

Cascadia
grains
conference

JANUARY 17-18
2020
OLYMPIA, WA



Join us for a Farm Walk!

**South Sound Grain Industry Infrastructure and
Market Development**

Farmer Dave Fenn, Port of Chehalis, Tumwater Craft District and Well 80
Friday, Jan. 17 • Olympia, WA



WSU Food Systems Program and Tilth Alliance have been collaboratively presenting the Farm Walk Series for over 18 years! These farmer-to-farmer or processor-to-processor educational events are hosted by organic, sustainable, and innovative farm and food businesses throughout Washington State.

Funding for this special Cascadia Grains Farm Walk provided by the Port of Chehalis and Port of Olympia.

Get on the Farm!

Check out the AMAZING Farm Walk line-up from 2019!



Join us for a Farm Walk!

Pasture Raised Meat: Pasture Management, Ethics and Slaughter
May 20 — Bright Ide Acres, Orting



Join us for a Farm Walk!

"Ecological Soil Management for Organic Grain Production"
Thu., June 13 — Bluebird Grain Farms, Winthrop



Join us for a Farm Walk!

"Loyal to Soil: Regenerative No-Till Practices for Garden & Pasture"
Mon., July 8 — Spoon Full Farm, Thorp



Join us for a Farm Walk!

Holistic Management for Grazing Animals & Innovative Distribution Models
July 29 — Lazy R Ranch & LINC Foods, Spokane & Cheney



Farm Walk

Innovaciones en la Producción de Fresas, Moras, y Moras Negras
Lunes, 12 de Agosto — Productores de bayas en Viva Farms, Burlington WA
Innovations in Strawberry, Raspberry and Blackberry Production
Mon., Aug. 12 — Berry growers at Viva Farms, Burlington WA



Join us for a Farm Walk!

How Not to Start a Goat Dairy: Lessons Learned & Models for Success
Mon., Sep. 9 — Lost Peacock Creamery, Olympia WA

STAY TUNED for the 2020 Farm Walk Schedule, Coming Soon!



Food Systems
WASHINGTON STATE UNIVERSITY

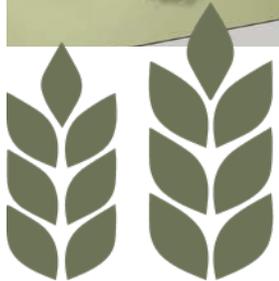
first stop. **Farmer, Dave Fenn**

The first stop of the day brings us to the beautiful Boistfort Valley in Curtis, WA to visit farmer host, Dave Fenn. Dave is one of four regional farmers growing out the recent Oregon State University variety release of 'Thunder' malting barley as part of a project to build a SW WA barley program with Great Western Malting of Vancouver, WA. He has been instrumental in developing a regional growers' cooperative and is an outspoken advocate for SW WA agriculture. Dave Fenn is currently farming on 270 acres. Three generations of the Fenn family have produced vegetables for local processors for 65 years; up to the time that these processors either went bankrupt, or ceased issuing contracts to west side growers. Dave now produces a variety of grains and seed crops as well as forage crops and beef and is part of a cooperative of regional producers working hard to develop viable alternatives to the processing crops once grown in the region.

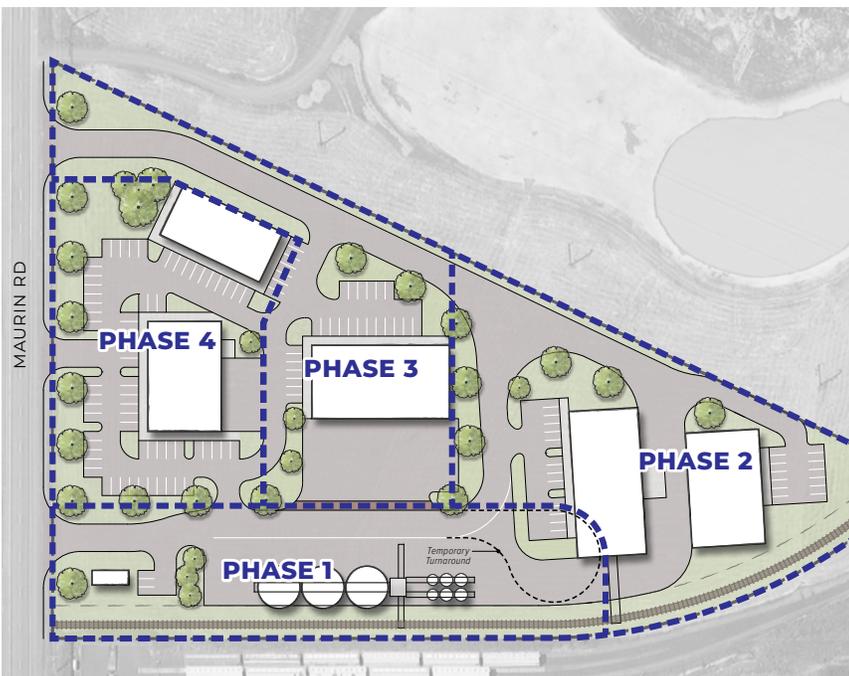


second stop. **Port of Chehalis**

The Port of Chehalis and CEO Randy Mueller have been active and essential partners in developing plans and sourcing funding for the development of a segregated grain storage and rail transload facility on Port of Chehalis property. We will roll by the proposed site, and Randy will be on board to offer commentary on the Port's partnership with regional growers and the project's progress.



Southwest Washington **GRAIN PROJECT**

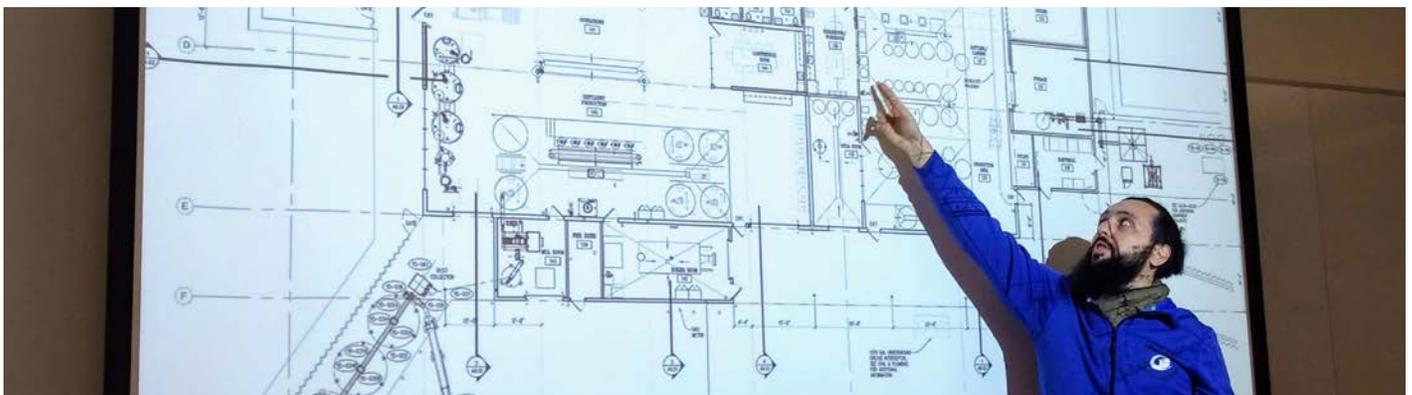


third stop. **Tumwater Craft District**

The Tumwater Craft District is built around South Puget Sound Community College's Craft Brewing and Distilling Program. The collaboration between SPSCC, Heritage Distilling Company, and Ninkasi Brewing has allowed for a unique collaboration amongst partners at the District. Heritage Distilling Company's new production, tasting room, cask club, and event space facility will be housed under the same roof as SPSCC's new educational facility.

The South Puget Sound Community College's Craft Brewing and Distilling Center is being developed as a center of excellence for training professionals for the brewing, cider, and distilling industries. Students learn a wide breadth of skills from business management, production techniques, and quality assurance through laboratory and sensory evaluation. This two-year Associate's Degree exposes new industry professionals to technology that will become more commonplace in the future as environmental regulations improve industry standards. These include water reduction equipment, diversion of effluent from water treatment to agricultural purposes, and off-setting carbon emissions by installing CO2 recovery technology.

In addition to training students, the CBD Program will operate as a commercial producer of beer, cider and spirits using high-quality ingredients grown in Washington. This immersive environment is an ideal setting to train the next generation of craft beverage producers.



fourth stop. **Well 80 Brewhouse**

Well 80 is a new brewery and brewpub built on the site of one of Olympia's famous Artesian wells. Making great craft beer from some of the best water in the world! The group will end their Farm Walk experience at Well 80 with a special taste of a local WSU collaborative brew.





Tilth Conference
Save the Date
Lynwood Convention Center
Lynwood, WA
November 13-15

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Better maps • Mobile-friendly • Auto-renew
Manage your own listings • Easy search and filtering

Learn more about the Cascadia Grains Conference...

Working to bring together farmers, bakers, brewers, distillers, brokers, investors, researchers and others in an effort to enhance the local food economy by sharing the latest science, techniques, and developments for niche-grains in the Cascadia region. Holding a space for new business, policy, and research relationships to form and existing ones to be strengthened.

Revitalizing a local grain economy in the Cascadia Region



Cascadia grains conference

JAN. 17-18, 2020 OLYMPIA, WA

This conference wouldn't be possible without the support of donors like you.

BECOME A DONOR!

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Food Systems

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FOOD SYSTEMS

We work with communities throughout the state to foster viable farm businesses, optimize sustainable natural resource stewardship, and to promote scaled processing and distribution, always in the pursuit of access to healthy food for all.

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