

REGENERATION

FRIDAY, FEBRUARY 12th, FRIDAY HARBOR

All Things Apple

\$35 pp

Join regional experts to learn about this common and useful fruit. The workshop covers year-round organic orchard management; growing apples for cider; cider apple varieties for yield, juice, and taste; anthracnose in apples; starting a commercial orchard; apple varieties for the islands; building soil for the organic orchard; permaculture practices for the orchard; and more. The afternoon session includes hands-on guided grafting and pruning.

Speakers: Tom Thornton, Cloud Mountain Farm; Dr. Carol Miles, Washington State University; David Bauermeister, Northwest Agriculture Business Center; Eric Hall, Crowfoot Farm; and Nathan Donnelly, Reverence Permaculture.

9:30 am – 2:30 pm. Start at Skagit Valley College, (221 Weber Way) followed by afternoon on a farm

Traditional Pork Butchery, Curing and Charcuterie

\$75 pp

This workshop will allow you to closely observe as every part of a Kune Kune pig is carved and put on salt for dry cures. We'll demonstrate traditional seam butchery; knives and cleavers only. You'll see that waste is completely eliminated through these traditional methods. Focus is on principles of traditional nitrate-free whole muscle curing, with demonstration and discussion about making bacon (belly and shoulder), guanciale, lomo, and more. Basic home cooking methods will also be discussed, topped off by a primer on sausage, introducing how natural fermenting sausage starts first with good husbandry of your pig.

Led by Brandon Sheard, Farmstead Meatsmith

10:15 am – 3 pm, Brickworks, Friday Harbor

Writing Your Own Farm Plan

Free

A Farm Plan creates a roadmap for sustainable profitability by integrating your personal and economic goals with management practices that conserve natural resources. Learn from Bruce Gregory, Farm Planner at the SJI Conservation District, about how to prepare a farm plan for your farm, including a series of actions developed to meet your goals, while protecting water quality and the natural resources within and around the farm property.

Led by Bruce Gregory, San Juan Islands Conservation District

12:30-3 pm, Skagit Valley College (221 Weber Way)

Baking Bread with Local Grains

\$35 pp

Jonathan Bethoney, resident baker at nationally acclaimed Bread Lab located in Mt Vernon, will lead you through the process for making delicious fresh bread using grain locally grown in the San Juan Islands. Colin Curwen-McAdams, WSU researcher, will discuss grain production in the San Juans and efforts to increase local production for baking and other uses. Not to be missed!

Led by Jonathan Bethoney, WSU Bread Lab; and Colin Curwen-McAdams, WSU

9 am – 2 pm, Bakery San Juan, 775 Mullis St

All Things Ruminant - Forages, Feeds, and On-Farm Management

\$35 pp

Join experts to explore ruminant nutrition, hay quality, animal mineralization, feed production, feed ingredients, how to read a feed label, potential contaminants in feed, on-farm animal care (hoof trimming, giving injections and oral medications, FAMACHA for parasite control, body condition scoring), BMPs for a healthy barnyard, and more.

Speakers: Dr. Susan Kerr, Washington State University; Dr. Ali Kashani, Washington State Department of Agriculture; David Ridle, Skagit Farmers Supply; Kelsey Greene, San Juan Islands Conservation District

9:30 am – 2:30 pm. Start at Skagit Valley College, (221 Weber Way) followed by afternoon on a farm

Product Development for Value-Added Food Products

\$45 pp

This workshop will offer an extensive review of the steps needed to launch and take to market a successful new value-added product, or expand the options for an existing product line. Fred previously worked for WSDA and NABC and has expertise in value added production, marketing, food safety, and much more.

Led by Fred Berman, FSB Consulting.

10:30 am- 2 pm, Grange, main room.
