

# Kitsap Farm Calendar

May 6, 2011



A weekly calendar featuring local, regional and national learning opportunities and events for farmers and others interested in sustainable practices.



Compiled by Diane Fish  
WSU Kitsap Extension Small Farms Team

## Featured Events

### Upcoming WSU Kitsap Extension Small Farms Team Classes!

- **Cows 101: Got Milk? vs Where's the Beef? May 14, 10:00am-Noon**  
At Blackjack Valley Farm, Port Orchard, WA.  
Classes are \$35/person or \$50 per family. 4-H & FFA youth FREE.

### Preserving the Harvest!

- **Sassy Salsas:** Add some spice to your life! Shannon demonstrates how to make and process delicious salsas! With the passage of the Cottage Food Bill you can process low risk foods for direct sale! Learn more about this exciting opportunity for value-added production!  
**May 21, 1:00-4:00pm** at Silverdale Community Center  
**May 24, 6:00-9:00pm** at President's Hall Kitchen  
For information and all class registration: <http://kitsap.wsu.edu> or (360) 337-7026

## Local Events

### Kitsap County Master Gardener Plant Sale

**May 6-7, 9:00am-5:00pm**

Annual plant sale to benefit Master Gardener programming and projects. Great chance to get your bedding plants and veggies for summer plantings. Perhaps spring will actually have arrived by this time! VanZee Building, Kitsap County Fairgrounds.

### **NEW!!** Backyard Chickens

**May 10, 2:00-3:00pm**

Join Shannon and Diane for a discussion of raising backyard poultry - brooding, breeds, housing, feeding, egg recipes - you name it we'll cover it! Port Orchard Library, 87 Sidney Ave, Port Orchard. Free.

### **NEW!!** Kitsap Poultry Growers Cooperative

**May 10, 6:30-8:00pm**

Learn about regulations for raising, marketing and selling poultry and poultry products from Fred Berman, Small Farm Program Coordinator for the Washington State Department of Agriculture. At the Kitsap Humane Society Training Center, 9167 Dickey Rd. NW in Silverdale. Free. <http://www.kitsappoultry.com/>.

### **Cows 101: Got Milk? vs Where's the Beef?**

**May 14, 10:00am-Noon**

Learn basics of cattle care, feeding, fencing and management for beef or dairy production. At Blackjack Creek Farm, Port Orchard, WA. \$35/person or \$50 per family. 4-H & FFA youth FREE. For information and class registration: <http://kitsap.wsu.edu> or (360) 337-7157

To receive the Kitsap Farm Calendar via e-mail or to list an event contact Diane Fish at [dianefish@wavecable.com](mailto:dianefish@wavecable.com)

Check out Diane and Shannon's blog, *Kitsap Farm to Fork* at: <http://pugetsoundblogs.com/farm-to-fork/>

WSU Extension programs and employment are available to all without discrimination.  
Evidence of non-compliance may be reported through your local WSU Extension office.

## **Kaukiki Farm Spring Shearing Days**

**May 14**

Looking for a great spring family outing? Tour a real working sheep farm and learn how fiber is harvested. Guided nature walks, ponds and a waterfall, watch the sheep dogs work, meet the Clydesdale, pet the lambs and learn how to skirt, bag and take home fleece for fun projects like wool dyeing, felting, spinning and more! Cleaning and roving service available. Please book in advance, registered attendees only; Kaukiki Farm, 7102 Key Peninsula Hwy S., Longbranch. 253-884-3444 or 360-507-8745 for cost and details

## **KCAA Monthly Meeting: Year-Round Farmer's Market**

**May 16, 6:30pm-8:30pm**

Join our round table discussion on what it will take to have a year-round farmer's market. Who should be at the table? Customers, producers, members of the boards of markets, policy makers, and market managers. At Island Lake Community Center, 1087 NW Island Lake Rd, Poulsbo, WA 98370

## ***NEW!!* Greg Atkinson: Dinner with an Author**

**May 21, 6:00-8:30pm**

Please join the Kitsap Regional Library Foundation as we taste the recipes from Greg's latest cookbook, hear his personal stories first hand in a wonderful environment with the Puget Sound lapping at the beach in the front yard of a beautiful Bainbridge Island home. Info: Peter Raffa, 360-337-0304, [praffa@krl.org](mailto:praffa@krl.org)  
<http://www.brownpapertickets.com/event/155347>

## ***NEW!!* Beekeeping Today**

**May 26, 2:00-3:00pm**

West Sound Beekeepers Association President T. J. Jorgenson talks about bees and honey for those interested in getting started with beekeeping or just curious about bees. Honey tasting included! [www.westsoundbees.org](http://www.westsoundbees.org) At the Silverdale Scout Hall. For info: Silverdale Library / 360-692-2779

# Regional Events

## ***NEW!!* Flood Preparation and Recovery Bus Tour for Farmers**

**May 9, 12:15-4:30pm**

Learn from three farmers and visit two certified organic, diversified CSA farms that have extensive experience with flooding, how to best prepare for floods and natural disasters and what measures to take after a flooding event occurs. Register: [www.wsdafloodtour.eventbrite.com](http://www.wsdafloodtour.eventbrite.com). Meet at Olympia Farmer's Market. Info: Fred Berman, [fberman@agr.wa.gov](mailto:fberman@agr.wa.gov) (360)656-5063.

## **Basic HACCP**

**May 9-11**

For online registration, please visit our website: <http://www.foodprocessing.wsu.edu/programs.html> \$495 at the Quality Inn and Conference Center, 1700 Canyon Road, Ellensburg, WA 98926 (509) 925-9800. For info: 509-335-2845, [blod@wsu.edu](mailto:blod@wsu.edu)

## ***NEW!!* Poultry Production and WSDA Poultry Processing Bus Tour for Farmers**

**May 10, 8:45am-1:00pm**

Poultry production can be highly profitable for small, diversified farms. Learn the specific regulations and licensing compliance needed to process and market poultry safely to consumers. Register: [www.wsdapoultrytour.eventbrite.com](http://www.wsdapoultrytour.eventbrite.com) Meet at Olympia Farmer's Market. Info: Fred Berman, [fberman@agr.wa.gov](mailto:fberman@agr.wa.gov) (360)656-5063.

## **2011 Farm Machinery Safety Workshop Registration**

**May 11 – June 18**

6:00-9:00pm, Wednesdays and 9:00am-3:00pm Saturday.

At WSU NWREC in Mount Vernon. \$50. All counties are eligible to attend the training. Certification can be obtained for students 13 years and above. WSU Skagit County Extension, 360-428-4270 ext 225 or [donaldm@co.skagit.wa.us](mailto:donaldm@co.skagit.wa.us)

## ***NEW!!* Value Added Producer Grant Workshop**

**May 12, 9:00am-4:00pm**

FREE workshop providing an overview of the Value-Added Producer Grant Program for feasibility studies or business plans, working capital for marketing value-added agricultural products and for farm based renewable energy products. RSVP to [Candace.williams@wa.usda.gov](mailto:Candace.williams@wa.usda.gov) or call 360-704-7734. At the USDA Service Center, 1835 Black lake Blvd. SW, Olympia WA 98512.

## **Goat School**

**May 14**

Sponsored by the Columbia Basin Goat Guild in Centerville, WA. A comprehensive educational programs for goat producers in the Northwest including hoof care, tattooing, ear tagging, banding, drawing blood, tube feeding, shearing, assessing fiber, pack goats, harness goats, dairy goat fitting and showing, meat goat fitting and showing, genetics and more. [www.ColumbiaBasinGoatGuild.org](http://www.ColumbiaBasinGoatGuild.org) \$35 incl. lunch. For info: [renee.kreinbring@gmail.com](mailto:renee.kreinbring@gmail.com)

## **Good Vineyard Care Now = Great Wine Later**

**May 14, 10:00am–2:00pm**

Good spring and summer vineyard care is crucial to getting a good harvest of high quality wine grapes. Presented by WSU Snohomish County Extension at The Vineyard at Lee Farms near Silvana, WA. \$65 [www.BrownPaperTickets.com/event/136802\\_or\\_snohomish.wsu.edu/ag/workshops/Viticulture2011.pdf](http://www.BrownPaperTickets.com/event/136802_or_snohomish.wsu.edu/ag/workshops/Viticulture2011.pdf) Info: Karie Christensen at (425) 357-6039, [kchristen@cahnrs.wsu.edu](mailto:kchristen@cahnrs.wsu.edu)

## **First Annual Lopez Lamb and Wool Festival**

**May 14, 10:00am-3:00pm**

Outdoor and indoor events featuring sheep-shearing and fleece sale, sheepdog demonstrations. Opportunities to see, touch, and compare various sheep breeds. For info: Maxine Bronstein or Debbie Hayward, 360-468-2467 or [fibers@islandfibers.com](mailto:fibers@islandfibers.com). Lopez Center for Community and the Arts, Village Road, Lopez Island, WA. Free.

## **PCC Farmland Trust Tour at Nash's Organic Produce**

**May 14, 10:30am-4:00pm**

Includes lunch and bus transportation at the farm. \$50 Adults, \$20 Kids (5-12). A limited number of scholarships are available, reserved for farmers who are currently farming. For more info, call the Trust at (206) 547-9855. Potluck & Barn Dance (6-11pm): \$7 (pay at the door), kids 16 and under FREE.

## ***NEW!!* Bees in the Field: Hive Inspection**

**May 14, 1:00-3:00pm**

An outdoor, hands-on class. Participants will learn how to inspect new and established hives; identify healthy and unhealthy hives; and be proactive with natural management techniques to prevent and treat common ailments for honeybees in the Pacific Northwest. \$25. [education@21acres.org](mailto:education@21acres.org) or 206-442-2061.

## **Landowner Workshop**

**May 16, 4:00 – 8:00 pm**

This workshop and webinar will focus on communication, how to reduce the cost of holding land, conservation easements, land transfer models – sale, lease, working transfer, internships, and more. For info: Sarah at [sarah@cascadeharvest.org](mailto:sarah@cascadeharvest.org)

## **Spotted Wing Drosophila & Brown Marmorated Stink Bug Workshops**

**May 17**

For Commercial Growers & Home Gardeners producing berries and cane fruit. A brief overview will be provided on the identification and biology of BMSB and what should be done if you suspect you found this pest in our region. The biology, monitoring, identification and control of SWD, including a hands-on demonstration will be covered. We will also discuss our field scouting plans for the 2011 season, how you can access the data online, and how you may participate by allowing us to place traps in your fields. At WSU Mount Vernon NWREC, 16650 State Route 536, Mount Vernon <http://whatcom.wsu.edu/ipm/swd/workshop.html>

## ***NEW!!* Red Meat/Poultry Production/Processing Bus Tour for Women Farmers (all welcome!)**

**May 19, 8:30am-4:30pm**

Board the WSDA bus and travel to see 2 farms and hear from 3 farmers engaged in meat and poultry production, a USDA mobile slaughter unit, a custom meat processing and USDA cut and wrap facility, and a WSDA licensed poultry processing facility. Transportation, lunch and snacks will be provided. [www.wsdaspokaneareatour.eventbrite.com/](http://www.wsdaspokaneareatour.eventbrite.com/) Questions? Contact Fred Berman, [fberman@agr.wa.gov](mailto:fberman@agr.wa.gov) (360) 656-5063

## **SQF (Safe Quality Foods):**

**May 19-20**

For online registration, please visit our website: <http://www.foodprocessing.wsu.edu/programs.html> \$500 at the Quality Inn and Conference Center, 1700 Canyon Road, Ellensburg, WA 98926 (509) 925-9800. For info: 509-335-2845, [blood@wsu.edu](mailto:blood@wsu.edu)

## ***NEW!!* Fruit Tree Espalier Class**

**May 21, 10:30am-1:00pm**

Learn how different types of fruit trees grow and fruit and the basics of good pruning. With this knowledge, you will then be equipped to learn, in the one and one half hour following, how to select the growing form that is right for you and your new fruit trees and how to get them off to a healthy start with good placement, pruning, training and ongoing care. \$25. [education@21acres.org](mailto:education@21acres.org) or 206-442-2061.

## **The Washington Young Farmers Coalition Spring Farmers Social!**

**May 22, 2:00pm**

Dog Mountain Farm, 7026 Tolt Highlands Road NE, Carnation.

Learn how and help construct a 26' x 48' greenhouse and Processing Poultry with a WSDA Food Processor License. Join us for the 6pm Potluck! [www.dogmtnfarm.com/contact.htm](http://www.dogmtnfarm.com/contact.htm)

## **Tilth Farm Walk: Diverse Market Farm & Farm Partnerships**

**May 23, 12:00-4:00pm**

Located in the fertile Center Valley of Chimacum, Karyn Williams' Red Dog Farm produces 23 acres of organic mixed vegetables, berries, cut flowers, plant starts and hay. Diverse marketing methods include CSA, farmers markets, strawberry u-pick, self-serve farm stand, value-added products. Also learn about partnerships with the Jefferson Land Trust, a WSU strawberry researcher, and the USDA's Conservation Reserve Enhancement Program (CREP). At Red Dog Farm, Chimacum. <http://www.tilthproducers.org/programs/farm-walks-2/2010-farm-walks/>

## **Wendell Berry: Poet, Novelist, and Agrarian Visionary**

**May 24, 7:30pm**

Join 2011 National Humanities Medal Award Winner and author of four dozen books of poetry, fiction, and essays about ecological and agricultural responsibility, Berry has farmed a hillside in Henry County, KY for more than 40 years. At Benaroya Hall \ S. Mark Taper Foundation Auditorium, Seattle. [http://www.lectures.org/box\\_office/tickets.php?event=274](http://www.lectures.org/box_office/tickets.php?event=274)

## **Mother Earth News Fair**

**June 4-5**

At the Puyallup Fairgrounds the fair will include 120 workshops and 250 exhibits showcasing sustainability initiatives in the Pacific Northwest [www.motherearthnews.com/fair/Puyallup.aspx](http://www.motherearthnews.com/fair/Puyallup.aspx). Special \$10 "Friends & Family" weekend passes through April 30th. Discount Code: MMEENB43. Workshops at [www.motherearthnews.com/fair/workshop-puyallup.aspx](http://www.motherearthnews.com/fair/workshop-puyallup.aspx)

# National Events

## **Webinar: Homeopathy and Organic Livestock Production**

**May 10 - June 9**

This series will explore the opportunities unique to the partnership of homeopathy and sustainable organic agriculture. For info: Glen Dupree, DVM, [homeopathyfortheanimals@yahoo.com](mailto:homeopathyfortheanimals@yahoo.com). Webinar Page at: [www.homeopathyfortheanimals.com](http://www.homeopathyfortheanimals.com)

## **Webinar: Small Scale Cattle Production**

**May 18, 12:00-1:00pm MST**

This introductory course is geared toward small-scale operations and homesteaders. Learn about the various options for beef and dairy production. We will discuss pros and cons, costs, management needs, challenges, marketing, and more. Email [jennifer.cook@colostate.edu](mailto:jennifer.cook@colostate.edu) for more information and to register for a webinar.

## **Webinar: The Business of Meat Processing: Planning and Profitability**

**June 2, 10:00am**

Planning to expand, change, or build a new meat processing business? Trying to figure out how to make your small processing business more profitable? To attend, go to <http://connect.extension.iastate.edu/nichemeat>. A high-speed connection is required.

**Get Connected!** For the latest farm-related news in Kitsap County!

Find the **WSU Small Farms Team** on Facebook and "Like" us.

Join the **KitsapFarmer** email list at <http://tech.groups.yahoo.com/group/KitsapFarmer/>. Click on "Join this List"