



Oregon Small Farm News

Oregon State University Small Farms Program

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OSU Extension Service Small Farms Program

Garry Stephenson
Extension Small Farms Specialist
Corvallis, OR 97331

Lauren Gwin
Extension Community Food Systems
Specialist
Corvallis, OR 97331

Nick Andrews
Clackamas & Washington Counties, 15210
NE Miley Rd, Aurora, OR 97002, 503-678-
1264

Javier Fernandez-Salvador
Marion & Polk Counties, 1320 Capitol St NE
#110, Salem, OR 97301, 503-588-5301

Melissa Fery
Benton, Linn, & Lane Counties, 4077 SW
Research Way, Corvallis, OR 97333, 541-
766-6750

Amy Garrett
Benton, Linn, & Lane Counties, 4077 SW
Research Way, Corvallis, OR 97333, 541-
766-6750

Maud Powell
Jackson & Josephine Counties, 569 Hanley
Rd, Central Point, OR 97502, 541-776-7371

Sara Runkel
Douglas County, 1134 SE Douglas Ave.,
Roseburg, Oregon 97470, 541-236-3049

Heather Stoven
Yamhill County, 2050 NE Lafayette Ave,
McMinnville, OR 97128, 503-678-1264

Toni Stephen
Central Oregon, 3893 SW Airport Way,
Redmond, OR 97755, 541-548-6088 x 7959

Chrissy Lucas
Small Farms Program Assistant, 4077 SW
Research Way, Corvallis, OR 97333, 541-
766-3556

Heidi Noordijk
Program Assistant, Clackamas & Washington
Counties, 15210 NE Miley Rd, Aurora, OR
97002, 503-678-1264

Rachel Suits
Program Assistant, Hood River & Wasco
Counties, 2990 Experiment Station Dr,
Hood River, OR 97031, 541-386-3343

Cover Photo: Abandoned pasture in
December. Photo by Garry Stephenson

Oregon Small Farm News Layout by: Chrissy Lucas

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2018 OSU Oregon Small Farms Conference Schedule & Sessions

Join us on February 24th, 2018 on the campus of Oregon State University for the Oregon Small Farms Conference.

Registration Information:

- \$50 per person until Feb. 2nd, 2018
- \$75 per person Feb. 2nd to Feb 15th, 2018
- At the door registration may not be available \$150 per person
- <http://smallfarms.oregonstate.edu/sfc>

Doors Open, Registration, and Refreshments: 7:30 am

Plenary Session: 8:50 am to 9:20 am

Concurrent Sessions

Session 1: 9:40 am to 11:00 am

Facilitated Farmer to Farmer Exchange: Tools for Farm Business

Management: This workshop will be a facilitated farmer to farmer exchange focused on sharing tools and resources for farm business management. How do you develop sales plans and projections? What accounting and financial record keeping tools do you use? How do you evaluate what is contributing to your farm's bottomline (and what isn't)? What systems do you have in place for evaluating employees and structuring compensation? Come prepared to participate and learn for your farming peers. *Tanya Murray, Oregon Tilth*

Profitable Flowers for the PNW: Hear from growers in different regions about what their most profitable specialty cut flower crops are. From the Mediterranean climate of southern Oregon, to the wet Washington valley, to the unique climate of the Columbia Gorge, we'll be discussing crop planning and selection, planting, timing and what to grow to give your farm a step up. *Danielle @ Valiant Swan, Field to Heart; Isabella Thorndike Church, Le Mera Gardens; Teresa Engbretson @ Katie Elliott, My Garden Over Floweth*

Increasing Food Access at Farmers Markets: Farmers Markets are reaching out to youth, seniors, and low income individuals to offer fun and practical nutrition education in addition to financial assistance. Hear from experienced farmers market managers about how to start up, run and maintain various food access programs including Power of Produce (POP), kids nutrition and cooking classes, senior nutrition, SNAP match, and "SNAP-To-It". *Lannie Kali, Chef-Market Manager @ Food Activist, Plenty Community Food Services; Jackie Hammond, Manager, Oregon City Year Round Farmers Market*

Raising Pastured Organic Hogs: This session includes a general overview of raising hogs on pasture and introduces Rodale's new Organic Hog Facility, a state-of-the-art model for farmers looking to raise premium quality hogs on pasture. The Rodale system includes a centralized hoop house style

shelter with deeply bedded stalls and 24/7 access to the outdoors surrounded by pasture consisting of a forage mix for grazing and rooting. A key goal of pasture raised hog systems is reducing labor and off-farm feed purchases. *Jeff Moyer, Rodale Institute.*

Exploring the Small Farm Dream: This session introduces prospective farmers to some of the many considerations when starting a small farm business. We will cover how to assess soil quality and understand water rights; conduct initial market research; and consider how lifestyle and financial goals play into enterprise selection. Investigating these topics may produce more questions than answers, but are extremely important to anyone new to farming. *Rachel Suits, OSU Extension Service Small Farms Program*

Vegetable Pack Shed Layout and Ergonomics: Harvesting vegetables is only the first step in getting quality produce out of the field and to your customers. This session will address some best practices for post-harvest handling and storage of vegetable crops and tools for making the job easier. We will describe efficient layouts for small-scale packing sheds, ergonomic furniture designs, some cold and dry storage options, water usage, and cost considerations for construction. Andrea Krahmer from Farm Credit Services will discuss options for financing a new storage building. *Josh Volk, Slow Hand Farm; Nick Andrews and Heidi Noordijk, OSU Extension; Andrea Krahmer, NW Farm Credit Services*

Elaboración de trampas e identificación de insectos para cultivos en Oregon: El principal componente para el control integrado de plagas es el monitoreo y la detección temprana. En esta sección aprenderemos como fabricar trampas para monitorear insectos, utilizando materiales sencillos y baratos. Adicionalmente, determinaremos como adecuar trampas para cada cultivo e insecto específico. En este módulo los agricultores tendrán la oportunidad de educarse para ser los científicos de su propia huerta, mediante el metódico registro y análisis de datos obtenidos en trampas de monitoreo.s para cultivos en Oregon. *Dalila Rendon, OSU Extension.*

Introduction to Biodynamic Agriculture: This session would cover the history of biodynamics, what BD is in principle and practice, and the current BD movement and BD resources. *Thea Maria Carlson, Biodynamic Association and Marjory House, Oregon BD Group and GoBioDynamic*

Marketing Your Farm's Products: Keep it Safe, Keep it Legal: Oregon's Farm Direct Marketing Law allows farmers to sell a variety of products direct to the end-user without

a license. However, there are still labeling and handling requirements for many of the products allowed including eggs, value-added products, and packaged foods. In this workshop we will review what is and isn't allowed under the Farm Direct Marketing Law and provide resources with detailed information about specific products. Beginning farmers, market managers and experienced farmers adding new enterprises will all benefit from attending and there will be plenty of time for Q&A.

Session 2: 11:20 am to 12:30/12:50 pm

Protecting Your Cash Flow: Insufficient working capital is the single greatest reason that a farm fails. This session will focus on small farm cash flow management, and in particular on helping growers to realize how important it is to maintain adequate "working capital." It is critical for growers at any scale of production to understand some of the ways they can maintain adequate working capital even during a bad year. A farmer who is using WFRP to protect her cash flow will share her experiences. *Kent Fleming, OSU; George Harris, NW Farm Credit Services; Diane Szukovathy, Jello Mold Farm*

Marketing and Selling Specialty Cut Flowers: How do I sell my flowers? From Farmers Markets to high end designers, the market for specialty cut flowers is thriving. Jeriann and Ralph, from Bindweed Farm will be discussing the ins and outs of marketing their flowers to designers and event florists. Shanti and Cory, from Whipstone Farm have successfully added flowers to an already thriving vegetable model and will be discussing how they've created and captured a market that didn't exist. From crop selection to communication, how you can find and take advantage of demand for high quality specialty cuts. *Ralph Thurston @ Jeriann Sabin, Bindweed Farm; Shanti @ Cory Rade, Whipstone Farm*

Pasture-Raised Poultry: Successes & Challenges: This session will include candid stories from pastured poultry producers, as they share their experiences related to production, processing and direct marketing. There will also be a Q&A about the latest information about processing and marketing regulations. *Local Oregon farmers; Rebecca Thistlethwaite, Niche Meat Processing Assistance Network*

Best Practices and Resources for Agricultural Apprenticeships: Internships and Apprenticeships on small family farms are an important strategy for beginning farmer training, and farmers often find it fulfilling to add an educational component to the farm.

They are also a space where interns, apprentices and farmers alike are critically engaged in transforming the food and farm system. In this workshop, Megan Fehrman, Education Program Director for Rogue Farm Corps, will introduce the National Ag Apprenticeship Learning Network and their new toolkit for on-farm apprenticeships. This network works to support host farmers and apprenticeship programs by sharing best practices, knowledge and resources; coordinating local and regional training-of-trainer efforts for farm educators and mentors; and fostering peer-to-peer dialogue between farms and programs across the country. *Megan Fehrman, Rogue Farm Corps; farmer panelists*

Reducing Tillage in PNW Organic Agriculture: Tillage is a catastrophic event for soil organisms. Reducing tillage is an important way to protect soil health and rejuvenate farm land. Jeff Moyer and Doug Collins will share findings and lessons from their research into Organic no-till and reduced-tillage systems in Pennsylvania and Washington in annual crops. *Jeff Moyer, Rodale Institute; Doug Collins, Washington State University*

Conceptos básicos e introducción a la fisiología vegetal para pequeños agricultores: Durante esta sesión haremos un recorrido por las plantas, desde las raíces hasta las hojas, de manera que entendamos como el agua, el fertilizante y la luz afectan el funcionamiento de éstas y por ende su rendimiento. El comprender como las plantas responden a condiciones ambientales permitirá que tengamos mejores herramientas para tomar decisiones sobre el manejo de los cultivos, tales como cuando regar, que fertilizante utilizar en determinada época de desarrollo y como hacer un mejor uso de la luz, para optimizar el potencial que las plantas tienen y mantener así buenos rendimientos. *Isabel Hernandez, UC Davis*

“Green” Programs at Farmers Markets: Farmers markets have an opportunity to lead by example in improving environmental sustainability. This panel will share examples of green programs they’ve created at their farmers markets including using solar power, recycling initiatives that reduced trash by 80%, gleaning programs, and offering re-usable dishes for meals at market as well as to-go containers, cups, and shopping bags. *Amber Holland, Operations Manager, Portland Farmers Market; Betty Benson, Master Recycler, Rubbish Works of Portland; Jim Fanjoy, Boardmember, Manzanita Farmers Market*

Demeter Certification to the Biodynamic Standard: This session covers the BD standard and the certification

process (including some background on Demeter); what BD and OG certification share and how they differ. *Jim Fullmer, Demeter Association and Javier Fernandez-Salvador, OSU*

Growing Local: Specialty Food Opportunities for Small Farms: Many farms are interested in finding additional ways to turn a profit. This session examines whether processing what you produce into finished products, using a co-packer, or selling ingredients to a specialty food manufacturer makes sense for your farm. We have identified best practices and most difficult roadblocks. The infrastructure and amenities provided by the REDD in Portland (“a working hub for the regional food economy”) are also highlighted. *Two local producers; Larry Lev, OSU; Rob King, University of Minnesota; Amanda Osborne Ecotrust/REDD*

12:30 pm to 2:00 pm - Lunch

Session 3: 2:10 pm to 3:30/4:00 pm

Getting Legit: How to understand the legal, tax and financial accounting structure of your business: This session will introduce a framework for understanding any farm or ranch business in terms of legal and accounting language. Topics covered include: understanding the difference between owning land and operating a farm or ranch, understanding how to structure one or more business entities to house your business activities and protect your personal assets; an introduction to the basic legal entity types for running a business (sole proprietorship, partnership, corporation) and how income, and income tax liability flow from your assets to you as an individual. *Poppy Davis, Director of Entrepreneurship at the Indigenous Food and Agriculture Initiative at the University of Arkansas School of Law School*

Your Farm Can Bee Better: A partnership between bees and farms is just natural. That is why The Xerces Society and Oregon Tilth teamed up to create Bee Better Certified,™ a new certification program to point you towards pollinator habitat perfection. The program is designed for farms in an effort to reward growers who create pollinator habitat and work to reduce pesticide impacts. In this workshop we’ll cover farmscaping for pollinators, including an outline of habitat needs, ideas for how habitat can be incorporated into a farm landscape, and take-home points for successful installation and management. Presenters will also introduced the basic requirements for Bee Better certification and gave an

overview of the application process. *Sarah Brown, Oregon Tilth; Mace Vaughn, Xerces Society*

Farmers Markets as Business Incubators: Farmers markets can be a great place for beginning farmers and other small business entrepreneurs to get started. Hear from a successful small business owner who started her prepared-food business as a farmers market vendor, buys raw ingredients from local farms, and has grown her business into other outlets. Also gain inspiration and ideas from Adelante Mujeres's small business training program about the type of assistance they offer, the partnerships they've developed in order to offer specific opportunities, and some of the advice they have for new vendors regarding the benefits, pitfalls and strategies for selling at farmers markets. *Javier Urenda, Empresas Program Manager, Adelante Mujeres; Araceli de la Cruz, La Popular Catering Service; Cris Hernandez, Registered Environmental Health Specialist, Washington County Health & Human Services*

Sustainable Grazing and How To Do It: This is a very practical workshop for everyone with pastures. We'll cover the principles of forage growth and good grazing, especially sustainable intensive grazing: when to open the gate, when to move the animals off the pasture, and how many animals a pasture can support. We'll discuss different types of forages, using temporary electric fences, where to place water and minerals, etc. Also learn about the Oregon Pasture Network, a program to support the growth of pasture-based farming in our state. *Woody Lane, Ph.D., President, Oregon Forage & Grassland Council and Lindsay Trant, Organizer, Friends of Family Farmers*

Accessing and Preserving Farmland: models from Oregon and around the U.S.: The cost of agricultural land in Oregon is increasing, making it harder for beginning farmers and ranchers to afford. Meanwhile, prime soils are being permanently lost to development despite Oregon's exemplary land use laws. A set of resources to address both of these challenges is growing in prominence in Oregon and other states. For instance, land trusts and SWCDs are increasingly holding working lands easements, which purchase development rights but allow the land to be farmed, thus generating cash without selling off parcels and lowering the price for beginning farmers and ranchers. Gap finance programs are being integrated into these deals, helping to smooth the path of land transition. In this workshop, you'll learn about what's being done in Oregon, inspirational examples from Washington, and innovative tools used around the nation. *Holly Rippon-*

Butler, Land Access Program Director at National Young Farmers Coalition; Robin Fay, Conservation Manager of PCC Farmland Trust; Claire Feigener, Conservation Director of Greenbelt Land Trust

Weed Management in Organic Farming: Successfully managing weeds in organic systems requires a dramatic change in approach. This session focuses on developing an integrated weed management program that combines cultural, mechanical and biological practices. Familiarity with each weed's growth and reproductive habits as well as which weeds dominate during the cropping season are crucial in selecting the most effective management method. Practices include crop rotation, cover crops, crop timing and spacing, mulching, and flaming. *Jeff Moyer, Rodale Institute.*

Historia de granja: como empezar su negocio organico: *Javier Zamora, JSM Organic Farms*

Biodynamics in Practice on Oregon Farms: This session would be set up as a grower panel to illustrate BD in practice on Oregon farms of varying scales, length of BD practice, products, and certification. The idea would be for each of us to contribute to a slide presentation that illustrates our farms, what BD means to us and our farms, challenges to practicing BD, benefits of BD, to certify or not, etc. This session will be more interactive with audience questions, etc. *Beth Hoinacki, Goodfoot Farm; Wali Via, Winter Green Farm; Kris Woolhouse, Ruby and Amber's Farm; Lili Tova, Flying Coyote Farm*

Dry Farmed Orchard Systems: Production, practice, and the story of knowledge transfer: Dry farmed orchard systems have existed for a long time, however the knowledge of how to establish and maintain a dry farmed orchard is pretty rare now a days. Learn the basics of dry farmed orchard establishment, from site and root stock selection to pruning and management over time, woven into the story of how this knowledge has been passed down farmer to farmer in our region. *Jacques Neukom, Neukom Family Farm; Andrew Schwarz, Ridgeline Meadows Farm; Daniel Schuler, Moondogs Farm; Amy Garrett, OSU Extension Small Farms, Dry Farming Project*

3:30 to 5:30 pm - Think with a Drink Networking Session

Register today

<http://smallfarms.oregonstate.edu/sfc>

Economic Impact of Local Food Producers in Central Oregon

By: Mallory Rahe, Oregon State University Extension Service; Katrina Van Dis, Central Oregon Intergovernmental Council; Jess Weiland, High Desert Food and Farm Alliance; Lauren Gwin, Center for Small Farms and Community Food Systems, Oregon State University

In 2016, OSU Extension, Central Oregon Intergovernmental Council, and the High Desert Food and Farm Alliance conducted a study of the economic impact of local food in Central Oregon. What follows is the Executive Summary of the full report of findings, published October 2017. To read that report or two-page summary, visit the links at the end of the article.

Local food connects communities with their farmers, ranchers and is a value that is important yet difficult to measure. This report attempts to estimate the current and potential economic impact of locally produced food in the tri-county region of Central Oregon.

This report presents finding from a total of 28 farmer and ranchers, or producers, surveyed and details out their earnings and expenditures. Our results show that producers created a total of 28 full and part-time jobs and generated \$1.5 million in sales, with \$248,000 in wages and salaries on their farm operations.

Our approach to determining these values was to use the input-output analysis using IMPLAN and utilizing the U.S. Department of Agriculture, Agriculture Marketing Services, The Economics of Local Food System Toolkit.

We found that in 2016, the majority of the 28 producers were farming on 10 acres or less of irrigated land, and began their farm operation in the last 2-7 years. Farmers grew 44 varieties of vegetables and

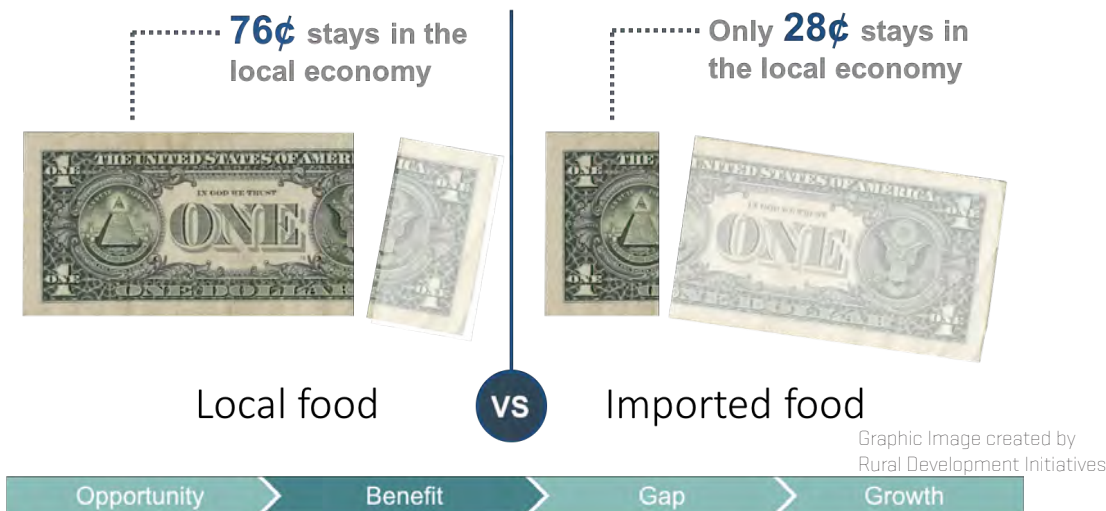
other crops and 8 different animals. The majority of sales were beef cattle and vegetables with their primary marketing being farm direct to consumer and wholesale.

Unlike imported foods, which retain \$0.28 for every dollar spent, 76 percent of sales by local producers stayed in the local economy. This means that the money spent by producers on their supplies, such as seeds and gas, created an additional 11 jobs and \$1.1 million in additional sales throughout the region's economy.

Local food producers create more jobs on farms and in the rest of the economy as compared to commodity focused producers: 26 jobs for every \$1 million in sales compared to 12 jobs among commodity focused producers.

Economic Impact

For every dollar spent by consumers on food from a local producer



When determining the multiplier effect, which is the ripple effect of spending money in the economy, local farmers were determined to be 1.74, compared to 1.38 for non-local farmers. This means that local farmers support an additional \$0.36 of sales throughout the broader Central Oregon economy for every dollar of local produce sold. Comparatively, local ranchers have a sales multiplier of 1.79 as compared to 1.66 for non-local, and support an additional \$0.13 compared for every dollar of sales.

The study also estimated the potential growth in the economy by modeling three scenarios: 1) increasing current production; 2) establishing a food hub; and 3) shifting grocery store purchases of vegetables to locally grown from farmers.


Our findings show that by intensifying production levels to \$3.1 million, 63 farm and non-farm jobs would be created with an addition of \$1.33 million in wages and a total of \$5.4 million in sales. This would also require that farmers more intensely use their existing acreage and irrigation and increase the number of greenhouses.

By establishing a food hub and purchasing a minimum of \$610,000 of local food products, 9 new jobs, \$329,000 in wages and \$642,000 sales would occur in the overall economy.

Lastly, by shifting \$775,000 of consumer food purchases from commercial grocery stores to farmers in the region, we would gain 13 full and part-time jobs, and an additional \$263,000 of wages in the economy; 10 of those jobs would be on-farm with 52% of wages going to farmers.

Overall, the report demonstrates that local food producers have an important role in our economy, and that with minor shifts in overall production there could be additional jobs and revenue throughout the region.

Read the full report: <https://appliedecon.oregonstate.edu/biblio/economic-impact-local-food-producers-central-oregon>

View the 2-page summary: <https://newcoic.files.wordpress.com/2017/11/economic-impact-of-local-food-on-central-oregon-overview.pdf> 



9th Organic Seed Growers Conference
Synergy that Sustains
February 14-17, 2018
Corvallis, Oregon

Join us for the largest organic seed event in the U.S.

Wednesday
Seed Economics Intensive

Thursday
Organic Plant Breeding Intensive and
Willamette Valley Seed Tour

Friday & Saturday
Main event with cutting-edge workshops,
expert speakers, seed swap, variety
tastings, networking events, and more

Register today seedalliance.org/conference

Western Washington and Oregon Pasture Management Calendar Debuts

Dr. Susan Kerr, WSU NW Regional Livestock and Dairy Extension Specialist

A new Extension publication, "Western Washington and Oregon Pasture Management Calendar (PMW699)," was created to provide pasture managers and their advisors with a scientific basis for pasture management decisions and the timing of critical actions. A team of Extension educators and NRCS staff recently conducted a series of train-the-trainer workshops throughout western Oregon and Washington to teach fellow professionals and livestock managers how to use this new educational tool. Publication of the Calendar and support for the workshop series were provided by a western regional USDA Sustainable Agriculture Research and Education grant.

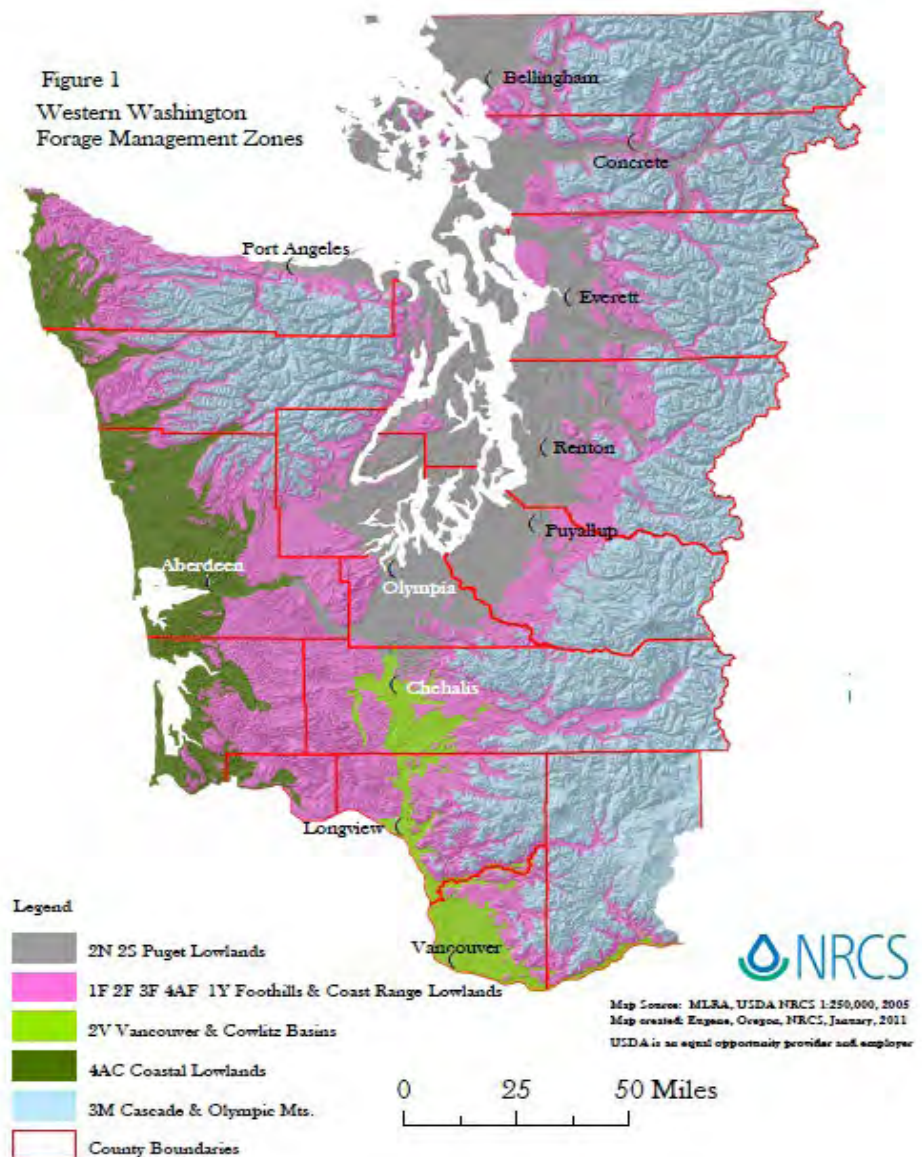
Pasture Calendar Contents

The Pasture Calendar starts with the basics: grass terminology, factors controlling perennial forage growth, and plant growth cycles. Maps of Forage Management Zones are included (Fig. 1).

The western Oregon and Washington calendars are divided into 24 management periods consisting of the first and second half of each month (Fig. 2). For each management zone or resource area, a color-coded table indicates what typically happens with grasses during a certain period. These plant growth periods include:

- Semi-dormancy

- Steady regrowth
- Declining regrowth
- Very slow growth
- Increasing growth
- Rapid growth—cool soils
- Rapid growth—warming soils
- Slowing growth
- Steady growth
- Slow growth
- Dormancy



The Pasture Calendar includes extensive appendices and references. Appendices are:

- How Pasture Plants Grow
- Pasture Clipping
- Sacrifice Areas
- Buffer Strips
- Irrigation
- Laminitis
- The Nitrogen Cycle
- Nitrates in Forages
- Nutrient Excesses/Deficiencies
- Alternative Forage Crops
- Endophyte Toxins in Forage

Calendar Highlights

The Pasture Calendar emphasizes and explains critical pasture management practices, such as:

- Performing soil tests and addressing fertility issues
- Selecting a forage species and variety well suited to local growing conditions
- Leaving at least three inches of grass stubble at all times
- Rotating pastures to let them rest and regrow to grazing height (> eight inches) before regrazing
- Grazing or mowing grasses to keep them in vegetative phase and vigorous
- Monitoring livestock body condition
- Establishing sacrifice areas for livestock confinement during critical periods.

Fall Is All!

The vital importance of fall pasture management is stressed throughout the Pasture Calendar. In early fall (typically September), grass plants generate new roots to replace the ones shed during the “summer slump.” It takes energy for plants to generate these roots, and roots in turn are needed for plants to obtain water and nutrients from soil. *Most importantly, next season’s growing points are*

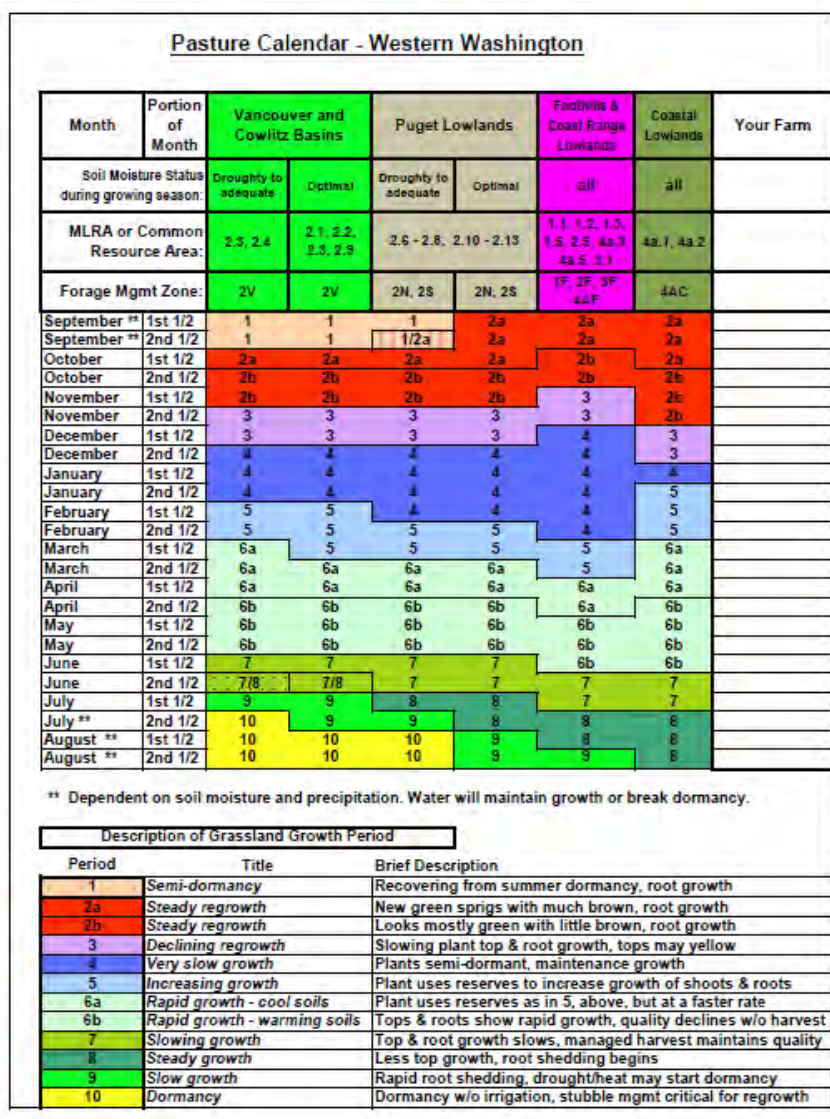


Figure 2. Western Washington Pasture Calendar with descriptions of grass growth periods.

Graphic provided by Susan Kerr

being established—overgrazing during this period will cause delayed and reduced pasture growth the following spring.

Protect the Lower 3”

Grasses store their sugar for regrowth in the lowest three inches of above-ground growth, not in their roots as previously believed. This means anytime pasture grasses or grass hayfields are grazed or mowed to less than three inches tall, the plants lose their energy reserves and *regrowth will be delayed by up to six weeks* (Fig. 3). If this mismanagement occurs month after month, plant vigor is affected and desirable pasture plants die; bare soil and weed

incursions result. Expensive pasture renovation is then needed but will be pointless unless pasture management practices are changed.

Sacrifice Areas Save Plants

Anytime livestock have the potential to graze pastures below three inches, they should be removed from pastures, confined to a sacrifice area, and fed stored forage such as hay or haylage. The need for a sacrifice area could arise during muddy winter months, the pasture summer slump, or if there is not enough pasture for the livestock under management. Conservation District funding may be available to help develop sacrifice areas, which also help protect soil and water quality.

Where to Get the Pasture Calendar


This 50-page, full color publication will soon be available for free downloading at <http://pubs.wsu.edu> (search for PNW699). 

Figure 3. Dr. Steve Fransen demonstrating root health of simulated healthy fall pasture grass (lower hand) vs. simulated overgrazed pasture (upper hand).

Photo by Susan Kerr



Announcing Finding Farmland, a new tool for buying land!

National Young Farmers Coalition is excited to present Finding Farmland, a financial education tool for farmers buying land. No matter where you are in your land access journey, Finding Farmland has something useful for you.

In the throes of a land search? Use the Land Affordability Calculator to compare financing costs for two different farm properties, or to compare different financing scenarios for a single property.

Dreaming of owning a farm, but not yet planning? Read the Case Study, brush up your financial literacy, and plug some numbers into the Calculator to start building a plan around your dreams.

Farm service provider? Check out the site to see how these financial planning tools can support your work.

Buying land is a daunting, complicated process, and NYFC wants farmers to be able to make these important decisions with confidence. That's why we teamed up with Fathom Information Design, an award-winning data visualization studio, to create this tool. Fathom's founder, Ben Fry, says of the project, "We're excited about empowering prospective [farmland] owners by helping them consider different scenarios in a way that's simple and clear."

NYFC wants Finding Farmland to be farmers' go-to land access resource. The site is in beta mode, and we need farmers' feedback, <http://findingfarmland.youngfarmers.org> Please reach out to michael@youngfarmers.org if you need help or have questions or ideas for the next release (spring 2018).

This NYFC project is supported by a grant from the USDA National Institute of Food and Agriculture through its Beginning Farmer and Rancher Development Program.

**Dream of producing a value-added food product for sale?
No idea where to start? “Field-to-Market” is for you!**

Field-to-Market Workshop Series



Why participate?

Learn from the experts about the ODA regulations, recipe selection, labeling guidelines, pH testing, record keeping, marketing tips, and pricing. Practice research-based processing techniques under the guidance of Master Food Preservers

Who should attend?

- Fruit and vegetable farmers, and other food entrepreneurs interested in producing value-added products for sale, as well as those already producing a product and seeking additional guidance
- Individuals managing farm-direct venues seeking more information on implementing the Farm-Direct, Value-Added law

THE ESSENTIALS*
SATURDAY, FEBRUARY 10TH, 2018
9 AM - 12:30 PM

North Willamette Research & Extension
Center
15210 NE Miley Rd, Aurora, OR 97002
Registration fee: \$25/person, \$40/couple,
includes snacks and resources

To Register:
<http://smallfarms.oregonstate.edu/field-market>

Specialty Workshops (Dates TBD)

* Participation in “The Essentials” workshop is required to register for any of the hands-on specialty workshops.

Acidified Foods

Dehydrated Foods

Fermented Foods

High Acid Foods

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**Oregon State
University**

Update on the Produce Safety Rule From Oregon Department of Agriculture (ODA)

Sue Davis, Produce Safety Development Specialist, Oregon Dept. of Agriculture

Do you grow fresh produce in Oregon? If you do, Oregon Department of Agriculture and OSU Extension have some resources to assist you with understanding produce safety regulations, attending training required for covered farms, and additional services.

Oregon Department of Agriculture is working under a multi-year cooperative agreement with FDA to provide education and outreach—including resource development and technical assistance—to Oregon producers, handlers, and shippers of produce that is subject to the FSMA Produce Safety Rule.

Sue Davis is the ODA's Produce Safety Development Specialist that coordinates this effort. She is located in Hood River and can be reached at 503-807-5864 for questions and technical assistance regarding the Produce Safety Rule (PSR). The department also is developing a cross-functional team that includes the inspection, audit, and certification staff that can assist with understanding and implementing the produce safety rule. Additional staff will be hired and assigned to regions in the Willamette Valley and in eastern Oregon in the next year.

Some of the key services ODA is offering, or will be offering, include:

- On-Farm Readiness Reviews – Non-regulatory on-farm visits to assist growers with evaluating their readiness for the PSR.
- Produce Safety Alliance Grower Trainings – Training is required for all farms that are covered under the produce safety rule, but we



Mixed Produce. Photo provided by Oregon Department of Agriculture

recommend that you attend even if your farm is not currently covered in case you grow into coverage. These day-long trainings meet the PSR requirement for foods safety training for covered farms.

- Opportunities for Oregon producers to provide region- and commodity-specific guidance directly to policymakers at FDA.
- Resources to help determine whether your operation is covered by the PSR.
- Understanding exemptions and qualified exemptions, what documentation is required for your farm, how to evaluate your farm's readiness for the PSR, and much more.

Oregon State University Extension faculty and staff are engaged in planning trainings and conducting outreach along with ODA, and the two organizations are working closely together on PSR implementation with the goal of expanding ODA's outreach capacity and leveraging OSU Extension's regional relationships and expertise.

One of the most important insights into the PSR that the industry needs to understand is the PSR is not a traditional audit. Rather it sets a minimum standard for food safety in the form of a set of regulatory requirements for growers, harvesters, and handlers of covered produce. Unlike audit schemes, under the PSR you would not request a visit from FDA to confirm your compliance. Rather you will need to be prepared should FDA decide to conduct a routine produce farm inspection on your operation. Different size farms have compliance dates that differ for various sections of the rule. You can find more information about compliance dates and requirements on ODA's FSMA webpage.




How will an orchard be affected by the new rules?
Photo provided by Oregon Department of Agriculture

For additional information on the Produce Safety Rule, please visit ODA's FSMA webpage, or contact Sue Davis at sdavis@oda.state.or.us for additional guidance, resource referrals, and information on upcoming trainings. 2

**SAVE
THE
DATE**

SMALL FARM SCHOOL

JULY 12 Clackamas Community College, Oregon City



Hands-on and classroom learning for beginning small-scale farmers
Visit website for updates: <http://smallfarms.oregonstate.edu/small-farm-school>

a collaboration between OSU EXTENSION, CLACKAMAS SOIL AND WATER CONSERVATION DISTRICT and CLACKAMAS COMMUNITY COLLEGE.

Headwaters Incubator Program – Cultivating Farms & Future Stewards No Small Task

Rowan Steele, Headwaters Farm Program Manager, East Multnomah Soil and Water Conservation

Launching a farm business is no small task.

Even skilled growers who embody the creative, rugged, jack-of-all-trades image must be able to apply sound business practices, establish and maintain robust farm networks, navigate complex financial systems, and demonstrate a variety of non-traditional abilities like social media savvy. Throw on top of that the thin profit margins, the challenges of a changing climate, competition from a global food system, and normal farm variability, and these barriers can pose a daunting labyrinth for even the most prepared beginning farmer.

Fortunately, there is a burgeoning movement to support new farmers through the early years of business establishment, helping them get to the point they can access standard agricultural resources like USDA financing and technical support. This movement is taking shape in different forms and with different organizations across the country. Oregon is on the forefront of this movement and is actively galvanizing support services to help skilled, motivated individuals realize their farming dreams.

The East Multnomah Soil and Water Conservation District's (EMSWCD) Headwaters Incubator Program (HIP) is playing a critical role in beginning farmer establishment. As Oregon's only advanced-level land-based farmer development program, HIP seeks to aid the generational transition in agriculture, protect farmland, and ensure that land is well-stewarded. What makes the Headwaters Incubator Program stand out is that it caters to individuals with significant



Photo provided by Rowan Steele

farming experience who lack a direct path to farm business ownership. More often than not, this barrier is financial, yet many skilled farmers also have gaps in their agricultural education and lack strong farm networks. HIP addresses all these barriers.

To help ease the high capital burden for new farm businesses, HIP provides affordable access to farmland, equipment, and infrastructure. Incubator farmers can utilize these resources at Headwaters Farm for up to five years, after which they “graduate” onto their own site. As opportunities allow, HIP helps facilitate these transitions through partner organizations and EMSWCD's Land Legacy Program.

Since incubator farmers enter HIP with different sets of skills and knowledge, the educational component of the program is tailored to each operation. EMSWCD staff work with first-year incubator farmers to create a Farm Development Plan which outlines production and sets business development goals and benchmarks for creating a thorough business plan.

With 14 farms currently participating in the farm incubator, there is built-in community and peer support. When an incubator farmer struggles with a pest issue, has production challenges, or a sourcing question they don't have to reinvent the wheel. Growers can often find answers from a fellow beginning farmer or program staff. This social component is the most often-overlooked element in establishing well-rounded farm businesses. It's also the most valuable aspect of the farm incubator model.



Photo provided by Rowan Steele

2017 saw a major milestone for HIP, as it was the first year graduating a full cohort of incubator farmers! With the investments made in Headwaters Farm's facilities, community and soil, the Headwaters Incubator Program is poised to indefinitely support the establishment of new farm businesses. *✍*

For more information about the Headwaters Incubator Program, contact Rowan Steele, Headwaters Farm Program Manager (rowan@emswcd.org / 503.935.5355) or visit emswcd.org/farm-incubator.

New OSU Extension Service Publications

EC 1652, Living on the Land: Getting Started with Sheep and Goats: Nutrition and Feeding

Susan Kerr, Ashley Conway, Brian Tuck, Ellen Hammond, Shilah Olson

New. Sheep and goats require five essential nutrients: water, energy (carbohydrates and fat), protein, vitamins, and minerals. A deficiency in any of these can cause illness, poor growth or performance, and even death. This publication describes ruminant digestion and nutrition.

PNW 699, The Western Oregon and Washington Pasture Calendar

Steve Fransen, Gene Pirelli, Marty Chaney, Larry Brewer, and Scott Robbins

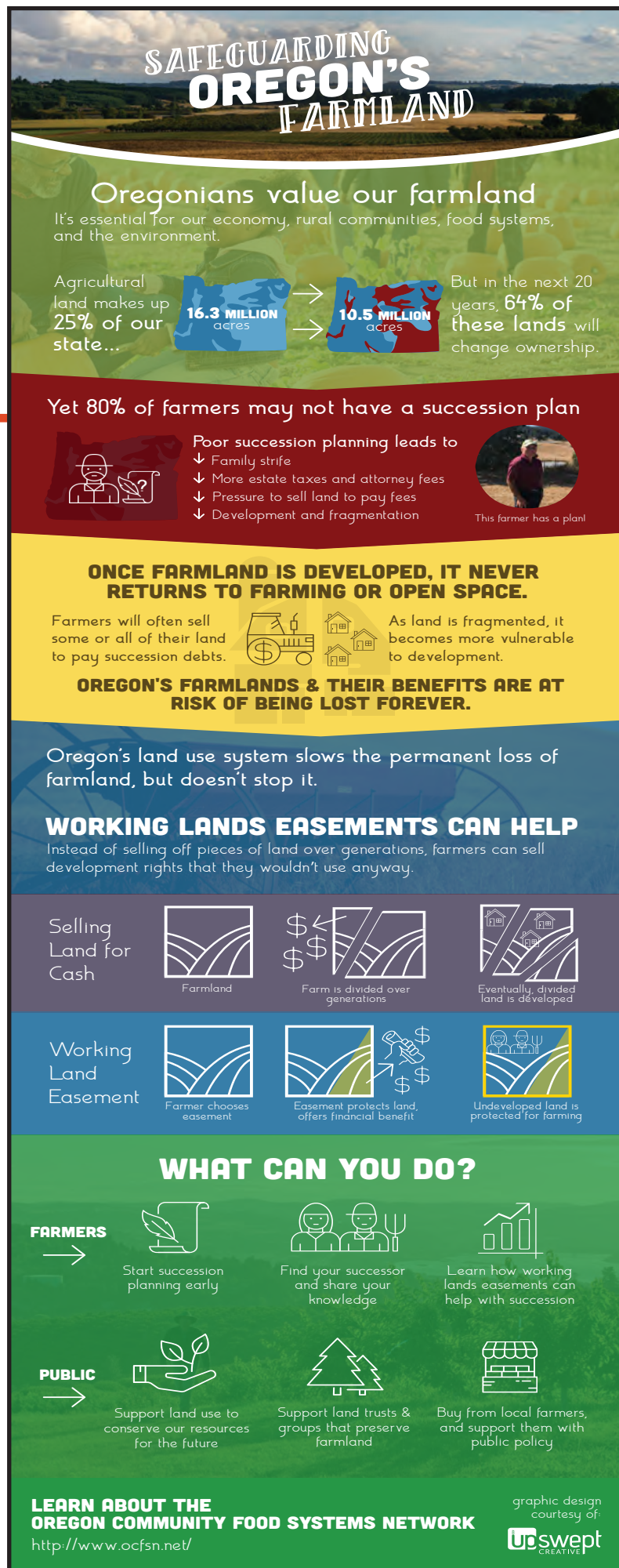
New. This publication describes—by climatic zone—perennial pasture plant growth and how management actions can affect growth, both positively and negatively. Optimal management of forages by season is the basis for the Pasture Calendar.

Connecting the Dots between Farm Succession and Land Preservation

By: Nellie McAdams, Farm Preservation Program Director, Rogue Farm Corps

You've heard that a large amount (two-thirds or 10.5 million acres) of Oregon's agricultural land will be changing hands in the near future (next 20 years).^{*} But what impacts will this have on our food system, environment, and rural communities? Rogue Farm Corps' new infographic helps connect the dots between farm succession and agricultural land loss. It also offers some solutions that the Oregon Community Food Systems Network is advocating for on behalf of Oregon farmers, like farm succession planning and working lands easements. Click on the image in the infographic of a "Farmer with a plan" to learn how Lucien Gunderman used a working lands easement to preserve his 1,000-acre ranch and forest property and pass it on to his best friend's son. [Click here to read more at RFC's Farm Preservation Program.](#)

^{*}Find the report by OSU, PSU, and Rogue Farm Corps [here](#). 



Changing of The Guard: The Succession of USDA Meat Processing Facility Mark's Meats, introducing Revel Meat Company

By: Julia Niiro, Revel Meat Co.

Revel Meat Co is a small USDA meat processing facility in Canby, Oregon, nestled among farms of all sizes and an ever growing town that will inevitably become another Portland suburb. Located just 25 miles from the city, it was originally known (and still known as by most of the old time farmers that have processed here for over 30 years) as Marks Meat Inc. Floyd Marks, a small farmer, built the facility in 1963 to serve other small farmers who needed a local place to process their animals. Marks started slaughtering and eventually expanded to butchering and packing. When he stepped down his daughter Kris stepped into his roll. She and her husband Joe Akin have run Marks Meat for the last 40 years. Now it is time for the next changing of the guard.

Revel Meat Company wants to prove that with hard work, dedication and understanding of a family legacy it is possible to execute a successful succession plan. This 18 month succession plan has laid the foundation for an innovative business model that owners James Serlin and Ben Meyer built to prove that small meat processing is still a good business to run. The mission of Revel Meat Company was born out of the idea that in order to keep eating, selling and serving local, sustainably raised animals we must keep small processors alive. In a state like ours that has thousands of small farms and a community that embraces small, local, sustainable farms we only have 12 USDA processors and a some of those won't process for small independent farmers.

"We raise animals of our own and work closely with our ranchers to ensure that the meat we are selling has true traceability back to the farmers that raised it. While keeping in mind that all of the other farmers and ranchers in our area need processing as well. They deserve a processor that truly cares about the quality of the meat that is flowing into our community. Like one of my favorite hog farmers always says, it takes



me nine months to raise this animal and nine seconds for you to f*#\$ it up." - James Serlin

Both James and Ben have long standing restaurant backgrounds, while James spent most of his career in the Bay Area Ben has been fully enveloped in the Portland food scene for the last 18 plus years. Ben owns and runs two great neighborhood restaurants in NE Portland --Grain & Gristle which is a public house and Old Salt Marketplace which boasts a beautiful hearth driven menu, a full butcher case, deli and a private dining room. James grew up in meat. His father owned and operated a handful of USDA processors in the famed Meatpacking District of Manhattan's lower west side. This was James' first glimpse into the world of meat. Little did he know that after an almost 20 year run in restaurants, he would find himself back where he started. James and Ben's love for great food and an understanding of the industry gives light to a new perspective and approach to the meat processing world.

If this has sparked your interest and you would like to dig your teeth into some of these meats, restaurants and wholesale customers can reach out directly to [Revel Meat Co](#) and retail customers can find items like smoked ham for the holidays, bacon, sausages and fresh cuts of meat at [Old Salt Marketplace](#) or get it delivered right to your door through [MilkRun](#). 🐾

Apple Orchard Diversity: Every Weather Event Selects for Resilience

By: Jeannie Berg, Queener Farm

The last four seasons on the Queener Farm, with over 100 apple varieties, have helped us determine which apples thrive or struggle under organic care. Which ones need less fungicide. Which ones are attractive to the codling moth. Which ones drop early when it's too hot and dry. Which ones pollinate well when it's cold and which ones don't. Every month of each apple season whittles down the list of those that are resilient in all the conditions we encounter. Of course, none will make it through every possible weather challenge, but having lots of diversity means there are almost always some that do well.

This year, we learned a lesson about fall rains and apple splitting when 4.5 inches fell in two days in mid-October. The huge influx of rain caused many apples to split. A few wonderful apples did not and, as the Willamette Valley is no stranger to abundant fall rain, we're taking another look at these apples.

One apple really stood out after the rain - the Hauer Pippin. On an abundant season, like last year, the one Hauer Pippin tree was hardly noticed. It sits there, covered in apples that come so late in the season they're almost a footnote. We've always seen them as an important part of biological diversity efforts because, as an apple out of Santa Clara, California, they fill an important niche of not needing many chill hours. They're also tasty, they've made it onto the slow food ark of taste, and reasonably disease resistant. It seemed smart to propagate these and so, in 2015, we added 5 more. This year however, left us feeling like maybe we should add many more.



Hauer Pippin apples on the bottom right.
Photos by Jeannie Berg

We call extreme weather events like this rain "selection events." That's sometimes an extreme example of looking for the bright side of the loss of lots of apples at once. Wading into parts of the orchard in rubber boots on the Monday after that rain was a heartbreaking experience. So many of the apples we were depending on for the late part of the season had split. Some with just tiny slits near the stem and some nearly exploding on the trees but all of them ruined for fresh sales. Among the wreckage a few apples stood out. The Baldwins, a full-flavored East Coast favorite, did well. And the Hauer Pippin, a California native, emerged as our climate change insurance apple. I had seen the Hauer Pippin as mostly

a genetic oddity that we would save for the time, hopefully many years away, when our winters would become much warmer. Discovering its other gift – handling massive rain – makes me want to add more now to deal with our wetter winters.

Climate change will throw many weather curve balls at farmers in the next several years. Selection events will likely be happening all the time. We won't learn what we need from them unless we have the biodiversity on our farms to observe the range of reactions to them. If I had a typical orchard with just a handful of varieties, I could have simply assumed that the Willamette Valley was becoming the wrong place to raise any late season apples, simply too much risk of splitting rains.

Our diverse orchard brings us a piles of challenges but it also gives us a five month long apple season, an almost unimaginable range of apple flavors and regular lessons in resilience. *Z*

Exploring the Small Farm Dream: Offered in 4 locations in 2018!

By: Amy Garrett Melissa Fery, Sara Runkel, Clare Sullivan, Rachel Suits, & Maud Powell all of the Small Farms Program at Oregon State University

Are you considering launching a small farm enterprise, but are not sure where to start? Whether you are dreaming of raising sheep, growing berries, or selling heirloom vegetables, this class series will give you the tools to start making choices to determine if farming is right for you. In this course you will learn about current opportunities in small-scale agriculture, explore objectives, assess personal and financial resources, conduct preliminary market research, and learn about farm business finances which will all feed into an action plan and guide your next steps.

Exploring the Small Farm Dream was last offered in 2016 in Lane and Douglas counties. Sixty one percent of participants responded to a post-workshop survey. As a result of participating in this series, the respondents shared that they:

- Researched the physical resources (soil, water, infrastructure, etc.) of a property or farm. (88%)
- Sought knowledge and skills needed for a farm business. (65%)
- Determined how they can match their personal goals to a farm business. (59%)
- Completed some market research for their farm business dream.

(53%)

Four new farm businesses were started since the completion of the Exploring the Small Farm Dream series in 2016, and 83% of respondents indicated they were still exploring!

When asked if they planned to do anything new or different after participating in the series, one participant said, “With the many new resources given, I will be able to do a better job of researching the best land to purchase.” Another said, “We need to evaluate what and how we are doing things. Now I have the tools to know how to go about that.”

If you are exploring the idea of starting a farm business, this course is designed for you. This includes people thinking about full-time farming, farming part-time while continuing other



Photo by Dana Martin

employment, changing careers to start a farm, and/or developing an existing but informal farming pastime into a more serious business activity.

What to expect

- Creative exercises, research, and class discussions that will help you assess your skills and resources.
- Interview with local farm-business owner that will assist you in deciding how to carry your dream forward.
- Learn about farm business finances to help form and fund your dream.
- An opportunity to make connections with others interested in starting new farm enterprises.

Benton County Series

When: Tuesdays, February 6, 13, 20, and 27th, 2018 from 6:00-8:30 pm

Where: Marys River Grange (24707 Grange Hall Rd, Philomath, OR 97370)

Cost: \$60 for one individual; \$75 for two farm business partners.

Fee includes worksheets and handouts, 10 hours of detailed instruction and class exercises led by Extension Faculty and successful local farmers, and refreshments at each session.

For more info and registration visit: <http://smallfarms.oregonstate.edu/south-valley/events> or contact Amy Garrett at 541-766-3551.

Central Gorge Series

When and Where: Tuesdays, February 6 and 20 from 5:30-8:00pm at Mid-Columbia Research and Extension Center in Hood River, OR and Tuesday, February 13 from 5:30-8:00pm at Pioneer Center in White Salmon, WA.

Cost: \$60 for an individual and \$80 for a farm couple through brown paper tickets.

Fee includes worksheets and handouts, 7.5 hours of detailed instruction and class exercises led by Extension Faculty and successful local farmers, and refreshments at each session.

For more info and registration contact: Register at

exploringthesmallfarmdream.brownpapertickets.com. For questions, contact Rachel Suits at rachel.suits@oregonstate.edu or call 541-386-3343 ext 38257.

Deschutes County Series

When and Where: Wednesdays, March 14, 21, 28 from 5:30-8:00pm at the Deschutes County Extension Office in Redmond (3893 SE Airport Way, at the Fairgrounds)

Cost: \$50 for an individual and \$75 for two farm business partners.

Fee includes worksheets and handouts, 7.5 hours of detailed instruction and class exercises led by Extension Faculty and successful local farmers, and refreshments at each session.

For more info and registration contact: Clare Sullivan at clare.sullivan@oregonstate.edu or call 541-548-6088

Jackson County Series

Will be offered in the spring! Details coming soon! <http://extension.oregonstate.edu/sorec/farms>

New On-Farm Food Safety Guides for Organic Growers

From Community Alliance with Family Farmers

- We just released 8 factsheets on the intersection of NOP and FSMA regulations and how to be in compliance with both.
- We're hosting a PSA Grower training on 2/12 in Woodland - please share if you know farmers that are interested.
- We're adding more workshops to our line up all the time. If you're interested in collaborating on one please reach out to me.
- Our webinar library is growing, feel free to reference or suggest to others as a resource.

Ecotrust Launches Business Education Program for Mid-Scale Ag

Starting this month, a group of 14 farmers, ranchers, and fishermen will participate in a newly-formed business accelerator pilot program developed by Ecotrust called the “Ag of the Middle Accelerator”. The program will provide business development support for food producers located in rural, often economically distressed areas in Oregon, Washington, Northern California, and Alaska.

Ag of the Middle producers are a broad category of small and mid-sized farms and ranches that are larger than those selling via local farmers’ markets or CSAs (community supported agriculture), but smaller than those supplying globalized commodity markets, and who want to sell locally. Many of these producers also have strong environmental and social ethics at the core of their business models. Supplying mainstream regional markets with products raised to benefit soil, water, people, and animals is a key goal of the Accelerator and Ecotrust’s work in building the modern day “Ag of the Middle” sector.

The idea for a program like the Accelerator stemmed from Ecotrust-conducted research that documented the state of Ag of the Middle producers in Oregon and found that many needed additional support to make a series of challenging leaps in order to scale their business.

“There is a growing demand for food that carries important values, such as regenerative production, ethical treatment of workers, and a commitment to selling locally, but at a scale and level of professionalism that mainstream wholesale buyers require,” says Ecotrust Vice President of Food & Farms, Amanda Osborne. “If we’re successful, this program will help prepare local farmers, ranchers and fishers to meet that demand, help get their businesses poised for growth with integrity, and support them through the growing pains as business owners. Ultimately, eaters of all types in the Pacific Northwest should enjoy delicious, abundant food grown right here in the



region at mainstream food outlets, without having to jump through special hoops to get it.”

While there are other programs in the region that focus on new and beginning farmers, the Accelerator is unique in its focus on farms, ranches, and fisheries that have already been in operation for at least a few years. Curriculum is being developed in partnership with Poppy Davis of C2C Consulting, who provides training and technical assistance on a variety of agricultural business issues, such as business formation, land tenure, credit, cash flow, taxation, legal liability, and marketing. Curriculum content in the pilot year will include business structure and taxation, credit and finance, and market development.

“We have a really unique set of participants for this first year,” says Program Manager Katy Pelissier. “There are producers whose businesses are fairly young, and others who have been direct marketing for 20 years. This was by design; we anticipate that participants will learn just as much from each other as they will from the formal curriculum we provide.”

This project, funded in part by a USDA Rural Business Development Grant, is part of a growing body of work focused on supporting Ag of the Middle producers, including the Redd on Salmon Street -- Ecotrust’s newly-launched food enterprise incubator in Portland’s Central Eastside Industrial District.

Pilot year Ag of the Middle Accelerator participants will help shape the direction of the program in years to come. They include:

6 Ranch

Located in Enterprise, Ore., 6 Ranch is a 5th generation ranch, focused on utilizing corriente cattle to actively restore the land and river running through the property.

By George Farm

An 86-acre creamery founded in 2006, By George Farm operates in Jacksonville, Ore., where the demands of grazing dairy cattle are balanced with the health of nearby riparian areas.

Campfire Farms

Raising pork since 2015, Campfire Farms in Mulino, Ore., operates on 30 acres, direct marketing most of their product to area restaurants and grocers.

Cobblestone Ranch

In operation for nearly a decade, Cobblestone Ranch raises grass-finished beef and lamb in Molinos, Calif., grazing their stock on several U.S. Fish and Wildlife wildlife refuges.

CS Fishery

Operating out of Garibaldi, Ore., CS Fishery aims to connect consumers with fishermen through locally harvested seafood.

Flying Coyote Farm

Started in 2013, Flying Coyote Farm in Sandy, Ore., raises both vegetables and livestock for sale at farmers' markets and a 45-member CSA.

Lazy B

Located in Washtucna, Wash., Lazy B raises pastured eggs, grass-fed and finished cattle, sheep, pigs, hay, and grains with a focus on regenerative practices.

Madison's Salmon

Starting with a set-net permit for Bristol Bay in 2015, Madison's Salmon, based in Anchorage, Alaska, direct markets salmon to their customers.

Marion Acres

Operating on 47 acres in Hillsboro, Ore., Marion Acres offers pasture-raised beef, eggs, pork, and poultry. They are currently building a processing facility and farm store.

Myrtle Creek Farm

Passed down from the first generation, Myrtle Creek Farm is a newly-certified organic farm in Tualatin, Ore., that raises dry beans, small grains, fruits, and vegetables.

Nehalem River Ranch

Focused on maintaining the ecological health of their property along with the health of their animals, Nehalem River Ranch has been raising pastured beef in Nehalem, Ore., since 2015.


Port Orford Sustainable Seafood

Located in Port Orford, Ore., Port Orford Sustainable Seafood direct markets their fresh-frozen catch to customers up and down the I-5 corridor.

Tre-Fin Foods

Tre-Fin Foods is a small commercial fishing operation out of Ilwaco, Wash., that provides day-boat tuna from their own boat as well as from a fishermen's co-op.

Upper Dry Creek Ranch

In operation for more than 20 years, Upper Dry Creek Ranch utilizes regenerative, soil building practices to raise grass-fed and finished lamb on their property in Weston, Ore. 

Ecotrust is powered by the vision of a world where people and nature thrive together. Since 1991, we have partnered with local communities from California to Alaska to build new ways of living and doing business. From forestry to finance, food access to green building, we work to advance social equity, economic opportunity, and environmental well-being. Together, we are making this place we live a home that we love. Learn more at ecotrust.org. Follow us @ecotrust

C2C Consulting is an agricultural business development agency run by Poppy Davis, who teaches and advises on agricultural business and policy issues affecting family-scale farms and ranchers and community interests in healthy food and farming systems. She provides training and technical assistance on a variety of agricultural business issues including business formation, land tenure, credit, cash flow, taxation, legal liability, including regulatory compliance, and marketing. She is 60 percent time the Director of Entrepreneurship at the Initiative for Indigenous Food and Agriculture at the University of Arkansas School of Law and has ongoing affiliations with several agricultural training programs across the country. She worked eight years at the USDA, most recently as the National Program Leader for Small Farms and Beginning Farmers and Ranchers. Previously she was a California CPA with an emphasis in agricultural enterprises and non-profits. She holds a Juris Doctor with a Certificate in Food and Agriculture from Drake University Law School, a Masters in Journalism from Georgetown, and a BS in Agricultural Economics from the University of California at Davis.

Calendar

January

24 - Dry Farming Forum

Learn the basics of growing without irrigation for your garden or farm. Studies in Western Oregon show melons, tomatoes, and squash grown without irrigation actually surpass the quality and taste of those grown with irrigation. 4:00PM-6:30PM. OSU Extension Service, Douglas County Auditorium. 1134 SE Douglas Ave., Roseburg, OR. Register at 541-236-3049 or sara.runkel@oregonstate.edu **\$10**

25 - Orchard Nutrient Management

This class will identify what nutrients are needed by plants, discuss how to assess soil nutrients to better understand what is available to plants, the role of plant tissue sampling in diagnosing nutrient deficiencies in tree fruits, and how to manage soil nutrients to ensure your fruit trees have access to what they need. 6:00PM-8:00PM at the Linn County Extension office. 33630 McFarland Rd. Tangent, OR. (just off Hwy 34). Contact Melissa Fery at 541-730-3538 to register for this class. **\$10**

26 & 27 - Oregon Cheese Guild: Cheese Maker Education Day

Creamery owners and cheesemakers from Oregon, the NW, California, further afield; people interested in starting a creamery business, others

related to the artisan cheese industry, and students. In addition to the seminars, there will be a small trade show for cheese industry vendors. Wiegand Hall Room 115, 3051 SW Campus Way, Corvallis, OR. Registration: <http://oregoncheeseguild.org/cheesemaker-education-day/> **\$85/ticket**

29 - Launch a Successful Food Business

Location: Southern Oregon Research & Extension Center Auditorium. Instructor: Sarah Masoni, Product and Process Development Manager at the OSU Food Innovation Center. Sarah has a passion for assisting food entrepreneurs. Product Development, Laws, Labeling, Licensing and more. 9:00AM-3:00PM. Southern Oregon Research & Extension Center Auditorium, 569 Hanley Road, Central Point, OR. Register at 541-776-7371 or by email paula.burkhalter@oregonstate.edu **\$45**

Check our online calendar at for the most up to date events

<http://smallfarms.oregonstate.edu>

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

