

The AG Sounder Newsletter



June 2023

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

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Agriculture Labor Program with Pacific Mountain Workforce Development

The Agriculture Labor Recovery Program is a workforce recovery effort focused on recruiting workers, subsidizing worker wages for employers, expanding knowledge of agriculture-related career pathways in the county, and supporting Thurston County's long-term recovery by investing in and developing talent for the Ag sector.

Applicants selected will receive up to \$20,000 in subsidized wage support for one year. To maximize benefits, these funds can apply to one or more employees or production season, so long as they do not exceed the cap or program timeframe per employer. Grants of up to \$20,000 per producer are available. Farm employers in crop, livestock or shellfish production, and animal slaughter and processing are eligible to participate, provided you are in Thurston County and were established before the COVID-19 pandemic.

Also available through this opportunity are funds for classes, conferences, and training programs for the farmers, ranchers, and employees participating in the program (in person and online). Please don't hesitate to reach out with any questions.

Click here to learn more about this opportunity.

Please email anna.salafsky@wsu.edu with any questions.



Southwest Washington Food Hub Summer Box Program

Have you ever thought it would be nice to have more choice about what goes into your CSA box? Do you get "veggie shame" when you see uneaten turnips rolling around the bottom of your produce drawer? You are not alone! In order to meet customer demand and reduce waste, Multi-Farm Produce Boxes are now *CUSTOMIZABLE*!

Sample produce from over 20 different local farms with SW WA Food Hub's Summer Multi-Farm Produce boxes.

The boxes are a collaboration of the Food Hub farmer/owners and will contain a nice assortment of summer produce such as strawberries, sweet corn, lettuce, carrots, green beans, potatoes, summer squash, cucumbers, tomatoes, peppers, onions, garlic, greens, raspberries, and other seasonal fruits and vegetables.

Each week the boxes will contain 8-11 items, which will feed 2 to 4 people.

Delivery will be every Wednesday or Thursday (depending on where you pick-up) for 15 weeks from June 28th to October 5th.

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





Workplace Wellness Program

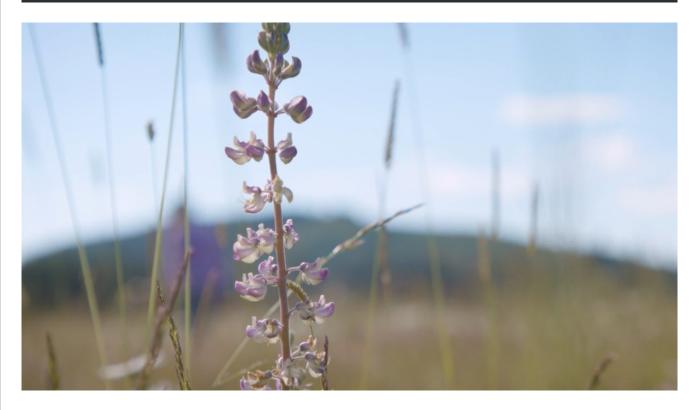
The Workplace Wellness Farmshare is an evidence-based program that promotes healthy eating for participating employees, while helping employers boost productivity and reduce medical claim costs for employers.

This program combines a subscription to a weekly produce box curated from local farms with videos and newsletters featuring cooking tips and recipes. Since the boxes are delivered to employees at work, the convenience of this model can't be beat.

The Summer 2023 program is currently available only for employees of Thurston County, the City of Lacey, the City of Olympia, the City of Tumwater, and the Washington State Legislature.

Please contact <u>info@swwafoodhub.com</u> for more about the Workplace Wellness Program.





Kincaid's Lupine Conservation Walk at Mallonee Organic Dairy

Saturday, June 17th at 1:00pm Curtis, WA

Come join the SW Washington Grazing Association at Mallonee Organic Dairy in Curtis, WA. We will learn about the Mallonee's work with the US Fish and Wildlife Service Partners Program and Natural Resources Conservation Service to support native prairie habitat and the endangered Kincaid's Lupine. The lupine will (may?) be in full bloom, and we'll learn how this dairy has not only sustained but expanded the range of this rare and important plant. We will also learn about the importance of Kincaid's lupine to the endangered Fenders blue butterfly.

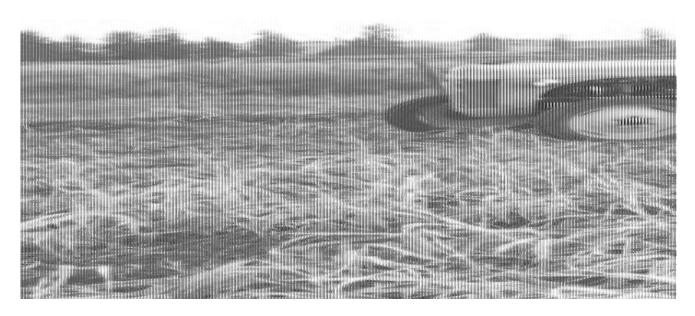
To learn more, check out this recent PBS Human Elements feature on the Mallonee's work.

There will be snacks, drinks, and kids' activities included!

RSVP to anna.salafsky@wsu.edu for driving directions.



For more information about upcoming Grazing Association events click here.



Field-to-Flavor Showcase

WSU Extension is thrilled to be partnering with the Office of Superintendent of Public Instruction (OSPI) for a comprehensive tour as part of a statewide project looking to diversify Northwest fields and palates with new grains, focused specifically on millet and buckwheat. Both crops are good rotation crops, have good nutritional profiles and are low on the glycemic index. Buckwheat is particularly good for pollinators and short-rotation summer crop, and millet is very drought tolerant.

This event will also feature a taste testing of buckwheat and millet based

hors d'oeuvres prepared by local chefs, including Olympia's own and Food Network's "Chopped" winner Elise Landry of Chicory Restaurant.





South Sound Vegetable Processing Project Awarded OSPI Funding

The WSU Extension ag program was awarded a competitive bid to provide frozen carrots, potatoes and leeks to the "Local Foods for Washington Schools" program run by the WA Office of Superintendent of Public Instruction. This contract allows us to continue to explore the viability of a local community-scale processing kitchen for farm-to-institution. Pallets of frozen cubed potatoes, carrot coins, and sliced beets will be delivered to the OSPI warehouse in Algona, WA, for further distribution to school districts around the state. This is a very small part of OSPIs overall program, which will also deliver bison and salmon fillets, among other local foods, to school districts. More information on the OSPI program can be found here.

We're grateful for this processing line to be hosted by the Olympia School District, for funding from the Port of Olympia, and partnership on equipment ownership with the

Thurston Conservation District. Overall project funding provided by the USDA Rural Development program.

For questions get in touch with Stephen Bramwell at

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