Join us for a Farm Walk!
Holistic Management for Grazing Animals & Innovative Distribution Models
July 29 — Lazy R Ranch & LINC Foods, Spokane & Cheney
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:
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

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
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:

- Niche Meat Processor Assistance Network: http://www.nichemeatprocessing.org

Want to Search for More?

WSU Publications: https://pubs.wsu.edu
WSU Extension: https://extension.wsu.edu
Farmers, researchers and food system professionals are encouraged to propose topics for lectures, hands-on workshops or panel discussions!

http://bit.ly/2JeS7pw

Registration coming soon.

Questions?
Contact Erin Murphy
erinmurphy@tilthalliance.org

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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.
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.