaney is a fifth generation Coloradoan with a passion for historic preservation, gardening and building restoration. A gracious host, Patrick has been in the lodging and hospitality sector for over 20 years. He currently is the Vice President and General Manager for Steamboat Resorts, a condominium management company. This professional role has given him extensive experience in project management, infrastructure development and working with a broad spectrum of individuals from vacationers to contractors to second-home owners. For community involvement Patrick has served as the President of Historic Routt County, the Routt County Education Fund Board and the Steamboat Springs Chamber Lodging Committee and is a tireless volunteer for many community efforts.

An early conversation between Tammie and Patrick as co-workers leading bicycle tours was a debate between building a new home versus restoring an historic home and the sense of place, heritage and efficient and effective use of resources that is derived from historic preservation. Patrick's compelling perspective and appreciation for historic preservation won and the two have embarked upon many preservation projects in the 20 years since, including their home of 16 years, a 1919 ranch overlooking the Yampa Valley.

Tammie is a native of Steamboat Springs, who grew up in a ski racing family yet had a passion for horses that was nurtured by her neighbor Portia Mansfield and her colleagues at Perry Mansfield Camp. Like many small town kids she couldn't wait to leave home and met Patrick while the two were leading and managing bicycle tours in New England and Europe. Since that time she has followed a diverse path of special events coordination, systems operation managing the ski resort ticket operations and community visioning and land use planning. She is a facilitator that focuses on systemic approaches to efforts and strongly believes that collaborative connections can overcome most obstacles. Community efforts within Hayden and the region include the Hayden Economic Development Council, Northwest Colorado Cultural Heritage Tourism and Products, Hayden Garden Club, State Extension Advisory Board, County Extension Advisory Board, Yampa Valley Pony Club, Community Agriculture Alliance and more.

The Delaneys embarked upon the Hayden grain elevator project with the keen awareness that although they did not possess the financial means to fulfill the mission, their blend of community service and professional expertise was uniquely suited to bring this ambitious project to fruition. Their extensive and diverse social networks will be essential to connecting their vision, talent and expertise to investors who share the passion for local food, community collaboration and rural economic transformation.

