

Traveling Workshops

7:00 a.m. to 11:00 a.m., Wednesday, June 22

Included with the NAITC full conference registration. Traveling workshops are subject to change or cancellation. Minimums and maximums apply. For full conference registrants only. Select one:

❑ **Farm to School:** Agriculture is very much present in Arizona. Maricopa County is among Arizona's top producing counties despite its 4.2 million urban residents. Tour participants will follow the supply chain from two west valley farms to one west valley school to learn just how Arizona Grown products get from the farm to a student's tray. Rousseau Farming Company® has been in production since 1878 and is among our top producers celebrated in Arizona's Centennial in 2012. The fourth generation farm has grown a variety of fruits and vegetables on over 10,000 acres all over the metro Phoenix area with its deepest roots at home base in Tolleson, Arizona. Among student's top picks for fresh vegetables remains the "baby" carrot, which is processed locally and shipped to schools all over Arizona through the National School Lunch Program. Today we will look at summer's sweet watermelon, another fresh favorite for students dining in our warmer months. Our second farm, Duncan Family Farms LLC, carries the legacy of showing their unchanging support for agriculture education and community development in Arizona. The Duncan family, a fourth generation cotton farm, began growing leaf lettuces in 1985 on a few hundred acres of land. Today the farm has expanded production to 8,000 acres in Arizona and California which includes organic root vegetables in addition to their lettuce line. Our third site, Litchfield Elementary District has supported local area growers for several years. The K-8 District has about 11,000 students and covers a 66 square mile area and has 15 schools in four different cities. As close neighbors, each play an important role in feeding our students fresh and healthy food every day.

❑ **Arizona Grown:** Arizona has been described as a nutrition state. Our agriculture industry provides all the foods necessary to provide a well-balanced diet that meets USDA MyPlate dietary guidelines. Participants will visit three farms including a dairy, a feedlot and a produce farm, covering 4 of the MyPlate food groups. Your tour will start at Kerr Dairy, a family owned and operated dairy farm where the 3rd and 4th generation dairymen, Bill and his son, Wes, milk over 1000 cows. The Kerr's also farm over 600 acres of alfalfa, sorghum and oats as feed for the dairy cows. The next stop is Heiden Land and Cattle, an operation that finishes cattle for beef production, run by Les and Paul Heiden, 3rd and 4th generation cattlemen. The Heiden family also raise all the feed needed for their cattle and have done so since 1975. On the way back to the beautiful Wigwam Resort, you'll stop at Blue Sky Organic Farms, a family farm that was started by David Vose, a chef, who decided to grow what he wanted to cook. Some of the fruits and vegetables grown by Blue Sky end up in the cafeteria of Litchfield Elementary School District through the Farm to School program.

❑ **Specialty Crops:** Participants will be amazed at the vast amount of agriculture located in the west valley of Maricopa County, Arizona, even though it is the 4th most populated county in the US with 4.2 million people. Your first stop will be Mountain States Wholesale Nursery which offers over 450 taxa of desert-adapted trees, shrubs, ornamental grasses, accents, flowering perennials, groundcovers and vines. They specialize in providing landscape plants that combine beauty and water economy. Their goal is to provide quality plant material to allow the fulfillment of design concepts that reflect the spirit and the beauty of the desert. With over 44 patents and trademarks, Mountain States is a leading innovator in plants for the desert southwest. The second stop is Francis Roses which is one of the largest producers of bare-root roses in the world. They grow thousands of varieties each year and deliver a quality product to a wide range of customers. The west valley is one of the best rose growing regions in the country. Francis Roses is passionate about roses and they look forward to hosting you! The final stop will be at the home of the Arizona Cardinals to see the famous roll-in/roll-out field at their stadium. This field utilizes state of the art irrigation with a mechanism to make this a venue that can host NFL football games on the turf, as well as trade shows and other events on the concrete floor. This stop will show you the best in turf management in the desert by Evergreen Turf.

❑ **Blooming Ag Ed:** Participants will learn about the exciting activities in Arizona centered on agriculture education. They will tour Tolmachoff Farm which is a unique four generation family farm that grows a large variety of produce for distribution straight from the farm field to the consumer. The farm is open for field trips from October through March. The next stop is Liberty Elementary School. Participants will learn about its school-wide Agriscience Program. The final stop will be one of five AZ Agribusiness and Equine Center High Schools. These schools are situated on community college campuses and give the students an opportunity to earn college credit while attending a college prep charter high school.

❑ **Research:** Participants will tour the University of Arizona Maricopa Ag Center (MAC) which is a 2100-acre research farm with a focus on cotton, small grains, alfalfa, and new specialty crops that could be used to provide fibers, oils and pharmaceuticals. Immediately adjacent to MAC is the USDA Arid Lands Research Center (ALARC). ALARC research topics include crop management, integrated pest management, irrigation technology, remote sensing, water reuse, crop breeding and physiology, and global climate change.

❑ **East Valley Reservation Farms:** The Fort McDowell Yavapai Nation is one of the smaller reservations in the state. Only four miles wide and 12 miles long, it is home to about 600 of the 950 tribal members and has 2,000 acres of land in production, including 1,000 acres of pecans, 300 acres of citrus – lemons, navel oranges, tangerines and tangelos – and the remainder in alfalfa and barley. The tribe receives its water supply in a monthly allocation from the Verde River, which runs through the reservation. While alfalfa and barley fields are flood irrigated, the pecan and citrus trees are irrigated through a multi-million-dollar drip irrigation system. The Yavapai people were historically nomadic hunter-gatherers in central Arizona and were moved from reservation to reservation in the 1800s. Fort McDowell, originally a U.S. Army post, was given to the Yavapai people in 1903. The Salt River Pima Maricopa Indian Community (SRPMIC) is slightly larger, at 52,600 acres, of which 19,000 acres have been set aside as a natural reserve. Home to members of the Pima and Maricopa tribes, there are about 9,000 tribal members enrolled. The tribe leases about 12,000 acres to area farmers on 10-year leases. Irrigation water comes from the Salt River through a canal system. These farms grow large quantities of alfalfa, corn for silage, cotton and vegetables from celery and leeks to sweet corn and cilantro. Rousseau Farming Company has leased about 3,000 acres on the SRPMIC since 1991. The family has farmed in the Phoenix area since 1878 and current owner and CEO Will Rousseau, is the fourth generation farming both on the reservation east of Scottsdale and in the west valley. The family operation grows carrots, broccoli, cabbage, sweet corn, watermelon and many more vegetables in both conventional and organic production. Associated Farms is another family operation that produces alfalfa, cotton and forage crops on about 3,000 acres on the SRPMIC. They came from Texas in the 1970s to manage the reservation farm for long-time Arizona farmer Gilbert “Shag” Rogers, became partners in 1976 and took over ownership when Rogers retired. Adam Hatley currently heads the operation since his father, Aubrey (Sonny) has semi-retired.

❑ **Southeast Valley:** This tour will include operations on the eastern side of the Phoenix metro area. The tour of Queen Creek Olive Mill is referred to as "olive oil 101." Participants will learn the history of the company, about quality and standards of olive oil, health benefits, and use ideas. The 100-acre farm was developed in 1997 by the Perry Rhea family. He is the son of first generation Italian immigrants so he knew early on in his life about the significance of extra virgin olive oil. You will enjoy the "fruits" of their labor. At Hayden Flour Mills we will observe the farming and processing of "ancient grains," the term applied to grains grown long ago in this area. This is a family business that is re-creating Charles Hayden's 1873 vision of milling flours from some of the world's oldest varieties of wheat.

❑ **Arizona Water:** Yesterday and Today: Tour participants will follow the development of water storage and delivery systems that allow Maricopa County to be a premier agricultural county in the U.S. even though it has the fourth largest population in the country. Participants will learn the history of the Salt River Project (SRP) which is the oldest multipurpose federal reclamation project in the United States. It was established in 1903 by ranchers and farmers who pledged their own land as collateral to repay federal loans to build Roosevelt Dam. Participants will also tour Central AZ Project (CAP) which delivers Colorado River water into central and Southern Arizona. The CAP is the largest and most expensive aqueduct system ever constructed in the United States. The last stop on the tour will include a trip to Lake Pleasant. There, participants will see where the drawdown cycle begins with water being released from the lake through the CAP canal for irrigation of the west valley irrigation areas during the summer.