

EXHIBIT 5DATE 3-12-13SB 94

Home canning and brewing bill introduced

By SEN. DEE BROWN | Posted: Monday, January 14, 2013 2:00 pm

This week, Senate Bill 94 will have a hearing in the Senate Agriculture Committee. It will allow high acid foods and dried fruits and vegetables to be exchanged with others on a free will basis. I have also included home brew in the bill since this growing hobby has become quite popular statewide.

In modern times, food preservation is not a necessity for most of us. People who preserve their food usually have a garden, enjoy the fresh taste of something nurtured by their own hands and especially enjoy sharing their bounty with family and friends.

A year ago, there was much excitement by home canners to have an exchange in Whitefish at the brewery. When we showed up on the appointed night, we were disappointed to find that it had been canceled because of health department concerns.

Food preservation has been part of our earliest history. Dried fruits and vegetables have been found in Egyptian tombs dating back thousands of years. American Indians made pemmican and dried buffalo meat to sustain them through their nomadic lives. The beans found in buried earthenware from the Anasazi Indians of Colorado have become a huge favorite in modern times.

This type of bill can encourage a festival similar to ones held around the country, which brings like-minded people together to exchange their food and recipes. The Flathead is a perfect place to begin one, and SB94 will be the springboard for this type of festival without the "pickle police" looking over our shoulders.

Last week's swearing-in ceremonies in the House and Senate were inside each chamber with family and friends in attendance. State officials had theirs outside the capitol building near the front steps. There was a nip in the air, but the ceremony was memorable.

Two fighter jets flew over the crowd as Gov. Steve Bullock was sworn in, along with cavalry cannons blasting afterward. Sen. Max Baucus was home from D.C. to witness the event and later spoke to a joint session while he was in town.

I have met with Gov. Bullock's economic advisor, John Rogers, and discussed the Calgary economic development center. It sounds like the governor and Rogers both recognize the viability of more trade with our northern neighbors. I intend to work with his office to come up with a solution which will put more Montanans to work and allow our trade to expand.

Please feel free to visit Helena, testify at committee hearings, visit with your legislators and stay in touch via the Internet. You can look up all the session's information and view many committee meetings on the state's Web site at www.leg.mt.gov or Google "Montana Legislature."



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Welcome to the NCHF

Taste and share quality Homebrewed Beers from California and beyond!

Once year at the time of the Autumnal Equinox, homebrewers from all over Northern California make the trek to the little town of Dobbins and call Lake Francis their home for two days. Here they proudly fly the colors of their homebrew clubs and eagerly share well crafted brew rivaling some of the best known breweries.

The NCHF has live music, a raffle with fantastic prizes, nationally known speakers, club-only homebrew competitions, a premier Brewers Dinner and much more!

Past speakers have included Fritz Maytag, Fred Eckhardt, Byron Burch, Fal Allan, Ken Grossman, the late Dr. George Fix, Randy Mosher, John Palmer and more.



The theme for NCHF 15 is "Founding Fathers"

What does this mean? Well, that's up to you! Typically clubs decorate their booths, and often themselves, to reflect the theme. Clubs also try to best one another for "Best Booth Theme" and "Best Booth Food", which all makes for great beer, great food, and a fantastic time for all!

As if that weren't enough, we select two "theme beers" for the Club Keg Competition.

NEW! Expanded Camping Area This Year!

To meet the increase in demand, we have added another camping area, adjacent to the festival grounds. As with all the camping at NCHF, this is on a first-come, first-serve basis.

This is the first time we are expanding the camping, both in space and attendees, so bear with us as we try something new! We think this will be a good addition for the festival. Check out the map of this new area!



Read more...

Brewers Dinner Menu

Click here to see the fabulous Brewers Dinner our own "Homebrew Chef", Sean Z Paxton, has created for Friday night!

Wait list closed

The registrar is now on-site at Lake Francis for the festival, and all ticket swaps and refunds are now closed. We apologize for any inconvenience, but it is not possible to process any more order changes. In addition, the wait list is closed. If you didn't get tickets, we hope to see you next year!

Live Music at the Fest!

This year we have a special treat, live music Saturday evening on the main stage! So stick around after a great day at the festival. Relax, listen and dance to the sounds of Wish Inflicted!

Wish Inflicted plays an introspective yet energetic brand of rock, with acoustic and electric elements, and strong vocal harmonies. Originating as a songwriting duo frequenting the stages of coffee shops and bars in Portland, OR, they later re-formed as a full band in San Francisco. Adding electric guitar hooks, piano & Hammond organ, and a grooving rhythm section, the band further honed their sound.



And the best part? These guys are some of our own S.F. Bay Area Homebrewers!

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Study says leafy greens top food poisoning source

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By MIKE STOBBE, Associated Press
Jan. 29, 2013 8:21AM PST

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FILE - In this Thursday, Aug. 16, 2007 file photo, a lettuce worker washes romaine lettuce in Salinas, Calif. Leafy green vegetables were the leading source of food poisoning over an 11-year period, federal health officials say, Tuesday, Jan. 29, 2013. However, the most food-related deaths were from contaminated chicken and other poultry. (AP Photo/Paul Sakuma, File)

NEW YORK (AP) — A big government study has fingered leafy greens like lettuce and spinach as the leading source of food poisoning, a perhaps uncomfortable conclusion for health officials who want us to eat our vegetables.

"Most meals are safe," said Dr. Patricia Griffin, a government researcher and one of the study's authors who said the finding shouldn't discourage people from eating produce. Experts repeated often-heard advice: Be sure to wash those foods or cook them thoroughly.

While more people may have gotten sick from plants, more died from contaminated poultry, the study also found. The results were released Tuesday by the Centers for Disease Control and Prevention.

Each year roughly 1 in 6 Americans — or 48 million people — gets sick from food poisoning. That includes 128,000 hospitalization and 3,000 deaths, according to previous CDC estimates.

The new report is the most comprehensive CDC has produced on the sources of food poisoning, covering the years 1998 through 2008. It reflects the agency's growing sophistication at monitoring illnesses and finding their source.

What jumped out at the researchers was the role fruits and vegetables played in food poisonings, said Griffin, who heads the CDC office that handles foodborne infection surveillance and analysis.

About 1 in 5 illnesses were linked to leafy green vegetables — more than any other type of food. And nearly half of all food poisonings were attributed to produce in general, when illnesses from other fruits and vegetables were added in.

It's been kind of a tough month for vegetables. A controversy erupted when Taco Bell started airing a TV ad for its variety 12-pack of tacos, with a voiceover saying that bringing a vegetable tray to a football party is "like punting on fourth-and-1." It said that people secretly hate guests who bring vegetables to parties.

CYBER MONDAY DEALS

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By HEIDI DESCH
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Perhaps you make a great zucchini bread, but what you really need is a jar of salsa.

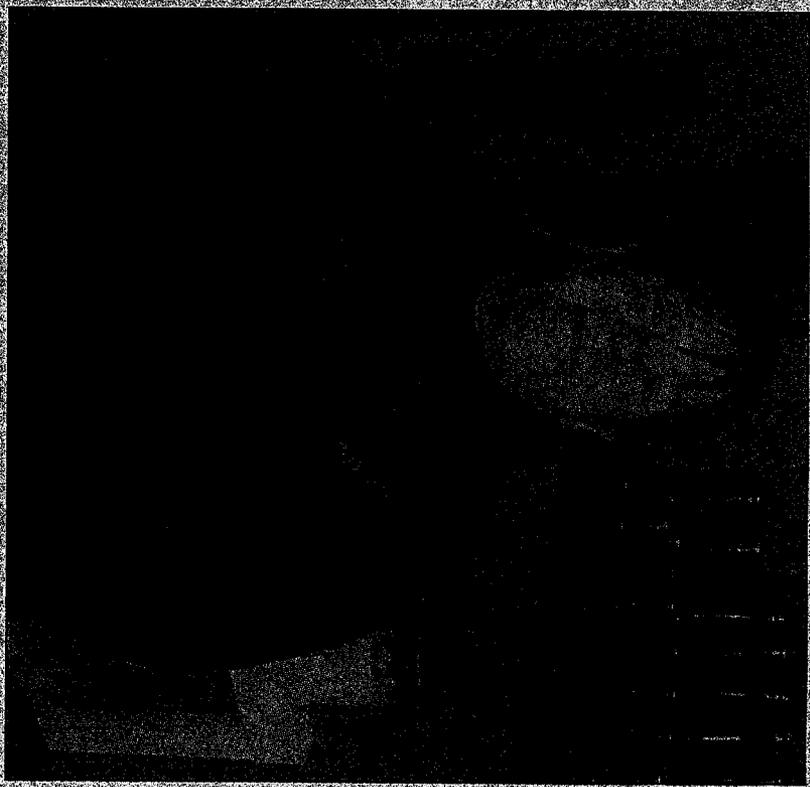
The answer to making a trade for what you need could be found at the Flathead Food Swappers inaugural food swap on Wednesday, Nov. 9. The event begins at 6:30 p.m. at the Great Northern Brewery.

The Food Swappers is a group of local food enthusiasts, many of whom have participated in home-based trading events. Wednesday they open their swap to the public.

"We want to celebrate local things made by local people," said Kathie Lapcevic, the event's organizer.

Lapcevic, of Columbia Falls, grows a garden and does canning every year and says swapping can be a great way to add to one's pantry. She's participated in smaller swaps and was inspired by a larger-scale event that takes place in Portland, Ore.

"I only grow certain things well," she said. "Other people grow other things well. I'm always interested in trying new things. There might be a new



Kathie Lapcevic of Columbia Falls is organizing the Flathead Food Swappers inaugural food swap Wednesday, Nov. 9 at the Great Northern Brewery in Whitefish.

jelly there that I want to try while someone else will want my apple butter."

Folks are invited to swap items such as extra garden produce, wild-harvested or foraged foods, home-canned items (high acid food only), home dehydrated, frozen

people who make them at home here in the Flathead Valley."

Swappers set up tables with their items beginning at 6:30 p.m. and the swapping begins at 7 p.m. Participants are given "swap cards," which they can place on tables with a suggested offer. For example, a person might leave a card offering to trade a dozen eggs for a pint jar of jelly. Then after a set amount of time participants can look at the cards on their table and decide if they agree to the swap. They then approach the person that made the offer and make the trade.

"This way no one is forced to take anything they don't want," Lapcevic said. "You take only what you want to take."

A sample table will be set up for appropriate items so swappers may taste products before offering a trade. A list of ingredients for items is also encouraged so folks understand exactly what they are getting.

Although this is the first organized event, the plan is to hold periodic swaps throughout the year. Lapcevic is also hoping that the event will allow folks to meet and possibly arrange swaps outside of the organized event.

For more information visit the group's Facebook page at www.facebook.com/flatheadswappers or e-mail mikahcakes@yahoo.com.

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