



Oregon

Small Farm News

Oregon State University Small Farms Program

Gochujang Bok Choy & Rainbow
Carrot Stir-Fry



Campo Collective, Rainbow Carrots

In This Issue:

A Letter from Nate Stacey, NEW Small Farms Extension Specialist	2
Linn County Families Receive Local Food Through Unique Extension Partnership	3
Insights Into Sourcing and Celebrating Local Food at Small Farms Conference	5
Farmer Feature: Sara O'Neill of Euchre Creek Farm	8
OSU Small Farms Teaching Farm in Jackson County Expands Partnerships	10
OSU Extension Leads Effort For First-Ever Agritourism Economic Impact Analysis in the Willamette Valley	12
Get involved with the Dry Farming Collaborative & View OSU Dry Farming Resources	13
Interested in Organic Certification? Check Out These New Services	15

OSU Extension Service Small Farms Program

Nathan Stacey
Statewide Specialist
Corvallis, OR 97331

Lauren Gwin
Community Food Systems Specialist
Corvallis, OR 97331

Todd Anderson
Benton, Polk, Lane Counties

Melissa Fery
Benton, Linn, & Lane Counties, 541-730-3538

Dr. Shayan Ghajar, Organic Pastures
& Forages 541-737-2821

Maud Powell
Jackson & Josephine Counties, 541-776-7371

Nicole Sanchez
Klamath, Lake, & Harney Counties,
541-883-7131

Evie Smith
Lincoln County, 541-574-6534

Heather Stoven
Yamhill County, 503-678-1264

Logan Bennett
Outreach Program Coordinator,
Douglas County, 541-236-3015

Audrey Comerford
Outreach Program Coordinator,
Agritourism, 503-588-5301

Chrissy Lucas
Outreach Program Coordinator,
Statewide, 541-713-5009

Teagan Moran
Outreach Program Coordinator,
Benton, Linn & Lane Counties, 541-713-5011

Heidi Noordijk
Outreach Program Coordinator,
Clackamas & Washington Counties,
503-678-1264

Shannon Rauter
Outreach Program Coordinator,
Clatsop County, 503-325-8573

Hayley White
Outreach Program Coordinator, Polk
& Marion Counties, 503-623-8395

Cover Photo:
Catering source & information card.
Photo by: Laura Bennett

Oregon State University Extension Service offers educational programs, activities, and materials without discrimination based on race, color, religion, sex, sexual orientation, national origin, age, marital status, disability, and disabled veteran or Vietnam-era veteran status. Oregon State University Extension Service is an Equal Opportunity Employer.

A Letter from Nate Stacey, NEW Small Farms Extension Specialist

This is the second time in the past month I've had this thought, "how do I introduce myself to a group of people I know very little about and who know very little about me?" I guess that's the point of an introduction, though, right? It's an attempt to designate, aggregate, and illustrate some traits and/or characteristics that represent oneself; or said another way, it's an effort, by me, to summarize 43 years of observations and experiences into a few sentences - or maybe a few paragraphs - that effectively communicate my personality without boring you into oblivion.



It occurred to me that there was an easier way to approach this, though; I can focus on you all. In doing so, I'm sidestepping any self-aggrandizing I might be guilty of, and I'm sparing you all from the soil-science rabbit hole I would inevitably lead us down (there will be time for that, and did you see how I snuck aggregate into the first paragraph?). I've been on the job for a grand total of 28 days, so I am, by no means, speaking from a podium of certainty or wisdom, but I'd like to believe I've already learned a few things about you: farmers who engage with the OSU Small Farms Program are a creative, innovative, dedicated and inclusive bunch - and that's true for the small farms team and for those that support farmers across the state; the ways in which you manage your farms are as varied as the soils in the state; what you grow and the farm businesses you operate are equally varied; and perhaps, most importantly, Oregon farmers, non-profits, federal, state, and local agencies, and all others I'm forgetting, work together in support of one another.

So, a big part of my job over the next few months will be to listen and to learn more, and I intend to do so as I venture out across the state, to meet as many of you as I can. What are your challenges? What skills are you comfortable with? Where do your interests for the future lie? Where do you need help?

While this isn't a long introduction to me, it is a start. You can think of it as a tip of the hat, a smile, or a friendly wave of "hello". I'm very much looking forward to hearing about your corner of the world and having the discussions - and developing the projects - that are sure to follow.

Until then, take care,

 **Nathan Stacey**

Linn County Families Receive Local Food Through Unique Extension Partnership

TANGENT, Ore. – The timing was just right in January for families to pick up boxes of locally grown food at the Oregon State University Extension office in Linn County.

The sleet and freezing rain that blanketed the Willamette Valley in a sheet of ice had caused many businesses to close for several days, creating lost income for employees. But the ice had thawed by the day that 40 families arrived to receive food procured through a first-of-its kind Extension initiative funded by Linn County Public Health.

Many of the people who showed up weren't able to work the previous week or go to a grocery store, making the food boxes even more helpful than planned, according to Teagan Moran, OSU Extension Small Farms Program coordinator.

The day was more than picking up food, however. When they arrived at the Extension office just off Highway 34 near Interstate 5, the families were greeted and welcomed inside by Diana Camacho-Figueroa, a nutrition educator who serves Benton and Linn counties in Extension's Family and Community Health Program.

Once inside, they experienced the savory aromas of Food Hero dishes being prepared in the office's demonstration kitchen. Food Hero is a statewide initiative of the Oregon Supplemental Nutrition Assistance Program Education (SNAP-Ed) program and was developed by the OSU Extension in English and Spanish. "The recipes were a neat way to show them how they could use what was in their box," Camacho-Figueroa said.

All of the vegetables, beans, meat and jars of honey and jam were laid out on tables so the families could see what they would be receiving. One woman expressed surprise when she saw purple sweet potatoes. She hadn't seen purple sweet potatoes in a long time, not since she was in Mexico. She didn't know they were grown here.

"It was social," Moran said. "Diana spent a lot of time chatting with each family, and the families connected



Teagan Moran, Oregon State University Extension Service Small Farms Program coordinator, holds a food box behind a display table that shows off the abundance of storage crops families came to pick up.

with one another. The food was beautifully laid out on tables. There was smell and taste.”

‘Amazing opportunity’

The project started in early December, when Extension was awarded a \$5,000 local food procurement grant from Linn County Public Health. The microgrants are made to community-based organizations and institutional partners for purchasing and providing local food for free to individuals in Linn County experiencing food insecurity.

“What was unique about this grant opportunity and excited us was that it’s a food system equity-minded approach to food security,” Moran said. “Diana and I are members of a Linn County food systems working group. When we heard about the grant, we thought this would be an amazing opportunity for the Small Farms and Family and Community Health programs to partner on.”

To find local farmers who had food for purchase, Extension’s Crystal Kelso contacted vendors at Corvallis-Albany Farmers Markets who also sell at the Corvallis Indoor Winter Market. Kelso is an education program assistant to the Small Farms and Forestry and Natural Resources programs in Benton and Linn counties.

Some of the farmers Kelso contacted had never connected with the Extension's Small Farms Program before and didn't know that Extension had a Family and Community Health Program.

"A couple of the farmers shared with me that this food would have gone to compost, due to slower winter season sales," Kelso said. "I also had another farmer say that they were glad to drop off the storage crops at the Extension office, because their storage options were not as protected from the freezing temperatures that were predicted."

Kelso was able to purchase from 10 farms – seven in Linn County and three in neighboring counties.

In all, over 1,000 pounds of storage vegetables were used to fill the boxes: beets, purple sweet and white potatoes, onions, garlic and three kinds of squash – Ayote negro, blue kuri and butternut. There were 90 pounds of dried beans and 320 pounds of frozen meat – both chicken and beef. One farmer even donated 40 pounds of beef ribs.

That's not all. The bounty included 80 jars of local honey and jam and 40 bags of freeze-dried vegetables and fruit. Each box included a food thermometer, an oven mitt, a list of participating farms and how to purchase from them, Food Hero recipes and information on SNAP benefits. All of the written materials were in Spanish.

"We helped to increase farmers' sales that they might not have had due to the winter season, and it helped make up for the cancellation of the Jan. 13 Indoor Winter Market in Corvallis," Kelso said.

Kelso also worked with a couple farmers on how to accept credit and debit cards and set-up PayPal, all of which can help them increase their sales.

Food that will be used

While Kelso worked on procuring the food, Camacho-Figueroa spread the word about the program with



OSU Extension nutrition educators Itzel Arizmendi (left) and Iris Carrera prepare produce for Food Hero recipes in the Linn County office's demonstration kitchen with winter vegetables procured from local farmers. Photo credit: Hope Stephens

assistance from the health department. The amount of food boxes was capped at 40 and that number was easily reached, so Camacho-Figueroa had to create a waiting list.

Camacho-Figueroa wasn't surprised by the demand. Spanish-speaking families whom she works with have said in surveys that they place a high priority on fresh food.

"It was nice to engage with some of the families I've worked with – over half the families that got a box have participated in my programming," Camacho-Figueroa said. "They were really excited about getting a box that had food that they will most likely use. Everything was fresh and local and that's something these families really value."

Nearly all of the Extension programs in Linn County worked on the project up to and including pick-up day. Iris Carrera, a nutrition educator, and Itzel Arizmendi, an OSU student who works in Linn County's Supplemental Nutrition Assistance Program Education (SNAP-Ed) unit, prepped and cooked the Food Hero dishes. Jody Hill with 4-H Youth Development helped Kelso separate and bag the beans and fold boxes. Laurie Gibson, an office specialist for agriculture and home horticulture, designed and printed labels for the bags of beans.

Moran said the core project team will evaluate the program through follow-up surveys and phone calls with the families and farmers. Based on those results, Extension might apply again to the local food procurement grant program, especially during a different harvest season.

"I can't stress enough the benefits of providing local food to local families and providing income to local farmers," Moran said, "and the benefits of our partnership with the health department." ∞

Insights Into Sourcing and Celebrating Local Food at Small Farms Conference

By: Laura Bennett, The Vegucation Station

Each year at the OSU Small Farms Conference, we prioritize purchasing the conference food from local farms. We do our best to curate a delicious meal that celebrates local food from our small farmers and producers, many who are in attendance at the conference. It means a lot for farmers to leave their fields, pastures, and long lists of chores to make the trek out for our annual conference. And farmers know food, so serving a good meal is a must. But what does it take to pull off this farm to table meal for nearly a thousand hungry farmers?



Sourcing is the first step, the getting all the food from the farm to the OSU Catering kitchen.
Photo credit: Laura Bennett

Through an ever expanding web of connections in our farming community, we weave together an understanding of what local foods are in season, work with our catering team to develop a menu that is both exciting and logistically feasible to serve, and then we put all the pieces together. It is a choreographed movement of thousands of pounds of food up and down the valley.

Of course, there are a handful of challenges which make this task much easier said than done. The event is in February, which is not a notoriously abundant time of year. Farmers tend to have roots and squash, and more roots and more squash. And this year, the conference came just weeks after an ice storm that wiped out the many overwintering crops.

Beyond the limitations of winter availability, much of the work we do goes toward bridging the gap between our catering team and our local producers: this is where I come in! Every year, the Small Farms team appoints a Local Food Procurement Coordinator

to work on this project. As a local farmer and chef myself, I've had a lot of fun fulfilling this role for the last two years, getting the chance to take my mind off my own farm projects and connect with fellow farmers.

One of my favorite things about this work is getting to visit the farms, production kitchens, and distribution warehouses that make up our food system. I weave my way in and out of walk-in

coolers, search for hidden keys to get into old storage facilities, tour around farms exchanging planting techniques, and work out random pick-ups at houses and workplaces to make the whole adventure run smoothly.

Together, Arnold Dining Hall's Chef de Cuisine, Caitlin Lash, and I worked alongside the incredible OSU catering team to come up with a menu that would satisfy all of our goals as well as the logistical limitations of serving nearly a thousand people. A Benton county local from Monroe, Chef Caitlin, started her culinary career studying at Linn Benton Community College and said she never looked back.

Lash says that compared to the remaining eighty percent of Arnold Dining Hall's catering business, where clients choose from a series of pre-made menus, this project was a definite change of pace from day to day operations, requiring lots of coordination, prep sheets, and well-executed fire times. Due to the nature of the task at hand, both Chef Caitlin and I were particularly interested in using Umi Organic's yakisoba noodles for their ability to be



Photo credit: Laura Bennett

baked in quantity. Caitlin’s first time working with the brand, she said, “It was really fun getting to do the menu off of the yakisoba.... I was blown away by how easy they were to work with.”

Lola Milholland, author, and co-founder and CEO of Umi Organic, is a one producer leading the way for local producers to enter into farm to institution sales outlets, helping to get her wholegrain noodles, featuring locally grown and milled flours, into schools across the country. Umi worked with Oregon State University’s Food Innovation Center to make their noodles bakeable in cafeteria kitchens that have limited staffing and infrastructure, without compromising on that springy yakisoba texture. You can read more about Lola and her team’s work in her recent piece for The Guardian, Noodles of opportunity: how an Oregon law boosted a small food business and built community.

Yakisoba is also a great dish to serve in the winter because it can be tossed with equal parts cabbage, carrots, and radishes that farmers do have in abundance. With our main dish decided on and inspired by our local produce selection, Chef Caitlin immediately started listing off side dish after side dish that would pair well with the yakisoba. Purple daikon radishes, Tetsukabuto squash, oyster mushrooms, green garlic, mustard greens—slowly but surely, our menu started to take form.

Coming from a Filipino and Spanish family, Caitlin said she was immersed in Asian culture from a young

age and was “really excited to work with Asian cuisine... Every chef has a comfort cuisine and Asian is definitely mine,” she said. From rich Gochujang Bok Choy & Carrots, to Thai basil Tofu & Tempeh, to Yakisoba, Japchae, Cilantro Tahini Slaw, and so much

more, this year’s lunch would definitely not have been the same without the heart and experience that Chef Caitlin brought to the project.

It was an absolute pleasure working with our small farms community and Chef Caitlin to bring this project to life this year. With a lunch budget of \$20-25 per attendee, and breakfast and reception snacks adding an extra \$15 per person, we sourced from over twenty local farmers and producers to buy in nearly 2,500 pounds of local food, putting around \$10,000 back into our local food economy.

Bridging the gap between farms and institutions is a part of a larger conversation that farmers are having right now, a topic that many echoed at both the Farm to School and Small Farms conferences. Many local farmers and



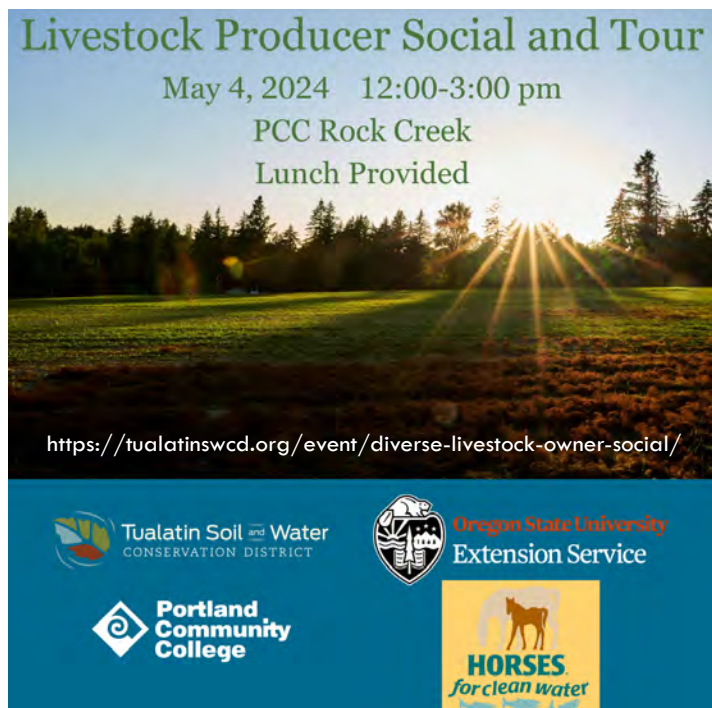
The buffet line.
Photo credit: Laura Bennett

producers would love to secure steady, wholesale contracts with local schools and other institutions, and likewise many institutions are excited to invest in more local sourcing options. And as we know, there's still a lot more work to be done in continuing to nourish the systems needed to allow those relationships to develop into strong economies.

A huge thanks to everyone who came out to this year's Small Farms Conference, to Chef Caitlin and the entire catering team at Arnold Dining Hall, and to the twenty-two local farmers and producers who provided the fresh vegetables, mushrooms, meat, eggs, cheese, beans, berries, and teas that became our incredible meals for the day. From pulling off this one meal and the snacks, to all the connections and relationships that help our small farms thrive, it takes a full food system to do it all.

2024 Featured Local Farms and Producers

Campo Collective, Choi's Kimchi, Deep Roots Farm, Gathering Together Farm, Greenville Farms, Kiyokawa Family Orchards, La Terra Vita, Little Garden Organic Farm, Lonely Lane Farms, Mindful Mushrooms, Oshala Farm, Oso Honey Farm, OSU Beaver Cheese, Pablo Munoz Farms, Riverland Family Farm, Shinji Kawai, Squirrel and Crow, Stoneboat Farm, Storybook Farm, Sun Gold Farm, The Mushroomery, and Umi Organic Noodles. 🍜



Livestock Producer Social and Tour
May 4, 2024 12:00-3:00 pm
PCC Rock Creek
Lunch Provided

<https://tualatinswcd.org/event/diverse-livestock-owner-social/>

Tualatin Soil and Water CONSERVATION DISTRICT
Oregon State University Extension Service
Portland Community College
HORSES for clean water

Welcome Shannon Rauter to Clatsop County

Shannon Rauter joined OSU in February as the new Small Farms and Master Gardener Program Coordinator for Clatsop County. Originally from New Jersey, she completed bachelor's degrees in Agronomy and Global Resource Systems at Iowa State University and a master's degree in Plant Science at Utah State University. During her graduate program, she conducted research on best practices for growing cool-season cut flowers in the Intermountain West and collaborated with a variety of cut flower growers for on-farm trials. Before moving to Oregon, she took a year off to hike the 2,650-mile Pacific Crest Trail and travel around Japan, Vietnam, Laos, and Thailand.



In her new role, she looks forward to learning from the growers of Clatsop County about how to farm successfully in a climate that is brand new to her. She hopes to be able to use her education and experiences to provide technical assistance and resources to help Clatsop County's small farmers thrive. Please don't hesitate to reach out to her with any questions, suggestions, or just to say hello at shannon.rauter@oregonstate.edu.

UPDATED PUBLICATION Oregon's Farm Direct Marketing Law: Producer-processed Value-added Products A Guide for Farmers and Market Managers

Available in both English and Spanish.
<https://extension.oregonstate.edu/catalog/pub/em-9205-oregons-farm-direct-marketing-law-producer-processed-value-added-products>

Farmer Feature: Sara O'Neill of Euchre Creek Farm

By: Evie Smith, OSU Extension Service Small Farms Program

Sara O'Neill runs Euchre Creek Farm, which is located in Siletz, OR. Sara produces hay, wool, pasture-raised lamb and beef, flowers, and vegetables with the help of her farm crew- her 1.5 year old son Graeme and her 4 marena guardian dogs. She is passionate about using science-based strategies to care for her animals, her land, and the environment in the best way possible. I caught up with Sara during her lunch break at the Central Coast Food Web in September of last year to learn more about her work at Euchre Creek Farm.

What do you like most about farming?

'I like being able to say I've fed somebody,' says Sara. Sara farms to feed her local community, and prioritizes selling her produce, meat, and wool in local markets.

What's your favorite thing about farming on the Oregon Coast?

Sara likes the challenge of farming on the Oregon Coast. Sara threw herself into learning how to farm in our unique conditions when she moved here in 2017, learning a lot from other local farmers and resource providers, and doing her own research on her farm.

What is something that you'd like your community to know about your farm?

Sara is committed to responsible management of her farm. She doesn't farm under any certification, and she doesn't follow one specific ideology. She carefully chooses farm management practices that make sense for her livestock and land and align with her values, and she respects how every farmer chooses to manage their farm. 'I think it's important to keep your mind open and take a good idea from anywhere, but I'm less interested in ideology and branding' Sara says.

What's next for your farm?

When Sara started farming, she built a business that



Photo provided by: Evie Smith

had lots of options so that she could see what she liked. Now, she's in the process of choosing what parts of her operation to focus on and which ones to leave behind. She plans on focusing on high quality beef and lamb moving forward.

If other farmers want to connect with you, what should they talk with you about?

Share your undignified farming stories with Sara! She likes to talk about farming shenanigans with other farmers. She wants to hear how you solved your farming predicament and what decision making process led you to your solution. She's got some good stories of her own to share too!

Get in touch!

If you'd like to connect with Sara, check out her website (<https://www.euchrecreekfarm.com/>) or follow Euchre Creek Farm on Instagram (@euchrecreekfarm). 🐏

**APRIL 2024
OSU CAMPUS
CORVALLIS**

**OSU
EXTENSION
SERVICE**



CALVING SCHOOLS

Friday, April 19, 1:30-5:00pm Monday, April 22, 1:30-5:00pm

Topics will include nutritional and management strategies, calving facilities, the calving process, newborn calf care, and dystocia, along with a hands-on activity.

Snacks will be provided. Space limited. Spanish-language materials available.

Pre-registration is required. Investment: \$5/participant

- **Register via the QR code or this link:**
<https://beav.es/cGc>
- **(There will be a couple of steps to sign in with an email address if you haven't used OSU's system before.)**



If you have any questions or need to request accommodation related to a disability (request no later than April 9), please contact Jenifer Cruickshank at 971-600-1222 or jenifer.cruickshank@oregonstate.edu



**Oregon State
University**

Oregon State University Extension Service prohibits discrimination in all its programs, services, activities and materials on the basis of race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, familial/parental status, income derived from a public assistance program, political beliefs, genetic information, veteran's status, reprisal or retaliation for prior civil rights activity. (Not all prohibited bases apply to all programs.)

OSU Small Farms Teaching Farm in Jackson County Expands Partnerships

By: Maud Powell, OSU Extension Service Small Farms Program

OSU Small Farms in Jackson County is excited to expand partnerships this year with the Family Nurturing Center (FNC) and Rogue Farm Corps (RFC) at their Teaching Farm at the Southern Oregon Research and Extension Center (SOREC). The three organizations have collaborated on beginning farmer training for many years. The 2024 partnership promises to strengthen these educational opportunities, increase food production, improve facilities, support food security and access efforts, and promote regenerative farming techniques.

The Family Nurturing Center is a local non-profit that offers an array of services for families with the goal of strengthening social determinants of health. Early childhood nutrition is critical for healthy development and parents need help accessing enough fresh, nutrient dense foods to feed their families. In response, FNC's Farm and Food Program grows nutritious food for direct distribution to the families they work with and other non-profit partners in Jackson County.

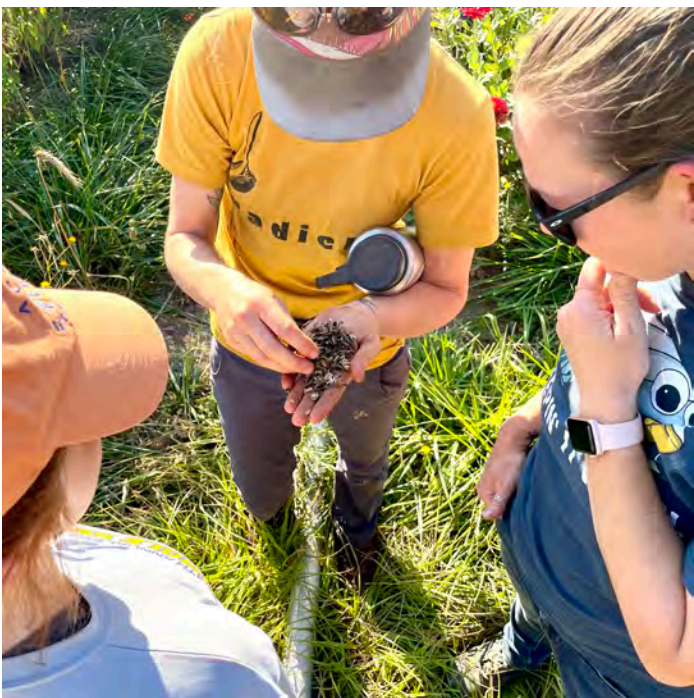


Photo credit: Diane Choplin



Photo credit: Diane Choplin

Rogue Farm Corps trains and equips the next generation of farmers and ranchers through hands-on education programs and the preservation of farmland. Land stewardship, mentorship, collaboration and systemic change that address disparities in food and land access form the organization's core values. RFC has a strong presence in Southern Oregon through their event series and apprenticeship program, both of which provide hands-on training and farm tours, creating community through educational opportunities. For over a decade, OSU Small Farms and RFC have joined forces to offer farm tours and classes for beginning farmers.

The partnership expands the footprint of FNC's food production at the Teaching Farm at SOREC, allowing more opportunities for beginning farmers to train and increasing the amount of food donated to FNC's free grocery store. Meanwhile, RFC will continue to host their Regenerative Farming Fellowship at the Teaching farm. This program trains participants how to

incorporate regenerative agriculture principles into their farm operations. The part-time program provides an accessible, education-focused, entry-level on-ramp into the world of sustainable agriculture.

Finally, OSU Small Farms staff Diane Choplin will be trialing dry farmed melon varieties as part of a grant-funded effort to find minimal irrigation thresholds, using moisture monitors to test four different watering allocations.

Choplin will also host related workshops and demonstrations, including a melon tasting. “Willamette Valley dry farming successes aren’t directly applicable to our valley’s hotter, dryer climate,” says Choplin. “We’re excited to learn how little we can water and still achieve desirable yields and great tasting food, then share those findings with the community.”

This partnership leverages the skills and resources of three organizations and showcases an excellent example of food systems work. 🌱

organic farming | vegetable production | soil health | seeds | community supported agriculture



ASPIRING FARMERS

ROGUE FARM CORPS' FARMER TRAINING PROGRAMS IN OREGON

Rogue Farm Corps seeks to train an inclusive and diverse next generation of farmers and encourages applicants of all backgrounds and identities to apply.

- On-Farm Training & Mentorship
- Classes, Farm Tours, & Discussions
- Networking in the Agricultural Community
- Connecting with Other Beginning Farmers



TUITION SCHOLARSHIPS AVAILABLE FOR BIPOC, LGBTQIA+, VETERAN, AND LOW-INCOME APPLICANTS

APPRENTICESHIP PROGRAM

RFC connects aspiring farmers with paid entry and intermediate level positions at established sustainable & regenerative farm operations in Oregon. Part-time & full-time positions (mostly Spring through Fall)

Applications accepted on a rolling basis starting in January until positions are filled. Apply early as positions do fill up!

BEGINNING FARMER EDUCATION SERIES (APRIL - OCTOBER)

- In-person and online classes on sustainable agriculture production topics
- Presentations and discussions on food systems and equity
- Farm Tours at a diversity of agricultural operations



VISIT: WWW.ROGUEFARMCORPS.ORG/TRAINING

pasture & livestock | medicinal herbs | flowers | business management | farmers markets

Oregon USDA's Beginning Farmer Ranchers: In The Know Virtual Events 2024 April 16, 2024 - Noon

Are you new to farming or ranching, thinking about becoming a producer or serve this audience in your work? This session offers opportunities to learn more about USDA programs and how they can benefit those new to farming or ranching.

More information, including how to register, can be found here: <https://beav.es/qCh>




OSU Extension Leads Effort For First-Ever Agritourism Economic Impact Analysis in the Willamette Valley

The report *An Initial Economic Impact Estimate of Agritourism in Oregon's Willamette Valley* was published by Oregon State University Extension in February 2024. The report is significant as it provides local economic impact of agritourism, including direct sales, which has long been believed to have beneficial impacts for farming operations, but lacked concrete data to support this notion.

Agritourism, which encompasses activities such as farm tours, on-farm lodging, and direct sales, has been recognized for its potential to generate additional revenue streams, provide employment opportunities for family and community members, and provide education to the public about agriculture. However, until now, there has been a lack of local data to quantify these benefits.

The project was spearheaded by the OSU Extension Agricultural Tourism team, led by Melissa Fery and Audrey Comerford, and took approximately a year and a half to complete. This collaborative effort pulled together outside funders from economic development and tourism organizations, as well as multiple Extension Service Districts, to support the research. The project team also included retired Oregon State University Economist, Bruce Sorte, analyzed data from a survey sent to agritourism operators in the study area, the USDA 2017 Census of Agriculture and IMPLAN modeling.

The study results can be found online at <https://beav.es/cky> for the full report and <https://beav.es/ckf> for the executive summary. This report provides valuable insights into the economic contributions of agritourism in the Willamette Valley and highlights its importance for local farming communities. 



Flower farm hosting a dried flower wreath making class. Photo credit: Audrey Comerford

Prepare to Take Your ODA Pesticide Private Applicator Exam!

Linn-Benton Community College Will Help You Get Ready.



<p>PESTICIDE PRIVATE APPLICATOR IN ENGLISH</p> <p>Friday, April 12 8:00 AM-2:20 PM and Saturday, April 13 8:00 AM-12:20 PM \$119 fee, CRN 41489, 10 hours total</p> <p><i>Prepare to pass the Pesticide Private Applicator test!</i></p> <p>Overview:</p> <ul style="list-style-type: none"> Virtual via Zoom 10 recertification credit hours. Closely follows Oregon Dept. of Agriculture's study guides. Covers IPM, math calibration, application exercises, safety, and regulations. For farms, forests, & nurseries. 	<p>APLICADORES PRIVADOS DE PESTICIDAS EN ESPAÑOL (SPANISH VERSION)</p> <p>Friday, April 5 8:00 AM-2:20 PM and Saturday, April 6 8:00 AM-12:20 PM \$119 fee, CRN 42590, 10 hours total</p> <p><i>¡Pase el examen de Aplicador Privado de Pesticidas!</i></p> <p>Esta clase:</p> <ul style="list-style-type: none"> Es en Persona en Corvallis Sigue las guías del Departamento de Agricultura en Oregon. Cubre el manejo integrado de plagas, calibración y aplicación, reglamentos, y seguridad. Otorgará hasta 10 créditos de recertificación. Es para trabajadores agrícolas en ranchos, bosques y viveros.
--	--

Register/Regístrese at linnbenton.edu/sbdc





For accommodation requests, contact Accessibility Resources at 541-917-4789 or accessibility@linnbenton.edu at least three business days in advance. LBCC does not discriminate based on any protected status in its programs or activities. For more information, visit linnbenton.edu/nondiscrimination.

Get involved with the Dry Farming Collaborative & View OSU Dry Farming Resources

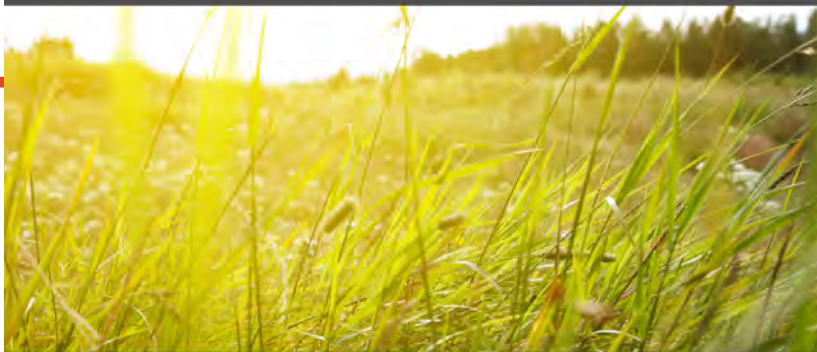
Dry farming field days and field tours will take place in late summer. Keep an eye out for dates and locations.

Resources can be found mainly online at <https://smallfarms.oregonstate.edu/smallfarms/dry-farming-resources>

Join the Dry farm forage group at <https://docs.google.com/forms/d/e/1FAIpQLScCHR PoqJybNiydJxnoaQgiGJRC3DB2exqQ9vQGD Lkdcnk2qA/viewform> ∞

Dry Farm Forages Focus Group

OSU Extension is starting a new focus group, dedicated to trialing crop varieties and researching methods to improve access to drought-hardy warm season forage and cover crops the Pacific Northwest



Oregon State University
Extension Service

USDA Assistance Programs - Applications Due Soon

USDA Rural Development Value-Added Producer Grants - This program helps agricultural producers enter value-added activities to generate new products, create and expand marketing opportunities, and increase producer income. You may receive priority if you are a beginning farmer or rancher, socially-disadvantaged farmer or rancher, small or medium-sized farm, ranch structured as a family farm, farmer or rancher cooperative or proposing a mid-tier value chain project. Paper applications are due April 16, 2024; electronic applications are due April 11, 2024. <https://www.rd.usda.gov/programs-services/business-programs/value-added-producer-grants>

USDA Disaster Assistance- If your farm was affected by the recent storms, consider looking into financial assistance from the USDA through one of these programs: The Livestock Indemnity Program (LIP) and Emergency Assistance for Livestock, Honeybee and Farm-raised Fish Program (ELAP) reimburses producers for a portion of the value of livestock, poultry and other animals that died as a result of a qualifying natural disaster event- like these winter storms - or for loss of grazing acres, feed and forage. The Tree Assistance Program (TAP) provides cost share assistance to rehabilitate and replant tree, vines or shrubs loss experienced by orchards and nurseries. The Emergency Conservation Program and Emergency Forest Restoration Program can assist landowners and forest stewards with financial and technical assistance to restore fencing, damaged farmland or forests, and remove snow from feed stocks, water supplies, and feeding areas. <https://www.fsa.usda.gov/programs-and-services/disaster-assistance-program/index>

USDA Conservation Stewardship Program Grant- Application deadline is March 29, 2024. The highest total funding available in history supports on-farm practices such as compost and mulch applications, planting hedgerows, cover cropping, prescribed grazing and more. Click here for more information: Conservation Stewardship Program (CSP) <https://www.nrcs.usda.gov/programs-initiatives/csp-conservation-stewardship-program/oregon/conservation-stewardship-program>

USDA Rural Energy for America Program (REAP) Grant Program- Application deadlines are March 31, June 30 and September 30, 2024. Could fund up to 50% of total project costs for energy efficiency upgrades and renewable energy projects in rural areas. <https://wyeast-rcd.org/rural-energy-for-america-program-usda-reap.html>



LIVING ON THE LAND

A workshop series for landowners in Benton county that are new to managing small-acreage farms and property

April 16th -
Pasture & Grazing
Systems: Mud &
Manure
Management.

April 30th - Rural Water
Management: Water/
Wells and Septic
System/ Water Quality.
Water rights

April 23rd - Woodlands
& Watersheds: Oak
woodlands & riparian
ecosystems, common
weeds.

May 7th - Plan for Your
Land: Planning, Soil test
results.

**TUESDAYS
APRIL 16 - MAY 7,
2024
6PM TO 8PM**

Cost for the whole series: \$20,
additional farm partner \$10
Scholarships available

REGISTER:

<https://beav.es/cSh>



For accommodation requests or questions, please
contact Crystal Kelso at (541) 730-3539 or
crystal.kelso@oregonstate.edu

**MONROE
COMMUNITY
LIBRARY**

**380 N.5TH ST,
MONROE, OR
97456**



Interested in Organic Certification? Check Out These New Services to Learn More About Organic Certification!

Are you considering organic certification? Have questions about the certification process? The [Northwest Transition to Organic Partnership Program](#) (NW TOPP) now offers services to help producers through the organic certification process:

- **Connect with a certified organic mentor through a farmer-to-farmer mentorship program.** Learn directly from an experienced certified organic producer in your area of production, virtually or in person. Mentors available throughout Oregon!
- **Talk with an organic certification specialist for one-on-one assistance.** Get help with the certification process, developing your application and organic system plan, understanding regulations, ensuring you are in compliance while transitioning, and having your certification questions answered.
- **Attend educational events,** including workshops, webinars, field days and more all centered on organic production and certification.
- **Get help with navigating organic certification and production resources,** including assistance programs for certification fees, national conservation programs for implementing organic practices, and locating publications, research, and online resources.

Get answers to your organic certification questions! Contact Hanna, Organic Transition Specialist, at TOPP@tilth.org or 541-286-7228.



INTERESTED IN ORGANIC CERTIFICATION?

NORTHWEST
TRANSITION TO ORGANIC
PARTNERSHIP PROGRAM

New services available to help producers through the transition to organic and certification process

United States Department of Agriculture
Agricultural Marketing Service
National Organic Program
Transition to Organic Partnership Program

USDA
ORGANIC

ORGANICTRANSITION.ORG

Learn more, find events, resources, and apply for mentorship at [organictransition.org](https://www.organictransition.org)

The [Northwest Transition to Organic Partnership Program](#) (NW TOPP) is a new USDA initiative that supports producers through the transition to organic and organic certification process. TOPP is a network assembled by the USDA's National Organic Program. All services offered free of charge to producers in Oregon and other northwest region states. ∞