

PRESTON HOT SPRINGS LIBRARY PRESENTS

Mark Cometti

From Tatopani Farm and Homestead

STAPLE FOOD GARDENS

With Mark Cometti

Join Mark from Tatopani Farm and Homestead as he shares his experience learning to grow staple foods in the garden for a year-round food supply. Topics covered will include garden development, crop selection, growing, harvesting, storage, and more.

Mark and Makia first met on a small family farm and vineyard in Northern California, where they worked and lived off the grid together for 3 years. After spending time volunteering on small farms and projects across the world, they were certified in Permaculture Design in the Himalayan Mountains of Nepal in 2017. Their first project back in the US was reviving a small farm and motel property in upstate NY, which they owned and operated for two years. After selling the business, they returned to Makia's home town of Kalispell MT. They broke ground in 2020 on their small farm and homestead located on the Flathead Indian Reservation in Hot Springs, MT. Named after the precious hot springs village in Nepal, Tatopani Farm and Homestead is a diverse small acreage operation focusing on dairy goats, laying hens, homestead and market garden, orchards, tree and plant nursery, plant breeding and seed saving, cultivar research and testing. Off the farm Mark works as Flathead Permaculture, consulting and helping to develop regenerative sites across the Inland Northwest. Mark, Makia, and their son Rumi are active members of the Nyah Grange, Hot Springs Farmers Market, and the Inland Northwest Permaculture Guild.

*Date– Friday,
April 19, 2024*

Time– 1pm

*For more
information*

contact the

Library at :

406-741-3491