Northeast Organic Farming Association/ Massachusetts Chapter

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From the Editor
Nicole Belanger, NOFA/Mass Public Relations Coordinator

A recent trip to the Midwest put into context for me some of the ways we’re lucky here in Massachusetts. The Midwestern scale of farm equipment, the rows of mono crops, the challenges of keeping bees next to commercial soybean fields and the influence of agribusinesses on state universities can be daunting. Sure, in Mass. we have our challenges in the price of land and maintaining acreage in agriculture, but small can be good.

There are lessons to learn from others, of course. We were blessed to host Australian ag consultant and scientist Christine Jones in early September. Though many of Australia’s problem are different from ours, their models and lessons have clear relevance to our area. Julie Rawson writes about her reflections on Jones’ visit on page 3.

Interested in climate change and how farming and land management can capture atmospheric carbon in soils, while enhancing the capacity of land the foster plant life and increasing the nutrient density of our food? We have several mp3 recordings to share! Listen for free to Jones, Summer Conference Keynoter Elaine Ingham and presenters from the Soil Carbon and Climate track. (Learn more on page 13.)

We are also enthusiastic for our Winter Conference Keynoter and Seminar Presenter, Greg Judy, who will share his grazing expertise this coming January in Worcester. (Read more about Judy’s work on page 10.)

Whether your new to NOFA/Mass or have been involved for many years, we hope you find what you’re looking for and know that we’re always open to ideas and helping meet the needs of our community. Check out our work in this issue and let us know what we can do to support your work!

Nicole
Christine Jones on nitrogen fixation, aggregation, stable and labile carbon and more

Julie Rawson, NOFA/Mass Education and Executive Director

I have been hanging out with the nutrient density “boys” for six years now. It has been fun over the last two months to spend two days with Elaine Ingham, a year older than me, and four days with Christine Jones, a year younger than me, both of them females like myself.

Jack and I picked up Christine at Logan on Sunday the 31st of August and said farewell to her on Wednesday the 3rd of September. Besides two full days of seminars – Newton with 67 participants, and Amherst with 76 participants – we got plenty of time to talk offline about carbon and a few other things.

Many thanks to Greg Maslowe and the folks at Newton Community Farm for hosting us at their idyllic location for the first event. From the garlic hanging from the ceiling of the barn, to the beautiful acre of neatly managed vegetables out the front window, and including the potluck lunch with us all sitting variably on stone walls, lawn chairs, and picnic tables, Newton Community Farm was very welcoming and conducive to our learning. Thanks also to Jeremy Barker-Plotkin and Dave Tepfer from Simple Gifts Farm in Amherst, who hosted our end-of-day tour on the second day.

There were a lot of takeaways from these events for me as a farmer, but I will just mention a few here. Soon there will be MP3s posted on www.nofamass.org, so you can get the whole story. (See page 13 of this issue, September 2014, for temporary links.)

Here is a mind-expanding concept. We have always been taught that it all starts in the soil, with soil at the base of the pyramid, photosynthesis next, animals, and then people. Christine posits that it is photosynthesis that has the rightful space at the base of the pyramid, then soil, animals, and people.

There is a full article, “Nitrogen: The Double-Edged Sword”, in the Fall 2014 issue of The Natural Farmer which explains the difference between inorganic nitrogen and organic nitrogen, so you can go there to get the full story. Christine stated that not only nitrate and nitrite N, but also ammonium N, are not the forms of N that we want to feed our crops. These are present in what Jerry Brunneti calls “funny protein” that causes disease in plants and animals. Another important takeaway for me from these events was that nitrogen is fixed not only by legumes, but also by bacteria in the service of all other crops through the building of soil aggregates. When you slowly pull a root out of the soil, you will see these tiny little aggregate clumps of soil hanging from the roots. Inside these clumps, and in a somewhat oxygen-deprived environment (not quite anaerobic), the nitrogenase enzyme is able to access atmospheric nitrogen to fix it for use by the plants. The key to this is the reduced oxygen, because nitrogenase cannot survive when oxygen is in the same concentrations as usually found in the atmosphere.
At the Amherst event, Christine showed a PowerPoint presentation about the work that is being done at Colin Seis’ farm in Australia. This was to exemplify one of her major points: humus development does not come about through decomposition of organic matter. Humus development can only happen via the following mechanism. Sunlight strikes green leaves and, by reassembling the atoms in carbon dioxide and water, carbon sugars are created. Many of these are then pumped through the plants’ roots and to the bacterial and mycorrhizal fungi partners that exist in an economic relationship with the roots. The more plant species that are growing in a location, the more microbial partners are active in the soil to bring a broader array of minerals to the plants. It seems the plant is forever “asking” for this or that mineral, and is “paying for it” with carbon (sugar) – kind of like how it works at a take out restaurant!

Colin has brought back the family farm from desertification and improved its humus and water holding capacity by mobstocking or pulse grazing. Additionally he grows grains in the off-season on the grasslands where he grazes his ruminants (the grasses go dormant in the dry season). Christine showed us the difference between a soil core sample on Colin’s farm and that of his conventional brother’s farm next door. In the top 10 centimeters (4 inches) of soil they were similar due to the presence of labile – or temporary – carbon from decomposition of material on the surface of the soil. At the depth of 50 cm (20 inches), however, because Colin was growing a variety of plants during the entire year, there were deep roots that were well inhabited by mycorrhizal fungi – the essential ingredient for stable carbon and humus development.

So how do the lessons learned from dry land farming in Australia translate to life on the farm, garden or lawn in humid and moist Massachusetts?

1. Diverse plantings provide the opportunity for the many specialized microbial soil partners to thrive and access the myriad minerals needed for plants to all photosynthesize in a high performance way. This is why “cocktail” (multi-species) cover crops, companion planting, living mulches, etc. are so effective at building plant health and soil humus.

2. Keeping the soil covered with green growing plants for as long as possible in the year keeps the microbes alive and active. Healthy microbes means healthy plants which means healthy people who eat them. And for farmers who are trying to make a living off the land, more and higher quality food means higher profits.

What will I do differently having attended these two lectures? Starting today (September 4) I am going to systematically cover crop into any of my annual crops that due to their size can handle it at this moment (brassicas, leeks, corn, tomatoes, peppers, squash, cucumbers, mature lettuce, flowers, pole and soy and shell beans, beets, carrots, etc.). I have the following choices available; so will put out a mix of winter rye, vetch, barley, oats, wheat, sunflowers, buckwheat, Dutch white clover, field peas, and forage radish. For my strawberries and other perennials like rhubarb, black and red raspberries, I will only use winter-kill seeds (not rye, clover and vetch). As the season progresses and small plantings of lettuce, Asians, carrots, beets, spinach, etc. gain...

Simple Gifts’ Jeremy Barker-Plotkin answers questions during tour
more size, I will just plant vetch and rye (having missed the window of opportunity for the other crops to germinate). One day I will take the “no-till” plunge, but am not there yet.

As we stood in a circle at Simple Gifts at the end of the second day, Christine put it so well for all of us who struggle to do a better job while dealing with our own not ideal systems and mindsets. I could feel the resistance/desire in my brain and heart to keep changing my ways to be more of an earth steward and successful as a grower/animal husband. I could feel in others too the fatigue of early September from working too hard for too many months -- the time for rest not yet upon us. Christine noted that there is a lot of human ingenuity, and that we as a community can support each other as we change and improve our systems. From his place in the circle Jonathan Bates, a leader in the permaculture world, called out, “We can do it. It is not that much of a shift we need to make.”

There are more high quality events on the schedule that continue in this vein:

- Ridge Shinn will talk about grass-fed animals, mob-stocking and ultimate pasture management on Monday, November 3 at Heifer Farm in Rutland - [www.nofamass.org/events/succeeding-grass-fed-beef](http://www.nofamass.org/events/succeeding-grass-fed-beef)
- Greg Judy will keynote and run a day long seminar at the winter conference on January 10 at Worcester State University - [www.nofamass.org/events/wc](http://www.nofamass.org/events/wc)
- Jerry Brunneti and Bryan O’Hara will lead two days of conversation at the Soil and Nutrition Conference on February 11 and 12 at First Churches in Northampton (not yet posted on the website).
- Check out the ever-growing resource page on carbon friendly farming here: [www.nofamass.org/resources/soil-carbon-sequestration-resources-farmers-gardeners-and-consumers](http://www.nofamass.org/resources/soil-carbon-sequestration-resources-farmers-gardeners-and-consumers)
Dear friends,

It is time for me to step back and make more room again in NOFA/Mass for new blood. Four years ago the Summer Conference was successfully transitioned to Ben Grosscup and his very strong team, and now it is time for me to give up the role of Education Director. I need more breathing room in order to continue my farming habit, to spend more of my NOFA time working within the NOFA Interstate Council, and to continue to make room for the new talent that will eventually be running NOFA/Mass.

The Education Director plays a very important role in NOFA/Mass, because education and advocacy drives us. At the top we need someone with vision, deep visceral understanding of the issues, and strong collaborative skills in order to work with a very large and disparate staff, not to mention the broader farming education and advocacy world. This person has to be hands on enough to support the our education staff, while being able to stand aside adequately to let them flourish in their work. This position is heavily supported by the Executive Director, and highly collaborative with the Admin Director (Kathleen Geary), Development Director (Kristin Brennan) and Communications Director (Rebecca Buell).

I am looking to have passed this job on by January 1. The hours are flexible (between 10-15/week at this juncture) because we keep adding new initiatives and grant funded projects. That leaves some leeway until we settle on a final number of hours. NOFA/Mass staff work out of their own homes, have a lot of independence, and set their own schedules (aside from some mandatory events listed below). Please consider this upper level job with NOFA/Mass if you see a skill set match with it.

Job Description: NOFA/Mass Education Director

September 2014

General Description:
Under the guidance and direction, and in collaboration with the NOFA/Mass Executive Director, the Education Director oversees the implementation of educational programming within the organization, and receives guidance from the NOFA/Mass Board of Directors and the NOFA/Mass Education Committee. This person manages NOFA/Mass education department staff and maintains and develops relationships with other organizations that provide education to farmers, gardeners, homesteaders, consumers, and landscapers in the state of Massachusetts. The programs that lie within the education department for 2014 are bulk order, policy, seminars and education events, winter conference, beginning farmers, raw milk, low income access, certification education, summer conference and Middlesex County climate change research.

Salary: 10-15 hours per week at $18/hour.

Program Oversight:
1. Through regular monthly hour long calls with each staff member, oversees and provides guidance (and assistance) to education department staff:
   • Bulk Order which presently organizes a tri-state (MA, CT and RI NOFA chapters) spring bulk order of hard-to-find supplies and fertilizers for organic growers.
   • Policy which keeps abreast of and responds appropriately on national and state legislation on topics which affect organic agriculture; and keeps abreast of and responds appropriately to private and corporate activities which impact organic agriculture and human health.
• Education Events and Advanced Seminars, which organizes on-site/on-farm half-day and whole-day educational hands-on workshops, as well as one- to three-day seminars at public venues.
• Winter Conference which puts on an annual educational winter conference and trade show and hosts the NOFA/Mass annual meeting, working with adjunct staff.
• Beginning Farmers which works in collaboration with the other NOFA chapters to provide a journeyperson program, a mentor-mentee program and a website matching service for apprentices and farmers.
• Raw Milk Network which predominantly works with farmers to enhance their ability to sell raw milk legally and safely in Massachusetts. It also educates consumers on access issues. This year work is being done on a raw milk bill in the state legislature.
• Summer Conference which holds a 2-day annual educational event with an advance day of pre-conferences, fair and tradeshow for the entirety of the 7-state NOFA organization (works with adjunct staff).
• Educational low income access projects (currently in Springfield).
• Certification application and information support.
• Short-term Middlesex County climate-change focused research.

2. Attends (a) some meetings of the summer and winter conference committees, as well as the conferences, (b) the raw milk annual get together, (c) some seminars, (d) select policy gatherings, (e) a handful of education events, and (f) visits to low income access projects. Provides feedback and support for these events.

Administrative/Specific Tasks:
• Coordinates and runs annual personnel evaluations of education department staff
• Advises for, collects and oversees education department annual budgets and fits them into the overall budget picture for NOFA/Mass
• Directs and coordinates regular education department conference calls (6 per year) to enhance collaborative working relationships in the education department and brainstorm the direction of NOFA’s educational activities.
• Participates in monthly directors’ calls, six board meetings, one staff meeting, and two staff and board retreats.
• In collaboration with the Executive Director maintains or develops working relationships with a number of likeminded organizations in the state, collaborating when appropriate
• With Executive Director and Board of Directors, participates in developing appropriate new educational programming and assists in getting it off the ground.
• Works closely with Executive Director and Development Director in determining funding needs for education department programming.

A strong candidate will
• Have a deep working knowledge of NOFA/Mass, its programs, and its culture
• be a cutting edge/envelope pushing farmer and/or be strongly steeped in organic farming.
• have excellent people skills and be good at negotiating and managing relationships for positive outcomes

Starting Date: January 1, 2015.

Application procedure: Please send cover letter, resume and contact information for three references to Julie Rawson, Executive Director (and present Education Director), julie@nofamass.org.
A request from your Captain:

We want **50 good people** to join TEAM NOFA/Mass in our quest to mitigate climate change. Run or walk with us through beautiful Lexington, November 2nd!

*Meet team member Sarah Nolet:*

“After spending the last 8 months volunteering and living on organic farms in South America, and working with my dad on our ranch in Shasta Valley, CA, I have learned firsthand how hard it is to produce food organically. And not just production - getting chefs, restaurants, and eaters to appreciate the value of organic is a complicated problem.

But, I believe it is an important one: sustainable agriculture is integral to the future of our planet. I’m now a graduate student at MIT, and I hope my coursework and experience here will enable me to make a difference in this arena. In the near term, I’m excited to be involved with NOFA and to support sustainable agriculture around Boston. Conveniently, I love to run :)

Funds raised will support our education and advocacy work on sustainable organic growing practices, which not only conserve but actually renew and improve our environment. We are inspired by the unfolding knowledge that proves biological organic farming is a viable way to reduce the amount of carbon dioxide in the atmosphere and store that carbon, long term, in the soil. It will have the added benefit of helping growers produce superior crops and maintain soil moisture.

*Sign up to fundraise on the team’s webpage, as a runner or walker. Join offline with the Team Captain, Cathleen O’Keefe, by calling 413-387-2316.* Not able to join as a runner or walker? Consider supporting a team member! Select the team member’s name you want to support, and then click the green button to “Donate.” Or donate offline by sending a check to the NOFA/Mass office, 411 Sheldon Rd., Barre, MA, 01005. Please make checks payable to NOFA/Mass and include “Team NOFA/Mass Run” on the memo line.
NOFA/Mass outreach update
Sharon Gensler, NOFA/Mass Outreach Coordinator

THANK YOU to our July & August volunteers: Jono Neiger, Pam Raymond, Mary DeBlois, Jane Hammer, Ed Stockman & Kathleen Geary. They said they had a great time!

Are you our next outreach volunteer? Let’s talk! You’ll receive a bit of training, maybe learn more about NOFA/Mass and feel good about doing good work! Plus let’s not forget the free NOFA hat OR the $25.00 discount on a NOFA/Mass sponsored event or membership. Sign up now, email me at outreach@nofamass.org

OUTREACH CALENDAR

September 18  Big E                  W. Springfield
September 20-21 Weston Price Conference        Southbridge
September 26  UMass Extension 100th Birthday         Amherst
September 27-28 Garlic & Arts Festival           Orange
October 8-10  Mass Council on Aging              Falmouth
October 22-23 Sustainability & Food Days          Worcester
October 24-25 Connecting for Change               New Bedford
October 26    Just Roots Fall Festival            Greenfield
November 21-23 Biodiversity for a Living Climate Medford
Greg Judy to keynote and teach all-day grazing seminar at NOFA/Mass Winter Conference: Saturday January 10, 2015, at Worcester State University

At the conference Greg Judy will offer his seminar *Using Livestock to Build a Healthy, Profitable Farm*. He will discuss all the steps involved in setting up a profitable, managed grazing operation from scratch, including grazing methods, fencing, water, monitoring animal performance, recovery periods, building a litter bank, calving, winter stockpiling, developing your grazier's eye, drought management, and daily monitoring.

**Greg’s seminar outline describes more about grazing methods:**

“Topics will include when and where to increase or decrease stocking density at different periods of the grazing season. There are times of the year that we can use the animals as a soil improvement tool and also times of the year we need to stay focused on maximum quality intake for the animals to perform at their peak.

Our mob of animals is a tremendous force to be reckoned with; when we learn to harness this free energy, the results can be staggering. We can accomplish mowing, seeding, light tillage, building soil surface litter, feeding soil life, trampling woody material, bulldozing, healing problem erosion spots, fertilizing, timber improvement, building wildlife habitat, growing healthy food, catching water, and the list goes on.

There is no fossil fuel being used [to manage our livestock]; only animal power is driving this process.”

**Videos of Greg available**

You can also check out some really cool, short videos of his grazing style at www.nofamass.org/content/greg-judy-videos. In the videos, Greg explains his spring grazing management techniques for sheep and cattle. He and his team concentrate on peak cattle performance by grazing just the grass plant tips, which enables very fast re-growth of the plants. He also shows how they move and manage their parasite resistant hair sheep flock.

**Request for workshop proposals deadline: TODAY!**

Here’s your last chance to get involved as a presenter at the conference: submit a workshop proposal now. Presenters receive a $50 honorarium, for each 1.5 hour workshop presented. All presenters will also get free conference registration, and a free lunch. Presenters who donate their stipend, which provides scholarships for farmers and people in financial need, will be recognized in the program book.

Registration opens October 15. Find more details at www.nofamass.org/winterconference or call (413) 387-2316.
Come grow with us:
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- organic blueberries
- organic strawberries
- organic melons

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

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2014’s 40th annual NOFA Summer Conference a success

Thanks to the many people who came to this year’s Summer Conference! The weather was gorgeous and the attendees enthusiastic. Of the 1100+ attendees, 60 individuals came on Beginner Farmer scholarships, and many benefited from Farming Education Fund scholarships. The variety of cultures, geographic locations and generations present added to the energy and interconnectedness of the event.


Cover photo and above photos, credit Eric Crawford.
MP3 Resources for Soil Carbon Sequestration Released
Ben Grosscup, Advanced Grower Seminar and Summer Conference Coordinator

In August and September of 2014, NOFA/Mass recorded MP3 audio for a number of different programs on regenerative organic agricultural techniques for sequestering atmospheric carbon in stable soil aggregates.

- **Dr. Elaine Ingham at the NOFA Summer Conference**: These files include all 4 sessions of Dr. Elaine Ingham’s pre-conference sessions on Friday, August 8. They also include recordings of two of her breakout sessions on Saturday, August 9 as well as her keynote address that evening.

- **Soil Carbon and Climate Track at the NOFA Summer Conference**: At the 2014 NOFA Summer Conference, eight different presenters each gave workshops about farming practices that return carbon to the soil from the atmosphere, and build humus for the long term.

- **Dr. Christine Jones’ seminars in Amherst and Newton**: On September 1 and 2, the Australian soil scientist, Christine Jones gave seminar presentations in Newton, MA and Amherst, MA about practical ways sequester carbon in soil and regenerate soil life.

The above audio files will soon be added to NOFA/Mass’ permanent audio archive. We encourage you to consider making a donation to NOFA/Mass, which organized these events and paid for their recording, based on the value that you receive from these MP3 Recordings. You can make a donation by visiting our donate page.

Additionally, please consider joining as a member of the NOFA State Chapter where you reside. Join any NOFA Chapter here.

On September 21, 2014, the People’s Climate March in New York City will be the largest ever action demanding immediate action for a world safe from the ravages of climate disruption. What we are learning from the presenters recorded above is that not only is the world in enormous danger from climate disruption, but also the regenerative organic agricultural practices that we promote offer genuine promise for a livable future on this planet.

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**Mycorrhizal hyphae (white) colonizing the roots (yellow) of a pine seedling.**

*Photo courtesy Aberdeen Mycorrhiza Research Group*
Sustainability for Dairies Field Day, September 19

On September 19, NOFA/Mass will host “Sustainability for Massachusetts dairies: Grazing, raw milk, and organic certification,” an on-farm workshop for dairy farmers and those considering dairying in Massachusetts.

Struggling with high land prices, rising input costs, and a volatile pay price, many Massachusetts dairies have adopted innovative practices as tools for survival. By employing actively managed grazing, some farms have been able to cut feed costs, build healthier soil and better forage in their pastures, and raise healthier animals. Grazing is also the first step toward organic certification, which can bring higher pay prices for milk. Nearly 30 dairies in Massachusetts are licensed by the state to sell raw milk directly to consumers, allowing farmers to meet the growing demand for fresh, unpasteurized milk. And many dairies are making source-identified value-added products such as cheese and yogurt, for which customers are willing to pay a premium.

To be held at SideHill Farm in Hawley from 10 am to 2 pm, the event will include a pasture walk, tour of the dairy and yogurt-processing plant, and conversations with a range of experts in the field. Host farmers Amy Klippenstein and Paul Lacinski will lead the tour and talk about their grazing practices, their commitment to organic management, their yogurt business, and raw milk sales. More information about their farm can be found at www.sidehillfarm.net.

Grazier Ridge Shinn, a pioneer in the modern grass-farming movement, will be with us as well. Ridge farms in Hardwick, MA, and his core expertise is in evaluating live cattle for performance on a grass only diet. He has written extensively on how raising livestock on grass can lead to improved human health, energy savings, and an increase in carbon sequestration, soil fertility, and biodiversity. More information about Ridge can be found at www.ridgeshinn.com. NRCS Agronomist Tom Akin will also be on hand to talk about federal programs available to assist farmers with grazing.

Winton Pitcoff, Coordinator of the NOFA/Mass Raw Milk Network will discuss the regulatory, economic and management issues around producing and selling raw milk in Massachusetts. More information about the Network can be found at www.nofamass.org/programs/raw-milk-network.

Don Persons from Baystate Organic Certifiers will also attend, to discuss the process of organic transition and certification. Representatives of organic dairy cooperatives have also been invited, to discuss their contract and marketing processes.

Registration cost for the workshop will be $12 for NOFA members, $15 for non-members and will include lunch. Contact winton@nofamass.org to register, or do so online at www.brownpapertickets.com/event/763802.
Soil, grazing and livestock resources
Winton Pitcoff, Raw Milk Network Coordinator

The cool, damp summer has saved many of our pastures from the typical ‘summer slump’ of forage, but *On Pasture’s* article “Dealing with summer grazing stress” is still worth a read. Not that there’s anything you can do about summer weather, but it does offer some important reminders about what it means for your animals and their management.

*On Pasture* also broaches another seasonal topic, following harvest with cover crops for forage, in the post “Science backs profits from grazing cover crops.” Plant a cover crop on your cornfield after harvest, run your cattle on them, and earn an extra $500 an acre? Yes, please.

The Southern Sustainable Agriculture Working Group’s video “Management Intensive Grazing of Beef” costs $15 and covers fencing and watering systems and the step-by-step process an Arkansas farm followed in creating a highly successful beef production operation using MIG principals. There’s also a lot of good information in the companion guide which is available for free.

If you missed seeing Dr. Ben Bartlett at the VT Grazing and Livestock Conference back in January, the VT Pasture Network posted a collection of articles about his work. Bartlett, a Dairy & Livestock Extension Specialist with Michigan State University, is an expert in low-stress cattle handling and pasture management.

Finally, for those looking at smaller-scale operations, Mother Earth News has been running a blog series called “How to Start and Manage a Micro Dairy in 26 Steps.” Articles cover everything from housing to choosing cows to permitting and business plans.
Homesteading observations: Reflecting on the bounty  
Sharon Gensler, Homesteader and NOFA/Mass Outreach Coordinator

This month’s article is mostly an overview and updates on progress here at Wild Browse Farm.

Here is the view around the homestead: We had a great harvest of garlic with nice medium to large heads; poor crop of onions (beautiful seedlings planted out and covered with row cover about 2 days before a wet heavy snow battered them (we kept hoping for a recovery but alas, I should have replanted using sets); late tomato blight has taken out the crop; fantastic, productive first planting of summer squash (frozen as puree for a soup base) and cucumbers (3 gallons of pickles to date); kale, collards and chard are thriving; good amount of fruit set on the winter squash which should have plenty of time to fully mature; made 2 gallons of kim chi from succulent bok choi, turnips and carrots.  The summer carrots are large, sweet, juicy and tender; and finally, the new fence is completed!

Our chickens and turkeys seem to be “happy” on their pasture. When we got our turkey poults, Jessica at We Can Farm, shared a trick. She feeds the birds their grain rations around 5pm. This gets them to forage more all day long and has the added benefit of encouraging them to return to the coop for “lock down”. In the past, herding them in for nighttime security wasn’t easy, now they rush to the coop and sometimes are even already in and waiting.

Update on the SRI planting (System of Rice Growing Intensively, see my April 2014 article).  SRI involves giving each plant a much larger growing area. The results are not definitive. I did “try” to do some of wide spacing planting though not as much as I thought. It sure is difficult to break old habits and ways of doing things. When it came time to transplant out the tomatoes and peppers, which I had started before deciding to try this approach, I had a hard time actually NOT planting all of them. So, they did get more crowded than I had intended; probably more room than previous years but not a lot extra. The summer carrots, summer squash, pole beans, collards and kale all got more room and are all doing great. However, is this success due to spacing or the almost weekly rain (until recently) or other types of weather we’ve had? I also have been more consistent than previous years with my foliar applications of tea and nutrients.

Because I was teaching a workshop titled “Cover Crop for the Garden/Homestead” at the Summer Conference, I also did a bit of experimenting. I did some succession cover cropping and some interplanting, in addition to the permanent area of white Dutch clover serving as living mulch. I also set aside 1/4 to 1/3 of the beds exclusively for year long cover crops (CC’s). These received a succession of oats & peas (O&P); buckwheat and then O&P again into winter. The other succession planting was done with vegetable crops. First O&P then I crimped them back when I was ready to transplant a veggie crop. This was really successful with winter squash. Much of the O&P served as mulch, while some rebounded and had to be crimped again. Before transplanting the peppers and brassicas, I killed the O&P by cutting them at soil level. When the transplants were about a foot tall I undersowed a light planting of buckwheat. Because of the wider SRI spacing, this kept more of the soil actively growing rather than just being mulched. The sparse buckwheat didn’t shade out the vegetables but actually helped the peppers prevent sunscald. Wherever the buckwheat topped or caused too much shade, I also crimped it back. The garden looked a bit wild—well quite a bit—but produced bountifully.

I attended the Elaine Ingham pre-conference at the Summer Conference and learned a lot about the benefits of fungal dominated soil. I think that this approach with CC’s and leaving the older stalks on top of the soil really fits into her approach to soil health and fertility. It also is a key ingredient to increasing soil organic matter, creating humus and sequestering carbon. Which reminds me in May, I said I’d report back on the results of our soil sample sent to the National Soils Project. This is from an April sample, I will send another this fall and see if my self-challenge of raising the organic matter by 1% is successful.
84 Analyzed Samples Wild Browse Farm

- Humic Acid: 0.5 – 12% 9.7%
- Fulvic Acid 0.05 – 2.3% 1.4%
- Retained water 0.3 – 4.3% 4.3%
- Total organic matter 2-16.5% 15.4%
- % Carbon Seq. 25 – 100% 72%

“This is a nice, healthy sample!” Prof. Geoffrey Davies: National Soils Project Northeastern University. You can contact him at g.davies@neu.edu for a free OM analysis.

Well, I’ve run out of steam so that’s it for this month. Hope all of your gardens and projects are going well. One last thing, I did not have enough copies of my cover crop workshop handout and told folks I’d try to make it available somehow. It’s on our website, if you are interested: www.wildbrowsesustainability.wordpress.com/resources.

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3 State Street, Shelburne Falls
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www.nofamass.org

September 2014 Newsletter
Conservation Law Foundation launches Legal Services Food Hub to connect farmers and others with pro bono legal services
Nicole Belanger, NOFA/Mass PR Director and Newsletter Editor

Earlier this summer, Conservation Law Foundation (CLF) launched its Legal Services Food Hub. The Legal Services Food Hub connects lower income farmers, brewers, cheesemakers, food-related organizations and others in the Massachusetts and New England agriculture economy with pro bono legal services to help start, grow, and operate their businesses. The initiative will be in a pilot phase for the first year in Massachusetts, with subsequent plans to expand into the rest of New England. This is the first project of its type.

According to Farm Commons, while 70% of small businesses in general use legal services, only 10% of surveyed farmers do so. There are a variety of legal needs associated with starting a farm or business: acquiring land, entering into contracts, transferring land to family members, or other essential business matters. Some farmers and food entrepreneurs who cannot afford legal fees either go without or pay more than they can afford. In the worst-case scenario, farmers or food entrepreneurs lose their businesses or leave the field entirely due to these and other financial hurdles—a huge loss for New England.

“Legal support is essential to the operation of a successful business—yet even as the local, sustainable food movement grows, many farmers and food entrepreneurs are unable to afford these vital legal services, said Jennifer Rushlow, Director of the Farm & Food Initiative at CLF. “Farmers and food businesses play an essential role in the health of our communities, environment, and economy. We need them to thrive, and this is a way the legal community can help.”

Rushlow co-presented a workshop on the topic of transaction law at the 2014 Summer Conference to a small, enthusiastic crowd of several current and potential farmers as well as lawyers and law students. Rushlow said that the brewing community was quick to utilize the hub and hopes others in the local food movement will take advantage of their services.

CLF is recruiting attorneys to participate in the Legal Services Food Hub and is also accepting applications. To be eligible, an applicant must fit the stated definition of a farmer, food entrepreneur, or farm/food organization. Applicants must also meet an income cap. A farm or food enterprise’s gross annual sales must not exceed $75,000, though the gross sales requirement and household income cap do not apply to Farm/Food Organizations. The Farmer or Food Entrepreneur’s annual household income must not exceed 400% of the Federal Poverty Limit.

After assessing each applicant’s case for eligibility, CLF will reach out to the Legal Services Food Hub attorney network and match the participant with a skilled lawyer who will provide pro bono legal services. CLF will conduct routine check-ins with attorneys and participants.

The Legal Services Food Hub network will be composed of experienced attorneys that CLF has pre-screened. In addition, CLF is partnering with the Harvard Law School Food Law and Policy Clinic to create a legal manual on issues specific to farmers and food entrepreneurs to help guide attorneys who join the network.

Founded in 1966, CLF is a nonprofit, member-supported organization with offices in Maine, Massachusetts, New Hampshire, Rhode Island and Vermont. Using the law, science and the market, CLF creates solutions that preserve natural resources, build healthy communities, and sustain a vibrant economy region-wide.

Visit the Legal Services Food Hub at www.legalservicesfoodhub.org.

This article is adapted in part from a June 2014 CLF press release.
The coalition of groups (MassPIRG, MARighttoKnowGMOs, MoveOn.org and NOFA/Mass) that we have been a part of since 2013 to pass a mandatory GMO labeling law in Massachusetts met in August, after the close of the legislative session, to assess our impact and decide upon future efforts.

The following were among our strengths this session: widespread citizen support, sign-ons from a majority of members of both houses of the legislature (144 of 200 members), growing support in the press (favorable editorials in the Springfield Republican, the Worcester Telegram & Gazette, and the Berkshire Eagle), and the capacity to move the labeling bill out of two committees toward passage. None of this strength was present during prior efforts, when similar bills died in the first committee to which they were assigned.

Our biggest weakness, however, was in not having a strong team of legislative sponsors. Our support, while widespread, was not deep. A handful of legislative leaders, who control scheduling and committee chairmanships, decide the fate of most bills. The legislators themselves, who vote the leaders in, can best pressure the legislative leadership. But when it came time to move our bill out of the Ways and Means Committee at the end of the session, our supporters had other, higher priority, issues and used their limited influence to advance other bills of more importance to them.

Also of concern was that the bill had several problems. As it emerged from committee, it had a “trigger” delaying implementation, should it pass, to a time when four other regional states, with a combined total of 20 million people, should adopt similar measures. It also failed to prohibit the use of the term “natural” on the label of foods containing GMOs and did not enumerate the “compelling state reasons” to pass such a bill, an important aspect of surviving a court challenge to the law’s constitutionality on the basis of the free speech right of corporations.

All the coalition groups felt strongly that we should continue our efforts into the new legislative season. Heartened by the passage of GMO labeling bills in Vermont, Connecticut and Maine, we feel we can ultimately succeed in Massachusetts, despite the strength of the biotech industry here. But while building on our strengths, we will also be addressing our weaknesses next year. We intend to develop a model bill, based on input from national legal groups like the Center for Food Safety, which will avoid a trigger, deal with “natural” claims on GMO foods, and list important state concerns for legislating in this area.

We will also be addressing our need for stronger support from important sponsors. Much of our...
progress last year was made while the corporate opponents of GMO labeling were asleep. Once the bill made it through two committees, where normally such legislation is killed, they began to wake up. At the end of the session there were regular “battles” for legislative support with opponents issuing “fact sheets” making ludicrous claims about how much such labeling would cost individual Massachusetts families, and us responding with studies indicating that costs would be minimal. A poorly written editorial in the Boston Globe on July 30, the day before the end of the session, repeated the industry’s unsupported claims and caught us by surprise, with no time to respond.

We intend to use this fall to meet with key sponsors and deepen our legislative support. Then next year we hope to move the bill out of committee earlier so that we have time to counter last minute attacks. We also hope to develop better contacts with health practitioners, scientists, and others who can be influential in testifying and speaking with the media.

Throughout this whole process, the support we have had at the grassroots has been crucial. All the organizations have been doing education in the field, with NOFA/Mass showing Genetic Roulette dozens of places around the state and following it with a question and answer session. The hour-long video is largely composed of discussions of the impact of eating GMOs and crops treated with RoundUp on humans and livestock. Doctors, veterinarians, and other health practitioners cite their clinical experience treating those who eat these crops, and build a strong case that they should never have been allowed into our food supply in the first place.

**Interested in helping on the GMO issue? Contact me at jack@nofamass.org.**

- If you would like to set up a screening of Genetic Roulette and can find a church, meeting hall, library or other place where 20 or more people can gather, I will be happy to bring the video and run a Q & A after showing it.
- If you would like to get trained to speak knowledgeably on the issue and run showings or informational meetings yourself, we will be training volunteers to do exactly that later this fall.

As most of you know, the states of Oregon and Colorado will have GMO labeling initiatives on their ballots this fall and on November 4 voters in those states will pass or turn down those initiatives. Past efforts in California and Washington very narrowly lost after massive spending on TV ads by the biotech and food industries. Hopefully voters are a little more sophisticated now, and the campaigns in those states will be wiser and have learned from those previous experiences in 2012 and 2013. But win or lose, the momentum for GMO labeling is growing rapidly and I am certain we will win on this issue eventually. Help us make that next year!
As many of you know, NOFA/Mass has long opposed the feeding of antibiotics to livestock. In fact such routine feeding is prohibited under national organic practices. Before using antibiotics in an individual diagnosed case of disease, the organic farmer must take the animal out of the organic string and cannot later market it or its products as organic. This prohibition is because these remarkable pharmaceuticals should be restricted to limited use, as needed, in cases of human and animal suffering and disease.

Instead, over 70% of all antibiotics used in human medicine are sold for administration to livestock – typically for routine consumption in food and water to increase weight gain and prevent diseases caused by unhealthy management practices.

As a result of this widespread use, the effectiveness of many antibiotics is declining. As any thoughtful person knows, in nature over-use of a toxin results in growing resistance to that toxin. In this case, growth of antibiotic-resistant bacteria is rendering important drugs useless and has alarmed doctors and hospitals around the country.

Last year, in response to this growing concern, the FDA published Guidance for Industry #213. These recommendations ask pharmaceutical companies to voluntarily remove labels from antibiotics that authorize their use in feed or water to promote growth, and require a veterinarian’s approval before such use. Under proposed rule changes, however, vets will no longer be required to have visited the facility or examined the animals before authorizing such use.

We feel that these voluntary regulations are not adequate to prevent continuing abuse of antibiotics in livestock management and their resulting ineffectiveness through growth of resistance in disease organisms.

The pharmaceutical companies themselves agree that the FDA recommendations will not significantly affect the use of these drugs.

- The CEO of Zoetis, the largest animal health company in the US, speaking to stockholders, said: “Zoetis supports the U.S. FDA’s efforts, and... we don’t expect this to have a material impact on our future financial returns.”
- Eli Lilly is the fourth largest animal drug firm in the country and the president of its animal health division stated: “...we do not see this announcement being a material event.”
- Bimeda, another animal drug company, reported: “...it’s unlikely overall use would be greatly affected” by the new guidelines.

MASSPIRG is soliciting animal producers who do not use antibiotics routinely for their livestock, and who have instead used better management (such as letting piglets or calves actually nurse on their mothers to gain colostrum, or raising stock with access to soil and sunlight) to sign a letter to President Obama stating that:

“We the undersigned are committed to raising livestock and poultry without the abuse of antibiotics. Unlike the majority of animal farms in the United States, we do not feed...
antibiotics to animals that are not sick.”

The letter then calls on the President to:
“Please help ensure that other producers also do their part by requiring the end of the practice of giving antibiotics to animals that aren’t sick. It is only through such immediate action that we can ensure the preservation of antibiotics for generations to come.”

If you are an animal producer and would like to sign such a letter, please send your name and farm title, farm name, town, state, zip, email address and phone number to MASSPIRG’s Deirdre Cummings at Deirdre Cummings dcummings@masspirg.org.
CLASSIFIEDS

Looking for help? Have something to sell? Have land to lease? Place a classified ad!

Find out more at www.nofamass.org/classifieds

Seeking mature, experienced cow people for fabulous farm
Contact: Doug Stephan, Doug.stephan@gmail.com
Eastleigh Farm in Framingham, MA is seeking staff. Jobs include feeding and milking. Also need dairy store manager, with knowledge of dairy products and marketing.

Looking for person to manage small herd of dairy goats
Contact: Melissa Hoffer, melissa.hoffer@gmail.com
Red Goat Farm in Barre, MA is looking for an enthusiastic, goat-loving, and reliable individual to help manage our small herd of Nigerian Dwarf dairy goats. 8-12 hours per week total. Must be available to assist with late afternoon/evening feeding Monday-Thursday. Hourly pay $8.50/hour.
To organic farmers everywhere for treating their animals and earth with care and treating us with some of the finest organic ingredients around, thanks.

Donegan Family Dairy, VT. 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.

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**Atlas Farm**
218 Greenfield Road, Deerfield, MA
413-397-3587 farmersmarkets@atlasfarm.com, farmstore@atlasfarm.com
www.atlasfarm.com
The Atlas Farm Store (218 Greenfield Road, Rts. 5 & 10, South Deerfield) is open 8 a.m. to 6 p.m. daily, year-round. We’ll also be at the Copley Square Farmers Market, Tuesdays and Fridays 11 a.m. to 6 p.m. until November 25. Red and heirloom tomatoes, sweet peppers, chili peppers, cucumbers, squash and zucchini, head lettuces, arugula, bok choy, herbs (dill, parsley, cilantro, mint, and sage), turnips, carrots, beets, bunched greens (kale, chard, collards, dandelion greens, and callaloo), garlic, potatoes, and more — all certified organic! We also sell organic salad greens, ginger, husk cherries, and flowers from Old Friends Farm (Amherst, MA). The Atlas Farm Store carries various locally produced products including meat, eggs, dairy, bread and novelties including ice cream, jam, syrup, baked goods and more.

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**Billingsgate Farm**
6 County Road, Plympton, MA
781-293-6144, farmgirl@billingsgatefarm.com
www.billingsgatefarm.com
Monday-Friday 10 a.m. to 6:30 p.m. and Saturday & Sunday 9 a.m. to 6:30 p.m. We have a second location opening up: C&C Reading Farm, LLC at 175 East Center St., West Bridgewater, MA! Lettuce, celery, bok choy, dandelion, micro-greens, Swiss chard, beets, kale, radish, garlic scapes, summer squash, zucchini, golden striped zucchini, 8-balls, patty pans, green striped zucchini, pickling cucumbers, regular cucumbers, garlic, broccoli

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**First Root Farm**
Farm Location: 955 Lexington Road; Mailing Address: 949 Main St., Concord, MA
firstrootfarm@gmail.com
www.firstrootfarm.com
Lexington Farmers’ Market, Tuesdays 2 to 6:30 p.m.; Saturday Farm Stand open at 955 Lexington Road, 2 to 5 p.m. We grow over 30 kinds of vegetables, including beets, carrots, summer squash and zucchini, eggplant, peppers, tomatoes, cherry tomatoes, kale, chard, broccoli, bok choy, radishes, salad turnips, scallions, head lettuce, baby greens, cucumbers, and more. We also have cut flower bouquets, sunflowers, and Pick-Your-Own flowers. Our summer CSA is sold out, but fall shares (November, four weeks) and winter shares (two bulk pickups November/December) are still available. Read all about it at www.firstrootfarm.com.

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**Green Meadows Farm**
656 Asbury St., South Hamilton, MA
farm: 978-468-2277, office: 978-468-3720, admin@gmfarm.com
www.gmfarm.com
Open Tuesday-Sunday, April through December, 8 a.m. to 6 p.m. 2014 Fall Shares, Cheese Shares and Homemade Pies.

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**Heritage Fields**
309 Gidney Road, Orange, MA
978-544-3282, rachelscherer@yahoo.com
By Appointment Only. Pastured Chevon/Cabrito/Goat meat; Pastured Beef
Hettie Belle Farm
Warwick, MA
978-544-6241, jennifer@hettiebellefarm.com
www.hettiebellefarm.com
Kendrick Park Wednesday Market in Amherst, 2-6 p.m. grilling burgers, kebab, and more! Meat and Poultry CSA shares. Distribution begins this fall. Shares include 100% grass-fed beef and lamb, Organically fed chicken, pork, goose and turkey.

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

Ladybug Farm Produce
143 Williamsville Road, Hubbardston, MA
978-928-3731, ladybugfarmproduce@gmail.com
www.ladybugfarmproduce.webs.com
Hours: Wednesday through Friday 10 a.m. to 6:30 p.m., Saturday 10 a.m. to 3 p.m., Sunday 12:30 to 4:30 p.m. Organic beans, turnips, tomatoes, squash, cucumbers, fresh herbs, raspberries, eggs, and more. Cafe serves fresh coffee, tea, and has baked goods using organic flour, organic eggs, and real butter in recipes -- great for grab & go. Unique gifts made by talented family members, and Mass. artisans. Hancock Dairy's milk, and fresh farmers' cheese, goat cheese, maple syrup and jams & jellies sold at farm store.

Land's Sake
90 Wellesley St., Weston, MA
781-893-1162, info@landssake.org
www.landssake.org
Tuesday-Friday 11 a.m. to 7 p.m., Saturday and Sunday 11 a.m. to 4 p.m. Onions, carrots, lettuce, arugula, chard, kale, turnips, storage radishes, radishes, cabbage, broccoli, cauliflower, leeks, kohlrabi, parsnips, winter squash, popcorn, beets, potatoes, scallions, apples.

Manda Farm
25 Pleasant St., Plainfield, MA
413-634-5333, manda@mandafarm.com
www.mandafarm.com
Open all year at the farm, best to call first. Also selling at Farmers’ Markets in Florence, Wednesdays 2 to 6 p.m. (April 30 -October) and Ashfield, Saturdays 9 a.m. to 1 p.m. (May -October). Cuts of organically fed, pastured, heritage breed beef and pork plus a variety of sausages. For sale: Gloucestershire Old Spot piglets of various ages from registered stock for breeding purposes only, no feeders. No turkeys available this year.

Many Hands Organic Farm
411 Sheldon Road, Barre, MA
978-355-2853, farm@mhof.net
www.mhof.net
Call ahead to visit. Certified organic CSA shares, pork, chicken, turkey, and soup birds now available to pre-order. There are also frozen chickens for sale. Comfrey salve at $8, eggs at $7/dozen, lavender and peppermint soap at $6/bar available at the farm.

Natick Community Organic Farm
117 Eliot St. (Route 16), Natick, MA
508-655-2204, info@natickfarm.org
www.natickfarm.org
Farm open every day 8:30 a.m. to 6 p.m. Beans, beets, cabbage, cucumber, eggplant, flowers, herbs, kale, kohlrabi, leek, lettuce, onion, peppers (red, green, hot), radish, scallion, shallot, squash, zucchini, Swiss chard, tomatoes (slicers & cherries by the ton), turnips, plus eggs, honey, maple syrup, salt rubs, salves, whole chickens, Thanksgiving turkey preorders, and yarn.

Regional Environmental Council
9 Castle St., Worcester, MA
508-799-9139, farmersmarket@reccworcester.org
reccworcester.org
Find us at Farmers’ Markets throughout the week in Worcester. See website for details. Variety of fruits and vegetables as well as pure honey, fresh jams, and pure maple syrup. Everything is from local farms and is either certified organic or IPM.
extras like cheese and honey from other local producers also available on pre-order basis.

SideHill Farm
58 Forget Road, Hawley, MA
413-339-0033, info@sidehillfarm.net
www.sidehillfarm.net
Our farm shop is open year-round, seven days a week, 7 a.m. to 9 p.m. and you can find us at the Amherst Farmers’ Market, Saturdays 7:30 a.m. to 1:30 p.m. Raw Milk, yogurt, beef, our just-out-of-the-cave Hawley Blue cheese, and our farm-shop-only Sour Cream. All from our grass-fed cows and available in the farm shop. Come visit! Yogurt and Solar Smoothies at the Amherst Market.

The Benson Place
182 Flagg Hill Rd, Heath, MA
413-337-5340, info@bensonplace.org
www.bensonplace.org
Please call or email to arrange pick-up time and location. Frozen low-bush blueberries available in 5, 10, or 20 pound boxes available for pick-up in Heath at the farm, Greenfield or Shelburne Falls.

Tracie’s Community Farm, LLC
72 Jaffrey Road, just north of Winchendon on Rt 12, Fitzwilliam, NH
603-209-1851, farmertracie@hotmail.com
www.traciesfarm.com
Open daily sun-up to sun-down (items in barn in farm store area). Fall CSA shares, vegetables, fruits, local eggs, cheese, bread, maple syrup, honey, jam, ice cream and more.

Warm Colors Apiary
2 South Mill River Road, South Deerfield, MA
413-665-4513, warmcolors@verizon.net
www.warmcolorsapiary.com
Varieties of Honey, beeswax candles, and beekeeping equipment and supplies.
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- Want consistent 20-year cash flow for your unused land?
  - ZERO cash outlay
  - ZERO risk
  - No worries about weather, insect damage or under-valued crop yields
- Have 6 acres or more of unused land that is?
  - Not considered wetlands
  - Clear and Open
  - Not conservation protected

We Are –
- SunConnect, a National Solar Developer
- Looking to expand our portfolio in your Massachusetts community

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Mark Lambley
844.413.2065 Toll Free
www.sunconnectusa.com
Community Happenings

Events

Bikes Not Bombs Food Sovereignty Event
Wednesday, September 17 from 6 – 8pm
Bikes Not Bombs Main Office - 284 Amory St, Jamaica Plain, MA

The US has been pushing the El Salvadorian government to accept a $277 million aid package that would require local farmers to purchase GMO seeds in place of local non-GMO seeds. Our partner CESTA, has been vocally opposing this legislation and fighting to keep GMO seeds out of their country. We will show a series of short film clips to frame the issue, then you'll have a unique opportunity to speak directly to CESTA’s founder, via Skype. The evening will close with a call to action and information on what you can do to keep GMO seeds out of local markets. The event is free and homemade pupusas will be provided. For more details see www.facebook.com/events/688121044590047

Weston A. Price Foundation Wise Traditions Regional Conference
Saturday & Sunday, September 20 & 21
Southbridge Hotel and Convention Center, 14 Mechanic St, Southbridge, MA

Two Saturday Tracks: Getting Started with Traditional Food & Nutrition and Health
Two Sunday Tracks: Nutrition for Chronic Disease & Healthy Babies

An impressive list of speakers: Sally Fallon Morell, Kaayla Daniel, Kathy Pirtle, Hilary Boynton, Kristin Canty, Charlie Foster, Arthur Haines, John Kozinski, Beth Lambert, Alex Lewin, Gena Mavuli, and Richard Maurer and Tanya Renner. In addition to great talks and an interesting group of attendees, you will enjoy two delicious traditional food lunches and shop with WAPF-friendly farms, artisanal producers, and other vendors!

For details, www.conferences.westonaprice.org/fall-regional/massachusetts-2014 or call 540-722-7104

Heifer Farm’s Global Harvest Festival
Saturday & Sunday, October 4 & 5 from 10-4pm
Heifer Farm, 216 Wachusett St, Rutland, MA

We will celebrate community, harvest traditions and crafts from around the world with potato digging, piñatas, apple cider pressing, make your own Tibetan prayer flags and Guatemalan worry dolls, hay rides to our PYO organic pumpkin patch and more! Eat a farm to table lunch at the Global Café and enjoy the Dale Perkins Horse Show as well as music by local blues band The Rusty Mikes. $10/car... including buses! All proceeds go to Heifer International. Learn more on Facebook: Heifer Learning Centers.

Connecting for Change Conference
Friday & Saturday, October 24 & 25th
Community Happenings

New Bedford, MA

Connecting for Change is celebrating its 10th year with two-days of keynotes, workshops, music, art, films and amazing local food. Keynotes, Joel Salatin and Janisse Ray, will be joining a dozen other speakers to make this year’s Food and Farming tracts one of the best ever! Learn about pollinators, GMO’s, how grazing can heal the land, wild edibles, falling in love with microbes and much more. The conference also features one of the last outdoor farmers markets in the region!

To register or for more info visit www.connectingforchange.org!

Biodiversity for a Livable Climate Presents: Restoring Ecosystems to Reverse Global Warming
Conference, November 21-23 at Tufts University, Medford, MA
International Action Week, November 24-30 with a series of companion events around the world

Promoting the power of nature to remove excess carbon from the atmosphere and store it in soils where it supports bountiful life, effective water management, and food and economic security for people everywhere. Bringing together climate advocates, farmers, ranchers, scientists, social scientists, policy makers, NGOs, artists, visionaries, and the general public to present, learn about, and discuss affordable strategies for eco-restoration that local, national, and international governments, agencies, communities and individuals can rapidly implement to reverse global warming.

For more info and to register, see www.Bio4climate.org/conference-2014 or email Climate2014@bio4climate.org

Announcements

Executive Director, Grow Food Northampton
Grow Food Northampton (GFN) seeks a full time Executive Director to provide leadership, oversight, and a systematic approach to its administrative, financial, and day-to-day operations. GFN owns the largest community farm in Massachusetts, and its mission is to promote food security through sustainable agriculture in the Northampton area. Candidates should have a minimum of 3 years of non-profit management experience, demonstrated success in fundraising, and excellent communication skills. Complete position description and application at www.growfoodnorthampton.com. EOE

Have you ever had trouble with livestock diseases?
WPI iGEM is a synthetic biology competition. This year, the WPI undergraduate team is focusing on the diagnosis of livestock diseases, because an incorrect diagnosis can lead to the unnecessary use of antibiotics. To simplify the process of diagnosing livestock diseases, we are currently creating a bacterium that can detect an infection by adding it to a blood sample from an animal. We are reaching out to you because we would like to know whether or not a diagnostic tool like this would be utilized. Our survey takes approximately five minutes to complete and your feedback is greatly
appreciated! With questions, email igem2014@wpi.edu. Survey link: www.wpi.qualtrics.com/SE/?SID=SV_oqTp8TgWAPazX8N

NOFA-NOP-Watch
If you want to know more about how the National Organic Program functions and think you might be able to fix it, NOFA needs you! The NOFA Interstate Policy Committee is a member of the National Organic Coalition (NOC) which closely watchdogs the workings of the National Organic Program. This includes studying the agendas for the meetings of the National Organic Standards Board (NOSB) and writing comments that reflect the needs and realities of organic farmers and our allies among consumer and environmental groups. Coming up in the near future are important issues like the use of copper on organic farms. NOFA needs a few more good people to participate in this work that takes a lot of study, research, negotiating and writing. Please contact Steve Gilman if you think you might like to give it a try at stevegilman@verizon.net.

CISA accepting applications for 2014/15 Whole Farm Planning for beginning women farmers series
Holistic Management International’s Whole Farm Planning program is an opportunity for women who have been farming for under ten years to gain skills and build a network of other women farmers. The course touches on a variety of topics, including business planning basics, marketing, goal-setting and financial planning, time management, reading the landscape, land and infrastructure planning, leadership and communication skills. This is a 10-workshop series beginning in November 2014 with seven one-day sessions held in winter and three on-farm field sessions in spring. Dates, times and locations for the workshops are to be decided. Participants must attend all 10 sessions and the class size is limited to 20 Massachusetts residents and this is the final year of the grant so don’t wait any longer to sign up. There is a sliding scale fee for this series of $50-$500, and scholarships are available.

Find out more about the program and download an application at www.buylocalfood.org/resources-for-farmers/workshops-and-assistance/women-in-agriculture-network or contact Devon at devon@buylocalfood.org for more information.

Online Organic Land Care Course Available through CT NOFA
This 9-unit, non-college credit course is a complete introduction to managing grass and lawns organically is ideal for lawn and turf care professionals and municipalities. Landscape architects, environmental educators, and homeowners will also value this information as it relates to the increasing focus on sustainability. Students will receive instruction via pre-recorded lectures and power point presentations which discuss the environmental benefits of organic lawn care and provide technical horticultural instruction from Accredited Organic Land Care Professionals. The course can be completed at the pace of each student.

The full course will be offered on an open enrollment basis and the fee is $150 per student. 6 CT DEEP and 4 AOLCP Continuing Education Units are available upon the successful completion of this course.

For more information, visit www.organiclandcare.net/lawncertificatecourse or call the CT NOFA Office at 203-308-2584. To register for the course, visit www.threerivers.edu/nofa.
NOFA/Mass Workshops & Events

Visit nofamass.org/events for workshop additions and updates.

**Sustainability for Massachusetts dairies: Grazing, raw milk, and organic certification**
Friday, September 19 - 10:00am to 2:00pm
SideHill Farm, Hawley, MA
Cost: $12 for NOFA members, $15 for non-members
This on-farm workshop for dairy farmers and those considering dairying in Massachusetts will include a pasture walk, tour of the farm’s dairy and yogurt-processing plant, and conversations with a range of experts in the field.

**Growing Grains in Massachusetts**
Saturday, September 27 - 1:00pm to 4:00pm
Alprilla Farm, Essex, MA
Cost: $25 NOFA members; $31 non-members
Have you ever still been hungry after eating a big, homegrown salad and wished that you grew something more...substantial? Grains and beans can be grown and harvested at any scale to add diversity to your dinner table, CSA share, farm stand, and crop rotation. Come to Alprilla Farm to learn how we grow and process wheat, barley, flint corn, popcorn, and dry beans as part of a soil building, organic crop rotation with vegetables. Growers of all levels of experience and all scales of production are welcome.

**Run or Walk with Team NOFA/Mass on November 2 in Lexington**
Sunday, November 2 - 12:00pm to 1:30pm
Genesis Battlegreen Run, Lexington
Donation
We are running and walking to raise funds to educate and advocate for sustainable organic growing practices, which not only conserve but actually renew and improve our environment. You’re invited to join us. Funds raised will support our efforts to mitigate climate change. We are inspired by the unfolding evidence that proves biological organic farming is a viable way to reduce the amount of carbon dioxide in the atmosphere and store that carbon, long term, in the soil. It will have the added benefit of helping growers produce superior crops and maintain soil moisture.

**Succeeding with Grass-Fed Beef: Human Health, Carbon Sequestration, and Farm Viability**
Monday, November 3, 2014 - 9:00am to 5:15pm
Heifer International, Rutland, MA
Cost: $65 Member; $81 Non-member (By Oct. 20)
Would you like to build the health of your soil; produce great meat; improve your family's health; and combat climate change? You can do all of this—and make a profit—by raising 100% grass-fed beef. Join us for a one-day conference with Ridge Shinn, an expert in grass-fed-and-finished beef production, who will share with us the critical lessons he has learned. You can benefit from Ridge’s years of experience in every aspect of beef production. He has consulted all over the world and his work has been featured in Time Magazine. Currently he is developing an operations model for large-scale production of 100% grass-fed-and-finished beef in the Northeast.
When the Belly is the Beast: Dietary Interventions to Address Degenerative Disease
Thursday, December 4 - 9:30am to 4:00pm
Bristol Community College, Fall River
Cost: $70 Member; $88 Non-member (by 9/25); $75 Member; $94 Non-member (by 10/6); $80 Member; $100 Non-member (after 10/6). All prices include lunch.
The seminar explains how environmental factors, including toxic exposures and processed and nutrient-poor foods, are causing a range of chronic and degenerative illnesses. The seminar addresses details of treating and preventing conditions including autism, auto-immune disease, and Alzheimer’s by healing the gut and preventing inflammation in the brain. The treatments addressed will focus on nutritional approaches to provide excellent quality nutrition using organic and whole foods. Specific attention will be given to the Specific Carbohydrate diet, developed by Elaine Gottschall and the Gut and Psychology Syndrome diet, developed by Natasha Campbell-Mcbride.

Greg Judy To Keynote 2015 Winter Conference
Saturday, January 10 - All Day
Worcester State University, Worcester, MA
Cost: TBA
Join us for over 60 workshops, exhibits, an all-day seminar and keynote by Greg Judy, rotational grazier and carbon sequestration advocate. It’s fun for the whole family! The children’s conference (ages 3-12) provides a lively, interactive way for kids to get educated. Lots of do-it-yourself workshops keep teens active and engaged.

Judy will be offering an all-day seminar entitled, Using Livestock to Build a Healthy, Profitable Farm. In this seminar, he will discuss all the steps involved in setting up a profitable, managed grazing operation from scratch. These include grazing methods, fencing, water, monitoring animal performance, recovery periods, building a litter bank, calving, winter stockpiling, developing your grazier’s eye, drought management, and daily monitoring.

Building bridges between those who care
The State Agriculture Councils of
The Humane Society of the United States
seek to ensure that animal production is humane and environmentally sustainable.
To learn more, visit humanesociety.org/agcouncils.

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CELEBRATING 19 YEARS OF ADVOCACY, ACTIVISM & POSITIVE SOCIAL CHANGE
www.DEANSBEANS.com
## New and Renewing NOFA/Mass Members in July and August

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<tr>
<th>New Members</th>
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<td>Sara Mallio</td>
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<td>Grace Adzima</td>
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