



## Winter 2018

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

# Organic Matters: Culture & Agriculture

Our 36th annual Winter Conference, February 17-19th, 2018

By Megan Browning, Winter Conference Coordinator & Enid Wonnacott, Executive Director

With over 90 workshops, there is something for everyone at the NOFA Vermont Winter Conference! Are you a homesteader or gardener interested in plant propagation or raising bees? A food enthusiast excited about making herbal medicines, or learning how to render animal fats? Are you a commercial grower interested in improving your cover crop system, or ready to make land succession plans? Or a beginner farmer interested in learning about direct marketing and financial planning? Want to take a deeper dive? Choose from four full-day Monday intensives - Direct Marketing, Hemp, Cut Flowers or Silvopasture, with plenty of time for discussion and Q&A.

challenges, as well as the role of the next generation in positive change. The theme will be addressed throughout the conference – in our keynote addresses, workshops, and two featured films: *Dolores* and *Look & See: A Portrait of Wendell Berry*.

*Throughout the conference we will address agrarianism as a catalyst for social change.*

We are thrilled to welcome esteemed keynote speakers Mary Berry, the Executive Director of the Berry Center in Kentucky, and Onika

Abraham, farmer, educator and Director of Farm School NYC.

Both Onika and Mary will address our critical and active role in the future of farming and the organic movement. What will it take for farmers to be able to afford to farm well? How do we become a culture that supports good farming and land use? These are just two of the questions being asked by the Berry Center in Kentucky, working to provide solutions



to essential issues that are rarely in public discourse and not reflected in agricultural policies. At Farm School NYC, the mission is to train local residents in urban agriculture in order to build self-reliant communities and inspire positive local action around food access and social, economic, and racial justice issues.

Throughout the conference we will address agrarianism as a catalyst for social change, and the role of the next generation in stewarding the future of organic food and farming.

With so many interesting attendees and exhibitors, one of the highlights of the conference is the opportunity to network. Catch up with friends old and new during

(Winter Conference, continued on page 3)



The theme of this year's winter conference, **Organic Matters: Culture & Agriculture**, celebrates our agrarian roots. It addresses the important role of agriculture in our current environmental, social, and personal health

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# Winter Thoughts from Enid

Along with the cold and the dark, winter is a great time for many of us to get to persevere by the fire, catch up on some reading, and attend conferences and meetings. Our upcoming Winter Conference is a great opportunity to fill your networking bank back to full – we often think we should just have one space, with few structured sessions, and allow everyone to just chat with each other and catch up – a big winter party.

Of course, we have built a lot of time and opportunity for just that at our upcoming conference, along with workshops where people can share what they have been thinking about and learning in the last year, songs, roundtable discussions, good food, etc. Standing on the stage and looking out at all of the energy in the room is one of my favorite times of the year.

One of the important messages we will be communicating at the conference this year is that Organic Matters, our conference theme. There have been several high-profile national media reports this year about products being fraudulently labeled as organic, farms not meeting the standards, the Trump administration holding up the Animal Welfare rules, and the National Organic Standards Board being corrupted by corporate interests. NOFA-VT was part of a strong collaboration of farmers and farm businesses to send a strong message to the National Organic Program (NOSB) to *Keep the Soil in Organic*, and not allow the certification of hydroponic operations.

Suffice to say, the mistrust of the enforcement and administration of the National Organic Program has been building and the latest vote by the NOSB at their October meeting in Florida to not prohibit hydroponic production to be labeled as organic was the last straw for many farmers. Reaching that tipping point spurred many farmer meetings in Vermont and nationally, with a resounding, “what do we do now?”

A group of Vermont organic farmers and organic

advocates held two December meetings to address the issue of organic integrity, discussing everything from a whole new label, to an add-on label to the existing organic label that would denote different production practices (e.g. soil grown, regenerative), to suing the USDA over mismanagement. A significant component of each meeting focused on consumer confusion in the market place and the challenge of introducing new labels.

The NOFA-VT Board of Directors met in December and made the decision to stand with organic, to work with our congressional delegation (among others) to maintain the integrity of the label, and to promote the Vermont Organic Farmers (VOF) label (the organic certification program of NOFA-VT). We are not ready to cede use of and meaning of the word organic to the federal government.

This is not the only “wicked problem” or “complex issue” that we are dealing with this winter. Issues such as global climate change, cleaning up Lake Champlain, and dairy pricing are also wicked and complex in that there are many variables, they are constantly changing and often contradictory, they are beyond our control. There is not one simple solution. But the issue is that we are in communion, trying to figure it out together, trying to keep an ultimate goal in mind.

If we agree, broadly, to produce food and steward the land in a way that protects and promotes personal and environmental health, then Organic Matters. We might need to feed the fire a few more times to work at some of the layers of this wicked problem, and for sure have a lot more conversations. Looking forward to participating in those, as always.



Enid Wonnacott  
NOFA-VT Executive Director



# A Day in the Life of a Vermont Dairy Farmer

By Kyla Bedard, Education & Organic Dairy Program Coordinator

It's 4am, pre-dawn, the time when most are tucked in their beds, sound asleep. A time when the dark, silent, stillness envelops you. For dairy farmer Leon Corse, it's his favorite time of the day; he's rested and it's just him and his cows. Milking cows for over 40 years, it's an automatic process for Leon, these early mornings are the time where he does his best thinking. Waking up early is habit, a part of life and Leon wouldn't want it any other way.

Corse Farm Dairy in Whitingham has been in Leon's family for 149 years, he is the fifth generation and runs the farm with the help of his wife Linda and daughter Abbie. A member of CROPP Cooperative, Organic Valley, the Corsees are currently milking 55 cows, manage about 100 acres of permanent pasture and more than 250 acres of hay fields, renting land from 23 neighbors. The Corse family has "always had milking cows and they've always been pastured, making organic not a huge stretch for us," said Leon. When he was first introduced to organic in 2005, it took him only a couple of hours to realize "it was a no-brainer". The two main challenges they faced when considering transition were the use of chemical fertilizers and antibiotics, which were primarily used on cows before 'dry off' - the few months before calving when cows are not milked - to prevent infections in their udders.

Due to the application of chemical fertilizers, it took the Corse family three years to transition their land and animals to organic.

In 2007, as they were about to begin their last year of transition, the herd transition (where the cows are fed & managed organically while paid the conventional price for milk), they tragically lost their milking parlor to a fire. This was a logistical nightmare for Leon; not only would they need to find a place to house and milk their cows- it would have to be within the organic regulations. Leon was fortunate enough to find a farm just over the border in Massachusetts that was also transitioning and had sold their milking cows. The fire was on a Thursday night and by Friday morning Leon had the move figured out, only missed one milking and remained on schedules, becoming certified a year later.

Dairy farming is not an easy profession, it is a lifestyle. "There are 10-15 days out of the year when things don't go smoothly and it feels like work," Leon says. "These days are bad, the kind of days where everything seems to go wrong and all at once... the heifers escaped and are in the road, broken water lines and the tractor breaks down. All while 55 cows are wait-



Leon Corse, at his farm in Whitingham

ing for their breakfast and to be milked, and it's not even 5am yet...this is just the day to day of having a farm, all before we even bring weather into the equation."

With the Corse Family Dairy located at 2000' feet; Leon's been told that his great-grandfather would say, "when you live up here you should expect 9 months of winter, 3 months of difficult sledding." Vermont can be a particularly harsh region to farm and adds to the challenges our farmers face. "On paper, this is not a viable farm- when you look at the soil types, length of growing season and how wet the farm is" but Leon has learned that the "reality of a farmer is that when you work with mother nature, you work with mother nature." Despite the difficult climate, Leon has been able to improve his land through conservation and management intensive rotational grazing where he moves his cows to fresh pasture

(Dairy Farmer, continued on next page)

.....  
(Winter Conference, continued from page 1)

our extended lunch time, evening social opportunities, or at the seed swap. You'll also enjoy working on a community art project with Bonnie Acker, or eating roasted roots from the NOFA-VT oven and a variety of delicious food donated by generous local food producers.

If you have attended the conference before, please bring a friend this year. Our

annual conference is a great opportunity to introduce new people to NOFA-VT, and build our network of people committed to sustaining agriculture and food systems through organic gardening or farming, choosing organic food when they make purchasing decisions, or being a strong, positive voice for organic.

The NOFA Vermont Winter Conference

is a highlight of the winter for Vermont's local food growers and eaters. We look forward to this annual opportunity to bring together farmers, gardeners, home-steaders and organic food enthusiasts for three days of shared learning, inspiration, good food, and great conversation. We look forward to seeing you there! ✿





*Leon, enjoying his grandson.*

every twelve hours. He is the first Master Grazer in Vermont, certified through the Dairy Grazing Apprenticeship Program, and has taken on the challenge of training the first Grazing Apprentice in the state. As Leon says “education is a lifelong experience, as long as you’re willing.” This is proven in his commitment to education and sharing of knowledge; he even manages to find time to mentor local dairy farmers interested in transitioning

to organic.

Being certified organic for almost 10 years, Leon has seen many changes within the organic milk market. The farm transitioned when the conventional milk market was high, which was perfect timing as this higher conventional pay price helped offset the high cost of organic feed during the transition. They were shipping their milk organic for 6 months when the conventional price crashed. This caused a number of farms to transition to organic for the steadier, higher milk price and for 18 months the organic pay price was high. In 2009, due to this flood of newly certified dairies, the organic milk market took a downturn and Leon questioned his decision to transition but knew organic was a much more stable market. Luckily, the organic market quickly turned around and in 2015 they were receiving the highest milk price ever. In hindsight Leon says “it was too much”; in 2016 the organic milk market again became flooded and it continues

to be in oversupply with the potential to last another year to 18 months. With this oversupply of milk, organic milk buyers currently are not signing contracts with any new farms. This has been a hard year for our organic dairy farmers with them operating at or close to the cost of production. In Leon’s case, luckily, “it’s not putting our farm in real jeopardy but we have to be real cautious of how we manage our money.”

When the Corse family discusses the older generation winding down, Leon has made it clear to his daughter Abbie, who will be taking over the farm, that the last thing he wants to give up is his morning milking, his favorite part of being a dairy farmer. Despite all the challenges Leon’s faced over the years, to him farming is not a job or work, it’s a way of life. When people ask Leon how he does it every day, he replies, “it’s because I don’t think of it as working, it’s just how I spend my time.” ✿

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# Agricultural Literacy Week: Premiere of “Vermont Farm Kids”

This year, for Agricultural Literacy Week, the annual celebration of Vermont’s farming heritage, NOFA-VT presented a new short documentary, “Vermont Farm Kids.” The film was produced by NOFA-VT Farm to Community Mentor Maria Reade and filmed by James Chandler. It depicts the unique and poignant stories of farm kids (ages 10-28) from across the state of Vermont.

A special film premier in Montpelier on Nov. 14, 2017 featured a showing of the film and remarks from Lt. Governor David Zuckerman (who is also an organic farmer), Agricultural Secretary Anson Tebbetts, and Vermont Librarian Scott Murphy. Some of the farm kids were also on hand to share their thoughts, and filmmaker Maria Reade talked about her experience making the film. ✿

*Photos: (Top) Lt. Governor and organic farmer David Zuckerman talks to the audience about the unique experience of growing up on a Vermont farm. (Bottom left) The Ransom brothers are featured in the film, talking about the fun they have at Strafford Organic Creamery. (Bottom right) Willa Robb poses by the portrait of her and her brothers, taken during the filming of “Vermont Farm Kids.”*



## Rally for Change

NOFA-VT is grateful to be a part of City Market’s successful Rally for Change Program this February. Each month, 40% of the program’s donations go to one of their larger partner organizations, of which NOFA-VT is one. Another 50% of the donations go to the Chittenden Emergency Food Shelf each month. The final 10% of the donations go to other non-profits that are doing great work in our community, but aren’t part of their Community Outreach Program.



Since October 2014, customers have donated over \$500,000 to local non-profits through this program.

The Rally for Change donations will be supporting NOFA-VT’s advocacy program working on state and national legislative initiatives.

*So, please round up when you shop at City Market to support NOFA-VT in February!* ✿

## Welcome new staff!

### MEET JENNIE PORTER: Community Food Security Coordinator

Jennie graduated from St. Lawrence University with a B.S. in mathematics and art history. A winding road of farming and non-profit work brought her to Vermont to complete a M.S. in Food Systems at the University of Vermont. Since graduating in 2015 she has completed a Permaculture Design Certificate in Nepal and has worked as a Farm to Institution Coordinator at the Vermont Agency of Agriculture. When not in the office, she can likely be found exploring Vermont’s mountains, swimming holes, and bakeries. ✿



# Winter Policy Update

By Maddie Kempner, NOFA-VT Membership & Advocacy Coordinator

## NOSB Update

The National Organic Standards Board (NOSB) held their fall 2017 meeting from October 31 – November 2 in Jacksonville, FL. At each of their two annual meetings each year, the NOSB discusses and makes recommendations regarding a range of materials and production practices to be included in or prohibited from organic certification. Some of the materials reviewed at this fall's meeting included anaerobic digestate and fatty alcohols for crops, sulfur and hypochlorous acid for livestock, and marine materials for processed products. The board's work plan also included some broader issues such as strengthening the guidance for sourcing of organic seed, a proposal to eliminate the incentive to convert native ecosystems to organic production, clarifying what qualifies as an "emergency" for use of synthetic parasiticides in livestock production, and updating excluded methods terminology to address new forms of genetic engineering.

However, the vast majority of public comments presented to the board over two days were on the topic of hydroponics and container production, and in particular, a proposal put forward by the crops subcommittee to prohibit hydroponics, aeroponics, and aquaponics from organic

production. The proposal would have set minimum requirements for the amount of soil used in containers and limited the amount of liquid fertilizer used to feed crops, thereby effectively eliminating hydroponic systems. Many producers traveled all the way from Vermont to Jacksonville during the busy end of their harvest season to testify before the board, all of them asserting that soil is and has always been the foundation of organic growing.

After two days of public comment, the vast majority of which favored the prohibition of hydroponics, the board voted against the proposal by a margin of 8 to 7, effectively maintaining the status quo. While the board voted against prohibiting hydroponics, they have not yet voted in favor of allowing hydroponic systems or recommended any specific standards for their certification.

Until (and unless) such standards are developed and put in place by the National Organic Program (NOP), the Vermont Organic Farmers (VOF) and other certifiers who have not certified hydroponic systems will continue with their

current policies.

## Rodale Institute Introduces Regenerative Organic Certification (ROC) Program

On September 13, 2017, the Rodale Institute announced its work on the creation of a new certification program called Regenerative Organic Certification (ROC). The program aims to address what it refers to as its three pillars, including soil health, social fairness, and animal welfare. The ROC program is intended not to supplant, but to build onto the USDA organic label, while addressing areas where USDA organic has fallen short or is not keeping up with consumer expectations. ROC also aims to leverage other existing third party certifications such as the Agricultural Justice Project (AJP) standards for farmer

## Organic Silage for Sale

This years' first and second cut of organic silage for sale. It can be picked up at the farm in Newport Center, Vt or we can deliver in a 50 mile radius.

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and farm worker fairness, and Animal Welfare Approved (AWA) standards for the humane treatment of animals. Rodale and its certifying partner NSF International accepted comments on proposed ROC standards through December 31, 2017.

## Organic Farmers Association Update

The Organic Farmers Association (OFA) is a national organization formed in 2016 by a group of organic farmers and advocates, in partnership with Rodale Institute, to provide a strong and unified voice for certified organic farmers in the realm of federal policy. In addition to advancing a policy platform on behalf of certified producers, OFA also aims to strengthen and support the capacity of organic farmers and farm organizations, and to support collaboration and leadership among state, regional, and national organizations working with and for organic farmers.

NOFA-VT became a member of OFA in 2016 and currently holds an organizational (i.e. non-voting) seat on the interim steering committee. Recently, OFA elected its first Policy Committee, which is tasked with drafting and adopting the organization's annual policy platform, in conjunction with the elected Governing Council (elections

will take place in the spring of 2018) and OFA farmer members. In order to enable its members to have a voice in the development of the 2018 Farm Bill, which is underway in Congress, OFA has passed a set of "urgent" policy priorities with input from its farmer members. In addition to Farm Bill programs, OFA's policy platform addresses issues like the Organic Livestock and Poultry Practices (OLPP or "animal welfare") rule, the proposed Organic Checkoff, and NOSB recommendations.

To view OFA's policy platform and become a member, visit [organicfarmersassociation.org](http://organicfarmersassociation.org).

## Agricultural Enterprise Bill & Survey

Do you operate, or are you interested in operating, an accessory business on your farm (such as farm dinners, tours, or a processing facility that adds value to your farm products)? If so, we want to hear from you! NOFA-VT, in collaboration with a group of key agricultural stakeholders, is working on a bill (introduced this session) that aims to support innovation on farms and a vibrant agricultural economy. Businesses that operate in conjunction with working farms such as farm dinners, value-added processing, and educational events increasingly serve critical roles for many of Vermont's

farmers by providing additional income, educating community members about the role of agriculture in rural communities, and keeping working lands in agriculture. The legislation will aim to create greater consistency and fairness statewide in how accessory on-farm businesses are permitted and regulated.

## 2018 Farm Bill

As Congress gets to work on the 2018 Farm Bill, NOFA-VT is discussing our policy priorities with our Congressional delegation. We are supporting several bills that aim to boost organic research, data collection, and improved enforcement of organic regulations, including:

- Organic Agriculture & Research Act (H.R. 2436), which would authorize \$50 million in mandatory spending annually for the Organic Agriculture Research and Extension Initiative (OREI),
- Organic Farmer & Consumer Protection Act (H.R. 3871), which increases funding for the NOP to improve enforcement and prevent fraud, and
- Homegrown Organic Act (H.R. 3637), which would eliminate the lower payment limits for organic under EQIP (i.e. equalize the opportunities for organic with the rest of the program).

NOFA-VT is also voicing strong support for the continuation of certification cost-share programs, with adequate mandatory funding to meet projected demand. On dairy, we're pushing for the immediate publication and implementation of the Origin of Livestock rule, as well as the Organic Livestock and Poultry Practices (OLPP) rule, and for consistent interpretation and enforcement of grazing requirements for dairy animals. ✿

*Please feel free to email me with any thoughts or questions:*  
*[maddie@nofavt.org](mailto:maddie@nofavt.org)*



## Sharing the Harvest



Above, NOFA-VT staff enjoys a staff breakfast at the The Skinny Pancake in Burlington for the annual Share the Harvest.

On October 5th, 2017, NOFA-VT sponsored the 23rd annual Share the Harvest fundraiser to benefit the NOFA-VT Farm Share Program which supports access to farm fresh food for limited income Vermonters. On that day, participating restaurants, co-ops, breweries, and food stores statewide pledged a percentage of their total sales or made a donation to build funding for Farm Share Program recipients. Thank you to our generous participants & individuals who donated to this vital program! A list of this years' participants, as well as links to donate to the Farm Share Program year round, can be found at: <http://nofavt.org/sth>

## Funds available now!



A loan from the Vermont Farm Fund helped Seedfolks drill a well to wash & cool vegetables, as well as irrigate our high tunnel and water plant starts. The loan offered us the ability to farm on this property efficiently and provide high quality produce to our customers who always remark how clean our veggies are.  
-Nicole, Seedfolks Farm



[www.VermontFarmFund.org](http://www.VermontFarmFund.org)

## 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

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#### Produce

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[www.citymarket.coop](http://www.citymarket.coop)



# Digging into the Data

A new study, designed to determine the frequency, motivations, and barriers of shopping at direct markets (farmers markets, farm stands, and CSAs) in Vermont has recently been released. To understand these trends, Matrix Marketing was contracted to conduct two online surveys and three focus groups, and then to segment and analyze the data for us.

The report, *Consumer Insights to Support Messaging for Vermont Direct Markets*, examines responses from in-state and out-of-state food consumers in Vermont to understand the buying trends.

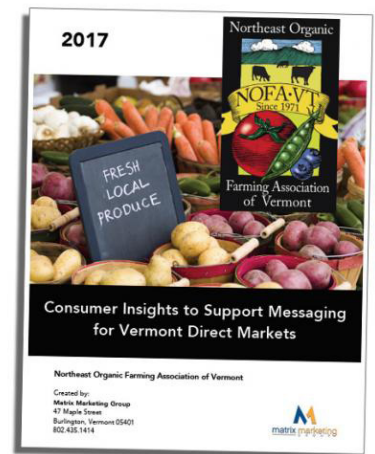
The report is part of a larger, multi-year project to increase purchases from direct markets.

On December 7th, 2017, NOFA-VT held a “Farmer Forum” with 27 farmers who sell directly to consumers in attendance. It was an afternoon of presentations, discussion, and brainstorming which

gave the farmers a chance to share their knowledge and experience. The ideas and information gathered will be used in the next phase of the project: an extensive consumer marketing campaign that aims to increase purchases at direct markets.

NOFA-VT is leading the project, which is funded by the U.S. Department of Agriculture’s (USDA) Agricultural Marketing Service through grant 16FMPPVT0023.

Read the report online at <http://nofavt.org/consumer-insights>. ✿



## GARDEN DIARY

A mound of laden edamame plants sits here beside me on the soft September lawn. Shade and light are strewn around. My old red-handled clipper snipped them, left their rich roots in the ground.

I like the clean click of steel against the flat brass anvil. Armful by armful I bring them here, sit down, tug pods off, choose the right arrangement of the sun, and how my work gets done.

I think: “This is what heaven would be like if I could make a heaven.” But I would never get it right. So many details! Monarch on yellow zinnias, the sun slipping into night.

It isn’t this that makes me sad, if it is sadness that I feel. Heaven offers little interest other than a name for gratitude. I take fuzzy beans inside to boil, and eat ecstatic pearls of green.

Scudder Parker, September 2017  
scudderparker16@gmail.com



Above, at the 12/7/17 Farmer Forum held at the Capital City Grange in Montpelier, Taylor Hutchinson of Footprint Farm pitches her marketing campaign to a room full of fellow farmers. Below, the result of a breakout brainstorming session to create messages for consumers to buy directly from their local farmers.





# Thank you for supporting organic agriculture!

*NOFA Vermont welcomes the following members who recently joined us during the fourth quarter of 2017.*

## NEW MEMBERS:

Laura Allen, Hidden Valley Lake, CA

Molly Bagnato, Waitsfield, VT

Bonnie Bordelon, Jericho, VT

Daniel Brooks, West Pawlet, VT

Emily Brown Rosen, Titusville, NJ

Juanita Burch-Clay, Middletown Springs, VT

Ignacio Coviella, Cambridge, MA

Mike Dixon, Brattleboro, VT

Myles Goodrich, W Danville, VT

Caroline Gordon, Royalton, VT

Peter MacAusland, Barrington, RI

Ashlyn & Abraham McClurg, Brattleboro, VT

Phyl Newbeck, Jericho, VT

Daniel Rowe, Cornwall, VT

Charlie Siegchrist, Jericho, VT

Janet Steward, Plainfield, VT

Jon Williams, Waterbury Center, VT

Margi Wood, Dummerston, VT

Denise Pothier, Newport Center, VT

Julie Haupt, Bennington, VT

## NEW & RENEWING BUSINESS MEMBERS:

All Souls Tortilleria, Waitsfield, VT

Black Dirt Farm, Greensboro Bend, VT

Castanea Foundation, Montpelier, VT

Dubois Agrinovation, St-Remi, QC

Hotel Vermont, Burlington, VT

Laraway Youth & Family Services, Johnson, VT

Main Street Landing, Burlington, VT

North Country School, Lake Placid, NY

OMRI, Eugene, OR

Rhino Foods, Inc., Burlington, VT

Vermont Bread Company, Brattleboro, VT

Vermont Livestock Slaughter & Processing,  
Ferrisburg, VT

VT Econ Dev/Ag Credit Corp, Montpelier, VT

Pitchfork Farm, Burlington, VT

## PROGRAM GRANTS:

- City Market, \$250 for Farm to Community Mentor Program farm field trips
- Farm Credit Northeast Ag Enhancement, \$1,000 to sponsor the NOFA Vermont Farm to Community Mentor Program, Vermont Farm Kids documentary video project
- Hunger Mountain Cooperative

- Community Fund, \$1,150 for NOFA Vermont's Food for All Farm Share Program in Washington County
- People's United Community Foundation, \$2,500 for the NOFA Vermont Farm Share Program
- Stonyfield Farm, \$1,500 for the 2017 Dairy

Economic Study

- Vermont Agency of Agriculture, Food & Markets, \$39,673 Organic Specialty Crop Cost of Production: Farm Viability & Value Chain Enhancement
- The Vermont Community Foundation, \$2,500 for Strategic Planning

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**WE SPEAK ORGANIC**





# Jr Iron Chef VT

Jr Iron Chef VT is a statewide culinary competition that challenges teams of middle and high school students to understand how they can effect change in the food system by creating healthy, local dishes that inspire school meal programs. Jr Iron Chef VT is a project of VT Food Education Every Day (VT FEED), a collaborative program of NOFA-VT and Shelburne Farms. The mission of Jr Iron Chef VT is to empower Vermont students to develop healthy eating habits through the use of whole local foods.

To support Vermont's young epicureans, become a Jr Iron Chef sponsor! If you would like to sponsor this professional competition that makes a difference in the lives of hundreds of students, contact Marissa Watson: [Marissa@nofavt.org](mailto:Marissa@nofavt.org). To register your team please visit: [vtfeed.org/jrironchefvt](http://vtfeed.org/jrironchefvt)

To cheer for your favorite team, please come to the Champlain Valley Expo on March 17th, 2018. More information: [vtfeed.org/jrironchefvt/plan-your-visit](http://vtfeed.org/jrironchefvt/plan-your-visit). ✨



## BULK ORDER NOW AVAILABLE!

NOFA-VT is once again offering the Bulk Order to its community of farmers and growers of all shapes and sizes. Production Grower? We have what you need! Homesteader? We have what you need! Backyard Gardener? We have what you need! You can download/view the 2018 Bulk Order Catalog at [www.nofavt.org/bulkorder](http://www.nofavt.org/bulkorder). **Order forms are due by Friday, February 9th.** Pick-up will be held Saturday, March 10th. All proceeds benefit NOFA-VT's Farm to Community Mentor Program.



## New VOF Certifications

*Vermont Organic Farmers would like to welcome the following new producers who have recently obtained organic certification (certified between 9/1/17-12/1/17) for all or a portion of their operation, joining the nearly 700 organic farmers and processors throughout the state.*

Leonard Farm  
True North Granola, LLC  
ShakeyGround Farm  
Boissonneault Family Farm  
The Sayre Fields  
Thornhill Farm  
Smugglers' Notch Distillery  
Jamie Emmerson  
Hoolie Flats LLC  
Half Wild Farm  
Borderview Research Farm  
Lin Huntington Sales Manager  
Newfield Herb Farm  
Fortmann Farm  
Clearfield Farm  
Sparrow Farm

*Learn more about the benefits of certified organic, locally grown at [www.nofavt.org/why-organic](http://www.nofavt.org/why-organic)*



**NOFA VERMONT**  
**PO BOX 697**  
**RICHMOND, VT 05477**

*Return Service Requested*

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

## NOFA VERMONT'S 36<sup>TH</sup> ANNUAL WINTER CONFERENCE!

100 + workshops, keynote speakers, roundtables, & celebration for commercial growers, gardeners, homesteaders, and food lovers.



## REGISTRATION IS NOW OPEN!

**February 17-19, 2018 • Burlington, Vermont**

**[nofavt.org/conference](http://nofavt.org/conference)**

