



Spring 2018

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The Quarterly Newsletter of the Northeast Organic Farming Association of Vermont

Winter Conference Offers Networking Opportunities For Attendees – Very Timely!

By Cris Blackstone, NOFA-VT member

Anticipating three full days of vigorous interaction among attendees, and accomplished presenters, I poured over the conference brochure days in advance, mapping out my plan for getting the most out of it all! Familiar names, along with presenters I have wanted to meet were all listed, and it took some strategy to see which sessions would be the most beneficial for what I needed now.

NOFA-VT has evolved over the years, as I learned from a few people not only in the Exhibitor's Fair, but in the down-time before sessions started as people entered the workshop classrooms. New to NOFA-VT (three years) I loved hearing stories about the earliest conferences which included pot luck meals. Imagine that growth, from those community meals, to the organized, ticketed lunches now, planned by chefs and skilled event planners.

Conferences for farming, horticulture and aspects of agri-business are always educational, and always, owing to the seasonal

nature, looking forward to what you'll need to do for next season's cover crop, what cultivars are new or trendy, and how future yields can be affected by what you're doing to respond to soil anal-

ysis tests, for example. This conference struck me in the ways that it broke from that frame of mind, and so many sessions focused on what's happening now and what the presenters were sharing regarding immediately applicable takeaways from their experiences. There's a heightened sense of "community" in the NOFA conference attendees' approach to the conference. Now, with more readily available information on websites, Instagram and Facebook groups, presenters are responding to the ways they share and welcome interaction even during their allotted time for their presentations.

Farm finances, succession planning, and legislation are reoccurring themes reflected in presentations as well as in conversations I had with attendees I met over the three days. The baseline for what the public expects and where they are looking to spend their money has evolved so farmer's markets are thriving, along with a growing appreciation of farm stands and

even chain stores buying a slice of the local movement by advertising availability of locally grown meats, veggies and flowers.

Andrea Stander's session "How Do I Work This? A Citizen's Guide to Being the "Public" in Public Policy" was one of the most informative and beneficial workshops I have attended, during this or other NOFA state or regional conferences. Andrea's background experience with Conservation Voters, being the Director of Rural Vermont, and even volunteer work with arts groups, created room for rich dialogue

(Winter Conference, continued on page 3)



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Spring Thoughts from Enid

The NOFA board and staff have taken advantage of the winter months to talk to stakeholders statewide to ask questions that will help us develop our next 5 year strategic plan (2018-2023) including: What trends or forces do you think will most affect the organic farming movement in Vermont in the next 5 years? What role do you see for NOFA-VT in addressing these challenges? What do you perceive NOFA-VT's role/niche to be in Vermont agriculture? What do you envision it to be in 5 years? What do you care about/what is important to you? And, How does NOFA or could NOFA address this?

Thank you to all of you who have helped us respond to these questions! We will be working on our strategic plan all year, and there will be other opportunities for members to participate – the most immediate is the member survey included on pages 7-8 of this newsletter. Please complete and mail to the NOFA office or, if more convenient for you, fill it out on-line.

And right around the corner, we will be holding on-farm pizza socials this summer with the opportunity to speak with friends and members about NOFA's strategic role moving forward. Thank you, in advance, for sharing your perspectives!

The other request for input in this newsletter (page 9) is the election of four new board members. Thanks to retiring board members Deb Heleba, Seth Gardner and Kate Turcotte for their many years of service! At the Winter Conference last year, the membership voted to change the by-laws to allow for on-line voting:

The election to choose the directors shall be held by a vote of the members via electronic voting or via a paper ballot of those attending a meeting. Those

members who do not have access to electronic voting may vote with a paper ballot. The directors shall be elected to 3 year terms, for a maximum of 9 years. After a one-year break, a director may be re-elected to another term.

Please take the member survey included on pages 7-8 of this newsletter!

This is the first election of the board of directors since the new by-laws were enacted, so please help us test out this process.

I loved seeing so many of you at the Winter Conference, as always. Understanding that a winter weekend in Burlington is not possible for so many of our members, we schedule our socials statewide to try and reach as many members every year as possible. Now that we are moving into spring, those are right around the corner!

Until then,

Enid Wonnacott
NOFA-VT Executive Director



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with attendees during this workshop. Her presentation helped me format my thinking about how to make the best use of any contact time with legislators about issues they'd be voting on, or about "asks" I need from my own State Representatives. With several quick, interactive exercises, Andrea made her points relevant to audience members with succinct and direct contact. One of the highlights of the session, and which drew audible "wow's" and "that's cool" was seeing the vt.gov website and how to follow bills from concept to legislative action. Exploring that site with the audience helped everyone see exactly how to follow up on their interactions with legislators they will contact about their own organization, business or requests for support on certain bills going forward. That was a significant closing for Ms. Stander's presentation, which began with a slide with a bold heading: WHAT'S IT GONNA TAKE, then bulleting the steps; a law, a rule, a procedure, an exemption, a variance, a resolution, an election or a revolution? The talk worked from there – giving examples of what those steps actually mean and why a resolution may be the most effective first course of action you may want when getting your point across for working with the government. I am a member of my town's Conservation Commission and I'm on the Lamprey River Advisory Council, which is under the umbrella of the NH Department of Environmental Services. Understanding the specificity in the steps of what it might take to have meaningful dialog-turn-into-action was a highlight of the whole three days for me, as I thought about my role in local and regional issues.

And, other highlights included the popcorn at Juniper/Hotel Vermont, during the Saturday evening social, where there was great conversation about the day's sessions and great exchange of contact information as people realized the common threads they shared with other attendees. There's a lot going on with people wanting more individualism in farmer's markets, farm stands and ways to sell both regionally and locally – this was the place to learn who was advancing organic product sales by working with local legislation effectively and profitably.

During Andrea's presentation, she worked the group from 1:1 discussions to then take a 10,000' view and encouraged each of us to visualize a conversation we'd be having with a person in a position of power, whether it

was a government official or a person administering a grant we were applying for. She walked us through the benefits of finding a commonality on a topic, so we could work backwards from that elevation to the specifics, and see where the deviations from that commonality were and focus more significant time on mending the deviation.

That was an effective angle for the audience, I think, since there were other audience members who were from non-profits or in volunteer capacities who were there to learn from Andrea's experiences. Ways to ask specific questions during what could be brief interactions with those people in the position to say "yes" to our cause were presented and attendees had the chance to encourage each other to go ahead and ask those questions.

Asking effective questions is certainly a skill of another stand-out session I attended. Brendan Kelly, Jade Mountain Wellness, presenting on "Lyme Disease & Climate Change: The Connection Between Inflammation & Global Warming" was so open and engaging as he set up and interacted with the people attending his session, that I bought his book *The Yin and Yang of Climate Crisis*, before his formal talk began! Glancing through my new book, before the talk began, I was taken by this passage, "We might feel that too many things are happening at once, and too many feedback loops are occurring simultaneously for us to be able to understand the process that we've started. But just as in the treatment room, where it's not only possible to treat multiple physical symptoms simultaneously but address mental and emotional issues as well, Chinese medicine can help to clarify what we are seeing and allow a clear pattern to emerge." Brendan addressed that ability to use inductive thinking to see patterns emerge throughout his presentation, and shared ways to question, and question the question, to get the most out of conversations with clients (not unlike getting the most out of conversations with legislators that Andrea emphasized!)

Brendan Kelly shared his array of experiences with us, and brought laughter from the audience, when he told us he considers himself to be a "burnt out climate activist." Great phrase, and might bring to mind someone we each may know. . . Understanding his backstory like that, helped bring additional



depth to the appreciation he shared with us about Chinese medicine and how to get the most from both the Chinese viewpoint and Western viewpoint when we're working on our individual health.

Kelly's presentation included asking many questions, then proceeding to give some answers, based on his interests, his own continuing education, research and work with many, many clients. Asking "How do we keep all of our systems, such as economics and agriculture, the same and expect the climate not to change?" He pointed out that societal imbalance leads us to the climate's imbalance. Asking where changes are coming from, and what our response is to those changes, Brendan shared specifics from his book, and his work, too. Lyme disease is presented as a set of systems within our bodies, and Brendan repeatedly said we shouldn't fear ticks, but learn how to work as a part of the overall system. There was a lot of positivity and reassurance throughout his presentation – and his way of asking questions, and proceeding to answer them in current, meaningful ways, made this a real stand-out workshop with some of the most timely info I learned during NOFA-VT Winter 2018.

The NOFA-VT team who planned the conference earns my hearty applause and standing ovation for bringing the 2018 Winter Conference to us with so much diversity in the sessions and with so much relevance! What's next? I have notes to review and seeds to start – and contacts from the conference to catch up with! High five, and thank you NOFA-VT.



Cris Blackstone is a member of NOFA and a freelance writer on landscapes and horticulture topics. She is also a beginning farmer, with interests in flowers and medicinal herbs.

New Film "Vermont Farm Kids: Rooted in the Land"

As part of the annual Agricultural Literacy Week which takes place each November, the Northeast Organic Farming Association of Vermont (NOFA Vermont) presented a new film: "Vermont Farm Kids: Rooted in the Land." During the week-long celebration to raise

awareness about our state's farming heritage, the film was screened in many public libraries across Vermont.

Now, NOFA Vermont is proud to release the film for public viewing. "Vermont Farm Kids: Rooted in the Land," was produced by Maria Reade, a farmer, freelance writer, and photographer, and James Chandler, a local filmmaker. This short documentary depicts the unique and poignant stories of kids and young adults (ages 10-28) who've grown up on a farm in Vermont.

"It's very exciting to present this new documentary," said Abbie Nelson, NOFA-VT's Food Systems Education Coordinator.

"This is an opportunity to hear stories about what it is like growing up on a farm, leaving the farm, and returning. It highlights how those experiences have shaped farm kids' lives and the important role farm kids have in Vermont and brings a new understanding of their contribution to our agricultural state."

The film expresses the importance of what it means to each child to grow up on their own farm, and how those experiences have shaped their lives.

This project has been made possible by sponsors from Farm Credit East, the Johnson Family Foundation, and the Forrest and Frances Lattner Foundation.

To view or download this free film, please visit www.nofavt.org/vermont-farm-kids. NOFA-VT is available to co-host public event screenings. If interested in hosting a screening, please contact NOFA-VT Farm to Community Misse Axelrod dmisse@hotmail.com (802) 279-1548.



Thank you for supporting organic agriculture!

NOFA Vermont welcomes the following members who recently joined us during the first quarter of 2018.

New & Renewing Business Members

ASPCA, New York, NY
BFA Fairfax, Fairfax, VT
Black Dirt Farm, Stannard, VT
Blair Farm Maple Products, Richford, VT
Burlington Parks, Recreation & Waterfront, Burlington, VT
Chelsea Farmers Market, Chelsea, VT
East Hill Tree Farm, Plainfield, VT
EatingWell Media Group, Shelburne, VT
Green Mountain Organic Creamery, Hinesburg, VT
Green State Biochar, Barton, VT
Greenvest, Wells, VT
Harris Seeds, Rochester, NY
Intervale Center, Inc, Burlington, VT
Jericho Farmers Market, Jericho, VT
Kitchen Table Consultants, Bala Cynwyd, PA
Nuttly Steph's, Middlesex, VT
Pitchfork Farm, Burlington, VT
Progressive Asset Management, St Johnsbury, VT
Putney Farmers Market, Putney, VT
Rosalie Wilson Business Development, Norwich, VT
Salvation Farms, Morrisville, VT
Sisters of Anarchy, Burlington, VT
Solar Fest, North Bennington, VT
Sunrise Organic Farm, Hartford, VT
Vermont Agricultural Credit Corporation, Montpelier, VT
Vermont Caribbean Institute, Richmond, VT
Vermont Caribbean Institute, Burlington, VT
Vermont Community Garden Network, Burlington, VT
Vermont Community Loan Fund, Montpelier, VT

Vermont Farm Bureau, Richmond, VT
Victory Hemp Foods, Campbellsburg, KY

New Members

Jake Adams, Corinth, VT
David Allen, Charlotte, VT
Jill Arace, Waitsfield, VT
Pam Aupperlee, Johnson, VT
Asa Baer, The Grey Barn, Chilmark, MA
Margaret Becker, Montpelier, VT
Dave & Elise Bennett, Worcester, VT
Scott Bishop, Granby, VT
Carol Blakely, St. George, VT
Barbara Blauvelt, Waterbury Center, VT
Smail Bouferguene, Poultney, VT
Adriana Boulanger, Vershire, VT
Kathy Boyer, Monkton, VT
Howard Brenkus, Topsham, VT
Douglas Brown, Cochran Cousins LLC dba Slopeside Syrup, Richmond, VT
Molly Bulger, Keene, NH
Matthew Chagnon, Richford, VT
Beth Champagne, St. Johnsbury, VT
Jillian Conner, Take Stock Farm, Tunbridge, VT
Elliot Diana, Quaker Hill, CT
Rebecca DiGiuseppe, Johnson, VT
Sam Dixon, Shelburne, VT
Mary Durland, Manchester Center, VT
Dorinda Dustin, Groton, MA
Karen Dyer, Singing Pines Farm LLC, East Calais, VT
Andy Earle, Middlebury, VT
Elizabeth Echeverria, Craftsbury Common, VT
Lizzie Fainberg, South Royalton, VT
Eve Frazee, Williston, VT

Austin Ganzenmuller, Huntington, VT
Hilary Gifford, North Ferrisburgh, VT
Emily Givens, Cornwall, VT
Lucia Green-Weiskel, Johnson, VT
Barbara Greenwalt, Middlebury, VT
Linda Grishman, Burlington, VT
Dan Groberg, Montpelier, VT
Liz Guenther, Corinth, VT
Martha Hammond, Shoreham, VT
Julie Haupt, Bennington, VT
Leslie Haynes, Randolph Center, VT
Regina Hazel, Groton, VT
Corey Hennessey, Yaphank, NY
Scott Hertzberg & Tanya Sophie Tolchin, Upper Marlboro, VT
Douglas Higley, Raynham, MA
Karen Hogel, Colchester, VT
Michael Hollis, Sunnyside, NY
Laura Hollowell, Burlington, VT
Catherine Holthouse, Rutland, VT
Palmer & Tracey Hunt, Jeffersonville, VT
Dawn Jacobs, Bakersfield, VT
Simon Jarmy, Randolph Center, VT
Graham Kaigle, Shelburne, VT
Becca Knouss, Bennington, VT
Howard Krum, Woodstock, VT
Dennis Kulesza, Polish Springs, Boston, ME
Richard Kussel, From the Ground Up, Rutland, VT
Denise Lavallee, Barre Town, VT
Jamie Lombardo, Smokey House Center, Danby, VT
Zea Luce, Hartland, VT
Trudy Macy, Burlington, VT
Katie Mather, Richmond, VT
Carley McKee, Topsham, VT

Patrick Meehan, Montpelier, VT
Mary Melchiskey, Somerville, MA
KC Minck, Georgia, VT
Jenny Monfore, Seattle, WA
James Morrell, South Burlington, VT
Michelle & Irving Mossey, Stony Meadow Maple, Jeffersonville, VT
Ron Moule, Carversville, PA
Tara Mullen, Charlotte, VT
John Nevins, Brattleboro, VT
Anna Niemiec, Burlington, VT
Rebecca O'Meara, East Orange, VT
Peggy O'Toole, Putney, VT
Rachel Onuf, West Topsham, VT
Tom Paine, Morrisville, VT
Denise Pothier, Newport Ctr, VT
Marge Prevot, East Hardwick, VT
Maddie Pryor, Poultney, VT
Dennis Ross and Angella Gibbons, Marshfield, VT
David Schurman, Jay, VT
Hubert Spaulding, Sheldon, VT
Michael Fleckenstein & Justine Pits, Rigaud, QC
Josh Squier, Tinmouth, VT
Keith Stewart, Westtown, NY
Megan Tarr, South Royalton, VT
Karen Tuininga, Shelburne, VT
Robin Turnau, Charlotte, VT
Fiona Vietje, Richmond, VT
Tim Wall, Three Chimney Farm, Charlotte, VT
Libby Weiland, Burlington, VT
Tod Whitaker, Hinesburg, VT
Elizabeth White, Raynham, MA
Katherine Young, East Fairfield, VT

Meet NOFA-VT's Newest Journey Farmers

The Journey Farmer Program is a two-year program for beginning farmers who are in the first few years of running their own farm business in Vermont. The program is largely shaped by the farming interests and goals of the Journey Farmers. It is designed to enable new farmers to advance their farming skills and experiences while being a part of a learning community of other beginning farmers and farmer mentors. For more information about the Journey Farmer Program, contact Jen Miller at jen@nofavt.org.

Clearfield Farm

Farmers: Melissa Kosmaczewski & John Hirsch

Location: Granville

Products: Certified organic mixed vegetables and cut flowers

Where to Buy: Farmstand or the Rochester, Waterbury, & Randolph Farmers' Markets



Hogwash Farm

Farmer: Leslie O'Hara

Location: Norwich

Products: Heritage pork, broiler chickens, turkeys, lamb, & eggs

Where to Buy: Farmstand, CSA, Norwich Farmers Market



Ice House Farm

Farmers: Morgan & Chad Beckwith

Location: Goshen

Products: Raw goat milk, goat milk products, eggs, honey & honey products

Where to Buy: Middlebury & Shelburne Farmers Markets, direct from the farm, Pet Food Warehouse (frozen raw milk for pets)



Long Winter Farm

Farmers: Andrew & Annie Paradee

Location: Stowe

Products: Certified organic vegetables & pastured chickens, pork, turkey, beef, and eggs

Where to Buy: Farmstand, CSA, Commodities Natural Market in Stowe



Small Farm

Farmers: Jeremy & Laura MacLachlan

Location: Brandon & Rutland City

Products: Vegetables and small fruits

Where to Buy: Farmstand, CSA



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www.easthilltreefarm.com

Spring Policy Update

By Maddie Kempner, NOFA-VT Membership & Advocacy Coordinator

VERMONT LEGISLATIVE UPDATE

NOFA-VT has been tracking several bills as they proceed through the legislature this session, including H.663 (the agricultural enterprise bill), H.688 and H.915 (two bills related to pollinator protection), and H.661 and H.903 (two bills related to regenerative agriculture).

Please go to the NOFA-VT blog at nofavt.org/blog/spring2018-policy-update to learn more, or call Maddie at (802) 434-4122.

2018 FARM BILL

With the 2014 Farm Bill set to expire in September of this year, Congress has begun work on the next version. In March, I attended the National Organic Coalition's (NOC) annual fly-in to advocate for strong support for organic in the next Farm Bill. Specifically, I advocated for increased funding for organic research and data collection, improved enforcement of organic regulations (including fraud prevention) at the federal level, and improved access to conservation programs like EQIP for organic producers.

In addition, NOFA-VT is also strongly advocating for the continuation of organic certification cost share programs. Certification cost share allows organic producers and processors to be partially reimbursed for the costs of certification, and we've been told these programs are severely threatened in the House version of the Farm Bill.

Finally, with organic dairy producers in Vermont and across the country in crisis, we're continuing to push for the immediate publication and implementation of the Origin of Livestock rule, consistent interpretation and enforcement of grazing requirements for organic dairy animals, and more stringent requirements for inspectors and certification staff working with large (over 1,000 cow) dairies.

ORGANIC FARMERS ASSOCIATION

NOFA-VT is a member of the Organic Farmers Association (OFA), a farmer-led organization formed in 2016 to represent the interests of certified organic farmers in federal policy issues. In March, OFA elected its first Governing Council, which includes me, as an organizational representative for NOFA-VT

(non-voting). As a farmer-led organization, OFA has a strict one farm, one vote policy, and only certified organic farmers vote on issues of policy and organizational structure. Organizational representatives serve in an advisory capacity to support OFA's mission, which is to provide a strong and unified national voice for domestic certified organic producers. If you have questions about OFA or are interested in becoming a member, visit organicfarmersassociation.org to learn more.

REAL ORGANIC PROJECT

The Real Organic Project, formed in early 2018, is a voluntary initiative aimed at creating a new "add-on" label that uses USDA organic certification as a base with a small number of additional requirements. The project has formed in response to what its leaders see as the failings of the USDA National Organic Program to enforce standards around hydroponic production, meaningful outdoor access for livestock and poultry, and ensuring the legitimacy of imported organic products. Still in its infancy, the Real Organic Project will be working this year to develop in detail the standards with which operations must comply, the certification process, and oversight of the label.

NOFA-VT recognizes that there are areas where the National Organic Program is falling short and needs to be strengthened to provide consistent standards and more effective oversight and enforcement. "Organic plus" initiatives like the Real Organic Project can serve as a mechanism to highlight gaps in the baseline organic certification program and raise the bar by laying out standards that more fully and consistently meet consumer expectations. Our hope is that this initiative serves that function for the USDA organic seal. To that end, Nicole Dehne, Certification



Director for Vermont Organic Farmers (VOF), will be serving on the standards board for the Real Organic Project, and I will be serving on the advisory board. The standards board will have its first meeting at the end of March.

At the same time, we recognize the potential for an additional label to add to consumer confusion and the need for ongoing education to clarify the meaning of various claims in the marketplace. We also recognize that the vast majority of organic operations comply with a strict set of meaningful standards to obtain USDA organic certification, and we plan to continue to work equally hard to strengthen the USDA organic seal.

To learn more about the Real Organic Project, visit realorganicproject.org.



Peasant

If you come over and we talk
sensibly, and I trust you enough,
I might admit that this is what I am.
For some of us it's really not a choice.

I will not abide by traditional
costume expectations—though
I confess a fondness for fabrics
that the soil will welcome.

(There are lambskin slippers slowly
giving up their form beneath
my cabbage.) I only keep the tools
that help me do the work I love.

Today it is late summer. Sparrows
are flocking to the flowers and the weeds
alike, all gone to seed. They live
on grain so small I barely notice it.

I don't presume to be their champion.
I have so much to learn from them.
They do their work and thrive or fail.
They are busy at it, without grudge or anger.

Graciously submitted by Scudder Parker • scudderparker16@gmail.com



2018 Membership Survey

As a member of NOFA-VT, your input is extremely important to us! Understanding your needs and interests will help us plan for the future and ensure we're doing our best work to serve our community of farmers, gardeners, and conscientious eaters. **And, as a bonus, everyone who completes the survey will be entered into a raffle** for a chance to win one of three great prizes:

1. Two-day NOFA-VT Winter Conference registration
2. Vermont Organic Farmers logo trucker hat
3. NOFA-VT t-shirt (pictured right) and canvas bag



Please complete the survey by **April 22** to be entered into the raffle! You can mail your completed survey to the NOFA-VT office or fill it out online at <https://nofavt.org/member-survey>

Which one of the following describes you? Select all that apply.

- | | |
|--|---|
| <input type="checkbox"/> Gardener | <input type="checkbox"/> Farm-related business owner |
| <input type="checkbox"/> Homesteader | <input type="checkbox"/> Ag professional (vet, service provider, Extension) |
| <input type="checkbox"/> Farm worker and/or aspiring farmer | <input type="checkbox"/> Retailer |
| <input type="checkbox"/> Commercial farmer (certified organic) | <input type="checkbox"/> Food enthusiast |
| <input type="checkbox"/> Commercial farmer (not certified organic) | <input type="checkbox"/> Other: _____ |

How long have you been a NOFA-VT member?

- | | |
|--------------------------------------|--|
| <input type="checkbox"/> 0-5 years | <input type="checkbox"/> 15-20 years |
| <input type="checkbox"/> 5-10 years | <input type="checkbox"/> More than 20 years |
| <input type="checkbox"/> 10-15 years | <input type="checkbox"/> I am not currently a member |

What do you value most about being a NOFA-VT member? Select all that apply.

- | | |
|---|---|
| <input type="checkbox"/> Member benefits/discounts | <input type="checkbox"/> NOFA-VT services for limited income Vermonters |
| <input type="checkbox"/> Being part of a movement | <input type="checkbox"/> NOFA-VT's advocacy on food & farm issues |
| <input type="checkbox"/> NOFA-VT services for farmers | <input type="checkbox"/> Other: _____ |

In what way(s) are you interested in getting more involved with NOFA-VT? Select all that apply.

- | | |
|---|---|
| <input type="checkbox"/> Serving on the board of directors | <input type="checkbox"/> Serving on a program committee (e.g. farmer services, farm share,, etc.) |
| <input type="checkbox"/> Volunteering | <input type="checkbox"/> Sharing a skill (e.g. photography, writing for our newsletter or blog) |
| <input type="checkbox"/> Distributing outreach materials (e.g. posters) | <input type="checkbox"/> Other: _____ |
| <input type="checkbox"/> Hosting an on-farm workshop or pizza social | |
| <input type="checkbox"/> Participating in advocacy work | |

Please rate our member benefits on a scale of 1 to 5 (5 being most valuable, 1 being least valuable):

- | | | | | | |
|---|---|---|---|---|-----|
| • Discounted registration for NOFA-VT Winter Conference | 1 | 2 | 3 | 4 | 5 |
| • Discounted registration for NOFA Summer Conference | 1 | 2 | 3 | 4 | 5 |
| • Discounted registration for On-Farm Workshops | 1 | 2 | 3 | 4 | 5 |
| • Discounts on supplies through our annual Bulk Order | | 1 | 2 | 3 | 4 5 |
| • Free Classified & Calendar listings on our website | 1 | 2 | 3 | 4 | 5 |
| • Free listing on our Apprentice/Farm Worker Directory | 1 | 2 | 3 | 4 | 5 |

What other benefits could we provide that would be useful to you?

How often do you currently use the following channels to keep up to date or keep in touch with NOFA-VT?

	Rarely use	Sometimes use	Frequently use
NOFA-VT website			
Online Classifieds & Calendar listings			
Social media (Facebook, Twitter, Instagram)			
E-newsletter (monthly)			
NOFA Notes (quarterly print newsletter)			
The Natural Farmer (regional NOFA newspaper)			
Attend NOFA-VT events			
Direct phone and/or email communication			

Would you prefer an electronic version in lieu of a print version of our newsletter, NOFA Notes?

☐ Yes

☐ No, I prefer the print version

We are currently working on our next 5 year strategic plan – please help us by letting us know what you care about, and what goals will address those challenges.

What are the top three challenges you are currently facing?

1. _____

2. _____

3. _____

Our 2013-2018 strategic plan prioritized the following goals:

Goal 1. Provide Effective Leadership to Grow the Organic Food Movement

Goal 2. Build a Strong, Resilient Local, Organic and Regional Food System

Goal 3. Strengthen NOFA-VT's Voice and the Ability of Vermont Farmers to Effect Change in State and National Policy

Goal 4. Grow the Supply of Organic Food, while Increasing the Viability of Farms

Goal 5. Grow the Demand for Organic Food

Please identify any other goals that NOFA-VT should work towards in the next five years, or any specific activities that would help us more successfully meet our current goals (listed above).

(Optional) **Please provide your contact information so we can enter you into our raffle!**

First Name: _____ Last Name: _____

Email: _____ Phone: _____

Address: _____ City: _____ State: _____ Zip: _____

Please return completed survey to NOFA-VT, PO Box 697, Richmond, VT 05477 or complete online at nofavt.org/member-survey

Please Vote for 4 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.



ERIC SORKIN
and his wife manage

Runamok Maple, a certified organic sugaring operation with 97,000 taps on the western slopes of Mt. Mansfield. Eric also operates Thunder Basin Fence, a small company focused on agricultural fencing. He has a background in environmental advocacy, a formal education in environmental management, and an interest in being on the board because he is "committed to supporting the continued growth of organic agriculture and sustainable farming practices."



BROOKE DIMMICK
is a third generation dairy

farmer. Since 2008 she has operated an organic dairy farm, Neighborly Farms in Randolph Center, with her husband and in-laws. Brooke believes it is important to educate people about the importance of sustainable agriculture in Vermont and keeping Vermont as an agricultural state. She is interested in being on the board "to grow as a young farmer and work towards a better agricultural future."



JOE BOSSEN
is a farmer and an

entrepreneur. He founded Vermont Bean Crafters in 2009, and is a founding partner of All Souls Tortilleria, certified organic corn tortillas processed in Warren. "When people gather to share a meal, they are implicitly decreasing food miles, relying on less energy, and helping to proliferate acres cultivated via crop rotations, under organic practices. That's it. To participate, just chew, and be happy."



PETER FORBES
and his partner, Helen

Whybrow, run Knoll Farm, a diversified organic berry and sheep farm and learning center in the Mad River watershed where they've raised their daughters and hosted people and organizations for almost two decades. He helps communities across the country to have dialogue on matters of consequence, working across differences in culture, power and ideology. Peter has written several books about the relationship of people to place.

To vote, please mail in this form to PO Box 697, Richmond, VT 05477—or vote electronically at www.nofavt.org/member-survey

Member Name: _____

ERIC SORKIN ☐ yes ☐ no ☐ abstain

JOE BOSSEN ☐ yes ☐ no ☐ abstain

BROOKE DIMMICK ☐ yes ☐ no ☐ abstain

PETER FORBES ☐ yes ☐ no ☐ abstain



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SPRING PRIMAVERA

With Asparagus & Radishes



1 lb pasta
1/4 cup olive oil, divided
1 bunch asparagus, trimmed and chopped
1.5 cups peas
1 bunch radishes, trimmed and thinly sliced
3 scallions, trimmed and thinly sliced
2 cloves garlic, minced
Zest from 1 lemon
1/2 cup grated Parmesan
3 Tbsp chopped fresh parsley
Salt & pepper, to taste

Boil pasta in salted water until al dente. Drain, rinse, and set aside in large bowl. Meanwhile, heat 2 Tbsp olive oil in large skillet over med-high heat. Add asparagus and cook, stirring, for 3 minutes. Add peas, radishes, scallions, and garlic and cook, stirring, for another 2 minutes or until vegetables are tender. Add vegetables to pasta and toss together with remaining olive oil, lemon zest, Parmesan, parsley, and season to taste with salt & pepper.

Recipe provided by Erin McGuire

Local Products Wanted!



**City
Market**

Current Local Food Sourcing Needs

Grocery

Beet Sugar
Nuts (black walnuts,
hazelnuts, etc)
Flour Tortillas

Grains, Seeds, and Oils

Barley
Buckwheat
Rolled Oats

Meats

Buffalo
Duck

Dairy & Perishables

Goats' Milk
Single-Source Cottage Cheese

Produce

Value-added Greens

For a full list, visit www.citymarket.coop/local-product-gaps or contact Claire Ross at 802-861-9747 or CRoss@citymarket.coop.

www.citymarket.coop/local-product-gaps

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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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Organic Valley

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Funding for this project was also provided by the Vermont Agency of Agriculture, Food and Markets, Vermont Specialty Crop Block Grant 02200-SCBGP-9-2, CSA Strategic Planning and Marketing; the USDA Agricultural Marketing Service Farmers Market Promotion Program Grant no. 16-FMPP-VT-0023; and the USDA Risk Management Agency. The USDA is an equal opportunity provider.



A new video, recently produced by NOFA-VT and funded by the USDA Farmers Market Promotion Program, helps farmers promote their CSA programs. Take a look at the video and learn more at nofavt.org/buydirect.

NEW VOF CERTIFICATIONS

Vermont Organic Farmers would like to welcome the following new producers who have recently obtained organic certification (certified between 12/1/17-3/1/18) for all or a portion of their operation, joining the nearly 700 organic farmers & processors throughout the state.

Molly Brook Farm
Denise Pothier
Sunja's Oriental Foods
David R Porter Family Maple
North Hill Partners
David Schurman/Little
Charlie's Sugarbush
Buck Family Maple
LeBlanc Sugaring



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



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STROLLERS WANTED!



Once again, NOFA-VT will be participating in the Strolling of the Heifers parade with our big puppets on Saturday, June 2nd in Brattleboro, and we need volunteers to march with us! If you'd like to help, please contact Kim Mercer at kim@nofavt.org or (802) 434-4122 x 15

JOIN US!

Understanding Customer Behavior at Farmers Markets to Improve Farm Sales

Thursday, April 19th, 9:30am-2:30pm

at Lake Morey Resort, Fairlee, VT

\$25 NOFA-VT and VTFMA members (lunch is included!)

nofavt.org/farmers-markets-workshop

Please join us as we welcome the folks from GrowNYC's FARMroots and Greenmarket Programs for this unique workshop for both farmers and farmers market managers. The workshop will start with both audiences together learning about GrowNYC's Customer Behavior at Farmers Markets Study. After lunch, the two audiences will break apart, with the farmer audience diving into FARMroots' research and presentation about ways to use POS systems, and the market manager audience learning how to measure customer behavior at their market and exploring how to use this information to support their market's vendors.

