



FALL 2018

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## The Quarterly Newsletter of the Northeast Organic Farming Association of Vermont

# Enid Wonnacott is honored with a Lifetime Achievement Award in the Vermont Agricultural Hall of Fame

*This article, written by Heidi Racht, appeared in the August 2018 issue of The Times Ink, the community newspaper of Richmond and Huntington. It is reprinted with permission.*

The Vermont Agricultural Hall of Fame recently announced the 2018 inductees. Now in its 16th year, the Hall has inducted 75 Vermonters to date.

On August 29th, at a ceremony at the Champlain Valley Exposition (CVE), Enid Wonnacott was recognized for **Lifetime Achievement: 30+ Years of Outstanding Service to Vermont Agriculture**. She is among four Vermonters who received this award in 2018.

Wonnacott has served as the Executive Director of NOFA-VT since 1987. Over the course of her tenure, Vermont's organic industry has grown immensely, from 57 certified farms in 1990, to more than 700 in 2018.

Said Vermont Secretary of Agriculture Anson Tebbetts, "Enid has worked tirelessly to help ensure all Vermonters have access to local, organic foods, and began a pioneering farm share program more than 20 ago to provide subsidized farm shares for low-income Vermonters. As the National Organic Program was developed, Enid worked to implement a national certification program that kept the needs of Vermont's family farms at the forefront. Over the past three



Above, Enid Wonnacott (second from left), with farmers Davey Miskell, Paul Harlow, and George Woodard at the awards ceremony on August 29th. Below, Enid accepts her Lifetime Achievement award. Photos by Penni Rand.

decades, she has nurtured and guided more than 70 staff and 20 interns, secured consistent grant and donor funding, and led NOFA-VT to become a national leader in organic advocacy, food access, and farm to school education.

Further, Tebbetts said, "She has made an indelible mark on both the local, and national, organic movement."

Wonnacott grew up in Weybridge, and has lived on a small farmstead in Huntington with her husband, Harry Frank, and children, Lila and Eli Frank, for the past thirty years.

Winners were selected by a panel of judges from more than forty nominations. Anson Tebbetts, Vermont's Secretary of Agriculture, and Chuck Ross, Director of UVM Extension, hosted the event. The Ag Hall of Fame, located inside the Miller Building at CVE, can be viewed during the Champlain Valley Fair,



and other Expo events throughout the year. Nominations for next year's Hall of Fame class will be accepted beginning in January of 2019.

"I was so honored to receive a Lifetime Achievement award," said Enid. "I hope that my induction has opened the door for long-time organic farmers to be inducted in the coming years."



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## Fall Thoughts from Enid

How can we increase consumer demand for local and organic products? That was the question we asked participants at 6 of our 12 on-farm socials this summer to provide input into our strategic plan. One of the predominant goals of our plan is to Grow the Demand for Organic, so getting farmer, consumer and gardener input was really helpful.

Here are some themes that resounded across all of the conversations:



It is critical for NOFA-VT to play a strong educational role. Consumers don't understand the benefits of eating organic, or the costs of not eating organic food. We have to educate consumers about the true value of organic food versus conventional foods. Wendy Palthey from Tunbridge Hill Farm said "You can't get people who don't eat well to start eating a salad – what is going to hook people in? Education about soil health and gut health is critical." At the social at Berry Creek Farm in Westfield, participants added that helping people understand the co-benefits of organic practices, such as environmental benefits, our health and sequestering carbon to address climate change is important general education.



Social media is an important tool for promoting what farmers are doing. George Van Vlaanderen from Doe's Leap Farm said "NOFA-VT can help farmers learn to tell their stories, and how to use their phones to shoot, edit and post videos right from the farm in the moment." This was echoed by a participant at the Hurricane Flats social who is also a digital media specialist, who said it would be really compelling if farmers did video shorts when they were picking carrots, for example and posted it live on facebook with a caption that "we are picking your dinner."



Start with the kids. Shona Sanford-Long of Luna Bleu Farm in South Royalton said that "Taste is a critical motivator to grow the demand for organic food, but people don't know how to cook anymore. Kids visit our farm who have never tasted spinach before, and the farm to school movement is critical to start farm and food education early." Wendy Palthey



agreed, stating "We can't fight the cheap food culture, we need to start with the kids and young people who seem to be more accepting of changing the world." It was also noted that we have more opportunity to influence the parents perspectives through their kids.



Build community and relationships with local, organic farms. More consumers will purchase organic food if they develop a relationship with the farmers who nourish them. At the Berry Creek social, participants discussed that "Farms (especially CSAs and farm stands) are community hubs and nourish people mentally and emotionally."

### Thanks to all of the farms who hosted workshops and Celebrate Your Farmer on-farm pizza socials this summer and fall!

We are now reviewing workshop proposals for our Winter Conference, and we will address some of the themes we heard from members and friends at the on-farm socials in our Winter Conference workshops. I always look forward to seeing so many of you there. Until then, enjoy the fall!

Enid Wonnacott  
NOFA-VT Executive Director



# Annual Agricultural Literacy Week: Celebrating Our Ancestral Roots

By Misse Axelrod, NOFA-VT Farm to Community Mentor

The Northeast Organic Farming Association of Vermont (NOFA-VT), along with the Vermont Department of Libraries, and the Vermont Agency of Agriculture, Food & Markets, announces the 8th annual Agricultural Literacy Week, November 12th through the 17th, 2018. The week-long celebration occurs



across the state to inform and educate people about the economic and cultural importance of farms in Vermont communities.

For this year's Agricultural Literacy Week, NOFA-VT is proud to present Celebrating Our Ancestral Roots. This year's theme focuses on the history, traditional practices, and contributions of native agriculture in Vermont. Four main events will feature renowned Abenaki storytellers, sharing aspects of their agricultural heritage, at public libraries around the state.

The week's opening event is being held at the Vermont Historical Society Museum, in Montpelier on Tuesday, November 13th, 6:00 to 7:30 p.m, featuring a new exhibit called, "Seeds of Renewal," curated by Dr. Fred Wiseman, an Abenaki ethno-botanist. Dr. Wiseman and Chief Donald Stevens will speak about the project as well as share Abenaki stories and song. Light refreshments will be available. This event is free and open to the public.

"Vermont Agricultural Literacy Week brings farmers and community together to honor the working agricultural landscape," said Abbie Nelson, the director of food systems education

at NOFA-VT.

"The variety of events for this year's theme of Ancestral Roots appeals to both children and adults. The events will be fun, educational, and a fantastic way to sprout new connections with our agricultural roots."



NOFA-VT invites partners to present an evening of storytelling during Agricultural Literacy Week in their communities. For assistance in hosting an event, please contact Misse Axelrod, NOFA-VT Farm to Community Mentor, at [dmisse@hotmail.com](mailto:dmisse@hotmail.com) or call (802) 279-1548.

*Funding support for Agricultural Literacy Week is provided by The Forrest C. & Frances H. Lattner Foundation and the Johnson Family Foundation Fund at the Vermont Community Foundation.*

## Meet a Vermont-based team at the Northeast Farm to School Institute

Nearly 100 educators, school nutrition staff, administrators, farmers, and regional Farm to School organizations gathered in June at Shelburne Farms to kick off the 8th annual Farm to School Institute, the cornerstone professional development program of our partnership project with Shelburne Farms, Vermont FEED. The year-long Institute started with a three-day intensive focused on building deep connections between classrooms, cafeterias, and communities.

NOFA-VT's communications coordinator, Kim Mercer, sat down individually with each member of an interdisciplinary team from Lamoille County, to hear their thoughts on the Institute. Each team member—a 1st grade teacher, an elementary school food service manager, a high school Latin teacher, the director of nutritional services, a high school food service worker, and the sustainable agriculture and food systems manager—were asked the same questions. The answers are surprising in the themes that emerge, as well as the differences.



READ MORE: [NOFAVT.ORG/BLOG/INSTITUTE18](http://NOFAVT.ORG/BLOG/INSTITUTE18)



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# Ask Callie

Dear Callie,

**I am interested in growing hemp under the new farm bill provisions and I am also very interested in getting my hemp certified organic. Can I certify hemp as organic and what do I need to consider in order to obtain organic certification?**

– Seymour Green

*Dear Seymour,*

You are not alone. Vermont Organic Farmers (VOF), the USDA accredited certification program of NOFA-VT, has been getting many calls from producers interested in growing and processing organic hemp. However, if you are interested in hemp, you need to be ready to navigate all of the conflicting regulations that surround this interesting crop.

## **How does Vermont regulate hemp?**

In 2013, the Vermont Legislature passed S.157/Act 84 authorizing the cultivation and production of hemp in the State of Vermont. Vermont's state law, requires that persons wishing to grow hemp must register with the Agency of Agriculture. The law also included a broad definition of "hemp" describing it as "the plant *Cannabis sativa* L. and any part of the plant, whether growing or not, with a delta-9 tetrahydrocannabinol concentration of not more than 0.3 percent on a dry weight basis." The state passed this legislation without waiting for the federal government to relax their regulations prohibiting the cultivation of hemp under the Controlled Substances Act.



## **What has the federal government done to allow the growth of hemp?**

The next year, the federal government caught up and passed legislation allowing the growth of "industrial" hemp for purposes of research. The 2014 Farm Bill authorized institutions of higher education and state departments of agriculture to establish industrial hemp research pilot programs in states where the production of industrial hemp is legal and subject to certain other conditions. This legislation allows producers to grow hemp for research purposes despite the fact that it is still considered an illegal substance under the Controlled Substance Act. The Farm Bill's definition of hemp matched the definition used by the state of Vermont.

On August 12, 2016, the USDA, in consultation with the Drug Enforcement Administration and the Food and Drug Administration, published a "Statement of Principles" on industrial hemp. The purpose of this document is to give more specific direction to the public on how to legally participate in the Farm Bill's exemption to grow industrial hemp for research. The Statement of Principles however put more conditions on producers growing hemp and further restricted the definition of industrial hemp by stating that industrial hemp must be used exclusively for industrial purposes (fiber and seed).

## **Can hemp be certified organic?**

The National Organic Program (NOP) then got involved by creating a Program Memo on August 23, 2016 that said industrial hemp grown in the U.S. can be certified organic as long as it is produced in accordance with the Farm Bill and the Statement of Principles and meets the organic regulations.

So where does that leave us besides confused? Clearly, there are conflicting regulations around hemp. Vermont's regulations on growing hemp are very broad; they do not include a restriction on the type of hemp that can be grown (industrial or otherwise) and any additional restrictions (registration, etc.) are easy for

producers to meet.

The federal government's allowance for the growth of industrial hemp for research purposes only is more restrictive than Vermont's laws and is further restricted by the Statement of Principles which defines industrial hemp as fiber and seed. The NOP, which is part of the USDA, has said that only hemp fiber and seed can meet the definition of "industrial purposes" and therefore obtain organic certification. Hemp oil or hemp meal intended for human or livestock consumption cannot be certified organic, as these are not considered "industrial uses".

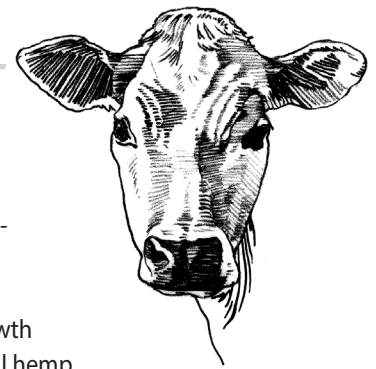
## **What does the future hold for organic hemp and hemp production in general?**

The Senate version of the 2018 Farm Bill includes legislation that fully legalizes hemp. If the House and Senate are able to resolve their differences and pass a Farm Bill, it is likely that this legislation legalizing hemp would be included. This would be an obvious game changer and help to alleviate confusion and reduce regulation. Most likely, there would still be provisions in the bill that would require testing of hemp to ensure that the delta-9 tetrahydrocannabinol concentration levels stay at .3% or lower.

If this legislation were to pass, it would also expand what hemp products are allowed to be certified organic. Allowing hemp to be grown legally with minimal restrictions and to be marketed as certified organic would be good news for farmers and consumers alike. VOF is supportive of legislation that legalizes hemp as it is an exciting opportunity for Vermont producers.

In the meantime, we are willing to help producers navigate the many overlapping regulations and get their industrial hemp certified organic.

*Sincerely,  
Callie*





# 2018 On-farm Workshops & Pizza Socials

In July, August, and September, NOFA-VT hosted 12 pizza socials and 8 workshops, and welcomed 901 total attendees at all events! Thank you for a successful season!



Left, an attendee studies a plant at the July 20 "Weed Walk & Medicine Making" workshop, taught by herbalist Katherine Elmer, at the Golden Well Apiaries in New Haven, VT.

Below, a participant studies lambs quarters, found roadside all over Vermont.



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# Fall Policy Update

By Maddie Kempner, NOFA-VT Membership & Advocacy Coordinator

## FARM BILL UPDATE

As of midnight on October 1, the 2014 Farm Bill has officially expired. With the House on a six-week recess starting that same day, we now can't expect to have a new Farm Bill until at least after the midterm election in November. In the meantime, key programs for Vermont farmers and eaters are now without funding.

Certain programs funded under the Farm Bill have mandatory, or "baseline" funding, meaning their funding continues even if Congress fails to pass a new Farm Bill before the previous one expires. Examples of programs with mandatory funding include the Supplemental Nutrition Assistance Program (SNAP), crop insurance, and most commodity and conservation programs. Many of these programs are critical to Vermont farmers and eaters, and while they remain funded despite the Farm Bill's expiration, they do face their own set of threats.

Until a new bill is passed by the conference committee, however, some of our greatest concerns are around the many critical programs that will go unfunded. These include:

- National Organic Certification Cost-Share Program (NOCCSP)
- Beginning Farmer and Rancher Development Program (BFRDP)
- Farmers Market and Local Food Promotion Program (FMLFPP)
- Food Insecurity Nutrition Incentives (FINI) Program
- Value-Added Producer Grants (VAPG)
- Organic Agriculture Research and Extension Initiative (OREI)

Now through election day (at least) is the time to put pressure on Congress to pass a new Farm Bill this year - one that reflects the bipartisan approach taken in the Senate, and one that supports organic farmers, local and regional food systems, beginning farmers, and access to nutritious food for all.

## HEMP VIDEO

In case you missed it, visit NOFA-VT's YouTube Channel to check out our latest video on the state of hemp in Vermont! In it, I discuss

the history and current status of industrial hemp's regulation and cultivation in our state. You'll also hear from Vermont Organic Farmers staff about what to do if you're interested in getting your hemp crop certified. Visit [youtube.com/thenofavt](http://youtube.com/thenofavt) to watch.

## FROM THE STATE HOUSE TO THE FARM HOUSE: FARM VISITS FOR CANDIDATES

On September 23rd, state legislators and candidates for the Vermont House and Senate toured farms all around the state and heard from farmers about their challenges and their vision for the future of Vermont agriculture. Farm tours were held in Fairfield, Westfield, South Hero, Cambridge, Danville, Worcester, Charlotte, Starksboro, Fairlee, Bethel, Wells, and Brattleboro. A coalition of farm organizations including NOFA-VT, Rural Vermont, Vermont Young Farmers Coalition, Vermont Grass Farmers Association, Vermont Farm Bureau, Vermont Farm to Plate, and Healthy Roots worked together to put on the events. As farmers face challenges new and old, and agricultural literacy sometimes seems to be waning, the goal of the events was to facilitate conversations between farmers and those representing them (or running to represent them) in the Statehouse, to help them better understand the modern realities of farming in Vermont.

## OCTOBER NOSB MEETING

The next meeting of the National Organic Standards Board (NOSB) is coming up October 24-26 in St. Paul, Minnesota. As always, staff from NOFA-VT and VOF will be there to comment on the NOSB's agenda items and share experiences from Vermont's organic producers and processors. Meeting details and information can be found at [www.ams.usda.gov/event/national-organic-standards-board-nosb-meeting-st-paul-mn](http://www.ams.usda.gov/event/national-organic-standards-board-nosb-meeting-st-paul-mn).

## MODIFIED FILM SCREENINGS

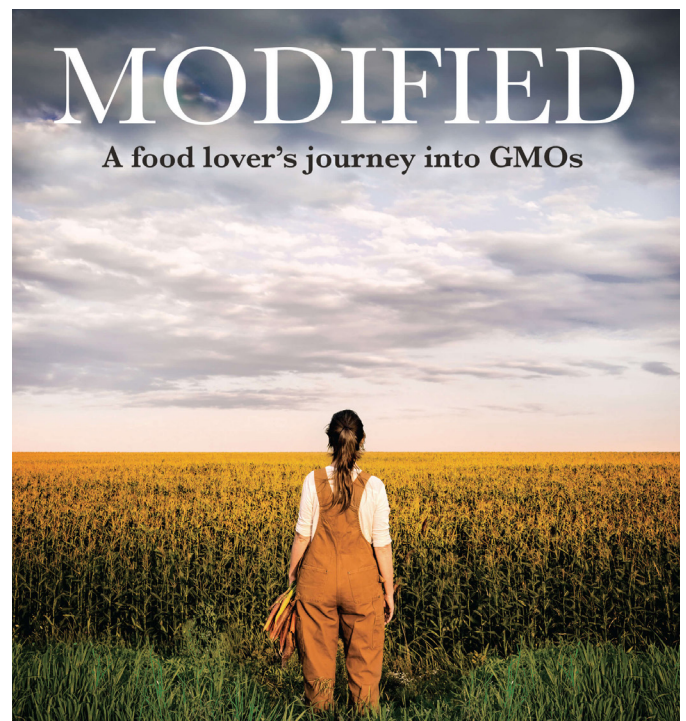
Mark your calendars! NOFA-VT is sponsoring screenings of the new documentary film *Modified* throughout the state as part of Food Week of Action, October 14-21. In *Modified*, the filmmaker and her mother embark on a personal and poignant investigative journey to find out why genetically modified organisms (GMOs) are not labeled on food products in the United States and Canada, despite being labeled in 64 countries around the world. Their intimate mother-daughter quest for answers, fueled by a shared love of food, reveals the extent to which the agribusiness industry controls our food policies, making a strong case for a more transparent and sustainable food system. We really enjoy this film and we think you will too!

Join us for any of the following showings, followed by a Q&A with the filmmaker:

**MARQUIS THEATRE IN MIDDLEBURY**  
*Tuesday, Oct. 16th – 6:30pm*

**SAVOY THEATER IN MONTPELIER**  
*Wednesday, Oct. 17th – 7:00pm*

**MAIN STREET LANDING IN BURLINGTON**  
*Friday, Oct. 19th – 4:15pm*





# Chimichurri Sauce

***A huge thanks to our friends at Richmond Community Kitchen (RCK) for this delicious & inspired recipe!***

Chimichurri is an uncooked herb sauce originally from Argentina and Uruguay. Traditionally, parsley is the dominant herb in chimichurri. Here at Richmond Community Kitchen (RCK) we use any and all fresh herbs that we have on hand to make this delicious, slightly spicy sauce that can be drizzled on everything from fried eggs to roasted veggies, from grilled seafood to meat. Make a double batch and store it in the fridge (for months), using it on the nights when your dinner needs a little extra pizzaz!

5 cloves of garlic, minced  
2 tablespoons chopped onion  
2 cups mixed fresh herbs (e.g., parsley, cilantro, oregano, thyme, dill, sage, mint) firmly packed  
½ cup olive oil  
2 tablespoons red wine vinegar  
1 tablespoon lime juice  
Red pepper flakes, to taste  
Salt, to taste

Pulse the garlic and onion in the food processor until finely chopped. Add the herbs, olive oil, red wine vinegar, and lime juice. Pulse until herbs are finely chopped and ingredients are thoroughly combined. Season with red pepper flakes and salt. Enjoy!



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## RECAP: OPEN FARM WEEK 2018

*By Erin Buckwalter, NOFA-VT Market Development Director*

NOFA-VT celebrated Vermont's fourth annual Open Farm Week, August 13-19th. Over forty farms across the state hosted 63 events, providing visitors with a variety of unique ways to explore our working landscape. From helping out with morning chores to farm walks, scavenger hunts and delicious on-farm meals, visitors could explore the breadth that Vermont farms have to offer. We are always excited to get more people out on farms, building relationships with our food producers and learning more about the amazing and hard work that goes into sustaining agriculturally-based communities. Below are images of one of the great 2018 events.

*Open Farm Week is a collaborative statewide agritourism project organized by members of the Vermont Farm to Plate Network including NOFA-VT, Vermont Fresh Network, City Market, UVM Extension, Shelburne Farms and Farm-Based Education Network, the Vermont Agency of Agriculture, and the Vermont Department for Tourism and Marketing.*



*Photos: Zeke Goodband, head orchardist at the Scott Farm, shared a rare behind-the-scenes tour of the Scott Farm orchard. Participants discussed orchard ecology, learned about grafting and how that created their diverse orchard, and got to take local hard cider home.*



## MEET BRIAN & LIVY, NEW NOFA-VT STAFF MEMBERS



**Brian Shevrin, VOF Certification Specialist**, graduated from Green Mountain College in 2014 with a B.A. in Sustainable Agriculture & Food Systems. In the years before, during, and after his studies Brian worked on a variety of vegetable, livestock, maple, and processing operations in Massachusetts and Vermont, with a focus on organic vegetable farming. Brian spends his time outside of the office biking, kayaking, and obsessing over food & cooking.



**Livy Bulger, Education & Outreach Events Coordinator**, hails from Southern Maine and first fell in love with Vermont in 2008 when she came to UVM to study environmental studies and food systems. While at UVM, Livy discovered that good food was a central tie to all people, cultures, and lifestyles and knew it would be what would drive her life's work. Livy has seven seasons of organic vegetable farming under her belt, as well as experience starting a farm

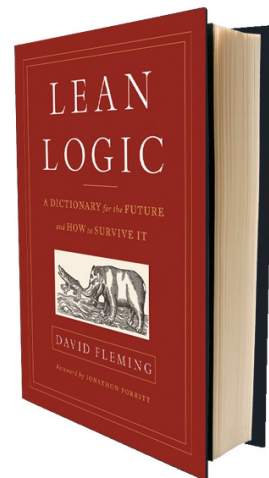
to school program and connecting low income communities with locally produced foods. In her free time Livy loves canning and preserving, jumping into oceans and lakes and traveling. She splits her time between Richmond and the Northeast Kingdom where she and her partner Tyler have a small homestead.

## BOOK REVIEW: *Lean Logic, a Dictionary of the Future and How to Survive It*, by David Fleming

Climate change and resource depletion are both human created and deadly, but so is our industrial food system generating degenerative disease epidemics which alone will cripple us, not to mention our social ills, inequality, militarism, and wars and economic material imperialism generating mass poverty and misery at home and abroad.

What should we do here in little Vermont? Recognize, gather, and unite our diverse human resources. These include our farmers and their communities, numerous but disconnected nonprofits, social lenders, trusts, and food coops.

READ THE BOOK  
REVIEW, BY DOUG, OF  
FLACK FAMILY FARMS  
@ [NOFAVT.ORG/](http://NOFAVT.ORG/)  
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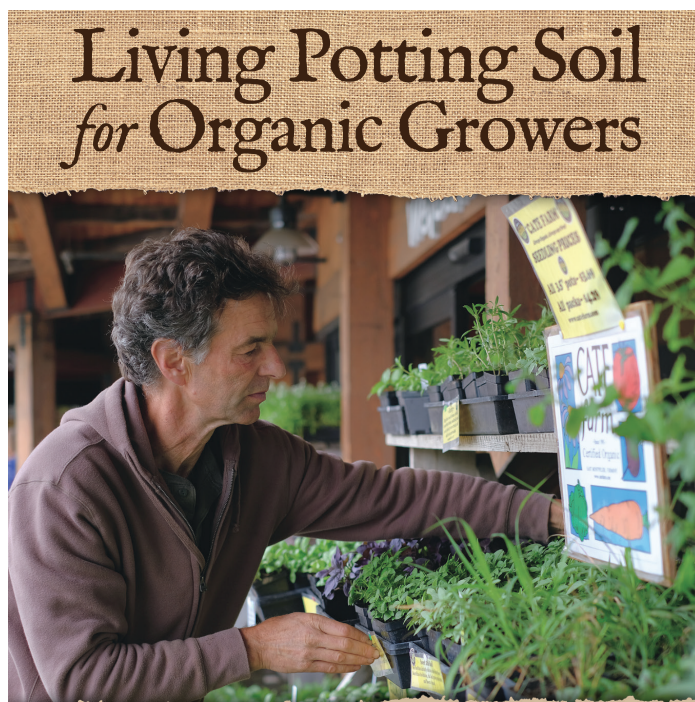
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# Farmer Olympics



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– Richard Wiswall, farmer & author of *The Organic Farmer's Business Handbook: A complete guide to managing finances, crops, and staff – and making a profit*



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Farmers and farm crews used their agricultural talents to go for the gold at the 4th Annual NOFA-VT Farmer Olympics at Sterling College in Craftsbury. Individual farm teams showed off their finely-honed skills in events ranging from physical to cerebral to plain ridiculous. This mid-season extravaganza was a chance to unwind, celebrate the season, and kick back before the heavy fall workload begins. (Photos by Lucy Mercer)





# Thank you for supporting organic agriculture!

**NOFA-VT welcomes the following members who joined us during the 2nd quarter of 2018.**

## **New & Renewing Business Members**

Back Roads Food Company, LLC, Brattleboro, VT  
BCM Environmental & Land Law, PLLC, Concord, NH  
Depot Farm Supply, Whiting, VT  
Franklin Foods Inc, Enosburg Falls, VT  
Green Mountain Spinnery, Putney, VT  
Morrison's Custom Feeds, Barnet, VT  
Olivia's Crouton Company Inc., Forest Dale, VT  
Red Hen Baking Company LLC, Middlesex, VT  
Runamok Maple, Fairfax, VT  
Small Batch Organics LLC, Manchester Center, VT  
Sweet Clover Market, Essex, VT  
Vermont Bread Company, Brattleboro, VT  
Vermont Soap, Middlebury, VT  
Vermont Tortilla Company, Burlington, VT  
VT Artisan Coffee & Tea Co, Waterbury Center, VT  
Main Street Landing, Burlington, VT  
Middlebury Natural Foods Co-op, Middlebury, VT  
The Alchemist, Waterbury, VT

## **New Members**

Gabriel Antonucci, Middlebury, VT  
Sayida Bano, Woodstock, IL  
Autumn Blais, Putney, VT  
Andy Carr, Bridport, VT  
Laurel, Aaron & Bjorn Coburn, Ripton, VT

Jeff Corbett, Pittsford, VT  
Stephen Crimmarco, South Burlington, VT  
Julie Davenson, Keene, NH  
Kathy & Bill Deemer, API Chicks, Shelburne, VT  
Robert Duggan, West Burke, VT  
Lisa Dunne, Norwalk, CT  
Llyn Ellison, Colchester, VT  
Serrill Flash, Burlington, VT  
Maegan Flowers, Bradford, VT  
Daniel Frame, Stowe, VT  
Tamaran & Charlie Goldensher, Post Mills, VT  
Margie Latham, Middlebury, VT  
Michael Lennon, Leicester, VT  
Karl Meisterling, Jericho, VT  
Hedy Moore, Burlington, VT  
Gayle Pilat, Brandon, VT  
Carrie Redlich, New Haven, CT  
Susan Rose, Canton Stanstead, QC  
Madeleine Sepe & Mason Washer, Springfield, VT  
Linda Sukop, Burlington, VT  
Heather Surprenant, Sweetland Farm, Norwich, VT  
Jennifer Taylor, Lola's Organic Farm, Glenwood, GA  
Alisha Utter, Grand Isle, VT  
Cassie Westcom, Enosburg Falls, VT  
Anne Wood, Northfield, VT

## **NEW VOF CERTIFICATIONS**

*Vermont Organic Farmers welcomes the following new producers who have recently obtained organic certification (certified between 6/1/18-9/1/18) for all or a portion of their operation, joining the nearly 700 organic farmers & processors throughout the state.*

Green Dream Farm  
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# Visiting Cobb Hill, an Intentional Farming Community

By Maddie Kempner, NOFA-VT Membership & Advocacy Coordinator

When I arrived at Stephen Leslie and Kerry Gewalt's dairy farm on a cloudy Sunday afternoon in August, their 10-year-old daughter Maeve was busy clipping her Jersey cows' coats to get them ready for showing at the Cornish Fair. Clipping can be a tricky job, Kerry told me, but Maeve has been showing cows with 4-H for 3 years now, and she's getting the hang of it. As we stood outside the barn, Maeve patiently explained to me the difference between showing in 4-H and "open" showing, and introduced me to two of the farm's summer yearlings, Colette and Velda.

Stephen, Kerry, Maeve, and their 46 Jersey cows reside at Cedar Mountain Farm in Hartland, Vermont. Also living on the farm are several chickens, 4 Fjord horses (Cassima, Tristan, Isolde and Elsa), and one small but feisty Jack Russell Terrier named Maisy.

I arrived during afternoon chores, so as we talked, Stephen brought the horses in from the pasture, with help from Maisy and her not-quite-herding-dog's instincts. Maisy always needs a job to do, Stephen explained, and

although Jack Russell's were not bred to be herding dogs, she likes to help with bringing the cows and horses in each day.

We stood outside the barn next to a suite of horse-powered farm implements, which look like antiques but are in regular rotation, while Stephen told me the story of Cobb Hill, the cohousing community of which Cedar Mountain Farm is an integral part. Cobb Hill was founded by Donella "Dana" Meadows who, in her time, was an environmental professor at Dartmouth and author of *The Limits to Growth*, a groundbreaking study of the earth's capacity to withstand the impacts of human population and economic expansion. It was this type of deep systems thinking that inspired Dana to start Cobb Hill in 1997, founded on the principles of sustainability, resilience, and intentional living.



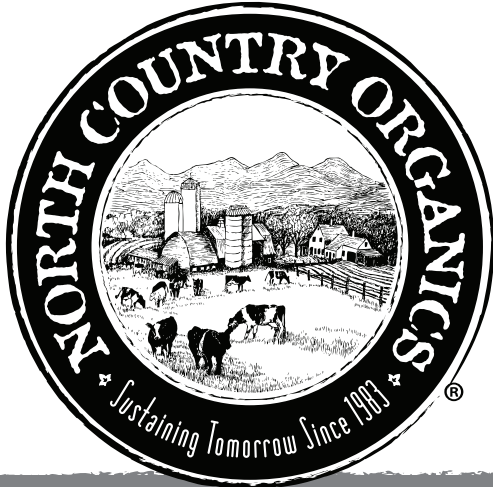
By 2002, construction was complete on 23 homes, all built for maximum solar gain and with the overall goal of a substantially reduced carbon footprint. Today, the cohousing community is home to 23 families and multiple working farms, including a sugaring operation and a cheesemaking business, in addition to Cedar Mountain.

Unlike more traditional models of residential development, Cobb Hill's 23 homes are clustered together on the hillside rather than being surrounded by individual lawns and driveways. Clustering the homes, Stephen told me, allows the families to share resources, like the single wood-fired boiler that heats them all in the winter, and the common house where everyone can do laundry and share meals. It also allows for as much working land (i.e. farm and forest land) as possible to be preserved.

And preserve it they did. When Cobb Hill was founded, the community worked with the Upper Valley Land Trust to sell the development rights on all of the land except for the few acres where the homes sit. Through the sale of the development rights, they were able to permanently subsidize one of the housing units to make it affordable for a farm family to live there. Matching funds provided in part by the Vermont Housing and Conservation Board (VHCB), allowed for two additional housing units to be subsidized, ensuring that they too will remain affordable for lower income families.

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*Maeve, Kerry, & Stephen with their helper, Maisy.*



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