Participants spent an outstanding day of learning, networking and enjoying farm fresh local products prepared by regional gourmet chefs. Local and national farmers shared innovative ideas, and attendees learned how new and upcoming farmers are shaping the future of the agricultural world and providing tomorrow’s food.

Keynote Speakers
Keynote speaker Fred Kirschenmann, a longtime national and international leader in sustainable agriculture, presented the lunchtime keynote address. Fred shares an appointment as Distinguished Fellow for the Leopold Center and as President of Stone Barns Center for Food and Agriculture in Pocantico Hills, New York. He also continues to manage his family's 1,800-acre certified organic farm in south central North Dakota. Robert Thayer, emeritus professor of landscape architecture at UC Davis, presented the morning keynote address, touching on issues of farming the bioregion.

Sessions
Some of the top experts in the country presented 24 great workshop classes in six industry tracks (see program next page).

Trade Show
In addition to excellent keynote speakers and educational workshops, attendees got to experience a trade show featuring everything from new tractors and irrigation equipment to greenhouses and new gardening tools.
Focus On Farming 2014
November 20th

BACK TO THE FARM

Snohomish County
Executive Office
Economic Development Division

Focus on Farming
Preserving our Roots
Planting our Future

Live green Love parks
Welcome

John Lovick, Snohomish County Executive

I’m pleased to welcome you “Back to the Farm” this year for the 11th annual Focus on Farming conference. More than a decade ago, the first ever conference took place right here at our own Evergreen State Fairgrounds. Since then, it’s grown exponentially – a testament to the importance of farming and agriculture in Snohomish County.

Today, you’ll have a chance to take workshops in six industry tracks and learn from nationally and internationally renowned experts. Whether you’re interested in the 2014 farm bill, USDA grass-fed certification, or how to strengthen state food systems, you’ll find a robust lineup of courses to keep you engaged.

Our keynote speakers today will look into the future of farming – to educate us and get us thinking about how we can succeed not just today but 20 years from today. Morning keynote speaker Robert Thayer, professor emeritus of landscape architecture and founder of the U.C. Davis landscape architecture program, will share his thoughts on “Farming in the Bioregion: Nature, Place and Community.” At lunch, you’ll hear from Fred Kierschenmann, a longtime national and international leader in sustainable agriculture, who will speak on “Anticipating Future Food and Farming Challenges: Opportunities for Beginning Farmers.”

We’re incredibly fortunate once again to enjoy fresh, locally sourced food throughout today’s conference. From piping hot biscuits crafted fresh this morning by Seattle-based Biscuit Box, to a delectable lunch catered by Chef Russell Lowell, to an evening of wine, cheese and ice cream, Focus on Farming truly celebrates the remarkable work of our local farmers.

Thank you for joining us at this wonderful annual event.

Linda Neunzig, Agriculture Coordinator, Snohomish County

Linda Neunzig is Agriculture Coordinator for Snohomish County government Office of Economic Development; she implements the counties strategic plan including farmland preservation, farmbudsman and economic development for agriculture. She is also the owner and operator of Ninety Farms. There she raises all natural grass-fed USDA beef and Katahdin lamb for Seattle area restaurants and local farmers markets. Linda has attended “Terra Madre” in Turin, Italy three times as a US delegate for Slow Food USA. Linda was also one of five farmers chosen from across the United States to represent the American Farmer at the New York City Meals On Wheels benefit and was featured in Gourmet Magazine as one of the producers. Linda was awarded the “Women Who Inspire” award by the National Women’s Chef and Restaurateurs Association. Farming is not Linda’s only profession; she is also the Agriculture Coordinator for Snohomish County. There she is a part of the county’s Economic Development team providing assistance to farmers as well as leading the Snohomish County Focus on Farming conference, the Agriculture Sustainability project, the county’s centennial farms project, a first ever Western Washington wine competition at the Evergreen State Fair, leading the creation of a year-round farmers market as well as many other agriculture-related projects.

Cover photos by Tom Marks Photo - www.tommarksphoto.com
7:00 a.m.  Registration/Check-in/Breakfast from the Biscuit Box

8:00 a.m.  MC Linda Neunzig
**Snohomish County Agriculture Coordinator/Conference Chair**

**Opening Remarks**
John Lovick, Snohomish County Executive
**Welcome**
Congresswoman Suzan DelBene (via video)

8:30 a.m.  **A Special Announcement from WSU**
Dr. Debra Ann Inglis, Washington State University. “Get Ready for the Renaissance: WSU and North Puget Sound Partnerships towards Agricultural Education”

**Keynote Speakers**
Robert Thayer, Emeritus Professor of Landscape Architecture, UC Davis, “Farming the Bioregion: Nature, Place and Community”

9:00 a.m.  Trade Show

10:30 a.m.  Breakout Sessions in the following tracks:
& 11:30 a.m.
-- Business of Farming/Marketing
-- Hot Topics
-- Livestock Production
-- Nursery/Greenhouse
-- Regionalizing Our Food
-- Sustainable Ag Education

12:30 p.m.  Trade Show

1:00 p.m.  **Lunch** (prepared by local chefs using Northwest products)
**Keynote Speaker**
Fred Kirscherimann, Professor, Author and Farmer, “Anticipating Future Food and Farming Challenges: Opportunities for Beginning Farmers”

2:30 p.m.  Trade Show

3:00 p.m.  Breakout Sessions in the following tracks:
& 4:00 p.m.
-- Business of Farming/Marketing
-- Hot Topics
-- Livestock Production
-- Nursery/Greenhouse
-- Regionalizing Our Food
-- Sustainable Ag Education

5:00 p.m.  **“A Local Taste,” Trade Show**
A reception featuring locally produced beverages and nibbles.

7:00 p.m.  Conference Concludes
Offering free assistance to urban, rural, farm and forestry residents in Snohomish County and on Camano Island
Fred Kirschenmann

A longtime national and international leader in sustainable agriculture, he shares an appointment as Distinguished Fellow for the Leopold Center and as President of Stone Barns Center for Food and Agriculture in Pocantico Hills, New York. He also continues to manage his family’s 1,800-acre certified organic farm in south central North Dakota.

He is a professor in the ISU Department of Religion and Philosophy and holds a doctorate in philosophy from the University of Chicago. He has held numerous appointments, including the USDA’s National Organic Standards Board and the National Commission on Industrial Farm Animal Production operated by the Johns Hopkins School of Public Health and funded by Pew Charitable Trusts.

In April 2010, the University Press of Kentucky published a book of Kirschenmann’s essays, Cultivating an Ecological Conscience: Essays from a Farmer Philosopher, that trace the evolution of his ecological and farming philosophy over the past 30 years.

He converted his family’s farm in North Dakota to a certified organic operation in 1976. He developed a diverse crop rotation that has enabled him to farm productively without synthetic inputs (fertilizers or pesticides) while simultaneously improving the health of the soil.

Kirschenmann’s farm has been featured in numerous publications including National Geographic, Business Week, Audubon, the LA Times and Gourmet magazine. In 1995 it was profiled in an award-winning video, My Father’s Garden by Miranda Smith Productions, and is still widely used as a teaching tool. Kirschenmann also has been advisor for several documentaries including American Meat and Symphony of the Soil.

Kirschenmann served as the Leopold Center’s second director from July 2000 to November 2005 and has been recognized widely for his work. He was one of the first 10 recipients of the James F. Beard Foundation Leadership awards in 2011 and received the 2012 Sustainable Agriculture Achievement Award from Practical Farmers of Iowa.
Fred Berman  
Project Manager for Client Services, Rural Cooperative Development, Agricultural Processing Initiative with Northwest Agricultural Business Center.

Chris Bieker  
Outreach Coordinator for the Farm Service Agency.

Wayne Carpenter  
Founding partner of Salish Coast Enterprises.

Micaela Colley  
Executive Director of Organic Seed Alliance (OSA).

Victor Colman, JD  
Victor is Director of the Childhood Obesity Prevention Coalition and Co-Chair of WA State Food Systems Roundtable.

Sharon Collman  
Horticulture and IPM educator for WSU Extension in Snohomish County.

Matt Ferguson, E.A.M.P.  
Practicing acupuncture and Chinese medicine in the Northwest for the last 18 years.

Brad Gaolach  
Brad is a Community Sustainability Specialist at WSU CAHNRS/Extension, and a member of the Regional Food Policy Council.

Jean Hales  
PTAC Program.

Vivian Henderson  
Farmer; Sustainable agriculture activist; Co-founder of the Northwest Asian Medicinal Herb Network.

Karen Hills  
Earned an M.S. in Soil Science from the University of Vermont and a Ph.D. in Crop Science from Washington State University.

John Holeman  
Plant Pathologist at the Washworks at the Monroe Correctional Complex.

Chris Iberle  
Chris manages marketing and distribution for Seattle Tilth’s farmer training programs.

Debra Ann Inglis  
Debra Ann is a research and extension plant pathologist located at WSU’s Northwestern Washington Research & Extension Center.

Cheral Jones  
WA public procurement and contracting.

Tricia Kovacs  
Coordinates education and outreach for farm to school and on-farm food safety projects at the Washington State Department of Agriculture.

Chad Kruger  
Chad is Director of the Washington State University Center for Sustaining Agriculture & Natural Resources.

Rebecca Linville  
Focuses on technical systems and business solutions within organizations. Responsible for implementing new financial and management system databases. Lean Practitioner for the Department of Enterprise Services. Facilities workshops and meetings to produce results.

Edwina Martin-Arnold  
Small business owner, and prior to working at Office of Minority & Women Business Enterprises, was a Prosecuting Attorney for King County and the City of Seattle.

Carol Miles  
Professor in the Department of Horticulture at Washington State University.

Lucy Norris  
Oversees marketing programs for Northwest Agriculture Business Center, and is the founding director of the Puget Sound Food Hub.

Jason Niebler  
Founding director of the Sustainable Agriculture Education (SAgE) Collaborative.

Servando Patlan  
Business Diversity & Outreach Manager, at the Washington State Department of Enterprise Services.

Janet Poncelet  
Formerly of Simplot as a Technical Services Representative and has just joined the Wilbur-Ellis Team.

Kathryn Quanbeck  
Program manager for the Niche Meat Processor Assistance Network (NMPAN).

Bob Rock  
Partner at Skagit Valley Malting and a brewing and instructor at Skagit Valley College.

Steve Ross  
National Assessment Services Supervisor with USDA, AMS, LPS, Quality Assessment Division.

Tim Ross, DAOM  
Involved in TCM research since 2003.

Jo Lynne Seufer  
Risk Management Specialist with USDA RMA’s Spokane Regional Office serving Alaska, Idaho, Oregon and Washington.

Rob Smith  
Works with SAgE, managing the development of the SAgE student farm and developing curriculum.

Mardi Solomon  
Mardi is Coordinator of the Whatcom Farm-to-School Support Team and Member of the Whatcom Food Network Steering Committee.

Claus Svendson  
Department Chair for the Department of Environmental Conservation at Skagit Valley College.

Peg Tillery  
WSH&G garden editor and writer and a retired WSU Kitsap Extension educator.

Melissa Turkington  
Melissa is the founder and Executive Director of North 40 Farm Food SPC.

Sherrye Wyatt  
Executive Director of the Northwest Cider Association.

Mercy Yule, EAMP  
Co-founder of the Northwest Asian Medicinal Herb Network.
Primary Sponsors

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Session 1 10:30 a.m.

Building Local Food Economy and Increasing Access Through Food Hubs
Presenter: Lucy Norris of Northwest Agriculture Business Center representing the Puget Sound Food Hub, Chris Iberle, Seattle Tilth and Melissa Turkington of North 40 Farm and Orchard.
Description: According to USDA Secretary Tom Vilsack, “Food hubs facilitate access to market by offering critical aggregation, marketing, distribution and other services to farmers and suppliers. By serving as a link between the farm or ranch and regional buyers, food hubs keep much of the retail food dollar circulating in the local economy. In fact, the success of regional food hubs comes from entrepreneurship, sound business sense and a desire for social impact.” This panel will discuss a variety of food hub models in northwest Washington. Participants will learn what distinguishes food hubs from traditional distribution systems, and discuss the opportunities and challenges for farms, customers and planners in their efforts to strengthen local food economy and increase access to locally produced food.

Session 2 11:30 a.m.

Mapping the Bioregion and its Foodsheds: A Participatory Exercise
Presenter: Robert Thayer, FASLA, FCELA, Emeritus Professor of Landscape Architecture and Founder of the Landscape Architecture Program, Univ. of CA, Davis
Description: One of the most interesting aspects of bioregional practice is mapping, particularly when many people participate. This unconventional workshop will engage the audience to record places of personal importance to their business or their connection to the region by means of notation on a very large map surrounded by butcher paper. Participants will also be encouraged to write qualitative notes on butcher paper surrounding the map. The resulting map and “wallpaper”, no doubt messy and packed with information, will serve to illustrate the spatial, and special, nature of the lifeplace itself. The workshop leader will summarize the results, and “capture” the information for redistribution to participants after the conference.

Session 3 3:00 p.m.

Western WA Climate Change Assessment: Farmer Insight Needed
Presenter: Chad Kruger, Director of the Washington State University Center for Sustaining Agriculture & Natural Resources
Description: Farmers, here is your chance to help design a research effort to assess climate change impacts on Western Washington agriculture. What information do you need to know to better respond to changes in climate? Although research on the impacts of climate change on Pacific Northwest agriculture has rapidly evolved over the past decade, most of the research has been conducted in the agricultural landscapes of crops located east of the Cascades in spite of the fact that west-side farmers seem to have more interest in the subject. This workshop will provide the groundwork for a new effort exploring the climate change research and information needs of west-side agricultural stakeholders. We will provide a brief overview of current research insights, tools and capacities; conduct a live audience response survey to establish priorities; and engage in discussion of specific concerns and needs that matter to west-side producers.

Session 4 4:00 p.m.

Regionalizing Our Food

Coach: Jim Klug, WSU Extension Educator

Description: This session will involve a panel discussion to identify the resources available to local food systems. The panelists will include representatives from local government, research and development organizations, and food system organizations. Participants will have the opportunity to ask questions and participate in the discussion.
Growing and Maturing New Varieties of Local Grain

Presenter: Wayne Carpenter, Founding Partner of Salish Coast Enterprises; Bob Rock, Partner at Skagit Valley Malting and Brewing Instructor at Skagit Valley College

Description: There has been a fast growing interest in the beer and spirits business because of locally grown grains in the craft products. What if “LOCAL” was also really better and unique? What if the quality and flavor REALLY was better? This region, west of the Cascade Mountains in Northern Eugene, Oregon and South of mid Vancouver Island in Canada is the only one like it in North America. There are only five others like this in the world. The grains grown in this region have some exceptional advantages. What are they? Washington State University and Oregon State University have grain breeding programs. So thousands of test plots for these grains are grown in Corvallis, OR and Mount Vernon, WA for these programs each year. This session will discuss these and other aspects of selecting, growing and then maturing varieties of grain that are NOT normally available to brewers, distillers and bakers anywhere. We will discuss growing issues, harvesting, special care requirements and the improved brewing mechanics, as well as the wonderful FLAVORS available here in this region.

Government Contracting & Produce Program Opportunities (Panel)

Presenter: Cheral Jones, Agency Contracts, Consulting & Oversight, WA State Dept. of Enterprise Services; Edwina Martin-Arnold, Office of Minority & Women Business Enterprises; Servando Pattlan, Contracts & State Legal Services; Jean Hales, Economic Alliance Snohomish County; Tricia Kovacs, WA State Dept. of Agriculture; Rebecca Linville, DES WEBs & Contract Opportunities; and John Holeman, Monroe Correctional Complex

Description: Moderated by Cheral Jones of WA State Dept. of Enterprise Services, this panel will raise awareness of opportunities for farmers to partner with government, to participate in state contracting opportunities through bidding or subcontracting, to register in “WEBs” the state’s vendor registration system and search for or be notified of opportunities, to learn about our state’s initiatives to engage diverse business, to become a WA certified small, minority or veteran owned business and the benefits of being certified, and to learn about our state’s agricultural programs that help bring local healthy foods to Washington schools and prisons while providing produce-related educating and training.

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Growing Asian Medicinal Herbs in the Northwest

Presenter: Matt Ferguson, E.A.M.P., Vivian Henderson, Farmer and Cofounder of Northwest Asian Medicinal Herb Network; Tim Roche, Head of Local Food Network; Evelyn Yule, EAMP, Acupuncturist, Arborist and Cofounder of the Northwest Asian Medicinal Herb Network

Description: In this workshop, the Northwest Asian Medicinal Herb Network and others will present an introduction to domestic production of Asian medicinal herbs. This will include a brief history of the development of the industry, current market challenges, special issues in growing quality medicinal herbs, plant sourcing, and the necessity for a coordinated effort. Then, medicinal herb growers will discuss their favorite herbs for the Northwest.

What’s New for You in the 2014 Farm Bill?

Presenter: Chris Bieker, Farm Service Agency; and Jo Lynne Seuffer, Risk Management Agency

Description: USDA officials provide the latest scoop on new and improved programs. Learn about federal resources available to help small acreage farmers navigate the financial and production risks of farming and ranching.

Intercropping Methods for Resilient Production

Presenter: Rob Smith, Viva Farms employee and manager of the development of the SAAge student farm and curriculum

Description: A core component of agroecology is the interrelationship of varied plant species within a diverse ecological system. This section will explore how complimentary species can be integrated and managed to optimize local resources and maximize production and maintain sustainability within the system, focusing on the resource requirements and characteristics of mutually beneficial neighbors. The discussion will focus on concrete examples and real world situations, giving participants a sound understanding of maximizing the benefits of plant community interactions.

NW Regional Seed Systems

Presenter: Micaela Colley, Executive Director of Organic Seed Alliance (OSA)

Description: A movement is underway in the Pacific Northwest (PNW) to create resilient regional seed systems. The unique climate of the region is prime for growing seed of many vegetable and grain crops. The organic community, from farmers to breeders to retailers and chefs are also working together to develop new varieties that are expanding regional food production and markets. Hear stories from the field of successful models for integrating on-farm organic plant breeding, and seed production into diversified farming operations. Learn about the collaborative work of Organic Seed Alliance and others in the NW creating a regional seed system including the Northern Organic Vegetable Improvement Collaborative (NOVIC), the Culinary Breeding Network (CBN), and initiatives to support organic farmers expanding regional seed production.

Certification Workshop: Benefits of Being a Certified Minority &/or Women-Owned Business

Presenter: Edwina Martin-Arnold, Office of Minority & Women Business Enterprises

Description: The Office of Minority and Women Business Enterprises’ (OMWBE) Certification Workshop is a course where attendees can learn about state and federal certification for lucrative government contracting. Attendees will learn who is eligible for the program and they will receive valuable assistance with the application process. In addition, benefits of certification will be highlighted, which include free advertising through the OMWBE website, a free subscription to the Daily Journal of Commerce, and loan assistance for those who are state certified through the Linked Deposit program.

Temperate Agroforestry Systems and Practices

Presenter: Jason Niebler, Founding Director of Sustainable Agriculture Education (SAGE) Collaborative

Description: Agroforestry is an integrated land use system that can improve whole farm productivity and ecosystem services through the simultaneous or sequential management of field crops, tree crops, pasture and animals, and native vegetation. Whereas agroforestry is common in the tropics, it is an innovative and emerging land use in temperate environments. This session will introduce participants to agroforestry concepts, appropriate and scalable practices, such as alley cropping, silvopastures, windbreaks, riparian buffers, and forest farming, and the benefits derived from their multiple functions. We will then explore perceived opportunities for viable agroforestry farm development through participant reflection and discussion.

Environmental Services of Farmland Habitat

Presenter: Claus Svenston, Department Chair for Dept. of Environmental Conservation at Skagit Valley College

Description: Increasingly, ecologists are realizing the economic values that natural and semi-natural lands produce for the wellbeing of societies. Ecosystem services are the goods and services provided by natural and cultural landscapes but not captured in the formal economy. In addition, ecosystem services are critical for supporting socio-cultural values such as the enjoyment of ecosystems by societies. This session will focus on methodologies to maintain and improve ecosystem services on small agroecological farming systems. Furthermore, an overview of techniques and management strategies that incorporate beneficial wildlife for crop production will be outlined; especially techniques to reduce harmful birds, rodents, and insects. Finally, the session will conclude with a work session where participants will get the opportunity to analyze their own farm to see what techniques and strategies that could be implemented.硬 cider for Good Times

Presenter: Sherry Wyatt, Executive Director of Northwest Cider Association; Carol Miles, Professor in the Dept. of Horticulture at WSU and Horticulture Specialist at WSU Mount Vernon NW WA Research and Extension Center

Description: Once America’s favorite drink, cider is the fastest growing segment of the U.S. beverage industry today. Since the “fruit of the boom” exploded in 2009, the Northwest is quickly emerging as a cider powerhouse. Already famous for growing more apples than any other part of the country, the Northwest has proven it has what it takes to become a world class cider region. Learn about the basics of apple varieties and choosing a site for your orchard at Washington State University (WSU); opportunities for cider making training for both growers and cider makers offered by the Northwest Agricultural Business Center and what the Northwest Cider Association (NWCA) and U.S. Cider Makers of America (USACH) are doing right now to help shape the future of the growing cider industry.

Working Effectively with Your Processor: Getting Local Meat to Local Markets

Presenter: Kathryn Quanbeck, Program Manager for Niche Meat Processor Assistance Network (NM Paran)

Description: Getting local meat to local markets often takes you through a maze of processing options, confusing regulations, distribution headaches and marketing challenges. In this session, we’ll discuss the different types of inspection available, cover relevant meat processing regulations and help livestock producers decide which marketing options might be best based on size and scale, processing needs and business goals.
Supporting Growing Local
Local Food & Chefs

Morning

Join the Biscuit Box at the 11th Annual Focus on Farming event at the Evergreen State Fairgrounds on November 20th at 7am!

Hot Buttered Biscuits smothered with your choice of:
- strawberry freezer jam (Shidu Farms)
- our signature spiced tomato jam
- local urban honey (Honey Hole)

For more information, visit www.focusonfarming.org

www.yummybiscuit.com

Evening

A Local Taste

Thank You to our Local Taste evening reception vendors for graciously supplying us nourishment as part of the celebration of our 11th anniversary!

5:00 p.m. in Building A

Lunch

Chef Russell Lowell
Executive Chef/Owner: Russell Lowell Catering, Russell’s Restaurant in Bothell & The Garden Café at Molbak’s in Woodinville

Russell’s lifelong passion for food began when he was a small boy, exploring the mangrove waterways of Cuba, catching fish and hunting small game. At the age of 15, cooking under the direction of a French chef in Southern California, Russell discovered his true calling. Over the course of his career, he traveled and worked extensively in fine dining restaurants, perfecting his skills, which led him to become the executive chef for several restaurants across the nation. In the mid-90s, he launched one of Seattle’s most sought-after catering businesses, serving the most distinguished clientele in business, politics, and entertainment. Chef Lowell’s reverence for life and cuisine, complemented by his drive to deliver an exceptional experience, makes him one of the Pacific Northwest’s most respected chefs.
Washington is home to the most productive potato fields in the world and the potato industry in Washington is powering the economy to the tune of $4.6 billion in annual revenue. This industry also has a tremendous impact on our local communities by helping to improve the things we all use like our roads, schools and public services. It doesn’t stop there, the potato industry is responsible for 23,500 jobs across the state.
From the small farms that dot the Key Peninsula, to the cattle ranches of Eatonville, to the large row crop farms of the lush Puyallup Valley, Pierce County has a rich history in agriculture that continues to this day!
Conference Chair:
• Linda Neunzig
  Agriculture Coordinator, Snohomish County Economic Development Division

Conference Coordinators:
• Bobbi Lindemulder
  Snohomish Conservation District
• Jo Lynne Seufer
  USDA Risk Management Agency
• Andrew Corbin
  WSU Extension, Snohomish County
• Tim Hohn
  Edmonds Community College
• Ellen Gray
  The Washington Sustainable Food & Farming Network
• Curt Moulton
  WSU Extension, Snohomish County
• Holly Osborne
  Washington State Nursery & Landscape Association
• Laura Glover
  Snohomish County
• Lynn Hovey
  Snoqualmie Ice Cream
• Kathryn Gardow
  Gardow Consulting
• Samantha Hill
  Snoqualmie Ice Cream

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BB Ranch  Spane Buildings
CedarGrove  Steuber Distributing Company
Farmers Equipment  USDA Farm Service Agency
Farmstr
High Mowing Seeds  VOA - Food bank Coalition
Ada Synder
Lowell’s Tools  Washington Tractor
Pike Place Market  Watertec Irrigation
Rincon Vitova  WSDA - Organics
Insectavaries  WSDA-Specialty Crops
SAGe
Snohomish County Conservation District  WSU Snohomish County Extension

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THE WASHINGTON SUSTAINABLE FOOD & FARMING NETWORK

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What do we do? We….

- **Educate** about local food and farming systems.
- **Organize** consumers, farmers and businesses that care about food and farms.
- **Advocate** in Olympia and DC for policies and programs that strengthen local food systems.

Please join us!
Every new voice makes a difference in growing the local food movement.

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