



Join us for a Farm Walk!

How Not to Start a Goat Dairy: Lessons
Learned & Models for Success

Mon., Sep. 9 — Lost Peacock Creamery, Olympia WA



Food Systems

WASHINGTON STATE UNIVERSITY





TILTH CONFERENCE

Growing a Resilient Future: Production & Beyond

November 8-10 - Yakima, WA

Register today!

Join fellow farmers, researchers and food system professionals for a weekend full of learning, celebrating and building connections.



Javier Zamora,
Saturday Keynote



Valerie Segrest,
Sunday Keynote

Local farm tour | PSA Grower Training | Social events
Workshops, lectures and panel discussions | Trade show
Poster session | Banquet dinner & award ceremony

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Scholarships & work-trade available.

What are Farm Walks?

WSU Food Systems Program and Tilth Alliance have been collaboratively presenting the Farm Walk series for 16 years! These farmer-to-farmer educational events are hosted by organic, sustainable, and innovative farms throughout Washington State. We reach over 450 attendees each year seeking education, advice, and mentorship from experienced farmers, agricultural professionals, and WSU researchers and specialists. Held throughout the growing season in geographically disperse areas of the state, the unique expertise developed by established growers and researchers is shared experientially through guided question-and-answer tours on the farm.

This is our last Farm Walk of the 2019 season... but take a look at the 2019 line-up!



Join us for a Farm Walk!

Pasture Raised Meat: Pasture Management, Ethics and Slaughter
May 20 — Bright Ide Acres, Orting



Join us for a Farm Walk!

"Ecological Soil Management for Organic Grain Production"
Thu., June 13 — Bluebird Grain Farms, Winthrop



Join us for a Farm Walk!

"Loyal to Soil: Regenerative No-Till Practices for Garden & Pasture"
Mon., July 8 — Spoon Full Farm, Thorp



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Holistic Management for Grazing Animals & Innovative Distribution Models
July 29 — Lazy R Ranch & LINC Foods, Spokane & Cheney



Join us for a Farm Walk!

Innovaciones en la Producción de Fresas, Moras y Moras Negras
Lunes, 12 de Agosto — Productores de bayas en Viva Farms, Burlington WA



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Keep an eye out for the 2020 Farm Walk Series!



Lost Peacock Creamery is a first-generation Grade A Goat Dairy that produces unique goat cheese in Olympia, WA. After filling her military service, owner Rachael Taylor-Tuller purchased some land and began to find both mental and physical health benefits from producing her own food. She fell in love with her first goat and decided she needed a job that would fulfill her desire to have many more goats. She now manages 36 goats with her husband Matthew Taylor and her two children. They believe in raising healthy food humanely while also improving the health of their land with pasture rotation. Lost Peacock

is sustainably focused by using wind and solar power as energy sources. They also cut down on waste by feeding their pigs whey by-products and spent grain from Top-Rung Brewery. True of farmstead cheeses, Lost Peacock's cheese is produced right on the farm by Matthew, the head cheesemaker. Their cheese is sold at groceries and co-ops all over the South Sound Region of Washington, including New Seasons Market and PCC. Lost Peacock also hosts events like cheesemaking classes, children's summer camps, and goat yoga.



ADDITIONAL RESOURCES...

Online Resources:

- American Dairy Goat Association: <http://adga.org>
- WSU Extension Animal Agriculture Resources: <https://extension.wsu.edu/animalag/>
- Dairy Goats Fastest-Growing Category of Livestock: <https://attra.ncat.org/dairy-goat-herds-fastest-growing-category-of-livestock/>
- ATTRA (Search Goat/Dairy Goats): <https://attra.ncat.org>
- 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>

Recommended reading:

- The Small Scale Dairy by Gianacis Caldwell
- The Small Scale Cheese Business by Gianacis Caldwell
- Holistic Goat Care by Gianacis Caldwell
- Storey's Guide to Raising Dairy Goats by Jerry Belanger and Sara Thomson Bredesen

Want to Search for More?

WSU Extension Publication Library: <https://pubs.extension.wsu.edu>



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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.



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EQUITABLE ACCESS



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