



2022

Farm Walks

EDUCATION FOR FARMERS, BY FARMERS



Food Systems

WASHINGTON STATE UNIVERSITY



History

WSU Food Systems Program and Tilth Alliance have been collaboratively presenting the Farm Walk Series for over 18 years! These farmer-to-farmer or processor-to-processor educational events are hosted by organic, sustainable, and innovative farm and food businesses throughout Washington State.



Viva Farms



Palouse Colony Farm



Bluebird Farms

2022 Schedule

JULY 18 - KIRSOP FARM - ROCHESTER, WA

12-4 PM

| Scaling up: From simplified to diversified vegetables, grains and animals

AUGUST 29 - ALPENFIRE CIDER - PORT TOWNSEND, WA

12-4 PM

| From apple to glass: Growing, making and marketing authentic ciders

OCTOBER 3 - LAZY R RANCH - CHENEY, WA

12-4 PM

| Agroforestry: Grazed Forest Management

NOVEMBER 10 - TILTH CONFERENCE FARM WALK

Hayshaker Farm, College Place, WA 1-4pm

Radicchio Production



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About Alpenfire Cider

Long before Eastern Washington became "Apple Capital of the World", apples were flourishing in the milder, moister climate of the Pacific Northwest. Homesteads have long ago disappeared, but the apple trees planted by these early settlers are still offering up their scabby, shrunken fruit on lichen covered limbs. If you take a chance and look past the cracked skin and curled leaves, chances are you will find a taste of history in the flavor packed punch those old apples deliver.

Making cider was our first love and we planted the orchard to be able to do that the way we wanted. Having an orchard and learning the skills needed to maintain it has become an incredibly satisfying bonus to our lives, as well as to the cider-making process. When we decided to plant trees we needed to clear the land of 3rd growth scrub, logging waste, and 12 foot high wild rose. Looking back now, we might not have attempted an orchard in this place at all!



Organic

To us there is no option. The thought of using products that would potentially damage ourselves, our watersheds, the wildlife and everything we care about most is unimaginable. We prefer to work inside the limitations that organics impose, knowing that we are doing our part to create the kind of future we want for our family and planet.

Making cider with organically grown fruit assures us that we are not taking part in the tremendous overuse of synthetic fertilizers and herbicides happening around the world. The additional attention we are required to give to our orchard just keeps us in touch with all the amazing paths of nature out there each day.

Cider

Alpenfire's ciders range in style from old world to new world; from barrel matured, bittersharp, bone dry varieties to luscious pommeau's made with fresh pressed juice and apple brandy.



ORCHARD & TASTING ROOM ADDRESS

220 Pocket Ln.
Port Townsend, WA 98368

TASTING ROOM HOURS

Saturdays from 12-5pm
Be safe, wear you masks!



With every cider, we strive to let the apples tell their own story. Our bittersweet and bittersharp varieties speak of tradition and earthiness, the smell and feel of a fall orchard. The high acid heirloom varieties remind us of the sharp crisp flavor of our grandfather's apples. The incredible red flesh specialty apples we use let us know that spring and wild strawberries are only a bottle away.

Resources

Orchard Management

- [Organic Production](#)
- [Hard Cider Production and Orchard Management in the Pacific Northwest, OSU, Not Organic](#)
- [Cost Estimation of Establishing a Cider Apple Orchard in Western Washington WSU](#)
- [WSU 2017 Rootstock Tour Observations](#)

Cider Production

- [All Things Cider, Northwest Agricultural Business Center](#)
- [WSU Cider](#)
- [Apple Grower Research and Extension Needs for Craft Cider](#)

Industry

- [Northwest Cider Association](#)
- [Good Fruit Grower Online Magazine](#)



Want to Search for More?

WSU Publications - <https://pubs.wsu.edu>

WSU Extension: <https://extension.wsu.edu>

FARM WALKS



WHOLE FARM PLANNING PLANIFICACIÓN DE TODA LA GRANJA

2022 Course Online via Zoom/Curso en línea con Zoom
Mondays/los lunes 9/19-12/5 6:00pm-8:30pm



Tilth Conference

with Washington Organic Recycling Council (WORC)

Thursday-Saturday, November 10-12

Three Rivers Convention Center

Tri-Cities, WA

Save the Date!

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