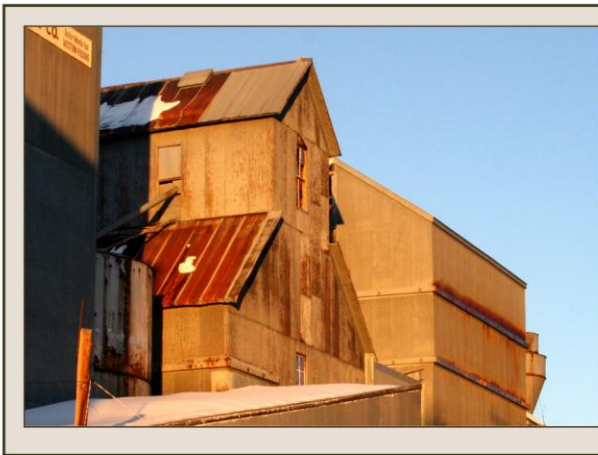


HAYDEN GRANARY



Our Vision

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.

In a society that is increasingly disconnected from its core necessity of food, there is an urgent need to bring together the various components of a food system – production, processing, distribution and consumption – at a local level. Most households are one to two generations removed from the common knowledge of how to raise, produce, process and store food. The Hayden Granary intends to bring this wisdom from the past and instill it into the future. We strongly believe this is vital to future generations and to the health of our communities, our nation and earth itself. We must reconnect to our food.

Eventually we also foresee utilizing a portion of the granary as a convening space, and in particular to utilize the round silos as a meeting room which evokes an agricultural twist to the circular meeting spaces which have always held a sacred principle with convening for collective wisdom.

Timeline



- 1917 ■ Hayden Co-operative Elevator Company built, used for wheat
- 1956 ■ Barley-molasses mill added
- 1972 ■ Fire damages elevator
- Elevator closes due to decreased production, lack of demand for grain storage & shipping
- 1993 ■ Doug Meacham operates complex as feed & tack store
- 2008 ■ Property & business purchased by Patrick & Tammie Delaney
- 2009 ■ Grand Re-opening
- 2010 ■ Community barn dances
- Art Posita Exhibition
- 2011 ■ Farmers markets
- Weddings
- Garden Center expansion
- Future ■ Cafe
- Retail expansion
- Grain flour production
- Gallery & museum
- Artist studios
- Restaurant

DENVER & SALT LAKE RAILROAD



Silos

Community Connections

- Art exhibitions
- Workshops
- Collaboration center for collective wisdom

Wheat processing

- Local flour mill



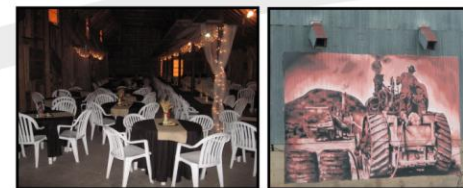
Main building



Yampa Valley Feeds

- Grain & feed
- Plants, flowers
- Tack & riding gear
- Pet care
- Gardening center

East Warehouse



Community Gathering Space

- Farmers and locals markets
- Community dinners and barn dances
- Special events, receptions and gatherings
- Chatauqua Events with regional performing arts groups

Local Food Cooperative

- Distribution and sorting center
- Connecting point for producer and consumers

West Warehouse



Certified Kitchen and Processing Area

- Preparatory site for products to be used at farmers market; restaurant or in food co-op
- Kitchen shared with restaurant

'Farm to Table' Restaurant

- Locally raised produce and meats
- Fixed-price menus
- Farm-style atmosphere

Cooking and Home Arts Classes

- for the 'lost art' of food preservation
- Livestock, poultry, game processing
- Specialty sausages
- Canning
- Fermentation
- Drying and other food preservation methods

E LINCOLN AVE

N SPRUCE ST

