



Join us for a Farm Walk!

**Holistic Management for Grazing Animals
& Innovative Distribution Models**

July 29 — Lazy R Ranch & LINC Foods, Spokane & Cheney



Food Systems

WASHINGTON STATE UNIVERSITY



Washington
State Department of
Agriculture

**Regional
Markets
Program**



A statewide gathering of the niche meats sector.

We want to catalyze collaboration and entrepreneurship along every link of the niche meat supply chain in Washington State. Through our unique brand of Food Systems Innovation Events, we are inspiring change, building resilience, fostering viable farm and food businesses, and promoting scaled processing and distribution. Are you a Producer, Processor, Restaurateur or Retailer, Researcher or Resource Provider, or a Policy or Decision Maker interested in supporting a strong local meat economy in Washington State? Then you should be at a WA MEAT UP Event...

Learn More...

@wameatup

www.wameatup.com



Collaboratively presented by:



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WSU Food Systems Program and Tilth Alliance have been collaboratively presenting the Farm Walk Series for over 16 years! These farmer-to-farmer educational events are hosted by organic, sustainable, and innovative farm and food businesses throughout Washington State. Funding for these two livestock and meat related Farm Walks was provided by the WSDA to support the WA MEAT UP efforts.

More Farm Walks to Come!

Farm Walk 2019 - Get on the Farm!

Viva Farms Berry Growers:

Arado Farm, Silva Family Farm, Regino's Farm, Pure Nelida Organic Produce, Farias Farm, and Cabrera Farms

Innovations in Strawberry, Raspberry and Blackberry Production

Innovaciones en la producción de fresas, moras, y moras negras

Monday, Aug. 12; 3-7 p.m.
Burlington, WA

*¡Un evento completamente bilingüe
con traducción al español!*

Lost Peacock Creamery - Lessons Learned from a Veteran, Female Farmer

Monday, September 9; noon-4 p.m.
Olympia, WA

Royal Produce

Sept/Oct TBD
Wenatchee, WA



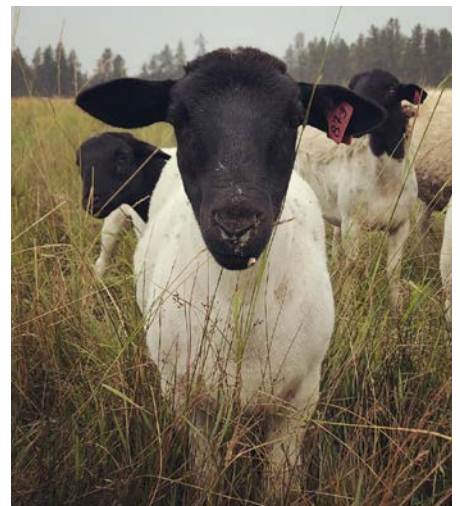
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Lazy R Ranch is a fourth-generation family farm that produces grass-fed beef. Today, Maurice Robinette and his oldest daughter, Beth, operate the ranch together. In 1996, they adopted the principles of Holistic Management, which are both a framework for truly sustainable (triple bottom line) decision making and a method of pasture management that allows them to mimic the natural symbiotic relationship between grazing animals and grasslands. During this

time, they have seen a dramatic shift both in the health of the land, and in the health of their business. They now direct market 100% of their beef, meaning that every animal born on their ranch ends up on the table of someone in the community. Beth and Maurice now work to educate other producers on sustainable livestock production through their nonprofit, Roots of Resilience. Beth is also the cofounder of LINC Foods.





LINC Foods is a worker and farmer owned cooperative food hub. They sell locally produced fruits, vegetables, grains, legumes, meats, cheeses, and eggs to colleges, universities, hospitals, retirement communities, restaurants, and grocery stores. All of



ADDITIONAL RESOURCES...

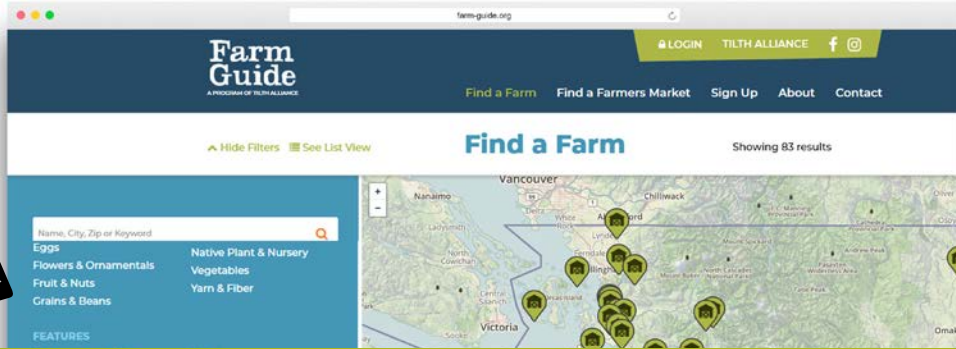
Online Resources:

- WSDA Handbook for Small and Direct Market Farms: <https://agr.wa.gov/Marketing/SmallFarm/greenbook/>
- Pasture and Grazing Management in the Northwest: <http://www.cals.uidaho.edu/edComm/pdf/PNW/PNW0614.pdf>
- Western Oregon and Washington Pasture Calendar: <https://catalog.extension.oregonstate.edu/sites/catalog/files/project/pdf/pnw699.pdf>
- WSDA Custom Meat Program: <https://agr.wa.gov/FoodAnimal/CustomMeats/LicenseAppInfo.aspx>
- WSDA Handbook for Special Poultry Permit to Slaughter, Prepare, and Sell Whole Raw Poultry: <https://agr.wa.gov/FoodAnimal/TempChickenSlaughter/Handbook.aspx>
- Special Permits for Slaughtering Poultry: <https://apps.leg.wa.gov/WAC/default.aspx?cite=16-170>
- Niche Meat Processor Assistance Network: <http://www.nichemeatprocessing.org>
- Washington Food Processing Act: <https://apps.leg.wa.gov/RCW/default.aspx?cite=69.07>

Want to Search for More?

WSU Publications: <https://pubs.wsu.edu>

WSU Extension: <https://extension.wsu.edu>



Introducing the New Farm Guide Website!

Better maps • Mobile-friendly
Sign up year-round • Manage your own listings
Easier search and filtering



Check it out: www.farm-guide.org



TILTH CONFERENCE

Growing a Resilient Future: Production & Beyond
November 8-10 • Yakima, WA

Farmers, researchers and food system professionals are encouraged to propose topics for lectures, hands-on workshops or panel discussions!

Submit proposals by July 8:

<http://bit.ly/2JeS7pw>

Registration coming soon.



Questions?

Contact Erin Murphy
erinmurphy@tilthalliance.org



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THE FOOD SYSTEMS TEAM

Is a committed group of WSU faculty, staff, and partners. Together they promote research, implement change, and provide unparalleled educational opportunities for farmers, communities, and consumers.



The WSU Food Systems Program supports thriving Washington farms, ecosystems, and food economies to provide communities with equitable access to healthy, sustainable, and regionally produced foods.



SUSTAINABLE FARMING PRACTICES



EQUITABLE ACCESS



ENERGY & WASTE REDUCTION



PROCESSING & DISTRIBUTION



POLICY & REGULATION



ECONOMIC BENEFITS



FARMLAND & RESOURCE CONSERVATION



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