PROJECT REPORT

Final project report submitted to the Organic Farming Research Foundation:

Project Title:

Tilth Producers of Washington Farm Walk Program

Coordinator:
Nancy Allen
Tilth Producers of Washington
P.O. Box 85056
Seattle, WA 98145
(206) 442-7620
nancy@tilthproducers.org

Collaborators:
Jules Riske, Blue Heron Farm, Rockport, WA
Marcy Ostrom, WSU Small Farms Program, Wenatchee, WA
Maggie Hoback, Full Circle Farm, Issaquah, WA
David Muehleisen, Evergreen State College, Olympia, WA
Carey Hunter, Pine Stump Farm, Omak, WA

OFRF funding: $6,100 awarded Spring 2008

Funding category: Education & Outreach

Project period: 2009

Report submitted: October 2009. 10 pages

ORGANIC FARMING RESEARCH FOUNDATION

PO Box 440 • Santa Cruz, CA • 95061 • 831-426-6606 • www.ofrf.org

1. Project Summary

Tilth Producers partnered with Washington State University (WSU) Small Farms Program to deliver ten half-day educational farm walks to aspiring and established organic farmers in Washington. The farm walks offered a unique peer-learning opportunity to Washington growers by convening farmers and researchers to discuss topics identified by organic farmers as a priority for education. All farm walks took place on a farm that demonstrated excellence in a specific aspect of organic farming, processing or marketing; that offered a superior opportunity for exposing conventional and transitional growers to organic production methods; and that addressed subject matter for which there was sufficient research support. Experienced organic farmers shared their successful practices with attendees, supported by researchers and agriculture professionals familiar with the subject matter under discussion.

2. Introduction to Topic

Small diversified family farms have been the mainstay of the Northwest's organic food production for decades. As large corporations have entered the world of organic farming, the viability of Washington's small family farms is at risk. Yet the value of the state's organic food products shows a steady rise in annual growth rate, as much as 32% between 2007 and 2008. This presents an unprecedented opportunity for increasing organic and sustainable production in the state which, in turn, provides improved environmental stewardship of Washington's agricultural lands.

Tilth Producers' primary goal is to help Washington's organic family farms thrive. Growers who understand how to farm organically–meaning how to maintain soil and water quality, how to maintain biodiversity, how to meet national and state requirements, how to create value-added products, how to market their products– will have better financial success and be more sustainable. But Washington lacks localized, accessible training about the specifics of organic and sustainable farming. There are few opportunities for growers to learn directly from successful peers and researchers about how to apply current research to farming practice. The Tilth Producers annual conference, which provides the state's best educational workshops for farmers, is limited to those who come once a year to a central non-farm location. We have found through our conferences that bringing researchers and growers together provides "fertile ground" for education and has a positive influence on organic research agendas.

Organic growers have repeatedly asked Tilth Producers for training in different locations around the state in order to address issues that are locally or regionally specific, such as insects, diseases, crops, or climate challenges. They have expressed a preference for hands-on learning that does not take them away from their farm business for days at a time as the Tilth Producers conference and day-long workshops do. They place the highest value on peer learning and networking about organic agriculture techniques directly with other growers and researchers. They have told Tilth Producers via surveys and evaluations what topics and locations are important to them for future training.

A review of existing educational resources in Washington State reveals a dearth of training, particularly on-farm training, for organic growers. Washington State University in Pullman and the Evergreen State College both offer an organic agriculture degree, but virtually no other organization in the state besides Tilth Producers of Washington offers high quality, research-based, state-of-the-art *organic* agriculture training to non-matriculated students.

In our past work with educators and researchers, we have learned that they value networking with growers in order to disseminate current research and to hear what research is needed by organic growers. We plan to use the farm walks as venues for networking and to highlight up and coming research areas that will help growers increase their production, sustainability and financial success.

Washington State is no exception to the schism in the farm community between organic and conventional growers. Yet many family farm issues are held in common, and each community has much to learn from the other. Tilth Producers farm walks will build a stronger, more cohesive farm constituency in Washington by bringing members of these groups together. The walks will also provide a forum for conventional farmers to learn about organic practices and potential new business strategies that uphold ecological principles.

The Washington State University Extension Service, potentially an effective educational instrument, has discontinued farm service visits due to decreased funding levels and is not well-trained in whole systems organic farming technique. One of Tilth Producers' goals through the farm walk program is to offer meaningful opportunities for the Extension Service to improve its ability to serve Washington's organic farming community.

Answering a need of its organic agriculture constituency, Tilth Producer's goal is to provide timely, accessible, hands-on, research-based, localized organic farm training to Washington growers in order to give them the best chance of success in organic farming and to attract others to organic agriculture.

Part 3 Project Objectives
The objectives of the Farm Walk program remained consistent with the proposal and included:

- Objective 1 Provide research-based, localized, hands-on organic farm training to Washington organic and aspiring organic growers in order to increase the health and sustainability of their farm businesses.

- Objective 2 Increase the number of organic farmers in the state by providing outreach and organic education to new, transitional and conventional farmers.

- Objective 3 Engage Washington State University (WSU) research faculty and WSU Extension Agents more deeply in Washington's organic agriculture by offering meaningful opportunities vis a vis the farm walks for participation and networking with the state's organic growers.

In offering research-based organic agriculture training to growers, we improve their organic farming skills and increase their ability to run a successful, sustainable farm business. In demonstrating to new, transitional and conventional growers that organic agriculture can be profitable and sustainable, we empower them to adopt organic practices and provide skills they will need to establish a successful organic farm. By sharing what experienced growers have learned, we foster an intergenerational transfer of hard-earned knowledge to the next generation of organic growers. By engaging more conventional WSU Extension Agents and staff in organic agriculture, we open minds to new institutional paradigms that represent ecologically-based thinking and practice. In convening growers and researchers, we facilitate the development of research agendas that will lead to meaningful gains for organic producers and Washington's

agricultural systems. In the process of outreach for the farm walks, we will introduce people to the concept of organic farming. The trainings themselves offer an accessible, low cost, non-threatening way for those unfamiliar with organics to learn about what is being done in Washington and how they might adopt more sustainable practices on their own conventional farms. By creating and disseminating written and video recordings, the educational value can be leveraged for use with an even greater audience.

4. Materials and Methods / 5. Project Results

A resource booklet was created prior to each farm walk that included information about the host farm, specific agricultural issues under consideration at that farm and current, relevant research. The booklet was provided to all attendees and made available via the internet for wider dissemination. A follow up "virtual farm walk" workshop was offered at Tilth Producers' annual conference in order to reach people who could not attend the actual farm walk and further promote the value of the program to growers. The 2009 conference workshop highlights the organic and sustainable practices employed at Let Us Farm in Oakville, Washington.
The following are descriptions of the 2009 farm walks.

Terry's Berries Farm Walk, April 13

Eighty-seven people came to this first rainy farm walk of 2009. The crowd was subdivided into two smaller groups to facilitate good communication. Terry Carkner gave her presentation on record keeping and farm planning inside their farm store and out of the rain. Dick Carkner took the other half on a tour of the farm, spending significant time discussing their newest method of hoop-house construction, newly grafted scab-resistant apples in the orchard, cover-cropping, and year-round egg production. Groups were rotated and Terry and Dick gave their respective presentations a second time. Significant help came from Chris Benedict, WSU Pierce County Extension Agent, in the planning and execution of the farm walk and as an on-farm resource person. Renee Delaney and Lisa Brines of the Washington State Department of Agriculture (WSDA) Organic Food Program provided information for the booklet that each participant received and was also present to clarify record keeping from an organic certification perspective. As always, there was significant sharing of resources and information from other farmers, including farmers from as far away as Nash's Organic Produce in Sequim, Washington.

Lopez Island Farm Walk, April 27

This was a well-attended island farm walk with 31 participants, including many resource and research personnel. More than 50% of attendees were farmers. Many growers expressed their appreciation of our hosting an island walk; some even bicycled to the farm. The focus of the farm walk was research supported by a Western Sustainable Agriculture Research and Education farmer grant. Farmer Bruce Dunlop worked with technical advisors Craig Cogger, Tom Schultz, and Andy Bary to study rotation strategies with pastured pigs. Dr. Cogger gave an informative presentation on the soil fertility aspects of the on-

farm 3-year trial at Lopez Island Farm, which was an easy-to-comprehend presentation on this complex subject. Drew Corbin, Carol Miles, Patrice Barrentine, Fred Berman, Candace Jagel and Tom Shultz were there to contribute to the in-depth discussion on pasture fertility and rotation. Farmer Bruce Dunlop showed off his pastured pigs and sheep and discussed the unique challenges of farming on an island in the Puget Sound. Dunlop is also a member of the Island Grown Farmers Cooperative USDA certified mobile meat processing unit, and he and showed attendees his outdoor *abattoir* where animals are slaughtered in relative peace without having to transport them. He direct markets his meat in an on-farm store with meat cuts in a freezer that people pay for by the honor system. Soil tests and analyses were discussed, and Craig and Bruce described how to collect farm soil samples.

Monteillet Fromagerie Farm Walk, May 18

This was a delightful farm walk with 41 participants, about twenty of whom are actively farming. Joan and Pierre Louis Monteillet took over Joan's family wheat farm and began the alternative value-added model of farmstead artisan cheese making in 2002. They currently have two employees, several interns, and produce over 5,000 pounds of cheese per year on their 32 acres near Dayton. The Monteillets use a combination of sheep and goat milk in their cheese, and by midsummer they have enough volume to separate the milk to create delicious, unique artisan farm stand cheeses. Pierre Louis, Joan and intern-turned-cheese maker Jackie Freeman fielded many questions from the aspiring cheese artisans in the audience and showed off their spotless climate-controlled milking parlor and cheese making room (with an off-limits clean room where the cheeses are produced, and soft ripened cheeses were maturing). Milking and pasteurization techniques were discussed in detail, as were the details of the cheese making process. Newborn Alpine goats and East Freisan-Lacaune sheep care and feeding were discussed, with Candace Jagel, Carey Hunter, and Colleen Donovan contributing to the many questions from participants. As they are adjacent to Walla Walla wine country, a beautiful storefront/bar allows their cheese and local wines to be tasted and purchased by the public. Cheese making and cooking classes are in the works with a timber frame outdoor kitchen under construction. They also direct market duck and chicken eggs and will start selling produce out of their storefront this summer.

Crown S Ranch Farm Walk, June 8

Forty participants viewed unique and effective inventions while engaged in discussion of this innovative organic livestock farm. Contributing to the discussion were Fred Berman of the WSDA Small Farm and Direct Marketing Program, Carey Hunter and Albert Roberts from Pine Stump Farm, Melissa Barker and Nate Lewis of the Evergreen Organic Farm and WSDA National Organic Program, respectively. Marcy Ostrom and Norman Suverly of Okanogan County Extension facilitated, and farmers and engineers Louis Sukovaty and Jennifer Argraves explained their 'grass farming' techniques, meat processing, and marketing, assisted by intern Kate Posey. Of the 40 attendees, over 20 were growers ranging from very large Organic Valley dairy growers to small diversified family farmers. Since 1999, when Louis and Jennifer took over the Sukovaty

family farm, they have used their engineering ingenuity to grow the farm to an innovative livestock operation with 60 steers, 1400 broiler chickens, 60 pigs, 100+ turkeys, egg layer hens, and sheep. They produce all of their own hay and are able to sell extra off-farm. Their lush pastures, some measuring a whopping 6% organic matter, are on a 26-day "mob grazing" rotation system of intensive management in pie-shaped paddocks. Their pasture grasses are interseeded with Ladino clover and medic. Cows are allowed some planned access to herbs and pine needles, which they relish, and may contribute to their successful organic pest management. Fertility is supplemented by spreading farm-composted manure and they are trying to grow most of their own grain. A highlight of the tour was a solar-powered, automated chicken train that inched along almost imperceptibly, with several cars of meat birds happily eating and fertilizing the pasture, the waterers and feeders kept full at all times. A solar-powered hen house keeps lights on an optimum schedule for egg-laying. A passive horn-fly trapping method captures the pests and traps them as the cows move between paddocks. They direct market all of their meat to retail outlets in the Methow and Chelan valleys, one store in Seattle, a farm store, and farmers markets in Winthrop and Seattle; yet 70% of their sales are custom exempt slaughter. Their beef goes to Basin City to a USDA inspected facility, while their poultry currently goes to Spokane for slaughter. They have plans to build a slaughtering facility on their farm.

Estrella Family Creamery Farm Walk, June 22

Kelli and Anthony Estrella and their six children hosted a tour of their dairy and cheese making facility. There were 72 attendees, including other Washington cheese makers and many interested in expanding their operations. Kelli talked about the gradual addition of facilities at their farm. They currently have four cheese rooms and one cave, which has been significantly improved since their first cheese cave–a crawlspace under the house. In addition to touring the cheese rooms, attendees helped the Estrellas trim hooves of the 100+ goats, toured the farm pastures, discussed pasture management and viewed goat and cow milking. The cheeses, which were packed from floor to ceiling in the four cheese rooms and the cave, were the stars of the farm walk. Pastures were viewed and soil fertility management ideas were discussed, including Natural Resources Conservation Service assistance from Kirsten Workman who partners with the Mason Conservation District in Mason County. Kelli, whose cheeses have won worldwide acclaim, explained how the different environments in each of the five rooms were manipulated to promote the growth and ripening of specific cheese cultures. Cheeses were sampled from their on-farm store. The large turnout for the farm walk made visiting the cheese rooms challenging as only six people could visit some of the smaller cheese rooms at one time. While this provided a good opportunity for small group discussion it created a bottleneck and required attendees to be self-guided for a short period while others toured the cheese rooms. Evaluations were positive, and out of 34 evaluations collected, 19 people were farmers from 7 counties.

Let Us Farm Farm Walk, July 13

Steve Hallstrom and Cecelia Boulais, together with the intern team of Andrew, Arwen, Arneka, and Teisha, hosted a farm walk at Let Us Farm in Gray's Harbor County. There were a total of 43 attendees, plus 3 babies. Fifty percent of the 18 people who filled out evaluations identified themselves as farmers. The farm walk began with a rousing speech from Mary Embleton, executive director of Cascade Harvest Coalition and coordinator of Washington FarmLink.

Growing future farmers and transitioning farmland were themes for this farm walk. Following Mary's discussion of the FarmLink program, which included local successes and challenges involved with land transitions, Kathryn Gardow, executive director of PCC Farmland Trust, spoke about recent land transfers facilitated by the Trust. Steve Hallstrom then described his family's aspirations to transition their farm to new owners. Steve has been listed in the Washington FarmLink program for several years but has only received 3 serious inquiries about transitioning farm ownership, highlighting the difficulties in finding good matches of aspiring farmers and those ready to pass on their farmland. Steve and Cecelia then led the group on a tour of the farm. Let Us Farm makes extensive use of cover crops to promote soil health and provide fertility. Whole fields are rotated each year between cover crop and vegetables. During a cover crop rotation, the fields are planted to a summer cover crop of buckwheat and Sudan grass and followed by a winter cover crop of annual rye and Austrian pea. Many varieties of lettuce were on display in the fields. Cecelia chooses a "lettuce of the week" to bring to the farmers markets and over the years they have found some gems, including Bronze Arrow, Bullet Romaine, Black Seeded Simpson, Merlot, Red Bijou, Gallice and others. Steve also spent considerable time discussing the equipment he uses to incorporate cover crops and prepare a seed bed, including a reverse rotation tiller. Let Us Farm has an active wildlife habitat improvement program and some of the hundreds of trees that they plant each year were on display in the tree nursery. The interns live in unique housing that harkens to the farm's past life as a dairy; one set of living quarters is in the old milk tank room while the other is a converted grain silo. The former milk parlor serves as a kitchen and lounge room. Evaluations indicated that farmers present farmed between 1 and 20 acres. Soil blocks, the technique used by the farmers to start plants, and cover cropping/crop rotation were the most frequently cited "significant things learned." Several attendees indicated that they "greatly increased" their knowledge of soil fertility management, season extension, and soil blocking.

There were several agricultural professionals present at the farm walk to serve as a resource, including Nate Lewis, Jen Gridly, Michelle Lucero, and Christa Bemis, WSDA Organic Program; Kirsten Workman, WSU Mason County Extension; Ron Cummings, Mason County Conservation District; Melissa Barker, Evergreen State College; Jules Riske, Tilth Producers of Washington; and Doug Collins, WSU Small Farms Program.

<u>WSU Organic Farm Field Day and Farm Walk, Pullman, July 30</u>
Seventy people came from all around the state to hear farmer Brad Jaeckel, students, and university experts discuss their research on this demonstration farm. Dr. Lynne Carpenter-Boggs of WSU's Center for Sustaining Agriculture and Natural Resources (CSANR) presented her research on the use of mustard seed meals as soil amendments for its weed and pest control properties. Brad discussed his complex crop rotations to prevent pest problems as well as a four-year study of diverse winter and summer vegetables grown in unheated and unlit field hoop houses to increase production efficiency. WSU graduate student Haley Ingle discussed her work on the farm with nitrate fluctuations in lettuce varieties; other graduate students briefly discussed their projects as well. Participants saw innovations used on the farm, such as a bicycle-powered salad spinner using a retrofitted clothes dryer and a

seed roller made from a kids' tricycle. Hoop house construction, soil testing, variety trials, and student labor were all discussion topics. The farm runs a CSA program and has a booth at the fledgling Pullman Farmers' Market. A great majority of the participants were farmers or aspiring farmers. Many agricultural professionals attended, including Cathy Perillo, Stewart Higgins, and Anne Marie Fortuna from WSU Crop and Soils; Pat Munts and Chris Hilgert from Spokane County Extension; Randy Baldree, WSU Extension District Director; Albert Roberts from Tilth Producers of Washington; Kristen Koenig from the Cultivating Success program; USDA personnel, and other professors and visiting scientists. The diversity of participants contributed to the lively learning sessions. The farm crew provided samples of dishes made from farm produce, such as pestos made from farm basil, parsley, cilantro, and other herbs.

<u>WSU Puyallup Farm Field Day and Farm Walk, August 3</u>

Seventy-five people attended this informative farm walk that brought farmers and agricultural professionals together to discuss the most current research being conducted at the WSU Puyallup's experimental organic farm. The walk was organized into stations, making small group discussions with researchers much more feasible. Stations included pastured poultry led by Andy Bary and Liz Mahre, riparian buffers with natural resource specialist Jeff Kallestad, strawberry research with WSU grad student Wendy Hoashi-Erhardt and berry researcher Pat Moore, soil fertility and rotation with Craig Cogger, and food safety with WSU food science expert Karen Killinger. A highlight of the farm walk was the pastured poultry trial that has been part of the experimental farm since its inception. Chickens in unique mobile chicken tractors were discussed and researchers had even implemented an innovative watering system seen at a previous farm walk. The farm's organic farming and nutrient management research team has partnered with berry researchers to evaluate day-neutral strawberry varieties in a three-year trial; early results were reported and discussed by beginning and seasoned farmers. Pastured sheep have recently been added to the system, helping researchers understand soil quality and fertility changes with the addition of pasture to a vegetable rotation. Good Agricultural Practices (GAPs) for food safety were discussed as well as drip irrigation techniques.

<u>Alvarez Bilingual Farm Walk, August 17</u>

Sixty-seven participants came to this hands-on, bilingual farm walk focusing on the soil and crop diversity that makes the 120-acre Alvarez Farms a successful market farm. Don Hilario Alvarez, his wife Soledad, and his children all work on the farm and take produce to sell through farmers markets in Central Washington and the Puget Sound region and to new CSA and restaurant direct markets in the Wenatchee Valley. For the farm walk, the Alvarez family farmers displayed a selection of their 200 varieties of vegetables and melons, including a wide diversity of peppers, as well as tomatoes, eggplant, potatoes, zucchini, peas, beets, green onions, corn, okra, garlic, summer and winter squash, peanuts and more. More than 75% of Alvarez's peppers and 50 varieties of tomatoes are grown from seeds harvested and saved from their own crop, and his seed saving techniques were discussed. By taking soil tests every three years, the Alvarez family carefully monitors key soil indicators and organic matter content to ensure the

long-term health of their farmland. WSU Soil Scientist and farm walk coordinator Doug Collins gave a demonstration on how to determine soil characteristics by hand, by sending to a lab, and by using the local NRCS information. The advantages and disadvantages of using manure fertilizer were discussed, and the organic rules regarding these materials was presented by Scott Rice, Inspector with the WSDA Organic Food Program.

Blue Dog Farm Walk, September 28
Scott and Amy Turner hosted a farm walk at their U-Pick blueberry farm, attended by twenty-eight people from around the state. In addition to hearing the story of the namesake dog, attendees heard about what the farming lifestyle has been like for Scott and Amy. Through the years they have both worked off-farm jobs and raised and homeschooled kids on the farm. Many participants came specifically to hear about the blueberries. The farmers have struggled with birds, mummy berry, and drainage. They shared years of experience in blueberry cultivation and marketing. They are currently experimenting with a combination of fabric mulch and cover crops in an attempt to control weeds, supply some nitrogen, and suppress mummy berry. While they have explored different marketing strategies, they now rely mostly on U-pick with very limited wholesale for larger orders. A highlight of the farm walk was the opportunity to see Scott and Amy's aerated static composting pile. They have recently formed mutually beneficial relationships with neighboring horse stables to take horse manure and compost it. Aerated static composting is an effective method to reduce human pathogens and meet the National Organic Program standards for making compost. The compost is then used as a mulch and fertilizer in the blueberries.

6. Conclusions
Tilth Producers' priority is to provide a high quality educational experience for growers through which they learn practices that will increase their efficacy and profitability while improving environmental stewardship of agricultural lands. In order to improve environmental stewardship, we also prioritize building working relationships among organic farmers, prospective organic farmers, researchers and ag professionals. Stronger relationships help define and disseminate best practices and innovations in organic agriculture as well as help define organic agriculture research agendas.

In 2009, a total of 552 of people attended ten farm walks, and of those, a large majority were farmers, followed by ag professionals, ag students and interested community members. The total number of attendees in 2008 was almost the same at 561. On almost every evaluation returned, participants stated they had a positive experience and will attend a future farm walk.

On evaluations distributed at the conclusion of each farm walk, growers reported greatly increased knowledge of soil and nutrient management, alternative pest management, season extension, sustainable livestock management, composting systems, intensive pasture management and marketing practices. Growers also reported that they will make changes in their current farm practices in the areas of soil and nutrient management, livestock management, pest management, composting practices, labor efficiency and marketing.

The farm walk program has clearly demonstrated that the farm walks are an optimal venue for teaching farm practices that benefit the environment, for engaging and teaching the next generation of growers and for developing relationships among agricultural stakeholders.

Most of the program improvements we identified stem from our success–farm walks are attracting a large number of attendees. We do not wish to dilute the quality of participants' educational experience due to farm walk popularity. Some of the tours have been so well attended that we have broken the large group down into smaller groups. However, this necessitates duplication of information to each group, thus limiting the amount of topical material we can cover. Once everyone is convened on the farm, we want to make the most of the time available.

We are considering limiting the size of some farm walks and requiring pre-registration. Smaller farm walks permit more direct and personal exchange, which translates into a better educational experience. We have agreed that with one host farmer, the optimal number of participants is between forty and sixty. When there are two host farmers, we can accommodate 60-80 participants. In our deliberations, we must be mindful of how much we ask of host farmers, as their expertise is the most valuable asset of this program. Our experience tells us that a half day workshop is just about right, as it allows everyone time to travel and does not require the host farmer to give up the entire day of regular farm business.

There are financial implications embedded in the above issues. A long term goal of program partners is to find ways to support the program without being dependant on grants. Large numbers of attendees bring in registration fees that contribute to program delivery. Pre-registration will require more staff time. As we progress, we will seek to create a balance between offering the best educational experience we can while reducing the amount of outside funding.

The farm walk team has also defined what constitutes an "ideal" host farm. The qualities we seek are innovation; sound business and environmental practices; enthusiastic host farmers who are comfortable sharing their practices and speaking to the public. Balanced regional distribution and response to the educational needs of organic growers are program priorities.

The team is interested in determining the feasibility of bussing or carpool assistance, but has had limited staff capacity to do so. Should we choose to pre-register participants and limit the size of farm walks, this option would be more feasible. With more staff capacity, partners would also be able to improve pre-farm walk preparation, offering more logistical and educational support to the host farmer.

We would also like to engage in a scientific evaluation of the longer term study of our outcomes, analyzing the effectiveness of the farm walk program in changing farm practices. We know from on-site evaluation that farmers are reporting learning gains, but we would like to validate the program's multi-year effectiveness and perhaps contribute to its successful replication elsewhere.

7. Outreach

Tilth Producers mailed large postcards of the farm walk schedule to more than 2,000 farmers and agricultural stakeholders, once in the spring and once in the summer. We utilized our website, bulk mail list serves and social networking sites to announce farm walks throughout the season. Our program partner, WSU Small Farms Program, publicized the farm walks through their list serve and website as well.

In addition to electronic publicity, we provided outreach through:

- Tilth Producers and WSU print publications
- Press releases to local, regional and statewide newspapers
- Local WSU Extension offices and their networks
- WSU agricultural program and student offices
- Host farm "piggyback" publicity, such as their farmers market stall or CSA member newsletters.
- Word of mouth (by local Tilth members, volunteers, and Farm Walk farmer)
- Any publicity recommended by host farmer
- Local organizations and businesses such as Master Gardeners, Center for Latino Farmers or flyers at co-ops and feed stores
- Local radio where available
- Farmers Market managers
- Like minded organizational networks (Growing for Market, Sustainable Connections, Rural Roots, ATTRA, Dairyman's Association, other Tilth organizations, Farm Bureau, The Evergreen State College, Soil Conservation Districts, Washington Sustainable Food and Farming Network and many more).

8. References

Tilth Produces specifically surveyed its membership on both research and educational needs in 2005 and has a list of specific topics desired by organic growers. We also have developed an extensive list of farmer's educational needs through the use of conference, past farm walk and workshop evaluations.

9. Addenda

- Farm Walk Schedule

- Farm Walk Booklet samples

- Farm Walk Booklets On Line
  Please view electronic versions of the ten 2009 farm walk booklets that were distributed to attendees on the Tilth Producers website: www.tilthproducers.org/farmwalks.htm. Each booklet contains photographs and resources on the topic(s) covered at each farm walk.

- Video On Line
  The Tilth Producers website also includes a short video (developed with funds from this grant) of a 2008 seed saving farm walk at Nash's Organic Produce in Sequim: www.tilthproducers.org/farmwalk-vid1.htm. A search on You Tube will also take viewers to the same video clip. A longer video of this farm walk was also developed for use in workshops.