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The Quarterly Newsletter of the Northeast Organic Farming Association of Vermont

Growing the Good Food Movement: Reflections on Winter Conference 2015

Photos by Ari Ziparo

The 33rd Annual NOFA Vermont Winter Conference was held February 14-16 at the University of Vermont (UVM) in Burlington. “Growing the Good Food Movement” brought together organic farmers, gardeners, homesteaders, and consumers for 3 days of workshops, keynotes, singing, feasting, and mid-winter blues bashing. We hope you will enjoy these photos from the Conference. And please be sure to join us next year (we’re already planning the 2016 Conference)!



In what has become a tradition for the Conference, attendees of all ages worked on a giant community art project with artist Bonnie Acker.



“All You Need is Love” singalong!



Sen. Bernie Sanders delights the audience by calling Vermont farmers “revolutionaries” in agriculture.



Community artist Bonnie Acker helps a Children’s Conference attendee find a place on the tapestry for his piece.

Continued on page 3 »



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Spring Thoughts from Enid

The Power of Love

I love being the Executive Director of NOFA-VT. And I really appreciate the community of NOFA-VT members and friends who I get to interact with throughout the year. I am especially appreciative this year, as I am being treated for breast cancer. I will spend most of 2015 in treatment. But the whole experience has been mollified by the positive thoughts and actions I have received from this community.

If you were at the winter conference this year, you will know that I attempted to thank you all with my introduction of the song on Saturday (Valentine's Day), *All you Need is Love*. It was an expression of my thanks for the love I have received, and the power of love, in general, to heal. Thank you all for the rousing singing! At the time, I was not able to tell the stories of love, so I am thankful to have this opportunity to do so in writing.

There is a farmer who prays for particular people as he milks cows every morning, each cow represents a different person and he focuses on them while milking "their" cow. The farmer contacted me, sent me a picture of my cow, and thinks of me daily while milking. There is another farmer who mailed me the blue twine from a round bale, attached homemade prayer flags and organized other farmers to send me prayer flags to visualize the love. I have received seeds in the mail, which farmers and gardeners have saved from their farms and gardens, gifts of healing elderberry/ginger/honey syrup, warm alpaca socks to wear during chemo, and restful teas. And I have received so many thoughtful e-mail messages and cards. I want to publicly thank you all for this caring and thoughtfulness. I believe there is an extraordinary power of healing from these collective thoughts, so thank you all for including me in yours. It has made a big difference for me this year.

Transitioning back to song (one of my favorite things), the second "verse" of our conference song was in recognition of the power of love to

Grow the Good Food Movement, the theme of our conference. I posited whether it was possible to have a world where all farmers and food workers receive a living wage and are rewarded for their labors and where everyone has access to healthy food. Again, we sang the chorus – *All You Need is Love*.

Our keynote speaker on Saturday, Natasha Bowens, and our Sunday storytellers echoed this sentiment. Natasha said, "We are changing the soil right beneath our feet. This is not just a movement for good food, but a movement for good." She challenged us by asking, "how deep are we willing to dig? We can not just work at the level of the topsoil, but we need to effect change in the bedrock." A video of Natasha's keynote, an interview with her and Erin Buckwalter, NOFA-VT's Community Food Security Coordinator, and our Sunday storytellers are available on NOFA-VT's youtube channel.

Of course, there are so many amazing events at the conference, on every floor of the Davis Center and around almost every corner. There were conference participants working on a community art project with Bonnie Acker, spinning demonstrations with Carol Collins, roasted roots being cooked in our mobile oven, a social action area, farmer coaching, and so many fabulous exhibitors. Thank you, so much, to all of our sponsors and volunteers for making the conference possible, and for all of the very hardy participants, who braved the coldest day of the winter to be part of our learning community for the weekend. The shared learning will continue when our summer workshop series and farmer socials kick off in July. I'm looking forward to seeing many of you then.

I believe there is an extraordinary power of healing from these collective thoughts, so thank you all for including me in yours.

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.



The conference featured 6 different workshop sessions with more than 80 workshops to choose from.



Topics varied widely, from "Aquaponics in Cold Climates" to "Homesteading in the 21st Century".



Vermont Sustainable Jobs Fund staff smile for the camera during a break in the conference schedule.



Jean Richardson (Nat. Organic Standards Board) chats with Dave Chapman (Long Wind Farm) and Nicole Dehne (NOFA).



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Speaking to a full house, Natasha Bowens, our keynote speaker, blended storytelling, photography and oral history, to show how true food sovereignty means a place at the table for everyone.



After her address, Natasha chatted in front of the podium with a conference attendee.



Hearty conference attendees braved the brutal cold, with arctic winds and temperatures below zero.



A member of the National Young Farmers Coalition shows some swag in the Exhibitors Hall.



Cat Buxton is the 2015 recipient of the Jack Cook Award, an award given annually to a NOFA-VT member who embodies the theme of the conference and shares their knowledge with others. Cat is the past Education Coordinator of Cedar Circle Farm in East Thetford and is currently serving as the Field Organizer for the Vermont Right to Know GMOs Coalition. Thank you for your efforts and congratulations Cat!



A volunteers helps at registration.



Vermont farmers are blessed with a supportive Congressional delegation. Appearing at the Winter Conference to speak to a packed house were, from left to right: Senator Bernie Sanders, Senator Patrick Leahy, NOFA Vermont Executive Director Enid Wonnacott, Governor Peter Shumlin, and Representative Peter Welch.



Children's Conference participants concocted unique flatbreads which they cooked themselves outside the Davis Center in the NOFA wood-fired stone oven.



An exhibitor shows his wares.



Farmers/fiddlers Caleb Elder, Edith Gawler, and Bennett Konesni played oldtime ballads and hollers, livening up the halls of the conference.

STORY & POETRY SLAM

This year, for the Sunday morning slot, the conference offered a slate of spoken word that addressed “growing the good food movement.” Seven performers presented their original stories and poems. Below is an example of one submission, reprinted here with permission by the author.



Wealth

by Sophie Wood

[Dedicated to the Financial Sector]

We will show our hand:
Kale in the cold frame, tools, bottles,
buckets.

We are investing
In the front lawn
Compost heap, laundry line, junk parts.

Our portfolio is
Fireflies,
Blueberries,
Day lilies, daybreak, hayfield,
barn beam, tin can.

We have deposited
the rakes in the woodshed,
along with some cider for the winter.

Driving by our house this late evening,
Can you see that we are rich?

We are rich.
This is our wealth.

Interview with Natasha Bowens

Natasha Bowens is author of *The Color of Food* and was our keynote speaker at the 33rd Annual Winter Conference. She sat down after the talk with NOFA-VT's own Erin Buckwalter. The following is an excerpt from their conversation.

ERIN: What are some ways your storytelling is shifting the landscape for farmers of color?

NATASHA: (I hear about) the impact these stories are having on folks every time I present them, every time I write about them. I've had black folks coming up to me and saying, "When you started talking about this I had a painful reaction just remembering the history of my family who were sharecroppers and I almost wanted to get up and leave the room because I wasn't sure I could sit here and talk about this." But he stayed. And afterwards he said, "Hearing these stories has shifted how I'm looking at this."

Not only is the storytelling but the photography aspect, seeing these faces, has allowed young students to come up and say, "I see faces that look like mine. This is a place for me. I can be involved in this movement."

When I started this project I also had grand ambitions to create a map and directory of the farmers I was interviewing and get as many farmers of color on there, and there are quite a lot of farmers on there. Through that, I've had tons of young farmers of color contact me and say, "I found a farm to work (and a) mentor farmer because I wanted to find another black farmer to start learning from." This book has helped that.

ERIN: It sounds like a lot of younger people are really drawn to these stories because they're able to see themselves within these stories and view themselves as part of the movement. With such a history of oppression in agriculture, seeing agriculture as viable work, to see people like ourselves doing that work is really important.

NATASHA: Yes, I think it's an

overlooked aspect of it all, but it is really important for everyone getting involved in agriculture. I was just at a conference with JM Fortier, the author of *The Market Gardener* and he was telling his story of how he got started. He worked down on farms in Mexico and Cuba but where he found his real mentor in Mexico was another Francophone farmer...that cultural connection is really key when you're learning from someone.

ERIN: I think a lot about the institutionalized racism and systemic issues of oppression in our food system. In Vermont, it's a 95% white state and the stories you tell are often really hidden. How do you recommend we as consumers, farmers and buyers start uncovering those layers so it's more visible?

NATASHA: That's the first step – having that light go off in the community, having the will to go out and uncover those stories. It's about finding those folks that are here, though they might be few in numbers. Like I said in my speech, when folks aren't at the table, a lot of the problems in the

Sometimes you have to...go into these communities where work is being done, gather these stories, and then just help amplify them.

movement is (that we say), "We need everybody at the table, so come sit at our table." (And when they don't show up we ask.) "Why aren't you coming to the table?" Sometimes you have to go knock on their doors and ask to sit and listen at their tables. Go into these communities where work is being done, gather these stories, and then just help amplify them. That's what I felt called to do to support the work. This is another conversation about how the movement can start shifting the dynamic of how we do support the work. Like, who is in control? Who gets to make the decision? Who is deciding who is leading the movement? Who is deciding where the funding and support is going? That's a much bigger beast to tackle but we can at least start having these conversations. 🐾



You can see the full interview as well as her powerful keynote address on NOFA Vermont's YouTube channel at <http://youtube.com/thenofavt>

Early Spring Garden Tips

By Jessie Hyman, Executive Director, Vermont Community Garden Network



After a long winter, gardeners all over the state are getting their hands in the dirt and dreaming about the abundant harvests to come.

Cool weather crops, such as cress, lettuce, peas, radish, and spinach, can be sown directly in the garden as soon as the soil is dry, usually in mid-April.

A common mistake is working the soil too early. Turning over the soil in your garden – or even walking on it – when it's saturated with water from rain or melting snow will compact the soil, making it harder for your plants to grow. Wait until your garden soil is no longer soggy (a handful of dirt formed into a ball in your hand should shatter when

pressed or dropped from 3 feet), and then use a digging fork or spade to turn and aerate the soil.

To get a jump on early-season crops, build a cold frame or make a hoop house over a raised bed. These can be used in the spring and fall to extend your season. Cold frames are easy to make with scrap lumber and old windows (just make sure the windows aren't covered in lead paint); cover arcs of PVC pipes with plastic sheeting to make a simple hoop house.

Test your soil and add compost or other amendments, as needed. UVM's Agricultural and Environmental Testing Lab analyzes soil samples and makes nutrient recommendations for all types of crops.

Early spring is also a good time to prune your fruit trees and cut back grapes and blueberry bushes. Remove crossed, damaged, and dead branches to keep your trees healthy and productive.

Have a gardening question? UVM Master Gardeners are a great source of information. Call their tip line or submit a question at www.uvm.edu/mastergardener.

Don't have a garden of your own? Find a community garden near you, or get helpful tips and resources on starting one at www.vcgn.org

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Diggers Mirth, Burlington

photo by J. Silverman

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Labor & Human Resource Issues on the Farm

NOFA-VT had an engaging and thought-provoking series on Human Resource and Labor Management for Farmers this winter. We had over 150 farm managers, owners and workers attend the workshop series with inspirational speakers such as Chris Blanchard from Rock Spring Farm in Iowa, Don Zasada from Caretaker Farm in Massachusetts, Paul Harlow from Harlow Farm, Jane Sorensen of River Berry Farm and Daniel Yalowitz from SIT Graduate Institute. In addition to our workshop series, we have teamed up with Kenneth Miller to create this Q&A column that will address your questions and concerns. Kenneth Miller practices law at Law for Food, LLC, a law office dedicated to providing legal support for sustainable food businesses. His area of expertise includes contract drafting, business and estate planning, and regulatory compliance. Please send any of your burning labor and management questions to rachel@nofavt.org and we will do our best to answer some of your common concerns. Below is a smattering of some of the questions we have already received from our friends and neighbors around the state on human resource issues.

Is a break legally required for farm workers?

Define "break." Neither Vermont law nor federal law does. What Vermont law does require is giving employees a reasonable opportunity to eat or go to the bathroom. There is no set-in-stone time requirement for rest periods or lunch breaks.

In these kinds of cases, the law gives the impression of an expectation that the employer act reasonably. A 15-minute break may work for some facilities. Others may require more time. For example, for a larger farm where an employee must walk several minutes to get food and then walk back, 15 minutes may not suffice. A best practice is for an employer to ensure the employee has enough time to eat or use the restroom comfortably. Breaks are on the clock, unless they are 30 minutes or more.

Can you ask about health issues in interviews?

You cannot ask about health issues in interviews, at least not directly. You can, however, ask if there is any reason why the prospect would not be able to lift a certain weight with ease or stand throughout the day. You can also ask them to rate their physical condition, or ask about allergies. You can also explain the tasks required to complete the job, and then ask if there is any reason they may not be able to perform physically demanding work, standing for long periods of time during the day in all kinds of weather conditions, good and bad.

Is it legal for an employee to live in a yurt on the farm?

There are housing requirements that will apply to your farm under OSHA that likely prohibit employees living in tents or yurts. Vermont has its own set of OSHA standards that apply. These include the following non-exhaustive requirements:

- floors made of material other than dirt;
- bathrooms that are cleaned daily;
- screened windows;
- automatically closing doors;
- sanitary cooking areas;
- bathrooms that satisfy applicable codes or regulations


Unless the employees live in your residence, the labor housing qualifies as a temporary or seasonal labor camp, and your farm is ineligible for OSHA's small farm exemption, which might otherwise apply. ☞

For more information on farm employment and labor law please visit Farm Commons webinar series (<http://farmcommons.org/>), "Making Employment Law Work for Your Farm," and "Getting Farm Work Done Legally with Interns, Apprentices, and Volunteers," or contact the Vermont Department of Labor.



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Farmer Profile: Benjamin Pauly of the Woodstock Inn and Resort Farm

By Johanna Setta, Certification Specialist Assistant for Vermont Organic Farmers



Benjamin Pauly of the Woodstock Inn and Resort Farm grew up on a diversified homestead with his family, farming a one acre plot. While working on this small farm, the family focus was vegetable and fruit production. To this day Ben still works in agriculture, but his work has taken on a different scope - he is actually a trained architect. The combination of his past and present specialties has allowed him to excel at directing landscape design and high yield and variety crop cultivation.

Ben started working at the farm in 2009 and is entering his third season of growing on the property, and his second season being certified organic by Vermont Organic Farmers, the certification program of NOFA-VT. Ben's job extends beyond farm manager into landscape architect and florist. He is passionate about growing flowers that he can then arrange for guests and public space at the Inn.

Everything Ben grows is for the Woodstock Inn and Resort restaurant. The kitchen likes to think of itself as "farm inspired," as the chefs source everything they can from the farm during the growing season and adjust menus based on what is available for harvest. In order to keep up with the demand of the kitchen, the farm will be expanding its facility with the construction of a high tunnel this season. Ben works closely with the chefs at the Inn to discuss which vegetables

and fruits they are interested in utilizing during the upcoming season. He chooses a wide seed variety to allow for creative menu options. He makes sure to throw in some uncommon produce that might not be available wholesale like lemon cucumbers and malabar spinach. Malabar spinach is an all-time favorite of Ben's; this heat loving vining plant can grow up to eight feet and is great for cooking with its thick fleshy leaves. In the 2015 growing season, the guests at the Inn can look forward to baby ginger and hops!

The Woodstock Inn and Resort Farm chooses to be certified organic because it forces them to be acutely aware of their growing practices and the condition of their soil. Although they would be growing in this manner regardless of certification, the organic certification process allows them to keep checks and balances on their practices.

"Once you start farming organically, and realize the soil is healthier and the output will be better and more nutritious, then it's a no brainer," says Ben. "You would never want to do anything that's not organic."

He feels organic certification helps tell a story about the farm; where they grow and how they grow. The Inn knows that it has a large presence in the village and feels that it is a huge accolade to show the community they are certified organic by Vermont Organic Farmers.

It is not only a source of pride for the Farm, but for the community as a whole. Although Ben enjoys explaining his farming practices while leading guest tours, being certified organic is an easy way to market the farm prior to guests arrival.

Ben has worked carefully on the design of the Farm's two-acre plot and all of its steep slopes to create a space that is versatile. It is a multi-use farm in the sense that it is for production as well as a functioning educational space. On any given day in the summer you may find Ben giving tours of the farm to guests, hosting workshops for local groups like the gardening club, or tending to the two acres with his summer farm staff. Adjoining the farm is a half acre plot used for an event space. The Woodstock Inn and Resort is excited to use this beautiful space for weddings, meetings, and events. The farm allows guests to enjoy this bountiful land and experience where the tomatoes and shitake mushrooms they are having for dinner come from. Next time you are nearby, stop in and say hello to Ben and the Woodstock Inn and Resort staff for a special farm-to-table meal and a tour of the organic farm. 🌱



Save the Date for Open Farm Week 2015: August 3-9

By Erin Buckwalter, NOFA Vermont

Building off of the success of NOFA Vermont's 2014 Open CSA Farm Day, several organizations from around the state are coming together to organize Open Farm Week, expanding both the scope and the length of the event. Our goal is to strengthen consumers' connections to their growers, while teaching them how to access Vermont-grown products. We envision this will become an annual event that engages both locals and vacationers in building relationships with our farmers and interest in our amazing working landscape.

Based on feedback from last year's Open CSA Farm Day, we chose early August as a time when many farms and farmers markets are at their peak of production and have a variety of different products to showcase to visitors. We also recognize that one specific day might not work well for everyone, so have expanded the event to a whole week to



provide the opportunity for farmers and food lovers to participate on whichever day(s) work best.

NOFA Vermont has received funding from the USDA Agricultural Marketing Service's Farmers Market Promotion Program to augment our CSA-focused Specialty Crop Block Grant from the Vermont Agency of Agriculture in order to expand our outreach for this event to all farms that market directly to consumers. We are excited to be able to promote Vermont certified organic CSAs and farmstands as well as those that are members of NOFA Vermont.

In addition, the Open Farm Week coincides with the annual National Farmers Market Week and we will be promoting markets that are members of the Vermont Farmers Market Association.

To find more information or if you are a farmer that wants to sign-up to participate, please visit www.diginvt.com/blog/openfarmweekforfarmers. The list of participating farms will be updated on a rolling basis. Sign-ups end July 1 and by mid-July the final list will be set. 🌱

NOFA-VT is working with the following partners to organize this event this event: City Market, Dig In Vermont, the Farm-Based Education Network, the Intervale Center, the Neighboring Food Co-ops Association, Shelburne Farms, Vermont Agency of Agriculture, Vermont Department of Tourism and Marketing, the Vermont Farm to Plate Network Agritourism Task Force, Vermont Farm Tours, the Vermont Farmers Market Association, Vermont FEED, and the Vermont Fresh Network.

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Spring Policy Update

By Maddie Monty, NOFA Vermont Office Manager and Policy Advisor




If there's one policy issue that has been making waves in Vermont's farming community in this early part of 2015, it is water quality. While the condition of Lake Champlain and Vermont's other waterways has been a source of concern for years, Governor Shumlin's inaugural address in January cast new light on the subject, calling for changes to common agricultural practices and stricter enforcement of water quality regulations.

House bill H.35, introduced in late January, aims to carry out this agenda. A Senate version, bill S.49, is also under consideration. Though there are some differences between the bills, they share a common goal: to enhance protections

of Vermont's waters. One key component of both bills is a requirement to revise existing accepted agricultural practices (AAPs), a set of practices with which all farms are expected to be in compliance. The bills also propose to create a state-wide definition for "small farms" for the first time ever, and to require that small farms certify their compliance with the revised AAPs and all water quality regulations. Perhaps the most controversial aspect of the proposal is a provision that ties participation in the Current Use Program to compliance with AAPs and other water quality regulations. The Current Use penalty was removed by the House Agriculture Committee, but could still be reinstated at a later stage.

The good news for organic farmers, and Vermont's waterways, is that many of the protections called for in H.35 include practices already being used on organic farms to improve soil health, reduce soil erosion, and curtail nutrient runoff into Vermont's streams, rivers, and bays. Organic farms are required to use tillage and cultivation methods that minimize soil erosion, to maintain buffer zones between tilled land and waterways, and to manage pastureland as well as manure and other nutrients in a way that does not put water quality at risk. Vermont's organic farmers are setting a standard for practices that protect our state's natural resources, and can be leaders in this critical effort to improve water quality. ☞



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Thank you to recent donors:

Thank you to our members and friends for your generous donations to our annual appeal which raised over \$57,700 including \$6,500 for our Farm Share Program. The following are Winter 2014 and early spring 2015 donors who made contributions from a foundation or charitable fund.

- Christopher Byrne and Heidi Chapman, Schwab Charitable Fund, \$100 grant
- City Market, \$4,441, raised from customer donations in the December "Rally for Change", for general support
- Francis Hatch, Porpoise Fund at Fidelity Charitable, \$5,000 grant
- The Franklin Conklin Foundation, \$5,000 grant
- Keurig Green Mountain, Winston Ross, \$500, general support
- Leigh Merinoff, Meadows Bee Farm, \$2,500 to support the winter conference
- Morel Family Fund at Schwab Charitable Fund, \$5,000 grant
- Vincent J and Maria C Stafford Family Fund at Fidelity Charitable, \$300 grant
- Vermont Community Foundation, Peter Backman & Annie Christopher Fund, \$500 grant for general support
- Vermont Community Foundation, Acorn Fund, as recommended by Aaron J. and Barbarina M. Heyerdahl, \$5,000 grant
- Vermont Community Foundation, Nouvelle Fund, \$8,342 for general support

Program Grants:

- The Skinny Pancake, \$307 raised from a music fundraiser for the Farm Share Program
- Stonyfield Farm, \$5,000 to support NOFA Vermont's winter conference, summer workshops, directory of certified organic producers, and general support
- Vermont Coffee Company, \$700 to support the Farm to Community Mentor Program
- Vermont Community Foundation, Hills & Hollows Fund, \$5,000 grant to support NOFA's Working Lands of Poultney Oral History Project
- Vermont Community Foundation, \$10,000 grant to support the "Scaling Up and Out to Increase Local Food in Institutions – Part 2" from the Food and Farm Initiative as supported by contributors to the Vermont Local Food and Farms Fund, Raymond P and Kathleen (Sullivan) Betit Family Fund, and Hills and Hollows Fund
- Vermont Community Foundation, \$3,000 from the Johnson Family Foundation, grant to support exceptional youth educational programs, especially for the Winter Children's Conference
- Wurster Family Foundation, \$3,000 grant to support the Farm Share Program



12th International Herb Symposium Celebrating the Healing Power of Plants June 12-14, 2015

Inspirational! Educational! Entertaining!

- Over 100 classes on Traditional & Clinical Uses of Herbs for Beginner to Advanced levels of interest
- Keynote Address By Paul Stamets, Author of *Mycelium Running - How Mushrooms Can Help Save the World*
- Herb Walks, Herbal Market Place, Dance & Other Fun Activities
- Vegetarian Meals and Comfortable Lodging Provided on Campus
- Located at Lovely Wheaton College Outside of Boston
- Easy Access to Boston's Logan International Airport

Learn from an extraordinary gathering of over 50 herbal teachers, elders, and healers from 14 different countries including Rocio Alarcon (Ecuador), David Hoffmann, Rosemary Gladstar, Dr. Christopher Hobbs, Dr. Rosita Arvigo (Belize), David Winston, Mary Ayodele (Africa) Chris Kilham, Catherine Skipper, Dr. Juan Almdares (Honduras) and over 40 other highly respected herbalists.

Held at Wheaton College, MA ~ A benefit conference for United Plant Savers



Cost: \$275 for Early Bird Registration; \$325 After March 30, plus room and board.
Register online at www.internationalherbsymposium.com or call (802) 479-9825

Spring 2015 New Members

NOFA welcomes the following members who recently joined through the NOFA Winter Conference, Bulk Order, gift memberships, website, VOF certification applications, and other events. Thank you for supporting Vermont organic agriculture!

New Members

- Adam Hainer, Juniper Hill Farm, NY
- Amiel Cooper, Mountain Meadows Farm, Cornwall
- Andrew Stowe, Brookfield
- Barbara Meaney, E Randolph
- Benjamin Reed, Middlesex
- Bert Picard, Brattleboro
- Brie Casadei, CT
- Brooke Frost, Windham
- Candlin Dobbs, S Johnsbury
- Caroline & Ramsay Mellish, Newport Ctr
- Chad Adams
- Christopher Berg, Celadine Farm, Springfield
- Christopher Johnson & Carol Boyd, Shelburne
- Cynthia Berg, Springfield
- David Allard, Sweet Lindon Maple LLC, Lyndon
- David Blittersdorf, Charlotte
- Elizabeth Parker, Montpelier
- Evan & Linda Perron, Glover
- Graham Rufenacht, Montpelier
- Greta Lowther, Calais
- Hal Kreher, NY
- Hilarie Gade, New Haven
- Isaac Behrens, Middlebury
- Jack Zeilenga, E Montpelier
- Jamie Gough, Jeffersonville
- Jason Hubner, Putney
- Jay Graves, Plainfield
- Jennifer Freeman, Peru
- Jesse Gallagher, Pittsfield
- John Woodruff, Woodruff Farm, Waterbury
- Jonathan Place, Proctor
- Joyce Schuyler & Dolor Lamphere, Metcalf Pond Maple, LLC,
- Jeffersonville
- Julia Etter, Brattleboro
- Kat Morgan, SC
- Kendall Chamberlin, Essex Jct
- Kitty Boyan, Burlington
- Laura Rose Dailey, NY
- Lauren Bickford-Bushey, Moretown
- Laurie Bennett, QC
- Lawrence Webster, Greensboro
- Leah Goldberg, Richmond
- Lionel Morrison, E Hardwick
- Marcy Lindstedt, NY
- Marilyn Strong, MA
- Marisa Miller, Putney
- Maryann Ludlow, Montpelier
- Megan Bookless, Burlington
- Megan Browning, Shelburne
- Michelle Clafin, N Ferrisburgh
- Michelle Sanders, Middlebury
- Mike Walker, Charlotte
- Norman & Nadia Smith, N Ferrisburgh
- Pamela Perkins, IN
- Robert Minearo, CT
- Ron Miller, Woodstock
- Sandra Carrillo & David Larcombe, Roxbury
- Sara & Justin De Vico, Westford
- Sheena Tesch, CA
- Simon Nott, NH
- Stephen Marshall, Burlington
- Steve Hardy
- Susan Flash, Stamford
- Taylor McAuslan, QC
- Thomas Burrall
- Will Lintilhac, MA
- William Biederman, Rochester

New & Renewing Business Members

- Aines Farm/Mettowee Valley Maple, Pawlet
- American Society of Dowsers, Danville
- Anjali Farms, S Londonderry
- Arcana Gardens & Greenhouses, Jericho
- Aurora Farms, Charlotte
- Butternut Mountain Farm, Morrisville
- Castanea Foundation, Montpelier
- Clear Brook Farm, Shaftsbury
- Colburn's Village View Maples & Beef, Glover
- Common Roots, S Burlington
- Consider Bardwell Farm, W Pawlet
- Dow's Crossing Farm LLC, Walden
- Eastview Farm, E Hardwick
- Elmer Farm, Middlebury
- Evergreen Gardens of Vermont, Waterbury Ctr
- FEDCO, ME
- Foggy Meadow Farm, Benson
- Gaudette's Maple, Enosburg Falls
- Harlow Farm, Westminster
- High Ponds Farm, Montgomery Ctr
- Horsenettle Farm, Putney
- Howrigan's Maple Orchard, Fairfield
- Humane Society of the US, Jacksonville
- Intervale Community Farm, Burlington
- Just Dancing Gardens, Williston
- Kingdom Mountain Maple, Westfield
- Keurig Green Mountain, MA
- Lamoille Economic Development Corporation, Morrisville
- Merck Forest & Farmland Center, Rupert
- Mighty Food Farm, Pownal
- On Farm Focus, S Royalton
- Plainfield Co-op, Plainfield
- Provender Farm, Cabot
- Retreat Farm, Richford
- Rivers Bend Design, Moretown
- Salvation Farms, Morrisville
- ShakeyGround Farm LLC, Charlotte
- Small Batch Organics LLC, Peru
- Springfield Farmers' Market, Springfield
- Sterling College, Craftsbury Common

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.

- Collins Mill Farm, Newport Center, VT
- Grateful Morning Farm, Shaftsbury, VT
- Hoopla Organics LLC, Lincoln, VT



NOFA-Vermont
 PO Box 697
 Richmond, Vermont 05477



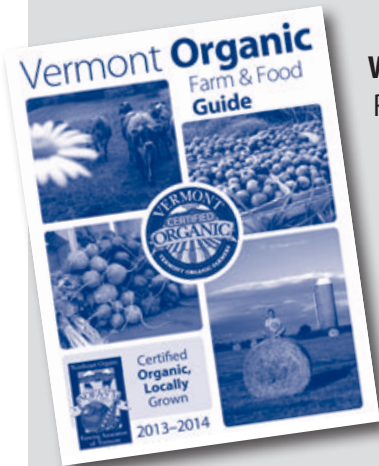
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Spring 2015



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Call (802) 434-4122 or email info@nofavt.org for sizes, rates, and deadlines



Vermont Organic Farm and Food Guide —
 Reach Vermont customers seeking local, organic products by advertising in the only print directory of Vermont's certified organic food producers.

NOFA Notes — Our quarterly newsletter mailed to members and supporters, with rates from \$30 to \$85 for a half page!



Want to avoid GMOs? Choose organic!

The National Organic Program standards prohibit the use of genetically modified organisms (GMOs).

No certified organic product can contain or be made with GMO ingredients; organic meat, milk, and eggs come from animals fed a diet free of GMOs. Without mandatory labeling of GMOs in food, choosing certified organic is one way to ensure that you know what is - and what is not - in the food you eat and feed your family.

