

We're sharing some stories below to whet your appetites, as well as a contest of sorts! Follow the link to a very short feedback survey, and you'll have a chance to win a gift bag full of local foods goodies!

—FEAST! Local Foods Network newsletter team

GOT LOCAL? Try Infuzn Foods

Three-time FEAST! vendor Infuzn Foods has adapted to the pandemic this year with weekly delivery of **Infuzn2go Hot Meals** and **Infuzn2go Heat N' Eat** meals. The menu includes vegan and gluten-free options among the 100+ items offered on a rotating basis. “We are grateful to all our patrons that have kept our business and spirit alive,” says Chandu Valluri, one of Infuzn’s three owners. It was difficult to gauge demand at the farmers’ markets this year—they’re typically present at Rochester, Winona, and Linden Hills—but that led them to develop the Heat N' Eat line, which features a specialty soup/chili, a good-for-you grain like quinoa or buckwheat, a potato-based entree, a rice and curry item, and their Super Entree featuring Indian cheese, tofu, vegan pulled pork or cauliflower.

You can find their packaged paneer at People’s Food Co-op and Bluff Country Co-op, and their line of simmering sauces, chutneys, and beverages (smoothies and chai lattes) are currently available from their website.

“Folks are dealing with a lot right now, and when a customer tells us our Heat N’ Eat meals made their lives a little easier, it makes our day.”

They ran a campaign to provide cooked meals to the community in order to assist with COVID relief efforts, raising over \$1400 within a few days to serve over 1500 lbs of meals to local agencies and first responders.

“We are truly blessed to be part of such a wonderful inclusive and generous community,” says Chandu of the generosity and goodwill they experienced.



Chandu Valluri posing for the camera at FEAST! 2019

Photo: Ashley Aukes, Beruck Studios



Infuzn2go offers freshness and variety.

Photo: Tiffany Alexandria, Choochoo-ca-Chew

These hard-working entrepreneurs are currently running this business in their spare time while holding full-time jobs, because they enjoy the opportunity to infuse an Indian touch to global cuisine in a way that's relatable and inviting.

Check it out!

[FEAST! introduction video](#)

infuznfoods.com

[facebook](#)

[instagram](#)

KNOW YOUR FARMER

O'Neill Family Farm

Talking with Kelley and Cindy O'Neill, you quickly understand two things: they are passionate about caring for their livestock and even more passionate about the ecological value of raising animals on pasture. "A lot of the why of what we do is really trying to provide products or services that people cannot eat, and that people don't even pay for, but they're important anyway," Kelley explained. "Namely, clean air and clean water."