

# MEET TOM.

## Tom Beechinor's connection to the land

goes deeper than the rich, volcanic soil he farms near Walla Walla. His great-great-grandfather homesteaded the Cottonwood Creek drainage back in 1863, so working the land has always been a way of life. Today, Tom and his son, Jason, raise asparagus, beef, green peas, wheat and alfalfa. Growing many different crops has allowed them to stay successful even in the lean times, so they can concentrate on producing some of Washington's finest

beef and asparagus. Washington state produces 40% of the asparagus grown in the United States—over

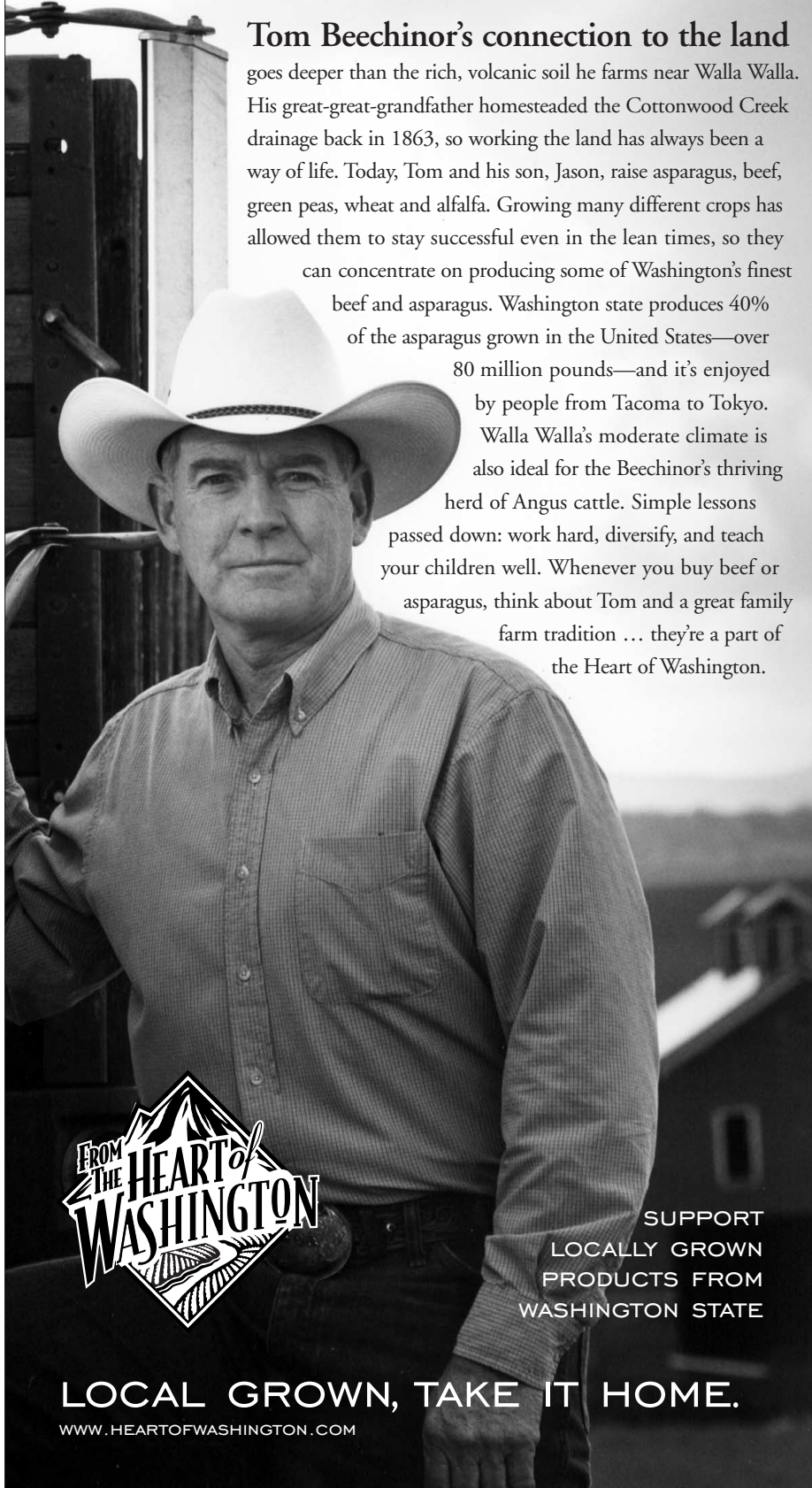
80 million pounds—and it's enjoyed

by people from Tacoma to Tokyo.

Walla Walla's moderate climate is also ideal for the Beechinor's thriving herd of Angus cattle. Simple lessons

passed down: work hard, diversify, and teach your children well. Whenever you buy beef or asparagus, think about Tom and a great family

farm tradition ... they're a part of the Heart of Washington.



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