

Fall 2014

VOF's GIS Project	3
Summer Workshop Highlights	4
Thank You to Mentor Farmers.....	8
Food Justice at the WC	13

The Quarterly Newsletter of the Northeast Organic Farming Association of Vermont

Farm Profile: Bread & Butter Farm

by Hannah Noel, NOFA Vermont member

Corie Pierce and Adam Wilson started Bread and Butter Farm four years ago. The business partners came to the LeDuc Family Farm as Vermont Land Trust (VLT) was conserving the property. The farm had been in the LeDuc family for 200 years and was a conventional dairy farm. The LeDuc family was facing a serious problem - no one in the next generation wanted the farm. They decided to conserve the farm with VLT, and VLT found Pierce and Wilson.

The new business partners' first question to themselves was "Are we ready for the expense of owning a farm?" They quickly formulated a plan structured around their vision for this farm uniquely situated in both Shelburne and South Burlington, Vermont. They knew they wanted a diversified farm business to include an on-farm bakery, winter greens, raw dairy, beef, and pork. Wilson had a business in Westford baking bread, so they decided to start with the bakery first.

They dove in reaching out to community with monthly open houses. The goal of these events was to show their neighbors their progress with samples of their products and to offer transparency of their plans from the very beginning.

They went door-to-door up and down their street, meeting neighbors in person bringing them gifts from the farm.

Originally, Pierce and Wilson wanted to sell everything from the Farm Store, but they faced challenges unique to their farm:

- They have no road frontage.
- They have an easement on their driveway. (The driveway isn't part of their property.)



Photo courtesy Hannah Noel

- The permit for their sign was difficult to get. (It took four years! It was just issued a day before our visit to the farm.)

And they came to realize that they didn't actually want daily traffic through their farm. They settled on being open two days and got creative with marketing.

The farm partners decided to minimize dairy and build up their 100% grass-fed beef herd while staying focused on the bakery business. All of a sudden, they had all this beef to sell. They wanted to draw the community to the farm and offer them an experience with their food.

Burger Night was born.

Held every week from May through September, Burger Night is exactly that, an experience - beef burgers from

Continued on page 6 »



NOFA Vermont

PO Box 697, 14 Pleasant St.
Richmond, VT 05477
NOFA: 802-434-4122
VOF: 802-434-3821
info@nofavt.org
www.nofavt.org

Board of Directors

Mimi Arnstein
Paul Costello
Sona Desai
Mara Hearst
Debra Heleba
Andrew Knafel
Andrea Scott
Ross Thurber
Kate Turcotte

Staff

Enid Wonnacott
Executive Director

Kirsten Bower
Financial Manager

Erin Buckwalter
*Community Food Security &
Direct Marketing Coordinator*

Nicole Dehne
VOF Coordinator

Sam Fuller
*Technical Assistance
Program Administrator*

Rachel Fussell
Education & Events Coordinator

Amy Gifford
Vermont FEED Assistant

Caitlin Gildrien
Outreach Coordinator

Michael Good
*Community Food Security
Program Assistant*

Ashley Green
*VOF Livestock and Dairy
Certification Specialist*

Abbie Nelson
Agricultural Education Coordinator

Laura Nunziata
VOF Certification Specialist

Johanna Prader
VOF Certification Staff Assistant

Barbara Richardson
Office Manager

Gregg Stevens
VOF Certification Specialist

Becca Weiss
Office Assistant

Fall Thoughts from Enid

There are many notable events that have taken place since our summer issue of NOFA Notes. At so many of these events, and in so many of my daily conversations and readings, the common denominator is healthy soil. I wanted to share 3 seemingly disparate events here that share the importance of healthy soil in common.

The first event was a fabulous celebration of Wendell Berry's 80th birthday at the Knoll Farm in Fayston, VT on August 5th. Hosted by Peter Forbes and Helen Whybrow, 40 some people gathered to celebrate Wendell Berry's life, and his contribution to culture and agriculture. Although Wendell stayed tucked into his farm in Kentucky and as he himself wrote in a letter to Peter Forbes, "I'm always glad to hear of a party I don't have to attend," he was honored that we were celebrating him. We shared a great meal and Wendell Berry's readings that are significant to us. Wendell says that, "The soil is the great connector of lives, the source and destination of all. It is the healer and restorer and resurrector, by which disease passes into health, age into youth, death into life. Without proper care for it we can have no community, because without proper care for it we can have no life." (From *The Unsettling of America, Culture and Agriculture.*)

Moving on to the second event and the soil connection, I attended the Traditional Foods and Health Symposium held at Shelburne Farms on September 26-27, sponsored by the Forrest C. and Frances H. Lattner Foundation to enhance awareness and understanding of the correlation between nutrition and health and wellness. The speakers outlined the core principles of traditional diets, inspired by the teachings of the Weston A. Price Foundation. Many of Dr. Price's assertions about the quality of nutrient-dense food and well-mineralized soils were influenced by the work of William Albrecht in the 1930s, who suggested declining and unbalanced soil fertility

as the underlying causes for poor crops and for pathological conditions in animals fed these crops. Albrecht said, "The soil is the 'creative material' of most of the basic needs of life."

And, finally, many NOFA-VT members participated in the People's Climate March on September 21st in New York City. We've known for a long time that organic agriculture is an important part of the solution to many of our environmental problems. However, we are just now understanding how organic agriculture not only slows down climate change and increases our resilience in the face of it, but also can remove carbon dioxide from the atmosphere and store it in the soil.

The Rodale Institute recently published a white paper titled *Regenerative Organic Agriculture and Climate Change: A Down-to-Earth Solution to Global Warming*, which states, "If all agricultural land on Earth were transitioned to reflect regenerative organic principles, crop lands would capture 40% of annual emissions, and graze lands would capture 71%. Together, they would represent 111% of annual emissions, capturing all current greenhouse gases that we emit annually and beginning to draw down excess carbon from the atmosphere." That's a pretty amazing statement, and the Executive Director of the Rodale Institute walked to Washington, DC from their headquarters in PA to hand-deliver the report to USDA Secretary Vilsack in October.

Our upcoming Winter Conference gives us the opportunity to share so many of these important conversations and themes with conference participants. We will have workshops on soil health, of course, in addition to so many others. I'm looking forward to being part of those conversations and that learning with many of you.

NOFA Vermont is an organization of farmers, gardeners, & consumers working to promote an economically viable and ecologically sound Vermont food system for the benefit of current and future generations.

VOF's GIS Mapping Project Update

By Nicole Dehne, Vermont Organic Farmers Program Administrator

In 2012, a state-mandated pesticide spray program was conducted in parts of Addison and Rutland counties to target adult mosquitoes that carry Eastern Equine Encephalitis (EEE) and West Nile virus. This pesticide application eased public health concerns but threatened the organic status of several farms in the region.

In 2013, in collaboration with the Vermont Agency of Agriculture, Vermont Organic Farmers (VOF) initiated a pilot program to map the locations of all organic farm fields in the state, starting with Addison and Rutland counties. This information was shared with the Pesticide Management Section of the Vermont Agency of Agriculture and helped them to avoid spraying pesticides on organic farm fields and helped to establish adequate buffers during the 2013 mandated spray program.

This year VOF has continued with our efforts to map organic farm fields. With the help of our enthusiastic

summer intern from Middlebury College, Gabrielle Lee, we were able to add farms in Chittenden, Franklin and Grand Isle. It is our goal to continue with these efforts until all of the organic farm fields in the state are mapped.

Organic farmers already submit hand drawn or printed maps of their farm fields to VOF with their organic application. However, in order to create one comprehensive map that can be readily shared, this geospatial information is needed electronically. The United States Department of Agriculture's Farm Service Agency (FSA) already maintains electronic geospatial information for farmers who participate in FSA and National Resources Conservation Service (NRCS) programs. VOF has been collaborating with FSA and NRCS to receive electronic files of organic farm fields to add to our VOF map for maximum efficiency.

Once this program is established, we hope it will reduce the record-keeping



burden for organic producers by eliminating the requirement to provide field maps with the organic application. It is our goal for these maps to be updated at the annual inspection visit. In addition, we hope this information will assist in giving farmers more accurate information about acreage and soil type.

Most importantly, this information can help us protect organic farmers from mandated pesticide application programs and help us to evaluate potential contamination during natural disasters like floods or hurricanes. ✂

Staff Changes at NOFA-VT

We bid a fond farewell this summer to Caitlin Jenness, who spent two years in our office, first as an assistant for Vermont Organic Farmers, then as our Beginning Farmer Coordinator and Revolving Loan Fund Administrator. Caitlin has moved on to a position as the business manager at Citizen Cider, and we wish her luck!

We would like to welcome Rachel Fussell into a new position at NOFA-VT, Education Coordinator. Rachel will oversee our year-long



Rachel Fussell is a 2011 graduate of Warren Wilson College, with a degree

array of educational programs for farmers, gardeners, and consumers, including our Winter Conference workshops, Summer Workshop Series, and apprentice and beginning farmer programs.

in Environmental Studies and a concentration in Environmental Policy. Most recently, she has been working as the Vegetable Production Manager and Food Systems Coordinator at Vermont Technical College; prior to that she served as a Food Policy Researcher at Food and Water Watch in DC, was the Local Foods Program Coordinator at the Polk County (NC) Office of Economic Development, and worked on an organic vegetable and heritage poultry farm in NC. ✂

NOFA Vermont Summer Workshop Series Highlights

By Erin Buckwalter, Food Security & Direct Marketing Coordinator

The NOFA-VT Summer Workshop Series provides learning opportunities for people of all interests – from commercial and aspiring farmers to gardeners and homesteaders – and a host of NOFAvore Socials around the state to celebrate our members and friends. We were excited to see so many of you at these events and also wanted to share a couple of highlights from the series.

On a lovely summer evening in late July, I arrived in South Woodbury at High Ledge Farm for a workshop about “Profitable Small Acreage Production” from farmer, Paul Betz, and UVM Extension Vegetable and Berry Specialist, Vern Grubinger.



High Ledge Farm workshop, photo by Erin Buckwalter



High Ledge Farm workshop, photo by Erin Buckwalter

With less than three acres of hilltop land in production, Paul and his partner Kate Camilletti, grow an amazing quantity of vegetables for a farmers’ market and their small CSA. Through succession planting and honing their market niche, they maintain a strong market presence all season long. In between touring the farm’s hothouses and visiting fields, Paul and Vern answered the rapid-fire questions coming from many of the 30-plus workshop attendees - from favorite varieties and planting timing to financial planning and marketing strategies.

Participants walked away with a great overview of how High Ledge Farm works, inspiration for different strategies to grow a farm business on a small amount of land, and many new ideas to try at their farm, homestead or garden. This workshop was organized as part of a series of summer workshops aimed at addressing issues identified by CSA farmers in Vermont, and was funded by a Vermont Agency of Agriculture Specialty Crop Block Grant NOFA-VT received to provide additional support to CSA farmers across the state.

Continued on page 5 »

Summer Workshop Highlights, continued from page 4

The NOFAvore Socials this year were also a huge success. With funding support from the Newman's Own Foundation to increase awareness for our community food security programs, we highlighted four farms that participate in our Vermont Farm Share Program. This program, now in its 20th year, works with farms and their communities to provide partially-subsidized CSA shares for limited-income Vermonters.

Our first social of the season took place at Joe's Brook Farm in St. Johnsbury and had nearly 100 attendees. Old and new friends alike attended the social – growing the community for both NOFA-VT and Joe's Brook Farm. After fresh pizza straight from NOFA-VT's mobile, wood-fired oven, attendees had time to tour the farm, talk with farmers Mary and Eric Skovsted and learn more about how the Vermont Farm Share Program helps connect limited-income people in their community with local and organic foods.

Six other socials and more than 20 workshops statewide rounded out the summer's offerings – thank you to everybody who attended one of these events, and especially to all the fabulous farmers who hosted workshops and socials. It was great to see so many of you this summer, and we hope to see you at one of our upcoming educational events this fall and winter.

See page 7 for more information on our winter Human Resource Skill Building for Farmers workshops, and save the date for the Winter Conference on February 14-16, 2015!
☞



Joe's Brook Farm social, photo by Erin Buckwalter



Joe's Brook Farm social, photo by Erin Buckwalter

Bread and Butter, continued from page 1

Bread and Butter's cattle, served on buns from the on-farm bakery with salads made of produce grown on the farm.

To say that Burger Night has been wildly successful is an understatement: 150 people attended the first one. Now, three years into the event series, they can expect about 500 people each week – in nice weather. With outdoor cooking and seating, Burger Night only happens when the weather is favorable. Guests enjoy a meal truly from the farm while listening to live music. Family friendly and alcohol-free, Burger Night is presented with integrity to educate people about food – certified organic vegetables, 100% grass-fed beef, artisan bread made with organic ingredients. While selling alcohol would be a sure money maker, for now Bread and Butter Farm is keeping that option at arm's length and instead, as Pierce says, "putting the value on the food and the musicians."

Burger Night isn't the only successful venture that fell into place for Bread and Butter Farm. An educator by trade, Pierce dreamed of having a working farm with integrated educational opportunities since she was a

Corie Pierce, photo courtesy Hannah Noel



Corie about starting a place-based learning program at Bread and Butter Farm. She was offered tuition for her son in exchange for hosting a program on her farm. Corie's patience had paid off - her dream program on the farm and the dream school for her son came together as meant to be.

Students come out to the farm monthly and do real jobs at Bread and Butter. While one group works at the farm watering, preparing planting beds,

working the compost, and playing farm games (some unique to Bread and Butter Farm like "kale jail"), a second group explores the forested acres of the farm learning about forest ecology, while a third group prepares lunch for the school from the farm and with other local food.

This is the real deal - children are invested in Bread and Butter and are building a deep understanding about the food they eat. They're involved from seed to full-grown edible vegetables. They visit the beef and dairy cattle and pigs in pasture and eat the beef, milk and pork with their lunch. They are closer than most of our population to connecting all the dots: soil to plants to animals to food to us.

This is the real dream and goal of Bread and Butter Farm's Pierce and Wilson. They are "taking local to the next step" (Pierce), reconnecting people to the source of their food. They're opening up to their community and are providing opportunities for people to look at local more deeply, to ask questions, to really understand what it takes to feed a community with fresh, whole, nutritious food. 🌱

More information:

- Bread and Butter Farm: www.breadandbutterfarm.com
- Benefits of certified organic, locally grown: www.nofavt.org/why-organic

To say that Burger Night has been wildly successful is an understatement: 150 people attended the first one. Now, three years in, they can expect about 500 people each week.

teenager. Pierce envisioned a partnership with a school with regular visits to the farm to allow her to get to know the students and for the students to be thoroughly engaged in the farm. Pierce was patient and waited for the right school to find her. She was approached at exactly the right time - her son was almost school-age. The Schoolhouse Learning Center, a private school accredited for Preschool through Grade 5 in South Burlington, approached

HIGH MOWING
Organic Seeds
Since 1996

100% organic seeds
from an independently-owned,
farm-based seed company
with a commitment to quality,
customer service and
healthy communities.

USDA
ORGANIC

Request a free catalog: 802.472.6174 or www.highmowingseeds.com

NOFA-VT's Fall and Winter Events

By Caitlin Gildrien, NOFA Vermont Outreach Coordinator, and Mimi Arnstein, Farm Business Consultant

We are changing up our cold-season educational offerings a bit this year! The biggest change is that **we will not be holding a Direct Marketing Conference**, and instead will incorporate more direct marketing and business workshops into the Winter Conference. This will include a day-long intensive track for CSA farmers, as well as increased offerings for direct market producers during the main conference. The annual meeting of the Vermont Farmers' Market Association will be held in March. We are also holding a series of workshops this winter to address the issue of Human Resources on farms.

Human Resource Skills for Farmers (Or How to be a Hard@\$& and Nice at the Same Time)

You can manage cows and crops, but people? Producers know that the farm crew can make or break not only your bottom line, but your stress load.

Take your employee management skills up a notch with our workshops, featuring real-life stories, practical advice and useful resources from successful farmers and experts from VT and beyond. Each session will be held in two locations to make them accessible to more farmers statewide.

Session One • Get Your Team: Hire, Train & Retain a Strong Farm Crew

January 14, Randolph
January 15, Williston

Session Two • Run Your Team: Tools for Managing and Motivating Employees

February 3, Middlebury
February 4, Norwich

Session Three • Conflict on the Team: Effective Leadership & Communication with Farm Employees

March 5, Randolph
March 6, Williston

There will also be Winter Conference workshops that address these issues. One-on-one follow up consulting will be available to participating producers.

These workshops are co-sponsored by Vermont Technical College, funded by NE Extension Risk Management and based upon work supported by USDA/NIFA under Award Number 2012-49200-20031.



United States Department of Agriculture
National Institute of Food and Agriculture



EXTENSION
RISK MANAGEMENT
EDUCATION
NORTHEAST CENTER



The crew can make or break a farming season. Learn how to make yours a good one with our HR workshop series. Photo courtesy Andy Jones.

NOFA Vermont Winter Conference

February 14-16, 2014
University of Vermont, Burlington VT

Save the date! With more than 60 workshops, roundtables, great speakers, and lots of good food and fun, the Winter Conference is always a highlight of the winter for Vermont's food and farming community.

Read more about the conference on page 13, and look for more details in the winter issue of NOFA Notes and our conference brochure in January. 🌱

More information:

- *HR Workshops:* www.nofavt.org/annual-events/farmer-courses
- *Winter Conference:* www.nofavt.org/conference

A Thank You to Mentor Farmers

By Liz Brownlee, Nightfall Farm, Indiana



Beginning farmer Liz Brownlee apprenticed at Maple Wind Farm in Huntington last season. She submitted this Mad-Libs style thank-you letter on behalf of apprentices everywhere. Maybe that's presumptuous, but she wants farmers to know how much of an impact they can make when they take on apprentices. Read her letter to Beth Whiting and Bruce Hennessey of Maple Wind Farm on the following page, and learn more about NOFA-VT's apprentice and farm worker matching tool at www.nofavt.org.

Dear _____,
(mentor name/s)

I thought of you yesterday as I was driving our _____ out to the field, hauling _____.
(adjective) (noun) (noun)
Thanks to my time apprenticing with you at _____, I wasn't nervous about _____, and I
(farm name) (verb)
knew how to _____. I have you to thank for that. I just wanted to write this note to say how
(verb)
often the things you taught me matter in my daily life. My time apprenticing at _____ made
(farm name)
a real difference.

Our farm is _____. We're officially finishing up our _____ year here at _____, and
(adjective) (number) (your farm name)
right now things are going _____. We're selling at _____ and folks seem
(adjective) (outlet)
genuinely excited to see local _____. We aren't feeding the world here, but we are feeding neighbors. I
(product)
like thinking about our _____ on their dinner tables.
(product)

It's not all roses, of course. The biggest hurdle, really, is _____. You showed
(hurdle)
us _____, which helps. We really appreciate being able to contact
(one way to handle hurdle)
you every once in a while to ask you questions. Maybe you didn't realize that, in hiring us as apprentices, you were
getting a long-term relationship. Thanks for helping us with _____. We asked your
(prior problem)
advice, hoping you'd say, "Oh, you'll be fine, no need to do anything special." But of course you gave us the correct –
and somewhat _____ answer. You also gave us the confidence we needed to _____
(adjective) (solution)
and do the job right.

Well, it's time for me to go check on the _____, so I'll sign off for now. Thank you for giving so
(enterprise)
much to me while I apprenticed at _____. You helped equip me to start our farm. I can't
(farm name)
thank you enough.

_____ from _____,
(farewell) (your location)

(your name)

Sample Mentor Thank You Letter:

Dear Bruce and Beth,

I thought of you yesterday as I was driving our old pickup out to the field, hauling a hay wagon with water for our pigs. I wasn't nervous about driving with a heavy load, and I knew how to keep our pigs happy and healthy. I have you to thank for that. I just wanted to write this note to say how often the things you taught me matter in my daily life. My time apprenticing at Maple Wind Farm made a real difference.

Our farm is humming right along. We're officially half way through our first year at Nightfall Farm, and right now things are going smoothly. We have fourteen meat CSA members scattered around southern Indiana. Two restaurants in Nate's home town are buying our chicken for special "harvest dinners" that feature all local food and fancy wine. We're going to two farmers markets (once a month each), and folks seem genuinely excited to see local meat. We aren't feeding the world here, but we are feeding neighbors. I like thinking about our food on their dinner tables.

It's not all roses, of course. The biggest hurdle is setting up our systems. We learned how to use your systems, and even troubleshoot them. You showed us the power of creative, on-the-fly farming. But we rarely had to build things from

scratch. Here, that's the norm, which is hard but rewarding. We're adapting a lot of your systems to our farm, adding our twist, of course.

We really appreciate being able to email and call every once in a while to ask you questions. Maybe you didn't realize that, in hiring us as apprentices, you were getting a long term relationship. The pigs are a good example: somehow, we didn't realize until the night before picking up the pigs that we didn't have a good plan for training them to electric fence. We called you, Bruce, hoping you'd say, "Oh, they'll be fine, no need to do anything special." But of course you gave us the correct answer ("Nope, you've got to train them."). You also gave us the confidence we needed to retrofit a paddock in the barn and do the job right.

It's time to go check on the turkeys, so I'll sign off for now. Know that your commitment to apprentices matters. You helped equip us to start our farm. We can't thank you enough.

Love from Indiana,

Liz and Nate

Together, Better Choices

...like carrying thousands of local products.



Diggers Mirth, Burlington

photo by J. Silverman

Current local food sourcing needs at the Co-op:

Rolled oats	Peaches, plums & pears
Organic popcorn kernels	Cherries, sweet & pie
Single source butter	Dried herbs & herbal teas
Season-extended greens	Bee pollen
Heirloom vegetables	Lamb, pastured
Peas, snow & snap	

For a full list, visit www.citymarket.coop/local-products-gap or contact David Anderson, Merchandising Manager at 802-861-9722 or danderson@citymarket.coop.



82 S. Winooski Ave, Burlington, VT 05401
Open 7 days a week, 7 a.m. - 11 p.m.
(802) 861-9700 www.citymarket.coop



GIROUX'S POULTRY FARM

8957 Route 9
Chazy, N.Y. 12921

GIROUX'S POULTRY COMPOST

- Premium organic compost: approximate N-P-K of 2-3-2. (High fertility)
- Contains natural materials: chicken manure & sawdust.
- Adds microbes to your soil.
- Helps to suppress plant pathogens.
- Excellent soil conditioner.
- Increases organic matter.
- Bulk trailer deliveries or pickups.
- Custom spreading available.

Call 518-846-7300 for more details.



**Increase your bottom line in 2014.
Let us design & print your labels!**

FREEZER & WATER-PROOF LABELS
DIGITAL COLOR • GRAPHIC DESIGN
FARMER-FRIENDLY DISCOUNTS
FREE SHIPPING FOR MOST PRODUCTS

FREE CATALOG/INFO/SAMPLES
1-800-693-1572
WWW.GROWERSDISCOUNTLABELS.COM

NEW! ONLINE EASY ORDER FORM



Crops thrive on
CHILEAN NITRATE
The **NATURAL** Fertiliser
CONTAINING VITAL ELEMENTS

Enriching Farms Since 1831

allganicTM
Nitrogen



www.allganic.net

SQM North America
Tel : (1 888) 241 0233
E-mail : allganic@sqm.com




Since 1932

80 YEARS

The Best Berry Plants

- Strawberries, raspberries, blueberries, blackberries, asparagus and more!
- Where the pros go for plans and plants.
- Call for a free catalog and plasticulture guide!

41 River Road
South Deerfield
Massachusetts 01373



www.noursefarms.com 413.665.2658

REAL PICKLES

Naturally Fermented & Raw



Find us in natural foods stores throughout VT

Raw
Vinegar free
Live Cultures

Our vegetables are grown organically on Massachusetts and Vermont farms!!

NORTHEAST GROWN • 100% ORGANIC

www.realpickles.com
(413) 774-2600 Greenfield, MA



LIMITED TIME REBATE BONUS THROUGH THE END OF 2014*

INVEST IN YOUR FARM, AND Watch it grow

A single energy efficiency upgrade can yield savings for years to come.

*Equipment and lighting bonus available until 12/31/14. Fan bonus only available until 11/30/14.

Contact your vendor or Efficiency Vermont to get started.
888-921-5990 | www.efficiencyvermont.com/ag




All Natural Organic Land Care Supplies

Many of our products are 



PO Box 372 Bradford, VT 05033 802.222.4277 FAX: 802.222.9661
Email: info@norganics.com www.norganics.com

Farm to Community Mentor Projects: Farmer Correspondence and Agricultural Literacy Week



NOFA Vermont Farm to Community Mentors

NOFA Vermont's Farm to Community Mentors work throughout Vermont to connect farmers with their local communities through activities, events, and education. They help maintain NOFA Vermont's state-wide presence and keep the main office in touch with the issues and ideas important to the food system around the state. They also coordinate two important programs, the Farmer Correspondence Program and Agricultural Literacy Week.

Farmer Correspondence Program

Farmer pen-pals correspond with classrooms during the winter months across the state to share the events on the farm: from using draft horses in Fairfield to collect sap, to training a working farm dog in Dorset. Mentors match classrooms with farmers based on students' interests and grade levels. Every subject matter taught in school can be explored through agriculture and be enhanced by corresponding with a farmer.

The letter writing commitment takes only about an hour every other month, and are often highlights of the winter for both farmers and classrooms. Farmers or teachers interested in joining the program should contact Abbie Nelson at the NOFA-VT office: abbie@nofavt.org or 802-434-4122.

Agricultural Literacy Week

Taking place November 17-22, 2014, Agricultural Literacy Week is an opportunity for focused educational events to encourage a robust understanding of agriculture in Vermont's schools and communities.

Farm to Community Mentors facilitate the organization of local events at schools, libraries, farms, and other community centers. To get involved or suggest an activity for your area, contact your local Farm to Community Mentor. 🐾

More info:

- <http://nofavt.org/programs/farm-community-mentors>
- <http://nofavt.org/annual-events/ag-lit-week>

Farm to Community Mentors

Addison & South Chittenden

Cheryl Mitchell
164 Mitchell Dr, Vergennes, VT 05491
802-989-8141 • cheryl.w.mitchell@gmail.com

Central & North Chittenden

John Connell
PO Box 148, Underhill Center, VT 05490
802-899-2375 • jc6greenmont@gmail.com

Bennington and Rutland

Scout Proft—Someday Farm
2087 Dorset Hill Rd, East Dorset, VT 05253
802-362-2290

Franklin & Grand Isle

Virginia Holiman
PO Box 341, Highgate, VT 05459
802-868-2295 • vholiman@hotmail.com

Lamoille & Western Orleans

Selina Rooney
222 Tine McKee Rd, Morrisville, VT 05661
802-498-4030 • selinarooney@myfairpoint.net

Eastern Orleans & Caledonia

Pam Kennedy
64 Moses Lane, Westmore, VT 05860
802-525-9725 • pamkenn@gmail.com

Orange & Washington

Misse Axelrod
PO Box 34, 324 Webster Rd, Roxbury, VT 05669
802-485-7788 • dmissie@hotmail.com

Windsor

Amy Richardson—Richardson Family Farm
87 Hartland Hill Rd, Woodstock, VT 05091
802-436-7017 • farmtoschool@yahoo.com

Windham

Lisa Holderness—Deer Ridge Farm
4057 Hinesburg Rd, Guilford, VT 05301
802-254-3540 • deerridgefarm@comcast.net

Statewide Projects

Abbie Nelson—NOFA Vermont
PO Box 697, Richmond, VT 05477
802-434-4122 x12 • abbie@nofavt.org

Rural Revival: Food justice for all

By Barbara Richardson, NOFA Vermont Office Manager

We're in the thick of planning our 2015 Winter Conference, with a focus on how discussions of food justice can spur action to address inequalities through the entire food system, from farmers to consumers. This segues from our 2014 conference theme of "Growing Outside the Box" – a recognition that in order to grow the values-based organic food movement we need to cultivate new alliances. 2014 keynote Michael Rozyne, founder of Equal Exchange and Red Tomato, put it this way: "In order to achieve the highest level goals of organic... [our vision] must incorporate farm workers, immigration reform, fair trade, afford-

their communities. He adds, "And we need to support workers up and down the supply chain who are fighting for better wages so that their families can afford to buy the food we grow."

The voices of Michael Rozyne and Bren Smith speak for many of us – we recognize the necessity of forging links beyond the obvious partnerships, combining our creativity and resources to overcome significant challenges in our food system.

The bright side is that we have fostered fertile ground for this movement. Since organic farmers formed NOFA (then the Natural Organic Farming

and it's because we've engaged people at the level of values, affecting attitudes and choices. This way of change is slow, but deep.

Staff of VT-FEED (a partnership between NOFA-VT and Shelburne Farms) and our Farm to Community Mentors share evidence of this deep change in kids who have grown up with farm to school programs. In one story, children of farm families who typically sat quietly at the back of the classroom became engaged participants as their peers turned to them and their families' farms as sources of fascination and learning. Another story tells of teens moving on to high school requesting local food in their cafeteria, and helping to institute the change.

These are young people with an understanding of the connection of farms and the health of the earth and human communities, and we can count on them to do their part to keep the movement alive. We are grateful to our many members, funders, and partners who also share these values for doing the same.

To stay abreast of Winter Conference developments, sign up for NOFA E-news at www.nofavt.org 🐾

More info:
<http://www.nofavt.org/conference>
<http://nyti.ms/1mxRxgb>

We recognize the necessity of forging links beyond the obvious partnerships, combining our creativity and resources to overcome significant challenges in our food system.

able food for cities, and more, and put the magical core goal of building healthy soils and hence a healthy food system into a political/economic and larger agricultural context."

In a recent New York Times editorial, *Don't Let Your Children Grow Up to Be Farmers*, author and farmer Bren Smith laments the fact that, despite a great resurgence of interest in local food and in farming as a career, he and his fellow farmers are finding it nigh impossible to stay financially afloat.

He states, "The food movement... has been largely based on how to provide good, healthy food, while it has ignored the core economic inequities and contradictions embedded in our food system." Smith has raised the call for action, proposing that farmers demand programs that will help turn young farmers from tenants to land owners, and granting student loan forgiveness to those who dedicate their lives to producing healthful food for

Association) more than 40 years ago, it has focused on growing the demand for organically produced products as the primary means of fulfilling the mission of promoting an economically viable and ecologically sound food system. From providing farmers with business viability planning, heeding their call to make their products available to limited-income Vermonters by developing the Farm Share Program, and our Farmers' Market, CSA, and Farm to Institution work, we've made significant progress in this direction,



The Winter Conference brings together individuals from across the food system, making change together. Photo by Elizabeth Ferry.

Fall 2014 New Members

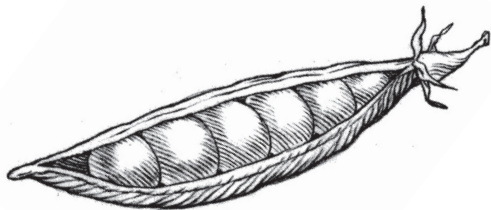
NOFA welcomes the following members who recently joined through VOF certification applications, summer workshops, and other events. Thank you for supporting Vermont organic agriculture!

New Members

- Kelly Applegate, MD
- Amy & Giovanni Bosco, Thetford Ctr.
- Stacey Emerson, Waterford
- Hasso Ewing, Kelley Farm, Calais
- Howard Hall & Paula Moore, Panton
- Rachel Hong, WA
- Singh Khalsa, Sharon
- Georgia LoPresti Meckes, Bondville
- Peggy Lynch, MA
- Gail Makuch, Wilmington
- Stephen Mayer, Shelburne
- Anna Mayes, PA
- Phoebe Parros, CA
- Diane Saunders-Deslandes, Eden
- Megan Straughen, Burlington
- Anne Walker, MA

New & Renewing Business Members

- Blissful Dairy
- Brattleboro Area Farmers' Market
- Center for an Agricultural Economy
- Coventry Valley Farm
- Dow's Crossing Farm, LLC
- Elysian Fields
- Fire Hill Enterprises
- Giroux's Poultry Farm
- Gringo Jack's
- Hill Top Farm
- Kennedy Farms
- Main Street Landing Co.
- Mount Mansfield Maple Products
- Nitty Gritty Grain Company of VT
- Rutland Area Food Co-op
- Second Nature Herbs & Horticultural Services
- Splash at the Boathouse
- Surfing Veggie Farm
- Sweet Georgia Peas
- Taylor Valley View Farm
- Vermont Technical College
- Vital Living
- Works Bakery Café



Fall 2014 Program Supporters

Thank you to recent donors:

- Grace Crane, \$200 for the Farm Share Program for CSA shares for limited income Vermonters at Berry Creek Farm
- William Gefell, \$250 including \$200 for the Farm Share Program and \$50 for general support
- Karen Hormel, \$500 for general support
- Donna & Robert Millay, \$1,000 the Farm Share Program for CSA shares for limited income Vermonters at Full Moon Farm
- Jerusalem Gathering, \$100 for the Farm Share Program
- Jack & Karen Manix, \$250 general support
- West Hill Energy & Computing, \$750 for the Farm Share Program, including \$250 for general Farm Share support and \$250 for farm shares at both Luna Bleu Farm and Cedar Circle Farm

Program Grants:

- People's United Bank, \$975 to support printing cost for the Share the Harvest fundraiser
- SHAPE Mount Mansfield High School \$500, to support the Farm to Community Mentor Program
- Vermont Agency of Agriculture Specialty Crop Block Grant, \$42,607 to support Organic Specialty Crop Cost of Production: Assessment & Education
- Vermont Community Foundation, \$1,500 to support Farm to Institution work
- Vermont Department of Disabilities, Aging, and Independent Living, \$50,349 USDA grant to support the CSA component of the Senior Farmers' Market Nutrition Program, including \$43,200 for shares

New VOF Certifications



Vermont Organic Farmers would like to welcome the following new producers who have recently obtained organic certification for all or a portion of their operation, joining the nearly 600 organic farmers and processors throughout the state.

Learn more about the benefits of certified organic, locally grown at www.nofavt.org/why-organic.

- Bear Roots Farm, LLC, Barre
- Cedar Creek Farm, Danville
- Foote Farm, Charlotte
- Harris Family Farm, Westport
- Keene Farm, Marshfield
- Mount Mansfield Maple Products, Colchester
- Northeast Kingdom Processing, St. Johnsbury
- Osgood Farm, Corinth
- Glen & Corrie Packard, Jeffersonville
- Sweet Georgia P's, Pittsfield
- Tajejanhus Greens, Herbs & Produce, Swanton
- Twin Ponds Medicinal Herb Farm, Brookfield

Kids in the NOFA Garden

By Anna Schulz, NOFA Vermont summer intern

Here at the NOFA-VT office in Richmond, we have a raised bed vegetable garden in the backyard. The garden is used primarily as a learning space for several groups of local kids, who come by to help plant seeds, do garden-based activities, and, of course, taste-test whatever is ready to eat.

When the kids (and staff!) don't eat all of the produce, we take whatever we have left to the Richmond Food Shelf, which is right across the street. Thanks in large part to donations from Red Wagon Plants and Green Mountain Compost, our garden had a wonderful year. It's always fun to see kids devouring cucumbers, greens, herbs, and more!

Thanks to our summer intern Anna Schulz for managing the garden and educational activities this summer!



Yes! I want to support NOFA Vermont!

Name: _____

Business/Farm: _____

Address: _____

Town: _____ State: _____ Zip: _____

Membership Options

___ Individual	\$30
___ Farm/Family	\$40
___ Business	\$50
___ Sponsor	\$100
___ Sustainer	\$250
___ Basic*	\$15-25

*The Natural Farmer not included

Complete this form & mail to: NOFA, PO Box 697, Richmond, VT 05477 - or join online at nofavt.org!

NOFA Merchandise

Step out in style with NOFA bags (\$6) and VOF-logo hats (\$15) and T-shirts (\$15), all on American-made organic cotton. Interested in ordering? Contact the office for more information at info@nofavt.org or 802-434-4122.





Learn to manage your crew at our winter HR workshop series. See page 7 for details.

Upcoming NOFA-VT Events

Agricultural Literacy Week

See page 12

November 17-22, 2014 • Statewide

Human Resource Skill Building for Farmers

See page 7

Session One: Get Your Team

January 14, 2015 • Randolph

January 15, 2015 • Williston

Session Two: Run Your Team

February 3, 2015 • Middlebury

February 4, 2015 • Norwich

Session Three: Conflict on the Team

March 5, 2015 • Randolph

March 6, 2015 • Williston

The NOFA-VT Winter Conference

February 14-16, 2015

University of Vermont, Burlington

Advertise in NOFA Notes and Support NOFA Vermont!

Ad sizes and rates:

1/8 pg - \$30 (3" w x 2.25" h)

1/6 pg - \$40 (2.25" w x 4.75" h)

1/4 pg - \$50 (3" w x 4.75" h)

1/2 pg - \$85 (7" w x 4.75" h)

