



**WINTER 2018/2019**

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

# A Conversation with Author/Farmer/Activist Leah Penniman

Leah Penniman is the founder of Soul Fire Farm and the author of "Farming While Black: African Diasporic Wisdom for Farming & Food Justice." We are so excited to have her as our keynote speaker on Saturday, February 16, 2019, at our 37th Annual Winter Conference. This interview was recorded and transcribed in January 2019.

**NOFA-VT:** To start, can you explain to our members what Soul Fire Farm is all about?

**LEAH:** Soul Fire Farm is a community farm in Grafton, NY, about 40 minutes outside of Albany. The farm started in the fall of 2010 with a commitment to ending racism and injustice in the food system. We are about a 9-member team and we do this work through three main areas. The first is to intensively cultivate and steward a couple of acres of land in vegetables and a couple more in pastured poultry, herbs, and orchards, using Afro-Indigenous ancestral practices that restore biodiversity and sequester carbon. We do this while growing food for our community. We box up our food through an ujaama—which means cooperative economics in Ki Swahili—we box that food up and distribute it every Wednesday from June through November to folks in the community who need it most. We're working with people living under food apartheid, which is a system

of segregation that relegates some people to food opulence and other people to food scarcity. We use a sliding scale model, so people pay what they can afford, including a number of solidarity shares, which go to refugees, immigrants,



New Americans, and folks impacted by incarceration. So that's the first and foundational program.

The second thing that we work on is educating, training and supporting the next generation of indigenous people of color farmers. We have a number of programs ranging from day-long workshops to our flagship 50-hour week-long immersion training, to full season apprenticeships. We've helped train over 500 new farmers at this point from communities who have been historically marginalized in the food system.

Then, finally, we are organizers. So we collaborate with networks—regionally and nationally—to work on the reparation of land and resources, along with changing policies

so that farm workers get a fair shake under the law and are recognized for contributing

*"What drives me to do the work is having personally experienced, and also witnessed in others, the healing connection when people get to have a dignified relationship with land, one that's based on agency and not exploitation."*

*- Leah Penniman*

well over 80% of the food that we eat. We're working to shift the farm bill so that there are appropriate allocations for not only training new farmers of color but also for the SNAP EBT program so that consumers have access to life giving food. Notably, one of our projects in that reparations and policy sphere is a regional land trust, a black and indigenous led project working to receive land

donations and ReMatriate them to communities from whom they were stolen.

**NOFA-VT:** How did you get started, and what drives you to do the work you do?

**LEAH:** I started getting involved with farming and food justice at age 16. I got a job with The Food Project in Boston, Massachusetts,

*(Leah Penniman, continued on page 5)*



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## Winter Thoughts from Erin

The snow is gently piling up outside my window this morning as I reflect on the changes happening at NOFA-VT since our last NOFA Notes. As many of you may have already heard, our longtime Executive Director, Enid Wonnacott, retired in mid-December. I have been appointed Acting Director in the interim as we are in the midst of a search for a new Executive Director. While bittersweet, following in Enid's footsteps is an honor. I know many of you have also been inspired by Enid's work and I want to assure you that all of us at NOFA-VT are committed to continuing Enid's legacy of supporting farmers and building vibrant, agricultural communities.

As we look ahead to the coming month, we're excited to invite you to our Winter Conference. This event epitomizes NOFA-VT's commitment to bringing people of all different backgrounds together to strengthen our community connections through food, farming, and fun! This year's conference is happening February 16-18, 2019 in Burlington, VT. The theme is Food Traditions: Celebrating our Agricultural Roots, an homage to all those who have worked the land before us and who built the foundations for those working the land today. We have two amazing keynotes: Black Kreyol educator, farmer, author and food justice activist Leah Penniman, of Soul Fire Farm in Grafton, NY; and Abenaki educator, activist, artist, and UVM alumni, Melody Walker Brook, of Highgate, VT. There are more than 80 workshops, 4 day-long intensives, a new Wellness Fair, movie screenings, a packed Exhibitor's Fair, social networking opportunities, and much more.

In addition to the Winter Conference, our staff and board are putting the finishing touches on our new five-year strategic plan for the organization. Through the process of developing this new plan, we've conducted mini-strategic plans for each of our core programs. As my work in market development straddles multiple programs at NOFA, I've been excited to participate in many of these sessions. Through this work, we've assessed each program's foci and explored how changes in the food system will likely impact the needs in these programs over the coming five years. What has resulted from these sessions is confirmation that the work we were doing in our last strategic plan is in large part still relevant today and must continue. Over the coming five years, we will continue to focus on growing the supply



*Erin Buckwalter, NOFA-VT's Acting Director, with Bonnie Acker, community artist, at a recent Winter Conference.*

of organic food by supporting the viability of farms, growing the demand for organic food, and strengthening our voice to enhance the organic food movement.

During this time of transition, we invite you to share your memories of Enid's 31 years at NOFA-VT by contacting us at info@nofavt.org. We'd also like to hear about your hopes for the future of the organic food movement. Our work is as important as ever and we invite you to support us through becoming a sustaining member, by joining us at our Winter Conference next month, and by continuing to give us input on our work. Please feel free to reach out to me with questions or comments. I look forward to hearing from you, and seeing you at the conference!

*Erin Buckwalter*

Erin Buckwalter  
NOFA-VT Acting Director





# Food Traditions: Celebrating Our Agricultural Roots

*A preview of our 37th annual Winter Conference, February 16-18th, 2019 at UVM!*

*By Megan Browning, Conference Coordinator*

This year's conference theme, Food Traditions: Celebrating Our Agricultural Roots, celebrates those who came before us by honoring the history of land-use in Vermont. We will highlight the role of all people working the land past and present, as well as the whole community currently committed to food production in Vermont. This awareness and interconnectedness provides strength as we reflect on the past and look to the future of agriculture.

Two incredible keynote speakers will respond to our theme: Leah Penniman, a Black Kreyol educator, farmer/peyzan, author, and food justice activist from Soul Fire Farm in Grafton, NY, and Melody Walker Brook, Abenaki educator, activist, artist, and UVM alumni from Highgate, VT.

Drawing on twenty years of tending the soil, Leah will share both her farming wisdom as well as experience from her work at Soul Fire Farm, working to end racism and injustice in the food system. Leah will invite us to join in this work by learning how we too can be part of the movement for food sovereignty and help build a food system based on justice, dignity, and abundance for all members of our community. Melody will invite us to honor those who came before us, reminding us that the past is an integral part of our future. Melody will be joined by the Alnôbaiwi Dance Group, who will perform sacred dances from the Abenaki calendar. Together they will highlight the important role of the Abenaki community as the beginning of Vermont's rich agricultural history.

With over eighty workshops, there is something for everyone. Are you interested in learning how to graft your own tomato plants, how to grow hemp, or maximize the

benefits of cover crops on your farm? Are you interested in techniques for seed saving, or want to learn to make bone broth or kimchi? Are you curious about the precolonial history of the land you tend? Do you want to build an action plan to work toward uprooting racism in the food system? You can also choose from four full-day intensives on Monday if you want to take a deeper dive: Sourdough Bread Baking, No-Till Vegetables, Business Branding and Marketing, and Finding Your Inner Activist.

This year's conference includes a handful of exciting new offerings, as well as the return of many of our favorite conference traditions. We are looking forward to the new Sunday morning Wellness Fair with reiki, yoga, massage, and herbal consultations. We are also excited for another year of the Saturday Night Meet-Up at Hotel Vermont with Slow Food Vermont and the Vermont Young Farmers Coalition. There will be another delicious ice cream social on Sunday evening to round out the weekend including a raffle drawing for beautiful oil paintings donated by Community Artist Bonnie Acker. Make sure to buy some raffle tickets when you register— all proceeds will support the Farmer Emergency Fund!

During a time when the future of food and organic farming faces many uncertainties, we invite you to come together around hope and momentum toward building the food system that you want to be a part of. NOFA-VT's hope is that this conference will inspire us to think and talk together about the key role food and agriculture plays as a tool for social change as well as spend time honoring all of our agricultural roots as a critical piece of working together toward a just food system.

With a dynamic group of attendees, presenters, speakers, and exhibitors, one of the highlights of the conference is the opportunity to connect with others in your food and



farming community. If you have attended the conference before, please bring a friend this year. The conference is a great opportunity to introduce new people to NOFA-VT and catch up with old friends as we 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, and being a strong, positive voice for the organic food movement.

The NOFA-VT Winter Conference is a highlight of the winter for Vermont's local food producers and eaters alike. We look forward to this annual opportunity to bring together farmers, gardeners, homesteaders and organic food enthusiasts for three days of shared learning, inspiration, good food, and great conversation. We hope to see you there!

***Please visit [nofavt.org/conference](http://nofavt.org/conference) to explore the full conference details. Register by February 11th to receive early pricing!***

## New NOFA-VT Staff Member

**Meet Jaime Silverstein, Farmer Services** — Jaime joined the NOFA-VT Farmer Services team with a passion for local food systems and sustainable agriculture. She has a B.S. in Business Administration from Boston University and has worked conducting research on responsible investing practices, as well as spent time on urban farms in Boston, and small diversified vegetable and livestock farms in Vermont. She currently serves on the board of directors for Metta Earth Institute. Jaime is also a Kripalu-certified yoga teacher, and enjoys studying and practicing herbalism, gardening, and spending time outdoors with her pup Hemlock. She splits her time between Vermont and Somerville, MA.



# Ask Callie

Dear Callie,

***I have been certified for a few years, but I keep getting written up for record keeping issues. I feel as though I have a pretty good system, but every year it seems the inspector is looking for something new or finds my system deficient in some way. Can't VOF just tell me what records they want me to keep, or better yet, give me templates that will make sure I meet all their expectations?***

***Frustrated in Fairlee***

***Dear Frustrated,***

The National Organic Program (NOP) requires that all certified operations maintain detailed records. These records must fully disclose all activities and transactions, and demonstrate compliance with the regulations in sufficient detail as to be readily understood and audited. What does this mean? Translated this means that an organic producer needs to be able to provide documentation to verify the activities and practices that take place on a day-to-day basis on the farm or in the processing facility. For example, if you buy fertilizer, your inspector is going to want a receipt that shows what, when, how much and from where it was purchased. Having this concept in the back of your mind, will help you when deciding what records and documentation are needed to prepare for the annual inspection.

In addition to records and documents that verify your practices and activities, organic producers must have records that create a functioning audit trail. An audit trail is a collection of documents that demonstrates your recordkeeping system. These records may include, but are not limited to, planting records, invoices, purchase receipts, bills of

lading, harvest records, receiving logs, weight tags, NOP certificates, etc. Your audit trail documents should demonstrate the harvest, purchase, and use of all organic products, in addition to demonstrating the quantity of finished product that was produced, shipped and sold. Essentially, this means that your records need to be able to trace your product from beginning to end. For example, if the final product is organic tomatoes, your audit trail needs to include the records about purchased seed, seeding records, planting records, harvest records and sales records. The audit trail should tell the story of the tomato from seed to sales.

During an organic inspection, the inspector will do two types of audits. They will attempt to conduct a trace-back audit (starting at the end product and tracing it back to its origin on the farm or facility) and a mass balance audit (looking at the potential of your farm or facility to produce product and comparing that to final sales). These types of audits are important in protecting the organic system and preventing fraud. In addition, producers that keep records are more likely to identify patterns in their production and use those patterns to make better business decisions. A dairy farmer that is tracking the amount of purchased feed and its sources, will be able to analyze this information if production drops to see if there is any correlation.

Ultimately, the record keeping system does not need to be high tech. In order to be successful, record keeping needs to be

integrated into the daily routine of your business.

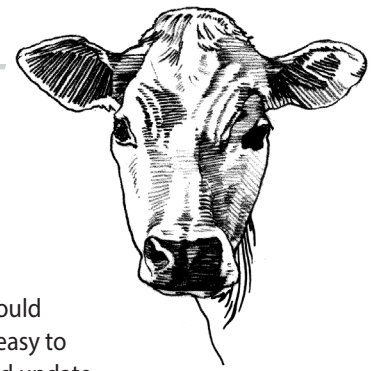
Records should be simple, easy to manage and update.

They should make sense to you and your staff.

VOF does provide producers with record keeping templates for different types of operations. These can be accessed by visiting our website [www.nofavt.org/vof](http://www.nofavt.org/vof) or by calling our office. Producers are not required to use these templates but they are helpful to understand what information needs to be tracked in a harvest record for example, or when buying or selling an organic animal.

Hopefully, if you begin to see the value of keeping records and tracking information for your business, it will become easier to put down that shovel and write down the bit of data that will soon be lost unless it is recorded.

*Sincerely,  
Callie*



## SAVE THE DATE

### VT FARMERS MARKET CONFERENCE

WEDNESDAY, MARCH 20, 2019

VERMONT LAW SCHOOL, SOUTH ROYALTON, VT

Farmers markets are integral to our thriving local food culture. This one-day conference offers an array of learning and networking opportunities for market managers, board members, and organizers. More information coming soon! For questions, please contact Erin Buckwalter at [erin@nofavt.org](mailto:erin@nofavt.org).

## 2019 BULK ORDER FUNDRAISER

NOFA-VT is once again offering the Bulk Order to its community of farmers and growers of all shapes and sizes. Production Grower? Homesteader? Backyard Gardener?

### We have what you need!

You can download/view the 2019 Bulk Order Fundraiser catalog at [www.nofavt.org/bulkorder](http://www.nofavt.org/bulkorder).

### Order forms are due by Friday, February

**13th.** Pick-up will be held Saturday, March 9th. All proceeds benefit NOFA-VT's Farm to Community Mentor Program.





(Leah Penniman, continued from page 1)

and really got hooked on that intersection between stewarding the environment and caring about social justice in the community. I've been involved in farming and food ever since.

What drives me to do the work is having personally experienced and also witnessed in others the healing connection when people get to have a dignified relationship with land, one that's based on agency and not exploitation. To see the kind of impact that has on our community is motivating for me.

**NOFA-VT:** In the last chapter of your new book, *Farming While Black*, you write specifically about tools for white people to engage in dismantling racism in the food system. Can you share a few key parts from this chapter with our members who identify as white?

**LEAH:** Definitely, check that out! I think it is really important to recognize that black and brown people did not create a racist food system, so it is incumbent on all members of the community to participate in transforming that system into one that is just and sustainable for all people. There are a number of ways we can do that. There's the kind of provocative, but useful, term of white followers which talks about the importance of white people

taking the lead of those impacted by racism when it comes to race issues. So rather than going into a community of color and saying "you know what you all need is a cooking class or a mobile market" or so on, pay attention to what's already happening there and with permission and leadership of folks who are already doing the work on the ground. And we are – there is already work on the ground – to find out how to plug in and support that work rather than replicating the "white savior complex".

The other thing I would say is to take up a reparations framework, to understand that right now the fact that we have a 16:1 wealth gap between white and black folks is not an accident of history; it has to do with a whole series of policies that are termed "white affirmative action." Everything from the Homestead Act to the GI bill, and redlining, and so on. So it is very important that we think about how to return the resources that were stolen.

**NOFA-VT:** You've been traveling and speaking a lot lately! (We assume this might be exhausting!) What do you enjoy about this aspect of your work? What is challenging about it?

**LEAH:** Something that I really enjoy about traveling and speaking is getting to look into

the power of the Griot Tradition of West Africa, which is a storytelling tradition. And seeing that having a chance to tell the story for example of our ancestral mothers who braided seeds in their hair before being forced to board transatlantic slave ships and that being the seed for a new future on soil. Getting to tell stories is an opportunity to more hearts and minds and to catalyze action, and so that's a beautiful thing to see.

What's challenging is that I really do love the land and love to be home, and with my family. It's dizzying, the movement that's involved.

**NOFA-VT:** What's next on your horizon?

**LEAH:** Were just gearing up for the season. I'm so excited that in addition to doing the training programs we've always done, we're adding a series of more advanced workshops that will be offered in Spanish to increase inclusion of people who have been made farm workers by our society: in business and marketing and management training. So that's super exciting. I'm also excited about the land trust work, and actually in a few minutes I'm going to be getting on a training call to support our new coordinators and get them oriented to this very, very important work of restoring access to land for people who have been dispossessed. ✨



# Local Products Wanted!

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<b>Grains</b> Barley Buckwheat Rolled Oats	<b>Dairy &amp; Perishables</b> Goats' Milk Single-Source Cottage Cheese
<b>Produce</b> Value-added Greens	

For a full list, visit [www.citymarket.coop/local-product-gaps](http://www.citymarket.coop/local-product-gaps) or contact Claire Ross at 802-861-9747 or [CRoss@citymarket.coop](mailto:CRoss@citymarket.coop).

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

# Winter Policy Update

By Maddie Kempner, NOFA-VT Membership & Advocacy Coordinator

## Unpacking the 2018 Farm Bill: Impacts on Vermont Farmers & Eaters

In December 2018, Congress passed a new Farm Bill and the president signed it into law. The new Farm Bill contains many wins for organic, local and regional food systems, strengthens the safety net for dairy farmers, and avoids many of the most damaging proposed changes to nutrition and conservation programs. At the same time, the bill is not revolutionary. It has been largely viewed as maintaining the status quo and continuing to tip the scales in favor of industrial agriculture overall.

Read on for a breakdown of how some of NOFA-VT's priorities fared in the final Farm Bill.

### ORGANIC PROGRAMS

**Organic Research** – The final Farm Bill reauthorizes the Organic Agriculture Research and Extension Initiative (OREI) and provides mandatory funding (\$50 million/year) for the program by 2023, guaranteeing funding in future Farm Bill debates.

**Organic Certification Cost-Share Program** – After the House version had sought to eliminate the National Organic Certification Cost Share Program (NOCCSP) completely, we are relieved that this Farm Bill renews funding for the program, which is critical in helping organic farmers afford organic certification costs.

**Organic Integrity and Enforcement** – The final bill increases funding for the National Organic Program (NOP) to \$16.5 million in fiscal year 2019 with additional increases each year up to \$24 million in 2023. In addition to increasing funding for the NOP, this Farm Bill includes improvements to ensuring the integrity of the USDA organic seal by adding measures to help prevent fraudulent organic imports.

**Organic Data Initiatives Program** – The final Farm Bill reauthorizes the Organic Production and Market Data Initiatives and provides \$10 million in mandatory one-time funding, which will allow for continued organic data collection and distribution of organic market information.

**National Organic Standards Board (NOSB)** – The new Farm Bill contains two unfortunate provisions impacting the NOSB, which we fought against. One of these codifies an Obama-era change in "sunset policy", making it more difficult to remove materials from the National List once they are added. The second is a provision that allows "employees" to fill the farmer and handler seats on the NOSB, which could lead to employees of large "farming corporations" serving in the farmer seat rather than owner/operators themselves.

### LOCAL & REGIONAL FOOD SYSTEMS

**Local Agriculture Market Program (LAMP)** – The final bill merges the Value-Added Producer Grants Program (VAPG) and the Farmers Market and Local Food Promotion Program (FMLFPP) into the new Local Agriculture Market Program (LAMP). It also provides the new LAMP program with \$50 million in mandatory funding through 2023, guaranteeing funding in future Farm Bills. FMLFPP in particular has been a critical source of funding for NOFA-VT's work around promoting direct markets and supporting farmers that depend on them.

One challenging outcome related to this program is that it now includes a 25% match requirement, meaning organizations applying for FMPP/LFPP funding will have to match 25% of the request with other funding sources.

**Specialty Crop Block Grants** – The Farm Bill reauthorizes Specialty Crop Block Grants (SCBG), which enhance the competitiveness of so-called "specialty products", meaning fruit, vegetables, and nuts. SCBG funds can support a wide array of projects such as value-added processing businesses, food hub development, farmer food safety training, and farm to school initiatives.



### BEGINNING & SOCIALLY DISADVANTAGED FARMERS

The final Farm Bill report combines the Beginning Farmer and Rancher Development Program (BFRDP) and Section 2501 (Outreach and Assistance for Socially Disadvantaged and Veteran Farmers and Ranchers) into a new program called the Farming Opportunities Training and Outreach Program (FOTO) and provides baseline (i.e. guaranteed) funding at \$50 million/year.

### NUTRITION & FOOD ACCESS PROGRAMS

**EBT at Farmers Markets** – USDA's Food and Nutrition Service (FNS) has been operating under a "one machine, one location" policy for EBT machines at farmers markets. This has caused problems for markets in Vermont where, for example, the same staff operates a summer market in two nearby locations. Language in the new Farm Bill will allow markets to operate one EBT machine at more than one location under the same SNAP number. Report language was also included directing FNS to ensure EBT service isn't disrupted, as was threatened for thousands of markets across the country (including many in Vermont) earlier this year.

**Supplemental Nutrition Assistance Program (SNAP)** – The House-passed version of the Farm Bill included cuts to SNAP benefits and eligibility, which would have kicked millions of Americans off nutrition assistance. Thankfully, the final Farm Bill rejected those cuts and maintains strong support for SNAP (renamed 3SquaresVT in Vermont). The final agreement also includes a major increase



in funding for the Food Insecurity Nutrition Incentive (FINI) program, which helps improve access to fresh fruit and vegetables for SNAP participants. These FINI funds support NOFA-VT's Crop Cash program.

## DAIRY SAFETY NET

The newly created Dairy Margin Coverage (DMC) program replaces the Margin Protection Program (MPP) and makes several specific changes, including the following:

- Farmers can now be simultaneously enrolled in the new DMC and Risk Management Agency (RMA) programs, including Livestock Gross Margin (LGM) and Dairy Revenue Protection (Dairy-RP). Farmers that were enrolled in LGM and ineligible for MPP in 2018 can now retroactively enroll in MPP.
- The Farm Bill adds \$8.50, \$9.00, and \$9.50 coverage levels under Tier 1 for the first 5 million pounds of covered milk production. Additionally, the conference report expands the range of production allowed to be covered, from 5% up to 95% of

production history.

- Premiums are reduced by 25% for farmers who enroll and commit to DMC for the full five years of the program with a locked in coverage level and covered percentage of production history.
- Recognizing MPP did not provide an adequate safety net for dairy farmers, the conference report provides dairy operations with a credit of 75% of their net premium paid for MPP from 2014-2017 (less benefits received) to be used toward future DMC premiums. Alternatively, producers can choose to receive 50% of net premiums paid from 2014-2017 as a direct refund.

For more information about the new DMC program, contact your local FSA office. Enrollment should open by March 1st, 2019.

## Other Important Issues

**Addressing Maple and Honey Producers' Added-Sugar Concerns** – The bill exempts pure maple syrup and honey from the Food

and Drug Administration's "Added Sugar" Label Rule.

**Hemp Farming** – The final Farm Bill designates industrial hemp as an agricultural commodity and removes it from the federal list of controlled substances. The Farm Bill allows states to regulate industrial hemp, ensures that hemp growers can apply for grants from the USDA and that they will be eligible for crop insurance, and allows agricultural and academic research relating to industrial hemp.

**Local Pesticide Regulations** – The House version of the Farm Bill contained a provision that would have preempted local pesticide regulation and disallowed states from having stricter regulations than federal ones. The final bill excluded this provision, thereby maintaining current levels of local control of pesticide regulations.

Questions about the 2018 Farm Bill? Email NOFA-VT Policy Advisor Maddie Kempner at [madde@nofavt.org](mailto:madde@nofavt.org).



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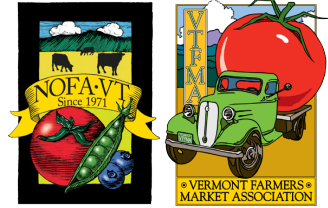
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# .....Vermont's Winter..... FARMERS MARKETS



Find a 2018-  
2019 market, with  
directions & details:  
[www.nofavt.org/  
vtfarmersmarkets](http://www.nofavt.org/vtfarmersmarkets)



## 1. BELLOWS FALLS

Oct. 19, Nov. 16 & Dec. 21 • Third Friday of the month  
(4-7pm) • Great River Arts Institute, 33 Bridge St.

## 2. BENNINGTON

Nov. 3 - April 20 • 1st & 3rd Saturday (10am-1pm) •  
Baptist Church, 601 East Main St.

## 3. BRATTLEBORO

Nov. 3 - March 31 • Every Saturday through March  
(10am-2pm) • C.F. Church Building, 80 Flat St.

## 4. BURLINGTON

Nov. 10 & 17; Dec. 1, 8 & 15; Jan. 12 & 26; Feb. 9 & 23;  
March 9 & 23; April 6 & 20 • Select Saturdays (10am-  
2pm) • Dudley Davis Ctr (UVM), 590 Main St.

## 5. BURLINGTON

### UVM MEDICAL CTR

Oct. 25 - April 25 • Every Thursday (2:30-5pm) • Davis  
Concourse, UVM Medical Ctr., 111 Colchester Ave.

## 6. DORSET

Oct. 14 - May 5 • Every Sunday (10am-2pm)  
J.K. Adams Kitchen Store, 1430 VT Route 30

## 7. HARTLAND

Oct. 19, Nov. 16 & Dec. 21 • Select Fridays (4pm-7pm)  
• Damon Hall, 1 Quechee Road

## 8. MIDDLEBURY

Nov. 3 - April 27 • Every Saturday (9am-12pm)  
VFW Building, 530 Exchange St.

## 9. MONTPELIER

Nov. 17 (@ Montpelier High School) Dec. 1, 8 & 15;  
Jan. 5 & 19; Feb. 2 & 16; March 2, 16, 30; April 13 & 27  
• Select Saturdays (10am-2pm)  
Montpelier City Center, 89 Main St.

## 10. MORRISVILLE

Nov. 17 & Dec. 15 • Select Saturdays (9am-1pm)  
River Arts of Morrisville, 74 Pleasant St.

## 11. NORTHFIELD

Nov. 4 & 18, Dec. 2 & 16, Jan. 6, Feb. 3, March 3, April  
7 • Select Sundays (11am-2pm) • Plumley Armory  
(Norwich Univ.), 158 Harmon Dr.

## 12. NORWICH

Nov. 3 & 17; Dec. 8 & 15; Jan. 12 & 26; Feb. 9 & 23;  
March 9 & 23; April 13 & 27 • Select Saturdays (9am-  
1pm) • Tracy Hall, 300 Main St.

## 13. PUTNEY

Nov. 18 - Dec. 23 • Every Sunday (11am-2pm)  
Green Mountain Orchard, 130 West Hill Road

## 14. ST. JOHNSBURY

Nov. 3 - April 20 • 1st & 3rd Saturday each month  
(10am-1pm) • St. Johnsbury Welcome Ctr, 50 Depot  
Square

## 15. SOUTH HERO

Nov. 3rd - Dec. 15 • Every other Saturday (10am-2pm)  
• Congregational Church, 24 South St.



## 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.

To support Vermont's young epicureans, become a Jr Iron Chef sponsor, or attend the competition! If you would like to sponsor this professional competition that makes a difference in the lives of hundreds of students, contact Livy Bulger: [livy@nofavt.org](mailto:livy@nofavt.org). For details about the event, please visit: [vtfeed.org/jrironchefvt](http://vtfeed.org/jrironchefvt)

### EVENT DETAILS:

- March 16, 2019 • 9:00AM–3:30PM
- Champlain Valley Exposition, Essex Junction
- Admission: \$3 per individual or \$5 per family (up to 4 people)
- More information: [vtfeed.org/jrironchefvt](http://vtfeed.org/jrironchefvt)/plan-your-visit.



## 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 Winter Conference and 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!*** ✨



## Living Potting Soil for Organic Growers

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

– Katrina Becker, Cattail Organics, Athens, WI



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# Thank you for supporting organic agriculture!

**NOFA-VT welcomes the following members who joined us during the 4th quarter of 2018.**

## New Members

Julia Anderson, Topsham, VT  
 Bobbie Jean Booth, Sweet Fern Sheep & Fiber, Manchester Center, VT  
 Fred Dufresne, Middlebury, VT  
 Dana Hudson & Steve Hagenbuch, Waterbury Ctr, VT  
 Char & Bill Kennedy, Grand Isle, VT  
 Marc Lebel, Hill Top Maple, St. Albans, VT  
 Michele Lowy & Barnaby Feder, Middlebury, VT  
 Deborah Lynch, Cambridge, VT  
 Samantha McBride, St. Albans, VT  
 Jim Mendell, Starksboro, VT  
 Colin Nohl, Waterbury, VT  
 Benoit Pepin, Westford Stone Walls Sugarhouse, Westford, VT  
 Jesse Poe, Brookfield, VT  
 Adam Sacks, Regenerate North East, Finland, MN  
 Justin & Michelle Smith, Williston, VT  
 Cathy & Paul Systo, Barre, VT  
 Sandy Gmur, Hartland, VT  
 Vivian Stein, Montpelier, VT

Farm & Wilderness Foundation, Plymouth, VT  
 Farm Connex, Newport, VT  
 Iroquois Valley Farmland Reit, Arlington, VT  
 Johnny's Selected Seeds, Northampton, MA  
 Kitchen Table Consultants, Bala Cynwyd, PA  
 Land for Good, Keene, NH  
 Nutty Steph's, Inc., Middlesex, VT  
 Restorative Formulations, Montpelier, VT  
 Retreat Farm Ltd., Brattleboro, VT  
 Salvation Farms, Morrisville, VT  
 Sarah Flack Consulting, Enosburg Falls, VT  
 Stowe Maple Products LLC, Stowe, VT  
 SunCommon, Waterbury, VT  
 Sweet Tree Holdings 1, LLC, Island Pond, VT  
 The Corse Farm Dairy LLC, Whitingham, VT  
 Vermont Community Garden Network, Burlington, VT  
 Vermont Community Loan Fund, Montpelier, VT  
 Vermont Farm Bureau, Richmond, VT



## New & Renewing Business Members

Black Dirt Farm, Greensboro Bend, VT  
 Brookdale Farm Supplies, Hollis, NH  
 Dubois Agrinovation, St-Remi, QC

## NEW VOF CERTIFICATIONS



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

**NEK Roots**  
**Ed Farnham**  
**Brady West**  
**Roger Desmarais**

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



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 3% interest rate



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



# Saving Seeds for Fun & Profit

By Carol Collins, a NOFA-VT Member of the Month and also a presenter at the upcoming Winter Conference.

I've been saving seeds for many years. I know I started over 30 years ago, because when I was driven (by necessity) to clean up a messy corner, I saw labels on packages of seeds I'd saved dating back to 1983!

When I was a child and hiked the half of Round Mountain that we owned, with my father and brother, Dad was always reaching down to pick up an acorn or seed pod from the ground. This was something to examine, teach us kids about, and plant in a new location. After my father passed away in 1995, I was cleaning my parents' home. I found paper

cups and yogurt cups tucked in little corners around the house we built for them, with seeds in the bottom of each of the cups.

It can become quite an addiction. This year I saved about 40 different kinds of seeds.

Typically I have an extremely hard time accepting the end of the growing season. I'm finding that saving all these different kinds of seeds, learning about them, and then cleaning, separating them from the stems and leaves, then packaging and labeling them has helped me accept the final hard frost. Thinking about and working with the seeds helps me look forward to the future growing season. ✨

Learn about Carol's upcoming Winter Conference workshop—and 80 other workshops—online at [nofavt.org/conference](http://nofavt.org/conference).



## Honoring Enid at Winter Conference

Do you have photos of Enid? We are celebrating Enid Wonnacott's career as NOFA-VT's incredible Executive Director of 31 years. Please share your photos or stories about the ways Enid's leadership influenced you. We are collecting them to present at the Winter Conference (2/16-2/18 in Burlington). Send a message to [kim@nofavt.org](mailto:kim@nofavt.org).



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

# REGISTRATION IS NOW OPEN!

**February 16-18, 2019 • Burlington, Vermont**

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

