

SPRING 2019

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The Quarterly Newsletter of the Northeast Organic Farming Association of Vermont

A tribute to Enid.

nid Wonnacott started working for NOFA-VT in 1988. Over her 31 years leading NOFA, it grew from 250 household members and 57 certified organic producers in 1990 to over 1,100 household members and 724 certified organic producers in 2018. She helped form the current structure including a 12-member board of which 50% are practicing farmers. By hiring talented staff and successfully obtaining funding, she has expanded NOFA to include multiple programs including organic certification, farmer services, agricultural education, and promotion of direct markets.

Because Enid was a respected leader, she was able to bring together people from different perspectives to move the organic movement forward. During the forming of the National Organic Program, she helped to craft a program that worked for both Vermont scale farms and much bigger farms across the country. Enid also worked locally, representing organic farmers at the statehouse to pass important legislation and bring awareness to and obtain funding for a variety of issues.

While having farmers obtain organic certification is the ultimate goal along the continuum of farming at NOFA-VT, Enid

NOFA-VT Since 1971 continually supported inclusivity. Certified organic farmers, farmers using some organic methods, and conventional farmers are all welcomed to learn together through round



On February 16, 2019, at the NOFA-VT Winter Conference, organizers held a tribute to Enid. Led by Peter Forbes, the tribute features remarks by farmers Jack Lazor (Butterworks Farm), Scout Proft (Someday Farm), Andy Jones (Intervale Community Farm), Enid's husband Harry, and a musical performance by Chris Dorman. Watch the tribute here: www.nofavt.org/enid-tribute

table discussions, on-farm workshops, and at the annual Winter Conference attended by over 1,000 farmers and gardeners.

Enid was instrumental in developing NOFA's Farm Share Program to help make organic foods more accessible to low-income families through the Community Supported Agriculture (CSA) model. Through this program, the recipient's share is supported by other community CSA members, restaurants

through an annual fundraiser, and corporate and individual donors.

As a true visionary, Enid recognized needs and took risks to develop programs such as the farm to school program before they were of national interest. This program connects children to farms through education and meals, as well as provides a market opportunity for farmers. Vermont is now seen as a leader in this movement.

Enid was a beloved coach, friend, parent to Lila and Eli, and wife to Harry Frank. She is remembered by all who knew her for her ready laughter, singing, and generous bear hugs.

> We love you, Enid.



NOFA VERMONT

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Spring Thoughts from Erin

The weather has begun to shift towards spring and as I write this, I know there are many sugarmakers out in their woods prepping for long evenings of boiling sap and producers starting seedlings in their greenhouses. If you garden or homestead, you are likely thinking of starting your own seeds - the always magical process of putting tiny specks into soil and watching them turn into food and flowers in front of our eyes. We've shared some tips from our friends at High Mowing Seeds on p. 9 to help you prepare to transplant your seedlings later this spring.

As spring marches on, so we do too at NOFA-VT, wrapping up our checklists and thank yous from the Winter Conference and looking ahead to the many on-farm workshops and social events we are planning for later this spring and into summer.

Thank you to the over 1,400 people who joined us for our 37th annual Winter Conference. On page 5, you can see some statistics about the conference as well as photos of some of the highlights. The highlight for me was seeing and connecting with so many of you! This Winter Conference, a first for most of

us without our former Executive Director, Enid Wonnacott, was bittersweet as we paid tribute to her life, celebrated friendships new and old, learned from each other and looked ahead to the work of building a more economically viable, ecologically sound, and socially just food system. Thank you for celebrating with us and for your hard work towards this goal.

By the next issue of NOFA Notes, NOFA-VT will most likely have a new Executive Director. Our Search Committee and Staff Advisory Committee recently completed first interviews with our candidates and we will be meeting soon to determine which candidates will progress to the next round. In mid to late April, our final candidates will meet with our full staff and board, and we are looking forward to learning which of these very qualified folks will become our newest team member. Looking ahead towards summer, we are anticipating having a series of events where you'll get to meet our new Executive Director and share you hopes and wishes for NOFA-VT with them. In the meantime, if you have thoughts, please feel free to reach out to me at erin@nofavt.org.

Em Brokwalter

Erin Buckwalter NOFA-VT Acting Director

Pictured below: The staff of NOFA-VT at the 37th annual Winter Conference.
Left to right, back row: Gregg, Winston, Nicole, Jaime, Abbie, Brian, Megan, Jen, Nathan. Left to right, middle row: Lauren, Kirsten, Livy, Kyla, Kim. Left to right, front row: Laura, Maddie, Katy, Jennie, Erin, Phoebe.



Q & A with Evening Song Farm

Evening Song Farm is a diversified vegetable farm owned by Kara and Ryan Fitzbeauchamp in Cuttingsville, Vermont. They offer seasonal CSA memberships throughout the year, and sell locally at the Rutland and Ludlow farmers markets. Jaime Silverstain, NOFA-VT's Farm Business Advisor, had the opportunity to speak with Kara about their farm, love for farming, and recent organic certification.

What inspired you to start farming?

Ryan and I were drawn to farming right out of college as a model for environmental activism. Through farming we felt that we could address some of the environmental and political issues around climate change and food security. We started farming on borrowed land in Pennsylvania and learned how to farm mostly through trial and error, reading books, and attending conferences. We loved farming in Pennsylvania but felt the threat of nearby natural gas drilling and decided to move to Vermont where we had previously spent some time farming.

As our farm grew, we felt the need to focus on beginning farmer education as way to inspire new farmers, recognizing the need for more small to medium sized farms in the food system. We try to both provide a positive workspace for new staff to learn and

explore skills, while also retaining year-round staff to help build and refine skills on the farm.

Why did you decide to become a Vermont Organic Farmer?

We've had a lot of new customers come up to us at the market and ask about our growing practices. Some wanted the full answer, but others just wanted to know if we were certified or not. Becoming certified was one way to be more transparent about our growing practices and more easily answer that question we often get from our customers. Having a deeper understanding of the history of organics, I can now more effectively educate consumers about the difference between conventional and organic produce and share the importance of the organic movement. We've also had a lot

of excitement from our CSA members who are now part of a certified organic farm.

Since becoming a Vermont Organic Farmer, I also now have a seat at the table to help push forward better and stronger certification requirements to preserve the environmental integrity of the brand and be a strong example of a certified organic farm.

What do you love most about farming?

I love the smells and sounds of farming. I tend to focus more on the business and marketing side of the farm and spend a lot of time in front of the computer. When I get to go outside and work in the greenhouse, I am so much more attuned with the smell of the dirt and plants, the sounds of the birds and falling snow. I love the physical part of farming and how it helps me be more present with my senses. When I'm working in the warm greenhouse on a sunny winter day, I feel like I have won the job lottery.

I also love the connections I've made with our CSA customers over the years, witnessing families over time become more excited about new vegetables and local produce, and sharing my own love for eating and cooking with our customers.

What are you looking forward to this growing season?

I am always excited at the start of the season with the potential of all the new crops we can grow and all the crops we can grow better this year. We're now heating our high tunnel and are excited to offer tomatoes, cucumbers and herbs earlier this season than we have been able to in the past.

You can learn more about Evening Song Farm's CSA offerings on their website, eveningsongcsa.com. They are also part of NOFA Vermont's Farm Share Program, which provides limited-income Vermonters with the opportunity to support their local CSA farmer and receive reliable access to high-quality produce through an innovative cost-share model. To donate, or learn more, visit nofavt.org/farmshare.





Ask Callie

Dear Callie,

I hear that as a member of Organic Valley's Grass Milk program, I'm going to be required to be grassfed certified in 2019. Can I get grassfed certified through Vermont **Organic Farmers?**

Sincerely, **Greengrass Grazer**

Dear Greengrass.

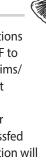
Yes you sure can! In 2018, VOF offered a Certified Grassfed add-on label to all organic dairy and livestock producers in an effort to allow them access into a rapidly growing, consumer driven market. Twenty-nine certified organic producers took advantage of the program and we hope to include many more in the upcoming certification year!

Speaking of the upcoming certification year, those of you who were certified grassfed by VOF in 2018 will notice that things will change slightly in 2019. This is because an organization called EarthClaims, in collaboration with organic certifiers and milk buyers, developed a grassfed certification accreditation program that will take effect this year. This new accreditation program is called Organic Plus Trust, or OPT for short. VOF will soon become accredited through EarthClaims/ OPT, meaning that we'll be permitted to offer their OPT grassfed certification, similar to the way that we're permitted to offer organic certification through the USDA's National Organic Program. Organic Valley is going to require members of its Grass Milk program to be grassfed certified by an EarthClaims/OPT accredited certifier and that's why we decided to become accredited through them. Similar to the way that it worked in 2018, you'll fill out a separate section in your organic application indicating that you're requesting this add-on label. Our organic inspector will perform the grassfed verification at the same time as your organic inspection, meaning there won't be any extra visits required.

The EarthClaims/OPT standards are a little different than the VOF standards so keep an eye out for a mailing from us. The mailing will include the new standards and will highlight the significant changes for you to be aware of.

During 2019, we'll transfer all of the grassfed

certifications from VOF to EarthClaims/ OPT. Rest assured that your VOF grassfed certification will



allow you to remain on the Grass Milk truck until December 2019, at which time you'll need to have an OPT certificate, issued by VOF. So please make sure that you get your application to the office and schedule your inspection as soon as possible - there might still be snow on the ground now but green pastures are right around the corner!

But wait, there's more. Did you know that grassfed certification isn't just for bulk milk producers?! If you'd like to have your beef, yogurt, cheese, etc. certified grassfed, you can do that too. Please just give us a call at the office. We'd love to talk with you about this new program.

Sincerely, Callie



Thanks to everyone who participated in the 37th annual Winter Conference! With 1410 participants over three days, this year's conference was a **BIG** success!

37th Annual Winter Conference, by the numbers:

- Total participants over three days: 1410
- \$ raised for the Farmer Emergency Fund through the raffle: \$1600
- # of workshops & panel discussions: 83
- # of roundtables: 3
- # of intensives: 4
- # of volunteers: 115
- # of volunteers hours worked: 347.5
- # of sponsors: 55
- # of exhibitors: 60
- # of food donors: 36
- # of lbs roots roasted the oven: 200
- # of kids at the children's conference: 70
- \$ raised for the Journey Farmer program through kombucha donations: \$419.25
- \$ raised for the Farm to Community Mentor Program through coffee and hospitality donation: \$1090









Top: Stella, a Children's Conference participant, shows off her creations. **Above**: Led by Chris Dorman, center, "We Shall be Known" is sung in Enid's honor at a tribute following the keynote address on Saturday. Right: Nicole Ravlin of People Making Good PR, shares some tips at a Monday Intensive workshop about marketing. **Bottom right:** Scout Proft's WWED sign ("What Would Enid Do?"). **Bottom left**: Leah Penniman delivers an incredible keynote address about "Farming While Black". Middle left: Workshop participants learn how to make fermented foods in a hands-on workshop. **Below:** At the Exhibitors' Fair, a representative of Kimball Brook Farm talks with a conference attendee. (Photos by Lucy & Kim Mercer)









"The Fort Light potting soil has been a mainstay on my farm for the last nine seasons. For healthy seedling production there is nothing better, more consistent, or dependable on the market."



- Katrina Becker, Cattail Organics, Athens, WI



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Spring Policy Update

By Maddie Kempner, NOFA-VT Membership & Advocacy Coordinator

We are just over halfway through the legislative session, and NOFA-VT has been tracking a number of bills and issues impacting our members. Below is a list of bills we're watching. Since things can move quickly in the legislature, please check our blog for the latest updates.

H.205: This bill would classify neonicotinoid pesticides as "restricted use", meaning they would not be allowed for use by homeowners. Neonicotinoids are a class of pesticides known to be particularly harmful to pollinators. The bill also includes some additional requirements for beekeepers, including registration with the state, completion of a state certification program, and certain fees and inspection requirements for colonies imported from out of state. While we feel more must be done to address other uses of neonicotinoids (especially treated seeds and ornamental applications), this bill is a good first step in getting these pesticides out of the hands of homeowners who often do not follow labeling instructions. We have testified in support of the provisions regarding neonicotinoids, but have some concerns about the increased requirements for beekeepers in the state.

H.268: This bill would ban the sale and use of neonicotinoids, as well as banning the sale and use of atrazine and glyphosate.

S.58: This bill updates the requirements under the state hemp program to comply with new federal requirements put in place by the 2018 Farm

Bill. It directs the Agency of Agriculture, Food & Markets to develop rules for the growth, registration, and testing of industrial hemp, and establishes new registration fees for hemp growers.

Changes to Wetlands Regulation: The House and Senate Ag Committees each have committee bills in place that seek changes to the way wetlands are regulated, and they continue to take testimony on these bills. Due to the intersection of state and federal laws and the number of agencies involved in wetlands regulations, this issue is particularly complicated. If you have experienced or anticipate experiencing issues with the way wetlands are regulated on your farm, please be in touch with us!



Payment for Ecosystem Services: Several proposals currently moving through the legislature address the issue of compensating farmers in some form for ecosystem services they provide through land stewardship. The "miscellaneous ag bill," for example, addresses this by providing technical and financial assistance for regenerative farming practices through the Vermont Environmental Stewardship Program (VESP). We will be tracking this and other related proposals as they progress through the legislature.

Check our blog for up-to-date information on these and other issues. If you have questions or comments on a particular bill or issue, contact Maddie Kempner at maddie@nofavt.org.





THE AGRICULTURAL JUSTICE PROJECT is

collaborating with the
NOFA Interstate Council to
support the organic farming
community's efforts to address
our shared social justice values
while striving for dignified
living careers for farmers, families,
& farm workers. In 2013, the NOFA

Domestic Fair Trade Committee conducted a survey in which farmers expressed a desire to create a just, equitable working environment while identifying some of the challenges and pressures—wages, benefits, fair prices, a steady market—that keep these values from being achieved. To help farmers retain that focus, and to assist them in addressing and implementing social justice practices, AJP will provide such assistance FREE. For more information and to take a 10-minute Benchmark Checklist survey, visit www.agriculturaljusticeproject. org or email louis@agriculturaljusticeproject.org. Not a farmer? Support your own social & economic justice values by sharing

this announcement with a farmer friend or neighbor!



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NOFA-VT would like to extend a special thank you to the following people who made the conference possible:

All of our dedicated conference presenters and speakers

Our wonderful conference & children's conference volunteers

NOFA Vermont's stellar conference organizers: Megan Browning, Livy Bulger, and Phoebe Tucker Farmers & friends who donated goodies for our meals and Hospitality Table

The NOFA Vermont Board of Directors and Staff

Ryegrass for the great music

The incredible community artist, Bonnie Acker

Slow Food Vermont, Chef Doug Paine of Hotel Vermont, and the Vermont Young Farmers Coalition Maureen Cartier, Justin Sell, Joe Kilburn, Alisha Lewis, Kyle Kellett, Kyle Warren and UVM Event Services

Executive Chef Steven Hadaway, Catering Coordinator Michelle Watt, Catering Manager Nate Stevens and Catering Supervisor Danielle Burdick at Sodexo

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4 Key Pieces of Advice for Growers Preparing for Transplanting

This article is excerpted from a blog post courtesy of **High Mowing Organic Seeds.** Read more like this at www.highmowingseeds.org!

Between now and the end of June, the largest amount of planting work will take place for growers in the northeast. The summer solstice generally marks the turning of the tide: it is when we shift from large plantings to large harvests. In preparation for this, the busiest planting time of the season, we've put together a few pieces of advice on how to help your transplants along with their transition.

Practice your ABC's (Always Be Check-

ing). When your transplants are ready to go, there's no time for hesitation. Keeping plants in their starting trays once they've outgrown that space can lead to unnecessary stress and stunted growth. That's why it's wise to "always be checking" your transplants – daily – to make sure they are healthy and happy right up until the time they should be moved out of their trays. By checking their status every day, you'll get a keen sense of when the plants will



be ready to go out into the field and can plan ahead with regards to labor, infrastructure, and weather. Transplanting is a stressful activity for a plant; remember that in the natural world, plants are not dug up and replanted or moved around – they are stationary, always seeking to build a stronger root structure and adapt to their surroundings.

Water, water and more water. It can't hurt to say it repeatedly: you must, must, must

water your transplants sufficiently right before you transplant them. Soak them. No, really, soak them.

The only drawback to saturating your transplants right before planting can be if you use soil blocks instead of cell trays. Many growers prefer soil blocks for the benefits they provide (better air circulation, fewer root-bound transplants, less use of plastic trays and pots, quicker transplanting in the field), but if you over-water them the blocks can lose their form and disintegrate in your hand when you try to grab them for transplanting.

Plant with gentle efficiency. It may sound surprising, but

transplanting well and quickly is one of the trickiest skills to teach new farm workers. Even though you want to move quickly if you're working in a commercial capacity (time is money!), transplants are still tender young plants that have been babied all their lives they usually can't withstand rough handling, or at least they don't like to. On the other hand, plants are surprisingly resilient, and if you've done the proper legwork to make sure your transplants are vigorous and healthy, you can move pretty quickly getting them into the ground without taking five minutes on every plant. The key is to be gentle, but efficient. Tamping down the soil around each plant is a classic newbie mistake - it compacts the nicely prepped and aerated soil and sheds water down and around the plant instead of slowly absorbing water at the base. Similarly, planting too deep or too shallowly can be common mistakes.

Create a deep enough hole for the cell or soil block with one hand, and with the other hand place the transplant into the space you've created. Then swiftly cover the soil block or cell with the soil that was moved to create the dibble, gently filling the hole back in without excessively tamping down around the base of the plant. Or, if you're on the back of a transplanter, use one hand for the entire process.

Step up your infrastructure game. There are lots of little infrastructure improvements that can help growers on every scale with the task of transplanting, from a greenhouse hose trolley to a rolling dibbler. The most important thing is to make investments that fit with your systems.



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NOFA-VT Members: thank you for supporting organic agriculture!

We welcome the following members who joined us or renewed their membership during the first few months of 2019:

NEW MEMBERS

Kate Adams, Ascutney Mountain Horse Farm L3C, Perkinsville, VT Isabel Amador, Topsham, VT Diane Ashworth, Hyde Park, VT Carrie Asselin, Bedford Blueberry Goat Farm, Bedford, MA

Judy Asselin, Cheyney, PA

Katie Back, Worcester, VT Betzy Bancroft, E. Barre, VT Katie Barber, Poultney, VT

Ann Basehore Starbard, East Berlin, PA

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Autumn Blais, Putney, VT

John, Ellen, Ethan, Jesse & Erika Bodin, N. Chittenden, VT Damien & Jessica Boomhower, Bitter Sweet Valley Farm, Enosburg Falls, VT

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Glen & Allison Branon, GlenAlli & Sons, Inc., Waterville, VT

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Chuck & Mary Collins, Jamaica Plain, MA

Molly Anderson, Middlebury, VT Jeff Corbett, Pittsford, VT

Jim Corven, Fenn Farmstead & Gardens, Belmont, VT

Kurt Cotanch, Underhill, VT

Mark Council, Brookfield Sugarmakers, Fairlee, VT

Stephen Crimarco, Winooski, VT Deborah Dailey, Wolcott, VT

Anne & Paul Dannenberg, Owl's Song Farm,

Huntington, VT Julie Davenson, Keene, NH

Paul Dayton, Big Gear Coffee Roasters, LLC, East Montpelier, VT

Kathy & Bill Deemer, API Chicks, Shelburne, VT Carol Delaney Consulting, Montpelier, VT Nana Delaney, Craftsbury, VT

JoAnne Dennee, EatingWell Media Group, Charlotte, VT Elliot Diana, Jonesville, VT

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Lisa Dunne, Norwalk, CT

Alice Dworkin, Montpelier, VT

Karen Dyer, Singing Pines Farm LLC, East Calais, VT

Llyn Ellison, Colchester, VT Julia Etter, Marlboro, VT

Megan Faletra, Woodstock, VT Heather Falk, Brooklyn, NY

Ryan Wood-Beauchamp & Kara Fitzgerald, Evening

Song Farm, Cuttingsville, VT Serrill Flash, Burlington, VT

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Sandra Fink & Michael Horner, Rutland, VT Peter Jenkins, Westford, VT

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Jesse Kayan & Caitlin Burlett, Wild Carrot Farm, Brattleboro, VT

Howard Krum, Woodstock, VT

Derby, VT

Morgen LaCroix, Westfold Farm, Jericho, VT Nathan Lake & Sophie Cassel, Birdseed Gardens, Shelburne, VT

Hannah Landy, Earth Sky Time Farm, Manchester Center, VT

Margie Latham, Middlebury, VT Martha Leibbrandt, Needham, MA Suzanne Leiter, Vermont Land Trust, Norwich, VT Peter & Kathy Leonard, Randolph Center, VT David & Loraine Limlaw, Sugarhill Maple Farm,

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Jonathan Gibson & Eliza Mabry, Shrewsbury, VT Terry Marron, Windstone Farm, Williston, VT Jesse Coe, Sunnyside Dairy, Orleans, VT

Guido Mase, VT Center for Integrative Herbalism, Burlington, VT

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Carrie Redlich, New Haven, CT Elizabeth Redmond, Essex, MA

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Melissa Rosenberg, Picadilly Farm, Brattleboro, VT

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Shona Sanford-Long, Luna Bleu Farm, North Tunbridae, VT

Philip Rice & Beth Sawin, Hartland, VT

Annie Sawyer, By Gum Bee Yards, East Calais, VT Lauri Scharf, Middlesex, VT

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Ruth Shepherd, Meetinghouse Farm, Lincoln, VT Leslie Silver & Michael Beattie, Middletown Springs, VT Jaime Silverstein, Somerville, MA

Lauren Slayton, Foote Street Farmstand, Ripton, VT Genevieve Smyth, Oak Hollow Farm, Enosburgh, VT Michael Snow, Willowsford Farm, Post Mills, VT Aprille Soons Palmer, Victory Garden Party, South Hero, VT

Eric & Laura Sorkin, Runamok Maple, Fairfax, VT Edge Fuentes & Kate Spring, Good Heart Farmstead, Worcester, VT

Vivian Stein, Maplehill School & Community Farm, Montpelier, VT

Janet Steward & Ray Shatney, Greenfield Highland Beef, Plainfield, VT

Linda Sukop, Burlington, VT

Heather Surprenant, Sweetland Farm, Norwich, VT Jennifer Taylor, Lola's Organic Farm, Glenwood, GA

Annie Thomas, Starksboro, VT Dorothy Tod, Warren, VT

Jon Turner, Wild Roots Farm, Bristol, VT

Elizabeth Urie, Brookfield, VT

Alisha Utter, Grand Isle, VT

Nancy VanWinkle, Nomadic Roots Kitchen, Craftsbury, VT

Giacomo Vascotto, Lyndonville, VT Jennifer Vascotto, Lyndonville, VT

Michael Vercillo, The Putney School Farm, Nanuet, NY Linnea Phillips & Andy Verhelst, Bristol, VT

Kelly & Martin von Trapp, Von Trapp Farm, Waitsfield, VT Madeleine Sepe & Mason Washer, Springfield, VT

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Cassie Westcom, Enosburg Falls, VT Claire Wheeler, Montpelier, VT

Christopher White, Randolph, VT Rebecca White, Montpelier, VT

Tim & Sandra Wilmot, Underhill, VT Rick & Ali Wilson, The Purple Burdock, Shrewsbury, VT

Kuenzi Wiswall, The First Bird, North Middlesex, VT Anne Wood, Northfield, VT

Thomas Wyckoff, Three Mountain Maple, Jeffersonville, VT

Katherine & Jason Young, East Fairfield, VT

NEW & RENEWING BUSINESS MEMBERS

1000 Stone Farm, Brookfield, VT 4 Season Sprouts / The Marsh Farm, Fair Haven, VT ADAK Software, LLC, Ballston Lake, NY Albert Lea Seed House, Albert Lea, MN All Souls Tortilleria, Waitsfield, VT American Flatbread Marbleworks, Middlebury, VT American Flatbread Waitsfield, Waitsfield, VT April's Maple, Canaan, VT Agua Vitea, Middlebury, VT Ardelia Farm, Irasburg, VT Back Roads Food Company, LLC, Brattleboro, VT BCM Environmental & Land Law, PLLC, Concord, NH Ben & Jerry's Homemade, S Burlington, VT Bertrand Family Maple, Swanton, VT Birdsong Herb Farm, Cornwall, VT Blackbird Organics, Plainfield, VT Bordertown Farm LLC, Brattleboro, VT Butternut Mountain Farm, Morrisville, VT

Cedar Circle Farm, East Thetford, VT

Champlain Valley Apiaries, Middlebury, VT Champlain Valley Compost Co, Charlotte, VT Chelsea Farmers Market, Chelsea, VT Chelsea Green Publishing, White River Jct, VT Clean Yield Asset Management, Norwich, VT Common Roots, South Burlington, VT Dartmouth Organic Farm, Hanover, NH Deep Root Organic Co-op, Johnson, VT Farm at VYCC, Richmond, VT Farmers To You, LLC, Calais, VT Foxville Farm, South Royalton, VT Ghost Dog Dairy / Fortmann Farm, Hardwick, VT Green Mountain Spinnery, Putney, VT Green Peppers Restaurant, Middlebury, VT Greenvest, Wells, VT Gringo Jack's, Manchester Ctr, VT Grower's Discount Labels, Tunnel, NY Growing Possibilities Farm, Underhill, VT Harvest Moon Farm, Starksboro, V7

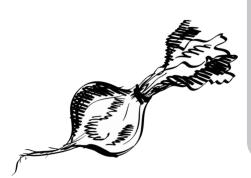
Haywards Sugarhouse, Chelsea, VT Heartbeet Lifesharing, Hardwick, VT Highland Sugarworks, Websterville, VT Hogwash Farm, Norwich, VT Hotel Vermont, Burlington, VT Hunt's Farm Supply, LLC, Jeffersonville, VT Intervale Center, Inc, Burlington, VT Ismael Imports, LLC / Boswellnes, Burlington, VT Jericho Farmers Market, Jericho, VT King Arthur Flour, White Rvr Jct, VT La Ferme Topher, Waterville, QC Lake View House, S Burlington, VT Laraway Youth & Family Services, Johnson, VT Lintilhac Foundation, Inc., Shelburne, VT Little Charlie's Sugarbush, Jay, VT Longest Acres Farm, Chelsea, VT Luce Farm Wellness, Bethel, VT Main Street Landing, Burlington, VT Meadows Bee Farm, West Townshend, VT

Merck Forest & Farmland Center, Rupert, VT Metcalf Pond Maple, LLC, Jeffersonville, VT Middlebury Natural Foods Co-op, Middlebury, VT Molly Brook Farm, LLC, W Danville, VT Moosehorn Mountain Farm, Wells, VT Myers Produce, Craftsbury, VT NCAT, Keene, NH Neighboring Food Coop, Shelburne Falls, MA New Chapter, Brattleboro, VT New England Farmers Union, Turner Falls, MA Newfield Herb Farm, Craftsbury Common, VT North Country Organics, Bradford, VT Northwestern Medical Center, St Albans, VT Nourse Farms Inc, S Deerfield, MA O Bread Bakery, Shelburne, VT Office of Rep. Peter Welch, Burlington, VT Office of Sen Bernie Sanders, Burlington, VT Office of Senator Patrick Leahy, Burlington, VT Organic CBD, LLC, Derby Line, VT

PAGE 10 NOFA NOTES • SPRING 2019

Organic Valley/CROPP Cooperative, Plainfield, VT Osborne Family Maple, Lake Elmore, VT Pete & Gerry's Eggs, Monroe, NH Putney Farmers Market, Putney, VT Red Hen Baking Company LLC, Middlesex, VT Resource Management, Inc., Holderness, NH Roots Rock Farms, LLC, Milton, VT Rural Vermont, Montpelier, VT Shelburne Farms, Shelburne, VT Signal Hill Farm, Londonderry, VT Small Batch Organics LLC, Manchester Center, VT Sodexo at UVM, Burlington, VT Solar Haven Farm LLC, Shoreham, VT South Royalton Market, S Royalton, VT Stonyfield Farm, Inc., Londonderry, NH Strafford Organic Creamery, Strafford, VT Sugar Moon Hill, Woodstock, VT Sugarsnap, S Burlington, VT Sunrise Organic Farm, Hartford, VT Sweet Clover Market, Essex, VT Sweet Fern Sheep & Fiber, Manchester Center, VT The Alchemist, Waterbury, VT The Fertrell Company, Bainbridge, PA The High Meadows Fund, Middlebury, VT The Maple Standard, Burlington, VT The Skinny Pancake, Burlington, VT Twin Maple Sugarworks, Lincoln, VT USDA NRCS, Colchester, VT

UVM Center for Sustainable Ag, Burlington, VT
UVM Medical Center, Burlington, VT
Vermont Bread Company, Brattleboro, VT
Vermont Coffee Company, Middlebury, VT
Vermont Compost Co, Montpelier, VT
Vermont Foodbank, Barre, VT
Vermont Law School Center for Agriculture & Food
Systems, South Royalton, VT
Vermont Soap, Middlebury, VT
Vermont Sustainable Jobs Fund, E. Montpelier, VT
Vermont Tortilla Company, Burlington, VT
VT Econ Dev/Ag Credit Corp, Montpelier, VT
Wellscroft Fence Systems, Harrisville, NH
Yankee Farm Credit, Williston, VT



NEW VOF CERTIFICATIONS

Vermont Organic Farmers welcomes the following new producers who have recently obtained organic certification (certified between 9/1/18-1/1/19) for all or a portion of their operation, joining the nearly 700 organic farmers & processors throughout the state.

T's Hilltop Haven Kelly's K9 Cookies SHAAG, LLC Gold Ladder Coffee Elliot Diana Cathy Systo David Woods

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





PLEASE VOTE FOR 3 NOFA-VT BOARD OF DIRECTORS

According to our by-laws, NOFA-VT shall have not less than 9 and not more than 12 directors. The Nominating Committee develops a board slate based on self-nominations, nominations from other members, or committee nominees. The following criteria are taken into account when developing the board slate: gender balance, geographic representation, and skills and expertise. Board members are elected for 3 year terms and may serve three consecutive three year terms. The Board Governance Committee recommended that we not have a competitive election, and instead nominate a slate based on the number of open seats. You have the option to either vote yes, no or abstain for each nominee.

TO VOTE, PLEASE MAIL THIS BALLOT TO: **NOFA-VT, PO BOX 697, RICHMOND, VT 05477**OR VOTE ONLINE AT: **WWW.NOFAVT.ORG/BOARD-VOTE**



ABBIE CORSE farms with her parents, Leon and Linda, at The Corse Farm Dairy, the family's 6th generation, 150 year-old dairy in the hills of very southern VT. She is cheered on

in her efforts by husband Dave (a local builder) and their two children, Eli and Niko. With a background in the Arts, a degree in Journalism/Global Studies, and a love of photography Abbie is committed to being an active, engaged member building a sustainable and organic VT food system.



JOHN HAYDEN and his wife Nancy have owned and operated The Farm Between, an organic fruit farm and nursery in Jeffersonville, VT for the past 26 years. John is committed to

promoting healing through biodiversity-based land stewardship and access to healthy local organic food for all. He has served on the NOFA board previously and would be honored to serve again.



CAITLIN JENNESS

currently works as the Chief Financial Officer for Citizen Cider, a hard cider producer in Burlington, VT. From 2012-2014, Caitlin worked for NOFA-VT, first in the Certifica-

tion Program and then in the Farmer Services Program. Caitlin has lived with her husband Miles in Huntington since 2006, where they enjoy small-scale homesteading projects including raising pigs, lambs, chickens, bees, and keep a small vegetable garden.

NOFA-VT MEMBERS, PLEASE VOTE:

NOFA-VT Member Name

ABBIE CORSE
JOHN HAYDEN

☐ Yes ☐ No ☐ Abstain

ESS

☐ Yes ☐ No ☐ Abstain

CAITLIN JENNESS

☐ Yes ☐ No ☐ Abstain





NOFA VERMONT PO BOX 697 RICHMOND, VT 05477

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FARMERS: Sign up for Open Farm Week!

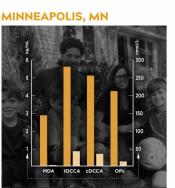


NOFA-VT is excited to partner with several organizations on the 5th annual Open Farm Week scheduled for August 9-15th. More details for Open Farm Week will posted at www.diginvt.com over the coming months. Sign-ups for interested farms will open at this website on March 25th. We're looking forward to seeing you on farms this summer!

New study proves organic works.

A new study involving four diverse families shows that an organic diet is healthier, and worth the cost. Levels of toxic pesticides in participants' bodies dropped up to 95% after just one week of switching to an organic diet. Read more and watch the video: www. nofavt.org/ organic-works







OAKLAND, CA