

Subject: Tacoma Farmers Market News

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**Tacoma Farmers Market
Messenger**

March 2011 Edition

2011 New Extended Market Hours

Broadway Downtown: 10:30 am - 4:00 pm

Thursdays from May 5 - October

6th Avenue: 3:00 pm - 7:00 pm

Tuesdays from May 3 - October

South Tacoma: 11:00 am - 3:00 pm

Sundays from June 5 - September



Dear Laura,

A letter from the Director

Our Love of Food...

Beginning at the age of 8 I spent many o' summer at "the farm." My grandparents owned a small, twenty acre parcel in the central valley of California [Read More...](#)



Quick Reads and Links

CSA's Gain Speed

Community Supported Agriculture is an increasing supplier of fresh foods to tables in the South Puget Sound utilizing new Washington State sponsored programs with innovative marketing and new avenues to meet the customer's order. Read more thru this link:

[WSDA-Olympia: Popularity of Local Farm Produce Subscriptions Grows](#)



Grants available for You!

The USDA's Rural Business Cooperative Service's program administers \$18m annually in grants to independent farmers or ranchers, farmer owned cooperatives and producer groups. Find out more about the qualifications to apply for the "Value-Added-Producer" grant. Changes to the 2008 grant ruling take effect 3.25.11. Click below to learn more about how the Grant can work for you!

[Value Added Producer Grants Program](#)

Cultivating Puyallup

Cultivating Puyallup is a new project that brings together economic development for Downtown with conservation of resources within and outside the City. The project will seek to preserve our agricultural heritage through creation of a Transfer of Development Rights program. In addition, the project is intended to build prosperity in downtown by making new development more feasible.

Where: Puyallup City Hall, Council Chambers, 5th Floor, 333 S. Meridian, Puyallup, WA 98311

When: Wednesday, March 23, 2011 at 7:00 PM

What: The City of Puyallup is launching into a planning program called "Cultivating Puyallup." Please attend this community open house to learn more about the project and provide your input. Light refreshments will be provided.

Learn more about this movement at
[Cultivating Puyallup](#)

How to safely recycle your plastic pesticide containers

Need info about recycling your plastic pesticide containers? Read more below about Northwest AgPlastics safe recycling program for the agriculture industry! Click on the link below to find out how you can take advantage of this environmental service.

[About Northwest Ag Plastics & pick-up locations and dates](#)

Is it Organic?

Click on the link to read about Miles McEvoy's, the new Administrator of the USDA, promises to test domestic organic farms in 2011.

[McEvoy's plans to answer the question, "Is it Organic?"](#)

Organic fertilizer maker indicted on fraud

Not all that shines is gold, or so we've been told. Read more about this Californian's scheme that led this purveyor to become the largest purveyor of organic fertilizer in the western United States enabling him to earn \$9m in sales over 6 years defrauding the state of California and thousands of farmers.

[Organic fertilizer maker charged with fraud](#)

CDC Releases Food Environment Guide

The Centers for Disease Control and Prevention (CDC) has released a new guide to help states and localities develop, adopt, implement, and evaluate a food procurement policy with a focus on improving the food environment through nutrition standards. The procurement guide is now available online! Click on the link to access your guide.

[Improving The Food Environment Through Nutrition Standards](#)

Gear Up for the 2012 Farm Bill

Find out how you can contribute to the reauthorization of the Farm Bill in 2012. Follow the link to a local organization's site to learn more about the bill, regulations, recent cuts to agriculture, impact on food-deserts and low-income communities. Take a stand on sustainable agriculture and catalyze the growth of our local economies.

[Locals for the reauthorization of the Farm Bill in 2012](#)

Join the Tacoma Farmers Market Board

Are you passionate about farmers markets, eating locally and reducing obesity in our big little city? Then consider taking a seat on our board of directors. Ideal candidates will be willing to contribute approximately 8 hours per month, assist with fundraising activities, lend creativity toward our strategic planning and have one of the following attributes:

* Vendor * HR Professional * Tourism/Hospitality Professional * Legal Professional * Marketing Professional * Health/Wellness Professional * Seasoned Board Member Mentors *

Visit our [website](#) for more information or contact us at (253) 272-7077 to set up an interview.

Vendors Only: Please consider joining our Market Steering Committee! The MSC assists the operations manager in visioning and implementing creative changes to improve aesthetics and efficiency at all TFM Farmers Markets. Please contact Cayenne@tacomafarmersmarket.com today for more info!

The harvesting of a new generation of farmers

An emerging trend of people in their 20's and 30's are cultivating their own roots by harnessing generations of techniques to cultivate their own bounty. Read about a northwestern couple in the New York Times discussing their ambitions and challenges in an industry new to their peers.

[Emerging group of new farmers](#)

Market Days Special Events

With the 2011 Market Season sprouting just around the corner make sure to mark your calendars for these exciting events coming to you at the Market!

[2011 Special Event Days](#)

Current Cultivations at the TFM

The dedicated staff and volunteers at the Tacoma Farmers Market are hard at work cultivating new partnerships, programs and forums to reinforce the mission of TFM of reconnecting community and local food producers.

Be sure to stay tuned into next months newsletter where we'll be launching several new initiatives for the community and farmers to reconnect including:



Partnership with MultiCare this summer to fight child obesity and connect community to healthy living options
Farm to Institution Forum coming to you in 2011
Farm to Chef program

And many, many, more exciting new arenas and events are emerging!!
Stay tuned to next months letter to get all the details!!



FUN LINKS

LISTEN:

Stonyfield Organic Moms has produced a music video to teach about the benefits of eating organic. This is a fun video to dance along to with the kiddo's while they are learning about fresh organic foods!



JUST EAT ORGANIC!

DO:

Feeling creative and inspired? Create your own music video and upload it to the Just Eat Organic website! We'd love to share your creation with our customers, vendors and partners so be sure to let us know when you post your video! Click below to drop that beat!

[Submit video and shout outs for eating Organic](#)

Tacoma Farmers Market
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