



Washington State University

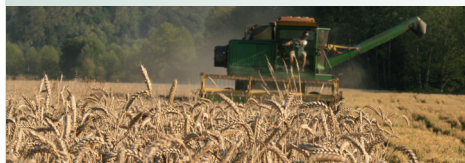
Snohomish County Extension

2018

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2018 BY THE NUMBERS



Agriculture

- Over 20 farms participated in the 12-week Cultivating Success Agricultural Entrepreneurship course.
- Over 250 farmers attended 9 different workshops on a variety of agricultural topics.



Growing Groceries

- An average of 33 individuals attended each of the 11 classes in the series.
- Over 600 tomato and kale starts were transplanted and handed out by Growing Groceries volunteers during the Edmonds Health & Wellness Expo.



Preserve the Harvest

- Each of the 4 hands-on classes in the series was filled to capacity.
- Over 120 questions on food safety and home food preservation were answered.



Food Systems

Connecting People, Resources, & Knowledge

ISSUE

The average farmer is now approaching 60 years of age, with few eager to take on the challenge of farming as a career to replace them. Those willing often have no background in farming and few options to gain the knowledge and skills needed.

RESPONSE

This program provides educational, networking, and mentoring opportunities to the next wave of farmers. An increasing number of people have a strong desire to make a living from farming. We developed a range of workshops, farm walks, and events to help these individuals learn from and connect directly with nearby agricultural professionals.

ISSUE

During, and after the 2008 recession, we received an overwhelming number of requests to provide information and classes on raising food, a skill that has disappeared in many families over the last few generations.

RESPONSE

We developed the Growing Groceries program to provide individuals and families with the knowledge and resources needed to raise fruit and vegetables. Through classes, events, and demonstration gardens, area residents are gaining the skills necessary to grow their own fresh, healthy food.

ISSUE

Another result of the recession has been an increasing demand for home food preservation expertise and information. The popularity of internet resources of dubious quality made it imperative there be an alternative offering sound advice and safe, research-based recipes.

RESPONSE

We put a trained Food Safety Assistant in place to answer questions regarding food safety. We developed the popular hands-on based Preserve the Harvest series to teach proper home food preservation techniques each summer.

Kate Ryan

Food Systems Coordinator

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The Food Systems Program works with local farms, community members, partners, and sponsors to encourage the growth of profitable farms, optimize effective resource stewardship, and promote the connection between healthy farms and healthy communities.

QUOTES

"Thank you for saving me from making a \$100,000 mistake!"

"I had no idea what I didn't know!"

"This class was worth WAY more than I paid for it."

Cultivating Success farmers



"Great information on carrots and the importance of crop rotation for disease control."

"I love the structure for learning about combined plant families. Better for memory recall."

Growing Groceries students



"Thank you for being there to answer my canning questions. I was about to do things the wrong way."

"Sure glad my neighbor told me to call Extension before I canned 150lbs of halibut. Turns out Dad's recipe wasn't safe to use."

Food Preservation/Safety callers



IMPACTS

- Over 30 farmers were introduced to the Dry Farming collaborative during the 15th annual Focus on Farming conference and are decreasing their water usage while increasing crop quality and storage life.

- Farmers were introduced to a series of workshops focused on agricultural water challenges like flooding, poor drainage, and water rights and created the first annual Puget Sound Region Agricultural Drainage Conference.

IMPACTS

- Growing Groceries graduates built the Panther Giving Garden at Mt. Pilchuck Elementary with community members.

- Volunteers planted and professionally displayed gardens, stock-tanks, and pots full of vegetables and herbs at the Evergreen Fairgrounds for thousands to experience and learn from at fair.

IMPACTS

- Fifty individuals made appointments to have their pressure canning gauges tested, ensuring safe food products for their families.

- Participants described the confidence they gained through hands-on food preservation classes as "priceless".

FUNDING

Funding comes from Snohomish County, as well as partnerships with Snohomish & King Conservation Districts, and fees collected from participants.



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County**

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