

Snohomish County Agriculture


Snohomish County
Economic Development
Snohomish County Executive
Aaron Reardon

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Focus on Farming 8 registration now open!

It's that time of year again: Fall is in the air, harvest is winding down and it's time to start looking forward to next year's opportunities.

But before any of that can happen, don't forget to register for November 3rd's eighth annual Focus on Farming with three nationally known keynote speakers, 24 workshop sessions with six industry tracks and a 17,000-square-foot indoor trade show.

Registration is \$55.00 per person online or \$60 at the door. Youth registration is \$15.

To register visit: <http://www.brownpapertickets.com/event/200212>

Watch for more updates at www.focusonfarming.org



Trade show space is available on a first come basis, if you have a product, business or service you would like the farming community to see, contact us for more information.

For more information on Focus on Farming, 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 afternoon keynote address will be chef and author Tamara Murphy. Her much anticipated new restaurant, Terra Plata is located in Seattle's Capitol Hill neighborhood. She is the owner of Elliott Bay Café with two locations, and is the former chef/owner of Brasa restaurant.

Day-to-day support of local food sustainability expands far beyond the boundaries of her kitchen. Long before farmers' markets gained popularity, Tamara conceived An Incredible Feast, one of Seattle's much-loved food events teaming chefs with farmers, ranchers, fishers and foragers to showcase a variety of local flavors. In its 7th year, proceeds from this event support the Good Farmer Fund, (created by Tamara to provide emergency relief for local farmers in need), and the Neighborhood Farmers Market Alliance's educational programming (educating consumers about the benefits of supporting local, sustainable farms). In its fourth year, Tamara's Burning Beast event raises funds for Smoke Farm, a Rubicon Foundation 501(c)(3) project, while bringing awareness to chefs and consumers regarding whole animal use.

Continuing a path as an innovator in our food system and believer in positive change by restaurants, local farms and our communities, Tamara has been recognized by the James Beard Foundation and by Food & Wine magazine. As a mentor, she has educated dozens of young chefs in her kitchens about the use of locally sourced ingredients, leading them to create their own positive changes.

Tamara, with her three friends, recently published her first book, "TENDER," which shares simple ways to enjoy eating, cooking and choosing our food. She says, "My hope is that 'TENDER' will rekindle the spirit of community, connect us to those who nurture our planet - our farmers - and bring back the joy of simple cooking."

Snohomish Conservation District offering two fall workshops



Mud, Manure, and You - Farm & Livestock Workshop Got Mud?

- We all will again - as soon as the rains come! Learn from Snohomish Conservation District farm planners about tips and tools to help make life on the farm a little easier. Lots of great take-home materials and time for questions. Be prepared for winter, make chores easier, and have healthier animals!

Details: Arlington City Hall, Council Chambers | Wednesday, October 19th
6:30-8:30 PM

Save Money, Grow Grass

This pasture management workshop covers proper grazing management to reduce feed costs and improve pasture health. Topics include: soil testing,

fertilizer and lime applications, pasture renovation and seed selection. Great information for owners of horses, cows, sheep, goats and other livestock. Details: Arlington City Hall, Council Chambers | Wednesday, October 26th 6:30-8:30 PM

All classes are free. Register at: workshops@snohomishcd.org or call 425-335-5634, ext. 123.



Willie Green's Organic Farm expands production

Through a Local Producer Loan, Jeff Miller, owner of Willie Green's Organic Farm, will be expanding greenhouse options.

Whole Foods has named Miller one of its recent Local Producer Loan recipients. With the loan, Miller will build new greenhouses that will extend the farm's growing season and increase productivity, allowing the farm to supply the community with locally grown produce for a longer period of time.

Willie Green's Organic Farm, based in Monroe, Wa., sells a variety of organic produce to Whole Foods' stores in the Pacific Northwest.

Founded in 1987, family owned and operated Willie Green's started with a quarter acre plot of land. They've since expanded to a 55-acre farm and grow a wide variety of high quality, certified organic produce.

For more information on Willie Green's, go to www.williegreens.org.

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