Submitter:	Amy Wachsmuth
On Behalf Of:	Edible Stories Market Garden
Committee:	House Committee On Agriculture, Land Use, Natural Resources, and Water
Measure, Appointment or Topic:	HB3372

Greetings Co-chairs Helm and Owens, Vice-Chair Finger McDonald and members of the House Committee on Agriculture, Land Use, Natural Resources and Water,

I am writing in support of HB 3372. I am grateful for your time to read my statement. We Oregonians are fortunate to have representatives that strive to serve the needs of our communities.

I am proud to say I provide manual labor at Edible Stories Market Garden in Helvetia. We aren't just growing organic vegetables, we are contentious students of soil science and conservation. After initial formation, all beds are hand worked. In winter the beds that are not producing cool season crops are full of natural cover crop species, In the spring, the beds are gently cleared by hand as the soil becomes dry enough to work. Bed prep consists of a light work with a scuffle hoe (not turned) with a top dressing of compost added. All cover crops are dropped in the paths to decompose naturally. Spring crops are then sown or transplanted. In among the beds are flowers for pollinators with many crops species left to flower for their benefit. In the fall, spent crops are cut at soil level and dropped for natural decomposition. Then the cycle repeats. At all times of the year, the hoop-houses are home to teaming scores of insect life always striking a balances, birds, snakes, small mammals, wasps, bees, worms, beetles. A section of soil inside the garden hoop-house and outside would be a startling contrast of biological activity.

With regards to water conservation
The hoop-houses provide a high level of humidity, reducing evapo-transpiration, we water with drip irrigation, mulch beds with compost, and harvest rainwater onsite. Our beds are fluffy (never walked on to preserve the soil matrix) and contain adequate organic matter to retain water. Fertilizers are used sparingly at the time of planting, relying on microbial activity working on organic matter for the majority of the timed release of nutrients. This means, no phosphorus runoff, no nitrogen leaching through the soil provide to pollute our watershed.

As a result the garden generates a delicious, bountiful harvest that benefits local markets, families, and fine dining restaurants interested in locally sourced produce.

There is not a single improvement to the ethical practice of raising food that we are aware of (or we would try it!). It is everything anybody could ask for a small farm to do. It is the right thing to allow small farms like this to continue the good work and be

an example to others who would also like to try a Market Garden or to show the world that feeding our communities can be sustainable and beneficial to the local ecology and watershed. It is an example visited by curious community members, the NRCS, Tualatin Soil Water Conservation in cooperation with OSU Extension who makes periodic visits to study the soil microbiology.

Thank you once again for your time. I hope you all have a good day and enjoy some delicious locally grown produce in your lunch today. If not, you should join our mailing list or make a visit to our garden and see for yourself what a small operation like this one can be.

Warm regards,
Amy Wachsmuth