

## Conference Registration Brochure

# THE FUTURE OF FOOD

## Tilth Producers Annual Conference November 10-12, 2006

### Friday Symposium Farming for Food Quality November 10, 2006

Red Lion at the Quay  
100 Columbia Street, Vancouver, Washington



### Friday, November 10

7:00 am - 9:00 am	Symposium Registration & Coffee
8:00 am - 5:00 pm	Symposium: Farming for Food Quality
5:00 pm - 6:00 pm	Opening Reception with Trade Show & No Host Bar
3:00 pm - 9:00 pm	Tilth Conference Registration
6:00 pm - 7:00 pm	Dinner
7:30 pm - 9:00 pm	Activist Sessions on Water Law, GMOs & the 2007 US Farm Bill

### Saturday, November 11

7:00 am - 10:00 am	Conference Registration
7:30 am - 8:30 am	Breakfast
8:40 am - 10:00 am	Welcome & Keynote Address: Bringing the Food Economy Home
10:00 am - 10:30 am	Coffee Break
10:30 am - Noon	Plenary Session: Creating a Regional Food System
Noon - 1:00 pm	Lunch
1:00 pm - 2:30 pm	Workshop Session A
2:30 pm - 3:00 pm	Coffee Break
3:00 pm - 4:30 pm	Workshop Session B
5:00 pm - 6:30 pm	Wine Tasting & Trade Show
6:30 pm - 8:00 pm	Dinner & Awards
8:00 pm - 11:00 pm	Dance - Music by Spoonshine
8:00 pm - 11:00 pm	Topical Roundtables

### Sunday, November 12

7:30 am - 8:30 am	Coffee
7:30 am - 8:30 am	Breakfast
8:30 am - 10:00 am	Annual Meeting & Board Elections
10:00 am - 10:30 am	Coffee Break
10:30 am - Noon	Workshop Session C
Noon - 1:00 pm	Lunch
1:15 pm - 2:45 pm	Workshop Session D

Trade Show & Cooperative Childcare

The 2006 annual Tilth Producers conference begins Friday with a day-long symposium, *Farming for Food Quality*, convened by Washington State University. Expert speakers will highlight the latest food quality research and the genetic and production issues affecting nutritional quality of crops, livestock, dairy and fruit.

Friday evening, celebrate the harvest together at a welcome reception, then join us for dinner and activist sessions on Water Law, Genetically Modified Organisms(GMOs) and the 2007 US Farm Bill.

On Saturday morning, Helena Norberg-Hodge, leading analyst of the impact of the global economy on cultures and agriculture worldwide, will offer her keynote address, *Bringing the Food Economy Home*. A plenary session, *Creating a Regional Food System*, follows. The panel features Helena Norberg-Hodge, Paul Roberts, lecturer and author of *The End of Oil*, and Fred Fleming, founder of Columbia Plateau Producers and Shepherd's Grain.

Saturday afternoon is devoted to workshops, while Saturday night brings celebration — an organic wine tasting, trade show, roundtables and dancing to the music of Spoonshine.

Sunday morning, Tilth Producers of Washington will hold its annual membership meeting and board elections. After two more rounds of workshops, the conference will close at 4:00 pm Sunday.

### About Tilth Producers of Washington

As the statewide nonprofit association of organic and sustainable farmers, Tilth Producers of Washington promotes ecologically sound, economically viable and socially equitable farming practices that improve the health of our communities and natural environment. Our members are farmers, wholesalers and retailers, farm suppliers, researchers, educators, consultants, consumers and organizations that support sustainable agriculture. We publish the *Tilth Producers Quarterly* journal and the *Tilth Producers Directory, a Washington Guide to Organic and Sustainable Growers, Food and Farm Suppliers and Resources*. We host a conference and organic farm walks, promote organics to consumers, manage the Tilth Farm Intern Placement Service—connecting interns and farmers—and advocate for sound agricultural policy.

Our Board of Directors welcomes your involvement in Tilth Producers as a member, volunteer, donor or board member. We hope you will join us at the conference!

[www.tilthproducers.org](http://www.tilthproducers.org)



# FARMING FOR FOOD QUALITY

Friday, November 10, 2006 8:00 am - 5:00 pm

Red Lion at the Quay . 100 Columbia Street . Vancouver, Washington

## Friday Symposium Agenda

Farming practices are constantly changing in response to new technology, environmental concerns, and crop breeding, but seldom is the impact on the nutritional value of the food product considered. And yet, diet is widely recognized to play a significant role in many contemporary health problems. The goal of this symposium is to raise awareness of the factors that influence food quality, including crop genetics and production practices. Researchers from the Pacific Northwest and Europe will discuss questions such as: What is food quality? Why should you care about it? How does grazing of livestock affect milk and meat quality? How does organic soil management affect fruit, vegetable, and grain quality? By providing information that links food quality to specific practices and production systems, food processors, manufacturers, farmers, and consumers can make more informed choices in the ongoing effort to enhance the quality of the American food supply.

- 8:00 am Registration**
- 8:45 am Welcome** – Alex Stone, OSU
- 9:00 am Food Quality and Why it Matters** – Chuck Benbrook, The Organic Center
- 9:30 am Introduction to Food Quality Research in Europe** – Carlo Leifert, E.U. Quality Low Input Food Project
- 10:00 am Q & A Food Quality in US and Europe** – Chuck Benbrook, Carlo Leifert
- 10:30 am Break**
- 11:00 am Pre-Harvest Factors Affecting Meat Quality** – Jan Busboom, WSU Dept. Animal Sciences
- 11:30 am Influences of Dairy Production Systems on Food Quality** – Carlo Leifert, E.U. Quality Low Input Food Project
- Noon Q & A Livestock Issues** – Jan Busboom, Carlo Leifert
- 12:30 pm Lunch**
- 1:30 pm Influences of Plant Breeding and Production Practices on Food Nutritional and End-Use Quality** – Steven Jones and Kevin Murphy, WSU Dept. Crop and Soil Sciences
- 2:00 pm Influences of Crop Production Practices on Food Quality** – Carlo Leifert, E.U. Quality Low Input Food Project
- 2:30 pm Farming for Fruit Quality and Health** – Preston Andrews, WSU Horticulture and Landscape Architecture, Neal Davies, WSU Pharmaceutical Sciences, and John Reganold, WSU Crop and Soil Sciences
- 3:00 pm Break**
- 3:30 pm Q & A Plant Issues** – Steve Jones, Carlo Leifert, Preston Andrews
- 4:00 pm Discussion, Summary and Wrap Up** – David Granatstein
- 5:00 pm Reception and No-Host Bar**

## Registration and Fees

Symposium cost is \$45 which includes an organic lunch. Pre-registration is required for lunch. You may register at the door on a space-available basis; lunch may not be available to late registrants. **To pre-register, please use the Tilth Producers mail-in registration form enclosed in this conference brochure.** Please be sure to indicate vegetarian or meat preference. Use the same form to sign up for the Symposium and/or the Tilth Producers Annual Conference. All sessions will be held at the Red Lion at the Quay, 100 Columbia Street, Vancouver, Washington. For more information on the Symposium, contact Nancy Allen at (206) 442-7620 or [nancy@tilthproducers.org](mailto:nancy@tilthproducers.org). Or, check the website at [www.tilthproducers.org](http://www.tilthproducers.org).

*Sponsored by Washington State University CSANR, Oregon State University, Tilth Producers of Washington & CF Fresh*

## Friday Evening Activist Sessions

Evening Sessions

Friday, November 10

7:30 pm - 9:00 pm

### F1 Water Law - Updates from the Field

How did we get to this place? What are some of the options now? Katherine Baril, environmental planner, mediator, and Director of Jefferson County WSU Extension will provide a historic overview of how water law has developed, explain some of the main concepts and principles of private and public water management, then discuss new organizational options to manage existing limited supplies. Participants will engage in a discussion of some of the more innovative approaches to water management that might benefit food production.

### F2 The US Farm Bill: Accessing Benefits and Organizing for the Next Round

Kim Leval, Senior Policy Analyst with the Center for Rural Affairs, will lead an interactive and informative session on just what the heck the 2007 Farm Bill is and why it is important to consumers, farmers, ranchers, researchers, small businesses, rural communities, urban food and garden programs and others. After the session you will be better informed, knowing what you can do to foster a more sustainable food and farming system. The session will offer time for questions, discussion and give participants a chance to help shape what will be one of the largest federal bills impacting the future of food and farming in our lifetime.

### F3 GMOs in Washington

Join Maurice Robinette of Washington Sustainable Food & Farm Network and gain an understanding of the current state of Genetically Modified Organisms (GMOs) in Washington. Hear about the situation with hay growers, the only conventional agriculture group to oppose GMOs in the United States, and the bio-pharmaceutical work being done in Canada.

## Saturday Morning Plenary Sessions



**Keynote Address—Bringing the Food Economy Home Saturday 8:40 am - 10:00 am**  
**Helena Norberg-Hodge, Director, International Society for Ecology & Culture**

Currently, governments worldwide are subsidizing and promoting economic growth through increasing global trade. This has led to a situation where basic needs such as food, water and building materials are being imported and exported in ever larger quantities. Californian oranges sell for half the price of local oranges in Australia, while Cornish butter costs more in Cornwall than butter from New Zealand. In an era of global warming and rising oil prices we urgently need to shift direction towards localization, that is, strengthening and rebuilding local and national economies. The goal of this would be to restore a sustainable balance between production for local needs

and production for distant markets. Helena Norberg-Hodge will address many aspects of localization, including the key reasons for creating a local farm and food economy, the impact of globalization and peak oil, and the cultural effects of the current globalized economy.

**Creating a Regional Food System Saturday 10:30 am - Noon**  
**Panelists: Helena Norberg-Hodge, Paul Roberts, Fred Fleming**

Helena Norberg Hodge will describe the agricultural regulation system and how it operates, both at the international and local level; the way regulations have been brought in because of the abuses of large scale production or processing; then focus on the need for creative responses at the local level to regulations that destroy small scale production, processing and retailing.

Paul Roberts, lecturer and author of *The End of Oil*, will talk about developing local food systems in the era of peak oil. Despite growing evidence that the era of cheap oil is coming to a close, much of our national policymaking, not least in food, continues to reflect a deep hydrocarbon bias. What explains this resistance? Are the oil pessimists overstating their case? Are we simply at a low-point between cyclical oil booms? If so, how long till the "new oil" comes? If not, what will the end of cheap energy mean for food production, processing and distribution? Will alternatives be ready to roll out?

Reardon wheat farmer Fred Fleming will talk about his inspiring work to improve the ecosystem in Eastern Washington, Eastern Oregon and Northern Idaho by creating safe, sustainable dry land family farms and a sustainable way of life. Co-founder of Columbia Plateau Producers and Shepherd's Grain, Fred will describe how and why his company, which started in 1999 with two growers, has expanded to 13 farms representing over 60,000 acres.



# Workshop Topics

## Session A

Saturday, November 11

1:00 pm - 2:30 pm

### **A1 Organic Dairy Production**

Running an organic dairy is not just about satisfying legal requirements but about improving the whole farm system. Join Organic Valley Coop members Andrew Dykstra of Burlington, Washington and Jon Banson of Monmouth, Oregon as they talk about raising, feeding and caring for cows and about pasturing as it relates to marketing and consumer demand.

### **A2 Decisions Facing Beginning Farmers**

Come hear the story of how the farms began, with plenty of time for questions and honest, informed answers. Mike Peroni of Boistfort Valley Farm, with Genine Bradwin and Colin Barricklow of Kirsop Farm contribute a mix of experiences that make for a substantial pool of knowledge. Topics covered will include choosing a location for your farm, crop choices, scale, equipment, labor, and marketing choices such as CSA, farmer's markets, restaurants, or wholesale.

### **A3 Plant Disease Diagnosis**

Lindsey du Toit of WSU's Northwest Research and Extension Center in Mount Vernon will empower you with an understanding of the basic principles of diagnosing plant problems, including a systematic process to help differentiate problems caused by biotic (living) agents from those caused by abiotic (non-living) agents. Further processes will be demonstrated to help differentiate among types of biotic plant problems such as insect pests vs. pathogenic diseases, and bacterial vs. fungal vs. viral vs. nematode pathogens. Resources that aid in diagnosing plant problems will also be presented.

### **A4 Creative Value-Added Marketing**

It may be a dog-eat-dog world out there, but you can get the publicity and promotion that you would like, or know that you truly deserve. Whether you're launching a new venture or looking for fresh visibility for an established one, you'll find these tips helpful and inspiring. Presenter Marion Owen's methods are unusual, combining the electronic age and good old fashioned one-on-one communication—but they've netted her top-notch projects and exposure. Learn about her techniques and discover how you, too, can get "ink" in any media you want, realizing at the same time, as Gandhi once said, that "Your life is your message."

### **A5 Agricultural Labor and Sustainability**

Join Mike Gempler of the Washington Growers League and Rosalinda Guillen and Maria Cuevas of Community to Community Development for a presentation and discussion on Washington State's farm worker families and current immigration reform proposals as well as the challenges these proposals present to the sustainability of our agricultural system. Washington State farm worker advocates and grower representatives will encourage dialogue, answer questions and solicit the attendees' opinions on the current legislation to reform the immigration system being proposed in Congress.

## Session B

Saturday, November 11

3:00 pm - 4:30 pm

### **B1 Beekeeping**

Learn what it takes to be a beekeeper from Roy Nettlebeck of Tahuya River Apiaries and Jody Lynn Pilarski of Lakewood. They will bring basic beekeeping equipment, explain what goes on inside a beehive, discuss the care of bees and pollination. Jody Lynn will share her experience working as a beekeeper on a CSA farm, demonstrating how growers and hobbyist beekeepers can build successful partnerships.

### **B2 Soil Fertility—What Your Ground Needs to Feed Itself and Others**

Glen Johnson has been farming for more than twenty years at Mother Flight Farm in Mount Vernon. Glen will present his views about what is profitable as far as inputs and outlays for "sustainable" soil fertility—is it worth composting the ingredients and when sheet composting is good enough. Glen's lively discussions are quite interactive so bring your questions and be prepared for an outpouring of pertinent information.

### **B3 Choosing the Correct Varieties of Berries for Your Farm**

Diane Kaufman, District Extension Agent for berry crops at Oregon State University has a world of information to share about berries. In this session, she'll cover basic cultural requirements and varietal information for strawberries, raspberries; blackberries and blueberries. Come with questions and leave with the information you need to select appropriate berry crops for your farm.

**More B Sessions...**

# Workshop Topics

## Session B, continued

Saturday, November 11

3:00 pm - 4:30 pm

### **B4 Alternative Pest Management for Those Pests Nearest and Dearest to You**

Dave Muehleisen of Washington State University's Small Farms Program will discuss non-toxic pest management strategies available for some of the more consistently persistent pests that vegetable growers must battle. The focus will be on alternative management of carrot rust fly, flea beetles, diamondback moth, aphids, downy mildew and slugs. The discussion will cover how to monitor for each of the pests, what resistant varieties are available, and management strategies to deal with the pest once you have it.

### **B5 Record Keeping for Greater Farm Profitability & Organic Certification**

Clear, complete records can help you improve your farming system, manage your business more profitably, and meet the requirements for organic certification. Presenters Ann Baier of the National Center for Appropriate Technology, Amy Sills of Full Circle Farm in Carnation and Terry Carkner of Terry's Berries in Tacoma, have collective experience in organic farm production, business management, organic inspection and certification. They will share forms and approaches to record keeping that make it more effective and less stressful. They will offer practical record keeping ideas to make planting and scheduling field work easier, help determine profitability and efficiency of your farm, and put it all together for organic certification. Their ready-to-use recordkeeping forms and on-the-ground experience can save you many hours learning the hard way. Whether or not you are seeking organic certification, the practical information in this session will help you breathe easier, manage a more profitable business, and farm more successfully.

## Session C

Sunday, November 12

10:30 am - Noon

### **C1 Herbs in the Diversified Small Farm**

Success in today's small farm world demands diversity. Adding herbs to the mix can be accomplished in many ways with many purposes—in rows for harvest and sale, in meadows and hedgerows for animal health and vitality, in value-added products. Wherever herbs fit, your farm will benefit by having them integrated into its landscape. Bring your questions and join EagleSong, herbalist at Raven Croft Garden in Monroe and The Herb Farm restaurant in Carnation. In this information-packed workshop you'll get answers that can bring more value to your farm operation with herbs.

### **C2 Irrigation Fundamentals**

Troy Peters, Extension Irrigation Engineer from Washington State University, will answer basic questions such as: Why should I be concerned about irrigation management? How do I know when to water and how much? The basics of irrigation scheduling and irrigation system management will be covered.

### **C3 Extending the Seasons—Greenhouses, Structures & Plant Manipulation**

Tom Wood of All Season Fruit Company in Centralia will describe how he grows and markets more than 30 varieties of organic fruit in greenhouses year-round, making plants "do stuff they're not supposed to do." Sample what's in season at All Season Fruit Company, avocados, perhaps? More than 100 people attended a farm walk at Tom's last spring—he's back by popular demand!

### **C4 Direct Marketing Roundtable**

Take this opportunity to explore with peers the various avenues available for direct marketing, including CSAs, restaurants, business park contracts, institutions and others. Bring your questions and share your experience at this informal discussion facilitated by Michael Blakely of Growing Things Farm in Carnation.

### **C5 Renewing the Food Traditions of Salmon Nation**

A recent book lists over 170 wild and cultivated foods at risk in the Greater Pacific Northwest, but many of those are ones which growers can help bring back into the market and on to our tables. On behalf of the Renewing America's Food Traditions consortium, Ecotrust published a book, *Renewing the Food Traditions of Salmon Nation*, that offers brief profiles and histories of foods that are either biologically or (agri-)culturally at risk in the region, while offering a list of sources for propagation materials for these foods. The panel, including Renewing America's Food Tradition (RAFT) founder and editor Gary Paul Nabhan, Slow Food Ark and Presidia Committee Member Gerry Warren, and Chefs Collaborative Executive Director Kären Jurgensen will be among the panelists who briefly present an overview and selected case studies (such as the Ozette potato) before opening the discussion up for interaction with the audience.

# Workshop Topics

Session D

Sunday, November 12

1:15 pm - 2:45 pm

## D1 Organic Blueberry Production—The Good, The Bad & the Mummy

Learn about raising organic blueberries from start to finish with Jim Meyer of Cascadian Home Farm in the Upper Skagit Valley. Jim has more than a decade's worth of blueberry growing experience to share and in this session, he will cover planting, fertility, pruning, disease management, picking and more.

## D2 Organic Seed Saving

Tom Wagner is an accomplished tomato and potato breeder who released several varieties now considered heirlooms through his Tater-Mater catalog. Tom will offer an interactive workshop, demonstrating how he saves seed from a variety of crops and will bring a collection of specialty potatoes, bred for color, flavor and nutritional qualities. There will be an opportunity for farmers to make arrangements to grow some of his varieties.

## D3 Internship Roundtable

Interns and farmers will learn from each others' experience at this informal roundtable discussion. Nicholas Hoppman, 2006 intern at Growing Things Farm in Carnation, Rebecca Slattery, owner of Persephone Farm in Indianola, and Anne Schwartz, owner of Blue Heron Farm in Rockport, will lead the conversation.

## D4 Creating a Locally-Based Regional Food System

Harry MacCormack of the Institute of Bio Wisdom at Sunbow Farm in Corvallis will share his experience leading local food system development efforts in Oregon. He'll cover how the Ten Rivers Food Web assessed the current food system by looking at available data, processes, organizational stresses and opportunities. He'll share his answers to questions such as how does "local" involve organic or sustainable, what about year-round local availability, or how do you involve institutions? He'll describe the hard work of on-the-ground organizing, household by household. Ample time will be available to hear from others doing local food security organizing.

## D5 Managing the Liabilities and Risks of Direct Farm Marketing

The purpose of this workshop is to encourage the continued development of direct farm marketing by providing a better understanding of premise, product, and employment issues that might get a farmer or rancher into legal trouble. Included in this presentation will be a section on navigating the current insurance maze. Al Kowitz, presenter, is Executive Director of the Community Agricultural Development Center in Stevens County, which works toward eliminating financial and regulatory barriers to marketing and sales of local produce to local citizens.



## FYI: Other Tilth Organizations

Seattle Tilth  
Sno-Valley Tilth  
South Whidbey Tilth  
Spokane Tilth  
Vashon Island Growers Assoc.  
Washington Tilth Association  
Oregon Tilth

Karen Luetjen  
Kate Halstead  
Prescott  
Jesse Hansen  
Lisa Mathias  
Andrew Stout  
John Foster

(206) 633-0451  
(360) 794-6081  
(360) 678-4168  
(509) 325-6911  
(206) 498-0986  
(425) 333-4677  
(503) 378-0690

[www.seattletilth.org](http://www.seattletilth.org)  
[www.snovalleytilth.org](http://www.snovalleytilth.org)  
[www.southwhidbeytilth.org](http://www.southwhidbeytilth.org)  
[www.spokanetilth.org](http://www.spokanetilth.org)  
[lisa@luckyfarm.us](mailto:lisa@luckyfarm.us)  
[andrews@fullcirclefarm.com](mailto:andrews@fullcirclefarm.com)  
[www.tilth.org](http://www.tilth.org)

# Happenings

## Friday

### **Opening Reception with Trade Show & No-Host Bar 5:00 pm - 6:00 pm**

Come mingle, try some organic beer, and celebrate another successful farming season!

## Saturday

### **Organic Wine Tasting & Trade Show 5:00 pm - 6:30 pm**

Sample the delicious and bountiful harvest of Northwest organic wines while browsing the trade show. Non-alcoholic beverages will also be served. Cost is \$15.00; use the Mail-In Registration form to sign up or pay at the door.

### **Dance with Spoonshine 8:00 pm - 11:00 pm**

Spoonshine band members are Matt Ambrose, William Cook, Jacob Navarro and James Harper and they hail from Anacortes. Three part vocal harmonies, mandolin, guitar, keys, woodwinds, stand up bass and an eclectic drum set make up this band's sound. They play high energy grooves and melodies, bringing people together to feel good about life.

### **Topical Roundtables 8:00 pm - 11:00 pm**

Gather around tables in a cozy room overlooking the Columbia River for some interesting conversation with others. You can suggest topics on the back of the registration form or decide on topics when you get there.

## Sunday

### **Annual Meeting & Elections for Tilth Producers of Washington 8:30-10:00 am**

We encourage you to join us for this important annual membership meeting of Tilth Producers of Washington. Hear what's underway organizationally and let others know what you think—your voice matters!

Elections will be held at the annual meeting. Nominations for the Board of Directors will be taken throughout the conference and posted in the registration area. Every member of Tilth Producers is eligible for nomination to the Board of Directors. If you'd like to serve on the Board of Directors, or want to nominate someone else, please visit the Tilth Producers table in the registration area for information and come to the annual meeting.

Volunteers are needed by Tilth Producers Committees throughout the year. Committees include Membership & Outreach, Fundraising, Nominations, Farm Walk, Publicity, Research & Policy, Journal, Website and Conference. Attend the annual meeting to learn about committee work and sign up to volunteer at this meeting or at the Tilth Producers table in the registration area.

## Throughout the Conference

### **Ad Hoc Meetings**

All conference attendees are welcome to reserve a meeting room, first-come, first-served, to meet with other conference-goers. If you sign up, you are responsible for facilitating the session or designating a facilitator. Find the sign up boards in the registration area, write in your topic and time slot under the room of your choice, and be there to discuss your topic with other interested folks. Meeting rooms and sign up boards will be available throughout the conference.

### **Tilth Producers Trade Show**

From Friday 5:00 pm until Sunday 4:00 pm, a mix of businesses, nonprofit and educational organizations of interest to Tilth Producers will be on display. Stop by and browse for information on farm supplies, organic seeds, fertilizers, local educational initiatives, and services.

You are welcome to bring printed material such as business cards, catalogs or brochures to distribute in the trade show area. We encourage you to browse the information brought by like-minded people.

### **Parent Cooperative Child Care**

A room will be set aside during the conference for children, starting on Saturday morning at 8:30 am. Parents themselves will form a conference childcare cooperative. Meet in childcare room on Saturday at 8:30 am to meet other parents, schedule, and plan activities. Please be sure to fill out the back of the registration form indicating how many children you will bring.

# Tilth Producers Annual Conference Mail-In Registration Form

Name: \_\_\_\_\_ Business Name: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Telephone: \_\_\_\_\_ Cell Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Name to appear on name tag: \_\_\_\_\_

## Registration and Fees

**Check in** for the Symposium is Friday 7 am–8:30 am. Check in for the Tilth Producers Conference is Friday 3-9 pm and Saturday 7-10 am. The Tilth Producers Conference begins at 5 pm Friday, November 10.

**Full payment & registration are due by October 20th.** Registrations postmarked after October 20th will be subject to a \$25.00 per person **late fee**. After November 3rd, meals are sold as-available at the registration desk.

Partial **refunds** will be given on cancellations received before Friday October 20th. No refunds will be given after October 20, 2006.

**Housing is not included in the conference fee.** Discounted hotel rate is available until October 30th. See reverse side of this form for information on accommodation.

**Volunteer** positions are available. Volunteers may receive a \$10 per hour discount on their conference registration fee. Please call or email Nancy to sign up.

### Questions?

**Nancy (206) 442-7620**  
[nancy@tilthproducers.org](mailto:nancy@tilthproducers.org)

### Payment

Make all checks payable to  
Tilth Producers & send to:

**Tilth Producers**  
**P.O. Box 85056**  
**Seattle, WA**  
**98145**

Please send one registration form per person; copy this form as needed. Don't forget to keep a copy of this form for your reference. Registration is limited, sign up early!

**Farming for Food Quality Symposium** \$45.00 \_\_\_\_\_  
 Friday 8:00 am to 5:00 pm  
 Includes organic lunch. Please check one: Vegetarian \_\_\_\_ Meat \_\_\_\_

### Conference Registration Fee (Does not include Friday Symposium)

Tilth Producers of Washington Members \$125.00 \_\_\_\_\_  
 Non-Members \$160.00 \_\_\_\_\_  
 Late Fee, per person (postmarked after October 20, 2006) \$ 25.00 \_\_\_\_\_

### Tilth Producers Membership

Join Tilth Producers today and pay the member registration fee. Tilth members: please note your membership expiration date is printed on the mailing label of this brochure. If no date appears, you are not a current member.

Tilth Producers of Washington Membership (select one option below)

Individual \$35.00 \_\_\_\_\_  
 Farm (all farm employees covered under one membership) \$35.00 \_\_\_\_\_  
 Business (all employees covered under one membership) \$60.00 \_\_\_\_\_  
 Low-Income \$25.00 \_\_\_\_\_

**Wine Tasting** Sat. 5:00—6:30pm (tickets also available at door) \$15.00 \_\_\_\_\_

**Tilth Producers baseball cap**, ivory with green brim \$12.00 \_\_\_\_\_

**Tilth Producers Logo Farm Sign**, 12 x15.5 inches, acrylic white with black/green - see page one of this brochure for logo \$18.00 \_\_\_\_\_

**Dining Options** No meal pre-registrations accepted after November 3rd. Meals may be available after that date: purchase individual meal tickets at registration. Meals are made with fresh organic ingredients. Prices include tax & gratuity.

Full Meal Package (includes 6 meals) \$100.00 \_\_\_\_\_  
 OR Individual Meals (mark each meal desired)  
 Friday Dinner \$24.00 \_\_\_\_\_  
 Saturday Breakfast \$15.00 \_\_\_\_\_  
 Saturday Lunch \$16.00 \_\_\_\_\_  
 Saturday Dinner \$24.00 \_\_\_\_\_  
 Sunday Breakfast \$13.00 \_\_\_\_\_  
 Sunday Lunch \$16.00 \_\_\_\_\_

Please select your meal preference: Vegetarian \_\_\_\_ Meat \_\_\_\_

Optional donation to Tilth Producers \$ \_\_\_\_\_

**Total Amount Enclosed** \$ \_\_\_\_\_

**Red Lion Hotel  
Vancouver at the Quay  
100 Columbia Street  
Vancouver, WA 98660**

**Telephone (360) 694-8341**

**Toll Free Reservations  
(800) Red Lion**

## Conference Accommodation

**To receive the discounted  
room rate at the hotel,  
mention the Tilth conference and  
reserve your room by  
October 30, 2006!**

*Did you know that staying at the conference hotel  
reduces meeting costs for Tilth Producers?  
Stay with us—have fun and do good at the same time!*

**Housing is not included in conference registration fee.  
You will need to make your own housing arrangements.**

### Hotel Room Rates:

**\$72.00 single or double; \$82.00 triple or quad**

All conference events and rooms are at the Red Lion at the Quay,  
overlooking the Columbia River in Vancouver, Washington.  
Discounted room rates are available until October 30.

### Directions to Red Lion Vancouver at the Quay:

#### From I-5 Southbound:

Take the Mill Plain Boulevard Exit #1C toward City Center.

Keep right at the fork in the ramp.

Merge onto East 15th Street.

Turn left onto West Columbia Street.

#### From I-5 Northbound

Take the 6th Street Exit #1B toward City Center.

Merge onto East 6th Street.

Turn left onto West Columbia Street.

#### From SR-14

Turn left onto Ramp towards City Center.

Bear left onto East 6th Street towards 6th Street /City Center.

Turn left onto Columbia Street.

## Please Tell Us Your Workshop Preferences

Your selections help us with room scheduling; choices are not binding. Circle one workshop per time slot.

### Friday Evening, November 10

**F1 F2 F3**

### Saturday, November 11

Workshop Session A 1:00 - 2:30 pm

**A1 A2 A3 A4 A5**

Workshop Session B 3:00 - 4:30 pm

**B1 B2 B3 B4 B5**

My Evening Roundtable Topic Requests: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

### Sunday, November 12

Workshop Session C 10:30 - Noon

**C1 C2 C3 C4 C5**

Workshop Session D 1:15 - 2:45 pm

**D1 D2 D3 D4 D5**

## Parent Cooperative Childcare

Families are welcome! Parent cooperative childcare will be available throughout the conference, starting at 8:30 am on Saturday. Parents and volunteers are needed to help staff the child care room. If you need childcare or would like to help with the kids, please contact Nancy at (206) 442-7620 or email [nancy@tilthproducers.org](mailto:nancy@tilthproducers.org).

### Children Attending

If you plan to bring your children, please indicate here how many \_\_\_\_\_ and their ages \_\_\_\_\_ to help us plan appropriate activities.

# The Future of Farming

**Tilth Producers Annual Conference  
November 10-12, 2006**

**Red Lion Hotel Vancouver at the Quay  
Vancouver, Washington 98660**

**Tilth Producers of Washington  
Annual Meeting & Elections**

**Sunday, November 12, 2006 8:30 am  
Red Lion Hotel Vancouver at the Quay  
100 Columbia Street  
Vancouver, Washington**

Helena Norberg-Hodge  
Paul Roberts  
Fred Fleming  
Chuck Benbrook  
Tom Wagner  
Kim Leval  
Ann Baier  
Gerry Warren  
Lindsey du Toit  
Terry Carkner  
Mike Gempler  
Jon Banson  
EagleSong  
Diane Kaufman  
Glen Johnson  
Kären Jurgensen  
Al Kowitz  
Harry MacCormack  
Jim Meyer  
Dave Muehleisen  
Gary Nabhan  
Marion Owen  
Tom Wood  
And many more!

Fresh Organic Meals  
Organic WineTasting  
Dance to Spoonshine  
Activist Sessions

**Tilth Producers of Washington Annual Conference Registration Brochure  
November 10-12, 2006 - Vancouver, Washington  
Extra brochure? Pass one along to a friend!**

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