

NOFA-VT

PO BOX 687, Richmond, VT 05477
NOFA: 802-434-4122 • VOF: 802-434-3821
info@nofavt.org • www.nofavt.org

BOARD OF DIRECTORS

Joe Bossen
Cheryl Cesario
Abbie Corse
Peter Forbes
John Hayden
Caitlin Jenness
Eric Sorkin

STAFF

Kyla Bedard
Certification Specialist

Kirsten Bower
Finance Director

Livy Bulger
Education & Engagement Manager

Erin Buckwalter
Development & Engagement Director

Megan Browning
Winter Conference Coordinator

Bill Cavanaugh
Farm Business Advisor

Nicole Dehne
Certification Director

Bay Hammond
Materials Review Specialist & Staff Inspector

Maddie Kempner
Policy Director

Kim Norman Mercer
Communications Manager

Jen Miller
Farmer Services Director

Emmet Moseley
Community Food Access Coordinator

Laura Nunziata
VOF Operations Manager

Grace Oedel
Executive Director

Jennie Porter
Market Development Manager

Helen Rortvedt
Farm to School Program Director

Winston Rost
Certification Specialist

Brian Shevrin
Certification Specialist

Jaime Silverstein
Farm Business Advisor

Alice Smolinsky
VOF Office & Database Manager

Gregg Stevens
Certification Specialist

Kayla Strom
Office Manager

Becca Weiss
Share the Harvest Coord. & Office Assistant

Dear Friend,

As the COVID-19 crisis unfolds in our communities, it is clear that our current food system is dangerously brittle. It's more obvious than ever that we need a food system that is resilient, local, and strongly interwoven. Now is the time to invest directly in the food system for an ecologically sound, regional, just, thriving agriCULTURE.

We have been inspired by your generosity, sense of interdependence, and willingness to show up for each other during this challenging time. Thank you.

Currently, we are adapting our work to nimbly address the needs of our producers, members, and community as they emerge due to the COVID-19 crisis. We are eager to be a part of the solution, and to help grow a food system that is local, resilient, and strongly interwoven. This moment offers us the unique opportunity to bring forward innovative ideas that can help us now, and for decades to come.

In order to have the strongest and most adaptive response possible to this crisis, we need your support! Please invest in our work today using the enclosed envelope or at nofavt.org/donate.

Members are at the heart of everything we do. We are so glad you are a part of the NOFA-VT team. Thank you for helping us build a thriving agricultural future for all in our communities. Together we are building the future.

We are stronger together.

With deep gratitude,

The NOFA-VT Team

Left, supermarket shelves in Essex Junction, March 18, 2020. Right, Jericho Settlers farm stand, a self serve shop in Jericho, the same day.



sense of shared awareness and social action that has been dormant for a very long time. That's good news, because we will need to be wide awake to successfully address climate change, to push back on the insidious creep of global tyranny, and to build local, thriving economies and cultures which will withstand this, and future, challenges.

First, we need to come together in the short term to mitigate the very real harm that will affect small and mid-scale farmers and food providers. Where I live in Vermont, there has been a ban on gatherings of above fifty people, and I expect in the near future there will be even further restrictions on movement. Major farmers markets have been canceled due to the virus. However, people must still eat! Our farmers have food available, and they need to sell that food to stay in business.. I invite you to use farmers markets as grocery stores, and not social events. Farm stands offer the same, if you're in an area with access to one. CSA shares offer yet another important direct-to- consumer model, strengthening local supply chains and making both food and income more secure for farmers and eaters—a win-win. If you've been debating the moment to commit to such a relationship, there's never been a better time! Direct-to-you food services like Farmers to You that eliminate distributors and support local,

organic farmers and food producers are another good option. And of course our state's many food Co-ops, which source much directly from farmers and food providers, and often maintain contracts with several distribution companies, have been more resilient than large grocery chains, and have been able to stay more stocked.

Diversity and relationships strengthen resilience. We cannot abandon farmers who rely on direct sales and expect that they'll be able to survive to the other side of this crisis. On the contrary, this moment should call upon us with renewed clarity to make choices that support these critical food providers year-round.

Long term, we need to take this crisis as a moment to evaluate, learn, and commit to investing in a food system that is local, relational, and strong. We need each other. If we are to weather the coming storms of climate instability, erratic markets, and global unrest, we need to nurture our connections, and grow a food system that is strongly interwoven. The hopeful reality



is that shorter supply chains, healthy, thriving small and mid-sized farms, and viable small town economies will in fact help to fight these very threats themselves. Building an emergency-ready food system will lessen the chance of these emergencies occurring at all. A thriving, resilient regional food system will make us healthier and more connected.

As the wise agricultural activist, Dr. Vandana Shiva said, "The uncertainty of our time is no reason to be certain about hopelessness." Let us take this moment to affirm our collective path and move boldly towards the food system, and future, we so need. ✨

Dear Bulk Order Customer,

As most of you know, we cancelled the Bulk Order this year, since organic farmers and gardeners can now, much more easily than before, find the approved products at local hardware and farming/gardening supply stores, or get them delivered straight to their farm or home. For your convenience, here are the Bulk Orders' most recent vendors and their web addresses.

- **Black Dirt Farm** - www.blackdirtfarm.com
- **Bunzl** - www.bunzldistribution.com/retail/mainproducts.asp
- **Butterworks Farm** - www.butterworksfarm.com
- **FEDCO** - www.fedcoseeds.com
- **Fertrell** - www.fertrell.com
- **Lakeview Organic Grain** - www.lakevieworganicgrain.com
- **McEnroe Organic Farm** - www.mcenroeorganicfarm.com
- **North Country Organics** - www.norganics.com
- **Vermont Compost Company** - vermontcompost.com

And remember, all NOFA-VT members receive these special discounts from these partner businesses:

- **Black Dirt Farm:** 10% off your order of compost (5 yards or more) and castings (1/2 pallet or more) when ordering via email, over the phone, or in person at the farm. Use code: ROTON2020 (valid through 12/31/2020)
- **High Mowing Organic Seeds:** 10% off your order of \$100 or more when you order online, via phone or mail. Use code: VTORG20 (valid through 10/21/2020)

Gratitude for Departing Board Members

Annette Higby, Brooke Dimmick, and Andrew Knafel all finished wonderful tenures on our board of directors this year. We are deeply grateful for the leadership, care, effort, and time they devoted to the organization. Our board of directors provides oversight, vision, leadership, and strategic support to the Northeast Organic Farming Association of Vermont. We could not have gotten through the past year of such enormous loss and change, without the enormous commitment and leadership from our board. Their support of the organization helped us to come out united and stronger than ever.

Thank you!



THANK YOU TO OUR GENEROUS WINTER CONFERENCE SPONSORS



Clean Yield Asset Management

Co-operative Insurance Companies

Hotel Vermont

Intervale Center

Lake Champlain Chocolates

Miss Weinerz

Organic Valley

Rural Vermont

Shelburne Farms

Sterling College/School of the New American Farmstead

Vermont Farm to Plate

Wellscroft Fence Systems, LLC

Weston A. Price Foundation

Cedar Circle Farm and Education Center

Center for Agriculture and Food Systems

Champlain Valley Compost Co.

Deep Root Organic Co-op

Greenvest

Grow Compost of Vermont LLC

Grower's Discount Labels

Horticultural Professionals

Myers Produce

North Country Organics

Nourse Farms, Inc.

Philo Ridge Farm

Real Organic Project

UVM Center for Sustainable Agriculture

Vermont Center for Ecostudies

Vermont Economic Development Authority (VEDA)

VHCB Vermont Farm & Forest Viability Program

Making Meaningful Connections at the Conference

By Leon Thompson. This is a snippet from an article, reprinted with permission by Lancaster Farming.

On February 15th, 16th, and 17th, nearly 1,200 people gathered to celebrate their interdependence during the Northeast Organic Farming Association of Vermont's (NOFA-VT) annual winter conference in Burlington, VT.

"Celebrating our Interdependence" was the conference theme this year, and it was evident during workshops, presentations and speeches.

"Organic farmers understand that the health of the land is measured by the relationships in the ecosystems: farmers with soil, soil with fungi, fungi with plants, plants with pollinators, pollinators with eaters, (and) eaters with farmers," NOFA-VT Executive Director Grace Oedel wrote as part of her introduction in the conference program. "The stronger the relationships, the more resilient the system. We all need each other."

Oedel was six months into her new position as executive director when she gave her opening remarks at the conference on Feb. 15. She succeeds Enid Wonnacott, who was the beloved executive director of NOFA-VT before she died in January 2019.

"I'm humbled and encouraged by the strength, warmth and welcoming of this community," Oedel told a packed fourth floor auditorium at the University of Vermont (UVM) Davis Center, the site of the conference.

Oedel said she asks herself, "What would Enid do?" She says, "I'm grateful for her guidance daily."

**READ MORE ON OUR BLOG:
NOFAVT.ORG/WC20ARTICLE**



Above, Niaz Dorry delivers the Saturday keynote address at the 38th annual NOFA-VT Winter Conference. Dorry's work led to "The Declaration of Interdependence," an emerging document that is gaining nationwide renown. Below, farmers, homesteaders, partners, and others interested in a robust and healthy food system listen as Dorry talks about the vital role of interdependence in her work. (Photos by Sawyer Loftus.)



Above, a vendor chats with a conference attendee at the lively Exhibitor Fair. Below, Tucker Levy braves the cold—with a smile—to keep the fires going for roasted roots. Bottom right, board member/farmer John Hayden signs in at registration for the 38th annual Winter Conference. (Photos by Sawyer Loftus.)



Local Products Wanted!

City Market
Onion River Co-op

Current Local Food Sourcing Needs

Grocery

*Beet Sugar
Flour Tortillas*

Dairy & Perishables

*Goats' Milk
Single-Source Cottage Cheese
Eggs
Oat Milk*

Grains

*Barley
Buckwheat
Rolled Oats*

Meats

*Buffalo
Duck
Pork*

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

Your Community-Owned Grocery Stores

82 S. Winooski Ave, Burlington, VT
Open 7am - 11pm every day • (802) 861-9700

207 Flynn Ave, Burlington, VT
Open 7am - 9pm every day • (802) 540-6400

www.citymarket.coop

NOURSE

The Best Berry Plants Since 1932

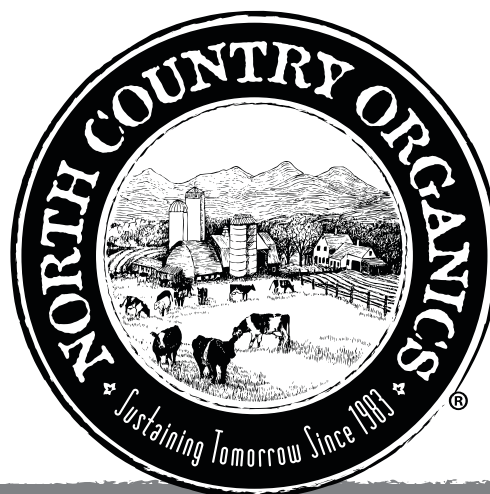
The Leading Small Fruit Nursery Today!

- Excellent Customer Service
- Wide Variety Selection
- Technical Support
- Complete Lab Facility for Tissue Culture & Virus Indexing

Strawberry
Raspberry
Blackberry
Blueberry
Currant
Gooseberry
Elderberry
Asparagus
Rhubarb

Nourse Farms
41 River Road
South Deerfield MA 01373
413.665.2658

noursefarms.com
info@noursefarms.com



NATURAL FERTILIZERS & SOIL AMENDMENTS
ENVIRONMENTALLY COMPATIBLE PEST CONTROLS

**FRUIT & VEGETABLES
LANDSCAPING
NURSERIES
ORCHARDS
TREE & TURF CARE
AND MUCH MORE...**

* for a complete list of WSDA & OMRI listed products please see our website.

More info on
NORGANICS.COM
or call for the location of your
nearest wholesale distributor
ph: 802-222-4277
email: info@norganics.com
fax: 802-222-9661

Spring Policy Update

By Maddie Kempner, NOFA-VT Policy Director

Vermont Updates

S.54: Cannabis Tax & Regulate Bill

On February 26, the House passed S.54, a bill that would establish a retail market for cannabis in Vermont. We are concerned that as it passed the House, the bill does not ensure Vermont farmers will have equitable access to this new market opportunity, which has the potential to provide a profitable income stream for the producers already stewarding Vermont's working landscape. Under the House-passed version of S.54, cannabis cultivation would not be considered "agricultural activity", meaning it would not qualify for Current Use taxation, nor would it qualify for agricultural exemptions from Act 250 and other environmental regulations. However, under this version, cannabis cultivation would still be required to comply with major portions of the Required Agricultural Practices (RAPs) such as nutrient management planning and buffer zone requirements. While both versions of the bill contain language around encouraging small local farmers to enter the market, the bill did not pass through either the House or Senate Agriculture Committee and did not receive substantial input from the farming community. As the bill moves through the next stages of the legislative process, we will continue to track its progress and advocate for changes that would make the market more equitable and accessible to Vermont farmers, and more just for those who have been disproportionately harmed by cannabis prohibition.

S.180: Pesticide Reforms

Since 2019, NOFA-VT has been participating in a coalition of organizations and individuals with a shared interest in reducing pesticide use and exposure in Vermont. As part of that coalition, we have been working in the statehouse to support legislation that would reduce or eliminate the use of some of the most toxic pesticides and reform the way pesticides are regulated in the state. S.180 is a bill that has combined elements of several individual bills into one. If passed, it will officially ban the use of chlorpyrifos, an insecticide found to have

neurotoxic effects in children and that has been banned in the EU, Hawaii, New York and California. It would establish best practices for the application of herbicides (e.g. atrazine, glyphosate) on corn crops in Vermont, with the goal of overall reduction and prevention of public health and environmental harm. Lastly, it would reform the Vermont Pesticide Advisory Council by strengthening its mandate to oversee, report on, and make recommendations to reduce the use of pesticides in the state. It would also add seats to the council with expertise in public health, environmental consequences of pesticide use, and non-chemical land management. We will continue to track this bill and provide updates as it moves through the legislature.

National Updates

Agricultural Resilience Act (ARA) Introduced

During the last week of February, Maine organic farmer and Congresswoman Chellie Pingree introduced the Agriculture Resilience Act (ARA), which establishes a set of aggressive but attainable goals for farmers to help mitigate climate change and increase agricultural resilience, starting with the overarching goal of reaching net zero greenhouse gas emissions from U.S. agriculture by no later than 2040. The ARA addresses many aspects of the intersection between agriculture and climate change, including agricultural research, soil health, farmland preservation and farm viability, pasture-based livestock, on-farm renewable energy, and food waste. It establishes an exciting set of innovative new programs, funding increases for existing conservation programs, and critical policy changes to help agriculture reach its full potential as a part of the solution to climate change.

Organic Farmers Association Annual Meeting & Fly-in

Earlier this month, I joined members of the Organic Farmers Association (OFA) leadership



from around the country for the organization's annual meeting and fly-in in Washington, DC. OFA represents the interests of certified organic producers in the federal policy arena. Starting this month, I will be serving a two-year term on their policy committee. OFA is working on behalf of certified farmers to strengthen organic integrity, transition more acreage to organic management, advocate for agricultural solutions to climate change, and push for immigration reform that would provide legal status to the existing farm workforce.

Spring NOSB Meeting

The Spring 2020 meeting of the National Organic Standards Board (NOSB) is coming up April 29-May 1 in Crystal City, VA. NOFA-VT's policy director Maddie Kempner and executive director Grace Oedel will attend to represent NOFA-VT and VOF. At the meeting, the NOSB will consider a petition to approve paper pot transplanters, a discussion document on biodegradable biobased mulch film, and research priorities for organic agriculture, among other topics. A full list of the NOSB's agenda items is available online at <https://www.ams.usda.gov/event/national-organic-standards-board-nosb-meeting-crystal-city-va>.

We encourage organic farmers and consumers to comment on the NOSB's agenda items. You can do so by:

- Submitting written comments via [regulations.gov](https://www.regulations.gov) (look for Docket # AMS-NOP-19-0095) by April 3, or
- Signing up to give oral comments during one of two webinars on Tuesday, April 21 and Thursday, April 23, from 1-4pm (EST).



Honoring Enid's Spirit with Annual Award

By Kim Mercer, NOFA-VT Communications Manager

Burlington, Vermont – The Northeast Organic Farming Association of Vermont (NOFA-VT) has created an annual tribute to Enid Wonnacott, who led the organization for 31 years before she died in January 2019. Each winter, at NOFA-VT's Winter Conference, The Spirit of Enid Wonnacott Award will be given to one or more deserving recipients who embody those qualities that made Enid such a beloved leader in the organic food movement. The criteria for recipients of the award are people who have helped agriculture to flourish in Vermont, are deeply committed to building community, and live with joy, kindness, and relationships at the heart of their work.

"In creating this award, we are honoring Enid's loving and generous spirit," said NOFA-VT's Erin Buckwalter. Erin worked and laughed with Enid for many years, and now acts as the organization's Development & Engagement Director. "We are so pleased to be able to recognize special people in Vermont who are doing work in Enid's signature style by spreading love and joy while shepherding the important work of improving the food system for all Vermonters."

This inaugural year, NOFA-VT board member and The Farm Between farmer John Hayden, presented the award to four very deserving individuals:

Bonnie Acker, Acker Arts – Bonnie is a lifelong artist and activist with a clear passion for local organic farms and food systems including Community Gardens, the Intervale, and of course, NOFA-VT. She is an enthusiastic feature at our winter conference working with children and others to make the connections between food, the environment, local community and art. Her distinctive and inspirational work seems to be found anywhere and everywhere organic farmers, gardeners and eaters gather.

Jennifer Blackwell, Elmer Farm – Through their CSA and loyal following at Elmer

Farm, Jennifer has fostered a strong and vibrant community. They've long been participants in NOFA-VT's Farm Share Program—ensuring that everyone in their community, regardless of income, is able to access their healthy, organic foods. Elmer Farm hosts workshops and other events as Jennifer gracefully welcomes people onto their farm for good food, learning, and socializing.

Andy Jones, Intervale Community Farm – Besides managing the incredible 500 member CSA at ICF for the past few decades (no small feat), Andy has given selflessly as a leader of the local farming community. Two notable examples are his thoughtful guidance as a past NOFA-VT Board president, and chair of the recent NOFA-VT Executive Director search committee. His farming technical expertise and wisdom are highly sought and shared freely with humility.

Suzanne Long, Luna Bleu Farm – From the beautiful Luna Bleu farm and CSA in South Royalton, Suzanne has been a mainstay in the local organic farming community for almost 30 years. She is a former NOFA-VT Board Member and is always ready to pitch in to any request no matter how large or small. Suzanne is known for being generous with her time with other farmers and is always willing to show up to help build community. We so appreciate this unwavering bright light among us.

This award is a joyful way to honor Enid's spirit, and offers a special opportunity to widen the circle each year. It will help to ensure that Enid's spirit lives on with us while also honoring the ideas that she embodied: building vibrant agricultural communities through good food, joy, kindness, and relationships. ✨



From left to right: John Hayden, Suzanne Long, Bonnie Acker, Jennifer Blackwell, and Andy Jones

We All Need Each Other! Seeking Support for Dairy Farmers through COVID-19



We have heard a growing concern from dairy farmers about what will happen if they or their farmworkers get sick with COVID-19 and cannot work. The average age of dairy farmers is almost 60 in Vermont, putting these crucial food providers at increased risk of the disease. Many dairy operations are run by one or two farmers, often in the same family. Dairy farmers are already economically stressed, and we need to show up and stand by our state's farmers at this challenging time. Milking is not the type of work that can pause for a week or two.

We are proactively seeking to build a list of people skilled enough to lead milkings on farms for the duration of the sickness. NOFA-VT will make funds available through our Farmer Emergency Fund to pay the relief workers. If you are not a skilled dairy worker, but you are wanting to show up for Vermont's farmers, you can make

a donation to our Farmer Emergency Fund at nofavt.org nofavt.org/donate, and select Farmer Emergency Fund! Thank you.

If you have experience working on dairy farms, and are willing to show up for our community in this way, please respond to Bill Cavanaugh on our Farmer Services team: bill@nofavt.org, with your contact information, relevant experience on dairy farms, availability, and location. We will then compile a list and help match folks who can help with those who need it, as the need arises. Once we've approved a farm, we will be able to pay relief milkers out of our Emergency Funds. If you are a farmer, food provider, food service professional, or anyone else who needs support, reach out. We'll do what we can to connect you to the resources and support you're needing.

*Thank you for your solidarity and support.
We'll get through this, together.*



Labels for Direct Marketing & Value-Added Products

**Questions on labeling your products?
We have solutions.**

We design and print labels for farm products including beverages, cheese, fruit, meat, pickles, salad greens, yogurt and vegetables.

Do you need a freezer label or one that is biodegradable? Are you looking for great value and responsive customer service?

To get started, fill out the Quote Request Form on our website today.

CATALOG ONLINE
www.growersdiscountlabels.com
1-800-693-1572
info@growersdiscountlabels.com



Stuffed Portobello Mushrooms

A WINNING RECIPE FROM THE 2019 VT JR IRON CHEF COMPETITION

Team: Green Mt Cheftains | Host School: Green Mt Union High School

STUFFING:	1 tsp parsley	dash cayenne pepper
1 cups cooked farro	1 tsp basil	
1 cups quinoa	2 c. local spinach	TOMATO SAUCE:
1 1/2 cups onion	1 1/2 c. local corn	3 cups toamto sauce
1/3 c. red bell pepper	frozen	1/2 cup onion
1/3 c. grated carrots	2 8 oz packages	2 tsp garlic
2-3 packed cups kale	Vermont goat cheese	1 t basil
4 tsp local garlic	12 oz Grafton Smoked	salt & pepper
1/2 c. fennel	Cheddar	sugar
2 tsp sage	1 local egg	olive oil
1 tsp thyme	olive oil	4-6 Large Portobello
1/2 tsp rosemary	1 1/2 cups diced sweet	mushrooms
	potato	

Preparation Instructions: Oven roast finely diced sweet potato for 20 minutes. Finely chop onion and red pepper saute 5 minutes. Add grated carrots, finely chopped fenel, chopped stems from mushroom tops and saute until tender. Add finely diced garlic, frozen or fresh leadk, sweet corn, spinach and kale and saute 1-3 minutes. Add cooked farro and quinoa, chopped herbs, sweet potato, salt and pepper. Cool slightly mix in slightly beaten egg with filling. Bake until lightly golden 15-20 minutes.

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. You have the option to either vote yes, no or abstain for each nominee.



MAGGIE DONIN is the Farmland Access Program Director at the Vermont Land Trust. Her work focuses on how to help new and existing farmers access affordable farmland that supports their business viability and supports a healthy and thriving environment. Before working at VLT, Maggie worked for six years at the Intervale Center providing business planning to beginning farmers. In her free time Maggie enjoys cooking for friends, practicing yoga, and being outside.



SOPHIA KRUSZEWSKI is a licensed attorney and is currently an assistant professor at Vermont Law School's Center for Agriculture and Food Systems (CAFS), where she directs the Food and Agriculture Clinic, which provides policy and regulatory counsel to food/farm organizations. Sophia is also overseeing the launch of the Vermont Legal Food Hub, a program to connect farmers and food businesses with free legal services. Sophia enjoys trying to grow vegetables and raise a few chickens in her Burlington backyard with her husband, young son, and rascally dog.



MIKE THRESHER is a 3rd generation Vermont farmer with a passion to see the farms in Northern New England survive and flourish. He graduated from VTC with a degree in Agribusiness Management, worked early on in the dairy feed business, then joined the family dairy and took over the farm in 1997. In 2000, Mike joined Morrison's Custom Feeds and still works with farms all over Northern New England, from balancing rations, to pasture walks and improved forage management practices. He lives in Danville with his wife Julie, and enjoys snowshoeing, hiking, biking and kayaking.

NOFA-VT Member Name _____

MAGGIE DONIN

☐ Yes ☐ No ☐ Abstain

SOPHIA KRUSZEWSKI

☐ Yes ☐ No ☐ Abstain

MIKE THRESHER

☐ Yes ☐ No ☐ Abstain

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

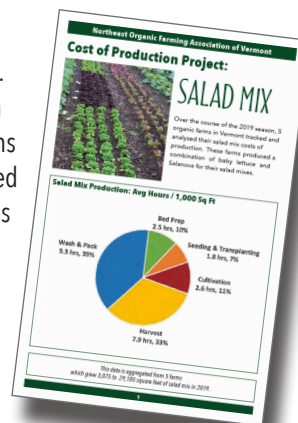
Organic Vegetable Costs of Production: Salad Mix, Greenhouse Cucumbers & More!

by Jen Miller, Farmer Services Director

Have you ever been out harvesting salad mix or planting cucumbers in your tunnel and wondered "is this worth it?" or "would this be more valuable with another crop growing in it?" These are key questions for vegetable farmers to be constantly thinking about as they strive to create viable businesses.

To help provide some data and tools that address those questions and others, NOFA-VT has worked with over 30 organic vegetable farmers to track and analyze their cost of production for nine crops commonly grown in the Northeast. Their data was aggregated to produce factsheets that provide production and financial metrics to guide farmers' decision-making about their crop selection and area planted to those crops. The factsheets most recently published focus on greenhouse cucumbers and small-scale salad

mix production. Factsheets from previous seasons feature unheated tunnel tomatoes (heirlooms, slicers, and cherry tomatoes), onions, carrots, potatoes, head lettuce, and winter squash. The workbooks developed for these analyses are available for use by farmers strategically working to increase the profitability of their farm.



Check out the factsheets & workbooks at: nofavt.org/resources/cost-production-project

Welcome to our newest staff member, Emmet Mosely!

Emmet joins us as our new Community Food Access Coordinator. He hails from the NEK where his family raises grass-fed beef. He attended Reed College, and after stints in British Columbia, Oregon, France and China, he returned to Vermont to support a just food system. He has served in the local food movement doing food access work for close to a decade. Emmet worked with the Vermont Food Bank as a Gleaner, Food Educator and Three Squares Advocate. From 2015-2020 he managed the Good Food Truck program at Feeding Chittenden. He lives on a windy slope of Mt Abraham with his wife and daughter and spends his free time doing homesteady things and cooking elaborate dinners.



NOFA-VT Members: THANK YOU for supporting organic agriculture!

We welcome the following members who joined us or renewed their membership in the 1st quarter of 2020:

NEW MEMBERS

Watt Alexander, Norwich, VT
Faith Alexandre, Thetford Center, VT
Lise Anderson, Cornwall, VT
Sheri Arroyo, North Ferrisburgh, VT
Laura Wallingford Bacon, Williamsville, VT
Barrie & David Bailey, Salisbury, VT
Aylie Baker, Shelburne, VT
Rick Barstow, East Montpelier, VT
Shari Bell, Charlotte, VT
Arthur Berndt, Sharon, VT
Hank Bissell, Starksboro, VT
Courtney Bogard, Chester, VT
Lizzie Bogosian, Burlington, VT
Laurie Brittain, North Chittenden, VT
Tom Burgess, Storrs, CT
Matthew Burke, Charlotte, VT
Kayla Buxton, Benson, VT
Michael Caduto, Woodstock, VT
Brock Carpenter, Danville, VT
Wendy Cushman, St. Albans, VT
Brooke Decker, Andover, VT
JoAnne Dennee, Charlotte, VT
Keith Dillon, Hartland, VT
Alain & Carol Dupont, St Albans, VT
Carol Fairbank, Greensboro, VT
Suzanne Ferraro, Newton Upper Falls, MA
Kit Findiesen, Pantown, VT
Helen Flannery & Carl Quesnel, Jamaica Plain, MA
Allen Freund, Marshfield, VT
Eunice Froeliger, Charlotte, VT

Susan Fuller & Doug Smithwood, Wolfeboro, NH
Susan Fuller, Wolfeboro, NH
Aube Giroux, Cooperstown, NY
Jeff & Sharon Harkness, Shelburne, VT
Elizabeth Hatch & Joe Russo, Durham, NH
Mara Hearst, Dorset, VT
Emma Homans, Huntington, VT
Taini LaBier, Enosburg Falls, VT
James Lecours, East Hardwick, VT
Susan Levitin, Manchester, VT
Matthew Linehan, Guildhall, VT
Maryann Ludlow, Montpelier, VT
Ivy Luke, Fairfax, VT
Grace Malinowski, Stonington, CT
Meg Mass, Huntington, VT
Laura Matuszak, Colchester, VT
Nina McDonnell, Middlebury, VT
Thatcher Michelsen, Westford, VT
Hillary Miner, Sharon, VT
Michelle Mossey, Jeffersonville, VT
Christine Negra & James Iatridis, New York, NY
Chris Nelson, Stonington, CT
Nicole Norsworthy, Marlboro, VT
Betsy Orvis, Hinesburg, VT
Enedina Perez, Sunnyvale, CA
Tim Perkins, Underhill, VT
Caroline Perruci, Hartland, VT
Michael Philipp, Dorset, VT
Howard Prussack, Putney, VT

George Richards, Waitsfield, VT
Alaina Ring, Burlington, VT
Lisa Robar, South Royalton, VT
Braden & Mindy Rosenberg, Franklin, MA
Mindy Rosenberg, Franklin, MA
Emily Rowe, Lyme, NH
Jes Scribner, Barton, VT
Sloane Six, South Strafford, VT
Kimberly Sizelove & Michael Hoffman, Brattleboro, VT
Jason Slibeck, New York, NY
Eric Sorkin, Cambridge, VT
Julie Sperling & Doug Freilich, Middletown Springs, VT
Brian Suderman, Craftsbury Common, VT
Joseph Szela, Underhill, VT
Eric Tadlock, East Thetford, VT
James Ulager, Hinesburg, VT
Ben Uris, E Calais, VT
Joseph Verga, Burlington, VT
Charles & Helen Vile, Essex Jct, VT
Wyatt Waterman, Brandon, VT
Amy & Stephen Wheeler, Derby, VT
Kermit White, Enosburg Falls, VT
Doug Wighton, Franklin, VT
Jessie Witscher, Sudbury, VT
Dena Wolff, Royalton, VT
Gillian Wyman, Lebanon, NH
Jason Young, East Fairfield, VT
Krysta & Ben Zabriskie, Berlin, VT



NEW VOF CERTIFICATIONS

Vermont Organic Farmers welcomes the following new producers who have recently obtained organic certification (certified between 12/1/19-3/1/20) for all or a portion of their operation, joining the more than 700 organic farmers & processors throughout the state.

Charles Witherell
Cochran Family Maple Farm
Harvey W. Chaffee
Mark Turner
MG Coffee Roasting Enterprises, LLC
Michael Olmstead dba Olmstead Family Farm
Nature's Mysteries, LLC
PNP LLC
Rock Allen
Sterling Botanicals, LLC
William DeRosia

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

NEW & RENEWING BUSINESS MEMBERS

ADAK Software, LLC, Ballston Lake, NY
Brookdale Farm Supplies, Hollis, NH
Farm & Wilderness Foundation, Plymouth, VT
Intervale Center, Inc, Burlington, VT
Jericho Farmers Market, Jericho, VT
The Maple Standard, Burlington, VT
Merck Forest & Farmland Center, Rupert, VT
Retreat Farm Ltd., Brattleboro, VT
Sweet Tree Holdings 1, LLC, Island Pond, VT
VT Community Garden Network, Burlington, VT

The second annual NOFA Ski Day, held at the Strafford Nordic Center on the Strafford Organic Creamery farm, was loads of fun! Look for this event next year, featuring discounted passes and rentals and a potluck with other NOFA members.

NOFA-VT Members! Your support of NOFA is a vote for the kind of agriculture we all know can sustain healthy people and a healthy planet into the future. Now is the time to speak up in support of a resilient farming and food system. Can we call on you to raise your voice with us? Ready to find out how you can get involved? Email Maddie Kempner, Policy Advisor at maddie@nofavt.org.

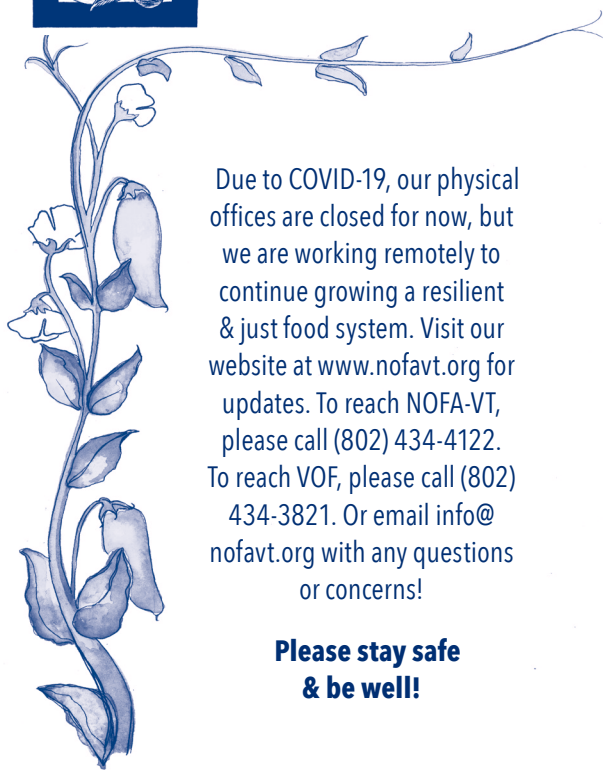




NOFA VERMONT
PO BOX 697
RICHMOND, VT 05477

Return Service Requested

Non-Profit Org.
US Postage
PAID
Permit No. 37
Richmond, VT



Due to COVID-19, our physical offices are closed for now, but we are working remotely to continue growing a resilient & just food system. Visit our website at www.nofavt.org for updates. To reach NOFA-VT, please call (802) 434-4122. To reach VOF, please call (802) 434-3821. Or email info@nofavt.org with any questions or concerns!

**Please stay safe
& be well!**

Stand with our farmers.

When you sign-up for a CSA, or visit a farm using organic practices, you are investing in your local economy, supporting Vermont's farmers, and ensuring a more resilient food system in the face of climate change and urgent issues like the COVID-19 pandemic. There are many options for local food available now. Find farm fresh food near you: nofavt.org/buydirect.



**We need each other to create
the future we want for Vermont.**