Our Family Farms Seed to Table Dinner

Thanks to everyone who came to our annual fundraiser! It was a beautiful evening at Salant Family Ranch with a delicious four course meal prepared by Executive Chef Neil Clooney featuring food and drink from the Applegate Valley.

The Our Family Farms Awards for 2017 were presented at the dinner to recognize Champions of Jackson County's Farmers, Farms, and Seeds.

**Legislative Champion:** Oregon Representative Paul Holvey  
**Volunteer of the year:** Jenet Johnson  
**Farm of the year:** Whistling Duck Farm  
**Lifetime Achievement Award:** Magdaleno Rose Avilo

Thanks to our Sponsors for making it all possible!  
[Safeworld International], [Soil Salvation], [Peggy Ann Smith, LMT], [Medford Food Co-op], [Ashland Food Co-op], [Cricket Hill Winery], [Whistling Duck Farm], [LifeSource Natural Foods], [Rogue Creamery], and [Glory Bee]

Special Thanks to the following:  
Executive Chef [Neil Clooney] of Smithfield's Restaurant, [Salant Family Ranch], [Apple Outlaw Hard Cider], [Cowhorn Vineyard], Wandering Fields Farm, [By George Farm and Creamery], [Oshala Farm], [Case Coffee], [Rise Up! Artisan Breads], and [Flora]!
Welcome to our Newest Business Members!

Thank you Flora, Rise Up!, Rogue Creamery, and Will and Charlotte Nuessle for becoming an Our Family Farms Business Supporter! Show your support and become a member today!

Flora
Many people consider the impacts of purchasing local, organic food on their health, the environment, and the local economy, but do we think about where our flowers and our flower seeds come from? The work of Flora, a farm and floral design studio located in Williams, OR, is an answer to that question. We provide organically grown, extraordinarily beautiful seasonal flowers and greenery for the Ashland Farmers’ Market and local retail stores, weddings, events, and other custom requests. In addition, we offer organic flower seed through Siskiyou Seeds for home gardeners, cut flower growers and DIY brides. Flowers -- they feed the soul!

Rise Up! Artisan Bread
Rise Up! Artisan bread was born out of an intentional community called Full Bloom in 2007. We live and work on 280 acres of forest and farmland in the Little Applegate Valley where we bake our bread in the French Artisan bread tradition. A fusion of values from Zen and the art of bread baking to the organic, local food and sustainability movements guide our business decisions. We believe small, local businesses matter.

We are a part of this community and every loaf of bread you buy directly supports our families, our local economy and the earth. Every loaf is shaped by our hands and skillfully loaded into our wood fired oven. We compost our food waste, use recyclable packaging, minimize our garbage and treat our employees like family. We have the ultimate respect for you and your health, which is why we’re committed to local and organic ingredients free of gmo’s, chemicals and preservatives. Thank you for caring
so deeply and supporting our vision for a healthier world. Sincerely, Jo and Rosie, owners and bakers.

**Rogue Creamery**

Founded in 1933, Rogue Creamery of Southern Oregon has created a flight of 11 distinctive varieties of hand-crafted artisan blue cheeses over the last 60 years as well as a variety of fine cheddars. Its blue cheese won two 1st Place Awards at the 2017 American Cheese Society Competition and “Best Blue Cheese” at the World Cheese Awards in London. Rogue Creamery’s organic handmade cheese is made using old world sustainable practices with flavors influenced by new world terroir and innovation of tradition.

People dedicated to sustainability, service and the art and tradition of creating the world’s finest handmade cheese.

**Will and Charlotte Nuessle, Living in Wellness, Inc.**

Will Nuessle, PhD., licensed psychologist in Ashland, works with teens, adults and couples. He supports clients in moving on confidently in life. Contact him for a free consult.

Charlotte Nuessle is passionate about how to partner with our brains for personal development: more ease, good self-care, more genuine expression, connection with each other.

Charlotte leads study groups and online courses, applying neuroscience in simple, relevant ways. As a certified yoga therapist, Charlotte consults individually and teaches personal sized classes in Ashland. Sign up for her blog and get free gifts to navigate life’s overwhelm.

See all of our businesses supporters in our Business Member Directory!

**A New Way to Support Us!**

Now you can support us with purchases you make on Amazon. Register [online](#) and Amazon will donate 0.5% of the price of your eligible Amazon Smile purchases to Our Family Farms.

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NEWS

Celebrating Organically Grown in Oregon Week

Our Family Farms is celebrating Organically Grown in Oregon Week with the presentation of the 2017 Awards for Excellence for a Scientist to Jackson County Scientist and Our Family Farms board member, Dr. Ray Seidler. The Oregon Organic Coalition (OOC) Awards for Excellence are presented each year to recognize outstanding performance in the organic industry and honor colleagues and organic enterprises for their support of Oregon’s organic community.

Dr. Ray Seidler is a former Professor of Microbiology at Oregon State University and retired Senior Research Scientist and GMO Bio-safety Team Leader, with the U.S. Environmental Protection Agency, Office of Research and Development. Ray has authored/co-authored over 155 scientific peer reviewed publications and co-authored 3 books. He was one of 3 founding editors of Molecular Ecology, a science journal dedicated to cutting edge research in this field. He prepared the first Bio-safety research plan for the U.S. EPA on the evaluation of genetically engineered microbes and plants intended for environmental release which described the research needed for the evaluation of genetically engineered microbes and crop plants. Dr. Seidler has also been a leader and a dedicated volunteer in Southern Oregon helping to expand the organic movement.

The 2017 Awards for Excellence were presented at a luncheon ceremony on Wednesday, September 13th in Portland, Oregon, which featured an array of organic food and a keynote address by Garry Stephenson, Director at the Center for Small Farms & Community Food Systems Coordinator within the Small Farms Program at Oregon State University. Other award winners were Hopworks Urban Brewery (retailer), Stellar Certification Services (organic certifier), Oregon’s Wild Harvest (processor), Lebanon Auction Yard (livestock farm), Bridges Produce (wholesaler) and Groundwork Organics (crop farm).
Oregon Governor Kate Brown declared September 10th - 16th 2017 Organically Grown in Oregon Week at the request of the OOC, which has coordinated activities throughout the week designed to celebrate Oregon’s organic agriculture and recognize the leaders of Oregon’s organic movement. During the week-long celebration, Oregon retailers, farmers, producers, farmer’s markets, and industry specialists around the state hosted special events to spot light all that has been accomplished in this vital segment of Oregon’s economy.

What is “Soil Not Oil?”
By Dr. Ramon Seidler, PhD

I recently returned from presentations at the 3rd annual Soil Not Oil Conference held in Richmond, CA with fellow Our Family Farms board member, Andrew Schwarz. I would like to summarize these experiences and presentations in this month’s newsletter.

Over 100 speakers participated in plenary, workshop, and breakout sessions over the 3 day event. Presentations ranged from regenerative agricultural solutions to climate change to measuring carbon sequestration at the landscape level, and some presentations addressed social justice issues such as environmental racism and endangered public health due to pesticides in our food system and GMO 2.0 Syn Bio products (see the Nov 2016 Newsletter for more information on Syn Bio products).

We were shown a movie trailer of a coming film about soil vs dirt, carbon sequestration and regenerative agriculture and their role in mitigating climate change. Leonardo deCaprio has agreed to be the executive producer and it appears that Nutiva is also partially funding it.

Presentations from scientists and farmers alike had the bottom line message that we can’t continue with the current system of food production using industrial agriculture. There is simply too much energy and resources being consumed, water is growing scarcer, and the planetary climate is changing.

Plants and soil are one intimate system, highly dependent upon each other. Plowing and even tillage are physically intrusive and killing/disturbing soil food web living soil components; pesticides are non-specific killers of many soil food web organisms and such toxic chemicals including mineral fertilizers destroy the one system of plant and soil.
We also learned that American agriculture uses 80% of the total amount of water in this country; overall our food system consumes annual energy equivalent to approximately all American cars on the highway. The industrial agriculture food system contributes some 1/3 of the carbon dioxide that enters the atmosphere each year. By mid-century (2050) the global food demand is expected to double. Some of the good news was the demonstration that dry farming can be successful in southern Oregon in producing both annual vegetables and perennial fruits. Farmers expect that natural genetic selection of seeds from dry farming practices will produce varieties capable of increased crop yields.

We learned that 40% of the photosynthetically produced plant nutrients are secreted into the soil to nurture soil microbial populations. This entices soil microbes into symbiotic relationships in intimate contact with growing root structures. This process of plants providing soil nutrients formed as products of photosynthesis is how microbes and plants barter or evolved with each other for 5.5 million years. When microbes die, they offer back to the plant access to soil minerals and high nitrogen reserves. The microbes also feed the various other life forms in the soil food web components which eventually over time, increase the soil organic carbon content.

There is still controversy among scientists as to whether regenerative agricultural practices can sequester atmospheric carbon back into the soil in quantitatively significant amounts enough to mitigate, let alone reverse, global climate change. Most scientists record less than 0.5 tons of carbon sequestered/acre. Occasionally an outlier test result shows that 5 tons and more is possible. By my calculations anything less than 1 ton of carbon per acre on 4 billion acres globally each year will have little impact. We still have a lot to learn how to optimize carbon sequestration. American farmers only have 600 million acres (15% of those required) to assist in this effort since GMO crops are planted on the remaining 400 million acres. GMO crops use pesticides that will non-specifically kill soil food web organisms thus preventing carbon sequestration.

Perhaps the best news of all is that organic and/or regenerative agricultural practices alone may help slow climate change. Results from a 30 year Rodale Farm Study, showed that organic agricultural practices alone reduce energy demands by 28% and produce 35% less greenhouse gasses.
Dr Ramon Seidler, PhD, is a retired senior research scientist and Team Leader of the Genetically Engineered Organism biosafety program within the US EPA and former Professor of Microbiology at Oregon State University.

Join Dr. Seidler this Saturday, September 23rd at Ashland's Bellview Grange, where he will be sharing more about the "Soil Not Oil" Conference at the Harvest Seed Community Potluck and Update.

Buy SEED: The Untold Story on DVD
Celebrate seeds with 10% off the award-winning SEED: The Untold Story!

Use code OFFSEED at seedthemovie.com and 30% of proceeds will be donated to Our Family Farms!

In the last century, 94% of our seed varieties have disappeared. As biotech chemical companies control the majority of our seeds, farmers, scientists, lawyers, and indigenous seed keepers fight a David and Goliath battle to defend the future of our food. In a harrowing and heartening story, these reluctant heroes rekindle a lost connection to our most treasured resource and revive a culture connected to seeds.
SEED comes from the filmmakers behind Queen of the Sun: What Are the Bees Telling Us? It features Dr. Jane Goodall, Vandana Shiva, Winona LaDuke, and Andrew Kimbrell.

Stay up to date on all the latest news on our Website and Facebook page!

UPCOMING EVENTS

Harvest Seed Community Potluck and Update
Saturday, Sept 23 from 5:30 to 8:00 pm at Ashland's Bellview Grange
The public is invited to a Community Potluck followed by an informative program to update us on regional concerns on agriculture, climate and legislation. Potluck will begin at 5:30 pm at the Bellview Grange. The program, beginning at 6:30 pm, will include Dr. Ray Seidler, retired Senior Research Scientist for the E.P.A., speaking on Regional Agriculture and Climate Impacts, Kathy Conway, Co-Founder of Southern Oregon Climate Action Now, introducing their Master Climate Protector Class, Dr. Alan Journet, Co-Founder of SOCAN, speaking on the Clean Energy Jobs Bill, and Hannah Sohl from Rogue Climate giving us a regional legislative overview. A free event co-sponsored by the Bellview Grange and Southern Oregon Pachamama Alliance Community.

OSU Small Farms Farm Stand Education Series
Series of workshops beginning November 30
With a generous grant through the Western Center for Risk Management Education, OSU has an exciting opportunity to improve access of locally raised farm products to consumers through increasing the number of farm stand and agritourism operations in Southern Oregon. This project aims to educate producers on how to work with county and state planners to comply with the regulations of running farm stands and agritourism operations; to write a business and marketing plan for a farm stand or agritourism operation; to understand the process of accepting EBT payments (food stamps); and to use social media to attract and retain a reliable customer base. More information and registration is available here.

Please support Our Family Farms as we work to create thriving communities by promoting and protecting family farms and traditional seeds from the threats of genetically engineered (GE) crops.

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