Inland Northwest Gold Oilseed Pressing Services



Prepared by Lilith Moon Farm Agricultural Organization For Washington State Department of Agriculture Local Food System Infrastructure Grant October 2025

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Executive Summary

Lilith Moon Farm Agricultural Organization, serving Stevens, Ferry, and Pend Oreille counties in Northeast Washington, proposes developing a semi-mobile oilseed pressing operation to address critical gaps in the regional food system. This project, titled Seed Oil Pressing Services, will establish the region's first human-grade, cold-pressed cooking oil production facility, offering a sustainable, locally sourced alternative to mass-produced oils.

The initiative responds to longstanding infrastructure challenges in rural Washington, where food processing capabilities are nearly nonexistent, particularly for oilseeds. By constructing a modular processing unit and acquiring specialized equipment, the project will enable local farmers—especially those practicing organic and no-spray methods—to retain more value from their crops, reduce transportation costs, and access new markets. The oil produced will be competitively priced and nutritionally superior, supporting culturally relevant food traditions, including those of the Colville and Spokane tribal communities. Sales channels will include farmers' markets, co-ops, institutional buyers, and livestock feed processors, ensuring a broad regional impact.

Backed by strong community support, market research, and a clear implementation timeline, this project will enhance food sovereignty, economic resilience, and equitable access to healthy, locally produced foods. Lilith Moon Farm's proven leadership in education, consulting, and food systems innovation positions it to successfully manage and sustain this transformative initiative.

Organizational Background

Established in 2013 in Eatonville, Washington and re-established in 2021 in Chewelah, Washington before moving to Inchelium, Washington in 2024, Lilith Moon Farm Agricultural Organization provides a unique blend of education, administrative support, research, consulting, and food processing services across Stevens, Ferry, and Pend Oreille counties in Northeast Washington. The organization is deeply embedded in the regional food system and plays a pivotal role in supporting small-scale and Indigenous agricultural producers.

Key Services Include:

Education & Outreach

Lilith Moon Farm delivers agricultural education throughout Northeast Washington, with a strong presence at local and regional fairs. Our programming emphasizes food systems literacy, sustainable agricultural practices, and culturally responsive outreach, tailored to the needs of small-scale and Indigenous producers.

A cornerstone of our educational efforts is the low-cost to no-cost, in-person processing and food safety training we offer to micro-producers and community members. These hands-on classes are designed to demystify food safety regulations and empower participants to safely process and prepare foods for sale or personal use. Topics include safe handling of cottage foods, sanitation protocols, labeling requirements, and compliance with Washington State Department of Agriculture (WSDA) standards.

By providing accessible, locally delivered training, Lilith Moon Farm helps reduce barriers to entry for aspiring food entrepreneurs, supports public health, and strengthens the regional food economy. These workshops are especially impactful for rural communities and low-income families, offering culturally relevant instruction that supports traditional foodways and economic self-determination.

<u>Administrative Support for Small Agricultural Businesses:</u>

Lilith Moon Farm provides critical administrative support to micro-producers and small farms across Northeast Washington, a region that has faced decades of economic hardship following the collapse of key agricultural sectors in the 1980s. The Tri-County area—Stevens, Ferry, and Pend Oreille counties—continues to struggle with high transportation costs, limited infrastructure, rising land prices, and regulatory barriers that make it difficult for small-scale producers to thrive.

In response, our organization offers hands-on assistance with licensing, regulatory navigation, and business development, helping producers overcome bureaucratic hurdles and launch compliant, community-rooted food enterprises. We specialize in guiding producers through complex state and federal requirements, including cottage food laws, WSDA inspections, and food safety protocols, ensuring that even the smallest operations can participate in the local food economy.

By demystifying the administrative process and offering tailored support, Lilith Moon Farm empowers producers to reclaim economic agency, diversify their operations, and contribute to the revitalization of the regional agricultural sector. Our work directly addresses the systemic challenges that have long hindered economic recovery in the Tri-County area, fostering a more resilient and inclusive food system.

Food Processing for Cottage Foods:

Lilith Moon Farm collaborates closely with local micro-producers to process low-risk cottage foods, offering pre-licensing development support, technical guidance, and shared-use infrastructure to reduce startup costs and improve food safety. These services are especially critical in Northeast Washington's Tri-County region, where economic recovery has been slow and food processing infrastructure remains virtually nonexistent.

In this economically fragile area, marked by high poverty rates, limited access to capital, and costly licensing requirements, many aspiring food entrepreneurs face significant barriers to entry. Lilith Moon Farm addresses these challenges by providing affordable, hands-on support that helps producers navigate regulatory systems, meet food safety standards, and prepare for WSDA inspections.

By accessing community shared-use processing spaces and equipment, the organization allows producers to test recipes, refine techniques, and build capacity without the financial burden of investing in commercial facilities. This model not only fosters community development and local entrepreneurship but also strengthens local food sovereignty by enabling community members to transform regional crops into market-ready products.

By supporting cottage food processing, Lilith Moon Farm helps revitalize the local economy, create pathways for small business development, and ensure that culturally relevant, locally produced foods remain accessible to the communities that need them most.

Consulting & Research:

Lilith Moon Farm engages in applied research and consulting that centers on agricultural innovation, food sovereignty, and culturally relevant food systems, with a strong commitment to empowering underserved and rural communities. Our work is grounded in rigorous scientific principles, ensuring that all recommendations and interventions are evidence-based, replicable, and tailored to the unique ecological and cultural contexts of Northeast Washington.

We apply interdisciplinary methodologies, drawing from microbiology, public health, agronomy, and food systems science, to address complex challenges such as raw milk safety, oilseed processing, and sustainable crop diversification. Our consulting services support producers in adopting best practices for food safety, environmental stewardship, and regulatory compliance, while also integrating traditional ecological knowledge and community-driven priorities.

Through partnerships with tribal organizations, local growers, and regional food policy councils, we co-develop research initiatives that reflect community needs and advance equitable access to healthy, locally produced foods. Our commitment to scientific integrity ensures that our work not only meets regulatory standards but also contributes to broader efforts in regional resilience, food justice, and agricultural sustainability.

Through these integrated services, Lilith Moon Farm fosters a resilient, inclusive, and locally driven food economy that prioritizes sustainability, equity, and community empowerment.

Project Description

Figure 1: Flow Chart of Development

Seed Oil Pressing Services



Lilith Moon Farm Agricultural Organization proposes the development of a semi-mobile oilseed pressing operation in Northeast Washington, designed to produce human-grade, cold-pressed cooking oil from locally grown oilseeds. This project directly addresses a critical infrastructure gap in the Tri-County region, where oilseed processing for human consumption is currently nonexistent.

Rooted in scientific principles and community-based research, the project integrates engineering, food safety science, and agricultural systems design to ensure that the oil pressing facility meets rigorous standards for quality, efficiency, and regulatory compliance. The operation will be housed in a modified shipping container, offering a cost-effective and scalable solution that can be deployed in rural areas with limited infrastructure.

The oilseed press system will include two presses and associated equipment sourced from a Wisconsin-based manufacturer, selected through a competitive quoting process. Construction and installation will be led by an experienced contractor, with technical oversight provided by a Project Manager with over a decade of experience in agricultural research and project management.

This initiative will enable local farmers, particularly those using organic and no-spray methods, to process their crops locally, retain more value, and access new markets. It will also support culturally relevant food traditions, such as the preparation of frybread in Native communities, by providing affordable, high-quality cooking oil through food assistance programs and retail outlets.

By combining scientific rigor, community engagement, and economic strategy, the Seed Oil Pressing Services project will catalyze regional food system resilience, support small-scale producers, and promote food sovereignty across Northeast Washington.

Market Need & Opportunity

Northeast Washington's Tri-County region faces a significant gap in human-grade oilseed processing infrastructure, despite the presence of local sunflower and canola producers. These farmers currently sell raw seeds into distant commodity markets, losing value and incurring high transportation costs. The lack of local processing options not only limits farm profitability but also perpetuates reliance on imported oils that dominate retail shelves.

Importantly, sunflower seeds have long been a staple in Native American diets, valued for their nutritional density and cultural significance. The absence of locally produced, culinary-grade sunflower oil undermines food sovereignty and restricts access to traditional foodways, such as the preparation of frybread and other Indigenous dishes.

Current Market Landscape:

Recent price analysis (please see Attachment A) from regional retailers underscores the opportunity for locally produced, cold-pressed oils. Conventional hot-pressed canola oils at Safeway and Walmart retail for \$12.99–\$20.99 per gallon (128 oz), averaging \$0.10–\$0.16 per ounce. In contrast, specialty cold-pressed oils—such as Napa Valley organic sunflower or canola—sold at co-ops in Republic and Tonasket command \$14.65–\$21.55 for 24–32 oz, or \$0.60–\$0.67 per ounce. This represents a 400–500% price premium for cold-pressed oils compared to mass-produced hot-pressed alternatives.

Local stores like Inchelium Grocery and Harvest Foods primarily stock hot-pressed oils, priced between \$0.12–\$0.21 per ounce, with no human-grade cold-pressed options available. The only cold-pressed oil produced in the region (See Attachment B) was labeled for non-human use, further highlighting the absence of accessible culinary-grade products.

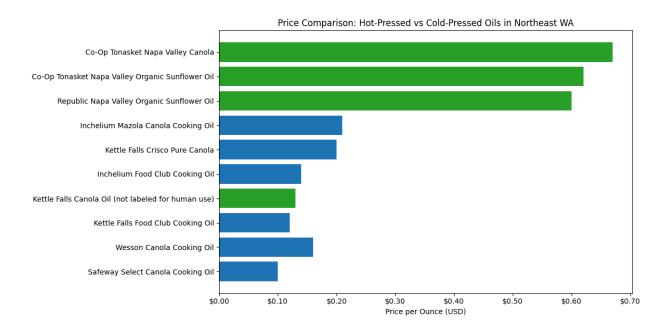


Figure 2: Price Comparison of Hot vs. Cold Pressed Oils in NE Washington.

Nutritional and Health Benefits of Cold-Pressed Oils

Cold-pressed oils are extracted mechanically at low temperatures, preserving the natural antioxidants, essential fatty acids, and fat-soluble vitamins such as vitamin E and K. Unlike hot-pressed oils, which are often refined using high heat and chemical solvents, cold-pressed oils retain their original flavor, aroma, and nutritional profile. This makes them a healthier alternative for consumers seeking minimally processed, nutrient-dense cooking options. The absence of chemical additives and high-heat degradation also aligns with growing consumer demand for clean-label, whole-food products. These health benefits further enhance the market appeal of cold-pressed oils, particularly among health-conscious shoppers and food assistance programs aiming to improve dietary quality.

Current Similar Existing Infrastructure

Red Bridge Mill in Kettle Falls, Washington, operated by Red Bridge Farm, serves as a regional hub for non-human-grade oilseed and livestock feed processing. While the facility includes oil pressing equipment for crops like canola, camelina, and flax, its outputs are designated for industrial and animal feed use, not human consumption. This distinction is critical: there is currently no infrastructure in the region producing cold-pressed, human-grade cooking oils.

The Seed Oil Pressing Services project by Lilith Moon Farm builds on the logistical and economic model demonstrated by Red Bridge Mill, but extends it into the human food sector, filling a vital gap in the regional food system. By localizing processing for culinary–grade sunflower and canola oils, the project supports both economic resilience and cultural continuity—especially for tribal communities seeking access to traditional, nutrient-rich ingredients.. The facility includes:



- Grain Elevator with
 Eight Storage Silos: The
 elevator features eight
 large-capacity silos capable of
 storing and segregating a wide
 range of grains, including
 wheat, barley, oats, peas, alfalfa,
 canola, camelina, and flax.
 These silos support both bulk
 storage and efficient
 distribution.
- On-Site Feed Mill: The mill produces a diverse array of

livestock feeds, including poultry starter, layer, scratch, turkey grower, swine starter and finisher, cattle feed, and more. The facility is equipped to produce both mash and pelleted feeds, with a pelletizer added in response to customer demand.

- Oil Pressing Equipment: The mill includes an oil press capable of processing canola, camelina, and flax. This allows for on-site production of both oils and meals, reducing reliance on out-of-state suppliers and lowering input costs for local producers.
- Retail and Wholesale Distribution: Red Bridge Mill supplies feed to local retail outlets such as Colville Country Store, Meyers Falls Market, and Waneta Quick

Stop. It also distributes wholesale to farms and feed stores across Washington, Oregon, Idaho, and Montana.



- Short-Line Rail Access: The facility is connected to a short-line railroad, enabling efficient transportation of grains and feed products to regional and national markets.
- Local Sourcing and Contracting: Red Bridge Farm contracts directly with Stevens County farmers to source non-GMO crops. This model supports local agriculture, reduces transportation costs, and enhances regional food system resilience.
- Employment and Economic Impact: As of 2022, the mill processes over 300 tons of feed per month and employs approximately 10 staff members. The operation circulates over \$2 million annually through the Stevens

County economy, supporting both agricultural producers and rural job creation.

This infrastructure serves as a model for rural food system revitalization, demonstrating how strategic investment in local processing can create economic opportunity, reduce supply chain vulnerabilities, and support sustainable agriculture. However, it is focused on livestock and industrial use production. The lack of human grade food production is still non-existent.

Opportunity for Lilith Moon Farm:

By introducing locally sourced, cold-pressed cooking oils, Lilith Moon Farm can fill this market gap with a product that is:

- Nutritionally superior (retains flavor and nutrients without chemical processing)
- Culturally relevant (supports traditional foods like frybread for tribal communities)
- Competitively priced (positioned between mass-market hot-pressed oils and premium organic imports)

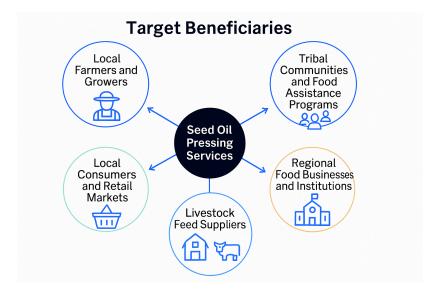
This initiative creates four interconnected markets:

- 1. Farmers seeking local buyers for oilseeds
- 2. Retail consumers demanding sustainable, high-quality cooking oils
- 3. Food assistance programs serving tribal and low-income families
- 4. By-product seed cake that is sold into the livestock feed market

With strong consumer demand for healthier, locally produced options and clear evidence of price elasticity for cold-pressed oils, the Seed Oil Pressing Services project is poised to strengthen regional agriculture, reduce economic leakage, and advance food sovereignty.

Target Beneficiaries

The Seed Oil Pressing Services project is designed to serve a diverse set of stakeholders in Northeast Washington, with a focus on equity, sustainability, and cultural relevance.



1. Local Farmers and Growers

 Profile: Small-scale producers in Stevens, Ferry, and Pend Oreille counties who cultivate oilseeds using organic or no-spray methods.

- Need: These farmers currently lack local processing options and must sell raw seeds into distant commodity markets, losing significant value and incurring high transportation costs.
- Benefit: Access to regional oilseed processing infrastructure will allow farmers to retain more profit, diversify crops, and strengthen their market presence.

2. Tribal Communities and Food Assistance Programs

- Profile: Families participating in food assistance programs on the Colville and Spokane reservations.
- Need: Affordable, high-quality cooking oils for preparing culturally significant foods such as frybread, which are central to Native food traditions.
- Benefit: By offering cold-pressed oils at reduced cost to food assistance providers, the project supports food sovereignty and cultural continuity while improving nutritional quality.

3. Local Consumers and Retail Markets

- Profile: Health-conscious consumers seeking sustainable, locally sourced alternatives to mass-produced oils.
- Need: Current retail options are dominated by hot-pressed, chemically processed oils, with premium cold-pressed oils priced at \$0.60-\$0.67 per ounce, far above conventional oils at \$0.10-\$0.21 per ounce (see Market Analysis).
- Benefit: Lilith Moon Farm will provide competitively priced cold-pressed oils that preserve flavor and nutrients, making healthier choices accessible to rural communities.

4. Regional Food Businesses and Institutions

- Profile: Independent grocers, co-ops, schools, and tribal programs committed to sourcing local products.
- Need: Reliable supply of human-grade oilseed products for retail and institutional use.
- Benefit: The project creates new procurement channels, strengthens local branding, and supports regional economic resilience.

5. Livestock Feed Suppliers

• **Profile:** Local feed processors and suppliers who serve livestock producers in Northeast Washington.

- **Need:** Affordable, high-quality feed ingredients to reduce reliance on imported products and stabilize costs.
- Benefit: Oilseed pressing generates valuable byproducts such as meal and hulls, which can be repurposed as livestock feed. This secondary market reduces waste, supports circular agriculture, and creates an additional revenue stream for the regional economy.

By serving these five interconnected beneficiary groups, the Seed Oil Pressing Services project will:

- Strengthen regional food sovereignty by keeping processing local and culturally relevant.
- Increase farm profitability through value-added products and reduced transportation costs.
- 3. **Improve community health and equity** by making nutritious, cold-pressed oils accessible to tribal and rural households.
- 4. **Stimulate economic resilience** through new retail and institutional markets and secondary feed supply chains.
- 5. **Promote sustainability** by reducing waste and supporting circular agricultural practices.

Infrastructure & Regional Impact

Current Infrastructure Gaps

Northeast Washington's Tri-County region suffers from a near-total absence of human-grade oilseed processing facilities. While local farmers grow canola and other oilseeds, these crops are shipped to distant commodity markets for processing, resulting in high transportation costs, reduced profitability, and economic leakage from the region. Existing food processing resources are limited to small-scale cottage food operations, and regulatory hurdles (such as costly licensing and inspections) further restrict local production. This lack of infrastructure undermines food sovereignty and prevents communities from accessing culturally relevant, locally produced foods.

How the Project Fills These Gaps and Supports Food Sovereignty

The Seed Oil Pressing Services project introduces the first regional oilseed processing system dedicated to human-grade, cold-pressed cooking oils. By localizing processing, the project keeps more of the supply chain within the Tri-County area, reducing costs for farmers and creating new revenue streams. It also strengthens food sovereignty by enabling tribal communities and rural households to access affordable, high-quality oils for traditional foods like frybread. This infrastructure empowers producers to move beyond raw commodity sales, fostering economic resilience and cultural continuity.

Shared-Use Equipment and Licensing Support

To reduce barriers for small and tribal producers, Lilith Moon Farm will provide shared-use processing equipment and hands-on technical assistance. This includes guidance on WSDA licensing, food safety compliance, and operational best practices. By offering low-cost access to equipment and regulatory navigation, the project ensures that even micro-producers can participate in the local food economy. This collaborative model promotes equity, sustainability, and resource efficiency, creating a foundation for long-term regional growth.

Economic Impact

Economic Impact Statement

The Seed Oil Pressing Services project will deliver transformative economic benefits to farms and food businesses across Northeast Washington by establishing the region's first human-grade oilseed processing infrastructure. This facility directly addresses the absence of local processing options, which currently forces producers to sell raw oilseeds into distant commodity markets at reduced value and increased transportation costs.

By enabling local processing of canola and other oilseeds into cold-pressed cooking oils and animal feed, the project will:

- Increase Profitability: Farmers will retain more value from their crops by converting raw materials into higher-margin products. This shift supports local branding, direct-to-consumer sales, and access to institutional buyers, enhancing revenue potential.
- Improve Operational Efficiency: Shared-use equipment and centralized
 processing reduce logistical burdens, streamline licensing and inspection
 processes, and lower overhead costs for small and tribal producers. This model is
 especially critical in a region where agricultural infrastructure is fragile and
 fragmented.
- Expand Market Access: The project will support multiple sales channels, including farmers markets, CSA programs, food co-ops, independent grocers, and tribal food assistance programs. These outlets will operate on weekly, monthly, and seasonal cycles, ensuring consistent demand and diversified income streams for producers.
- **Support Crop Diversification**: By creating a viable market for oilseeds, the project encourages producers to diversify away from large-scale commodity crops toward

sustainable, no-spray alternatives. This aligns with regional consumer preferences and supports environmental stewardship.

- **Stabilize Local Markets**: Collaboration with livestock feed processors ensures that agricultural byproducts are efficiently utilized, preventing oversupply and supporting price stability. This integrated approach strengthens the entire value chain.
- Empower Tribal and Small Producers: The facility's location in Inchelium,
 Washington, provides equitable access for producers in Stevens, Ferry, and Pend
 Oreille counties, including those on the Colville Confederated Tribes reservation.
 By reducing barriers to entry and offering technical support, the project fosters
 inclusive economic growth and food sovereignty.

Economic & Operational Benefits Summary



Revenue Breakdown

Oil Sales: \$818,190 Seed Cake Sales: \$162,054 **Total Revenue: \$970,244**



Costs & Profit

Total Costs: \$213,403 Net Profit: \$756,841 **ROI: 354.69%**



Local Economic Impact

Estimated Impact: \$2,522,633 (Using 2,6x Local Food Economy Multiplier)



- 1,000,000 lbs processed by Year 2
- 75% Canola, 25% Sunflower
- Oil sold at \$18/gallon
- Seed cake sold at \$0.25/lb

Through these mechanisms, the Inland Gold Seed Oil Pressing Services project will catalyze a resilient, locally rooted food economy that benefits producers, consumers, and communities across Northeast Washington.

Budget Narrative

The total proposed budget for this project is \$67,238.52, which falls well within the WSDA Equipment Plus grant cap of \$75,000. Each line item has been carefully selected to support the construction, operation, and launch of a semi-mobile oilseed pressing facility in Inchelium, Washington. The budget reflects a cost-effective, scalable approach to building local food infrastructure, with quotes and pricing sourced through competitive research and vendor outreach. For all quote comparisons, see Attachment C.

1. Oilseed Mill Equipment - \$21,385.26

This is the core component of the project. The cost includes two new oilseed presses with heat collars, sourced from a Wisconsin-based manufacturer after soliciting four quotes. This vendor offered the most competitive pricing and reliable delivery timeline.

The equipment is essential for producing cold-pressed, human-grade cooking oil from locally grown oilseeds.

2. Generator - \$7,746.84

A high-capacity generator is required to power the oilseed mill in a semi-mobile containerized setup. This ensures operational independence and reliability, especially in rural areas where power outages are common.

3. Shipping Container – \$3,500.00

To house the oilseed press, we will retrofit a shipping container, creating a mobile, weather-resistant processing unit. This approach is significantly more cost-effective than leasing or constructing a permanent facility and allows for flexible deployment across the region.

4. Space Rental (5 months) - \$7,500.00

We have secured a contingent lease for a centrally located site in downtown Inchelium at \$1,200/month. This location ensures equitable access for surrounding counties and proximity to our organizational headquarters, improving oversight and operational efficiency.

5. Construction – \$14,300.00

This includes labor and materials for modifying the shipping container, installing equipment, and ensuring compliance with food safety standards. The contractor has over 20 years of experience with similar projects and will complete construction by May 2026.

6. Grain Auger – \$1,881.42

The auger is necessary for moving raw oilseeds into the press. Only one suitable model was available at the time of sourcing, and it meets the capacity and safety requirements for our operation.

7. Fanning Mill – \$5,290.00

Used to clean and prepare oilseeds before pressing, the fanning mill ensures product quality and reduces contamination risk. Like the auger, only one appropriate model was available, and it was selected for its compatibility with our scale and seed types.

8. Screens for Fanning Mill – \$1,290.00

These interchangeable screens allow for processing different seed sizes and types, increasing the versatility and efficiency of the mill.

9. Processing Licensing – \$92.00

This covers the WSDA licensing fee for human-grade food processing, a regulatory requirement for legal operation.

10. Staff Training – \$1,100.00

Training on the existing press ensures that staff are fully prepared to operate the new equipment safely and efficiently. This investment supports long-term sustainability and reduces operational risks.

11. Wages - \$2,200.00

Covers administrative and project management labor during the construction and launch phase. This includes coordination with contractors, vendors, and regulatory agencies.

12. Tankless Water Heater - \$953.00

This style of water heater allows for energy conservation and fills the capacity needed for sanitization measures as well as cleaning throughout the whole facility.

Cost-Effectiveness and Justification

All major equipment purchases were benchmarked against at least three comparable models, except for the auger and fanning mill, where only one viable option was available (please see Appendix C). The decision to use a shipping container and lease a modestly priced site in Inchelium (\$1,200/month) instead of higher-cost alternatives in Republic (\$2,700/month) or Colville (\$2,300/month) demonstrates a commitment to fiscal responsibility and sustainability.

This budget reflects a lean, high-impact investment in regional food infrastructure that will generate long-term benefits for local producers, food assistance programs, and consumers.

Resilience & Equity Contributions

The Seed Oil Pressing Services project proposed by Lilith Moon Farm Agricultural Organization is designed to address critical gaps in Northeast Washington's food system infrastructure while advancing equity, education, and resilience. The project's contributions are rooted in four key areas:

1. Relationship Building and Mentorship

This initiative builds durable partnerships across sectors—connecting growers, tribal producers, feed processors, and regional entrepreneurs. These relationships foster peer mentorship, particularly for producers transitioning from commodity crops to no-spray, human-grade food production. By facilitating technical guidance and collaborative problem-solving, the project strengthens community ties and supports long-term agricultural sustainability.

2. Education and Outreach

Lilith Moon Farm has a strong foundation in food systems education and culturally responsive outreach. The oilseed pressing facility will expand these efforts by offering public education on cold-pressed oils, sustainable agriculture, and the cultural significance of traditional foods such as frybread. Outreach will be conducted through fairs, community events, and partnerships with tribal programs, deepening regional understanding of food sovereignty and nutrition.

3. Shared Infrastructure and Equitable Access

The semi-mobile oilseed press facility will be centrally located in Inchelium, Washington, ensuring equitable access for producers in Stevens, Ferry, and Pend Oreille counties. This shared-use model reduces barriers for small and tribal producers by providing access to essential processing equipment, storage, and licensing support. It simplifies regulatory compliance, lowers transportation costs, and enables producers to retain more value from their crops—transforming raw oilseeds into high-quality cooking oils and animal feed.

4. Student Engagement and Workforce Development

The project will actively involve university and tribal students in the construction, operation, and educational components of the facility. Students will gain hands-on experience in agricultural engineering, food processing, and community outreach. This engagement supports workforce development, fosters intergenerational knowledge transfer, and cultivates future leaders in sustainable food systems and tribal agriculture. Conclusion

Conclusion

The Seed Oil Pressing Services project proposed by Lilith Moon Farm Agricultural Organization is a strategic, community-driven solution to one of Northeast Washington's most pressing food system challenges: the absence of human-grade oilseed processing infrastructure. With a modest grant request of \$67238.52, this initiative offers outsized impact across economic, cultural, and environmental dimensions.

By establishing the region's first semi-mobile, cold-pressed oilseed facility, the project will empower small-scale and tribal producers to retain significantly more value from their crops, reduce transportation costs, and access premium markets. Market research confirms that cold-pressed oils command a 400–500% price premium over conventional hot-pressed alternatives, with potential profit margins reaching \$70–\$79 per gallon depending on seed type. This represents a transformative opportunity for producers in Stevens, Ferry, and Pend Oreille counties.

The project also advances food sovereignty and equity by supporting culturally relevant food traditions, such as frybread preparation in tribal communities, and by offering shared-use infrastructure and licensing support to micro-producers. Its educational and workforce development components, particularly the inclusion of university and tribal students, ensure long-term capacity building and intergenerational knowledge transfer. With a proven track record in food systems education, consulting, and community-based research, Lilith Moon Farm is well-positioned to implement and sustain this initiative.

The requested \$67,238.52 will catalyze a resilient, inclusive, and locally rooted food economy; one that honors the region's agricultural heritage while building a sustainable future for its producers and communities.