



Farm Profile:

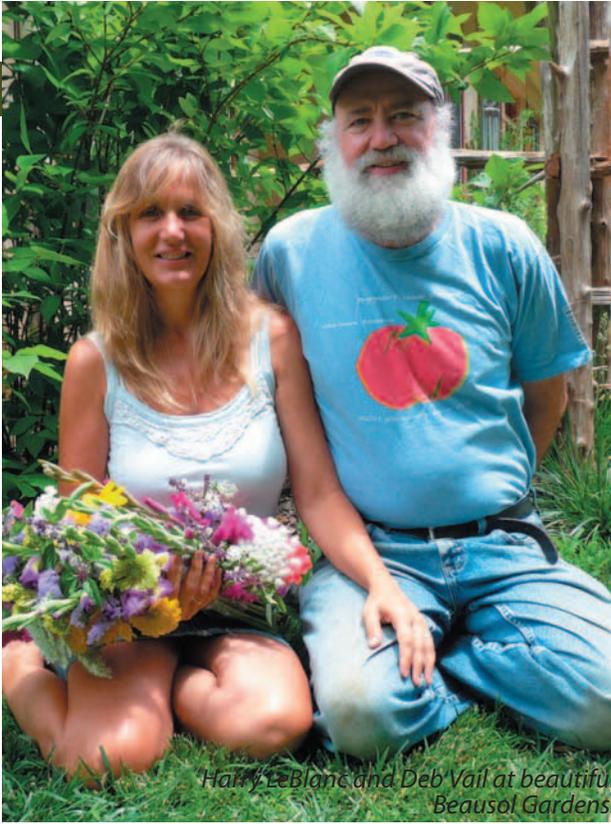
Beausol Gardens

by Natalie Swift

Harry LeBlanc is the heart and soul of Beausol Gardens, an innovative three-acre farm near Pittsboro, North Carolina. After spending a sunny afternoon speaking with Harry and weeding strawberries side-by-side with his four interns, I could barely fathom how this seemingly small piece of land could produce and feed such a substantial number of families and individuals. Harry knows, though, and most importantly: he wants others to learn.

Beausol Gardens, located in beautiful Chatham County, produces up to 50 different vegetables and flowers – 100 different varieties – with a unique biodynamic approach. The French word “Beausol” directly translates into pretty soil, a goal that Harry strives for with biodynamic techniques. While Harry “doesn’t pretend to understand” the science behind biodynamic farming, he advocates that his practices produce the rich fruits, vegetables, and flowers that his Community Supported Agriculture (CSA) members have coveted for the past 8 years.

First introduced to farming by his late wife, Julie, he learned the importance of maintaining the soil’s integrity through sustainable practices, whether on his own 200 square foot



Harry LeBlanc and Deb Vail at beautiful Beausol Gardens.
photo by Andy McPhearson

personal garden or a three-acre farm.

In 1997, while living in Raleigh and working on a small garden, Harry noticed that the bee population was gradually dying off in his own backyard. He later concluded that the chemicals in conventional pesticides were the source of this decline. His eyes now open to the dangers of pesticides, Harry and Julie decided to assure their family’s health by investing in a ¼ acre plot of land in Chatham County, the foundation of Beausol Gardens. This escape from urban life allowed Harry and Julie to embrace

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by Diane Daniel, author of **Agritourism Opens Doors**

In 2008 and 2009, I visited hundreds of farms across North Carolina for my guidebook “Farm Fresh North Carolina,” which came out this year. Because it’s a travel book, I was interested only in farms that have some degree of public interaction, or “agritourism.” This could include U-picks, farms that give tours (regularly or by appointment), farms that host dinners, provide lodging, etc.

Since then, I’ve heard from more and more farmers who have added some degree of agritourism activities. Their reasons are varied, but usually include educating the public, adding to a farm’s income, and increasing the farm’s visibility. Many started only after the public clamored for interaction. For instance, Lee Rankin of Apple Hill Farm, an alpaca farm outside of Boone, told me, “If people were going to keep driving by and dropping in, let’s give them a set time to come.” Ultimately, she found she got a lot out of it as well. “People learn so much about animals and farming, and it reminds us why we’re doing what we’re doing.”

Most farms start with baby steps: maybe tours first (which I urge farmers to charge a nominal fee for), then on-farm dinners, a daylong festival, a retail shop, and more. Farmers told me that operating a working farm that is also open to the public on any level can be challenging, but that the forum it gives them to educate and inspire the public is worth the effort.

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CAROLINA FARM STEWARDSHIP ASSOCIATION (CFSA)

CFSA is a membership-based organization of more than 1,500 farmers, processors, gardeners, businesses and individuals in North and South Carolina. CFSA's Mission is to promote local and organic agriculture in the Carolinas by inspiring, educating and organizing farmers and consumers.

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From the Director

Facing Up to the Challenge of Change

This year's Upstate Farm Tour in South Carolina was an eye-opener. I visited with long-time CFSA members Walker and Ann Miller at the Happy Berry, and saw that the newest crop being cultivated there is olives! The Millers planted a grove of olive trees this year in recognition that the region has become part of USDA plant hardiness Zone 8.

This is just one of the graphic illustrations we can see every day of our planet's rapidly changing climate. The Upstate and much of the Carolinas are already gripped by drought, with 90+ degree temperatures in place across the region since mid-May. Some areas had the first real spring in four years, with regular rains and normal temperatures. The decent spring conditions were punctuated with tornado activity the likes of which had never been seen before in the Carolinas.

Volatile weather has been the norm across the nation this year, with record-breaking floods in the Missouri-Mississippi basin, out-of-control wildfires in the southwest, and record blizzards across the central and eastern US. Agriculture is by its nature more affected by weather conditions than any other industry, and so suffers the brunt of climate change uniquely. And when our capacity to feed ourselves is at risk, humanity itself is under threat.

The good news is that the farmers and consumers who are victims of climate change can also be the change agent that prevents the bigger crisis. As former Rodale Institute CEO, and now North Carolinian and CFSA member, Tim LaSalle, discussed at the 2009 Sustainable Agriculture Conference, organic farming methods can sequester carbon at phenomenal rates. They not only take greenhouse gases out of the air, but enrich the soil and build its water-retention capacity. In other words, organic agriculture both addresses the causes and helps farmers mitigate the consequences of climate change.



Roland McReynolds, Executive Director

The thing is we need a lot more organic farming to achieve these positive impacts—millions of acres more. Chemical and biotech farming do just the opposite, volatilizing more carbon into the air and destroying the microbial activity that soils need to sequester carbon. Yet the giant corporations that dominate food and agriculture continue to press these destructive practices in research labs, government offices and farmers' fields. And so far, they are blocking change on the scale that is needed.

Every member of CFSA is already contributing to a healthier agriculture by supporting local and organic farmers. And yet, as the vanguard of a food and farming revolution, we must constantly challenge ourselves to do more. One thing each of us must do is champion CFSA and encourage more of our friends, neighbors and farmers to join this organization. The Sustainable Agriculture Conference is coming up in just five short months, and there is no better place to engage new people in the hopeful future of farming. Make plans to attend and to bring one new person—a fellow gardener or farmer, a farmer you buy from, a customer you sell to—and help multiply our power to transform food and farming.

Sincerely,

A handwritten signature in black ink, appearing to read "Roland".

P.S. If you haven't already, check out CFSA's new video at:

carolinafarmstewards.org

Then, email it to your friends and share it on Facebook and Twitter! It's an easy way to share our mission and vision and to encourage your friends to join CFSA!

Spring Farm Tours Bring Thousands to the Farm

In a tribute to the enthusiasm for sustainable farms, attendance was strong at both the Piedmont and Upstate Farm Tours this year! Over 3,000 people made more than 10,000 farm visits during the Piedmont Farm Tour in April. That is a slight increase over last year, despite terrible tornados that Saturday (thankfully, no farms on the tour were damaged by the wild weather).

Our beginning farmer VIP tours were a new addition this year. New and aspiring farmers were treated to two afternoons of learning and networking with some of the region's most experienced livestock and horticulture experts.

In June, the scorching temperatures did little to keep families away from the farms on the 5th annual CFSA Upstate Farm Tour! This year's unique farms, fun family activities and delicious farm-fresh food stops attracted over 1,200 guests who made more than 4,000 farm visits! That's 20% more than last year; multiplying by 70% just since 2009!

We would like to thank everyone who came out to show their support of our two farm tours. Special appreciation goes to the farmers, volunteers, chefs, and media who came together to make the tours such a success. CFSA also extends sincere gratitude to our co-sponsors, Weaver Street Market, who has helped make the Piedmont Farm Tour the largest sustainable farm tour in the nation and to Whole Foods Market, whose valued partnership makes the Upstate Farm Tour possible.

>Check out great farm tour photos from both tours on our facebook page at facebook.com/carolinafarmstewards.

Mark your calendars for CFSA's Eastern Triangle Farm Tour!

This year's Eastern Triangle Farm Tour will be the biggest one yet. We are adding several new farms and bringing back your favorites. We will also have backyard chicken demonstrations and other special surprises. Look for a kick-off celebration at the

new north Raleigh Whole Foods! As always, we appreciate Whole Foods Market for their generous support of the tour. And we thank all the wonderful farms that open their doors to us.

>For tickets or to volunteer, visit: carolinafarmstewards.org.

Carolina Ground Is Gearing Up

Carolina Ground, L3C finally received a green light from the City of Asheville to begin the upfit for our mill room. We were caught in the snare of regulatory overload; the word mill conjuring images in the minds of city officials of explosions caused by dust combustion. But we allayed their fears. Yes, mills have caught on fire, but we are a different brand of mill-- a micro mill with top projects of 1-2 tons of flour per day. A 'small' mill, by the way, can produce up to 10,000 cwt of flour a day-- that means 100,000 pounds of flour before being designated a 'medium-sized' mill. We are off the map; a new or renewed model for regional grain endeavors.

So, with permits in hand, our contractor is busy building walls and readying the space to begin milling. That's great news because harvest is in full swing and record yields are being met statewide. The report from grower Kenny Haines on hard wheats is that the Appalachian White and NuEast



Berry picking at the Happy Berry on the Upstate Farm Tour.
photo by Emma Hauser

have done well— strong yield and good test weights.

Save the Dates!

Eastern Triangle Farm Tour
Sept. 17-18, 2011

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ASK THE EXPERTS

This season, CFSA asks about tomatoes, weed control, and shade for livestock

Are you trying anything new this year with tomatoes? New varieties, pest management or greenhouse production techniques?

JESSE: We started planting our new crop the first of July. This year we tried grafting our varieties on a good root stock to improve disease resistance and plant vigor. Our new 1.25 million Btu wood boiler will improve our winter environment. We usually introduce beneficial insects in the fall when the plants are moved into the greenhouse based on what pests are present.

TOM: We are trying outside tomatoes with a focus on the late blight resistant cultivars from the NCSU Mountain Horticultural Crops Research and Extension Center (Dr. Randy Gardner and Dr. Dilip Panthe) and Johnny's Selected Seeds. In the mountains, we cannot count on any field tomato crop without some strategy to deal with late blight. Some copper fun-

gicides are OMRI approved but they wash off with rain. Reliable organic tomato production in our area requires either a plastic cover or strong resistance.

What weed strategies are you planning to use this summer?

TOM: We continue to use landscape fabric on most of our vegetable production area. We are experimenting with fabric over no-till mowed rye cover and saw success with it last year. The fabric keeps the residue damp to accelerate decay during the growing season. It also reduces any problems with weeds in the gaps in the killed cover crop.

How do you provide shade for your animals in the heat of the summer?

RICHARD: We try to incorporate tree areas into all of our pastures. We also use mobile shade structures built on old trailer frames.



Irrigation Tips

from CFSA's Organic Initiative Coordinator, Karen McSwain

A great way to reduce the amount of water needed for crops in the summer is to use either a natural or synthetic mulch to cover the soil. Covering the soil reduces water loss through evaporation, thus requiring less irrigation on your part. However, if you cover the soil with a synthetic material, make sure it is either water permeable or you have irrigation lines in place because the plants will have a hard time getting natural water when it finally does rain.

Second, use a drip irrigation system whenever possible. You will have less water loss due to evaporation, which happens before the water even touches the ground! If you must use overhead irrigation, make sure you irrigate first thing in the morning or in the evening once the sun goes down.

If you are currently using overhead irrigation and want to convert to a micro-irrigation system, the NRCS EQIP-OI program may be able to provide financial and technical assistance to help you make the transition.

> Visit carolinafarmstewards.org/eqip.shtml for more information on how to apply to the EQIP-OI program.

OUR EXPERT FARMERS:

Jesse Adkins of Hurricane Creek Farms in Pelzer, SC

Tom Elmore of Thatchmore Farm in Leicestershire, NC

Richard Holcomb of Coon Rock Farm in Hillsborough, NC

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* Mountain City, TN and surrounding area
Tamara McNaughton - 423-727-2791

* Asheville NC and surrounding areas. Loads are being organized to that area 3 times a year. Call Seven Springs Farm for details.

JESSE: We always leave a fringe of trees in the pasture for shade. All of our animals are Angus so their black hide heats up in the summer sun. Keeping a good source of fresh water close is critical and so is having ample forage so grazing can be completed in the early morning before it heats up. Usually by 9-10:00 the cattle should be full and moved into the shade.

> Learn more from Richard at this year's Sustainable Ag. Conference on the Sustainable Livestock and Farm Animals pre-conference tour.



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Use Summer to Plan for Fall

As summer heats up, the crew at Boutiful Backyards rhapsodize about the laid-back joys of a cool weather garden.

by *Kate DeMayo, Keith Shaljian and Sarah Vroom of Boutiful Backyards*

The heat is on, and even as you dig into that tomato sandwich and fried okra, we encourage you to start planning for a fall and winter garden. Not to say we don't love the variety of flavors in the summer garden--but the summer garden just means more work. More water, more infrastructure (who hasn't cursed a late tomato cage), more damaging pests, and more frustration. Go ahead and imagine the cooler days and nights of fall and the kale, chard, carrots, lettuce and beets that the welcome drop in temperatures brings. If nothing else, it allows for some healthy escapism from summer in the Piedmont.

While summer crops grab all the garden headlines, there are nine other months of production with temperatures generally below 90 degrees in our climate. If you direct-sow salad mixes, leafy greens, and root crops in August, you will have a great diversity of fall vegetables to bring to the kitchen table through early spring. Cool weather crops are much less work! Fall vegetables need less sunlight and space in the garden. One of our favorite combinations at Two Ton Farm is to grow greens like kale or chard in the middle of the bed, and sow beets on the edges, allowing them to work their roots

in to the paths along the sides of the bed. There are dozens of other possible combinations.

The morning and early evening hours of the dog days of July and August are an opportune time to get the fall garden bed prepared. Even in our clay, double digging (or similar methods) allows for plenty of rooting depth and a chance to spread mineral amendments deep into the soil. Many fall veggies send down great tap roots that penetrate hard pan clay layers. Double digging also provides more air pore space for the crops that follow them--creating the environment for a healthy soil food web. After the bed is amended and prepared, you can add organic matter in the form of compost, straw, and chopped leaves to break down in the summer heat until you are ready to seed.

Most fall crops can be direct seeded. Seedbeds generally only need enough irrigation to sprout, which normally means 5-10 days of deep watering and then letting plants develop on their own. Direct sowing seeds can save money, as well as having the benefit of healthier and happier plants than more costly transplants.

The fall garden is also one that can be harvested continuously through the growing season. Just two or three healthy chard can provide more than enough greens for a family. We often encourage beginning gardeners we meet during the spring to put their garden in cover crop for the summer while they focus on trips to the beach and reading gardening books in the shade. This time of year is a great one to break out your Southern Exposure Seed Exchange catalog and prepare for a fall bounty. 🌱

> The Boutiful Backyards workshop was one of the biggest hits at last year's Sustainable Ag. Conference. They'll be back this year with another fun workshop!

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Local Flavors

Thoughts on fresh summer corn and a salty, slightly exotic way to prepare it from Andrea Reusing, James Beard Winner and Chef Owner of Lantern in Chapel Hill, NC

Elote—roasted corn on the cob spiked with salty cheese, creamy mayo, lime, and chile powder—is traditional Mexican street food, slightly exotic but homey enough to anyone who has scarfed roast corn at a state fair. It’s also solid party food: guests can garnish their own, and because the pulled-down husk is used as a handle, it can easily be eaten standing up.

Cotija cheese, widely available in supermarkets and Mexican tiendas, is a crumbly aged cow’s-milk cheese, weirdly similar to both feta and Parmesan, and either can be substituted here.

Mexican Corn on the Cob

From *Cooking in the Moment*, reprinted with permission

Figure on 1 or 2 ears of corn per person.

Gently pull back the husks from each ear of corn without detaching them, and remove as much of the silk as possible.

Pull the husks back down to cover the corn, and then detach and discard the very outer layer of husks, leaving about a 2-husk-thick layer around each ear of corn.

Put the corn in a large bowl or bucket, cover with cold water, and let soak for at least 30 minutes and up to 2 hours.

Prepare a charcoal grill.

Remove the corn from the water and give each ear a brisk shake.

Grill the corn in its husk over very hot coals for 4 to 5 minutes, turning the corn occasionally, so that the husks get slightly charred all over and shrivel a little to expose some kernels.

Continue to cook for another 6 minutes or so, until some of the exposed kernels char a bit and the corn is tender.

Peel back the husks and transfer the corn to a platter.

Have guests first spread a thin layer of mayonnaise on the corn, followed by chile powder, grated Cotija, a squirt of lime, and salt to taste.

An Ode to Summer Corn

An excerpt from “Cooking in the Moment” by Andrea Reusing

Corn belongs on the cob, and if you run into it somewhere else, there had better be a good reason. Over the years, emancipated kernels have crept year-round into salad bars and risotto, floated sadly in otherwise normal bowls of soup, and sent pasta screaming to the Southwest.

Good sweet corn does freeze well at home, but commercial niblets rarely taste like fresh summer corn and are not a substitute for the real thing.

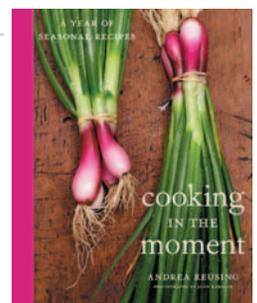
Our window for unsprayed corn in the Piedmont is short—often just three weeks—and easily missed if you skip a few Saturday markets. I never get enough corn on the cob, and so it’s usually only at the last second that I get around to making an actual corn recipe with fresh-off-the-cob kernels. Favorites include barely sautéed corn with fresh curry leaves and ghee or with black trumpet mushrooms and a little cream; made into a velvety soup; or fried into crispy corn fritters made with little else but corn and egg.

Eco Farm has some of the sweetest, juiciest corn at the Carrboro market, maybe because John and Cindy Soehner mainly grow it for their family to eat, saving just a bit for their customers.

John has been known to hide his small crate of corn under his market table as an undeserving shopper approaches, or to test another with his deadpan promise of the lively corn earworm they will find at the top of each ear. A worm in every ear, virtually guaranteed in this part of the country for farmers who avoid pesticides, is a surprisingly easy sell for the funny, blunt former Long Island fisherman. But that worm is the devil you know, easily removed by trimming off the top 2 inches of the ear with a sharp knife before or after shucking. 🐛

> Learn more from Andrea at this year’s 26th annual Sustainable Ag. Conference. She will be speaking about farm-to-restaurant marketing.

Win a copy of Andrea’s new cookbook, *Cooking in the Moment!*



Tell us what local, organic food means to you in 250 words or less.

> Email your essays to: amy@carolinafarmstewards.org.

We’ll post our favorites on the blog; the writer of the best essay will win the book!

Beausol Gardens...(continued from cover)



farming and feed not only themselves but also their young daughter.

After Julie's death in 2003, Harry dedicated himself full-time to farming and continued expanding Beausol Gardens. He established a professional relationship with CFSA and began selling his excess products at the Durham Farmers' Market (where he continues to sell flowers today). After Harry married Deb in 2004 (adding four more children to the family in the process), Beausol Gardens truly took off and began to thrive both economically and spiritually. Their shared vision for the garden led Harry and Deb to expand their plot of land, improve the garden's infrastructure, and begin investing in other crops and increasing production.

At first, Harry used traditional organic techniques. One year though, for various record-keeping reasons, he realized he could not qualify to be certified organic. During this same time, Harry stumbled upon a unique methodology: biodynamic farming. What is biodynamic farming? Not even Harry entirely knows.

The premise of biodynamic theory is that an individual farmer follows a specific calendar called *Stella Natura*, wherein specific dates correspond to the planting and tending of certain crops. At first skeptical about its effectiveness, Harry initially implemented the biodynamic philosophy casually. Half-way through a season, he observed the difference in quality between his biodynamically grown crops and his organic crops. This revelation came about when he planted tomatoes on a "fruit day" (according to the calendar) after already planting another row of tomatoes on a day

not in accordance to the calendar. Within a few months he observed a difference in the quality of tomatoes that were planted on the correct day. Needless to say, this logical and scientific farmer became a believer and Harry took his farming leap of faith.

Harry's primary objective with his farm has always been to sustain and preserve the soil. His philosophy is founded upon the fact that "conventional farming depletes soil, organic farming maintains soil, and biodynamic farming improves the soil." Preserving the soil is the most essential way to ensure that his three-acre plot of land will continue thriving for years to come.

I had to warm up to the practices of biodynamic farming myself, for the manners in which adherents work to preserve the soil and promote crop growth are slightly unconventional. One of these preparations includes placing cow manure into a cow horn, and burying that horn in the soil for several months. According to the biodynamic theory, this technique is supposed to stimulate micro-life and increase the beneficial bacteria in the soil, regulating the nitrogen levels, to ultimately promote root activity. Harry explained this to me with as much bewilderment as you might expect, but, while he insists he still struggles to understand the process, his belief in its effectiveness is truly sincere. The fact is, his crops have thrived under practices such as this, so why change?

Harry's dedication to replenishing and bettering the soil can be seen throughout the farm. In 2010, he built a greenhouse on the farm, which has been extremely helpful in initiat-

Beausol Gardens grows over 100 varieties of flowers and vegetables.

photos by Harry LeBlanc and Deb Vail

ing growth in his crops (especially in the winter months), and he is looking to expand his farmers' market goods from flowers to a medley of all of his products. Harry utilizes a drip irrigation system in order to reduce disease in the plants by targeting the stem and root of the crops, without creating excess runoff. Organic material, such as plant mulch, wood chips, and straw, keep the soil moist. Rather than applying synthetic fertilizer, Harry maintains the fertility of the soil with cover crops, organic compost, fish emulsions, mined unprocessed meals and other biodynamic preparations.

How humbling is it that three acres and six people can provide enough food not only for themselves but also for the 140 members of their CSA? Harry proves that the process of farming is not merely a physical and logical task, but something that should never be taken for granted. As Harry says, "come and I'll show you where your food comes from when you buy it from me." 🌱

Last semester, Natalie Swift wrote this article for a writing class at UNC about local foods. To read more farm profiles written by her classmates, check out new posts to CFSA's blog all summer.

> Learn more about Beausol Gardens at beausol.com or on the Chatham Magical Places Tour, just one of many excellent tours and workshops offered during the Friday pre-conference! Another great stop on the Chatham tour? C. Lee Calhoun's apple orchard!

Agritourism Opens Doors...

(continued from cover)

If you're a farmer and thinking of opening your doors to the public, resources include CFSA, the NC Agritourism Office directed by Martha Glass (919-707-3120; martha.glass@ncagr.gov), and the book "The New Agritourism: Hosting Community and Tourists On Your Farm," by Barbara Berst Adams (New World Publishing, 2008).

Below, I briefly describe five CFSA member farms and why I think they demonstrate "best practices" in agritourism:

Apple Hill Farm, Banner Elk, applehillfarmnc.com

Owner Lee Rankin planned to breed alpacas (current count is 22) on the farmland she bought in 2001. Since then she's added guard llamas and donkeys, and goats. In 2009, Lee opened the farm seasonally on Saturdays for tours, and other times by appointment. The tour includes a look at the garden, berries, apple orchard, and, of course, the alpacas.

What works well: Website has information on tours and the alpacas; Facebook page fairly current. The winding mountain road to the farm is fun, the setting is gorgeous, and the place is very well maintained. A nice shop in a beautiful barn carries fiber goods. The tour is varied, and the alpacas are the cutest. Lee is passionate and personable.

Apple Orchard Farm, Stanley, appleorchardfarmnc.com

After retiring from a career in business management in 2004, Art Duckworth started to farm family land northeast of Charlotte. He grows heirloom vegetables, pasture raises Black Angus cattle, Tamworth and Berkshire pigs, and has an apple orchard, honeybees, and shiitake mushrooms.

What works well: The farm has a website with information on tours and product availability. The place is tidy, with a cute little farmstand, and offerings are varied. Art's windmill and solar-powered well are a bonus, as is the restored 1895 cider press he runs in the fall. Art is friendly and knowledgeable.

Fickle Creek Farm, Efland, ficklecreek.com

Ben Bergmann and Noah Ranells

started Fickle Creek Farm from the ground up in 1999. They keep small numbers of sheep, cattle, and pigs, and much larger numbers of chickens—about 1,200 laying hens and, in a year, some 1,800 broilers. They sell produce and meat at several farmers' markets and to restaurants. Everything about their farm is operated sustainably, including their passive solar home. They also operate a bed and breakfast.

What works well: Website has the basic information and Facebook is very current and conversational. Weekly emails go out to subscribers. Tours are well organized, monthly (or by appointment) and cover a wide range of sustainable practices. Sunday on-farm sales were recently added. The bed and breakfast offering is phenomenal, as guests experience a full-time working farm, a rarity. Breakfast is all local and yummy, and Ben and Noah are generous and humorous hosts.

Goat Lady Dairy, Climax, goatladydairy.com

Steve Tate at Goat Lady Dairy is the public face of this family enterprise. When it opened in 1996, Goat Lady was one of the state's first farmstead cheese makers, and it set the bar high. Their cheese is now sold at several farmers' markets and grocers and on the menu of many restaurants. The farm also grows produce, tends to turkeys and chickens, and hosts gourmet dinners.

What works well: Website is well maintained, as is Facebook page, and



Top: Dennis Vermeulen connects with a cow during a tour of Fickle Creek Farm.

Bottom: Steve Tate gives a tour of Goat Lady Dairy at a Dinner at the Dairy event.

photos by Selina Kok

emails go out to subscribers. The barn the Tates built for their on-farm dinners is beautiful, the meals themselves are fantastic and fun, and the tours that follow them (to the goats and the garden) are phenomenal. While the farm isn't open to the public regularly, it has several festive "open-barn" days throughout the year that are very popular. 🐄

> Learn more about Fickle Creek Farm! Take the Friday pre-conference Sustainable Livestock and Farm Animals tour.

> For one more great example of agritourism - this one at Indigo Farm in Calabash - visit our Facebook page and "Like" us while you're there!



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