

Morning tour @ 9:00 AM Afternoon program @ 12:00 PM

Please join us at Avelino Farms' 30-acre organic Jefferson orchard to learn about their Italian-influenced and unique growing practices.

Lunch and organic industry presentations will follow at Cascade Foods.

REGISTER
BEFORE AUG 1ST TO
SAVE \$15!

www.oregonorganichazelnuts.org

# THE DETAILS

Morning Program-9:00-11:30

## **Avelino Farms**

4684 Buena Vista Road Jefferson. OR 97352 Afternoon Program- 12:30-4:00

### **Cascade Foods**

38471 Groshong Rd NE, Albany, OR 97321

Event Price | \$50 Before Aug 1st | \$35

Register Online at www.oregonorganichazelnuts.org/summertour

#### Farm Tour at Avelino Farms- Owner Michael Carpentiero

Learn about the distinctive methods used on Avelino's 30-acre organic orchard, including overhead drip irrigation, ground cover maintenance with a side disc flail, and Facma harvest equipment from Italy that can be used on orchard floors with ground cover. You will also be able to check out their modular, turn-key wash/dry equipment for small-scale operations.

Brim Tractor will be demonstrating the 25-HP Solectrac electric tractor.

Coffee and a light breakfast will be served, please bring a coffee cup to help promote sustainability.

### Afternoon Programs and Lunch at Cascade Foods

Lunch will be catered by Boujee Bites with a focus on farm-fresh & organic. Don't forget to bring a cup or water bottle!

The Cost of Production; SARE Grant update-Tanya Murray from Oregon Tilth and Ben Larson from My Brother's Farm

IPM in Organic Systems- Nik Wiman, OSU Orchard Crops Extension Specialist

Panel; Marketing Organic Hazelnuts- Mary Birkemeier from Meridian Orchards, Stacy Kraker from Hummingbird Wholesale, and Jed White from Cascade Foods

An overview of the Washington State Organic Hazelnut Growers - Alex Beggs

Case Study on the Organic Certification Process- Bruce Kaser from Pratum Farms

Scanto Register











