



*“Be the Change
You Wish to See
in the World.” –
M. Ghandi*

Hayden Granary

*The Hayden Granary - a regional and community hub
for local food, creative industries and heritage
connecting people back to the land and to each other.*



Since January 2009, the Delaney family, along with friends, relatives and community members, have been cleaning and transforming the Hayden Granary, enabling it to adapt to a bright new future.

Transforming the Granary



"9/13/13 - There exists in the world, places where energy comes together, creating comfort, smiles, friends - This is one of those special places!" – John F.

Transforming the Granary

- Transform the 1917 historic Hayden Grain Elevator into a center that encourages and nurtures community through a vibrant and diverse local food system - including production, processing, distribution and consumption.
- Granary is 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.
- Bring together the various components of a food system – production, processing, distribution and consumption – at a local level to nourish healthy communities, contribute 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 'Big Picture'

- 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.
- The current owners, Patrick and Tammie Delaney, owned and operated Yampa Valley Feeds for four years of its 23 years continuing on with store upon purchase of the Granary in December 2008. Despite all efforts to succeed, the store was closed in September 2012 and reconfigured into a community supported coffeehouse 'Wild Goose Coffee' that opened in January 2013.
- Now selling fresh milled flour baked goods, locally roasted coffee and more, this is a first step towards an ambitious plan to rebuild the Yampa Valley's local food system through an incubator concept that encourages entrepreneurs, artists and those passionate about our land and our food to collaborate.
- Initial steps include developing local food grade grain processing and flour milling; utilizing grains for livestock fodder; seeking tenants for a micro-brewery using local barley; seeking tenants for a distillery and developing capacity for a year-round 'food hub' in a facility that is now on the State (soon National) Register of Historic Places.

The 'Big Picture'

Jan 2009



July 2013



The Tower/Elevator - 1917

**Former 'Yampa Valley Feeds'
for over 23 years**



**Axial Arts Architecture Studio
since April 2013**



The 'Shop' – Old Scalehouse

**Yampa Valley Feeds –Inventory of Tack,
Vet Supplies, Feed & more**



**Coffee, Art and Conversation –
Inventory of Coffee!**



The Old Scale House

Saddles, Vaccines & More



Coffee & Conversations



The Old Scale House

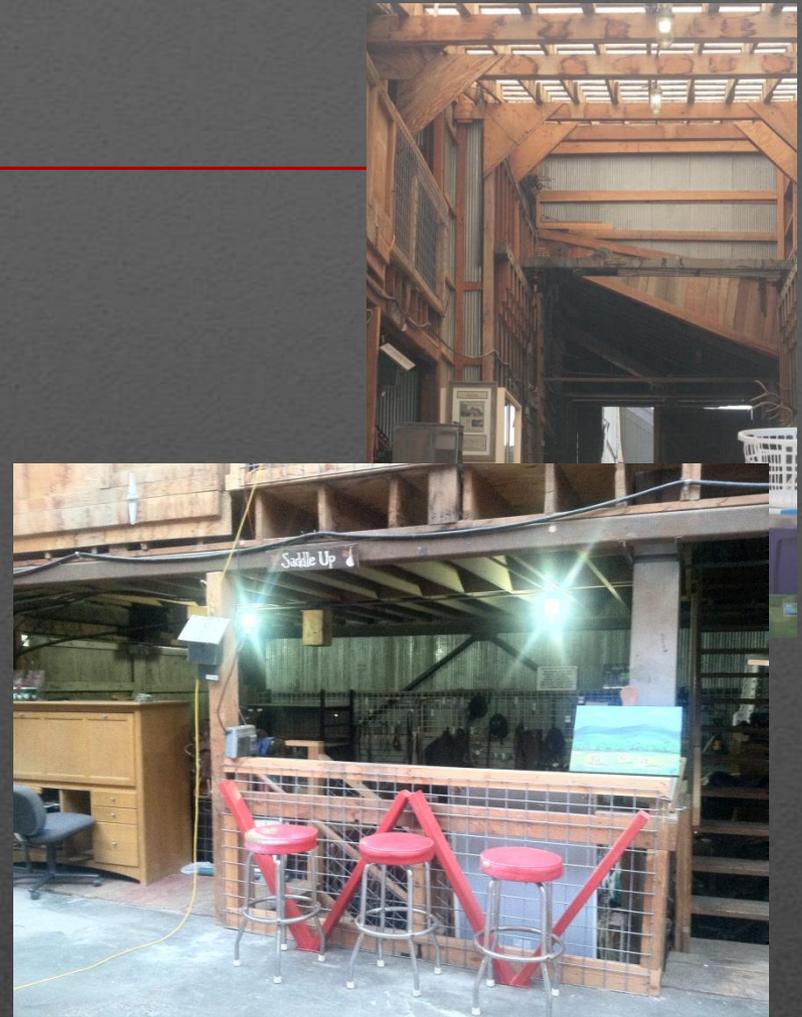
Vet Supplies



Transformed to Coffee



The Old Scale House



'The Breezeway'

From Grains...



...to Gatherings



**East Warehouse
Events Center**





Weddings



EVENTS CENTER



**Community Barn Dances; Food Cooperative;
Meetings & Art Workshops**

HONOR THE PAST & BETTER THE FUTURE!



“Never doubt that a small group of thoughtful, committed citizens can change the world. Indeed, it is the only thing that ever has.”

Margaret Mead