Inside this Issue:

Op-Ed from Congresswoman Chellie Pingree on our local food economy
page 10

Bootstrap Compost: Tackling urban compost one bucket at a time
page 12

Land Grant Revitalization at UMass
page 15
May 2012 Newsletter

Full steam ahead! It is now officially growing season for farmers. As a suburban beginning home gardener with a backyard and growing space for the first time ever, this summer marks a new journey for me. I am about to embark upon all kinds of plantings, compost management and a whole range of gardening activities. Reading seed catalogs and perusing my local garden center, I feel a bit like a kid in a candy shop. Where to begin? So many choices! Flowering pots? Herbs? Veggies? The prospect of growing my own food is incredibly satisfying, and getting my hands in the dirt outside is a kind of therapy. For all you urban or suburbanites in houses or apartments, if you’ve been waiting for the right time to launch a full growing effort, I encourage you to go for it! We have a number of workshops throughout the summer in our Organic Gardening series and in our SEMAP Twilight Growers workshop series, along with some Boston-area events which will give you the tools to be a successful grower—no matter how large your capacity.

In the beginning of June, we’re going to put away the gardening tools and enjoy each other’s company at our first Boston area Potluck at a private home in West Newton. We’ve been wanting to cultivate community amongst NOFA/Mass members. This event is limited in capacity, so sign up quickly. I bet we’ll be doing this more often throughout the summer. Thanks to Drew Love and host Rick Charnes for pulling us together. I look forward to seeing some of our Boston area members at that event.

This summer, the 2012 NOFA Summer Conference is really going to knock your socks off. We have a couple fantastic keynote speakers: Congresswoman and organic farmer Chellie Pingree from Maine, and GMO-activist Jeffrey Smith, Executive Director of the Institute for...
Responsible Technology. As we often do, we’re putting food policy front and center this year. Online registration will be available in the next few weeks, so please check our website: www.nofasummerconference.org. The workshop descriptions are available now, so be sure to check that out. And if you’re interested in mailing your registration, rather than doing it online, a hard copy of our registration form is downloadable now.

This summer we are also featuring two exciting pre-conference seminars. Jeffrey Smith will be teaching a seminar on how to do your own organizing and advocacy around the GMO issue. This is going to be a great opportunity for folks who are passionate about the issue but don’t know how to make an impact. His seminar will be very concrete, with specific organizing and advocacy tools. Participants will be invited to join a GMO advocacy speakers bureau after the training. Lee Reich, one of our popular fruit experts from New York state, will be coming to do a seminar on Growing Fruit. If you’re thinking of integrating fruit trees into your cultivation scheme, Lee is a great resource. Housing and meals are available for pre-conference attendees. All the info is on our website. We hope you’ll consider coming early!

See you at UMass Amherst in August –

Mindy

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Follow us on these social media sites:

www.facebook.com: NOFA/Mass

http://twitter.com/ NOFAMass

CONGRATULATIONS to Cliff Hatch!!!

On March 16th, CISA presented its annual Local Hero awards to NOFA/Mass Board Member Cliff Hatch, owner of Upingill Farm, in Gill, MA. Congratulations, Cliff! Thanks for all the great work you do with your organic dairy, cheese and various wonderful products.
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A NOTE FROM
JULIE RAWSON
EDUCATION AND EXECUTIVE DIRECTOR

2012 Bionutrient Food Research Project - A Joint Project of NOFA/Mass and the Bionutrient Food Association

As an offshoot of the Soil and Nutrition Conference in February Derek Christianson, Dan Kittredge, David Forster and I got together to envision an on-farm research project to test various soil nutrition protocols on scarlet nantes carrots and belstar tomatoes across 12 farms in the Northeast. We have solicited 3 soil consultants to provide free soil tests and free proprietary products to each of our farmers. These soil consultants are Crop Services International, Advancing Eco Agriculture and International Ag Labs. For each farm we will also send off a soil sample to the local extension soil testing lab for test readings and suggested fertility protocols. All of these recommendations will be for use in a certified organic system with the ultimate goal of highest nutrition.

Farmers will be asked to take photographs, take brix and electrical conductivity and plant sap pH readings, assess weed, insect and disease pressure, and yield information. It is our plan at the end of the trial to work with a state lab to perform plant tissue analysis to determine nutritional contents of the vegetables. Thanks to Ron Mucci from Rhode Island, Sandy Arnold from NY, Ben Whatley and David Plante from Maine, Charlie Galgowski, Bryan O’Hara and David Forster from CT, Rich and Cynthia Larson from VT, Mike Lombard from NH and Jeremy Barker-Plotkin, Derek Christianson, and Julie Rawson from Mass. We will be in touch with results.

Our experiment with Vermicomposting in our Hoop House

Inspired by Harvey Ussery at the fall advanced grower seminar, we came home and put subterranean worm bins down the center of our 30’ by 24’ hoop house. We dug down 20 inches and put in 3 bins that are 4’ by 8’ in dimension. The sides are cinder blocks two courses high. The tops are 4’ by 4’ ¾” plywood with rope handles to pull them off to add and subtract material. We loaded our bins in early March with old cow manure from our neighbors and bought 2 lbs of worms from The Down to Earth Worm Farm. We closed up the lids and left them to go about their business. Alas, it seems the old manure was too far composted already and it seems the worms all died. Round two – we started harvesting our cow manure each day – we have two 1 year old steers – and also brought out our daily food scraps and dug them into the bins and ordered some more worms. After a month of that we now seem to have some active and happy worms. We are now going to leave them alone for a month or so. The plan is to come in at that time and move all the composted material to one side of each 4’ x 8’ bin and add new material. The red wigglers will hopefully migrate over into the new garbage/manure mixture and we can harvest off the compost. This is all new, so it remains to be seen if we will be successful.

Meanwhile, we have a 12 month worm composting operation set up that works in both summer and winter because it is subterranean and the temp stays right around that range that worms like – 50 to 70 degrees.

Wild Harvesting Spring Perennial “Weeds”

By the time you read this, the dandelion season may well be over, but I will share with you our experience at our farm with its harvest and preparation, along with burdock and comfrey.

I put in a comfrey patch about 30 years ago, with all sorts of plans to “do something with it”. Alas, life gets away from us, and I did precious little. Again Harvey Ussery really sparked the homesteader in me this past fall and I vowed to start really
using our weeds. This week we started harvesting dandelions with a vengeance. We have been slicing and drying the roots in our Excalibur Food Dryer - about 24 hours at about 120 degrees. For the tops we are serving them in our morning vegetable juice, as toppings for tacos, and steamed with butter and salt. We also dried some greens for about 6-8 hours and saved them aside for tea later.

Our next project will be the burdock. This one is excellent for your liver (as is, of course dandelion), but is also a terrible pest in perennial flower beds, raspberry patches, etc. We are diligently going about digging up these roots and also drying them. I am discarding the leaves, but I understand they can be used – maybe next year. Burdock will make a great tea and also can be ground and used as a supplement.

Once the burdock is under control, I plan to move on comfrey and make comfrey salve. I have already ordered the beeswax. The comfrey has moved into our rhubarb patch, so removing it from there will serve two purposes. We will experiment with putting comfrey leaves in the potato trenches (Harvey says they will make the potatoes grow better) and we have transplanted a number of the plants under our apple trees to attract beneficial insects.

If there is time, we will work on the yellow dock – not in as great supply as the others, and nettles – my all time favorite wild herb which I drink religiously every day in tea. The neat thing about these weeds is that they are bio-accumulators which bring all sorts of minerals up to the surface, are highly nutritious, and weeding them out of the perennials that we have planted serves two purposes.

Massachusetts Raw Milk Producers’ Handbook Published

By Winton Pitcoff

The NOFA/Mass Raw Milk Network has published the Massachusetts Raw Milk Producers’ Handbook, a guide to compliance with the MA laws and regulations around the production, handling and sales of raw milk. This is the first guide of its kind, and is intended to answer most of the questions asked by farmers interested in selling raw milk. The book includes sections on subjects such as cleaning equipment, the milking process, bottling, inspections, and more, as well as an annotated copy of the existing state regulations.

The book is available online HERE and a limited number of hard copies are available upon request (email winton@nofamass.org).

The publication was written in collaboration with many raw milk farmers, and was reviewed by staff at the Massachusetts Department of Agriculture (MDAR) to ensure that the guidance offered reflects the agency’s oversight practices. The handbook was published thanks to a grant from the Sustainable Agriculture Research and Education (SARE) program of the USDA.
THANK YOU FROM NOFA/ Mass!

In the last 2 months NOFA representatives have made hundreds of great contacts with people interested in organic food/landcare - growing, eating, health, environmental and policy issues. We’ve attended or sent literature to over twenty events and missed a few because we couldn’t locate a willing volunteer. However, the folks who have generously given of their time and energy have all expressed a similar reaction that they received far more than they gave. They were energized by the interest of the general public and felt empowered to have been able to offer NOFA and our programs as an antidote to the worries and concerns about the mainstream food supply.

So, THANK YOU to all of our volunteers: Katie Campbell-Nelson, Beka Hoffman (twice), Sandra Warren, Rachel Gonzalez, Kathy Rusinoski, Don Zasada, Poly Jutras, Nancy Patteson, Pat Fiero, Caitlin Kenney, and Jennifer Munoz. Plus more thanks to our involved Board and Staff members who talked with our legislators at Agriculture Day at the State House, and staffed tables at other events: Derek Christianson, Mary DeBlois, Joan Fitzgerald, Laura Davis, Cathleen O’Keefe, Kathleen Geary, and Caro Roszell (twice).

Last but not least I want to express my gratitude and appreciation to our two NOFA Outreach Interns who have both represented us at many Metro-area events and helped me organize data, make phone calls, and work with Jack on Policy issues. It has been a big relief and help to me to know that Boston was in such capable hands. So, please join me in a big round of applause for Liza Bemis and David Turnbull. May your NOFA learning experience help you as much as (even more than) you’ve helped us!

Visit the website to see how you can be a volunteer or intern.

Sharon Gensler
Outreach Coordinator NOFA/ Mass.

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May 2012 Newsletter
Are you interested in joining our dynamic and passionate team? Please see the two job descriptions below, and follow the directions for application. More details on these positions are available on the NOFA/Mass job website. These two jobs are not mutually exclusive in that we will give preference to candidates who apply for both positions.

**BEGINNING FARMER COORDINATOR**

**12 HOURS PER WEEK – BEGINNING IMMEDIATELY - $13/HOUR**

NOFA/Mass is hiring a Beginning Farmer Program Coordinator. This is a grant-funded 12-hour per week position that reports to the NOFA/Mass Education Director. The NOFA/Mass Beginning Farmer Program is part of a seven-state partnership that includes the NOFA chapters in Connecticut, New Hampshire, New Jersey, New York and Vermont, and the Maine Organic Farmers and Gardeners Association. The project aims to develop a strong network of beginning farmers throughout the Northeast by addressing progressive phases of farmer professional development and pairing new farmers with seasoned growers who serve as mentors.

The program coordinator is responsible for administering all aspects of the NOFA/Mass Beginning Farmer Program, including the newly created journeyperson farmer program and the farmer mentoring program. In addition, the program coordinator will be responsible for creating—in close coordination with the NOFA/Mass webmaster—a new online Massachusetts farm apprenticeship directory. The person in this position must work closely with other NOFA/Mass staff members, including the education event organizers, conference workshop coordinators and the administrative director, to ensure that all aspects of the NOFA/Mass Beginning Farmer Program meet the requirements of the USDA grant funding them.

The NOFA/Mass Beginning Farmer Program Coordinator participates in monthly conference calls with representatives from the other state chapters, and must attend two annual in-person meetings, one in December in the Hudson Valley and one in August at the NOFA Summer Conference in Amherst, Mass. In addition, the program coordinator is expected to attend a meeting in Maine this June 20-21 to learn about MOFGA’s longstanding journeyperson farmer program. Participation is required in periodic NOFA/Mass Education Department conference calls, scheduled for June 25, September 10 and November 12, 2012. Attendance is mandatory at the annual NOFA/Mass staff meeting in Barre, Mass., scheduled for Oct. 2, 2012; the annual NOFA/Mass board-staff retreat in Buzzards Bay, Mass, scheduled for Dec. 1-2, 2012; the NOFA/Mass annual meeting during the winter conference in Worcester, Mass., scheduled for January 12, 2013; and the annual NOFA/Mass board-staff meeting in Amherst, Mass. in the late winter.

This position will start June 1, or earlier, if possible. To apply, please send résumé, cover letter and three references to Julie Rawson, NOFA/Mass Education/Executive Director, at julie@nofamass.org. Questions, call (978) 355-2853.

**NOFA/MASS WINTER CONFERENCE WORKSHOP COORDINATOR**

**250 HOURS IN 2012 – BEGINNING IMMEDIATELY - $13/HOUR**

**Tasks:**

- Organize educational workshops for the one-day NOFA/Mass winter conference.
- Provide regular reports on this work to the NOFA/Mass Winter Conference Coordinator, and to the NOFA/Mass Extension Director prior to Board of Directors meetings.
- Maintain financial records related to workshops and presenters, and coordinate presenter pay after the
conference.

- Attend/call in for winter conference meetings.

Timeline:

- January: Follow up with workshop presenters before conference; coordinate last-minute details
- January: Follow up with workshop presenters after conference; send online evaluation; gather their expense receipts
- February: Coordinate with administrative director to distribute workshop presenter pay
- February: Go through presenter and conference evaluations
- February: Meet with WC staff to debrief and brainstorm ideas for next year
- March-April: Distribute evaluations to each workshop presenter
- May: Start preparing and cleaning up lists/database of possible presenters for following year’s conference
- May: Collect workshop ideas
- July: Send out initial call for workshop proposals
- October: Have all workshops confirmed by Oct. 15
- October: Have all workshops listed on website by end of October
- October: Create workshop schedule by Oct. 31
- November: Confirm workshop description and time with presenters

Employee Requirements:

All NOFA/Mass staff must maintain current NOFA/Mass membership. Participation is required in periodic NOFA/Mass Education Department conference calls, scheduled for June 25, September 10 and November 12, 2012. Attendance is mandatory at the annual NOFA/Mass staff meeting in Barre, scheduled for October 2, 2012; the annual NOFA/Mass board-staff retreat in Buzzards Bay, scheduled for Dec. 1-2, 2012; the NOFA/Mass annual meeting during the winter conference in Worcester, scheduled for January 12, 2013; and the annual NOFA/Mass board-staff meeting in Amherst, in the late winter.

Interested parties please contact Cathleen O’Keefe, Conference Coordinator, (413) 387-2316, wc@nofamass.org.

***

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When I moved to Maine as a teenager in 1971, big business (and big subsidies) were just beginning to define American agriculture. Instead of small, diverse farms that fed our communities for generations, our food system shifted to mass production, chemical engineering, huge companies, and empty calories.

Where has it gotten us 40 years later? Obesity and health problems plague our children. Bacterial outbreaks in mass-produced food have created national scares. Our use of foreign oil to produce and transport our food increases. And the family farms that formed the backbone of our communities are becoming few and far between.

I believe that the solutions to many of these problems lie in the revival of local agriculture, and bringing back the local and regional food systems that were once the foundation of our agricultural economy.

This week I, along with colleagues in the House and Senate will be introducing a package of reforms to the Farm Bill that will expand opportunities for local and regional farmers and make it easier for consumers to have access to healthy foods. The Local Farms, Food and Jobs Act will promote healthy, local food and a healthy local economy.

When I moved to Maine to run an organic farm on the island of North Haven in the 1970s, local foods and sustainable farming were anything but mainstream. But now, the majority of consumers want to know where their food comes from. Families are deciding they’d rather get food from a local farm, because it’s healthier, better tasting, a good value, and comes from someone they know.

It’s time for our food policy to catch up with the American people and to get rid of practices that have proved unhealthy for our children, environment, and communities.

Over the last few decades, the Farm Bill has mostly been written to benefit agri-businesses and giant production farms. But the Local Farms, Food and Jobs Act would refocus USDA programs, and put consumers and small local farmers first.

The Local Farms, Food and Jobs Act is a comprehensive reform package that includes dozens of commonsense proposals:

- Make it easier for low-income families to use food stamp benefits at farmers markets.
- Make it easier for schools to use more of their federal funding to buy fresh, local foods.
- Support improvements in agricultural infrastructure—things like local slaughterhouses and food distribution networks.
- Create a new crop insurance program tailored to the needs of diversified or organic farmers who grow a wide variety of crops and can’t easily access traditional crop insurance.

Think about the benefits that would come from a more enlightened food policy: Children and families will be healthier, leading to lower health care costs, energy costs associated with transporting food thousands of miles will be reduced and supporting local farmers mean supporting local jobs to help boost our economy.

There is no question the desire for local foods is growing. When I visit schools that have built greenhouses and introduced fresh vegetables to their students, I’m thrilled to see how excited the students are at the prospect of eating food they helped grow. And whenever the subject comes up when I’m talking to a group—whether it’s bankers or real estate agents or teachers—it’s clear Americans want better access to safe, healthy food.

As a member of the House Agriculture Committee, I’m committed to fighting for changes in the way we set food policy in this country. We’ve waited a long time for these much-needed reforms, but it will have been worth the wait if we can make the changes we need.
Would You Stay?

By Ed Koziarski

We were prepared to talk our way past a police checkpoint—or play dumb, in my case. But we drove right over the border unaccosted. 13 months after the tsunami, the fields remain strewn with twisted cars and the insides of ravaged houses. Cracked and roofless buildings stand untouched since the earthquake. 12 km up the Pacific coast from the still-smoldering Fukushima Daiichi Nuclear Power Plant, Minami-Soma was cleaved in two. The north side of the city remains populated, while the south end was abandoned to the nuclear exclusion zone. That is, until April 16, when, for the first time, evacuees were allowed to return home without a special permit, though they still can’t spend the night.

The Nemotos had an organic farm here for 12 years, spreading sustainable practices to their neighbors. Mrs. Nemoto lost cousins in the tsunami. They evacuated first to Fukushima City, where radiation is twice as high as it is here, and later to adjacent Soma, where they live with their son’s family. The trauma of relocation has left their teenage granddaughter suffering sleepwalking and seizures. Koichi Nemoto is determined to resume farming his evacuated land. He’s working with a team of researchers to test various experimental methods of preventing crops from absorbing radioactive cesium. He can grow anything, he says proudly.

It’s the complete opposite for their next-door neighbors, also named Nemoto (the name of the neighborhood, too). The neighbor Nemotos have no desire to move back, they tell us as they revisit their abandoned home, and they consider cultivating their fields a lost cause. They just want the government, or the power company, anybody, to buy their property, so they can move on.

If you were a Fukushima farmer, would you stay?

This was just one of the provocative questions students asked us, often in eloquent English, after we screened preview footage of our documentary Uncanny Terrain at Junko’s high school alma mater Inakita in Nagano in central Japan. I answered that in the U.S., it’s relatively easy for us to pick up and go at the first sign of crisis or opportunity. I’m a proud Chicagoan, sure, but the sense of identification the people in Fukushima feel for the land is on a whole other level. One of my personal goals for this project is to better understand that sense of attachment. I only learned later when she translated her answer for me that Junko said she would probably stay. What makes a person decide whether to move on or stick out a disaster whose repercussions won’t be fully understood for decades?

How can these two families of Nemotos, living side by side, have such contradictory responses to the disaster? Among the dozens of farmers we’ve met in the past year, we have seen a particular commitment by organic growers to stay and cultivate. This is counterintuitive on its face. These farmers, who have worked hardest to keep their crops free of contamination, are now the most perseverant in the face of the most insidious contamination they’ve ever encountered. But on another level it makes perfect sense. The commitment they have made to protect and perfect their land is not something they can walk away from, no matter the odds.

Uncanny Terrain filmmakers Junko Kajino and Ed M. Koziarski spent five months inside Japan’s nuclear contamination zone, living and working with the farmers, researchers and volunteers who have committed themselves to take the nuclear crisis as an opportunity to build a better society. Junko grew up on a cattle farm in Ina, Nagano, Japan. She studied film at Columbia College Chicago and Wright State University. A native Chicagoan, Ed studied communications at Antioch College. Ed writes about film, media and arts for Filmmaker Magazine, the Chicago Reader, Time Out Chicago, and Reel Chicago. They teach producing at Chicago Filmmakers. You can help cover the cost of capturing and sharing this unfolding story by making a tax-deductible contribution here or by check to AIRMW (memo: Uncanny Terrain), c/o JASC, 4427 N. Clark, Chicago IL 60640

Some Fukushima farmers are considering switching to non-edible crops as a means of maintaining their business.
Hey, Where Ya Going with my Trash!?

By Mindy Harris, NOFA/Mass PR Coordinator

If you meander through Jamaica Plain, MA, on a Tuesday at 10 am or so, it’s likely that you’ll see a guy on a bike trailing a cart stacked with plastic bins marked (in big urban edgy lettering): Bootstrap Compost. Who is that mysterious man with the buckets, you might ask yourself; and where is he going? A new company founded in 2011 by Andy Brooks, a BU grad and all-around sustainability visionary, provides home pick-up of compost scraps for customers in and around the Greater Boston area. The idea behind the business model is that consumers may not have the ability to compost table scraps at their place of residence, but don’t want those scraps to get integrated in their normal trash pick-up. So once a week, every other week, or once a month (customer choice) Bootstrap Compost shows up at your door, picks up your yucky compost bucket and replaces it with a fresh new bucket and the cycle continues.

Business model? Really? People really pay someone to come pick up their old orange peels and coffee filters? Isn’t that a kind of luxury expense? In its first year, Bootstrap Compost has grown to a client base of 300 customers, and is adding new customers at a rate of 3-4 per week. If they keep going at this pace, 2012 will see over 100%-growth in sales by year-end. Apparently the model is working. Bootstrap employs 5 part-time people and uses Brooks’ house in JP as its headquarters. Andy got the idea for the company after being out of work and navigating a bunch of odd jobs. He was trying to find a career path that made sense and echoed his values. He had been a writer at the Harvard Gazette covering sports and other various beats. Last year, with just a few lowly buckets and some fliers, Bootstrap Compost entered the world. As Andy explained, the business name came from his personal experience of having to pull himself up out of an unsatisfactory professional situation. He also wanted to convey a sense of community in the brand and messaging. Brooks feels strongly about improving the food system – he feels that this service empowers people to contribute to that goal.

Once the table scraps are picked up, they are transported to a local farm where they are composted over the course of a year and then re-distributed both to the host farm and back to customers in the form of rich compost for the garden. The current composting sites include Buckle Farm in Dighton, City Natives in Mattapan, and Wright-Locke Farm in Winchester. Before transportation to the farms can happen, however, the BC crew has to sort through the garbage to determine its makeup. Different compost sites have different levels of nitrogen and carbon – and so BC has to make strategic decisions about where the food goes, so the compost piles process well. The long term goal is to have multiple compost host sites where the food is taken, so that the scraps do not have to be transported long distances. The hope is that this will also foster a direct connection between consumers in a particular area and a local farm in that same community that is benefiting from their composting commitment. Currently the highest percentage of Bootstrap customers resides in Jamaica Plain, Somerville, and Arlington. At the end of the composting period – a year or so – product is re-distributed back to consumers. The processing time varies a bit depending on a few variables: the chemical composition of the pile, weather, and how much it’s turned. There is no extracting with Bootstrap Compost.

All the material is taken out at once after it’s completely transformed. Since day one, BC has composted 8,621 pounds of natural waste. Bootstrap Compost is very serious about greening its operations. BC isn’t just about the ‘what’ – it’s about the ‘how.’ Pickups and deliveries are currently made by both bike and truck. Bike pickups make up 30% of the transportation effort. Brooks is working to move that percentage to 50% bike transportation by September 2012. In a highly dense small city like Boston, the bike method is doable. As the company expands, BC will have to determine whether the far suburbs will be feasible. There will always be a balancing act between the environmental benefit of communal composting, contrasted with the negative aspect
of transportation inputs and emissions.

The mission of Bootstrap Compost means different things to different people. According to Andy, people are very relieved that they’re not throwing something usable away. The process seems to reduce the sense of guilt in people. People feel awful when they have rotting food that wasn’t consumed. Bootstrap not only provides a means of separating the natural waste from the regular trash stream, but also provides a kind of moral redemption for our American habit of over-consumption and over-purchasing. Folks also like to know that their scraps are contributing to growing new food close to home, and are helping to support local farmers economically. There’s another kind of redemption Andy sees in consumer motivation. The food we consume comes from all over the world. Scraps contain produce from all kinds of unknown sources – chili peppers or banana peels from Latin America; strawberry stems from Canada. Our food sources are diverse and spread impossibly far. Taking a product that traveled from long distances and putting it to good use here at home is another way Andy thinks customers can remedy their sense of buyers’ guilt.

A somewhat shocking stat about the Bootstrap Compost client base is that it is 90% women. Brooks has no idea why the service has skewed so overwhelmingly to one gender. Are women more engaged with the management of household waste? Do women feel more responsible for contributing to a healthy environment and food system? Common perception says no. Perhaps this customer distribution anomaly will provoke some marketing research on the part of BC in the future. BC has not executed a very robust traditional marketing or PR effort to date. Most of the interest in their services has been generated (remarkably!) through Facebook, and through some on-site outreach and tabling at local events. Their relationship with customers is very friendly and informal. Brooks likens the relationship between drivers and customers to a mailman/milkman relationship. Customers see the delivery guys as people that they can trust, who provide a ‘feel-good’ service for them.

Bootstrap Compost is always looking to partner with host farm sites in the Greater Boston area. If you are interested in becoming a partner, please contact Andy Brooks at bootstrapcompost@gmail.com.

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JEFFREY SMITH TO RUN GMO TRAINING BEFORE SUMMER CONFERENCE

BY JACK KITTREDGE, NOFA/MASS POLICY DIRECTOR

GMO expert and author Jeffrey Smith will conduct a one day training on GMOs as a pre-conference just before the NOFA Summer Conference this August at UMass in Amherst. Smith’s trainings are noted for their highly informative and motivational content. He covers not only the technology and it’s woefully lacking regulatory history, but also the human and environmental health dangers of transgenic crops. He also covers how to identify foods containing GMOs in the market and how to get rid of them in your own purchasing, including at restaurants and meals out.

Jeffrey’s first book, Seeds of Deception: Exposing Industry and Government Lies about the Safety of the Genetically Engineered Foods You’re Eating, combines storytelling and investigative reporting to lay bare the history of this dangerous and experimental technology. His meticulous research documents how biotech companies continue to mislead legislators and safety officials to put the health of society at risk, and the environment in peril. His second book, Genetic Roulette: The Documented Health Risks of Genetically Engineered Foods, is the authoritative work on GMO health dangers. It includes 65 health dangers, linking GMOs in our food to toxic and allergic reactions, infertility, and damage to virtually every internal organ studied in lab animals. The book expertly summarizes why the safety assessments conducted by the FDA and regulators worldwide teeter on a foundation of outdated science and false assumptions, and why GM foods must urgently become our nation’s top food safety priority.

Smith has counseled leaders from every continent, campaigned to end the use of genetically engineered bovine growth hormone (rbGH or rbST), and influenced the first state laws in the United States regulating GMOs. An admired speaker around the globe, Mr. Smith’s motivational trainings have been described as “life-changing”. Mr. Smith has lectured in 30 countries and has been quoted by world leaders and hundreds of media outlets including print, television, and radio.

The pre-conference runs from 1:00 to 5:00 pm on Thursday, August 9, and again from 8:00 am to noon on Friday, August 10, in the Cape Cod Lounge at UMass, Amherst. Organic and non-GMO meals are available from Thursday supper through Sunday lunch, and lodging is available for campers or in UMass dorms.

You can register for the Pre-Conference with Jeffrey Smith and the regular NOFA Summer Conference or you can register on the spot, beginning at 11:30 am on Thursday, August 9. The fee for the entire one-day training is $65, with a $5 discount for NOFA members. Generous donations from concerned supporters have made scholarships of $30 available for any NOFA member who cannot afford the full registration fee. Scholarship deadline is August 3, however, so register early!

The pre-conference is part of NOFA/Mass’ campaign to build a network of anti-GMO activists who, besides discarding all GMOs in their own lives, are willing to speak in public on the issue and organize others to boycott them. Graduates of the training will be offered opportunities to speak on GMOs as a part of this NOFA/Mass campaign.
On May 3, 2012, the University of Massachusetts Faculty Senate unanimously passed a motion to create a new academic unit, The Stockbridge School of Agriculture. Faculty currently in other units in the College of Natural Sciences will move to the new School of Agriculture to help revitalize and refocus agricultural teaching, research and outreach programs in service to the people, businesses and communities of the Commonwealth of Massachusetts.

This landmark decision will merge the popular UMass Sustainable Food and Farming program and two other Bachelor of Science majors, Turfgrass Management and Science and Sustainable Horticulture, with the 92-year old Stockbridge School which currently offers a 2-year associates degrees in the traditional areas of Arboriculture, Equine, Landscape Contracting, Turf, and two new programs in Sustainable Horticulture and Sustainable Food and Farming. The “new” Stockbridge School will allow the University of Massachusetts to celebrate its roots as “Mass Aggie” and thus affirm its commitment to the land grant mission.

Few people remember that the Land Grant Act of 1862 was an act of Congress signed by Abraham Lincoln that established the world’s largest public university system. Public universities in each state of the U.S., serve the people of the nation. This blog looks at the evolution of the land grant university system. Americans have long valued public education. Early settlers built schools as cornerstones of their new communities, and leading farmers of the 18th and 19th centuries were known for their interest in public speeches and pamphlets (the blogs of that era) introducing and debating new ideas. Although the value of education has been recognized since the tablet writers of Mesopotamia almost 5000 years ago, public education is truly an American ideal.

Professor Jonathan Baldwin Turner, native of Templeton, Massachusetts championed the idea of a public university to serve “the working classes” in speeches and pamphlets in the 1830s. Support for Turner’s ideas grew among farmer groups, newspaper editors, industrial societies, and state and federal legislators. Senator Justin Morrill of Vermont introduced the legislation which would provide grants of public land (land grants) to be sold to finance a university in each state to “teach such branches of learning as are related to agriculture and the mechanical arts in order to promote the liberal and practical education of the industrial classes.”

This legislation represented a major shift in thinking about the purpose of higher education, which previously had been available only to the wealthy classes. The second Morrill Act (1890) further broadened the availability of higher education by providing federal appropriations to support “separate but equal” colleges for African Americans living in the Southern states. In 1994, Congress gave land grant status to twenty-nine Native American tribal colleges, thus continuing the tradition of extending the land grant ideal to marginalized peoples of the nation.

Although the need for a national system of agricultural research was identified by President George Washington, it took nearly 100 years for Congress to pass legislation creating the agricultural experiment station system with the Hatch Act of 1887. This legislation represented the second evolutionary step in the growth of the land grants. It provided federal funding “to promote scientific investigations and experiments respecting the principles and applications of agricultural science.” The research function was thus added to the evolving land grant ideal.

The third stage in the evolutionary growth of the land grants was accomplished with the passage of the Smith Lever Act in 1914, establishing the national Cooperative Extension Service “to aid in diffusing among the people of the United States useful and practical information on subjects relating to agriculture and home economics and to encourage the application of the same.” President of the University of Massachusetts Kenyon L. Butterfield was an early champion of the land grant ideal. In a 1904 speech, President Butterfield made a case for the three land grant functions when he called for each college to support “its threelfold function as an organ of research, as an educator of students, and as a distributor of information to those who cannot come to the college.”

The UMass College of Natural Sciences remains committed to Butterfield’s vision of an integrated program of teaching, research and outreach. Under the leadership of Dean Steve Goodwin, the College of Natural Sciences has created the new UMass Amherst Center for Agriculture which administers the agricultural research and extension functions of the college – and now adds the expanded Stockbridge School of Agriculture to continue its
commitment to the land grant mission.

This mission is particularly relevant today as the world experiences the “perfect storm” of climate disruption, peak oil, and economic stress. Students have recognized this time as an opportunity and are gravitating to the study of sustainable farming working toward careers in local food and landscape businesses, urban agriculture and Permaculture. The time is right for the re-emergence of “Mass Aggie” built upon its historical and timeless mission of research-based public service and teaching – but manifested in this cutting edge and future focused partnership between the UMass Amherst Center for Agriculture and the Stockbridge School of Agriculture. It’s surely a good time to be an “Aggie.”

John is a member of the Board of Directors of Living Routes, Inc., an educational collaborative that helps students earn college credit for the study and practice of sustainable living in ecovillages around the world. He served for 9 years on the Amherst Conservation Commission and currently serves on the Board of Directors of the North Amherst Community Farm. John has been Executive Director of the Consortium for Sustainable Agriculture Research and Education, a national consortium of universities and research institutes, and is a founding Board member of the Loka Institute, a non-profit institute dedicated to the democratization of technology. He has also served on the Board of Directors of the Hitchcock Center for the Environment in Amherst, Massachusetts.
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
Amherst Farmers’ Market, Saturdays 8 a.m. to 2 p.m.; Boston Copley Sq. Market, Tuesday and Friday 11 a.m. to 6 p.m.; plant sales at the farm in Deerfield M-Sat 8 a.m. to 5 p.m. Vegetable plants, salad greens, lettuce, kale, collards, radishes, greenhouse cucumbers, greenhouse tomatoes, herbs

**Billingsgate Farm**
6 County Road
781-293-6144
farmgirl@billingsgatefarm.com, billingsgatefarm.com
Farm Stand open Monday-Friday 10:00 a.m. to 6:30 p.m. and Saturday & Sunday 9:00 a.m. to 6:30 p.m.; Pembroke Farmers’ Market 9:00 a.m. to noon. Lettuce and Radishes, Certified Organic produce around May

**Bird of the Hand Farm**
PO Box 264, 33 School St., Sterling, MA
978-422-6217
birdofthehandfarm@gmail.com
www.birdofthehand.com
8 a.m. to 5 p.m. Sunday-Saturday perennials: daylillies (various colors), bee balm, lemon balm, lovage, irises (bearded and siberian), pyrethrum and herb seedlings (basil, salad burnett, parsley and kale.

**Blue Heron Organic Farm**
PO Box 67, Lincoln, MA
781-254-3727
farmer@blueheronfarmlincoln.com
www.blueheronfarmlincoln.com
Certified Organic Farm stand located on Rt. 117 just east of the railroad tracks, Lincoln, Open: Wed-Thurs 10-5 (June-October). We will be having an organic plant sale on the farm every Fri-Sun starting in Mid-May Organic seedlings sale: almost every weekend in May, Lexington Farmers’ Markets: Tuesdays 2 p.m. to 6:30 p.m. and on Davis Square, Wednesdays noon to 6 p.m. We also sell to many Boston area restaurants; please see website (click on ‘Restaurants’) for seasonal availability. Please email the farmer if interested in volunteering!!

**Bug Hill Farm**
502 Bug Hill Road, PO Box 516, Ashfield, MA
413-628-3980
katekerivan@gmail.com, www.bughillfarm.org
Farmers’ Markets in Eastern MA: Davis Square, Somerville; Central Square, Cambridge. In Western MA: Great Barrington (Saturdays), Northampton (Tuesdays at Thorne’s), Amherst (Kendrick Park), Ashfield Town Common (Saturdays) Berry Plants, Rhubarb Rush (Rhubarb and Ginger drink mixer made with local honey!) Rhubarb Butter, Black Currant Cordial, Black Currant spreads and sauces. Certified organic tomato plants

**Eastleigh Farm**
1062 Edmands Road, Framingham, MA
508-877-1753
eastleighfarm@gmail.com, www.eastleighfarm.com
Farm store: Mon-Fri noon to 7 p.m., Sat and Sun 11 a.m. to 7 p.m.
Raw Milk (from our herd comprising mostly of jersey cows), Nobscot Artisan Cheese, Ice Cream, assortment of crackers, jams, honey, cookies, cheeses, chocolate milk, heavy cream, butter, apples, apple cider.

**Farmer Dave’s**
437 Parker Road, Dracut, MA
978-349-1952
farm@farmerdaves.net, www.farmerdaves.net
No farmers market hours yet - we have a spring CSA share that runs from March to early June with pick-ups in Dracut on Tuesdays, Somerville on Wednesdays, or Tewskbury on Thursdays. Registration is also open for our summer CSA shares and fruit shares (pick-ups in Beverly, Burlington, Dracut, Lawrence, Jamaica Plain, Tewksbury, Somerville, Gloucester, Reading, Malden, or Boston Medical Center) as well as our late fall CSA.
Items available in the spring share include greenhouse greens, root vegetables, greenhouse-grown tomatoes and cucumbers, herbs, and other early spring / greenhouse crops.
Members can sign up via our website, www.farmerdaves.net
Dragonfly Farms
40 Prescott St., Pepperell, MA
978-433-3906
farmer@dragonfly-farms.com, www.dragonfly-farms.com
Farm Stand open every day from 9 a.m. until dusk
Pasture raised-organically fed-chicken eggs, organic layer pellets sold at bulk pricing, and in early May vegetable transplants

Golden Oak Farm
44 Plain Road, Hatfield, MA
dandp2002@yahoo.com, www.goldenoakfarm.us/
Farm Stand is open daily from 8 a.m. to dusk from April 15th through November 15th
Vegetable, herb, and flower seedlings, greens, radishes, thyme, chives, garlic chives, oregano. Also offering cut your own comfrey for laying hens. We use sustainable, nutrient density practices to produce the best quality vegetables we can.

Groundworks Farm
PO Box 437, Pittsford, VT
802-310-4951
info@groundworksfarm.com , www.GroundworksFarm.com
CSA shares available: Vegetable, Chicken, Meat, and Cheese; pick-ups in Cambridge, MA, Middlebury, VT, Hebron, NH and on farm. More information at our website: www.GroundworksFarm.com

John Crow Farm
PO Box 252
Groton, MA
978-842-1JCF (1523)
johncrowfarm@gmail.com, johncrowfarm.com
Farm Stand opens May 14th, 10 a.m. to 6 p.m.
Beef, Pork, Lamb, Chicken, Duck, Goose, Turkey, Quail, Pheasant, Rabbit, Vegetables, and other locally made gourmet food products

Left Field Farm
20 Root Road, Middlefield, MA
413-623-5137
leftfieldfarm@verizon.net
Our farm is open daily 9 a.m. to 6 p.m.
Certified organic annual and vegetable starts including many hybrid and heirloom tomato varieties.

Long Life Farm
Hopkinton, MA
508-596-1651
laura@longlifefarm.com, www.longlifefarm.com
Hopkinton Farmers’ Market, Fridays starting June 15, 1 to 6 p.m., Ashland Farmers’ Market, Saturdays starting June 9, 9 a.m. to 1 p.m.
Arugula, Scallions, Lettuce, Broccoli, Cabbage, Kohlrabi, Radishes, Turnips, Bok Choy, Tatsoi, Rhubarb, Peas, Chard

Hettie Belle Farm
Warwick, MA
978-544-6241
jennifer@hettiebellefarm.com, www.hettiebellefarm.com
100% grass-fed beef, 100% grass-fed lamb, organic pork, organic chicken, organic turkey, organic goose, organic duck!
Pre-order - just call or email jennifer@hettiebellefarm.com

Many Hands Organic Farm
411 Sheldon Road, Barre, MA
978-355-2853
farm@mhof.net, www.mhof.net
Right now we have lard at $20/quart and $10/pint. You can sign up for our 2012 offerings for the CSA – summer, juicing, fall, fruit, apple, and flower shares. We are now able to work with SNAP recipients. You can also order pork, chicken, turkey, beef, and baby layer chicks. All is certified organic except the beef.

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, at the Natick Farmers’ Market, Saturdays, starting May 12 9 a.m. to 1 p.m. on the Natick Common and the Framingham Farmers’ Market, Thursdays, starting June 7, noon to 5 p.m. at the Framingham Village Green
Vegetable, herb, and flower seedlings; asparagus, greens including lettuce and spinach, radishes

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.
Summer farmers markets: Lexington, Tuesdays 2 to 6:30 p.m., Westboro, Thursdays 1 to 6 p.m., Union SQ in Somerville, Thursdays 5 to 8 p.m. and Saturdays 9 a.m. to 1 p.m., Hardwick, Sundays 11 a.m. to 2 p.m.
Farmstead aged cheeses (cow), grass-fed beef, eggs, local yogurt, goat cheese, maple syrup, jams, fermented, pickles and seasonal vegetables.
Visit www.robinsonfarm.org for retail locations and restaurants, info@robinsonfarm.org for wholesale cheese orders

Rosasharn Farm CSA
57 County St., Rehoboth, MA
401-330-7153
rosasharnfarmcsa@gmail.com, www.rosasharnfarm.com
Vegetable CSA, heritage pastured pork, pastured chickens

Simple Gifts Farm
1089 North Pleasant St., Amherst, MA
413-549-1585
simplegiftsfarm@gmail.com, simplegiftsfarmcsa.com
Farm stand open daylight hours; Amherst Farmers’ Market, Saturdays 7:30 a.m. to 1:30 p.m.
Salad greens, potatoes, radishes, bok choy, lettuce, pork, eggs, vegetable starts
Sweet Autumn Farm
180 Prospect St., Carlisle, MA
978-287-0025
sweetautumnfarmma@gmail.com
Farm stand open Tuesdays 3 to 6 p.m., Fridays 1 to 6 p.m., and Saturdays 2 to 6 p.m.
Duck and chicken eggs, heirloom tomato, pepper, herb and flower seedlings

Sweetwater Farm
95 Maple Lane, Petersham, MA
413-813-5746
burtonik@yahoo.com, www.sweetwaterfarmma.org
Maple syrup, Hay, Beef, and Lamb

The HERB FARMacy
30 Elmwood St., Salisbury, MA
978-834-7879
thymeout@theherbfarmacy.com, www.theherbfarmacy.com
Greenhouses open daily 9:00-5:00
Farmers’ Markets in Lexington, Tuesdays 2 to 6:30 p.m., Wellesley, Thursdays 3 to 6 p.m., Marblehead, Saturdays 9 a.m. to noon
Over 800 varieties of certified organic potted plants including herbs, old-fashion flowers, heirloom tomatoes, veggie starts and many natives. We know and grow organic plants; visit our greenhouses and we’ll help you get your garden growing!

Twin Oaks Farm
spinetilazarus@webtv.net
Amherst Farmers’ Market, Saturdays 7 a.m. to 1:30 p.m. and Northampton Farmers’ Market, Saturdays 7 a.m. to 1 p.m.
Fig trees/alpine strawberry plants/mandevilla plants and as the season moves into June and July: snow peas, sugar snap peas, shelling peas and 12 varieties of gourmet potatoes including LaRatte, Austrian Crescent and Peruvian

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

When Pigs Fly Farm
222 Sandisfield Road, Sandisfield, MA
413-258-3397
whenpigsflyfarm1@verizon.net
Farm stand is open daily from sunrise to sunset
Early greens, honey, maple syrup, fresh baked breads, chicken, duck, eggs, bedding plants, vegetable plants, herbs and more

White Barn Farm
458 South St., Wrentham, MA
774-210-0359
info@whitebarnfarm.org
www.whitebarnfarm.org
2 Day Plant Sale: May 19th and 20th, 10 a.m. to 4 p.m. both days. Vegetable, herb and flower seedlings grown with love using organic methods and organic compost-based potting soil. We are also likely to have fresh spinach, bok choy, radishes, and some other early spring treats. The farmstand will open regularly in June.

The Importance of the Plant’s Root Ball
Frequently a bedding plant is transplanted into field soil conditions that are less than perfect. Within the root block or ball, the plant, and the plant’s partner microbes should have established a system and structures capable of extending their organization out into the field soil. The green leaves provide the energy to power the outreach and the potting soil serves as the cultural base. Investing in sufficient media for ample root balls pays back in improved crop yields.

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Jack Scotnicki
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James Vath
Wild Oats Market

New and Renewing NOFA Members from April:

Tim Buckalew
Diana Cirillo
Kristina Delmhorst
Diane Dussault
Andrew Ferry
Elizabeth Green
Susanna Hilfer
Emily Jeffrey
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Co-operative Enterprises Help Build a Better World.

The United Nations has declared 2012 the International Year of Co-operatives, recognizing the contribution of co-ops to community development, economic resilience and food security. For more information and a map of our more than 20 member food co-ops, including locations in Massachusetts and nearby Connecticut, New Hampshire & Vermont, please visit www.nfca.coop.
COMMUNITY HAPPENINGS

EVENTS

NOFA-NH HOLISTIC ORCHARD INTENSIVE
May 19th, 9:00 - 4:00, Maple Frost Farm, Langdon, NH.
NOFA-NH is delighted to have Michael Phillips, author of The Apple Grower and The Holistic Orchard, discuss the role fungal duff management and optimal nutrition plays for fruit trees and woodsy berries. We will meet in a homestead orchard in southwestern New Hampshire and identify the insects and diseases faced by New England growers. The cost for this workshop is $65 for NOFA members and $75 for non-NOFA members. For more information or to register, send an email to jamastrianni@yahoo.com or call Jack Mastrianni at 603-835-6488.

STROLLING OF THE HEIFERS PARADE
June 1, 2 and 3, 2012. Downtown Brattleboro, Vermont
A weekend of fun and education for the whole family, built around the world-famous agriculturally-themed Strolling of the Heifers Parade — Saturday, June 2 at 10 a.m. sharp on Brattleboro’s historic Main Street. Watch scores of lovable heifer calves led by future farmers, followed by many other farm animals, bands, tractors, floats, clowns and much more. Visit our website!

SHEEP SCHOOL – NEW ENTRY SUSTAINABLE FARMING PROJECT
June 14, 10:00am-3:30p.m. Tufts Cummings School of Veterinary Medicine, Grafton MA.
Learn about sheep health, managing meat and wool enterprises, feed, handling, and work on your vaccination, hoof trimming and other hands-on skills. Featuring speakers from the Tufts Cummings School of Veterinary Medicine, veterinarian and sheep farmer Rosario Delgado-Lecaroz, and special guest Tom Colyer, President of the Massachusetts Federation of Sheep Associations. Registration fee is $40 ($25 for additional registrants from the same farm; includes lunch and resources). Click here to register. For questions, email sanderson@comteam.org or call 978-654-6745.

ANNOUNCEMENTS

FARMERS NEEDED IN CAMEROON
Teach and/or mentor regarding: the basics of organic farming & sustainability; composting; how to test & enrich the soil and improve yields; rainwater harvesting and irrigation; easier ways to clear the land; animal husbandry (pigs, goats, rabbits, chickens, cattle) and fish farming. INTERESTED? Please READ the NGOabroad website. Then answer Questionnaire & embed with resume in email to info@NGOabroad.com.

ORGANIC FARM FOR SALE IN ACTON, MA
This 14.12 acre farm includes a beautiful farm stand ready for selling your produce! Address: 982 Main St , Acton, MA 01720. MSL # 71330844. Asking price: $875,800. Contact Marianne Blackstone Tabner, Keller Williams Realty at (978) 621-8028.

BU FARMERS’ MARKET SEEKING FARMERS AND PRODUCERS
Boston University Farmers’ Market is currently making an open call for farmers and producers to sell at our market. Our market is every Thursday from September 6th -October 25th from 12-4pm. We currently have 7 other vendors. The short season is packed with student, staff and faculty that love the market and look forward to it all year. The market has no fee for participating aside from the City of Boston Inspectional Services $100 fee for processed foods. Exempt products such as produce, honey, eggs and maple syrup do not require this application. Parking is $6/market.
NOFA/Mass Workshops

A Midsummer Night’s Feast: Potluck and Garden Viewing
Sunday, June 3rd - 5:00-8:00 pm
Cost: Free, bring a potluck dish to share; registration limited to 15 guests.
Private Home, West Newton, MA

To RSVP for the garden viewing and potluck contact Drew Love at (330) 801-0389, or by email at drew@nofamass.org.

Twilight Wild Edibles Walk
Thursday, May 31 - 5:45-7:00
Instructor: Russ Cohen
Great Brook Farm State Park
Registration: $25 NOFA members / $30 non-members

To register for the Twilight Wild Edibles Walk Contact: Ben Grosscup, 413-658-5374, by email, ben.grosscup@nofamass.org; put “Twilight Edible Walk” in subject.

Food Self-Reliance Series

Chickens and the Sustainable Farm
Saturday, June 9 - 9:00am-12:00 pm ***followed by optional pot-luck lunch
Cost: $30
Instructors: Pam Raymond & David Turner
Golden Oak Farm, Hatfield, MA

Organic Backyard Eggs
Saturday, June 16 – 9:00 AM-12:00 PM
Cost: $30
Instructors: Josh Richardson and Greg Wolfus
Home of Josh Richardson, Northborough, MA

To register for the Food Self-Reliance Series, Contact Ben Grosscup, 413-658-5374. By email, ben.grosscup@nofamass.org; put “Food Self-Reliance” in subject.

Organic Gardening Workshops

The Art of Gardening
Saturday, May 5 - 9:00am-12:00pm ***followed by optional pot-luck lunch
Cost: $30
Instructor: Beth Ingham
Noonday Farm, Winchendon Springs, MA

Low-Tech Organic Gardening With Chickens
Saturday, June 2 - 9:00am-12:00pm ***followed by optional pot-luck lunch
Cost: $30
Instructors: Clio Fisher and Eric Fisher
Home of Clio Fisher, Groton, MA

To register for Organic Gardening Workshops, contact: Ben Grosscup, 413-658-5374, by email, ben.grosscup@nofamass.org; put “Organic Gardening” in subject.

Soil-Building Workshops

Foliar Sprays and Crop Monitoring
Sunday, June 17, 3:00pm-6:00pm ***followed by optional potluck lunch
Cost: $30
Instructor: Derek Christianson
Brix Bounty Farm, Dartmouth, MA

An Integrated Crop & Livestock System for Soil Building
Saturday, June 23 – 1:00pm-4:00pm
Cost: $30
Instructors: Jeremy Barker-Plotkin and Dave Tepfer
Simple Gifts Farm, North Amherst, MA

To register for Soil Building Workshops, Contact Ben Grosscup, 413-658-5374. By email, ben.grosscup@nofamass.org; put “Soils Building” in subject.

Beef, Dairy and Pigs Workshop Series

The Nose to Tail on Organic Pastured Pigs
Saturday, June 30 – 9:00am-12:00pm
Cost: $30
Instructor: Brendan Holmes
Misty Brook Farm, Barre, MA

To register for the Beef, Dairy and Pigs Workshops, Contact Ben Grosscup, 413-658-5374. By email, ben.grosscup@nofamass.org; put “Beef, Dairy and Pigs” in subject.

SEMAP Twilight Grower Education Series in Southeastern Mass

Berry Production
Monday, June 4th - 6:30pm - 8:00pm
Cost: $15 NOFA Members; $20 Non-members
Instructor: Stan Ingram
Coonamessett Farm, East Falmouth, MA

To register for SEMAP Twilight Grower Education Series, Contact Sarah Cogswell, Program Director SEMA; scogswell@semaponline.org, 508-542-0434.
38TH ANNUAL SUMMER CONFERENCE

NOFA

NORTHEAST ORGANIC FARMING ASSOCIATION

AUGUST 10-12, 2012  UNIVERSITY OF MASSACHUSETTS, AMHERST

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Hundreds of Vendors and Exhibitors, Live Entertainment, Children’s and Teen Conference, Country Fair

Join us for two exciting pre-conference seminars: Fighting GMO’s: a Pre-Conference Training for Consumers, Community Leaders, Activists, and Organizers with Jeffrey Smith, and Grow Fruit Naturally with Lee Reich.

To register: www.nofasummerconference.org
Email: info@nofasummerconference.org OR Call: 413-549-1568
Know Your Food

Stonyfield began as an organic farming school. So we have a long history of helping people know their food.

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