



Carolina Farm Stewardship Association

STEWARDSHIP NEWS

WINTER 2010

VOLUME 30, ISSUE 1

Farm Profile:

Edible Earthscapes

by Lucy Wilms

I was immediately drawn in by the luscious beauty of the landscape. I had just arrived at Edible Earthscapes, a one-acre produce farm in Moncure, North Carolina, which is more like a Japanese garden than what one might associate with a typical farm. I soon learned that the farmers, Jason and Haruka Oatis, have created an ecological haven for the Asian and exotic plants that they love. And less visible to the eye, they are doing this in the context of a community-supported incubator farm.



Haruka & Jason

Jason and Haruka met in Japan in the 1990s and learned to farm using traditional Japanese practices from a neighbor. They were inspired by Fukuoka and his book, *The One Straw Revolution*, which extols the virtues of a farmer working with nature, rather than fighting it. Striving to achieve a balance with the ebb and flow of nature, they use the inherent tendencies of a diverse ecosystem to produce an abundance of food. After seven years of farming in Japan, the couple settled in the Triangle. Friends put them in touch with Lyle Estill of Piedmont Biofuels and their farm incubator project. In this way, they were able to acquire land to farm.

As we walked around the farm, I learned that the aesthetic beauty of the place is intentional. Jason

explained that it is crafted like many farms in Japan because those farms are familiar and inspirational to them. He reasoned that the beauty contributes to the bounty—the more care that is put into how the farm looks, the more you want to be working in it and the more your plants will produce. The time the Oatises have spent nurturing the land is certainly visible. Edible Earthscapes is a showcase of vegetables. They grow standard market vegetables, such as eggplant, beans, tomatoes, Swiss chard and peppers. However, what gets people really excited are the Japanese and Asian heirloom varieties. Some of these would be familiar to Western growers, such as daikon, Chinese cabbage, edamame, and Japanese purple sweet potatoes. Others are more exotic, like Thai bottle gourds (similar to zucchini), mizuna (a peppery green), gobo (a root vegetable), and moroheiya (also known as Egyptian spinach).

Walking through the garden with Jason as he pointed out these plants made me ponder how limited our food horizons can be. When I asked how these unfamiliar vegetables sold

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Interview: Central Carolina Community College Sustainable Agriculture Program's Farm Manager and Crop Production Teacher
By Lindsay Perry

Central Carolina Community College's program in Sustainable Agriculture is in its seventh year teaching students small business and technical skills needed to develop and manage profitable, environmentally sound and community-based small farms or agricultural businesses. During this time the program has graduated many farmers and agricultural workers.

I am a student in the program, working toward a Certificate of Sustainable Agriculture this spring. I spoke with Cheryl McNeill, crop production teacher, and Hillary Heckler, farm manager, December 7, 2009 at the land lab, after a morning spent weeding and thinning parsnips and turnips with Hillary and another student.

Cheryl completed the program in spring 2006 and began managing the student farm and teaching later that year. Hillary completed an Associate's degree in Sustainable Agriculture in spring 2007 and has been managing the student farm since October 2007. I asked them to share their unique perspectives on the program as former students turned teachers.

Lindsay: How does a program like CCCC's fit into the area's local-sustainable farm movement?

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Organizational News

From the Director

We're in the midst of a REAL winter this season, with a lot of wet and cold and, as of this writing, snow. Rain has kept tractors out of fields and crop plantings behind schedule, blizzards have crushed hoop houses, and the chill has penetrated deep in the ground. Our part of the world is getting a real chance to enjoy dormancy, hopefully to save its strength for a vibrant burst of life in Spring.



There were even flakes at the Sustainable Agriculture Conference two months ago in Black Mountain, NC. We wondered if the weather might play havoc with SAC last year, since it was the first time in a long time, if ever, we'd held the event in the mountains in December. But the snow was just a dusting, and did not affect at all the energy and excitement of the conference. I had veterans of decades in the organic farming movement tell me that last year's SAC was one of the best sustainable farming conferences they'd ever been to anywhere. That is high praise, and a tribute to the hard work of our staff and the vibrancy of the community that SAC represents. The conference will again be the first weekend in December this year, in Winston-Salem, NC, and promises to continue its 25-year tradition of educating, inspiring and organizing people to build an agriculture that's healthy for our farmers, our neighborhoods and our planet.

Building community is one of the finest traditions of the organic farming movement in the Carolinas. Having a role in shaping better food and farming policies for our region is a newer contribution, and together we all have a chance to make that a strong tradition, too. In 2009 we saw sustainable agriculture win positive recognition from policymakers and the institutions of traditional agriculture. The Center for Environmental Farming Systems' Farm-to-Fork Summit brought a dramatic spotlight on the incredible accomplishments of this grassroots movement has made, and brought

hundreds of leaders together with university, government, health and agribusiness chiefs for open, equal dialog. We worked together with the NC Department of Agriculture and Farm Bureau to establish a statewide council to promote local, sustainable food, including a diverse membership of organic and conventional farmers, community groups, and farmer organizations. As of this writing, the SC Department of Agriculture is hosting, with support from CFSA, a day-long summit on building local, sustainable community food systems.

CFSA has partnered with traditional farming institutions to educate federal policy makers about the potential negative impacts of pending so-called "food safety" legislation: last year Food and Drug Administration and USDA staff came to the Triangle to hear from organic farmers and visit CFSA-members Peregrine Farm and McAdams Farm to learn about everything sustainable agriculture already does to protect and promote healthy families and farms. Food safety will continue to be the number one policy issue for 2010, and as of this writing, there are proposals in the works to make any possible legislation safe for organic, local food. Make sure you are plugged into our email and internet communications systems this winter and spring for updates and urgent action alerts on this crucial issue as the legislative schedule heats up. Contact our Member Services Director, Cheryl Rettie, cheryl@carolinafarmstewards.org, to make sure your voice is heard. I have been fortunate this past year to have been enrolled in a program operated by NC State University that

CAROLINA FARM STEWARDSHIP ASSOCIATION (CFSA)

CFSA is a membership-based organization of more than 1200 farmers, processors, gardeners, businesses and individuals in North and South Carolina who are committed to sustainable agriculture and the development of locally-based, organic food systems. CFSA's Mission is to promote local and organic agriculture in the Carolinas by inspiring, educating and organizing farmers and consumers.

CFSA Main Office

Mail: P.O. Box 448, Pittsboro, NC 27312

Physical: 15 Hillsboro Street, Pittsboro, NC 27312

Phone: 919-542-2402, Fax: 919-542-7401

website: www.carolinafarmstewards.org

email: info@carolinafarmstewards.org

CFSA Staff

Executive Director: Roland McReynolds,
roland@carolinafarmstewards.org

Program Manager: Fred Broadwell,
fred@carolinafarmstewards.org

Bookkeeping & Member Services: Cheryl Ripperton Rettie,
cheryl@carolinafarmstewards.org

Communications Director: Kari Brayman,
kari@carolinafarmstewards.org

Saving Our Seed Coordinator: Cricket Rakita,
cricket@savingourseed.org

NC Sustainable Food Coalition, Campaign Coord: Kate DeMayo
kate@carolinafarmstewards.org

Upstate SC & Western Piedmont Regional Coord: Diana Vossbrink
diana@carolinafarmstewards.org

CFSA Board Officers

Ron Wilson, President

Judith Lessler, Vice President

Spence Dickinson, Secretary

Tom Krebs, CPA, Treasurer

CFSA Listservs

To subscribe to a listserv, email Cheryl:

cheryl@carolinafarmstewards.org

high-country@lists.carolinafarmstewards.org

triad@lists.carolinafarmstewards.org

mountains@lists.carolinafarmstewards.org

cfsasouthcarolina@lists.carolinafarmstewards.org

triangle@lists.carolinafarmstewards.org

cfsa_charlotte_region@lists.carolinafarmstewards.org

coastal@lists.carolinafarmstewards.org

livestock@lists.carolinafarmstewards.org

locavores@lists.carolinafarmstewards.org

Newsletter Information

Stewardship News, CFSA's quarterly newsletter, would like to hear from you. Send letters, articles, announcements, queries, cartoons, recipes, etc., to Stewardship News, c/o the CFSA office. The opinions expressed in this newsletter are not necessarily shared by the editor or the CFSA Board. We welcome the diverse views of our membership and invite your letters to the editor, articles, etc. CFSA does not endorse any product or service advertised.

Advertising Rates & Classified Listings

Contact Kari for current rates: 828-275-0017 or email

kari@carolinafarmstewards.org. You may also submit classified ads, article ideas and corrections to Kari.





Organizational News

builds leadership skills for young farmers and agriculture professionals. CFSA member farmers like John Vollmer, Billy Carter and Jamie Ager have gone through the program in the past, and it has been an honor for me to carry on in their footsteps. Most of the participants are conventional ag men all the way, but increasing numbers of women and "alternative" agriculture supporters are taking part. The format of the program forces all of us to engage with each other, and be challenged by one another, and over time I've been able to have productive, positive dialogs with my colleagues in the program. We have learned that sustainable and traditional farmers alike share in common that they are part of the less than two percent of the American population that grows food, and depends on nature for a livelihood. As local, organic food systems have shown their worth, the rest of agriculture is starting to listen to us, and our voices have new opportunities to have an impact. Thanks for working with CFSA to make the most of this moment.

Sincerely,

Regional Updates

Upstate South Carolina

Now that the longest days of Winter are behind us, CFSA South Carolina is looking forward to the 2010, fourth annual Upstate Farm Tour! This year's tour is scheduled for the weekend of June 5th and 6th, when we should see more tasty items ready for harvest.

The 2010 tour will feature returning favorites, some exciting new additions, as well as a possible surprise or two! An effort will be made to design a program Upstate Farm Tour guests will want to hold onto all throughout the year, and producers throughout the Upstate are encouraged to apply. Participants of the 2009 tour will automatically be mailed an information/application package; all others are asked to contact Diana Vossbrinck at (864) 517-4720 or diana@carolinafarmstewards.org.

Since last autumn, CFSA has had the honor of working with the South Carolina Department of Agriculture, planning a January 29th Local Foods System Workshop in Columbia, SC. The first morning session featured

guest speakers, addressing the topic of "Why is a local food system advantageous for South Carolina?" Speakers presented the Economic, Environmental, Health, Food Safety, and Food Equality benefits of a local food economy in South Carolina.

The second morning session featured a panel discussion of various programs and projects throughout the state that are working towards or contributing to a local food system. In the afternoon, guests will participate in concurrent discussion groups, leading to a general discussion of "What guiding principals and goals have we articulated for South Carolina's sustainable food systems?" Input from this workshop will lend guidance to the SCDA and SC Food Policy Council in making policy recommendations, and CFSA would like to applaud the SCDA for this important effort.

Note: Every South Carolina CFSA member who granted us permission to share their address was mailed an invitation to this event. If you did not receive this notice from the SCDA, it is only because you asked us not to share your personal information, and we at CFSA wish to maintain your wishes for privacy. If you would like us to be able to share these kind of opportunities, please contact the CFSA office so we may change your preferences.

Charlotte

CFSA is excited to be planning a late winter workshop for our friends and members in the Charlotte region! It had been suggested to us that local producers may enjoy the opportunity to start out the 2010 growing season by learning or reviewing some basic business practice guidelines. We are so pleased that Scott Marlow (RAFI-USA) has agreed to answer the call, and will be presenting an extended version of his popular and acclaimed workshop, Top Ways to Fail on the Farm. Details were not available at the time of this printing, but we will certainly use other means to spread the word of this timely educational opportunity!

2010 Save the Dates!

15th Annual Piedmont Farm Tour

April 24 & 25, 2010

Buy your tickets at www.carolinafarmstewards.org

4th Annual Upstate Farm Tour

June 5 & 6, 2010

25th Annual Sustainable Agriculture Conference

December 3-5, 2010 in Winston-Salem, NC



Organizational News

CFSA Financial Report

Summary of Revenue and Expenses (unaudited)		
For the Year Ended	31-Dec-07	31-Dec-08
Donations	\$45,989	\$94,894
Conference	69,942	75,616
Sponsorships	55,100	37,515
Farm Tours	44,378	34,262
Grants	53,601	29,423
On Farm Dinners	54,775	20,740
Memberships, Advertising & Other	70,779	69,121
Total Revenues	394,564	361,571
Personnel	183,357	178,050
Facility, Food Svc, Eq Rental	77,193	42,943
Printing & Postage	26,697	23,392
Rent, Office Equip, Utilities	27,609	23,318
Other	71,792	58,422
Total Expenses	386,648	326,125
Net Income	\$7,916	\$35,446
Balance Sheet (unaudited)		
	31-Dec-07	31-Dec-08
Cash	\$26,921	\$89,850
Accounts Receivable	9,331	4,270
Fixed Assets	1,988	357
Total Assets	\$38,240	\$94,477
Current Liabilities	\$28,116	\$45,810
Net Assets	10,124	48,667
Total Liabilities and Net Assets	\$38,240	\$94,477

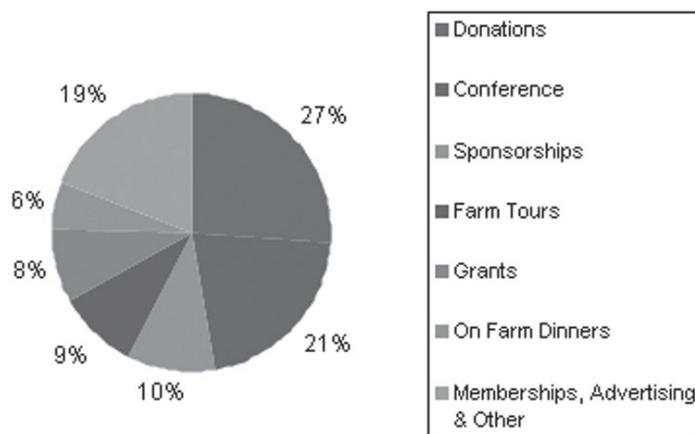
Revenues for the Year Ended Dec. 31, 2008	
Donations	\$94,894
Conference	\$75,616
Sponsorships	\$37,515
Farm Tours	\$34,262
Grants	\$29,423
On Farm Dinners	\$20,740
Memberships, Advertising & Other	\$69,121

Expenses for the Year Ended Dec. 31, 2008	
Personnel	\$178,050
Facility, Food Svc, Eq Rental	\$42,943
Printing & Postage	\$23,392
Rent, Office Equip, Utilities	\$23,318
Other	\$58,422

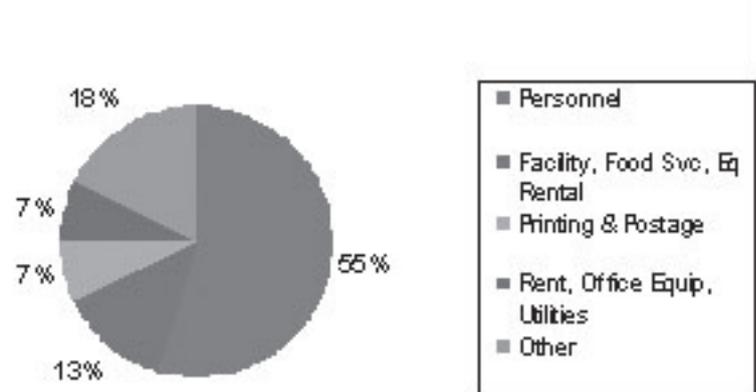
A Special Thanks

Tom Krebs completed his tenure as CFSA's Treasurer in December. He showed his support for local & organic agriculture with the gift of his time and expertise while serving on our Board of Directors. The nuts-n-bolts of the accounting process is not everyone's favorite job, but Tom worked alongside the CFSA staff with enthusiasm, offering suggestions, insight, and advice drawn from his working knowledge as a CPA. Cheryl will really miss him, "His support gave me a lot of confidence when I was just starting out with nonprofit accounting for CFSA." Thanks so much for your service, Tom.

Revenues for the Year Ended December 31, 2008



Expenses for the Year Ended December 31, 2008



Data from 2008 Financial Reports from Cheryl and sent to Board on 01/30/09.

Other revenues includes Advertising Income, Merchandise Sales and other income.

Data from 2007 Financial Reports from Cheryl on 03/07/08. Other revenues includes Advertising Income, Merchandise Sales and other income.

2008 and 2007 adjustments to match final 990 2008 not yet adjusted.



Organizational News

North Carolina Organic Bread Flour Project: The Mill Arrives



The North Carolina Organic Bread Flour Project (NCOBFP) continues its work to link the farmer and baker in NC. Since the enthusiastic reaction from our pilot group of bakeries to samples of Dr. David Marshall's NuEast and Appalachian White hard wheat varieties this past summer, our project is now working with a team of students from UNC Chapel Hill's Kenan-Flagler Business School's Students Teams Achieving Results (STAR) program. This STAR team will be analyzing the value chain of wheat from seed to bread with the goal of understanding the actual cost of production, and to identify any potential services and needs within the value-chain. NCOBFP's goal is for the farmer to receive the best price for his or her grain, at an affordable cost to the baker.

Some very exciting news is that the mill has finally arrived: a 48-inch diameter stone burr gristmill and sifter. Thanks to Dr. David Marshall of the USDA, Chris Reberg-Horton of NCSU as well as the folks at accounting at NCSU who amicably put up with us while we navigated the zillions of hoops one must jump through when shipping from overseas, the Golden Leaf Foundation, Ed Pitzer— head of NC's Research Stations— who arranged for trucking the mill from the customs warehouse in Charlotte to Asheville, Joe Ritota of Annie's Bakery for his splendid maneuvering of the forklift, and finally, to the estate of Alan Scott, and namely, Lila Scott who has allowed our project the use of this mill and bolter for one year thus enabling our pilot group of baker-

ies to continue testing NC grains on a production level (initial bake tests have been 5 to 7 pound samples).

The plan for this mill is to work hands-on, figuring out product, level of extraction, and grains (beyond hard wheat) that can be milled. With each batch of flour, the bakeries will fill out a survey and provide comments as to how they used the flour, its performance, their likes and dislikes. The goals of working with the mill for the year are to come up with product and work out operational logistics. We have placed the mill in our largest bakery, a centrally located warehouse in Asheville. Why locate the mill in Asheville if NC grain growers seem to be everywhere but the mountainous western part of the state? In placing the mill amongst a high concentration of bakeries, the idea is that we can bring in grain from other parts of North Carolina and provide proper storage, but the flour will be milled fresh and distributed directly to the bakeries, resulting in a high quality product that will carry the signature of local discernable in taste.

NCOBFP's work involves developing a business structure and development plan for the long-term operation of a mill devoted to NC grains. Who will own the mill or how it will be governed is still to be determined, and this is part of our charge, but we do know that this mill devoted to NC grains must serve as an incubator between the farmer and the baker, safeguarding long-term loyalties and ensuring financial security.

For updates, become a follower of our blog at: <http://ncobfp.blogspot.com/> or contact Jennifer Lapidus at Jennifer@carolinafarmstewards.org.

NC Sustainable Food Systems Coalition Wraps Up First Year

The NC Sustainable Food Systems Coalition just completed its first full year of work, which was filled with many exciting successes. The coalition membership has grown from eight to 20 organizations committed to working together to promote policies

that foster sustainable and organic agriculture and food production, enhance local and economic development, support community health and increase access to local food. The Coalition worked last summer to pass a bill to create the NC Sustainable Local Food Advisory Council, which held its inaugural meeting February 2nd at the State Fair Grounds in Raleigh. Over the next few months the Coalition will continue to engage with the Food Advisory Council as well as advocate for increased funding for the Agricultural Development and Farmland Preservation Trust Fund. The Coalition will also continue the important work of building the capacity of and relationships between all of its members. Contact Kate DeMayo at kate@carolinafarmstewards.org.

CFSA Farmer Member Wins Top Honor

Jaime Ager, CFSA member, was among the winners of the Young Farmers & Ranchers (YF&R) Achievement Award, Discussion Meet and Excellence in Agriculture competitions announced last month at the American Farm Bureau Federation's 91st annual meeting. Young farmers from around the United States competed for the awards by demonstrating knowledge of and achievement in agriculture, as well as commitment to promoting the agriculture industry.

Rachel Bina of North Dakota won the Discussion Meet. She will take home a 2010 Dodge Ram Pickup, courtesy of Dodge, plus free registration to the 2010 AFBF YF&R Leadership Conference, Feb. 20-22 in Tulsa, Okla. The three runners-up in the Discussion Meet were Jamie Ager of North Carolina; Jennifer Cruise of Alabama; and Michael Honeycutt of Indiana. Each of the runners-up received a \$6,000 Savings Bond and a STIHL Farm Boss chainsaw, both courtesy of STIHL.

The Discussion Meet simulates a committee meeting in which active discussion and participation are expected. Participants are evaluated on their ability to exchange ideas and information on a predetermined topic.





Today and Tomorrow

Do you want to see your farm producing and feeding people 100 years from now?



Today, your generous contribution of time, energy, influence, and funds is helping to preserve the vibrant farmland handed down to us from our forefathers.

Tomorrow, your bequest to the Carolina Farm Stewardship Association can keep your farm producing and feeding people for years to come.

Making a lasting contribution to preserving farmland in the Carolinas is not just for the wealthy. Our donors come from all walks of life. By remembering Carolina Farm Stewardship Association in your will through a gift or a lease of part or all of your farmland, you will be giving one of the most powerful gifts one can give--helping to ensure the future of the food supply for generations to come.

For more information on how you can make a bequest contact Roland McReynolds.

The Carolina Farm Stewardship Association
P.O. Box 448, Pittsboro, NC 27312
Phone: (919) 542-2402 Fax: (919) 542-7401





Farm Profile: Edible Earthscapes ...*(continued from cover)*

at the farmers' market, he replied that they do very well. On market days, he wins people over by bringing a skillet to fry up some daikon with garlic so that curious passersby can sample it. The results have been great so far; in fact, Jason says that people now seek them out for their novel items. The Oatises often send their customers home with ideas for cooking up these newfound foods. Enthusiasts, including those from Asian backgrounds as well as long time North Carolinians, have begun to post recipes on the Edible Earthscapes website creating a multicultural exchange.

How have they managed to grow these vegetables successfully? There is no magic formula. They start by using a wide variety of seeds for each crop. If something thrives, they plant more of it the following year. Since the Oatises grew many of these vegetables in Japan, they draw upon their accumulated knowledge and experience. Despite the different soil and climate, they believe it is worth the trial and error to grow the food that they love.

In a low, boggy section of the farm, Jason and Haruka have been experimenting with growing rice. Contrary to popular belief, rice does not need to be flooded in order to grow well. Flooding has traditionally been used to control weeds, since the plant can tolerate water, but Jason wanted to try the rice without a flooded field. In 2009, they planted 800 square feet of Koshihikari, a high quality, sushi rice and are pleased with their results; Jason reports that the rice produced good yields and has been delicious. The difficulty has been post-harvest: hulling the rice manually is labor intensive and scale-appropriate machinery is hard to find. However, Edible Earthscapes was recently awarded a \$10,000 grant from the RAFI Tobacco Communities Reinvestment Fund that will help cover the costs of a rice-hulling machine, seeds, harvesting tools and labor to build rice terraces and a rainwater-catchment pond. If all goes well, an acre of rice will be planted this spring. Jason and Haruka are excited to be able to provide a staple like rice for their local community.

Another innovative feature of the farm is Haruka's edible flowers. She

grows nasturtiums, clove pinks, anise hyssop, sunflowers and borage to sell at the farmer's market. Her customers enjoy eating them on salads or all on their own, and they make an interesting companion to the sale of herbs.

A dedication to sustainability and innovation can be seen throughout the farm. Locally harvested bamboo is used to create trellising systems throughout the farm. Water is used thoughtfully at Edible Earthscapes. The practice of mulching reduces their need to irrigate; however, when they need water, their primary irrigation system comes from a rain catchment system. The water runoff from the greenhouse is stored in several large barrels that hold up to 780 gallons.

Although the farm is not certified organic, Edible Earthscapes does not use chemical pesticides or fertilizers. Weeds are managed through cover crops, mulch and hand pulling. Their fertilizer comes from composted horse and alpaca manure, compost made on site and homemade compost tea. There is also a chicken tractor.

Insects abound in the field and are invited as predators and pollinators. Flowers are often interspersed among the vegetables creating a visually appealing, functional system. This strategy of companion planting, in addition to crop rotation, is the major way that insects are controlled. When needed, the farmers also pick off pest insects by hand.

In keeping with their emphasis on variety, Edible Earthscapes has a diverse marketing mix. Each Saturday, they sell their produce at the North Hills Farmers' Market in Raleigh. They also sell to local restaurants and Chatham Marketplace, a co-op grocery store in Pittsboro. Last year, they added a very successful CSA that included 40 members. In planning for the upcoming season, they have decided to keep the CSA small and focus more on selling to restaurants. They find that they can move more produce with less handling, with the added benefit of having restaurant customers become familiar with their name. They are aiming for an even balance between the farmers' market, the restaurants and the CSA in order to manage the risk.

Jason and Haruka are now in their third season farming full time at Edible Earthscapes and are pleased to have purchased three acres of land adjacent to the farm to which they will eventually transition. The Oatises had hopes of spending most of the winter clearing those fields, but have encountered setbacks due to this year's heavy rainfall. In the meantime, they are doing what they can to prepare for the upcoming season. They hope to incorporate the new fields this season, and in the future, have a variety of perennials and fruit trees.

Fortunately, Edible Earthscapes has acquired interns along the way who can help them with the work. The interns will be good candidates for taking over the incubator farm once the couple is ready to move to their own land. Jason suspects that will be at least two years from now, but all of the plans are in place. They hope to be available to mentor the next farmers who inherit the land, creating a supportive environment for a new crop of sustainable farmers.

The Oatises are farmers who envision a more environmentally sound and regionally-based food system. However, they are also entrepreneurs who have created a financially viable framework in which to realize their vision. Their approach to growing food exemplifies the triple bottom line of people, planet and profitability that is the hallmark of sustainability. They have cultivated and are feeding a community that enthusiastically supports their efforts; they have created a food production system that is both beautiful and toxic-free; and they have done it in such a way that their efforts are generating the funds needed to keep themselves afloat. What is it that keeps them farming? For Jason and Haruka, it's all about the response from the community. When people express their appreciation for what their efforts, they feel proud to be building a healthy community that is connected through local, sustainable food.

Lucy Wilms, a native of South Carolina, is CFSA's 2009-10 graduate school intern. She is enrolled at the UNC School of Social Work in their community development program and works at the CFSA office three days per week. 

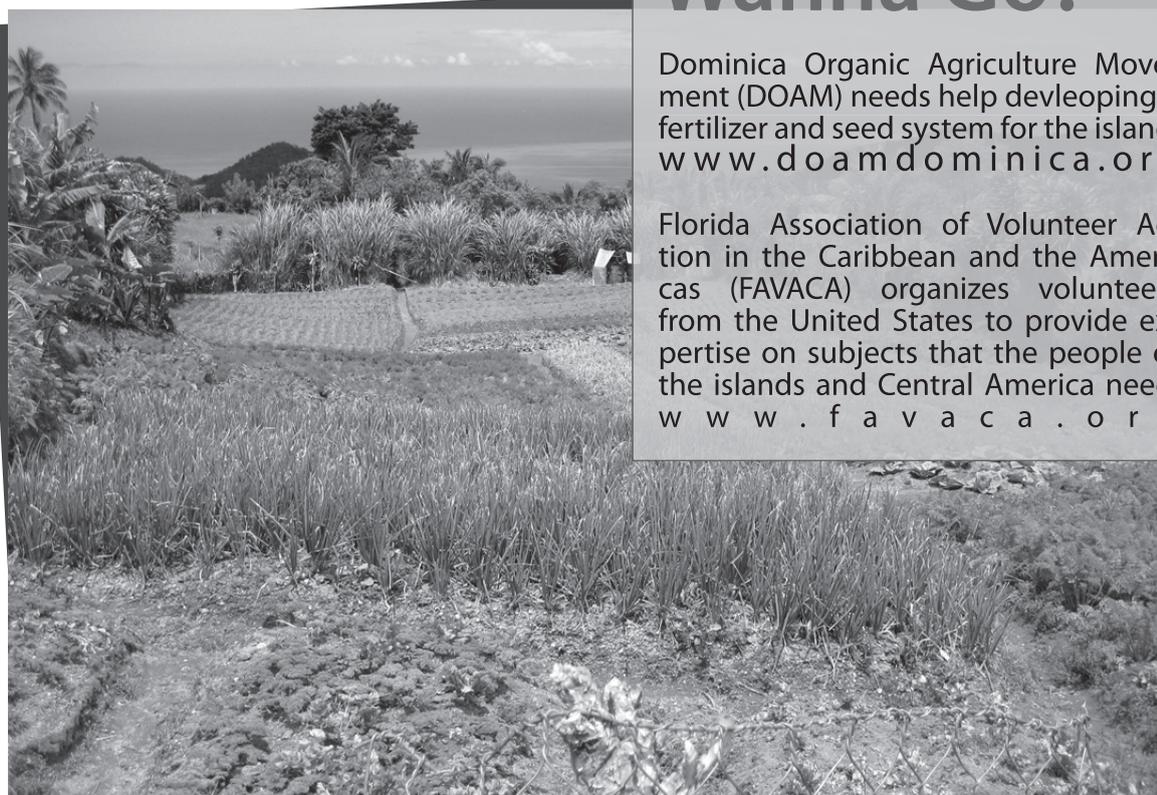




Dominica: The World's First Organic Country?

by Tony Kleese

Here's a story that will help you think warm thoughts when the weather is cold. It's about a tropical paradise called Dominica, where a convergence of nature, man, and global economics has sparked a movement to transform the island into an organic country. It's about a people with tremendous challenges and opportunities. It's about the possibility for you to get involved.



Wanna Go?

Dominica Organic Agriculture Movement (DOAM) needs help developing a fertilizer and seed system for the island. www.doamdominica.org

Florida Association of Volunteer Action in the Caribbean and the Americas (FAVACA) organizes volunteers from the United States to provide expertise on subjects that the people of the islands and Central America need. www.favaca.org

First let me introduce you to Dominica and its people.

This Caribbean island nation is home to about 70,000 lovely souls who steward one of the last remaining paradises on Earth. Originally inhabited by Arawak and Carib Indians, the island experienced multiple attempts at colonization by the French and English. It eventually ended up as an English protectorate from which the Dominicans gained independence in 1987, just 23 years ago. This mixture of French, English, African and Carib elements makes the island's culture truly Creole in the sense of being a mixture of different cultural influences.

Forests dominate the landscapes of Dominica with 65 percent of its land area covered by natural vegetation ranging from scrub woodland on the west coast to lush, tropical rainforest in the interior. Many people say that it is the only island that Columbus would recognize today. The island is approximately 290 square miles, and the topography is mountainous with lush green, very rugged and steep terrain extending above 5000 feet in elevation. Volcanic eruptions ceased thousands

of years ago, but sulphuric springs, steam vents, and a boiling lake are active signs of the island's origins. High rainfall makes for an extensive network of rivers, lakes, and waterfalls. The Dominicans claim that there is a river for every day of the year. The island is considered to have the most diverse assemblage of wildlife species remaining in the eastern Caribbean with 175 species of birds, 18 species of wild terrestrial mammals, 19 species of reptiles, 9 species of amphibians, and an undetermined number of fish and invertebrates.

My journey with Dominica started over a beer with Jim Smith after the Carolina Farm Stewardship Association South Carolina strategic planning meeting in February 2006. Jim had been to the island several times and told me of the efforts to establish a grassroots organic farming movement on the island. He told me that Clemson University has a research facility on the island called the Archbold Tropical Research and Education Center (ATREC) located at Springfield on the eastern side of the island. Jim put me in touch with the director, Dr. Merle Shepard, and they

both urged me to find a way to get to the island and share the experiences I gained through 20 years of service to CFSA. The only catch was I had to figure out how to fund my trip.

I turned to CFSA member, Sunshine Smith to see if Jimmy Buffett's Singing for Change Foundation would be interested in the project. Sunshine helped by funding an exploratory trip in the summer of 2008. CFSA acted as the fiscal agent for the trip in a generous effort to support the fledgling grassroots organization, the Dominica Organic Agriculture Movement (DOAM). During this trip, I discovered a 2006 UN Environmental Program funded report entitled, "Transforming Dominica into an Organic Island." Why would the Dominicans be motivated to transform their island to organics? The story starts back in 2000 when our government and the Dole Fruit Company decided to challenge the trade agreement between Dominica and the European Union in the World Trade Organization. The United States government and Dole won the challenge, and Dominica lost its main agriculture trade outlet; its economy collapsed. By 2004, the country had become one of the ten most





highly indebted countries in the world. The Dominicans had to figure out how to rebuild their economy, and they decided to focus on the emerging niche of ecotourism. Low impact, environmentally conscious tourism fits in well with agriculture in general but even better when agriculture is organic and is allied to the concept of wellness for the visitors and the hosts alike. In addition, building a local and organic food system helps the Dominicans mitigate the impacts of climate change, economic meltdowns, and environmental disasters.

While in Dominica, I partnered with an organization called Florida Association of Volunteer Action in the Caribbean and the Americas (FAVACA). FAVACA staff organize volunteers from the US to provide expertise on subjects that the people of the islands and Central America need. FAVACA Executive Director, Demian Pasquarelli, helped me get to know the island and its people. He and I conducted many interviews with local leaders and activists and developed a plan to fund their efforts. We submitted our report to the Singing for Change Foundation, and the Foundation decided to give additional funds to help hire staff for DOAM, continue the fundraising efforts, and provide technical expertise through volunteers.

Here's where your island fantasy can begin. The staff at DOAM have requested help in developing a fertilizer and seed system for the island. If you're interested in providing expertise in one of these areas, you can apply to FAVACA to do so. If selected by the Dominicans, your travel expenses to and on the island will be covered while you volunteer your time to the effort. Dominica is not the only place they do this good work, so check out FAVACA's website for other opportunities if you're feeling the need to warm up and help out.

I can't say enough about how rewarding it is to work on a project like this. Everyone involved is coming from the heart, and it seems that it attracts goodness at every level. Sunshine calls this a "big love" project, and she is exactly right. It's not an easy stroll in the park, as the country and its people face tremendous challenges, but the plan is in place and the ball is definitely rolling. Who knows, if all falls into place, Dominica may be the first organic country in the world.

Former CFSA ED, Tony Kleese continues to work on developing local and organic food systems both in North Carolina and Dominica. In 2009, Tony teamed up with Mike Ortosky to create The Earthwise Company as a community and agriculture development organization that works with landowners to create places that sustain and enrich human life and the natural systems that support it. Check out their work at www.earthwiselife.com or email Tony at tkleese@earthwiselife.com.

Help to Haiti +

Food and agriculture are key in the recovery

Food and Agriculture Organization of the United Nation (FAO)

The Government of Haiti estimates that more than 200,000 people have been killed and 300,000 injured as a result of the devastating earthquake of 12 January. Nearly 500,000 people have left Port-au-Prince for the countryside in the days since the quake. This exodus is contributing to a food crisis in rural areas where people, already struggling to get enough to eat, are sharing their family food baskets with relatives who fled the capital. With the spring planting season fast approaching in early March, farmers will need tools, seeds and fertilizers to step up agricultural production.

More than a half of Haitians – between five and six million people – live in rural areas and around 85 percent of the rural population practice some agriculture and farming. The sector accounts for around 26 percent of Haiti's economic output, making agriculture by far the country's biggest employer. Pressure on rural areas, which have also been recently hit by other natural disasters, is expected to increase significantly as large numbers of people leave Port-au-Prince for unaffected areas of the country.

The priority for FAO's agronomists and technicians in the immediate aftermath of this terrible catastrophe is to keep Haitian agricultural production going in support of the effort to feed those in the affected areas. In this context, it is essential that reconstruction of agricultural assets be a high priority for the early rehabilitation and reconstruction efforts.

Visit getinvolved-donate.fao.org to make a food donation.

Seeds for Tomorrow

Lambi Fund of Haiti

The food crisis in Haiti is an urgent plea for more food. A seed bank enables Haitian communities to plant inexpensive, high-quality seeds and grow food to feed their families sustainably for years. Farmers have had to buy seeds at triple the cost of what they can earn from their crops.

Your gift will provide community members seeds for a seed bank and provide sustainable agriculture training. Empowering Haitians to provide food for their families and increasing food security. Haitians will have access to reasonably priced food that they grow themselves.

Visit www.universalgiving.org to make a seed donation.





Interview: Central Carolina Community College ...*(continued from cover)*



Cheryl: I think that the main role is connecting people who have a new interest in sustainability with the community of people who have had a long interest in it. Just about instantly, as instantly as they ask, they can be connected with every area of sustainability.

Hillary: Yeah, it's a hub. As a personal testimonial to that, Chris and I moved down here in 2005. I was here probably a month, found this program, and within maybe three months I knew a half dozen people, a dozen people. It was an instant plug-in to what's going on. It's a hub and funnel of interest and networking. It's amazing. It's a community service really.

Lindsay: What particular challenges do you face operating as a student farm?

From the point of view of a farm, our highest priorities are sustainability and teaching, versus our highest priority being making money. Sometimes, to accommodate teaching, you might have a less efficient farm. When you're the manager, and you come in and a student is like, I cleared out all the radishes, all of them, or whatever it is—in my case, one time when Doug [Jones, the program's former farm manager] came in I was harvesting all the leaves off the turnips because I thought it was salad mix—so when that happens you have to say, alright this is a good learning experience. These are not salad, these are turnips. Which is part of the service that this program does for the community—we train a lot of people, give them

their first training before they go to train on a farm, so farmers that choose to hire students from the program would hopefully suffer less of that experience.

Hillary: It's funny. If you were to ask me this question last year it would

be getting enough labor at the right time, because enrollment was lower last year, but this year there really haven't been a whole lot of challenges in operating this farm. Any time I show up there's one, two, three, four people waiting to be directed to do something. The help just shows up. So I guess the challenge would be finding stuff for all those people to do, which is a great problem to have.

Cheryl: Yes, fluctuations in enrollment are a challenge to labor continuity.

Hillary: Also, this is a teaching farm in all aspects. So I'm still very much a student. So challenges for me are very in line with new farmers' challenges, like when is this garlic ready—is it ready now, should I wait? Am I irrigating enough? Simple stuff that with experience you learn more about. So people are looking to me for answers, and I'm not quite sure of it myself, but I put on a good game face. Nature is very flexible, so if you take it too early or too late or just the right time, you learn something from every decision you make. So it gets easier.

Cheryl: Farming's hard to teach. It sounds cheesy, but it's as much an art as a science. You have to realize as a manager that you're never going to have all the answers.

Hillary: Another huge challenge is managing enthusiasm. When I came in as a student my eyes were blown open as to the possibilities of what you could do, the finesse that it takes to do things well, the organizing of your space and time,

and not to mention all the other stuff—the weeding, the watering, selling, all of it. And I was so excited about all of it that I did some dumb stuff with the best of intentions. So the challenge is conveying to students that farming may not fit into their lives the way other jobs do. Speed isn't necessarily what you want all the time. Efficiency isn't always what you want all the time. So just conveying to them that in their enthusiasm they might not be seeing that there's another frequency they need to tune in to that's a little slower, and a little bit quieter. And when you're all crazy and bouncing around you're seeing things in an industrial mindset, even if you want to move to a sustainable mindset. You know, you see a weed and think, I must eradicate. But not really. Not necessarily. Maybe you need that weed. Maybe it's medicinal. Maybe you'll want to save some seed from that.

Cheryl: I just want to add that we try to manage the enthusiasm without squelching it. In class I think I say probably too often, every decision has baggage, so let's stop and think about the thing we want to do, the thing that's got you so excited and interested, and think about the consequences. If we do that, what'll happen in a month? What'll happen in three months? Can we make a judgment before we decide to do it?

Lindsay: How did you arrive at the decision to obtain organic certification? Is it an educational experience for students or a marketing strategy? How is that going?

Cheryl: My understanding is that certification for the student farm is intended to be an educational experience for the students. There is little or no marketing strategy for us. However, it is a marketing strategy for an actual farm, so being able to thoroughly teach about certification is important, and actually being certified seems to be integral





to teaching certification with any potency. Gaining certification for the farm has been a goal for many years and has been difficult to achieve. I think we are closer than ever right now. The biggest issue for us (among a few) has always been clear, consistent record keeping. I think it is the greatest challenge for many farms.

Lindsay: What developments are on the horizon for the program?

Hillary: CCCC is building a little village focused on sustainability and closed circle cycling of system components. Examples of this are the Sustainable Ag program—we try to recycle as many nutrients and inputs as we can, i.e. chickens, worms and hopefully soon a dedicated area for intensive, intentional, monitored composting. We also will be expanding the fence to include up to one more acre, and in this new space we will incorporate perennial fruit and vegetable crops plus more space for annual and student crops.

The Biofuels program collects waste cooking oil and makes fuel for our truck and tractor. This fall we broke ground on an oilseed field that will provide the campus with oilseed feed stock as soon as next summer; Andy McMahan thinks this field, located across the stream on campus land, will provide enough seed stock to fuel the truck and tractor for the year.

When the culinary program comes on line—building is being constructed as we speak—the student farm will provide it with seasonal produce. This program will focus on seasonal cooking with local ingredients, procured by students in the program. Nutrition, basic culinary skills and technique, menu planning, business management, sanitation etc. will be covered. This program dovetails beautifully with the Sustainable Ag program in that we'll be teaching how to grow food, sell food, procure food, store food, prepare food, cook food,

serve food, collect food scraps for composting, and then using compost to grow more food. You get the idea. Pretty rad.

The green building program will also be housed in the Sustainable Technologies Building. This building will have a green roof! The second building will be a community library with natural lighting (sky lights) and a sloped roof to facilitate rain water catchment into created ponds that have yet to be dug. Ultimately, the campus will strive to clean and recycle as much waste water on site as possible. CCCC is undertaking a zero waste challenge. As an educational institution, we have the opportunity to educate, re-educate, inform and guide the community around us toward mindful and respectful living practices. Protect and nurture that which sustains us.

Lindsay: What equipment or materials does the program want for, that could be donated?

Both: Bed-building discs built five foot beds, a chipper shredder, a new refrigerator or reach-in NSF approved cooler, an air compressor, nomadic tools like a nail gun, a hydraulic jack, a solar charger and electric poultry netting, old southern apple trees, grape vines, any special, unique fruit plants.

Lindsay: What are your favorite crops to grow?

Hillary: Is new students one?

Cheryl: We could talk about this forever.

Lindsay: I've got to get to class. Can I get the short answer?

Cheryl: Ok. I like growing onions and potatoes, and also cauliflower and broccoli.

Hillary: For me, alliums and beets. I just love 'em. Any root crop is just fascinating. You've got this little top and then all this magic underground. 🌱



Pittsboro, NC

www.cccc.edu

Robin Kohanowich

rkohanowich@ccc.edu

(919) 542-6495 ext 229

Degrees/Certificates:

Sustainable Agriculture Associate

Sustainable Agriculture Certificate

Sustainable Agriculture Livestock Certificate

Sustainable Agriculture Vegetable Production Certificate

History: The Sustainable Farming Program at Central Carolina Community College grew out of a desire to address the needs of the farm community in Chatham County and the surrounding Piedmont region of NC. Initiated by local growers in 1996, the program quickly formed into a one-of-a-kind collaboration of farmers, community members, Central Carolina Community College, NC Cooperative Extension Service, Carolina Farm Stewardship Association, American Livestock Breeds Conservancy, R.E.A.L. Enterprises, NC A&T University and NC State University.

The Program: The program takes a unique approach to instruction by using successful farmers as the main instructors. The classes are hands on with field trips to local farms and related businesses and are scheduled to accommodate the working student. The Land Lab has been developed as a research and demonstration facility for sustainable agriculture practices, as well as an outdoor classroom for hands-on instruction in horticulture and other agricultural disciplines.

Students have the opportunity to take courses in a variety of subjects including Medicinal Herbs, Organic Vegetable Production, Sustainable Cut Flower production and Sustainable Poultry Production, as well as Biofuels, alternative energy and sustainable building. CCCC also offers an associate of applied science degree in sustainable agriculture.





Wild Chickweed & Mint Pesto

Spring is coming! Try cooking with the local weeds in your yard. Amounts are approximations, as it is according to personal taste.

Ingredients:

- 4 cups packed wild Chickweed
- 1/4 cup wild mint
- 2 TBS chopped wild garlic
- 3/4 cup walnuts
- 1/2 cup parmesan cheese
- Juice of 1 lemon
- 1/4 cup olive oil
- Drizzle of water
- Salt/white pepper to taste

Directions:

Gather chickweed that has not yet flowered. Cut with knife toward top of plants, so you get a nice clean top. Do not pull plant out by roots. Do the same with mint. Rinse in colander and spin dry in salad spinner.

Toast walnuts on sheet pan in 350 degree oven just until you can smell them. About 10 minutes.

Chop garlic. Shred parmesan. Place chickweed, mint and garlic in food processor and begin to process. Stop and add parmesan, walnuts, a little lemon juice, salt & pepper.

While processing drizzle in a little olive oil until it becomes blended. Do not over blend. Thin if needed with small amount of water. This should be done fairly quickly so as not to over process walnuts.

*Recipe courtesy of Mary Lane,
www.divinenourishment.net.
Visit Mary's website for more.*

NC Tobacco Farmer Funded For Organic Dairy

In August, the Natural Capital Investment Fund made a \$250,000 loan to help Neil Moyer expand his Greene County farming operations by launching Simply Natural Dairy Farm, which will eventually include 100 - 150 Jersey cows.

Moyer, a successful tobacco farmer, is using NCIF funding as well as money earned from the tobacco settlement, to purchase cows and milking machinery to begin the operation. A portion of the loan was funded by capital provided by the NC Tobacco Trust Fund Commission, which granted \$500,000 to NCIF to assist tobacco farmers in pursuing sustainable diversification of their operations.

Moyer says that his goal is "to provide wholesome organic milk to the health conscious consumer. By starting and investing in an organic dairy, I feel this benefits our land, environment and well-being for a brighter future."

According to Rick Larson, NCIF's NC Program Director, "Starting an organic dairy is a logical next step for Neil Moyer, who has been successfully diversifying his tobacco operation for a number of years."

Moyer, who expects to begin actual production in 2011, will sell his milk to Organic Valley – a leading US organic milk provider. Organic Valley is a co-op with 100 dairy farmer members from around the country. Most of the co-op's dairy farmers come from the Midwest –where it is too cold for cows to graze in the winter. This gives Moyer a unique advantage. According to Gerry Cohn, Organic Valley representative for the Southeast, "Neil has a tremendous opportunity. North Carolina is a great place to do dairy because cows can graze year-round."

Another unique aspect of Moyer's operation is that he does not have any background in conventional dairy farming. Most of the farmers who make the move to organic dairy have some prior dairy farming experience. However, Cohn isn't worried about Moyer: "Neil has great prospects, a great track record, and he's a very accomplished farmer. And he's a great learner – he always asks good questions and listens. He has good resources, a great deal of land, and good relationships to fall back on."

www.ncifund.org

EPA Proposes New Pesticide Labeling to Control Spray Drift and Protect Human Health

The U.S. Environmental Protection Agency has rolled out proposed guidance for new pesticide labeling to reduce off-target spray and dust drift. The new instructions, when implemented, will improve the clarity and consistency of pesticide labels and help prevent harm from spray drift. The agency is also requesting comment on a petition to evaluate children's exposure to pesticide drift.

"The new label statements will help reduce problems from pesticide drift," said Steve Owens, the assistant administrator for EPA's Office of Prevention, Pesticides and Toxic Substances. "The new labels will carry more uniform and specific directions on restricting spray drift while giving pesticide applicators clear and workable instructions." www.epa.gov





FOOD FOR THOUGHT?

AGRICULTURE & FOOD NEWS FROM THE CAROLINAS & BEYOND

Couple blames wayward spray for lost crops

Julia Ann Odum rattled off this year's agricultural losses. Sixty rows of corn, melons, peas, potatoes and squash, each row more than 300 feet long. "They come up rot-white and just wither away," said her husband, Earl Odum. The shriveled casualties of drought or some pestilence? The Autryville couple doesn't think so. They blame careless chemical spraying in a nearby tobacco field on N.C. 210. Roseboro farmer Arnold D. Smith paid \$800 last month to settle a state administrative complaint that he misapplied a herbicide called clomazone on the field. Lee Roy McNeill, a Smith worker, acknowledged administering clomazone on the Autryville field next to the Odums' crops, according to records from the state Department of Agriculture and Consumer Services.

www.fayobserver.com

Pressure rises to stop antibiotics in agriculture

The mystery started the day farmer Russ Kremer got between a jealous boar and a sow in heat.

The boar gored Kremer in the knee with a razor-sharp tusk. The burly pig farmer shrugged it off, figuring: "You pour the blood out of your boot and go on."

But Kremer's red-hot leg ballooned to double its size. A strep infection spread, threatening his life and baffling doctors. Two months of multiple antibiotics did virtually nothing.

The answer was flowing in the veins of the boar. The animal had been fed low doses of penicillin, spawning a strain of strep that was resistant to other antibiotics. That drug-resistant germ passed to Kremer.

Like Kremer, more and more Americans - many of them living far from barns and pastures - are at risk from

the widespread practice of feeding livestock antibiotics. These animals grow faster, but they can also develop drug-resistant infections that are passed on to people. The issue is now gaining attention because of interest from a new White House administration and a flurry of new research tying antibiotic use in animals to drug resistance in people.

Researchers say the overuse of antibiotics in humans and animals has led to a plague of drug-resistant infections that killed more than 65,000 people in the U.S. last year - more than prostate and breast cancer combined. And in a nation that used about 35 million pounds of antibiotics last year, 70 percent of the drugs went to pigs, chickens and cows. Worldwide, it's 50 percent.

charlotteobserver.com

Program will match farmers with restaurants, customers

Larry Roark hopes that this spring he will spend more time tending to the fruits and vegetables on his small farm than waiting for customers to arrive at area farmers markets. Roark is one of about 20 farmers in Stokes, Rockingham and Caswell counties participating in Piedmont Local Food, a new program that will match farmers with restaurants and other customers who want locally grown food. www.journalnow.com

Big Win for Bees: Judge Pulls Pesticide

A pesticide that could be dangerously toxic to America's honey bees must be pulled from store shelves as a result of a suit filed by the Natural Resources Defense Council (NRDC) and the Xerces Society. In an order issued last week, a federal court in New York invalidated EPA's approval of the pesticide spirotetramat (manufactured by Bayer CropScience under the trade names Movento and Ultor) and ordered the agency to re-evaluate the chemical in compliance

with the law. The court's order goes into effect on January 15, 2010, and makes future sales of Movento illegal in the United States. www.bloomberg.com

Can Locally Grown Food Be Cheaper?

After examining Iowa-grown vegetables, eggs and meat, a new study from the Leopold Center for Sustainable Agriculture concludes that local food does in fact have very competitive prices compared to non-local super-market varieties. According to the center's Rich Pirog, "We found that during peak season, produce items at farmers markets were very competitive and in several cases lower than prices for the same non-local items found at supermarkets." And locally owned businesses involved in food, or "Community Food Enterprises," are becoming an increasingly important part of the local food and economic development picture. blog.farmland.org.

Higher temperatures will harm many crops, report says

Global warming would be bad news for all those amber waves of grain, and for the corn and soybeans that are plentiful throughout the Midwest.

"The grain-filling period" - the time when the seed grows and matures - "of wheat and other small grains shortens dramatically with rising temperatures. Analysis of crop responses suggests that even moderate increases in temperature will decrease yields of corn, wheat, sorghum, bean, rice, cotton and peanut crops," according to "Global Climate Change Impacts in the United States," a report based on a comprehensive review of scientific literature and government data by a team of American scientists.

charlotteobserver.com



er Opportunities...

Environmental Quality Incentives Program (EQIP)

The Environmental Quality Incentives Program (EQIP) to support local and organic agriculture:

1. High Tunnels: EQIP is offering cost shares to support installation of new hoop houses. The National Resources Conservation Service (NRCS) will be studying the effectiveness of the tunnels in reducing pesticide use, keeping vital nutrients in the soil, extending the growing season, and increasing yields. For non-organic and transition-to-organic farms, **the deadline for applications in both NC and SC is Feb. 12.** In NC, limited resource farmers are being given special priority for receiving this funding.

2. Organic Initiative: Again this year, NRCS has dedicated \$50 million nationally for EQIP funding dedicated for conservation practices on organic and transitioning-to-organic farms. The variety of conservation practices available for funding under the program have been expanded this year, and high tunnels are included as an available practice. **The deadline for applications under this program is March 12.**

HOW TO APPLY: First, farmers must register with their local Farm Service Agency (FSA) office. **DO THIS RIGHT AWAY**, even if you are not sure you will actually apply for EQIP funds—NRCS will not accept an application from a grower who has not confirmed their eligibility, and it can take some time for FSA to process your registration. FSA registration is a simple process. To find your local FSA office, in NC visit <http://offices.sc.egov.usda.gov/locator/app?state=nc&agency=fsa>; and in SC, <http://offices.sc.egov.usda.gov/locator/app?state=sc&agency=fsa>.

Applications are available from your local NRCS office, which typically will be in the same building as FSA (see links above).
NC: Greg Walker, Asst. State Conservationist, 4405 Bland Road, Ste. 205, Raleigh, 27534, 919 873 2104, greg.walker@nc.usda.gov
SC: Tibor Horvath, State Agronomist, 1835 Assembly Str., Rm 950, Columbia, 29201, 803 765 5684, tibor.horvath@sc.usda.gov
For more information, visit <http://sustainableagriculture.net/our-work/conservation-environment/organic-initiative/>.

North Carolina Value-Added Cost Share (NCVACS)

Administered by N.C. MarketReady, NCVACS is now accepting applications for the spring funding cycle, Equipment Cost Share. This program is funded by the N.C. Tobacco Trust Fund Commission to support the development of value-added agricultural operations. A value-added agricultural product is a raw, agricultural commodity that has been changed in some manner so that it no longer can be returned to its original state. This change results in increased market value, allowing the producer to receive a higher price for these value-added products compared to the original commodity. The NCVACS guidelines broaden the definition of value-added beyond the traditional scope to include non-standard production methods (such as organic), physical product segregation (keeping genetically modified (GM) corn separate from non-GM corn), generating farm-based renewable energy and some locally produced food products. For more information, contact Brittany Whitmire, program coordinator for NCVACS, 919-830-9557 or brittany_whitmire@ncsu.edu.

Congratulations!

Red Top Farm was our winner of a \$50 gift certificate comprised of two parts: one \$25 certificate from Casey & Meredith McKissick of Crooked Creek Farms in Old Fort, NC and one \$25 certificate from Jamie & Amy Ager of Hickory Nut Gap Farm in Fairview, NC.

The drawing took place at this year's Sustainable Agriculture Conference. We drew one lucky winner from new members that signed up during the event. Enjoy Nicolee & Chris, and welcome to CFSA!

NC Farmers' Market Listserv

The goals of the listserv are to facilitate communications among farmers, farmers' market managers, support personnel and institutions, governmental and NGO staff and others interested in furthering farmers' markets in the state of North Carolina. All listserv members may post to the listserv. We hope that the nc-farmers-market listserv is a vibrant community with informative and interesting posts. If you are interested in subscribing to the nc-farmers-market listserv, send an email to DJGoforth@cabarruscounty.us with "subscribe" in the subject line.

CEFS Cover Crop Survey

Are you a sustainable Southeastern farmer? If so, please take 5 minutes to fill out our survey to help focus our future research efforts. This survey is part of an effort to better understand the perceived benefits and challenges of cover crops use as well as the current levels of use on Southeast farms. We are interested in your opinions, whether or not you currently use cover crops. Click on the link to the Center for Environmental Farming Systems (CEFS) website <<http://www.cefs.ncsu.edu/>> and look for the heading 'Online Survey' to share your experiences. We understand that your time is valuable and thank you in advance for your participation.

Note: Farmers that attended the CFSA or SSAWG conferences this year may have already filled out a paper-based version of this survey, please complete the survey only one time.

The Garden Hive. A top-bar honey bee hive made in Julian, NC, by Rawleigh Woodworking, Inc. Cypress hive, observation window, stand, feeder, veil, and hive tool. www.thegardenhive.com

Calendar of Events

February 16, 2010

Climate Change and Local Food & Agriculture at Diana Wortham Theatre at Pack Place in Asheville, NC from 7-9 pm. Contact candace@education-research-services.org for more.

February 17-18, 2010

Winter Vegetable Conference & 42nd

Annual Meeting at Crowne Plaza Resort, Asheville, NC. contact Ellen Sprague at (828) 685-3989 or ellen_moss@yahoo.com for more.

February 19-20, 2010

Georgia Organics Annual

Conference Athens, GA. "Reclaiming Agriculture" is the 2010 Georgia Organics annual conference theme. This is Georgia's largest event focused on local and sustainable foods and farms. Visit <http://www.georgiaorganics.org/conference/index.php> for more.

February 19-20, 2010

Virginia Biological Farming Association Annual

Conference in Danville, VA. The 2010 Virginia Biological Farming Conference will provide two days of educational presentations concerning ecological agriculture. This year we will be at a wonderful facility in Danville, VA - the Institute Conference Center. Map and directions are at <http://www.ialr.org/contacts-a-directions>. Please see our schedule and registration details in the easily downloaded documents listed on the conference page. If you have an interest, please join us. Visit <http://vabf.org/> for more.

February 25, 2010

Pasture Pork NC Cooperative Extension Agent Training in

Center for Environmental Farming Systems, Goldsboro, NC. "Exclusively for NC Cooperative Extension Agents" Registration: \$20 (reimbursed, includes lunch) Contact Lisa at cefs_info@ncsu.edu or call 919-513-0954.

February 27, 2010

ASAP's annual Marketing Opportunities for Farmers

Conference at Warren Wilson College in Swannanoa, NC. For more information or to register, visit <http://www.asapconnections.org/MOFF2010.html> or call (828) 236-1282.

March 3, 2010

Improving Your animal Handling & Calving Management Skills at CEFS, Goldsboro, NC. Contact cefs_info@ncsu.edu for more.

March 5, 2010

Northern Piedmont

Specialty Crops School in Roxboro, NC. Contact: Carl Cantaluppi at 919-603-1350 for info.

March 6-7, 2010

Organic Growers School at University of North Carolina at Asheville (UNCA), NC. Visit www.organic-growersschool.org for more.

March 18, 2010

Cultivating Connections: Web Marketing and Social Media for the Small Farm Workshop at the Agriculture

Building Auditorium in Pittsboro, NC. For details, visit www.sustainable-ag.ncsu.edu for more info.

March 31, 2010

Born and Bred in NC: Queen Rearing Workshop for Beekeepers at the Agriculture

Building Auditorium in Pittsboro, NC. Contact Debbie Roos at 919-542-8202 for more info.

April 24-25, 2010

15th Annual Piedmont Farm

Tour. Join Carolina Farm Stewardship Association and Weaver Street Market for the nation's largest sustainable farm tour. Buy your tickets online now www.carolinafarmstewards.org.

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- * Midlands SC & N Eastern, GA Aiken Organics @ Timshel Gardens
Naomi Frost-Hewitt - 803-646-0879 or 803-643-8667
- * N. Western Piedmont, Winston-Salem to Statesville, NC
Woodcreek Farm, Bud & Donna Sechrist - 276-755-4902
- * Rutherfordton, NC surrounding area
Earth Perks, Rich & Debra Davis 828-287-7730
- * Boone NC / surrounding area & Mountain City, TN
Tamara McNaughton - 423-727-2791
- * Augusta, GA Garden City Organics
Kate Lee & Brian Gandy - 706-364-0169

* Asheville NC and surrounding areas. Loads are being organized to that area 4 times a year. Call Seven Springs Farm for details.



15 Annual Piedmont Farm Tour

April 24 & 25, 2010

buy your button at www.carolinafarmstewards.org

sponsored by Weaver Street Market



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