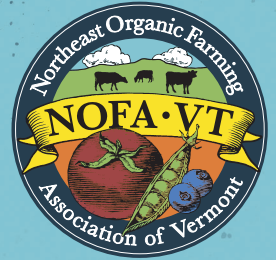


NOFA Notes



Quarterly newsletter of the Northeast Organic Farming Association of Vermont

Summer 2026



New Fair Labor, Organic Cheese Hits the Market | End-of-Session Policy Updates | Locally-Grown Grains in Brattleboro School Cafeterias | Long-Handled Spoons Dinners | Resilience Grants

Cover: Nate Severy stands by the sign for Severy Farm, the organic farm that supplies the milk for Vermont Way Foods newly released cheese.



Dear friends,

A few weeks back, I attended a gathering in the Northeast Kingdom that let out just before dinner time. Someone mentioned that Black Dirt Farm's compost wizard, Tom Gilbert, hosts a sing on his back porch every Monday evening, and we happened to be close by. She knew I loved to sing and wondered if I might want to stop in. My answer: of course, yes! (And a side note to everyone reading: if you have a song circle on your farm or in your barn, please invite me—no location is too far!) I didn't have phone service, hadn't let Tom know to expect me, and simply followed the rutted roads until I pulled up beside "self-serve" compost heaps proclaiming I had arrived.



Though I walked in not-quite-invited and empty-handed, Tom's face cracked wide with his welcoming smile when I stepped into the kitchen. The rest of the group—many longtime farmers in the NEK—paused from spooning warm potatoes with yellow butter out of casserole dishes and tossing freshly harvested spring greens in giant wooden bowls to offer hugs and exclaim, "Welcome!"

An enormous pot of chicken soup, raised on the farm and fragrant with spring herbs, bubbled away—more than enough for all of us and just what the chilly air called for. Outside, a neighbor child intermittently hopped like a frog while catching actual frogs and requesting Heidi Wilson's unbeatable spring anthem, "Skunks Are Coming Out."

We circled up with our warm bowls on the back porch as cows grazed the tender shoots of grass beside us. The recently returned grackles settled into the sugar maples as we rehearsed songs to sing for another NEK farmer who had just entered hospice. While horses pushed hopeful faces out of the barn windows toward fresh grass, we practiced tunes taught by local singers, tapping beats and reworking harmonies to ensure her send-off was beautiful. The group was generous with me, a newcomer to many of the songs, patiently repeating phrases and taking turns teaching each one with care.

Driving home, it struck me how fully the evening embodied what I love about our community and the work we are up to together: nourishment and abundance, warmth and welcome, animals and people celebrating the season, and seasons of life, together. Beauty and community not as an end, but as the very way we get to where we're going.

In Joy Harjo's poem "Perhaps the World Ends Here," she writes: "The world begins at a kitchen table. No matter what, we must eat to live. The gifts of earth are brought and prepared, set on the table."

There is too much to say about these days we are living through, but what I know is this: the people I love keep showing up at the table, and when new folks walk in the door, they pull out another bowl and say, "We grew enough; we cooked for you; we're glad you're here." They take note when elders are passing and make a ritual to say, "We thank you for the gifts you brought."

In this issue, you'll read about the many ways NOFA-VT members are laying a longer table and saying "welcome." From Long-Handled Spoons Dinners in kitchens around the state to bringing more organic bread made from locally-grown wheat into school cafeterias; from our upcoming series of pizza socials on farms across Vermont (thank you, Enid of blessed memory, for bringing your vision of a mobile oven to NOFA-VT!), to the cheese we'll put on that pizza, we are finding our way forward, one meal and one song at a time.

Warmly,

Grace Oedel
Executive Director, NOFA-VT

NOFA-VT

Nourishing people, land, and justice through organic agriculture.

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NOFA Notes is a quarterly publication produced for NOFA-VT's members. To share feedback, thoughts, and ideas for future NOFA Notes articles, contact NOFA-VT's Marketing and Communications Director Lindsey Brand at lindsey@nofavt.org.

To find a full directory of NOFA-VT's staff and contact information, visit NOFAVT.ORG/STAFF.



Vermont Way Foods and Migrant Justice Launch "Cheese with Dignity"

By Rose Lovett, Development Manager at Green Mountain Farm-to-School

A new cheese hit the market this spring in stores across New England: "Cheese with Dignity" from Vermont Way Foods. Amid a sea of excellent artisan cheeses from Vermont, this organic cheese positions itself as a fresh option for the values-driven consumer.

Cheese with Dignity is produced with milk from organic, grass-fed cows at Severy Farm in Cornwall. The farm is enrolled in Migrant Justice's Milk With Dignity Program, which means that the farm is not only prioritizing the health of their local ecosystem and livestock, per the requirements of organic certification, but also ensuring fair wages and dignified conditions for their staff. In addition to locally-sourced milk, the herbed version of the cheese includes delicious organic herbs from Free Verse Farm & Apothecary in Chelsea. The cheese is also processed locally, at Champlain Valley Creamery in Middlebury.

Nate Severy, owner and operator of Severy Farm, shares: "We are excited to be a part of this project. People feel increasingly isolated and disconnected from the world around them. Local food, produced sustainably, is so important to our local community because it brings us all together, regardless of socioeconomic or political background, and reminds us of the bounty and beauty all around us. We live in a part of the country that is unique in our ability to have local food so accessible, and we are happy to play a role in making that possible."

Vermont Way Foods is an innovative local food brand co-owned by four Vermont nonprofit food hubs: the Center for an Agricultural Economy, Food Connects, Green Mountain Farm-to-School, and the Intervale Center. The brand was born in 2021 to fill in gaps in the New England supply chain

while helping Vermont producers access larger markets.

With the advent of this new cheese product, Vermont Way Foods joins Ben & Jerry's as a participating Milk With Dignity partner, with Ben & Jerry's being the first company to sign on to the program in 2017. Vermont Way Foods' new cheese will be the first product to carry the Milk with Dignity label on its packaging, and marks the program's expansion into the organic market.

Under the Milk with Dignity agreement, dairy supply chain conditions will be monitored to ensure compliance with the worker-authored Code of Conduct, which sets standards for wages, hours, health and safety, housing, and protections against discrimination and retaliation. Conditions



Top right: the local herb blend flavor of Vermont Way Foods' Organic new Farmer Cheese. Above: Cows enjoy the pasture at Severy Farm, the organic farm that supplies the milk for the cheese.

on participating farms are monitored by an independent third-party organization—the Milk with Dignity Standards Council—which works with employers and employees to meet the program's standards. Vermont Way Foods will pay a premium to support

improved wages and working conditions for farmworkers.

"This is a big step forward for Vermont's community of dairy workers," said Thelma Gómez, a spokesperson from Migrant Justice. "For the first time, we will see a product on the shelves with the Milk with Dignity logo, reflecting our efforts to ensure dignified conditions for dairy workers. We're excited that

shoppers will now be able to buy cheese that contributes to this positive change."

This project is built on the collaboration and care of food makers and farmworkers—and that's why Vermont Way Foods exists: to



do good for people and celebrate every layer of the food system. We are extremely proud of everyone involved and their commitment to producing a high-quality, dignified product.

Cheese with Dignity is now available at the following locations:

- Brattleboro Food Coop, Brattleboro, VT

- Pete's Stand, Walpole, NH
- Sweetland Farm, Northfield, VT
- Milkweed Farm, Westminster West, VT
- The Maple Station Market, Temple, NH
- Vermont Country Deli, Brattleboro, VT
- Craftsby General Store, Craftsby, VT

- Rail City Market, St. Albans City, VT
- Plainfield Coop, East Montpelier, VT
- Morrisville Coop, Morristown, VT
- Stowe Village Market, Stowe, VT
- Commodities Stowe, Stowe, VT
- Common Roots Farmstand, South Burlington, VT

NOFA-VT was a key partner on this project, convening the project team, bringing knowledge of Vermont's organic agricultural system to the table, and helping cover research, development, and marketing costs through a USDA Organic Market Development Grant we received in early 2024. We're proud to have played a supporting role in bringing this delicious product to market, and hope it inspires greater consumer demand for organic, fair-labor food.



Top left and above: On October 3rd, 2025, we gathered in Middlebury to celebrate the new partnership between Vermont Way Foods and Migrant Justice. Representatives from Migrant Justice and Vermont Way Foods signed the Milk With Dignity program agreement and enjoyed sampling the new cheese product together.

Vermont Family Farmer of the Month

By Kevin Haggerty, NOFA-VT Climate Resilience Specialist

The Vermont Family Farmer of the Month Award continues to recognize outstanding farms across the state for their commitment to sustainable agriculture and innovative projects. Administered by NOFA-VT in collaboration with the Vermont Housing and Conservation Board's Vermont Farm & Forest Viability Program, Shelburne Farms, and the Vermont Grass Farmers Association, this award highlights Vermont farms that contribute to a resilient agricultural landscape and demonstrate environmental stewardship. We are honored to introduce the latest awards:



Glinnis Hill Farm, Northfield

Four years ago, Gus Griffin and Mollie Podmore purchased the historic 200-acre Glinnis Hill Farm with support from the Vermont Land Trust. Since then, they have transformed the former dairy into a thriving four-season vegetable farm and community hub. Today, Glinnis Hill Farm grows organic vegetables and herbs year-round, selling all of its produce through the Montpelier Farmers Market and a sliding-scale CSA that expands equitable access to fresh, local food for their community.

As the farm grows, Gus and Mollie are working to improve work-life balance and expand into wholesale markets. To support these goals, Glinnis Hill Farm received a \$12,000 grant to purchase a Tilmor row-crop cultivator, basket weeder, and parallel linkage finger weeder. These tools will fully mechanize the farm's weed control systems, reducing the time they spend cultivating fields and allowing the farm to adopt more diverse soil health practices.



Naked Acre Farm, Hyde Park

Ryan Demarest and Genica Breitenbeck founded Naked Acre Farm in 2013 after Ryan completed the UVM Farmer Training Program. After four years farming in Waterbury, they purchased land in Hyde Park, relocated their farm, and transformed raw land into a productive home for both their farm and family. Today, Naked Acre Farm grows organic vegetables on five acres and distributes produce within a 25-mile radius to restaurants, grocery stores, and community organizations, including Meals on Wheels.

Naked Acre Farm is now investing in long-term infrastructure to support year-round production and resilience. To advance these efforts, the farm received a \$12,000 grant to install 100-amp underground electrical service to a new well site, greenhouses, and other key sites on the farm. This project will support the development of a permanent water source, reliable irrigation, and automated greenhouse management systems, helping Ryan and Genica modernize critical farm operations and meet the growing demand for local food in their community.



Birdsong Farm, Stockbridge, VT

Jeremy and Lucia Tonachel-Read took a nonlinear path into farming, but in 2019, with support from the Preservation Trust of Vermont and the Vermont Land Trust, they purchased the historic Luce Farm in Stockbridge. Since then, they have transformed this Vermont hill farm on the east slopes of the Green Mountains into Birdsong Farm, a diversified family farm rooted in community connection and ecological stewardship. Today, Birdsong Farm raises laying hens, cattle, and sheep on 35 acres of pasture and grows vegetables and flowers in a one-acre no-till market garden. Their products are sold through a CSA, local farmers markets, and year-round wholesale accounts.

As Birdsong Farm continues building infrastructure to support their diversified farm business, they plan to add greenhouses, cold storage, and animal shelter systems. To support this development, Birdsong Farm received a \$12,000 grant to install in-ground 400-amp electrical service. Jeremy and Lucia see this project as a critical foundation for strengthening the farm's long-term economic viability while enhancing its environmental and community resilience. ♦

Applications are available to any small or medium-sized farm in Vermont. The next round of applications will open in September. To learn more, visit VERMONTFAMILYFARMERAWARD.ORG.

On the Rise: Brattleboro Schools Break Records (and Bread!)

By Sarah Webb, Communications Manager for Shelburne Farms, Vermont FEED (a collaborative farm to school project of NOFA-VT and Shelburne Farms Institute for Sustainable Schools), and Vermont Farm to School & Early Childhood Network

Photos, left to right: Kelsey Baumgarten, Assistant Director of Nutrition at Brattleboro schools, prepares rolls from Butter Mountain Bakery for lunch; Students pick up the whole wheat rolls in the cafeteria; A student proudly shows off their lunch.

NOFA-VT's Farm to School team has been working alongside school nutrition professionals, bakers, grain growers, food hubs, and community partners to explore a big question: What would it take to build stronger regional grain supply chains for Vermont schools?

That question sparked *On the Rise*—a multi-year collaborative initiative focused on developing school-ready bakery products made with Vermont-grown grains. The project supports local bakeries with equipment, recipe development, and connections to school markets, with the goal of creating new opportunities for local producers while increasing student access to nutritious, locally-made foods.

This spring, one of the project's first major successes arrived in Brattleboro in the form of whole wheat sourdough rolls—the result of a partnership between Butter Mountain Bakery and Brattleboro Schools.

On the day they launched, a cheer erupted through the cafeteria, “A new record!” Chef Noah Gillard leaped through the swinging kitchen doors, beaming, “Brunch for lunch! 708!”

This year, the Brattleboro school meals team started a tradition. Every time they break their previous record for the number of school lunches served in a day, they add a panel to a growing banner. This lunch was one of those celebrations.

“I wish I had a recording of everyone cheering when they found out the record had been broken. It was like a wave of sound moving toward us,” Kayla Strom, NOFA-VT's Farm to Institution Program Director, remembers. “The excitement was amazing.”

Baker and owner Hannah Small of Butter Mountain Bakery had delivered 1,200 rolls for the lunch service, and every single one was eaten. For everyone involved, it felt like a breakthrough moment after months of dreaming and planning with the district's School Nutrition Director, Harley Sterling, and the local procurement team at NOFA-VT.

In 2024, 14.5 million school meals were served in Vermont. This particular kitchen puts out 1,600 meals every day, including breakfast, lunch, and some after-school offerings. And like many schools across the state, they work hard to incorporate local foods into the menus. While items like fresh vegetables or maple syrup are often available locally, it's much more challenging to source everyday staples, like bread, that meet the nutritional specifications and volume schools require.



And schools serve a lot of bread in the form of rolls, sandwich bread, and burger buns. To meet their unique needs, schools typically get their inventory from large, consolidated corporate food companies. “There is a huge untapped market for local bakeries to fill if they can unravel all the intricacies of school foods,” Kayla explains. “We're building demand for local grains, while working with Vermont growers and bakeries to make sure that there is enough to supply the school market.”

In 2024, NOFA-VT began deliberately examining what it would take to get more local grains and breads into school meals. “We were dreaming up crazy ideas,” explains Harley, “and grain seemed to be this dark horse that was really unaddressed. So we polled school nutrition directors across Vermont on which products there's the most enthusiasm for.”

This feedback propelled NOFA-VT to lead the charge on the collaborative project known as *On The Rise* (part of the larger Bridging

the Gap: Supply Chain Transformation for Vermont School Meals), to secure financial support for local bakeries so they could access needed infrastructure improvements—things like larger ovens, dough formers and rollers, and cold storage capacity—to make those sought-after products for schools.

Bakery equipment is just one piece of the puzzle,” Kayla adds. “We're also working with partners like the Champlain Valley Grain Center in Ferrisburgh and neighboring farms to incorporate as many Vermont-grown grains as possible. This work takes creativity, persistence, and strong partnerships, and these collaborators are helping demonstrate what's possible when communities invest in regional grain supply chains.”

It was through her connections with Harley that Hannah found her way into this opportunity with NOFA-VT. An infrastructure focused grant that NOFA-VT received from the Henry P. Kendall Foundation allowed her to invest in the equipment she needed and move into a large operating space where she could reliably supply the school with bread. “Two years ago, selling to schools felt totally out of the question. It was just me doing everything.”

“A wholesale market, like schools, provides stability. My bakery is in Wilmington, which is a tourist town, so there's so much ebb and flow throughout the year. The school system is a consistent market.” With the grant funding, Hannah was able to purchase more equipment, move into a larger space, and begin to expand her staff.

“I care about what kids are eating. I know my kids are very fortunate to get sourdough and treats and amazing locally produced things all the time, but most of their friends don't have that option. So it just was like such an amazing opportunity, not only for the business, but personally, to be able to give back.”

As the school district and Hannah continue to work together, her bakery will be able to offer more products and determine where and when it makes sense to scale up. “We landed on a whole wheat sourdough

roll to start. But we have lots of ideas going forward for other items.”

But make no mistake, Hannah didn't cut corners in her baking to please a student palate—this is a premium artisan product. “We looked at a bunch of different approaches for getting Vermont grains into schools,” explains Harley. “Mass scalability and a low price point are one approach. This approach was kind of on the crazier end; we got a premium product into the meals.”

They plan to feature the rolls on the menu monthly, with the potential for more as the relationship grows. Butter Mountain Bakery isn't the main source of bread in the cafeteria, “But if we purchase 1,000 rolls a week, and then Hannah sells 1,000 rolls a week at another school district, that makes a big difference for her business,” Harley shared.

“I know how impactful it is when you get an order that big as a baker or farmer,” adds Kelsey Baumgarten, Assistant Director of Nutrition for the Windham Southeast Supervisory Union (WSESU) in southern Vermont. “It's a relief to know all this food you created has a home, and you don't have to go to a market and stand there for six hours. That takes so much more effort than just having a partnership like this.”



But, for enduring success, buy-in is needed from the most important customers, the students. Every month, Steve Hed, Food Systems Coordinator for the Brattleboro School district, offers a taste test highlighting

the Vermont Harvest of the Month (HOTM) during the lunch periods. April's harvest was grains, the perfect time to launch Butter Mountain Bakery rolls in the cafeteria.

Taste tests are one way to prove that students will eat these dishes, and efforts won't (literally) go to waste. “Their approval shows our district, the state, and the grain growers that there is a market here. And that's exactly what we want to do, grow Vermont's local food market, keep all those tax dollars in the state, and increase employment,” Steve shared.

Steve's work in the schools is to connect the classroom, cafeteria, and community. He's helping build farmer-school relationships and bring food systems education into the classroom, all of which support the local purchasing ethos of the school meal program. “I'm a former teacher, and I've seen a lot of the disconnect. I'm trying to find ways that we could really bridge the cafeteria to the curriculum without asking for more work.”

Steve's role is new to the district, and he's been making inroads. One class assigns students to interview people in the community and create stories. Steve invited them to interview Hannah and NOFA-VT Farm to School Local Procurement Specialist, Becca Perrin, as part of that classwork. Steve shared: “With a lot of their school work, kids are never necessarily told the why behind it. They think, ‘So big deal that we're eating local food. Why? What's important about it?’ When I can help explain that to kids, I think there's a lot more buy-in.”

The school nutrition team sees that buy-in, too. “When kids grow vegetables in farm to school programs, they're more likely to eat them,” shares Kelsey. “And I think the same is true for meeting a producer, because it's not just a piece of anonymous food. Students know who made that and know it's safe.”

The appreciation for all the work in the kitchen makes the difference. Harley shared, “This is why I got into food. I love that transfer of love from what you're making to someone eating it, someone feeling it.” Harley and Kelsey make sure their team

knows how their work is making a difference in the lives of their neighbors: the farmers and local producers they've worked so hard to literally bring to the table. “To serve good food every day, you have to build a team, a culture. We're invested, bringing the love, and giving everyone the space to be their best selves,” Harley said.



While the Brattleboro rolls marked an exciting milestone, project partners say the work is just beginning. *On the Rise* is designed to build both demand and supply for Vermont-grown grains, helping schools purchase more local products while supporting bakeries and grain producers in developing the infrastructure, relationships, and markets needed to grow over time.

The project now includes collaborations with bakeries, including Red Hen Baking Co. in Montpelier, Krin's Bakery in Huntington, Blackburn Bakery in Essex Junction, and Butter Mountain Bakery in Wilmington, along with grain partners including the Champlain Valley Grain Center in Ferrisburgh and Granite Grains in West Haven. Through cafeteria partnerships, recipe development, bakery investments, and on-farm learning opportunities, the initiative is working toward a future where Vermont-grown grains become a regular part of school meals across the state. Project partners expressed deep gratitude for the school nutrition professionals, bakers, farmers, food hubs, and community organizations helping bring this vision to life. ◊

Checking in on NOFA-VT's Long-Handled Spoons Dinners Initiative

By Erin Buckwalter, NOFA-VT Deputy Director of Development & Engagement



This spring, NOFA-VT created the Long-Handled Spoons Dinners—a micro-grant program designed to bring neighbors together to connect and explore ways to strengthen their communities over a locally-sourced meal. While the name draws inspiration from the Parable of the Long-Handled Spoon (www.nofavt.org/spoons), the idea of gathering around food to cultivate community solutions goes back to the very beginnings of NOFA-VT. In 1971, a group of farmers came together in Putney, ostensibly over food, and imagined what would eventually become the organization we know today. They recognized then what we still know: together, we can do so much more than we can ever hope to accomplish alone.

As we continue to move through a world where many people don't have the food they need, and farmers don't receive the support they deserve, these dinners offer one way of seeding community gatherings that can spark meaningful action toward our collective vision of a Vermont that is home to thriving farms and agriculturally-rooted communities that support the long-term wellbeing of the earth and all its people. From a long lineage of breaking bread together, we are continuing to fuel this movement today, meal by meal.

In late February, NOFA-VT opened applications for the first round of Long-Handled Spoons Dinner micro-grants. By early March, we had received 175 applications. Thanks to generous support from King Arthur Baking Company and The Alchemist Brewery, we were able to award twenty-eight \$200 micro-grants to members across the state.

Applications came from a wide range of members—from those deeply involved in the organic food movement to others just beginning

to explore it. Many applications shared experiences of isolation or a desire to build stronger networks of community care and safety, seeing the dinners as an opportunity to finally introduce themselves to neighbors they had previously only waved to in passing. Applications were submitted from every corner of Vermont, and we were able to award at least one micro-grant in each county! Awardees received a hosting guide that included resources, suggestions for sourcing local, organic food, and potential conversation starters to support meaningful gatherings. The dinners took place throughout March and April, and we have been excited to hear stories from our member-hosts about their gatherings.

Community gatherings have long been a source of important solutions in Vermont—from neighbors organizing the first farmers markets in the 1970s, to farmers developing organic certification programs before the national program existed, to parents and farmers reaching out to their kids' schools to bring local food into the cafeterias and students onto farms, helping lay the groundwork for the farm to school movement more than twenty-five years ago.

NOFA-VT continues to seek creative ways to elevate the ideas and solutions emerging from our membership and provide support that helps those efforts take root and spread across the state. We are excited to see what grows out of these gatherings and look forward to sharing more stories as they unfold. We also hope to offer another round of Long-Handled Spoons Dinner micro-grants later this summer, so stay tuned! And if you're interested in supporting this effort, please let me know.

You don't have to wait for a micro-grant to host your own Long-Handled Spoons gathering.

Whether you're interested in building community, raising resources, or organizing around an issue you care about, there are countless ways to bring people together around food and conversation. You might invite a dozen neighbors for a potluck to explore ways to get involved in strengthening Vermont's food and farming system, host a community craft night to create a resource flyer or shared communication platform to keep neighbors in the loop with local mutual aid efforts, or gather friends in your living room to learn more about NOFA-VT's work and how they can support it. Others might organize a backyard concert and ice cream social to raise funds for climate resilience work, or a pizza-and-postcards evening focused on encouraging legislators to support policies that help farmers and communities thrive.

These gatherings can have many different goals: welcoming new NOFA-VT members, raising grassroots donations, building stronger local networks of community care, creating shared community resources, or helping neighbors gain confidence in advocating for the changes they want to see. However you choose to gather, the simple act of bringing people together around a table can be a powerful first step toward building the community, resources, and collective power needed to create a more just and resilient food system. Check out nofavt.org/gathering-guide to get started. If you're looking for help brainstorming or support designing your event, please reach out to our Grassroots Organizer, Jess Hays Lucas at jess@nofavt.org or 802-419-0056. ♦

"We pulled together friends and neighbors to make food that takes a long time. Pot roast, beans, bread. Stuff that you make when people are around you to lighten the load of making (and eating!)"



"We had 16 people here at our home and still had left overs so we packed up an extra 6 meals and hit the streets to give to the homeless who we knew would be in Swanton Village and downtown St. Albans."

Garlic, onions, and cilantro from Hawthorn Meadow Farmstead in Craftsbury



Beans from Morningstar Farm in Glover

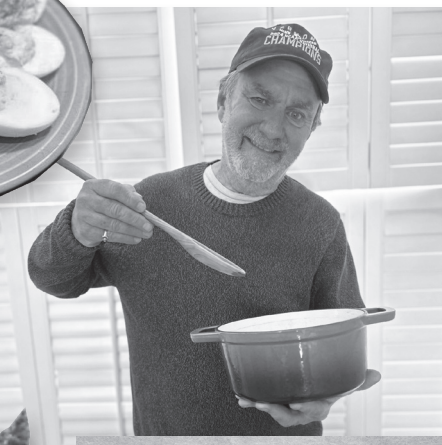
"It allowed us to share some of our Colombian food heritage while connecting with neighbors and supporting local farmers and producers."

"The discussions--about communities, what they are, how they form, what makes them strong--were all such a joy and privilege to be a part of."

"It felt really special to have our oldest neighbors along with the youngest kids across big political differences all sharing a meal together with lots of laughter and friendliness."



Eggs from Killeen Farm in Shelburne



"Life can be busy, and this gave us a reason to slow down, gather, and connect with our community."

NOFA-VT Grants Over \$169,000 To Build Resilience on 39 Farms Across Vermont

By Avery MacLean, NOFA-VT Local Food Access Coordinator

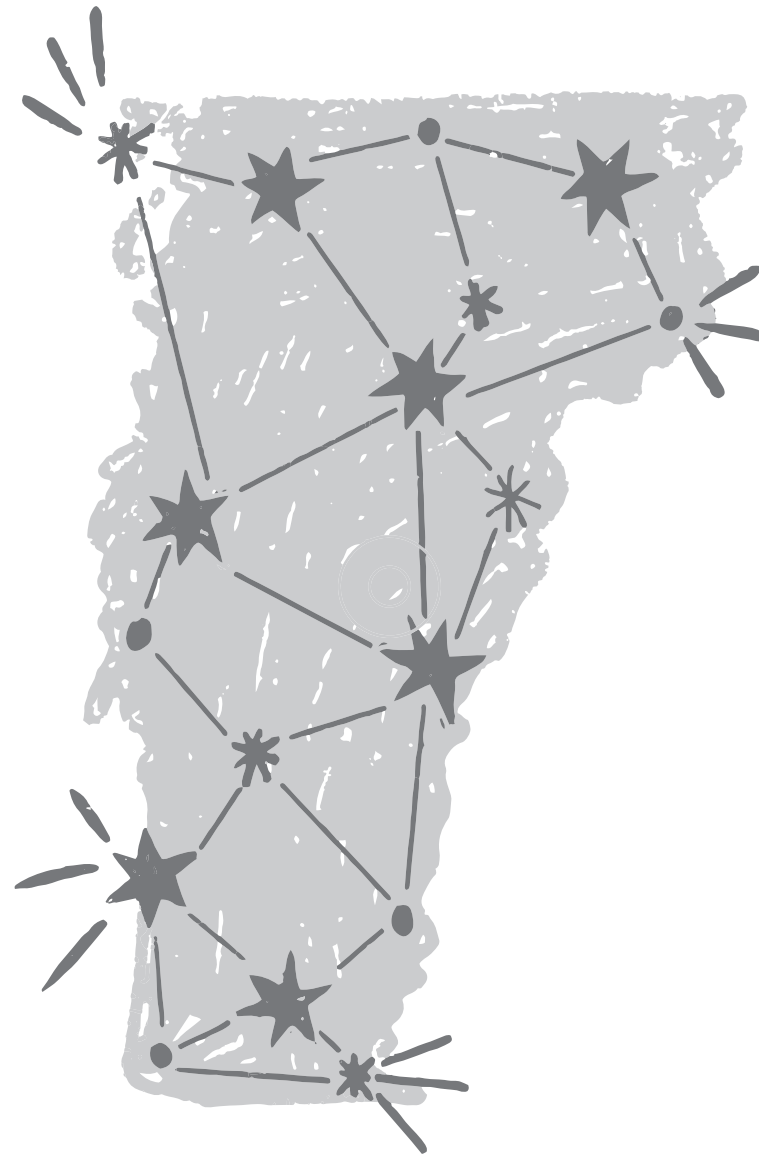
This spring, NOFA-VT awarded our sixth annual round of Resilience Grants to fund projects aimed at improving the long-term resilience of farms and communities across Vermont. We're excited to announce 30 new grants to a total of 39 producers, including multi-farm projects, investing \$169,700 in a variety of resilience-building projects. The grants provided up to \$5,000 per farm, with multi-farm applications receiving up to \$5,000 per participating farm or organization, with a maximum of \$20,000.

Vermont farmers continue to face unprecedented challenges from extreme weather, uncertain federal support, rising input costs, and market consolidation. Under this backdrop, we continued to see high demand for these funds. Our participatory grantmaking committee reviewed 97 applications from 121 farmers, totaling just over \$498,000 in requests from farmers around the state. Ultimately, the committee, a participatory panel of farmers and farmworkers, picked 30 projects to advance. Of these awards, seventeen (53%) were awarded to farm businesses that are Black, Indigenous, and People of Color (BIPOC)-led, LGBTQ farmer-led, and/or disabled farmer-led.

We are inspired by the resilience of our agricultural community. In agriculture, resilience is often referred to as the ability of a farming system to withstand and recover from shocks and stresses, while maintaining its ability to sustain productivity. These shocks and stresses include natural disasters, droughts, floods, increases in pest and disease pressure, rising fuel and material costs, and more. What a farm needs to build and maintain resilience is often context-specific, and no one knows their farm better than the farmers themselves. The Resilience Grant application asks farmers to define what "resilience" means to them and to identify their most pressing needs for building resilience on their farms and in their communities. At NOFA-VT, we remain committed to continually using this information to inform our programs like Resilience Grants, ensuring they are meeting the evolving needs of our agricultural community.

This year, our farmer-applicants shared many common themes in their definitions of resilience: enduring hardship, adapting to volatility, and fostering interdependence and community reliance. One definition of resilience that captured many applicants' ethos read: "Resilience means the ability of our land, farmers, and communities to continue feeding one another with dignity in the face of economic pressure, climate instability, and systemic inequity. It looks like strong soil, reliable local production, and trusted relationships that allow food to move where it's needed most. Resilience is built through care, mutual aid, and community-led agriculture that supports both people and place over the long term."

Resilience Grant applicants sought funding for a wide variety of purposes. Many projects focused on acquiring or repairing equipment and building or further developing infrastructure. These projects cover expenses associated with building greenhouses and hoop houses, increasing cold storage capacity, and developing farm stands and



wash-pack systems, often improving both on-farm efficiency and quality of life for the farmers. Additionally, many of these projects sought to share the knowledge gained and equipment purchased with neighboring farmers. For example, Valley Clayplain Forest Farm in New Haven will use their grant to purchase an elderberry destemmer, allowing the farm to dramatically increase their harvest volume and profitability, and expand their production by sidestepping the painstaking process of hand destemming. The farm plans to allow other local growers access to the destemmer at a nominal fee, to cover maintenance and operational costs. Milkweed Farm in Westminster will use their grant to purchase exhaust fans, shutters, thermostats, and circulation fans for two of their greenhouses, allowing for more

“Resilience means the ability of our land, farmers, and communities to continue feeding one another with dignity in the face of economic pressure, climate instability, and systemic inequity. It looks like strong soil, reliable local production, and trusted relationships that allow food to move where it’s needed most. Resilience is built through care, mutual aid, and community-led agriculture that supports both people and place over the long term.”

-2026 Resilience Grant Applicant

effective ventilation. The goal of their project is to begin automating systems on the farm so the farmers can free up time for other important tasks.

Another category of awardees included community-based projects such as developing educational opportunities on farms, increasing access to low-cost and culturally relevant foods, and decreasing barriers for farmers to vend at farmers markets. The People’s Farmstand, Mama’s Farm, and The Family Room are three interconnected organizations serving BIPOC, refugee, immigrant, and other vulnerable families in the greater Burlington area. They will use funding to strengthen the ability of a refugee-led farm (Mama’s Farm) to steward land well, grow culturally important food, and reliably feed their community through trusted, welcoming spaces. The grant funds will also support the purchase of culturally meaningful vegetables from Mama’s Farm for free distribution through The People’s Farmstand and The Family Room. These purchases provide stable income for the farm while ensuring that fresh, familiar food reaches food-insecure families. For their project, the Burlington Farmers Market will use their grant funding to offer subsidized space fees to farmers interested in vending at the market, reducing barriers and making it more feasible for farmers to participate in the market and thereby strengthening the financial viability of their businesses. Reducing vending fees will help ensure that farmers can continue to show up, share their stories, and feed their community.

Establishing systems needed to expand animal-based land management practices was another prevalent category in this year’s grants. Woven Roots Farm in Craftsbury is raising a new team of oxen to power their farm. They will use their grant to build a run-in shed to provide shelter for their oxen, Ben and Terry, along with storage

for their farm equipment. The farm hopes to strengthen the culture of sharing and bartering among neighboring farms, support the community through education and engagement, and make use of the renewable energy that animal power offers.

Julia Ramsey operates a draft horse-powered business based in Randolph Center that offers custom work, including plowing, field work, pasture clipping, and haymaking, as well as logging and firewood harvest. Julia will use grant funds to purchase an aluminum livestock trailer, suitable for two draft horses. The trailer will create a more efficient workflow for the business while expanding the availability of draft horse use in the community, contributing to economic, social, and environmental resilience for local land and business owners.

With the intention of decreasing reliance on large-scale corporations and supporting greater farm independence and autonomy, we saw many applicants request funds to support enhanced infrastructure. Sunday Bell Farm in Danville and Knob Hill Farm in Marshfield will use funding to purchase a corn picker, build a corn crib, and buy a corn sheller with a grinder. This investment will allow these farms to start growing and harvesting organic corn for feeding dairy cattle, pigs, and chickens, decreasing their dependence on commodity grain. Similarly, Westminster Wagyu Farms will use their grant funding to purchase a Farm Master grain mixer, which will allow them to mix a ration that their steers will thrive on, while enabling the farm to source organic grains from local farms in their area. Calabash Gardens in Wells River, Shepard Moon Farm in Corinth, Hogwash Farm in Norwich, and Flying Dog Farm in Tunbridge will use their multi-farm grant funding to establish and grow a four-season, small-scale, natural-process tannery. In collaboration, these farms are building a regional model to keep materials, skills, and value local—turning hides into high-value, beautiful, and functional farm products.

As farms continue to recover from the catastrophic flooding in 2023 and 2024 and adapt to more frequent droughts, as we experienced across the state last year, water management projects continue to account for a significant portion of the applications. Boardman Hill Farm in West Rutland will use their grant funding to add a two-foot extension to a current farm pond, increasing water holding capacity by 60,000 gallons. This project was inspired in response to the impacts from summer droughts, and builds resilience to climate change by increasing the amount of water available to both irrigate crops and maintain farm biodiversity. Sunny Hill Farm in Randolph Center will use their grant funding to purchase a solar-powered well pump and water distribution infrastructure. This project will remove the weekly labor, cost, and mental load of running a gasoline-powered generator to move water or hauling water by hand.

NOFA-VT is honored to invest in these projects to foster long-term resilience on Vermont’s farms, landscapes, and communities. This diverse range of projects exemplifies the power of resilience in agriculture, where proactive adaptation and sustainable, organic practices play a crucial role in ensuring farms’ long-term viability and success. These awards showcase innovative, varied approaches to enhancing farm resilience. By investing in these initiatives, we are working to strengthen individual farms and contribute to the overall sustainability and adaptability of Vermont’s agricultural landscape.

This year’s Resilience Grants were supported by donations to the NOFA-VT Resilience Fund as well as generous support from Canaday Family Charitable Trust, Modesty is My Best Quality Fund at the Vermont Community Foundation, Mascoma Bank, M&T Charitable Foundation, and WaterWheel Foundation. If you’re interested in supporting the resilience of local farms and communities, please consider donating to our Resilience Fund today at nofavt.org/donate. ♦

We Depend on Good Policy— and Good Policymaking Depends on Us



By Maddie Kempner, NOFA-VT Policy & Organizing Director

As another Vermont legislative session wraps up and we reflect on this session’s wins, losses, and everything in between, we are reminded of what’s always been true: good policy is created (and bad policy avoided) when the people most impacted are part of the process. Every bill we led on, influenced, and tracked this session required substantial participation by people with meaningful lived experience. The best outcomes happen when that experience directly informs policy from development through implementation, and at every step along the way.

We are proud that the successful passage of the Farm & Forestry Operations Security Special Fund represents what can happen when the people who stand to benefit are given the opportunity to shape policy from start to finish. Born out of the extreme flooding in 2023 and 2024 that devastated

too many of Vermont’s farms, the Farm Security Fund was envisioned and created by farmers and those who depend on them to ensure our agricultural community has the support it needs to weather the worst effects of climate change.

Months before the Farm Security Fund was introduced as legislation, farmers participated in community meetings to inform and shape the bill, and they continued showing up over the past two years—testifying, writing op-eds in local papers, contacting their legislators, and hosting elected officials on their farms. While we still have work ahead to ensure the Farm Security Fund is fully funded and implemented, its passage into law would not have been possible without the powerful organizing and persistence of farmers and those who depend on them.

This year’s state budget process also brought important progress for food access programs that directly support Vermont households and local farms. We are excited to share that the Vermont FY27 budget will include \$350,000 for NOFA-VT’s Local Food Security Programs—enough to fund Farm Share, Crop Cash, and Crop Cash Plus. These are programs that subsidize the cost of locally produced food and, in the case of Crop Cash and Crop Cash Plus, incentivize the use of SNAP (3SquaresVT) benefits at local farm businesses, allowing those federal funds to have a greater impact on our local economies. However, it’s important to note that this funding is less than what is needed to operate the programs at their current capacity, and this cut will surely be felt by both shoppers and farmers at farmers markets this year.

In a challenging fiscal environment, it was particularly impactful to have sustained engagement from low-income shoppers, the farmers producing/selling the food, and our partner organizations in the Food Security Coalition. People across the state supported these food access programs through testimony at the State House, calls and emails to legislators, comments on the Governor’s budget, and steady encouragement in their communities. In response to this advocacy, the Legislature worked to ensure Crop Cash Plus could continue operating this summer—an effort that depends on state investment. Though it will operate at a smaller scale, the Crop Cash Plus program is slated to restart at farmers markets in July. Building on the Crop Cash produce program, Crop Cash Plus helps SNAP shoppers stretch their food budgets further by purchasing meat, grains, dairy, and other essential foods. The result reflects the strength of collective public engagement in shaping budget priorities.

Community expertise is also essential in preventing harmful or underinformed policy. We saw this firsthand during the second half of the session, when NOFA-VT was alerted to language regarding seed distribution, licensing, and registration in the Senate’s miscellaneous agriculture bill, S.323. Alexis Yamashita, a longtime seed grower, saver, researcher, and NOFA-VT board member, was alarmed by the dangerous implications of that language for seed sharing and seed sovereignty. Through her advocacy informed by her own expertise and that of colleagues in Vermont and across the country, Alexis helped persuade the House to remove most of the seed language until additional community input can be gathered.

In contrast, the pushback to portions of Act 181 this session, particularly from rural communities, was a reminder that policy developed without early, consistent, and meaningful participation from those most impacted often leads to negative outcomes. We are grateful to the thousands of Vermonters who voiced concerns about parts of the law and advocated for changes, and to the legislators who listened and took action based on what they heard.

In all of these cases, the lesson is the same: when people show up and have meaningful opportunities to participate in shaping the policies that affect their lives, it matters. We look forward to continuing that work this summer and fall with our members on farms and around kitchen tables, with joy, care, and the belief that together we hold the vision for what’s possible. ♦

NOFA-VT Members at the State House



Jess Hays-Lucas, NOFA-VT Grassroots Organizer, and Margaret Loftus of Crossmolina Farm, a vegetable and livestock farm in West Corinth, share info about the Farm Security Fund with Representative Mike Tagliavia.



NOFA-VT member Christina Bertorelli talks about the Farm Security Fund with Senator Ruth Hardy, one of the sponsors of the bill.



Melisa Oliva of Ananda Gardens, a vegetable farm in Montpelier, poses with Senator Joseph Major, Vice Chair of the Senate Committee on Agriculture, the day the Farm Security Fund unanimously passed through the Legislature.



Stoni Tomson of New Tradition Farm, a vegetable farm in Huntington, talks about the positive impact of Farm Share, Crop Cash, and Crop Cash Plus during 3SquaresVT Awareness Day.

2026 On-Farm Summer Events

We're thrilled to present another summer of community-building events! Dig into exciting topics and learn new skills at a **workshop** or enjoy a wood-fired pizza dinner and farm tour at one of our **pizza socials**.

Space is limited and pre-registration is encouraged. To learn more and register, visit: NOFAVT.ORG/SUMMER2026



Wed. 7/8

Glinnis Hill Farm Pizza Social | Northfield | 5:30-7:30 pm



Sun. 7/12

Regenerative and Ethical Wildcrafted Herbs | Free Verse Farm in Chelsea | 10 am-12 pm



Mon. 7/20

Cover Cropping Trials and Lessons Learned at Moon & Stars | Tip Top Tree Crops in South Royalton | 5:30-7:30 pm



Wed. 7/22

Farm Dreams: Collective Land Stewardship | Living Tree Alliance in Moretown | 5-8 pm



Sat. 7/25

Building Soil with Livestock and Perennial Crops | Wild Roots Farm in Bristol | 10 am-12 pm



Tues. 7/28

Evening Song Farm Pizza Social | Cuttingsville | 5:30-7:30 pm



Tues. 8/4

Cedar Circle Farm & Education Center Pizza Social and Film Screening | East Thetford | 5:30-8 pm



Wed. 8/12

Reading the Farm Landscape to Increase Water Resilience | Firefly Farm in West Burke | 5-7 pm



Fri. 8/14

Tractor Parts, Mechanics, and Maintenance | Rebob Farm in Brattleboro | 9 am-4 pm



Wed. 8/19

Farmer Olympics | Root 5 Farm in Fairlee | 4-8 pm



Mon. 8/24

Opportunities for Integrating Tree Crops and Grazing Systems | Breadtree Farm in Salem, NY | 5:30-7:30 pm



Thurs. 8/27

The Farm Upstream Pizza Social and Film Screening | Jericho | 5:30-8 pm



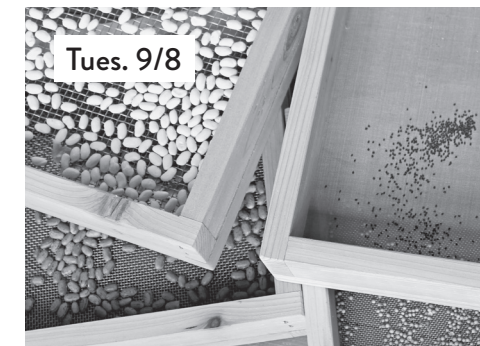
Tues. 9/1

Farm Stand Sales Strategies: Merchandising, Collaboration, and Customer Experience | Full Belly Farm in Hinesburg and Last Resort Farm in Bristol | 10 am-12 pm



Thurs. 9/3

Sweet Rowen Farmstead Pizza Social | East Albany | 5:30-7:30 pm



Tues. 9/8

Seed Keeping Basics: Introduction to Seed Growing and Seed Saving | Homecoming Seeds in Northfield | 12-2 pm



Thurs. 9/10

Chantry Farm Pizza Social | Brattleboro | 5:30-7:30 pm



Thurs. 9/10

Building Biodiversity: Habitat, Soil, and Pasture Regeneration | Choiniere Family Farm in Highgate Center | 10 am-1 pm



Wed. 9/16

Breaking the Lawn: Sowing Resilience in Subdivision | Vergennes | 10 am-12 pm



Tues. 9/29

Managing Biodiversity on the Farm: Soil, Habitat, and Agroforestry in Practice | Flag Hill Farm in Vershire | 10 am-1 pm

Special Thanks To:

United States Department of Agriculture
Agricultural Marketing Service
National Organic Program
Transition to Organic Partnership Program





Co-Designing a New, More Equitable Farm Share Application Process

By Johanna Doren, NOFA-VT Direct Markets & Local Food Access Director

NOFA-VT's Farm Share Program helps make local food more affordable by covering 25–75% of the cost of a Community Supported Agriculture (CSA) share or farm stand credit for Vermonters who need financial assistance, while ensuring farmers receive full payment. A CSA is a subscription, typically weekly, that provides a steady supply of farm-fresh vegetables, dairy, meats, bread, and other products directly from a local farm.

NOFA-VT's Farm Share Program was started over 30 years ago by farmers committed to ensuring that no one would be excluded from accessing a CSA due to an inability to pay. Since the start of the COVID-19 pandemic, demand for the program has grown dramatically. By 2025, NOFA-VT had grown the program's capacity to support nearly three times as many participants as were supported pre-pandemic. As application numbers have continued to rise, however, it has become clear that the first-come, first-served system for applying to Farm Share needed to be revisited in order to provide more equitable access to the program.

Identifying the Need for Change

To better serve community members with limited access to local food, we restructured our application review process through a collaborative, participatory approach. The goal was to create a more equitable and transparent system for reviewing applications—one that could continue to evolve iteratively as the program continues to grow.

Before beginning the restructuring process, NOFA-VT's Farm Share team—the Local Food Access Director and Assistant—spent the summer of 2024 researching various models of participatory decision-making, including community review committees, advisory boards, and other shared governance structures. The goals guiding the participatory process included:

1. Change the structure of the Farm Share Program to serve community members and farmers more equitably.
2. Gain a comprehensive understanding of people's experiences with the program, as well as their ability to access local food in general.
3. Co-design a program that reflects and is responsive to people's needs in accessing and producing locally grown food, ensuring that those most impacted by food insecurity are core participants in the redesign of the program.
4. Build relationships with and among community members, farmers, and service providers.

Developing the Advisory Committee

In early 2025, we began the first stage of redesigning the Farm Share application process. This included two initial informational sessions with community members, farmers, and service providers to



share what inspired the plan to revisit the application process, gather early feedback on the existing application process, and outline the proposed role of an advisory committee. To ensure a broad range of perspectives were included, we conducted extensive outreach and also extended personal invitations to individuals across our networks. The intention was to bring a diversity of voices to the table from the outset and create a more inclusive foundation for the redesign process.

After the initial meetings, we circulated an interest form for participation in a compensated advisory committee. From the pool of applicants, we selected fourteen committee members representing a range of perspectives, including past and current Farm Share program participants, farmers who participate in the program, service providers working with people who access the program, and food-insecure individuals who had never previously participated. Committee members brought a diversity of lived experiences, including individuals with disabilities, BIPOC identity, immigrant or refugee status, and geographic representation across the state. The goal of this intentional selection process was to include voices both from those most directly involved in the Farm Share Program and those experiencing the most significant barriers to accessing local food.

We convened the advisory committee for two working sessions in the summer of 2025. After orienting members to the barriers to accessing the Farm Share Program identified by NOFA-VT staff, outlining the parameters of the redesign process, and dedicating time to building relationships and trust among participants, we moved into a deeper analysis of potential application structures.

We presented a range of possible applications and review models, along with different factors that could be considered in assessing need. Committee members had time to discuss the options, ask questions, and reflect before ultimately selecting a preferred approach through ranked-choice voting. The committee determined that the best structure to move forward with was a needs-based rubric designed to assess applicants' level of food access need so that those with the greatest need could be prioritized for the program. In addition, the committee provided guidance on how barriers to food access could be grouped, scored, and evaluated within a trauma-informed framework.

Putting Recommendations into Practice

Next, NOFA-VT staff took the committee's comprehensive feedback and transformed it into an implementable application process. We created a rubric to assess Farm Share Program applications, assigning points across four categories—financial, demographic, household details, and other factors—for a total possible score of 25 points. Financial need is assessed using household size, self-reported pre-tax income, and financial barriers such as high expenses or limited savings. Additional points are assigned if household members include seniors, veterans, people with disabilities, BIPOC individuals, New Americans, non-English speakers, LGBTQ+ individuals, single parents, people facing housing insecurity, or survivors of domestic violence. Applications also receive points based on the number of dependents in the household, and new to the Farm Share Program or recently waitlisted applicants receive one additional point.

Each of these factors was determined during the committee process to be an important indicator to prioritize in the Farm Share Program application. Applicants are not required to answer demographic questions, and choosing not to respond does not affect their overall score. All demographic information is kept confidential and is not shared outside of the Farm Share Program. Application responses are automatically assessed by the application software to streamline and standardize the process, and NOFA-VT staff review any additional information applicants wish to share.

A few additional structural changes were made to the application process to increase equity, transparency, and better align with administrative capacity.

- Applicants now have one month to submit their application, after which all applications are reviewed. This represents a shift from previous years, when applications often had to close after just a few weeks due to high demand.
- Application review is no longer first-come, first-served. Applications are evaluated simultaneously by NOFA-VT staff after the submission period closes, with each application scored using the rubric described above.
- The application includes new questions to assess financial need. Applicants are asked to self-report income and financial status; NOFA-VT still does not require any documentation or proof of income.

- The application contains optional questions about demographics, added to help identify applicants who may face additional barriers to accessing local food.

Assessing the Results

This new review process was first implemented this spring for the 2026 spring/summer program cycle. During this season, NOFA-VT was able to offer funding to 376 of the 575 household applications received. Participating farms were able to extend discounted shares to an additional 91 applicants through private donations.

Of the NOFA-VT-funded applications:

- All 14 counties were represented
- 50% of households receive 3SquaresVT benefits
- 41 are New American Households
- 97 households have BIPOC individuals
- 179 households have disabled individuals
- 17 households have veterans
- 71 households have seniors
- 140 households have single parents

Participant Feedback

We are continually working to improve the Farm Share Program and will keep evaluating and refining the program as farmer and community needs evolve. Feedback is encouraged both within the application and through a post-season participant survey. There may also be future opportunities to join a committee to help assess and shape the program. If you're interested in being kept in the loop about these opportunities or if you have questions or suggestions about the Farm Share Program, please email us at farmshare@nofavt.org.

“I appreciate the thoughtful work that went into the changes that have been implemented in this new application review process. It has not made more work for me as an applicant, and though it may lead to less support for my family, I believe it will ensure that the limited available funds will be equitably distributed amongst the growing numbers of people who are suffering food insecurity. Thank you for all of your work pivoting to meet the needs of our agricultural community and all who depend upon it.”

-2026 Farm Share Program Participant

One Donor's Tax-Wise Path to Supporting Soil Health

One NOFA-VT donor shares their story of how supporting NOFA-VT with a qualified charitable distribution from their IRA was a tax-wise way that also allowed them to support their goal of promoting long-term environmental stewardship.

“For several years, I have made donations to NOFA-VT to support the Jack Lazor Memorial Soil Stewards. I deeply admired Jack Lazor, and I recognize the importance of farmers' work to improve and enhance soil health.

The first year that my husband had to take required minimum distributions from his IRAs, we were hit with a higher than expected tax bill. So when I needed to start taking required minimum distributions, I worked with my investment company to set up a qualified charitable distribution (QCD) to NOFA-VT.

The process was simple. I spoke to an agent at my investment company. After I filled out one form, the investment company did the rest!

The money promptly went from my IRA to NOFA-VT. Because I made a QCD, the value of the distribution wasn't added to our income and it didn't increase our taxes owed, a win-win!

Donating through a QCD allowed me to lower my taxes while supporting a values-aligned organization that is working to care for our environment now and for the future. ” —Suzanne, Donor from the Upper Valley

QCDs allow individuals who are 70½ and older to make tax-free donations directly from an IRA to a qualified charity, potentially satisfying all or part of their annual RMDs from their IRA accounts.

Making a gift from your IRA is simple—just contact your investment company to get the required form and they'll do the rest. Please reach out to Erin Buckwalter, Deputy Director of Development & Engagement, with any other questions: erin@nofavt.org, 802-419-0043. Thank you!

NOFA-VT's EIN is 22-3260420, and our mailing address is PO Box 697, Richmond, VT 05477.




The Jack Lazor Memorial Soil Stewards, a cohort of farmers dedicated to furthering soil health in honor of the late Butterworks Farm visionary and mentor, testing and evaluating soil together.

Thank You for Your Support!

A warm welcome to the following new NOFA-VT members who joined this spring:


- Aaron Freed-Thall, East Fairfield, VT
- Aimee Braxmeier, Londonderry, VT
- Alejandra & Mathew Taylor, Saint Johnsbury, VT
- Alexis Steel, Windsor, VT
- Alison Mott, Burlington, VT
- Allison Wray & Robin Andresen, Bristol, VT
- Almeida Farm, Vergennes, VT
- Ama & Nate Peyman, Marshfield, VT
- Amanda Hutson, Burlington, VT
- Amanda Levasseur, Putney, VT
- Amit Khanna, Ludlow, VT
- Amy Klinger, Richmond, VT
- Anna Hubbard, South Royalton, VT
- Anna Kremer, Burlington, VT
- Anna Rutenbeck, Burlington, VT
- Anne Delmelle, Bradford, VT
- Annie Quade, South Burlington, VT
- Annie Reichert, Essex Junction, VT
- Audrey & Lewis Coty, Stowe, VT
- Back Roads Farm LLC, Cabot, VT
- Beth Monroe, Sharon, VT
- Big Yellow Sun Farm, Port Jervis, NY
- Bill Christian & Sue Andrews, North Bennington, VT
- Blodgett Farm, Fairfax, VT
- Bob Wagner
- Borderview Family Farm, Alburgh, VT
- Brian Gerstenberger & Danielle Svancara, Boston, MA
- Caitlin Cavagnino, Londonderry, VT
- Caitlyn Tengwall, South Burlington, VT
- Callie Wuttke, Portland, ME
- Carol McCaffrey, Bennington, VT
- Caroline McNerney, Saco, ME
- Carrie Stratton, Springfield, VT
- Carter Clark, Richmond, VT
- Casey Zier, Smallwood, NY
- Cassandra Hemenway, Montpelier, VT
- Ceil Jancola, Richmond, VT
- Christa Anderson Carter, Burlington, VT
- Clara Goebel, South Burlington, VT
- D Celmer, Burlington, VT
- Dale Dalton, Charlotte, VT
- Diane Hermann-Artim & Nicholas Artim, Middlebury, VT
- Diane Lehouiller, Johnson, VT
- Dinah Smith, Middlebury, VT
- Doyon Maple Farm, West Stewartstown, NH
- East Valley Dairy, Roxbury, VT
- Elissa Campbell, Montpelier, VT
- Elizabeth Haartz & Walter Davis, Woodstock, VT
- Elizabeth Peabody, Shelburne, VT
- Elliot Anders, Brattleboro, VT
- Elsie Bailey, Washington, VT
- Elvira Dana, Montpelier, VT
- Emily Eley, Burlington, VT
- Emily Talkow, Burlington, VT
- Emma Rose McCadden, Duxbury, VT
- Encore Renewable Energy, Burlington, VT
- Evan Simons, Morgan, VT
- Fin Hurley, Underhill, VT
- Floyd & Amy Smith-Kyle, South Burlington, VT
- Forestopia, Brattleboro, VT
- Geraldine Vatan, Montpelier, VT
- Gevry Farm, Charlotte, VT
- Grace Gray, Shelburne, VT
- Grass Cattle Company, Charlotte, VT
- Greenfeathers Farm Bakery, Springfield, VT
- Heather Bixler, Rutland, VT
- Heather Kralik, Montpelier, VT
- Hillside Farm, Randolph Center, VT
- Holly Juliet Danger, Lyndonville, VT
- Hope Metcalf, Plainfield, VT
- Hunter Covill, Lowell, VT
- Isabel Wissner, Pownal, VT
- Isabella May, Brattleboro, VT
- Jack Evans, Burlington, VT
- Jan Hutslar, Norwich, VT
- Janet & Tom Bellavance, South Burlington, VT
- Jasmine Wells, Richmond, VT
- Josephine Newport, Randolph, OR
- Kaitlin Christie, South Strafford, VT
- Karen Tassinari, Roxbury, VT
- Kate Seidl, Huntington, VT
- Kate Stevens, Waterbury, VT
- Katherine Williams, Quechee, VT
- Kathleen Hern, West Roxbury, MA
- Kelly Donnell, Brownsville, VT
- Kelsey & Kevin Ward, Brattleboro, VT
- Kenya Neabar, Swanton, VT
- Lainey Curtis, Weston, VT
- Lauren Monaco-Eddings, Burlington, VT
- Laurie Jesseman, Shaftsbury, VT
- Leena Unger, Burlington, VT
- Leicester Hollow Maple Works, Brandon, VT
- Leslie Kern, Shaftsbury, VT
- Lexie Daly, Charlotte, VT
- Lisa Moir, Putney, VT
- Little Sister Farm, Benson, VT
- Mack Farms, Inc, Charlotte, VT
- Marcy Stabile, Hinesburg, VT
- Margaret Williams, Hinesburg, VT
- Margaux Eller, Burlington, VT
- Maria Bryan, Jericho, VT
- Marin Warshay, Winooski, VT
- Martin Churchill, Cabot, VT
- Mary Hamilton, Winooski, VT
- Mary Myers, Bethel, VT
- Mary Nagy-Benson, Shelburne, VT
- Melissa Haberman, Montgomery Center, VT
- Mokanna Weir, Orleans, VT
- Mountain Chaga, Morrisville, VT
- Nancy Baker, Shelburne, VT
- Nancy Hood, Putney, VT
- Nancy Limbaugh, Thetford Center, VT
- New Duds, Colchester, VT
- Pat Ratkowski, Williston, VT
- Patricia Schwartz, Proctorsville, VT
- Peggie Bissell, Thetford Center, VT
- Polli Jo Moryl, West Marlboro, VT
- Rachel Morrow, Burlington, VT
- Rachel Stevens, Montpelier, VT
- Robert J. Henry & Beverly B. Mack, Dedham, MA
- Rowan Van Ness, South Burlington, VT
- Sadie Brent, Huntington, VT
- Salha Balala, Phoenix, MD
- Sam Bledsoe, Manchester Center, VT
- Samantha Stevens, Charleston, VT
- Sandra Benoit, Burlington, VT
- Sarah Ashe, Middlebury, VT
- Sarah Casey, Essex Junction, VT
- Sarah Hurley, Underhill, VT
- Sarah Stockdale, Charlotte, VT
- Shira Sternberg, North Bennington, VT
- Sophia Venetianer, Burlington, VT
- Sophie Lieberman, Burlington, VT
- Stefani Traina & Mark Goldshein, Andover, MA
- Stefanie Angstadt, Fleetwood, PA
- Susan Barnard, Northfield, VT
- Suzanne Ford, Montpelier, VT
- Talia McMahan, Burlington, VT
- The Guilty Goat Farm, Florence, VT
- Toby Hirschak, Morrisville, VT
- Tom Jamison, Putney, VT
- Vermont Family Forests, Bristol, VT
- Welcome Homestead, Chelsea, VT
- Whitney Dall, Montpelier, VT
- Will Beuscher, Starksboro, VT
- Will Farm LLC, Westford, VT

A Warm Welcome to Our New Staff!



Becca Perrin
Farm to School Local Procurement Specialist

Becca brings deep experience in relationship-building, farmer-buyer matchmaking, and market development to her role. She has managed institutional and retail accounts for the Green Mountain Farm Direct food hub, served as a FoodCorps AmeriCorps member, and has worked on a number of organic farms. She now lives in Craftsbury with her husband, two cats, and three chickens, and is thrilled to bring NEK pride to NOFA-VT!



Kate Stevens
Office Manager

Kate grew up in Waterbury, got a BA in Classics at Oberlin, and then earned most of a PhD as a classicist at Rutgers, studying a little bit of everything in ancient Roman epigrams. They also spent four years as assistant manager at the Highland Park NJ Farmers Market, becoming familiar with food access programs and local producers. Kate is delighted to be back in Vermont gardening, sewing, and hanging out with their three cats.

New Organic Certifications

Vermont Organic Farmers welcomes the following new producers who have recently obtained organic certification for all or a portion of their operation!

- The Almeida Farm LLC
- Mountain Chaga Tea, LLC
- Daniel Brosseau
- O'Donnell Farm
- Eric Pomeroy-Peacham Greens
- Pumpkin Village Maples, LLC
- Stephen Geno
- Thornhill Farm, LLC

Learn more about the benefits of certified organic, locally grown at VERMONTORGANIC.ORG/WHY-ORGANIC





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Take a look at
**NOFAVT.ORG/
FARMS**

Looking for a directory of all the certified organic farms in the state? Check out the new USDA “Organic Integrity Database” at organic.ams.usda.gov/integrity, where you can filter for specific products including non-food items, find farms that don’t sell direct to consumer, and more—it’s an amazing new tool that makes finding specific organic foods and products easier than ever.