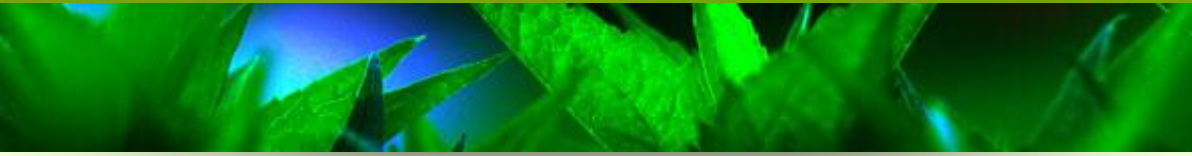


Farmers Market Messenger

February 2010



Dear Reader,

Share the gift of wine with your Valentine! Trillium Creek Winery has gift baskets available. Enjoy this Pierce County wine today by visiting [Trillium Creek Website](#).



Special Foodie News

Baby Goat Love
TFM Grant Awards!
He Who Controls Your Food
Get to Know us Better
Upcoming Events



Baby Goat Love

40 more to come!

Cuddling with this brand new 6 pound pygmy goat was a moment I will cherish for the rest of my life! Talk about a giggle machine...I could not stop laughing as it nibbled at my neck and licked my chin. Is it possible that I actually get paid to make these farm visits? What a job! Okay...I'll tuck this moment away when I am slaving my summer away juggling three farmers markets.

Looking for an excuse to visit Blue Rose Dairy in Winlock? Linda teaches goat cheese making classes right here on the farm and they fill up fast! Call now to reserve space for you and ten friends and you could have the place to yourself. I believe the cost is only \$40 per person - cuddling with new baby goats is just an added bonus! If you've used up your stock of goat cheese for the season - hey, just one more reason to head down there. For more information visit [their website here](#).



TFM Grant Awards! [[thenewstribune.com](#)]

As a nonprofit organization, the Tacoma Farmers Market is pleased to receive funding support to achieve its mission through projects that benefit the many wonderful citizens of Pierce County and Tacoma. We are pleased to announce two grant awards we have received in 2010 to continue our mission of reconnecting community and local producers:

Green Partnership Grant - Growing our farmer base is imperative to sustaining a secure food future...This grant will assist us in developing new farmers by helping them with the direct marketing learning curve that comes when they transition from harvest to market. This grant also enables us to educate locals through "cooking camp". You'll shop with the chef, cook with the chef and SAMPLE the tasty end product. Take home a free recipe card courtesy of the Tacoma News Tribune! This grant is brought to us by the **Greater Tacoma Community Foundation** from the **Pierce Conservation District**.

Tacoma Arts Commission Grant This grant will be used to give local performing artists the opportunity to perform live at the markets and gain necessary experience to flourish in their artistic field. We're taking it up a notch this year by also bringing local "big name" artists to the market - to transport you away from the daily grind...even for just a few brief moments.

A big thanks to our supporters and partners...It is a community to be proud of! We hope to make this season the best yet and we appreciate the leg up!



He Who Controls Food, Controls the World

Lao Tzu was onto something here

Not to get all doom and gloom on you....but it is a thought worth pursuing. Who do you give your control to? How do they nurture you back? Your community? This quote is as relevant today as it was when first spoken by this wise man in circa 600 B.C.E.

When you shop at local farmers markets, you are voting with your pocketbook and making a huge difference in your community. Aside from keeping heirloom and organic foods around - and effectively saying NO to GMO foods and Monsanto enrichment - you are doing a lot! [FrankenFood Comic](#) Here are some of the noteworthy accomplishments we made with your help in 2009:

Total Dollars Circulated Among WA Farmers Markets	\$55 Million
Total Dollars Circulated among TFM Markets	\$750,000 (21 weeks)
Total Farm Products Sold (6 th Ave & Bway)	\$408,000
Total WIC & Senior Vouchers Redeemed (WIC = women, infant, children program)	\$44,250
Total EBT food stamp sales enabled	\$5,600
Number of Farms better Sustained	65
Total # Customers Broadway	77,000
Total # Customers 6 th Ave	24,780
Foodbank Donations Bway	4,830 Pounds
Foodbank Donations 6 th Ave	3,414 Pounds
Number of New Businesses Incubated	2 = storefront operations

Way to go Tacoma!! Can we do better in 2010? You bet we can! Thank you for your continued patronage and support. You are creating a better community by voting with your dollars.



Get to Know us Better

Networking with the Net

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[Our Facebook Page](#)



Upcoming Events

"WSDA Farm to School Tour" for farmers on **Wednesday, February 17**. The purpose of this day-long "on the road" workshop is to help farmers learn the ins and outs of selling to schools. Traveling from farms to schools allows participants to talk directly with experienced farmers who have successfully sold to schools, learn the market requirements and desired products from school buyers, and connect with other local resources. [Click here for more information and registration.](#)

National Good Food Network January webinar is now available online! Community Food Enterprise: Local Success in a Global Marketplace. [click here to view](#)

Also, **February NCFN Webinar - Third Party Certification. February 18th, 3:30 - 4:45 pm ET**. In our current era of long value chains, it's impossible for consumers to know all the practices used to grow and process the food they eat. Third-party food certifiers can ensure that the food in our food system conforms to standards on a multitude of dimensions. You'll learn about some of the pros and cons of third party certification, and hear for stakeholders from many different perspectives. Make sure you're signed up for more information! [Wallace Center Updates](#)

Pierce Conservation District 2010 Annual Meeting. Guest Speaker, Paul Stamets talks on "How Mushrooms Can Save the World". Wednesday, **February 24th 5:00 pm to 7:45 pm** at Pioneer Park Pavilion. RSVP your spot today! (253) 845-9770. Doors open at 5:00 pm for gathering and viewing of partner displays, a slideshow of accomplishments, and a light dinner. Presentation of District and Stream Team Awards will begin at 6:15 pm, followed by guest speaker Paul Stamets, Olympia Area Mycologist (fungi scientist) author, discoverer, and founder of Fungi Perfecti.

Business Planning for Small Farms. This course is for anyone interested in learning the business planning process for a farm or any agriculture related business. Short Course: Four Monday Evenings **February 22nd, March 1st, 8th & 22nd from 5:30-8:30 pm** at Latah county Fairgrounds, Moscow, Idaho. Cost: \$60, includes all course materials. To sign up for this course please contact Cinda Williams at Latah County Extension: 208-883-2267 or email at cindaw@uidaho.edu.

Culinary/ Agitourism Workshop: Washington State has selected your region as one of four to springboard a new culinary/ agitourism marketing program. A team from Washington State Tourism and Washington State Department of Agriculture will be coming on **March 1-2** to Leavenworth, WA to collaborate with you to create, and ultimately promote, your region's food and travel products. [Click here for information and registration.](#)

Save the date! **Tacoma Farmers Market Fundraising Barn Dance** on **May 8th** at 6pm. Tickets available on our website soon!!

Come out and help us celebrate **Tacoma Farmers Market's 20th Anniversary** at our **Broadway Market's Opening Day, Thursday, May 20th** from 8:30am to 2pm!

6th Avenue Farmers Market Opening Day: June 1st from 3:30-7:30pm! Come and help us kick-off another great season!

South Tacoma Farmers Market Opening Day, and Father's Day Fun Run, June 20th! Check our website for more information! [Click here!](#)



Enjoy the abundant offerings our region has to offer...May it tide you over until Market season!!

Sincerely,

Laura Kelsay Edwards
Tacoma Farmers Markets

