

NOFA Notes



Quarterly newsletter of the Northeast Organic Farming Association of Vermont

Spring 2022



Ecosystem Services | Slaughterhouse Project | Resilience Grants Committee
New Board Members | Spirit of Enid Wonnacott Awardees



NOFA-VT

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Dear friend of NOFA-VT,

As I write this, our 40th annual winter conference is coming to a close. It has been an incredible two weeks, with moments of rich learning, singing, connecting, and even sledding weaving together our community. The conference commenced with the Kimballs of Essex Farm in Essex, NY posing the question: “As farmers, as eaters, as people—how generous can we be?” Last night, in our final featured speaker presentation, the Susu CommUNITY Farm team offered the opening gratitude: “The Earth is our true home where all are welcome.”



I’ve been sitting with these two ideas as bookends to an incredible conference, and a calling for action. How can we cultivate, in ourselves, the generosity and welcoming nature of the earth? Can we tend our land, choose our food, and share what we have with a spirit of abundance?

I recently read an article about the expected spike in synthetic fertilizer costs as a result of the war in Ukraine and how that may affect food prices across the United States. The article reminded me that we are all inextricably linked. Seemingly disparate issues—war, fossil fuels, fertilizer, groceries—interweave in a globalized world; we are all bound up together. The degree of interconnectedness and overlap between the issues we face can feel overwhelming. How are we to extricate from such a tangled web?

I can also read this in the positive, however. This interweaving also means that solutions are all linked. Our local actions send rippling effects globally. Shifting towards deep generosity and working on righting our relationships to our planet and community—how we plant, what we eat, how we spend our lives—affects the whole picture. If we wish, for example, to help our nation divest from its need for fossil fuel-derived synthetic chemicals, we have a way to do that: invest in organic farming and our local communities. As we shift in this one way, our community is strengthened and we are more resilient. Our earth is tended in a way that grows healthy soil. Our need for fossil fuel-derived fertilizer is lessened. The ripples always extend beyond what we can immediately see.

We cannot individually solve the interconnected problems of the world, and trying to shoulder that weight is simply too heavy. But as we work locally, on the community scale, we begin to shift the gears of business as usual towards something else—a future of interwoven flourishing. We each have a role to play, with our individual decisions and actions, as too we collectively come together to push for bold social and policy solutions.

This time of year I am humbled by the process of seeds sprouting and unfurling below the surface of the snow. I am grateful for new life, even when we can’t see it yet.

To more generosity, and all the ripples that flow from it, this growing season and beyond,

Grace Oedel
Executive Director, NOFA-VT

Photos on opposite page are from our 2022 Winter Conference on-farm socials. Starting from top left: a tour of Earth Sky Time Farm’s greenhouses; Mark & Kristen Kimball share the history and philosophy of Essex Farm; a group gathers in front of Earth Sky Time Farm’s school bus; a group tours Stannard Farm’s sugarbush; guests enjoy Stannard Farm’s maple on snow; a farmer processes milk at Essex Farm.



Remembering Samuel Kaymen

Samuel Kaymen, co-founder of NOFA, Stonyfield Farm, and leader in the organic movement, passed away on Saturday, March 5th, 2022.

Here, we share an excerpt from "A Partial History of Early NOFA and Our Alliances," written by Jack Kittredge and published in The Natural Farmer in 2018.



Born and raised in Brooklyn, NY, Samuel Kaymen was exposed to all the movements and motivations of the 1960s. Feeling that his life was spiritually undernourished, in 1964 he and his wife Louisa dropped out of the dominant mainstream society. After six years searching they found themselves in rural Unity, New Hampshire, and started their first self-sufficient garden.

With no previous experience in agriculture, Kaymen learned all he could from outdated library books, eventually stumbling across Edward Hyams' *Soil and Civilization*. Hyams argued that when a civilization loses its topsoil it begins its decline, The fall of all the great civilizations of the past could be linked to agricultural collapse. Kaymen was shocked. "I didn't know that agriculture was important," he wrote, "I thought that food was assembled in the backs of grocery stores!"

But with his surprise came inspiration. For the next dozen years Kaymen worked to build a self-help organization of like-minded growers who would farm in an organic, natural, and sustainable way. He organized the founding meeting of NOFA in 1971 in Westminster, VT, got a truck and sold local organic produce to day care centers in Harlem, secured a railroad car load of rock phosphate for distribution among members, put together the first NOFA Summer Conference 1975 in Wilton, NH and brought in Wendell Berry to address the 350 attendees, started a farm there at High Mowing School, developed a yogurt business in the garage to support the dairy, and founded Stonyfield Farm Yogurt...

...continue reading at thenaturalfarmer.org

Our thoughts are with the Kaymen family.

Thank you, Samuel!

It's CSA sign-up season!

Community Supported Agriculture

CSA stands for **Community Supported Agriculture** and is like a subscription for local, fresh, seasonal food.

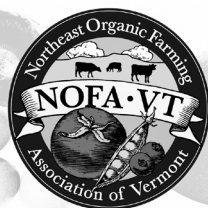
In addition to guaranteeing you'll have a steady supply of the freshest local food all summer long, getting a CSA is one of the best ways to show up for farmers. Early-season CSA subscriptions provide a dependable revenue to farms when they need it most.



With more than **100 farms** with CSAs in Vermont, there's bound to be a CSA that's the right price, style, size, and frequency for you.

Some you pick up on the farm, others will deliver. With some CSAs you pick out exactly what you want, and others come pre-boxed. Some even offer add-ons like eggs, cheese, meat, bread or flowers.

Sign up now to secure your CSA share!



For a list of CSAs in your area, go to:

NOFAVT.ORG/CSAS

If you or someone you know is interested in a CSA, but needs financial assistance, please check out our Farm Share Program to get a CSA at half price:

NOFAVT.ORG/FARMSHARE

Ecosystem Services:

Farmers should be paid to promote biodiversity. Our food and our future depend on it.

By Maddie Kempner, Policy Director

originally published as an Op-Ed at VTDigger.com

Vermont is on the cusp of becoming one of the first states in the nation to compensate farmers and other land stewards for ecosystem services—a suite of benefits provided by functioning ecosystems that support human life: clean water, pollination, and flood mitigation, to name a few. While the concept of paying farmers for these benefits – beyond the food and fiber they produce – is novel and full of promise, the approach Vermont takes could either lead to incremental improvements that ultimately don't reverse our ecological crisis, or guide us to radically re-envision our relationship with the land that sustains us.

The approach gaining traction in Vermont's Soil Health and Payment for Ecosystem Services Working Group has so far, unfortunately, been the former. The working



group, created by the legislature in 2019 at the prompting of Vermont's farmer watershed alliances, quickly became fixated on soil health as a panacea to all of our ecological and agricultural woes.

It's true that healthy soils are critical: healthy soil has the capacity to hold more water, making land more resilient to the increased flooding and drought we're

experiencing due to climate change. Healthy, rich soil can also store more carbon, drawing it out of the atmosphere and mitigating its warming effects on our planet.

However, focusing too narrowly on improving soil health in farm fields (by planting cover crops, for example) risks ignoring the multitude of other simple, practical, and cost-effective steps farmers can take to enlist their whole farms and field edges in the task of restoring ecological health.

This may sound complicated and costly to achieve. It doesn't have to be. In practice, it looks like restoring or protecting wetlands. Planting native trees and shrubs along streams and rivers. Letting cover crops flower before tilling or crimping them under. These practices promote biodiversity and provide habitat for beneficial species. The outcome? Farmers save money by benefiting from farmland that is more resilient in the face of new pest and disease pressures, the need for toxic inputs is greatly reduced or eliminated, and the crucial ecosystem functions that allow us to have a stable food



supply, clean water, and breathable air are restored.

In addition to the climate crisis, scientists have confirmed we are also in the midst of the sixth mass extinction, where hundreds of species are expected to be lost within several generations. What if Vermont could set an example of how farming and land stewardship practices can actively work to restore the habitat on which threatened species depend, while providing nutritious food for our communities and buffering us all against the worst impacts of climate change?

We must be bold in imagining a model of land stewardship that restores ecosystems and recognizes that everything in nature is connected to everything else. Farmers already know this. They have the skills, knowledge, and passion to lead this work, but they cannot be asked to do it without our support. Farmers already face pay prices that don't cover their costs, and regulations that can be expensive and onerous. Farmers cannot also be asked to do the work of restoring ecosystems (on top of keeping us all fed!) without fair compensation.

Vermont can show leadership, and put this vision into action, by providing farmers

with a Universal Basic Income. If we expect farmers to care for our lands in a way that goes beyond the most essential work of providing food, we must ensure first and foremost that their basic human needs are met. Granting a base level of income to those who grow our food might be the only way to ensure our land and all the lives that depend on it can also thrive.

Vermont's Soil Health and Payment for Ecosystem Services Working Group should design a program that improves soil health, yes. But it cannot start and end there. If we are to truly restore ecosystems, and the myriad services they provide, we must care for all the life forms—human and non-human, seen and unseen—on which we all depend.



By providing in this way for those who provide for us, we will usher in a new paradigm of land management where we truly value farms for all of the life-sustaining benefits they can provide. ◇



Slaughterhouse Project

By Bill Cavanaugh, Farm Business Advisor

Over the last two years, one bright spot to be found in the bleakness of the COVID-19 pandemic is the dramatic increase in demand for local food. As variants linger on and supply chain issues continue, that increase in demand has shown no signs of slowing down. Yet, many of Vermont's livestock farmers have struggled to take advantage of this heightened demand due to constraints in the slaughter and processing of their animals.

In order to sell cuts of meat, along with value-added products like sausage and bacon, animals must be slaughtered and butchered in a USDA or state inspected facility. That meat can then be packaged with the appropriate mark of inspection and sold in various retail settings. The meat that you purchase at your local farm stand, grocery store, or farmers market, is all slaughtered and processed under inspection. While on-farm custom butchery offers an alternative, farms using this option are only able to sell whole, half, or quarter animals, which can make finding customers more difficult.

Vermont currently has seven USDA inspected and two state-inspected slaughter facilities. These facilities are all at almost maximum capacity, with several booking slaughter spots 18 months in advance. In some cases, farmers have to sign up for slaughter times for animals that haven't even been born yet. This pinch means that farmers have little to no ability to increase livestock numbers to meet demand in a timely manner. It also means there is very little room for new farmers to find a slaughter facility with the capacity to take on new customers. Without inspected slaughter, most commercial livestock operations are forced to sell their animals custom slaughtered or look for options out of state.

Over the last two years, NOFA-VT, with funding support from the Vermont Community Foundation, has been working

to help bring new slaughter and processing plants online to help alleviate this significant bottleneck. One of the many elements a slaughterhouse or processor needs by law is a Hazard Analysis and Critical Control Point plan, or HACCP for short, for each of the products they make. HACCP is a science-based document that lays out the food safety protocol that the facility will follow. These plans can be complicated and time-consuming to develop and many facility owners end up needing to pay an outside consultant to write their plans for them.

Through this project, NOFA-VT has been working to develop and provide HACCP

plans for processors free of charge. This service, along with assistance streamlining the inspection application process has allowed six processing facilities to increase their knowledge of food safety and prepare for inspection. Of those six, four have achieved state inspection already and two are still working towards it.

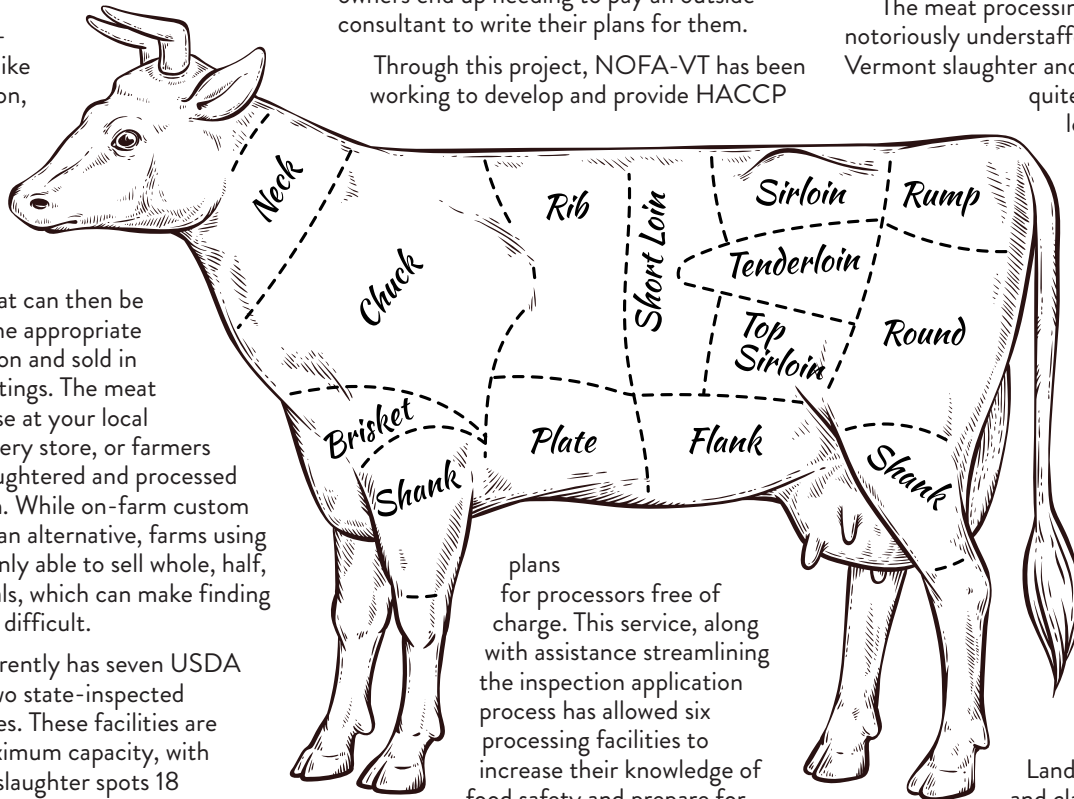
Our work has also included providing business planning and coaching for entrepreneurs who are interested in starting up a small-scale facility. Even on the very smallest scale, start-up costs for a slaughterhouse can easily run over a million dollars. For someone considering getting involved in this industry, it's crucial to have accurate projections and cost estimates. We have worked with three different entrepreneurs who are hoping to open slaughter facilities in Vermont this year.

We're proud to be able to do this work on behalf of Vermont's livestock producers but there is still a long way to go in fully breaking through the slaughter and processing bottleneck. Even once running, these facilities are very expensive to operate and owners struggle with finding the cash flow to upgrade or replace equipment as needed. Luckily, recently announced federal loan programs are set to provide low-cost capital for small and medium-sized processors.

The meat processing industry is also notoriously understaffed. While most Vermont slaughter and processing plants pay quite well, the jobs entail

long hours standing and lifting heavy carcasses and cuts of meat; injuries can happen and chronic under-staffing can lead to folks exiting the industry due to burnout. While most facilities will train employees on the job, there is still a need for outside workforce development to create a steady pipeline of new entrants into the meat processing workforce. Several Vermont programs, including grant funds from the Working Lands Enterprise Initiative and classes at Vermont Technical College, are working to shore up that gap.

While there are still supply-chain challenges facing Vermont's livestock producers, we are excited to see new slaughter and processing facilities opening. The addition of facilities with new capacity means that farmers can raise more livestock secure in the knowledge that they can get their animals processed under inspection, allowing them to access a greater number of customers through retail, wholesale, and direct markets. ♦



Spirit of Enid Wonnacott Award

By Grace Oedel, Executive Director

In 2020, we established the Spirit of Enid Wonnacott Award to honor the beloved former executive director of NOFA-VT who passed away three years ago. Enid led this community with grace, joy, playfulness, love, and vision for thirty years. She is sorely missed. While I didn't have the privilege of knowing Enid personally, I've continued to be deeply immersed in the community and work she helped build over those thirty years.

The Spirit of Enid Wonnacott Award is given annually to one or more recipients who embody the qualities that made Enid such a beloved leader in the organic food movement. Candidates for this award are nominated because they have helped agriculture to flourish in Vermont, are deeply committed to building community, and live with joy, kindness, and relationships at the heart of their work.

This year we are delighted to honor Andrew Knafel and Judy & Will Stevens. Here is what our staff had to say about each of them:



Photo: James Buck



Andrew Knafel

Andrew was the Board President of NOFA Vermont at the time of Enid's passing and a board member for three terms, from 2011 to 2020. He is owner of the certified organic Clear Brook Farm in Shaftsbury. Now in their 28th season, they grow bedding plants, certified organic vegetables, and fruit. He is a big proponent of farms getting certified organic, has a big heart, and had a special friendship with Enid. Andrew is very humble and we had to persuade him to accept this award, but he has been a mentor to many, and our board and staff knew we needed to recognize him for his deep service to our community. When I came on board as the executive director, Andrew made me feel welcomed immediately. He encouraged me to make big mistakes and seek counsel whenever I needed it. His warmth and generosity of spirit were deeply supportive and made me feel at home in this place. I am forever grateful.



Judy & Will Stevens

Judy and Will have been certified organic growers since 1987 – selling 90% of Golden Russet Farm's produce within 20 miles of the farm. They have dedicated their time, services and knowledge to local and statewide organizations (Platt Memorial Library, early years of Middlebury Farmers Market, and their town's Select Board to name a few). They have served as mentors and teachers to new and seasoned organic producers. Will served as president of Vermont Organic Farmer (VOF) from 1989 to 1992. In 2006, he was elected to the Vermont Legislature and worked to help develop both the Farm to Plate Network and the Working Lands Enterprise Initiative. From 2017 to 2019, Will also served on the NOFA-VT board. In the true spirit of the Enid Wonnacott Award, Judy and Will have been leaders and influencers dedicated to supporting Vermont organic farming. They have helped grow our shared work into a true movement. ♡

2021 Recipients: Jack & Anne Lazor and Scout Proft

2020 Recipients: Andy Jones, Suzanne Long, Jennifer Blackwell, and Bonnie Acker



Meet our Resilience Grant Committee Members

Two years ago, we started offering Resilience Grants to farmers to help improve the resilience of Vermont's agricultural system. The Resilience Grants started as an emergency response during the onset of the COVID-19 crisis that threatened to overturn our food system, providing critical support for farmers needing to pivot their business operations during the challenging early days of the pandemic. After witnessing the impact of these grants firsthand, we decided to grow the program and expand the focus from pandemic pivots to resilience more broadly, with particular interest in (although not limited to) projects that mitigate the harmful effects of our changing climate, that repair harms that have been committed due to the historic and widespread systemic racism embedded in our food system, that are innovative and will encourage others to adopt new and more promising practices, and that will lead to broader community resilience through enhanced food security, community-based solutions, and connectivity.

This year, we are offering our third round of Resilience Grants and are making a few changes to our processes. In addition to providing up-front grants, we are also implementing an exciting new democratic grantmaking model. A committee of local farmers and farmworkers has been created to oversee the review process, reviewing anonymized grant applications and making the award recommendations. This is an effort to move the grant process away from a more traditional approach towards a more just, participatory approach, one which is for and led by farmers.

Meet our Resilient Grant Committee members!



Wichie Artu

Wichie is a farmer at Magnetic Fields Farm in Athens, VT. He was born in Ponce, PR, and was raised both there and in Boston, MA. He grew up with a dad who celebrated and taught about Taino (Indigenous) culture, foraging, and agriculture in the southern coast of PR. Because of this, Wichie has always been fond of community-based, sustainable food systems. Wichie and his husband, Ike, have seen and experienced how imperialism has forced economic turmoil in other parts of the world; have known the importance of food security in community resilience; and understand the implications of wealth accrual, or the lack of it, by marginalized communities due to social and political factors. And they know that Vermont is a home for hope. Through Magnetic Fields Farm, they seek to create opportunities for a safe, rural farming community for Queer and BIPOC Vermonters. They provide affordable housing, community-driven land access, and culturally meaningful food production.



Aly Martelle

Aly has been working at the Intervale Community Farm since 2007. She started working there as extra help for weeding and harvesting and continued to work longer each season until the Winter Share program expanded and a full-time year-round farming position became available. Aly enjoys many aspects of farming but focuses on the summer and winter CSA, the propagation greenhouse, wholesale, wash/pack-house, gleaning, donations, fall bulk harvest, and team management. She loves the connection we all make through growing and eating together! Outside of work, Aly enjoys spending time with friends and family, walking, swimming, hiking, and kayaking.



Claudel "Zaka" Chery

Zaka, a Haitian poet and film director, moved to Newbury, VT from Jacmel, Haiti in 2011. He was the Assistant to the Director of the Foundation Art Center of Jacmel (FOSAJ). Both Zaka and the Director, Flo McGarrell, ran FOSAJ with great energy and taste. On January 12th, 2010, his beloved country of Haiti entered a nightmare from which there was no hope of waking. 316,000 people died in 37 seconds as an earthquake moved just under the surface of the island, provoking his move to Vermont. He is now the President of Calabash Gardens, a progressive, innovative, and sustainably minded saffron farm in Wells River, Vermont. The farm produces high-quality, organically-grown saffron while striving to uphold the ethics of regenerative agricultural practices. Transparent, passionate, and inspiring, the farm promotes equal opportunity while demonstrating leadership in a blossoming and dynamic US spice industry.



Henry Harris

Henry grew up in the Northeast Kingdom of Vermont and now lives at the new Center for Grassroots Organizing in Marshfield. He has worked in social movements and building trades around the US, including volunteer organizing mass actions and supporting racial and economic justice work. Currently, Henry works with the VT National Lawyers Guild, organizes "Just Construction" (a volunteer construction project for a Just Transition), works with the Regeneration Corps in Vermont schools, and sometimes still participates in direct actions and collaborative protest arts projects. He mostly works as a carpenter for a living and is trying to help adapt the rundown dairy farm he lives on into a center for social movement building through agroecology, political education, and fun opportunities to build friendships. ◇

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Getting Back to Basics

Communicating about the essentials of organic agriculture is critical for growing our market

By Christine Hill, Marketing & Communications Director



In human psychology, there's a phenomenon called the false consensus effect or consensus bias, which is the pervasive tendency we have to assume that our own behaviors, choices, beliefs, and actions are relatively common throughout the general population.

From Wikipedia: *"This bias is especially prevalent in group settings where one thinks the collective opinion of their own group matches that of the larger population. Since the members of a group reach a consensus and rarely encounter those who dispute it, they tend to believe that everybody thinks the same way."*

Throughout my career in mission-driven marketing, I've witnessed organizations and movements—led by the most passionate and educated people working on an issue—struggle to develop messaging and strategies that bring new people into the fold. Movement

leaders tasked with designing campaigns are often so steeped in their niche that they subconsciously assume the general population operates with the same information, experience, and literacy that they do. This assumption results in jargon-laden messages that may excite those already schooled on a particular issue, but that fail to resonate with the average person.

For those of us in the organic food movement, these assumptions include:

- That people know what the "organic" label means,
- That people have positive associations with the term "organic," and
- That people who value environmental sustainability, economic viability, and social justice see eating organic food as being aligned with their values.

To truly grow the market for organic products in Vermont, we must put ourselves in the shoes of the average eater and deliver messages and resources that solve their problems, inspire behavior change, and answer the most essential question: *what does "organic" mean and why does it matter to me?*

Thanks to a grant from the State of Vermont's Working Lands Enterprise Initiative, Vermont Organic Farmers and NOFA-VT are launching a "Back to Basics" digital marketing campaign in July 2022 to do just that.

The Back to Basics campaign will target Vermonters who have an expressed interest in sustainability, social responsibility, climate change solutions, conservation, and other topics related to the benefits of organic agriculture. In other words, we want to reach people outside of our existing audience, but

who are actively looking for ways to express values aligned with the organic farming movement. Ultimately, we want more Vermonters to know that eating organic food –like installing solar panels, weatherizing their homes, consuming less, or driving an electric vehicle–aligns with their values and is an accessible strategy they can use to forge the future they want.

We currently have funding for a five-month campaign structured around five questions. Each month we'll share digital media exploring the following questions:

- July: What is Vermont organic?
- August: Why does organic cost more?
- September: What does organic agriculture have to do with climate change?
- October: What's the difference between local and organic?
- November: How does organic meat factor into a sustainable food system in Vermont?

We are creating multiple kinds of digital media for each question. This allows us to optimize the media for different digital platforms and ensure that our messages are

packaged in ways that resonate with different kinds of consumers. Media types include:

- A shareable infographic
- A 60-second video featuring an organic farmer's story
- A NOFA-VT Instagram takeover by an organic farmer
- Instagram Reels and TikToks (short form video)

Our digital media will be shared in a variety of online platforms including YouTube, Instagram, Facebook, and TikTok. With our grant funds (and hopefully additional funds) dedicated to paid promotion, this content will reach folks who aren't yet engaging with us, but, based on their expressed interests, are most likely to make changes to their habits if presented with this information.

Of course, we will share digital media with farmers who can use it to engage their own audiences as well!

Stay tuned to our social media channels this summer to catch the campaign, and please share your feedback! ♦

Farmers, do you feel passionately about one of these questions?

- What is Vermont organic?
- Why does organic cost more?
- What does organic agriculture have to do with climate change?
- What's the difference between local and organic?
- How does organic meat factor into a sustainable food system in Vermont?

We're looking for farmers to:

- Be featured in a 60 second professionally produced video about the topic
- Take over NOFA-VT's Instagram to share stories and information about the topic

Stipends of \$200 are available for participating farmers.

Please get in touch, we'd love to hear from you!

christine@nofavt.org or (802) 434-7158

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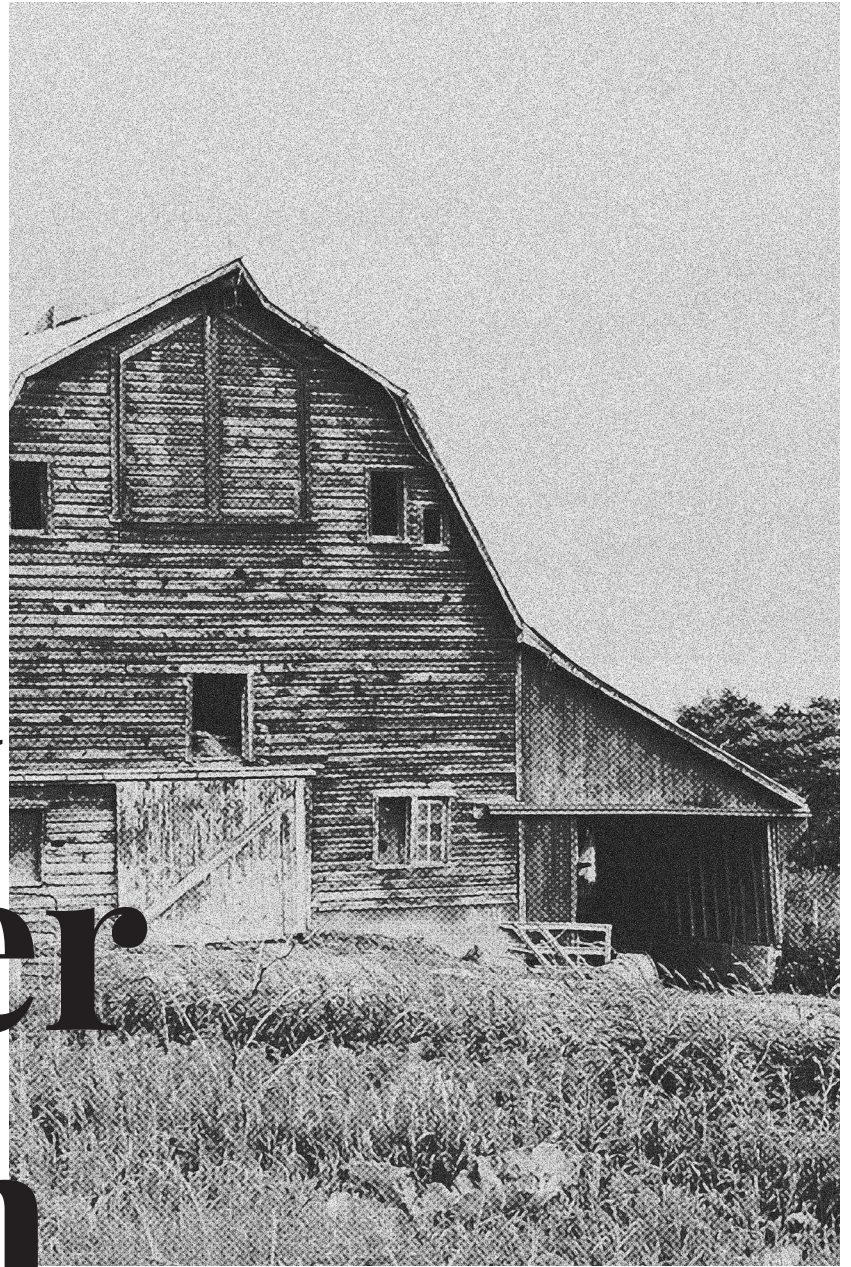
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Vermont Family Farmer of the Month



**By Kayla Strom, Farm to School Coordinator
& Vermont Family Farmer of the Month
Award Administrator**

The Vermont Family Farmer of the Month Award recognizes Vermont farm businesses that are contributing to a more resilient agricultural landscape and demonstrate environmental stewardship through sustainable practices. Every month, a Vermont farm business is selected from a pool of applicants to receive \$10,000 to \$12,000 to support innovative projects on their farm that also improve the viability of their enterprise.

We are thrilled to announce the most recent recipients of the award and share a bit about their farms and projects. Congratulations to Green Wind Farm, Red Wagon Plants, and Squier Family Farm for their excellence in environmental stewardship and the work they do to build social and economic resilience in Vermont.

To learn more, visit www.vermontfamilyfarmeraward.org.



Green Wind Farm, November 2021

Green Wind Farm sits on 300 acres of pasture, hay land, sugar woods, and forest in Fairfield that have been owned and cared for by Julie Wolcott and Stephen MacCausland for over 40 years. They raise layer chickens, meat birds, pork, and organic dairy cows as well as produce organic maple syrup. Today, the farm is managed by Julie, Steve, and their son Seth who also owns and operates Pumpkin Village Foods—a maple processing and distribution enterprise that is based at Green Wind Farm.

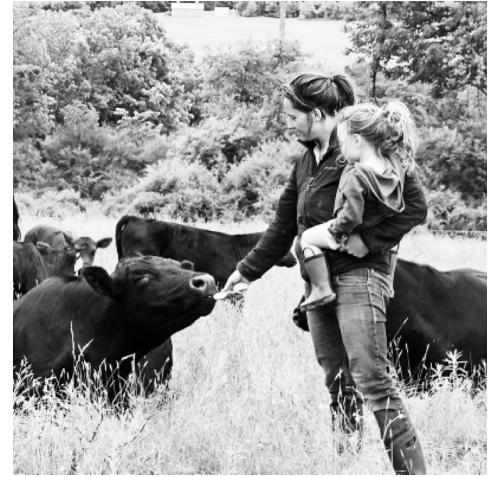
In the coming years, the family plans to transition the farm to the next generation by adopting a business model that aligns with Seth's skills, strengths, and interests of increasing the farm's orchards as well as both garden produce and direct market sales. In November, Green Wind Farm was awarded \$12,000 to make various water, soil, and direct market infrastructure improvements to meet the changing needs of the farm.



Red Wagon Plants, December 2021

Red Wagon Plants is a seasonal nursery and herb farm in Hinesburg, Vermont established in 2005 by Julie Rubaud. Red Wagon Plants grows organic vegetable, herb and ornamental seedlings, fresh-cut herbs, and value-added products made from herbs grown on the farm including herbal salts, vinegars, and pestos. Julie and her core team of dedicated employees are known for their high-quality plant starts, their organic and environmental stewardship practices, and their commitment to community engagement. Red Wagon Plants significantly enhances community access to natural and garden spaces through a robust offering of educational workshops as well as donating local plants, labor, and resources to several local organizations focused on food security.

In December, Red Wagon Plants was awarded \$12,000 to purchase a commercial herb dryer that will be used to diversify their value-added line of herbal offerings with the addition of dried culinary herbs, tea blends, and hot peppers. This project will decrease waste, diversify their markets, and create more opportunities for year-round employment. Acquiring a commercial herb dryer is an important step towards enhancing the economic viability, environmental stewardship, and community resiliency of Red Wagon Plants.



Squier Family Farm, January 2022

Meadow and Josh Squier have been pushing the envelope on what sustainable and regenerative agriculture looks like since they settled on their land in Tinmouth, Vermont in 2011. Since much of their landbase is rocky pasture and forest, Meadow and Josh have worked hard to design and develop it into a space that honors Vermont's natural ecosystems while simultaneously producing for their farm business. Meadow and Josh are now strategically creating a silvopasture system that integrates rotational livestock grazing throughout their orchards and woodlots.

Over the next two years, Squier Family Farm will convert 40 acres of their woodlot into silvopasture. One of the key management principles of silvopasture is quick animal movements. In January, they were awarded \$12,000 to purchase permanent fencing for the next stage of development of their silvopasture system. Having a strong perimeter fence will help Meadow and Josh keep the animals on the farm while using temporary fencing to allow the animals to rotationally graze specific parcels in the interior of the fenced area. ♦

To be considered for the July, August, September, and October awards, apply by May 25th, 2022. Learn more and apply at:

vermontfamilyfarmeraward.org

Welcome, new Board Members!

We're pleased to introduce four new additions to the NOFA-VT Board. We are lucky to have their leadership, skills, and passion dedicated to creating an economically viable, ecologically sound, and socially just Vermont agricultural system that benefits all living things.



Carolina Lukac

Carolina brings an expansive background in growing, garden-based education, and program management. Originally from Mexico City, Carolina has dedicated herself to food sovereignty work across multiple locations and cultures, creating growing opportunities and powerful learning experiences in both rural and urban environments. She currently works as the Garden Education Manager at the Vermont Garden Network.



Todd Hardie

Todd began a life with honey bees when he was 12 with his younger brother Tom on their family farm. Todd's commitment to bees and beekeeping has led him to numerous accomplishments in the Vermont food system, including reintroducing raw honey to the area after a 60 year absence, helping to stave off impending disease in Vermont's honeybee population as an Apiary Inspector, and co-creating Barr Hill Gin. Today he also serves as the President of the Northern Grain Growers Association and stewards Thornhill Farm in Greensboro, VT.



Mieko Ozeki

Mieko is an entrepreneur and accomplished professional with over 20 years of experience in nonprofit education and environmental and agricultural organizations. Today, she is the owner of the marketing firm Radiance Studios LLC, co-founder of the Vermont Womenpreneurs, and serves on the Board of the Vermont Farmers Market Association, Governor Scott's Future of Agriculture Commission, the Intervale Community Farm, and Congressman Welch's Business Advisory Council.



Becky Maden

Becky is passionate about organic farming and Vermont. After her time at the Mountain School in Vershire, VT and managing an urban CSA for Denver Urban Gardens, Becky returned to Vermont, working for the Intervale Community Farm for ten years. In 2014, she joined her partner, Scott, at Singing Cedars Farmstead in Orwell, Vermont, and in 2016 began to work for UVM Extension. Her focus with Extension is working with vegetable growers on soil health management with a participatory approach that highlights the incredible knowledge of farmers.

A Warm Welcome to our New Staff!



Katie Birkhouser

Vermont Organic Farmers Certification Specialist

Katie, originally from Wisconsin, graduated from The Evergreen State College in 2006 with a B.S. in Plant Science & Ecology and an emphasis in Ecological Agriculture. Over the years, Katie has gained experience in managing both large and small specialty crop production systems, conducting agricultural research, and providing ag education services. She has worked for both public and private organizations and previously ran her own diversified farm. From these experiences, she has found she loves working with and supporting farmers, getting nerdy about soil health, and celebrating successes in sustainable food production. When she's not at her desk, Katie can be found in her gardens or cooking and preserving the harvest. She loves spending time outdoors, camping, and getting out on the water with her family.

Did you know NOFA-VT accepts gifts of stock?



Gifts of appreciated securities can be a tax-smart way to support NOFA-VT and a just and equitable food system based in organic farming practices.

For more information about how to direct gifts of stock, bonds, and mutual funds, please visit:

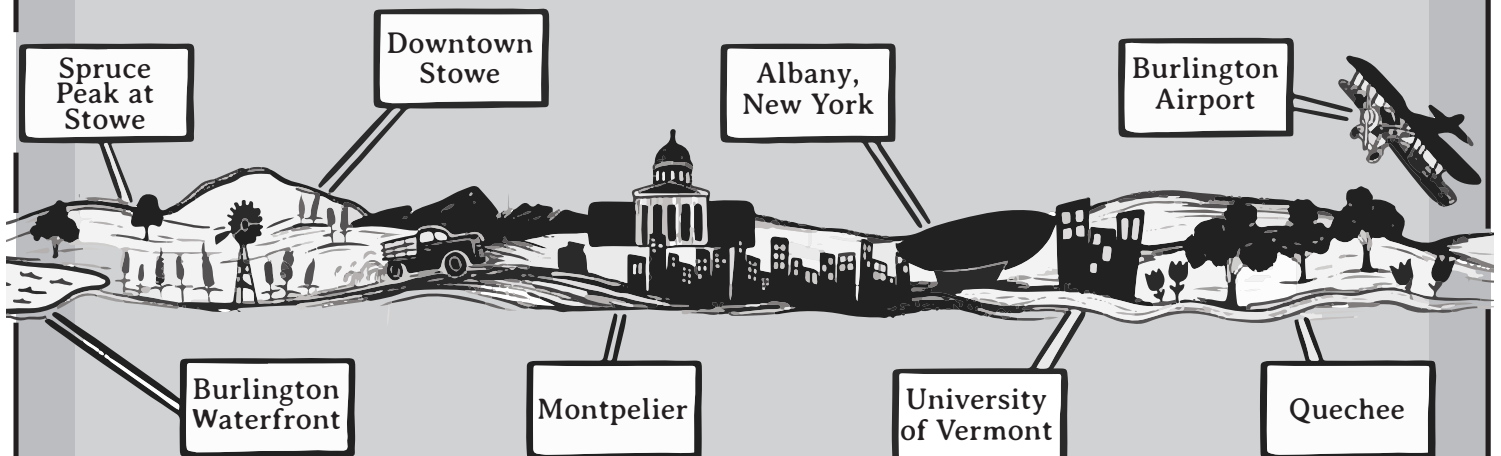
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or contact our Development & Engagement Director, Erin Buckwalter:

802-434-7152 -or- erin@nofavt.org

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NOFA-VT Members: Thank you for supporting organic agriculture and a just and ecologically sound food system!

A warm welcome to the following members who joined us or renewed their membership in the 1st quarter of 2022:

New Members

Aaron Morgan, Danville, VT
Abigale Breez, Johnson, VT
Adrienne Messe, Brattleboro, VT
Alexia Maizel, Morristown, VT
Amy Tudor, Brattleboro, VT
Angela Shambaugh, Berlin, VT
Barbara Thomas, Middlesex, VT
Bill Emerson, Worcester, VT
Cameron Clark, Williston, VT
Carol Fox, Peacham, VT
Caroline Clune, Davis, CA
Caroline De Vries, Montpelier, VT
Carolyn Hooper, Wilder, VT
Carrie Zelazowski, Burlington, VT
Charles Crowell, North Bennington, VT
Charlotte Pratt, Addison, VT
Cory Krieg, Bethel, VT
Cynthia Jones, Bristol, VT
Danielle Cummings, Huntington, VT
Dian Bohannon, Newton Centre, MA
Douglas Reaves, Fairfax, VT
Eric vonWettberg, Burlington, VT
Greg Brand & Karen Yacos, Waterbury Center, VT
Gretchen Singh, Skokie, IL
Heather Hamilton, Bennington, VT
Iselchyrse Megahan, Quechee, VT
Jason Jercinovic, Stowe, VT
Jeff Scannell, Montpelier, VT
John & Barbie Koier, Underhill, VT
John Clark, Gaylordsville, CT
John Corliss, Barre, VT
John Dillon & Kimberly Hagen, North Middlesex, VT
John Ranta, Hancock, NH
Joseph Daley Jr, Lemington, VT
Josh & Sally Denbeaux, Rutland, VT
Juliet Rynear, St Albans, VT
Kalyn Campbell, Chelsea, VT
Kelsie Meehan, Waitsfield, VT
Kylie Cook, Danville, VT
Lauren Tessaro, Leicester, VT
Linda Walsleben, Plainfield, VT
Lynne Boudreau, Londonderry, VT
Maeve McBride, Jericho, VT
Maureen Schilder, South Burlington, VT
Melissa Jennings, Colchester, VT
Onion River Campground, Plainfield, VT
Perrin Williams, Duxbury, VT
Peter Nelson & Sally Roy, Accord, NY
Rachel Leinweber, Manchester Center, VT
Rebecca Butterfield, Richmond, VT
Robert Nied, Chester, VT
Robert Niles & Katie Amadon, Cambridge, VT
Sabina Ernst, Jericho, VT
Sam Blair, Greenfield, NH
Sandy Pond, Cabot, VT
Sarrah Talib, Burlington, VT
Stephen Hale, Charlotte, VT
Taylor Johnson, Burlington, VT
Tom Peters, Middlesex, VT
Topaz Sheppard, East Ryegate, VT

New and Renewing Business Members

Ben & Jerry's Foundation, South Burlington, VT
Black Dirt Farm, LLC, Greensboro Bend, VT
Brickhouse Studios inc dba Moonrise Farm, Essex, VT
Brook Meadow Farm, Brattleboro, VT
Cabot Creamery Co-operative, Waitsfield, VT
Cathy & Paul Systo, Barre, VT
Christine Terramane, Springfield, VT
Co-operative Insurance, Middlebury, VT
Corey's Sugarhouse, Fairfax, VT
Crossmolina Farm, Corinth, VT
Crossroad Maple, East Fairfield, VT
David Porter Family Maple, Jeffersonville, VT
Deep Root Organic Co-op, Johnson, VT
Delicious Dirt Farm & Apothecary, Fairfax, VT
Dunham Family Maple, Starksboro, VT
Elmore Mountain Maple Works, N Chittenden, VT
Emery Mountain Farm, Johnson, VT
Erik's Sugarbush, Kirby, VT
Erin Clements, Londonderry, VT
Eureka Organic Farm, Springfield, VT
Farm & Wilderness Foundation, Plymouth, VT
Farm Credit East, Enfield, CT
Farmers to You, Middlesex, VT
Fedco Seeds, Clinton, ME
Field Stone Farm & CSA, Northfield, VT
Four Farmers Herbalist Collective, Londonderry, VT
Foxville Farm, South Royalton, VT
Gardener's Supply Co, Burlington, VT
Glinnis Hill Farm, Northfield, VT
Golden Dog Farm LLC, Jeffersonville, VT
Greenvest, Wells, VT
Half Wild Farm, Enosburg Falls, VT
Hannah Blackmer, Northfield, VT
Harmony Homestead Farm, Wells, VT
Hunt's Farm Supply, LLC, Jeffersonville, VT
Idle Hour Maple Inc., Rutland, VT
Intervale Center, Burlington, VT
John Cushman Maple, Waterville, VT
Johnny's Selected Seeds, Winslow, ME
Johnson Family Foundation, Poultney, VT
King Arthur Baking Company, White River Junction, VT
Lawson's Finest Liquids, Waitsfield, VT
Lini Mazumdar, South Londonderry, VT
Lintilhac Foundation, Shelburne, VT
Little Charlie's Sugarbush, Jay, VT
Maine Potato Lady, Guilford, ME
Meadows Bee Farm, West Townshend, VT
Meals on Wheels of Lamoille County, Morrisville, VT
Middlebury Natural Foods Co-op, Middlebury, VT
Montpelier Community Services Department, Montpelier, VT

Naga Bakehouse, Middletown Springs, VT
Needham Community Farm, Needham, MA
Neighboring Food Co-op Association, Shelburne Falls, MA
New England Farmers Union, New Boston, NH
Next Chapter Farm, Middlebury, VT
North Country Organics, Bradford, VT
Norwich Solar, White River Junction, VT
Nourse Farms, South Deerfield, MA
Old City Syrup Company, Strafford, VT
OMRI, Eugene, OR
Organic Valley, Plainfield, VT
Philo Ridge Farm, Charlotte, VT
Phoenix Feeds Organix, LLC, New Haven, VT
Real Pickles, Greenfield, MA
Retreat Farm Ltd., Brattleboro, VT
Rogers Farmstead LLC, Berlin, VT
Rose Wilson Consulting LLC, Norwich, VT
Rural Vermont, Montpelier, VT
Salvation Farms, Morrisville, VT
Seven Days, Burlington, VT
Shelburne Farms, Shelburne, VT
Slough Farm Foundation, Edgartown, MA
Solar Haven Farm LLC, Shoreham, VT
South Royalton Market, South Royalton, VT
Stimets Knoll Farm, Woodstock, VT
Stonyfield Farm, Londonderry, NH
Sustainable Woodstock, Woodstock, VT
Sweet Tree Holdings 1, LLC, Island Pond, VT
Tell A Tale Farm, W Rutland, VT
The Alchemist, Stowe, VT
The Skinny Pancake, Burlington, VT
The Vermont Maple Farm, West Topsham, VT
Tunbridge Hill Farm, Tunbridge, VT
Two Brothers Maple LLC, Richford, VT
USDA Natural Resources Conservation Service, Colchester, VT
Vermont Agency of Agriculture, Food and Markets, Montpelier, VT
Vermont Compost Company, Montpelier, VT
Vermont Economic Development Authority, Montpelier, VT
Vermont Family Farms, North Springfield, VT
Vermont Farm to Plate, Montpelier, VT
Vermont Grass Farmers Association, Barre, VT
Vermont Hillside Farm LLC, West Glover, VT
Vermont Land Trust, Woodstock, VT
Vermont Law School Center for Agriculture & Food Systems, South Royalton, VT
Vermont Soap, Middlebury, VT
Vermont Willow Nursery, Fairfield, VT
VHCB Farm & Forest Viability Program, Montpelier, VT
Vital Communities, White River Jct, VT
Westford Stone Walls Sugarhouse, Georgia, VT
Wild Shepherd Farm, Athens, VT
Wilder Farm, Lyndonville, VT
Williston Village Farm, Williston, VT

New Organic Certifications

Vermont Organic Farmers welcomes the following new producers who have recently obtained organic certification (certified between 9/1/21-11/30/21) for all or a portion of their operation, joining the nearly 800 organic farmers & processors throughout the state.



Schoolhouse Farm LLC
North Branch Maples LLC
Mark Booth

Spencer Shoram
Karen and Russell Reed

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For a list of CSAs in your area, go to: NOFAVT.ORG/CSAS