

# Oregon Small Farm News

Oregon State University Small Farms Program

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**Oregon State**  
University

## OSU Extension Service Small Farms Program

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### Cover Photo:

Wild Salmon and Fresh Tarragon. See page 3  
for Shop at the Dock.

By Garry Stephenson.

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# Save the Date! 2018 OSU Small Farms Conference is Saturday, February 24th

*Featuring Jeff Moyer of the Rodale Institute*

Jeff Moyer is a world-renowned authority in organic agriculture. His expertise includes organic crop production systems with a focus on weed management, cover crops, crop rotations, equipment modification and use, and facilities design. Jeff is perhaps most well known for conceptualizing and popularizing the No Till Roller Crimper for use in organic agriculture. In 2011, he wrote *Organic No-Till Farming*, a publication that has become a resource for farmers throughout the world.



Jeff brings a farmer's perspective and approach to issues in organic agriculture. He currently serves as Chairman of the Board of The Seed Farm, and is a board member of the Soil Health Institute, PA Farm Link, and IFOAM North America. He is a past chair of the National Organic Standards Board and a founding board member of Pennsylvania Certified Organic.

Jeff was named Executive Director of Rodale Institute in September 2015 after spending the last four decades at the Institute. He is credited with helping countless farmers make the transition from conventional, chemical-based farming to organic methods.

As always, the OSU Small Farms Conference will feature:

- Educational sessions in English and Spanish on farming and the food system
- Exhibits by over 50 organizations
- The best locally sourced lunch you can get in February
- Networking and local beer and wine tasting during Think with a Drink

Registration and more information will be available in mid December 2017 at <http://smallfarms.oregonstate.edu/sfc>

# Shop At The Dock

By: Kaety Jacobson, Oregon Sea Grant, Oregon State University Extension Service

For the past four summers, Oregon Sea Grant has hosted “Shop at the Dock”, a program that takes the public on guided tours of Newport’s commercial fishing docks to learn about how seafood is caught and how to buy it directly from fishermen selling off their boats.

It was a program that started with a simple problem that presented itself in a feasibility study done by Newport Fishermen’s Wives for a seafood consignment shop. The problem found in the study was that most people, even locals, did not purchase seafood directly from fishermen off the docks because they were scared and intimidated by the process. The people that did buy off the docks had learned to do from a friend who helped build their confidence as a buyer. While Newport Fishermen’s Wives decided not to move forward with a seafood consignment shop, the issue presented in the study lingered.

For Oregon Sea Grant, an organization committed to outreach and engagement programs, this was a simple and exciting fix, Oregon Sea Grant would become the friend and help people connect to local seafood that was already available to them. But the program hit some setbacks early on, low attendance in particular. But by year two with the help of local media outlets, the program not only grew but grew



Photos courtesy Kaety Jacobson.

too large with 80 people showing up for a single event, far too many for one educator to lead and for



vessels to keep up with the orders. In year three, Lincoln County Economic Development helped fund seasonal educators so the program could keep up with demand and offer more tours. Now, with year 4 just wrapping up, the program is a favorite of both locals and visitors alike, with many people returning for more than one tour to learn from different



Photo courtesy Kaety Jacobson.



Photo courtesy Kaety Jacobson.



Photo courtesy of the Katey Jacobson

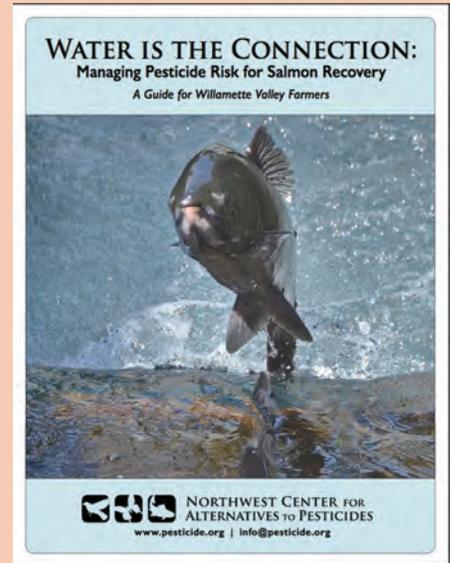
faculty and staff members who run the tours. The fishermen that participate in the program are also fans citing that it isn't just that customers are brought to their boat, but that Oregon Sea Grant helps start the conversation with consumers about quality and sustainability, things fishermen care about too and want their customers to understand.

In 2017, the program had about 350 people participate, with consumers spending nearly \$12,000 on seafood during the events. However the most impressive impact is running into people on the dock buying seafood who attended Shop at the Dock in previous years. They are now comfortable venturing out and buying seafood on their own and they are teaching others to do the same thing. The program also expanded to Warrenton in 2017, with intentions of finding additional funding and partners in other community to expand to in future summers.

For more information about Shop at the Dock please reach out to Kaety Jacobson at the OSU Lincoln County Extension office, 541-574-6534, or by email at Kaety.Jacobson@oregonstate.edu. 

## **New Guide Helps Growers Protect Salmon and Steelhead from Pesticides:** *Cleaner water is possible with alternative approaches to managing pests*

Pesticides are the most frequently detected contaminants in the streams of Oregon's Willamette Valley. The region, an agricultural powerhouse and home to 70% of Oregon's residents, historically saw runs of over a million Pacific salmon and steelhead each year. Water is the Connection, a guide released by Northwest Center



for Alternatives to Pesticides (NCAP), helps growers and other pesticide users understand which pesticides are problematic to salmon and steelhead populations or the insects they need for food. The guide explains how to use alternative approaches or best management practices to keep the pesticides out of the water.

Sharon Selvaggio, NCAP Healthy Wildlife and Water Program Director says, "We all want clean, pure water. Growers and irrigation districts highlighted in the guide show how they've used alternative approaches for managing insects, weeds and disease. And when pesticides are used, simple actions – like planting trees on the edges of fields or preventing drift – can have a powerful impact on water quality."

Though the guide is focused on farming in Oregon's Willamette Basin, the strategies discussed are relevant for protecting water quality for a wide range of crops through the Northwest and beyond.

Water is the Connection and fact sheets for eight pesticides that pose particular risk to salmon and steelhead are free and available at [www.pesticide.org/water\\_is\\_the\\_connection](http://www.pesticide.org/water_is_the_connection). The project was sponsored by the Oregon Pesticide Stewardship Partnership Program.

For more information about NCAP's efforts to advance alternatives to pesticides, visit [www.pesticide.org](http://www.pesticide.org) or call (541) 344-5044.

# Introduction to Community Food System Indicators

By: Lauren Gwin, Center for Small Farms & Community Food Systems; Mallory Rahe, Extension Community Economist; and Shannon Caplan, Rural Communities Explorer

The Community Food System Indicators curated collection is now available in Oregon State University Extension's Rural Communities Explorer. The CFS Indicators span the food system, from production to consumption, and data are available at the state and county level. The CFS Indicators are a partnership between the Oregon Community Food Systems Network, the Oregon State University Center for Small Farms & Community Food Systems, and Rural Communities Explorer.

## Why Community Food System Indicators?

Around the U.S. and in Oregon, people and organizations traditionally involved with separate elements of the food system are coming together to tackle challenges related to health, environment, and economy, as part of the “community food systems” movement.

Bringing people and organizations together to evaluate and change aspects of the food system requires developing a common understanding of issues and shared goals. The CFS Indicators, originally developed for the Oregon Community Food Systems Network and the Meyer Memorial Trust by Matthew Buck (now OCFSN Coordinator), provide an integrated dataset that supports these efforts.

## What is a community food system?

The idea of a “community food system” starts with the core functions of a food system – growing, harvesting, processing, packaging, transporting, marketing, consuming, and disposal – and views them with the goal of enhancing environmental, economic, and social health.

Sustainable community food systems are grown through community-led collaboration and include:

- Small- and mid-scale, sustainable farms;
- Closer ties between farmers and consumers;
- Equitable access to an affordable, nutritious diet;
- Food & agriculture businesses that create jobs & recirculate capital;

- Fair working conditions for farm & food system labor;
- Food and agriculture policy that supports all the above.

Here in Oregon, these collaborations are active at the local, regional, and state level. The Oregon Community Food Systems Network, established in 2015, is a collaboration of more than 40 nonprofit organizations and allies – including OSU Extension – dedicated to strengthening local and regional food systems to deliver better economic, social, health, and environmental outcomes across the state. Learn more about OCFSN here: [www.ocfsn.net](http://www.ocfsn.net).

## What's in the Community Food Systems Indicator collection?

The 53 indicators in this collection span the food system and fall into these main categories:

- Food Access and Food Insecurity
- Farm Base
- Market Linkages

See the next page for a table of Indicators related to Community Capacity, which together assess if and how counties are addressing community food systems challenges and opportunities, are being tracked separately, outside RCE.

All Indicators will be updated by RCE as new data are available. A report on the full dataset will be prepared on an annual basis by the OSU Center for Small Farms & Community Food Systems, in partnership with the Oregon Community Food Systems Network.

## Ready to explore the Community Food Systems Indicators?

Start here: <http://oe.oregonexplorer.info/rural/CommunitiesReporter/> and select “Community Food Systems” under “Featured Collections.”

This short video explains how to use this Collection: <https://youtu.be/x5ECZLgyIIU>

General Information	
Annual Population Estimate	
Food Access and Insecurity	
Average Cost of a Meal	Population per Grocery Store
Estimated Percentage of Individuals who are Food Insecure	Poverty Rate: Total Population
Farmers Markets Accepting SNAP	SNAP Participation
Grocery Stores	Specialty Food Stores
Low Income and Low Access to a Grocery Store	
Farm Base	
Average Age of Farmers	Farms with Poultry
Average Value per Farm Acre	Farms with Sales < \$25,000
Beginning Farmers and Ranchers	Farms with Sales \$25,000-\$99,999
Compensation per Farm Job	Farms with Sales \$100,000 - \$249,000
Farm Compensation	Farms with Sales > \$250,000
Farm Employment	Farms with Sheep Sales
Farms by Primary Production	Food Crops: All
Farms Harvesting Vegetables, Potatoes, Melons	Food Crops: Fruits, Tree Nuts, Berries
Farms that Grow Berries	Food Crops: Grains, Cereal
Farms with Cattle and Calves Sales	Food Crops: Vegetables, Potatoes, Melons
Farms with Fruit and/or Nut Trees	Land in Farms
Farms with Goats	Number of Farms
Farms with Hogs and Pigs Sales	Organic Farms
Farms with Milk Cows	
Market Linkages	
Community Supported Agriculture Farms	Food Processors by Number of Employees
Farmers Markets	Food Processors Payroll
Farms that Market Direct to Retail	Nonemployer Food Manufacturing Businesses
Farms that Produce Value-Added Products	Population per Farmers Market
Farms with Direct Sales	School Districts Purchasing Local Food
Farms with On-Farm Packing Facilities	Value of Direct Sales per Capita
Food Processor Employment	Value of Direct Sales per Farms Selling Direct
Food Processors	Value of Farm Direct Sales

### Questions about the CFS Indicators?

Start here: <http://oe.oregonexplorer.info/rural/CommunitiesReporter/HowTo>

Or contact Shannon Caplan, Rural Communities Explorer Program Coordinator: [Shannon.caplan@oregonstate.edu](mailto:Shannon.caplan@oregonstate.edu) or 541 737 2105.

*The Community Food Systems Indicators curated collection was made possible with financial support from The Ford Family Foundation. The CFS Indicators project was originally funded by the Meyer Memorial Trust.*

### For more information

- **Oregon Community Food Systems Network:** [www.ocfsn.net](http://www.ocfsn.net)
- **OSU Center for Small Farms & Community Food Systems:** <http://centerforsmallfarms.oregonstate.edu/>.

# Produce Safety Alliance (PSA) Grower Trainings

## Who Should Attend

Fruit and vegetable growers and others interested in learning about produce safety, the Food Safety Modernization Act (FSMA) Produce Safety Rule, Good Agricultural Practices (GAPs), and co-management of natural resources and food safety. **For farms covered by the FSMA Produce Safety Rule\* the PSA Grower Training Course is currently the only way to satisfy the FSMA Produce Safety Rule requirement** outlined in § 112.22(c) that requires ‘*At least one supervisor or responsible party for your farm must have successfully completed food safety training at least equivalent to that received under standardized curriculum recognized as adequate by the Food and Drug Administration.*’

\*Not sure if you are a covered farm? Check the FDA flow chart and visit the OSU Small Farms website for more information: <http://smallfarms.oregonstate.edu/node/175900>

**Registration cost:** \$25, includes PSA Grower Training manual; Certificate of Completion, morning coffee and refreshments, and lunch. All classes can be registered for at <http://smallfarms.oregonstate.edu>

**Questions?** Contact Sue Davis: 503-807-5864, [sdavis@oda.state.or.us](mailto:sdavis@oda.state.or.us)

## What to Expect at the PSA Grower Training Course

The trainers will spend approximately seven hours of instruction time covering content contained in these seven modules:

- Introduction to Produce Safety
- Worker Health, Hygiene, and Training
- Soil Amendments
- Wildlife, Domesticated Animals, and Land Use
- Agricultural Water (Part I: Production Water; Part II: Postharvest Water)
- Postharvest Handling and Sanitation
- How to Develop a Farm Food Safety Plan

In addition to learning about produce safety best practices, key parts of the FSMA Produce Safety Rule requirements are outlined within each module. There will be time for questions and discussion, so participants should come prepared to share their experiences and produce safety questions.

## Benefits of Attending the Course

The course will provide a foundation of Good Agricultural Practices (GAPs) and co-management information, FSMA Produce Safety Rule requirements, and details on how to develop a farm food safety plan. Individuals who participate in this course are expected to gain a basic understanding of:

- Microorganisms relevant to produce safety and where they may be found on the farm
- How to identify microbial risks, practices that reduce risks, and how to begin implementing produce safety practices on the farm
- Parts of a farm food safety plan and how to begin writing one
- Requirements in the FSMA Produce Safety Rule and how to meet them.

After attending the entire course, participants will be eligible to receive a certificate from the Association of Food and Drug Officials (AFDO) that verifies they have completed the training course. To receive an AFDO certificate, a participant must be present for the entire training and submit the appropriate paperwork to their trainer at the end of the course.

## Dates and Locations

### November 7

Southern Oregon University Higher Education Center  
101 South Bartlett Street

Medford, OR 97501

Lead Trainer: Connie Landis Fisk

Co-trainer: Sara Runkel

### November 13

North Willamette Research & Extension Center

15210 NE Miley Road

Aurora, OR 97002

Lead Trainer: Connie Landis Fisk  
 Co-trainer: Jovana Kovacevic

**November 14**

Eastern Oregon Trade & Event Center  
 1705 E. Airport Road  
 Hermiston, OR 97838

Lead Trainer: Connie Landis Fisk  
 Co-trainer: Stuart Reitz, Rob Blakey

**November 15**

Pine Grove Grange  
 2835 Van Horn Drive  
 Hood River, OR 97031

Lead Trainer: Connie Landis Fisk  
 Co-trainer: Craig Mallon, Rob Blakey

Co-sponsored by Oregon Department of Agriculture and OSU Extension Service. Funding for this PSA Grower Training was made possible, in part, by the Food and Drug Administration through grant PAR-16-137. The views expressed in written materials or publications and by speakers and moderators do not necessarily reflect the official policies of the Department of Health and Human Services; nor does any mention of trade names, commercial practices, or organization imply endorsement by the United States Government. 



**U.S. FOOD & DRUG  
ADMINISTRATION**

FDA FOOD SAFETY  
MODERNIZATION ACT

THE FUTURE IS NOW

## STANDARDS FOR PRODUCE SAFETY

### Coverage and Exemptions/Exclusions for 21 PART 112

The Preventive Controls for Human Food rule clarified the definition of a farm to cover two types of farm operations, primary production farms and secondary activities farms. The same definition is used in the Produce Safety rule (section 112.3(c)). Below are basic criteria that determine whether an operation that meets the definition of "farm" is subject to the produce rule.

**Does your farm grow, harvest, pack or hold produce?**  
Sections 112.1 and 112.3(c)  
We define "produce" in section 112.3(c).

NO

 **Your farm is NOT covered by this rule.**

YES

**Does your farm on average (in the previous three years) have \$25k or less in annual produce sales?**  
Section 112.4(a)

YES

 **Your farm is NOT covered by this rule.**

NO

**Is your produce one of the commodities that FDA has identified as rarely consumed raw?**  
Section 112.2(a)(1)  
 If you grow, harvest, pack or hold more than one produce commodity, you must ask this question separately for each one to determine whether that particular produce commodity is covered by this rule.

YES

 **This product is NOT covered by this rule.**

NO

**Is your produce for personal/on-farm consumption?**  
Section 112.2(a)(2)

YES

 **This produce is NOT covered by this rule.**

NO

**Is your produce intended for commercial processing that adequately reduces pathogens (for example, commercial processing with a "kill step")?**  
Section 112.2(b)

YES

 **This produce is eligible for exemption from the rule,** provided you make certain statements in documents accompanying the produce, obtain certain written assurances, and keep certain documentation, as per Sections 112.2(b)(2) through (b)(6).

NO

**Does your farm on average (in the previous three years) as per Section 112.5: have < \$500k annual food sales, AND a majority of the food (by value) sold directly to "qualified end-users"?**  
Section 112.3(c)  
 "Qualified End-User" as defined in Section 112.3(c) means:

- the consumer of the food OR
- a restaurant or retail food establishment that is located—
  - (i) in the same State or the same Indian reservation as the farm that produced the food; OR
  - (ii) not more than 275 miles from such farm.

(The term "consumer" does not include a business.)

YES

 **Your farm is eligible for a qualified exemption from this rule,** which means that you must comply with certain modified requirements and keep certain documentation, as per Sections 112.6 and 112.7.

NO

**YOU ARE COVERED BY THIS RULE.**

Created November 13, 2015

# The Biggest Biosecurity Bangs for Your Bucks

By: Susan Kerr, WSU Regional Livestock and Dairy Extension Educator

**W**hile developing a national biosecurity curriculum for youth, four veterinarians (one each from VT, WI, MT, and WA, including yours truly) recently engaged in a prolonged discussion of a biosecurity article written by another veterinarian. The article compared the costs of various poultry farm biosecurity practices by relative effectiveness. Our discussion focused on this foundation, but we added factors relevant to livestock premises. Now, without the hours of discussion that preceded it (you are welcome!), is our list of the most cost-effective biosecurity practices for livestock farms.

## Keep a Closed Herd

Herd additions pose the greatest threat of disease introduction to a farm. If possible, grow your own herd replacements, use artificial insemination, and do not take livestock to and from shows and sales. A closed herd reduces biosecurity risks tremendously.

## Restrict Visitors

You could allow no visitors whatsoever, or you could restrict their access to various parts of your farm. For example, visitors could see livestock in pastures from afar. There is no need for most visitors to go into barns, walk through feeding areas, touch animals, etc. Visitors who have contact with the same livestock species as you are of special concern; they should wear clean clothing and disinfected footwear if they visit your farm (Photo 1).

## Make Cleaning and Disinfection Easy

Establish and maintain handwashing sites and areas where it is easy to clean and disinfect boots, equipment, feed tubs, etc. Top-of-the-line facilities also have vehicle washing areas and shower-in/shower-out capability. Do not rely on footbaths—they are usually poorly maintained and spread infectious agents instead of control them. They do not provide the contact time needed to kill germs and are completely ineffective on dirty boots. Instead, clean footwear with soap and water first, then apply an effective disinfectant for the required contact time to kill pathogens. Discuss with your veterinarian what

disinfectant to use.

## Protect Feed and Water from Contamination

Any pathogens getting into animals' feed or water have easy entry into their next host. Investigate designs for feed, water, and mineral access that prevent contamination with livestock manure, exclude vermin, and keep contents as clean as possible. Discourage cats from defecating in hay or grain by maintaining a litter box in the barn. Use exclusion netting or other devices to dissuade birds from roosting in barn rafters. Do not let animals drink directly from surface water that could contain pathogens or contaminants from upstream. Keep stored grains dry and store in rodent-proof containers.



With visitors like this, biosecurity risks are elevated.

*Photo credit: Dr. Jeanne Rankin.*

## Do Not Borrow Anything

Sharing equipment and tools with other livestock owners increases the risk of bringing a pathogen onto your farm. Borrowing equipment is a good way to import foot rot, sore mouth, ringworm, caseous lymphadenitis, winter dysentery, porcine epidemic diarrhea, and many other problems. This also goes for sharing bulls or other breeding males—they can introduce many more things than just new genetics.

## Establish Quarantine and Isolation Areas

Every farm needs an area where sick animals can be isolated and treated, reducing disease spread throughout the herd. If you have decided to have an

open herd, you will also need a quarantine area for herd additions and animals returning from shows, breeding, etc. Quarantine areas should be downwind from the herd; animals should remain there for at least 30 days and be checked daily for signs of contagious disease. Do herd chores first, then care for the animals in the quarantine area—better yet, assign one person to care for just the quarantined animals.

### Control Vermin

Rodents, birds, flies, other insects, etc. can passively spread some diseases and are required for the transmission of other diseases (Photo 2). For example, flies can spread pinkeye, E. coli and Salmonella on their feet or in their feces. Controlling vermin keeps feed, water, and farm premises cleaner; reduces damage to facilities; and reduces disease spread.

### Get Two of Everything

Have barn and non-barn footwear; barn and non-barn clothing; equipment for healthy animals and sick animals; and tools for feed and separate tools for manure handling. Having specific clothing, footwear, and tools designated for certain uses will reduce the risk of moving pathogens around.

### Cull Chronics

Cull (kill or sell at auction) any sick animals that do not respond to treatment or are chronic poor doers. Also cull animals that test positive for diseases but show no signs of illness; asymptomatic carriers are one of the most common sources of disease exposure for herd mates. One example: individual cattle persistently infected with the bovine viral diarrhea virus (BVD-PI) may appear healthy, but they are a reservoir for this serious pathogen that



Photo 2. Nuisance birds on farms can spread disease-causing organisms.  
Photo credit: USDA Wildlife Services.

can cause pneumonia, abortions, diarrhea, fetal malformations, and reproductive dysfunction. Every cattle producer should know the BVD status of his/her herd, starting with testing for BVD-PI animals and immediately culling any positives.

### Maintain a Line of Separation

Use gates, fences, and signs to keep things where they belong. Traffic such as delivery trucks should be controlled and routed through specific areas of a farm to reduce disease transmission risk. Likewise, parking areas should be

situated to reduce the risk from vehicle tires and foot traffic. Keep gates locked to prevent unnecessary access and increased risk. Fences help prevent nose-to-nose contact between neighboring animals and among various groups of animals, such as youngstock and adults.

### Do Not Purchase Diseases

If you purchase herd additions, know the disease status of the herd of origin and the individuals you intend to purchase. Discuss with your veterinarian which diseases are of concern and what tests should be done before you import new animals to your herd. **NEVER purchase herd additions from livestock auctions or sale yards**—you won't know their history, disease status, or reason they are being sold. Don't buy someone else's problems!

### Remember the Basics

Ensuring good air quality through effective barn ventilation, removing manure and dirty bedding promptly, and vaccinating against diseases of concern are good animal husbandry practices that will reduce disease risks. Perform daily chores from lowest to

highest risk animals, such as healthy young, healthy older, quarantined, then hospitalized, washing hands and changing clothing in between as needed.

### Conclusions

Preventing animal disease saves so many things—time, labor, money, worry, product loss, medication costs, veterinary expenses... and of course, animal illness and suffering. There are many more biosecurity steps possible in addition to those recommended here, but these practical and often low-cost suggestions should reduce the risk of disease introduction and spread significantly. An excellent web site with more disease control information is [http://www.cfsph.iastate.edu/Infection\\_Control/index.php](http://www.cfsph.iastate.edu/Infection_Control/index.php). 

## Have You Heard?



Do you want to support Oregon farmers that raise animals on pasture, but don't know where to find them? Friends of Family Farmers (FoFF) has launched Oregon's first ever statewide pasture-raised product guide, featuring the farms and ranches in the Oregon Pasture Network (OPN) (available at [www.OregonPastureNetwork.org](http://www.OregonPastureNetwork.org)). The OPN is a program of FoFF designed to encourage and promote producers across the state who raise livestock and poultry on pasture through both marketing support and networking. OPN members use techniques like rotational grazing, which not only makes for healthier and happier animals, but also generates a long list of positives such as protected water quality, improved soil health, enhanced biodiversity and carbon sequestration. With public demand for pasture-raised and grass-fed animal products growing, the OPN Product Guide not only provides a platform for OPN members to list their products, but it also provides access to a market that consumers are increasingly interested in. The OPN currently has about 40 farms and ranches across Oregon and will be growing in the coming months - as the Network continues to grow, so will the Product Guide. If you have a pasture-based operation and are interested in joining the OPN, email [OPN@friendsoffamilyfarmers.org](mailto:OPN@friendsoffamilyfarmers.org) for more information and check out the Product Guide at [www.OregonPastureNetwork.org](http://www.OregonPastureNetwork.org).

# Local Farmers and Processors: The Local Food Safety Collaborative Wants to Hear from You

Contributed by: Local Food Safety Collaborative and the Western Regional Food Safety Center, housed at Oregon State University

The Local Food Safety Collaborative wants to hear from local farmers and processors in Oregon. LFSC is a national effort designed to provide specialized training, education, and outreach to local farmers and processors, to help them comply with Food Safety Modernization Act regulations. LFSC has partnered with the Western Regional Food Safety Center, housed at Oregon State University, to learn the needs in each of the Western Region states.

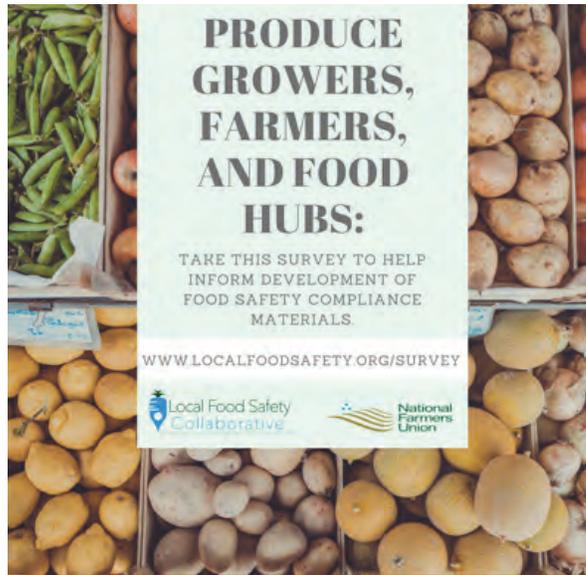


Photo courtesy of Local Food Safety Collaborative

LFSC's needs assessment survey is open until October 31: [www.localfoodsafety.org/survey](http://www.localfoodsafety.org/survey).

They would like to hear from:

- Small to mid-size producers and processors selling at the local level (i.e. direct-to-consumer marketing, in-state, or within 275 miles)
- Sustainable producers
- Organic producers
- Family farms
- Beginning and socially disadvantaged farmers
- Value-added producers
- Food aggregators/packers
- Food hubs

Survey results will be used to share gaps in training needs, burdensome requirements for compliance, and inform future training opportunities with the Produce Safety Alliance group at Cornell University.

## More about the Collaborative

The Local Food Safety Collaborative is a collaboration between National Farmers Union Foundation and the Food and Drug Administration to provide training, education, and outreach to local producers and processors to enhance the fundamental knowledge of food safety, and to help these local producers and processors comply with applicable Food Safety Modernization Act (FSMA) regulations. The Local Food Safety Collaborative is led by

National Farmers Union Foundation in partnership with Cornell University, Maryland Department of Agriculture, Washington State Department of Agriculture, National Young Farmers Coalition, Deep South Food Alliance, and New England Farmers Union.

## More about the survey

This survey is voluntary and will take approximately 15- 20 minutes to complete.

- After completing the survey, you may elect to enter your personal information to be entered in a raffle for one of twenty \$100 gift cards.
- Survey results will not be linked with any personal information and your individual information will be confidential.
- Taking this survey is an important way you can help other farmers learn more about food safety and comply with regulations. 

For more information, contact Chelsea Matzen, FSMA Project Coordinator, National Farmers Union. 202-554-1600; [cmatzen@nfudc.org](mailto:cmatzen@nfudc.org)

# OSU Supports DACA

Below are excerpts from a statement by Oregon State University President, Ed Ray regarding OSU's support for DACA .

I write to assure you that Oregon State University's support for its students with DACA, undocumented students and students from mixed-immigration status families remains unwavering despite the U.S. Department of Justice announcing this morning that in six months it would rescind the Deferred Action for Childhood Arrivals (DACA) policy.

Since 2012, DACA has provided temporary protection against deportation for young undocumented immigrants brought to the United States as minors. Rescinding DACA will negatively affect students attending Oregon State and many thousands of university and college students nationwide.

We strongly support bi-partisan efforts by members of Congress to find a solution that will ensure that these young people are able to remain in the U.S. and contribute to society by attending college, working and paying taxes, improving their communities, and serving in the military.

In the meantime, OSU will continue to enroll and look for ways to assist DACA students, as well as undocumented students, and students from mixed-immigration status families.

As members of the Oregon State community, I ask you to get involved in this matter. Acting with understanding and compassion is one way. Finally, I urge you to call upon your Congressional leaders to act quickly and with a moral imperative to defend and retain DACA.

I will continue to work with university and college leaders nationwide to identify with our elected leaders, a viable and compassionate approach for continuing support of our DACA students. Meanwhile, OSU will continue to monitor closely this matter and will provide updates as they become available.

Please join with me to do everything in our power to ensure that Oregon State University is an inclusive and safe community that supports equal opportunity for education and the opportunity for all to succeed. 

**Save the Date**

**We Can Do It!**

*In 2016, over 600 women at 27 locations gathered to learn, network and be inspired. I invite you to be one of the women in agriculture who attends this year! Margaret Viebrock, Conference Chair*

**November 18, 2017**

**women in agriculture Conference**

[WomenInAg.wsu.edu](http://WomenInAg.wsu.edu)



**In Alaska:**  
Delta Junction  
Fairbanks  
Palmer

**In Idaho:**  
Bonners Ferry  
Caldwell  
McCall  
Salmon  
Sandpoint  
Twin Falls

**In Montana:**  
Broadus  
Great Falls  
Missoula

**In Oregon:**  
La Grande  
Redmond  
Roseburg  
Salem  
The Dalles

**In Washington:**  
Bremerton  
Chehalis  
Colville  
Coupeville  
Des Moines  
Elma  
Goldendale  
Mount Vernon  
Nespelem  
Olympia

**Pasco**  
Port Angeles  
Pullman  
Raymond  
Republic  
Ritzville  
Spokane  
Vancouver  
Walla Walla  
Wenatchee  
Yakima

Watch the website for more to come!

**Featured Speakers**

**"Who Will Lead Next?"**  
**Alexis Taylor**, Oregon Department of Agriculture Director

When employed by the USDA, Alexis oversaw the Agriculture Farm and Foreign Agricultural Services program. Under her leadership, the Women in Ag Initiative became the driving force in the USDA's mission to support the growing and diverse next-generation of farmers and ranchers. Alexis will challenge participants to strengthen their leadership skills, become more involved with long-time farmers and inspire new farmers. She encourages women farmers who are phasing out of their agricultural roles to support and mentor the next generation with their experience. Alexis grew up on a farm in Iowa, which has been under her family's ownership for more than 150 years. She fully supports women and their roles in agriculture!







**"Making your Mark on your Farm and in your Community"**  
**Anne Schwartz**, Owner of Blue Heron Farm in the Skagit Valley in western Washington

Anne is a former Tilth Producers of Washington president and has assumed a prominent role in sustainable agriculture. Her career is rooted in activism and she knows how to inspire women farmers to develop or renew their leadership roles within agriculture and their communities. Anne's experiences include successes and setbacks, but her commitment to family and women farmers continues to motivate and mentor and is a force to be reckoned with. Her enthusiasm for "getting involved" and "making a mark" will encourage every farmer to find their way to make a difference!

**November 18, 2017**

**women in agriculture Conference**

[WomenInAg.wsu.edu](http://WomenInAg.wsu.edu)

WSU Extension program and employment are available to all without discrimination.

# Results of Union & Baker County Community Food Assessment now available and new projects underway!

By: Robin Maille, OSU Extension Service, Family & Community Health, Union & Baker Counties

**W**hen Oregon Food Bank (OFB) was looking to complete the last Community Food Assessment (CFA) for Oregon, they contacted OSU Extension Service, Union County for help in sponsoring the AmeriCorps RARE position that would complete this task. Union County Extension is a natural fit for this



*Photo courtesy of Robin Maille*

kind of work with programs serving the community in Field Crops, Livestock, Family & Community Health, SNAP Education, Master Gardener, 4-H and Forestry & Natural Resources. The goal of the CFA was to undertake a comprehensive inventory and capacity assessment of food system components in Union and Baker Counties to develop a better understanding of how our food is grown, marketed, and delivered to end users, in addition to the opportunities and barriers of our current system.

Tess Krampien started her AmeriCorps RARE position in September 2016. Tess established a home base at OSU Extension and then began exploring all aspects of the food system in Union & Baker Counties. The CFA is a community-based data gathering process that combines social science research methods and community organizing strategies. Tess met with producers and processors who grow and sell a range of products from vegetables to chickens, milk goats, barley malt, and a variety of meat products. She interviewed 53 people and surveyed restaurant owners, school food personnel, farmer's market

managers, public health officials, food bank managers, market owners and other community members. One highly effective technique used to gather information is to coordinate FEAST (Food Education Agriculture Solutions Together) events.

FEAST is a community organizing process that brings together a variety of stakeholders and local food system experts to identify food system priorities and create a community food action plan. FEASTs facilitated by OFB and organized by community partners, were held in both Union & Baker counties and brought together about 60 people in all to discuss food system concerns.

The information gathered from the above activities identified key opportunities and resources within the community. As a result of the CFA and community partnerships that were developed several new activities are underway. Oregon Rural Action has set up a working group to explore developing a community kitchen and supporting cooking education opportunities. Two *Cooking Matters for Adults* programs will be offered this year in La Grande--the first for college students, and the second for parents of students participating in the Friday Backpack Program. Grants from Oregon Food Bank (OFB) and the First Presbyterian Church will help fund these classes. The Union County Local Community Advisory Council is exploring the possibility of implementing

a Veggie Rx program with the local hospital and clinics. In addition both communities are interested in developing gleaning programs to increase the availability of fruits and vegetables in the fall.

Results from the CFA were used to formulate a number of recommendations to help strengthen local food systems:

- Identify and promote community food system leadership in both counties
- Develop resources that facilitate information sharing
- Develop more market opportunities for local producers
- Support new and existing producers through access to farmland and loans, and opportunities to develop business and succession plans
- Increase access to local food at local markets
- Promote consumer support for local agriculture and local foods consumption
- Increase the capacity of the regional food bank and food pantries to store and distribute local products
- Improve access to healthy food, and education on health and nutrition.



Photo courtesy of Robin Maille

Guided by the CFA OSU Extension will continue to work with partners to provide leadership for community food system work. The CFA is a valuable tool which documents our current production and marketing systems, thus providing much needed insights into the goals, opportunities and challenges of local farm businesses, farmers markets and healthy food programs. You can access the assessment at: <https://www.oregonfoodbank.org/our-work/partnerships/community-food-systems/community-food-assessments/> 

## ATTRA Publication Has Advice for Building Partnerships with Processors

Your meat processor is your partner in taking an animal from pasture to plate.

Farmers who want to sell meat directly to restaurants, grocery stores, or consumers need a reliable and skilled partner: the meat processor is an essential team member and an asset to the business. This publication, “**Working With Your Meat Processor**,” suggests some key ways to work effectively with a meat processor and lists resources for further information.

You can find the publication available free online at <https://attra.ncat.org/attra-pub/summaries/summary.php?pub=567>.





## Ranch & Farm Succession Planning Workshops

Register now for the FREE 4-part Farm and Ranch Succession Planning Workshop Series.

[Click here for registration](#) or call 503-594-0738.

- Where:** Small Business Development Center, Clackamas Community College, Harmony Community Campus, Room #H-320, 3<sup>rd</sup> Floor, 7738 SE Harmony Road, Milwaukie, OR 97222.
- When:** Classes begin at 6:30 p.m. and conclude at 8:30pm. every other Thursday between November 2 and December 14, 2017 (11/2, 11/16, 11/30, and 12/14). In addition to informative topics, and experienced ag professionals, courses include confidential, one-on-one business counseling. A complimentary light dinner will start each evening at 6:00 p.m.
- Cost:** **FREE!** The Clackamas SBDC is pleased to make exceptional training available through a limited time-only grant! Materials, food, training, expert speakers and private counseling are provided entirely through the grant. This popular workshop is limited to 30 participants – family members, business partners and key employees are encouraged to join in this training.

**For more information and to register, contact Kathryn Nishimoto by e-mail: [kathykb@clackamas.edu](mailto:kathykb@clackamas.edu) or by phone: (503) 594-0738**

**These workshops will be available both in a live classroom as well as through virtual media!**

### November 2

**Overview of Farm and Ranch Succession Planning**  
6:30-8:30 p.m.

- Why plan for succession?
- What to do and what not to do.

### November 16

**What is your farm or ranch really worth?**  
6:30-8:30 p.m.

- Establishing value
- Getting the most for your farm – it's not just \$'s that matter!

### November 30

**Panel of Experts**  
6:30-8:30 p.m.

- Learn from an experienced panel of advisors in agriculture (an attorney, an accountant and a banker).
- Gather info on putting together your own transition team.

### December 14

**Transitions that work**  
6:30-8:30 p.m.

- Success stories – they exist – learn from people who have been there.
- In-depth case study of a farm that successfully transitioned a multi-faceted farm to the next generation.

Courses presented by the Clackamas Small Business Development Center



# Calendar

## October

### 12 - Managing Mud and Manure

The rainy season will be here soon and livestock in small pastures, paddocks, or other confined spaces benefit from proper management of mud and manure. Now is the time to identify those areas that need treatment, such as high traffic areas and roof drip lines. 6:00PM - 9:00PM. Lookingglass Grange Hall, Roseburg, OR. For more information contact 541-236-3049 or sara.runkel@oregonstate.edu.

### 12 - Living on the Land Wells & Septic Systems

Bring well water for nitrate screening. Living on the Land is a workshop series tailored for small acreage landowners and those new to managing land. There are five classes in the series. 6:00PM - 8:00PM. Walterville Grange, 39259 Camp Creek Rd, Springfield. OR. For more information contact 541-730-3538 or melissa.fery@oregonstate.edu **\$10/class, \$30/series or \$35/2 farm partners.**

### 16 - Practical, Low-Cost Grazing Management

Learn the basics of managing your pastures, not through costly inputs but by controlling your livestock to maximize plant health and growth. Learn about the factors that determine paddock size and fence location, temporary water systems and more. 5:30PM - 8:30PM. OSU Extension Auditorium, 569 Hanley Rd, Central Point, OR. Register at <http://bit.ly/JacksonSmallFarms> or call 541-776-7371. **\$20/1 or \$30/ 2 farm partners**

### 17 - Advanced Poultry Feeding

Advanced poultry feeding for small-scale commercial flocks. 5:30PM - 8:30PM. OSU Extension Auditorium, 569 Hanley Rd, Central Point, OR. Register at <http://bit.ly/JacksonSmallFarms> or call 541-776-7371. **\$30/1 or \$45/ 2 farm partners**

### 19 - Living on the Land Woodlands and Wildlife

Look at the woodlands and natural areas on your property and consider options to enhance and manage for healthy trees and wildlife habitat. Living on the Land is a workshop series tailored for small acreage landowners and those new to managing land 6:00PM - 8:00PM. Walterville Grange, 39259 Camp Creek Rd, Springfield. OR. For more information contact 541-730-3538 or melissa.fery@oregonstate.edu **\$10/class, \$30/series or \$35/2 Farm Partners.**

### 21 - Temporary Electric Fence Building Workshop

Attend the fence building workshop and learn how to build temporary electric fences for livestock control and management of pastures. 9:00AM - 1:00PM. Field location TBA. Register at <http://bit.ly/JacksonSmallFarms> or call 541-776-7371. **\$30/1 or \$45/ 2 farm partners**

**Check our online calendar at for the most up to date events**  
<http://smallfarms.oregonstate.edu>

Want to add your event to our calendar then please submit your information at <http://calendar.oregonstate.edu/advanced/list/extension-smallfarms/> "Click the Submit an event button." Events have to be approved and will not immediately post. If you have questions please contact Chrissy Lucas at Chrissy.Lucas@oregonstate.edu or 541-766-3556