

FARM WALKS 2012

Tilth Producers and WSU Small Farm Team Program's Farm Walks schedule



MONDAY, JULY 23

CLOUD MOUNTAIN FARM & NURSERY, EVERSON

DEVELOPING A BROAD BASED AGRICULTURAL ENTERPRISE AND IMPROVING FARMER TRAINING

12:00 - 12:30PM REGISTRATION; FARM WALK 12:30 - 4:00PM

Cloud Mountain Farm & Nursery has been growing tree fruit, grapes and vegetables, plus propagating over 1,000 varieties of woody ornamental and fruit plants for thirty years. Owner Tom Thornton recently added a farmer training center to host an array of fruit and gardening workshops and a public fruit festival. Cloud Mountain Farm Center now offers training to new and beginning farmers to help improve their farming practices and increase farm profitability. Join us for a tour of operations and a discussion of new cropping strategies, season extension techniques for tree fruit and vegetable production, and the importance of working with WSU to evaluate new varieties of fruits and vegetables.

MONDAY, AUGUST 6

DOUBLE DIAMOND FRUIT COMPANY, QUINCY

IMPROVING THE SUSTAINABILITY OF LARGE-SCALE FRUIT PRODUCTION

12:00PM REGISTRATION; FARM WALK 12:30PM - 4:00PM

Warren Morgan Orchards has been raising fruit in the Quincy area for over 30 years and currently grows about 300 acres of apples, cherries and apricots. Warren established Double Diamond Fruit Company to store, pack, and sell fruit in 1986. New technologies are continually being evaluated such as tower sprayers, compost tea, mow and blow, and platforms for workers. The orchard uses intensive Integrated Pest Management in their orchards, with an independent pest consultant providing control recommendations based on traps, phenology models, and minimizing impacts on beneficial insects. Initial tests of the "mow and blow" idea for managing the grassed orchard alleys to provide mulch for the tree row led to a joint project with WSU testing direct-seeding of legumes in the alley to grow more of the orchard nitrogen internally. The Morgans have also been planting new apricot varieties that are exceptionally flavorful and are developing markets for this product.

MONDAY, SEPTEMBER 10

KIRSOP FARM, TUMWATER

REDUCED TILLAGE AND ORGANIC FERTILITY TRIALS & DIVERSIFIED VEGETABLE, GRAIN, AND POULTRY PRODUCTION

12:00 - 12:30PM REGISTRATION; FARM WALK 12:30 - 4:00PM

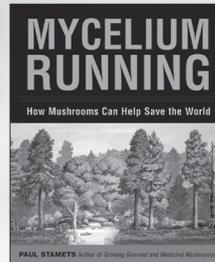
LIMIT: 60 PEOPLE; PRE-REGISTRATION IS REQUIRED

Kirsop Farm is a 20-acre diversified farm located in the city

of Tumwater. Now in its 17th year, Kirsop is co-owned and operated by Genine Bradwin and Colin Barricklow. In addition to a 200-member CSA and two weekly farmers markets, they provide fresh vegetables to local restaurants and stores. Over the last five years Kirsop Farm has diversified production to include pastured poultry, grains, and mushrooms. Colin and Genine are participating in two WSU on-farm research trials: reduced tillage in organic agriculture, and managing fertility on organic farms. The farm walk will highlight these research trials and the diversified vegetable, grain, and poultry production.

FARM WALK REGISTRATION AND LOGISTICS

- Registration cost is \$15 for Tilth Producers members, students and interns, and \$25 for non-members.
- Paid pre-registration is recommended for all farm walks.
- Pre-register online at www.tilthproducers.org or mail a check with your farm walk choices to:
Tilth Producers
4649 Sunnyside Avenue N #305
Seattle, WA 98103
- Beverages are provided.
- Driving directions can be found online: www.tilthproducers.org or <http://smallfarms.wsu.edu>
- For more information: organic@tilthproducers.org or call 206-632-7506.



By Paul Stamets. This book is a manual for the mycological rescue of the planet. Based upon the premise that habitats and humans (animals) have immune systems, and that mushrooms are the beneficial bridges for both, *Mycelium Running* marks the dawn of a new era: the use of mycelial membranes for ecological health. Linking mushroom cultivation, permaculture, ecoforestry, bioremediation and gardening, mycologist Paul Stamets makes the case that mushroom farms can be reinvented as healing arts centers, steering ecological evolution for the benefit of humans living in harmony with its inhabitants. Moreover, *Mycelium Running* has chapters on nutrition, medicinal properties, log and stump culture, natural culture, using easy to use and low-tech techniques, and much more. Softcover, 352 pages, with over 350 color photographs. \$35.00+S&H.

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