



Thurston County

WASHINGTON STATE UNIVERSITY
EXTENSION

The AG Sounder Newsletter



July 2022

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

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**Join us for a
Farm Walk!**

Kirsop Farm- July 18th 12pm-4pm
Rochester, WA

*Scaling up: From simplified to diversified
vegetables, grains and animals*



Food Systems
WASHINGTON STATE UNIVERSITY



SOUTHWEST
WASHINGTON
FOOD HUB



You are invited to an in-person Farm Walk at Kirsop Farm to hear about the evolution of their Certified Organic farm.

Kirsop Farm grows produce and grain, and raises livestock on 60 acres of land at the Scatter Creek Farm and Conservancy in Rochester. They sell their amazing agricultural goods through farmer's markets, their CSA, and an online store. After farming for 20 years on land in Tumwater, they moved to the Conservancy to become the anchor farmers in a project that preserves 150 acres of beautiful agricultural land and river habitat. You'll get a chance to observe and hear firsthand about the changes they have made to scale up, and increase diversity and sustainability. You are what you eat, eats!

Register for the Kirsop Farm Walk [here](#).



Rotational Grazing and Pasture Design Farm Walk at the famous Bone Dry Ridge, Fagernes Dairy, and Flying Cow Creamery.

Monday, July 25th from 5-7 pm, come learn about, and see in action:

- Birdsfoot Trefoil used as an anti-worming (anthelmintic) forage.
- How one grazing operation uses several approaches to paddock size and rest.
- Rotational grazing of sheep, dairy, and beef cows.
- Complete pasture establishment on an old vegetable field including soil testing, fertilization, tillage, and seeding of a new pasture mix.

All grazers, shepherds, ranchers, and curious folks welcome!
RSVP directly to nwhite@thurstoncd.com or 360-999-3727.



Thurston County Extension is currently taking part in WSU research conducted by Sustainable Seed Systems Lab, which seeks to develop a regional grain market for buckwheat and proso millet.

Project objectives are:

- To conduct field trials, across Washington, northern Idaho, and northern Oregon where farmers and researchers work together to identify new varieties for the region through on-farm trials. (Several Thurston County farmers are participating in the buckwheat trials, which are off to a good start!)
- To determine flavor, food functionality, and nutritional and malt quality of new varieties of buckwheat and proso millet in order to develop recipes for focaccia mix, pancake mix, and a children's breakfast bar.
- To assess marketability through consumer surveys, school district questionnaires, and stakeholder interviews, to determine if there is a regional market for buckwheat and proso millet. Processors, maltsters, brewers, millers, bakers, chefs, and school lunch coordinators will help guide variety selection by providing insight into which characteristics are most important for different types of processing.
- And to support supply chain development through outreach, education, and networking, and to build consumer demand. In 2023 there will be fun, interactive field days that will facilitate networking among growers, chefs, schools, and food manufacturers, where there will be taste testing of the varieties and food products.

This project is funded by a Western Sustainable Agricultural Research and Education grant (Project SW21-926).

Find out more about the project and Sustainable Seed Systems



The 2022 Food Justice Gala is July 16th from 3-6 pm!

Community Alliance for Global Justice's 16th SLEE Gala celebrates Black and Indigenous-led food justice organizing in Seattle, with a keynote by Black Star Farmers. Join them for an in-person, outdoor, COVID-safe gathering featuring a garden tour, live music, and a silent auction.

Tickets for the Food Justice Gala can be purchased here.



Looking to grow your farm business into a thriving enterprise? Seeking a strong foundation upon which to scale up your production and systems?

Join Northwest Agriculture Business Center and the Resilerator for an 11-week agricultural intensive from October 2022 - December 2022. Limited to a maximum of 15 farms, this cohort-based program will meet weekly for discussion with experts and farmers for peer-to-peer support. Questions? Contact Emily Manke emily@agbizcenter.org (360) 223-2008 to learn more.

Find out more about the Resilerator Program.



Cold wet spring having an impact on Washington hay growers.

The surprise snow storms in mid-April and subsequent below-average temperatures have pushed back many calendars in the farming community. One of those commodities seeing an impact is hay. Andrew Eddie with the Washington State Hay Growers association said the cold, wet weather pushed the season back roughly two weeks behind schedule. Can growers make up for that time lost in May and early June? Eddie said many growers do have a game plan. “I think you’ll see some growers going for more tonnage than quality on their hay, especially with the way prices are for now. And I think it will end up working out all right, but it’s going to be dependent on Mother Nature and what she has in store for us.”

[Find out more about the impact here.](#)



Check out SW Washington Food Hub's Local Farm Boxes!

The Local Farm Box is a monthly subscription box that sources produce, meat, and value-added products from Southwest Washington Growers Co-op farms and artisans. Each box will come with a corresponding recipe, to help you get the most out of your bounty.

Subscriptions will go out on the first Wednesday of every month. Pick your box up at the Tumwater warehouse from 4-7 pm. Purchase just one box or subscribe for the year for a discount.

Subscribe to the 2022 Local Farmbox now!



Feeding insects to cattle could make meat and milk production more sustainable.

The insect farming industry is emerging rapidly across the globe. Producers are growing insects for animal feed because of their nutritional profile and ability to grow quickly. Data also suggests that feeding insects to livestock has a smaller environmental footprint than conventional feed crops such as soybean meal. Among thousands of edible insect species, one that's attracting attention is the black soldier fly. In their larval form, black soldier flies are 45% protein and 35% fat. They can be fed efficiently on waste from many industries, such as pre-consumer food waste. The larvae can be raised on a large scale in factory-sized facilities and are shelf-stable after they are dried.

[Read more about soldier flies as animal feed here.](#)



In California, bees are now considered fish!

A California appeals court has ruled that, under certain circumstances, bees are now legally considered fish and can be protected as such under the state's endangered species law. The May 31 decision triggers protections for bumble bees and effectively prohibits actions that could kill, or "take," some species without a permit or authorization. Supporters of the ruling call it a win for bumble bees; critics say it might make farming activities, including grazing, growing crops and applying pesticides, more difficult.

[Read more about bees in the Capitol Press article.](#)



Last chance to apply for Thurston Strong Agricultural Recovery COVID Grant assistance!

Thurston Strong Agricultural Grant assistance for farms, ranches, and value-added producers impacted by the COVID pandemic is still available. If you have experienced an increase in operating costs, have lost revenue, or had to make changes to meet demand or implement new safety measures, you can qualify for a grant of up to \$10,000.

All of the following were purchased or occurred in 2019-2021 and were reimbursed.

- Fencing was installed for social distancing purposes.
- The purchase of a new cooler bought to streamline delivery.
- A pivot to another form of marketing in 2019, which necessitated a packshed expansion.
- A wash station was reconfigured to allow for socially distanced processing of produce.
- The purchase of personal protective equipment, and anti-bacterial soap.
- Animal feed bought because of a delay in slaughter, due to supply chain issues.
- Missed market days because of market closures or immune issues.

Applying for this grant is extremely quick and easy, it should take less than an hour, and there have been many successful applications! Your statement only needs to be a short paragraph or a couple of sentences.

Contact Annie Salafsky of Thurston County Extension with questions about qualifying, at anna.salafsky@wsu.edu or call the Grant Hotline at 888-821-6652.

Domestic	Wild
 <p>WSDA Sick Bird Hotline!</p>	 <p>WDFW online reporting form!</p>
1-800-606-3056	bit.ly/sickwildbirds

WSDA Sick Bird Hotline, for reporting dead and sick poultry.

Since its arrival in Washington state, highly pathogenic avian influenza (HPAI) has now hit 28 flocks in 12 counties, all in backyard flocks. As with every flock that has tested positive for HPAI so far, all have had substantial exposure to wild waterfowl. Dr. Amber Itle, Washington State veterinarian, is urging bird owners to take steps to stop the virus from spreading, including keeping flocks away from wild waterfowl and skipping fairs and exhibitions until at least 30 days after the last detection. Public health officials say human infection is very unlikely, especially with this year's strain of HPAI.

The WDFW online reporting form.



WA State Farm Walk Podcasts, brought to you by WSU Extension and Tilth Alliance.

Haley Olson-Wailand and Zach Wailand, owners of Dharma Ridge Farm, run a certified organic, diversified, wholesale produce operation. Their farm is Good Agricultural Practices (GAP) certified and they recently underwent their first WSDA Produce Safety Rule inspection. Haley and Zach discuss land access, produce safety improvements, and how they've scaled up their farm business over time. Later in the episode, Connie Fisk, manager of the WSDA Produce Safety Program, describes what farms should expect during inspections and how to prepare for common issues inspectors are observing in the field.

The Dharma Ridge Farm Episode.

Events, News, Farms, Funding, Jobs

- **Olympia Farmer's Market Hiring New General Manager**
- **Ranch Manager Colvin Ranch Tenino WA Wanted**
- **Agricultural Community Programmer Thurston County Wanted**
- **Office of Farmland Preservation Specialist Wanted**
- **Development Manager for Tilth Alliance Wanted**
- **Farm Operations Manager wanted for LULAC Foundation Vancouver WA**
- **Find Land or Find a Farmer for Your Land, at Farm to Farmer**



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