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The Quarterly Newsletter of the Northeast Organic Farming Association of Vermont

Reinventing the Chicken

From Feed to Finish on Maple Wind Farm

by Caitlin Jenness, NOFA Vermont

This article is the first in a series we're calling "the Perfect, the Good, and the Possible," exploring the challenges and innovations of certified organic and the local foods movement.

When the State of Vermont sold its mobile slaughter unit two years ago, farmers across the state were faced with the difficult decision of what to do with their burgeoning poultry enterprises. Among these were Bruce Hennessy and Beth Whiting of Maple Wind Farm, who had been using the state mobile unit to process the nearly 3,000 chickens they raised per year. With its closure, they would have to scale back their production significantly to meet the State's on-farm slaughter exemption that allows farmers to process only up to 1,000 birds in an uninspected on-farm facility. As Bruce and Beth considered this option, they realized that they would lose valued consumers and also the economies of scale that made their poultry business a viable one.

Instead, they decided to move in a radically different direction. Seeing an opportunity with the loss of the state mobile unit that in its last year processed nearly 30,000 birds, Bruce and Beth decided to embark on the risky venture of opening their own state-inspected processing facility in Richmond, VT. This would enable them to grow their own poultry business and help other farmers who were experiencing the same loss. To complement this venture, they also invested in equipment that will allow them to mix and source their own grain, allowing them to work with regional grain growers to directly source inputs.



Chickens have access to pasture all season in moveable pens at Maple Wind Farm in Huntington, VT.

This story of Maple Wind Farm is one of continuous adaptation and growth. When Bruce and Beth launched Maple Wind Farm in 1999, they sought to create a dynamic and integrated grass-based farming system that balanced sound ecological practices with a viable business model. To these ends, they raise organic vegetables, pastured beef, pork, eggs, chicken (both organic and conventional), organic turkeys, and maple syrup. Their recent expansion of poultry production, grain sourcing, and processing is an example of how they've adapted their business goals and practices to respond to a changing economic environment and consumer market, creating a truly thriving business model that supports their family, while simultaneously strengthening a regional food system.

It Takes a Village

After two years of complicated planning and paperwork, on August 2nd, 2013, Maple Wind Farm processed their first run of chickens under state inspection. This year they will process approximately 4,500 chickens and turkeys raised on their farm, as well as at least 3,000 birds

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Fall Thoughts from Enid

I was so fortunate to go on a 2+ week trip to France with my family this summer. Even though none of us like wine (a travesty, really) there were multiple other highlights: the biologique (organic) blonde beer of Vezelay (the only artisanal beer we found in France), the Cantal cheese of the Auvergne region, beef bourguignon served in the Burgundy region and the Charentais melon. Going to a country that advertised “foods of regional distinction” at almost every restaurant, and weekly farmers’ markets that filled up the whole town, the French concept of terroir is easy to experience.

Terroir can be loosely translated as the “taste of the land” and (according to that know-it-all, Wikipedia) is the “set of special characteristics that the geography, geology and climate of a certain place, interacting with the plant’s genetics, express in agricultural products,” most traditionally wine. The concept of terroir is at the heart of the French wine Appellation d’origine contrôlée (AOC) system that has been the model for appellation and wine laws across the globe. At its core is the assumption that the land from which the grapes are grown imparts a unique quality that is specific to that growing site. The amount of influence and the scope that falls under the description of terroir has been a controversial topic in the wine industry and beyond. The concept of terroir has been applied to coffee, chocolate, tomatoes, heritage wheat, and other products, such as cheeses. In fact, a recent ruling determined that the only true camembert cheese can be made in Normandy, one of the regions we stayed in; the same cheese made in Vermont can only be cambembert-like.

In 2006, a number of Vermont researchers set out to determine whether the French concept of terroir applied to Vermont maple syrup. The researchers did tastings to determine whether a Vermont syrup made from trees sitting on limestone bedrock has a different flavor than one made from

trees growing on a foundation of schist. They asked, “do the size of the farm, the soil, the production methods and other factors also affect flavor, and if so, how?” The public tastings in Shelburne concluded that syrup produced from trees on limestone bedrock had the highest quantities of copper, magnesium, calcium and silica, which scientists hypothesized had a role in the taste. Shale syrups came in second in all of these substances, followed by schist. A leading researcher in this study and communicator about terroir is Amy Trubek from the University of Vermont. Amy is the Associate Professor in the Nutrition and Food Science Department at UVM and author of the book *The Taste of Place: A Cultural Journey into Terroir*, in 2008.

My French learning journey reminded me of the power of learning from others, and the cross fertilization we are working on with Community Supported Agriculture (CSA) farmers in Quebec this summer, in collaboration with a NOFA-like organization in Montreal called Equiterre. Farmers from Quebec visited the Intervale Community Farm (ICF) in Burlington in August, and Vermont farmers will be visiting two CSA farms just over the border in Quebec this September.

Andy Jones, ICF farmer, commented on the value of the exchange, “Whenever I hear about farming beyond the borders of Vermont, it gets my mind working and nudges me in new directions. I’ve already learned so much that is new to me from CSA farmers in neighboring Quebec -- and that’s just from them visiting us!”

Hoping that your journeys bring you new ideas and great tastes,

NOFA Vermont is an organization of farmers, gardeners, & consumers working to promote an economically viable and ecologically sound Vermont food system for the benefit of current and future generations.

NOFA's Farmer Correspondence Program is going to print!

By John Connell, NOFA-VT Farm to Community Mentor for Chittenden County

"So much has been going on since I last wrote. As you can probably imagine, we are starting to get ready for spring – even though there is still so much snow and ice on the ground. But that's okay – we are working in our greenhouse now, starting to plant seeds that will someday grow into the vegetables, herbs and flowers we will sell at Farmers' Market and at our farm stand. Let me tell you a little about why and how we plant some of our seeds in February and March."

— Carol Tashie of Radical Roots Farm

This glimpse into Radical Roots Farm's spring comes from one of the hundreds of letters written between farms and classrooms during the 8 years of the NOFA-VT Farmer Correspondence Program. The program is a winter and early spring letter-writing relationship between Vermont farmers and classrooms (mostly K-8th grade), sharing what life is like on a farm and what farmers do when snow is on the ground.

We have seen such amazing letters and multiple year pen-pal relationships that, with the program in its 8th year, we decided to compile these letters in some sort of book – one that we hope will demonstrate the value of strengthening connections between Vermont farmers and young people in our communities. Anyone who has attempted writing a book knows how complicated this can be!

Thanks to a grant from the Forrest and Francis Lattner Foundation, we have begun to bring our vision to reality. Due to the hard work of our summer intern, Kristin Blodgett, farmer and student letters have been collected. We will be forming a small advisory group to include some of the NOFA-VT Farm to Community Mentors and participating farmers and teachers to further develop the content for this book. At present, we intend the audience for the book to

be K-8 students, teachers, farmers, and parents. We will have a diversity of farms represented, as well as tell the story of some of the farmer-teacher relationships that have grown over the years.

If you are a farmer or student pen-pal and you have letters you would like us to consider for the book, please send them to our Richmond office. Thank you to those of you who have already shared your correspondence. If you are not a participant in the pen-pal program but are excited about our correspondence collection, stay tuned! Updates on the project will be forthcoming as the book begins to take shape.

Our sincere thanks to all the former and current Farmer Correspondence pen-pals for your participation, your remarkable letters, and for your help in making this book a true reflection of the value of this program.

If you are farmer or teacher interested in getting involved in the Farmer Correspondence Program for the 2013-14 school year, please contact your regional mentor (see the inset list) or Abbie Nelson at abbie@nofavt.org or 802-434-4122, ex 12. 🐾

More info:
<http://nofavt.org/programs/farm-community-mentors>

Many classes get to visit their farmer correspondents in the spring. Photo courtesy Bella Farm.



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Taking Action on the Food Safety Modernization Act

By Dave Rogers, NOFA Vermont Policy Advisor

When Congress was debating the Food Safety Modernization Act (FSMA) in 2010, NOFA Vermont joined farm and food advocacy organizations around the country in a successful effort to amend the law to minimize FSMA's impact on local food systems and family-scale fruit and vegetable farmers.

Proposed regulations would require a large number of fruit and vegetable farms to adopt unrealistic new practices that have little documented impact on food safety.

After all, numerous studies have found that the nation's food safety "problems" are largely a result of large-scale production, processing, and distribution systems, and not caused by family-scale farms that serve local and regional markets.

President Obama signed FSMA in January, 2011 and handed it to the FDA to figure out how to implement the most sweeping food safety reforms in 70 years. We crossed our fingers. Would the FDA "get it right"? Would Vermont's fruit and vegetable farmers be able to continue their work without worrying about unnecessary and costly new federal food safety regulations?

It's taken over two years to find out – and, unfortunately, the answer is largely "no." In its 1,200 page proposed rule, the FDA laid out its vision of how farms – large and small – ought to be regulated to address food safety risks. Farmers, farm organizations, and others have been carefully evaluating the proposed regulations.

They've found that, while the FDA does include some important exemptions and accommodations for very small and local and regional producers, it would require a large number of

fruit and vegetable farms to adopt unrealistic new practices that have little documented impact on food safety.

Proposed regulations include extended wait periods before application of manures and compost, weekly testing of all surface waters used in irrigation, and upgrades to buildings and equip-

ment used to harvest, handle or store produce. Other proposed regulations include required worker food safety trainings, practices to address "animal incursions" in fields, required tool and equipment cleaning practices and more.

And farms of any size that buy in and sell produce from other farms, sell over half of their produce to wholesale markets, or engage in even minimal processing of their fruits and vegetables (e.g., chopping, coring, slicing,

mixing, freezing) must comply with additional requirements to implement a Hazard Analysis and Risk-Based Preventive Controls program. In this, and in all areas, extensive and time-consuming recordkeeping is required to document compliance with all regulations.

According to the FDA's own estimates, the cost of compliance would range from \$5,000 annually on smaller farms to \$30,000 per year on

mid-size operations. These costs would be prohibitive for many small and medium growers selling fresh produce and would set back the development of local food systems.

These are the FDA's *proposed* regulations to implement FSMA. Clearly, they need to be reconsidered and substantially revised by the FDA before they become final. Interested parties have until November 15th to forward comments to the FDA expressing their concerns and recommendations (see below). The FDA will then take these comments into consideration in developing a final rule, which may take another year or more.

It is critical that those who may be affected by FSMA regulations take the time to learn more about the proposed regulations and submit comments to the FDA before the November 15th deadline. Farmers' comments should include details about their farms and how their businesses would be affected by the regulations as proposed. The FDA needs to hear from people "on the ground" who are in a position to

Interested parties have until November 15th to forward comments to the FDA... Visit www.nofavt.org/FSMA for more information and to make your voice heard.

offer concrete suggestions for improvements and workable alternatives.

There are a growing number of resources designed to help people learn more about the proposed regulations and guide them in developing and submitting their comments.

Visit www.nofavt.org/FSMA for more information and to make your voice heard. ❧



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Diggers' Mirth Collective Farm, Burlington

photo by J. Silverman

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for other farms, including Jericho Settlers' Farm of Jericho and City Chicks of Burlington. They have also begun parting-out their own chickens for sale, and customers of City Market, Richmond Market, and the Richmond & Burlington Farmers Markets will be able to buy fresh thighs, wings, skinless breasts, and more from pasture-raised chickens. As the majority of local pastured poultry are available only as whole birds, usually frozen, this may be an exciting development for their customers.

The opening of their processing facility represents a success for the many state and nonprofit organizations that have been working to address the processing bottleneck that exists in the state. Even before the closure of the state's mobile processing unit in 2011, efforts had begun to increase the options and availability for producers to process their poultry. In 2010 a Task Force was founded with key players including NOFA-VT, Vermont Agency of Agriculture Food & Markets, and a number of other statewide organizations. Through this Task Force, a significant amount of work has gone into assessing the limitations of existing meat processing infrastructure and increasing the educational opportunities,

informational networks, and professional development opportunities for food system entrepreneurs. Bruce cites the educational events organized by this task force, including a two-day regional meat processing conference held in March of 2013, as crucial components to the success of their launch.

the facility. The Vermont Land Trust (VLT) was also a key player in this endeavor and through working with the VLT, Maple Wind Farm was able to conserve their home farm and purchase the conserved Andrews Farm in Richmond, where the poultry processing facility is now located.

Ultimately, Maple Wind Farm will

As organic grain prices have continued to rise, many local farmers have stopped producing organic pork, chickens, and eggs, unable to find a sustainable margin between the cost of production and the price consumers will pay.

Creative financing and funding from different partners has also helped make this venture possible. Maple Wind Farm was a 2013 recipient of the highly competitive Working Lands Enterprise Board grant which provided \$15,000 towards the purchase and installation of the processing facility. City Market/Onion River Co-Op of Burlington, in an effort to fill one of their identified local food gaps of pastured poultry, offered Maple Wind Farm a loan with a flexible repayment plan that enables the farm to repay the loan in product or in cash as needed. Furthermore, the Vermont Agency of Agriculture designed and funded 80% of the costs of the waste water system needed for

fill a need for regional poultry producers by providing much needed state-inspected processing services, while also enabling their own expansion into grocery stores and other retail markets. In five years, Maple Wind Farm hopes to raise 20,000 of their own birds while simultaneously increasing their processing services for other regional producers.

Their doors are also open to individuals producing chickens on a small scale; for those raising fewer than 200 birds they will work with farmers to combine dates in order to maintain their economy of scale and keep the processing fees as low as possible. Their slaughter facility is certified organic so they will be able to offer processing services to organic farmers, and they also hope to obtain their federal inspection certification which will enable them to expand into markets across state lines.

What About Organic?

The second phase of Maple Wind's expansion will include mixing and milling their own feeds at the farm. To offer a truly local product, they aim to supply their own grain needs through direct sourcing from regional



This unimpressive structure houses Maple Wind Farm's innovative processing facility. Photo by Sam Fuller.

Continued next page »



"Parting-out" their birds for fresh sales is part of the value-adding process for Maple Wind Farm and relatively rare in Vermont markets. Photo by Sam Fuller.

farmers, ideally located within 100 miles of Vermont. This endeavor might actually make grain inputs more expensive; however, due to quality issues with grain available on the national market, as well as a desire to work directly with farmers to ensure that their feeds are non-GMO, they consider it worth the investment.

Currently only 20% of the chickens

between 2005 and 2012), many local farmers have stopped producing organic pork, chickens, and eggs, unable to find a sustainable margin between the cost of production and the price consumers will pay.

The tipping point for Maple Wind Farm was the very challenging season of 2008. During that summer, they had presold most of their organic chickens through CSA shares; how-

What our farm system produces will always be driven – and limited – by what customers demand and are willing to pay for.

Maple Wind Farm raises are certified organic, which represents a significant departure from their initial farm plan, based on 100% organic eggs, pork, and chickens. Though Bruce and Beth place a high value on an organic food system, they've found it increasingly difficult to find a business model that works with such high organic grain prices, which are 150-200% more expensive than their conventional counterparts.

As organic grain prices have continued to rise (more than doubling

ever, when the price of organic grain rose nearly 40% mid-season, they found themselves committed to selling nearly 800 chickens at a loss. The experience caused Bruce and Beth to evaluate their production system and the following year they made the decision to stop feeding organic grain altogether.

They cite this switch from organic to conventional grain as one of the very difficult but necessary concessions they have had to make to balance their original farm goals with a

business model that will actually be profitable. They recognize that their plan to source and mill non-GMO grain is a middle-ground they have to accept and be comfortable with if they are going to stay in business.

Despite the challenges and additional costs of producing an organic product, Bruce and Beth regularly hear from consumers that they value and want organic chickens. In 2012 they ventured back into certified organic chicken production with a trial batch of 400 birds to see if customers were truly willing to pay the nearly 25% premium for them; encouraged by the success, they are raising 800 organic chickens this year. Over time, Bruce and Beth hope to see the market demand for organic poultry increase, and, with their own mixing and milling equipment at hand, they'll be able to adjust accordingly.

The launch of Maple Wind Farm's processing facility represents a collaborative effort on behalf of state, nonprofit and private groups. But more than anything, it represents the innovation, entrepreneurship, and dedication of a pair of farmers committed to finding a financially and ecologically sustainable business model.

It is this innovation and persistence that will continue to push Vermont's agricultural economy to grow and expand, but what our farm system produces will always be driven – and limited – by what customers demand and are willing to pay for. 🌿

More info:

- *Maple Wind Farm:* maplewindfarm.com
- *Benefits of certified organic:* www.nofavt.org/why-organic
- *More about the costs of organic grain and local grain processing:* NOFA Notes Winter 2012, "Organic Processor Profile: Morrison's Custom Feeds."

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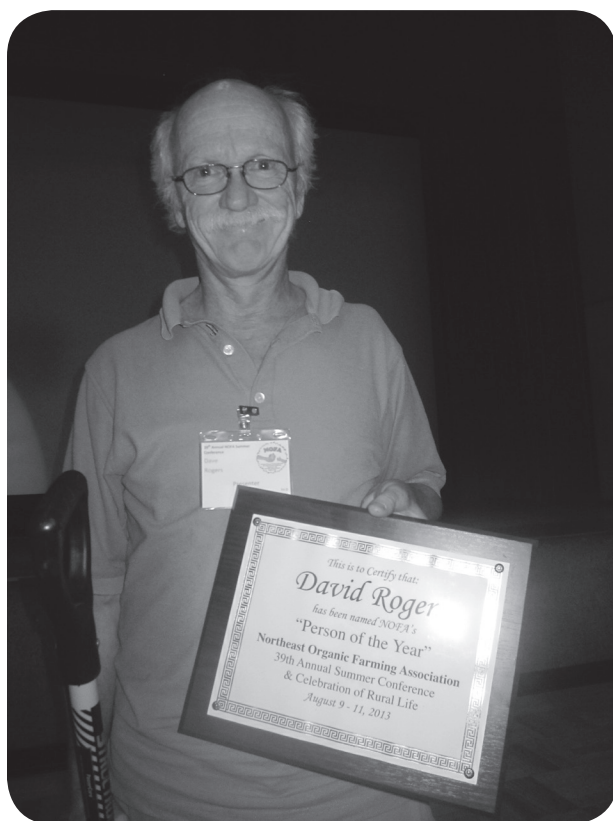
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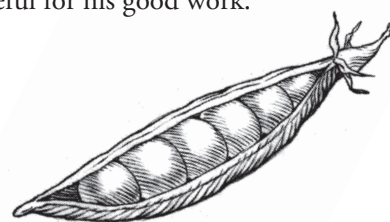


Dave Rogers Named NOFA Person of the Year

Congratulations to our own Dave Rogers, NOFA Vermont's Policy Advisor, who received the "NOFA Person of the Year" award at the 2013 NOFA Summer Conference.

Dave represents NOFA Vermont and our members in local, state, and national policy debates, and has been especially active in Vermont's GMO labeling legislation campaign. Dave's conscientious hard work has helped build partnerships between NOFA Vermont, the wider agricultural community, and our state and national legislators and political figures. We're proud of his accomplishments and grateful for his good work.



Ask Cally

Do you have a question about organic certification regulations or processes? Ask Cally at info@nofavt.org



Dear Cally,

I routinely vaccinate my dairy herd for Rabies and Mastitis and consider my vaccination program to be an important component of my preventive health care management. I recently heard that some vaccines may be considered genetically modified and will not be allowed for use on organic farms. How can I tell if the vaccines I use are allowed? And what makes a vaccine genetically modified?

Regards,
Vaccine Vern

Dear Vern,

As you suspected, some vaccines are indeed derived from genetically modified organisms (GMOs), and these are categorized as “vaccines made with excluded methods.” But as you also may suspect, trying to distinguish what makes a vaccine genetically modified can be difficult. So let’s start with what is clear: The farmer is required to establish and maintain preventive healthcare practices, and vaccines are allowed. GMOs, however, are not allowed for use in organic farming or processing.

The National Organic Standards Board, which has authority over what materials are allowed for use, could consider allowing specific GMO vaccines; however, no specific GMO vaccine has been petitioned for approval. Therefore, as it currently stands, no vaccines made from excluded methods (GMO vaccines) are allowed for use on organic animals.

When would a vaccine be classified as genetically modified? The National Organic Program (NOP) definition of excluded methods offers some guidance. The NOP standards prohibit modifications that would not be possible under natural conditions, including cell fusion, gene deletion, gene doubling, introducing a foreign gene, and changing the positions of genes when achieved by recombinant DNA technology.

There are instances when some of these examples could happen naturally. For example, a non-targeted mutagen like UV radiation could cause gene doubling. Thankfully, there are experts on vaccine manufacturing that can provide helpful resources to certification agents who have to draw these distinctions, and there is a national livestock vaccine list which includes notations which help determine if they are made with excluded methods.

How does all of this affect farmers who want to know about which vaccines are allowed?

Vermont Organic Farmers (VOF) is in the process of contacting vaccine manufacturers to clarify which methods are used in the production of their vaccines. So far the majority of manufacturers contacted are producing vaccines through methods that would not be considered derived from genetically modified organisms. Soon, VOF will have a list of approved vaccines, and farmers will only be allowed to use vaccines on this list. Vaccines not on the list will have to be reviewed for allowance before they can be used on organic animals. Initial research indicates that most of the livestock vaccines are non-GMO.

I hope that helps clarify what is going on in the world of vaccines. In the meantime, do not hesitate to contact the VOF office when considering whether a material is allowed for use.

Sincerely,
Cally

NOFA Vermont and Vermont Organic Farmers would like to bid a fond farewell to Rose McDonough, who has left her position as Livestock and Dairy Certification Specialist at VOF to pursue veterinary practice in Colorado.

We wish her the best and look forward to introducing our new Specialist in the next issue!

Quebec and Vermont Farmer Learning Exchanges

By Erin Buckwalter, NOFA-VT Direct Marketing and Food Security Coordinator

As NOFA-VT seeks to create connections with farmers outside of Vermont through our Farming Beyond Borders program, we have begun a relationship with Equiterre, a Quebec-based Canadian nonprofit which helps build social movements by encouraging ecological and equitable choices. In January, 2013, we invited Equiterre to our annual Direct Marketing Conference to learn more about one of their key programs - a CSA Network.

Since 1996, Equiterre has coordinated a network of CSA farms and now offers a wide range of benefits including management and organization tools, workshops, farm visits, pricing, mentorship, and promotion. The network organizes approximately 100 farms throughout the province, offering a combined 11,000 shares this summer.

The farmers who attended the January workshop were impressed with the model Equiterre uses and, after subsequent research and discussions with more farmers, NOFA-VT decided to apply for a grant to start our own CSA Network. We are excited that we were awarded a Specialty Crop Block Grant from the Vermont



Andy Jones of ICF looks at onions with members of Quebec's CSA networking organization Equiterre. Photo by Vera Simon-Nobes.

Agency of Agriculture, Food and Markets; starting in October, we will begin building a Vermont CSA Network!

We also recognized that there are many other shared learning opportunities for Vermont and Quebec farmers. In early August, nearly twenty farmers from Quebec visited Intervale Community Farm (ICF) in Burlington to tour one of Vermont's oldest and largest CSA farms. Participants looked at some of ICF's crops and production methods,

CSA organization, and post-harvest practices. Following the tour, there was a NOFA-VT pizza social to give participants more opportunity to talk and learn together.

In early September, a NOFA-VT workshop was held in Quebec to tour two Canadian CSA farms – les Jardins de la Grenlinette and les Jardins de Tessa – exploring their differing growing, distribution, and sales methods. A mix of approximately 30 Vermont and Quebec farmers came together to learn from these two farms and, after the workshop, again build friendships over pizza.

We are excited to continue organizing these learning journeys and building relationships with Canadian neighbors. These two summer workshops proved that despite the border, our farms have much in common and that we need not travel far to find new and exciting ideas to bring home! 🌱

More info:

- www.nofavt.org/sws
- www.nofavt.org/technical-assistance/beyond-borders
- www.equiterre.org/en/project/community-supported-agriculture

Farmers from Vermont and Quebec came together to learn about different CSA models in our September workshop.

Photo by Erin Buckwalter.



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Fall 2013 New Members

NOFA welcomes the following members who recently joined through VOF certification applications, workshops, and other events. Thank you for supporting Vermont organic agriculture!

New & Renewing Business Members

- Aurora Farms, Charlotte
- Back Roads Food, LLC, Halifax
- Balla Machree Farm, South Royalton
- Devin's Farm, Corinth
- Dow's Crossing Farm, LLC, East Hardwick
- Drew's, LLC, Chester
- Elysian Fields, Shoreham
- Fiddlehead Cuisine, Moretown
- Franklin Foods Holdings, Inc., Enosburg Falls
- Green Mountain Distillers, Stowe
- Green Mountain Feeds, Inc., Bethel
- Highland Sugarworks, Websterville
- Inn at Baldwin Creek/Mary's Restaurant, Bristol
- Nitty Gritty Grain Company of Vermont, Charlotte
- Red Hen Baking Company, Middlesex
- Solari, Inc., TN
- Stray Cat Flower Farm, Burlington
- Sunny Hill Farm, Randolph Ctr.

- Teshuvah Roots, Montpelier
- The Perfect Wife Restaurant, Manchester
- Vermont Country Soap, Middlebury
- Vermont Farmers Food Center, Rutland
- Vermont Fresh Foods, Proctorsville
- Vital Living, Shelburne
- Wagatha's, Manchester Ctr.
- WhistlePig, LLC, Shoreham
- Wisdom of the Herbs School, East Calais
- Works Bakery Café, NH

New Members

- Wendy Anderson, Jericho
- Howard Beach, CT
- Pauly Benjamin, Woodstock
- Molly Brandt, Sunrise Farm, White River Jct.
- Hadley Cameron, PA
- Tara Cote, PA
- Magdalene Debevec, Charlotte
- Ryan Demarest, Burlington
- Alton Deslandes, Waterbury
- Kyle Doda, Brookfield
- Margaret Edwards, Dandelion & Clay Farm, Newport Ctr.

- Zach Elfers, DE
- Karen Freudenberger, Burlington
- John Gagliardi, NY
- Michael Good, PA
- Susan Hayes, Williston
- Catherine Horner, Stowe
- Taylor Hutchinson, Bristol
- Warren Lee, Charlotte
- Jim McCracken, Thetford Ctr.
- Kelly McLemore, Burlington
- Peggy Newfield, Hardwick
- Anna Norden, MN

- Ivy Pagliari, Grex Eggs, Hardwick
- Catherine Redpath, NY
- Jen & Dave Reynolds, Bittersweet Farm of Vermont, LLC, St. Albans
- Robin Ryan, Pawlet
- Axel Scherer, Barnard
- Kerry Snyder, PA
- Juliann Stevens, Brattleboro
- Cynthia Tina, MA
- Stephen Wanderlich, Essex Jct.
- Faren Worthington, MA

Fall 2013 Program Supporters

Thank you to recent donors:

- Williston Richmond Rotary Club, \$50 to sponsor the NOFA Jams and Jellies workshop

Program Grants:

- Cabot Creamery, \$500 to support the Farm to Community Mentor Program and school field trips
- The Forrest & Frances Lattner Foundation, \$50,000 for program support
- People's United Bank, \$800 to support the printing of Share the Harvest fundraising materials
- Vermont Agency of Agriculture, Food & Markets, \$20,000 WLEB grant, Farmers' Market Learning Community

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New VOF Certifications

Vermont Organic Farmers would like to welcome the following new producers who have recently obtained organic certification for all or a portion of their operation, joining the nearly 600 organic farmers and processors throughout the state. Learn more about the benefits of certified organic, locally grown at www.nofavt.org/why-organic.

- Andy Farmer
- Benito's Hot Sauce, LLC
- Black Bear Sugarworks
- Blackgamin Farm
- Bread & Butter Farm
- Buck Mountain Maple
- Burns Family Farm
- Cliff Haven Farm
- Dahlicious Lassi
- David & Vanda Ripley
- Eastview Farm
- Elm Brook Farm
- Ethier Farm
- Four Pillars Farm
- Gaylord Farm
- Gildrien Farm
- GlenAlli & Sons, Inc.
- Joe's Brook Farm
- Kingsbury Market Garden
- Lively Run Goat Dairy
- Maple Tracks Farm
- Meeting Place Pastures
- Pumpkin Village Foods
- Rambling Harvest
- Raven Ridge Farm/Flowers by Olga
- Rogers Farmstead
- Soyummi Foods, Inc.
- The Vermont Hay Co., LLC
- Thomas Obryan
- Vermont Farmstead Cheese Company
- Vermont Highland Cattle Company
- Wild Branch Botanicals
- Winchester Farm



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New School Cuisine

Nutritious and Seasonal Recipes for School Cooks by School Cooks

This new cookbook is the culmination of a year of collecting and testing kid-friendly recipes that meet new nutrition guidelines and highlight local food!

Thanks to a USDA Team Nutrition Grant, several VT sponsors, and the working partnership of VT FEED, School Nutrition Association of VT, and Agency of Education, Child Nutrition Program, we bring you this colorful, seasonal cookbook.

Every school in Vermont, and every Child Nutrition Program in the nation will receive a copy of this book in October. It will also be available for free download on the VT Child Nutrition Program and partner websites. (Take a look at the Summer 2013 issue of NOFA Notes for more background on this project.)



Yes! I want to support NOFA Vermont!

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Membership Options

___ Individual	\$30
___ Farm/Family	\$40
___ Business	\$50
___ Sponsor	\$100
___ Sustainer	\$250
___ Basic*	\$15-25

*The Natural Farmer not included

Complete this form & mail to: NOFA, PO Box 697, Richmond, VT 05477 - or join online at nofavt.org!

NOFA Store

___ Organic cotton baseball hat
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Farmers color logo
\$15 + \$3.50 s/h

___ Organic cotton tote bag with
NOFA's color logo!
\$10 + \$3.50 s/h + 6% VT Sales Tax



Sam Fuller in a VOF-logo hat



Bags have our vivid color logo!

Upcoming NOFA-VT Events

October 3, 2013 • Share the Harvest

Statewide - Shop or dine at a participating business on October 3, and a portion of the proceeds will support local farms and families in need through NOFA-VT's Farm Share Program. Visit www.nofavt.org/STH for more details and a list of participating businesses.

November 18-22 • Vermont Ag Literacy Week

Statewide - The NOFA-VT Farm to Community Mentors, and many of our partners, are excited to work towards "agricultural literacy" in our state. This week is dedicated week to activities focused on agriculture. Contact your regional FTC Mentor for resources to celebrate agriculture in your town or county (see page 3 or visit nofavt.org/programs/farm-community-mentors).

Save the Dates!

January 12, 2014 • Direct Marketing Conference

Vermont Law School, South Royalton

February 15 & 16, 2014 • Winter Conference

University of Vermont, Burlington

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