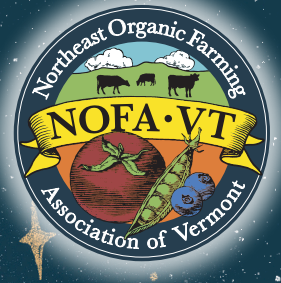


# NOFA Notes



Quarterly newsletter of the Northeast Organic Farming Association of Vermont

Winter 2022



Winter Conference | Farm Bill | Abenaki Land Link Project | Vermont Family Farmer of the Month

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Photos, left to right, top to bottom: Mathieu Choiniere in the milking parlor of Choiniere Family Farm; farmers Suzanne Long and Tim Sanford pose at Luna Bleu Farm; a scenic vista at Harrison's Homegrown; NOFA-VT's Farmer Services team with other Farm Beginnings program providers in Chicago for an annual gathering; Cover image: NOFA-VT Winter Conference art by Marketing & Communications Director Christine Hill



Dear friend of NOFA-VT,

I hope you are reading this newsletter from beside a wood stove, cup of tea in hand. After a couple years of remotely connecting, we are thrilled to invite you to gather again at our beloved Winter Conference, coming up on February 18th at UVM. This year our conference theme is 'Back to the Roots.'



We hope our time together at the conference will help us all to strengthen, grow, and connect our roots: to share support; to spread and receive nourishment through our networks; to expand those networks of care and mutuality; and to build community 'deeply and firmly'. Our relationships are our roots, our origin, the 'basic cause' of our community and work.

It's an understatement to say that it's been a challenging few years. We no longer can take for granted the precious gift of being able to gather together. It is through twining and rooting together that we gain sustenance, generate new ideas, find hope, give gifts, build solidarity and power.

We hope you will join us at UVM (and if you prefer to tune in remotely that will be available too!). I'm looking forward to feasting on local cheese and veggies at the snack table, listening to inspiring speakers in the ballroom, laughing with old friends while making community art, taking notes on a new seed variety for next season, and raising my voice in song in good company. All these help me to feel rooted, strengthened, and connected—deep sustenance and rejuvenation at the foundation that I've really been missing.

May tending to our roots and growing together help support a thriving, just, and resilient organic future for all here in Vermont.

As ever, don't hesitate to reach out to me at [grace@nofavt.org](mailto:grace@nofavt.org).

Warmly,

Grace Oedel  
Executive Director, NOFA-VT

# NOFA-VT'S 41<sup>ST</sup> ANNUAL WINTER CONFERENCE

# BACK TO THE ROOTS

February 18 & 19, 2023  
UVM Davis Center | Burlington, VT

live-streamed option available  
keynote and workshops on Saturday | intensive workshops on Sunday



Each year, the NOFA-VT Winter Conference provides a valuable opportunity for farmers, homesteaders, gardeners, land managers, earth tenders, educators, students, policy-makers, and other food-system activists to participate in our vibrant community event by sharing ideas, resources, and skills.

This winter, join us for a conference designed to return to, nourish, and regrow our roots: our relationships! It's been a long while since we've gathered, and we're excited to do what matters most: connect with each other. Join us for a conference designed to connect, inspire, network, and deepen the roots that sustain the movement for a thriving agriCULTURE.



A sneak peek of some of this year's offerings...



## Keynote Speaker: Winona LaDuke

Winona LaDuke is an internationally renowned activist working on issues of food systems, sustainable development, and renewable energy. She co-founded and is Executive Director of Honor the Earth, an organization whose mission is to create awareness and support for Native environmental issues and to develop needed financial and political resources for the survival of sustainable Native communities. Her other organizations, Akiing and Winona's Hemp & Heritage Farm, help communities produce sustainable energy and materials for a restorative and regenerative economy. Winona lives and works on the White Earth reservation in northern Minnesota and is a two-time vice-presidential candidate with Ralph Nader for the Green Party. A rural development economist and graduate of Harvard and Antioch Universities, she has written extensively on Indigenous struggles for environmental justice and has authored a multitude of books, including *All Our Relations* and, most recently, *To Be a Water Protector*. She has received many awards, including a 2007 induction into the National Women's Hall of Fame and, in 1994, recognition by Time Magazine in their list of fifty most promising leaders under forty years of age. Her White Earth Land Recovery Project won the prestigious 2003 International Slow Food Award for Biodiversity. Winona was also Co-founder and Board Co-chair of the Indigenous Women's Network for fifteen years and maintains a significant role in international advocacy for Indigenous people, including numerous presentations at United Nations forums.

## Workshops



Join us for over 35 workshop offerings on Saturday! There is something for everyone passionate about a just and verdant local food system, from commercial farmers to gardeners, policy wonks to grassroots organizers, and food system professionals to home cooks. Dig into topics like:

- Building Resilient Pastures in a Changing Climate
- Kimchi Demystified
- Culturally Responsive Local Food Access
- Climate Justice 101
- Getting Started in Organic Beekeeping
- Marketing in a Pinch for Farmers
- Perennial Vegetables for Your Garden
- Agritourism in Vermont: How Has it Changed Since 2020?

... and tons more!

## Intensives



Intensive workshops devote a full day to exploring a single topic. Led by knowledgeable presenters, there is plenty of time for discussion, question and answer, and networking with peers. The intensive workshops will be offered on February 19 (the day after the main conference) and include:

- People-Powered Change from the Ground Up
- Building Biodiversity & Ecological Resilience On Farms
- Successful Farm Labor Management
- Raising Small Ruminants

## ...and so much more!



Winter Conference is about learning, but it's also a chance to connect, reflect, and have fun. Mingle with acquaintances new and old, sign your little ones up for our on-site **Children's Conference** on Saturday, peruse the **exhibitors fair**, spend time in the **BIPOC Affinity Space**, participate in the **seed swap**, enjoy a **local and organic lunch**, and more!

**Mark your calendar! Registration opens  
January 9 at NOFAVT.ORG/WC**



Attendees of the Abenaki Land Link Harvest Celebration are invited to join Alnôbawî, a local Abenaki culture and heritage group, in the Green Corn Ceremony.

# Processing the Harvest for the Abenaki Land Link Project

By Jaden Hill, NOFA-VT Education & Outreach Assistant Americorps Member

It is a warm day in late September as I wrestle open a tent behind the West Monitor Barn at the Vermont Youth Conservation Corps in Richmond, VT. Chief Don Stevens of the Nulhegan Band of the Coosuk Abenaki arrives and begins unloading items from his truck: a corn sheller, a grain mill, corn husk dolls, and buckets of beans. He arranges them thoughtfully on tables as Patrick Lamphere, an Abenaki craftsman, walks by, huge storage container in tow. I jog over to offer a hand. “Careful,” he advises, “these are priceless,” pulling out an exquisite wood-carved bowl. Members of Alnôbawî, an organization that shares Vermont Abenaki culture and heritage, are setting up on stage as the hillside fills with people gathering for the second annual Harvest Celebration of the Abenaki Land Link Project.

The Abenaki Land Link Project is a food security project of Abenaki Helping Abenaki, a nonprofit devoted to preserving the culture

and uplifting members of the Nulhegan Abenaki Tribe. Chief Stevens, who directs the nonprofit, began seeking partners to grow Indigenous crops in 2018, working with Sterling College and Fred Wiseman’s Seeds of Renewal project and, later, the Knoll at Middlebury College. The Abenaki Land Link Project, launched in 2020, builds upon these collaborations with the goal of securing fresh, culturally-important food for Abenaki community members while providing educational and relationship-building opportunities for growers. NOFA-VT partners on this project and coordinates growers and helps shepherd the crops through harvest and processing.

In its third year, the project involved nearly 50 growers across the state, the largest number yet. As in previous seasons, seven seed varieties were distributed: Calais Flint and Koasek Corn; True Cranberry, Skunk and Mohawk Beans; and Algonquin Squash. While

several participants focused specifically on growing for seed, most grew food crops to be distributed to Abenaki community members by Chief Stevens and through food shelves.

It was certainly a challenging season, with growers sharing stories of plant growth stunted by drought, late-season rain rotting entire bean crops, organizational transitions, and persistent raccoons, rabbits, and mice. With all these, however, there was still an abundance to celebrate: lessons learned from growing the crops; a beautiful Harvest Celebration and sharing of Abenaki culture; recipe experimentation by growers, including a delicious cheese-stuffed squash; and growers collaborating across the state to aggregate and transport harvested crops for processing and distribution. The project has also facilitated connections with other communities. For example, Chief Stevens shared 110 squash with the Vermont Racial

Justice Alliance to enjoy over the November holiday.

When asked why they wanted to participate, many growers referenced wanting to support Abenaki communities in their goals of food security and food sovereignty. Most saw their participation as acts of solidarity and reparations, especially non-native growers with access to or ownership of land, while several Abenaki participants expressed their desire to bring traditional foods and seeds back to Abenaki people. Many expressed the understanding that Abenaki people have stewarded these lands and seeds through centuries of colonization and are committed to strengthening Abenaki health and culture in the present.

Furthermore, the Abenaki Land Link Project embodies a spirit of reciprocity. While offering their resources, growers learn from working with traditionally-stewarded seeds and the rich Abenaki culture they represent. This, in turn, is a great educational



Burr and Burton student beside a garden plot filled with the three sisters grown for the Abenaki Land Link Project: squash, beans, and corn.

opportunity for others, as many growers integrate their participation into school projects, demonstration gardens, and more. Nora Hefner, Director of Farm and Food Studies at Burr and Burton Academy, shares: “It was a great entry into conversations about



Chief Don Stevens processes Koasek corn with a kid at the Abenaki Land Link Harvest Celebration.

Indigenous foodways and food sovereignty, seed saving, seed genetics, culturally-meaningful foods, stewardship, crop rotation, and more. Students felt the stakes of such a tactile and local example, ultimately holding both the project’s weight and joy of growing food for people.”

While the Abenaki Land Link Project focuses on building relationships with landowners in the state, it represents a step toward, not a solution, addressing health disparities and lack of access to traditional foodways for Abenaki community members in Vermont. In discussing this, Chief Stevens distinguishes food security from food sovereignty:

“We’re not in charge of our own destiny. I rely on [other people] to help grow our food because we don’t have land. If any [of them] decide not to do it anymore and leave, then I’m back to not having any way to grow food...to have true sovereignty,

we have to own our own land, we have to grow some of the food on our land.” Hefner recognizes this as well: “As an educator and learner myself, this is a real, tangible way to think about decolonizing the literal soil. But I am reminded it is so preliminary. We are just scratching the surface and I want to keep thinking of concrete steps to participate in reconciliation.” ♦



## Poultry Compost/Pelletized Crumbles

- New product! OMRI certified pelletized crumbles: N-P-K of 4-3-2
- Premium NOFA-certified organic compost: approximate N-P-K of 4-3-2 (high fertility)
- Adds microbes to your soil
- Helps to suppress plant pathogens
- Excellent soil conditioner
- Increases organic matter
- Bulk trailer deliveries or pickups
- Custom spreading available

Call 518-846-7300 for more details  
Giroux's Poultry Farm, 8957 Route 9, Chazy, N.Y. 12921



Thank you for helping us

# Share the Harvest

By Cailey Gibson, NOFA-VT Development Manager

With your incredible support, our annual Share the Harvest fundraiser in October raised over \$17,000 to support our Farm Share Program. Thank you! These funds will support over 128 families with consistent access to healthy, local and organic food through half-priced CSAs. Participating farms receive the full cost of the CSA to support the viability of their farm businesses. We are so grateful for your support!

Thank you to the following participating restaurants and food businesses for making this fundraiser a big success:



The Alchemist, Stowe



Guild Tavern, South Burlington



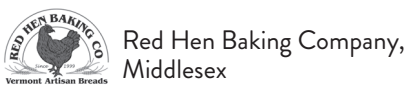
Pascolo Ristorante, Burlington



City Market, Burlington



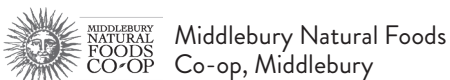
King Arthur Baking Company, Norwich



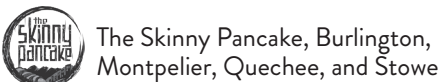
Red Hen Baking Company, Middlesex



El Cortijo Taqueria, Burlington



Middlebury Natural Foods Co-op, Middlebury



The Skinny Pancake, Burlington, Montpelier, Quechee, and Stowe



Farmhouse Tap & Grill, Burlington

- The Abbey Pub, Enosburg Falls
- American Flatbread, Middlebury Hearth, Middlebury
- American Flatbread, Waitsfield Hearth, Waitsfield
- Bobcat Cafe and Brewery, Bristol
- Brattleboro Food Coop, Brattleboro
- Capitol Grounds Cafe & 802 Coffee Roasters, Barre
- Cedar Circle Farm & Education Center, East Thetford

- Colatina Exit, Bradford
- Deep Root Organic Co-op, Johnson
- Fire & Ice Restaurant Middlebury
- Great Harvest Bread Co., Burlington
- Green Peppers, Middlebury
- Hunger Mountain Co-op, Montpelier
- The Inn at Shelburne Farms, Shelburne
- Juniper Bar & Restaurant at Hotel Vermont, Burlington
- Marshfield Cooperative at Marshfield Village Store, Marshfield

- Mulligans of Manchester, Manchester
- Otter Creek Bakery Middlebury
- Penny Cluse Café, Burlington
- Springfield Food Co-op, Springfield
- Stone Leaf Tea House in the Marbleworks Middlebury
- Upper Valley Food Coop, White River Junction
- Waybury Inn, Middlebury
- Werner Tree Farm Middlebury
- Wood Meadow Market, Enosburg Falls

Please join us in supporting these local businesses throughout the year and let them know you appreciate their participation in Share the Harvest!

Learn more about our Farm Share Program at [NOFAVT.ORG/FARMSHARE](http://NOFAVT.ORG/FARMSHARE)

## Your Neighboring VERMONT FOOD CO-OPS

Locally owned by 49,450 people like you!

Last Year, Vermont Co-ops Sold Over \$45.6 Million in Local Products!

### THAT'S JUST PART OF THE STORY.

Food co-ops across the Northeast are working together to ensure access to healthy food, build good jobs and a just & sustainable food system for everyone!



- VERMONT**
- Brattleboro Food Co-op, Brattleboro
  - Buffalo Mountain Food Co-op, Hardwick
  - Caledonia Food Co-op, St Johnsbury
  - City Market, Onion River Co-op, Downtown & South End, Burlington
  - Co-op Food Stores, White River Junction
  - Hunger Mountain Co-op, Montpelier
  - Middlebury Natural Foods Co-op, Middlebury
  - Morrisville Food Co-op, Morrisville
  - Plainfield Food Co-op, Plainfield
  - Putney Food Co-op, Putney
  - Rutland Area Food Co-op, Rutland
  - Springfield Food Co-op, Springfield
  - Upper Valley Food Co-op, White River Junction



There's More to Your Local Food Co-op Than Great Food!



LEARN MORE AT [WWW.NFCA.COOP](http://WWW.NFCA.COOP)



Want to see your products in our stores? Apply to be a vendor!

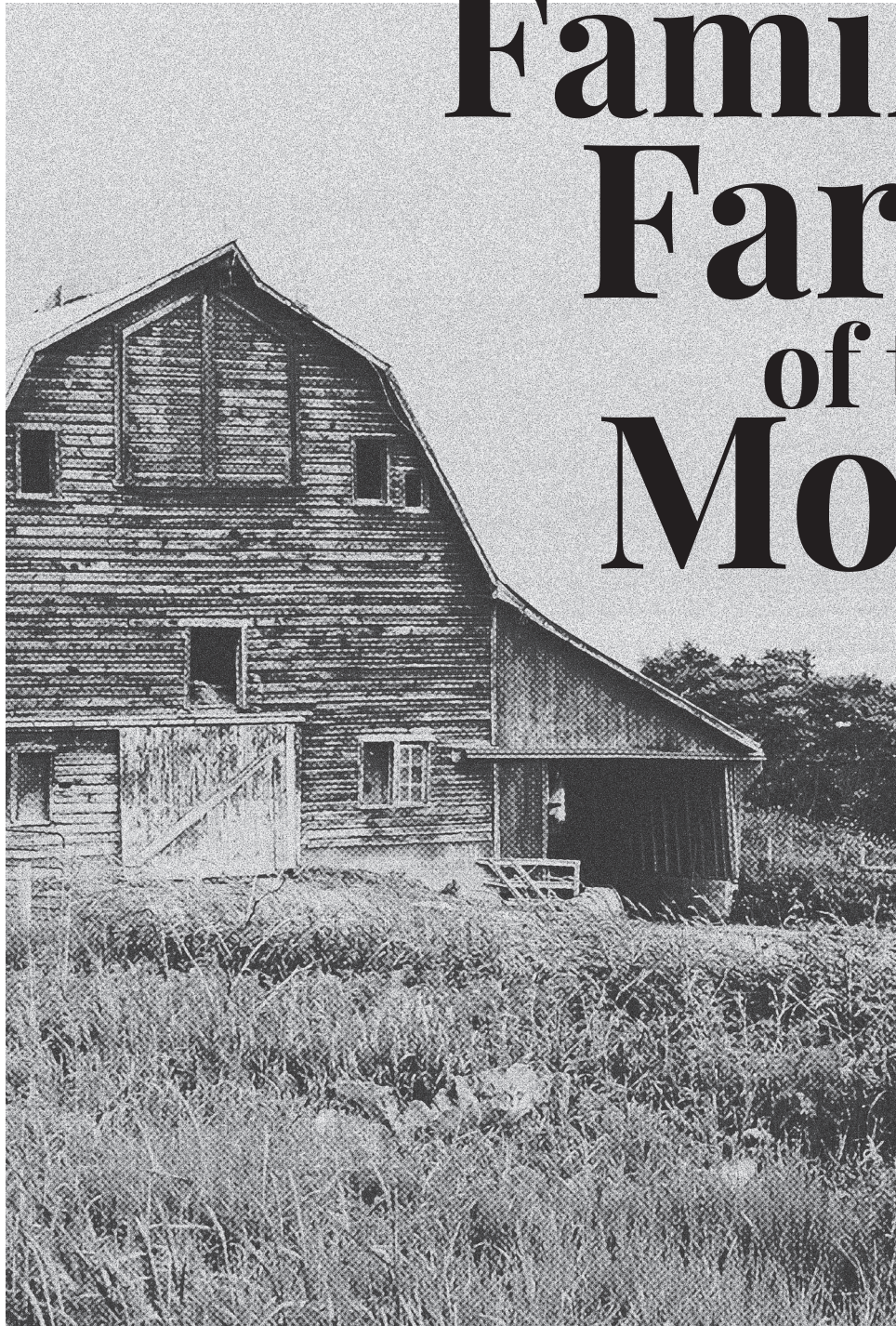
**City Market**  
Onion River Co-op

Collaborating with over 70 Local Farmers & Producers

**Burlington's Community-Owned Grocery Stores**

**Downtown** 82 S. Winooski Ave • Open 7am - 9pm every day **South End** 207 Flynn Ave • Open 7am - 9pm every day  
Burlington, Vermont • [www.citymarket.coop/vendors](http://www.citymarket.coop/vendors)

# Vermont Family Farmer of the Month

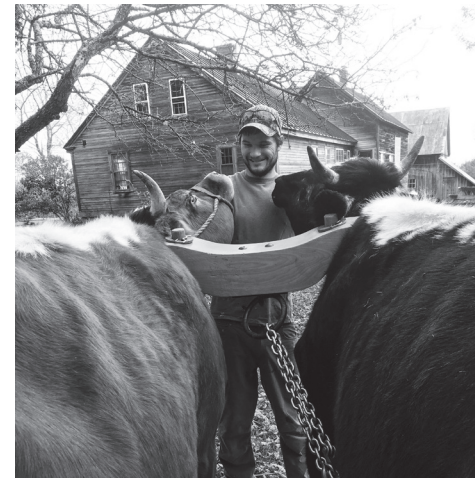


**By Kayla Strom, Farm to School Coordinator & Vermont Family Farmer of the Month Award Administrator**

We're honored to announce another round of Vermont Family Farmer of the Month award recipients; congratulations to Sunday Bell Farm, Wild Shepherd Farm, and Wild Carrot Farm! Your dedication to community, food access, and sustainability help build a resilient farm and food system in Vermont. Thank you!

Every month the Vermont Family Farmer of the Month awards a \$12,000 grant to Vermont farms to support an innovative project that will improve the viability of the enterprise.

Apply by January 22nd to be considered for March, April, May and June awards. To learn more and apply, visit [www.vermontfamilyfarmeraward.org](http://www.vermontfamilyfarmeraward.org).



**Sunday Bell Farm - August 2022**

Sunday Bell Farm is a diversified livestock and micro-dairy in North Danville, Vermont owned and operated by Kylie and Sam Rossier. The Rossiers work hard to make their farm products accessible to all members of the community and set an incredible example of what a small, diversified farming enterprise can do to steward their land while providing food for their community. Their innovative farming practices focus on ways to reduce carbon consumption and waste in all aspects of their land use, animal husbandry, and business operations.

Sunday Bell Farm was awarded \$12,000 to purchase and install a commercial dishwasher for washing half-gallon and quart-sized glass milk bottles that are used in their milk subscription program. As farmers who are dedicated to finding ways to minimize their carbon footprint, bottling milk in reusable glass containers is an important ethical environmental commitment for Kylie and Sam. Completing this project will have significant labor, cost and energy savings, and will help Sunday Bell Farm achieve their goals of providing nutritious food for their community while also supporting the growth and long-term viability of their farm.



**Wild Shepherd Farm - September 2022**

Emily Amanna and David Hassan started Wild Shepherd Farm in Athens, Vermont in 2010 with a few herds of sheep and a field of garlic. Since then, they have significantly grown their business to include a diverse blend of livestock, mixed vegetables, and a dairy facility for their sheep. They have developed a strong local customer base selling through several local farmers markets, a variety of wholesale accounts, and an on-farm store that they recently built. Emily and David are incredible land stewards and their dedication to increasing food access in their community allows many limited-income people in the southern part of the state to utilize Crop Cash, a NOFA-VT program that doubles the value of 3SquaresVT/SNAP benefits when spent on fruits, vegetables, herbs, and culinary seeds and plant starts at participating Vermont farmers markets.

Wild Shepherd Farm was awarded \$12,000 to purchase and construct a heated greenhouse to propagate their plant starts. The new heated greenhouse will significantly increase Emily and David's capacity to meet the market's demand for their high-quality plant starts. In addition, it will increase the production and vigor of the plant starts, allowing them to maximize their vegetable production while providing more community members with starts for their own gardens. We're excited for Wild Shepherd Farm to be able to provide more plant starts to their community!



**Wild Carrot Farm - October 2022**

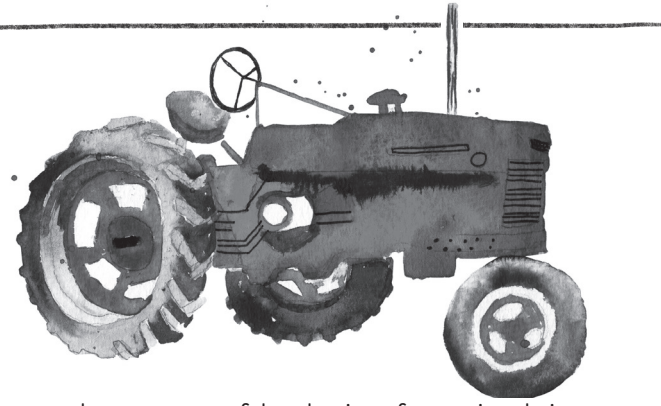
Wild Carrot Farm is a diversified, horse-powered farm in Brattleboro, Vermont with an enthusiastic customer base. They sell 100% of their products through their farm store and CSA. Caitlin Burlett and Jesse Kayan raise over 220 varieties of vegetables, flowers, and mushrooms, as well as pigs, chickens, turkeys, and draft horses. The farm is a thriving center of community activity. Caitlin and Jesse are dedicated to making their products accessible; one-third of their CSA shares go to limited-income community members through NOFA-VT's Farm Share program, which subsidizes the cost of the shares by 50% to make their healthy, sustainably grown food more accessible to folks in need. They have built food access, community, and environmental stewardship as the three integral pillars of their work.

Wild Carrot Farm was awarded \$12,000 to replace two aging horses, which are critical to the farming systems they have in place. Through their investment in tools suited for horse-powered equipment, they have increased their soil health and productivity in ways beyond what could have been achieved with mechanical tillage and cultivation. Caitlin and Jesse are committed to minimizing their use of fossil fuels and working with horse-powered equipment allows them to do just that. This project will allow Wild Carrot Farm to continue to show that horsepower can be an economically viable and environmentally sustainable mode of power to grow food for their community. ♦

**Applications are open three times a year. To learn more, visit [VERMONTFAMILYFARMERAWARD.ORG](http://VERMONTFAMILYFARMERAWARD.ORG)**

# NOFA-VT's 2023 Farm Bill Platform

By Maddie Kempner, NOFA-VT Advocacy Director



The farm bill is an omnibus bill (ie. a package of legislation combined into one bill) passed roughly once every five years. This bill includes the bulk of the federal legislation that relates to agriculture, food, and the food system. As such, it has a massive impact on how food is grown, sold, distributed, and bought in this country.

A new farm bill will be passed in 2023, and the seven Northeast Organic Farming

Association chapters have come together to identify our region's greatest farming and food system needs and the policies that can address them. As the farm bill process unfolds, we will need your input and help to inform and strengthen our advocacy campaign. This platform has been informed by input we gathered during listening sessions hosted by NOFA chapters across the region this past spring and summer and through

careful evaluation of campaigns being developed by organizations and coalitions that share our values and priorities. Read on to learn about the principles guiding our farm bill 2023 platform.

## We want a farm bill that...

### 1. Invests in and protects the integrity of organic and agroecological practices as a core solution to our climate and biological crises.

Organic practices improve soil health, clean water, promote biodiversity above and below ground, and require biological, mechanical, and cultural means of pest and disease control like cover crops and crop rotation. By actively working with natural systems and avoiding the use of synthetic fertilizers and toxic pesticides, organic and agroecological systems eliminate some of the most potent GHG emissions while sequestering carbon and protecting wildlife and their habitats. The 2023 Farm Bill must protect the integrity of the National Organic Program and invest a substantial proportion of its funding to support expansion of organic and agroecological systems to 30% of farmland by 2030.

### 2. Ensures fair treatment and just livelihoods for farmers and workers throughout the food and farming system.

Farming is essential work that, at its best, provides food for our communities while nourishing and protecting ecosystems and contributes to the creation of community wealth. At present however, much of federal policy works to extract wealth, labor, and knowledge from those working the land, to the detriment of farmers, workers, eaters,

and the environment. We need a farm bill that reestablishes parity prices that are in balance with the rest of the economy through equitable, just supply management with mandatory participation in conservation measures. It is time to end "cheap food" funded by exploiting farmworkers and the land. The farm bill must ensure living wages and dignified livelihoods for every worker throughout the food supply chain and end the exclusion of farmworkers from labor protections.

### 3. Invests in rural communities, increases fairness and resilience of local and regional supply chains and breaks up consolidation in agriculture.

To enable rural prosperity and increase local food system resilience, the farm bill should expand organic and regional food processing, distribution, and marketing infrastructure; invest in community leadership and cooperative ownership models; expand risk management opportunities and market access for small and medium-scale and diversified farms and ranches; and prioritize support for Black, Indigenous and people of color (BIPOC), and new and beginning farmers and ranchers in all programming. For communities to thrive and build more just and vital regional food systems, more investment and support is also needed for affordable and accessible broadband, healthcare, housing, childcare, and renewable energy.

The farm bill must also reverse the devastation to local economies caused by the hyper-consolidation of food and agribusiness industries by enforcing existing antitrust laws, limiting mergers, guaranteeing fair contracts, and increasing corporate accountability to frontline communities.

### 4. Centers racial justice across all programs and repairs past and ongoing racialized harm.

The United States Department of Agriculture (USDA) has a demonstrated history of discriminating against farmers of color in lending and credit practices and program implementation. Taken in the context of a broader history of land theft, forced labor and other forms of disenfranchisement, USDA must actively work to support access to land, credit, and other resources for self-determination for farmers of color and other marginalized communities. In doing so, they must meaningfully engage with and be held accountable to BIPOC farmers and other stakeholders to develop programs and policies that support their needs on the ground.

### 5. Promotes food sovereignty for disadvantaged communities and ensures nutrition security for all.

It is time to shift the U.S. food system to localized food sovereignty with access to farmland and farming resources for

BIPOC, women, LGBTQ+, the young, under-resourced, and farmers from other marginalized populations. The concept of food sovereignty recognizes access to healthy, nutrient-dense food as a human right and maintains that people should have the ability to be active participants and stakeholders in the food they grow, consume and sell. Just as biodiversity is essential to soil health, social diversity is essential to a healthy and thriving food system. As a matter of justice and public health, people from marginalized populations must be afforded equitable access to nutrient-dense food free of toxic pesticides, such as food grown by organic farms. Further, in order to confront the worsening effects of the climate crisis, we must empower locally-controlled and adaptive efforts for food solutions. Shifting the U.S. food system to localized food sovereignty with

access to farmland and farming resources for Indigenous Native American, Black and other farmers of color will reduce greenhouse gas emissions from agriculture. To this end, Congress has the opportunity to use the farm bill to elevate the interests of all who eat food and the small-scale local producers upon whom resilient communities depend, particularly through deeper investments in urban agriculture and cooperative land ownership.

### 6. Eliminates the use of toxic substances on farmland and in our food system while supporting a just transition for farmers.

The use of xenobiotic materials by definition interrupts living systems and soil

ecosystems, which nourish plants and animals, including humans. It is time to end public policies that subsidize pollution, and to require the manufacturers of pesticides, herbicides and genetically modified organisms to pay to clean up the contamination from which they profit. The U.S. must adopt the precautionary principle in introducing new materials and products and carefully weigh the climate impact of fossil fuels and their derivatives, especially synthetic fertilizers. These policies are necessary to protect biodiversity as well as the health of farmworkers and farmers, wildlife, and all who eat. A just transition must be provided for farmers who have been coerced into the chemical-GMO-CAFO treadmill with incentives to transition their operations to organic and agroecological systems with localized markets.

## Learn More and Get Involved!

### POLICY PRIORITIES

We have outlined proposed farm bill policy recommendations that support the above principles at [nofavt.org/farm-bill](http://nofavt.org/farm-bill) and will continue to amend this list as new bills and proposals emerge. Please note that some of our top priorities for agriculture are typically not included in the Farm Bill and are implemented or regulated by agencies other than the USDA.

### MARKER BILLS

Because the Farm Bill is such a huge piece of legislation with many, many programs and policies included, marker bills are used to signal specific policy proposals for parts of the larger farm bill but are typically not passed as stand-alone bills. Introducing marker bills allows members of Congress and advocates to build support for policy asks that may then be included in the larger farm bill package. You can see the existing marker bills that align with our principles and policy priorities at [nofavt.org/farm-bill](http://nofavt.org/farm-bill).

### SUPPORT AND ENGAGE

We will continue to update our website as our platform develops. Want to make sure you stay in the know on when to take action and how to share input? Sign up to receive email alerts at [nofavt.org](http://nofavt.org).

We also welcome your input at any time; email our Policy Director Maddie Kempner at [maddie@nofavt.org](mailto:maddie@nofavt.org).

Stay up to date on all things Farm Bill at [NOFAVT.ORG/FARM-BILL](http://NOFAVT.ORG/FARM-BILL)



# Vermont Winter Farmers Markets



FOR MORE DETAILS ABOUT THE VTFMA MEMBER MARKETS, PLEASE VISIT: [NOFAVT.ORG/VTFARMERSMARKETS](http://NOFAVT.ORG/VTFARMERSMARKETS)



- Bennington Farmers Market**  
1 Park Street | 10 AM - 1 PM  
First & Third Saturdays | Nov 5 - Dec 17
- Brattleboro Winter Farmers Market**  
60 Austine Dr. | 10 AM - 2 PM  
Weekly | Nov 5 - March 25
- Burlington Farmers Market**  
345 Pine Street | 11 AM - 2 PM  
Nov 19, Dec 3 & Dec 10
- Caledonia Farmers Market**  
51 Depot Square, St. Johnsbury | 10 AM - 1 PM  
First & Third Saturdays | Nov 5 - April 15
- Capital City Farmers Market**  
116 Gin Lane, Montpelier | 10 AM - 1 PM  
First & Third Saturdays | Dec 3 - April 15
- Champlain Islands Farmers Market**  
24 South Street, South Hero | 10 AM - 2 PM  
Nov 5 & 19, Dec 3 & 17
- Dorset Farmers Market**  
1430 VT Route 30 | 10 AM - 2 PM  
Weekly (closed week of Easter) | Oct 16 - May 7
- Greensboro Farmers Market** \* (no Crop Cash)  
165 Wilson Street | 4 PM - 7 PM  
Nov 18 & Dec 12
- Middlebury Farmers Market**  
530 Exchange Street | 9 AM - 12:30 PM  
Weekly | Nov 5 - April 29
- Morrisville Farmers Market**  
80 Fairgrounds Plaza, Route 100 | 11 AM - 1 PM  
Happening once on Nov 19th
- Northfield Farmers Market**  
17 East Street | 5 PM - 6 PM  
Weekly (online only) | Nov 3 - April 5
- Norwich Farmers Market**  
300 Main Street | 10 AM - 1 PM  
First & Third Saturdays | Dec 17 - April 15
- Rutland County Farmers Market**  
Dorr Drive | 10 AM - 4 PM  
Holiday Market Dec 2 & 3
- Putney Farmers Market**  
130 West Hill Road | 11 AM - 2 PM  
Weekly | Nov 20 - Dec 18
- Stowe Farmers Market** \* (no Crop Cash)  
17 Town Farm Lane | 12 PM - 4 PM  
Nov 20 & Dec 11
- Vermont Farmers Market**  
1 Scale Ave, Rutland | 10 AM - 2 PM  
Weekly | Nov 5 - May 6

# NOFA-VT Members: Thank you for supporting a just, ecological food system!

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

## NEW MEMBERS

- Beth Barndt, Jericho, VT
- Brendan Cunningham, Newport, VT
- Debbie Friedman, Burlington, VT
- Eliza Letourneau, Burlington, VT
- Elizabeth Devane, Newfane, VT
- Emily Landenberger, Weybridge, VT
- Geoffrey & Martha Bentley, Gloucester, MA
- Janet Dowell, North Thetford, VT
- Joan Moore, Springfield, VT
- Joe Slakas, Quechee, VT
- John Snell, Montpelier, VT
- Joseph Ninesling, Brattleboro, VT
- Juanita Facticeau, East Burke, VT
- Kara Shannon, Waterbury, VT
- Karlene DeVine, Ferrisburgh, VT
- Kelley McGill, Stowe, VT
- Mabel Houghton, Craftsbury Common, VT
- Michael Gray & Ellie Hayes, E Calais, VT
- Paul Stewart, Stowe, VT
- Phyllis Fox, Hanover, NH
- Rebecca Hall, West Townshend, VT
- Reed & Chris Cass, Cromwell, CT
- Sally Burrell, Bristol, VT
- Sara Leggett, Essex Junction, VT
- Sarah Auer, St Albans City, VT
- Shelby Kalm, South Royalton, VT
- Silas Proft, Rye, NH
- Wendy Verrei-Berenback, Jericho, VT
- Wichie Artu, Athens, VT

## NEW & RENEWING BUSINESS MEMBERS

- ADF Consulting, Marshfield, VT
- Backwoods Betty Farm, Guilford, VT
- Baldwin Brothers, LLC, Marion, MA
- Brattleboro Food Co-op, Brattleboro, VT
- Carversville Farm Foundation, Carversville, PA

- Cedar Mountain Farm, Hartland, VT
- Center for an Agricultural Economy, Hardwick, VT
- Elmore Mountain Farm, Morrisville, VT
- Fallsbridge Farm, Princeton, MA
- Fat Sheep Farm & Cabins, Hartland, VT
- Forrest & Frances Lattner Foundation, Shelburne, VT
- Gallagher Close Farm, West Wardsboro, VT
- Harlow Farm, Westminster Station, VT
- Health Hero Farm, South Hero, VT
- High Mowing Organic Seeds, Wolcott, VT
- Hoolie Flats LLC, East Calais, VT
- Idalora Farm, Jericho, VT
- Johnson Family Foundation Fund of the Vermont Community Foundation, Poultney, VT
- la Ferme Topher, Derby Line, VT
- Laraway Youth & Family Services, Johnson, VT
- LePage Farm, Barre, VT
- Linda Johnson, Weybridge, VT
- Little Flower Farm, Middletown Springs, VT
- Meadows Bee Farm, West Townshend, VT
- Morey Hill Farm, Craftsbury, VT
- New Village Farm, Shelburne, VT
- Nitty Gritty Grain Company of Vermont, Charlotte, VT
- Norwich Solar, White River Junction, VT
- Nourse Farms Inc, S Deerfield, MA
- Rebop Farm, Brattleboro, VT
- Rural Vermont, Montpelier, VT
- Sarah Flack Consulting, Enosburg Falls, VT
- Shepherds Brook Farm, White River Junction, VT
- Snug Valley Farm, E Hardwick, VT
- Soaring Meadow Farm LLC, Poultney, VT
- Sous Bois Farm & Vineyard, Randolph Center, VT
- SVT Farm, Wells, VT
- Tad Montgomery & Associates, Hartland, VT
- Treleven Farm, Vergennes, VT
- Uphill Farm, Rochester, VT
- Upper Valley Food Coop, White River Junction, VT
- Upstate Elevator Supply Co., Burlington, VT
- Wellscrest Fence Systems, Harrisville, NH
- Whetstone Ledges Farm, Marlboro, VT

## New Organic Certifications



Vermont Organic Farmers welcomes the following new producers who have recently obtained organic certification for all or a portion of their operation, joining the almost 800 organic farmers & processors throughout the state.

- Farm on the River, LLC
- Upstate Elevator Supply Company LLC
- Sittin' Pretty Farm
- Vermont Dog Eats LLC

Learn more about organic certification at [VERMONTORGANIC.ORG/WHY-ORGANIC](http://VERMONTORGANIC.ORG/WHY-ORGANIC)

## A Warm Welcome to our New Staff!

### Jaden Hill

Education & Outreach Assistant Americorps Member



Jaden Hill grew up in rural Pennsylvania, where she spent her time exploring the surrounding rivers, fields, and forests with her family. She recently graduated from Middlebury College with a degree in Conservation Biology (Biology and Environmental Studies). Everything she does orbits around interconnectedness, whether that be farming, studying ecology, making art, or participating in community

organizing. Now that she's finished school, she's excited to play with kids, hike, bike, canoe, cook, and, of course, meet new people, starting with folks at NOFA-VT!





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## Wishing you winter wonder!

May this season bring you  
abundance and connection.

# Inside this newsletter:

Winter Conference Preview (pg. 4)



Abenaki Land Link  
Project Recap (pg. 6)



Farm Bill Platform (pg. 12)



... and more!