Inside this Issue:

The passing of Jerry Brunetti  
pg 5

Help us plan member meet-ups  
pg 9

State of raw milk farmers in Massachusetts  
pg 10
From the Editor
Nicole Belanger, NOFA/Mass Public Relations Coordinator

There is much momentum pushing us forward coming into 2015. On the heels of a successful and energizing Winter Conference, we look to the year ahead.

Many of our 2015 workshops have been scheduled. We hope having them on the calendar will help make it easier for you to plan ahead and survey the year’s offerings. We’re offering several series to help hone your skills and knowledge. See our list of events at www.nofamass.org/events

With the holidays past, you’re probably starting to think about buying seeds, finding work or help for the growing season, or subscribing to a CSA. The many resources in this newsletter and on our website should help you find what you’re looking for. Our classifieds section has listings for jobs, internships, land and tools for sale and much else. See the classifieds at www.nofamass.org/classifieds. Those needing some extra mentoring should also check out our Beginning Farmer Mentorship Program - more on page 8.

If you need help, don’t hesitate to ask. We’re always happy to help make connections wherever we can!

Nicole
The passing of Jerry Brunetti
Julie Rawson, NOFA/Mass Executive Director

I have been in touch with you over the past year or so as many of us have worried over and cared for Jerry Brunetti. About a year ago a cancer that had plagued him 15 years ago, and that he had put at bay, re-consumed his body. On December 20, right before his 64th birthday, Jerry passed from this world. We all have an impact in our world, but it seems that some of us leave a bigger mark. I just finished watching a video of Jerry’s life that focused entirely on his personal life – a happy very Italian family in Pennsylvania, complete with many dinners, bottles of wine, music, laughing, and close connection. It gave me a better view into this person who I have only known as an ag consultant.

My first interaction with Jerry was when he called me about 45 minutes from our house as he was driving up here for an advanced growers seminar that we held in the fall of 2010. I was in stitches within minutes. Once in a great while we meet people who are totally disarming, totally in the moment, with whom we are totally at home. The next morning after sleeping in our guest room and listening to the dogs bark all night long and the coyotes howl as the two groups did battle over ownership the various range houses of chickens and turkeys, Jerry’s observation was one of great amusement that the coyotes had kept the dogs busy all night and that it sounded like Armageddon. A different guest might have complained of sleeplessness from the noise.

As a presenter, at that workshop, and at the handful of others where I have been in his audience, he rushed through mountains of information that he had to share, seemingly almost overwhelmed with the urgency of spreading the information that was in his head. Spread it he did. Renowned and beloved by grass farmers, graziers and the health conscious alike, he could share scientific principles, ecological agriculture and human health knowledge with others in a way that made very practical and consumer-friendly sense. His enthusiasm for topics as wide ranging and esoteric as secondary plant metabolites, earthworms, water vitalization, and micro-nutrient mineral nutrition bubbled out of him with such passion that the listener could not help but be engaged.

His writing was particularly understandable because it was practically based and it spoke to his audience as equals. I am so glad that he was able to complete his very thorough book “Farm as Ecosystem” right before he relapsed. It will be a treasure to have an important part of his work all in one place.

Over that past year I called Jerry a handful of times to check in with him. We discussed the possibility of death. His comment was that he couldn’t die yet because he had way too much work to do. He also shared very graphically how bad the pain was and the challenge of all of the treatments. It was his way to be honest and upfront and uncensored.
We signed Jerry up to be the keynoter for this year’s upcoming Soil and Nutrition Conference. The conference will go ahead without him this February, with a number of leaders who looked to Jerry for inspiration and knowledge. And he will be there in spirit for very sure.

Excellent ag consultants are few and far between. Jerry combined that excellence with immense warmth of humanity and a spirit that inspired all who came in contact with him to live life fully, to reverently and intelligently steward the animals and plants in our care, and to be agents of ecological change in the world. He was about collaboration and leading by example, and about having fun and filling life with laughter and love. We will miss his physical presence in our circles, but his spirit already encircles us.

Thanks for making the 2015 Winter Conference a success!

This year’s conference had great energy, incredibly sunny skies, and exceptional attendance numbers. Heartfelt thanks to Worcester State University; Greg Judy; our vendors and sponsors; the hard-working NOFA/Mass staff, volunteers, and board; and YOU for being a part of it! Most of all, a BIG THANKS to all of the presenters for all of your hard work in planning and leading such incredibly engaging and enriching workshops.

We’ll be releasing video of Greg Judy’s keynote and audio of several workshops. Keep an eye out for these in the weeks to come! We hope your experience was fruitful! Here’s to next year!
Bulk order open until January 31st. Download the order form now!

The Bulk Order offers many organically certifiable farm, garden, and lawn care products at “bulk” prices, while also supporting NOFA. Whether you’re a small-scale gardener, large-scale commercial farmer, or anything in between, you can participate; there’s no minimum order. Current NOFA members, or those who join or renew on the order form, will receive the price listed. Non-members, please include an additional 10% to cover administrative fees. The favorable prices you’ll find here are due to the generosity of our suppliers, the hard work of the Site Managers, all of you who help to receive and distribute the goods, and to our minimal overhead. Happy ordering! Thank you for supporting NOFA.

We are pleased to be continuing our work with...

- **Organic Growers Supply, ME:** mineral amendments, fertilizers, cover crop seeds – [www.fedcoseeds.com](http://www.fedcoseeds.com)
- **Moose Tubers, ME** (division of FEDCO): potato & allium seed – [www.fedcoseeds.com](http://www.fedcoseeds.com) or (207) 873-7333
- **Fertrell, PA:** mineral amendments, fertilizers, animal care products – [www.fertrell.com](http://www.fertrell.com)
- **Vermont Compost Company, VT:** compost & potting soil – [www.vermontcompost.com](http://www.vermontcompost.com)
- **Crop Production Services, MA:** mineral amendments – (413-665-2115)
- **North Country Organics, VT:** mineral amendments & fertilizers – [www.norganics.com](http://www.norganics.com)
- **Ideal Compost Company, NH:** compost, potting soil, wooden stakes – [www.idealcompost.com](http://www.idealcompost.com)
- **Auto Be Green, NH:** bio-synthetic hydraulic & motor oils – [www.autobegreen.com](http://www.autobegreen.com)

PLEASE volunteer to help sort and distribute orders at your site! As always, the Site Managers can use help unloading the truck, organizing, and breaking down orders. Many of our farms are busy preparing for the season, so all of your help is greatly appreciated. Supplier orders will be delivered Tuesday 3/10 and 3/31 (weather conditions permitting). After they arrive, each order has to be checked in and distributed to the proper owner. To lend a hand, circle “I can be there on these days” on your order form, arrive on the pre-determined date, and then take your order home early. Volunteering is a great way to meet other NOFA members and to participate in a wonderful communal tradition. This is another reason why we save money: everyone chips in a little work.

PICK UP DATE, for most sites, is Saturday morning, March 14 for seed/fertilizers/tools/etc and Saturday morning, April 4 for seed potatoes/onions/shallots, but pick up dates vary among sites.

Site Locations and Pick Up Times

- **Belchertown, MA:** NESFI, 275 Jackson St: Sat. 3/14 9am – 1pm; 4/4 9 – 11am
- **Barre, MA:** Many Hands Organic Farm, 411 Sheldon Rd: Wed-Sun 3/11-3/15 & 4/1-4/4
• **Dalton, MA:** Holiday Farm, 100 Holiday Cottage Rd: Sat. 3/14 9am – 1pm; 4/4 9am – 11am
• **Ipswich:** Appleton Farms, 219 County Rd: Arrange pick-up time with coordinator
• **Little Compton, RI:** Wishing Stone Farm, 25 Shaw Rd. Sat. 3/14 12-5pm; 4/4 12-5pm
• **Meriden, CT:** High Hill Orchard, 86 Fleming Rd: Sat 3/14 8 am – Noon; 4/4 8-10am
• **Winchester, MA:** Wright Locke Farm, 78 Ridge St: Sat. 3/14 10am – 3pm; 4/4 10 -1pm
• **West Wareham:** Progressive Grower, 81 Charlotte Furnace Rd: Sat. 3/14 9am-1pm; 4/4 9-11 am

**See Site Map**

Only Massachusetts residents must pay a 6.25% sales tax on all of the items on page 2 of the order form. However, you can claim exempt status if your business is not-for-profit (include copies of forms ST-5 and ST-2) or if you are a commercial farm (include a copy of Form ST-12, downloadable from www.mass.gov/dor). Sales tax will be charged unless exempt status documentation accompanies the order form.

We can offer pallet pricing for most of the minerals and fertilizers listed; prices for bulk loads of VCC compost and potting soils are already listed. To qualify for this pallet pricing, you are required to arrange for drop delivery at individual farms or other pre-designated sites. Please contact the bulk order coordinator to determine pallet pricing and drop shipping rates, which are to be included in your payment. If you are ordering VCC slings only, delivery charge is $85 per sling bag, and you can add it on the form without contacting the coordinator. You are responsible for offloading pallets with a pallet jack, forklift, tractor, or equivalent equipment. If you require hand offloading/lift gate, an additional fee will apply.

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**ADVERTISEMEENT**

Farm Credit East Congratulates Thriving CSA From the Ground Up

Ryan Voland, owner of Red Fire Farm, got started farming while still in high school. Shortly after college graduation, he purchased his first farm and his business has been growing, from the ground up, ever since.

To accomplish their expansion goals and provide adequate shares to a growing client base, the Vollands turned to Farm Credit East to help purchase land of their own and expand the business. “I talked with other banks, but Farm Credit East has a much deeper understanding of agriculture,” said Ryan.

In addition to financing assistance for several expansions, the Vollands discovered that Farm Credit East could also be a key resource in preparing their payroll. “When we first started our business, we hired someone to do our payroll who wasn’t familiar with agriculture and made a number of mistakes,” said Ryan. “That person just didn’t understand the regulations specific to agriculture, so we turned to Farm Credit East.”

With key financing opportunities and the added protection of payroll support, Red Fire Farm has grown to be one of the largest CSAs in Western Massachusetts. Serving more than 1,500 CSA summer shares, plus 2,000 fruit, egg, flower and winter shares, they’re once again preparing their thriving business for growth.

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See Site Map
Call for workshop proposals: 2015 NOFA Summer Conference  
August 14-16, 2015

Would you like to offer a workshop conveying your knowledge and skill in organic food and farming? If so, please consider submitting a workshop proposal for the 41st annual 2015 NOFA Summer Conference – the Northeast’s foremost conference for pioneers of organic agriculture and sustainable living. It will be held from August 14-16, 2015 at UMASS Amherst. The workshops are 90 minutes long. We have confirmed two keynote speakers: consumer activist, Ronnie Cummins, and medical doctor and nutritional consultant, Dr. Natasha Campbell-McBride.

The theme for this year’s Summer Conference is “Healing the Climate, Healing Ourselves: Regeneration through Microbiology”. We’ve chosen this theme to highlight the role of organic agriculture in facilitating soil microbial communities that can help in reversing skyrocketing atmospheric carbon concentrations as well as promoting a healthy gut microbiome that can help reverse many chronic diseases.

Please note that in 2015, we are returning to having two workshop slots on Friday, three slots on Saturday and three slots on Sunday. There will also be full and half-day pre-conferences on Friday, August 14.

For more details on submitting a workshop proposal, visit  
www.nofasummerconference.org/callworkshop2015.php

Looking for local, organic produce in season?  

Check out the NOFA/Mass Organic Food and Products Guide!  
Find farms and businesses all across the state selling the products you want!  
(You can search by region or product.)

theorganicfoodguide.com
Calling all beginning farmers

The **application for the 2015 NOFA/Mass Beginning Farmer Mentorship Program** is now live!

The NOFA/Mass Beginning Farmer Mentoring Program is a 12-month program that helps prepare beginners to become independent farmers. By pairing mentees with experienced growers who are not their employers, the program enables aspiring farmers to gain farming experiences, skills, and perspectives that they otherwise wouldn’t get in their day-to-day work.

For accepted mentees, the program begins on February 1st and lasts for 1 year.

Questions?: Email Beginning Farmer Program Coordinator, Suzy Konecky at suzy@nofamass.org

Application: [https://nofa.wufoo.com/forms/nofamass-beginning-farmer-mentorship-program](https://nofa.wufoo.com/forms/nofamass-beginning-farmer-mentorship-program)
Program Details: [http://www.nofamass.org/programs/beginning-farmer-program](http://www.nofamass.org/programs/beginning-farmer-program)

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*Helping small farms since 1915. You can help too*

Join at [www.MFBF.net](http://www.MFBF.net)
Help us plan member meet-ups!
Sharon Gensler, NOFA/Mass Outreach Program Coordinator

We’ve heard from you that you want to connect with other NOFA/Mass members in your area in a casual way. To that end, we are organizing two gatherings to help you meet others who share your love of gardening, homesteading, farming, the earth, interest in affecting policy change... and need to connect with other like-minded folks. One gathering will be in the Worcester area and we need your help deciding on the other region.

Come enjoy each other’s company over a potluck meal and a focused topical discussion, film, or speaker. Your interest and ideas will inform what we do and where we do it. Let me know if you can host a small gathering, if you’d be interested in attending, or if you have an idea to share. You can reach me by email at outreach@nofamass.org or by phone at (978) 544-6347.

Support NOFA/Mass’ work

Here’s a simple way to support our work. Buy local when you can, but if you do use Amazon, they will donate 0.5% of the price of eligible purchases to NOFA/Mass whenever you shop on AmazonSmile.

To sign up, visit www.smile.amazon.com/ch/22-2987723.

Thank you for your support!
The raw milk economy is an exciting one in Massachusetts, and around the country. In Massachusetts we have 29 raw milk dairy farms that are licensed by the Massachusetts Department of Agriculture and Resources (MDAR) to sell milk to the public. These farms are inspected monthly by an MDAR inspector, who takes a milk sample for testing. The results of this test must show that the bacterial counts in the milk are below the permitted counts that pasteurized milk must have, after pasteurization. Raw milk has to be squeaky clean from the start. This autumn I surveyed the raw milk farmers in the state to get a better picture of who they are, what they are doing, and what the trends are in this group of farmers who are keeping this small raw milk economy healthy and growing.

I was pleased to see that while there are a number of farmers who have been farming at their properties for many years (23% have been at their locations for over 30 years), 61% of raw milk farmers have been farming at their locations for fewer than 10 years and 30.8% have been farming at their current locations for fewer than 5 years. This spread of tenure shows that, in addition to a solid group of more experienced dairy farmers, there are many new farmers. With the increasing interest in raw milk around the state and the support of NOFA/Mass I hope to see another 30% of raw milk dairy farms in the state after 5 more years.

54% - most of these farms - are under 200 acres, and 77% of them are under 400 acres. While this size is substantial compared with many of the crop-producing farms in the state, it is modest for grazing operations. The average number of lactating animals (cows or goats) is 31, a herd size that fits well on these smaller land bases. The animals are producing a modest quantity of milk overall, about 3.5 - 4 gallons per day for the cow dairies, and 1 gallon per day for the goat dairies. According to Purdue University’s Food Animal Education Network, this quantity is just about ⅔ of the national average. What that indicates to me as a dairy farmer is that the raw milk farmers in this state aren’t pushing their cows hard for high production, but rather focusing on other priorities such as grazing, reproductive health, milk components, and overall animal health. The farmers’ survey results reflect this, and when asked what priorities they have for their farm in the coming year, the majority of answers included pasture management, marketing and consumer awareness, and on-farm microbiological testing.

Unlike most dairy farmers, raw milk farmers in Massachusetts have a special relationship with their customer base, because raw milk can only be sold retail directly to the consumer from the farm. However, not all raw milk farmers sell all their milk as fresh, raw milk. Given that farmers have to get their customers to travel to their farms to pick up milk, those farms in more rural areas or on a long dirt road might have limited potential customer base. In the survey, the farmers responded to the question: “What percentage of your total milk production gets sold as fresh, raw milk and how much gets sold in other ways”. A third of the farms sell all of their milk as raw milk from the farm; and another 15% sell over half of their milk as raw milk. The rest of the farmers either process the milk on their farms...
or sell it another way. The chart to the right shows where the rest of the milk (that the farmers are not able to sell as raw milk, or choose not to) ends up in the supply chain. Most of it gets processed into cheese, yogurt, or another value-added product on the farm. Answers in the “other” category included selling to a school-dining hall, selling to other farms, and experimenting with value-added products.

If you want to find out more about a raw milk farmer near you, visit the NOFA/Mass Raw Milk Program Page: www.nofamass.org/programs/raw-milk-network. Here you can find a list of raw milk dairies in the state organized on a state-wide map, town regulations, and specific information for customer and producers. This is one of the smaller agriculture sectors in our state, but one that is growing.
On Thursday, December 4, NOFA/Mass held a daylong seminar, titled “When the Belly is the Beast: Dietary Interventions to Address Autism and Neuro-Degenerative Disease”.

Highlights of the seminar included the following:

- A panel of parents describing how the Specific Carbohydrate Diet, which emphasizes whole, organic foods, significantly improved the gastrointestinal and neurological health of children diagnosed with autism as well as Chrohn’s disease.
- A presentation by Dr. Martha Herbert explaining that for people with autism, the brain doesn’t simply have an inborn deficit, but rather is not functioning well due to inflammation that is manifesting inside the physical brain.
- A presentation by Pam Ferro, covering the history of the Specific Carbohydrate Diet, how it lost its prominence as a treatment protocol following the rise of the gluten-free diet, and how it is being used today to treat people with gastrointestinal and neuro-degenerative disease.
- A presentation by Raman Prasad, laying out concepts and metaphors for understanding how digestive problems affect neurological problems.
- A presentation by Kelly Barnhill, presenting preliminary findings from a study that tested the Specific Carbohydrate Diet on 16 children diagnosed with autism and gastrointestinal problems. All 16 children showed major signs of improvement after being on the diet for one year.

The entire seminar was audio recorded. Please feel free to download, reproduce, and share this information. The collection of audio files (in MP3 format) and the power point slideshow (in PDF format) is posted online for free download. There are 6 MP3 files and there are PDF power point slide presentations with corresponding numbers. Additionally, there are supplemental materials that were included in the paper handout distributed on the day of the seminar. Find all these files by visiting www.bit.ly/When_the_belly_is_the_beast_Audio_and_Power_Points-Dec_4_2014.
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*
A New Year, new Governor, new Legislature, new Ag Commissioner: 2015 NOFA/Mass policy perspective

Jack Kittredge, NOFA/Mass Policy Director

While much of our policy agenda requires action at higher levels – carbon policy, National Organic Program standards and procedures, use of antibiotics in livestock production, etc. – much is also focused at the state level. With the federal changeover in party control of the U. S. Senate, many food and farming advocates are expecting little progress in Washington this year (if not some defensive battles to hold on to what we have) and are looking for state governments to be where positive action is possible.

In Massachusetts, that means we may move forward on issues like raw milk, large animal slaughter, and humane livestock care. We will be once again filing bills on the following:

- enabling licensed raw milk farmers to deliver milk to customers,
- allowing the state to inspect large animal slaughter facilities and enabling the meat processed there to be sold in intrastate commerce, and
- establishing an animal care and standards board to review livestock treatment issues and establish standards for humane care and treatment to be administered by the state Department of Agricultural Resources.

The environment for such changes is encouraging. These bills have received much favorable testimony before, and most sponsors are returning to the legislature. The new governor, Charlie Baker, and the new Commissioner of Agriculture, Shrewsbury Nursery manager John Lebeaux, are untested but have taken positions in favor of a strong agricultural component in the state’s economy. All three of these bills will promote farm viability and economic development in the rural parts of the state.

A strong bill requiring GMO labeling is of course also being filed, to follow up on last year’s very popular campaign. While the possibility exists of passage of a federal law preempting such state laws, the politics of that are complicated and activists around the country are continuing with strong efforts to pass state GMO regulation – in part to build a popular bulwark of voters’ expressed preferences to hold off a federal preemption effort. If you want to help, contact your representative or senator (or both) before January 30 and have them cosponsor the GMO labeling bill being filed by Rep. Ellen Story.

A significant part of our policy program this year will be a new effort to educate about and press for policies recognizing the significant role agriculture and land management plays in the buildup or reduction of atmospheric greenhouse gases. While about 70% of current human-caused emissions of carbon dioxide is a result of burning fossil fuels, the remaining 30% is due to poor land management practices, primarily from industrial farming. Soil has a tremendous capacity to tie up carbon, much of it for the long term, if managed in organic ways, maximizing photosynthesis without synthetic chemicals or disruptive tillage. Furthering that recognition and securing policies that encourage carbon-sensitive land management provide us positive steps to take while the world struggles with resolving the larger climate problem.


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www.nofamass.org
Homesteading observations: Looking back
Sharon Gensler, Homesteader and NOFA/Mass Outreach Coordinator

I call my almost 95-year-old mother (who now lives in Louisiana) every evening to check in and catch up. Once a month, as I tell her about my day and mention the column I’ve been working on, she indicates her desire to read it. Since she’s not on the Internet and I soon forget to print and mail her a copy, I decided to surprise her for Christmas with a booklet containing all the columns that have survived the passage of time. I went back and added photos to the early ones and edited a bit of poor grammar and spelling from the days before spell check. Lots of fun. Thanks Mom for the inspiration!

I spent a considerable amount of time reviewing my past columns for this august publication. I wrote my first one in Dec 2005 when the newsletter still had a bimonthly, hard-copy format. A few columns from those initial years are missing as it was before I worked on a computer, and the files were kept elsewhere. Nonetheless, I located almost 50 to work with. It was emotional and educational to read them over from start to finish. It has been rewarding to see the continuity of my homesteading life, with all of its ups and downs, joys and struggles, failures and successes.

Here’s the first article as it was printed with an introduction by then editor, Jonathan vonRanson.

Homesteader of 30 Years Is Wanting To Trade Ideas, Lore about Life Skills
One of the quieter voices on the NOFA/Mass board is also one of deep conviction. It belongs to our current vice president, Sharon Gensler. Here she opens a forum for those who share her interest in homestead skills/issues.

The cold, wet Nor’easter that was Wilma has brought me into the house seeking a warm, dry project. Writing this column has been on my mind for a while but the “urgent jobs” (i.e., before the ground freezes) have won out until now.

My thinking is to create a space in our newsletter for sharing homesteading thoughts and ideas - a space for philosophizing and for talking nuts and bolts; the practical and the spiritual; the theory and the tools.

Introductions first: I’ve been homesteading for close to 30 years— over 25 on the nine acres my partner Pru Smith and I caretake in Wendell, Mass. The land was totally wooded when I started—exhausted pastureland gone back to trees 80-100 years ago. The soil in our part of Wendell is about a half inch of forest duff then subsoil, rocks and ledge, so everything on our homestead has been built from the ground up including our ten inches of rich garden soil. Over the years we’ve learned a lot through trial and error, from books and from generous friends who’ve shared with us. Following the “what goes around comes around” philosophy we have been passing along our learnings. We’ve shared with many apprentices, taught workshops and lent a hand with friends and neighbors. Now, wanting homesteading to touch an even wider audience, the NOFA newsletter sprang to mind.

Next month I plan to talk about a couple of my favorite tools. But what’s on your mind? Send comments, ideas, skill-sharing, etc., and I’ll try to create a forum for all of us old, new and wannabe homesteaders.

One thing that I noticed was that my original idea was to have a space for member sharing. For the most part, that seems to have fallen by the wayside. It’s true; many of you have approached me at conferences or the NOFA Outreach table and given me support and shared good ideas. I have received a couple of notes over the years, but a dialogue hasn’t happened- yet. But it’s never to late. We could
liven up these pages with a little sharing and back and forth-ing of ideas. Please email me at outreach@nofamass.org with yours.

The other holiday report is that we ate our first Bourbon Red turkey on Solstice. What a yummy bird. Both Pru and I think it really is the best flavored turkey that we’ve ever grown or eaten in a while - no comparison to the supermarket “organic” one family served over Thanksgiving. (Though without a side-by-side bird comparison it isn’t totally definitive.) Those other homestead heritage birds were delicious too. However it gets to your table, we highly recommend eating a locally grown, organic, heritage turkey.

We partner with local farmers to bring organic produce to the people of Boston.

Learn more and sign up at BostonOrganics.com
Looking for help? Have something to sell? Have land to lease? Place a classified ad!

Find out more at www.nofamass.org/classifieds

Assistant Grower/Apprentice Positions at Crimson & Clover Farm
Contact: Nate Frigard, farmers@crimsonandcloverfarm.com
Crimson & Clover Farm is accepting applications for our 2015 Assistant Grower Positions. These are advanced level apprenticeships that are great for folks who have at least one season working on a farm and would like to continue to build skills in crew management, tractor work, and farm planning. We offer a fun, hard working, and team oriented work environment. For more information visit our website www.crimsonandcloverfarm.com.

Farm Manager Position Available
Contact: Diana Goode, dgoode@giftsoflovect.org
Community Farm of Simsbury seeks farmer to manage their agricultural operation (produce, livestock, CSA, retail and wholesale). The Farm Manager is responsible for field, equipment and resource management; incubator farmer program; budgeting; management of farm plan; integration with educational programming; communications and outreach. Six years of farming experience, tractor operation experience, strong organizational skills.

Farmer Sought
Contact: Brittany Sidway-Overshiner, sidway.b@gmail.com
Littleton Community Farm seeks an entrepreneurial Farmer for our first season. LCF currently leases 2.8 acres, a property owned by the New England Forestry Foundation. The Farmer will manage a small, diversified vegetable operation for sale through a Pick-Your-Own CSA and small traditional CSA with potential for on-site retail. A great opportunity for someone with apprenticeship experience, interpersonal and leadership skills to take on farm management responsibilities on a small-scale operation, and to gain first-hand experience in starting a farm. Contact us for more information.

The Clover Path Garden Selling Fowl
Contact: Cynda Williams, cyndatwilliams@yahoo.com
For Sale: Dominique breeding flock. 16 breeder layers & one young rooster. Also, some Americauna pullets and layers. Two Narragansett turkeys and one white Muscovy drake. All must go to excellent situations. Retiring and moving out of area. Certified organic by Baystate Certifiers since 2006.

Farm Apprenticeship
Contact: Jeremy Barker Plotkin, simplegiftsfarm@gmail.com
Simple Gifts Farm is a small, diverse market farm located in Western Massachusetts. We market most of our crops through a 300-member CSA program, along with vending at the Amherst Farmer’s Market. We are seeking three apprentices to work from April 1st to Thanksgiving. Stipend of $750 per month plus housing and weekday lunches. More information at www.simplegiftsfarmcsa.com/Internships.cfm

Looking for Organic Farmer or Farming couple in Westport, Ma for 2015
Contact: Deborah Judd & Hank Keating, deborahstone40@gmail.com, 617-524-0985
Farmer/couple would provide 15 hours of work a week in exchange for free rent and utilities in a newly built one bedroom apartment on 8 acres of land. We are looking for a farmer/s who are: experienced in growing field crops; able to participate in developing a farm plan and systems; collaborative and communicative; respectful of the environment, including their living environment; ability to fix and maintain farm machinery a real plus... If interested please send a resume or narrative description of your experience and interest in this position. We will follow up with a phone call and interview visit to the farm if there is mutual interest.
Events

Food Chains Film Screening
Wednesday, January 21 – 6:30pm
Landmark Kendall Square Cinema, Cambridge, MA
From Eva Longoria and Eric Schlosser, producer of Food Inc and Fast Food Nation, comes a powerful and shocking expose about what feeds our country. This powerful true story of one small group of workers overcoming corporate greed to end slavery and abuse in America’s fields will inspire you to demand your food be fair!

Cost: $15. In order for this screening to occur, organizers need to sell 127 tickets by January 14th. Click on the following link to reserve tickets: www.tugg.com/go/glh3iy

Legal Services Food Hub Info Session—
Wednesday, January 28th - 6pm to 8pm (Info for lawyers: 6-6:45pm | info for farmers: 7:15-8pm | Light snacks and drinks will be available to all: 6:45-7:15pm)
Pioneer Valley Planning Commission, 60 Congress Street, Springfield, MA
Learn how the Legal Services Food Hub is connecting farmers and food entrepreneurs with pro bono legal help – and how local lawyers can get involved. Learn how the Hub works. Meet lawyers and farmers who have benefited from its services. Find out how farmers & food entrepreneurs might get assistance. Learn how lawyers can join this growing network.

Can’t attend this event? Join us in Worcester on February 10 at the Central Massachusetts Regional Planning Commission from 6-8pm.

RSVP to Molly Norton, mnorton@clf.org or 617-850-1771. Visit www.legalservicesfoodhub.org to learn more.
Come grow with us:

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

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

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

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

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

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NOFA/Mass Workshops & Events

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

Masonry Heater Building Intensive Workshop
Sunday, February 1 – Tuesday, February 10
Kittredge Farm, North Brookfield, MA
Cost: NOFA member $500; Non-Member $625

This is a fantastic opportunity to learn more about masonry heaters and how to build/install one yourself with renowned masonry heater designer and builder, Albie Barden of Maine Wood Heat. Masonry heaters are one of the most efficient ways to burn cordwood, they last a very long time, are passive, requiring no power to operate, and the radiant heat from a high mass masonry fireplace can be much more comfortable than the much higher temperatures from an iron stove, they’re even safe to touch on almost all the masonry surfaces.

The workshop will take place at Dan Kittredge’s farm and offers a chance to not only learn more about masonry heaters, but also to tour the Kittredge farm, spend time with Dan and learn more about the systems he has put in place there.

Winter Greens Workshop Series: Continuous and Efficient Production throughout Winter
Sunday, February 8th - 9am to 12pm
Natick Community Organic Farm, Natick, MA
Cost: NOFA/Mass member $25; Non-member $30

Natick Community Organic Farm systems include passive solar greenhouses – one free standing and another attached to the barn and unheated hoop houses with both single and double layer covers. This workshop will focus on using greenhouses continuously fall through spring, for both winter greens and seedlings, with emphasis on soils, harvesting techniques, and pricing as well as experiments with flower growing. This is one in a series of workshops on winter greens production. Presenter: Casey Townsend.

2015 Soil and Nutrition Conference
Wednesday, February 11 - Thursday, February 12 - 8:30am to 5pm
First Churches, Northampton, MA
Cost: By Feb 10: NOFA/BFA member $125; Non-member $156; On Feb 11: NOFA/BFA member $150; Non-member $188

This two day conference will be filled with valuable, useful, and time tested information for growers and consultants seeking to expand their growing skills with proven strategies. Participate in the discussions to further enhance your understanding of creating healthy, vibrant soils and resilient crops of higher quality. Intensive information sharing taking place during these two days will help provide invaluable guidelines to improve production and profitability on your farm, improve your health and vitality, and increase your likelihood of achieving continued success and viability during a period of time of increased extreme weather conditions, from droughts to high rain amounts.
Presenters include John Slack of Boreal Agrominerals, Inc., Ontario, Canada; Derek Christianson of Brix Bounty Farm, Dartmouth, MA; Dan Kittredge of Bionutrient Food Association; Bryan O’Hara of Tobacco Road Farm, Lebanon, CT, and Mark Fulford of Teltane Farm, Monroe, ME.

**Winter Greens Workshop Series: Commercial Greens for Market**
Sunday, February 15 - 9am to 12pm
Red Fire Farm, Granby, MA
Cost: NOFA/Mass member $25; Non-member $30

This workshop will focus on the techniques and infrastructure that Red Fire Farm has used to scale up their production of winter greens, so they can grow plenty of greens for their CSA members and markets. These will include greenhouses, high tunnels, low tunnels, seeding and harvesting methods, packing greens for sale, record keeping, and economics. Marketing discussion will cover sales to farmers markets, CSA’s & wholesale.

This is one in a series of workshops on winter greens production. Please Note: Red Fire Farm has two farm locations. This workshop is happening at the Granby location. Do not go to Montague!
Presenter: Ryan Voiland

**Winter Greens Workshop Series: Producing Greens for a Winter CSA**
Sunday, February 22 - 9am to 12pm
Freedom Food Farm, Raynham, MA
Cost: NOFA/Mass member $25; Non-member $30

The workshop will include discussions on marketing of winter CSA, low-till winter management, timing of crop rotations between successive harvest seasons, managing crop residue, timing of irrigation and mulching for adequate moisture for seeding/transplanting, and the use of row covers.

This is one in a series of workshops on winter greens production. Presenter: Chuck Currie.

**Winter Greens Workshop Series: Growing Greens on a Homestead Scale**
Sunday, March 8 - 10am to 1pm
Noonday Farm, Winchendon Springs, MA
Cost: NOFA/Mass member $25; Non-member $30

This workshop will be divided into two parts. First, Bob will cover the designs of the greenhouse attached to the home and the root cellar. Participants will learn all the structural and design components, including orientation, materials, glazing, insulation, thermal mass, and hot air transfer. Uses include climate manipulation for plant growth and heating the home and domestic hot water.

Second, Beth will discuss crops in the greenhouse and in the kitchen: including her choices for greens, salad, oriental greens and cole crops. She will discuss preparation techniques like braising, wilting and flash-cooking. They will cover root cellar storage, lacto-fermentation, and creating a rhythm to this style of living. This will be a great learning opportunity for current and aspiring homesteaders/home gardeners. Participants are welcomed you to stay for a potluck lunch, from 1 to 3PM.

This is one in a series of workshops on winter greens production. Presenters: Bob Jennings & Beth Ingham.
**Fruit Growing Series: Principally Peaches**
Sunday, March 22 - 2pm to 4pm
Old Frog Pond Farm, Harvard, MA
Cost: NOFA/Mass Member $25 Non-member $30

Peach trees are both beautiful and generous. With a little care peach trees are delightfully delicious, early bearing and relatively easy to grow. During this hands-on, interactive workshop, we will look at peach varieties and practical care of trees. We will review borers, pruning, and tell-tale mineral deficiencies. We will also discuss irrigation and some recipes for foliar spraying, as well as briefly discuss other members of the Prunus family, namely nectarines and almonds. Presenter: Charlotte Trim

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### New and Renewing NOFA/Mass Members in December

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<tr>
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Tom Smiarowski at tsmiarowski@umext.umass.edu
Paul Russell at pmrussell@umext.umass.edu

Visit us at:

http://ag.umass.edu/risk-management

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