

13TH ANNUAL

# SAN JUAN ISLANDS AGRICULTURAL SUMMIT



SETTING THE TABLE FOR AN ABUNDANT FUTURE



FEB. 28TH + MARCH 1ST

Artwork created for the Summit by  
**Yasmin Gunberg**

## LOPEZ ISLAND, WA

[www.extension.wsu.edu/sanjuan/ag-summit/](http://www.extension.wsu.edu/sanjuan/ag-summit/)



\* Reasonable accommodations will be made for persons with disabilities and special needs who contact [sji.agsummit@wsu.edu](mailto:sji.agsummit@wsu.edu) or 360 370-7664 at least two weeks prior to the event. Extension programs are available to all without discrimination.

## LAND ACKNOWLEDGMENT

Let us devote time to recognize and honor all peoples and Sovereign Nations who have ancestral ties to these lands and waters and who have contributed their labor, experience, and knowledge to nourishing communities since time immemorial. Through the Summit we are continuing to educate ourselves and our community about the historic and current ties of Indigenous communities to stewardship of the San Juan Islands and the surrounding waters, as well as our shared history and how to reconcile it. Throughout the Summit, and in our work and efforts throughout the year, we commit to:

- Fostering relationships and respect.
- Respecting Coast Salish identity, culture, connection to these land and waters, and Usual & Accustomed treaty rights.
- Recognition of trauma and what removal from land truly means.
- Deepening our understanding of our actions and their impacts, including the real impact of agriculture on Indigenous people in the area, and that land management decisions affect health outcomes of Indigenous people on an individual basis.
- Upholding our responsibility to steward the land in a reciprocal and responsible way.
- Uplifting and supporting Indigenous stewardship practices, knowledge systems, adaptive management strategies and decision making authority
- Building connections across cultures and finding ways to facilitate dialogue and action, to fulfill our responsibility to all the life that supports us.

With humility, we offer this acknowledgment as a stepping stone to deeper understanding, as our community builds connections across cultures and uncovers what it means to inhabit these lands and waters together.

## WELCOME TO THE 13TH ANNUAL SAN JUAN ISLANDS AGRICULTURAL SUMMIT!

We are thrilled to gather with you under this year's theme: **Setting the Table for an Abundant Future**. Inspired by the newly developed San Juan County Food System Plan, this year's programming invites us to explore practical solutions and visionary ideas to scale local food production, strengthen ecosystems, and foster thriving communities. Together, we aim to build a resilient food system that nourishes both the land and the people. Read the Food System Plan at [sjiagguild.com/sjc-food-system](http://sjiagguild.com/sjc-food-system).

Throughout the summit, we are centering the importance of being in right-relationship with the original stewards of these lands, the Coast Salish Peoples. Their enduring connection to this place offers essential lessons for shaping an abundant future rooted in reciprocity and care.

The summit is a testament to the knowledge, creativity, and commitment of everyone here. From Friday's hands-on workshops to our community social, Small Plates, Big Table, and Saturday's inspiring keynote with Reginaldo Haslett-Marroquin, we are excited to share spaces where ideas grow and connections flourish. New this year is a dedicated youth program, which nurtures the next generation of food system leaders.

We are deeply grateful to every attendee, speaker, volunteer, sponsor, and partner who makes this event possible. May these days inspire new ideas, collaborations, and action as we set the table for an abundant future together.

With gratitude,

The San Juan Islands Agricultural Steering Committee

Kristen Arnim, Jaime Beechum, Lauren Bigelow, Peggy Bill, Caitie Blethen, Breton Carter, Pauline Chiquet, Sara Jones, Caitlin Leck, Kellen Moody, Rebecca Moore, and Faith Van De Putte



# 2025 KEYNOTE SPEAKER

## REGINALDO HASLETT-MARROQUIN



*Regenerative Living: A Call to Embrace the Abundance Among Us*

The CEO of Tree-Range Farms (treerangefarms.com), Reginaldo leads a visionary enterprise that is transforming the food system through regenerative land practices, animal health, and family farmer profitability and sustainability. With over 25 years of experience in economic development, social entrepreneurship, and community organizing, Reginaldo has a track record of creating innovative solutions that benefit people and the planet.

Reginaldo is also a recipient of a Lifetime Ashoka Fellowship, a prestigious recognition for his work in developing and implementing a Poultry-Centered Regenerative Agriculture System designed to empower small farms and marginalized communities, align with the natural cycles of ecosystems, and produce healthy and affordable food for all. Through his leadership roles at the Regenerative Agriculture Alliance, Tree-Range Farms, Inc., and other organizations, he has established strategic partnerships and collaborations with diverse stakeholders, from Indigenous peoples to corporations, to advance the regenerative agriculture movement.

Bringing an Indigenous perspective, Reginaldo combines deep respect for natural systems with a commitment to community-centered, regenerative agriculture. His pioneering work and dedication to empowering small farms and communities make him an inspiring leader for the future of farming in the San Juan Islands and beyond.

### KEYNOTE ADDRESS

#### Regenerative Living: A Call to Embrace the Abundance Among Us

Despite having grown from extreme poverty Regi speaks from a place of abundance as he walks the audience through an opening meditation. Centered on a lifetime dedicated to regenerative thinking as expressed through his three decades of work launching a regenerative poultry system, Regi will guide us through his own life path and the parallel experiences and struggles that farmers and communities face across the planet as they seek to find a way to live regeneratively.

## STEERING COMMITTEE PARTNERS



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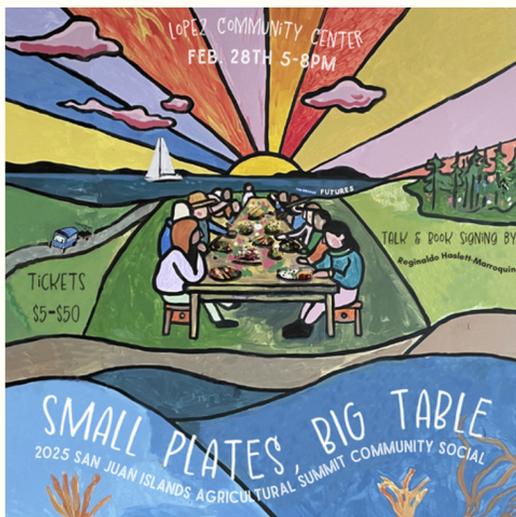
SAN JUAN ISLANDS  
AGRICULTURAL GUILD



# FRIDAY SCHEDULE

## Friday, March 1 Schedule

<b>7AM - 4PM</b>	<b>Summit Hub, Lopez Center</b> - Stop by, have a coffee or tea, see friends, visit the Trade Show				
<b>9:00 - 11:30 AM</b>	<b>AM Workshop A</b>	<b>AM Workshop B</b>	<b>AM Workshop C</b>	<b>AM Workshop D</b>	
<b>Morning (AM) Workshops</b>	<b>Berry Success: From Planting to Market</b>	<b>New Crops: Growing &amp; Eating Local</b>	<b>Nursery Production for Landscaping Resiliency</b>	<b>Vet Skills: Barnyard First Aid</b>	
	<i>Location: Chickadee Lane</i>	<i>Location: Lopez Center</i>	<i>Location: Queen Valley Farm</i>	<i>Location: Watmough Bay Farm</i>	
<b>11:45 - 1:00 PM</b>	<b>Summit Hub, Lopez Center</b> - Lunch, have a coffee or tea, see friends, visit the Trade Show				
<b>1:30 - 4:00 PM</b>	<b>PM Workshop A</b>	<b>PM Workshop B</b>	<b>PM Workshop C</b>	<b>PM Workshop D</b>	<b>PM Workshop E</b>
<b>Afternoon (PM) Workshops</b>	<b>Value Added Food Making Demo</b>	<b>Traditional Foodways</b>	<b>Mushroom Growing</b>	<b>Basic Tractor Maintenance and Repair</b>	<b>School Garden Work Party</b>
	<i>Location: Taproot Community Kitchen</i>	<i>Location: Lopez Grange</i>	<i>Location: Lopez School Cullinary Room</i>	<i>Location: Still Light Farm</i>	<i>Location: Lopez Island School Garden</i>
<b>5:00 - 8:00 PM</b>	<b>Small Bites, Big Table Lopez Center</b> - Conversation, food, and a talk by our keynote speaker				



## SMALL PLATES, BIG TABLE

### 2025 Ag Summit Community Social

Join us Friday evening for a community-wide social gathering. Small plates made by local chefs featuring: Setsunai, Ursa Minor, Island Grazing Table, El Gustito, and more! No-host bar and socializing featuring Lopez Island Brewing Co. and Piquenique Wines.

We will also host a discussion and book signing by our keynote speaker, Reginaldo Hasslet-Marroquin.

**Friday, February 28 5:00 - 8:00 PM**  
**Lopez Community Center, 204 Village Rd.**  
**Tickets: \$5 admission; \$3/ticket for bites**

# FRIDAY WORKSHOPS

## FRIDAY MORNING WORKSHOPS A-D | 9:00 - 11:30 AM

### AM A: BERRY SUCCESS: FROM PLANTING TO MARKET

**Speakers:** *Carla Jo Larmore, Blue Moon Produce; Anne Schwartz, Blue Heron Farm; Jim Birkemeier*

**Location:** *29 Chikadee Lane*

Discover expert tips and strategies for growing and marketing small fruits like raspberries and blueberries in this comprehensive workshop. Topics will include site selection, planting, mulching, pruning, harvesting, and sales—everything you need to get started and succeed in berry farming.

This session features insights from experienced growers: Carla Jo Larmore, a skilled Pacific Northwest farmer with over 30 years of experience in fruits, vegetables, herbs, and permaculture; Anne Schwartz, an organic farming pioneer with over 45 years of experience in berry production and sustainable agriculture advocacy; and host, Jim Birkemeier, a Lopez local and long-time orchardist and berry farmer.

Perfect for farmers and enthusiasts alike, this workshop will equip you with the tools to start growing and selling berries successfully.

### AM B: NEW CROPS EXPAND GROWING & EATING LOCAL

**Speakers:** *Carol Miles, Washington State University (WSU); Laura Schulz, WSU; McKenzie Shelton, WSU; Jordan White, WSU*

**Location:** *Lopez Center*

Learn how we evaluate new vegetable crops to determine which are well suited to western Washington, and our work with breeders to select new varieties especially suitable for our region. Crops from our program include edamame, dry beans, and ice-box watermelon. Current projects include rhubarb, lettuce, tea, and sweetpotatoes and includes work in the Pacific Islands to address food resilience and resource conservation for island communities.

Learn sweetpotato slip production, field planting and production practices, harvest, curing, pest management with a focus on wireworm-resistance, and on-farm trial experiences throughout western Washington. For tea, learn how to plant, maintain, and propagate from cuttings, and how to harvest leaves and make your own tea beverage.

### AM C: NURSERY PRODUCTION FOR LANDSCAPE RESILIENCY

**Speakers:** *Quill Teal Sullivan, Queen Valley Farm; Steven Wrubleski, Ecotone Plants; Eliza Habegger, San Juan County Conservation Land Bank; Lena Jones, Still Light Farm*

**Location:** *Sullivan Farm*

This workshop will feature panelists from four islands nurseries, who each bring a unique approach to nursery production for landscape resilience. The panelists will explore variety selection for landscape resilience, challenges and solutions to operating and marketing a nursery in the islands' ecosystem, and methods for increasing the resilience of individual plants in the greenhouse and in the field. The workshop will feature a propagation demo, which will showcase different propagation techniques as well as planting media.

# FRIDAY WORKSHOPS

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## AM D: VET SKILLS: BARNYARD FIRST AID

**Speaker:** *Dr. Tim Cuchna, DVM (Retired)*

**Location:** *Watmough Bay Farm*

Join Dr. Tim Cuchna, a retired veterinarian with extensive experience in livestock care, for this hands-on workshop designed for farmers and producers. Dr. Cuchna will cover essential skills, including:

- Administering first aid for common livestock injuries and emergencies.
- Proper techniques for giving injections.
- Key exam highlights to help producers assess their animals and communicate effectively in emergency situations.

Participants will gain practical knowledge to confidently handle urgent health issues on the farm. This session is ideal for producers looking to enhance their animal care skills and be better prepared for unexpected situations.

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## FRIDAY AFTERNOON WORKSHOPS A-E | 1:30 - 4:00 PM

### PM A: VALUE-ADDED FOOD MAKING DEMO

**Speakers:** *Laurie Bullock, Taproot Community Kitchen Operations Manager; Wendy Stephenson, Taproot Community Kitchen Manager; Randall Waugh, Chicajoi hot sauce maker and owner of Waugh Enterprises LLC, Taproot Board Chair; Teresa Martinez, Washington State Department of Agriculture*

**Location:** *Taproot Community Kitchen*

For farmers and aspiring small-scale producers: Have you ever wanted to create products with additional value, including pastas, baked foods, frozen goods, sweets, preserves, sauces, dressings, and vinegars? Visit Taproot's certified commercial kitchen to explore their shared-use facilities, find new opportunities, and cultivate ideas. To highlight sauce production, the Taproot team will demonstrate the use of their steam-jacketed kettle, juicer/pulper, piston filler, and other food processing tools. They will also help you better understand the process of obtaining a WSDA food processor license or SJC food establishment permits. Come learn more about the logistics of value-added food production!

### PM B: TRADITIONAL FOODWAYS

**Speakers:** *Wtot Ithem, Jay Julius, Lummi; Ts'xvilum, Free Borse, Lummi; Xwesultun, Raven Borse, Lummi; Qol7anten, Sam Barr, Samish; Morgan Brown, Tsimshian; Patti Gobin, Tulalip; Tayna Greene, Tulalip; Andrew Gobin, Tulalip*

**Location:** *Lopez Island Grange*

Traditional Foodways is much more than a gathering—it serves as a vital space where Indigenous leaders, local farmers, land stewards, and community members come together to foster meaningful dialogue and learning about traditional food systems and land stewardship practices. The Traditional foodways workshop has become a cornerstone of the Ag Summit since its inception in 2021. Each year, the conversations build on themselves, as do the relations from the work done in this gathering and throughout the year. In 2025, we set our focus on listening deeply and identifying right actions for the direct implementation of Tribal-related strategies in the Food System Plan for San Juan County.

# FRIDAY WORKSHOPS

## PM C: INTRO TO INDOOR MUSHROOM GROW BAG CULTURE

**Speaker:** James Nowak, Terra Fleurs

**Location:** Lopez School Culinary Room

Grow mushrooms indoors for business and pleasure. Mushrooms can be grown year-round and offer growers product diversity. Learn how to grow mushrooms in small spaces for beginner home growers and farming entrepreneurs. Hands-on inoculation class where attendees can take home their own mushroom grow bag.

## PM D: BASIC TRACTOR MAINTENANCE AND REPAIR

**Speaker:** Andrew Jones, Still Light Farm

**Location:** Still Light Farm

Starting out in farming can be daunting, especially when it comes to equipment operation and maintenance. This 2.5-hour workshop offers a beginner-friendly introduction to the essentials of tractor care. Learn about key maintenance practices, common challenges, and important safety considerations in-person and through demonstration on a tractor. The session is designed to equip you with foundational knowledge and point you toward resources for deeper learning. You'll leave with a preventative maintenance checklist and a list of tools needed to do it yourself. Perfect for those new to farming or looking to build confidence in managing farm equipment!

## PM E: SCHOOL GARDEN WORK PARTY

**Hosts:** Sara Jones, LIFE Garden Coordinator; Brett Jensen, Gardener & SAP Teacher; Quinn Salter, Americorp Member

**Location:** Lopez Island School Garden & Rishi Center

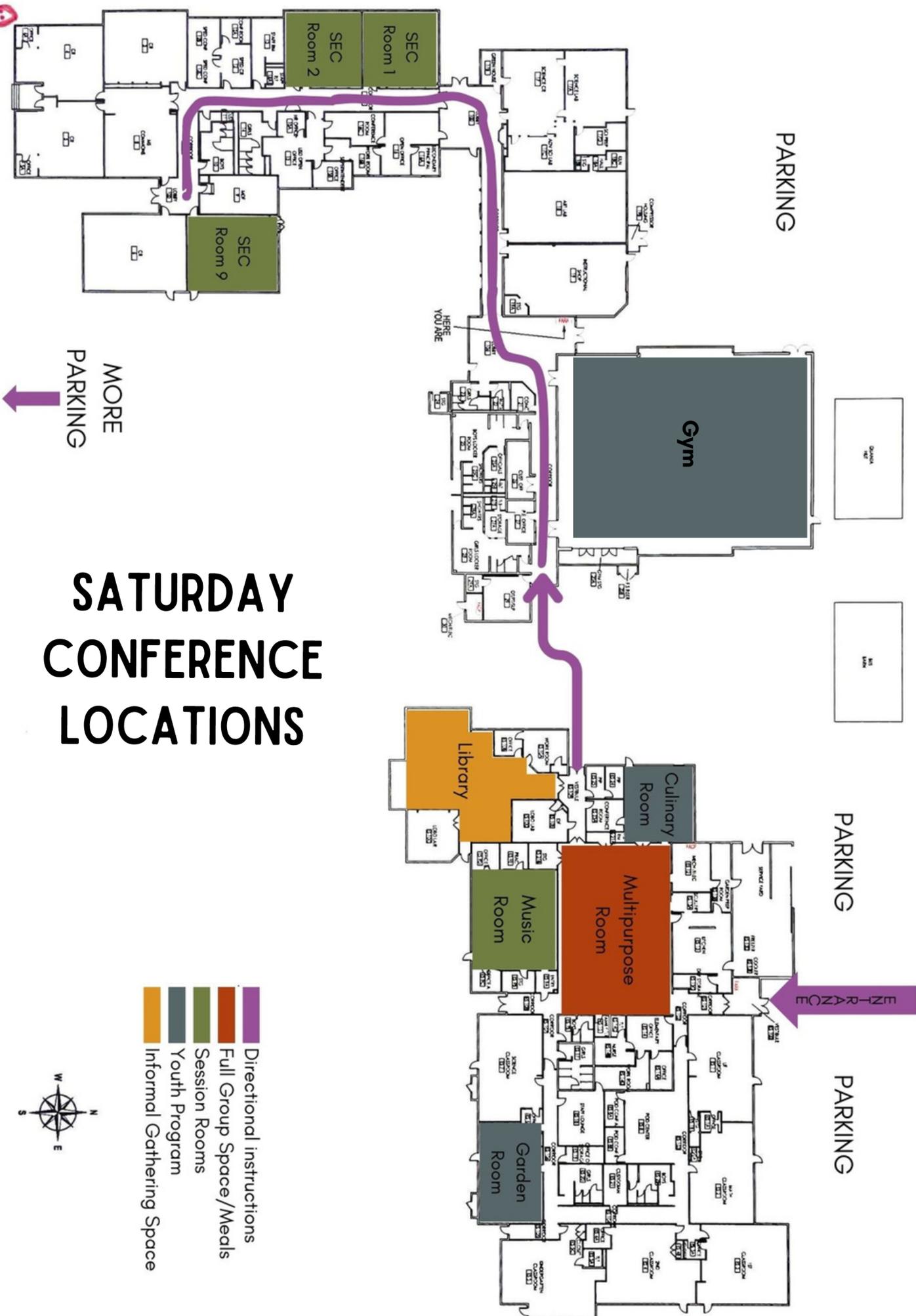
Join the Lopez Island School's L.I.F.E. (Lopez Island Farm Education) team and Sustainable Agriculture Practices students to install a sensory garden on school grounds. Sensory gardens offer individuals an opportunity to be outdoors, improve physical fitness, mood and offer emotional regulation while stimulating the five basic senses of sight, touch, smell, sound and taste. Roll up your sleeves and get your hands in the dirt. Dress for the weather, gloves and tools are available on site. Extreme weather/rain date activities will move inside greenhouses. There is no charge to attend!



# SATURDAY SCHEDULE

## Saturday, March 1 Conference Day at Lopez School

<b>7AM - 4:30PM</b>	<b>Summit Hub:</b> Lopez School, Multipurpose Room - Trade Show, Coffee, See Friends, Find Resources				
<b>7:00 - 8:30 AM</b>	<b>Breakfast, Coffee &amp; Tea, Trade Show</b> - Multipurpose Room				
<b>8:30 - 10:15 AM</b>	<b>Youth Programming:</b> Gym - Cultivate Teamwork with 4-H Portable Challenge!				
<b>8:30 - 10:15 AM</b>	<b>Morning Content</b> - Multipurpose Room				
<b>8:30-10:15 AM</b>	<b>Welcome &amp; Land Acknowledgement</b>				
<b>8:45 - 9:45 AM</b>	<b>Keynote Address by Reginaldo Haslett-Marroquin &amp; Q&amp;A</b>				
<b>9:45 - 10:15 AM</b>	<b>Building Community Through the Food System Plan</b>				
<b>Classroom</b>	<b>Music Room</b>	<b>SS Room 1</b>	<b>SS Room 2</b>	<b>SS Room 9</b>	<b>Location Varies</b>
<b>10:45 - 12 PM</b>	<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>	<b>E</b>
<b>Breakout Sessions 1</b>	<b>Hatch to Harvest Meat Chickens</b>	<b>Farmland Access Through Local Organizations</b>	<b>Strategies for Increasing the Fertility of Large Acreage</b>	<b>Farm Marketing - Foundation Basics</b>	<b>Youth:</b> Working with Wool (Garden Room)
<b>12:00 - 1:30 PM</b>	<b>Lunch, Announcements, Trade Show</b> , Lopez School Multipurpose Room				
<b>1:30 - 2:45 PM</b>	<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>	<b>E</b>
<b>Breakout Sessions 2</b>	<b>Alternative Perennial Landscapes</b>	<b>Renewable Energy on the Farm</b>	<b>San Juan Islands Regional WA Meat Up</b>	<b>Intro to Farm Succession Planning</b>	<b>Youth:</b> Cross Cultural Traditional Foodways (Culinary Room)
<b>3:15 - 4:30 PM</b>	<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>	<b>E</b>
<b>Breakout Sessions 3</b>	<b>Traditional Foodways   Implementation Strategies</b>	<b>Unlocking the Potential of Carbon Farm Plans</b>	<b>Cover Crops In Vegetable Production</b>	<b>USDA-NRCS Financial Assistance</b>	<b>Youth:</b> Egg Incubation for Beginners (Garden Room)
<b>4:40 - 5:00 PM</b>	<b>Closing and Integration as a Group</b> - Multipurpose Room				
<b>5:30 - 8:00 PM</b>	<b>Open Barn</b> , <i>Midnight's Farm</i> , <i>Keep the Summit conversations going!</i> Bring your own refreshments.				



# SATURDAY CONFERENCE LOCATIONS

MORE  
 PARKING



- Directional instructions
- Full Group Space/Meals
- Session Rooms
- Youth Program
- Informal Gathering Space



# SATURDAY SESSIONS

## SATURDAY MORNING YOUTH PROGRAMMING 8:30 - 10:15 AM | AT LOPEZ SCHOOL

### MORNING YOUTH PROGRAMMING

**Speaker:** Clinton Gauthier

**Room:** Lopez School Gymnasium

Just like farmers work together to bring food to our tables, you'll team up with other youth in this exciting 1 hour and 45-minute 4-H Portable Challenge session! Through fun and engaging activities, you'll learn important skills like communication, problem-solving, and leadership - all essential for success in agriculture and beyond. Get ready to move, think, and grow together!

## SATURDAY MORNING BREAKOUT SESSIONS 1: A-D | 10:45 AM - 12:00 PM | AT LOPEZ SCHOOL

### IA: HATCH TO HARVEST MEAT CHICKENS

**Speakers:** Reginaldo Haslett-Marroquin, Tree Range Farms; Libby Valluzzi, Baba Yaga Farm

**Room:** Music Room

In this two part session, hear from our keynote speaker and a Lopez farmer to explore ways of establishing a sustainable, regenerative, forest-based, and local meat-chicken market. Local producer Libby Valluzzi of Baba Yaga Farm will share about her farming process, successes, and challenges, raising breeding stock and meat birds of a unique heritage breed of chicken. The second part of this session, led by keynote speaker Reginaldo Haslett-Marroquin, will work through an exercise to consider - what would it take for San Juan County to produce all of the chicken eaten in the islands? Providing real-world experience, research, and modeling, with a tangible step-by-step process, Reginaldo will lead the discussion.

### IB: FARMLAND ACCESS THROUGH LOCAL ORGS

**Speakers:** Sandy Bishop, Lopez Community Land Trust; Charlie Behnke, San Juan Islands Conservation Land Bank; Lauren Bigelow, San Juan Islands Ag Guild; Ben Hallowell, San Juan Preservation Trust

**Room:** SS Room 1

Join an engaging presentation to learn more about local organizations that seek to provide and increase access to farmland. Panelists will share about each organization, the unique ways in which they provide access to farmland, challenges and success along the way, and how you can get involved.

### IC: STRATEGIES FOR INCREASING THE FERTILITY OF LARGE ACREAGE

**Speakers:** Doug Collins, WSU; Nathan Hodges, Barn Owl Bakery; Eric Lum, Lum Farm

**Room:** SS Room 2

Practical approaches to enhancing soil fertility on larger acreages will be explored in this dynamic session. Nathan Hodges of Barn Owl Bakery will share insights into grain production and the role of cover crops in building healthy soils. Eric Lum of Lum Farm will discuss pasture renovation techniques to improve forage quality and productivity. Doug Collins of WSU will highlight findings from the Long-Term Agroecological Research & Extension site, exploring tillage, cover crop integration, and the synergy of livestock and crop systems. Join us for practical strategies to boost soil health and productivity at scale.

### ID: MARKETING TOOLS AND SYSTEMS FOR FARMERS

**Speaker:** Jake Fowler, Northwest Agriculture Business Center (NABC)

**Room:** SS Room 9

Market your farm products with confidence, knowing your business can be profitable! Whether you're a new farmer or have years of experience, this session offers essential marketing tips and strategies to help you attract and retain customers while boosting sales. You'll explore practical tactics and tools for customer engagement and learn how your sales channels connect to your cash flow statement. Key topics include brand development, market analysis, sales channels, and creating a marketing strategy tailored to your farm's needs. Join us to build a solid foundation for marketing your farm business effectively!

### IE: YOUTH PROGRAMMING - WORKING WITH WOOL

**Speaker:** Ellen Peterson, Crafter and Educator

**Room:** Garden Room

Using island wool and yarn, participants will make a basic woven pouch or wall hanging. Additional activities include hand carding, drum carding, and spinning.

## SATURDAY AFTERNOON BREAKOUT SESSIONS 2: A-D | 1:30 - 2:45 PM | AT LOPEZ SCHOOL

### 2A: ALTERNATIVE PERENNIAL LANDSCAPES: CULTIVATING WETLAND HARVEST

**Speakers:** Mark Allen, Dingdong's Garden; Roger Ellison, Thornbush Farm

**Room:** Music Room

Learn how two islands farmers are cultivating, selling, and using their alternative perennial crops, including willow and others, to reach a national market. Mark Allen and Roger Ellison will discuss strategies for growing crops in areas such as wetlands not typically zoned for agriculture, in addition to the value-added products and unique marketing opportunities these products offer. This is an opportunity to take a deep dive into the experiential, practical, and financial outlooks of wetland crop production. Session attendees will also be able to choose from a variety of free willow cuttings to take home and experiment with!

### 2B: RENEWABLE ENERGY ON THE FARM

**Speakers:** Mia Devine, Small Acres Farm and Spark Northwest; Chris Henderson, Small Acres Farm

**Room:** SS Room 1

Learn how renewable energy can enhance farm sustainability through practical applications, financial incentives like REAP grants, and innovative technologies. Chris Henderson will share his experience from Small Acres Farm, including solar, wind, biodiesel, and efficiency upgrades, as well as the integration of electric vehicles and compost systems. Mia Devine will outline resources and programs available to support farms and give an overview of agrivoltaics—blending solar energy with agriculture—through design considerations, cost factors, and case studies.

### 2C: SAN JUAN ISLANDS REGIONAL WA MEAT UP

**Speakers:** Sarah Lemon, WSDA Regional Markets Program- Local Meat Marketing & Capacity specialist

**Room:** SS Room 2

Join Sarah Lemon, Local Meat Marketing & Capacity Specialist with WSDA's Regional Markets Program for a local WA Meat Up. Learn about exciting current and upcoming opportunities from WSDA, share and discuss current challenges facing the meat industry in the Islands and across Washington, and get to know your fellow San Juan Islands meat community members a little bit better. Experience first-hand how the WA Meat Up collaborative works to bring together producers, processors, retailers, and anyone else interested in local meat to build resilient meat supply chains across Washington state.

## 2D: INTRO TO FARM SUCCESSION PLANNING

**Speakers:** Elizabeth Bragg, American Farmland Trust; Anne Schwartz, Blue Heron Farm

**Room:** SS Room 9

This session offers a practical introduction to farm succession planning, broadening participants' options to transfer farm ownership or operations within or outside the family. Learn how to start the process, navigate common challenges, and access financial, legal, and professional resources. Hear from Elizabeth Bragg and Anne Schwartz, of Long Hearing and Blue Heron farms. Anne and Elizabeth have been in a succession process for the last six years and they will share their reflections on the process.

Elizabeth also works off-farm at American Farmland Trust in the Pacific Northwest as a Land Transfer Specialist and has worked with over 30 farmers, ranchers, landowners and producers to help them meet their succession goals. This workshop is designed for farm owners considering succession, beginning farmers seeking land, and families or partners exploring succession dynamics. This session provides actionable steps to support a smooth transition and long-term farm viability.

## 2E: YOUTH PROGRAMMING - CROSS CULTURAL TRADITIONAL FOODWAYS

**Speakers:** Morgan Brown, Tsimshian

**Room:** Culinary Room

During this session we will be making land back seed balls and native plant tea blends! The seed balls will consist of local native plant seeds grouped into kinship ecosystems. We will be getting our hands in some earth mixing local clay and dirt with local native seeds and forming seed balls that can later be thrown into disturbed areas bringing healing to our local ecosystems. Youth will learn about teachings held within local plant communities and about listening to "environmental clues" for discerning where specific plant communities will thrive and heal the land. Youth will also be able to go home with their hand made tea blends.

## SATURDAY AFTERNOON BREAKOUT SESSIONS 3: A-D | 3:15 - 4:30 PM | AT LOPEZ SCHOOL

### 3A: TRADITIONAL FOODWAYS | IMPLEMENTATION STRATEGIES

**Speakers:** Quistania, Rosie Cayou, Samish; Qol7antenSam Barr, Samish; Patti Gobin, Tulalip; Ts'xvilum, Free Borsej, Lummi; Xwesultun, Raven Borsej, Lummi; Morgan Brown, Tsimshian

**Room:** Music Room

This session will be an opportunity to continue the conversation from Friday's Traditional Foodways workshop - a vital space where Indigenous leaders, local farmers, land stewards, and community members will self-organize in breakout groups to strategize on action steps for the direct implementation of Tribal-related strategies in the Food System Plan for San Juan County.

### 3B: UNLOCKING THE POTENTIAL OF CARBON FARM PLANS

**Speakers:** Pauline Chiquet, San Juan Islands Conservation District Farm Planner; Stacie Chavez, San Juan Fibershed; Imperial Yarn, LLC

**Room:** SS Room 1

Learn how Carbon Farm Plans can enhance agricultural sustainability, improve market opportunities, and support climate resilience. This session will explore the development and implementation of these plans in Washington State and San Juan County, and their role in connecting producers to premium markets like Climate Beneficial Fibers. Join us for an engaging discussion and discover how carbon farming can benefit your operation.

### 3C: COVER CROP STRATEGIES

**Speakers:** Doug Collins, Extension Specialist and Soil Scientist, WSU Center for Sustaining Agriculture and Natural Resources; Christine Langley, Lopez Harvest

**Room:** SS Room 2

Explore the benefits and strategies of integrating cover crops into vegetable production systems in this engaging session. Christine Langley of Lopez Harvest will share her hands-on experience using cover crops to enhance soil health, manage weeds, and support farm sustainability. Doug Collins, a researcher from Washington State University, will present research findings on the use of cover crops in no-till settings, offering insights into termination and variety selection. Whether you're a seasoned grower or new to the concept, this session will provide practical tips and innovative ideas for using cover crops to improve your vegetable production system.

### 3D: USDA-NRCS FINANCIAL ASSISTANCE

**Speaker:** Robin Buckingham, Resource Conservationist at USDA, Natural Resources Conservation Service

**Room:** SS Room 9

Discover how USDA-NRCS financial assistance programs can support your farm or forestland goals. This session will dive into key programs like the Environmental Quality Incentives Program (EQIP) and Conservation Stewardship Program (CSP), exploring the types of projects they fund, eligibility requirements, and application timelines.

Walk away with practical knowledge to answer questions like:

- What opportunities are available for my operation?
- Are these programs a good fit for me?
- How do I get started and access support?

Join us to learn how these resources can help you improve your land and grow your operation.

### 3E: YOUTH PROGRAMMING - EGG INCUBATION FOR BEGINNERS

**Speaker:** Clinton Gauthier

**Room:** Garden Room

Raising poultry is a fun and rewarding hobby. Whether you are interested in showing chickens or having fresh eggs for your family or sale, hatching eggs may be a good way to start a flock or increase the flock you already have. The incubation for beginners session will include the pros and cons of raising your own birds or buying from a hatchery, to help decide if incubating eggs is right for you! We will cover: Equipment: What's needed for successful hatching and chick rearing. Incubation: Monitoring the incubator, regulating temperature and humidity, and candling eggs to check embryo development. Brooding: Setting up a brooder and caring for day-old chicks, including their needs in the first few weeks.



**VIEW OUR SPEAKER AND  
PRESENTER BIOS HERE!**

**THANK YOU FOR JOINING US FOR THE 13TH ANNUAL  
SAN JUAN ISLANDS AGRICULTURAL SUMMIT!  
NOTES:**

# SETTING THE TABLE FOR AN ABUNDANT FUTURE

## 2025 AG SUMMIT EVALUATION

Your feedback is critical for helping us understand the impact of this event and guiding future planning efforts. We would absolutely love to hear your feedback and ideas!



Scan the QR Code to Access the Survey

Please complete the survey by Friday, March 14th.



# San Juan County

WASHINGTON STATE UNIVERSITY  
EXTENSION

# THANK YOU 2025 SUMMIT SPONSORS!

## FARM CHAMPION



## FARM SUSTAINER



## HELLER FAMILY

## FARM SUPPORTER



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## FRIEND OF FARMS



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