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FROM THE EDITOR
Roz Cummins
NOFA/Mass Public Relations

Greetings! I have just begun my new job as NOFA’s public relations director and newsletter editor. I want to thank Mindy Harris, who held this position before me, for her kind and generous assistance as we make the transition. Her guidance has been invaluable, and her spirit and great sense of humor have made spending time with her in her cozy kitchen fun as well as instructive.

I have always enjoyed observing the natural world and, in particular, the changing of the season. Writing about farming is a perfect match for my interest in the small changes we can see each day in the garden or on the farm and the longer, spiral cycles we experience over time. Editing this newsletter will give me a chance to chronicle all of these things.

In this edition of the newsletter, there’s information from the soil and nutrition conference, an update on the suit against Monsanto, a list of bills before the Massachusetts legislature that NOFA supports, and a summary of the impact of NAIS, the National Animal Identification System. A report on beginning farmers, an excerpt from Karen Washington’s keynote remarks at the winter conference, updates about bulk ordering, and a list of upcoming workshops round out the issue.

As we slog our way through February – from Groundhog Day to the day when pitchers and catchers report to spring training – we just have to keep in mind that with every day that passes we are that much closer to spring and a new growing season.

Roz
ORGANIC LAND CARE PROGRAM COORDINATOR JOB POSTING
DEADLINE FOR APPLICATIONS - FEBRUARY 17, 2013

The NOFA/Mass Organic Land Care Program, in its 13th year, is the statewide educational and outreach resource for organic landscaping information. The coordinator position is for a self-starter with flexible hours who can not only develop and envision the job, but set his/her own schedule and coordinate/collaborate with NOFA/Mass staff, NOFA Accredited Organic Land Care Professionals (AOLCPs), other industry organizations and non-profits, and collaborate with CT NOFA and the Organic Land Care Program committee. This person must be creative regarding working with volunteers in enlisting their efforts and expertise to actualize the goals and visions of the work. Work closely with NOFA/Mass Education/Executive Director, Organic Land Care Program Manager (in CT), and volunteer NOFA/Mass Organic Land Care committee to:

- Develop, publicize, market and fully coordinate two professional-level trainings in Organic Land Care (one half-day intensive and one full day on Organic Turf) as well as educational programming and outreach events targeted at homeowners/consumers (as deemed appropriate and where time allows).
- Maintain a NOFA/Mass Organic Land Care steering committee composed primarily of AOLCPs to help guide program development and sustainability and to build up the NOFA/Mass volunteer base on the land care topic.
- Direct inquiries from the landscaper and consumer/homeowner community toward appropriate resources.
- Collaborate with NOFA/Mass outreach staff and CT NOFA staff to promote and advocate for organic land care topics at OLC related events, trade shows and conferences.
- Collaborate with other NOFA/Mass staff to strengthen OLC program by working with:
  - The Bulk order coordinator to ensure organic land care products are included and marketed
  - The Development director to help raise funds
  - The Marketing Director to create sponsorships
  - The Conference coordinators to strengthen OLC workshop tracks at the Summer and Winter Conferences
  - The Public Relations Director to publicize OLC courses and events
  - The Webmaster
  - Communications Director to manage NOFA/Mass Land Care website content
  - Maintain collaborative relationship with OLC Program staff (out of CT NOFA) especially the OLC Program
  - Director and the OLC committee

This part-time job will require approximately 300 hours per year, with the majority of hours worked between Oct. 1 and April 1. Starting compensation is $13/hour. NOFA/Mass employees are required to be NOFA/Mass members in good standing, attend the annual board/staff retreats in Nov/Dec and Feb/March, the staff meeting in Sept/Oct, and provide weekly reports to the Executive Director. This position includes statewide travel, some weekends, and flexibility about working hours. Working with NOFA/Mass is for folks who have an entrepreneurial bent, see this work as part of a living in the world of organic sustainability and enjoy working with others who have a passion for social change.

Benefits of working for NOFA include:
- Ability to work from home and to largely set your own schedule
- Supportive work environment within a community of highly motivated colleagues
- Opportunity to have an unusually high degree of ownership over program, from budget writing to strategic planning
- Free access to all NOFA/Mass events including Summer and Winter Conferences

Skills required:
- MS Word and Excel
- Online social media networking proficiency
- Interest in / basic familiarity with topics in organic land care and farming
We had a strong list of candidates for the position of Public Relations Director. From the initial 10 we winnowed to 3, but Roz Cummins was easily our first choice candidate. As far as a CV, Roz has gotten degrees from Bryn Mawr, Radcliffe and Harvard. She has many years of experience as a successful freelance writer publishing in both print and online publications, including Martha Stewart Living, Boston Globe, Boston Magazine, Improper Bostonian, Edible Boston, and Country Journal. She spent two years as a columnist for Grist.org, recently named best environmental website in the country by Time, and was staff blogger for Blue Ocean Institute. Her areas of expertise include food and sustainability, the arts, social change, and public policy. She has edited, taught, won awards and done numerous presentations in the writing, food, and non-profit world. What we really liked about her was her attention to detail, her quick response time and her “easy” style. Roz has jumped into this position with sleeves rolled up. We welcome her with open arms to this central position in NOFA’s work.

Skills preferred:
• Accredited Organic Land Care Professional strongly preferred. The ideal candidate has direct experience in landscaping, horticulture, nursery production and/or soil fertility
• InDesign, Quark, PhotoShop or other design software experience helpful
• Marketing, outreach or community organizing experience is also helpful

Send resume, cover letter and 3 letters of recommendation to Julie Rawson at julie@nofamass.org. Deadline for application is February 17. Questions, email or call Julie at 978-355-2853. This position will start on March 15, 2013.

FAREWELL TO MINDY HARRIS

BY JULIE RAWSON
NOFA/MASS EDUCATION DIRECTOR

With this newsletter we say farewell to Mindy Harris as our newsletter editor and public relations director. Mindy has been with us for almost 4 years in this position and has moved us light years from where we sat in 2009. The newsletter comes out in a very timely fashion 11 times per year, and is attractive and inviting. Mindy has upgraded our look with her weekly notices of upcoming events. Her use of photos, graphics, color, and the pen make everything smooth, attractive, enjoyable, and clear. She has forged many new relationships in the world of PR, and leaves her successor in a good place to take over and carry on. What has most impressed me is how Mindy is leaving. She has been sending long lists of instructions, observations, and suggestions for how we can better facilitate public relations into the future. She has completely paved the way for our new PR Director, Roz Cummins, and has stayed spunky and opinionated to the end – just the way I most like her. Mindy, we will miss you in our employ, but know that you will be around. For that we are grateful. Best of luck to you as you launch your freelance career.

HELLO TO ROZ CUMMINS

We had a strong list of candidates for the position of Public Relations Director. From the initial 10 we winnowed to 3, but Roz Cummins was easily our first choice candidate. As far as a CV, Roz has gotten degrees from Bryn Mawr, Radcliffe and Harvard. She has many years of experience as a successful freelance writer publishing in both print and online publications, including Martha Stewart Living, Boston Globe, Boston Magazine, Improper Bostonian, Edible Boston, and Country Journal. She spent two years as a columnist for Grist.org, recently named best environmental website in the country by Time, and was staff blogger for Blue Ocean Institute. Her areas of expertise include food and sustainability, the arts, social change, and public policy. She has edited, taught, won awards and done numerous presentations in the writing, food, and non-profit world. What we really liked about her was her attention to detail, her quick response time and her “easy” style. Roz has jumped into this position with sleeves rolled up. We welcome her with open arms to this central position in NOFA’s work.
FARMER SURVEY

Please help NOFA and MOFGA improve our policy work—including such issues as wages, labor, housing, exemptions from unemployment insurance, immigration, and realizing fair prices in the marketplace—on behalf of organic farmers and the workers on their farms by filling out this survey! This survey is for all organic farms—certified organic, farmers’ pledge, self-declared organic, rural or urban—regardless of size or crops. It will take 20-30 minutes to fill out the questions on your farm’s labor practices and markets. The 2012 Census of Agriculture does not cover all of this information!

Personal information is optional, and the results will be confidential and only shared in summary form. The survey forms an important part of Becca Berkey’s dissertation at Antioch University New England and is a joint project with the NOFA Interstate Council Domestic Fair Trade Committee.

If you have questions, contact Becca Berkey, Lead Researcher at rberkey@antioch.edu or 407-506-9204 or Elizabeth Henderson of the NOFA Interstate Council Domestic Fair Trade Committee at elizabethhenderson13@gmail.com

You will find the survey at:
http://tinyurl.com/NOFAsurvey

We appreciate the time you take to help us in this important work. Please complete the survey no later than March 1, 2013.

OUR FIRST BEQUEST

We are happy to announce that we were chosen in January to become a charitable beneficiary of Sweet Autumn Farm. Thank you folks for paving the way for others who might put NOFA in their wills. One way you can help ensure that NOFA/Mass is able to continue our work is to include us in your estate planning. You can name NOFA/Mass as a beneficiary of an IRA or retirement plan, or can set aside any amount of money or property to NOFA/Mass in your will or living trust. You can be assured that we will honor your bequest by carrying on the work you care about, as we strive to create and sustain healthy communities in Massachusetts.
Come grow with us:

In 2012, we purchased more than $37,000,000 worth of local produce and flowers in our North Atlantic and North East regions—and we’re not stopping there!

If you are, or would like to be a grower of:

• organic broccoli
• organic blueberries
• organic strawberries
• organic melons

Please contact Mike Bethmann, Rich Thorpe or Brian McKeller regarding potential opportunities:

• mike.bethmann@wholefoods.com
• richard.thorpe@wholefoods.com
• brian.mckeller@wholefoods.com

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JULIE RAWSON NOFA/Mass
EDUCATION DIRECTOR

As I race through my 39 pages of notes in order to make the newsletter deadline, I will pull out some memorable portions of the incredibly long list of lessons that I learned this year during the weekend of Jan 31 –February 1.

Our young presenters who range in age from 25 to 35 – John Kempf, Derek Christianson, and Dan Kittredge – poured out the information. The rest of us – approximately 125 souls – wrote, listened and watched as fast as we could in order to gain knowledge to take home to our own farms, homesteads, gardens and landscapes. The two days allowed several hours for questions and answers along with both solo and group lectures by the guys.

I can’t begin to share it all here, but I have decided to convey some highlights of the event that caused me to plan for changes at our farm this year, and also share a story of the benighted alternaria.

Biotelo vs. hay mulch vs. undersowing of clover
That is the debate that rages in my head as I plan for this year. Biotelo (newly okayed to use on organically certified farms) is a black biodegradable plastic mulch and will thus attract more warming sun, while suppressing weeds and also making a nice home for microbes. Hay will break down slowly (also suppressing weeds) while promoting more fungal dominance due to the lignins in the hay. Clover, when undersowed, will keep the soil covered, act more like a permanent soil system (where the microbes are eminently happy and healthy), and slowly feed out nitrogen to the crops it undersows. Derek brought home that when in doubt do some experimenting. I will try all three systems side by side this year and see what comes of it.

Our hayfield / pasture (four + acres) has not always received all the “love” that the vegetable fields get (< 3 acres) because we don’t “make as much money” from it. John’s advice hit home that the best way to bring carbon onto the place is through induction. That is all about growing your own carbon. He related a story of a farmer who followed the recommendations below on a patch of one of his hayfields. He sprayed a patch, moved the cows onto the sprayed patch, and 24 hours later the butter-fat content of their milk rose from 4% to 7%. He moved the cows off and the content dropped back to 4%. He made this move once more and got the same results. My takeaway is to use the following recipe and protocol for our hayfield this year. It will cost about $100 each time and we will probably do it 3 or perhaps four times. As we count on our hayfield for forage for our 100 turkeys, 600 chickens, 4 cows, and all of our hay for mulching and cow winter feed, it dawned on me that this would be money well spent. Here are the ingredients in the recipe:

- Proprietary blend of magnesium, sulfur, boron and cobalt – 4-6 quarts per acre
- Liquid Phosphorous – 2 qts per acre
- Proprietary blend of carbohydrates, enzyme cofactors and humic substances - 2 quarts per acre
- Micronutrient blend -1 quart per acre

Combine and mix into a 2% solution and spray; then spray again every 35-40 days if grazing, or 10 days after cutting.

Carbon induction is all about optimum photosynthesis. If a plant is photosynthesizing at peak performance, it can return 70% of the metabolic products that it makes to the soil. If that plant is in optimal health, it will return a percentage of lipids (fats) that are the building blocks for future humus – the end goal in carbon induction and sequestration. The most responsive field to improved mineral nutrition will be the hayfield where there is already a reasonable microbial life force present (where tillage has not destroyed the fungi particularly).

Here is some fascinating research from John on critical points of influence in the life of a corn seed/plant. Corn: 9-12 days is when number of ears is determined (potential for 7-9),14-21 days – number of rows per ear determined, 42-49 days – number of kernels per row determined, biggest level of yield difference happens earliest in plant’s life – infancy to first 2 weeks. According to John, “Any condition less than ideal at planting is unacceptable”

Alternaria (renowned as early blight) – can change from being a fungal epiphyte to a fungal saprophyte. Alternaria is present on tomato leaves from the moment of germination. On a healthy tomato plant, alternaria resides on the leaves and among its roles is to protect the leaf from marauders like downy and powdery mildew. In this phase of its life, it is classified as an epiphyte. Epiphyte is defined thus - a plant that grows upon another plant (such as a tree) non-parasitically or sometimes upon some other object (such as a building or a telegraph wire), derives its moisture and nutrients from the air and rain and sometimes from debris accumulating around it. Foliar feeding of plants will improve the epiphyte’s (in this case alternaria) ability to process nutrients and thus support the plant nutrition.
Alternaria gets its bad name when the following happens. As a tomato is growing and filling fruit it requires a lot of potassium. Potassium will daily cycle to the growing tips of the plant and into the roots. It can move in and out of these sinks and be available for the entire plant. But once it moves into the fruit, it stays there — thus the higher need for potassium at this juncture. Nature, in her way, will sacrifice the mother as necessary to promote the new life. At a point when there is no longer adequate potassium in the tomato’s system to support all of its needs, the tomato plant will systematically shut off life support to the leaves of the plant — starting at the bottom. Once the leaf has been excommunicated, as it were, the alternaria switches into saprophytic mode and consumes the dead leaf. We call this “early blight” and proceed to try to “fight” it with various chemicals or use cultural practices like reducing splashing on the leaves, when what is really needed is adequate plant nutrition.

John Kempf is the owner of Advancing Eco-Agriculture in Middlefield, Ohio and consults worldwide. His particular passion is converting conventional farmers to biological farming practices that honor the microbes.

Derek Christianson is a NOFA/Mass Board member, owner of Brix Bounty Farm in Dartmouth and has a burgeoning agricultural consulting business for vegetable growers.

Dan Kittredge is executive director of the Bionutrient Food Association, owner of the Nutrient Density Supply Company, consults widely and runs Kittredge Farm with his family in North Brookfield, MA.

Join NOFA/Mass for this special fundraiser event at Haley House

with celebrity chefs Didi Emmons and Odessa Piper and learn principles of sustainable cooking. Proceeds from this evening will go to support NOFA/Mass’ program ‘CSA Connect,’ which facilitates subsidized CSA shares for inner city, low-income residents.

Saturday, February 16
Haley House Bakery and Cafe
12 Dade Street
Roxbury, MA
Cooking Class, Dinner & Wine (5:30-9:30 p.m.) -$65
Dinner & Wine only (8:00-9:30 p.m.) - $40

Click Here to Purchase Tickets

Didi Emmons is a graduate of La Varenne Ecole de Cuisine in Paris, France. Didi Emmons is also the founding chef of four restaurants in the Boston area. These include The DeLux, Pho Republique, Veggie Planet, and Haley House Bakery Café.

Belonging to the same generation of pioneer chefs as Alice Waters, Odessa Piper is famous for her regionally reliant Madison, WI restaurant L’Etoile. Her work has been featured in Fine Cooking, Food & Wine, Bon Appetit, and Wine Spectator. Questions? Contact Drew Love - drew@nofamass.org
**The 2013 Tri-State Bulk Order is now closed**

Thank you to all who participated. Please see schedule & map below for pick-up locations & times.

**PLEASE HELP!** As always, the Site Managers can use help unloading the truck, organizing, and breaking down orders. This is another reason why we save money - everyone chips in a little work. The trucks usually deliver the Tuesdays before pickup dates (March 12 and April 9). Many of our farms are busy preparing for the season, so all of your help is greatly appreciated. Volunteering is a great way to meet other NOFA members and to participate in a wonderful communal tradition.

**PICKUP DATE** for most sites is Saturday March 16 for most everything and Saturday April 13 for seed potatoes/onions/shallots, but pickup dates vary among sites. Please see schedule below for anomalies, otherwise pickup will be Saturday mornings. We'll e-mail you a reminder including directions to the site you circled about a week before pickup. Please bring a copy of your order and check all items before leaving. Any problems should be reported to your Site Manager. You must pick up your order on the pickup date unless prior arrangements have been made with your Site Manager.

**Site Locations & Pickup Times**

**Belchertown:** NESFI, 275 Jackson St: Sat 3/16, 9am-1pm; 4/13, 9am-11am

**Barre:** Many Hands, 411 Sheldon Rd: Wed-Sat 3/13-3/16 & 4/10-4/13

**Dalton:** Holiday Farm, 100 Holiday Cottage Rd: Sat 3/16 & 4/13; in am

**East Freetown:** Jonathan Sprouts Organics, 170 Middleboro Rd: Sat 3/16 & 4/13; in am

**Ipswich:** Appleton Farms, 219 County Rd: Arrange pickup time with coordinator

**Cranston, RI:** Urban Edge Farm, 35 Pippin Orchard Rd: Sat 3/16 & 4/13; in am

**Meriden, CT:** High Hill Orchard, 86 Fleming Rd: Sat 3/16, 8am-12 noon; 4/13, 8am-10am

**Waltham, MA:** Waltham Fields Community Farm, 240 Beaver St: Sat 3/16, 9am-1pm; 4/13, 9am-11am

**Certified organic growers** who buy products through this order are still responsible for their own documentation. In the case of some cover crop seed, onion sets, and shallots, you must demonstrate organic sources were unavailable. Contact Baystate directly, baystateorganic@earthlink.net or 774-872-5544, with any questions.

**Refunds:** If any product problems arise, contact the bulk order coordinator before May 1. NO refunds will be issued after May 1. Refund amounts under $5 will be donated to NOFA, unless requested by phone or email.

Questions? Cathleen O’Keefe, Bulk Order Coordinator, bulkorder@nofamass.org, 413-387-2316
February 2013 Cycles and Changes: Homestead Observations

By Sharon Geissler

It’s been over a year since I last wrote this homesteading column. Much has changed in that time. The summer/fall of 2011 was one of personal prolonged grief and dislocation. The successive deaths of my sixteen-year-old niece, brother and father sent me for a loop. My normal rhythm was interrupted and some things, such as writing this column, were lost in the turmoil.

However, working our homestead has been instrumental in bringing me back to balance, a reminder that all things change and are part of the great cycle. Having my hands in the soil, nurturing seeds, plants, and baby chicks, smelling rain and soil, being held by my partner, crying and laughing with friends have all helped. So, as part of that cycle, it’s now time to give back by supporting other homesteaders by writing this column again and by expanding our teaching and workshop offerings.

Other changes: Due to the crazy weather patterns, we decided to put up a small hoop house/high tunnel, which is started but not finished. We installed a 5 kW photovoltaic electric system. This necessitated dismantling and moving our tool shed in order to build a bigger one with a roof oriented south. Now we have a fantastic tool shed but 2 months later we are still waiting for the electric company inspection.

Both of these “improvements” were arrived at after much debate and soul-searching. What’s the balance between new technology and the “simple life”? It’s a far cry from my years of living without electricity, running water, or indoor-plumbing. I have the same quandary with using this computer and the satellite-dish to run it. Yet, I can see that these changes are part of the cycle of change and, I hope, of growth.

Speaking of a natural cycle, I’ve been watching, for several weeks, our local Barred Owl hunt in the garden. With the snow crust, it has come in close to hunt near the compost and mulched beds. (Today it perched on the satellite-dish, hmmmm, a message?) “Yes, eat those voles!” I encourage it as it reminds me of this natural balance. Live life fully, for we are all a part of this cycle.

NOFA/ Mass Outreach News

By Sharon Gensler
NOFA/ Mass Outreach Coordinator

Volunteer fun at the NOFA/ Mass Winter Conference

Hey, Outreach Volunteers old and new, it’s time to get ready for our big spring season of events and opportunities where you can help NOFA/Mass at the grass-roots level. We need YOU. Please read more about volunteering opportunities at:

http://www.nofamass.org/content/nofamass-outreach

The more events we attend, the more information will reach the general public thus strengthening NOFA/Mass and the organic/sustainable movement.
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• Business Consultations
• “The Business Forms NOW CD”

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February 2013 Newsletter
The NOFA/Mass Policy Committee has given approval to a dozen bills in the current legislative session. A short description of the purpose of the bill, as well as the bill number and chief sponsor follows. If you would like to support any of these bills, one way is to bring them to the attention of your state senator and representative. You can find out who these are, and get contact info, at: http://www.malegislature.gov/people/findmylegislator.

HD 1736, Rep. Kulik – establishes state-inspected slaughter system for both poultry and large animals that would enable more convenient processing and sale to stores, restaurants and the public

HD 2553, Rep. Hogan – strengthens (sets term limits) and expands (from 7 to 13 members) the Board of Agriculture which, among other things, oversees the Department of Agricultural Resources

HD 1090, Rep. Dykema – allows unincorporated farms to benefit from the states 3% tax credit for investments. Currently only incorporated farms can receive this credit

HD 1345, Rep. Dykema – assures that municipalities may not prevent the keeping of pigs absent demonstrable problems and requires science-based standards be used in such determinations

HD 1725, Rep. Kulik – allows ATVs used in agriculture to use public roads in the same fashion that tractors can now

HD 3327, Rep. Hogan – allows farmers to direct traffic (under state police guidance and training) when necessary for retail farm business events and local police are unavailable

HD 1708, Rep. Kulik – refunds money paid by dairy farmers into a state insurance fund years ago which has just been accruing interest since then

HD 2161, Rep. Mirra -- updates plumbing code by providing a third category (besides ‘commercial’ and ‘residential’) for agricultural uses

HD 3319, Rep. Hogan -- updates unemployment insurance requirements for farms so that $20,000 quarterly total wage exemption is raised to $30,000 and “one-way” lock in if you ever go over the threshold can be reversed if you stay under it for 2 years

HD 791, Rep. Gobi -- licensed raw milk farmers may distribute their raw milk to customers under regulation by DAR

HD 1729, Rep. Kulik – establishes Livestock Care and Standards Board (NOFA/Mass would get a representative on it) to establish rules and regulations governing the humane keeping and care of livestock

SD 969, Sen. Brewer -- updating farm plate truck capacity to allow trucks to carry up to their rated weight
I moved to the Bronx back in 1985 as a single parent of two and purchased a home. I had no farming or gardening experience. However, I did have a huge backyard and had three options: either to cement it, put in a lawn, or grow food. I chose to grow food.

I started out growing the usual tomatoes, peppers, eggplants and collards greens; a reminder of my culture and tradition. Once I started growing food, I developed a taste for something that I never had experienced in a grocery store. Tomatoes no longer tasted like cardboard. I discovered the juiciness of sunshine tingling throughout my body and I was hooked. I wanted to grow everything, from collards to mangoes, but soon found out I couldn’t grow tropical food and the reason why.

As I started growing food in the city, I was becoming more aware of the type of food that was in my neighborhood, and the impact food has on the health and well being of marginalized people. In the Bronx, Congressional District 17, one of the poorest districts in the country, we are surrounded by fast food and junk food stores; in fact they outnumber health food stores, health clinics and hospitals combined.

I hear people call my neighborhood a Food Desert, but it’s not. Call it what it is - hunger and poverty, or what I call it: food apartheid. If you go around my neighborhood we have lots of restaurants, fast food chains and bodegas that sell food. What we don’t have are healthy food options. In my community, many of the residents are on fixed income or unemployed. The median income level for a family of four is $21,000 below the poverty line. We have a huge high school dropout rate, as well as a large immigrant population. Many survive on WIC assistance and food pantries.

Today people are growing food in community gardens, urban farms, rooftops, vertical walls, barges, hydroponics, and aquaponics. In NYC city alone, we have a 2030 plan that now includes urban Agriculture and food, as an additional one million people are expected to reside in NYC. Cities are now looking at new development to incorporate green roofs and many restaurants are looking at growing food on or near their facility.

We urban farmers cannot grow enough food to feed the millions of people in our cities, but we can promote food sovereignty and grow food that is healthy, and promote ties into our culture and tradition. We can teach kids and families where food truly comes from. We can be the stepping stone for potential rural farmers or the catalyst for value added enterprises.

So together we must change the laws of the land. Let this be our new civil rights movement. The right to have food that is healthy and safe. The right to have all food labeled. The right to have food that is organically grown, without pesticides or GMOs. The right for our farmers, farm workers, fishermen and restaurant workers to receive a living wage and pay for their work and product. We need tax breaks and incentives given to businesses that sell and provide healthy, fresh and local food. We need to limit the number of fast food restaurants in low-income neighborhoods and we need to do away with antiquated laws that prevent people from growing food in cities or on their property. Together, let’s join hands as we reach across the fields to promote a better food system.
Addicted to Bugs

By Stephanie Elson & Emile Bruneau

Aspiring beekeepers, watch out! Bees can be a ‘gateway bug’ leading to a serious bug addiction.

We set up our first bee hive in our backyard four years ago, and spent much of that first summer squatting by the hive, watching the bees fly in and out. One day, as we were spectating at the side of the hive, we noticed a big, hairy spider hanging out suspiciously near the hive entrance.

All of a sudden, as we were watching, the spider made a spectacular leap through the air, pouncing on a bee at the hive entrance! It grabbed the bee and held it in front of its body as a shield, and then slowly inched its way backwards and then off the base of the hive.

Astounded and fascinated, we immediately went out and bought an insect field guide. We were able to identify the spider pretty quickly: the Daring Jumping Spider. But poking around the insect guide created all sorts of new discoveries, including the Rabid Wolf Spider, Flesh Flies, Hummingbird Moths, and more. Each insect description seemingly sounding more like science fiction, even though it was all science fact!

Since that fateful summer, our love affair with bees and other bugs has flourished -- along with our urban apiary.

This summer, we will be the caretakers of six hives -- three in our backyard, and two additional hives on other people’s property in Jamaica Plain. We even have a plexiglass hive on the wall of our living room that we jokingly call our ‘TV.’

Using the products of these hives, we run The Benevolent Bee-- you can purchase our small-batch, handcrafted creations at a number of places: on our website, in Harvard Square at the honey and bee themed retail store, Follow the Honey, and at the Egleston Square farmers market in Jamaica Plain.

Bees are remarkable and astonishing creatures -- but they cannot claim these adjectives all to themselves. We became fascinated by bees because they are so complex and compelling (and cute), but also, simply because we paid attention. We learned about bees, we observed them; we studied the way the act in the world and we watched the world acting upon them. Now, bees are teaching us to open our eyes in the same way to the rest of the insect world -- and we’re just as overwhelmed by every little buzzer, creeper and crawler that we encounter.

It turns out that bees are a gateway bug, and we’re now thoroughly addicted. Aspiring beekeepers, be warned of the slippery slope! What starts as one backyard hive can very quickly turn into a life raising caterpillars in Ball jars, scrutinizing spiders, and befriending beetles.

Stephanie and Emile are owners of The Benevolent Bee. They are also co-founders of the Boston Beekeepers Club, which organizes the yearly bike tour of urban apiaries, the Boston Tour de Hives.

When they’re not in the yard working with the bees or in the kitchen melting wax, they can be found playing with their 1-year old daughter, Clara Madrone, or behind their desks – Stephanie is the Project Director of Mass Audubon’s Shaping the Future of Your Community Program, an outreach and assistance program that helps community leaders understand, adopt and implement tools for smart growth and sustainable development; Emile works as a postdoctoral fellow in the Brain and Cognitive Sciences Department at MIT doing research on social cognition and conflict resolution.

NOFA/Mass is excited to partner with The Benevolent Bee in an upcoming workshop.
Readers who have been NOFA members for a few years now certainly remember the fight we got into over NAIS – the National Animal Identification System. NAIS was dreamed up by a consortium of big animal ag companies and various companies making animal identification devices in association with the USDA.

Created as a response to outbreaks of mad cow and other indications that US feedlots and CAFOs were filthy and producing sick and diseased animals, the idea was that the system would reassure foreign markets for US meat products that we were concerned about animal health. NAIS, however, didn’t require that animals be raised on pasture, be given adequate space or fed wholesome food appropriate to their type, or restrict use of antibiotics, growth hormones, or GMO feed. No, like so much else in American life, the preventive route was not taken. It would be far too difficult and expensive for factory farms to make those changes. Instead, they agreed to determine that the problem was biosecurity and the solution was to trace animals from birth to death.

The original proposals for NAIS were pretty draconian. Each livestock animal — down to the individual laying hen — would need to be tagged, its premises registered on a national database, and every time it is moved off the premises (sold, sent for slaughter) that move would need to be reported to the database managers within 48 hours. Naturally, small holders and family farmers were upset. The costs of tagging and reporting could surpass the value of the animal in some cases.

So NOFA/Mass and other small farm groups mounted a campaign against NAIS and finally, after a series of hearings around the country at which hundreds of farmers turned out to express their opposition and hardly any supporters spoke, the USDA backed down and agreed to redesign the program.

Well, that redesign is finally done. For starters, NAIS will apply only to cases of interstate movement. Any intrastate transport of livestock is exempt. In cases where it applies, animals moved in interstate transport would have to be identified and accompanied by a certificate of veterinary inspection or other paperwork.

In practical terms, sheep, goat, and pig owners will not be subject to new requirements; the new rule refers to the ID requirements under existing disease control programs for these animals. Similarly, horse owners have already been identifying horses that cross state lines due to equine infectious anemia programs and will face few burdens in practice. The rule exempts horses that are used for transportation interstate (such as by horse and buggy).

The main impact of the rule will be on cattle and poultry owners. For cattle, the rule requires identification and documentation for beef cattle 18 months or older, as well as dairy cattle and show cattle. The rule, however:
1) Clarifies that cattle going to custom slaughter are exempt, regardless of whether the meat will be consumed by the person moving the cattle or by someone else;
2) Provides that cattle going direct to slaughter at inspected plants can be identified with a back tag rather than a permanent form of identification;
3) Classifies brands, tattoos, and breed registry certificates as official forms of identification as long as the shipping and receiving states agree;
4) Clarifies the definition of “dairy cattle” as Ayrshire, Brown Swiss, Holstein, Jersey, Guernsey, Milking Shorthorn, and Red and Whites, not to include dual purpose and mixed-use breeds;
5) Accepts movement documentation other than an interstate certificate of veterinary inspection for all ages and classes of cattle when accepted by the shipping and receiving states.

Although poultry being moved interstate to an inspected slaughterhouse will need to be identified under the rule, most producers should be able to use group identification for their broilers, since broilers are typically managed in single-age groups. The greatest impact will be on live bird markets, where birds crossing state lines will most likely need to be individually identified.

Compared to the original draft rule, the fact that USDA made so many changes shows the growing power of smallholders and the impact we can have when we become active.

Thank you to all those who stayed with this project and went to the countless meetings and read and responded to the endless drafts and proposals. Your efforts have paid off in a rule that is far more reasonable, even if it does still miss the main point that the conventional system of raising and managing animals needs to focus as much on health and quality as on economics.
O’Keefe: a tribute to Cathleen O’Keefe in honor of her superb leadership at the Winter Conference

By Chuk Kittredge (with apologies to Jack Schaefer)

She came out of the mist with the rising sun at her back, and it was her boots I heard first. Light, firm steps, with music in them. She came on steadily, easily; a radio slung low on her belt and her hat-brim shading her eyes. She was tall and lithe and moved with an easy grace that spoke of certainty, spoke of a long road traveled. She angled toward us, and everything – exhibitors, volunteers, attendees, time itself – everything just stopped.

Ron’s glasses were fogged, and he looked up at me wide-eyed, shivering a little in his garish orange volunteer T-shirt.

“What?” he started, “what?”

“Everything under control?” she called out, closer now, her stride never ceasing.

“Sure is, boss,” I told her. I put my hands in my pockets, took them out again. Put them back. “No trouble here.”

She glanced at Ron, back at me. She tipped her hat and moved on towards the Student Center, the crowd parting before her effortlessly.

Ron straightened up, glanced over his shoulder and shuffled his feet. His voice was quiet, squeaky. “Who was that?”

“That,” I said, “was the boss.” I turned around, watching the last of the mist eddy around her boots. I turned back to Ron, as the sun broke through the clouds, lighting his T-shirt.

“Call her O’Keefe.”

You might not have met her. You probably didn’t. She spoke low, in a gentle voice, and she walked into our little conference and she rescued us. When the heat was too high in the Foster Room I went, only to find a cool room and a heartwarming presenter. I heard a door close behind me, heard the tap of her boots disappearing down the hallway. When I heard we had run out of food at lunch, I ran there. But everyone was fed, and there was more to go around. And she was gone. She had moved on.

I heard that signs had fallen, that people were lost, that PowerPoints didn’t work and DVDs didn’t play. But the signs were up, and the people knew where to go; the PowerPoints pointed and the DVDs played and all was right with the world. And she had moved on again, silent and unerring.

And when it was all over, when the raffle was done and the cars had left the lot; when the exhibitors had been swept away and the signs packed up, I saw her again.

“O’Keefe!” I cried. She turned, paused.

“I got to be moving on.”

“But why, O’Keefe?” She looked at me, kindly.

“There’s no living with...with a conference. There’s no going back from one. Right or wrong, it’s a brand. A brand sticks. There’s no going back. Now you run on home to your mother, and tell her...tell her everything’s all right. And there aren’t any more problems in the valley.”

She smiled and turned again, and I saw that she limped.

“You’re hurt!” I called out to her.

She paused, looked over her shoulder at me.

“I’m all right,” she said. “You go home to your mother and father now, and grow up to be strong and straight. And take care of them. Both of them.”

“Yes, O’Keefe.”

And as she moved from the light, as she strode away from our little conference into the brilliant darkness, I cried out again, my words echoing into the night.

“O’Keefe!” I cried, “O’Keefe, come back!”
Running a farm is like directing an opera. So says former opera director turned farmer Sharon Wyrrick. “Opera pulls together so many elements,” she tells me. In an opera, the musical elements, dancers, choreographers, costume designers, lighting and set crews all need to be integrated on a production schedule. Sharon has found the skills and experiences of integrating all the different facets of a production incredibly useful in her new farming endeavor. Opera direction is but one of the professional experiences that Sharon had before starting Many Forks Farm in Clarksburg, MA in the early winter of 2012. Many Forks is a small vegetable operation on 2 acres that Sharon is leasing.

Sharon is one of the mentees that was matched with a mentor as part of the NOFA/Mass Beginning Farmer Program. Her mentor is Don Zasada from Caretaker Farm in Williamstown, MA. Through the mentorship program, NOFA/Mass matches beginning farmers in the state with seasoned farmers who can offer advice and share resources. Mentors and mentees are matched based on interests, farming endeavors, and geography.

Sharon and Don visited each other’s farms at the beginning of the season. During Sharon’s visit to Caretaker, they walked the fields and Don explained the different choices he was making and what his reasons were. Sharon had been to Caretaker before, but this walk, full of details and explanations, enabled her to see it with new eyes. During Don’s visit to Many Forks, he gave Sharon the opportunity to ask him questions and also asked her questions about her choices. She felt challenged in a positive way. The questions and dialogue helped her focus on her choices and helped her examine her decisions more consciously. “It boosted my confidence,” Sharon said of that visit. Having that support from such a well-respected and experienced farmer was invaluable to her in the beginning of the season.

After those initial visits, Sharon and Don have kept up an email exchange. Formalizing their relationship as “mentor and mentee” has made Sharon comfortable asking questions. “Even though it is a loose structure, it is a structure. So, I don’t have to feel apologetic about sending him emails.” She keeps a running list of questions in her notebook and then emails Don when she has collected half a dozen of them. She wants to be conscientious about emailing him judiciously and respecting his time. She says of Don and another neighbor farmer (Michael Gallagher of Square Roots Farm), “I had gotten the advice to never hesitate to ask another farmer when you need help. These two have put up with more than enough to offer triple proof of this sound advice.” The mentorship program offered by NOFA/Mass compensates farmers for their time, so mentees who may be hesitant can boldly reach out with confidence.

Sharon’s inaugural season at Many Forks Farm was a great success and she attributes much of that success to her various professional experiences. “On some level, I knew that I had some skills under my belt...but, this experience has affirmed that all those experiences, while they may seem disparate, have all been helpful.”

In addition to directing opera, Sharon has directed theater and has run a couple of different non-profit organizations. This work gave her experience keeping records, bookkeeping, accounting, designing flyers, creating a
website, and doing communications and public relations work. Her theater direction skills come into play when harvesting and setting up for the farmers market. All her theater work was on a tight budget, and she learned how to put something beautiful together with few resources.

When farmers market customers comment on the beauty of her display she thinks to herself, “Well, after 30 years of working with theater sets...” Sharon thinks about the subtleties that others may not consider, such as how to best direct the eye in her display. Sharon’s training as a professional dancer has helped her use her body efficiently and appropriately while working on her farm. Especially as an older farmer, she has found it necessary to be extremely conscientious about safety and comfort in the fields. Next year Sharon will expand her production and add a small CSA in addition to the farmers markets that she attends.

About an hour South of Many Forks is Hosta Hill. Hosta Hill is run by beginning farmers Maddie Elling and Abraham Hunrichs. Located in Housatonic, MA, Hosta Hill is a diversified vegetable, livestock, and food processing operation. Maddie and Abe started by making three unique value added products: kimchi, sauerkraut, and tempeh. The success of their value-added products propelled them into growing food on their own to use in their product.

Maddie and Abe are also part of the NOFA/Mass mentorship program. Their mentor is Tevis Robertson-Goldberg of Crabapple Farm in Chesterfield, MA. Maddie and Abe were matched with Tevis because Tevis has years of growing produce on the scale Maddie and Abe hope to achieve, and because Tevis has been growing grains and beans on his farm. Maddie and Abe mostly see Tevis at the Northampton farmers market, where they both vend their goods. The market is a nice space for the farmers see to see each other regularly and share updates and stories. Tevis has brought various grains and beans to the market to show them what he is working on. They have also spent time talking about the combine that Tevis uses to process his beans and grains. Tevis has had to do some repairs with his equipment, and Maddie and Abe enjoy hearing these details. This time of year, they have been talking about storage crops. Tevis is giving Maddie and Abe tips for storing produce through the winter.

They have a long-term goal of growing not just produce, but also various beans for their tempeh. “We have a dream of full circle farming” Maddie says. That’s a dream that is shared by many beginning farmers, but each person interprets it differently. Maddie and Abe’s circles include food preparation that adds tremendous value to their products.

The products that Hosta Hill produces truly fill a niche in our local foods landscape; there aren’t many other farmers doing what Maddie and Abe do. Adamah in Falls Village, CT also produces farmstead commercial-scale veggie ferments and Hosta Hill has drawn some inspiration from that. No one else in this region is producing tempeh on this kind of farmstead commercial-scale. “I like to think that we’re part of the pioneering for value added processing and ferments,” Maddie said.

Suzy Konecky adds, “I think Maddie and Abe truly are pioneers, and applaud their creativity and commitment to this project.”
APPLY FOR THE NOFA/Mass MENTORING PROGRAM!

Are you a beginning farmer looking for a mentor? Are you a seasoned farmer interested in mentoring others?

The NOFA/Mass Beginning Farmer Mentoring Program pairs seasoned growers with people who have some farming experience but aren’t yet running their own farms. It is a 12-month commitment between mentor and mentee, supported by NOFA/Mass. The NOFA/Mass Beginning Farmer Mentoring Program aims to help fill the education gap between apprentice and independent farmer. By pairing mentees with experienced growers who are not their employers, the program enables aspiring farmers to gain farming experiences, skills, and perspectives that they otherwise wouldn’t get in their day-to-day work.

The application deadline for both mentors and mentees is March 1, 2013. To download an application or for more information, go to the Beginning Farmer Mentoring Program webpage. If you have any other questions, please contact Suzy Konecky, the Beginning Farmer Program Coordinator at: suzy@nofamass.org.
The suit by organic and non-GMO seed companies, farmers, and farmer organizations against Monsanto has entered a second stage. The suit was dismissed by the original trial judge last spring on the basis that the plaintiffs did not have “standing” – had not been injured enough to need to seek judicial relief. Most of the plaintiffs agreed to appeal that dismissal, however, and the oral arguments for that appeal were heard on January 10, 2013 in Washington, DC.

One of the arguments which Monsanto had made to the original trial judge was that this suit was frivolous, essentially a P.R. stunt designed to harass Monsanto, and no one was seriously affected by it. In response, some two dozen of us plaintiffs, from all over the US and Canada, came to Washington to fill the empty seats in the courtroom and give silent testimony of our level of concern.

The appeals court at this level is composed of three random judges from a panel of twelve. We didn’t know which judges we would get until the morning of the hearing. Oral arguments are short and peppered with questions from the judges, who have carefully read the reams of “briefs” (which are anything but brief) submitted by both sides. I was impressed at the informality of the proceedings and the way the judges interrupted attorneys with stiff questions and challenges. Anyone interested in the 38 minutes of oral arguments in this case can listen to a MP3 of them at http://oralarguments.cafc.uscourts.gov/default.aspx?fl=2012-1298.mp3.

Dan Ravicher, our attorney, released this statement after the hearing:

“We had oral argument in our appeal of Judge Buchwald’s dismissal of our case today. The three Court of Appeals judges assigned to our case are Judges Dyk, Bryson and Moore. They are all three very experienced appeals judges and if you want to see more about their background visit http://www.cafc.uscourts.gov/judges.

The bad news is that Judges Bryson and Moore were two of the three judges who heard our case challenging patents on human genes (the AMP case) and they held in that case that only parties who have been directly threatened by a patent holder have standing to bring a declaratory judgment case against the patent holder. If they apply that rule to our case, the two of them will affirm the dismissal, as we concede that none of our plaintiffs have been directly threatened by Monsanto. We argued why that rule should not apply, but it may be hard for them to change their view. The third judge is actually
a very good judge for us, as he believes there is a strong public policy in favor of allowing the public to bring declaratory judgment cases to challenge invalid patents.

Therefore, I think it is quite possible that we will receive a 2-1 decision affirming the district court’s dismissal. I’m hopeful Bryson and/or Moore will change their perspective and that we will receive either a 2-1 or 3-0 decision reversing the district court and reinstating our case, but if the Court of Appeals does indeed affirm the dismissal, our next step will be to ask the Supreme Court to take the case. The good news for us on that is that the Supreme Court has this term taken a case involving Monsanto’s GMO seed patents (the Bowman v Monsanto case) and another case involving the issue of standing to challenge intellectual property (the Already v Nike case). Since they seem interested in the two issues involved in our case, I think our odds of getting the Supreme Court to take our case would be higher than normal, although still extremely remote.

If the Court of Appeals wants to affirm the district court’s dismissal without any explanation, they will issue a short decision within the next few days that only says: “affirmed”. If they believe the case merits a written opinion, it will take them roughly 2-4 months to issue one. As soon as we hear a decision from the court, we will of course let you know.

If the Court of Appeal reverses the district court’s dismissal, then they will remand the case back to Judge Buchwald. Monsanto has said that if that were to happen, they intend to make a motion to transfer our case to St. Louis. Since it seems Judge Buchwald does not like our case, it is likely that she would grant their motion to transfer.”

A rally had been organized after the hearing at which about 200 people turned out in support of the farmers suing Monsanto. Besides urging us to make phone calls to the White House urging mandatory labeling of GMOs, speakers also called for opposing the FDA’s imminent release of transgenic salmon – despite the lack of independent studies of the impact of such a release on either human health or the environment.

The mood at the rally was upbeat, the weather was good, and speaker after speaker, many just farmers and seed savers, told of the support they were carrying to us from people all over the country who are more and more concerned about GMOs. Between the suit, state efforts to mandate labeling through legislation or initiative, and individual decisions to stop buying GMOs or animal products that have been raised with them in any form, participants expressed optimism that we are slowly winning the battle to defeat biotechnology in agriculture.

Stay tuned!

Photos courtesy of NOFA/ Mass
Winning Together

Stonyfield is grateful for organic farmers like you. Without your passion for organic farming, we couldn't be passionate about crafting delicious, nutritious, organic yogurt. Thanks!

-The folks at Stonyfield

Hodge Farm, NH
One of the Organic Valley family farms that supply milk for our yogurt
From Field to Fridge

Farms listed in the NOFA/Mass Organic Food Guide have the opportunity to highlight here what they currently have available for sale. Pick up some of their goods and help support your local organic and sustainable farmers today!

If you would like your farm or business listed on the Organic Food Guide website, contact Rebecca Buell at foodguide@nofamass.org or 978-724-3561.

To access a farm’s full Organic Food Guide listing, click on that farm’s name.

Atlas Farm
635 River Road
Deerfield, MA
413-695-2728
gideon@atlasfarm.com
www.atlasfarm.com
Northampton Winter Farmers’ Market, basement of Thorne’s Marketplace, Saturdays 9 a.m. to 2 p.m. leafy greens, head lettuce, salad greens, cabbage, kohlrabi, brussels’ sprouts, potatoes, sweet potatoes, beets, carrots, turnips, parsnips, radishes, celeriac, winter squash, onions, our own tomato puree

Blue Heron Organic Farm
PO Box 67
Lincoln, MA
781-254-3727
farmer@blueheronfarmlincoln.com
www.blueheronfarmlincoln.com
We sell to many Boston area restaurants; please see website (click on ‘Restaurants’) for seasonal availability. The farm stand is now closed for the season, but please visit our website in the Spring for more info on our May Organic Plant Sale. Please email the farmer if interested in volunteering in 2013!

First Root Farm
55 Old Bedford Road
Concord, MA
firstrootfarm@gmail.com
www.firstrootfarm.com
2013 CSA shares now on sale! Over 30 kinds of sustainably-grown vegetables. Regular and extended season shares, flower shares, and bulk winter shares available. Visit our website for all the details.

Heirloom Harvest
Westborough, MA
508-963-7792
farmer@heirloomharvestcsa.com
www.heirloomharvestcsa.com
2013 22-week CSA shares for sale, certified organic.

High Meadow Farm
28 High St
Hubbardston, MA
978-928-5646
jassy.bratko@gmail.com
www.highmeadowfarms.com
9 a.m. to dusk daily
100% grass-fed beef, woodland raised pork, pure raw honey

Manda Farm
25 Pleasant St
Plainfield, MA
413-634-5333
manda@mandafarm.com
www.mandaform.com
Open all year at the farm (call first)
All cuts of grass-fed, organic beef and pork, including smoked cuts and sausages

Many Hands Organic Farm
411 Sheldon Road
Barre, MA
978-355-2853
farm@mhof.net
www.mhof.net
call ahead for an appt.
Lard at $20/quart. Comfrey salve at $6. Garlic powder at $8. Eggs at $6/dozen. Delicious pork and beef in the freezer. All is certified organic except the beef (because they started life on a non-certified farm). All of our animals are pasture raised. 2013 CSA, pork, chicken, beef, turkey information is now on the website. We have CSA deliveries to Holden, Worcester, Framingham, Dorchester, and Fitchburg. We now take credit cards for
CSA shares. We are looking to fill a full-time position, two summer positions, and some working shareholder positions.

Natick Community Organic Farm
117 Eliot St
Natick, MA
508-655-2204
ncorganic@verizon.net
www.natickfarm.org
Open daily during daylight hours for visits and purchases
Vegetables: root crops (sweet potatoes and winter radish), leeks, scallions, garlic, greens, mesclun. Pork, chicken, beef. Seedlings.

Natural Roots
888 Shelburne Falls Road
Conway, MA
413-369-4269
naturalroots@verizon.net
www.naturalroots.com
CSA shares for the 2013 season are available (forms at the farm or on our website). We are also open for self-serve shopping in our CSA barn every day during daylight hours. We have our own eggs, plus more pork to come by the end of February. We also carry Foxbard Farm beef, South River miso and tamari, Boyden Bros. maple syrup, and Sidehill Farm yogurt. Much more is available during the warm season.

Overlook Farm, Heifer International
216 Wachusett St
Rutland, MA
508-886-2221
overlook.farm@heifer.org
www.heifer.org
Open daily with free tours available. Fair Trade Gift Shop with crafts and items from around the world open daily 9 a.m. to 5 p.m.
Farm-raised meat available in our freezer: pork, lamb, and chicken. Free seeds in our gift shop. Call for information about our educational programs and our April and Summer Day Camp. Also make a reservation for our Pancake Breakfast on March 2, 3, 9, and 10 featuring farm-raised sausage and our own maple syrup. We will be boiling in the sugar shack as well as giving tours of the farm. Hope to see you there!

Robinson Farm
42 Jackson Road
Hardwick, MA
413-477-6988
info@robinsonfarm.org
www.robinsonfarm.org
Farm Stand open daily 7 a.m. to 7 p.m.
Our “Award winning” Farmstead aged cheeses (cow), grass-fed beef/veal, raw milk, Sidehill yogurt, Westfield Farm goat cheese, Hardwick Sugar Shack maple syrup, jams, “Real Pickle” fermented veggies, and seasonal vegetables from Misty Brook Farm. Visit www.robinsonfarm.org for retail locations and restaurants, or contact us for wholesale cheese orders. New in 2013! Arpeggio, a soft Tallegio-style cheese, aged 80-120 days. Yummy!

The HERB FARMacy
30 Elmwood St
Salisbury, MA
978-834-7879
thymeout@theherbfarmacy.com
www.theherbfarmacy.com
Newburyport Winter Farmers’ Market, second and fourth Sunday of each month 9 a.m. to 1 p.m.; Seacoast Eat Local Winter Farmers’ Markets in Exeter, NH and Rollingsford, NH, first and third Saturdays of each month 10 a.m to 2 p.m.
Microgreens, arugula, lettuce mixes, mustard greens, shoots and sprouts, fresh cut herbs, eggs, and herbal products (salts, vinegars, sugars, dried herb mixes, sachets, body lotions, creams, lipbalms).

Warm Colors Apiary
2 South Mill River Road
South Deerfield, MA
413-665-4513
warmcolors@verizon.net
www.warmcolorsapiary.com
Wed, Fri, and Sat 10 a.m. to 5 p.m.
Varieties of honey, beeswax candles, and beekeeping equipment and supplies. We will start taking orders for bees in December for April pickup. Payments can be made on-line or at our Apiary.

Want more info from NOFA/ Mass?
Follow us on these social media sites:
www.facebook.com: NOFA/Mass
http://twitter.com/ NOFA_Mass
EVENTS

NOFA-NH WINTER CONFERENCE
11th Annual NOFA-NH Winter Conference: Resilience, Fri & Sat, 1-2 March  8:00am - 4:00pm
Laconia Middle School, 150 McGrath Street, Laconia, NH.
Friday is a day of intensives in production, with an all-day hands-on tractor intensive. Limited registration, so book early. Saturday is a day of workshops for farmers, gardeners, landscapers, permaculturists, herbalists and the local-food-loving community. Contact and Registration Info: Jo Russavage, coordinator, email info@nofanh.org

CISA’s 2013 WINTER WORKSHOP SERIES IS GOING ON NOW!
Become more finance-savvy and prepared to make big decisions about new markets and major investments. The series is titled “Financial Management and Business Decision Making” and the workshops continue through the end of March. Find out about what’s coming up and where the workshops are being held at http://www.buylocalfood.org/page.php?id=27
Cost to attend each workshop is $12 for Local hero members, or $15 for non-members. Register for the workshops you’d like to attend ASAP to secure your place. You can register online now, or contact Devon at 413-665-7100 x22 or devon@buylocalfood.org.

FARM SHARE FAIR
Thursday, March 14th, 5:30-8:30 pm
Cambridge College, 1000 Massachusetts Ave, Cambridge.
Do you love local, fresh food? Well, come join us in Cambridge on March 14th, and meet the fantastic farmers from across this state that bring local produce to the Boston area. Compare and learn about all the various CSA options: veggies, fruit, flowers, meat, eggs, dairy, and specialty products. Over 30 vendors will be at the fair, including some wonderful sustainable food product companies and service providers. Spend your food dollars on locally grown, and sign up at the Farm Share Fair! www.farmsharefair.com. Questions? mindy@farmsharefair.com
Now accepting sponsorships and vendor signups

JOIN THE CROPS DAIRY LIVESTOCK EQUINE TEAM
March 16th from 9am – 3pm
Holland Elementary School in Holland, MA.
March 30th from 9am – 3pm
Hopkins High School, Hadley, MA.
Join us for our upcoming workshops about raising livestock and poultry. Small farm and backyard farmers alike will learn best management practices to ensure the proper care and good health of animals while responsibly stewarding land. March 16 from 9-3 will focus on poultry and livestock topics at Holland Elementary School in Holland MA. March 30th from 9-3 will focus solely on poultry topics at Hopkins High School, Hadley MA. Contact Mallory Ottariano for more information mottaria@psis.umass.edu (413) 545-5221.

Sustainable Business Network of Massachusetts (SBN) SECOND Buy Local Food Trade Show and Seminar
March 19th from 7:30am – 12:30pm.
Seaport World Trade Center, Boston, MA
This event is designed to facilitate connections and stimulate trade between local buyers and sellers of specialty crop food products and includes expert panels on overcoming barriers to selling and buying local products and open floor trading. This event is organized by SBN in partnership with the Massachusetts Department of Agricultural Resources (MassGrown) Northwest Atlantic Marine Alliance (NAMA) and Health Care Without Harm (HCWH). For questions or to register, please email Jessica at: jessica@sbnmass.org or call (603) 465-8255.
Community Happenings

2013 Annual Meeting of the Community Land Trust with Greg Watson, Mass. Commissioner of Agriculture
Friday, March 22, 2013 at 7:30 pm
First Congregational Church of Great Barrington, 251 Main Street, Great Barrington, MA.
Admission is $5 or 5 BerkShares. Free to members of the Community Land Trust of the Southern Berkshires
Greg Watson, Massachusetts Commissioner of Agriculture and longtime proponent of sustainable agriculture, will be
the speaker for the 2013 Annual Meeting of the Community Land Trust in the Southern Berkshires. The public is invited
to attend the talk, which is entitled “Shaping a New Agriculture: Food, Land, & People.” The goal of The Community
Land Trust is to address issues of affordable housing, preservation of farmland, and the conservation of open spaces with
a unified approach that balances human needs with those of the land. This event is co-sponsored by Schumacher Center
for a New Economics, Project Native, BerkShares, Community Development Corporation of South Berkshire, Berkshire
Grown, Sheffield Land Trust, Great Barrington Land Conservancy, Sustainable Berkshires, Slow Food Western Mass,
Berkshire County Farm Bureau, and the Great Barrington Fairgrounds Project. For more information, contact info@clandtrust.org or 413-528-1737, www.clandtrust.org

Announcements

Part-time Farmer Position at Needham Community Farm
The Needham Community Farm is currently seeking a part-time farmer, or experienced gardener, to help with farm
operations during the 2013 growing season. The farmer will be responsible for managing the Needham Community
Farm’s 1.25-acre site at Pine Street, as well as the small pilot site at 1155 Central Avenue. This includes coordinating and
organizing volunteers to carry out needed garden work, and all duties related to growing and harvesting the crops, as well
as coordinating the distribution of crops (mostly to the local food pantry). Hours will vary depending on the time of year.
For more information, and a complete job description, contact Debbie Schmill at needhamfarm@rcn.com

The Trustees of Reservations Seeks Proposals for Farmland
The Trustees, a statewide non-profit land trust, is seeking farmer proposals for up to 8 acres of land in Ashfield, MA. The
land is non-contiguous, a mix of rolling and flat, accessible by public roads, probably most suitable for animals. There
is a large barn available for storage, washing station, CSA pickup, etc. and there is irrigation available. There is no on-
site farmer housing. The Trustees are seeking a farmer with a business plan who wants to run their own operation in
partnership with The Trustees. There is no fee for the land. Send proposals or questions to Ellie at elobovits@ttor.org

Natick Community Organic Farm Job Opportunity
Summer Programs Teaching Staff. Join our exciting summer crew of outdoor educators at our nonprofit educational
organic farm for the 2013 season. Share your skills in agriculture, the environment, sustainability, and education working
with groups of 6 to 12 children, ages 3 to 11+. Applicants must have prior experience with children, basic knowledge of
agriculture, nature, animals; farm experience is a plus. Send cover letter and resume to Becca Toms, becca.ncof@gmail.
com; or NCOF, 117 Eliot St. Natick, MA 01760.

Year-long Homesteading Internship offered at Wild Browse Farm and Sustainability Center
Want to homestead? Need the skills and self-confidence to begin?
Come live with us on our 9-acre organic farm/homestead and learn the pleasure of living directly with nature and working
with your hands and heart, in this life-enriching experience of voluntary simplicity. Learn: To grow organic nutrient-dense
vegetables, fruit, shitake mushrooms and pastured-poultry; manage a woodlot; construction skills like carpentry, plumbing
and wiring; how to wild-craft herbs, berries, mushrooms and vegetables; many of the ways to preserve the harvest; and
alternative energy systems. Minimum one-year commitment; serious candidates only
Send letter of intent, including background, interests, & experience to:
Sharon or Pru, Wildbrowse Farm
87 Bullard Pasture Rd.
Wendell, MA 01379
or E-mail us at wildbrowse@yahoo.com
Five workshop Gardening Series:
April 7, June 8, Aug.17, and Oct. 12.
Learn the basics of Organic Gardening through the seasons with lecture, discussion, and hands-on experience.

Five workshop Homesteading-Skills Series:
March 10- Introduction to Homesteading
May 18-Fruits
July 14-Poultry
September 21-Harvest and Preservation
November 9-The Homestead Woodlot

Workshops led by Pru Smith and Sharon Gensler
- Held at Wild Browse Farm and Sustainability Center 87 Bullard Pasture Rd.
Wendell, MA. 01379. All workshops will be hands-on.
- 10 am to 1 pm
- Class size 10 people maximum
- Fee schedule: $25.00/ class $100 full series. Space permitting, no one will be turned away for lack of cash. Barter will be considered.
Register/more info. 978-544-6347 (before 9 pm) or wildbrowse@yahoo.com

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Deborah Wiggin
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NOFA/Mass Workshops

10 Month Salad Greens on Small Piece of Land
Saturday, February 16, 2013 9:00 a.m.-12:00 noon
Kittredge Farm, 24 Hillville Road, North Brookfield, MA
Instructor Dan Kittredge is a life-long organic farmer and now director of the Bionutrient Food Association. This workshop will uncover the low barriers to entering the greens market, using simple and inexpensive infrastructure to produce a high quality final product.

Celebrity Chef Cooking Class and Dinner at Haley House with Didi Emmons and Odessa Piper
Saturday, February 16th
A benefit fundraiser for NOFA/Mass
5:30pm-9:30pm
Haley House Bakery and Café, 12 Dade Street, Roxbury, MA
Ticket Prices;
$65 - Cooking Class, Dinner & Wine 5:30pm-9:30pm
$40 - Dinner & Wine only 8pm-9:30pm

Chef Didi Emmons is a graduate of La Varenne Ecole de Cuisine in Paris, France and the founding chef of four restaurants in the Boston area including The DeLuxe, Pho Republique, Veggie Planet, and Haley House Bakery Café. At Haley House she pioneered the Take Back the Kitchen Program, which provides cooking classes to inner-city youth. She also serves as a consultant to Project Bread's Chefs-in-Schools program as well as the Boston Public Health Commission.

Belonging to the same generation of pioneer chefs as Alice Waters, Chef Odessa Piper is famous for her regionally reliant Madison, WI restaurant L’Etoile. Her work has been featured in Fine Cooking, Food & Wine, Bon Appetit, and Wine Spectator. A James Beard award winning chef, she has also been a frequent contributor to NPR, and loves to share her approach to ingredients and recipes, including the White House.

Producing Greens for Winter CSA
Saturday, February 23, 2013 9:00 a.m.-12:00 noon
First Light Farm, 464 Highland Street, Hamilton, MA
Cost: $30
Instructor Mike Raymond has been producing winter greens at First Light Farms for three seasons. This workshop covers low-till winter management, timing of crop rotations between successive harvest seasons, managing crop residue, and transplanting greens into hoop house during fall.

Producing for Various Winter Greens Markets
Saturday, March 2, 2013 9:00 a.m.-12:00 noon
Indian Line Farm, 57 Jug End Road, South Egremont, MA
Cost: $30
Instructor Elizabeth Keen farms at Indian Line Farm and has been growing certified naturally grown vegetables for 15 years. Instructor Pete Salinetti farms at Woven Roots Farm in Lee, MA, doing wholesale, retail, & CSA. Workshop covers movable greenhouses, seeding and harvesting methods, packing greens for sale, record keeping & economics. Marketing to farmers markets, stores, restaurants.

For info on NOFA/Mass Statewide Education Events, contact Ben Grosscup, 413-658-5374.
By email, ben.grosscup@nofamass.org

For info on NOFA/Mass Boston-Area Events, contact Drew Love, 330-801-0389, or drew@nofamass.org
Growing Greens on Homestead Scale
March 9, 2013 - 9:00am to 12:00pm
Noonday Farm, Winchendon Springs
$25 NOFA members; $30 non-members
Presented in two parts, this workshop will be divided into two parts and will include greenhouse and root cellar design and uses, discussion of greenhouse crops, choosing greens, preparation techniques, cooking, root cellar storage, and lacto-fermentation.

The Products of the Hive: An Introduction to DIY Adventuring with Honey, Wax, and Propolis
March 9, 2013 - 1:00pm to 3:00pm
Brookline High School, Brookline
$25 for members, $30 for non-members
This hands-on class will be delicious, educational, and fun!
The two-hour workshop will introduce participants to the main products of the honeybee hive: honey, wax, and propolis. Participants will learn some amazing facts about each of these products including how and why they are produced by the bees and their medicinal properties. Participants will also review some simple recipes and how-to instruction for creating (and labeling) herb infused honey, candles, and lip balm. Finally everyone will taste some infused honey and create lip balm from an easy-to-follow recipe – each participant will go home with their own tube.

About the Facilitator: Stephanie Elson is passionate about bees and the products of the hive. In her urban apiary in Jamaica Plain, she harvests honey, collects wax, and observes, learns, and teaches about bees and bee behavior. With her husband, Emile, Stephanie runs The Benevolent Bee and sells handcrafted bee products including candles, balms, and salves. When not playing with the bees, Stephanie works for Mass Audubon where she runs the Shaping the Future of Your Community program, helping Massachusetts townships with smart growth and sustainable development.

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Showing of Genetic Roulette at the Petersham Library
Tuesday, March 19 6:00 p.m.
Genetic Roulette at the Petersham Library
More information to come.

Greenleaf Foundation
Making Small Grants to non-profit organizations that promote organic farming and gardening and community development throughout New England.
For more information please contact:
Greenleaf Foundation
P.O. Box 788, Philmont, NY 12565