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Snohomish County Agriculture at the Evergreen State Fair

Every year at the Evergreen State Fair, visitors entering the main gate are welcomed with Snohomish County's Agriculture display. This year's display will feature the wonderful photographer and artist Tom Marks.
Marks has visited a diverse number of farms throughout the county to capture the spirit of farming in Snohomish County. These are amazing photos that everyone is sure to enjoy.

For all our tractor enthusiasts, you need to check out the rare John Deere tractor restored by the Stanwood FFA Ag Mechanic students on display in the ag area.

And don't forget to visit the fair's animal barns where tomorrow's farmers are showing off their prized animals and displays.

Fair begins Thursday, Aug. 25, and everybody who enters the gates before 1 p.m. on Opening Day is free. The fair also has other special admission days. For more information on the fair, click here.

For more information on agriculture in the county, contact Linda Neunzig at 425-388-7170 or linda.neunzig@snoco.org.

**Look who's coming to Focus on Farming!!!**

Focus on Farming returns Nov. 3, this year at the Comcast Arena in Everett.

Our morning keynote address will be Bill Marler of Marler Clark Law firm. His firm, The Food Safety Law Firm, is recognized as the nation's foremost law firm representing victims of foodborne illness, and Mr. Marler is considered a major force in food-safety policy in the United States.

His advocacy for better food regulation has led to invitations to address local, national, and international gatherings on food safety including testimony to the United States Congress Committee on Energy and Commerce.

He will enlighten producers on food safety on the farm. Farmers work
hard every day to produce safe, healthy food for our communities. Learn what steps can be taken to further protect the food supply and the farm.

For more information or to register, click here.

Agriculture is all about food and so is Focus on Farming. Join us as world-class speakers highlight food protection, product advocacy and good cooking along with 24 great workshop classes with six industry tracks - all designed to improve your bottom line.

Other keynotes include local chef and James Beard Award winner Tamara Murphy; as well as the "Galloping Gourmet" Graham Kerr, whose new book follows a year in the life of his first garden.

In addition, Focus on Farming has expanded to include a 17,000 square-foot trade show, offering farmers the chance to shop for everything from a new tractor to greenhouse supplies, from farm insurance to feed and fertilizer.

It will be an outstanding day of learning, networking and enjoying farm fresh local products prepared by regional gourmet chefs, topped off with wine-and-cheese tasting featuring wineries and artisan cheese makers in Washington.

WSU TO HOST BEEF 200 SHORT COURSE IN WESTERN WASHINGTON

Washington State University Extension and Department of Animal Sciences and Stanwood FFA are excited to announce the first WSU BEEF
200 short course.

The course will be offered in Western Washington on Sept. 30 and Oct. 1 at Stanwood High School.

WSU BEEF 200 is a two-day, hands-on workshop designed for progressive individuals involved with the beef industry. WSU BEEF 200 was developed from WSU BEEF 300 offered at the Department of Animal Sciences on the Pullman Campus. The course will focus on teaching producers, feeders, and marketers, regardless of the size or type of operation, how to produce and market quality beef and beef products.

Participants will learn how nutritional, genetic and managerial factors contribute to meat quality. Participants will also learn how meat quality factors influence the price producers receive for beef and beef products marketed through various outlets.

This program will increase one's understanding of quality and marketing, enabling participants to make informed decisions to improve profitability, quality and wholesomeness of the beef they are producing. A conference tour of a beef-packing plant will be available to participants on Friday.

The registration fee for WSU BEEF 200 is $105 per participant, which covers meals, materials and notebook. Hotel accommodations will be the responsibility of the participants. The course is limited to 40 participants and will be available on a first-pay, first-serve basis. Registration deadline is September 9.

For additional information on WSU BEEF 200, contact Jan Busboom, WSU Meat Specialist, at (509)335-2880 or busboom@wsu.edu; or Sarah M. Smith, Area Animal Science Educator, at (509)754-2011, Ext 413, or smithsm@wsu.edu.