

# Our latest Crop of News



January 2010

Saving local organic farmland forever



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## Farmer 2 Farmer 2 You

Register now! Our next farm tour will be on Saturday, January 16th at Delta Farm in Sequim, home of Nash's Organic Produce. Tour is from 11-4 (with a lunch break) and a Farmer Panel is from 7:30-9:30pm. We'll tour the farm properties and walk the fields with Nash Huber and a host of local farmers, while we learn about winter farming and the impact of development to the Sequim area. It's a rare chance to glean wisdom from one of the best farmers around, and eat one of his famous carrots directly from the ground (complete with organic dirt!). For more information on the day's schedule, accommodations and to register, [click here](#). This tour **always sells out**, so register early. And don't forget your wellies!

## Orting is Complete!

Joel Blais of Crying Rock Farms and Julie Kintzi of Re-leaf Landscape Design have closed on the third parcel at Orting Valley Farms in the Puyallup Valley in Pierce County. Now the full 100 acres is preserved forever! An innovative collaboration was hatched with Julie purchasing the land and Joel leasing from her. He plans to grow hops and raise pastured pork on the 28 acres. Crying Rock joins Little Eorthe Farm and Tahoma Farms to complete the Orting Valley Farms project.



In Julie's words: "I've sadly watched farms disappear over the years and I decided that the best thing I could do was to purchase a farm and offer an affordable lease to a farmer. My hope is that others will realize that they too can make a significant difference by buying farmland or by contributing to PCC Farmland Trust. I would also love to see more landowners (especially those with second homes on acreage) lease a portion of their land to a farmer. And ultimately I would like to sell my first farm to a farmer (after it has a conservation easement) and then go and buy another! "

## The New Donor Challenge Stats...

As of December 23rd, we have added **375** new donors - THANK YOU! Multiply that by \$5 and you've helped to add \$1,875 to the goal of saving local organic farmland forever, via a challenge from one of our donors. It's not too late to [join us!](#)

## New Partners For Smart Growth in Emerald City Feb. 4-6

Today, more than ever, we are faced with environmental and economic challenges that will define our generation, shape our future, and test our resilience as cities, regions, states and a nation. Join leaders from across the U.S. to tackle these challenges head-on and demonstrate solutions to curbing greenhouse gas emissions by reducing our dependence on foreign oil, creating a green economy, and building more livable, walkable, and healthier communities. [More details...](#)

## PCC Farmland Trust: An Interview with Kelly Sanderbeck

*By Maria Olson, EcoMetro Team, 11.23.09*

Did you know that 100% of the proceeds from Chinook Book sales at PCC Natural Markets are donated to the PCC Farmland Trust? While not everyone is aware of the additional value of this purchase, still many others don't know about the Farmland Trust at all. Below is an interview about PCC's Farmland Trust with PCC's Communications and Development Director, Kelly Sanderbeck. [Read more...](#)

## Billions Count on Ag to Feed the World

*By Carl Sampson, Capitol Press, 12.10.09*

As the world population spirals toward 9 billion in the coming decades, a question weighs heavily on the leadership at the United Nations and elsewhere: How will we feed all of those hungry mouths? Already an estimated 6 million people a year die of hunger and malnutrition. While war, politics and government corruption can be blamed for much of the toll, by 2050 the world population is projected to grow nearly 50 percent, from 6.8 billion today to more than 9 billion. [Read more...](#)

## Review: Bringing it to the Table by Wendell Berry

*Reviewed by Lisa Hamilton, The San Francisco Chronicle, 09.09.09*

When buying a used book of Wendell Berry's essays, it can be hard to find one free of furious underlining and ecstatic marginalia. So it was a treat to receive a pristine copy of "Bringing It to the Table," a new collection of his past writings on farming and food. Alas, the book's virginity was quickly lost. I could not help but draw my own pencil through the clean margins next to lines like: "When food, in the minds of the eaters, is no longer associated with farming and with the land, then the eaters are suffering a kind of cultural amnesia ..." Those lines are too good to read and leave behind; the experience must be noted somehow. [Read more...](#)



## Barn Raising

*By Christine Muhlke, The New York Times, 11.24.09*

When a brush fire destroyed two chicken houses at Soul Food Farm in Vacaville, Calif., in September, killing 1,200 chicks that would have been cooked rather differently at Chez Panisse, Alexis Koefoed was sure her business wouldn't survive. The loss of two weeks' income would put her young farm over the edge, especially since her husband had lost his job in June. No second-career farmer will tell you that she does it for the money. The biggest dividend is a newfound community, a web extended and strengthened by shoppers and chefs. And it's the community that saved Soul Food Farm. [Read more...](#)

## **Thank you for being our partners and ambassadors as we strive to build a new system for food and farming.**

*"Winter food makes me understand Tuscan cooking at a deeper level. . . Bread soups, bread salads, which seem rich and imaginative in California restaurants, were simply someone's good use of leftovers, possibly when there was little in the house except a little stock or oil to work with. The clearest example of the poor kitchen must be 'acquacotta,' cooked water - probably a cousin of stone soup. This varies all over Tuscany but always involves invention around a base of water and bread. That Tuscan cooking has remained so simple is a long tribute to the abilities of those peasant women who cooked so well that no one, even now, wants to veer into new directions."*

*--Under the Tuscan Sun by Frances*

*Mayes*

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