

Education for Farmers, by Farmers

FARMWALK2017

ORGANIC  
MEDICINAL  
HERB  
PRODUCTION

Sego Herb Farm  
La Center, WA

Monday, August 21st, 2017

presented collaboratively by:



Food Systems  
WASHINGTON STATE UNIVERSITY

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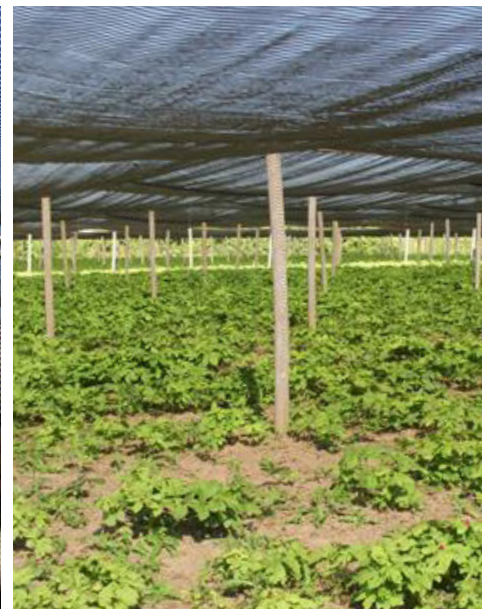


# ABOUT SEGO HERB FARM...



Sego's Herb Farm is a 55 acre, Certified Organic herb farm located in La Center, WA - the heart of the beautiful Southern Cascade region. Roger and Kathleen Sego, established the farm in 1998 to take advantage of the region's rich volcanic soil, pure air, and long, cool growing season. The mission of Sego's Herb Farm is to produce the world's finest Certified Organic Goldenseal, Ginkgo, and cultivated American Ginseng in a manner that is friendly to both the environment and their customer's health.

**Roger and Kathleen Sego, owners of Sego's Herb Farm La Center, WA.**



The farm grows primarily for the wholesale market and also acts as a broker for other Pacific Northwest growers. In 2010 they built a wash and dry facility that allowed them to improved their post harvest processes and increase production. They now cultivate over 12 acres of land to grow Goldenseal and Ginseng and have a Ginkgo orchard with over 450 trees.



# ONLINE RESOURCES...

## **Washington State Organic Certification Processes**

WSDA Organic Program: Interested in Organic Certification?

A webpage dedicated to resources for new applicants beginning the certification process. Available at:

<https://agr.wa.gov/FoodAnimal/Organic/NewOrg.aspx>

WSDA Organic Program's Organic Certification Fee Calculator. Estimate certification costs, determine the forms needed for certification, and evaluate other requirements and licenses needed for your business. Available at:

<https://agr.wa.gov/foodanimal/organic/orgcertfeecalc.aspx>.

National Organic Program Website: <https://www.ams.usda.gov/about-ams/programs-offices/national-organic-program>

National Organic Program Guide to Organic Certification:

<https://www.ams.usda.gov/publications/content/guide-organic-certification>

Interactive video on the certification steps: "The Road to Organic Certification"

<https://www.ams.usda.gov/reports/road-organic-certification>

National Organic Program Factsheet: Making the Transition to Organic Production and Handling:

<https://agr.wa.gov/FoodAnimal/Organic/NewOrg.aspx>

NCAT-ATTRA: Hoja de Datos: Transición al Manejo Orgánico de Huertos Frutales:

<https://www.ams.usda.gov/sites/default/files/media/FINAL%20Transicion%20al%20Manejo%20Organico%20de%20Huertos%20Frutales.pdf>

## **Medicinal Herb Crop Production and Practices**

The Organic Medicinal Herb Farmer <http://www.chelseagreen.com/the-organic-medicinal-herb-farmer>

USDA National Agricultural Library: Alternative Farming Systems Information Center - Medicinal and Culinary Herbs

<https://www.nal.usda.gov/afsic/medicinal-and-culinary-herbs>

The Green Pharmacy Garden

<https://thegreenpharmacygarden.com>

OSU Small Farms: Herbs and Flower Production

<http://smallfarms.oregonstate.edu/herbs-and-flowers>



# Food Systems

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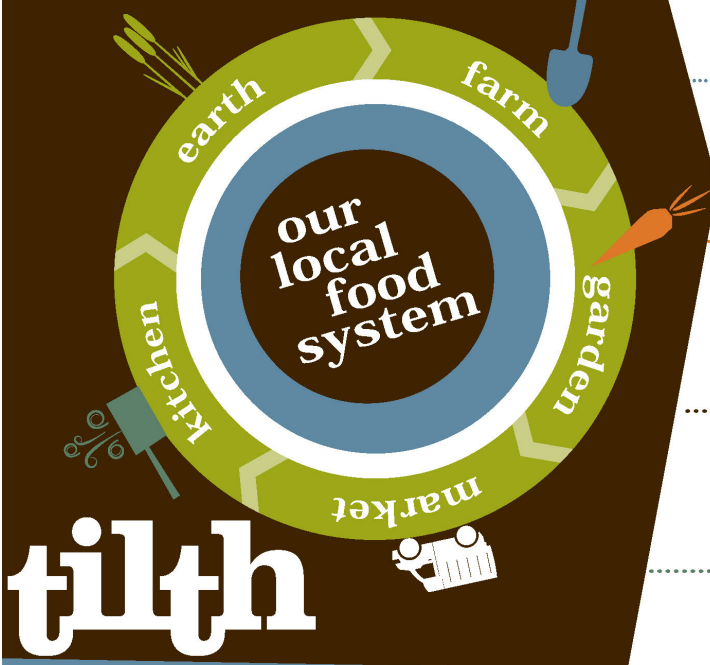


Supporting thriving Washington farms, ecosystems, and food economies to provide communities with equitable access to sustainably produced and healthy foods.



Our food systems work is guided by an interdisciplinary team of WSU Faculty, Staff, and critical non-WSU partners. Team members collaborate on initiatives that promote research, implement change, and provide unparalleled educational opportunities for communities, graduates and undergraduates. All of this work is supported through the Center for Sustaining Agriculture and Natural Resources (CSANR) which convenes extension, research, and academics. Find us at [foodsystems.wsu.edu](http://foodsystems.wsu.edu)

working together to build an equitable and sustainable local food future for all



## earth

A healthy environment is the foundation for growing healthy food. We enable community members to build healthy soil, restore the environment, manage pests naturally, protect water quality and teach others.

soil and water stewardship training | Garden Hotline Master Composter / Soil Builder training | restoration projects

## farm

All farmers need support to thrive. We provide Washington's farming community with peer-to-peer education, connect them with the land they need and support their business enterprises.

farmer-to-farmer education | farm business incubator FarmLink | Tilth Conference | Tilth Producers Quarterly

## garden

People who know how to grow food have better health, a stronger connection to the land and more resilience. We teach people of all ages and incomes to grow food.

adult classes | school tours | mobile classroom children's camps | community learning gardens teacher workshops | Tilth Alliance Youth Garden Works

## market

Farmers need secure markets, and everyone has a right to food that is good for them and for the environment. We help consumers find local products and get produce into their hands through farmers' markets, community supported agriculture (CSA) and subsidized access for low-income families.

Farm Guide | CSA | Good Food Bags

## kitchen

People who know how to cook and understand nutrition are empowered to eat well every day. We share cooking skills, nutrition knowledge and food traditions through classes, events and youth programs.

community dinners | youth cooking clubs | senior meals

**tilth**

ALLIANCE

[tilthalliance.org](http://tilthalliance.org)