Summer 2012

Oregon Small Farm News

Oregon State University Small Farms Program

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Oregon State University OSU Extension Service

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Farmer in training picks eggplant at Southern Oregon Research & Extension Center.
Photo by: Lynn Ketchum, EESC

Old Mill Feed & Garden

By: Amy Garrett, Small Farms Program, Oregon State University

"Everything old is new again"

Old Mill Feed & Garden.
Photo provided by Old Mill Feed & Garden

The Old Mill Feed and Garden center is a commanding presence on Dallas Oregon's Main Street. In the 1900s it had been an active farmer's co-op that sold feed and included a vault that farmers could use for grain storage. Jon and Christie Hendersen purchased this property and building in 2007 and named it Old Mill Feed & Garden. Upon purchase of this building they began renovation, which included removing and replacing all of the old electrical system. You can see the before and after pictures of the store front on their website (www.oldmillfeed.com). Jon and Christie both feel a responsibility to maintain and preserve this historical building. This sentiment is communicated clearly with their slogan at the top of their homepage, "Everything old is new again."

Prior to the purchase of Old Mill, the Hendersens had been in the feed business for 11 years. In 1996 Jon opened the Independence Feed Store in Independence, Oregon, and then moved to The Feed Store on Washington Street in Dallas in 2000. Their goal at Old Mill Feed & Garden is to educate, maintain a retail business that can support them and the community, and get their building back into shape. Jon said, "Everything we do here goes along with what we believe."

The Hendersens are dedicated to helping educate their customers as well as their employees. They began to see their customer base evolve early on from price shoppers to educated consumers. Employees hired to help customers at Old Mill go through OSU Extension Master Gardener training. Jon explained that this gives them the basic framework of knowledge that enables them to answer a diversity of customer's questions, or at least know where to look to find the answer. He then smiled and quoted Albert Einstein with, "Never remember something you can easily look up." When people come in with questions the Old Mill staff like to offer multiple options or possible solutions, and are able to achieve that by having an ample number of informed employees on board devoted to customer service.

The Hendersen's focus at The Old Mill is product quality, as well as offering products that aren't readily available at larger chain stores. Christie said, "We get to choose what we sell and only sell what we value."

Jon and Christie believe that community networking and partnerships are vital to the success of their business. Old Mill supports local businesses and farms in many ways. They are a drop-off point for McK Ranch's buying club (www.mckranch.com), and mention them among other local businesses on their website in the list of "local friends of Old Mill." Both businesses benefit in this partnership, with the potential customers of each business possibly becoming customers of the other.

The Old Mill also hosts multiple fundraising events and workshops. Whenever food is served at an Old Mill event they always source from local producers and wineries. Christie organizes the annual 'Ladies Night Out' at the Old Mill, which is a fundraiser for breast cancer awareness featuring live music and local food and will be held on October 6th this year. Recently, Old Mill held an all-day horse owner's workshop for more than 100 people. For this workshop lunch was available for purchase featuring McK Ranch beef and the proceeds going to support local businesses and the Dallas Future Farmers of America (FFA). Each event at Old Mill seems to have a theme that centers around community, supporting local food and businesses, and education.

Old Mill Feed & Garden and OSU Small Farms Program will be partnering for an event on September 23, 2012 called 'Beyond the Harvest, celebrating the season and planning for next'. Stay tuned for details on this event! For more information about Old Mill and their upcoming events you can find them on facebook or at www.oldmillfeed.com.

Photo by Amy Garrett

Save the Date

Beyond the Harvest

Celebrating the Season & Planning for the Next

Sunday September 23, 2012

Old Mill Feed & Garden, Dallas, OR

More details coming soon!

smallfarms.oregonstate.edu

www.oldmillfeed.com

USDA SEEKS COMMENT ON NEW MICRO-LOAN PROGRAM FOR SMALL FARMERS

As part of ongoing efforts to streamline and modernize its service to American agriculture, USDA is seeking comments on a proposal to improve its Operating Loan Program to better meet the needs of small farmers with a new microloan program. Under the microloan proposal, producers who need a loan for less than $35,000 may apply using simplified and streamlined procedures. The program will cut the required paperwork in half and simplify the process to obtain a loan.

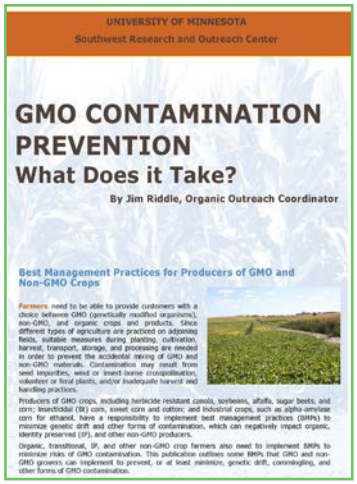
The goal of the microloan program is to better meet the credit needs of small farm operations while making more effective use of FSA resources. Small farmers often rely on credit cards or personal loans, which carry high interest rates and have less flexible payment schedules, to finance their operations. The improvements aim to offer a more efficient processing time for smaller loans, adding flexibility to some of the eligibility requirements and reducing the application requirements. The proposed rule may be viewed through the FSA home page at http://www.fsa.usda.gov.

Comments should be submitted no later than **July 23, 2012** by either of the following methods:

- ***Federal eRulemaking Portal:*** http://www.regulations.gov/. Follow the online instructions for submitting comments.
- ***Mail:*** Director, Loan Making Division (LMD), FSA, USDA, 1400 Independence Avenue, SW, Stop 0522, Washington, DC 20250-0522.

Genetically Modified Organisms Continue to Be a Controversial Topic in Agriculture

Two weeks ago, the USDA deregulated GMO sugar beets again amidst a contentious lawsuit filed by the Center for Food Safety and a group of farmers and conservation groups. As the subject of GMO crops becomes increasingly heated in political arenas, Universities are working to help GMO and non-GMO farmers take safeguards to keep GMOs isolated from organic and other non-GMO crops.


UNIVERSITY OF MINNESOTA
Southwest Research and Outreach Center

GMO CONTAMINATION PREVENTION
What Does it Take?

By Jim Riddle, Organic Outreach Coordinator

Best Management Practices for Producers of GMO and Non-GMO Crops

Jim Riddle, Organic Outreach Coordinator for the University of Minnesota Southwest Research and Outreach Center, recently published an article "GMO Contamination prevention: What Does it Take?" which details best management practices for producers of GMO and Non-GMO crops. Visit http://swroc.cfans.umn.edu/prod/groups/cfans/@pub/@cfans/@swroc/documents/article/cfans_article_390283.pdf for a link to the full article. The following provides the main points from his article.

All growers should:

- Educate themselves about which crops are currently approved or "non-regulated" the Federal agencies. A list of approved GMO crops can be found at the Non-GMO Sourcebook: http://www.nongmosourcebook.com/genetically modifiedcropsmarket.php
- Get to know your neighbors and work to develop good relationships with them.
- Make sure that your storage areas are clean and inspected before use. Storage areas that are used for both GMO and non-GMO crops need to be carefully cleaned between uses. Cleaning activity (including using air compressors and vacuums) should be documented.
- If you are using rented or borrowed pieces of equipment, make sure to clean them well in order to prevent contamination.
- Keep good records and document all of your efforts to avoid GMO contamination.

GMO growers should:

- Read seed labels and technology agreements! Find out about regulations that are specific to growing certain GMO crops. An example is that farmers growing some varieties of Bt corn must plant refuges of non-Bt corn.
- Use a rotation of herbicides to prevent herbicide resistant varieties.
- During subsequent years, pull any "volunteer" GMO plants in order to prevent further contamination.
- Notify neighbors that you are planting GMO crops.
- Know which of your neighbors are organic, using integrated pest management or other non-GMO crops.
- Make sure that your trucks and trailers are clean and inspected

Non-GMO growers should:

- Post signs indicating which of your fields are organic and inform your neighbors about which of your crops are at risk for GMO contamination.
- If possible, consider not growing crops that readily out-cross with GMO crops.
- If you are submitting crop samples for GMO testing, collect samples from areas with the highest risk of contamination separately from areas with lower risks for contamination in case only one part of your field is contaminated.

For more information on GMO contamination prevention, contact:

USDA National Organic Program - http://www.ams.usda.gov/AMSv1.0/nop

USDA/APHIS Biotech Regulatory Services (BRS) - http://www.aphis.usda.gov/biotechnology/ status.shtml

Genetic ID (testing lab) - http://www.genetic-id.com/

Non-GMO Project - http://www.nongmoproject.org/

Center for Food Safety - http://www.centerforfoodsafety.org/ Non-GMO Report - http://www.non-gmoreport.com/

The Organic Center - http://www.organic-center.org

National Organic Coalition - http://www.nationalorganic-coalition.org/

Blue River Hybrids - www.blueriverorgseed.com/docs/PuraMaize-Fact-Sheet.pdf

The Annual NW Farmer to Farmer Exchange Turned Ten This Winter in the Cascade Mountains

By: Nick Andrews, Small Farms Program, Oregon State University; Lane Selman, Oregon State University; Andrew Rodman, Oregon Tilth

In the dark of winter, a gathering of small-scale organic farmers from the Pacific NW left their respective farms and traveled the Cascades for the 10th annual NW Farmer to Farmer Exchange, where they shared, peer to peer, the tips and travails of another year of growing vegetables organically.

For the last ten years Oregon Tilth and Organically Grown Company both have been supporting the two-day Exchange, keeping the price low for small-scale farmers to attend and share valuable insights with other experienced organic vegetable growers who are making a living from the farm. Here are some rapid-fire notes captured during the freewheeling gathering.

All the farmers identified are on first name basis.

Varieties and planting timing
Growers recalled their experiences with various crops and shared the following tips.

Broccoli: try purple sprouting and Rudolph; early purple sprouting needs more uniformity, Avrom has been trialing six purple sprouting broccolis (five from Bejo including Rudolph and one from George Stephens). Shari has been growing purple sprouting from Nichols Garden Nursery with success.

Cabbage: Mammoth Red Rock (Fedco), Dead On and Purple Savoy (from Johnny's) were recommended. Elanor got some other varieties from Osborne Seeds that were similar to Petrosa. Their Super Red 80 can freeze solid and still be good when it thaws.

Kale: start in the greenhouse around July 4th and transplant four weeks later. Direct seed Winter Red (Wild Garden seed) in August. Some favorites were Winterbore and Parker Camden Kale (Fedco), White Russian, Rainbow Lacinato, Red Ursa (Wild Garden Seed) and Calson Black Tuscan (Lupine Knoll Farm of the Siskiyou Seed Coop).

Overwintering cauliflower: Madiot, Galan and Maystar from Territorial Seeds were popular the farmers were transplanting them around July 4th.

Carrots: Some were seeding main season crops around July 15, and covering three weeks later to control rust flies. Good over-wintering varieties include Bolero, Napoli, Yaya, Red Cored and Chantenay. Laura likes the taste of Sugar Snax best, but reports that it doesn't overwinter well.

Soil fertility
One grower asked how to make their soil fertile in one

In 2012, the farmer to farmer exchange met in the snow at Breitenbush Hotsprings in the Cascade Mountains. *Photo by Josh Volk, Slow Hand Farm.*

year. Robelee advised to be sure to provide enough N, and enough lime to get the pH within range.
Tom improved his clay loam soil by subsoiling and incorporating lots of green manure. By doing this they've developed a noticeably deeper layer of topsoil after 10 years. They used bell beans, vetch, peas and oat cover crops from Peaceful Valley, and let them grow until just before flowering. He uses a lot of gypsum, the pH is 7 so he doesn't apply lime.

Jeff remarked that he doesn't apply much compost anymore. After increasing their organic matter, they found that their soil pH is more stable and they haven't limed in 10 years. They started using red clover in rotation about the same time the pH started to stabilize. They seed red clover with cereal rye or oats at 60-70 lbs/ac. with about 20 percent red clover. They mow to minimize clover seed production, and graze the cover with chickens. In their rotation they disc fields that were in lettuce or spinach then seed the cover crop mix. In the first year the oats and rye dominate, then the red clover comes in later. Red clover is harder to kill than vetch, but it hasn't been a problem.

Josh brought a blackberry patch into production recently. He mowed them as low as possible to weaken the vines before working up the field. He had to rogue blackberry volunteers, but did get a great crop of onions.

The conversation turned to cover crops. Elizabeth seeded Sudan grass with red clover and let the Sudan die off in the winter, then the red clover came through the following year.

When he can't get a fall cover crop seeded, Josh plants rye and vetch during the brief period of dry weather in February and gets a good stand. They discussed the importance of avoiding tillage in saturated soils, especially when incorporating cover crops in the spring. One grower monitors moisture with a shovel. He digs up the cover crop and tosses the soil in the air. If the soil breaks up into aggregates and looks like a mole-hill, the field is ready to till.

The group discussed how difficult it is to get much cover crop biomass after late harvested crops or before early crops. Some were experimenting with relay cover cropping, one was successful with red clover under the last transplanted lettuce in the greenhouse, another established vetch under kale in September.

Nick saw Jim Bronec's success relay-seeding cover crops into butternut squash before the vines run when he does his last weed cultivation (July or early August) and has had some pretty good results using a similar strategy with peppers and eggplants as well. Over-head irrigation is important when establishing the cover crop.

Ray applies liquid dairy to supplement the N in high C cover crops or crop residue and speed up decomposition. Josh is naturalizing Mache (corn salad) – a winter annual that grows quite well over the winter.

Food safety
The group worked with a Good Agricultural Practices checklist to identify specific topics of discussion.

One item recommended monitoring of crop production areas for wild or domesticated animals. Tanya advised training employees to look for evidence of animals – i.e. broccoli with animal manure on it. They train employees to use a dedicated shovel and throw the manure into the bushes, then cut and discard the contaminated broccoli.

Wild geese can contaminate your row and field crops. One farmer has her dog chase off the geese. Another noted that having domestic animals on the fields is in itself a violation of the GAP safety protocols, a bit of a Catch 22.

Elanor suggested using bird netting in the rafters of open air buildings, and spikes with teeth coming out at different angles that prevent birds perching above the packing area.

Steve has a dip tank sanitizer, he uses a food grade bleach as a sanitizer. His work crew washes the knives in the dump tank. Some growers suggested SaniDate (hydrogen peroxide and peroxyacetic acid) as an alternative to chlorine.

Eating and smoking areas are all separate from production and handling. In many cases, this may change the culture on the farm.

Compost
A farmer reported using fish waste feedstock. He let his 20 chickens at it right away, then covered the pile with wood chips. Because they grow berries, they also use their chickens to eat anything that fruit fly (Drosophila) might like. They use deep litter bedding for the chickens and scrape it out for composting.

Frank goes to OSU dairy to get the spilled feed, straw, silage, and dairy manure etc. with a small pickup truck. They cover the compost pile with a plastic sheet to keep the ammonia in, which condenses in moisture on the inside of the tarp and gets put back into the pile. When they collect it the pile gets turned once when the truck is loaded. Then they water the pile when they dump it at the farm. When they turn the pile, they peel off the top part of the pile that didn't heat up, and put it at the bottom of the next pile where it forms the hot core of the next pile. They use this turning method to ensure a very hot (165F) kill step for weed seeds as well as pathogens.

They want a lot of organic matter on the surface because their soil crusts very easily. So they want compost to stay on the surface and they want compost that has a lot of fiber in it.

Crop Storage
As far as vegetable storage ideas, John uses a shipping container with two loads of hay to line the sides and roof, then covers with a silver tarp. Using a dehumidifier is a must! Stackable crates were recommended to make great temporary shelving, and allow for good air-flow. Persephone Farm uses squash bins to store onions – they have less ventilation than classic onion bins.

Bulb crates from Oregon Flower Bulb Co. were recommended for use in root cellars with a fan at night to pull in the cold air. Wet burlap atop stored carrots helps keep them fresh. Jeff stores his potatoes in five gallon buckets buried in the yard. The lid is level to the ground and covered with straw. This works pretty well. With onions and garlic, John uses the back of his truck, with the door door during the day. With Silverskin garlic, he has found that 80 percent humidity is fine; it has a tighter skin and is easier to store. Rocambole garlic handles humidity well. It sprouts fast when it comes out of dormancy. Cure for one to two months. If it is not storing well, then bulb mites might be a problem.

Eureka moments
Jeff and Carrie recommend horse stall mats to stand on in the wash station ($30 on Craig's List). They are easy to clean and insulated when it's cold – good for standing for long time.

Zoe had never tilled under a fennel bed for cover crops before. She reported that all the fennel grew back – one bulb grew back as 4-5 bulbs – they made nice juicy marketable bulbs.

Chris remarked that there is a fine line between scrap metal and things that may be useful on the farm.

Matt reported success using Eliot Coleman style vole traps – catch voles, field mice and baby gophers, not using any bait. The idea came from Eliot Coleman's Winter Harvest Handbook.

Steve now works on his grandfather's workbench with his father's tools, he said feels like his Dad and grandfather are both there with him every day.

Brian cut his finger really bad last season, he reminded all of the value of cultivating a healthy attention to oneself. "You only get one body, take care of it."

Summer Livestock Series

Sheep, Hogs, Beef Cattle & Meat Goats

The OSU Extension Small Farms program in partnership with USDA Risk Management Agency is pleased to offer on-farm workshops designed to help the small farm manage production and marketing risk to create viable and successful small livestock enterprises.

Registration information for all events is located at: http://smallfarms.oregonstate.edu/summer-livestock-series

RAISING AND MARKETING HEALTHY SHEEP

Canby, OR
Thursday, June 28th
2pm - 7pm
SuDan Farm

Dan and Susie Wilson of SuDan Farms, Gene Pirelli of OSU Extension Service and Robert Dyk of USDA-APHIS will present this workshop focused on small-scale sheep production. Topics will include pasture management and rotational grazing, sheep nutritional requirements, Scrapie eradication in Oregon, small scale infrastructure, wool production and marketing for meat and fiber. Presented in partnership with the Oregon Sheep Growers Association.

RAISING HOGS FOR MARKET

Turner, OR
Tuesday, July 17th
2pm - 8 pm
Wood Family Farm

Dan and Jodine Wood of Wood Family Farm will be hosting this workshop and sharing about their farming practices and challenges, including feed and nutrition. Chris Hansen of Mosaic Farms in Philomath will speak about their philosophy and logistics of pasturing pigs. Gene Pirelli, Swine Specialist with OSU Extension Service will present about health considerations. There will be opportunity for discussion about marketing and animal processing options.

MANAGING MEAT GOATS

Glendale, OR
Friday, July 27th
10am-4pm
Tri-R-Ranch

Learn about strategies for successful meat goat production and management in this one-day workshop for small acreage enterprises. Topics covered include goat browse management and nutritional requirements, multi-species diversification, goats for vegetation control, fencing and facilities, preventative health, and direct marketing. Instructors for this workshop include Manda and Richard Doffing of Tri-R-Ranch, Angie Boudros with the Jackson SWCD, Dr. Aurora Villarroel an OSU Extension Veterinarian, and the OSU Small Farms team.

RAISING BEEF ON GRASS

Central Point, OR
Friday, August 10th
10am – 4pm
Martin Family Ranch

This on-farm workshop addresses the management, production, and marketing of grass-fed beef. Topics covered include management intensive grazing, matching forage and nutritional requirements, health and nutrition of cow-calf segments, beef finishing and quality, enterprise budgets, and marketing. Instructors for this program include Larry Martin of Martin Family Ranch and Shelby Filley, OSU Extension Livestock and Forage Specialist.

RAISING BEEF ON GRASS

Sweet Home, OR
Sunday, August 19th
2pm – 8pm
Sweet Home Farms

Join Carla Green and Mike Polen with their farm team at Sweet Home Farms and Shelby Filley, Regional Livestock and Grazing Specialist with OSU Extension Service and discuss management, production and marketing of grass-fed beef. Topics will include rotational grazing, pasture management, quality feed production, forage quality for finishing beef, summer active forages, options to extend the grazing season, meat processing and direct marketing opportunities.

INTEGRATING PIGS INTO A DIVERSE SMALL FARM OPERATION

Corbett, OR
Wednesday, August 22nd
1pm - 6pm
Growing Seeds Farm

Join Jessica and Fred Eppley-Henning of Growing Seeds Farm, Pete Sturman, Nick Andrews and Gene Pirelli with OSU extension to learn about raising healthy pigs on a diverse farm. Specific topics include raising feeders, farrowing set-ups, health and feed, processing and marketing, integrating livestock on a diverse farm and manure management.

How Secure Is Your Farm?

By: Susan Kerr, Washington State University Extension, Klickitat County Extension Director and Pam King, UMD Extension, Retired

Is your farm protected against "everyday" crime? How about agroterrorism? The measures to take to protect your land and property from both types of crime are similar and well worth the effort to put in place. An effective plan should consider security of property as well as biosecurity issues. This list is not exhaustive; it should serve as a starting place for you to develop your own farm security plan.

Property Security

___ Effective gates and locks are in place and used wherever possible and monitored frequently
___ Keys are tagged, coded and kept in a secure area
___ Keys are never left in vehicles or equipment; vehicles are locked when not in use
___ Copies of keys are minimal and must be signed out
___ Locks are changed and keys recovered when employees are fired or leave
___ Watchdogs, videocameras, motion detection lights or other electronic monitoring devices are placed in strategic locations
___ The property is well identified for emergency personnel by reflective numbers on the mailbox post or other location
___ An emergency contact list is next to each phone and numbers are pre-programmed into cell phones. Numbers include fire, police, ambulance, veterinarian and poison control
___ An up-to-date farm map has been created that lists the contents at each location and highlights the location of objects of interest (chemicals, fertilizer, fuel, vehicles, livestock, etc.)
___ All chemicals are stored in a locked and weatherproof building and as recommended by the manufacturer's label instructions
___ Adequate lighting is in place to permit work and deter theft or other crimes
___ Woodpiles, debris piles, brush and other potential hiding places are not located near buildings
___ Routine checks are conducted on cropland to monitor for evidence of unusual disease or damage
___ Simulations of emergencies have been conducted involving all family members and employees
___ Working fire extinguishers are in plain sight in numerous places. Employees know where they are and how to use them
___ Working fire alarms are in place and their batteries are replaced every six months
___ An on-site inspection by local fire department personnel has identified areas of concern and these have been addressed
___ An on-site inspection by a law enforcement professional has identified additional security issues and these have been addressed
___ Adequate insurance coverage has been purchased to cover theft, chemical spills, damage from vandalism, terrorist attacks or other coverage as recommended by a farm insurance agent
___ Vulnerable areas have been identified and deficiencies corrected

Would this sign deter everyday crime on the farm? *Photo provided by Susan Kerr*

Biosecurity

___ All animals are identified
___ All animals are inventoried frequently
___ Animals are monitored frequently for signs of illness or harm
___ Complete and accurate animal health records are maintained
___ Effective nutrition, vaccination and parasite control programs are in place
___ Additions to the herd are quarantined for at least 30 days before introduced to the herd
___ Sick animals are housed in an isolation area away from other animals. They are fed and treated after healthy animal chores are completed. Clothes and footwear are changed and disinfected after dealing with sick animals
___ Entry of personnel, including visitors, is controlled
___ Visitors must sign in and provide their address. International visitors may have restricted access to certain areas of the farm for disease control purposes.
___ Coveralls, plastic boot covers and/or boots are provided for approved visitors
___ Disinfectant is available and used on boots, tires and equipment
___ If equipment must be borrowed from neighbors, it is disinfected before and after use
___ Feed is stored well away from sources of contamination such as fuel, chemicals, etc.
___ Feed is protected from contamination by cat, bird and vermin feces
___ No mammalian-origin protein is fed to ruminants
___ All feed records are kept for at least five years
___ Fences and barns are well maintained
___ No fences are shared with neighbors
___ Separate equipment is used for feed and waste handling
___ Dead animals are necropsied then disposed of properly
___ Watering areas are not located close to roads or other areas with easy access by passersby
___ Crops and cropland is protected through controlled access, excellent fencing and frequent monitoring

Personnel

___ Reference and background checks are performed on new employees
___ Up-to-date first aid kits and water flush bottles are located in numerous places on the property and everyone knows their location
___ Several people on the farm have first aid/CPR training
___ Common contacts' names and contact information is complete, up-to-date and located so that others could find it in the event of the manager's absence
___ Employees have appropriate pesticide handlers' training and certificate
___ Employees and family members know how to monitor for security issues and what to do in the event of a security breach

Other Security Issues

___ Farm records are complete and accurate
___ Farm computers have up-to-date and effective anti-virus software
___ Property and equipment is monitored continually and suspicious activity is reported to law enforcement immediately

Farm Security Course

Do you want to learn more about farm security? Take the free online farm security course at http://campus.extension.org/course/view.php?id=54 and take an in-depth look at how to increase the security of your farm.

Small Farm School

Clackamas Community College
September 8, 2012

Are you a beginning farmer?

Are you a small acreage land owner?

Join us at Clackamas Community College for a full day of hands-on and classroom learning.

Registration and workshop details will be available on-line July 20, 2012.
Check out **http://smallfarms.oregonstate.edu/small-farm-school** for updates.

For more information contact: **heidi.noordijk@oregonstate.edu**

Clackamas Community College Smart.

OSU Oregon State University Extension Service

Clackamas County Soil and Water Conservation District
Good dirt. Clean water.

The Microbiology of Meat Processing: Learning Opportunity

By: Lauren Gwin, NMPAN Co-Coordinator,
Small Farms Program, Oregon State University

NICHE MEAT PROCESSOR ASSISTANCE NETWORK

Every day, meat and poultry processors – the large and the small – have to be food scientists, making sure the products they make are safe to eat. This includes microbiological testing. While large processors have in-plant labs run by dedicated staff with this particular expertise, small processors typically do not. Small plant owners, already jacks and jills of all trades for their businesses, have to handle it all themselves.

On Wednesday, August 29, the Niche Meat Processor Assistance Network (NMPAN) will offer a free webinar, "Microbiology 201 for Small Meat Processors," designed to help small meat processors and their customers understand this complex topic.

New to this topic?
Start with "Microbiology 101 for Small Meat Processors," a NMPAN webinar offered back in February on the basics:

- Microorganisms in Food
- Pathogens
- Spoilage Organisms
- Microbial Analysis

The slides and recording for Micro 101 are posted on the NMPAN site: http://www.extension.org/pages/61851/microbiology-101-for-small-meat-processors

Learn more about meat processing
The Niche Meat Processor Assistance Network does webinars on topics pertinent to small-scale meat processors, and farmers and ranchers producing meat for local and other niche markets. You can find all the archived webinars, pdfs of slide presentations, and even transcripts on our website: www.nichemeatprocessing.org Go to the "**About NMPAN**" menu and click on "**NMPAN Webinars."**

Who is NMPAN?
NMPAN is a network of people from university extension, state depts. of agriculture, nonprofit groups, and others who support small & very small meat processors and the producers who work with them. NMPAN is part of eXtension, a national initiative of the land-grant university system that brings the best university extension information to the web. Check us out at www.nichemeatprocessing.org.

Microbiology 201 for Small Meat Processors

Date: Wednesday, August 29, 2012
Time: 10am – 12:30pm (Pacific time)
To participate: go to this website a few minutes before start time and log in as a guest: https://connect.extension.iastate.edu/nichemeat

Instructors Dr. Catherine Cutter and Martin Bucknavage, food scientists and food safety extension specialists from Penn State University, have worked with small meat plants for many years on scale-appropriate food safety strategies and regulations.

This webinar will focus on microbiological testing:
- Sampling of meat products;
- Sampling of plant environment;
- The meaning of test results and the use of indicator organisms, pathogen presence/absence;
- What you should expect from a microbiology testing lab.

All NMPAN webinars are free and open to the public. To make sure the webinar software is compatible with your computer, go to this website: www.extension.iastate.edu/testconnect

Heidi Noordijk Joins OSU Small Farms Program

By: Nick Andrews, Small Farms Program, Oregon State University

Heidi joined the Metro-area Small Farms Program in early April. She took over the position from Kristin Pool who moved to Corvallis in August, 2011 to pursue a Master's Degree in the Department of Horticulture. Since starting has been busy organizing a series of Growing Farms livestock workshops in the north Willamette Valley, installing demonstration trials on Sauvie Island as part of a project sponsored by the West Multnomah Soil & Water Conservation District, and starting to organize the first Small Farm School scheduled for September 8th at Clackamas Community College.

Heidi picking Fortune apples at Montgomery Place Orchards in the Hudson Valley, New York.
Photo provided by Heidi Noordijk

Heidi grew up just outside Ann Arbor, Michigan and during her first year of college realized she wanted to study horticulture. The following summer she went to work on her cousin's orchard, Montgomery Place Orchards in New York's Hudson Valley. Fruit became her first love and she decided she wanted to make a career of helping people grow food that was delicious, good for you, and grown in a sustainable manner. Heidi transferred to Michigan State University in East Lansing to earn a B.S. in Horticulture. Summers during college were spent working on orchards in Goshen, Indiana and Wapato, Washington. Interning in Wapato whetted her appetite for further studies in tree fruits.

After graduation she spent several years traveling, working and visiting family in Ohio, Oregon, Michigan and New Zealand always returning to her cousin's orchard helping with the farm market and harvest. One of Heidi's favorite things is seeing the smile on people's faces when they try a ripe white peach for the first time. Another one of her goals is to be an apple matchmaker; matching people with a variety that they love.

Heidi moved to Ithaca, NY and worked with Marvin Pritts' berry program and the orchards at Cornell. Her main project was greenhouse raspberry production in the winter and spring. Having fresh, local raspberries in February was certainly a treat. This was also the first time she worked with insect scouting and biological controls. Heidi did some graduate work at Cornell on post-bloom thinning in apples before returning to East Lansing, Michigan. Back at her alma mater she worked in the tree fruit entomology department on codling moth area-wide mating disruption. She managed on-farm research and worked with 22 different growers who were implementing pheromone mating disruption in their orchards. In 2007 she went to the foothills of the Himalayas in northern India. She volunteered at Woodstock School in Mussorie, an international boarding school. Heidi worked with the school's composting and recycling program, co-taught 6th-grade math, and helped with the 9th grade environmental science classes. Visiting the produce stands in the village was an amazing experience, the variety and vibrant colors really stood out. Visiting a roommates' family for a weekend, Heidi ate her first fresh mango and was hooked. While there she also went on some epic hikes in the mountains.

In 2008 Heidi began an apprenticeship at Sauvie Island Organics, a diverse organic vegetable Community Supported Agriculture (CSA) farm just outside

Portland. She was looking to get some hands-on vegetable experience and also live closer to her brother and sister in Portland. In 2009 she took the first Growing Farms workshop at the North Willamette Research & Extension Center. From 2009-2011 she was the crew leader for the Farmer in Training Program at Sauvie Island Organics. In this position she worked closely with Tanya Murray, the farm manager to train beginning farmers in many aspects of growing and packing vegetables for the CSA and direct restaurant sales.

Heidi took a 2nd trip to New Zealand to visit friends on the north island and celebrate her uncle's 85th birthday in post-earthquake Christchurch. During her time in New Zealand she decided that one career path would be small farm research in Oregon, the Netherlands, Michigan or New Zealand. A few days later she saw the ad for the Metro-Small Farms Education Program Assistant position at OSU. It was a perfect fit so she applied for the position from New Zealand.

Heidi has been enjoying the diversity of work and being able to work with a range of growers has been rewarding.

Introductory Basic HACCP

(Accredited by the International HACCP Alliance)

July 12 & 13, 2012

238 Wiegand Hall, Oregon State University

Workshop Objectives

To provide an overview of the prerequisite programs (GMPs, SSOPs) as a foundation for developing HACCP based food safety plans.

Participants will work in teams and go through the process of establishing a HACCP based food safety plan for a specific food product.

This program will provide information for participants to begin to prepare to come into compliance with the FDA's mandate to require comprehensive, prevention based controls across the food supply.

Who Should Attend

This workshop is targeted to food processors to assist them in developing HACCP based food safety plans.

Location...

Room 238 of Wiegand Hall on the OSU Campus in Corvallis, Oregon.

When: July 12 & 13, 2012

8:00 am – 4:30 pm

WORKSHOP AGENDA...

July 12, 2012

8:00 am - Registration

8:30 am – Welcome and Introductions

9:00 am – Workshop begins

- The Prerequisite Programs: Good Agricultural Practices (GAPs), Good Manufacturing Practices (GMPs), and Standard Sanitation Operating Procedures (SSOPs)
- Overview of HACCP

12:00 – 1:00 pm – Lunch

- Formation of Working Teams for Development of HACCP Plans: Construct Process Flow Diagram, Assessment of Hazards, Controlling Critical Points

3:30 pm – Break

- Review plans thus far

4:30 pm – Adjourn for day

July 13, 2012

8:00 am – Workshop begins

- Setting Control Point Limits: Monitoring Methods, Corrective Actions
- Overview of HACCP

10:30 am – Break

- Verification, Recordkeeping

12:00 – 1:00 pm – Lunch

- Continue Verification, Recordkeeping
- Trace Back: Recalls, Third Party Audits, Bioterrorism Plans

4:30 pm – Workshop adjourns – Certificates presented

Instructors

Dr. Mark Daeschel, Professor and Extension Specialist in Food Safety

Dr. Yanyun Zhao, Professor and Extension Specialist in Value-Added Food Products

Registration Information

Registration Fee: $365 per person

Registration fee includes Coffee Breaks and the HACCP textbook. Lunch is on your own.

Need more information?

Program Content

Dr. Mark Daeschel, ph: 541.737.6519 Dr. Yanyun Zhao, ph: 541.737.9151

Registration Information

Debby Yacas, ph: 541.737.6483, or toll-free: 800.823.2357

HANDS-ON POULTRY PROCESSING WORKSHOPS TO BE HELD IN JULY

These hands-on workshops address the new laws and regulations for farm direct slaughter and sales under Oregon HB2872 (the 1000 bird exemption). The A to Zs of poultry processing, sanitation, pathogen management, and regulatory compliance will be covered as each participant processes a bird to take home. Pasture management and niche marketing will also be addressed. Instructors for each of the workshops include local farmers and Lauren Gwin with the OSU Small Farms Program and Niche Meat Processor Assistance Network. The workshops are sponsored by USDA-Risk Management Agency.

Registration costs $60 per person or $90 for partners from the same farm sharing materials. Bird for processing, catered meal and resource materials are included in the workshop cost. Registration information available at: http://smallfarms.oregonstate.edu/summer-livestock-series

Talent, Oregon

Sunday, July 8th

10am - 4pm

Host Farm- Rogue Valley Brambles

Junction City, Oregon

Tuesday, July 10th

1pm - 7pm

Host Farm- Our Family Farm

Mulino, Oregon

Monday, July 16th

2 pm - 7pm

Host Farm- Deo Volente Farm

Hood River, Oregon

Tuesday, August 21st

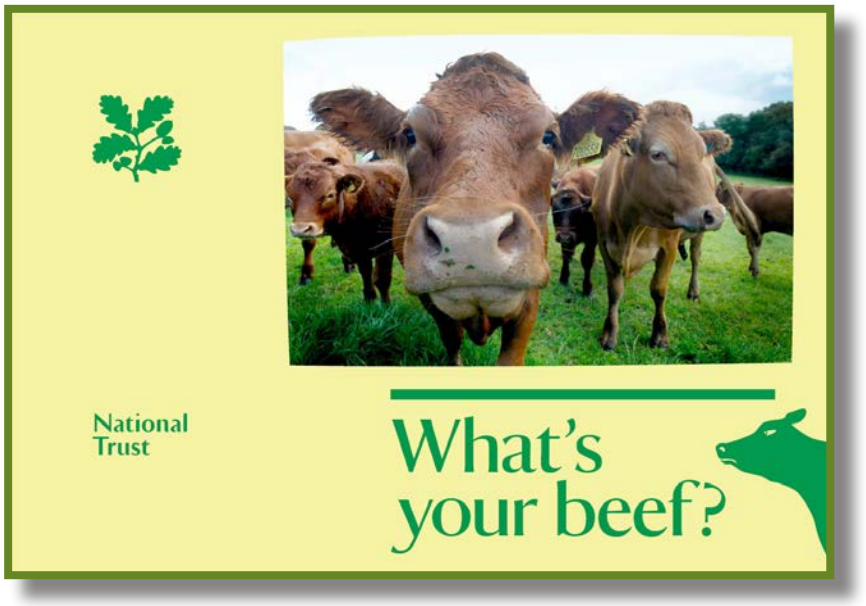
2 pm - 7pm

Host Farm- Ted James' Farm in partnership with Gorge Grown ($40 with optional potluck dinner)

New Study Finds Grass-Fed Beef Reduces Carbon Footprint

By: Elizabeth Murphy, Small Farms Program, Oregon State University

Food security and climate change are two of the most pressing global issues for people and the environment. Livestock production is considered a net greenhouse gas emitter, since the potent greenhouse gas, methane, is produced from ruminant digestion. Animal science studies have found reduced methane emissions with grain-based diets. Combined with the reduced land requirement of feedlot-type systems, this has led to the commonly-held suggestion that intensive cattle production systems, such as feedlots, are better than grass-based production in reducing agricultural carbon footprint and improving food security.



A new modeling study released last month in the report, *What's Your Beef?*, found evidence to support the environmental benefits of traditional grass-based beef production and finishing. The National Trust, a conservation non-profit in the United Kingdom, determined that grass-based beef production actually had reduced greenhouse gas emissions when the carbon sequestration and storage of grassland pasture was considered. Furthermore, as grass-fed pastures are often not suitable to intensive crop production, grass farmers make use of marginal land to actually increase food security.

These findings contribute to the list of other established benefits of grass-fed beef production, including the increased biodiversity of pasture ecosystems and improved quality of run-off water from well-managed pastures. The report also touts the scientific evidence of the health benefits of grass-finished beef. Studies have found that meat from grass-finished cattle has up to a third less saturated fats than grain-fed beef and is higher in beneficial fatty acids, such as omega-3. For small farmers wanting to integrate environmental and economic sustainable management strategies and consumers demanding local and healthy pasture-raised meat, these findings support the intuitive environmental benefits of grass-based livestock production.

View the full National Trust report, *What's Your Beef?*, and it's summary at http://www.nationaltrust.org.uk.

According to the Intergovermental Panel on Climate Change Synthesis Report (2007), agriculture made up over 13% of total human greenhouse gas emissions in 2004. Nonetheless, agriculture has a unique capacity to mitigate climate change through soil carbon sequestration and improved nutrient and manure management. Small farmers, who have the flexibility to implement value-added management and the economic necessity to increase yields through soil quality improvement have the capacity to lead the way on this front.

Small Acreage Landowners Get Clean Irrigation Water After Dispute Resolution

By: Stephanie Page, Water Quality Monitoring Specialist, Natural Resources Division, Oregon Department of Agriculture

Nobody wants to irrigate with dirty water. In fact, water quality standards are set to keep water clean for irrigation and other purposes. Landowners in the Rancho El Sereno Homeowners Association (RESHA) development near Tumalo are now irrigating with clean water, after local irrigation districts and other organizations helped resolve a neighborhood dispute.

This irrigation ditch was fenced to exclude the livestock and re-shaped and re-seeded to control noxious weeds.
Photo provided by Oregon Department of Agriculture

The 41 properties in the RESHA development are each approximately 2 acres, and 34 are irrigated. Most irrigation water is used for horse pasture. Both Central Oregon Irrigation District and Swalley Irrigation District deliver water to the development.

The conflict began because the cows of a landowner adjacent to the development would wallow in the private irrigation lateral that delivered water to RESHA. This activity caused water to pond up and not reach its final destination. "We were losing a lot of water through that lateral," explains Layne Milowe, the homeowners' association coordinator. The livestock wallowing and manure also contributed sediment and bacteria to the water, meaning the homeowners were irrigating with dirty water.

Another problem was the poor condition of some of the laterals within RESHA. The homeowners are supposed to keep the laterals going through their property in good condition, but that wasn't always happening. Many laterals had noxious weeds along them and some homeowners' horses had unlimited access to the laterals. This meant that horse manure and sediment, as well as weed seeds, were getting into the irrigation water as it made its way through the development. Sloughing ditch banks and weeds were also clogging the laterals through the development, to the point that it was becoming difficult to deliver water to all of the users.

The Homeowners' Association contacted the Central Oregon Irrigation District (COID) and Swalley Irrigation District for help to resolve the situation. They ended up working with Larry Roofener, operations manager for COID. "There were two things going on," says Roofener. "RESHA had not provided maintenance to ditch, and the neighbor's cattle and horses had impacted the ditch and its water quality."

To raise the issue with the neighbor, COID sent him a letter. "We sent a letter that included an ODA brochure explaining the requirements for canals and ditches," says Roofener. "Per Oregon irrigation law, and as trustee of the water rights, irrigation districts have the statutory authority to follow the water and to protect the water rights of the water users (even on private properties and ditches. We definitely don't seek those opportunities, but we have done it more in the past few years because people are not doing maintenance work on their system."

Says Layne Milowe, "The irrigation district took the high road and sent a letter to the landowner saying a group effort was going to be made to fix the problem and they needed his help to make it happen."

To explore strategies to improve the condition of the ditches within the development, Roofener brought

Photo provided by Oregon Department of Agriculture

in Spring Olson from the Deschutes Soil and Water Conservation District (SWCD). "We were working together on some rural projects, and he brought me out there," explains Olson. "We thought some of the projects might be a good fit for SWCD funding."

Roofener says the irrigation district frequently brings in other partners, including OSU Extension, the SWCD, and the USDA-Natural Resources Conservation Service, to help their irrigation customers. "We try to be actively involved in the resource community and in OSU Extension's program called Living on a Few Acres. The more we know, the better we can serve our customers."

Olson identified the cattle access to the ditch as a water quality concern. She also observed the noxious weeds growing on the ditch banks. "Our role is to help educate landowners about what they can do to protect water quality," she explains.

To solve the problems, many different people contributed. "The neighboring landowner fenced his livestock out of the whole ditch area," explains Olson. That helped make sure that clean irrigation water would get to RESHA. Within the RESHA development, "COID went in and cleared the entire ditch line out, did erosion control and re-did one of the weirs," explains Olson.

"We probably put $2000 of work into the RESHA lateral system but only charged $500," explains Larry Roofener. "We brought it up to a standard that could be maintained with the expectation that patrons will maintain it."

"If we really do our homework now to maintain the lateral system, it will last a long time," says Layne Milowe. "If we don't keep things up, the noxious weeds are going to return. If the weeds are allowed to take over again, then they impede the flow of water. We need to keep them eradicated from the ditch itself. By keeping them eradicated in general, we reduce the amount of knapweed and thistle. If the seeds go down through the ditch, quite a few of the people flood irrigate, so whatever's in the ditch goes into the fields. It benefits everybody to keep those clean to reduce number of seeds going into people's pastures."

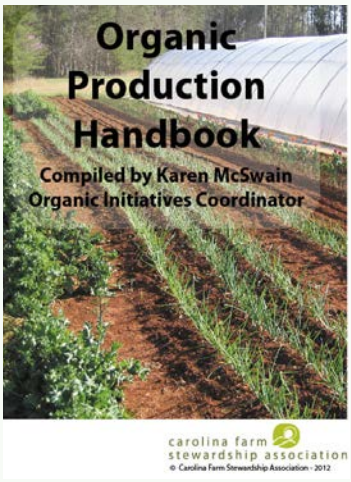
Milowe and other homeowners are extremely grateful to the irrigation districts for their assistance in solving the neighborhood dispute, bringing the laterals into good working condition, and helping clean up the irrigation water. She advises other small acreage landowners who are struggling with similar issues to contact their irrigation district.

"My thoughts would be that if you're having issues with this, talk to your irrigation district. What COI and Swalley have done for us as far as infrastructure over those 16 years has been tremendous, and all it has taken is discussion. Don't be afraid to ask – they don't owe you anything, but they are there to help if you ask. It may not be free, but they might be able to direct you to the right resource. In the long run, everyone benefits."

Carolina Farm Stewardship Association Organic Production Handbook

This handbook includes invaluable information about organic practices, NOP regulations, EQIP conservation practices that support organic operations, organic nutrient management, ecological weed management, and a list of key resources.

To download, go to:
http://www.carolinafarmstewards.org /organic_production_handbook.shtml



Calendar

July

8 - Processing Poultry & the 1000 Bird Exemption
Laws and regulations for farm direct slaughter and sales under Oregon HB2872. The A to Z's of poultry processing, sanitation, pathogen management, and regulatory compliance will be covered. Pasture management and niche marketing will also be addressed. Rogue Valley Brambles, Talent, OR. 10:00 AM - 4:00 PM. Contact Elizabeth at 541-776-7371, ext. 208 or elizabeth.murphy@oregonstate.edu. ***$60***

10 - Small Scale Poultry Processing
Laws and regulations for farm direct slaughter and sales under Oregon HB2872. The A to Z's of poultry processing, sanitation, pathogen management, and regulatory compliance will be covered. Our Family Farm, Eugene, OR. 1:00 PM - 7:00 PM. 541-766-3556. ***$60 per person, $90 couple***

16 - Small-Scale Poultry Processing
Laws and regulations for farm direct slaughter and sales under Oregon HB2872. The A to Z's of poultry processing, sanitation, pathogen management, and regulatory compliance will be covered. Deo Volente Farm, Mulino, OR. 2:00 PM - 7:00 PM. Contact: (503) 678-1264 x 141 ***$60 per person, $90 couple***

17 - Raising Hogs for Market
Wood Family Farm will be hosting and sharing about farming practices and challenges, including feed and nutrition. Included is the philosophy and logistics of pasturing pig and health considerations. Wood Family Farm, Turner, OR. 2:00 PM - 8:00 PM. Contact: 541-766-3556. ***$30 per person or $45 for partners.***

17 - Raising Hogs for Market
Wood Family Farm will be hosting and sharing about farming practices and challenges, including feed and nutrition. Included is the philosophy and logistics of pasturing pig and health considerations. Wood Family Farm, Turner, OR. 2:00 PM - 8:00 PM. Contact: 541-766-3556. ***$30 per person or $45 for partners***

27 - Managing Meat Goats
Learn about strategies for successful meat goat production and management. Topics covered include goat browse management and nutritional requirements, multi-species diversification, goats for vegetation control, fencing and facilities, preventative health, and direct marketing. Tri-R-Ranch, Glendale, OR. 10:00 AM - 4:00 Contact Elizabeth at 541-776-7371, ext. 208 or elizabeth.murphy@oregonstate.edu. ***$30 per person or $45 for partners.***

http://smallfarms.oregonstate for more upcoming events!

Want to add your event to our calendar then please submit your information at http://calendar.oregonstate.edu/advanced/list/extension-smallfarms/ "Click the Submit an event button." Events have to be approved and will not immediately post. If you have questions please contact Chrissy Lucas at Chrissy.Lucas@oregonstate.edu or 541-766-3556