

WASHINGTON STATE UNIVERSITY EXTENSION

The AG Sounder Newsletter



January 2023

Do you have an event or story you would like featured in The Ag Sounder? Let us know!

In This Issue:

- SWWA Food Hub Awarded a USDA LFPP Implementation Grant
- SWWA Food Hub Winter Multi-Farm Produce Boxes are Still Available
- Apply for the Washington State Organic and Sustainable Farming Fund
- Join the Washington Organic Seed Summit on February 15th and 16th
- Beef Quality Assurance and Certification Course
- Free Tips and Guidance for Successfully Marketing Farm-Raised Meats
- Good Food Connections Conference
- List Your Farm for Free on Eat Local First!
- Join WSU's Food System Network
- More SWWA Food Hub News
- Developing a Food Safety Plan
- Sanitation Training for Small and Medium Sized Growers and Processors
- · Events, News, Farms, Funding, and Jobs



The Southwest Washington Food Hub was awarded a USDA LFPP Implementation Grant.

A team of local support organizations including Thurston EDC, WSU Extension, and the NW Agriculture Business Center helped the Food Hub land \$498,000 for expanding food hub sales through 2025.

The Food Hub plans to grow a variety of revenue streams including sales to local educational institutions, municipalities, and K 12 schools.

The Hub will also focus on its recently launched Workplace Wellness Program, which is currently serving employees at the Port of Olympia and the City of Lacey; and a Multi-Farm Box Program that distributes produce boxes to regional buyers through drop sites at partner businesses including Whitewood Cider, Nature Nurture Farmacy, Three Magnets,

Headless Mumby, and at the Food Hub warehouse in Tumwater.

Find out more about the SWWA Food Hub here.



Multi- Farm Produce Box

Winter Season Subscripton

Wednesdays January 18th -March 22nd.





Price \$35 a week for 10 weeks

Convenient Pick-Ups

Wednesdays

- Whitewood Cider (Olympia)
- Traditions (Olympia)
- Headless Mumby (West Olympia)
- SW WA Food Hub (Tumwater)
- Nature Nurture Farmacy (Chehalis)



The Southwest Washington Food Hub is a grower owned cooperative, composed of 20 local farms.

www.swwafoodhub.com



Winter Multi-Farm Produce Boxes are still available for purchase!

Sample produce from over 15 different local farms with SWWA Food Hub's Winter Multi-

Farm Produce boxes. The boxes contain a nice assortment of winter produce such as carrots, potatoes, leeks, cabbage, winter squash, kale, onions, garlic, beets, and other root vegetables. This week's box featured potatoes, garlic, delicata squash, purple daikon radish, onions, already peeled and cubed local organic beets(!), baby swiss chard, and spring greens.

Each week the boxes contain 7-9 items, which will feed 3 to 4 people. Delivery will be every Wednesday, from February 1st to March 22nd. There are 8 weeks left in the delivery season, those who join late will be prorated.

The Southwest Washington Food Hub is a cooperative, with farmer members located in Thurston, Lewis, and Grays Harbor Counties. Support local farms and enjoy the beautiful produce they grow! For more information, contact the SWWA Food Hub at info@swwafoodhub.com.

Boxes are available for purchase now at: www.swwafoodhub.com



Apply for the Tilth Alliance Washington State Organic and Sustainable Farming Fund by February 19th.

Tilth Alliance is accepting applications from farmers seeking financial assistance to support projects that will improve the economic viability, social impacts, or environmental sustainability of their farm businesses and/or community.

The goal of these grants is to enhance the operations of farmers practicing responsible and progressive methods such as sustainable soil management, crop diversification, habitat preservation, climate change mitigation, and environmentally-safe waste management practices.

Grants up to \$10,000 are available. Funding priorities include:

· Projects that enhance and measure carbon sequestration, restore soil health, utilize

- cover crops, preserve and create habitats, increase biodiversity, and employ environmentally safe waste management practices.
- Projects that involve resource sharing (i.e. will more than one farm benefit from the project? Can the research, knowledge, and resources acquired through the grant be shared with others?).
- Conventional farmers who want to transition to organic, sustainable, or regenerative practices.
- Projects led by or emphasize working with women, BIPOC, veterans, immigrants, and members of the LGBTQ+ community.

Learn more and apply.



Join the Washington Organic Seed Summit, February 15th and 16th.

This year's Summit will be held online and includes virtual roundtable conversations focused on different themes each day as informed by participants. Summit participants will gather February 15 – 16, 2023 on the Organic Seed Commons virtual platform.

The Summit is a gathering for Washington-based specialty seed growers (vegetables, herbs, and flowers) to network, exchange knowledge, and develop collective actions to build sustainable, profitable, and resilient seed systems. The content will focus on Washington State.

At the Summit, Washington-based seed growers will:

- Hear research updates and learn about organic seed production for high-value markets
- Get an inside look into seed quality, access specialty seed, and interact with a community of passionate seed growers, processors, and distributors
- Connect with industry professionals to get the latest information on Washington organic seed production, as well as get access to regionally adapted seeds

Get the inside scoop on rising investment and policy opportunities

Details for joining Organic Seed Commons and Zoom links will be emailed to registrants before the event.

To learn more, contact Aba Kiser.



BEEF QUALITY ASSURANCE& CERTIFICATION COURSE

What is Beef Quality Assurance?

Beef Quality Assurance (BQA) is a nationally coordinated, state implemented program which provides science-based education to producers to enhance carcass quality and safety while also improving animal care. The program has evolved to include best practices around stockmanship, good record keeping, and herd health, which can result in increased profit for producers.

BQA is designed to make certain all beef consumers can take pride in what they purchase – and can trust and have confidence in the entire beef industry.

Beef Quality Assurance Certification

Trainings organized by local BQA-Certified trainers and experts at Washington State University Extension Offices. Courses will be offered in Thurston/Lewis County when sufficient participation interest is pulled together.

> Please contact Thurston County WSU Extension office to learn about participation opportunities.

> > (360) 867-2189



Want free tips and guidance for successfully marketing your farmraised meats? Signup to talk with an expert consultant about your farm and unique marketing strategies, one-on-one!

WSDA Regional Markets and the Good Meat Project are collaborating to bring directmarketing farmers and ranchers in Washington an opportunity to meet one-on-one with meat marketing expert consultants.

During these FREE, 45-minute (online or phone) consultations, farmers can ask for advice on topics such as: scaling into new markets, finding your sales niche, telling your farm story, setting up and/or expanding online sales, and other marketing advice.

Click here for more information or to register.



Good Food Connections conference, a farm-and-sea-to-table trade conference connecting the Puget Sound food community for a day of conversation, education, and great food.

When: Monday, February 27, 8:30 am-5:30 pm

Where: 115 Bell St, Seattle, WA, 98121

This event will be a great opportunity to connect localfarmers, fishers, artisans, restaurants, grocers, retailers, institutional buyers, food assistance organizations, and the organizations that support their work. This event is an opportunity to:

- · Network with other industry professionals
- Find new markets for your products or local producers to source from
- Learn about infrastructure projects geared toward supporting local food businesses
- Discover innovative models around land access for processing and production
- Participate in discussions about the future of food labor
- Hear the latest on food assistance programs filling food scarcity gaps

A seated, farm-to-table lunch from That Brown Girl Cooks! and a light breakfast featuring local makers are included with your ticket.

Tickets and more info are available here.



List your farm for free on Eat Local First!

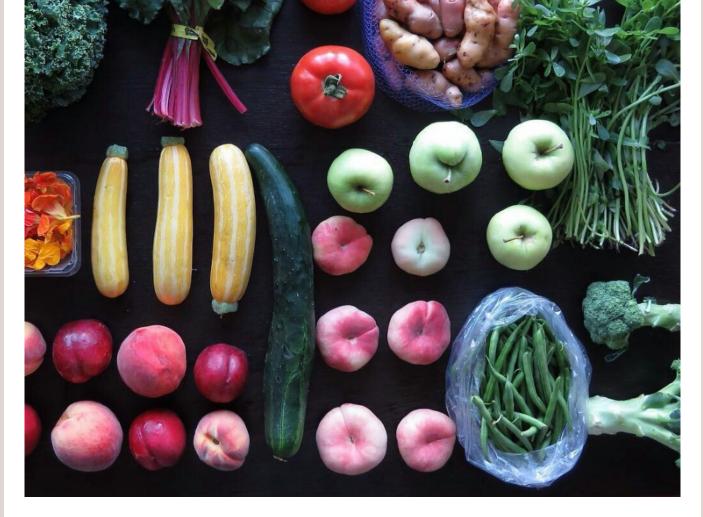
The Washington Food & Farm Finder is helping consumers connect with farmers and local food businesses all across Washington.

The Washington Food & Farm Finder from the Eat Local First Collaborative is a robust online directory of local farms and food businesses that is dedicated to helping consumers find and access local food across the state.

This resource provides a valuable marketing service to farms by connecting them to more potential customers. The Washington Food & Farm Finder provides helpful tools like a CSA Finder and Wholesale Finder, in addition to search criteria based on product offerings, location, agritourism events, and more.

Farmers that sell direct to consumers or through wholesale channels are encouraged to register and create a free listing. For questions please contact Micha Ide: at micha@eatlocalfirst.org.

To create your free listing click here.



Join WSU's Food System networking and resource-sharing space.

In 2020 the WSU Food Systems Program created a networking and resource-sharing space which we now call the HUB. They are re-launching this event to meet current needs as a monthly public series February–May 2023, every third Wednesday at 1 pm Pacific.

The HUB convenes leaders from across the Washington State food system and draws from seven focus areas: Sustainable Production Practices, Equitable Access, Energy and Waste Reduction, Processing and Distribution, Economic Benefits, Policy and Regulation, Farmland and Resource Conservation, in addition to the WA Food and Farm Finder.

Who is the WSU Food Systems HUB for?

Leaders from across the Washington State food system, from farmers and educators to advocates and resource providers:

Community-Based Orgs

State Agency Staff and Specialists

WSU Food Systems Team Members

Farm and Food Businesses

WSU Extension, Research, & Academic Faculty and Staff

You can sign up for a single event or the whole series here.

FOOD HUB ESTABLISHMENT

A CASE STUDY OF THE SOUTHWEST WASHINGTON FOOD HUB



More Southwest Washington Food Hub news!

Food Hub Establishment: A Case Study of the Southwest Washington Food Hub by Stephen Bramwell and Marilyn Sitaker has debuted.

Those interested in starting or adapting a food hub will find the info and model in this publication helpful.

Learn more about these dynamic food systems here.



Developing a Food Safety Plan, and Good Manufacturing

Practices, and Sanitation Training for small to medium-sized growers and processors.

This training helps small to medium-sized growers and food processors fulfill Food Safety Modernization Act (FSMA) regulations, by attending a food safety training every year. All training will be held in person, the fee is \$25. This covers materials, instruction, and lunch.

Developing a Food Safety Plan and Good Manufacturing Practices and Basics of Sanitation Training is at the Veterans Memorial Museum in Chehalis WA, March 9th from 8:30 am - 4 pm.

For more information and to register online for Developing a Food Safety Plan click here.

Events, News, Farms, Funding, Jobs

- SnoValley Tilth is Hiring an Event Coordinator
- Oxbow Farm has Many Positions Open!
- Tilth Alliance is Hiring a Market Programs Coordinator
- WSU Extension Looking for a New Jefferson County Director
- WSDA Produce Safety Field Inspector Wanted



<u>Update Profile</u> |Constant Contact Data Notice Sent byanna.salafsky@wsu.eduin collaboration with

